

Journal of Food Protection®

ISSN 0362-028X
Official Publication



Reg. U.S. Pat. Off.

Vol. 80

December 2017

No. 12

Research Papers

Molecular Characterization of <i>Salmonella</i> from Beef Carcasses and Fecal Samples from an Integrated Feedlot and Abattoir in Mexico	Diana Ayala, Kendra Nightingale, Claudia Narvaez-Bravo, and Mindy M. Brashears*	1964
Comparative Evaluation of a Novel Phage Protein Ligand Assay and Immunomagnetic Separation Method To Isolate the Seven Top Serogroups of <i>Escherichia coli</i> (O157, O26, O103, O145, O111, O45, and O121) in Foods at Risk	M. Bouvier, S. D. Miszczycha, X. Guillarme, C. Tadla, L. Collinet, and D. Thevenot Sergentet*	1973
Microbiological Profile of Three Commercial Poultry Processing Plants in Colombia	Alejandra Ramírez-Hernández, Andrea Varón-García, and Marcos X. Sánchez-Plata*	1980
Analysis of Nutritional Traits and Aflatoxin Contamination in Selected Maize Varieties from Pakistan	Saima Majeed, Mazhar Iqbal, Muhammad Rafique Asi, Shahzad Zafar Iqbal,* and Jinap Selamat*	1993
Persistence of Non-O157 Shiga Toxin-Producing <i>Escherichia coli</i> in Dairy Compost during Storage	Hongye Wang, Muthu Dharmasena, Zhao Chen, and Xiuping Jiang*	1999
Biotechnological Approach To Preserve Fresh Pasta Quality	L. Angiolillo, A. Conte,* and M. A. Del Nobile	2006
Inactivation Kinetics of Pathogens during Thermal Processing in Acidified Broth and Tomato Purée (pH 4.5)	Evann L. Dufort, Jonathan Sogin, Mark R. Etzel,* and Barbara H. Ingham	2014
Virulence and Antibiotic Resistance of <i>Vibrio parahaemolyticus</i> Isolates from Seafood from Three Developing Countries and of Worldwide Environmental, Seafood, and Clinical Isolates from 2000 to 2017	Mohammad M. Obaidat,* Alaa E. Bani Salman, and Amira A. Roess	2060
Occurrence of Toxicogenic Fungi and Mycotoxins during Smoked Paprika Production	Rocío Casquete, Alicia Rodríguez, Alejandro Hernández,* Alberto Martín, Teresa Bartolomé, Juan José Córdoba, and María G. Córdoba	2068
Pesticide Residues in Food: Attitudes, Beliefs, and Misconceptions among Conventional and Organic Consumers	Severine Koch,* Astrid Epp, Mark Lohmann, and Gaby-Fleur Böhl	2083
Changes of Dominant Spoilage Bacteria and Biogenic Amines of Taihu White Prawn (<i>Exopalaemon modestus</i>) during Ice Storage	Lihui Du,* Xiaoran Fan, Fang Liu, Qi Zhou, Jian Yuan, and Xingrong Ju	2099
Microbiological Quality Assessment of Game Meats at Retail in Japan	Hiroshi Asakura,* Jun Kawase, Tetsuya Ikeda, Mioko Honda, Yoshimasa Sasaki, Masashi Uema, Hidenori Kabeya, Hiromu Sugiyama, Shizunobu Igimi, and Shinji Takai	2119
Cold Plasma Inactivation of <i>Salmonella</i> in Prepackaged, Mixed Salads Is Influenced by Cross-Contamination Sequence	Sarah M. Hertrich, Glenn Boyd, Joseph Sites, and Brendan A. Niemira*	2132
Growth, <i>nisA</i> Gene Expression, and In Situ Activity of Novel <i>Lactococcus lactis</i> subsp. <i>cremoris</i> Costarter Culture in Commercial Hard Cheese Production	Dimitrios Noutsopoulos, Athanasia Kakouri, Eleftheria Kartezini, Dimitrios Pappas, Efstrathios Hatziloukas, and John Samelis*	2137

Research Notes

Efficacy of a Blend of Sulfuric Acid and Sodium Sulfate against Shiga Toxin-Producing <i>Escherichia coli</i>, <i>Salmonella</i>, and Nonpathogenic <i>Escherichia coli</i> Biotype I on Inoculated Prerigor Beef Surface Tissue	Brittney R. Scott-Bullard, Ifigenia Georaras, Robert J. Delmore, Dale R. Woerner, James O. Reagan, J. Brad Morgan, and Keith E. Belk*	1987
---	---	------

* Asterisk indicates author for correspondence.

Evaluation of Two Surface Sampling Methods for Microbiological and Chemical Analyses To Assess the Presence of Biofilms in Food Companies Sharon Maes, Son Nguyen Huu, Marc Heyndrickx, Stephanie Van Weyenberg, Hans Steenackers, Alex Verplaetse, Thijs Vackier, Imca Sampers, Katleen Raes, and Koen De Reu*	2022
Passage of <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> Subtypes through 0.45- and 0.65-Micrometer-Pore-Size Nitrocellulose Filters Mark E. Berrang,* Richard J. Meinersmann, and Nelson A. Cox	2029
Characterization and Horizontal Transfer of Antimicrobial Resistance Genes and Integrons in Bacteria Isolated from Cooked Meat Products in China Tao Yu, Xiaobing Jiang,* Yu Liang, Yanping Zhu, Jinhe Tian, Hao Ying, Xuannian Wang, and Lei Shi	2048
Molecular Characterization of Fluoroquinolone Resistance Mechanisms of <i>Campylobacter</i> Isolates from Duck Meats Min Kang, Bai Wei, Sung-Woon Choi, Se-Yeoun Cha, and Hyung-Kwan Jang*	2056
Characterization of <i>Escherichia coli</i> and <i>Salmonella</i> from Victoria, Australia, Dairy Farm Environments Catherine M. McAuley, Kate E. McMillan, Sean C. Moore, Narelle Fegan, and Edward M. Fox*	2078
Effect of <i>Citrus reticulata</i> Blanco Essential Oil on <i>Cryptolestes ferrugineus</i> (Stephens) Adults Jianhua Lü*	2090
Efficacy of LISTEX P100 at Different Concentrations for Reduction of <i>Listeria monocytogenes</i> Inoculated in Sashimi S. Miguéis,* C. Saraiva, and A. Esteves	2094
Low Prevalence of <i>Salmonella</i> and Shiga Toxin-Producing <i>Escherichia coli</i> in Lymph Nodes of Australian Beef Cattle Gavin Bailey, Long Huynh, Lachlan Govenlock, David Jordan, and Ian Jenson*	2105
Simultaneous Determination of Isopyrazam and Azoxystrobin in Cucumbers by Liquid Chromatography-Tandem Mass Spectrometry Dan Hu, Xu Xu, Tian Cai, Wei-Ying Wang, Chun-Jie Wu, and Li-Ming Ye*	2112
Kinetic Behavior of <i>Campylobacter jejuni</i> in Beef Tartare at Cold Temperatures and Transcriptomes Related to Its Survival Sejeong Kim, Jiyeon Jeong, Heeyoung Lee, Jeeyeon Lee, Soomin Lee, Jimyeong Ha, Yukyoung Choi, Yohan Yoon,* and Kyoung-Hee Choi*	2127
Review	
Food Safety at Farmers' Markets: A Knowledge Synthesis of Published Research Ian Young,* Abhinand Thaivalappil, Danielle Reimer, and Judy Greig	2033