

## FOREWORD

The Microbiology Handbook series includes Dairy Products, Fish and Seafood, and Meat Products, published by Leatherhead Food International and RSC Publishing. They are designed to provide easy-to-use references to the microorganisms found in foods. Each book provides a brief overview of the processing factors that determine the nature and extent of microbial growth and survival in the product, potential hazards associated with the consumption of a range of products, and growth characteristics for key pathogens associated with the product. All handbooks also contain a review of the related legislation in Europe and UK, guides to HACCP, and a detailed list of contacts for various food authorities. The books are intended to act as a source of information for microbiologists and food scientists working in the food industry and responsible for food safety, both in the UK and elsewhere.

### **Acknowledgements**

The contributions of all members of staff at Leatherhead Food International who were involved with writing and reviewing the previous editions of this book are thankfully acknowledged. In the production of this edition, I would like to especially thank Dr Peter Wareing, Training Manager at Leatherhead Food International, for his valuable input into the book. His vast experience of food industry, and in specific 'food safety', has been priceless. I would also like to acknowledge Victoria Emerton, team leader for the technical team at Leatherhead Food International, for her careful editing; Eugenia Choi in our regulatory team who provided the update on legislation; Catherine Hill in our publications department for typesetting; and Ann Pernet for indexing. Finally, I am grateful to my parents, (late) Gabriel and Ana Fernandes, for all their encouragement and support over the years.

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