

Articles

- 1807 Method validation in the determination of aflatoxins in noodle samples using the QuEChERS method (Quick, Easy, Cheap, Effective, Rugged and Safe) and high performance liquid chromatography coupled to a fluorescence detector (HPLC–FLD)
A.Y. SIRHAN, G.H. TAN & R.C.S. WONG (Malaysia)
- 1814 Suspected mode of antimycotic action of brevicin SG1 against *Candida albicans* and *Penicillium citrinum*
C.O. ADEBAYO & B.I. ADERIYE (Nigeria)
- 1821 Rice grain quality: A comparison of imported varieties, local varieties with new varieties adopted in Benin
M. FOFANA, K. FUTAKUCHI, J.T. MANFUL, I.B. YAOU, J. DOSSOU & R.T.M. BLEOUSSI (Benin)
- 1826 First report on the presence of emerging *Fusarium* mycotoxins enniatins (A, A₁, B, B₁), beauvericin and fusaproliferin in rice on the Moroccan retail markets
A. SIFOU (Morocco), G. MECA, A.B. SERRANO (Spain), N. MAHNINE, A. EL ABIDI (Morocco), J. MAÑES (Spain), M. EL AZZOUZI & A. ZINEDINE (Morocco)
- 1831 Development of a PCR protocol to detect patulin producing moulds in food products
M.I. LUQUE, A. RODRÍGUEZ, M.J. ANDRADE, R. GORDILLO, M. RODRÍGUEZ & J.J. CÓRDOBA (Spain)
- 1839 Application of hazard analysis – Critical control point (HACCP) principles to primary production: What is feasible and desirable?
O. CERF & E. DONNAT (France)
- 1844 Cook-serve method in mass catering establishments: Is it still appropriate to ensure a high level of microbiological quality and safety?
M.A. MARZANO & C.M. BALZARETTI (Italy)
- 1851 Determination of antimicrobial effect of mint and basil essential oils on survival of *E. coli* O157:H7 and *S. typhimurium* in fresh-cut lettuce and purslane
N. KARAGÖZLÜ, B. ERGÖNÜL & D. ÖZCAN (Turkey)
- 1856 A survey on the occurrence of aflatoxin M1 in raw and processed milk samples marketed in Lebanon
E. ASSEM, A. MOHAMAD & E.A. OULA (Lebanon)
- 1859 Inactivation of *Escherichia coli* O157:H7 during cooking of non-intact beef treated with tenderization/marination and flavoring ingredients
Y. YOON (USA, South Korea), A. MUKHERJEE, I. GEORNARAS, K.E. BELK, J.A. SCANGA, G.C. SMITH & J.N. SOFOS (USA)
- 1865 Pathogen-produce pair attribution risk ranking tool to prioritize fresh produce commodity and pathogen combinations for further evaluation (P³ARRT)
M. ANDERSON, L.-A. JAYKUS, S. BEAULIEU & S. DENNIS (USA)
- 1873 A model for facilities planning for multi-temperature joint distribution system
C.-I. HSU & K.-P. LIU (ROC)

