

## International Food Chain Integrity Amp Traceability Project

*The rapid increase in the emergence of antibiotic-resistant bacterial strains, combined with a dwindling rate of discovery of novel antibiotic molecules, has created an alarming issue worldwide. Although the occurrence of resistance in microbes is a natural process, the overuse of antibiotics is known to increase the rate of resistance evolution. Under antibiotic treatment, susceptible bacteria inevitably die, while resistant microorganisms proliferate under reduced competition. Therefore, the out-of-control use of antibiotics eliminates drug-susceptible species that would naturally limit the expansion of resistant species. In addition, the ability of many microbial species to grow as a biofilm has further complicated the treatment of infections with conventional antibiotics. A number of corrective measures are currently being explored to reverse or slow antibiotic resistance evolution, Among which one of the most promising solutions is the development of polymer-based antimicrobial compounds. In this Special Issue, different polymer systems able to prevent or treat biofilm formation, including cationic polymers, antibacterial peptide-mimetic polymers, polymers or composites able to load and release bioactive molecules, and antifouling polymers able to repel microbes by physical or chemical mechanisms are reported. Their applications in the design and fabrication of medical devices, in food packaging, and as drug carriers is investigated.*

*Food safety awareness is at an all time high, new and emerging threats to the food supply are being recognized, and consumers are eating more and more meals prepared outside of the home. Accordingly, retail and foodservice establishments, as well as food producers at all levels of the food production chain, have a growing responsibility to ensure that proper food safety and sanitation practices are followed, thereby, safeguarding the health of their guests and customers. Achieving food safety success in this changing environment requires going beyond traditional training, testing, and inspectional approaches to managing risks. It requires a better understanding of organizational culture and the human dimensions of food safety. To improve the food safety performance of a retail or foodservice establishment, an organization with thousands of employees, or a local community, you must change the way people do things. You must change their behavior. In fact, simply put, food safety equals behavior. When viewed from these lenses, one of the most common contributing causes of food borne disease is unsafe behavior (such as improper hand washing, cross-contamination, or undercooking food). Thus, to improve food safety, we need to better integrate food science with behavioral science and use a systems-based approach to managing food safety risk. The importance of organizational culture, human behavior, and systems thinking is well documented in the occupational safety and health fields. However, significant contributions to the scientific literature on these topics are noticeably absent in the field of food safety.*

*A comparison of the Great Lockdown of 2020 underway with the Great Recession of 2009, reveals some regularities, yet many differences. Notably, the shock associated with the Great Recession arose out of economy-wide stress, particularly high-income countries, while in direct contrast, the Great Lockdown was borne outside of the global economic system, and seemingly is set to leave most countries severely affected, high and low-income countries alike. Both crises, however, have led to similar impacts to economies throughout the world, with significant contractions to economic growth, economic activity and employment. For global food and agriculture, the Great Recession unfolded as a combination of two distinct crises that followed each other from 2007 to 2009. The initial 2007-2008 crisis was largely limited to food and agriculture, arising from a combination of supply and demand shocks within the global food sector. The 2009 crisis arose from an external demand side shock, brought about by the sharp contraction in overall economic activity in 2009, which is now known as the Great Recession. When referring to the Great Recession, this paper distinguishes two distinct sub-crises, i.e. the global food crisis of 2007-2008 and the global recession of 2009.*

*Food*

*The Science of Milk and Milk Products*

*Silo*

*Climate change: Unpacking the burden on food safety*

*The sciences and engineering. B*

*Large Animal Internal Medicine - E-Book*

Available now to FDA-regulated organizations, this manual allows facility managers to look at their operation's regulatory compliance through the eyes of the government. Because this is the primary reference manual used by FDA personnel to conduct field inspection activities, you can feel confident you are preparing appropriate planning or action. This manual includes revised instructions regarding release of information and covers FDA's policies and expectations on a comprehensive range of topics: FDA's authority to enter and inspect, inspection notification, detailed inspection procedures, recall monitoring, inspecting import procedures, computerized federal/state inspection relationships, discussions with management regarding privileged information, seizure and prosecution of bioengineered food, dietary supplements, cosmetics, bioterrorism, and product disposition. The manual also includes a directory of Regulatory Affairs offices and divisions.

