

# Contents

|  |     |
|--|-----|
| <i>Dedication</i>  | v   |
| <i>Preface</i>   | vii |
| <b>1. Basic Concepts of Food Microbiology</b><br><i>Peter Raspor, Sonja Smole Smožina and Mateja Ambrožič</i>  | 1   |
| <b>2. The Microbiology of Raw Milk</b><br><i>Apostolos S. Angelidis</i>  | 22  |
| <b>3. Dairy Pathogens: Characteristics and Impact</b><br><i>Photis Papademas and Maria Aspri</i>   | 69  |
| <b>4. Dairy Starter Cultures</b><br><i>Thomas Bintsis and Antonis Athanasoulas</i>   | 114 |
| <b>5. Application of Probiotics in the Dairy Industry:<br/>The Long Way from Traditional to Novel Functional Foods</b><br><i>Adele Costabile and Simone Maccaferri</i> | 155 |
| <b>6. Application of Molecular Methods for Microbial<br/>Identification in Dairy Products</b><br><i>Paul A. Lawson and Dimitris Tsaltas</i>                            | 177 |
| <b>7. Application of Food Safety Management Systems (FSMS)<br/>in the Dairy Industry</b><br><i>Thomas Bintsis</i>  | 217 |
| <i>Index</i>   | 237 |
| <i>Color Plate Section</i>   | 239 |