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Appendix A Categorization of safe and dangerous foods

178 Appendix A Categorization of safe and dangerous foods moulds can grow at an aw below 0.90 but not usually below 0.80, whereas xerophilic fungi and osmophilic yeasts can grow at an aw of as low as 0.65 These differential aw requirements of micro-organisms give us a scientific basis for risk categorization of foods As most food poisoning is caused by bacteria, foods can be divided into

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2 General Microbiology - Stanier RY, 5th edition, (1987) Macmillan Publication, UK 3 th Food Microbiology - Frazier W C, 4 edition (2008) The McGraw Hill Companies Inc NY, USA C) Food sanitation and Food borne diseases: Intoxications and Infections (Staphylococcus aureus, Clostridium botulinum Salmonella, pathogenic

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variations in mineral content of food b) Sodium and Potassium replacers/substitutes c) Food fortification and enrichment Unit III Flavours, Pigments and Food Additives A Flavours a) Molecular mechanism of flavor perception (sweet, bitter, salty, sour, umami, kokumi, pungent, cooling and astringent)

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