

# Journal of Food Protection®

ISSN: 0362-028X  
Official Publication



International Association for  
Food Protection®

Reg. U.S. Pat. Off.

Vol. 71

June 2008

No. 6

<b>Primers Specific for the Fimbrial Major Subunit Gene <i>stdA</i> Can Be Used To Detect <i>Salmonella enterica</i> Serovars</b> Yin-Ching Chuang, Chia-Huei Yang, Jiunn-Horng Lin, Ke-Chuan Wang, Chun-Ping Cheng, and Kuang-Sheng Yeh* .....	1108
<b>Impact of Transportation and Lairage on Hide Contamination with <i>Escherichia coli</i> O157 in Finished Beef Cattle</b> G. A. Dewell, C. A. Simpson, R. D. Dewell, D. R. Hyatt, K. E. Belk, J. A. Scanga, P. S. Morley, T. Grandin, G. C. Smith, D. A. Dargatz, B. A. Wagner, and M. D. Salman* .....	1114
<b>Validating the Efficacy of Peracetic Acid Mixture as an Antimicrobial in Poultry Chillers</b> Laura J. Bauermeister, Jordan W. J. Bowers, Julie C. Townsend, and Shelly R. McKee* .....	1119
<b>A Baseline Survey of the Microbiological Quality of Chicken Portions and Carcasses at Retail in Two Australian States (2005 to 2006)</b> A. Pointon,* M. Sexton, P. Dowsett, T. Saputra, A. Kiermeier, M. Lorimer, G. Holds, G. Arnold, D. Davos, B. Combs, S. Fabiansson, G. Raven, H. McKenzie, A. Chapman, and J. Sumner .....	1123
<b>Development and Validation of a Stochastic Model for Predicting the Growth of <i>Salmonella</i> Typhimurium DT104 from a Low Initial Density on Chicken Frankfurters with Native Microflora</b> T. P. Oscar* .....	1135
<b>Plant-Derived Compounds Inactivate Antibiotic-Resistant <i>Campylobacter jejuni</i> Strains</b> Sadhana Ravishankar,* Libin Zhu, Bibiana Law, Lynn Joens, and Mendel Friedman .....	1145
<b>Comparative Study on Essential Oils Incorporated into an Alginate-Based Edible Coating To Assure the Safety and Quality of Fresh-Cut Fuji Apples</b> Rosa M. Raybaudi-Massilia, María A. Rojas-Graü, Jonathan Mosqueda-Melgar, and Olga Martín-Belloso* .....	1150
<b>Prevalence of <i>Yersinia enterocolitica</i> in Market Weight Hogs in the United States</b> Irene V. Wesley,* Saumya Bhaduri, and Eric Bush .....	1162
<b>Acid and NaCl Limits to Growth of <i>Listeria monocytogenes</i> and Influence of Sequence of Inimical Acid and NaCl Levels on Inactivation Kinetics</b> Lana Shabala,* Shih Hui Lee, Pauline Cannesson, and Tom Ross .....	1169
<b>Levels and Toxigenicity of <i>Bacillus cereus</i> and <i>Clostridium perfringens</i> from Retail Seafood</b> T. Rahmati and R. Labbe* .....	1178
<b><i>Bacillus</i> Spore Inactivation Differences after Combined Mild Temperature and High Pressure Processing Using Two Pressurizing Fluids</b> Rosalind E. Robertson,* Tim Carroll, and Lindsay E. Pearce .....	1186
<b>Heat Inactivation of <math>\beta</math>-Lactam Antibiotics in Milk</b> M. A. Zorraquino, M. Roca, N. Fernandez, M. P. Molina,* and R. Althaus .....	1193
<b>Quantitative Histological Analysis of Bovine Small Intestines before and after Processing into Natural Sausage Casings</b> Joris J. Wijnker,* M. H. G. Tersteeg, B. R. Berends, J. C. M. Vernooij, and P. A. Koolmees .....	1199
<b>Analysis of Deoxynivalenol, Masked Deoxynivalenol, and <i>Fusarium graminearum</i> Pigment in Wheat Samples, Using Liquid Chromatography–UV–Mass Spectrometry</b> J. J. Sasanya, C. Hall,* and C. Wolf-Hall .....	1205
<b>Thermal Inactivation of Avian Influenza and Newcastle Disease Viruses in Chicken Meat</b> Colleen Thomas, Daniel J. King, and David E. Swayne* .....	1214

