



Book Review: Food Safety: Emerging Issues, Technologies, and Systems

Mujahid Iqbal¹, Yanfei Tao^{1*} and Zonghui Yuan^{1,2*}

¹National Reference Laboratory of Veterinary Drug Residues (HDCALY/MQ), Key Laboratory of Food Safety Evaluation, Huazhong Agricultural University, Wuhan, China, ²MAO Laboratory for Risk Assessment of Quality and Safety of Livestock and Poultry Products, Huazhong Agricultural University, Wuhan, China

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A Book Review on

Food Safety: Emerging Issues, Technologies, and Systems

by Steven C. Ricke, Janet R. Donaldson, and Carol A. Phillips, (Academic Press), 2015, 449 pages, ISBN: 978-0-12-809245-2.

Food safety: emerging issues, technologies, and systems is a food safety science book that proposes a structural approach to learning the basics of addressing and understanding some of the key intricate issues which have emerged around the food industry. The book offers the groundworks for real world understanding of safety rules and initiatives of food safety, how to deal with composite data and computer systems, handling issues of whole grain traceability, safety education, issues of processing and production compliance, and detection of food pathogens. The book encompasses recent scientific developments in the food industry, which have been explained by experts for the purpose of improving communication, awareness, and education of the same. This paper seeks to provide a review of this book with regards to its contents and the current community needs.

In essence, this book that is authoritative and attractively designed. The titles and chapters in the book are meaty but properly referenced and contain thorough information and a comprehensive introduction to every covered topic in the book. The content of the book is useful both for those looking to begin food science careers and to established specialists. Accordingly, this makes it to be an excellent book. Five out of the six chapters of the first section of this book were written by authors from the Arkansas University in Fayetteville. The approach to how these chapters are drafted and explained is international, though with an exception of the chapter on computer systems in traceability of whole grain in beef production systems since this one focuses on US practice exclusively. The section has other chapters which entails using numerical calculated modeling in biotracing, microbial cradle tracking by use of indicator organisms like in production of fresh produce, current, and probable future achievements in using the indicators of microbial process to address the salmonella chicken carcass contamination and using molecular approaches to trace foodborne pathogens.

The next section of the book has eight chapters which deals with distinct pathogens and contemplates the usual suspects which are foodborne illness brought about by *Staphylococcus aureus*, control of *Salmonella* in the United States and the consideration of antimicrobials as compared to antibiotics, the current perspectives on *Campylobacter* among others. There are three chapters written by Carol Phillips, Jodie Score, Stephen Forsythe, and Katie Laird from various parts of Britain. These chapters cover *Clostridium difficile*, *Cronobacter*, *Arceobacter*, and *Aeromonas*.

In the last section of the book, the emphasis is on training and education. To begin with, the first three chapters which are about education on retail food safety, food safety in markets of

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Edited by:

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Center for Research and Development
in Food Cryotechnology (CONICET),
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Center for Research and Development
in Food Cryotechnology (CONICET),
Argentina

Man A. Hafeez,
University of Gujrat, Canada
Tahir Yaqub,
University of Veterinary & Animal
Sciences, Lahore, Pakistan

*Correspondence:

Yanfei Tao
tyf@mail.hzau.edu.cn
Zonghui Yuan
yuanzhong@mail.hzau.edu.cn

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Food Safety Emerging Issues Technologies And Systems

**Megh R. Goyal,Arijit Nath,Zoltán
Kovács**



Food Safety Emerging Issues Technologies And Systems:

