

FOOD CONTROL

CONTENTS

Volume 70 December 2016

- 1 Inactivation of aflatoxigenic fungi (*Aspergillus* spp.) on granular food model, maize, in an atmospheric pressure fluidized bed plasma system
B.G. DASAN, I.H. BOYACI & M. MUTLU (Turkey)
- 9 Key informants' perceptions and attitudes towards national food control systems: Evidence from two countries of the Southern African Development Community
B. SEBATA (Botswana), S.A. NEELIAH & B. AUMJAUD (Mauritius)
- 20 *Salmonella enterica* serovar Choleraesuis on fresh-cut cucumber slices after reduction treatments
Y. GUO, M. LI, H. HAN & J. CAI (China)
- 26 Effect of pomegranate powder on the heat inactivation of *Escherichia coli* O104:H4 in ground chicken
V.K. JUNEJA (USA), V. CADAVEZ, U. GONZALES-BARRON (Portugal), S. MUKHOPADHYAY & M. FRIEDMAN (USA)
- 35 Prevalence and antimicrobial resistance of *Campylobacter* species isolated from the avian eggs
N. JONAI-DI-JAFARI, F. KHAMESIPOUR, R. RANJBAR & R. KHEIRI (Iran)
- 41 Effect of dry-cured ham composition on X-ray multi energy spectra
E. FULLADOSA, P. GOU & I. MUÑOZ (Spain)
- 48 Non-destructive detection of mycotoxins in maize kernels using diffuse reflectance spectroscopy
L. SMEESTERS, W. MEULEBROECK, S. RAEYMAEKERS & H. THIENPONT (Belgium)
- 58 Shelf life extension of "fios de ovos", an intermediate-moisture egg-based dessert, by active and modified atmosphere packaging
P. SUPPAKUL (Thailand, Republic of Korea), T. THANATHAMMATHORN, O. SAMERASUT & S. KHANKAEW (Thailand)
- 64 Evaluation of basic knowledge on food safety and food handling practices amongst migrant food handlers in Peninsular Malaysia
P.Y. WOH, K.L. THONG (Malaysia), J.M. BEHNKE, J.W. LEWIS (United Kingdom) & S.N. MOHD ZAIN (Malaysia)
- 74 Evaluation of commercial loop-mediated isothermal amplification based kit and ready-to-use plating system for detection of *Salmonella* in naturally contaminated poultry and their processing environment
N. ABIRAMI, H. NIDAULLAH, L.-O. CHUAH, A.K. SHAMILA-SYUHADA, S.R. CHANDRAPRASAD, N. HUDA, H. HASMAIZAL & G. RUSUL (Malaysia)
- 79 Food safety knowledge, attitudes and practices of street food vendors and consumers in Ho Chi Minh city, Vietnam
S. SAMAPUNDO, T.N. CAM THANH, R. XHAFERI & F. DEVLIEGHERE (Belgium)
- 90 Molecularly imprinted polymer for extraction of patulin in apple juice samples
A. ANENE, K. HOSNI (Tunisia), Y. CHEVALIER (France), R. KALFAT & S. HBAIEB (Tunisia)
- 96 Molecular characterization and antimicrobial susceptibility of *Listeria monocytogenes* isolated from foods and humans
X. SU, J. ZHANG, W. SHI, X. YANG, Y. LI, H. PAN, D. KUANG, X. XU, X. SHI (China) & J. MENG (China, USA)

(Contents continued on next page)

