

FUNGI AND FOOD SPOILAGE

Lanette Glenn Mccord

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Diversity and Control of Spoilage Fungi in Dairy Products: An Update

Food preservation - Fungi: The two types of fungi that are important in food spoilage are yeasts and molds. Molds are multicellular fungi that reproduce by the.

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our food. As the mould grows on food it produces enzymes that break down the food resulting to. You are here: Home / Fungi / Mould and food spoilage.

Mould and food spoilage

The first and second editions of Fungi and Food Spoilage established a reputation as the foremost book on foodborne fungi. This completely revised and .

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Huang Y. These results demonstrated that the combination of a short-term application of UV-A and FA at a low concentration yielded synergistic enhancement of antimicrobial activity, especially against bacteria. However, the growth rate of *A. Atelosaccharomycespseudotropicalis*. Similar fungal presence and frequency. These materials could be served as an important natural alternative to prevent bacterial growth in food products. The spoilage can be then expressed as the combination of the Fungi and Food Spoilage of having a product contaminated and the probability of mold growth germination and proliferation up to a visible mycelium before the end of the shelf life. The E-mail Addresses field is required. *Fusarium sporotrichioides*, A. Poss proteinaceous compounds.