Food Safety Steven Ricke, Janet R Donaldson, Carol A Phillips, 2015-07-08 *Food Safety Emerging Issues Technologies and Systems* offers a systems approach to learning how to understand and address some of the major complex issues that have emerged in the food industry The book is broad in coverage and provides a foundation for a practical understanding in food safety initiatives and safety rules how to deal with whole chain traceability issues handling complex computer systems and data foodborne pathogen detection production and processing compliance issues safety education and more Recent scientific industry developments are written by experts in the field and explained in a manner to improve awareness education and communication of these issues Examines effective control measures and molecular techniques for understanding specific pathogens Presents GFSI implementation concepts and issues to aid in implementation Demonstrates how operation processes can achieve a specific level of microbial reduction in food Offers tools for validating microbial data collected during processing to reduce or eliminate microorganisms in foods Early warning tools and systems for emerging issues in food safety - Technical background Food and Agriculture Organization of the United Nations, 2023-12-28 Early warning EW systems have a critical role in the reduction of risks from various hazards The capability and capacity to identify early signals and emerging food safety risks and to provide on time EW that would allow for the mitigation of related upcoming risks have therefore become vital for national and international authorities and organizations dealing with food safety The developments in early warning systems show a shift from reactive towards proactive systems With the rapid development of modern systems fed by numerous real time and diverse data as well as the advancements achieved in artificial intelligence and machine learning techniques increasingly tested and validated digital methods and models have become available for food safety early warning and analysis This technical background report enhances the awareness of the available evidence based innovative digital tools and provides technical background information to support their use for proactive food safety early warning **Food and Feed Safety Systems and Analysis** Steven Ricke, Griffiths G. Atungulu, Chase Rainwater, Si Hong Park, 2017-10-16 *Food and Feed Safety Systems and Analysis* discusses the integration of food safety with recent research developments in food borne pathogens The book covers food systems food borne ecology how to conduct research on food safety and food borne pathogens and developing educational materials to train incoming professionals in the field Topics include data analysis and cyber security for food safety systems control of food borne pathogens and supply chain logistics The book uniquely covers current food safety perspectives on integrating food systems concepts into pet food manufacturing as well as data analyses aspects of food systems Explores cutting edge research about emerging issues associated with food safety Includes new research on understanding foodborne Salmonella Listeria and E coli Presents foodborne pathogens and whole genome sequencing applications Provides concepts and issues related to pet and animal feed safety *Foodborne Pathogens* Joshua B. Gurtler, Michael P. Doyle, Jeffrey L. Kornacki, 2017-06-14 Foodborne illnesses continue to be a major

public health concern All members of a particular bacterial genera e g Salmonella Campylobacter or species e g Listeria monocytogenes Cronobacter sakazakii are often treated by public health and regulatory agencies as being equally pathogenic however this is not necessarily true and is an overly conservative approach to ensuring the safety of foods Even within species virulence factors vary to the point that some isolates may be highly virulent whereas others may rarely if ever cause disease in humans Hence many food safety scientists have concluded that a more appropriate characterization of bacterial isolates for public health purposes could be by virotyping i e typing food associated bacteria on the basis of their virulence factors The book is divided into two sections Section I Foodborne Pathogens and Virulence Factors hones in on specific virulence factors of foodborne pathogens and the role they play in regulatory requirements recalls and foodborne illness The oft held paradigm that all pathogenic strains are equally virulent is untrue Thus we will examine variability in virulence between strains such as Listeria Salmonella Campylobacter Cronobacter etc This section also examines known factors capable of inducing greater virulence in foodborne pathogens Section II Foodborne Pathogens Host Susceptibility and Infectious Dose covers the ability of a pathogen to invade a human host based on numerous extraneous factors relative to the host and the environment Some of these factors include host age immune status genetic makeup infectious dose food composition and probiotics Readers of this book will come away with a better understanding of foodborne bacterial pathogen virulence factors and pathogenicity and host factors that predict the severity of disease in humans

Innovative Food Processing Technologies Kai Knoerzer, PhD,Pablo Julianio, PhD,Peter Roupas, PhD,Cornelis Versteeg, PhD,2011-01-31 Part of the IFT Institute of Food Technologists series this book discusses multiphysics modeling and its application in the development optimization and scale up of emerging food processing technologies The book covers recent research outcomes to demonstrate process efficiency and the impact on scalability safety and quality and technologies including High Pressure Processing High Pressure Thermal Sterilization Radiofrequency Ultrasound Ultraviolet and Pulsed Electric Fields Processing Ideal for food and process engineers food technologists equipment designers microbiologists and research and development personnel this book covers the importance and the methods for applying multiphysics modeling for the design development and application of these technologies

Food Safety in Poultry Meat Production Kumar Venkitanarayanan,Siddhartha Thakur,Steven C. Ricke,2019-03-11 This comprehensive study of poultry meat safety offers readers the most up to date information on food safety concerns in poultry meat production Chapters address recent topics of interest such as organic poultry production antimicrobial resistant pathogens in poultry antibiotic usage in poultry production and pre and post harvest approaches to improving poultry meat safety The last couple of decades have observed a significant increase in poultry meat production in the US However poultry meat is a potential source of foodborne pathogens such as Salmonella Campylobacter spp and pathogenic Escherichia coli APEC linked to human infections leading to economic losses to the poultry industry and impacting public health Advances in knowledge in microbiology molecular biology immunology and

