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Physiology and Biochemistry of Extremophiles

Editors: Charles Gerday and Nicolas Glansdorff

Offering 28 chapters written by experts around the globe, *Physiology and Biochemistry of Extremophiles* identifies extremophiles, explores their unique ecologies, explains their physiologies, and discusses biotechnical applications. This up-to-date volume is an essential resource for microbiologists, biochemists, physiologists, biotechnology specialists, and ecologists.

Archaea: Molecular and Cellular Biology

Editor: Ricardo Cavicchioli

This path-breaking book fully describes the molecular cell biology of the archaea in one accessible volume. With 23 chapters by the world's leading experts, this book emphasizes each author's expertise, while also being a general guide to the latest knowledge on archaea. The core of the book describes the key cellular processes such as DNA replication, transcription, translation, lipids and metabolism. It also explains their unique features including aminoacyl-tRNA synthesis, signal transduction, and post-translational modification. This volume is an essential reference for researchers, instructors, practitioners in the field, and students of the unique qualities of archaea.

Food Microbiology: Fundamentals and Frontiers, 3rd Edition

Editors: Michael P. Doyle and Larry R. Beuchat

An advanced text written for professionals who conduct research, teach food microbiology courses, analyze food samples, conduct epidemiologic investigations, and craft food safety policies. Organized into 10 sections, the book addresses the field's major concerns, including spoilage, pathogenic bacteria, mycotoxigenic molds, viruses, prions, parasites, preservation methods, fermentation, beneficial microorganisms, and food safety. Additionally, the text offers a description of the latest and most advanced techniques for detecting, analyzing, tracking, and controlling microbiological hazards in food.

Food Safety: Old Habits, New Perspectives

Author: Phyllis Entis

Food Safety offers an intriguing, anecdotal assessment of food- and waterborne illnesses "from farm to fork." It examines how modern technology and traditional views about food safety and food handling can affect consumer safety and it concludes that the responsibility for a safe food supply lies with a variety of people, including regulators, food producers, food handlers, and consumers. Readers will become familiar with the history and causes behind many well-known outbreaks from cholera to *E. coli* O157:H7 to mad cow disease.



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