In the years following her role as the lead author of the international bestseller, *Limits to Growth*—the first book to show the dangers of unchecked growth on a finite planet—Donella Meadows remained a pioneer of environmental and social analysis until her death in 2001. *Thinking in Systems*, is a concise and crucial book offering insight for problem solving on scales ranging from the personal to the global. Edited by the Sustainability Institute's Diana Wright, this essential primer brings systems thinking out of the realm of computers and equations and into the tangible world, showing readers how to develop the systems-thinking skills that thought

across the globe consider critical for 21st-century life. Some of the biggest problems facing the world—war, hunger, poverty, environmental degradation—are essentially system failures. They cannot be solved by fixing one piece in isolation from the others, even seemingly minor details have enormous power to undermine the best efforts of too-narrow thinking. While readers will find conceptual tools and methods of systems thinking, the heart of the book is grander than methodology. Donella Meadows was known much for nurturing positive outcomes as she was for delving into the science behind global dilemmas. She reminds readers to focus on what is important, not just what is quantifiable, to stay humble, and to stay a learner. In a world growing ever more complex, crowded, and interdependent, Thinking in Systems helps readers avoid confusion and helplessness, the first step toward finding and effective solutions.

Large Animal Internal Medicine, 4th Edition features a problem-based approach with discussions of over 150 clinical signs. This is the internal medicine reference that enables you to efficiently diagnose horses, cattle, sheep, and goats based on clinical observations and laboratory and diagnostic testing. With this user-friendly format, you can find essential information about specific diseases and their diagnosis by simply identifying the signs. A unique problem-based approach with discussions of over 150 clinical signs and manifestations helps you quickly reach a diagnosis based on observations and laboratory tests. Causes of Presenting Signs boxes provide easy-to-use, complete lists of common, less common, and uncommon diseases associated with manifestations or signs of disease. Complete lists of diseases associated with a given lab abnormality in Causes of Abnormal Laboratory Values boxes help you easily interpret abnormalities in clinical chemistry, hematology, blood proteins, and clotting tests. An expert team of over 180 authors contributing information and expertise ensures you are using the most accurate and up-to-date information available. Color plates accompanying Diseases of the Eye and Diseases of the Alimentary Tract enable you to visually recognize the clinical appearance of ophthalmologic conditions and alimentary tract disorders for quick and easy diagnosis and treatment. Six all-new chapters provide in-depth coverage of diagnostic testing, fluid and electrolyte therapy, biosecurity and infection control, and genetic disorders.

Salt Sugar Fat

Companies and Their Brands

Psychopharmacology Abstracts

Creating a Behavior-Based Food Safety Management System

Advances in Animal Health, Medicine and Production

The Zero Waste Blueprint

**This annual report monitors and evaluates agricultural policies spanning all six continents, including the 36 OECD countries, the five non-OECD EU Member States, and 13 emerging economies.**

**This book covers the latest research in biofilm, infection, and antimicrobial strategies in reducing and treating musculoskeletal, skin, transfusion, implant-related infections, etc. Topics covered include biofilms, small colony variants, antimicrobial biomaterials (antibiotics, antimicrobial peptides,**

hydrogels, bioinspired interfaces, immunotherapeutic approaches, and more), antimicrobial coatings, engineering and 3D printing, antimicrobial delivery vehicles, and perspectives on clinical impacts. Antibiotic resistance, which shifts the race toward bacteria, and strategies to reduce antibiotic resistance, are also briefly touched on. Combined with its companion volume, *Racing for the Surface: Pathogenesis of Implant Infection and Advanced Antimicrobial Strategies*, this book bridges the gaps between infection and tissue engineering, and is an ideal book for academic researchers, clinicians, industrial engineers and scientists, governmental representatives in national laboratories, and advanced undergraduate students and post-doctoral fellows who are interested in infection, microbiology, and biomaterials and devices.