omics fields have intensified efforts to improve the microbiological safety of poultry by targeting virulence mechanisms of the pathogens developing vaccines and improving gut health in chickens Moreover due to the emergence of multidrug resistance in poultry borne pathogens and growth of organic poultry production there exists significant interest for developing natural strategies for controlling pathogens in chickens This edited volume provides insight into these strategies and covers other material of interest to food microbiologists public health personnel and poultry scientists Readers of various backgrounds will appreciate its incorporation of recent developments not covered in other publications on the subject *Advanced Research Methods in Food Processing Technologies* Junaid Ahmad Malik, Megh R. Goyal, Preeti Birwal, Ritesh B. Watharkar, 2024-02-06 This new volume presents new studies and research cases on advanced technologies for food processing and preservation to maintain and improve food quality extend shelf life and provide new solutions to food processing challenges The volume discusses cold plasma and ultrasound processing of foods introducing new food processing technologies and applications It also elaborates on microwave processing of foods describing applications potential and intermittent microwave drying of fruits Other new research focusses on high pressure processing electrospinning technology in foods encapsulation techniques impact of freezing and thawing processes on textural properties of food products 3D printing of foods enzyme linked immunosorbent assay ELISA in food authentication and state of the art applications of nanotechnology in food processing Ecological and Human Health Impacts of Contaminated Food and Environments Ming Hung Wong, 2025-07-16 This book discusses linkages between the natural and disturbed chemical composition of the earth's surface and ecological and human health It reviews the environmental geochemical cycles of natural elements and persistent toxic substances PTS in the environment highlighting the degradation of soil and water resources due to human activities such as extraction and usage of minerals There is an attempt to provide evidence concerning the health effects of consuming contaminated food due to frequent consumption of mercury laden fish Lastly sources fates and ecological effects of various PTS are presented including microplastics and associated chemicals Details linkages between the natural and disturbed chemical composition of the earth's surface and environmental and human health focusing on food contamination Discusses emerging pollutants with potential widespread hazardous effects such as bisphenol A and phthalates Reviews safe food production and quality as well as the management regulation and policies concerning toxic chemicals Contains cutting edge knowledge on safe food production and remediating technologies Describes how geochemical cycling results in food contamination **Improving Import Food Safety** Wayne Ellefson, Lorna Zach, Darryl Sullivan, 2012-10-22 Food safety has been a global concern for many years While global sourcing of foods and ingredients provides great opportunity for variety and diversity of cultural products there are significant risks Programs that regulate food safety and quality in countries around the world vary in their scope and effectiveness with many being underfunded Rapidly developing countries may lack the expertise laboratory resources for testing and established inspection programs to adequately promote the safety of foods Rather these countries may be more

focused on providing enough food for their citizens Lack of documentation or traceability in the exporting country can further exacerbate the situation Of course safety problems in food imported from more developed countries also occur and the source of food borne disease outbreaks are found regularly within the United States Improving Import Food Safety gathers together vital information on the food safety programs of national governments the food industry and the testing industry Chapters have been contributed by authors from the United States Latin America Europe and Asia Readers will learn about a variety of regulatory approaches to food safety at the federal and state levels in the United States as well as in selected countries and within the food industry itself They will also gain insights into the nature and source of safety problems in addition to approaches to food safety around the world The book is divided into three sections Highlighting Key Issues authors illustrate the millions of permutations for the origin of ingredients discussing the difficulty of policing imports providing a unique perspective on the economic situation in China and insight into development of support for small farm producers in Mexico Legal and Regulatory Issues Structures in the USA and Abroad describes the legal and regulatory system in the European Union the United States and China plus a chapter addressing global approaches to fraud Potential Strategies to Improve Import Safety presents strategies to deal with what are ultimately global issues but on multiple levels Perspectives are provided by authors from Industry and industry trade association academia and a recently semi retired global ambassador or food safety Readers will find this book noteworthy because of the diverse topics and perspectives offered on the challenges of keeping food safe in a global economy Authors come from a variety of backgrounds and each has provided a unique perspective on this critical topic The volume is aimed at importers and exporters of food and ingredients food microbiologists food safety and QC QA personnel regulatory and legal personnel in food manufacturing companies food policy makers and regulatory officials and faculty and graduate students in food science

Harm and Benefit of Plant and Fungal Secondary Metabolites in Food Animal Production Michael D. Flythe, Glen Eris Aiken, Arthur Louis Goetsch, 2018-06-21

