

<b>AU</b>	<b>TI</b>	<b>SO</b>	<b>year</b>	<b>vol</b>	<b>iss</b>	<b>pg</b>	<b>DI</b>	<b>UT</b>
Vergheze, B; Schwalm, ND; Dudley, EG; Knabel, SJ	A combined multi-virulence-locus sequence typing and Staphylococcal Cassette Chromosome mec typing scheme possesses enhanced discriminatory power for genotyping MRSA	INFECTION GENETICS AND EVOLUTION	2012	12	8	1816 1821	10.1016/j.meegid.2012.07.026	WOS:000312429000029
Vipham, JL; Brashears, MM; Loneragan, GH; Echeverry, A; Brooks, JC; Chaney, WE; Miller, MF	Salmonella and Campylobacter Baseline in Retail Ground Beef and Whole-Muscle Cuts Purchased during 2010 in the United States	JOURNAL OF FOOD PROTECTION	2012	75	12	2110 2115	10.4315/0362-028X.JFP-12-077	WOS:000312355800002

Harris, LJ; A Framework for Developing JOURNAL OF 2012 75 12 2251 2273 10.4315/0362- WOS:000312355800022  
Bender, J; Research Protocols for Evaluation of FOOD 028X.JFP-12-252  
Bihn, EA; Microbial Hazards and Controls PROTECTION  
Blessington, during Production That Pertain to the  
T; Danyluk, Quality of Agricultural Water  
MD; Contacting Fresh Produce That May  
Delaquis, P; Be Consumed Raw  
Goodridge,  
L; Ibekwe,  
AM; Ilic, S;  
Kniel, K;  
LeJeune, JT;  
Schaffner,  
DW;  
Stoeckel, D;  
Suslow, TV

Jacob, JP; Using barley in poultry diets-A review JOURNAL OF 2012 21 4 915 940 10.3382/japr.2012- WOS:000311806000023  
Pescatore, APPLIED POULTRY 00557  
AJ RESEARCH

Sullivan, GA; Jackson-Davis, AL; Schrader, KD; Xi, Y; Kulchaiyawa t, C; Sebranek, JG; Dickson, JS	Survey of naturally and conventionally cured commercial frankfurters, ham, and bacon for physio-chemical characteristics that affect bacterial growth	MEAT SCIENCE	2012	92	4	808	815	10.1016/j.meatsci.2012.07.005	WOS:000309085800071
Cevallos-JM; Gu, GY; Danyluk, MD; van Bruggen, AHC	Adhesion and splash dispersal of Salmonella enterica Typhimurium on tomato leaflets: Effects of rdar morphotype and trichome density	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2012	160	1	58	64	10.1016/j.ijfoodmicro.2012.09.021	WOS:000311770700008
Lomonaco, S; Patti, R; Knabel, SJ; Civera, T	Detection of virulence-associated genes and epidemic clone markers in Listeria monocytogenes isolates from PDO Gorgonzola cheese	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2012	160	1	76	79	10.1016/j.ijfoodmicro.2012.09.011	WOS:000311770700010
Shahnia, M; Schaffner, DW; Khanlarkhani, A; Shahraz, F; Radmehr, B; Khaksar, R	MODELING THE GROWTH OF ESCHERICHIA COLI UNDER THE EFFECTS OF CARUM COPTICUM ESSENTIAL OIL, PH, TEMPERATURE AND NA CL USING RESPONSE SURFACE METHODOLOGY	JOURNAL OF FOOD SAFETY	2012	32	4	415	425	10.1111/jfs.12000	WOS:000311612400004

<p>Buchholz, AL; Davidson, GR; Marks, BP; Todd, ECD; Ryser, ET</p>	<p>Transfer of Escherichia coli O157:H7 from Equipment Surfaces to Fresh-Cut Leafy Greens during Processing in a Model Pilot-Plant Production Line with Sanitizer-Free Water</p>	<p>JOURNAL OF FOOD PROTECTION</p>	<p>2012 75 11 1920 1929</p>	<p>10.4315/0362-028X.JFP-11-558</p>	<p>WOS:000311014200002</p>
<p>Geornaras, I; Yang, H; Moschonas, G; Nunnelly, MC; Belk, KE; Nightingale, KK; Woerner, DR; Smith, GC; Sofos, JN</p>	<p>Efficacy of Chemical Interventions against Escherichia coli O157:H7 and Multidrug-Resistant and Antibiotic-Susceptible Salmonella on Inoculated Beef Trimmings</p>	<p>JOURNAL OF FOOD PROTECTION</p>	<p>2012 75 11 1960 1967</p>	<p>10.4315/0362-028X.JFP-12-195</p>	<p>WOS:000311014200006</p>
<p>Wolf, MJ; Miller, MF; Parks, AR; Loneragan, GH; Garmyn, AJ; Thompson, LD; Echeverry, A; Brashears, MM</p>	<p>Validation Comparing the Effectiveness of a Lactic Acid Dip with a Lactic Acid Spray for Reducing Escherichia coli O157:H7, Salmonella, and Non-O157 Shiga Toxigenic Escherichia coli on Beef Trim and Ground Beef</p>	<p>JOURNAL OF FOOD PROTECTION</p>	<p>2012 75 11 1968 1973</p>	<p>10.4315/0362-028X.JFP-12-038</p>	<p>WOS:000311014200007</p>

Horm, KM; Davidson, PM; Harte, FM; D'Souza, DH	Survival and Inactivation of Human Norovirus Surrogates in Blueberry Juice by High-Pressure Homogenization	FOODBORNE PATHOGENS AND DISEASE	2012	9	11	974	979	10.1089/fpd.2012.1	WOS:000310836200002 171
Shah, B; Ikeda, S; Davidson, PM; Zhong, QX	Nanodispersing thymol in whey protein isolate-maltodextrin conjugate capsules produced using the emulsion-evaporation technique	JOURNAL OF FOOD ENGINEERING	2012	113	1	79	86	10.1016/j.jfoodeng. 2012.05.019	WOS:000306876400011
Shah, B; Davidson, PM; Zhong, QX	Encapsulation of eugenol using Maillard-type conjugates to form transparent and heat stable nanoscale dispersions	LWT-FOOD SCIENCE AND TECHNOLOGY	2012	49	1	139	148	10.1016/j.lwt.2012. 04.029	WOS:000306452700020
Zhang, Z; Kong, FB; Vardhanabh uti, B; Mustapha, A; Lin, MS	Detection of Engineered Silver Nanoparticle Contamination in Pears	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY	2012	60	43	####	10767	10.1021/jf303423q	WOS:000310483200006
Harris, SM; Yue, WF; Olsen, SA; Hu, J; Means, WJ; McCormick, RJ; Du, M; Zhu, MJ	Salt at concentrations relevant to meat processing enhances Shiga toxin 2 production in Escherichia coli O157:H7	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2012	159	3	186	192	10.1016/j.ijfoodmicr o.2012.09.007	WOS:000312176900002

Jones, R; Lacroix, L; Hoover, D	Soap opera video episodes streamed to smartphones in a randomized controlled trial to reduce HIV sex risk in young urban African American/black women	JOURNAL OF THE INTERNATIONAL AIDS SOCIETY	2012	15		157	157		WOS:000310588200292
Skandamis, PN; Gounadaki, AS; Geornaras, I; Sofos, JN	Adaptive acid tolerance response of <i>Listeria monocytogenes</i> strains under planktonic and immobilized growth conditions	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2012	159	2	160	166	10.1016/j.ijfoodmicro.2012.07.027	WOS:000310768400014
Fouladkhah, A; Geornaras, I; Yang, H; Belk, KE; Nightingale, KK; Woerner, DR; Smith, GC; Sofos, JN	Sensitivity of Shiga Toxin-Producing <i>Escherichia coli</i> , Multidrug-Resistant <i>Salmonella</i> , and Antibiotic-Susceptible <i>Salmonella</i> to Lactic Acid on Inoculated Beef Trimmings	JOURNAL OF FOOD PROTECTION	2012	75	10	1751	1758	10.4315/0362-028X.JFP-12-128	WOS:000309846400004
Boyce, JM; DuPont, HL; Massaro, J; Sack, D; Schaffner, DW	An expert panel report of a proposed scientific model demonstrating the effectiveness of antibacterial handwash products	AMERICAN JOURNAL OF INFECTION CONTROL	2012	40	8	742	749	10.1016/j.ajic.2011.09.016	WOS:000309592300016

Massouda, DF; Visioli, D; Green, DA; Joerger, RD	Extruded Blends of Chitosan and Ethylene Copolymers for Antimicrobial Packaging	PACKAGING TECHNOLOGY AND SCIENCE	2012	25	6	321	327	10.1002/pts.980	WOS:000308878700002
Davis, R; Zivanovic, S; D'Souza, DH; Davidson, PM	Effectiveness of chitosan on the inactivation of enteric viral surrogates	FOOD MICROBIOLOGY	2012	32	1	57	62	10.1016/j.fm.2012.04.008	WOS:000308119200006
Ye, M; Huang, YX; Chen, HQ	Inactivation of Vibrio parahaemolyticus and Vibrio vulnificus in oysters by high-hydrostatic pressure and mild heat	FOOD MICROBIOLOGY	2012	32	1	179	184	10.1016/j.fm.2012.05.009	WOS:000308119200022
Rodriguez-Palacios, A; Lejeune, JT; Hoover, DG	Clostridium difficile: AN EMERGING FOOD SAFETY RISK	FOOD TECHNOLOGY	2012	66	9	40	+		WOS:000309018200012
Sharma, CS; Williams, SK; Schneider, KR; Schmidt, RH; Rodrick, GE	Sodium metasilicate affects growth of Campylobacter jejuni in fresh, boneless, uncooked chicken breast fillets stored at 4 degrees Celsius for 7 days	POULTRY SCIENCE	2012	91	9	2324	2329	10.3382/ps.2011-01868	WOS:000307680300031

Parker, JS; Wilson, RS; LeJeune, JT; Doohan, D	Including growers in the "food safety" conversation: enhancing the design and implementation of food safety programming based on farm and marketing needs of fresh fruit and vegetable producers	AGRICULTURE AND HUMAN VALUES	2012	29	3	303	319	10.1007/s10460-012-9360-3	WOS:000307672800003
Pittman, CI; Geornaras, I; Woerner, DR; Nightingale, KK; Sofos, JN; Goodridge, L; Belk, KE	Evaluation of Lactic Acid as an Initial and Secondary Subprimal Intervention for Escherichia coli O157:H7, Non-O157 Shiga Toxin-Producing E. coli, and a Nonpathogenic E. coli Surrogate for E. coli O157:H7	JOURNAL OF FOOD PROTECTION	2012	75	9	1701	1708	10.4315/0362-028X.JFP-11-520	WOS:000308781800020
Desai, MA; Soni, KA; Nannapaneni, R; Schilling, MW; Silva, JL	Reduction of Listeria monocytogenes in Raw Catfish Fillets by Essential Oils and Phenolic Constituent Carvacrol	JOURNAL OF FOOD SCIENCE	2012	77	9	M516	M522	10.1111/j.1750-3841.2012.02859.x	WOS:000308535500024
Gawborisut, S; Kim, TJ; Sovann, S; Silva, JL	Microbial Quality and Safety of X-Ray Irradiated Fresh Catfish (Ictalurus punctatus) Fillets Stored under CO2 Atmosphere	JOURNAL OF FOOD SCIENCE	2012	77	9	M533	M538	10.1111/j.1750-3841.2012.02866.x	WOS:000308535500027



Geornaras, I; Yang, H; Manios, S; Andritsos, N; Belk, KE; Nightingale, KK; Woerner, DR; Smith, GC; Sofos, JN	Comparison of Decontamination Efficacy of Antimicrobial Treatments for Beef Trimmings against Escherichia coli O157:H7 and 6 Non-O157 Shiga Toxin-Producing E. coli Serogroups	JOURNAL OF FOOD SCIENCE	2012	77	9	M539 M544	10.1111/j.1750-3841.2012.02878.x	WOS:000308535500028
Salas, RA; Dayan, FE; Pan, ZQ; Watson, SB; Dickson, JW; Scott, RC; Burgos, NR	EPSPS gene amplification in glyphosate-resistant Italian ryegrass ( <i>Lolium perenne</i> ssp multiflorum) from Arkansas	PEST MANAGEMENT SCIENCE	2012	68	9	1223 1230	10.1002/ps.3342	WOS:000307311500002
Pitchai, K; Birla, SL; Subbiah, J; Jones, D; Thippareddi, H	Coupled electromagnetic and heat transfer model for microwave heating in domestic ovens	JOURNAL OF FOOD ENGINEERING	2012	112	##	100 111	10.1016/j.jfoodeng.2012.03.013	WOS:000304792700011

<p>Cevallos- Cevallos, JM; Gu, GY; Danyluk, MD; Dufault, NS; van Bruggen, AHC</p>	<p>Salmonella can reach tomato fruits on plants exposed to aerosols formed by rain</p>	<p>INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY</p>	<p>2012 158 2 140 146</p>	<p>10.1016/j.ijfoodmicr o.2012.07.009</p>	<p>WOS:000308523200008</p>
<p>Fogel, JM; Taha, TE; Sun, J; Hoover, DR; Parsons, TL; Kumwenda, JJ; Mofenson, LM; Fowler, MG; Hendrix, CW; Kumwenda, NI; Eshleman, SH; Mirochnick, M</p>	<p>Stavudine Concentrations in Women Receiving Postpartum Antiretroviral Treatment and Their Breastfeeding Infants</p>	<p>JAIDS-JOURNAL OF ACQUIRED IMMUNE DEFICIENCY SYNDROMES</p>	<p>2012 60 5 462 465</p>	<p>10.1097/QAI.0b013 e31825ddcfa</p>	<p>WOS:000306994500005</p>

Oh, S; Chai, CH; Kim, SH; Kim, YJ; Kim, HS; Worobo, RW	Comparison of Acid and Bile Tolerances, Cholesterol Assimilation, and CLA Production in Probiotic Lactobacillus acidophilus Strains	KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES	2012	32	4	409	413	10.5851/kosfa.2012.32.4.409	WOS:000308781900004
Singh, R; Jiang, XP	Thermal Inactivation of Acid-Adapted Escherichia coli O157:H7 in Dairy Compost	FOODBORNE PATHOGENS AND DISEASE	2012	9	8	741	748	10.1089/fpd.2011.1110	WOS:000307506400010
Kimber, MA; Kaur, H; Wang, LX; Danyluk, MD; Harris, LJ	Survival of Salmonella, Escherichia coli O157:H7, and Listeria monocytogenes on Inoculated Almonds and Pistachios Stored at -19, 4, and 24 degrees C	JOURNAL OF FOOD PROTECTION	2012	75	8	1394	1403	10.4315/0362-028X.JFP-12-023	WOS:000307413100004
Tobin, D; Thomson, J; LaBorde, L	Consumer perceptions of produce safety: A study of Pennsylvania	FOOD CONTROL	2012	26	2	305	312	10.1016/j.foodcont.2012.01.031	WOS:000304238200016
Ivey, MLL; LeJeune, JT; Miller, SA	Vegetable producers' perceptions of food safety hazards in the Midwestern USA	FOOD CONTROL	2012	26	2	453	465	10.1016/j.foodcont.2012.01.065	WOS:000304238200036
Long, NM; Rule, DC; Zhu, MJ; Nathanielsz, PW; Ford, SP	Maternal obesity upregulates fatty acid and glucose transporters and increases expression of enzymes mediating fatty acid biosynthesis in fetal adipose tissue depots	JOURNAL OF ANIMAL SCIENCE	2012	90	7	2201	2210	10.2527/jas2011-4343	WOS:000306273200013

Buchholz, AL; Davidson, GR; Marks, BP; Todd, ECD; Ryser, ET	Quantitative Transfer of Escherichia coli O157:H7 to Equipment during Small-Scale Production of Fresh-Cut Leafy Greens	JOURNAL OF FOOD PROTECTION	2012	75	7	1184	1197	10.4315/0362-028X.JFP-11-489	WOS:000306249900001
Durak, MZ; Churey, JJ; Worobo, RW	Efficacy of UV, Acidified Sodium Hypochlorite, and Mild Heat for Decontamination of Surface and Infiltrated Escherichia coli O157:H7 on Green Onions and Baby Spinach	JOURNAL OF FOOD PROTECTION	2012	75	7	1198	1206	10.4315/0362-028X.JFP-12-009	WOS:000306249900002
Buffer, JL; Medeiros, LC; Kendall, P; Schroeder, M; Sofos, J	Health Professionals' Knowledge and Understanding about Listeria monocytogenes Indicates a Need for Improved Professional Training	JOURNAL OF FOOD PROTECTION	2012	75	7	1310	1316	10.4315/0362-028X.JFP-12-006	WOS:000306249900016
Desai, MA; Soni, KA; Nannapaneni, R; Schilling, MW; Silva, JL	Reduction of Listeria monocytogenes Biofilms on Stainless Steel and Polystyrene Surfaces by Essential Oils	JOURNAL OF FOOD PROTECTION	2012	75	7	1332	1337	10.4315/0362-028X.JFP-11-517	WOS:000306249900021
Karki, B; Maurer, D; Box, S; Kim, TH; Jung, S	Ethanol Production from Soybean Fiber, a Co-product of Aqueous Oil Extraction, Using a Soaking in Aqueous Ammonia Pretreatment	JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY	2012	89	7	1345	1353	10.1007/s11746-012-2016-z	WOS:000306287900020

Moschonas, G; Geornaras, I; Stopforth, JD; Wach, D; Woerner, DR; Belk, KE; Smith, GC; Sofos, JN	Activity of Caprylic Acid, Carvacrol, epsilon-Polylysine and their Combinations against Salmonella in Not-Ready-to-Eat Surface-Browned, Frozen, Breaded Chicken Products	JOURNAL OF FOOD SCIENCE	2012	77	7	M405 M411	10.1111/j.1750-3841.2012.02757.x	WOS:000305975700022
Ravishankar, S; Jaroni, D; Zhu, LB; Olsen, C; McHugh, T; Friedman, M	Inactivation of Listeria monocytogenes on Ham and Bologna Using Pectin-Based Apple, Carrot, and Hibiscus Edible Films Containing Carvacrol and Cinnamaldehyde	JOURNAL OF FOOD SCIENCE	2012	77	7	M377 M382	10.1111/j.1750-3841.2012.02751.x	WOS:000305975700018
Xiao, R; Power, RF; Mallonee, D; Routt, K; Spangler, L; Pescatore, AJ; Cantor, AH; Ao, T; Pierce, JL; Dawson, KA	Effects of yeast cell wall-derived mannan-oligosaccharides on jejunal gene expression in young broiler chickens	POULTRY SCIENCE	2012	91	7	1660 1669	10.3382/ps.2011-02035	WOS:000305590200022