*Nutraceuticals: Efficacy, Safety and Toxicity, Second Edition*, brings together everything that is currently known about nutraceuticals and their potential toxic effects. The book introduces readers to nutraceuticals, herbal medicines, Ayurvedic medicines, prebiotics, probiotics, adaptogens, and their uses and specific applications. This essential reference discusses the mechanism of action for the judicious use of these nutraceuticals and the best tools for their evaluation before detailing the safety and toxicity of nutraceuticals and interactions with other therapeutic drugs. Finally, and crucially, regulatory aspects from around the world are covered. Completely revised and updated, this updated edition provides toxicologists, pharmacologists, pharmaceutical scientists, and those interested in medicinal plants and natural products with a comprehensive overview of the most effective tools upon which to evaluate the safety and toxicity of nutraceuticals, prebiotics, probiotics and alternative medicines. Presents a completely revised and updated resource on the impact of nutraceuticals and various disease states such as diabetes and ophthalmic and dermal diseases Grants an overview of the current state-of-the-science of nutraceuticals, their use and applications, and known adverse effects Provides effective tools to evaluate the potential toxicity of any nutraceutical Includes details of regulatory issues as written by international experts

Research Awards Index

A Research Portrait of the Centre for Interdisciplinary Research in Animal Health (CIISA), University of Lisbon, Portugal

Circadian Control of Immunity

Advances in Dairy Microbial Products

Mobility in a Globalised World 2021

Food Engineering Innovations Across the Food Supply Chain

*Climate change is causing unprecedented damage to our ecosystem. Increasing temperatures, ocean warming and acidification, severe droughts, wildfires, altered precipitation patterns, melting glaciers, rising sea levels and amplification of extreme weather events have direct implications for our food systems. While the impacts of such environmental factors on food security are well known, the effects on food safety receive less attention. The purpose of Climate change: Unpacking the burden on food safety is to identify and attempt to quantify some current and anticipated food safety issues that are associated with climate change. The food safety hazards considered in the publication are foodborne pathogens and parasites, harmful algal blooms, pesticides, mycotoxins and heavy metals with emphasis on methylmercury. There is also, a dedicated section on the benefits of forward-looking approaches such as horizon scanning and foresight, which will not only aid in anticipating future challenges in a shifting global food safety landscape, but also help build resilient food systems that can be continually updated as more knowledge is assimilated. By building a more widespread and better understanding of the consequences climate change has on food safety, it is hoped that this document will aid in fostering stronger international cooperation in making our food safer by reducing the global burden of these concerns.*

*The protection and preservation of a product, the launch of new products or re-launch of existing products, perception of added-value to products or services, and cost reduction in the supply chain are all objectives of food packaging. Taking into consideration the requirements specific to different products, how can one package successfully meet all of these goals? Food Packaging Technology provides a contemporary overview of food processing and packaging technologies. Covering the wide range of issues you face when developing innovative food packaging, the book includes: Food packaging strategy, design, and development Food biodeterioation and methods of preservation Packaged product quality and shelf life Logistical packaging for food marketing systems Packaging materials and processes The battle rages over which type of container should be used for which application. It is therefore necessary to consider which materials, or combination of materials and processes will best serve the market and enhance brand value. Food Packaging Technology gives you the tools to determine which form of packaging will meet your business goals without compromising the safety of your product. "A seriously eye opening, inspiring and thought-provoking book!" - Nathan Outlaw "This is not a cook book but a true source of knowledge and inspiration." - Zero Waste Europe "I've always said*

*that it's in a chef's DNA to utilize what would otherwise be thrown away. We are hardwired to take the uncoveted and make it delicious. But Doug McMaster is on another level entirely—he is doing some of the most thorough and thoughtful work on food waste today. This book gives you more than a glimpse into his mind. It provides a much needed roadmap for a future of limited resources and growing demands.” – Dan Barber, Chef/Co-owner of Blue Hill and Blue Hill at Stone Barns "Silo, in East London, is Britain's first zero-waste restaurant, and this fascinating book sets out the vision and the methods behind what it does. Judges described it as ‘an unprecedented, inspiring, stand-alone book’, taking readers on ‘a fascinating journey to achieve zero waste.’ It's ‘trailblazing, exciting, relentless and uncompromising’ and made all the more valuable because ‘the author is also not afraid to include his failures too.’ In the end, said the jurors, ‘the book leaves you in no question about his revolutionary approach to cooking as his thoughts are conveyed with true conviction and diplomacy.’ – Food Book Award 2020 finalist, The Guild of Food Writers* Silo maps out an extraordinary new plan from radical young chef Douglas McMaster, founder of SILO the first zero food-waste restaurant—a food system for the future. He's a man on a mission—dedicated to weaning us from our entrenched and over-processed food habits, encouraging us to go for the purest, most natural and efficient way to cook and eat, committed to de-industrializing our food system so that we eat fresh, waste less and make the most of what nature gives us. "Closed-loop systems," "radical suppliers," "off-grid ingredients," "waste-free prep" and "clean farming" are just some of the words you will find in this polemic on the future of food as we know it. These are just some of the raw ingredients deftly chopped and mixed into an irresistible and intoxicating fusion. Part inspiration, part practical kitchen know-how, part philosophy—just add anarchic flavours and a dash of pure hope for a beautifully crafted book destined to be a refreshingly radical addition to your kitchen library.