Livestock species are either herbivores or omnivores that are maintained largely on plant based diets We have long appreciated the importance of understanding dietary plants from both nutritional and agronomic perspectives However it is increasingly clear that the fungi bacteria and other microorganisms that live in the plants and animals are also significant factors in the ecology of agricultural animals Many of the effects exerted on animals by dietary plants are attributable to secondary metabolites produced by the plants themselves or commensal microorganisms Some fungal and plant secondary metabolites have multiple biological effects We must be careful not to categorize a plant as strictly beneficial or harmful Furthermore we must be careful not to categorize even a particular plant or fungal compound as strictly beneficial or harmful Rather the harm or benefit of secondary metabolites are often dependent on the metabolic status of the animal the interaction with other dietary factors including other secondary metabolites and the dose received through the diet This collection examines a range of agriculturally important plant and fungal products including essential oils alkaloids

isoflavones and nitrates **Nonthermal Plasma Technology for Food and Food Products** R. Mahendran, Preeti Birwal, Megh R. Goyal, 2025-04-15 Cold plasma technology in the food industry is increasingly being adopted for its effective decontamination of food from foodborne pathogens and for its ability for enhanced pest mitigation in stored products This new volume explores the techniques and methods of processing food products without subjecting them to heat treatment using the promising cutting edge technology of cold plasma for food preservation and food safety The book discusses the design and generation of cold plasma along with the interaction with food molecules and covers applications in agri food systems such as in solid foods liquid foods and food packaging It presents the effects of cold plasma on starch modification food surface modification and its influence on toxin reduction It also reports on advances and research being conducted to deal with simulation modeling and emerging other combination technologies A chapter also reports on adopting cold plasma for spaceflight grown produce **Applications of Supercritical Fluid Extraction in Food Processing** Preeti

Birwal, Megh R. Goyal, C. K. Sunil, 2025-09-17 Preservation of food is a top priority in today's food processing industry which focuses on nutrients texture and sensorial characteristics of food products Supercritical fluid extraction is a process that is a green method that allows rapid extraction of bioactive compounds at reduced cost This new volume investigates technologies within this extraction process starting with an introduction and proceeding on to the design applications for quality and regulatory aspects A wide range of research demonstrating the successful application of this method in different food products ranging from milk meat fish grains fruits and vegetables and other foods is discussed The book explores the opportunities and challenges properties chemistry fluids operating conditions and yield modeling of supercritical fluid extraction analytical applications chromatography micro and nano scale materials extraction of phytochemicals from plants application in fruits vegetables spices herbs oilseeds food byproducts and more **Ohmic Heating Technology for**

Processing of Foods and Food Products Preeti Birwal, Megh R. Goyal, Baldev Singh Kalsi, 2025-09-19 This new book provides an overview of ohmic heating as well as applications of ohmic heating techniques the thermal processing method that uses alternating electrical currents in foods to give rapid and uniform heating throughout the product Ohmic heating in food processing is an environmentally friendly process that can result in better product quality less cooking time lower capital cost and higher energy efficiency First providing an introduction to ohmic heating the volume then presents in depth knowledge and understanding of ohmic heating applications Chapters cover the equipment and process design for ohmic heating systems the effects of ohmic heating on food quality and microbial safety and novel applications of ohmic heating in food processing Several chapters address ohmic heating methods and issues in specific food groups including milk and milk products fruits and vegetables and meats and meat products **Sustainable and Functional Foods from Plants** Megh R.

Goyal, Arijit Nath, Zoltán Kovács, 2024-06-28 Structured into four main parts this book navigates the intersection between food and functionality of plant based products and provides insight into the nutritional composition of some key elements of plant

based diets The book also introduces the most abundant adulteration practices and points out the analytical methods of quality monitoring their current trends and their potential future applications The volume first looks at plant based sustainable health foods with a primary focus on millets their nutritional and health benefits as well as their potential as food security crops The chapters also shed some light on demographics of millet production and discuss the impact of processing on the nutritional and organoleptic attributes of millet based products New advances in production quality determination and functional health benefits of two globally renowned beverages wine and beer are discussed while mapping consumption trends and consumers expectations and preferences Sustainable and Functional Foods from Plants also explores some ethnic foodstuffs ingredients and condiments of functional importance for the cuisines of African European and Far Eastern countries and then looks at the potential of bioactive compounds in medicinal foods and measurement techniques for quality of natural foods The book will be informative for upper level students as well as for food science teaching staff researchers and industrial personnel interested in theoretical and practical knowledge about sustainable and functional foods from plants