<p>Parker, JS; Wilson, RS; LeJeune, JT; Rivers, L; Doohan, D</p>	<p>An expert guide to understanding grower decisions related to fresh fruit and vegetable contamination prevention and control</p>	<p>FOOD CONTROL</p>	<p>2012</p>	<p>26</p>	<p>1</p>	<p>107</p>	<p>116</p>	<p>10.1016/j.foodcont.2011.12.025</p>	<p>WOS:000301997000019</p>
<p>Jiang, J; Xiong, YL; Newman, MC; Rentfrow, GK</p>	<p>Structure-modifying alkaline and acidic pH-shifting processes promote film formation of soy proteins</p>	<p>FOOD CHEMISTRY</p>	<p>2012</p>	<p>132</p>	<p>4</p>	<p>1944</p>	<p>1950</p>	<p>10.1016/j.foodchem.2011.12.030</p>	<p>WOS:000301513100044</p>
<p>Neetoo, H; Chen, HQ</p>	<p>High pressure inactivation of Salmonella on Jalapeno and Serrano peppers destined for direct consumption or as ingredients in Mexican salsa and guacamole</p>	<p>INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY</p>	<p>2012</p>	<p>156</p>	<p>3</p>	<p>197</p>	<p>203</p>	<p>10.1016/j.ijfoodmicro.2012.03.019</p>	<p>WOS:000305111600002</p>
<p>Pendleton, SJ; Crandall, PG; Ricke, SC; Goodridge, L; O'Bryan, CA</p>	<p>Inhibition of Beef Isolates of E. coli O157:H7 by Orange Oil at Various Temperatures</p>	<p>JOURNAL OF FOOD SCIENCE</p>	<p>2012</p>	<p>77</p>	<p>6</p>	<p>M308</p>	<p>M311</p>	<p>10.1111/j.1750-3841.2012.02689.x</p>	<p>WOS:000304813100031</p>

Loneragan, GH; Thomson, DU; McCarthy, RM; Webb, HE; Daniels, AE; Edrington, TS; Nisbet, DJ; Trojan, SJ; Rankin, SC; Brashears, MM	Salmonella Diversity and Burden in Cows on and Culled from Dairy Farms in the Texas High Plains	FOODBORNE PATHOGENS AND DISEASE	2012	9	6	549	555	10.1089/fpd.2011.1069	WOS:000304925500010
Durak, MZ; Churey, JJ; Gates, M; Sacks, GL; Worobo, RW	Decontamination of Green Onions and Baby Spinach by Vaporized Ethyl Pyruvate	JOURNAL OF FOOD PROTECTION	2012	75	6	1012	1022	10.4315/0362-028X.JFP-12-008	WOS:000305039500002
Moschonas, G; Geornaras, I; Stopforth, JD; Wach, D; Woerner, DR; Belk, KE; Smith, GC; Sofos, JN	Antimicrobials for Reduction of Salmonella Contamination in Uncooked, Surface-Browned Breaded Chicken Products	JOURNAL OF FOOD PROTECTION	2012	75	6	1023	1028	10.4315/0362-028X.JFP-11-492	WOS:000305039500003

Lumor, SE; Fredrickson, NR; Ronningen, I; Deen, BD; Smith, K; Diez-Gonzalez, F; Labuza, TP	Comparison of the Presence of Shiga Toxin 1 in Food Matrices as Determined by an Enzyme-Linked Immunosorbent Assay and a Biological Activity Assay	JOURNAL OF FOOD PROTECTION	2012	75	6	1036	1042	10.4315/0362-028X.JFP-11-372	WOS:000305039500005
Sullivan, GA; Jackson-Davis, AL; Niebuhr, SE; Xi, Y; Schrader, KD; Sebranek, JG; Dickson, JS	Inhibition of <i>Listeria monocytogenes</i> Using Natural Antimicrobials in Nitrate-or-Nitrite-Added Ham	JOURNAL OF FOOD PROTECTION	2012	75	6	1071	1076	10.4315/0362-028X.JFP-11-511	WOS:000305039500009
Lumor, SE; Deen, BD; Ronningen, I; Smith, K; Fredrickson, NR; Diez-Gonzalez, F; Labuza, TP	Detection and Inactivation of Saxitoxin in Skim Milk	JOURNAL OF FOOD PROTECTION	2012	75	6	1113	1116	10.4315/0362-028X.JFP-11-381	WOS:000305039500015



Abbot, JM; Policastro, P; Bruhn, C; Schaffner, DW; Byrd-Bredbenner, C	Development and Evaluation of a University Campus-Based Food Safety Media Campaign for Young Adults	JOURNAL OF FOOD PROTECTION	2012	75	6	1117	1124	10.4315/0362-028X.JFP-11-506	WOS:000305039500016
Parks, ARH; Brashears, MM; Woerner, WD; Martin, JN; Thompson, LD; Brooks, JC	Spoilage characteristics of ground beef with added lactic acid bacteria and rosemary oleoresin packaged in a modified-atmosphere package and displayed at abusive temperatures	JOURNAL OF ANIMAL SCIENCE	2012	90	6	2054	2060	10.2527/jas2011-4299	WOS:000304601000035
Kaya-Celiker, H; Mallikarjuna n, K	Better Nutrients and Therapeutics Delivery in Food Through Nanotechnology	FOOD ENGINEERING REVIEWS	2012	4	2	114	123	10.1007/s12393-012-9050-3	WOS:000303817900003
Kotwaliwale, N; Curtis, E; Othman, S; Naganathan, GK; Subbiah, J	Magnetic resonance imaging and relaxometry to visualize internal freeze damage to pickling cucumber	POSTHARVEST BIOLOGY AND TECHNOLOGY	2012	68		22	31	10.1016/j.postharvbio.2011.12.022	WOS:000302984200004

Zhang, L; Moosekian, SR; Todd, ECD; Ryser, ET	Growth of <i>Listeria monocytogenes</i> in Different Retail Delicatessen Meats during Simulated Home Storage	JOURNAL OF FOOD PROTECTION	2012	75	5	896	905	10.4315/0362- 028X.JFP-11-491	WOS:000303844400012
Shipp, GM; Dickson, JS	A Longitudinal Study of the Establishment and Proliferation of <i>Enterococcus</i> on a Dairy Farm	FOODBORNE PATHOGENS AND DISEASE	2012	9	5	425	430	10.1089/fpd.2011.0 996	WOS:000303595800007
Parikh, PP; Williams, RC; Mallikarjuna n, P; Eifert, JD; Marcy, JE	CONTROL OF <i>Listeria</i> MONOCYTOGENES IN RECYCLED CHILL BRINE USING ULTRAVIOLET LIGHT AND ANTIMICROBIAL AGENTS	JOURNAL OF FOOD SAFETY	2012	32	2	169	175	10.1111/j.1745- 4565.2011.00364.x	WOS:000302949500004
Bisha, B; Simonson, J; Janes, M; Bauman, K; Goodridge, LD	A review of the current status of cultural and rapid detection of <i>Vibrio</i> <i>parahaemolyticus</i>	INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY	2012	47	5	885	899	10.1111/j.1365- 2621.2012.02950.x	WOS:000302622600001
Cui, FJ; Wan, CX; Li, YB; Liu, Z; Rajashekara , G	Co-production of Lactic Acid and <i>Lactobacillus rhamnosus</i> Cells from Whey Permeate with Nutrient Supplements	FOOD AND BIOPROCESS TECHNOLOGY	2012	5	4	1278	1286	10.1007/s11947-010- 0426-1	WOS:000302481900015
Chen, M; Mustapha, A	Survival of freeze-dried microcapsules of alpha-galactosidase producing probiotics in a soy bar matrix	FOOD MICROBIOLOGY	2012	30	1	68	73	10.1016/j.fm.2011.1 0.017	WOS:000300739900010

Sant'Ana, AS; Franco, BDGM; Schaffner, DW	Modeling the growth rate and lag time of different strains of Salmonella enterica and Listeria monocytogenes in ready-to-eat lettuce	FOOD MICROBIOLOGY	2012	30	1	267	273	10.1016/j.fm.2011.11.003	WOS:000300739900036
Dancho, BA; Chen, HQ; Kingsley, DH	Discrimination between infectious and non-infectious human norovirus using porcine gastric mucin	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2012	155	3	222	226	10.1016/j.ijfoodmicro.2012.02.010	WOS:000303289700018
Kim, M; Fischer, J; Hung, YC	Effect of Reconstituted Apple Juice with Alkaline Electrolyzed Water on Cell Proliferation and Apoptosis of HT-29 Cells	JOURNAL OF FOOD AND DRUG ANALYSIS	2012	20		301	304		WOS:000306027500030
Burris, KP; Harte, FM; Davidson, PM; Stewart, CN; Zivanovic, S	COMPOSITION AND BIOACTIVE PROPERTIES OF YERBA MATE ( <i>Ilex paraguariensis</i> A. St.-Hil.): A REVIEW	CHILEAN JOURNAL OF AGRICULTURAL RESEARCH	2012	72	2	268	274		WOS:000306523500016
Kim, C; Hung, YC	Inactivation of <i>E. coli</i> O157:H7 on Blueberries by Electrolyzed Water, Ultraviolet Light, and Ozone	JOURNAL OF FOOD SCIENCE	2012	77	4	M206	M211	10.1111/j.1750-3841.2011.02595.x	WOS:000302998600038
Sarnoski, PJ; Boyer, RR; O'Keefe, SF	Application of Proanthocyanidins from Peanut Skins as a Natural Yeast Inhibitory Agent	JOURNAL OF FOOD SCIENCE	2012	77	4	M242	M249	10.1111/j.1750-3841.2012.02652.x	WOS:000302998600044

Assatarakul, K; Churey, JJ; Manns, DC; Worobo, RW	Patulin Reduction in Apple Juice from Concentrate by UV Radiation and Comparison of Kinetic Degradation Models between Apple Juice and Apple Cider	JOURNAL OF FOOD PROTECTION	2012	75	4	717	724	10.4315/0362-028X.JFP-11-429	WOS:000302755300015
Burris, KP; Davidson, PM; Stewart, CN; Zivanovic, S; Harte, FM	Aqueous Extracts of Yerba Mate ( <i>Ilex paraguariensis</i> ) as a Natural Antimicrobial against <i>Escherichia coli</i> O157:H7 in a Microbiological Medium and pH 6.0 Apple Juice	JOURNAL OF FOOD PROTECTION	2012	75	4	753	757	10.4315/0362-028X.JFP-11-214	WOS:000302755300021
Joerger, RD; Sartori, C; Frye, JG; Turpin, JB; Schmidt, C; McClelland, M; Porwollik, S	Gene Expression Analysis of <i>Salmonella enterica</i> Enteritidis Nal(R) and <i>Salmonella enterica</i> Kentucky 3795 Exposed to HCl and Acetic Acid in Rich Medium	FOODBORNE PATHOGENS AND DISEASE	2012	9	4	331	337	10.1089/fpd.2011.0984	WOS:000302137300008
Kassem, II; Sanad, YM; Stonerock, R; Rajashekara, G	An evaluation of the effect of sodium bisulfate as a feed additive on <i>Salmonella enterica</i> serotype Enteritidis in experimentally infected broilers	POULTRY SCIENCE	2012	91	4	1032	1037	10.3382/ps.2011-01935	WOS:000301334800030

Teplitski, M; Noel, JT; Alagely, A; Danyluk, MD	Functional genomics studies shed light on the nutrition and gene expression of non-typhoidal Salmonella and enterovirulent E. coli in produce	FOOD RESEARCH INTERNATIONAL	2012	45	2	576	586	10.1016/j.foodres.2011.06.020	WOS:000302032200010
Buncic, S; Sofos, J	Interventions to control Salmonella contamination during poultry, cattle and pig slaughter	FOOD RESEARCH INTERNATIONAL	2012	45	2	641	655	10.1016/j.foodres.2011.10.018	WOS:000302032200017
Harris, LJ; Uesugi, AR; Abd, SJ; McCarthy, KL	Survival of Salmonella Enteritidis PT 30 on inoculated almond kernels in hot water treatments	FOOD RESEARCH INTERNATIONAL	2012	45	2	1093	1098	10.1016/j.foodres.2011.03.048	WOS:000302032200078
Lambertini, E; Danyluk, MD; Schaffner, DW; Winter, CK; Harris, LJ	Risk of salmonellosis from consumption of almonds in the North American market	FOOD RESEARCH INTERNATIONAL	2012	45	2	1166	1174	10.1016/j.foodres.2011.05.039	WOS:000302032200089
Cevallos-Cevallos, JM; Danyluk, MD; Gu, GY; Vallad, GE; van Bruggen, AHC	Dispersal of Salmonella Typhimurium by Rain Splash onto Tomato Plants	JOURNAL OF FOOD PROTECTION	2012	75	3	472	479	10.4315/0362-028X.JFP-11-399	WOS:000301406400007

Xiao, LL; Zhang, L; Wang, HH	Critical Issues in Detecting Viable Listeria monocytogenes Cells by Real- Time Reverse Transcriptase PCR	JOURNAL OF FOOD PROTECTION	2012	75	3	512	517	10.4315/0362- 028X.JFP-11-346	WOS:000301406400012
Wen, XS; Dickson, JS	Survival of Campylobacter jejuni and Salmonella enterica Typhimurium in Vacuum-Packed, Moisture-Enhanced Pork	JOURNAL OF FOOD PROTECTION	2012	75	3	576	579	10.4315/0362- 028X.JFP-11-343	WOS:000301406400022
Zou, M; Keelara, S; Thakur, S	Molecular Characterization of Salmonella enterica Serotype Enteritidis Isolates from Humans by Antimicrobial Resistance, Virulence Genes, and Pulsed-Field Gel Electrophoresis	FOODBORNE PATHOGENS AND DISEASE	2012	9	3	232	238	10.1089/fpd.2011.1 012	WOS:000300986900008
Sharma, CS; Williams, SK; Schneider, KR; Schmidt, RH; Rodrick, GE	Sodium metasilicate affects growth of Salmonella Typhimurium in fresh, boneless, uncooked chicken breast fillets stored at 4 degrees C for 7 days	POULTRY SCIENCE	2012	91	3	719	723	10.3382/ps.2011- 01848	WOS:000300616800021

Brashears, MM; Garmyn, AJ; Brooks, JC; Harris, D; Loneragan, G; Echeverry, A; Jackson, TE; Mehaffey, JM; Miller, MF	Microbial quality of condensation in fresh and ready-to-eat processing facilities	MEAT SCIENCE	2012	90	3	728	732	10.1016/j.meatsci.2011.11.003	WOS:000299983800032
Harris, D; Brashears, MM; Garmyn, AJ; Brooks, JC; Miller, MF	Microbiological and organoleptic characteristics of beef trim and ground beef treated with acetic acid, lactic acid, acidified sodium chlorite, or sterile water in a simulated commercial processing environment to reduce Escherichia coli O157:H7 and Salmonella	MEAT SCIENCE	2012	90	3	783	788	10.1016/j.meatsci.2011.11.014	WOS:000299983800041
Huang, YX; Ye, M; Chen, HQ	Efficacy of washing with hydrogen peroxide followed by aerosolized antimicrobials as a novel sanitizing process to inactivate Escherichia coli O157:H7 on baby spinach	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2012	153	3	306	313	10.1016/j.ijfoodmicro.2011.11.018	WOS:000300541000008

Lopez-Velasco, G; Tydings, HA; Boyer, RR; Falkinham, JO; Ponder, MA	Characterization of interactions between Escherichia coli O157:H7 with epiphytic bacteria in vitro and on spinach leaf surfaces	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2012	153	3	351	357	10.1016/j.ijfoodmicro.2011.11.026	WOS:000300541000014
Jeong, S; Marks, BP; Ryser, ET; Harte, JB	The effect of X-ray irradiation on Salmonella inactivation and sensory quality of almonds and walnuts as a function of water activity	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2012	153	3	365	371	10.1016/j.ijfoodmicro.2011.11.028	WOS:000300541000016
Adler, JM; Geornaras, I; Belk, KE; Smith, GC; Sofos, JN	Thermal Inactivation of Escherichia coli O157:H7 Inoculated at Different Depths of Non-Intact Blade-Tenderized Beef Steaks	JOURNAL OF FOOD SCIENCE	2012	77	2	M108	M114	10.1111/j.1750-3841.2011.02552.x	WOS:000300700100020
Yang, K; LeJeune, J; Alsdorf, D; Lu, B; Shum, CK; Liang, S	Global Distribution of Outbreaks of Water-Associated Infectious Diseases	PLOS NEGLECTED TROPICAL DISEASES	2012	6	2	e1483		10.1371/journal.pntd.0001483	WOS:000300949200011
Juck, G; Neetoo, H; Beswick, E; Chen, HQ	Influence of prior growth conditions, pressure treatment parameters, and recovery conditions on the inactivation and recovery of Listeria monocytogenes, Escherichia coli, and Salmonella Typhimurium in turkey meat	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2012	153	##	203	211	10.1016/j.ijfoodmicro.2011.11.016	WOS:000300750400030



Parks, ARH; Spoilage characteristics of Brashears, traditionally packaged ground beef MM; with added lactic acid bacteria Woerner, displayed at abusive temperatures WD; Martin, JN; Thompson, LD; Brooks, JC	JOURNAL OF ANIMAL SCIENCE	2012	90	2	642	648	10.2527/jas.2011- 4298	WOS:000300001000028
Blessington, Survival of Salmonella enterica, T; Mitcham, Escherichia coli O157:H7, and Listeria EJ; Harris, LJ monocytogenes on Inoculated Walnut Kernels during Storage	JOURNAL OF FOOD PROTECTION	2012	75	2	245	254	10.4315/0362- 028X.JFP-11-278	WOS:000299969900005
Xia, XD; Luo, Effects of Tomato Variety, YG; Yang, Y; Temperature Differential, and Post- Vinyard, B; Stem Removal Time on Schneider, Internalization of Salmonella enterica K; Meng, JH Serovar Thompson in Tomatoes	JOURNAL OF FOOD PROTECTION	2012	75	2	297	303	10.4315/0362- 028X.JFP-11-078	WOS:000299969900011

