

FOOD CONTROL

CONTENTS

Volume 44 October 2014

(Published 6 June 2014)

- 1 Genotypic characterization and antimicrobial resistance of *Listeria monocytogenes* from ready-to-eat foods
H. JAMALI & K.L. THONG (Malaysia)
- 7 Release of volatile compounds and biodegradability of active soy protein lignin blend films with added citronella essential oil
M.Y. ARANCIBIA (Spain, Ecuador), M.E. LÓPEZ-CABALLERO, M.C. GÓMEZ-GUILLÉN & P. MONTERO (Spain)
- 16 Predictive model for the growth kinetics of *Listeria monocytogenes* in raw pork meat as a function of temperature
Y.J. LEE, B.S. JUNG, H.J. YOON, K.-T. KIM, H.-D. PAIK & J.-Y. LEE (Republic of Korea)
- 22 Susceptibility of *Clostridium perfringens* to antimicrobials produced by lactic acid bacteria: Reuterin and nisin
S. GARDE, N. GÓMEZ-TORRES, M. HERNÁNDEZ & M. ÁVILA (Spain)
- 26 Differentiation of fish species in Taiwan Strait by PCR-RFLP and lab-on-a-chip system
S. CHEN, Y. ZHANG, H. LI, J. WANG, W. CHEN, Y. ZHOU & S. ZHOU (China)
- 35 Application of Failure Mode and Effect Analysis (FMEA) for audit of HACCP system
J. TRAFIALEK & W. KOLANOWSKI (Poland)
- 45 Prevalence of *Salmonella typhi* and intestinal parasites among food handlers in Mekelle University student cafeteria, Mekelle, Ethiopia
A. GEBREYESUS, K. ADANE, L. NEGASH, T. ASMELASH, S. BELAY, M. ALEMU & M. SARAVANAN (Ethiopia)
- 49 Screening of adhesive lactobacilli with antagonistic activity against *Campylobacter jejuni*
G. WANG, Y. ZHAO, F. TIAN, X. JIN, H. CHEN, X. LIU, Q. ZHANG, J. ZHAO, Y. CHEN, H. ZHANG & W. CHEN (PR China)
- 58 Changes in flavour characteristics and bacterial diversity during the traditional fermentation of Chinese rice wines from Shaoxing region
P. WANG, J. MAO, X. MENG, X. LI, Y. LIU & H. FENG (China)
- 64 Discrimination of moldy peanuts with reference to aflatoxin using FTIR-ATR system
H. KAYA-CELIKER, P.K. MALLIKARJUNAN, D. SCHMALE III & M.E. CHRISTIE (USA)
- 72 Prevalence and counts of *Campylobacter* spp. in poultry meat at retail level in Estonia
M. MÄESAAR, K. PRAAKLE, K. MEREMÄE, T. KRAMARENKO, J. SÖGEL, A. VILTROP, K. MUUTRA (Estonia),
K. KOVALENKO (Latvia), D. MATT (Estonia), A. HÖRMAN, M.-L. HÄNNINEN (Finland) & M. ROASTO (Estonia)
- 78 Effect of hydrogen peroxide vapor treatment for inactivating *Salmonella* Typhimurium, *Escherichia coli* O157:H7 and *Listeria monocytogenes* on organic fresh lettuce
K.-H. BACK, J.-W. HA & D.-H. KANG (Republic of Korea)
- 86 Fate of deoxynivalenol and deoxynivalenol-3-glucoside during wheat milling and Chinese steamed bread processing
H. ZHANG & B. WANG (China)
- 92 Persistence of foodborne pathogens and their control in primary and secondary food production chains
M.H. LARSEN (Denmark), M. DALMASSO (Ireland), H. INGMER (Denmark), S. LANGSRUD (Norway),
M. MALAKAUSKAS (Lithuania), A. MADER (Germany), T. MØRETRØ (Norway), S. SMOLE MOŽINA (Slovenia),
K. RYCHLI, M. WAGNER (Austria), R. JOHN WALLACE (UK), J. ZENTEK (Germany) & K. JORDAN (Ireland)

