

# CONTENTS

Volume 43 September 2014

(Published 23 May 2014)

- 1 Response surface methodology for optimisation of edible chitosan coating formulations incorporating essential oil against several foodborne pathogenic bacteria  
A.N. AZEVEDO, P.R. BUARQUE, E.M.O. CRUZ, A.F. BLANK, P.B. ALVES, M.L. NUNES & L.C.L.A. SANTANA (Brazil)
- 10 Quantitative estimation of *Campylobacter* cross-contamination in carcasses and chicken products at an abattoir  
Y. SASAKI, M. HARUNA, T. MORI, M. KUSUKAWA, M. MURAKAMI, Y. TSUJIYAMA, K. ITO, H. TOYOFUKU & Y. YAMADA (Japan)
- 18 Assessment of aflatoxin M1 contamination in the milk of four dairy species in Croatia  
N. BILANDŽIĆ, Đ. BOŽIĆ, M. ĐOKIĆ, M. SEDAK, B.S. KOLANOVIĆ, I. VARENINA & Ž. CVETNIĆ (Croatia)
- 22 Antibacterial characteristics and mechanisms of  $\epsilon$ -poly-lysine against *Escherichia coli* and *Staphylococcus aureus*  
Y.-Q. LI, Q. HAN, J.-L. FENG, W.-L. TIAN & H.-Z. MO (China)
- 28 Implementation of a food safety management system according to ISO 22000 in the food supplement industry: A case study  
I. FERNÁNDEZ-SEGOVIA, A. PÉREZ-LLÁCER, B. PEIDRO & A. FUENTES (Spain)
- 35 A new set of 16S rRNA universal primers for identification of animal species  
C. SARRI, C. STAMATIS, T. SARAFIDOU, I. GALARA, V. GODOSOPOULOS, M. KOLOVOS, C. LIAKOU, S. TASTSOGLOU & Z. MAMURIS (Greece)
- 42 Identification of an anti-listerial domain from *Pediococcus pentosaceus* T1 derived from Kimchi, a traditional fermented vegetable  
S. JANG, J. LEE, U. JUNG, H.-S. CHOI & H.J. SUH (Republic of Korea)
- 49 Governing China's food quality through transparency: A review  
A.P.J. MOL (The Netherlands)
- 57 Antifungal activities and effect of *Lactobacillus casei* AST18 on the mycelia morphology and ultrastructure of *Penicillium chrysogenum*  
H. LI, S. ZHANG, J. LU, L. LIU, H. ULUKO, X. PANG, Y. SUN, H. XUE, L. ZHAO, F. KONG & J. LV (China)
- 65 Restaurant business operators' knowledge of food hygiene and their attitudes toward official food control affect the hygiene in their restaurants  
T. LÄIKKÖ-ROTO & M. NEVAS (Finland)
- 74 Food Safety Management System validation and verification in meat industry: Carcass sampling methods for microbiological hygiene criteria – A review  
K.T. MILIOS, E.H. DROSINOS & P.E. ZOIPOPOULOS (Greece)
- 82 Multi-mycotoxins analysis in ginger and related products by UHPLC-FLR detection and LC-MS/MS confirmation  
J. WEN, W. KONG, Y. HU, J. WANG & M. YANG (China)
- 88 Quantification of egg yolk contamination in egg white using UV/Vis spectroscopy: Prediction model development and analysis  
L. YAO, W. ZHOU, T. WANG, M. LIU & C. YU (USA)
- 98 Natural incidence of aflatoxins, ochratoxin A and zearalenone in chicken meat and eggs  
S.Z. IQBAL (Pakistan, Malaysia), S. NISAR, M.R. ASI (Pakistan) & S. JINAP (Malaysia)