<p>Tomas-Callejas, A; Lopez-Velasco, G; Valadez, AM; Sbodio, A; Artes-Hernandez, F; Danyluk, MD; Suslow, TV</p>	<p>Evaluation of Current Operating Standards for Chlorine Dioxide in Disinfection of Dump Tank and Flume for Fresh Tomatoes</p>	<p>JOURNAL OF FOOD PROTECTION</p>	<p>2012 75 2 304 313</p>	<p>10.4315/0362-028X.JFP-11-347</p>	<p>WOS:000299969900012</p>
<p>Huff, K; Boyer, R; Denbow, C; O'Keefe, S; Williams, R</p>	<p>Effect of Storage Temperature on Survival and Growth of Foodborne Pathogens on Whole, Damaged, and Internally Inoculated Jalapenos (Capsicum annuum var. annuum)</p>	<p>JOURNAL OF FOOD PROTECTION</p>	<p>2012 75 2 382 388</p>	<p>10.4315/0362-028X.JFP-11-304</p>	<p>WOS:000299969900023</p>
<p>Kumar, V; Wee, AP; Birla, S; Subbiah, J; Thippareddi, H</p>	<p>A 3-D computational fluid dynamics model for forced air cooling of eggs placed in trays</p>	<p>JOURNAL OF FOOD ENGINEERING</p>	<p>2012 108 3 480 492</p>	<p>10.1016/j.jfoodeng.2011.08.003</p>	<p>WOS:000297493200013</p>

Solis, MDAA; Gadoury, DM; De Vivi, P; Worobo, RW	Common and Novel Sanitizers Against Wine Spoilage Yeasts	AMERICAN JOURNAL OF ENOLOGY AND VITICULTURE	2012	63	3	447A	447A		WOS:000308837400074
Siebert, KJ; Egi, A; McCaig, R	Chemometric Investigation of Barley and Malt Data	JOURNAL OF THE AMERICAN SOCIETY OF BREWING CHEMISTS	2012	70	3	163	175	10.1094/ASBCJ-2012-0703-01	WOS:000308517600005
Kin, S; Schilling, MW; Kim, T; Smith, BS; Silva, JL; Campano, SG; Jackson, V	Effects of Potassium Lactate and Acetate on <i>Listeria monocytogenes</i> Inhibition, Physicochemical and Sensory Properties of Smoked Catfish Fillets	JOURNAL OF AQUATIC FOOD TECHNOLOGY	2012	21	4	338	350	10.1080/10498850.2011.601436	WOS:000308131800007
Francis, GA; Gallone, A; Nychas, GJ; Sofos, JN; Colelli, G; Amodio, ML; Spano, G	Factors Affecting Quality and Safety of Fresh-Cut Produce	CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION	2012	52	7	595	610	10.1080/10408398.2010.503685	WOS:000304170000003

Moosekian, SR; Jeong, S; Marks, BP; Ryser, ET	X-Ray Irradiation as a Microbial Intervention Strategy for Food	ANNUAL REVIEW OF FOOD SCIENCE AND TECHNOLOGY, VOL 3	2012	3		493	510	10.1146/annurev-food-022811-101306	WOS:000301795100024
Abd, SJ; McCarthy, KL; Harris, LJ	Impact of Storage Time and Temperature on Thermal Inactivation of Salmonella Enteritidis PT 30 on Oil-Roasted Almonds	JOURNAL OF FOOD SCIENCE	2012	77	1	M42	M47	10.1111/j.1750-3841.2011.02439.x	WOS:000299257000053
Chang, AS; Schneider, KR	Evaluation of Overhead Spray-Applied Sanitizers for the Reduction of Salmonella on Tomato Surfaces	JOURNAL OF FOOD SCIENCE	2012	77	1	M65	M69	10.1111/j.1750-3841.2011.02486.x	WOS:000299257000068
Chiang, IY; Worobo, RW; Churey, JJ; Henick-Kling, T	Growth Inhibition of Foodborne Pathogens by Oenococcus oeni	JOURNAL OF FOOD SCIENCE	2012	77	1	M15	M19	10.1111/j.1750-3841.2011.02446.x	WOS:000299257000025
Wang, H; Zhao, J; Huang, Y; Yan, X; Meyer, AM; Du, M; Vonnahme, KA; Reynolds, LP; Caton, JS; Zhu, MJ	Effects of maternal plane of nutrition and increased dietary selenium in first-parity ewes on inflammatory response in the ovine neonatal gut	JOURNAL OF ANIMAL SCIENCE	2012	90	1	325	333	10.2527/jas.2011-4155	WOS:000299168500033

Yoder, SF; Henning, WR; Mills, EW; Doores, S; Ostiguy, N; Cutter, CN	Investigation of Chemical Rinses Suitable for Very Small Meat Plants To Reduce Pathogens on Beef Surfaces	JOURNAL OF FOOD PROTECTION	2012	75	1	14	21	10.4315/0362- 028X.JFP-11-084	WOS:000299063000003
D'Souza, T; Karwe, M; Schaffner, DW	Effect of High Hydrostatic Pressure and Pressure Cycling on a Pathogenic Salmonella enterica Serovar Cocktail Inoculated into Creamy Peanut Butter	JOURNAL OF FOOD PROTECTION	2012	75	1	169	173	10.4315/0362- 028X.JFP-11-275	WOS:000299063000026
Ilic, S; Rajic, A; Britton, CJ; Grasso, E; Wilkins, W; Totton, S; Wilhelm, B; Waddell, L; LeJeune, JT	A scoping study characterizing prevalence, risk factor and intervention research, published between 1990 and 2010, for microbial hazards in leafy green vegetables	FOOD CONTROL	2012	23	1	7	19	10.1016/j.foodcont. 2011.06.027	WOS:000296111900002

Parks, ARH; Brashears, MM; Martin, JN; Woerner, WD; Thompson, LD; Brooks, JC	Shelf life and stability traits of traditionally and modified atmosphere packaged ground beef patties treated with lactic acid bacteria, rosemary oleoresin, or both prior to retail display	MEAT SCIENCE	2012	90	1	20	27	10.1016/j.meatsci.2011.05.020	WOS:000296003400003
Kisluk, G; Hoover, DG; Kneil, KE; Yaron, S	Quantification of low and high levels of Salmonella enterica serovar Typhimurium on leaves	LWT-FOOD SCIENCE AND TECHNOLOGY	2012	45	1	36	42	10.1016/j.lwt.2011.07.029	WOS:000295750900006
Yoo, CG; Lee, CW; Kim, TH	Optimization of two-stage fractionation process for lignocellulosic biomass using response surface methodology (RSM)	BIOMASS & BIOENERGY	2011	35	12	4901	4909	10.1016/j.biombioe.2011.10.015	WOS:000299147500018
Kudra, LL; Sebranek, JG; Dickson, JS; Mendonca, AF; Larson, EM; Jackson- Davis, AL; Lu, Z	Effects of Vacuum or Modified Atmosphere Packaging in Combination with Irradiation for Control of Escherichia coli O157:H7 in Ground Beef Patties	JOURNAL OF FOOD PROTECTION	2011	74	12	2018	2023	10.4315/0362-028X.JFP-11-289	WOS:000297895900003

Chen, JC; Carlson, BA; Sofos, JN; Smith, GC; Belk, KE; Nightingale, KK	High-Throughput Small Molecule Screening Reveals Structurally Diverse Compounds That Inhibit the Growth of Escherichia coli O157:H7 In Vitro	JOURNAL OF FOOD PROTECTION	2011	74	12	2148	2156	10.4315/0362- 028X.JFP-11-010	WOS:000297895900020
Moyné, AL; Sudarshana, MR; Blessington, T; Koike, ST; Cahn, MD; Harris, LJ	Fate of Escherichia coli O157:H7 in field-inoculated lettuce	FOOD MICROBIOLOGY	2011	28	8	1417	1425	10.1016/j.fm.2011.0 2.001	WOS:000295656700001
Xiao, D; Davidson, PM; Zhong, QX	Release and antilisterial properties of nisin from zein capsules spray-dried at different temperatures	LWT-FOOD SCIENCE AND TECHNOLOGY	2011	44	10	1977	1985	10.1016/j.lwt.2011. 07.017	WOS:000295115800001
Yanamala, S; Miller, MF; Loneragan, GH; Gragg, SE; Brashears, MM	POTENTIAL FOR MICROBIAL CONTAMINATION OF SPINACH THROUGH FEEDYARD AIR/DUST GROWING IN CLOSE PROXIMITY TO CATTLE FEEDYARD OPERATIONS	JOURNAL OF FOOD SAFETY	2011	31	4	525	529	10.1111/j.1745- 4565.2011.00330.x	WOS:000300221500013

Parikh, PP; Williams, RC; Mallikarjuna n, P; Eifert, JD; Marcy, JE	CONCURRENT USE OF ULTRAVIOLET LIGHT AND CITRIC ACID, DIMETHYL DICARBONATE OR HYDROGEN PEROXIDE TO INACTIVATE LISTERIA MONOCYTOGENES IN CHILL BRINE	JOURNAL OF FOOD SAFETY	2011	31	4	530	537	10.1111/j.1745- 4565.2011.00331.x	WOS:000300221500014
Kudra, LL; Sebranek, JG; Dickson, JS; Mendonca, AF; Zhang, Q; Jackson- Davis, A; Prusa, KJ	Control of Salmonella enterica Typhimurium in Chicken Breast Meat by Irradiation Combined with Modified Atmosphere Packaging	JOURNAL OF FOOD PROTECTION	2011	74	11	1833	1839	10.4315/0362- 028X.JFP-11-195	WOS:000296756800005
Montville, R; Schaffner, DW	A Meta-Analysis of the Published Literature on the Effectiveness of Antimicrobial Soaps	JOURNAL OF FOOD PROTECTION	2011	74	11	1875	1882	10.4315/0362- 028X.JFP-11-122	WOS:000296756800011
Bisha, B; Perez- Mendez, A; Danyluk, MD; Goodridge, LD	Evaluation of Modified Moore Swabs and Continuous Flow Centrifugation for Concentration of Salmonella and Escherichia coli O157:H7 from Large Volumes of Water	JOURNAL OF FOOD PROTECTION	2011	74	11	1934	1937	10.4315/0362- 028X.JFP-11-133	WOS:000296756800020



Koblin, BA; Mansergh, G; Frye, V; Van Tieu, H; Hoover, DR; Bonner, S; Flores, SA; Hudson, SM; Colfax, GN	Condom-Use Decision Making in the Context of Hypothetical Pre-Exposure Prophylaxis Efficacy Among Substance-Using Men Who Have Sex With Men: Project MIX	JAIDS-JOURNAL OF ACQUIRED IMMUNE DEFICIENCY SYNDROMES	2011	58	3	319	327	10.1097/QAI.0b013 e31822b76d2	WOS:000296383900024
Yoo, CG; Nghiem, NP; Hicks, KB; Kim, TH	Pretreatment of corn stover using low-moisture anhydrous ammonia (LMAA) process	BIORESOURCE TECHNOLOGY	2011	102	21	####	10034	10.1016/j.biortech.2 011.08.057	WOS:000296124200029
Dong, X; Dong, MD; Lu, YJ; Turley, A; Lin, T; Wu, CQ	Antimicrobial and antioxidant activities of lignin from residue of corn stover to ethanol production	INDUSTRIAL CROPS AND PRODUCTS	2011	34	3	1629	1634	10.1016/j.indcrop.2 011.06.002	WOS:000294036100032
Perez- Cacho, PR; Danyluk, MD; Rouseff, R	GC-MS quantification and sensory thresholds of guaiacol in orange juice and its correlation with <i>Alicyclobacillus</i> spp.	FOOD CHEMISTRY	2011	129	1	45	50	10.1016/j.foodchem .2011.04.014	WOS:000292440300007
Lu, YJ; Joerger, R; Wu, CQ	Study of the Chemical Composition and Antimicrobial Activities of Ethanollic Extracts from Roots of <i>Scutellaria baicalensis</i> Georgi	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY	2011	59	20	####	10942	10.1021/jf202741x	WOS:000295915000022

Dickson, JW; Scott, RC; Burgos, NR; Salas, RA; Smith, KL	Confirmation of Glyphosate-Resistant Italian Ryegrass ( <i>Lolium perenne</i> ssp multiflorum) in Arkansas	WEED TECHNOLOGY	2011	25	4	674	679	10.1614/WT-D-11-00040.1	WOS:000297434300025
Rodriguez-Palacios, A; Koochmaraie, M; LeJeune, JT	Prevalence, Enumeration, and Antimicrobial Agent Resistance of <i>Clostridium difficile</i> in Cattle at Harvest in the United States	JOURNAL OF FOOD PROTECTION	2011	74	10	1618	1624	10.4315/0362-028X.JFP-11-141	WOS:000296077400006
Neetoo, H; Nekoozadeh, S; Jiang, Z; Chen, HQ	Application of high hydrostatic pressure to decontaminate green onions from <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7	FOOD MICROBIOLOGY	2011	28	7	1275	1283	10.1016/j.fm.2011.05.005	WOS:000295252300005
Jiang, Z; Neetoo, HD; Chen, HQ	Efficacy of freezing, frozen storage and edible antimicrobial coatings used in combination for control of <i>Listeria monocytogenes</i> on roasted turkey stored at chiller temperatures	FOOD MICROBIOLOGY	2011	28	7	1394	1401	10.1016/j.fm.2011.06.015	WOS:000295252300020
Takhar, PS; Maier, DE; Campanella, OH; Chen, GB	Hybrid mixture theory based moisture transport and stress development in corn kernels during drying: Validation and simulation results	JOURNAL OF FOOD ENGINEERING	2011	106	4	275	282	10.1016/j.jfoodeng.2011.05.006	WOS:000293679100002

Maitland, JE; Boyer, RR; Eifert, JD; Williams, RC	High hydrostatic pressure processing reduces Salmonella enterica serovars in diced and whole tomatoes	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2011	149	2	113	117	10.1016/j.ijfoodmicro.2011.05.024	WOS:000294586500001
Xiao, D; Gommel, C; Davidson, PM; Zhong, QX	Intrinsic Tween 20 Improves Release and Antilisterial Properties of Co-encapsulated Nisin and Thymol	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY	2011	59	17	9572	9580	10.1021/jf201864v	WOS:000294585100065
Tebbs, RS; Balachandran, P; Wong, LY; Zoder, P; Furtado, MR; Petrauskene, OV; Cao, YX; Chen, Y; Donnelly, C; Ryser, E	Evaluation of Applied Biosystems MicroSEQ (R) Real-Time PCR System for Detection of Listeria monocytogenes in Food	JOURNAL OF AOAC INTERNATIONAL	2011	94	5	1481	1489	10.5740/jaoacint.11-052	WOS:000296268300011
Adler, JM; Geornaras, I; Byelashov, OA; Belk, KE; Smith, GC; Sofos, JN	Survival of Escherichia coli O157:H7 in Meat Product Brines Containing Antimicrobials	JOURNAL OF FOOD SCIENCE	2011	76	7	M478	M485	10.1111/j.1750-3841.2011.02300.x	WOS:000295076000033

Simmon, Mycobacterium chelonae-abscessus EMERGING 2011 17 9 1692 1700 10.3201/eid1709.10 WOS:000294656100016  
KE; Brown- Complex Associated with INFECTIOUS 1667  
Elliott, BA; Sinopulmonary Disease, Northeastern DISEASES  
Ridge, PG; USA  
Durtschi, JD;  
Mann, LB;  
Slechts, ES;  
Steigerwalt,  
AG; Moser,  
BD;  
Whitney,  
AM; Brown,  
JM;  
Voelkerding  
, KV;  
McGowan,  
KL; Reilly,  
AF; Kim, TJ;  
Butler, WR;  
Edelstein,  
PH;  
Wallace, RJ;  
Petti, CA

Wang, F; Jiang, L; Yang, QR; Han, FF; Chen, SY; Pu, SH; Vance, A; Ge, BL	Prevalence and Antimicrobial Susceptibility of Major Foodborne Pathogens in Imported Seafood	JOURNAL OF FOOD PROTECTION	2011	74	9	1451	1461	10.4315/0362- 028X.JFP-11-146	WOS:000294750700006
Zhou, FH; Harmon, KM; Yoon, KJ; Olson, DG; Dickson, JS	Inactivation of Feline Calicivirus as a Surrogate for Norovirus on Lettuce by Electron Beam Irradiation	JOURNAL OF FOOD PROTECTION	2011	74	9	1500	1503	10.4315/0362- 028X.JFP-11-121	WOS:000294750700012
Zhang, L; Jeong, JY; Janardhana n, KK; Ryser, ET; Kang, I	Microbiological Quality of Water Immersion-Chilled and Air-Chilled Broilers	JOURNAL OF FOOD PROTECTION	2011	74	9	1531	1535	10.4315/0362- 028X.JFP-11-032	WOS:000294750700016

<p>Taha, TE; Effects of Cessation of Breastfeeding  Hoover, DR; in HIV-1-Exposed, Uninfected  Chen, S; Children in Malawi  Kumwenda,  NI;  Mipando, L;  Nkanaunen  a, K;  Thigpen,  MC; Taylor,  A; Fowler,  MG;  Mofenson,  LM</p>	<p>CLINICAL  INFECTIOUS  DISEASES</p>	<p>2011 53 4 388 395 10.1093/cid/cir413 WOS:000293635500013</p>
<p>Tikekar, RV; Ultraviolet-Induced Oxidation of  Anantheswa Ascorbic Acid in a Model Juice  ran, RC; System: Identification of Degradation  Elias, RJ; Products  LaBorde, LF</p>	<p>JOURNAL OF  AGRICULTURAL  AND FOOD  CHEMISTRY</p>	<p>2011 59 15 8244 8248 10.1021/jf201000x WOS:000293355000026</p>
<p>Richard, AE; VALIDATION OF A PICKLING PROCESS  Cutter, CN FOR CONTROLLING PATHOGENS  ASSOCIATED WITH HARD-COOKED  EGGS</p>	<p>JOURNAL OF  FOOD SAFETY</p>	<p>2011 31 3 417 423 10.1111/j.1745-  4565.2011.00316.x WOS:000300220800016</p>

Brown, AL; Brooks, JC; Karunasena, E; Echeverry, A; Laury, A; Brashears, MM	Inhibition of Escherichia coli O157:H7 and Clostridium sporogenes in Spinach Packaged in Modified Atmospheres after Treatment Combined with Chlorine and Lactic Acid Bacteria	JOURNAL OF FOOD SCIENCE	2011	76	6	M427 M432	10.1111/j.1750-3841.2011.02260.x	WOS:000293633100056
Burris, KP; Davidson, PM; Stewart, CN; Harte, FM	Antimicrobial Activity of Yerba Mate (Ilex paraguariensis) Aqueous Extracts against Escherichia coli O157:H7 and Staphylococcus aureus	JOURNAL OF FOOD SCIENCE	2011	76	6	M456 M462	10.1111/j.1750-3841.2011.02255.x	WOS:000293633100061
Kim, TJ; Corbitt, MP; Silva, JL; Wang, DS; Jung, YS; Spencer, B	Optimization of Hot Water Treatment for Removing Microbial Colonies on Fresh Blueberry Surface	JOURNAL OF FOOD SCIENCE	2011	76	6	M353 M360	10.1111/j.1750-3841.2011.02209.x	WOS:000293633100045
Narwankar, SP; Flimlin, GE; Schaffner, DW; Tepper, BJ; Karwe, MV	Microbial Safety and Consumer Acceptability of High-Pressure Processed Hard Clams (Mercenaria mercenaria)	JOURNAL OF FOOD SCIENCE	2011	76	6	M375 M380	10.1111/j.1750-3841.2011.02258.x	WOS:000293633100048

