

# Contents

## ORIGINAL ARTICLES

- Aouadhi, C., Simonin, H., Prévost, H., de Lamballerie, M., Maaroufi, A. and Mejri, S. Optimization of pressure-induced germination of *Bacillus sporothermodurans* spores in water and milk 1
- Aponte, M., Blaiotta, G., La Croce, F., Mazzaglia, A., Farina, V., Settanni, L. and Moschetti, G. Use of selected autochthonous lactic acid bacteria for Spanish-style table olive fermentation 8
- Baker-Austin, C., Lemm, E., Hartnell, R., Lowther, J., Onley, R., Amaro, C., Oliver, J.D. and Lees, D. *pilF* polymorphism-based real-time PCR to distinguish *Vibrio vulnificus* strains of human health relevance 17
- Barbosa, J., Borges, S., Magalhães, R., Ferreira, V., Santos, I., Silva, J., Almeida, G., Gibbs, P. and Teixeira, P. Behaviour of *Listeria monocytogenes* isolates through gastro-intestinal tract passage simulation, before and after two sub-lethal stresses 24
- Baril, E., Coroller, L., Couvert, O., Leguérinel, I., Postollec, F., Boulais, C., Carlin, F. and Mafart, P. Modeling heat resistance of *Bacillus weihenstephanensis* and *Bacillus licheniformis* spores as function of sporulation temperature and pH 29
- Baruzzi, F., Lagonigro, R., Quintieri, L., Morea, M. and Caputo, L. Occurrence of non-lactic acid bacteria populations involved in protein hydrolysis of cold-stored high moisture Mozzarella cheese 37
- Burns, P., Cuffia, F., Milesi, M., Vinderola, G., Meinardi, C., Sabbag, N. and Hynes, E. Technological and probiotic role of adjunct cultures of non-starter lactobacilli in soft cheeses 45
- Caballero Gómez, N., Abriouel, H., Grande, M<sup>a</sup>J., Pérez Pulido, R. and Gálvez, A. Effect of enterocin AS-48 in combination with biocides on planktonic and sessile *Listeria monocytogenes* 51
- Cebrián, R., Baños, A., Valdivia, E., Pérez-Pulido, R., Martínez-Bueno, M. and Maqueda, M. Characterization of functional, safety, and probiotic properties of *Enterococcus faecalis* UGRA10, a new AS-48-producer strain 59
- Chen, M. and Mustapha, A. Survival of freeze-dried microcapsules of  $\alpha$ -galactosidase producing probiotics in a soy bar matrix 68
- Delbès-Paus, C., Pochet, S., Helinck, S., Veisseire, P., Bord, C., Lebecque, A., Coton, M., Desmasures, N., Coton, E., Irlinger, F. and Montel, M.-C. Impact of Gram-negative bacteria in interaction with a complex microbial consortium on biogenic amine content and sensory characteristics of an uncooked pressed cheese 74
- Fedio, W.M., Jinneman, K.C., Yoshitomi, K.J., Zapata, R. and Weagant, S.D. Efficacy of a post enrichment acid treatment for isolation of *Escherichia coli* O157:H7 from alfalfa sprouts 83
- Fernández-No, I.C., Böhme, K., Calo-Mata, P., Cañas, B., Gallardo, J.M. and Barros-Velázquez, J. Isolation and characterization of *Streptococcus parauberis* from vacuum-packaging refrigerated seafood products 91
- Hidalgo, C., Mateo, E., Mas, A. and Torija, M.J. Identification of yeast and acetic acid bacteria isolated from the fermentation and acetification of persimmon (*Diospyros kaki*) 98
- Jones, J.L., Hara-Kudo, Y., Krantz, J.A., Benner, R.A. Jr., Smith, A.B., Dambaugh, T.R., Bowers, J.C. and DePaola, A. Comparison of molecular detection methods for *Vibrio parahaemolyticus* and *Vibriovulnificus* 105
- Jung, M.-J., Nam, Y.-D., Roh, S.W. and Bae, J.-W. Unexpected convergence of fungal and bacterial communities during fermentation of traditional Korean alcoholic beverages inoculated with various natural starters 112
- Lacombe, A., Wu, V.C.H., White, J., Tadepalli, S. and Andre, E.E. The antimicrobial properties of the lowbush blueberry (*Vaccinium angustifolium*) fractional components against foodborne pathogens and the conservation of probiotic *Lactobacillus rhamnosus* 124
- Ladero, V., Fernández, M., Calles-Enríquez, M., Sánchez-Llana, E., Cañedo, E., Martín, M.C. and Alvarez, M.A. Is the production of the biogenic amines tyramine and putrescine a species-level trait in enterococci? 132
- Li, H., Zhao, L., Wu, J., Zhang, Y. and Liao, X. Inactivation of natural microorganisms in litchi juice by high-pressure carbon dioxide combined with mild heat and nisin 139

