

Food Safety Datafile Highlights of Research with Commercial Applications



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Date:	March 21, 2013
Price:	US\$ 250.00
ID:	FD4086D81ACEN

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You already know that concerns over pathogenic bacteria and food safety are becoming increasingly significant health issues for the public and for the food industry as well. In many countries significant increases in foodborne illnesses have been reported over the past few decades. Moreover, new, serious hazards have emerged in the food chain, such as enterohaemorrhagic *Escherichia coli* and bovine spongiform encephalopathy.

Chicken is a common source of infection. One of every 25,000 servings will make a consumer ill, according to experts of the U.S. Food and Drug Administration and the Centers for Disease Control. And, about 85% of all seafood-related illnesses arise from consuming bivalve mollusks. In addition, chemicals are a large source of foodborne illness. Natural toxicants, such as mycotoxins and marine toxins, environmental contaminants, such as mercury and lead, and naturally occurring substances in plants are among the chemical contaminants of concern.

Other additives, micronutrients, pesticides and veterinary drugs are deliberately used in the food chain. But assurance must first be obtained that all such uses are safe. Moreover, after natural disasters, such as earthquakes and the tsunami in Southeast Asia, food in the impacted areas may become contaminated and may consequently be at risk for outbreaks of foodborne disease, including diarrhea, dysentery, cholera, hepatitis A and typhoid fever. Poor sanitation conditions can facilitate outbreaks of foodborne disease.

A Unique Opportunity

Now you have a unique opportunity to learn more about a variety of nonthermal—as well as thermal—food preservation processes under development at universities, companies and government research labs worldwide that will help you get the bacteria and safety problem under better control. A new report from Food Technology Intelligence, *Food Safety Datafile—Highlights of Research with Commercial Applications* reviews key processes and highlights important information, such as their applications, status of development and when they will be commercially viable. Some of the technologies already may be commercially viable.

You'll also learn of the latest efforts involving new detection and modeling techniques. This report will help you take advantage of these technologies—through licensing or other collaborative arrangements—so that you can commercialize them before your competitors do. Learn about several processes involving:

- Antibacterial peptides
- Hurdle technology
- Tri-component edible films
- High pressure
- Irradiation
- Electrolyzed oxidizing water

You'll also be able to track new advances in exciting areas of research such as detection and monitoring techniques and modeling.

Besides causing human illness, food safety problems can lead to economic losses for producers and

processors and could jeopardize the competitiveness of the food processing and agricultural industries.

Keep your company competitive and ahead of the pack when it comes to optimizing the safety of your product. Food Safety Datafile—Highlights of Research with Commercial Applications will help you focus in on strategic developments in the global effort to keep foods safe. This report will help you establish important contacts with key developers of technologies that will keep you ahead of your competitors. Order it

Table of Content

1. EXECUTIVE SUMMARY

Perspective and significance
Issues of concern
Thermal treatments
Problems on the rise
Scope and methodology

2. ANTIMICROBIALS

Antimicrobials control *L. monocytogenes* on commercial frankfurters
Chlorine dioxide is antibacterial on Salmonella-contaminated eggs
Antibacterially active honey is preservative
Antimicrobial activity by bacteria from honey
Pediocin shows stability in film application
Compound protects beef from pathogen
Antibacterial peptides from hen egg lysozyme
Consider interaction among hurdles
Calcium sulfate may limit *C. jejuni* contamination
Oregano, organic acids impede *C. perfringens*
L. reuteri is antimicrobial against *E. coli* O157:H7
Chlorine dioxide helps reduce pathogen levels on cardboard
Tri-component edible film inhibits contamination
Pea and chickpea extracts offer antimicrobial activity
Harness bacteriocins to reduce *Campylobacter* counts
Protein, cellulose coatings incorporate antimicrobials
GRAS plant extracts inhibit *L. monocytogenes* in fish, meat
Plant-based essential oils inhibit bacteria, yeast, mold growth
Fruit extracts reduce bacterial levels
Extracts find antimicrobial applications
Apply sanitizers to reduce *E. coli* population
Antimicrobial agents, dough conditioners extend shelf life, quality of flat bread
Lysozyme- and nisin-containing films control bacteria on salmon
Replace thermal sterilization with a combination of selected hurdles