Pangloli, P; Hung, YC	Efficacy of Slightly Acidic Electrolyzed Water in Killing or Reducing Escherichia coli O157:H7 on Iceberg Lettuce and Tomatoes under Simulated Food Service Operation Conditions	JOURNAL OF FOOD SCIENCE	2011	76	6	M361M366	10.1111/j.1750-3841.2011.02219.x	WOS:000293633100046
Pittman, CI; Pendleton, S; Bisha, B; O'Bryan, CA; Belk, KE; Goodridge, L; Crandall, PG; Ricke, SC	Activity of Citrus Essential Oils against Escherichia coli O157:H7 and Salmonella spp. and Effects on Beef Subprimal Cuts under Refrigeration	JOURNAL OF FOOD SCIENCE	2011	76	6	M433M438	10.1111/j.1750-3841.2011.02253.x	WOS:000293633100057
Yoon, Y; Geornaras, I; Scanga, JA; Belk, KE; Smith, GC; Kendall, PA; Sofos, JN	Probabilistic Models for the Prediction of Target Growth Interfaces of Listeria monocytogenes on Ham and Turkey Breast Products	JOURNAL OF FOOD SCIENCE	2011	76	6	M450M455	10.1111/j.1750-3841.2011.02273.x	WOS:000293633100060



Enache, E; Mathusa, EC; Elliott, PH; Black, DG; Chen, YH; Scott, VN; Schaffner, DW	Thermal Resistance Parameters for Shiga Toxin-Producing Escherichia coli in Apple Juice	JOURNAL OF FOOD PROTECTION	2011	74	8	1231	1237	10.4315/0362- 028X.JFP-10-488	WOS:000293607700002
Takhar, PS	Hybrid mixture theory based moisture transport and stress development in corn kernels during drying: Coupled fluid transport and stress equations	JOURNAL OF FOOD ENGINEERING	2011	105	4	663	670	10.1016/j.jfoodeng. 2011.03.033	WOS:000291914900011
Huang, YX; Chen, HQ	Effect of organic acids, hydrogen peroxide and mild heat on inactivation of Escherichia coil O157:H7 on baby spinach	FOOD CONTROL	2011	22	8	1178	1183	10.1016/j.foodcont. 2011.01.012	WOS:000290505700009

Taha, TE; Association of recent HIV infection AIDS 2011 25 11 1357 1364 10.1097/QAD.0b013 WOS:000292183900002  
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Mullis, CE;  
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Xiao, D; Spray-Dried Zein Capsules with JOURNAL OF 2011 59 13 7393 7404 10.1021/jf200774v WOS:000292417700075  
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Qin, ZM; Clements, T; Wang, LY; Khatri, M; Pillai, SPS; Zhang, Y; LeJeune, JT; Lee, CW	Detection of influenza viral gene in European starlings and experimental infection	INFLUENZA AND OTHER RESPIRATORY VIRUSES	2011	5	4	268	275	10.1111/j.1750-2659.2010.00190.x	WOS:000292497700008
Boyer, RR; Sumner, SS; Williams, RC; Kniel, KE; McKinney, JM	Role of O-antigen on the Escherichia coli O157:H7 Cells hydrophobicity, charge and ability to attach to lettuce	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2011	147	3	228	232	10.1016/j.ijfoodmicr o.2011.04.016	WOS:000292360400011
Rodriguez, FP; Campos, D; Ryser, ET; Buchholz, AL; Posada-Izquierdo, GD; Marks, BP; Zurera, G; Todd, E	A mathematical risk model for Escherichia coli O157:H7 cross-contamination of lettuce during processing	FOOD MICROBIOLOGY	2011	28	4	694	701	10.1016/j.fm.2010.06.008	WOS:000290924300009

He, LL; Deen, B; Rodda, T; Ronningen, I; Blasius, T; Haynes, C; Diez- Gonzalez, F; Labuza, TP	Rapid Detection of Ricin in Milk Using Immunomagnetic Separation Combined with Surface-Enhanced Raman Spectroscopy	JOURNAL OF FOOD SCIENCE	2011	76	5	N49	N53	10.1111/j.1750- 3841.2011.02196.x	WOS:000291231100003
Juneja, VK; Schaffner, DW	Special Issue Predictive Modeling in Foods	FOOD MICROBIOLOGY	2011	28	4	629	630	10.1016/j.fm.2011.0 3.007	WOS:000290924300001
Bingol, G; Yang, JH; Brandl, MT; Pan, ZL; Wang, H; McHugh, TH	Infrared pasteurization of raw almonds	JOURNAL OF FOOD ENGINEERING	2011	104	3	387	393	10.1016/j.jfoodeng. 2010.12.034	WOS:000289021100009

Brennan, KM; Crowdus, CA; Cantor, AH; Pescatore, AJ; Barger, JL; Horgan, K; Xiao, R; Power, RF; Dawson, KA	Effects of organic and inorganic dietary selenium supplementation on gene expression profiles in oviduct tissue from broiler-breeder hens	ANIMAL REPRODUCTION SCIENCE	2011	125	##	180	188	10.1016/j.anireprosci.2011.02.027	WOS:000292668800024
Danyluk, MD; Schaffner, DW	Quantitative Assessment of the Microbial Risk of Leafy Greens from Farm to Consumption: Preliminary Framework, Data, and Risk Estimates	JOURNAL OF FOOD PROTECTION	2011	74	5	700	708	10.4315/0362-028X.JFP-10-373	WOS:000290641600001
Ye, M; Huang, YX; Neetoo, H; Shearer, AEH; Chen, HQ	Influence of Growth Conditions on Pressure Resistance of <i>Vibrio parahaemolyticus</i> in Oysters and the Optimization of Postpressure Treatment Recovery Conditions	JOURNAL OF FOOD PROTECTION	2011	74	5	751	758	10.4315/0362-028X.JFP-10-521	WOS:000290641600007
Hirneisen, KA; Markland, SM; Kniel, KE	Ozone Inactivation of Norovirus Surrogates on Fresh Produce	JOURNAL OF FOOD PROTECTION	2011	74	5	836	839	10.4315/0362-028X.JFP-10-438	WOS:000290641600020

DebRoy, C; Roberts, E; Valadez, AM; Dudley, EG; Cutter, CN	Detection of Shiga Toxin-Producing Escherichia coli O26, O45, O103, O111, O113, O121, O145, and O157 Serogroups by Multiplex Polymerase Chain Reaction of the wzx Gene of the O-Antigen Gene Cluster	FOODBORNE PATHOGENS AND DISEASE	2011	8	5	651	652	10.1089/fpd.2010.0 769	WOS:000290302500013
Cevallos- Cevallos, JM; Danyluk, MD; Reyes- De- Corcuera, JI	GC-MS Based Metabolomics for Rapid Simultaneous Detection of Escherichia coli O157:H7, Salmonella Typhimurium, Salmonella Muenchen, and Salmonella Hartford in Ground Beef and Chicken	JOURNAL OF FOOD SCIENCE	2011	76	4	M238	M246	10.1111/j.1750- 3841.2011.02132.x	WOS:000290270600014
Kin, S; Schilling, MW; Smith, BS; Silva, JL; Kim, T; Pham, AJ; Campano, SG	Potassium Acetate and Potassium Lactate Enhance the Microbiological and Physical Properties of Marinated Catfish Fillets	JOURNAL OF FOOD SCIENCE	2011	76	4	S242	S250	10.1111/j.1750- 3841.2011.02122.x	WOS:000290270600015
Torraco, DD; No, HK; Prinyawiwat kul, W; Janes, M; Corredor, JAH; Osorio, LF	Mineral Oil-Chitosan Emulsion Coatings Affect Quality and Shelf-Life of Coated Eggs during Refrigerated and Room Temperature Storage	JOURNAL OF FOOD SCIENCE	2011	76	4	S262	S268	10.1111/j.1750- 3841.2011.02125.x	WOS:000290270600018

Zhao, JX; Hu, J; Zhu, MJ; Du, M	Trenbolone enhances myogenic differentiation by enhancing beta-catenin signaling in muscle-derived stem cells of cattle	DOMESTIC ANIMAL ENDOCRINOLOGY	2011	40	4	222	229	10.1016/j.domaniend.2011.01.004	WOS:000289764500006
Bi, SL; Yan, H; Chen, MR; Zhang, ZG; Shi, L; Wang, H	New variant Salmonella genomic island 1-U in Proteus mirabilis clinical and food isolates from South China	JOURNAL OF ANTIMICROBIAL CHEMOTHERAPY	2011	66	5	1178	1179	10.1093/jac/dkr030	WOS:000289584000035
Danyluk, MD; Friedrich, LM; Jouquand, C; Goodrich-Schneider, R; Parish, ME; Rouseff, R	Prevalence, concentration, spoilage, and mitigation of Alicyclobacillus spp. in tropical and subtropical fruit juice concentrates	FOOD MICROBIOLOGY	2011	28	3	472	477	10.1016/j.fm.2010.10.008	WOS:000288731200018
Halder, A; Dhall, A; Datta, AK; Black, DG; Davidson, PM; Li, JJ; Zivanovic, S	A user-friendly general-purpose predictive software package for food safety	JOURNAL OF FOOD ENGINEERING	2011	104	2	173	185	10.1016/j.jfoodeng.2010.11.021	WOS:000288479700001
Miller, ND; Davidson, PM; D'Souza, DH	Real-time reverse-transcriptase PCR for Salmonella Typhimurium detection from lettuce and tomatoes	LWT-FOOD SCIENCE AND TECHNOLOGY	2011	44	4	1088	1097	10.1016/j.lwt.2010.08.003	WOS:000287641800040

<p>Schlegel, V; Zbasnik, R; Gries, T; Lee, BH; Carr, T; Lee, JY; Weller, C; Cuppett, S</p>	<p>Characterisation of potential health promoting lipids in the co-products of de-flossed milkweed</p>	<p>FOOD CHEMISTRY</p>	<p>2011</p>	<p>126</p>	<p>1</p>	<p>15</p>	<p>20</p>	<p>10.1016/j.foodchem .2010.10.024</p>	<p>WOS:000286855100003</p>
<p>Kim, TJ; Silva, JL; Jung, YS</p>	<p>Enhanced functional properties of tannic acid after thermal hydrolysis</p>	<p>FOOD CHEMISTRY</p>	<p>2011</p>	<p>126</p>	<p>1</p>	<p>116</p>	<p>120</p>	<p>10.1016/j.foodchem .2010.10.086</p>	<p>WOS:000286855100018</p>
<p>Rodas- Gonzalez, A; Narvaez- Bravo, C; Brashears, MM; Rogers, HB; Tedford, JL; Clark, GO; Brooks, JC; Johnson, BJ; Rathmann, RJ; Miller, MF</p>	<p>Evaluation of the storage life of vacuum packaged Australian beef</p>	<p>MEAT SCIENCE</p>	<p>2011</p>	<p>88</p>	<p>1</p>	<p>128</p>	<p>138</p>	<p>10.1016/j.meatsci.2 010.12.013</p>	<p>WOS:000287560200019</p>



Fogel, J; Hoover, DR; Sun, J; Mofenson, LM; Fowler, MG; Taylor, AW; Kumwenda, N; Taha, TE; Eshleman, SH	Analysis of nevirapine resistance in HIV-infected infants who received extended nevirapine or nevirapine/zidovudine prophylaxis	AIDS	2011	25	7	911	917	10.1097/QAD.0b013 e328344fedc	WOS:000289458900004
Kuehny, JS; Taylor, M; Evans, MR	Greenhouse and Landscape Performance of Bedding Plants in Biocontainers	HORTTECHNOLOG Y	2011	21	2	155	161		WOS:000290085800002
Shen, CL; Geornaras, I; Belk, KE; Smith, GC; Sofos, JN	Thermal Inactivation of Acid, Cold, Heat, Starvation, and Desiccation Stress-Adapted Escherichia coli O157:H7 in Moisture-Enhanced Nonintact Beef	JOURNAL OF FOOD PROTECTION	2011	74	4	531	538	10.4315/0362- 028X.JFP-10-430	WOS:000289700800003
Jeong, S; Marks, BP; Ryser, ET	Quantifying the Performance of Pediococcus sp. (NRRL B-2354: Enterococcus faecium) as a Nonpathogenic Surrogate for Salmonella Enteritidis PT30 during Moist-Air Convection Heating of Almonds	JOURNAL OF FOOD PROTECTION	2011	74	4	603	609	10.4315/0362- 028X.JFP-10-416	WOS:000289700800012

Dow, A; Alvarado, C; Brashears, M	Reduction of inoculated Salmonella cocktail in ground turkey and turkey breasts using Lactobacillus-based intervention	POULTRY SCIENCE	2011	90	4	876	879	10.3382/ps.2010-00807	WOS:000289007100022
Li, XA; Kim, TH	Low-liquid pretreatment of corn stover with aqueous ammonia	BIORESOURCE TECHNOLOGY	2011	102	7	4779	4786	10.1016/j.biortech.2011.01.008	WOS:000288637000027
Rekow, CL; Brashears, MM; Brooks, JC; Loneragan, GH; Gragg, SE; Miller, MF	Implementation of targeted interventions to control Escherichia coli O157:H7 in a commercial abattoir	MEAT SCIENCE	2011	87	4	361	365	10.1016/j.meatsci.2010.11.012	WOS:000287118900009
Tadesse, DA; Bahnson, PB; Funk, JA; Thakur, S; Morrow, WEM; Wittum, T; DeGraves, F; Rajala- Schultz, P; Gebreyes, WA	Prevalence and Antimicrobial Resistance Profile of Campylobacter Spp. Isolated from Conventional and Antimicrobial-Free Swine Production Systems from Different U.S. Regions	FOODBORNE PATHOGENS AND DISEASE	2011	8	3	367	374	10.1089/fpd.2010.0665	WOS:000288119300003
Shipp, GM; Dickson, JS	The Establishment of Enterobacteriaceae and Salmonella London in a New Dairy Farm Environment	FOODBORNE PATHOGENS AND DISEASE	2011	8	3	411	420	10.1089/fpd.2010.0692	WOS:000288119300009

Jackson, AL; Sullivan, GA; Kulchaiyawa t, C; Sebranek, JG; Dickson, JS	Survival and Growth of Clostridium perfringens in Commercial No-Nitrate- or-Nitrite-Added (Natural and Organic) Frankfurters, Hams, and Bacon	JOURNAL OF FOOD PROTECTION	2011	74	3	410	416	10.4315/0362-028X.JFP-10-364	WOS:000288313200009
Jackson, AL; Kulchaiyawa t, C; Sullivan, GA; Sebranek, JG; Dickson, JS	Use of Natural Ingredients To Control Growth of Clostridium perfringens in Naturally Cured Frankfurters and Hams	JOURNAL OF FOOD PROTECTION	2011	74	3	417	424	10.4315/0362-028X.JFP-10-365	WOS:000288313200010
Tikekar, RV; Anantheswara, RC; LaBorde, LF	Ascorbic Acid Degradation in a Model Apple Juice System and in Apple Juice during Ultraviolet Processing and Storage	JOURNAL OF FOOD SCIENCE	2011	76	2	H62	H71	10.1111/j.1750-3841.2010.02015.x	WOS:000287858000014
Gera, N; Doores, S	Kinetics and Mechanism of Bacterial Inactivation by Ultrasound Waves and Sonoprotective Effect of Milk Components	JOURNAL OF FOOD SCIENCE	2011	76	2	M111	M119	10.1111/j.1750-3841.2010.02007.x	WOS:000287858000022

Byun, Y; Whiteside, S; Cooksey, K; Darby, D; Dawson, PL	alpha-Tocopherol-Loaded Polycaprolactone (PCL) Nanoparticles as a Heat-Activated Oxygen Scavenger	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY	2011	59	4	1428	1431	10.1021/jf103872g	WOS:000287297100054
Valadez, AM; Debroy, C; Dudley, E; Cutter, CN	Multiplex PCR Detection of Shiga Toxin-Producing Escherichia coli Strains Belonging to Serogroups O157, O103, O91, O113, O145, O111, and O26 Experimentally Inoculated in Beef Carcass Swabs, Beef Trim, and Ground Beef	JOURNAL OF FOOD PROTECTION	2011	74	2	228	239	10.4315/0362-028X.JFP-10-386	WOS:000287228400008
Tittor, AW; Tittor, MG; Brashears, MM; Brooks, JC; Garmyn, AJ; Miller, MF	Effects of Simulated Dry and Wet Chilling and Aging of Beef Fat and Lean Tissues on the Reduction of Escherichia coli O157:H7 and Salmonella	JOURNAL OF FOOD PROTECTION	2011	74	2	289	293	10.4315/0362-028X.JFP-10-295	WOS:000287228400017
Pu, SAH; Wang, F; Ge, BL	Characterization of Toxin Genes and Antimicrobial Susceptibility of Staphylococcus aureus Isolates from Louisiana Retail Meats	FOODBORNE PATHOGENS AND DISEASE	2011	8	2	299	306	10.1089/fpd.2010.0679	WOS:000286724900015

Fair, JM; Nemeth, NM; Taylor- McCabe, KJ; Shou, Y; Marrone, BL	Clinical and acquired immunologic responses to West Nile virus infection of domestic chickens ( <i>Gallus gallus domesticus</i> )	POULTRY SCIENCE	2011	90	2	328	336	10.3382/ps.2010-00809	WOS:000286376600005
Neetoo, H; Chen, HQ	Individual and combined application of dry heat with high hydrostatic pressure to inactivate <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 on alfalfa seeds	FOOD MICROBIOLOGY	2011	28	1	119	127	10.1016/j.fm.2010.09.004	WOS:000285131200016
Viazis, S; Akhtar, M; Feirtag, J; Diez- Gonzalez, F	Reduction of <i>Escherichia coli</i> O157:H7 viability on leafy green vegetables by treatment with a bacteriophage mixture and trans-cinnamaldehyde	FOOD MICROBIOLOGY	2011	28	1	149	157	10.1016/j.fm.2010.09.009	WOS:000285131200020
Cernicchiaro, N; Pearl, DL; McEwen, SA; LeJeune, JT	Assessment of Diagnostic Tools for Identifying Cattle Shedding and Super-Shedding <i>Escherichia coli</i> O157:H7 in a Longitudinal Study of Naturally Infected Feedlot Steers in Ohio	FOODBORNE PATHOGENS AND DISEASE	2011	8	2	239	248	10.1089/fpd.2010.0666	WOS:000286724900008

