

INTRODUCTION

Milk and dairy products form a significant part of the human diet. They are rich sources of nutrients such as proteins, fats, vitamins and minerals; ironically, it is because of this that these products are susceptible to rapid microbial growth. In some instances, this microbial growth may be beneficial, while in others it is undesirable. Dairy products are vulnerable to spoilage or contamination with pathogens or microbial toxins; therefore, the microbiology of these products is of key interest to those in the dairy industry.

The Microbiology Handbook- Dairy Products consists of the microbiology of seven different dairy product categories: liquid milk products; concentrated and dried milk; cream, butter and spreads; cheese; fermented milks; and ice cream and frozen desserts, as well as HACCP. The third edition of this handbook provides a thorough review of the entire book for currency of information. Key changes in this edition are the recent regulatory changes pertaining to food hygiene and microbiological criteria for foodstuffs, and an emerging pathogen *Cronobacter sakazakii* (formerly known as *Enterobacter sakazakii*). This change in name was implemented in 2008, therefore all references published prior to 2008 will refer to the organism as *E. sakazakii*.

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