- 103 Synergistic effect of a combination of ultraviolet–C irradiation and sodium hypochlorite to reduce *Listeria monocytogenes* biofilms on stainless steel and eggshell surfaces
M. KIM, S.Y. PARK & S.-D. HA (Republic of Korea)
- 110 Seasonal investigation of heavy metals in marine fishes captured from the Bay of Bengal and the implications for human health risk assessment
N. SAHA (Bangladesh, Australia), M.Z.I. MOLLAH, M.F. ALAM & M. SAFIUR RAHMAN (Bangladesh)
- 119 Microwave drying and disinfestation of Brazil nut seeds
A.C. DA SILVA, H.J. SARTURI, E.L. DALL'OGGIO, M.A. SOARES, P.T. DE SOUSA, L. GOMES DE VASCONCELOS & C.A. KUHNEN (Brazil)
- 130 White fish authentication by COIBar-RFLP: Toward a common strategy for the rapid identification of species in convenience seafood
V. FERRITO, V. BERTOLINO & A.M. PAPPALARDO (Italy)
- 138 Occurrence of biogenic amines in beers from Chilean market
J. PRADENAS, O. GALARCE-BUSTOS, K. HENRÍQUEZ-AEDO, R. MUNDACA-URIBE & M. ARANDA (Chile)
- 145 Evaluating the determinants of public and private costs of local food control
J. HEIKKILÄ, K. HEINOLA, T. LÄIKKÖ-ROTO & M. NEVAS (Finland)
- 152 Development, optimization and validation of QuEChERS based liquid chromatography tandem mass spectrometry method for determination of multimycotoxin in vegetable oil
K. SHARMILI, S. JINAP & R. SUKOR (Malaysia)
- 161 Biofilm formation by *Vibrio parahaemolyticus* on food and food contact surfaces increases with rise in temperature
N. HAN, M.F.R. MIZAN (South Korea), I.K. JAHID (South Korea, Bangladesh) & S.-D. HA (South Korea)
- 167 A novel self-powered time-temperature integrator (TTI) using modified biofuel cell for food quality monitoring
M.J. KIM, H.W. SHIN & S.J. LEE (South Korea)
- 174 Synergistic effect of supercritical carbon dioxide and peracetic acid on microbial inactivation in shredded Mozzarella-type cheese and its storage stability at ambient temperature
A.M. SIKIN (USA, Malaysia), M. WALKLING-RIBEIRO & S.S.H. RIZVI (USA)
- 183 Enhancing the antibacterial activity of thyme oil against *Salmonella* on eggshell by plasma-assisted process
H. CUI, C. MA, C. LI & L. LIN (China)
- 191 Aflatoxins and fumonisins in rice and maize staple cereals in Northern Vietnam and dietary exposure in different ethnic groups
B.T.M. HUONG (Denmark, Vietnam), L.D. TUYEN, T.T. DO (Vietnam), H. MADSEN, L. BRIMER & A. DALSGAARD (Denmark)
- 201 Antioxidant and anti-foodborne bacteria activities of shiitake by-product extract in fermented sausages
H. VAN BA, H.-W. SEO, S.-H. CHO, Y.-S. KIM, J.-H. KIM, J.-S. HAM, B.Y. PARK & S. PIL NAM (Republic of Korea)
- 210 Microbial communities in dairy processing environment floor-drains are dominated by product-associated bacteria and yeasts
K. SCHÖN, E. SCHORNSTEINER, M. DZIECIOL, M. WAGNER, M. MÜLLER & S. SCHMITZ-ESSER (Austria)
- 216 Aflatoxins and ochratoxin A in dried eggplant and green bell pepper
Ö. ÇAĞINDI & O.F. GÜRHAHTA (Turkey)
- 221 The effects of treatment on quality parameters of smoothie-type 'Hayward' kiwi fruit beverages
Y.S. PARK, K.-S. HAM, Y.-K. PARK (South Korea), H. LEONTOWICZ, M. LEONTOWICZ, J. NAMIEŚNIK (Poland), E. KATRICH & S. GORINSTEIN (Israel)
- 229 Non-destructive detection of blackspot in potatoes by Vis-NIR and SWIR hyperspectral imaging
A. LÓPEZ-MAESTRESALAS (Spain), J.C. KERESZTES, M. GOODARZI (Belgium), S. ARAZURI, C. JARÉN (Spain) & W. SAEYS (Belgium)
- 242 High pressure processing extend the shelf life of fresh salmon, cod and mackerel
T.M. RODE & M.B. HOVDA (Norway)
- 249 Stakeholders' knowledge, attitude, and practices (KAP) towards aflatoxins contamination in peanut-based products
N.N. MOHD AZAMAN, N.H. KAMARULZAMAN, M.N. SHAMSUDIN & J. SELAMAT (Malaysia)
- 257 Positioning food safety in Halal assurance
M. NEIO DEMIRCI, J.M. SOON & C.A. WALLACE (United Kingdom)
- 271 Crop-specific GMO matrix-multiplex PCR: A cost-efficient screening strategy for genetically modified maize and cotton events approved globally
M. SINGH, R.K. BHOGE & G. RANDHAWA (India)
- 281 Street vendors in Patna, India: Understanding the socio-economic profile, livelihood and hygiene practices
F.H. MCKAY (Australia), A. SINGH, S. SINGH, S. GOOD (India) & R.H. OSBORNE (Australia)
- 286 Determination of melamine in infant formulas by fluorescence quenching based on the functionalized Au nanoclusters
X. YANG, Z. JIA, Z. TAN, H. XU, N. LUO (China) & X. LIAO (Canada)
- 293 Effect of rapid surface cooling on *Campylobacter* numbers on poultry carcasses
D. BURFOOT, J. HALL, K. NICHOLSON, K. HOLMES, C. HANSON, S. HANDLEY & E. MULVEY (United Kingdom)
- 302 Development of a novel multi-locus variable-number tandem repeat analysis (MLVA) combined with high resolution melting analysis (HRMA) for *Listeria innocua* typing and its application in a food processing plant
H. TAKAHASHI, A. IWAKAWA (Japan), K. THANATSANG (Thailand), C. OHSHIMA, M. NAKAGAWA (Japan), C. PHRAEPHAISARN (Thailand), Y. CHATURONGKASUMRIT, T. KUDA, B. KIMURA (Japan) & S. KEERATIPIBUL (Thailand)
- 310 Testing the effect of soak time on catch damage in a coastal gillnetter and the consequences on processed fish quality
E. SAVINA, J.D. KARLSEN, R.P. FRANDSEN, L.A. KRAG, K. KRISTENSEN & N. MADSEN (Denmark)

