

Contents

Su, X. and D'Souza, D.H. Grape seed extract for foodborne virus reduction on produce	1
Montaño, A., Sánchez, A.H., Casado, F.J., Beato, V.M. and de Castro, A. Degradation of ascorbic acid and potassium sorbate by different <i>Lactobacillus</i> species isolated from packed green olives	7
Purriños, L., García Fontán, M.C., Carballo, J. and Lorenzo, J.M. Study of the counts, species and characteristics of the yeast population during the manufacture of dry-cured "lacón". Effect of salt level	12
Gregoret, V., Perezlindo, M.J., Vinderola, G., Reinheimer, J. and Binetti, A. A comprehensive approach to determine the probiotic potential of human-derived <i>Lactobacillus</i> for industrial use	19
Yamaguchi, M., Kawai, T., Kitagawa, M. and Kumeda, Y. A new method for rapid and quantitative detection of the <i>Bacillus cereus</i> emetic toxin cereulide in food products by liquid chromatography-tandem mass spectrometry analysis	29
Thomas, K.M., McCann, M.S., Collery, M.M., Moschonas, G., Whyte, P., McDowell, D.A. and Duffy, G. Transfer of verocytotoxigenic <i>Escherichia coli</i> O157, O26, O111, O103 and O145 from fleece to carcass during sheep slaughter in an Irish export abattoir	38
Hofstetter, S., Gebhardt, D., Ho, L., Gänzle, M. and McMullen, L.M. Effects of nisin and reutericyclin on resistance of endospores of <i>Clostridium</i> spp. to heat and high pressure	46
Rühmkorf, C., Bork, C., Mischnick, P., Rüksam, H., Becker, T. and Vogel, R.F. Identification of <i>Lactobacillus curvatus</i> TMW 1.624 dextranucrase and comparative characterization with <i>Lactobacillus reuteri</i> TMW 1.106 and <i>Lactobacillus animalis</i> TMW 1.971 dextranucrases	52
Doulgeraki, A.I. and Nychas, G.-J.E. Monitoring the succession of the biota grown on a selective medium for pseudomonads during storage of minced beef with molecular-based methods	62
Jung, J.-H., Choi, N.-Y. and Lee, S.-Y. Biofilm formation and exopolysaccharide (EPS) production by <i>Cronobacter sakazakii</i> depending on environmental conditions	70
Zago, M., Lanza, B., Rossetti, L., Muzzalupo, I., Carminati, D. and Giraffa, G. Selection of <i>Lactobacillus plantarum</i> strains to use as starters in fermented table olives: Oleuropeinase activity and phage sensitivity	81
Hidalgo, C., Torija, M.J., Mas, A. and Mateo, E. Effect of inoculation on strawberry fermentation and acetification processes using native strains of yeast and acetic acid bacteria	88
Visvalingam, J., Gill, C.O. and Holley, R.A. Morphological and viability changes in <i>Escherichia coli</i> and <i>E. coli</i> O157:H7 cells upon rapid shift from 6 °C to 37 °C	95
Lusk, T.S., Strain, E. and Kase, J.A. Comparison of six commercial DNA extraction kits for detection of <i>Brucella neotomae</i> in Mexican and Central American-style cheese and other milk products	100
Ruaro, A., Andrighetto, C., Torriani, S. and Lombardi, A. Biodiversity and characterization of indigenous coagulase-negative staphylococci isolated from raw milk and cheese of North Italy	106
Capita, R., Álvarez-Fernández, E., Fernández-Buelta, E., Manteca, J. and Alonso-Calleja, C. Decontamination treatments can increase the prevalence of resistance to antibiotics of <i>Escherichia coli</i> naturally present on poultry	112
Larsen, A.M., Scott Rikard, F., Walton, W.C. and Arias, C.R. Effective reduction of <i>Vibrio vulnificus</i> in the Eastern oyster (<i>Crassostrea virginica</i>) using high salinity depuration	118
Moore-Neibel, K., Gerber, C., Patel, J., Friedman, M., Jaroni, D. and Ravishankar, S. Antimicrobial activity of oregano oil against antibiotic-resistant <i>Salmonella enterica</i> on organic leafy greens at varying exposure times and storage temperatures	123
Wieczorek, K., Denis, E., Lynch, O. and Osek, J. Molecular characterization and antibiotic resistance profiling of <i>Campylobacter</i> isolated from cattle in Polish slaughterhouses	130
Schirone, M., Tofalo, R., Fasoli, G., Perpetuini, G., Corsetti, A., Manetta, A.C., Ciarrocchi, A. and Suzzi, G. High content of biogenic amines in Pecorino cheeses	137

Ha, J.-W., Kim, S.-Y., Ryu, S.-R. and Kang, D.-H. Inactivation of <i>Salmonella enterica</i> serovar Typhimurium and <i>Escherichia coli</i> O157:H7 in peanut butter cracker sandwiches by radio-frequency heating	145
Vandamm, J.P., Li, D., Harris, L.J., Schaffner, D.W. and Danyluk, M.D. Fate of <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , and <i>Salmonella</i> on fresh-cut celery	151
Esteban, M.-D., Huertas, J.-P., Fernández, P.S. and Palop, A. Effect of the medium characteristics and the heating and cooling rates on the nonisothermal heat resistance of <i>Bacillus sporothermodurans</i> IC4 spores	158
Shariat, N., DiMarzio, M.J., Yin, S., Dettinger, L., Sandt, C.H., Lute, J.R., Barrangou, R. and Dudley, E.G. The combination of CRISPR-MVLST and PFGE provides increased discriminatory power for differentiating human clinical isolates of <i>Salmonella enterica</i> subsp. <i>enterica</i> serovar Enteritidis	164
Fang, T., Liu, Y. and Huang, L. Growth kinetics of <i>Listeria monocytogenes</i> and spoilage microorganisms in fresh-cut cantaloupe	174
Keller, S.E., VanDoren, J.M., Grasso, E.M. and Halik, L.A. Growth and survival of <i>Salmonella</i> in ground black pepper (<i>Piper nigrum</i>)	182
Yan, Y.-z., Qian, Y.-l., Ji, F.-d., Chen, J.-y. and Han, B.-z. Microbial composition during Chinese soy sauce koji-making based on culture dependent and independent methods	189
Cattani, F., Ferreira, C.A.S. and Oliveira, S.D. The detection of viable vegetative cells of <i>Bacillus sporothermodurans</i> using propidium monoazide with semi-nested PCR	196
Lin, M.-H., Tsai, T.-Y., Hsieh, S.-C., Yu, R.-C. and Chou, C.-C. Susceptibility of <i>Vibrio parahaemolyticus</i> to disinfectants after prior exposure to sublethal stress	202
Hong, Y.-A. and Park, H.-D. Role of non- <i>Saccharomyces</i> yeasts in Korean wines produced from Campbell Early grapes: Potential use of <i>Hanseniaspora uvarum</i> as a starter culture	207
Fonseca, S., Ivette Ouoba, L.I., Franco, I. and Carballo, J. Use of molecular methods to characterize the bacterial community and to monitor different native starter cultures throughout the ripening of Galician chorizo	215
Gutiérrez, A., Chiva, R., Beltran, G., Mas, A. and Guillamon, J.M. Biomarkers for detecting nitrogen deficiency during alcoholic fermentation in different commercial wine yeast strains	227