Du, M; Zhao, JX; Yan, X; Huang, Y; Nicodemus, LV; Yue, W; McCormick, RJ; Zhu, MJ	Fetal muscle development, mesenchymal multipotent cell differentiation, and associated signaling pathways	JOURNAL OF ANIMAL SCIENCE	2011	89	2	583	590	10.2527/jas.2010- 3386	WOS:000286509800028
Xiao, D; Ye, R; Davidson, PM; Hayes, DG; Golden, DA; Zhong, QX	Sucrose monolaurate improves the efficacy of sodium hypochlorite against Escherichia coli O157:H7 on spinach	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2011	145	1	64	68	10.1016/j.ijfoodmicr o.2010.11.029	WOS:000288731100009
Viazis, S; Akhtar, M; Feirtag, J; Diez- Gonzalez, F	Reduction of Escherichia coil O157:H7 viability on hard surfaces by treatment with a bacteriophage mixture	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2011	145	1	37	42	10.1016/j.ijfoodmicr o.2010.11.021	WOS:000288731100005
Zoecklein, BW; Devarajan, YS; Mallikarjuna n, K; Gardner, DM	Monitoring Effects of Ethanol Spray on Cabernet franc and Merlot Grapes and Wine Volatiles Using Electronic Nose Systems	AMERICAN JOURNAL OF ENOLOGY AND VITICULTURE	2011	62	3	351	358	10.5344/ajev.2011.1 1005	WOS:000295023700011

Siebert, KJ	Elements of Analytical Measurement in Brewing	JOURNAL OF THE AMERICAN SOCIETY OF BREWING CHEMISTS	2011	69	2	100	107	10.1094/ASBCJ-2011-0314-01	WOS:000290923600005
Devarajan, YS; Zoecklein, BW; Mallikarjuna n, K; Gardner, DM	Electronic Nose Evaluation of the Effects of Canopy Side on Cabernet franc ( <i>Vitis vinifera</i> L.) Grape and Wine Volatiles	AMERICAN JOURNAL OF ENOLOGY AND VITICULTURE	2011	62	1	73	80	10.5344/ajev.2010.10028	WOS:000288359500009
Viazis, S; Diez-Gonzalez, F	ENTEROHEMORRHAGIC ESCHERICHIA COLI: THE TWENTIETH CENTURY'S EMERGING FOODBORNE PATHOGEN: A REVIEW	ADVANCES IN AGRONOMY, VOL 111	2011	111	1	50		10.1016/B978-0-12-387689-8.00006-0	WOS:000290637000001
Satlin, MJ; Hoover, DR; Glesby, MJ	Glycemic Control in HIV-Infected Patients with Diabetes Mellitus and Rates of Meeting American Diabetes Association Management Guidelines	AIDS PATIENT CARE AND STDS	2011	25	1	5	12	10.1089/apc.2010.0237	WOS:000286065900002
Gardner, DM; Zoecklein, BW; Mallikarjuna n, K	Electronic Nose Analysis of Cabernet Sauvignon ( <i>Vitis vinifera</i> L.) Grape and Wine Volatile Differences during Cold Soak and Postfermentation	AMERICAN JOURNAL OF ENOLOGY AND VITICULTURE	2011	62	1	81	90	10.5344/ajev.2010.09117	WOS:000288359500010

Wyatt, CM; Hoover, DR; Shi, QH; Tien, PC; Karim, R; Cohen, MH; Goderre, JL; Seaberg, EC; Lazar, J; Young, MA; Klotman, PE; Anastos, K	Pre-existing albuminuria predicts AIDS and non-AIDS mortality in women initiating antiretroviral therapy	ANTIVIRAL THERAPY	2011	16	4	591	596	10.3851/IMP1766	WOS:000294375700016
Karki, B; Maurer, D; Kim, TH; Jung, S	Comparison and optimization of enzymatic saccharification of soybean fibers recovered from aqueous extractions	BIORESOURCE TECHNOLOGY	2011	102	2	1228	1233	10.1016/j.biortech.2010.08.004	WOS:000286782700110
Strawn, LK; Schneider, KR; Danyluk, MD	Microbial Safety of Tropical Fruits	CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION	2011	51	2	132	145	10.1080/10408390903502864	WOS:000287315300003
Siebert, KJ; Maekawa, AA; Lynn, PY	The effects of green tea drinking on salivary polyphenol concentration and perception of acid astringency	FOOD QUALITY AND PREFERENCE	2011	22	1	157	164	10.1016/j.foodqual.2010.09.004	WOS:000285371000020



Williams, SK; Roof, S; Boyle, EA; Burson, D; Thippareddi, H; Geornaras, I; Sofos, JN; Wiedmann, M; Nightingale, K	Molecular Ecology of Listeria monocytogenes and Other Listeria Species in Small and Very Small Ready-to-Eat Meat Processing Plants	JOURNAL OF FOOD PROTECTION	2011	74	1	63	77	10.4315/0362-028X.JFP-10-097	WOS:000286032900009
Yue, TL; Dong, QF; Guo, CX; Worobo, RW	Reducing Patulin Contamination in Apple Juice by Using Inactive Yeast	JOURNAL OF FOOD PROTECTION	2011	74	1	149	153	10.4315/0362-028X.JFP-10-326	WOS:000286032900024
Lumor, SE; Hutt, A; Ronningen, I; Diez-Gonzalez, F; Labuza, TP	Validation of Immunodetection (ELISA) of Ricin Using a Biological Activity Assay	JOURNAL OF FOOD SCIENCE	2011	76	1	C112	C116	10.1111/j.1750-3841.2010.01943.x	WOS:000286210200077
Howard, BM; Hung, YC; McWatters, K	Analysis of Ingredient Functionality and Formulation Optimization of Pasta Supplemented with Peanut Flour	JOURNAL OF FOOD SCIENCE	2011	76	1	E40	E47	10.1111/j.1750-3841.2010.01886.x	WOS:000286210200042

Jiang, Z; Neetoo, H; Chen, HQ	Control of Listeria Monocytogenes on Cold-Smoked Salmon Using Chitosan-Based Antimicrobial Coatings and Films	JOURNAL OF FOOD SCIENCE	2011	76	1	M22	M26	10.1111/j.1750-3841.2010.01925.x	WOS:000286210200029
Kim, SY; Kang, DH; Kim, JK; Ha, YG; Hwang, JY; Kim, T; Lee, SH	Antimicrobial Activity of Plant Extracts Against Salmonella Typhimurium, Escherichia coli O157:H7, and Listeria monocytogenes on Fresh Lettuce	JOURNAL OF FOOD SCIENCE	2011	76	1	M41	M46	10.1111/j.1750-3841.2010.01926.x	WOS:000286210200043
Shen, CL; Geornaras, I; Belk, KE; Smith, GC; Sofos, JN	Inactivation of Escherichia coli O157:H7 in Moisture-Enhanced Nonintact Beef by Pan-Broiling or Roasting with Various Cooking Appliances Set at Different Temperatures	JOURNAL OF FOOD SCIENCE	2011	76	1	M64	M71	10.1111/j.1750-3841.2010.01882.x	WOS:000286210200057
Lumor, SE; Diez- Gonzalez, F; Labuza, TP	Detection of Warfare Agents in Liquid Foods Using the Brine Shrimp Lethality Assay	JOURNAL OF FOOD SCIENCE	2011	76	1	T16	T19	10.1111/j.1750-3841.2010.01966.x	WOS:000286210200022
Byun, Y; Hwang, JB; Bang, SH; Darby, D; Cooksey, K; Dawson, PL; Park, HJ; Whiteside, S	Formulation and characterization of alpha-tocopherol loaded poly epsilon-caprolactone (PCL) nanoparticles	LWT-FOOD SCIENCE AND TECHNOLOGY	2011	44	1	24	28	10.1016/j.lwt.2010.06.032	WOS:000283289500004

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Echeverry, A; Brooks, JC; Miller, MF; Collins, JA; Loneragan, GH; Brashears, MM	Validation of Lactic Acid Bacteria, Lactic Acid, and Acidified Sodium Chlorite as Decontaminating Interventions To Control Escherichia coli O157:H7 and Salmonella Typhimurium DT 104 in Mechanically Tenderized and Brine-Enhanced (Nonintact) Beef at the Purveyor	JOURNAL OF FOOD PROTECTION	2010	73	12	2169	2179	WOS:000285172500003
Lu, YJ; Wu, CQ	Reduction of Salmonella enterica Contamination on Grape Tomatoes by Washing with Thyme Oil, Thymol, and Carvacrol as Compared with Chlorine Treatment	JOURNAL OF FOOD PROTECTION	2010	73	12	2270	2275	WOS:000285172500017
Danyluk, MD; Villeda, LOI; Friedrich, LM; Schneider, KR; Etxeberria, E	Natural-Light Labeling of Tomatoes Does Not Facilitate Growth or Penetration of Salmonella into the Fruit	JOURNAL OF FOOD PROTECTION	2010	73	12	2276	2280	WOS:000285172500018

Yin, MT; Shi, QH; Hoover, DR; Anastos, K; Sharma, A; Young, M; Levine, A; Cohen, MH; Shane, E; Golub, ET; Tien, PC	Fracture incidence in HIV-infected women: results from the Women's Interagency HIV Study	AIDS	2010	24	17	2679	2686	10.1097/QAD.0b013e32833f6294	WOS:000283582800010
Russo, VM; Taylor, M	Frequency of Manure Application in Organic versus Annual Application of Synthetic Fertilizer in Conventional Vegetable Production	HORTSCIENCE	2010	45	11	1673	1680		WOS:000284196300019
Heringa, S; Kim, J; Shepherd, MW; Singh, R; Jiang, XP	The Presence of Antibiotic Resistance and Integrons in Escherichia coli Isolated from Compost	FOODBORNE PATHOGENS AND DISEASE	2010	7	11	1297	1304	10.1089/fpd.2010.0544	WOS:000283845800003
Hurd, HS; Vaughn, MB; Holtkamp, D; Dickson, J; Warnick, L	Quantitative Risk from Fluoroquinolone-Resistant Salmonella and Campylobacter Due to Treatment of Dairy Heifers with Enrofloxacin for Bovine Respiratory Disease	FOODBORNE PATHOGENS AND DISEASE	2010	7	11	1305	1322	10.1089/fpd.2010.0550	WOS:000283845800004

Alali, WQ; Thakur, S; Berghaus, RD; Martin, MP; Gebreyes, WA	Prevalence and Distribution of Salmonella in Organic and Conventional Broiler Poultry Farms	FOODBORNE PATHOGENS AND DISEASE	2010	7	11	1363	1371	10.1089/fpd.2010.0 566	WOS:000283845800009
Torrigo, DD; Jirangrat, W; No, HK; Prinyawiwat kul, W; Ge, BL; Ingram, D	A novel emulsion coating and its effects on internal quality and shelf life of eggs during room temperature storage	INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY	2010	45	11	2241	2249	10.1111/j.1365- 2621.2010.02396.x	WOS:000283948700005
Bansal, A; Jones, TM; Abd, SJ; Danyluk, MD; Harris, LJ	Most-Probable-Number Determination of Salmonella Levels in Naturally Contaminated Raw Almonds Using Two Sample Preparation Methods	JOURNAL OF FOOD PROTECTION	2010	73	11	1986	1992		WOS:000284250000006
Black, DG; Ye, XP; Harte, F; Davidson, PM	Thermal Inactivation of Escherichia coil O157:H7 When Grown Statically or Continuously in a Chemostat	JOURNAL OF FOOD PROTECTION	2010	73	11	2018	2024		WOS:000284250000010
Killinger, KM; Kannan, A; Bary, AI; Cogger, CG	Validation of a 2 Percent Lactic Acid Antimicrobial Rinse for Mobile Poultry Slaughter Operations	JOURNAL OF FOOD PROTECTION	2010	73	11	2079	2083		WOS:000284250000018

Lengacher, B; Kline, TR; Harpster, L; Williams, ML; LeJeune, JT	Low Prevalence of Escherichia coli O157:H7 in Horses in Ohio, USA	JOURNAL OF FOOD PROTECTION	2010	73	11	2089	2092		WOS:00028425000020
Thakur, S; Gebreyes, WA	Phenotypic and Genotypic Heterogeneity of Campylobacter coli Within Individual Pigs at Farm and Slaughter in the US	ZOONOSES AND PUBLIC HEALTH	2010	57		100	106	10.1111/j.1863-2378.2010.01363.x	WOS:000284369600012
Zhang, W; He, YL; Wang, H; Shen, QA; Cui, L; Wang, XC; Shao, SH; Hua, XG	Hepatitis E Virus Genotype Diversity in Eastern China	EMERGING INFECTIOUS DISEASES	2010	16	10	1630	1632	10.3201/eid1610.100873	WOS:000282394800024
Li, XJ; Wang, HH	Tetracycline Resistance Associated with Commensal Bacteria from Representative Ready-to-Consume Deli and Restaurant Foods	JOURNAL OF FOOD PROTECTION	2010	73	10	1841	1848		WOS:000282859900009
Feng, GP; Churey, JJ; Worobo, RW	Thermoaciduric Clostridium pasteurianum Spoilage of Shelf-Stable Apple Juice	JOURNAL OF FOOD PROTECTION	2010	73	10	1886	1890		WOS:000282859900014



Hung, YC; Bailly, D; Kim, C; Zhao, Y; Wang, XC	EFFECT OF ELECTROLYZED OXIDIZING WATER AND CHLORINATED WATER TREATMENTS ON STRAWBERRY AND BROCCOLI QUALITY	JOURNAL OF FOOD QUALITY	2010	33	5	578	598	10.1111/j.1745-4557.2010.00345.x	WOS:000282690300003
Reddy, YVR; Marcy, JE; Bratsch, AD; Williams, RC; Waterman, KM	EFFECTS OF PACKAGING AND POSTHARVEST TREATMENTS ON THE SHELF-LIFE QUALITY OF CROWN-CUT BROCCOLI	JOURNAL OF FOOD QUALITY	2010	33	5	599	611	10.1111/j.1745-4557.2010.00340.x	WOS:000282690300004
Over, KF; Hettiarachchy, NS; Perumalla, AVS; Johnson, MG; Meullenet, JF; Dickson, JS; Holtzbauer, MJ; Niebuhr, SE; Davis, B	Antilisterial Activity and Consumer Acceptance of Irradiated Chicken Breast Meat Vacuum-Infused with Grape Seed and Green Tea Extracts and Tartaric Acid	JOURNAL OF FOOD SCIENCE	2010	75	7	M455	M461	10.1111/j.1750-3841.2010.01727.x	WOS:000282179200033
Yoon, Y; Sofos, JN	Absence of Association of Autoinducer-2-Based Quorum Sensing with Heat and Acid Resistance of Salmonella	JOURNAL OF FOOD SCIENCE	2010	75	7	M444	M448	10.1111/j.1750-3841.2010.01744.x	WOS:000282179200029

Byelashov, OA; Daskalov, H; Geornaras, I; Kendall, PA; Belk, KE; Scanga, JA; Smith, GC; Sofos, JN	Reduction of <i>Listeria monocytogenes</i> on frankfurters treated with lactic acid solutions of various temperatures	FOOD MICROBIOLOGY	2010	27	6	783	790	10.1016/j.fm.2010.04.003	WOS:000280128800010
French, E; Rodriguez-Palacios, A; LeJeune, JT	Enteric Bacterial Pathogens with Zoonotic Potential Isolated from Farm-Raised Deer	FOODBORNE PATHOGENS AND DISEASE	2010	7	9	1031	1037	10.1089/fpd.2009.0486	WOS:000281444900006
Cernicchiaro, N; Pearl, DL; McEwen, SA; Zerby, HN; Fluharty, FL; Loerch, SC; Kauffman, MD; Bard, JL; LeJeune, JT	A Randomized Controlled Trial to Assess the Impact of Dietary Energy Sources, Feed Supplements, and the Presence of Super-Shedders on the Detection of <i>Escherichia coli</i> O157:H7 in Feedlot Cattle Using Different Diagnostic Procedures	FOODBORNE PATHOGENS AND DISEASE	2010	7	9	1071	1081	10.1089/fpd.2009.0531	WOS:000281444900011

Durak, MZ; Churey, JJ; Danyluk, MD; Worobo, RW	Identification and haplotype distribution of Alicyclobacillus spp. from different juices and beverages	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2010	142	3	286	291	10.1016/j.ijfoodmicr o.2010.07.003	WOS:000281981700002
Juck, G; Neetoo, H; Chen, HQ	Application of an active alginate coating to control the growth of Listeria monocytogenes on poached and deli turkey products	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2010	142	3	302	308	10.1016/j.ijfoodmicr o.2010.07.006	WOS:000281981700004
Xiao, D; Davidson, PM; D'Souza, DH; Lin, J; Zhong, QX	Nisin extraction capacity of aqueous ethanol and methanol from a 2.5% preparation	JOURNAL OF FOOD ENGINEERING	2010	100	2	194	200	10.1016/j.jfoodeng. 2010.03.044	WOS:000279570800002
Singh, R; Jiang, XP; Luo, F	Thermal Inactivation of Heat-Shocked Escherichia coli O157:H7, Salmonella, and Listeria monocytogenes in Dairy Compost	JOURNAL OF FOOD PROTECTION	2010	73	9	1633	1640		WOS:000281617700006
Chen, BY; Pyla, R; Kim, TJ; Silva, JL; Jung, YS	Incidence and Persistence of Listeria monocytogenes in the Catfish Processing Environment and Fresh Fillets	JOURNAL OF FOOD PROTECTION	2010	73	9	1641	1650		WOS:000281617700007

Leishman, ON; Johnson, MJ; Labuza, TP; Diez-Gonzalez, F	Survival of Bacillus anthracis Spores in Fruit Juices and Wine	JOURNAL OF FOOD PROTECTION	2010	73	9	1694	1697			WOS:000281617700015
Sofos, JN; Geornaras, I	Overview of current meat hygiene and safety risks and summary of recent studies on biofilms, and control of Escherichia coli O157:H7 in nonintact, and Listeria monocytogenes in ready-to-eat, meat products	MEAT SCIENCE	2010	86	1	2	14	10.1016/j.meatsci.2010.04.015		WOS:000280382300002
Du, M; Yin, JD; Zhu, MJ	Cellular signaling pathways regulating the initial stage of adipogenesis and marbling of skeletal muscle	MEAT SCIENCE	2010	86	1	103	109	10.1016/j.meatsci.2010.04.027		WOS:000280382300012
Chapman, HD; Jeffers, TK; Williams, RB	Forty years of monensin for the control of coccidiosis in poultry	POULTRY SCIENCE	2010	89	9	1788	1801	10.3382/ps.2010-00931		WOS:000280895400002
Han, FF; Ge, BL	Quantitative detection of Vibrio vulnificus in raw oysters by real-time loop-mediated isothermal amplification	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2010	142	##	60	66	10.1016/j.ijfoodmicro.2010.05.029		WOS:000281344400008

