

CONTENTS

Volume 32 Issue 1 July 2013

- 1 Formation of polychlorinated naphthalenes during the heating of cooking oil in the presence of high amounts of sucralose
S. DONG, G. LIU, B. ZHANG, L. GAO & M. ZHENG (China)
- 6 Lethal and sublethal injury and kinetics of *Escherichia coli*, *Listeria monocytogenes* and *Staphylococcus aureus* in milk by pulsed electric fields
W. ZHAO, R. YANG, X. SHEN, S. ZHANG & X. CHEN (China)
- 13 Prevalence and characterisation of potentially virulent *Vibrio parahaemolyticus* in seafood in Malaysia using conventional methods, PCR and REP-PCR
M. PAYDAR, C.S.J. TEH & K.L. THONG (Malaysia)
- 19 Detection and isolation of *Listeria* spp. and *Listeria monocytogenes* in ready-to-eat foods with various selective culture media
H. JAMALI, L.C. CHAI & K.L. THONG (Malaysia)
- 25 Serbian meat industry: A survey on food safety management systems implementation
I. TOMAŠEVIĆ, N. ŠMIGIĆ, I. ĐEKIĆ, V. ZARIĆ, N. TOMIĆ & A. RAJKOVIĆ (Serbia)
- 31 Presence of coliform bacteria, fecal coliforms, *Escherichia coli* and *Salmonella* on corn tortillas in central Mexico
C.A. GÓMEZ-ALDAPA, E. RANGEL-VARGAS, A.M. CRUZ GÁLVEZ, A.D. ROMÁN-GUTIÉRREZ & J. CASTRO-ROSAS (Mexico)
- 35 Label-free colorimetric sensing of melamine based on chitosan-stabilized gold nanoparticles probes
H. GUAN, J. YU & D. CHI (People's Republic of China)
- 42 Immunoassays for pyraclostrobin analysis in processed food products using novel monoclonal antibodies and QuEChERS-based extracts
J.V. MERCADER, C. AGULLÓ, F.A. ESTEVE-TURRILLAS, A. ABAD-SOMOVILLA & A. ABAD-FUENTES (Spain)
- 49 *Fusarium* mycotoxins' occurrence in cereals harvested from Croatian fields
J. PLEADIN, N. VAHČIĆ, N. PERŠI, D. ŠEVELJ, K. MARKOV & J. FRECE (Croatia)
- 55 Identifying baseline food safety training practices for retail delis using the Delphi expert consensus method
K.K. KIM, C.A. O'BRYAN, P.G. CRANDALL, S.C. RICKE & J.A. NEAL JR. (United States)
- 63 Levels of ochratoxins in Mediterranean red wines
R. REMIRO, A. IRIGOYEN, E. GONZÁLEZ-PEÑAS, E. LIZARRAGA & A. LÓPEZ DE CERAIN (Spain)
- 69 Effect of *Penicillium nalgiovense* as protective culture in processing of dry-fermented sausage "salchichón"
V. BERNÁLDEZ, J.J. CÓRDOBA, M. RODRÍGUEZ, M. CORDERO, L. POLO & A. RODRÍGUEZ (Spain)
- 77 Behavior of Aflatoxin M₁ in dairy wastes subjected to different technological treatments: Ricotta cheese production, ultrafiltration and spray-drying
T.M.P. CATTANEO, L. MARINONI, S. IAMETTI & L. MONTI (Italy)

(Contents continued on next page)

