

Contents

ORIGINAL ARTICLES

- Monaghan, Á., Byrne, B., Fanning, S., Sweeney, T., McDowell, D. and Bolton, D.J. Serotypes and virulotypes of non-O157 shiga-toxin producing *Escherichia coli* (STEC) on bovine hides and carcasses 223
- Laforgue, R. and Lonvaud-Funel, A. Hydroxycinnamic acid decarboxylase activity of *Brettanomyces bruxellensis* involved in volatile phenol production: Relationship with cell viability 230
- García, D., Valls, J., Ramos, A.J., Sanchis, V. and Marín, S. Optimising the number of isolates to be used to estimate growth parameters of mycotoxigenic species 235
- Sadoudi, M., Tourdot-Maréchal, R., Rousseaux, S., Steyer, D., Gallardo-Chacón, J.-J., Ballester, J., Vichi, S., Guérin-Schneider, R., Caixach, J. and Alexandre, H. Yeast–yeast interactions revealed by aromatic profile analysis of Sauvignon Blanc wine fermented by single or co-culture of non-*Saccharomyces* and *Saccharomyces* yeasts 243
- Campioni, F., Moratto Bergamini, A.M. and Falcão, J.P. Genetic diversity, virulence genes and antimicrobial resistance of *Salmonella* Enteritidis isolated from food and humans over a 24-year period in Brazil 254
- Perillo, J., Ceccarelli, D., Spagnoletti, M., Lollai, S., Cappuccinelli, P. and Colombo, M.M. Molecular characterization of enterotoxigenic and borderline oxacillin resistant *Staphylococcus* strains from ovine milk 265
- Wang, S.-Y., Chen, K.-N., Lo, Y.-M., Chiang, M.-L., Chen, H.-C., Liu, J.-R. and Chen, M.-J. Investigation of microorganisms involved in biosynthesis of the kefir grain 274
- Rühmkorf, C., Jungkuntz, S., Wagner, M. and Vogel, R.F. Optimization of homoexopolysaccharide formation by lactobacilli in gluten-free sourdoughs 286
- Arroyo-López, F.N., Bautista-Gallego, J., Domínguez-Manzano, J., Romero-Gil, V., Rodríguez-Gómez, F., García-García, P., Garrido-Fernández, A. and Jiménez-Díaz, R. Formation of lactic acid bacteria–yeasts communities on the olive surface during Spanish-style Manzanilla fermentations 295
- Tabanelli, G., Burns, P., Patrignani, F., Gardini, F., Lanciotti, R., Reinheimer, J. and Vinderola, G. Effect of a non-lethal High Pressure Homogenization treatment on the *in vivo* response of probiotic lactobacilli 302
- Abriouel, H., Benomar, N., Cobo, A., Caballero, N., Fernández Fuentes, M.Á., Pérez-Pulido, R. and Gálvez, A. Characterization of lactic acid bacteria from naturally-fermented Manzanilla Aloreña green table olives 308
- Mahmoud, B.S.M. Control of *Listeria monocytogenes* and spoilage bacteria on smoked salmon during storage at 5 °C after X-ray irradiation 317
- Verlinden, M., Pasmans, F., Garmyn, A., De Zutter, L., Haesebrouck, F. and Martel, A. Occurrence of viable *Brachyspira* spp. on carcasses of spent laying hens from supermarkets 321
- Okraszka-Lasica, W., Bolton, D.J., Sheridan, J.J. and McDowell, D.A. Comparison of aerial counts at different sites in beef and sheep abattoirs and the relationship between aerial and beef carcass contamination 325
- Cadière, A., Aguera, E., Caillé, S., Ortiz-Julien, A. and Dequin, S. Pilot-scale evaluation the enological traits of a novel, aromatic wine yeast strain obtained by adaptive evolution 332
- Franco, W. and Pérez-Díaz, I.M. Role of selected oxidative yeasts and bacteria in cucumber secondary fermentation associated with spoilage of the fermented fruit 338
- dos Santos, N.S.T., Athayde Aguiar, A.J.A., de Oliveira, C.E.V., Veríssimo de Sales, C., de Melo e Silva, S., Sousa da Silva, R., Stamford, T.C.M. and de Souza, E.L. Efficacy of the application of a coating composed of chitosan and *Origanum vulgare* L. essential oil to control *Rhizopus stolonifer* and *Aspergillus niger* in grapes (*Vitis labrusca* L.) 345
- Bigwood, T., Hudson, J.A., Cooney, J., McIntyre, L., Billington, C., Heinemann, J.A. and Wall, F. Inhibition of *Listeria monocytogenes* by *Enterococcus mundtii* isolated from soil 354
- Ayari, S., Dussault, D., Hayouni, E.A., Vu, K.D., Hamdi, M. and Lacroix, M. Response of *Bacillus cereus* vegetative cells after exposure to repetitive sublethal radiation processing in combination with nisin 361

