

Contents

1	Technical and Methodological Aspects of Fourier Transform	
	Infrared Spectroscopy in Food Microbiology Research.....	1
1.1	IR Frequency Range and Spectral Windows.....	1
1.2	Spectrometer Technology and Spectroscopic Methods	6
1.3	IR Spectra as a Molecular Fingerprint	9
1.4	Sample Preparation	12
1.5	Data Processing and Assessment Approaches	15
1.6	Databases	17
1.7	Advantages and Disadvantages of FT-IR Spectroscopy	17
2	Fourier Transform Infrared Spectroscopy to Assist in Taxonomy and Identification of Foodborne Microorganisms.....	19
3	Fourier Transform Spectroscopy and the Study of the Microbial Response to Stress.....	23
3.1	Use of FT-IR Spectroscopy for the Assessment of the Mechanisms of Microbial Inactivation by Food Processing Technologies and Antimicrobial Compounds.....	24
3.2	FT-IR Spectroscopy as a Tool for Monitoring the Membrane Properties of Foodborne Microorganisms in Changing Environments	25
3.3	Detection of Stress-Injured Microorganisms in Food-Related Environments by FT-IR Spectroscopy	27
3.4	Use of FT-IR Spectroscopy for the Study of Microbial Tolerance Responses.....	28
3.5	Applications of FT-IR Spectroscopy for the Study of Spore Composition	29

4 Fourier Transform Infrared Spectroscopic Methods for Microbial Ecology	31
4.1 Assessment of Dynamic Changes in Microbial Populations by FT-IR Spectroscopy	31
4.2 Use of FT-IR Spectroscopy to Identify and Quantify Microorganisms in Binary Mixed Cultures	32
4.3 Use of FT-IR Spectroscopy to Detect Food Spoilage due to Microbial Activity.....	33
5 Conclusions and Future Prospects	35
Acknowledgments	45
Abbreviations	47
References.....	49
Index.....	55