

Journal of Food Protection[®]

ISSN 0362-028X
Official Publication



Reg. U.S. Pat. Off.

Vol. 81

April 2018

No. 4

Research Papers

Survival of <i>Salmonella</i> during Production of Partially Sprouted Pumpkin, Sunflower, and Chia Seeds Dried for Direct Consumption Susanne E. Keller,* Nathan M. Anderson, Can Wang, Stephen J. Burbick, Ian M. Hildebrandt, Lauren J. Gonsalves, Quincy J. Suehr, and Sofia M. Santillana Farakos	520
Evaluation of Hot Water, Gaseous Chlorine Dioxide, and Chlorine Treatments in Combination with an Edible Coating for Enhancing Safety, Quality, and Shelf Life of Fresh-Cut Cantaloupes Cristina Alicea, Bassam A. Annous,* Daiza P. Mendez, Angela Burke, and Lynette E. Orellana	534
Comparison of <i>Salmonella</i> Prevalence Rates in Bovine Lymph Nodes across Feeding Stages A. D. Belk, A. N. Arnold,* J. E. Sawyer, D. B. Griffin, T. M. Taylor, J. W. Savell, and K. B. Gehring.	549
Evaluation of Coregulation as a Governance Option To Manage Aflatoxin Risk in Texas Maize Mary Sasser, Timothy J. Herman,* and Kyung-Min Lee.	554
Development and Validation of a New Protocol for Detecting and Recovering <i>Clostridium difficile</i> from Meat Samples Majda Blasizzo,* Stanka Vadnjal, Urska Henigman, Manja Krizman, Andrej Kirbis, and Urska Jamnikar-Ciglenecki.	561
Behavioral Observation and Microbiological Analysis of Older Adult Consumers' Cross-Contamination Practices in a Model Domestic Kitchen Ellen W. Evans* and Elizabeth C. Redmond.	569
Control of <i>Listeria innocua</i> Biofilms on Food Contact Surfaces with Slightly Acidic Electrolyzed Water and the Risk of Biofilm Cells Transfer to Duck Meat Hye Ri Jeon, Mi Jin Kwon, and Ki Sun Yoon*.	582
Morphological and Dose-Dependent Study on the Effect of Methyl, Hexyl, and Dodecyl Rosmarinate on <i>Staphylococcus carnosus</i> LTH1502: Use of the Weibull Model Sarisa Suriyarak,* Herbert Schmidt, Pierre Villeneuve, and Jochen Weiss	598
Inoculation Protocols Influence the Thermal Resistance of <i>Salmonella Enteritidis</i> PT 30 in Fabricated Almond, Wheat, and Date Products Pichamon Limcharoenchat, Sarah E. Buchholz, Michael K. James, Nicole O. Hall, Elliot T. Ryser, and Bradley P. Marks*.	606
Development of Tyrosine Decarboxylase-Negative Strains of <i>Lactobacillus curvatus</i> by Classical Strain Improvement Per Strøman, Kim Ib Sørensen,* Patrick M. F. Derkx, and Ana Rute Neves	628
Efficacy of Various Preservatives on Extending Shelf Life of Vacuum-Packaged Raw Pork during 4°C Storage Chao Yang, Yan Qi, Jiayi Zheng, Xu Fan, Peixin Liang, and Cunjiang Song*.	636
Evaluating Food Safety Knowledge and Practices of Food Processors and Sellers Working in Food Facilities in Hanoi, Vietnam Bach Xuan Tran, Hoa Thi Do, Luong Thanh Nguyen, Victoria Boggiano, Huong Thi Le, Xuan Thanh Thi Le, Ngoc Bao Trinh, Khanh Nam Do, Cuong Tat Nguyen,* Thanh Trung Nguyen, Anh Kim Dang, Hue Thi Mai, Long Hoang Nguyen, Selena Than, and Carl A. Latkin	646
Toxicities of <i>Eucalyptus dives</i> Oil, 3-Carvomenthenone, and Its Analogues against Stored-Product Insects Jun-Hwan Park and Hoi-Seon Lee*.	653
Varying Success of Relaying To Reduce <i>Vibrio parahaemolyticus</i> Levels in Oysters (<i>Crassostrea virginica</i>) Michael A. Taylor, Jong W. Yu, Thomas L. Howell, and Stephen H. Jones*.	659
In Vitro Aflatoxin B ₁ Binding by the Cell Wall and (1→3)- β -D-Glucan of Baker's Yeast Mohammad Hadi Aazami,* Mohammad Hasan Fathi Nasri, Mohsen Mojtabaei, and Shahla Roudbar Mohammadi.	670

* Asterisk indicates author for correspondence.

The publishers do not warrant, either expressly or by implication, the factual accuracy of the articles or descriptions herein, nor do they so warrant any views or opinions offered by the authors of said articles and descriptions.

Analysis of Chloramphenicol and Two Metabolites in Crab and Shrimp following Waterborne Exposure Edward L. E. Jester,* Jared I. Loader, Harold A. Flores Quintana, Kathleen R. El Said, Ronald A. Benner, Jr., and Ann Abraham	677
Research Notes	
Characterization of Toxin Genes and Antimicrobial Susceptibility of <i>Staphylococcus aureus</i> from Retail Raw Chicken Meat Suixia Li, Panpan Wang, Jialin Zhao, Luhong Zhou, Pengfei Zhang, Chengyu Fu, Jianghong Meng, and Xin Wang*	528
Frequency of Enteroparasites and Bacteria in the Leafy Vegetables Sold in Brazilian Public Wholesale Markets Eleuza R. Machado,* Irani R. Maldonade, Roberta F. R. Riquette, Vinícius S. Mendes, Rodrigo Gurgel-Gonçalves, and Veronica C. Ginani	542
Prevalence of <i>Vibrio</i> spp. in Retail Seafood in Berlin, Germany Thi Thu Tra Vu, Thomas Alter, and Stephan Huehn*	593
Microbiological Quality and Incidence of <i>Salmonella</i> on Cherry Tomatoes at Retail in Querétaro, México María G. Leal-Cervantes, Sofía M. Arvizu-Medrano, Ramón Martínez-Peniche, Nanci E. Martínez-González, and Montserrat Hernández-Iturriaga*	614
Microbial Contamination Level Profiles Attributed to Contamination of Beef Carcasses, Personnel, and Equipment: Case of Small and Medium Enterprise Slaughterhouses Joseph Wambui,* Peter Lamuka, Edward Karuri, Joseph Matofari, and Patrick Murigu Kamau Njage	684
Review	
Antibiotic Residues in Chicken Meat: Global Prevalence, Threats, and Decontamination Strategies: A Review Khurram Muaz, Muhammad Riaz,* Saeed Akhtar, Sungwon Park, and Amir Ismail	619