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low a w foods, and a historic backdrop to

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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-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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Microbiological safety is incredibly  
important to ensure that diseases and  
harmful organisms are contained in a  
secure way. The law recognises this, and  
there is significant legislation that dictates  
how microbiological agents should be  
studied, transported, and controlled.

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Investigative action is required to identify and rectify the cause for those foodstuffs not compliant with microbiological food safety criteria and/or where there is a

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Guidelines for Assessing the  
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Commission Regulation (EC) No  
2073/2005 on microbiological criteria for

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foods, applicable from 1 January 2006,  
lays down food safety criteria for relevant  
foodborne bacteria, their toxins and  
metabolites, such as Salmonella, Listeria  
monocytogenes, Enterobacter sakazakii,  
staphylococcal enterotoxins and histamine  
in specific foods. These criteria define the  
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François holds a master's degree of science, major general microbiology from Pasteur Institute, Paris. After 15 years working for major dairy (Nestlé, Danone, Savencia) and confectionary (Barry Callebaut) food business companies, he is



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principal water safety microbiologist with  
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Microbiology and Hygiene.

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Advisory Committee on the  
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1990, this non-statutory committee  
provides expert advice to Government on  
questions relating to microbiological  
issues and food. The Committee provides  
advice in response to requests from the

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Food Standards Agency and also on  
matters that Committee members  
themselves identify as important.  
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The Advisory Committee on the  
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is an independent scientific committee that  
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advertenties weer te geven.

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Low Water Activity Foods: Correcting  
Historic Misassumptions.-2. Challenges in

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Guidelines to the principles of assuring the microbiological safety of low moisture foods such as nuts and seeds (Campden BRI Guideline 73) (see [www.campdenbri.co.uk/publications/pubDetails.php?pubsID=4641](http://www.campdenbri.co.uk/publications/pubDetails.php?pubsID=4641)) highlights the main sources of contamination, good manufacturing

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practices to minimise the risks of  
contamination, the principles of validation  
of decontamination procedures, and  
processes and controls to prevent  
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pasteurisation protocol evaluation are ...

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The Microbiological Safety of Low Water  
Activity Foods and Spices por Joshua B.  
Gurtler, 9781493920617, disponible en  
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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 lactic acid bacteria (LAB) with antagonistic activity against foodborne pathogens. Raw milk (n = 36) and soft chees ...

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