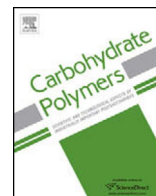




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## Carbohydrate Polymers

journal homepage: [www.elsevier.com/locate/carbpol](http://www.elsevier.com/locate/carbpol)

## Book review

**Foodborne Infections and Intoxications (Fourth Edition), J. Glenn Morris Jr., M.E. Potter (Eds.). Academic Press/Elsevier, San Diego, CA, USA (2013). (xxxi + 541 pp., £94-99, ISBN: 978-0-12-416041-5)**

The prevention of foodborne disease is of major concern to both governments and industries, being a billion-dollar annual industry that involves millions of people throughout the world. This volume, which has been completely revised, updated and reorganised, provides the foundational information needed to work towards the reduction and elimination of foodborne disease, presenting the latest information on illnesses, disease agents, transmission pathways, and disease control.

The volume is divided into six sections, the first of which covers the epidemiology and disease burden of foodborne disease. The second section focuses upon bacterial infections, with specific chapters on *Salmonella*, *Clostridium perfringens*, *Vibrios*, *Escherichia coli*, *Campylobacter*, *Yersinia*, *Listeria*, *Shigella*, *Streptococcus*, *Aeromonas*, *Plesiomonas*, *Brucellosis*, and *Cronobacter* (formerly *Enterobacter sakazakii*). Viral infections, specifically noroviruses, hepatitis A and E, astroviruses, rotavirus and sapovirus, are dealt with in the third section. The fourth section is devoted to parasites and other foodborne infections, covering *Toxoplasma gondii*, mycobacterial species, *Trichinella* and Prion disease. The penultimate section deals with intoxications, namely *Clostridium botulinum*, staphylococcal food poisoning, *Bacillus cereus*, mycotoxins, seafood intoxications

and plant toxins. The final section reviews policy and prevention of foodborne diseases, showing how the science of foodborne diseases integrates with policy through chapters on regulatory systems, HACCP, and the legal basis for food safety regulation in the US and EU. Food safety post-processing is also covered in this final section, with specific discussion of transportation, supermarkets and restaurants.

In keeping with current regulatory approaches, *Foodborne Infections and Intoxications* includes a strong focus on risk analysis and application of risk data to control of foodborne diseases. Overall, the three previous editions of this text have been, and this latest edition continues to be, an important scientific resource for students, investigators, and food safety practitioners, that collectively have documented changes in the understanding of, and approaches to, food safety over more than 40 years.

Charles J. Knill

John F. Kennedy\*

Chembiotech Laboratories, Kyrewood House,  
Tenbury Wells, Worcestershire WR15 8SG, UK

\* Corresponding reviewer.

E-mail address: [jfk@chembiotech.co.uk](mailto:jfk@chembiotech.co.uk)  
(J.F. Kennedy)

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