



Thermobacteriology in Food Processing, Second Edition (Food Science and Technology)

By C. R. Stumbo

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Thermobacteriology in Food Processing, Second Edition (Food Science and Technology) By C. R. Stumbo

Thermobacteriology in Food Processing, Second Edition focuses on the principles involved in sterilization processes for canned goods and pasteurization of foods.

The book first ponders on organisms of greatest importance in the spoilage of canned foods and food pasteurization and bacteriological examination of spoiled canned foods. Discussions focus on toxin-producing microorganisms, pathogenic microorganisms, bacteriological examination, classification of spore-bearing bacteria with reference to oxygen requirements, classification of food with respect to acidity, and interpretation of observations. The text then takes a look at contamination and its control, producing, harvesting, and cleaning spores for thermal resistance determinations, and death of bacteria subjected to moist heat.

The manuscript tackles thermal resistance of bacteria and thermal process evaluation, including important terms and equations, basic considerations, general method, and conversion of heat penetration data. Topics include change of initial food temperature when the retort temperature remains the same, integrated lethality of heat at all points in the container, heat penetration and processing parameters, and determination of process lethality requirement.

The publication is a valuable reference for researchers interested in thermobacteriology in food processing.

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