- 318 Free tocopherols as chemical markers for Arabica coffee adulteration with maize and coffee by-products
K.M. TAVARES, A.R. LIMA, C.A. NUNES, V.A. SILVA (Brazil), E. MENDES, S. CASAL (Portugal) & R.G.F.A. PEREIRA (Brazil)
- 325 Comparative study between film and coating packaging based on shrimp concentrate obtained from marine industrial waste for fish sausage preservation
A. ALEMÁN, F. GONZÁLEZ, M.Y. ARANCIBIA, M.E. LÓPEZ-CABALLERO, P. MONTERO & M.C. GÓMEZ-GUILLÉN (Spain)
- 333 Adulteration of anthocyanin- and betalain-based coloring foodstuffs with the textile dye 'Reactive Red 195' and its detection by spectrophotometric, chromatic and HPLC-PDA-MS/MS analyses
J. MÜLLER-MAATSCH, R.M. SCHWEIGGERT (Germany) & R. CARLE (Germany, Saudi Arabia)
- 339 Public and private standards for dried culinary herbs and spices—Part I: Standards defining the physical and chemical product quality and safety
S. SCHAARSCHMIDT (Germany)
- 350 Metabolomic approach for Extra virgin olive oil origin discrimination making use of ultra-high performance liquid chromatography – Quadrupole time-of-flight mass spectrometry
R. GIL-SOLSONA, M. RARO, C. SALES, L. LACALLE, R. DÍAZ, M. IBÁÑEZ, J. BELTRAN, J.V. SANCHO & F.J. HERNÁNDEZ (Spain)
- 360 Public and private standards for dried culinary herbs and spices—Part II: Production and product standards for ensuring microbiological safety
S. SCHAARSCHMIDT, F. SPRADAU, H. MANK (Germany), J.L. BANACH, H.J. VAN DER FELS-KLERX (The Netherlands), P. HILLER, B. APPEL, J. BRÄUNIG, H. WICHMANN-SCHAUER & A. MADER (Germany)
- 371 Inactivation and induction of sublethal injury of *Listeria monocytogenes* in biofilm treated with various sanitizers
M.A. OLSZEWSKA (USA, Poland), T. ZHAO & M.P. DOYLE (USA)
- 380 DNA barcoding reveals substitution of Sablefish (*Anoplopoma fimbria*) with Patagonian and Antarctic Toothfish (*Dissostichus eleginoides* and *Dissostichus mawsoni*) in online market in China: How mislabeling opens door to IUU fishing
X. XIONG, L. GUARDONE (Italy), M.J. CORNAX (Spain), L. TINACCI, A. GUIDI, D. GIANFALDONI & A. ARMANI (Italy)
- 392 A novel reference real-time PCR assay for the relative quantification of (game) meat species in raw and heat-processed food
B. DRUML, M. KALTENBRUNNER, R. HOCHEGGER & M. CICHNA-MARKL (Austria)