## Research Notes

<b>Antibacterial Activities of Semipurified Fractions of <i>Quercus infectoria</i> against Enterohemorrhagic <i>Escherichia coli</i> O157:H7 and Its Verocytotoxin Production</b> Supayang Piyawan Voravuthikunchai* and Sakol Suwalak .....	1223
--	------

\* Asterisk indicates author for correspondence.

<b>Isolation of <i>Campylobacter jejuni</i> and Coliform Bacilli from Bile and Liver Obtained from Slaughter Cattle in Western Japan</b> Noriko Matsumoto, Tae Taniwaki, Minae Kinuta, and Toshiyuki Murase* .....	1228
<b>A National Survey of the Microbiological Quality of Retail Raw Meats in Australia</b> David Phillips,* David Jórdan, Stephen Morris, Ian Jenson, and John Sumner .....	1232
<b>Combined Effect of Natural Essential Oils, Modified Atmosphere Packaging, and Gamma Radiation on the Microbial Growth on Ground Beef</b> M. Turgis, J. Han, J. Borsa, and M. Lacroix* .....	1237
<b>Identification and Characterization of <i>Enterococcus</i> spp. in Greek Spontaneous Sausage Fermentation</b> Spiros Paramithiotis, Dafni-Maria Kagkli, Vasiliki A. Blana, George-John E. Nychas, and Eleftherios H. Drosinos* .....	1244
<b>Aerobic Plate Counts as a Measure of Hazard Analysis Critical Control Point Effectiveness in a Pork Processing Plant</b> Chong-Hae Hong, Ewen C. D. Todd, and Gyung-Jin Bahk* .....	1248
<b>Commercialization Conditions and Practices Influence the Microbiological Quality of Mineral Waters</b> Sérgio A. P. Nunes Filho, Anderson S. Sant'Ana, and Adriano G. Cruz* .....	1253
<b>Identification of Yeasts Isolated from Commercial Shell Eggs Stored at Refrigerated Temperatures</b> M. T. Musgrove,* D. R. Jones, A. Hinton, Jr., K. D. Ingram, and J. K. Northcutt .....	1258
<b><i>Alternaria</i> Toxins in Wheat during the 2004 to 2005 Argentinean Harvest</b> M. P. Azcarate, A. Patriarca,* L. Terminiello, and V. Fernández Pinto.....	1262
<b>Occurrence of Bound Deoxynivalenol in Fusarium Head Blight-Infected Barley (<i>Hordeum vulgare</i> L.) and Malt as Determined by Solvolysis with Trifluoroacetic Acid</b> Bing Zhou, Guo-Qing He, and Paul B. Schwarz* .....	1266
<b>Impact of <math>\gamma</math>-Radiation on Antigenic Properties of Cow's Milk <math>\beta</math>-Lactoglobulin</b> H. Kaddouri, S. Mimoun, K. E. El-Mecherfi, A. Chekroun, O. Kheroua, and D. Saidi* .....	1270
<b><i>Anisakis</i> Antigens Detected in Fish Muscle Infested with <i>Anisakis simplex</i> L3</b> M. Teresa Solas, Maria Luisa García, Ana I. Rodriguez-Mahillo, Miguel Gonzalez-Munoz, Cristina de las Heras, and Margarita Tejada* .....	1273

#### General Interest

<b>Role of the U.S. Food and Drug Administration in the Regulatory Management of Human Listeriosis in the United States</b> Karl C. Klontz,* Patrick V. McCarthy, Atin R. Datta, Judy O. Lee, David W. K. Acheson, and Robert E. Brackett.....	1277
--	------

#### Supplement

<b>Response to the Questions Posed by the Food and Drug Administration and the National Marine Fisheries Service Regarding Determination of Cooking Parameters for Safe Seafood for Consumers</b> National Advisory Committee on Microbiological Criteria for Foods* .....	1287
--	------