Park, SJ; Kim, TW; Baik, BK	Relationship between proportion and composition of albumins, and in vitro protein digestibility of raw and cooked pea seeds ( <i>Pisum sativum</i> L.)	JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE	2010	90	10	1719	1725	10.1002/jsfa.4007	WOS:000280121600020
Chen, BY; Pyla, R; Kim, TJ; Silva, JL; Jung, YS	Prevalence and contamination patterns of <i>Listeria monocytogenes</i> in catfish processing environment and fresh fillets	FOOD MICROBIOLOGY	2010	27	5	645	652	10.1016/j.fm.2010.02.007	WOS:000279060100013
Leishman, ON; Labuza, TP; Diez-Gonzalez, F	Hydrophobic properties and extraction of <i>Bacillus anthracis</i> spores from liquid foods	FOOD MICROBIOLOGY	2010	27	5	661	666	10.1016/j.fm.2010.03.001	WOS:000279060100015
Wei, J; Jin, Y; Sims, T; Kniel, KE	Survival of Murine Norovirus and Hepatitis A Virus in Different Types of Manure and Biosolids	FOODBORNE PATHOGENS AND DISEASE	2010	7	8	901	906	10.1089/fpd.2009.0490	WOS:000280374900005
Spann, TM; Danyluk, MD	Mechanical Harvesting Increases Leaf and Stem Debris in Loads of Mechanically Harvested Citrus Fruit	HORTSCIENCE	2010	45	8	1297	1300		WOS:000281387200029
Danyluk, MD; Sood, P; Pronoro, L; Friedrich, L; Etxeberria, E	Laser Labeling of Valencia Oranges Does Not Facilitate Growth or Penetration of <i>Salmonella</i> Present on the Peel Surface	HORTSCIENCE	2010	45	8	S308	S308		WOS:000295060800727

Goodridge, L; Bisha, B; Danyluk, M; Griffiths, M; LeJeune, J; Schaffner, D; Suslow, T  
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Goodridge, L; Leon, JC; Bisha, B; Danyluk, M; Griffiths, M; Lejeune, J; Schaffner, D; Suslow, T  
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	Fresh Produce Safety: A National Perspective	HORTSCIENCE	2010	45	8	S27	S27	WOS:000295060800065



Webber, CL; Shrefler, JW; Taylor, MJ	Influence of Corn Gluten Meal on Squash Plant Survival and Yields	HORTTECHNOLOG Y	2010	20	4	696	699			WOS:000281258800006
Pan, WJ; Schaffner, DW	Modeling the Growth of Salmonella in Cut Red Round Tomatoes as a Function of Temperature	JOURNAL OF FOOD PROTECTION	2010	73	8	1502	1505			WOS:000281166900013
Wei, J; Jin, Y; Sims, JT; Kniel, KE	Fate of Human Enteric Viruses during Dairy Manure-Based Composting	JOURNAL OF FOOD PROTECTION	2010	73	8	1543	1547			WOS:000281166900022
Gachovska, T; Cassada, D; Subbiah, J; Hanna, M; Thippareddi, H; Snow, D	Enhanced Anthocyanin Extraction from Red Cabbage Using Pulsed Electric Field Processing	JOURNAL OF FOOD SCIENCE	2010	75	6	E323	E329	10.1111/j.1750-3841.2010.01699.x		WOS:000281372000022
Halder, A; Black, DG; Davidson, PM; Datta, A	Development of Associations and Kinetic Models for Microbiological Data to Be Used in Comprehensive Food Safety Prediction Software	JOURNAL OF FOOD SCIENCE	2010	75	6	R107	R120	10.1111/j.1750-3841.2010.01687.x		WOS:000281372000003
Shepherd, MW; Singh, R; Kim, J; Jiang, XP	Effect of heat-shock treatment on the survival of Escherichia coli O157:H7 and Salmonella enterica Typhimurium in dairy manure co-composted with vegetable wastes under field conditions	BIORESOURCE TECHNOLOGY	2010	101	14	5407	5413	10.1016/j.biortech.2010.01.147		WOS:000277581100048

Thakur, S; Zhao, SH; McDermott, PF; Harbottle, H; Abbott, J; English, L; Gebreyes, WA; White, DG	Antimicrobial Resistance, Virulence, and Genotypic Profile Comparison of Campylobacter jejuni and Campylobacter coli Isolated from Humans and Retail Meats	FOODBORNE PATHOGENS AND DISEASE	2010	7	7	835	844	10.1089/fpd.2009.0 487	WOS:000279452700012
Hughes, MK; Yanamala, S; Francisco, MS; Loneragan, GH; Miller, MF; Brashears, MM	Reduction of Multidrug-Resistant and Drug-Susceptible Salmonella in Ground Beef and Freshly Harvested Beef Briskets after Exposure to Commonly Used Industry Antimicrobial Interventions	JOURNAL OF FOOD PROTECTION	2010	73	7	1231	1237		WOS:000280064600004
Du, WX; Abd, SJ; McCarthy, KL; Harris, LJ	Reduction of Salmonella on Inoculated Almonds Exposed to Hot Oil	JOURNAL OF FOOD PROTECTION	2010	73	7	1238	1246		WOS:000280064600005
Park, SI; Marsh, KS; Dawson, P	Application of chitosan-incorporated LDPE film to sliced fresh red meats for shelf life extension	MEAT SCIENCE	2010	85	3	493	499	10.1016/j.meatsci.2 010.02.022	WOS:000278344300017

Hundal, J; Takhar, PS	Experimental study on the effect of glass transition on moisture profiles and stress-crack formation during continuous and time-varying drying of maize kernels	BIOSYSTEMS ENGINEERING	2010	106	2	156	165	10.1016/j.biosystem seng.2010.03.004	WOS:000278710600007
Lopez- Velasco, G; Davis, M; Boyer, RR; Williams, RC; Ponder, MA	Alterations of the phylloepiphytic bacterial community associated with interactions of Escherichia coli O157:H7 during storage of packaged spinach at refrigeration temperatures	FOOD MICROBIOLOGY	2010	27	4	476	486	10.1016/j.fm.2009.1 2.010	WOS:000278170500006
Morey, A; McKee, SR; Dickson, JS; Singh, M	Efficacy of Ultraviolet Light Exposure Against Survival of Listeria monocytogenes on Conveyor Belts	FOODBORNE PATHOGENS AND DISEASE	2010	7	6	737	740	10.1089/fpd.2009.0 464	WOS:000278322000017
Evans, MR; Taylor, M; Kuehny, J	Physical Properties of Biocontainers for Greenhouse Crops Production	HORTTECHNOLOG Y	2010	20	3	549	555		WOS:000281497000014
Fan, C; Hu, ZQ; Riley, LK; Purdy, GA; Mustapha, A; Lin, MS	Detecting Food- and Waterborne Viruses by Surface-Enhanced Raman Spectroscopy	JOURNAL OF FOOD SCIENCE	2010	75	5	M302	M307	10.1111/j.1750- 3841.2010.01619.x	WOS:000279739700030

Neetoo, H; Chen, HQ	Inactivation of Salmonella and Escherichia coli O157:H7 on artificially contaminated alfalfa seeds using high hydrostatic pressure	FOOD MICROBIOLOGY	2010	27	3	332	338	10.1016/j.fm.2009.11.003	WOS:000276561600003
Yoder, SF; Henning, WR; Mills, EW; Doores, S; Ostiguy, N; Cutter, CN	Investigation of Water Washes Suitable for Very Small Meat Plants To Reduce Pathogens on Beef Surfaces	JOURNAL OF FOOD PROTECTION	2010	73	5	907	915		WOS:000277591400013
Trinetta, V; Flores, JD; Cutter, CN	SAKACIN A-CONTAINING PULLULAN FILM: AN ACTIVE PACKAGING SYSTEM TO CONTROL EPIDEMIC CLONES OF LISTERIA MONOCYTOGENES IN READY-TO-EAT FOODS	JOURNAL OF FOOD SAFETY	2010	30	2	366	381	10.1111/j.1745-4565.2010.00213.x	WOS:000276792900011
Aruscavage, D; Phelan, PL; Lee, K; LeJeune, JT	Impact of Changes in Sugar Exudate Created by Biological Damage to Tomato Plants on the Persistence of Escherichia coli O157:H7	JOURNAL OF FOOD SCIENCE	2010	75	4	M187	M192	10.1111/j.1750-3841.2010.01593.x	WOS:000277300600017
Byelashov, OA; Adler, JM; Geornaras, I; Ko, KY; Belk, KE; Smith, GC; Sofos, JN	Evaluation of Brining Ingredients and Antimicrobials for Effects on Thermal Destruction of Escherichia coli O157:H7 in a Meat Model System	JOURNAL OF FOOD SCIENCE	2010	75	4	M209	M217	10.1111/j.1750-3841.2010.01595.x	WOS:000277300600021

Chen, WW; Kim, T; Silva, JL; Marshall, D; Stringer, S	Evaluation of the Antimicrobial Capacity and Phenolics of Extracts from Different Sections of Various Muscadine Cultivars	HORTSCIENCE	2010	45	4	497	497	WOS:000277048100077
Corbin, M; Kim, T; Silva, JL; Marshall, D	Sanitization Treatments of Blueberries for the Frozen/Processing Market	HORTSCIENCE	2010	45	4	498	498	WOS:000277048100081
Villeda, LOI; Friedrich, LM; Schneider, KR; Etxeberria, EJ; Danyluk, MD	Effect of Laser Labeling on the Survival of Salmonella spp. on Tomato Surfaces during Postharvest Storage	HORTSCIENCE	2010	45	4	498	499	WOS:000277048100082
Roberts, W; Shreller, J; Taylor, M; Webber, C	Soil Changes after Four Years of Organic Vegetable Production	HORTSCIENCE	2010	45	4	516	517	WOS:000277048100162
Shrefler, J; Brandenberger, L; Taylor, M; Roberts, W	Yield Response of Okra to Transplanting	HORTSCIENCE	2010	45	4	517	517	WOS:000277048100163

Hintz, LD; Boyer, RR; Ponder, MA; Williams, RC; Rideout, SL	Recovery of Salmonella enterica Newport Introduced through Irrigation Water from Tomato (Lycopersicum esculentum) Fruit, Roots, Stems, and Leaves	HORTSCIENCE	2010	45	4	675	678			WOS:000277048100197
Black, EP; Cascarino, J; Guan, D; Kniel, KE; Hicks, DT; Pivarnik, LF; Hoover, DG	Coliphage as pressure surrogates for enteric viruses in foods	INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES	2010	11	2	239	244	10.1016/j.ifset.2009.07.004		WOS:000276381000001
Zhao, JX; Yan, X; Tong, JF; Means, WJ; McCormick, RJ; Zhu, MJ; Du, M	Mouse AMP-activated protein kinase gamma 3 subunit R225Q mutation affecting mouse growth performance when fed a high-energy diet	JOURNAL OF ANIMAL SCIENCE	2010	88	4	1332	1340	10.2527/jas.2009-2376		WOS:000275898600015
Du, M; Tong, J; Zhao, J; Underwood, KR; Zhu, M; Ford, SP; Nathanielsz, PW	Fetal programming of skeletal muscle development in ruminant animals	JOURNAL OF ANIMAL SCIENCE	2010	88		E51	E60	10.2527/jas.2009-2311		WOS:000276811200008

Pradhan, AK; Ivanek, R; Grohn, YT; Bukowski, R; Geornaras, I; Sofos, JN; Wiedmann, M	Quantitative Risk Assessment of Listeriosis-Associated Deaths Due to <i>Listeria monocytogenes</i> Contamination of Deli Meats Originating from Manufacture and Retail	JOURNAL OF FOOD PROTECTION	2010	73	4	620	630			WOS:000276417100002
Wang, LX; Mustapha, A	EMA-Real-Time PCR as a Reliable Method for Detection of Viable <i>Salmonella</i> in Chicken and Eggs	JOURNAL OF FOOD SCIENCE	2010	75	3	M134	M139	10.1111/j.1750-3841.2010.01525.x		WOS:000276353000012
Strawn, LK; Danyluk, MD	Fate of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> spp. on fresh and frozen cut mangoes and papayas	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2010	138	##	78	84	10.1016/j.ijfoodmicro.2009.12.002		WOS:000276122300011
Koblin, BA; Bonner, S; Hoover, DR; Xu, GZ; Lucy, D; Fortin, P; Putnam, S; Latka, MH	A Randomized Trial of Enhanced HIV Risk-Reduction and Vaccine Trial Education Interventions Among HIV-Negative, High-Risk Women Who Use Noninjection Drugs: The UNITY Study	JAIDS-JOURNAL OF ACQUIRED IMMUNE DEFICIENCY SYNDROMES	2010	53	3	378	387	10.1097/QAI.0b013e3181b7222e		WOS:000275324500013
Strawn, LK; Danyluk, MD	Fate of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> on Fresh and Frozen Cut Pineapples	JOURNAL OF FOOD PROTECTION	2010	73	3	418	424			WOS:000275677900002

<p>Shen, CL; Adler, JM; Geornaras, I; Belk, KE; Smith, GC; Sofos, JN</p>	<p>Inactivation of Escherichia coli O157:H7 in Nonintact Beefsteaks of Different Thicknesses Cooked by Pan Broiling, Double Pan Broiling, or Roasting by Using Five Types of Cooking Appliances</p>	<p>JOURNAL OF FOOD PROTECTION</p>	<p>2010 73 3 461 469</p>	<p>WOS:000275677900007</p>
<p>Jeong, S; Marks, BP; Ryser, ET; Moosekian, SR</p>	<p>Inactivation of Escherichia coli O157:H7 on Lettuce, Using Low- Energy X-Ray Irradiation</p>	<p>JOURNAL OF FOOD PROTECTION</p>	<p>2010 73 3 547 551</p>	<p>WOS:000275677900020</p>
<p>Sargeant, JM; O'Connor, AM; Gardner, IA; Dickson, JS; Torrence, ME; Dohoo, IR; Lefebvre, SL; Morley, PS; Ramirez, A; Snedeker, K</p>	<p>The REFLECT Statement: Reporting Guidelines for Randomized Controlled Trials in Livestock and Food Safety: Explanation and Elaboration</p>	<p>JOURNAL OF FOOD PROTECTION</p>	<p>2010 73 3 579 603</p>	<p>WOS:000275677900026</p>



Dagulo, L; Danyluk, MD; Spann, TM; Valim, MF; Goodrich- Schneider, R; Sims, C; Rouseff, R	Chemical Characterization of Orange Juice from Trees Infected with Citrus Greening (Huanglongbing)	JOURNAL OF FOOD SCIENCE	2010	75	2	C199	C207	10.1111/j.1750-3841.2009.01495.x	WOS:000275110200014
Shin, JM; Harte, B; Ryser, E; Selke, S	Active Packaging of Fresh Chicken Breast, with Allyl Isothiocyanate (AITC) in Combination with Modified Atmosphere Packaging (MAP) to Control the Growth of Pathogens	JOURNAL OF FOOD SCIENCE	2010	75	2	M65	M71	10.1111/j.1750-3841.2009.01465.x	WOS:000275110200023
Scramlin, SM; Newman, MC; Cox, RB; Sepe, HA; Alderton, AL; O'Leary, J; Mikel, WB	Effects of Oregano Oil Brine Enhancement on Quality Attributes of Beef Longissimus dorsi and Semimembranosus Muscles from Various Age Animals	JOURNAL OF FOOD SCIENCE	2010	75	2	S89	S94	10.1111/j.1750-3841.2009.01459.x	WOS:000275110200033

O'Connor, AM; Sargeant, JM; Gardner, IA; Dickson, JS; Torrence, ME	The REFLECT Statement: Methods and Processes of Creating Reporting Guidelines for Randomized Controlled Trials for Livestock and Food Safety by Modifying the CONSORT Statement dagger	ZOONOSES AND PUBLIC HEALTH	2010	57	2	95	104	10.1111/j.1863-2378.2009.01311.x	WOS:000274439500001
Sargeant, JM; O'Connor, AM; Gardner, IA; Dickson, JS; Torrence, ME	The REFLECT Statement: Reporting Guidelines for Randomized Controlled Trials in Livestock and Food Safety: Explanation and Elaboration dagger	ZOONOSES AND PUBLIC HEALTH	2010	57	2	105	136	10.1111/j.1863-2378.2009.01312.x	WOS:000274439500002
Pyla, R; Kim, TJ; Silva, JL; Jung, YS	Enhanced antimicrobial activity of starch-based film impregnated with thermally processed tannic acid, a strong antioxidant	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2010	137	##	154	160	10.1016/j.ijfoodmicr o.2009.12.011	WOS:000274876300006
Neetoo, H; Chen, HQ	Pre-soaking of seeds enhances pressure inactivation of E. coli O157:H7 and Salmonella spp. on crimson clover, red clover, radish and broccoli seeds	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2010	137	##	274	280	10.1016/j.ijfoodmicr o.2009.11.026	WOS:000274876300022

Erickson, MC; Liao, J; Boyhan, G; Smith, C; Ma, L; Jiang, XP; Doyle, MP	Fate of manure-borne pathogen surrogates in static composting piles of chicken litter and peanut hulls	BIORESOURCE TECHNOLOGY	2010	101	3	1014	1020	10.1016/j.biortech.2009.08.105	WOS:000271664600026
Kim, TJ; Silva, JL; Kim, MK; Jung, YS	Enhanced antioxidant capacity and antimicrobial activity of tannic acid by thermal processing	FOOD CHEMISTRY	2010	118	3	740	746	10.1016/j.foodchem.2009.05.060	WOS:000270492800038
Beauchamp, CS; Byelashov, OA; Geornaras, I; Kendall, PA; Scanga, JA; Belk, KE; Smith, GC; Sofos, JN	Fate of Listeria monocytogenes during freezing, thawing and home storage of frankfurters	FOOD MICROBIOLOGY	2010	27	1	144	149	10.1016/j.fm.2009.09.007	WOS:000272436000022
Bisha, B; Weinsattel, N; Brehm-Stecher, BF; Mendonca, A	Antilisterial Effects of Gravinol-S Grape Seed Extract at Low Levels in Aqueous Media and Its Potential Application as a Produce Wash	JOURNAL OF FOOD PROTECTION	2010	73	2	266	273		WOS:000274763600007
Gragg, SE; Brashears, MM	Reduction of Escherichia coli O157:H7 in Fresh Spinach, Using Lactic Acid Bacteria and Chlorine as a Multihurdle Intervention	JOURNAL OF FOOD PROTECTION	2010	73	2	358	361		WOS:000274763600019