- 104 Development of a real-time PCR procedure for quantification of viable *Escherichia coli* in populations of *E. coli* exposed to lactic acid, and the acid tolerance of verotoxigenic *E. coli* (VTEC) from cattle hides  
H. WANG, C.O. GILL & X. YANG (Canada)
- 110 The rapid selecting of precursor ions and product ions of thirty-four kinds of pesticide for content determination by GC–EI/MS/MS  
Y.-B. JIANG, M. ZHONG & Y.-Y. MA (China)
- 115 Effect of household canning on the distribution and reduction of thiophanate-methyl and its metabolite carbendazim residues in tomato  
N. LIU, F. DONG, X. LIU, J. XU, Y. LI, Y. HAN, Y. ZHU, Y. CHENG, Z. CHEN, Y. TAO & Y. ZHENG (PR China)
- 121 Aflatoxin B<sub>1</sub> production by *Aspergillus parasiticus* and strains of *Aspergillus* section *Nigri* in currants of Greek origin  
P. KOSTARELOU, A. KANAPITSAS, I. PYRRI, E. KAPSANAKI-GOTSI & P. MARKAKI (Greece)
- 129 Detoxification of aflatoxin M1 in yoghurt using probiotics and lactic acid bacteria  
R.M. ELSANHOTY (Saudi Arabia, Egypt), S.A. SALAM (Saudi Arabia), M.F. RAMADAN (Egypt, Saudi Arabia) & F.H. BADR (Egypt)
- 135 Students' food safety concerns and choice of eating place in Ghana  
I. ADAM, S.E. HIAMEY & E.A. AFENYO (Ghana)
- 142 Rapid determination of ergosterol in grape mashes for grape rot indication and further quality assessment by means of an industrial near infrared/visible (NIR/VIS) spectrometer – A feasibility study  
J.U. POREP, M.E. ERDMANN, A. KÖRZENDÖRFER, D.R. KAMMERER & R. CARLE (Germany)
- 150 Comparison of bacterial inactivation with novel agitating retort and static retort after mild heat treatments  
M.B. ATES, D. SKIPNES, T.M. RODE & O.-I. LEKANG (Norway)
- 155 Differentiation of meat and bone meal from fishmeal by near-infrared spectroscopy: Extension of scope to defatted samples  
N. TENA, J.A. FERNÁNDEZ PIERNA, A. BOIX, V. BAETEN & C. VON HOLST (Belgium)
- 163 Aflatoxins in dates and dates products  
S.Z. IQBAL (Pakistan, Malaysia), M.R. ASI (Pakistan) & S. JINAP (Malaysia)
- 167 The role of theoretical food safety training on Brazilian food handlers' knowledge, attitude and practice  
D.T. DA CUNHA, E. STEDEFELDT & V.V. DE ROSSO (Brazil)
- 175 Inactivation kinetics for *Salmonella* Enteritidis in potato omelet using microwave heating treatments  
A. VALERO, M. CEJUDO & R.M. GARCÍA-GIMENO (Spain)
- 183 *Listeria* detection in microscale solid state inoculation with minimal selective agents  
R. LIAMKAEW, A. THIPAYARAT (Thailand) & J. SARANAK (USA)
- 193 Catering services and HACCP: Temperature assessment and surface hygiene control *before* and *after* audits and a specific training session  
R. GARAYOA, M. DÍEZ-LETURIA, M. BES-RASTROLLO, I. GARCÍA-JALÓN & A.I. VITAS (Spain)
- 199 Helicase-dependent amplification is effective in distinguishing Asian ginseng from American ginseng  
L.-L. JIANG, K.-L. WONG, Y.-L. WONG, W.-T. CHEN, M. LI, C.B.-S. LAU & P.-C. SHAW (China)
- 206 Viral elimination during commercial depuration of shellfish  
D. POLO, C. ÁLVAREZ, J. DÍEZ, S. DARRIBA, Á. LONGA & J.L. ROMALDE (Spain)
- 213 The consolidation of food contaminants standards in China  
Y. SHAO, J. WANG, X. CHEN & Y. WU (China)
- 217 Food safety challenges associated with traditional foods in German-speaking regions  
F.-K. LÜCKE (Germany) & P. ZANGERL (Austria)
- 231 General patterns of background microbiota and selected bacterial pathogens during production of fermented sausages in Serbia  
M. DUCIC, B. BLAGOJEVIC, S. MARKOV, A. VELICANSKI & S. BUNCIC (Serbia)
- 238 Characterization of transparent silver loaded poly(L-lactide) films produced by melt-compounding for the sustained release of antimicrobial silver ions in food applications  
A. MARTÍNEZ-ABAD, J.M. LAGARÓN & M.J. OCIO (Spain)
- 245 A case of spoilage in wurstel sold in an Italian supermarket  
L. IACUMIN, D. ANDYANTO, M. MANZANO, P. COMUZZO & G. COMI (Italy)
- 251 Simultaneous determination of ethyl carbamate, chloropropanols and acrylamide in fermented products, flavoring and related foods by gas chromatography–triple quadrupole mass spectrometry  
W.-M. MO, H.-L. HE, X.-M. XU, B.-F. HUANG & Y.-P. REN (China)
- 258 Possible reservoir and routes of transmission of *Cronobacter* (*Enterobacter sakazakii*) via wheat flour  
X. LOU, G. SI, H. YU, J. QI, T. LIU & Z. FANG (China)
- 263 Physicochemical changes during manufacture and final sensory characteristics of dry-cured Celta ham. Effect of muscle type  
R. BERMÚDEZ, D. FRANCO, J. CARBALLO & J.M. LORENZO (Spain)
- 270 Investigation on the stability of deoxynivalenol and DON-3 glucoside during gastro-duodenal *in vitro* digestion of a naturally contaminated bread model food  
E. DE ANGELIS, L. MONACI & A. VISCONTI (Italy)
- 276 Purification and partial characterization of a novel bacteriocin produced by *Lactobacillus casei* TN-2 isolated from fermented camel milk (*Shubat*) of Xinjiang Uygur Autonomous region, China  
X. LÜ, P. HU, Y. DANG & B. LIU (China)