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w) and dried foods
such as dried dairy and
meat products, grain-
based and dried ready-
to-eat cereal products,
powdered infant
formula, peanut and
nut pastes, as well as
flours and meals have
increasingly been

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associated with
product recalls and
foodborne outbreaks
due to contamination
by pathogens such as
Salmonella spp. and
enterohemorrhagic E.
coli .

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...

This book provides an
understanding of the
microbial challenges to
the safety of low a w

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foods, and a historic backdrop to the paradigm shift now highlighting low a w foods as vehicles for foodborne pathogens. Up-to-date facts and figures of foodborne illness outbreaks and product recalls are included.

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Low-water activity (low-

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a w) foods (those with
a w < 0.70), which
were once thought to
be microbiologically
safe, have, in recent
years, been shown to
be contaminated with
foodborne pathogens

...

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Managing
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and quality of low

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moisture foods and
ingredients. This
webinar will present
the audience with an
overview of the
microbiological
challenges the Dairy
and Chocolate industry
face when
manufacturing low
moisture foods. The
session will focus on
dry infant formula,
cocoa and chocolate
with a focus on the
benefits gained from:

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TEXT #1 : Introduction

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Recent illness associated with ingestion of multiple low-moisture foods have heightened concern of their microbial safety. There is a critical need to minimize the risk of

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foodborne pathogens
in low-moisture foods
by incorporating a
lethality step in the last
leg of production
processes.

**Radio Frequency
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Improving
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Document that outlines
regulations regarding
microbiological criteria
in food. Includes food
safety criteria,
microbiological limits

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for pathogenic bacteria
and aerobic plate
counts (APC), process
hygiene criteria, and
rules for sampling and
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samples.

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This book provides an understanding of the microbial challenges to the safety of low aw foods, and a historic

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backdrop to the paradigm shift now highlighting low aw foods as vehicles for foodborne pathogens. Up-to-date facts and figures of foodborne illness outbreaks and product recalls are included.

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For example, in November 2011 FDA

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held a public meeting,
requesting information
on the microbiological
safety of cosmetics
from industry and
consumer advocacy
organizations. How
Consumers Can Help ...

**Microbiological
Safety and
Cosmetics | FDA**

Foodstuffs of animal
and plant origin may
present a
microbiological risk.
Microbiological criteria

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give guidance on the acceptability of foodstuffs and their manufacturing processes.

Preventative actions, such as the application of Good Hygiene and Manufacturing Practices (GHP, GMP) and the Hazard Analysis Critical Control Point (HACCP) principles contribute to achieving food safety.

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Foods: Correcting
Historic

Misassumptions.-2.

Challenges in the
Control of Foodborne
Pathogens in Low-
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and Spices -- B.

Pathogen Persistence
and Control in Low aw
Foods and Processing
Plants -- 3. Adaptation

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Microbiological Safety
of Food 2011 after
taking local situation
into consideration. 2.
The criteria stated in
Chapters I and II apply
to ready-to-eat food in
general. "Ready-to-eat
food" means food
intended by the

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Food
producer or the
manufacturer for direct
human consumption
without the need for
cooking or ...

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Guidelines for Food -
Centre for Food
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This study aimed to
characterize the
microbiological quality
and safety of raw milk
and soft cheese,
verifying possible
associations between
microbial populations,
and the detection of

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lactic acid bacteria
(LAB) with antagonistic
activity against
foodborne pathogens.
Raw milk (n = 36) and
soft chees ...
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