

Food Microbiology

Contents

de Sarrau, B., Clavel, T., Zwickel, N., Despres, J., Dupont, S., Beney, L., Tourdot-Maréchal, R. and Nguyen-the, C. Unsaturated fatty acids from food and in the growth medium improve growth of <i>Bacillus cereus</i> under cold and anaerobic conditions	113
Broekaert, K., Heyndrickx, M., Herman, L., Devlieghere, F. and Vlaemynck, G. Molecular identification of the microbiota of peeled and unpeeled brown shrimp (<i>Crangon crangon</i>) during storage on ice and at 7.5 °C	123
Cabañes, F.J., Bragulat, M.R. and Castellá, G. Characterization of nonochratoxigenic strains of <i>Aspergillus carbonarius</i> from grapes	135
Li, P.-T., Hsiao, W.-L., Yu, R.-C. and Chou, C.-C. Effect of heat shock on the fatty acid and protein profiles of <i>Cronobacter sakazakii</i> BCRC 13988 as well as its growth and survival in the presence of various carbon, nitrogen sources and disinfectants	142
Van Doren, J.M., Blodgett, R.J., Pouillot, R., Westerman, A., Kleinmeier, D., Ziobro, G.C., Ma, Y., Hammack, T.S., Gill, V., Muckenfuss, M.F. and Fabbri, L. Prevalence, level and distribution of <i>Salmonella</i> in shipments of imported capsicum and sesame seed spice offered for entry to the United States: Observations and modeling results	149
Blaiotta, G., La Gatta, B., Di Capua, M., Di Luccia, A., Coppola, R. and Aponte, M. Effect of chestnut extract and chestnut fiber on viability of potential probiotic <i>Lactobacillus</i> strains under gastrointestinal tract conditions	161
Van Damme, I., Berkvens, D., Botteldoorn, N., Dierick, K., Wits, J., Pochet, B. and De Zutter, L. Evaluation of the ISO 10273:2003 method for the isolation of human pathogenic <i>Yersinia enterocolitica</i> from pig carcasses and minced meat	170
Kallinteri, L.D., Kostoula, O.K. and Savva, I.N. Efficacy of nisin and/or natamycin to improve the shelf-life of Galotyri cheese	176
Chiotta, M.L., Ponsone, M.L., Sosa, D.M., Combina, M. and Chulze, S.N. Biodiversity of <i>Aspergillus</i> section <i>Nigri</i> populations in Argentinian vineyards and ochratoxin A contamination	182
Niessen, L., Luo, J., Denschlag, C. and Vogel, R.F. The application of loop-mediated isothermal amplification (LAMP) in food testing for bacterial pathogens and fungal contaminants	191
Pogačić, T., Mancini, A., Santarelli, M., Bottari, B., Lazzi, C., Neviani, E. and Gatti, M. Diversity and dynamic of lactic acid bacteria strains during aging of a long ripened hard cheese produced from raw milk and undefined natural starter	207
Osés, S.M., Diez, A.M., Melero, B., Luning, P.A., Jaime, I. and Rovira, J. Characterization by culture-dependent and culture-independent methods of the bacterial population of suckling-lamb packaged in different atmospheres	216
Afzal, M.I., Gonzalez Ariceaga, C.C., Lhomme, E., Ali, N.K., Payot, S., Burgain, J., Gaiani, C., Borges, F., Revol-Junelles, A.-M., Delaunay, S. and Cailliez-Grimal, C. Characterization of <i>Carnobacterium maltaromaticum</i> LMA 28 for its positive technological role in soft cheese making	223
Hellberg, R.S., Martin, K.G., Keys, A.L., Haney, C.J., Shen, Y. and Smiley, R.D. 16S rRNA partial gene sequencing for the differentiation and molecular subtyping of <i>Listeria</i> species	231
Curtin, C.D., Langhans, G., Henschke, P.A. and Grbin, P.R. Impact of Australian <i>Dekkera bruxellensis</i> strains grown under oxygen-limited conditions on model wine composition and aroma	241
Rhoades, J., Kargiotou, C., Katsanidis, E. and Koutsoumanis, K.P. Use of marination for controlling <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in raw beef	248
Huchet, V., Pavan, S., LocharDET, A., Divanac'h, M.L., Postollec, F. and Thuault, D. Development and application of a predictive model of <i>Aspergillus candidus</i> growth as a tool to improve shelf life of bakery products	254
Fouladkhah, A., Geornaras, I., Yang, H. and Sofos, J.N. Lactic acid resistance of Shiga toxin-producing <i>Escherichia coli</i> and multidrug-resistant and susceptible <i>Salmonella</i> Typhimurium and <i>Salmonella</i> Newport in meat homogenate	260
García-Ruiz, A., Tabasco, R., Requena, T., Claisse, O., Lonvaud-Funel, A., Bartolomé, B. and Moreno-Arribas, M.V. Genetic diversity of <i>Oenococcus oeni</i> isolated from wines treated with phenolic extracts as antimicrobial agents	267
Moreno Switt, A.I., den Bakker, H.C., Vongkamjan, K., Hoelzer, K., Warnick, L.D., Cummings, K.J. and Wiedmann, M. <i>Salmonella</i> bacteriophage diversity reflects host diversity on dairy farms	275