*Changing disease landscapes*

*Food Safety Culture*

*Pharmacoeugenetics*

*Efficacy, Safety and Toxicity*

*Comparing crises: Great Lockdown versus Great Recession*

*Civic Engagement in Food System Governance*

The local food movement is one of the most active of current civil engagement social movements. This work presents primary evidence from over

900 documents, interviews, and participant observations, and provides the first descriptive history of local food movement national policy achievements in the US, from 1976 to 2013, and in the UK, from 1991 to 2013, together with reviews of both the American and British local food movements. It provides a US-UK comparative context, significantly updating earlier comparisons of American, British and European farm and rural policies. The comparative perspective shows that, over time, more effective strategies for national policy change required social-movement building strategies, such as collaborative policy coalitions, capacity-building for smaller organizations, and policy entrepreneurship for joining together separate rural, farming, food, and health interests. In contrast, narrowly-defined single issue campaigns often undermined long-term policy change, even if short-term wins emerged. By profiling interviews of American and English movement leaders, policymakers, and funders, the book demonstrates that democratic participation in food policy is best supported when funders incentivize groups to work together and overcome their differences.

Dated January 2005. No public library discount on this item. Supersedes Issue 3 (English-language ed.) (ISBN 0117031984)

Nutritional immunology is a rapidly developing field. An expanding body of evidence demonstrates the impact of foods and nutritional components on gut and systemic immunity of consumers. During recent years, the implications of nutrition and nutritional intervention on prevention of disease have become accepted and has become an important tool in management of several diseases. Nutritional immunology might become even more important in the prevention of disease when the interplay between nutritional processes and immune system is better understood. Particularly, specific cellular and molecular immune responses provoked by nutrition and the role of the gut barrier and microbiota in the interplay needs more study. This content of eBook was designed to provide a timely collection on mechanistic, translational and clinical research on the interplay between foods, nutritional components and immunity in physiological and pathophysiological conditions.

Thinking in Systems

Dissertation Abstracts International

A Primer

Agricultural Policy Monitoring and Evaluation 2020

Microwave Journal

World Livestock 2013

***A productive dairy industry is vital to providing safe, high-quality milk that fulfills the nutritional needs of people of all ages around the world. In order to achieve that goal, Campbell and Marshall present a timely, lucid, and comprehensive look at today's dairy industry. Dairy Production and Processing offers not only a fundamental understanding of dairy animals, dairy products, and the production aspects of each, but also a wealth of applied information on the scope of the current milk and milk products industry. The application of basic sciences and technologies throughout the text will serve students well not only as they learn the first principles of dairy science, but also as a professional reference in their careers. Study questions can be found at the conclusion of each chapter, along with relevant and informative websites. An extensive glossary is provided to enable readers to expand their knowledge of selected terms. Topics found in this instructive and insightful text include: • an overview of the dairy industry, • dairy herd breeding and records, • the feeding and care of dairy cattle, sheep, goats, and water buffalo, • important principles of milking and milking facilities, • dairy farm management, • milk quality and safety, and • the production of milk and milk products.***

**We acknowledge the initiation and support of this Research Topic by the International Union of Immunological Societies (IUIS). We hereby state publicly that the IUIS has had no editorial input in articles included in this Research Topic, thus ensuring that all aspects of this Research Topic are evaluated objectively, unbiased by any specific policy or opinion of the IUIS.**

**Beginning with their sources, including manure and animal feed, and detailing their development, spread and transmission to humans, Zoonotic Pathogens in the Food Chain gives an insightful introduction to and epidemiological overview of the problems raised by zoonotic pathogens. The authors specifically examine the attributes of microorganisms that allow potential contamination of food sources and the factors in modern animal production processes that contribute to the risk of infection. Chapters discuss in detail pathogens that have recently emerged as important sources of infection, investigating in depth the implications of avian flu, swine flu, bovine spongiform encephalopathies and Johne's disease for human consumers, and considering where potential mitigation strategies should be focused. With a focus on new trends in animal production, such as organic livestock farming and raw milk consumption, this text provides an interesting and up-to-date reference for researchers, academics and those with an interest in pathology working in the livestock industry.**

