

Journal of Food Protection®

ISSN 0362-028X
Official Publication



Reg. U.S. Pat. Off.

Vol. 81

October 2018

No. 10

Research Papers

- Determination and Quantitation of Residual Solvents in Natural Food Ingredients Using a Static Headspace Gas Chromatography with Flame Ionization Detection and Mass Spectrometric Detection Method** Fadwa Al-Taher* and Boris Nemzer 1573
- Prevalence, Enterotoxin Genes, and Antibiotic Resistance of *Bacillus cereus* Isolated from Raw Vegetables in Korea** Kyung Min Park, Mooncheol Jeong, Kee Jai Park, and Minseon Koo* 1590
- In Vitro Evaluation of Antimold Activity of Annatto Natural Dye and Its Effects on Microbial, Physicochemical, and Sensory Properties of Bread** Mohammad B. Habibi Najafi,* Saeideh S. Fatemizadeh, Samaneh Rezaei Boroojerdi, Fereshteh Hosseini, and Reza Karazhyan 1598
- Novel Continuous and Manual Sampling Methods for Beef Trim Microbiological Testing** Tommy L. Wheeler* and Terrance M. Arthur 1605
- An Evaluation of the Hygiene Practices of European Street Food Vendors and a Preliminary Estimation of Food Safety for Consumers, Conducted in Paris** Ewa Czarniecka-Skubina,* Joanna Trafialek, Michał Wiatrowski, and Artur Gluchowski 1614
- Estimation of the Withdrawal Time of Levamisole in Eggs after Oral Administration to Laying Hens** Božica Solomun Kolanović,* Nina Bilandžić, Ivana Varenina, Đurđica Božić Luburić, Ines Varga, Luka Cvetnić, Miroslav Benić, Željko Cvetnić, Marija Denžić Lugomer, Damir Pavliček, Jagoda Šušković, and Blaženka Kos 1627
- Prevalence and Molecular Characteristics of *Clostridium difficile* in Retail Meats, Food-Producing and Companion Animals, and Humans in Minnesota** Megan K. Shaughnessy, Tim Snider, Rocio Sepulveda, David Boxrud, Elizabeth Cebelinski, Selina Jawahir, Stacy Holzbauer, Brian D. Johnston, Kirk Smith, Jeff B. Bender, Paul Thuras, Francisco Diez-Gonzalez, and James R. Johnson* 1635
- Effect of Carnauba Wax-Based Coating Containing Glycerol Monolaurate on Decay and Quality of Sweet Potato Roots during Storage** Huqing Yang,* Xia Li, and Guoquan Lu* 1643
- Microbial Quality of Agricultural Water Used in Produce Preharvest Production on the Eastern Shore of Virginia** Laura N. Truitt, Kathleen M. Vazquez, Rachel C. Pfuntner, Steven L. Rideout, Arie H. Havelaar, and Laura K. Strawn* 1661
- Inactivation of *Lactobacillus* Virulent Bacteriophage by Thermal and Chemical Treatments** Xia Chen,* Ying Liu, Shiyu Chai, Jing Guo, and Wenru Wu 1673
- Radio-Frequency Processing for Inactivation of *Salmonella enterica* and *Enterococcus faecium* NRRL B-2354 in Black Peppercorn** Xinyao Wei, Soon Kiat Lau, Jayne Stratton, Sibel Irmak, Andreia Bianchini, and Jeyamkondan Subbiah* 1685
- Optimizing the Addition of Functional Plant Extracts and Baking Conditions To Develop Acrylamide-Free Pita Bread** Mohammad Namir, Mohamed A. Rabie,* Nourhan A. Rabie, and Mohamed Fawzy Ramadan 1696
- Prevalence of *Salmonella*, *Campylobacter*, and Shiga Toxin-Producing *Escherichia coli* on the Surfaces of Raw Poultry Packages** Fur-Chi Chen,* Sandria Godwin, Angela Green, Shahidullah Chowdhury, and Richard Stone 1707
- Occurrence of *Salmonella* in Ready-to-Eat Meat and Poultry Product Samples from U.S. Department of Agriculture-Regulated Producing Establishments. I. Results from the ALLRTE and RTE001 Random and Risk-Based Sampling Projects, from 2005 to 2012** Stephen W. Mamber,* Tim Mohr, Carrie Leathers, Evelyne Mbandi, Phil Bronstein, and Kristina Barlow 1729

* 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.

- Occurrence of *Salmonella* in Ready-to-Eat Meat and Poultry Product Samples from U.S. Department of Agriculture-Regulated Producing Establishments. II. *Salmonella* in Ready-to-Eat Pork Barbecue Products, from 2005 to 2012** Stephen W. Mamber,* Tim Mohr, Kristina Barlow, Philip A. Bronstein, Carrie Leathers, and Nelson Clinch 1737

Research Notes

- Update on Tetracycline Susceptibility of *Pediococcus acidilactici* Based on Strains Isolated from Swiss Cheese and Whey** Petra Lüdin, Alexandra Roetschl, Daniel Wüthrich, Rémy Bruggmann, Hélène Berthoud, and Noam Shani* 1582
- Metals in *Mytilus galloprovincialis* (Lamarck 1819) and *Ensis directus* (Conrad 1883): Risk Assessment** Enrique Lozano-Bilbao, Songlian Méndez, Gonzalo Lozano, Arturo Hardisson, Dailos González-Weller, Carmen Rubio, and Ángel Gutiérrez* 1622
- Cross-Contamination with Gluten by Using Kitchen Utensils: Fact or Fiction?** Diana Studerus,* Evelyn Ilg Hampe, Denise Fahrner, Martin Wilhelmi, and Stephan R. Vavricka 1679
- Evaluation of a Handheld Gluten Detection Device** Steve L. Taylor,* Julie A. Nordlee, Shyamali Jayasena, and Joseph L. Baumert 1723

Reviews

- Insights into Bacterial Milk Spoilage with Particular Emphasis on the Roles of Heat-Stable Enzymes, Biofilms, and Quorum Sensing** Lei Yuan, Faizan A. Sadiq, Mette Burmølle, Tongjie Liu, and Guoqing He* 1651
- A Brief History of Milk Hygiene and Its Impact on Infant Mortality from 1875 to 1925 and Implications for Today: A Review** Russell W. Currier* and John A. Widness 1713