Velasquez, A; Breslin, TJ; Marks, BP; Orta-Ramirez, A; Hall, NO; Booren, AM; Ryser, ET	Enhanced Thermal Resistance of Salmonella in Marinated Whole Muscle Compared with Ground Pork	JOURNAL OF FOOD PROTECTION	2010	73	2	372	375		WOS:000274763600022
Singh, M; Mullins, HR; Simpson, SM; Dickson, JS	EFFECT OF ACID ADAPTATION ON THERMAL TOLERANCE OF ESCHERICHIA COLI O157:H7 AND SALMONELLA ENTERICA IN MEAT SERUM	JOURNAL OF FOOD SAFETY	2010	30	1	111	123	10.1111/j.1745-4565.2009.00193.x	WOS:000273903000009
Lidstrom, J; Li, Q; Hoover, DR; Kafulafula, G; Mofenson, LM; Fowler, MG; Thigpen, MC; Kumwenda, N; Taha, TE; Eshleman, SH	Addition of extended zidovudine to extended nevirapine prophylaxis reduces nevirapine resistance in infants who were HIV-infected in utero	AIDS	2010	24	3	381	386	10.1097/QAD.0b013e3283352ef1	WOS:000274374900009

<p>Glesby, MJ; Glycated haemoglobin in diabetic  Hoover, DR; women with and without HIV  Shi, QH; infection: data from the Women's  Danoff, A; Interagency HIV Study  Howard, A;  Tien, P;  Merenstein,  D; Cohen,  M; Golub, E;  DeHovitz, J;  Nowicki, M;  Anastos, K</p>	<p>ANTIVIRAL  THERAPY</p>	<p>2010 15 4 571 577</p>	<p>10.3851/IMP1557</p>	<p>WOS:000280215800004</p>
<p>Hirneisen, Viral Inactivation in Foods: A Review  KA; Black, of Traditional and Novel Food-  EP; Processing Technologies  Cascarino,  JL; Fino, VR;  Hoover, DG;  Kniel, KE</p>	<p>COMPREHENSIVE  REVIEWS IN FOOD  SCIENCE AND  FOOD SAFETY</p>	<p>2010 9 1 3 20</p>	<p>10.1111/j.1541-  4337.2009.00092.x</p>	<p>WOS:000274621900002</p>
<p>Kersting, AL; Differences in Listeria  Medeiros, monocytogenes Contamination of  LC; LeJeune, Rural Ohio Residences With and  JT Without Livestock</p>	<p>FOODBORNE  PATHOGENS AND  DISEASE</p>	<p>2010 7 1 57 62</p>	<p>10.1089/fpd.2009.0  318</p>	<p>WOS:000273302100008</p>

Garcia-Noguera, J; Weller, CL; Oliveira, FIP; Rodrigues, S; Fernandes, FAN	Dual-stage sugar substitution in strawberries with a Stevia-based sweetener	INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES	2010	11	1	225	230	10.1016/j.ifset.2009.07.001	WOS:000274600100030
Neetoo, H; Ye, M; Chen, HQ	Bioactive alginate coatings to control <i>Listeria monocytogenes</i> on cold-smoked salmon slices and fillets	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2010	136	3	326	331	10.1016/j.ijfoodmicro.2009.10.003	WOS:000274079400012
Shearer, AEH; Neetoo, HS; Chen, HQ	Effect of growth and recovery temperatures on pressure resistance of <i>Listeria monocytogenes</i>	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2010	136	3	359	363	10.1016/j.ijfoodmicro.2009.10.034	WOS:000274079400017
Zhao, JX; Hu, J; Zhu, MJ; Means, WJ; Du, M	Trenbolone regulates myogenic differentiation via inducing androgen receptors and beta-catenin interaction in muscle derived stem cells of cattle	JOURNAL OF DAIRY SCIENCE	2010	93		200	200		WOS:000295056200593

<p>Quant, AD; Effect of dietary selenium yeast (Sel-  Pescatore, Plex) and vitamin E supplementation  AJ; Pierce, to broilers on meat quality  JL; characteristics of raw and marinated  McClelland, breast fillets  KM;  Rentfrow,  GR; Cantor,  AH; Ford,  MJ; King,  WD</p>	<p>JOURNAL OF  DAIRY SCIENCE</p>	<p>2010 93 276 276</p>	<p>WOS:000295056201101</p>
<p>Gardner, IA; Reporting standards for randomized  O'Connor, controlled trials in cattle: Improving  AM; the quality of research  Sargeant,  JM;  Dickson, JS;  Torrence,  ME</p>	<p>JOURNAL OF  DAIRY SCIENCE</p>	<p>2010 93 466 466</p>	<p>WOS:000295056201672</p>
<p>Sharma, CS; Antimicrobial effect of sodium  Williams, metasilicate marinade on Salmonella  SK; Rodrick, enterica serovar Typhimurium and  GE psychrotrophs in ready to cook  skinless and boneless chicken breast  meat stored at 4 +/- 1 degrees C</p>	<p>JOURNAL OF  DAIRY SCIENCE</p>	<p>2010 93 474 475</p>	<p>WOS:000295056201698</p>

Sharma, CS; Williams, SK; Rodrick, GE	Antimicrobial effect of sodium metasilicate on Salmonella enterica serovar Typhimurium and psychrotrophs in ready to cook, skin-on chicken breast meat stored at 4 +/- 1 degrees C	JOURNAL OF DAIRY SCIENCE	2010	93	474	474	WOS:000295056201697
Huang, Y; Yan, X; Zhu, MJ; McCormick, RJ; Ford, SP; Nathanielsz, PW; Du, M	Enhanced transforming growth factor beta (TGF-beta) signaling and fibrogenesis in ovine fetal skeletal muscle of obese dams at late gestation.	JOURNAL OF DAIRY SCIENCE	2010	93	540	541	WOS:000295056202150
Yan, X; Huang, Y; Zhu, MJ; Long, NM; Uthlaut, AB; McCormick, RJ; Ford, SP; Nathanielsz, PW; Du, M	Lipid accumulation and fibrosis in skeletal muscle of offspring born to obese dams.	JOURNAL OF DAIRY SCIENCE	2010	93	540	540	WOS:000295056202149
Ma, Y; Zhu, MJ; Nathanielsz, PW; Ford, SP	Up-regulation of nutrient transporters in the placenta of nutrient restricted pregnant ewes	JOURNAL OF DAIRY SCIENCE	2010	93	541	541	WOS:000295056202151



Wang, H; Zhao, J; Huang, Y; Yan, X; Meyer, A; Du, M; Vonnahme, K; Reynolds, L; Caton, J; Zhu, MJ	Excessive maternal selenium intake induces inflammatory response in the ovine fetal gut.	JOURNAL OF DAIRY SCIENCE	2010	93	629	630	WOS:000295056202401
Overhults, DG; Pescatore, AJ; Lopes, I; Morello, G; Jacob, JP; Miller, M; Earnest, J; Gates, RS	Air velocities in poultry houses raising large broilers	JOURNAL OF DAIRY SCIENCE	2010	93	691	691	WOS:000295056202581
Yue, WF; Zhao, JX; Zhu, MJ; Du, M	Hedgehog signaling mediates adipogenesis in C3H10T1/2 cells via down-regulation of COUP-TFII	JOURNAL OF DAIRY SCIENCE	2010	93	759	759	WOS:000295056203043
Du, M; Zhu, MJ; Ford, SP	Impacts of maternal nutrition in farm animal species on growth characteristics of their offspring.	JOURNAL OF DAIRY SCIENCE	2010	93	793	793	WOS:000295056203131

Overhults, DG; Pescatore, AJ; Lopes, I; Morello, G; Jacob, JP; Earnest, J; Miller, M; Gates, RS	Overview of lighting in Kentucky broiler houses.	JOURNAL OF DAIRY SCIENCE	2010	93	827	827	WOS:000295056203228
Zhu, MJ; Wang, BL; Yue, W; Koseoglu, VK; Wang, H; Fang, X; Means, WJ; McCormick, RJ; Gomelsky, M	C-di-GMP signaling pathways are critical for acid resistance of E. coli O157:H7	JOURNAL OF DAIRY SCIENCE	2010	93	854	854	WOS:000295056203300
Cosansu, S; Geornaras, I; Ayhan, K; Sofos, JN	Control of Listeria monocytogenes by bacteriocin-producing Pediococcus aciditactici 13 and its antimicrobial substance in a dry fermented sausage sucuk and in turkey breast	JOURNAL OF FOOD AND NUTRITION RESEARCH	2010	49	4	206 214	WOS:000285073900005

Truong, VT; Effect of alpha-Cyclodextrin-Cinnamic JOURNAL OF  
Boyer, RR; Acid Inclusion Complexes on FOOD  
McKinney, Populations of Escherichia coli PROTECTION  
JM; O157:H7 and Salmonella enterica in  
O'Keefe, SF; Fruit Juices  
Williams, RC

WOS:000273711900015

<p>O'Connor, AM; Sargeant, JM; Gardner, LA; Dickson, JS; Torrence, ME; Dewey, CE; Dohoo, IR; Evans, RB; Gray, JT; Greiner, M; Keefe, G; Lefebvre, SL; Morley, PS; Ramirez, A; Sischo, W; Smith, DR; Snedeker, K; Sofos, JN; Ward, MP; Wells, R</p>	<p>The REFLECT Statement: Methods and Processes of Creating Reporting Guidelines for Randomized Controlled Trials for Livestock and Food Safety</p>	<p>JOURNAL OF FOOD PROTECTION</p>	<p>2010 73 1 132 139</p>	<p>WOS:000273711900021</p>
<p>Du, WX; Danyluk, MD; Harris, LJ</p>	<p>Efficacy of Aqueous and Alcohol-Based Quaternary Ammonium Sanitizers for Reducing Salmonella in Dusts Generated in Almond Hulling and Shelling Facilities</p>	<p>JOURNAL OF FOOD SCIENCE</p>	<p>2010 75 1 M7 M13</p>	<p>10.1111/j.1750-3841.2009.01393.x WOS:000273839400046</p>

Howard, BM; Hung, YC; McWatters, SK	Analysis of Ingredient Functionality and Formulation Optimization of an Instant Peanut Beverage Mix	JOURNAL OF FOOD SCIENCE	2010	75	1	S8	S19	10.1111/j.1750-3841.2009.01380.x	WOS:000273839400055
Kin, S; Schilling, MW; Smith, BS; Silva, JL; Jackson, V; Kim, TJ	Phosphate Type Affects the Quality of Injected Catfish Fillets	JOURNAL OF FOOD SCIENCE	2010	75	1	S74	S80	10.1111/j.1750-3841.2009.01433.x	WOS:000273839400063
Erickson, MC; Liao, J; Ma, L; Jiang, XP; Doyle, MP	Inactivation of Salmonella spp. in cow manure composts formulated to different initial C:N ratios	BIORESOURSE TECHNOLOGY	2009	100	23	5898	5903	10.1016/j.biortech.2009.06.083	WOS:000269812600053
Williams, RC; Sartre, E; Parisot, F; Kurtz, AJ; Acree, TE	A Gas Chromatograph-Pedestal Olfactometer (GC-PO) for the Study of Odor Mixtures	CHEMOSENSORY PERCEPTION	2009	2	4	173	179	10.1007/s12078-009-9056-2	WOS:000272359400001
Chen, BY; Kim, TJ; Silva, JL; Jung, YS	Positive Correlation Between the Expression of inlA and inlB Genes of Listeria monocytogenes and Its Attachment Strength on Glass Surface	FOOD BIOPHYSICS	2009	4	4	304	311	10.1007/s11483-009-9128-5	WOS:000271749300007
Han, FF; Pu, SH; Hou, AX; Ge, BL	Characterization of Clinical and Environmental Types of Vibrio vulnificus Isolates from Louisiana Oysters	FOODBORNE PATHOGENS AND DISEASE	2009	6	10	1251	1258	10.1089/fpd.2009.0343	WOS:000272462700012

Salomao, BCM; Churey, JJ; Aragao, GMF; Worobo, RW	Modeling Penicillium expansum Resistance to Thermal and Chlorine Treatments	JOURNAL OF FOOD PROTECTION	2009	72	12	2618	2622			WOS:000272603400027
Jung, CS; Griffiths, HM; De Jong, DM; Cheng, S; Bodis, M; Kim, TS; De Jong, WS	The potato developer (D) locus encodes an R2R3 MYB transcription factor that regulates expression of multiple anthocyanin structural genes in tuber skin	THEORETICAL AND APPLIED GENETICS	2009	120	1	45	57	10.1007/s00122-009-1158-3		WOS:000271939900005
Cevallos-Cevallos, JM; Reyes-De-Corcuera, JI; Etxeberria, E; Danyluk, MD; Rodrick, GE	Metabolomic analysis in food science: a review	TRENDS IN FOOD SCIENCE & TECHNOLOGY	2009	20	##	557	566	10.1016/j.tifs.2009.07.002		WOS:000272861700006

<p>Taha, TE; Kumwenda, J; Cole, SR; Hoover, DR; Kafulafula, G; Fowler, MG; Thigpen, MC; Li, Q; Kumwenda, NI; Mofenson, L</p>	<p>Postnatal HIV-1 Transmission after Cessation of Infant Extended Antiretroviral Prophylaxis and Effect of Maternal Highly Active Antiretroviral Therapy</p>	<p>JOURNAL OF INFECTIOUS DISEASES</p>	<p>2009 200 10 1490 1497 10.1086/644598</p>	<p>WOS:000271147100002</p>
<p>Zbasnik, R; Carr, T; Weller, C; Hwang, KT; Wang, LJ; Cuppett, S; Schlegel, V</p>	<p>Anti proliferation Properties of Grain Sorghum Dry Distiller's Grain Lipids in Caco-2 Cells</p>	<p>JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY</p>	<p>2009 57 21 ##### 10441 10.1021/jf902136p</p>	<p>WOS:000271290800078</p>
<p>Han, FF; Pu, SH; Wang, F; Meng, JH; Ge, BL</p>	<p>Fitness cost of macrolide resistance in Campylobacter jejuni</p>	<p>INTERNATIONAL JOURNAL OF ANTIMICROBIAL AGENTS</p>	<p>2009 34 5 462 466 10.1016/j.ijantimicag.2009.06.019</p>	<p>WOS:000270544200014</p>

Hoyle, AR; Brooks, JC; Thompson, LD; Palmore, W; Stephens, TP; Brashears, MM	Spoilage and Safety Characteristics of Ground Beef Treated with Lactic Acid Bacteria	JOURNAL OF FOOD PROTECTION	2009	72	11	2278	2283	WOS:000271720700006
Pu, SH; Beaulieu, JC; Prinyawiwat kul, W; Ge, BL	Effects of Plant Maturity and Growth Media Bacterial Inoculum Level on the Surface Contamination and Internalization of Escherichia coli O157:H7 in Growing Spinach Leaves	JOURNAL OF FOOD PROTECTION	2009	72	11	2313	2320	WOS:000271720700011
Jenkins, BM; Williams, RB; Parker, N; Tittmann, P; Hart, Q; Gildart, MC; Kaffka, S; Hartsough, BR; Dempster, P	Sustainable use of California biomass resources can help meet state and national bioenergy targets	CALIFORNIA AGRICULTURE	2009	63	4	168	177	WOS:000270705100005



Rajashekara , G; Drozd, M; Gangaiah, D; Jeon, B; Liu, Z; Zhang, QJ	Functional Characterization of the Twin-Arginine Translocation System in Campylobacter jejuni	FOODBORNE PATHOGENS AND DISEASE	2009	6	8	935	945	10.1089/fpd.2009.0298	WOS:000270416900003
Dominguez, SA; Schaffner, DW	Survival of Salmonella in Processed Chicken Products during Frozen Storage	JOURNAL OF FOOD PROTECTION	2009	72	10	2088	2092		WOS:000270521600008
McKinney, J; Williams, RC; Boardman, GD; Eifert, JD; Sumner, SS	Dose of UV Light Required To Inactivate Listeria monocytogenes in Distilled Water, Fresh Brine, and Spent Brine	JOURNAL OF FOOD PROTECTION	2009	72	10	2144	2150		WOS:000270521600015
Laury, AM; Alvarado, MV; Nace, G; Alvarado, CZ; Brooks, JC; Echeverry, A; Brashears, MM	Validation of a Lactic Acid- and Citric Acid-Based Antimicrobial Product for the Reduction of Escherichia coli O157:H7 and Salmonella on Beef Tips and Whole Chicken Carcasses	JOURNAL OF FOOD PROTECTION	2009	72	10	2208	2211		WOS:000270521600025

Rodriguez-Marval, M; Geornaras, I; Kendall, PA; Scanga, JA; Belk, KE; Sofos, JN	Microwave Oven Heating for Inactivation of <i>Listeria Monocytogenes</i> on Frankfurters before Consumption	JOURNAL OF FOOD SCIENCE	2009	74	8	M453	M460	10.1111/j.1750-3841.2009.01325.x	WOS:000270596100020
Hoi, JT; Weller, CL; Schlegel, VL; Cuppett, SL; Lee, JY; Carr, TP	Sorghum distillers dried grain lipid extract increases cholesterol excretion and decreases plasma and liver cholesterol concentration in hamsters	JOURNAL OF FUNCTIONAL FOODS	2009	1	4	381	386	10.1016/j.jff.2009.09.005	WOS:000284560100008
Abdullah, MAF; Moussa, S; Taylor, MD; Adang, MJ	<i>Manduca sexta</i> (Lepidoptera: Sphingidae) cadherin fragments function as synergists for Cry1A and Cry1C <i>Bacillus thuringiensis</i> toxins against noctuid moths <i>Helicoverpa zea</i> , <i>Agrotis ipsilon</i> and <i>Spodoptera exigua</i>	PEST MANAGEMENT SCIENCE	2009	65	10	1097	1103	10.1002/ps.1798	WOS:000270033100007
Lloyd, T; Alvarado, CZ; Brashears, MM; Thompson, LD; McKee, SR; Berrang, M	Control of <i>Listeria monocytogenes</i> in turkey deli loaves using organic acids as formulation ingredients	POULTRY SCIENCE	2009	88	10	2235	2239	10.3382/ps.2009-00034	WOS:000271291700031