Novel Technologies in Food Science Anna McElhatton, Paulo José do Amaral Sobral, 2011-11-17 The book covers novel technologies including high pressure antimicrobials and electromagnetism and their impact

Food Engineering Murlidhar Meghwal, Megh R. Goyal, 2016-11-18 This new volume presents a selection of recent advances and emerging trends in food process engineering from several disciplines Exploring the key concepts of food engineering Food Engineering Emerging Issues Modeling and Applications presents the information in four parts Modeling in food engineering Research advances in food engineering Role of food engineering in human health Emerging issues and applications in food engineering

Functional Dairy Ingredients and Nutraceuticals Megh R. Goyal, N. Veena, Santosh K. Mishra, 2022-10-13 Here is a comprehensive summary of new research and advancements in the unique functional and nutraceutical therapeutic and physiochemical aspects of dairy foods The book explores the specific health benefits of dairy ingredients in nutraceuticals and functional foods as well as delves into production techniques that enhancement their therapeutic value The first section of the book looks at the physicochemical and technological aspects of milk derived components discussing production extraction and purification and functional and technological applications of various functional dairy ingredients such as lactulose casein and whey protein derived bioactive peptides The volume also considers the therapeutic aspects of dairy ingredients detailing the physiological and health effects of colostrum oligosaccharides conjugated linoleic acid and lactoferrin The third section focuses on enhancing the functionality of dairy foods by assessing the functional attributes that can be augmented by the addition of nutraceuticals such as probiotics vitamins and minerals or by the removal of cholesterol Functional Dairy Ingredients and Nutraceuticals Physicochemical Technological and Therapeutic Aspects provides an abundance of important research on the use of dairy ingredients in functional foods and nutraceuticals that will be valued by researchers scientists students growers traders processors industries and others involved with the physicochemical

technological and therapeutic aspects of various nutraceuticals and functional dairy ingredients and their application in food and dairy industry *Advances in Sustainable Food Packaging Technology* Megh R. Goyal, Preeti Birwal, Anand Kumar Pandey, Ritesh Balaso Watharkar, 2024-02-13 This new volume explores the recent innovations in active intelligent and smart packaging systems that embrace packaging potential to not only provide protection to food but to also improve its nutritive value reduce contamination by releasing antimicrobials and provide real time status of food quality The book presents novel edible food packaging nanotechnology based improvements in food packaging and biodegradation and bio based approaches for management of food waste and plastic waste from packaging **Innovation and Future Trends in Food**

Manufacturing and Supply Chain Technologies Craig Leadley, 2015-11-18 Innovation and Future Trends in Food Manufacturing and Supply Chain Technologies focuses on emerging and future trends in food manufacturing and supply chain technologies examining the drivers of change and innovation in the food industry and the current and future ways of addressing issues such as energy reduction and rising costs in food manufacture Part One looks at innovation in the food supply chain while Part Two covers emerging technologies in food processing and packaging Subsequent sections explore innovative food preservation technologies in themed chapters and sustainability and future research needs in food manufacturing Addresses issues such as energy reduction and rising costs in food manufacture Assesses current supply chain technologies and the emerging advancements in the field including key chapters on food processing technologies Covers the complete food manufacturing scale compiling significant research from academics and important industrial figures

Biological and Chemical Hazards in Food and Food Products Santosh K. Mishra, Megh R. Goyal, Manju Gaare, 2022-06-15 This volume takes an in depth look at various biological and chemical hazards in food and food products that pose health threats It also outlines methods and practices for the diagnosis prevention and management of these hazards in food production processes The new scientific research and case studies presented in the volume cover mycotoxins foodborne pathogens antibiotic residues from dairy animals pesticide residues the presence of heavy metals in food and more Chapters also address food allergy management and offer lessons and practices in food recall situations The authors discuss the various food toxins their sources as well as management mitigation and prevention strategies Also addressed are the specific adverse effects on people with health problems such as diabetes hypertension cancer neurodegenerative diseases and more This book is organized in such a way that each chapter treats one major food safety hazard and offers novel control methods for health food safety and quality enhancement through various means Biological and Chemical Hazards in Food and Food Products Prevention Practices and Management will aid researchers and policymakers as it illustrates the various aspects of food safety hazards and how to analyze and control these potential health threats

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Food Safety Emerging Issues Technologies And Systems Introduction

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