
Book review

Foodborne pathogens

Hazards, risk analysis and control

C. DE W. BLACKBURN and P.J. MCCLURE

CRC Press, Boca Raton and Woodhead Publishing Ltd., Cambridge, 2002
CRC Press ISBN 0-8493-1213-2, Woodhead Publishing ISBN 1 85573 454 0, 521 pages

As the authors themselves defined: "The control of foodborne pathogens requires the understanding of a number of factors including knowledge of possible hazards, their likely occurrence in different products, their physiological properties, the risks they present for the consumer and the availability and effectiveness of different preservative/intervention measures. The aim of this book is to help provide this understanding."

The book has been written by recognized experts in food safety. The structure of the book is a logical sequence of the events one deals with it. Within Part I (Risk assessment and management in the food chain) we are introduced to the well-known and the emerging foodborne diseases world-wide and the changing patterns in epidemiology. Chapters deal with the detection of pathogens, different modelling of growth, survival and death of bacterial pathogens, risk assessment and pathogen management, hygiene and sanitation, HACCP, and design and practices for manufacturers, food handlers and consumers. In Part II the bacterial hazards are detailed: the usual ones (*Salmonella*, *E. coli*, *Listeria monocytogenes*, *Campylobacter*, *Staphylococcus*, *Shigella*, *Yersinia*, *Vibrio*, and the spore-forming clostridia and bacilli) and those occurring less frequently so far (*Arcobacter* – previously known as aerotolerant *Campylobacter* –, *Aeromonas*, *Plesiomonas*). Part III provides a list of the non-bacterial and emerging foodborne pathogens, such as viruses, intestinal protozoan parasites (*Cryptosporidium*, *Giardia* and *Cyclospora*), toxigenic fungi and *Mycobacterium paratuberculosis*.

The book summarises the most recent knowledge on the field of foodborne pathogens in the food chain, and it reflects in the list of references one can find at the end of each chapter. At the end of the book an index helps in the orientation. The reviewer recommend the book first of all to those who are involved in designing safety measures at different level of the food economy, and also to scientists and university lecturers.

J. BECZNER