- 110 Effects of UV-C treatment on inactivation of *Salmonella enterica* and *Escherichia coli* O157:H7 on grape tomato surface and stem scars, microbial loads, and quality
S. MUKHOPADHYAY, D.O. UKUKU, V. JUNEJA & X. FAN (United States)
- 118 Migration of conventional and new plasticizers from PVC films into food simulants: A comparative study
L. COLTRO, J.B. PITTA, P.A. DA COSTA, M.Â. FÁVARO PEREZ, V.A. DE ARAÚJO & R. RODRIGUES (Brazil)
- 130 Validation of real-time PCR for detection of six major pathogens in seafood products
B. TAMINIAU, N. KORSAK, C. LEMAIRE, V. DELCENSERIE & G. DAUBE (Belgium)
- 138 Effects of pulsed light on the organoleptic properties and shelf-life extension of pork and salmon
I. NICORESCU, B. NGUYEN, S. CHEVALIER & N. ORANGE (France)
- 146 Natamycin and nisin supported on starch edible films for controlling mixed culture growth on model systems and Port Salut cheese
C.P. OLLÉ RESA, L.N. GERSCHENSON & R.J. JAGUS (Argentina)
- 152 Development of a novel economical device to improve post-harvest processing practices on small farms
C.N. ZERIO-EGLI, S.A. SIRSAT & J.A. NEAL (USA)
- 159 Development and validation of an analytical method for the determination of arsenic, cadmium and lead content in powdered infant formula by means of quadrupole Inductively Coupled Plasma Mass Spectrometry
A. SORBO, A.C. TURCO, M. DI GREGORIO & L. CIARALLI (Italy)
- 166 Poultry consumers' behaviour, risk perception and knowledge related to campylobacteriosis and domestic food safety
A. BEARTH, M.-E. COUSIN & M. SIEGRIST (Switzerland)
- 177 Quantification of transfer of *Listeria monocytogenes* between cooked ham and slicing machine surfaces
N. CHAITIEMWONG, W.C. HAZELEGER, R.R. BEUMER & M.H. ZWIETERING (The Netherlands)
- 185 Patulin assessment and fungi identification in organic and conventional fruits and derived products
S.C. CUNHA, M.A. FARIA, V.L. PEREIRA, T.M. OLIVEIRA, A.C. LIMA & E. PINTO (Portugal)
- 191 The analysis of *trans* fatty acid profiles in deep frying palm oil and chicken fillets with an improved gas chromatography method
Y. CHEN, Y. YANG, S. NIE, X. YANG, Y. WANG, M. YANG, C. LI & M. XIE (PR China)
- 198 Prevalence and quantification of *Salmonella* contamination in raw chicken carcasses at the retail in China
J. ZHU, Y. WANG, X. SONG, S. CUI, H. XU, B. YANG, J. HUANG, G. LIU, Q. CHEN, G. ZHOU, Q. CHEN & F. LI (China)
- 203 Antimicrobial resistance of *Escherichia coli* and *Staphylococcus aureus* isolated from food handler's hands
S.L. TAN, H.Y. LEE & N.A. MAHYUDIN (Malaysia)
- 208 The protective role of glycine betaine in *Lactobacillus plantarum* ST-III against salt stress
S. ZHAO, Q. ZHANG, G. HAO, X. LIU, J. ZHAO (PR China), Y. CHEN (PR China, USA), H. ZHANG & W. CHEN (PR China)
- 214 Development of carrot parenchyma softening during heating detected *in vivo* by dynamic mechanical analysis
C. XU & Y. LI (PR China)
- 220 Authentication of Edible Bird's nests by TaqMan-based real-time PCR
L. GUO, Y. WU, M. LIU, B. WANG, Y. GE & Y. CHEN (People's Republic of China)
- 227 Lethality of moist heat and silver dihydrogen citrate sanitizer combinations on *Listeria* spp. adhered to components of a deli meat slicer
S.M. MASUKU, D. BABU, E.M. MARTIN, C.A. O'BRYAN, P.G. CRANDALL & S.C. RICKE (USA)
- 233 Quantification of major 2S allergen protein of yellow mustard using anti-Sin a 1 epitope antibody
H.K. MARAMBE, T.C. MCINTOSH, B. CHENG & J.P.D. WANASUNDARA (Canada)
- 242 The concentration of minerals and physicochemical contaminants in conventional and organic vegetables
D.F. DE SOUZA ARAÚJO, A.M.R.B. DA SILVA, L.L. DE ANDRADE LIMA, M.A. DA SILVA VASCONCELOS, S.A.C. ANDRADE & L. ASFORA SARUBBO (Brazil)
- 249 A new variables acceptance sampling plan for food safety
E. SANTOS-FERNÁNDEZ, K. GOVINDARAJU & G. JONES (New Zealand)
- 258 Time-temperature integrators as predictive temperature sensors
A. ARIAS-MENDEZ, C. VILAS, A.A. ALONSO & E. BALSACANTO (Spain)
- 267 Risk-based food safety and quality governance at the international law, EU, USA, Canada and France: Effective system for Lebanon as for the WTO accession
T.A. GHADA (France, Lebanon), H.E. SPINLER, Y. SOYEUX (France), T. HAMIEH & S. MEDAWAR (Lebanon)
- 283 Corrigendum to "Differentiation of meat and bone meal from fishmeal by near infrared spectroscopy: Extension of scope to defatted samples" [Food Control 43C (2014) 155-162]
A. BOIX (Belgium)
- 284 Corrigendum to "Educational needs assessment and practices of grocery store food handlers through survey and observational data collection" [Food Control 34 (2013) 707-713]
L.A. ROBERTSON, R.R. BOYER, B.J. CHAPMAN, J.D. EIFERT, A. VILLALBA & N.K. FRANZ (USA)