

FOOD CONTROL

CONTENTS

Volume 77 July 2017

- 1 Latex bead and colloidal gold applied in a multiplex immunochromatographic assay for high-throughput detection of three classes of antibiotic residues in milk
C. WANG, X. LI, T. PENG, Z. WANG, K. WEN & H. JIANG (China)
- 8 Definition of sampling procedures for collective-eating establishments based on the distribution of environmental microbiological contamination on food handlers, utensils and surfaces
A. VALERO, J.C. ORTIZ (Spain), G. FONGARO (Brazil), M. HERNÁNDEZ & D. RODRÍGUEZ-LÁZARO (Spain)
- 17 Antibacterial properties of selenium nanoparticles and their toxicity to Caco-2 cells
T.H.D. NGUYEN, B. VARDHANABHUTI, M. LIN & A. MUSTAPHA (USA)
- 25 Fluorescence spectroscopy as tool for the geographical discrimination of coffees produced in different regions of Minas Gerais State in Brazil
B.G. BOTELHO, L.S. OLIVEIRA & A.S. FRANCA (Brazil)
- 32 Molecular epidemiology and antibiotic resistance phenotypes and genotypes of salmonellae from food supply chains in China
G. CHAO, C. WANG, T. WU, X. ZHANG, J. CHEN, X. QI, Y. CAO, Y. WU & X. JIAO (China)
- 41 Growth of *Escherichia coli*, *Salmonella enterica* and *Listeria* spp., and their inactivation using ultraviolet energy and electrolyzed water, on 'Rocha' fresh-cut pears
A. GRAÇA, D. SANTO, C. QUINTAS & C. NUNES (Portugal)
- 50 The effects of oxygenation aeration treatment on dissipation behaviors of tricaine mesylate in carp (*Cyprinus carpio*) muscle and water
Y. QIN, J. ZHANG, Y. ZHANG, F. LI, Y. LI, Y. HAN, N. ZOU & C. PAN (China)
- 57 Esterase activity inspired selection and characterization of zearalenone degrading bacteria *Bacillus pumilus* ES-21
G. WANG, M. YU, F. DONG, J. SHI & J. XU (China)
- 65 Assessment of critical steps of a GC/MS based indirect analytical method for the determination of fatty acid esters of monochloropropanediols (MCPDEs) and of glycidol (GEs)
Z. ZELINKOVA, A. GIRI & T. WENZL (Belgium)
- 76 3-MCPD and glycidyl esters in infant formulas from the Brazilian market: Occurrence and risk assessment
A.P. ARISSETO, W.C. SILVA, G.R. SCARANELO & E. VICENTE (Brazil)
- 82 Development and testing of a prototype automatic trim sampler
M. BADONI, M.D. KLASSEN, H. WANG (Canada), M.K. YOUSSEF (Canada, Egypt), J. DEVOS, C.O. GILL & X. YANG (Canada)
- 88 Photocatalytic TiO₂ coating of plastic cutting board to prevent microbial cross-contamination
V.K. YEMMIREDDY & Y.-C. HUNG (USA)
- 96 Effects of organic load, sanitizer pH and initial chlorine concentration of chlorine-based sanitizers on chlorine demand of fresh produce wash waters
X. CHEN & Y.-C. HUNG (USA)

