

CONTENTS

FOREWORD	v
INTRODUCTION	xi
1. LIQUID MILK PRODUCTS	1
1.1 Definitions	1
1.2 Initial Microflora	1
1.3 Processing and its Effects on the Microflora	3
1.4 Other Methods of Treating Milk	7
1.5 Filling and Packaging	8
1.6 Spoilage	8
1.7 Pathogens: Growth and Survival	10
1.8 References	15
2. CONCENTRATED AND DRIED MILK PRODUCTS	21
2.1 Definitions	21
2.2 Initial Microflora	22
2.3 Processing and its Effects on the Microflora	22
2.4 Spoilage	28
2.5 Pathogens: Growth and Survival	30
2.6 References	33
3. CREAM	37
3.1 Definitions	37
3.2 Initial Microflora	38
3.3 Processing and its Effects on the Microflora	38
3.4 Processing of Other Creams	41
3.5 Spoilage	42
3.6 Pathogens: Growth and Survival	43
3.7 References	46
4. BUTTER AND DAIRY SPREADS	49
4.1 Definitions	49
4.2 Initial Microflora	49
4.3 Processing and its Effects on the Microflora	50
4.4 Spoilage	55
4.5 Pathogens: Growth and Survival	56
4.6 References	57
5. CHEESE	61
5.1 Definitions	61
5.2 Initial Microflora	62
5.3 Processing and its Effects on the Microflora	62
5.4 Processed Cheese	67
5.5 Value-added Cheese	67
5.6 Spoilage	67

5.7	Pathogens: Growth and Survival	69
5.8	References	74
6.	FERMENTED MILKS	77
6.1	Definitions	77
6.2	Lactic Fermentations	77
6.3	Yeast - Lactic Fermentations	80
6.4	Mould - Lactic Fermentations	80
6.5	Initial Microflora	81
6.6	Processing and its Effects on the Microflora	81
6.7	Probiotic Products	84
6.8	Spoilage	85
6.9	Pathogens: Growth and Survival	86
6.10	Probiotic Products	89
6.11	References	89
7.	ICE CREAM AND RELATED PRODUCTS	91
7.1	Definitions	91
7.2	Initial Microflora	92
7.3	Processing and its Effects on the Microflora	92
7.4	Distribution	98
7.5	Spoilage	98
7.6	Pathogens: Growth and Survival	99
7.7	Toxins	101
7.8	References	101
8.	HACCP	103
8.1	Introduction	103
8.2	Definitions	103
8.3	Stages of a HACCP Study	104
8.4	Implementation and Review of the HACCP Plan	113
8.5	References	114
9.	EU FOOD HYGIENE LEGISLATION	117
9.1	Introduction	117
9.2	Legislative Structure	118
9.3	Regulation (EC) No. 852/2004 on the General Hygiene of Foodstuffs	119
9.4	Regulation (EC) No. 853/2004 Laying Down Specific Hygiene Rules for Food of Animal Origin	123
9.5	Regulation (EC) No. 854/2004 of the European Parliament and of the Council Laying Down Specific Rules for the Organisation of Official Controls on Products of Animal Origin Intended for Human Consumption	130
9.6	Regulation (EC) No. 2073/2005 on Microbiological Criteria for Foodstuffs	130
9.7	Food Hygiene (England) Regulations 2006, S.I. 2006 No. 14 (Hygiene requirements specific to the UK)	139
9.8	Guidance	141
9.9	References	141
10	PATHOGEN PROFILES	143
10.1	<i>Bacillus cereus</i>	143
10.2	<i>Campylobacter</i> spp.	145
10.3	<i>Clostridium botulinum</i>	145
10.4	<i>Clostridium perfringens</i>	147
10.5	<i>Cronobacter (Enterobacter) sakazakii</i>	148
10.6	<i>Escherichia coli</i> 0157	149
10.7	<i>Listeria</i> spp.	150
10.8	<i>Salmonella</i> spp.	151

10.9	<i>Staphylococcus aureus</i>	152
10.10	<i>Yersinia enterocolitica</i>	154
10.11	References	155
CONTACTS		163
INDEX		167