3. DETECTION

Speed detection of Salmonella
Sensor detects heat-resistant toxins
Simplified sensor technology advances to commercialization
Making *Campylobacter* easier to count
Salmonella can decrease egg shell quality
Detect deliberate contamination
Use PCR to detect pathogens
USDA harnesses risk-based verification testing

Apply new nucleic acid-based technologies
Test detects Brucella in goat's milk
Detect spoilage with indicator
DNA signatures speed detection of Salmonella
Harness database to track pathogens
Quicker tests identify E. coli strains
Test for E. coli O157 speeds detection time
Assess microbial risks
Bifidobacteria may indicate hygienic quality of dairy, meats
Network will increase knowledge of analytical methods
Technique differentiates among genes of Listeria DNA
New technologies rapidly identify pathogens
Develop quantitative NASBA assay to detect E. coli

4. ELECTRONIC BEAMS

Investigate resistance of bacteria to E-beam technology

5. HIGH PRESSURE

Modify high-pressure processing of fish to extend shelf life
Pressure, temperature boost rate of microbial inactivation
High pressure inactivates *V. parahaemolyticus* and *B. cereus*
Continuous CO₂ processing uses moderate pressures
High-pressure processing impacts orange juice
Inactivate *L. brevis* using ultra-high-pressure homogenization
in phosphate buffer and beer

6. IRRADIATION

Additives make *Listeria* more sensitive to irradiation
Double packaging systems reduce irradiated meat odor
Optimize the red in irradiated pork
Vacuum, aerobic packaging, antioxidants control off-flavors in irradiated meat
Irradiation impacts microbial, sensory properties of marinated steaks
Volatile sulfur compounds help generate off-odors in some irradiated products
Improve safety of chilled semi-prepared meals using gamma irradiation

7. MEDIA

Produce bacteriocin from *L. lactis* using alternative culture media
Culture's growing conditions impact bacterial adhesion
Agar medium detects bacteria that discolor cured meat

8. MODELS

Model takes into account bacterial heat resistance
Model impingement cooking of ground beef patties
Model heat inactivation of *L. monocytogenes* in biofilms
License heat transfer and microbial lethality model
Modeling conditions for producing bacteriocin
Improve accuracy of predictive microbiology
Develop process risk models
Develop, validate mathematical model describing growth of
Pseudomonas spp. in raw poultry

Develop an integrated model for heat transfer, dynamic growth of *S. enteritidis* in shell eggs

9. NOVEL TREATMENTS

Use electrolyzed water to reduce *Vibrio* contamination in raw oysters
Electrolyzed oxidized water sanitizes fresh chicken
Combine steam and vacuum
Package design and geometry influence oxygen levels
Low levels of carbon monoxide optimize fresh ground beef quality
Determine the role of Enterococci in foods
Use radio frequencies to pasteurize fish
Target chlorine dioxide gas at bacteria
Apply new tools to fight *Bacillus cereus*
Use DNA technology to demystify pathogen
Basil packaging film improves product shelf life
Thickness of packaging film impacts thermal inactivation
Nonthermal approaches reduce *Vibrio vulnificus* in raw oysters
License vaccine that kills *Salmonella* in chicken eggs
Microwave pasteurization of shell eggs is feasible
Additional thermal processing can reduce, eliminate surface pathogens
Processing humidity levels influence bacteria survival
Ultrasound inactivates *Listeria*, *Shigella*

10. PULSES

Pulsed light decontaminates stainless steel contact surfaces
Electric fields inactivate microbes in yogurt without hurting quality
UV-based system optimizes water disinfection
Thermosonication and pulsed electric fields offer alternative to heat treatment

11. STRESSES

Environmental stresses have an impact on bacteria

12. PATENTS

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