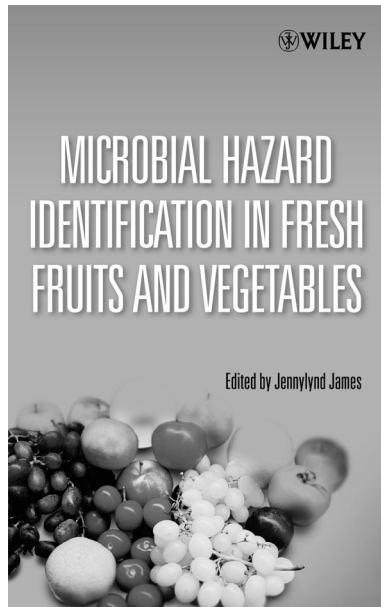


MNF Books



Microbial Hazard Identification in Fresh Fruits and Vegetables

Jennylynd James (Editor)
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Fresh produce can act as a vehicle for the transmission of bacterial, parasitic and viral pathogens capable of causing human illness. Numerous pathogens have been isolated from a wide variety of fresh fruits and vegetables. *Campylobacter*, *Bacillus cereus*, *Clostridium perfringens*, the enterobacteria *Salmonella* sp., hemorrhagic *Escherichia coli* and viruses as Hepatitis A are only a few examples which were mainly iden-

tified. These pathogens are really not infrequently associated with produce related foodborne disease outbreaks. Jennylynd James and contributors of the book "Microbial Hazard Identification in Fresh Fruits and Vegetables" give an extensive blow-by-blow overview of potential hazards and provide information how to prevent contamination of fruits and vegetables with human pathogenic microorganisms, viruses and parasites. Thus, it is high time that detailed knowledge of possible contamination ways will help in providing healthy food for consumers, because the huge number of outbreak situations and contaminations recorded confirm the need for such a book. In different main focus chapters the risks of potential contaminations in the food chain are considered. It is very interesting to read the detailed listed possible hazards in production, harvesting, packing, distribution retail and consumer handling. In this context the sequence of the chapters is well chosen. In the first chapters the necessity of such a book is clearly demonstrated by reporting about many various cases of microbial contaminations of fresh fruits followed by the epidemiology of produce associated outbreaks of foodborne diseases. The potential risk of contamination is analyzed in the produce from field to packaging. Another main focus is the assessment of the role of water. The risk of the food work is described in further chapter concerning with personal hygiene requirement, which is one of the most important

aspects, because fecal-oral transmissions of human pathogenic agents occur by insufficient hygiene during harvesting, processing and packaging of plant products. Thus, control and management of food safety hazards are described in one chapter. Pathogens survive on fresh fruits in transport ocean cargo and at storage. These aspects of pathogen survival including the impact of temperature and of contamination during transport are depicted. Product safeties in retail operations as well as our handling as consumers of fresh produce from supermarket to table are well written at length. Finally, the book covers a case study of a foodborne outbreak associated with fresh produce showing the immense following costs to the industry.

This book is a comprehensive reference. The detailed knowledge and the strengthened awareness of contamination hazards in fresh fruits and vegetables will add the responsibility of safeguarding the product and will help in providing healthy food. In summary, I can highly recommend this book for students and scientists as well as for food industries, authorities and consumers interested in microbial hazard identification and the way how to prevent contaminations.

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