Contents continued on next page

Achilleos, C. and Berthier, F. Quantitative PCR for the specific quantification of <i>Lactococcus lactis</i> and <i>Lactobacillus paracasei</i> and its interest for <i>Lactococcus lactis</i> in cheese samples	286
Messaoudi, S., Manai, M., Kergourlay, G., Prévost, H., Connil, N., Chobert, J.-M. and Dousset, X. <i>Lactobacillus salivarius</i> : Bacteriocin and probiotic activity	296
Kiermeier, A., Tamplin, M., May, D., Holds, G., Williams, M. and Dann, A. Microbial growth, communities and sensory characteristics of vacuum and modified atmosphere packaged lamb shoulders	305
Galafassi, S., Toscano, M., Vigentini, I., Piškur, J. and Compagno, C. Osmotic stress response in the wine yeast <i>Dekkera bruxellensis</i>	316
Aouadhi, C., Simonin, H., Maaroufi, A. and Mejri, S. Optimization of nutrient-induced germination of <i>Bacillus sporothermodurans</i> spores using response surface methodology	320
Hamet, M.F., Londero, A., Medrano, M., Vercammen, E., Van Hoorde, K., Garrote, G.L., Huys, G., Vandamme, P. and Abraham, A.G. Application of culture-dependent and culture-independent methods for the identification of <i>Lactobacillus kefiranoferiensis</i> in microbial consortia present in kefir grains	327
Tristezza, M., Vetrano, C., Bleve, G., Spano, G., Capozzi, V., Logrieco, A., Mita, G. and Grieco, F. Biodiversity and safety aspects of yeast strains characterized from vineyards and spontaneous fermentations in the Apulia Region, Italy	335
Alfonzo, A., Ventimiglia, G., Corona, O., Di Gerlando, R., Gaglio, R., Francesca, N., Moschetti, G. and Settanni, L. Diversity and technological potential of lactic acid bacteria of wheat flours	343
Noriega, E., Velliou, E., Van Derlinden, E., Mertens, L. and Van Impe, J.F.M. Effect of cell immobilization on heat-induced sublethal injury of <i>Escherichia coli</i> , <i>Salmonella</i> Typhimurium and <i>Listeria innocua</i>	355
Anacleto, P., Maulvault, A.L., Chaguri, M., Pedro, S., Nunes, M.L., Rosa, R. and Marques, A. Microbiological responses to depuration and transport of native and exotic clams at optimal and stressful temperatures	365
González, D., Vitas, A.I., Díez-Leturia, M. and García-Jalón, I. <i>Listeria monocytogenes</i> and ready-to-eat seafood in Spain: Study of prevalence and temperatures at retail	374
Usbeck, J.C., Kern, C.C., Vogel, R.F. and Behr, J. Optimization of experimental and modelling parameters for the differentiation of beverage spoiling yeasts by Matrix-Assisted-Laser-Desorption/Ionization–Time-of-Flight Mass Spectrometry (MALDI–TOF MS) in response to varying growth conditions	379
Patel, J., Singh, M., Macarisin, D., Sharma, M. and Shelton, D. Differences in biofilm formation of produce and poultry <i>Salmonella enterica</i> isolates and their persistence on spinach plants	388