- 102 Analysis of prevalence and CRISPR typing reveals persistent antimicrobial-resistant *Salmonella* infection across chicken breeder farm production stages
X. FEI, X. HE, R. GUO, C. YIN, H. GENG, K. WU, K. YIN, S. GENG, Z. PAN, Q. LI & X. JIAO (China)
- 110 Epidemiology of foodborne disease outbreaks caused by *Vibrio parahaemolyticus* during 2010–2014 in Zhejiang Province, China
J. CHEN, R. ZHANG, X. QI, B. ZHOU, J. WANG, Y. CHEN & H. ZHANG (PR China)
- 116 Comparison of *toxR* and *tlh* based PCR assays for *Vibrio parahaemolyticus*
M. TAIWO, C. BAKER-AUSTIN, A. POWELL, E. HODGSON (UK), O.B. NATÁS (Norway) & D.I. WALKER (UK)
- 121 An operational hygiene inspection scoring system for Austrian high-risk companies producing food of animal origin
L. STADLMÜLLER, M. MATT, H.P. STÜGER, T. KOMERICKI-STRIMITZER, K. JEBOUSEK, M. LUTTENFELDNER & K. FUCHS (Austria)
- 131 Antimicrobial activity of nanoemulsions containing essential oils and high methoxyl pectin during long-term storage
M.I. GUERRA-ROSAS, J. MORALES-CASTRO (Mexico), M.A. CUBERO-MÁRQUEZ, L. SALVIA-TRUJILLO & O. MARTÍN-BELLOSO (Spain)
- 139 Effect of swabbing techniques on the efficiency of bacterial recovery from food contact surfaces
S. KEERATIPIBUL, T. LAOVITTAYANURAK, O. PORNRUANGSARP (Thailand), Y. CHATURONGKASUMRIT, H. TAKAHASHI & P. TECHARUVICHIT (Japan)
- 145 Evaluation of ELISA tests specific for Shiga toxin 1 and 2 in food and water samples
A.G. GEHRING, P.M. FRATAMICO, J. LEE, L.E. RUTH, X. HE, Y. HE, G.C. PAOLI, L.H. STANKER & F.M. RUBIO (USA)
- 150 Antifungal activity of *Michelia alba* oil in the vapor phase and the synergistic effect of major essential oil components against *Aspergillus flavus* on brown rice
S. SONGSAMOE, N. MATAN & N. MATAN (Thailand)
- 158 Isolation and identification of lactic acid bacteria from pastırma
E. ÖZ, G. KABAN, Ö. BARIŞ & M. KAYA (Turkey)
- 163 Amount of information and the willingness of consumers to pay for food traceability in China
S. JIN, Y. ZHANG & Y. XU (PR China)
- 171 Development and validation of an accurate and sensitive LC-ESI-MS/MS method for the simultaneous determination of paralytic shellfish poisoning toxins in shellfish and tunicate
C. SHIN, H. JANG, H. JO, H.-J. KIM, D.-S. KIM & J.-H. HONG (Republic of Korea)
- 179 Survival and inhibition of *Staphylococcus aureus* in commercial and hydrated tahini using acetic and citric acids
A.N. OLAIMAT, A.A. AL-NABULSI, T.M. OSAILI, M. AL-HOLY (Jordan), M.M. AYYASH (United Arab Emirates), G.F. MEHYAR, Z.W. JARADAT & M.A. GHOUSH (Jordan)
- 187 Influence of cold plasma on fungal growth and aflatoxins production on groundnuts
Y. DEVI, R. THIRUMDAS, C. SARANGAPANI, R.R. DESHMUKH & U.S. ANNAPURE (India)
- 192 Fatty acid dynamics of the adductor muscle of live cockles (*Cerastoderma edule*) during their shelf-life and its relevance for traceability of geographic origin
F. RICARDO, T. PIMENTEL, E. MACIEL, A.S.P. MOREIRA, M. ROSÁRIO DOMINGUES & R. CALADO (Portugal)
- 199 Trisodium phosphate dip, hot water dip, and combination dip with/without brushing on broiler carcass decontamination
P. SINGH, H.C. LEE, M.F. SILVA (USA), K.B. CHIN (Republic of Korea) & I. KANG (USA)
- 210 Changes on cylindrospermopsin concentration and characterization of decomposition products in fish muscle (*Oreochromis niloticus*) by boiling and steaming
R. GUZMÁN-GUILLÉN, S. MAISANABA, A.I. PRIETO ORTEGA, R. VALDERRAMA-FERNÁNDEZ, Á. JOS & A.M. CAMEÁN (Spain)
- 221 Exploration of logistics and quality control activities in view of context characteristics and postharvest losses in fresh produce chains: A case study for tomatoes
L. MACHEKA (The Netherlands, Zimbabwe), E. SPELT, J.G.A.J. VAN DER VORST & P.A. LUNING (The Netherlands)
- 235 Laser-light backscattering response to water content and proteolysis in dry-cured ham
E. FULLADOSA, M. RUBIO-CELORIO (Spain), J.L. SKYTTE (Denmark), I. MUÑOZ & P. PICOUET (Spain)
- 243 Persister cell formation of *Listeria monocytogenes* in response to natural antimicrobial agent nisin
S. WU, P.-L. YU & S. FLINT (New Zealand)
- 251 The rise of inorganic nanomaterial implementation in food applications
I.R. ARIYARATHNA, R.M.P.I. RAJAKARUNA (United States) & D.N. KARUNARATNE (Sri Lanka)
- 260 Combination of microbubbles with oxidizing sanitizers to eliminate *Escherichia coli* and *Salmonella* Typhimurium on Thai leafy vegetables
P. KLINTHAM, S. TONGCHITPAKDEE, W. CHINSIRIKUL & W. MAHAKARNCHANAKUL (Thailand)
- 270 Substratum attachment location and biofilm formation by *Bacillus cereus* strains isolated from different sources: Effect on total biomass production and sporulation in different growth conditions
M.S. HUSSAIN & D.H. OH (South Korea)
- 281 Screening determination of food additives using capillary electrophoresis coupled with contactless conductivity detection: A case study in Vietnam
T.H.H. LE, T.Q.H. NGUYEN, C.S. TRAN, T.T. VU, T.L. NGUYEN, V.H. CAO, T.T. TA, T.N.M. PHAM, T.A.H. NGUYEN & T.D. MAI (Viet Nam)
- 290 Novel bacteriocin produced by *Lactobacillus alimentarius* FM-MM₄ from a traditional Chinese fermented meat Nanx Wudl: Purification, identification and antimicrobial characteristics
Y. HU, X. LIU, C. SHAN, X. XIA, Y. WANG, M. DONG & J. ZHOU (China)