(Contents continued from previous page)

Ju, W., Shen, J., Li, Y., Toro, M.A., Zhao, S., Ayers, S., Najjar, M.B. and Meng, J. Non-O157 Shiga toxin-producing <i>Escherichia coli</i> in retail ground beef and pork in the Washington D.C. area	371
Marín, S., Ramos, A.J. and Sanchis, V. Modelling <i>Aspergillus flavus</i> growth and aflatoxins production in pistachio nuts	378
Vermeulen, A., Daelman, J., Van Steenkiste, J. and Devlieghere, F. Screening of different stress factors and development of growth/no growth models for <i>Zygosaccharomyces rouxii</i> in modified Sabouraud medium, mimicking intermediate moisture foods (IMF)	389
Rodríguez, A., Werning, M.L., Rodríguez, M., Bermúdez, E. and Córdoba, J.J. Quantitative real-time PCR method with internal amplification control to quantify cyclopiazonic acid producing molds in foods	397
Vandendriessche, T., Keulemans, J., Geeraerd, A., Nicolai, B.M. and Hertog, M.L.A.T.M. Evaluation of fast volatile analysis for detection of <i>Botrytis cinerea</i> infections in strawberry	406
Gruzdev, N., Pinto, R. and Sela (Saldinger), S. Persistence of <i>Salmonella enterica</i> during dehydration and subsequent cold storage	415
Kase, J.A., Maounounen-Laasri, A., Son, I., Deer, D.M., Borenstein, S., Prezioso, S. and Hammack, T.S. Comparison of different sample preparation procedures for the detection and isolation of <i>Escherichia coli</i> O157:H7 and Non-O157 STECs from leafy greens and cilantro	423

SHORT COMMUNICATIONS

Gerez, C.L., Dallagnol, A., Rollán, G. and Font de Valdez, G. A combination of two lactic acid bacteria improves the hydrolysis of gliadin during wheat dough fermentation	427
Tito, N.B., Rodemann, T. and Powell, S.M. Use of near infrared spectroscopy to predict microbial numbers on Atlantic salmon	431
Pothakos, V., Samapundo, S. and Devlieghere, F. Total mesophilic counts underestimate in many cases the contamination levels of psychrotrophic lactic acid bacteria (LAB) in chilled-stored food products at the end of their shelf-life	437
Cerna-Cortes, J.F., Gómez-Aldapa, C.A., Rangel-Vargas, E., Torres-Vitela, M.d.R., Villarruel-López, A. and Castro-Rosas, J. Presence of some indicator bacteria and diarrheagenic <i>E. coli</i> pathotypes on jalapeño and serrano peppers from popular markets in Pachuca City, Mexico	444
Limbago, B., Thompson, A.D., Greene, S.A., MacCannell, D., MacGowan, C.E., Jolbitado, B., Hardin, H.D., Estes, S.R., Weese, J.S., Songer, J.G. and Gould, L.H. Development of a consensus method for culture of <i>Clostridium difficile</i> from meat and its use in a survey of U.S. retail meats	448

CALENDAR