

Seventh Edition

FRAZIER'S A TEXTBOOK OF FOOD MICROBIOLOGY

EDITED & REVISED BY K R ANEJA



MedTech Science Press
A Division of Scientific International

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Seventh Edition

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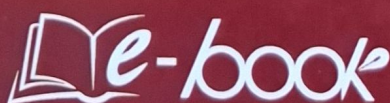
Life Science

FRAZIER'S A TEXTBOOK OF FOOD MICROBIOLOGY

Food microbiology is a crucial field that examines the role of microorganisms in food production, preservation, safety, and spoilage. This comprehensive textbook explores the fundamental principles of microbiology as they relate to food, covering topics such as microbial contamination, fermentation, foodborne pathogens, and quality control. It delves into the beneficial and harmful effects of bacteria, yeasts, molds, and viruses in food processing and storage. The book also discusses modern food safety regulations, sanitation practices, and emerging technologies in food microbiology, including probiotics and biotechnology applications. Designed for students, researchers, and professionals in food science, microbiology, and nutrition, this book provides a balanced mix of theoretical knowledge and practical applications. With clear explanations, case studies, and the latest scientific advancements, it serves as an essential guide for understanding the microbiological aspects of food safety and quality management in the food industry.



Prof. (Dr.) K.R. Aneja is currently serving as an Honorary Professor and Advisor Research at Sardar Bhagwan Singh University, Dehradun (Uttarakhand), an Expert Member of the Project Expert Group ICFRE, Dehradun and a Member of the Research Advisory Committee (RAC) of ICAR-DWR, Jabalpur. He had served as Chairman, Microbiology Department at Kurukshetra University; Governor'/Chancellor' nominee at Punjabi University Patiala, Punjab; Member of the National Committee for International Union of Microbiological Societies (IUMS), President Mycological Society of India, Recorder of Plant Sciences Section ISCA, and Member RPC, ICFRE. He is the recipient of several Honours and Awards notably: 2022 Lifetime Achievement Award by MSI, INSA-Royal Society Academic Exchange Fellowship Award; recipient of fellowship from five Academic Societies (IBS, IPS, IMS, MSI, SBCA); Supervised 23 PhD candidates; published 180 research papers/reviews/chapters; authored/co-authored 13 books, edited 5 books and written 2 manuals published by International Publishers (03) and National Publishers (17); and Proceedings of an International Conference.



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