**Pathogenesis of Implant Infection and Advanced Antimicrobial Strategies**

**Racing for the Surface**

**Application of Nanotechnology in Food Science, Processing and Packaging**

**Government Reports Announcements & Index**

**From Oxidative Stress to Cognitive Decline - Towards Novel Therapeutic Approaches**

**Methods for Developing New Food Products**

**Pharmacoeugenetics, Volume Eleven provides a comprehensive volume on the role of epigenetics and epigenomics in drug discovery and development, providing a detailed, but accessible, view of the field, from basic principles, to applications in disease therapeutics. Leading international researchers from across academia, clinical settings and the pharmaceutical industry discuss the influence of epigenetics and epigenomics in human pathology, epigenetic biomarkers for disease prediction, diagnosis, and treatment, current epigenetic drugs, and the application of epigenetic procedures in drug development. Throughout the book, chapter authors offer a balanced and objective discussion of the future of pharmacoeugenetics and its crucial contribution to the growth of precision and personalized medicine. Fully examines the influence of epigenetics and epigenomics in human pathology, epigenetic biomarkers for disease prediction, diagnosis, treatment, current epigenetic drugs and the application of epigenetic procedures in drug development Features chapter contributions from leading international researchers in academia, clinical settings and the pharmaceutical industry Instructs researchers, students and clinicians on how to better interpret and employ pharmacoeugenetics in drug development, efficiency and safety Provides a balanced and objective discussion of the future of pharmacoeugenetics**

*and its crucial role in precision medicine*

*From a Pulitzer Prize-winning investigative reporter at The New York Times comes the troubling story of the rise of the processed food industry -- and how it used salt, sugar, and fat to addict us. Salt Sugar Fat is a journey into the highly secretive world of the processed food giants, and the story of how they have deployed these three essential ingredients, over the past five decades, to dominate the North American diet. This is an eye-opening book that demonstrates how the makers of these foods have chosen, time and again, to double down on their efforts to increase consumption and profits, gambling that consumers and regulators would never figure them out. With meticulous original reporting, access to confidential files and memos, and numerous sources from deep inside the industry, it shows how these companies have pushed ahead, despite their own misgivings (never aired publicly). Salt Sugar Fat is the story of how we got here, and it will hold the food giants accountable for the social costs that keep climbing even as some of the industry's own say, "Enough already."*

*Food Engineering Innovations Across the Food Supply Chain discusses the technology advances and innovations into industrial applications to improve supply chain sustainability and food security. The book captures the highlights of the 13th International Congress of Engineering ICEF13 under selected congress themes, including Sustainable Food Systems, Food Security, Advances in Food Process Engineering, Novel Food Processing Technologies, Food Process Systems Engineering and Modeling, among others. Edited by a team of distinguished researchers affiliated to CSIRO, this book is a valuable resource to all involved with the Food Industry and Academia. Feeding the world's population with safe, nutritious and affordable foods across the globe using finite resources is a challenge. The population of the world is increasing. There are two opposed sub-populations: those who are more affluent and want to decrease their caloric intake, and those who are malnourished and require more caloric and nutritional intake. For sustainable growth, an increasingly integrated systems approach across the whole supply chain is required. Focuses on innovation across the food supply chain beyond the traditional food engineering discipline Brings the integration of on-farm with food factory operations, the inclusion of Industry 4.0 sensing technologies and Internet of Things (IoT) across the food chain to reduce food wastage, water and energy inputs Makes a full intersection into other science domains (operations research, informatics, agriculture and agronomy, machine learning, artificial intelligence and robotics, intelligent packaging, among others)*

*Immunomodulatory Functions of Nutritional Ingredients in Health and Disease*

*How the Food Giants Hooked Us*

*FDA Investigations Operations Manual*

*Schedule B, Statistical Classification of Domestic and Foreign Commodities Exported from the United States*