- 83 Aflatoxins contamination in peanut and peanut products commercially available in retail markets of Punjab, Pakistan
S.Z. IQBAL, M.R. ASI, M. ZUBER, N. AKRAM & N. BATOOL (Pakistan)
- 87 Cocoa powder as a natural ingredient revealing an enhancing effect to inactivate *Cronobacter sakazakii* cells treated by Pulsed Electric Fields in infant milk formula
M.C. PINA-PÉREZ, A. MARTÍNEZ-LÓPEZ & D. RODRIGO (Spain)
- 93 A combined intervention using fermented ethanol and supercritical carbon dioxide to control *Bacillus cereus* and *Bacillus subtilis* in rice
S.A. KIM, M.K. LEE, T.H. PARK & M.S. RHEE (South Korea)
- 99 Biosorption of patulin from apple juice by caustic treated waste cider yeast biomass
C. GUO, T. YUE, Y. YUAN, Z. WANG, Y. GUO, L. WANG & Z. LI (China)
- 105 Comparative assessment of three extraction procedures for determination of emerging *Fusarium* mycotoxins in pasta by LC-MS/MS
A.B. SERRANO, G. FONT, J. MAÑES & E. FERRER (Spain)
- 115 Occurrence of deoxynivalenol in durum wheat from Morocco
A. ENNOUARI (Morocco), V. SANCHIS, S. MARÍN (Spain), M. RAHOUTI & A. ZINEDINE (Morocco)
- 119 Occurrence of *Salmonella* in retail beef and related meat products in Zaria, Nigeria
S.Y. TAFIDA, J. KABIR, J.K.P. KWAGA, M. BELLO, V.J. UMOH, S.E. YAKUBU, A.J. NOK (Nigeria) & R. HENDRIKSEN (Denmark)
- 125 Phytochemical investigation of Tunisian *Salicornia herbacea* L., antioxidant, antimicrobial and cytochrome P450 (CYPs) inhibitory activities of its methanol extract
I. ESSAIDI (Tunisia), Z. BRAHMI (Japan), A. SNOUSSI, H. BEN HAJ KOUBAIER (Tunisia), H. CASABIANCA (France), N. ABE, A. EL OMRI (Japan), M.M. CHAABOUNI & N. BOUZOUITA (Tunisia)
- 134 Novel biotechnological applications of bacteriocins: A review
E.M. BALCIUNAS, F.A. CASTILLO MARTINEZ, S.D. TODOROV, B.D.G.M. FRANCO (Brazil), A. CONVERTI (Italy) & R.P.S. OLIVEIRA (Brazil)
- 143 Distribution and toxigenicity of *Aspergillus* section *Flavi* in spices marketed in Morocco
A. EL MAHGUBI, O. PUEL, S. BAILLY, S. TADRIST, A. QUERIN (France), A. OUADIA (Morocco), I.P. OSWALD & J.D. BAILLY (France)
- 149 An evaluation of trisodium phosphate, citric acid and lactic acid cloacal wash treatments to reduce *Campylobacter*, total viable counts (TVC) and total enterobacteriaceae counts (TEC) on broiler carcasses during processing
H. MEREDITH, D. MCDOWELL & D.J. BOLTON (Ireland)
- 153 Occurrence and antimicrobial susceptibility of *Listeria monocytogenes* isolates from retail raw foods
X.-M. WANG, X.-F. LÜ, L. YIN, H.-F. LIU, W.-J. ZHANG, W. SI, S.-Y. YU, M.-L. SHAO & S.-G. LIU (China)
- 159 Synergistic combination of physical treatments and carvacrol for *Escherichia coli* O157:H7 inactivation in apple, mango, orange, and tomato juices
A. AIT-OUAZZOU, L. ESPINA, D. GARCÍA-GONZALO & R. PAGÁN (Spain)
- 168 Antimicrobial efficiency of carvacrol vapour related to mass partition coefficient when incorporated in chitosan based films aimed for active packaging
M. KUREK (France, Croatia), S. MOUNDANGA, C. FAVIER (France), K. GALIĆ (Croatia) & F. DEBEAUFORT (France)
- 176 A novel diagnostic real-time PCR assay for quantification and differentiation of emetic and non-emetic *Bacillus cereus*
M. DZIECIOL (Austria), M. FRICKER (Austria, Germany), M. WAGNER, I. HEIN & M. EHLING-SCHULZ (Austria)
- 186 Validation of hot water and chlorine treatments to inactivate pathogens inoculated on mung bean seeds: Influence of the seed production area
D. NEI (Japan), L. BARI (Bangladesh) & K. ENOMOTO (Japan)
- 190 Food safety issues in fresh produce: Bacterial pathogens, viruses and pesticide residues indicated as major concerns by stakeholders in the fresh produce chain
S. VAN BOXSTAEL (Belgium), I. HABIB (Belgium, Egypt), L. JACXSENS, M. DE VOCHT, L. BAERT, E. VAN DE PERRE (Belgium), A. RAJKOVIC (Belgium, Serbia), F. LOPEZ-GALVEZ, I. SAMPERS, P. SPANOGHE, B. DE MEULENAER & M. UYTENDAELE (Belgium)
- 198 Simultaneous detection of six food-borne pathogens by multiplex PCR with a GeXP analyzer
B. ZHOU, J. XIAO, S. LIU, J. YANG, Y. WANG, F. NIE, Q. ZHOU, Y. LI & G. ZHAO (PR China)
- 205 Mycotoxin production in major crops as influenced by growing, harvesting, storage and processing, with emphasis on the achievement of Food Safety Objectives
J.I. PITT (Australia), M.H. TANIWAKI (Brazil) & M.B. COLE (Australia)
- 216 Co-occurrence of aflatoxin B₁, B₂, G₁, G₂ and ochratoxin A in *Glycyrrhiza uralensis* analyzed by HPLC-MS/MS
R. WEI, F. QIU, W. KONG, J. WEI, M. YANG, Z. LUO, J. QIN & X. MA (China)
- 222 Characterization of clostridial species and sulfite-reducing anaerobes isolated from foie gras with respect to microbial quality and safety
S. PREVOST, J.-L. CAYOL, F. ZUBER, J.-L. THOLOZAN & F. REMIZE (France)
- 228 Serotyping, antimicrobial susceptibility, pulse field gel electrophoresis analysis of *Salmonella* isolates from retail foods in Henan Province, China
B. YANG, L. QIAO, X. ZHANG, Y. CUI, X. XIA, S. CUI, X. WANG, X. MENG, W. GE, X. SHI, D. WANG (China) & J. MENG (China, USA)
- 236 The national food safety control system of China – A systematic review
C. JIA & D. JUKES (United Kingdom)
- 246 Development and validation of a molecular predictive model to describe the growth of *Listeria monocytogenes* in vacuum-packaged chilled pork
K. YE, H. WANG, X. ZHANG, Y. JIANG, X. XU & G. ZHOU (PR China)