Andritsos, N.D., Mataragas, M., Paramithiotis, S. and Drosinos, E.H. Quantifying <i>Listeria monocytogenes</i> prevalence and concentration in minced pork meat and estimating performance of three culture media from presence/absence microbiological testing using a deterministic and stochastic approach	395
Malfliet, S., Justé, A., Crauwels, S., Willems, K., De Cooman, L., Lievens, B. and Aerts, G. Assessing the xylanolytic bacterial diversity during the malting process	406
Buzatu, D.A., Cooper, W.M., Summage-West, C., Sutherland, J.B., Williams, A.J., Bass, D.A., Smith, L.L., Woodruff, R.S., Christman, J.M., Reid, S., Tucker, R.K., Haney, C.J., Ahmed, A., Rafii, F. and Wilkes, J.G. Photobleaching with phloxine B sensitizer to reduce food matrix interference for detection of <i>Escherichia coli</i> serotype O157:H7 in fresh spinach by flow cytometry	416
Waśkiewicz, A., Beszterda, M., Bocianowski, J. and Goliński, P. Natural occurrence of fumonisins and ochratoxin A in some herbs and spices commercialized in Poland analyzed by UPLC–MS/MS method	426
Teixeira, J.S., Abdi, R., Su, M.S.-W., Schwab, C. and Gänzle, M.G. Functional characterization of sucrose phosphorylase and <i>scrR</i> , a regulator of sucrose metabolism in <i>Lactobacillus reuteri</i>	432
Desriac, N., Postollec, F., Durand, D., Leguerinel, I., Sohier, D. and Coroller, L. Sensitivity of <i>Bacillus weihenstephanensis</i> to acidic changes of the medium is not dependant on physiological state	440
Capece, A., Siesto, G., Poeta, C., Pietrafesa, R. and Romano, P. Indigenous yeast population from Georgian aged wines produced by traditional “Kakhetian” method	447
Van Doren, J.M., Neil, K.P., Parish, M., Gieraltowski, L., Gould, L.H. and Gombas, K.L. Foodborne illness outbreaks from microbial contaminants in spices, 1973–2010	456
Micallef, S.A., Rosenberg Goldstein, R.E., George, A., Ewing, L., Tall, B.D., Boyer, M.S., Joseph, S.W. and Sapkota, A.R. Diversity, distribution and antibiotic resistance of <i>Enterococcus</i> spp. recovered from tomatoes, leaves, water and soil on U.S. Mid-Atlantic farms	465
Neo, S.Y., Lim, P.Y., Phua, L.K., Khoo, G.H., Kim, S.-J., Lee, S.-C. and Yuk, H.-G. Efficacy of chlorine and peroxyacetic acid on reduction of natural microflora, <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> and <i>Salmonella</i> spp. on mung bean sprouts	475
Sacristán, N., Mayo, B., Fernández, E., Fresno, J.M., Tornadijo, M.E. and Castro, J.M. Molecular study of <i>Geotrichum</i> strains isolated from Armada cheese	481
Udompijittkul, P., Alnoman, M. and Sarker, M.R. Corrigendum to “Inactivation strategy for <i>Clostridium perfringens</i> spores adhered to food contact surfaces” [Food Microbiol. 34 (2) (2013) 328–336]	488