### **An Instructional Guide**

#### **A comparative perspective of American and British local food movements**

*This book brings together in a review manner a comprehensive summary of high-quality research contributions from the different research teams and their collaborators, to celebrate the 25th anniversary of the Centre for Interdisciplinary Research in Animal Health (CIISA). The topics span from animal behaviour and welfare over biotechnology to clinical veterinary medicine. Thus, the book is of interest for researchers and students working in the diverse fields of veterinary medicine and science. The Centre for Interdisciplinary Research in Animal Health (CIISA), the Research Centre of the Faculty of Veterinary Medicine of the University of Lisbon, commemorated its 25th-year jubilee in 2018. Throughout its history, CIISA has been consolidating as the top-ranking Portuguese Animal and Veterinary Sciences research unit. More recently, CIISA has taken a leading role in the coordination of national and international research networks and consortiums. This conveyed a highly interdisciplinary nature to CIISA's research, encompassing animal, veterinary and biomedical sciences. This multi- and interdisciplinary nature is reflected on the broad scientific background of the team.*

*Advances in Dairy Microbial Products presents a thorough reference that explains the makeup of these products in a scientifically sound, yet simple manner. It offers both established and cutting-edge solutions on the numerous challenges commonly encountered in the industrial processing of milk and the production of milk products. It is an ideal resource for researchers and practitioners involved in dairy science, particularly those who wish to gain the most thorough and up-to-date information on dairy microbial products. In addition, it will appeal to beginners seeking to understand how advanced dairy technologies can be used to increase the efficiency of current techniques. Examines the advances of dairy products in healthcare, environment and industry Elaborates upon advanced perspectives, wide applications, traditional uses and modern practices of harnessing potential of microbial products Includes helpful illustrations of recent trends in dairy product research*

*Explains the basics of food technology and new product development from initial planning through formulation, market research, manufacturing and product launch Carefully outlined test protocols plus quantified sensory, financial and feasibility analysis Recaps key technical concepts across the entire food science curriculum Developed as a comprehensive guide to how food products are planned, budgeted, manufactured and launched, this original textbook forms a cohesive introduction to all phases of food product development. A unique feature of the book is that it reviews the main concepts of food chemistry, ingredient functionality, additives, processing, quality control, safety, package labeling and more—virtually the entire food technology curriculum. With this specialized information as context, the book spells out the procedures needed to formulate, cost-justify and test market safe and profitable new products that meet regulatory guidelines and consumer expectations. The technical exposition is highlighted by case studies of novel food items introduced by U.S. companies. Syllabus-ready and furnished with back-of-chapter questions and projects, the volume is highly suited for university courses, including the*

*capstone, as well as in-house and team training short courses in industry.*

*Food Packaging Technology*

*Trade Names Dictionary*

*Research Grants Index*

*BRC Global Standard*

*Raptor Apocalypse*

*Nutraceuticals*

The World Livestock 2013: Changing disease landscapes looks at the evidence of changing disease dynamics involving livestock and explores three key areas: the Pressure, including drivers and risk factors that contribute to disease emergence, spread and persistence; the State, describing the disease dynamics that result from the Pressure and their subsequent impact; and the Response, required both to adapt and improve the State and to mitigate the Pressure. The report argues that a comprehensive approach for the promotion of global health is needed to face the complexities of the changing disease landscapes, giving greater emphasis on agro-ecological resilience, protection of biodiversity and efficient use of natural resources to ensure safer food supply chains, particularly in areas worst afflicted by poverty and animal diseases. Speeding up response times by early detection and reaction – including improved policies that address disease drivers – is key. Forging a safer, healthier world requires engagement in the One Health approach, which involves all relevant actors and disciplines spanning animal, human and environmental health sectors.

Small-town Deputy Sheriff A.J. "Jesse" Prieo led a comfortable life with his wife and daughter by his side. All that changed in an instant when genetically engineered creatures-terrifyingly similar to velociraptors-were set loose on an unsuspecting world. In the post-apocalyptic aftermath, pockets of civilization endure, but they are few and far between. Helped by a sword-wielding former radical, a woman of shifting loyalties, and a mysterious lost child, Jesse must do whatever it takes to lay his ghosts to rest and survive long enough to uncover the twisted secrets behind the Raptor Apocalypse.

A Guide to Approximately 194,000 Consumer-oriented Trade Names, Brand Names, Product Names, Coined Names, Model Names, and Design Names, and Names and Addresses of Their Manufacturers, Importers, Marketers, Or Distributors

Zoonotic Pathogens in the Food Chain

Polymeric Systems as Antimicrobial or Antifouling Agents

Dairy Production and Processing

Brands and Their Companies