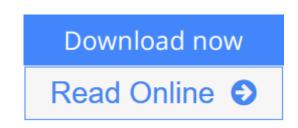


Handbook of Food Spoilage Yeasts (Contemporary Food Science)

By Tibor Deak, Larry R. Beuchat



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Because yeasts are capable of growing in a wide range of foods, their metabolic activities can cause significant economic losses in the food industry. Handbook of Food Spoilage Yeasts is the first guide to tackle this important subject.

This easy-to-understand book describes in detail the ecology and physiology of spoilage yeasts. It explores the influence of ecological factors on growth, metabolic activities, survival, and death of yeasts in food. It also provides techniques for enumeration and identification of commonly encountered yeasts. Building upon this foundation, Handbook of Food Spoilage Yeasts presents strategies for food preservation based on controlling or killing spoilage yeasts and highlights information useful for monitoring the effectiveness of processing and storage technologies.

This book is of tremendous practical value for anyone working in the food industry or interested in the mycological dimension of food spoilage. Handbook of Food Spoilage Yeasts is a long-overdue, essential resource.

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