- 1883 Detection of aflatoxin M1 levels by ELISA in white-brined Urfa cheese consumed in Turkey
K. KAV, R. COL & K. KAAK TEKINSEN (Turkey)
- 1887 Heterologous production of pediocin for the control of *Listeria monocytogenes* in dairy foods
J.A. RENYE Jr., G.A. SOMKUTI (USA), J.I. GARABAL (Spain) & L. DU (PR China)
- 1893 The effect of polyesterurethane belt surface roughness on *Listeria monocytogenes* biofilm formation and its cleaning efficiency
Y. CHATURONGKASUMRIT, H. TAKAHASHI (Japan), S. KEERATIPIBUL (Thailand), T. KUDA & B. KIMURA (Japan)
- 1900 Incidence and genetic variability of *Listeria* species from three milk processing plants
S. DOIJAD, S.B. BARBUDDHE, S. GARG, S. KALEKAR, J. RODRIGUES, D. D' COSTA, S. BHOSLE (India) & T. CHAKRABORTY (Germany)
- 1905 Survey of aflatoxins and ochratoxin a contamination in food products imported in Italy
R. IMPERATO, L. CAMPONE, A.L. PICCINELLI, A. VENEZIANO & L. RASTRELLI (Italy)
- 1911 Ripening conditions: A tool for the control of *Listeria monocytogenes* in uncooked pressed type cheese
C. CALLON, D. PICQUE, G. CORRIEU & M.-C. MONTEL (France)
- 1920 Degradation in soybean oil, sunflower oil and partially hydrogenated fats after food frying, monitored by conventional and unconventional methods
M.D. JUÁREZ (Argentina), C.C. OSAWA (Brazil), M.E. ACUÑA, N. SAMMÁN (Argentina) & L.A.G. GONÇALVES (Brazil)
- 1928 Performance of laboratories in speciation analysis in seafood – Case of methylmercury and inorganic arsenic
I. BAER (Belgium), M. BAXTER (UK), V. DEVESA, D. VÉLEZ (Spain), G. RABER (Austria), R. RUBIO, T. LLORENTE-MIRANDES (Spain), J.J. SLOTH (Denmark), P. ROBOUCH & B. DE LA CALLE (Belgium)
- 1935 Occurrence and characteristics of *Vibrio vulnificus* in retail marine shrimp in China
H. JI, Y. CHEN, Y. GUO, X. LIU, J. WEN & H. LIU (PR China)
- 1941 Veterinary drug residues determination in raw milk in Croatia
N. BILANDŽIĆ, B.S. KOLANOVIĆ, I. VARENINA (Croatia), G. SCORTICHINI, L. ANNUNZIATA (Italy), M. BRSTILO & N. RUDAN (Croatia)
- 1949 Co-occurrence of aflatoxins, ochratoxin A and zearalenone in breakfast cereals from spanish market
M. IBÁÑEZ-VEA, R. MARTÍNEZ, E. GONZÁLEZ-PEÑAS, E. LIZARRAGA & A. LÓPEZ DE CERAIN (Spain)
- 1956 A survey of concentration of aflatoxin M1 in dairy products marketed in Turkey
N. ERTAS (Turkey), Z. GONULALAN (Kyrgyzstan), Y. YILDIRIM & F. KARADAL (Turkey)
- 1960 Thermal inactivation of *Listeria monocytogenes* from *alheiras*, traditional Portuguese sausage during cooking
M.T.S. FELÍCIO (Italy), R. RAMALHEIRA, V. FERREIRA, T. BRANDÃO, J. SILVA, T. HOGG & P. TEIXEIRA (Portugal)
- 1965 A lateral flow immunoassay for measuring ochratoxin A: Development of a single system for maize, wheat and durum wheat
A. LAURA, D. GILDA, B. CLAUDIO, G. CRISTINA & G. GIANFRANCO (Italy)
- 1971 Occurrence of aflatoxin M₁ in dairy products in Brazil
M.H. IHA, C.B. BARBOSA, I.A. OKADA (Brazil) & M.W. TRUCKSESS (USA)
- 1975 Impact of high intensity pulsed electric fields or heat treatments on the fatty acid and mineral profiles of a fruit juice–soymilk beverage during storage
M. MORALES-DE LA PEÑA, L. SALVIA-TRUJILLO, M.A. ROJAS-GRAÜ & O. MARTÍN-BELLOSO (Spain)
- 1984 Ensuring food safety by an innovative fermented sausage manufacturing system
K. STOLLEWERK, A. JOFRÉ, J. COMAPOSADA, G. FERRINI & M. GARRIGA (Spain)
- 1992 *In vitro* and *in vivo* activity of essential oil from dill (*Anethum graveolens* L.) against fungal spoilage of cherry tomatoes
J. TIAN, X. BAN, H. ZENG, B. HUANG, J. HE & Y. WANG (PR China)
- 2000 Growth of *Escherichia coli* and *Staphylococcus aureus* in individual lasagne layers and evidence for migration of *E. coli* throughout the product
E. DURACK, M. ALONSO-GOMEZ & M.G. WILKINSON (Ireland)
- 2006 Food safety and the contract catering companies: Food handlers, facilities and HACCP evaluation
R. GARAYOA, A.I. VITAS, M. DÍEZ-LETURIA & I. GARCÍA-JALÓN (Spain)
- 2013 A simple and rapid method for histamine determination in fermented sausages by mediated chronopotentiometry
Z.S. STOJANOVIĆ & J.V. ŠVARC-GAJIĆ (Serbia)
- 2020 Antimicrobial activity and safety of use of *Enterococcus faecium* PC4.1 isolated from Mongol yogurt
I. HADJI-SFAXI (France, Tunisia), S. EL-GHAISH (France), A. AHMADOVA (France, Azerbaijan), B. BATDORJ (Mongolia), G. LE BLAY-LALIBERTÉ, G. BARBIER, T. HAERTLÉ & J.-M. CHOBERT (France)
- 2028 Concentrations and dietary exposure to polycyclic aromatic hydrocarbons (PAHs) from grilled and smoked foods
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- 2036 Application of low-resolution Raman spectroscopy for the analysis of oxidized olive oil
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- 2041 ¹H-NMR fingerprinting to evaluate the stability of olive oil
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- 2047 Food supplier qualification by an Italian Large-scale-Distributor: Auditing system and non-conformances
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- 2052 Comparison of sanitizing technologies on the quality appearance and antioxidant levels in onion slices
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- 2059 Mycotoxin occurrence in beer produced in several European countries
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- 2065 Radionuclides and heavy metals concentrations in Turkish market tea
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- 2071 *Listeria monocytogenes* isolated from the smoked salmon industry: Growth potential under different environmental conditions
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- 2076 Anti-listerial activity of chitosan and Enterocin 416K1 in artificially contaminated RTE products
I. ANACARSO, S. DE NIEDERHÄUSERN, R. ISEPPI, C. SABIA, M. BONDI & P. MESSI (Italy)