López-Gálvez, F., Posada-Izquierdo, G.D., Selma, M.V., Pérez-Rodríguez, F., Gobet, J., Gil, M.I. and Allende, A. Electrochemical disinfection: An efficient treatment to inactivate <i>Escherichia coli</i> O157:H7 in process wash water containing organic matter	146
Lucero Estrada, C.S.M., Velázquez, L.d.C., Favier, G.I., Di Genaro, M.S. and Escudero, M.E. Detection of <i>Yersinia</i> spp. in meat products by enrichment culture, immunomagnetic separation and nested PCR	157
Macé, S., Cornet, J., Chevalier, F., Cardinal, M., Pilet, M.-F., Dousset, X. and Joffraud, J.-J. Characterisation of the spoilage microbiota in raw salmon ( <i>Salmo salar</i> ) steaks stored under vacuum or modified atmosphere packaging combining conventional methods and PCR-TTGE	164
Mamlouk, K., Macé, S., Guilbaud, M., Jaffrès, E., Ferchichi, M., Prévost, H., Pilet, M.-F. and Dousset, X. Quantification of viable <i>Brochothrix thermosphacta</i> in cooked shrimp and salmon by real-time PCR	173
Mullis, L., Saif, L.J., Zhang, Y., Zhang, X. and Azevedo, M.S.P. Stability of bovine coronavirus on lettuce surfaces under household refrigeration conditions	180
Nilsson, R.E., Latham, R., Mellefont, L., Ross, T. and Bowman, J.P. MudPIT analysis of alkaline tolerance by <i>Listeria monocytogenes</i> strains recovered as persistent food factory contaminants	187
Park, E.-J., Chun, J., Cha, C.-J., Park, W.-S., Jeon, C.O. and Bae, J.-W. Bacterial community analysis during fermentation of ten representative kinds of kimchi with barcoded pyrosequencing	197
Patterson, M.F., McKay, A.M., Connolly, M. and Linton, M. The effect of high hydrostatic pressure on the microbiological quality and safety of carrot juice during refrigerated storage	205
Piercey, M.J., Mazzanti, G., Budge, S.M., Delaquis, P.J., Paulson, A.T. and Truelstrup Hansen, L. Antimicrobial activity of cyclodextrin entrapped allyl isothiocyanate in a model system and packaged fresh-cut onions	213
Platania, C., Restuccia, C., Muccilli, S. and Cirvilleri, G. Efficacy of killer yeasts in the biological control of <i>Penicillium digitatum</i> on Tarocco orange fruits ( <i>Citrus sinensis</i> )	219
Powell, S.M. and Tamplin, M.L. Microbial communities on Australian modified atmosphere packaged Atlantic salmon	226
Rød, S.K., Hansen, F., Leipold, F. and Knøchel, S. Cold atmospheric pressure plasma treatment of ready-to-eat meat: Inactivation of <i>Listeria innocua</i> and changes in product quality	233
Rathore, S., Salmerón, I. and Pandiella, S.S. Production of potentially probiotic beverages using single and mixed cereal substrates fermented with lactic acid bacteria cultures	239
Roldán, A., Lasanta, C., Caro, I. and Palacios, V. Effect of lysozyme on “ <i>flor</i> ” velum yeasts in the biological aging of sherry wines	245
Ruiz-Barba, J.L. and Jiménez-Díaz, R. A novel <i>Lactobacillus pentosus</i> -paired starter culture for Spanish-style green olive fermentation	253
Sacristán, N., González, L., Castro, J.M <sup>a</sup> ., Fresno, J.M. and Tornadijo, M <sup>a</sup> .E. Technological characterization of <i>Geotrichum candidum</i> strains isolated from a traditional Spanish goats’ milk cheese	260
Sant’Ana, A.S., Franco, B.D.G.M. and Schaffner, D.W. Modeling the growth rate and lag time of different strains of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in ready-to-eat lettuce	267
Vinderola, G., Zacarías, M.F., Bockelmann, W., Neve, H., Reinheimer, J. and Heller, K.J. Preservation of functionality of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> INL1 after incorporation of freeze-dried cells into different food matrices	274
Wilkes, J.G., Tucker, R.K., Montgomery, J.A., Cooper, W.M., Sutherland, J.B. and Buzatu, D.A. Reduction of food matrix interference by a combination of sample preparation and multi-dimensional gating techniques to facilitate rapid, high sensitivity analysis for <i>Escherichia coli</i> serotype O157 by flow cytometry	281
Wu, J.J., Ma, Y.K., Zhang, F.F. and Chen, F.S. Biodiversity of yeasts, lactic acid bacteria and acetic acid bacteria in the fermentation of “Shanxi aged vinegar”, a traditional Chinese vinegar	289
Zhou, K., George, S.M., Li, P.L. and Baranyi, J. Effect of periodic fluctuation in the osmotic environment on the adaptation of <i>Salmonella</i>	298
Zhu, L., Elguindi, J., Rensing, C. and Ravishankar, S. Antimicrobial activity of different copper alloy surfaces against copper resistant and sensitive <i>Salmonella enterica</i>	303
<b>SHORT COMMUNICATIONS</b>	
Deng, X., Li, Z. and Zhang, W. Transcriptome sequencing of <i>Salmonella enterica</i> serovar Enteritidis under desiccation and starvation stress in peanut oil	311
Elizaquível, P., Sánchez, G., Selma, M.V. and Aznar, R. Application of propidium monoazide-qPCR to evaluate the ultrasonic inactivation of <i>Escherichia coli</i> O157:H7 in fresh-cut vegetable wash water	316
Jinneman, K.C., Waite-Cusic, J.G. and Yoshitomi, K.J. Evaluation of shiga toxin-producing <i>Escherichiacoli</i> (STEC) method for the detection and identification of STEC O104 strains from sprouts	321
<b>CALENDAR</b>	<b>I</b>