- 255 Detection and quantification of staphylococcal enterotoxin A in foods with specific and sensitive polyclonal antibodies
T. CLARISSE, S. MICHÈLE, T. OLIVIER, E. VALÉRIE, L.M. VINCENT, H. JACQUES-ANTOINE, G. MICHEL &
V. FLORENCE (France)
- 262 Electronic nose investigation of *Alicyclobacillus acidoterrestris* inoculated apple and orange juice treated by high
hydrostatic pressure
P. HARTYÁNI, I. DALMADI (Hungary) & D. KNORR (Germany)
- 270 Separation and enrichment of burdock leaf components and their inhibition activity on biofilm formation of *E. coli*
Z. LOU, X. SONG, Y. HONG, H. WANG & Y. LIN (PR China)
- 275 The effect of essential oils on norovirus surrogates
P. ELIZAQUÍVEL (Spain), M. AZIZKHANI (Iran), R. AZNAR & G. SÁNCHEZ (Spain)
- 279 Variation in *Campylobacter* distribution on different sites of broiler carcasses
J. BARÉ, M. UYTENDAELE (Belgium), I. HABIB (Belgium, Egypt), O. DEPRAETERE, K. HOUF & L. DE ZUTTER (Belgium)
- 283 Optimization of a new mathematical model for bacterial growth
L. HUANG (USA)
- 289 Antibacterial effect against foodborne bacteria of plants used in traditional medicine in central Mexico: Studies in
vitro and in raw beef
A.M. CRUZ-GALVEZ, C.A. GÓMEZ-ALDAPA, J.R. VILLAGÓMEZ-IBARRA, N. CHAVARRÍA-HERNÁNDEZ,
J. RODRÍGUEZ-BAÑOS, E. RANGEL-VARGAS & J. CASTRO-ROSAS (Mexico)
- 296 Peanut and peanut products: A food safety perspective
A.S. CHANG, A. SREEDHARAN & K.R. SCHNEIDER (USA)
- 304 Control fees and quality systems have improved food control as perceived by local food control officers in Finland
S. TÄHKÄPÄÄ, M. NEVAS, M. KALLIONIEMI, H. KORKEALA & R. MAIJALA (Finland)
- 309 Study of the influence of the milling process on the distribution of deoxynivalenol content from the caryopsis to cooked pasta
C. BRERA, A. PEDUTO, F. DEBEGNACH, E. PANNUNZI, E. PRANTERA, E. GREGORI, M. DE GIACOMO &
B. DE SANTIS (Italy)
- 313 Identification of new staphylococci with potential application as food biopreservatives
A.F.D.S. DUARTE, H. CEOTTO, M.L.V. COELHO, M.A.V.D.P. BRITO & M.D.C.D.F. BASTOS (Brazil)
- 322 A rapid multi-residue method for pesticide residues determination in white and black pepper (*Piper nigrum* L.)
L.-K. CHAI & F. ELIE (Malaysia)
- 327 Good handling practices of the catch: The effect of early icing on the freshness quality of cuttlefish (*Sepia officinalis* L.)
A. BADIANI, A. BONALDO, S. TESTI, M. ROTOLO, P. SERRATORE, G. GIULINI, G. PAGLIUCA & P.P. GATTA (Italy)
- 334 Predicting shelf-life of chilled pork sold in China
X. TANG, X. SUN (China), V.C.H. WU (USA), J. XIE, Y. PAN, Y. ZHAO (China) & P.K. MALAKAR (United Kingdom)