Erickson, MC; Liao, J; Ma, L; Jiang, XP; Doyle, MP	Pathogen Inactivation In Cow Manure Compost	COMPOST SCIENCE & UTILIZATION	2009	17	4	229	236	WOS:000272055600004
Lowrance, DW; Ndamage, F; Kayirangwa, E; Ndagije, F; Lo, W; Hoover, DR; Hanson, J; Elul, B; Ayaba, A; Ellerbrock, T; Rukundo, A; Shumbusho, F; Nash, D; Mugabo, J; Assimwe, A	Adult Clinical and Immunologic Outcomes of the National Antiretroviral Treatment Program in Rwanda During 2004-2005	JAIDS-JOURNAL OF ACQUIRED IMMUNE DEFICIENCY SYNDROMES	2009	52	1	49	55	WOS:000269373400007

Pangloli, P; Hung, YC; Beuchat, LR; King, CH; Zha, ZH	Reduction of Escherichia coli O157:H7 on Produce by Use of Electrolyzed Water under Simulated Food Service Operation Conditions	JOURNAL OF FOOD PROTECTION	2009	72	9	1854	1861		WOS:000269632000007
Pal, A; Labuza, TP; Diez- Gonzalez, F	Safety-Based Shelf Life Model for Frankfurters Based on Time To Detect Listeria monocytogenes with Initial Inoculum below Detection Limit	JOURNAL OF FOOD PROTECTION	2009	72	9	1878	1884		WOS:000269632000010
Mogollon, MA; Marks, BP; Booren, AM; Orta- Ramirez, A; Ryser, ET	Effect of Beef Product Physical Structure on Salmonella Thermal Inactivation	JOURNAL OF FOOD SCIENCE	2009	74	7	M347	M351	10.1111/j.1750- 3841.2009.01253.x	WOS:000269498300020
Kumar, V; Jonnalagadd a, D; Subbiah, J; Wee, AP; Thippareddi , H; Birla, S	A 3-D HEAT TRANSFER AND FLUID FLOW MODEL FOR COOLING OF A SINGLE EGG UNDER FORCED CONVECTION	TRANSACTIONS OF THE ASABE	2009	52	5	1627	1637		WOS:000272000400021
Govindaraja n, KN; Kandala, CVK; Subbiah, J	NIR REFLECTANCE SPECTROSCOPY FOR NONDESTRUCTIVE MOISTURE CONTENT DETERMINATION IN PEANUT KERNELS	TRANSACTIONS OF THE ASABE	2009	52	5	1661	1665		WOS:000272000400024

Park, HG; Cho, SD; Kim, JH; Lee, H; Chung, SH; Kim, SB; Kim, HS; Kim, T; Choi, NJ; Kim, YJ	Characterization of Conjugated Linoleic Acid Production by Bifidobacterium breve LMC 520	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY	2009	57	16	7571	7575	10.1021/jf9014813	WOS:000269042900059
Shrestha, S; Schaffner, D; Nummer, BA	Sensory quality and food safety of boneless chicken breast portions thawed rapidly by submersion in hot water	FOOD CONTROL	2009	20	8	706	708	10.1016/j.foodcont. 2008.09.011	WOS:000265348300004
Barmpalia- Davis, IM; Geornaras, I; Kendall, PA; Sofos, JN	Effect of fat content on survival of Listeria monocytogenes during simulated digestion of inoculated beef frankfurters stored at 7 degrees C	FOOD MICROBIOLOGY	2009	26	5	483	490	10.1016/j.fm.2009.0 2.011	WOS:000267045800005
Echeverry, A; Brooks, JC; Miller, MF; Collins, JA; Loneragan, GH; Brashears, MM	Validation of Intervention Strategies To Control Escherichia coli O157:H7 and Salmonella Typhimurium DT 104 in Mechanically Tenderized and Brine- Enhanced Beef	JOURNAL OF FOOD PROTECTION	2009	72	8	1616	1623		WOS:000268941700004

McKinney, JM; Williams, RC; Boardman, GD; Eifert, JD; Sumner, SS	Effect of Acid Stress, Antibiotic Resistance, and Heat Shock on the Resistance of <i>Listeria monocytogenes</i> to UV Light When Suspended in Distilled Water and Fresh Brine	JOURNAL OF FOOD PROTECTION	2009	72	8	1634	1640		WOS:000268941700006
Brehm-Stecher, B; Young, C; Jaykus, LA; Tortorello, ML	Sample Preparation: The Forgotten Beginning	JOURNAL OF FOOD PROTECTION	2009	72	8	1774	1789		WOS:000268941700031
Yoon, Y; Mukherjee, A; Belk, KE; Scanga, JA; Smith, GC; Sofos, JN	Effect of tenderizers combined with organic acids on <i>Escherichia coli</i> O157:H7 thermal resistance in non-intact beef	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2009	133	##	78	85	10.1016/j.ijfoodmicr o.2009.05.004	WOS:000268219600010
Jin, MF; Davidson, PM; Zivanovic, S; Zhong, QX	Production of corn zein microparticles with loaded lysozyme directly extracted from hen egg white using spray drying: Extraction studies	FOOD CHEMISTRY	2009	115	2	509	514	10.1016/j.foodchem .2008.12.041	WOS:000264687500018
Zhong, QX; Jin, MF; Davidson, PM; Zivanovic, S	Sustained release of lysozyme from zein microcapsules produced by a supercritical anti-solvent process	FOOD CHEMISTRY	2009	115	2	697	700	10.1016/j.foodchem .2008.12.063	WOS:000264687500048

Spann, T; Danyluk, MD; Ebel, RC; Burns, JK	Debris Accumulation in Loads of Mechanically Harvested Oranges	HORTSCIENCE	2009	44	4	1034	1035		WOS:000267691700222
Evans, M; Kuehny, J; Taylor, MD	Physical Properties of Biocontainers Designed for Greenhouse Crops Production	HORTSCIENCE	2009	44	4	1092	1092		WOS:000267691700391
Kuehny, J; Evans, M; Taylor, MD	Assessing Biodegradable Containers for Greenhouse and Landscape Performance	HORTSCIENCE	2009	44	4	1148	1148		WOS:000267691700564
Sofos, JN	ASAS Centennial Paper: Developments and future outlook for postslaughter food safety	JOURNAL OF ANIMAL SCIENCE	2009	87	7	2448	2457	10.2527/jas.2008- 1264	WOS:000267021300030
Cattaneo, AA; Wilson, R; Doohan, D; LeJeune, JT	Bovine veterinarians' knowledge, beliefs, and practices regarding antibiotic resistance on Ohio dairy farms	JOURNAL OF DAIRY SCIENCE	2009	92	7	3494	3502	10.3168/jds.2008- 1575	WOS:000267022500054
Skandamis, PN; Stopforth, JD; Yoon, Y; Kendall, PA; Sofos, JN	Heat and Acid Tolerance Responses of <i>Listeria monocytogenes</i> as Affected by Sequential Exposure to Hurdles during Growth	JOURNAL OF FOOD PROTECTION	2009	72	7	1412	1418		WOS:000267812800006
Shearer, AEH; Kniel, KE	High Hydrostatic Pressure for Development of Vaccines	JOURNAL OF FOOD PROTECTION	2009	72	7	1500	1508		WOS:000267812800021

Theofel, CG; Harris, LJ	Impact of Preinoculation Culture Conditions on the Behavior of Escherichia coli O157:H7 Inoculated onto Romaine Lettuce (Lactuca sativa) Plants and Cut Leaf Surfaces	JOURNAL OF FOOD PROTECTION	2009	72	7	1553	1559		WOS:000267812800028
Kim, J; Luo, F; Jiang, XP	Factors Impacting the Regrowth of Escheri coli O157:H7 in Dairy Manure Compost	JOURNAL OF FOOD PROTECTION	2009	72	7	1576	1584		WOS:000267812800031
Leguizamon , C; Weller, CL; Schlegel, VL; Carr, TP	Plant Sterol and Policosanol Characterization of Hexane Extracts from Grain Sorghum, Corn and their DDGS	JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY	2009	86	7	707	716	10.1007/s11746-009-1398-z	WOS:000267295900012
Chen, HQ; Neetoo, H; Ye, M; Joerger, RD	Differences in pressure tolerance of Listeria monocytogenes strains are not correlated with other stress tolerances and are not based on differences in CtsR	FOOD MICROBIOLOGY	2009	26	4	404	408	10.1016/j.fm.2009.01.007	WOS:000266028500006
Silva, JL; Arancibia, RA; Kim, T	Sensory Evaluation of Baked and Microwaved Sweetpotato Cultivars and Lines	HORTSCIENCE	2009	44	3	575	575		WOS:000267154900133
Taylor, MJ; Fish, W; Bruton, B	Economics of Using Watermelon Juice as a No-cost Diluent and Supplemental Sugar Source for Fermentation of Molasses in Ethanol Production	HORTSCIENCE	2009	44	3	576	576		WOS:000267154900135
Shen, C; Geornaras, I; Kendall, PA; Sofos, JN	Antilisterial activities of salad dressings, without or with prior microwave oven heating, on frankfurters during simulated home storage	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2009	132	1	9	13	10.1016/j.ijfoodmicr.o.2009.03.008	WOS:000266713300002



Raiszadeh, F; Hoover, DR; Lee, I; Shi, QH; Anastos, K; Gao, W; Kaplan, RC; Glesby, MJ	Plasma Homocysteine Is Not Associated With HIV Serostatus or Antiretroviral Therapy in Women	JAIDS-JOURNAL OF ACQUIRED IMMUNE DEFICIENCY SYNDROMES	2009	51	2	175	178		WOS:000266463600010
Lestari, SI; Han, FF; Fei, W; Ge, BL	Prevalence and Antimicrobial Resistance of Salmonella Serovars in Conventional and Organic Chickens from Louisiana Retail Stores	JOURNAL OF FOOD PROTECTION	2009	72	6	1165	1172		WOS:000266956000002
Yang, H; Kendall, PA; Medeiros, L; Sofos, JN	Inactivation of Listeria monocytogenes, Escherichia coli O157:H7, and Salmonella Typhimurium with Compounds Available in Households	JOURNAL OF FOOD PROTECTION	2009	72	6	1201	1208		WOS:000266956000006
Boyer, RR; Matak, K; Sumner, SS; Meadows, B; Williams, RC; Eifert, JD; Birbari, W	Survival of Listeria monocytogenes, Listeria innocua, and Lactic Acid Bacteria in Chill Brines	JOURNAL OF FOOD SCIENCE	2009	74	5	M219	M223	10.1111/j.1750-3841.2009.01182.x	WOS:000266179400024

Lakins, DG; Alvarado, CZ; Luna, AM; O'keefe, SF; Boyce, JB; Thompson, LD; Brashears, MT; Brooks, JC; Brashears, MM	Comparison of quality attributes of shell eggs subjected to directional microwave technology	POULTRY SCIENCE	2009	88	6	1257	1265	10.3382/ps.2008-00273	WOS:000266043400020
Juneja, VK; Melendres, MV; Huang, L; Subbiah, J; Thippareddi , H	Mathematical modeling of growth of Salmonella in raw ground beef under isothermal conditions from 10 to 45 degrees C	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2009	131	##	106	111	10.1016/j.ijfoodmicro.2009.01.034	WOS:000266129700003
Neetoo, H; Ye, M; Chen, HQ	Factors affecting the efficacy of pressure inactivation of Escherichia coli O157:H7 on alfalfa seeds and seed viability	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2009	131	##	218	223	10.1016/j.ijfoodmicro.2009.02.028	WOS:000266129700019
Joerger, RD; Sartori, CA; Kniel, KE	Comparison of Genetic and Physiological Properties of Salmonella enterica Isolates from Chickens Reveals One Major Difference Between Serovar Kentucky and Other Serovars: Response to Acid	FOODBORNE PATHOGENS AND DISEASE	2009	6	4	503	512	10.1089/fpd.2008.0144	WOS:000265783100012

Bassil, N; Hummer, KE; Postman, JD; Fazio, G; Baldo, A; Armas, I; Williams, R	Nomenclature and genetic relationships of apples and pears from Terceira Island	GENETIC RESOURCES AND CROP EVOLUTION	2009	56	3	339	352	10.1007/s10722-008- 9369-z	WOS:000264835300006
Mahovic, M; Bartz, JA; Schneider, KR; Tenney, JD	Chlorine Dioxide Gas from an Aqueous Solution: Reduction of Salmonella in Wounds on Tomato Fruit and Movement to Sinks in a Treatment Chamber	JOURNAL OF FOOD PROTECTION	2009	72	5	952	958		WOS:000265955600005
Pradhan, AK; Ivanek, R; Grohn, YT; Geornaras, I; Sofos, JN; Wiedmann, M	Quantitative Risk Assessment for Listeria monocytogenes in Selected Categories of Deli Meats: Impact of Lactate and Diacetate on Listeriosis Cases and Deaths	JOURNAL OF FOOD PROTECTION	2009	72	5	978	989		WOS:000265955600009
Yang, H; Kendall, PA; Medeiros, LC; Sofos, JN	Efficacy of Sanitizing Agents against Listeria monocytogenes Biofilms on High-Density Polyethylene Cutting Board Surfaces	JOURNAL OF FOOD PROTECTION	2009	72	5	990	998		WOS:000265955600010

Salomao, BCM; Aragao, GMF; Churey, JJ; Padilla-Zakour, OI; Worobo, RW	Influence of Storage Temperature and Apple Variety on Patulin Production by <i>Penicillium expansum</i>	JOURNAL OF FOOD PROTECTION	2009	72	5	1030	1036		WOS:000265955600016
Yoon, Y; Geornaras, I; Kendall, PA; Sofos, JN	Modeling the Effect of Marination and Temperature on Salmonella Inactivation during Drying of Beef Jerky	JOURNAL OF FOOD SCIENCE	2009	74	4	M165	M171	10.1111/j.1750-3841.2009.01126.x	WOS:000265937800018
Maneerote, J; Noomhorm, A; Takhar, PS	Optimization of processing conditions to reduce oil uptake and enhance physico-chemical properties of deep fried rice crackers	LWT-FOOD SCIENCE AND TECHNOLOGY	2009	42	4	805	812	10.1016/j.lwt.2008.11.012	WOS:000263580500002
Shen, C; Geornaras, I; Kendall, PA; Sofos, JN	Control of <i>Listeria monocytogenes</i> on Frankfurters by Dipping in Hops Beta Acids Solutions	JOURNAL OF FOOD PROTECTION	2009	72	4	702	706		WOS:000265124700002
Keeling, C; Niebuhr, SE; Acuff, GR; Dickson, JS	Evaluation of <i>Escherichia coli</i> Biotype I as a Surrogate for <i>Escherichia coli</i> O157:H7 for Cooking, Fermentation, Freezing, and Refrigerated Storage in Meat Processes	JOURNAL OF FOOD PROTECTION	2009	72	4	728	732		WOS:000265124700006
Willford, J; Mills, K; Goodridge, LD	Evaluation of Three Commercially Available Enzyme-Linked Immunosorbent Assay Kits for Detection of Shiga Toxin	JOURNAL OF FOOD PROTECTION	2009	72	4	741	747		WOS:000265124700008

Fluckey, WM; Loneragan, GH; Warner, RD; Echeverry, A; Brashears, MM	Diversity and Susceptibility of Enterococcus Isolated from Cattle before and after Harvest	JOURNAL OF FOOD PROTECTION	2009	72	4	766	774		WOS:000265124700012
Harte, F; Black, G; Davidson, PM	Theil Error Splitting Method for Selecting the "Best Model" in Microbial Inactivation Studies	JOURNAL OF FOOD PROTECTION	2009	72	4	843	848		WOS:000265124700022
Miles, JM; Sumner, SS; Boyer, RR; Williams, RC; Latimer, JG; McKinney, JM	Internalization of Salmonella enterica Serovar Montevideo into Greenhouse Tomato Plants through Contaminated Irrigation Water or Seed Stock	JOURNAL OF FOOD PROTECTION	2009	72	4	849	852		WOS:000265124700023
Schilling, MW; Yoon, Y; Tokarskyy, O; Pham, AJ; Williams, RC; Marshall, DL	Effects of ionizing irradiation and hydrostatic pressure on Escherichia coli O157:H7 inactivation, chemical composition, and sensory acceptability of ground beef patties	MEAT SCIENCE	2009	81	4	705	710	10.1016/j.meatsci.2008.10.023	WOS:000263429000020

Joerger, RD; Sabesan, S; Visioli, D; Urian, D; Joerger, MC	Antimicrobial Activity of Chitosan Attached to Ethylene Copolymer Films	PACKAGING TECHNOLOGY AND SCIENCE	2009	22	3	125	138	10.1002/pts.822	WOS:000265337700001
Nie, L; Siebert, KJ	Modeling Physicochemical Properties and Activity of Aspartyl Proteinases Based on Amino Acid Composition	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY	2009	57	6	2536	2543	10.1021/jf802971n	WOS:000264303300063
Kingsley, DH; Chen, HQ	Influence of pH, salt, and temperature on pressure inactivation of hepatitis A virus	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2009	130	1	61	64	10.1016/j.ijfoodmicro.2009.01.004	WOS:000264048000011
Han, FF; Lestari, SI; Pu, SH; Ge, BL	Prevalence and Antimicrobial Resistance Among Campylobacter spp. in Louisiana Retail Chickens After the Enrofloxacin Ban	FOODBORNE PATHOGENS AND DISEASE	2009	6	2	163	171	10.1089/fpd.2008.0171	WOS:000263818200003
Solomon, EB; Fino, V; Wei, J; Kniel, KE	Comparative susceptibilities of hepatitis A virus, feline calicivirus, bacteriophage MS2 and bacteriophage Phi X-174 to inactivation by quaternary ammonium and oxidative disinfectants	INTERNATIONAL JOURNAL OF ANTIMICROBIAL AGENTS	2009	33	3	288	289	10.1016/j.ijantimicag.2008.09.004	WOS:000263991200021
Singh, A; Casey, KD; King, WD; Pescatore, AJ; Gates, RS; Ford, MJ	Efficacy of urease inhibitor to reduce ammonia emission from poultry houses	JOURNAL OF APPLIED POULTRY RESEARCH	2009	18	1	34	42	10.3382/japr.2008-00046	WOS:000266215700006

Mukherjee, A; Yoon, Y; Geornaras, I; Belk, KE; Scanga, JA; Smith, GC; Sofos, JN	Effect of Meat Binding Formulations on Thermal Inactivation of Escherichia coli O157:H7 Internalized in Beef	JOURNAL OF FOOD SCIENCE	2009	74	2	M94	M99	10.1111/j.1750-3841.2008.01035.x	WOS:000264272500043
Kim, TJ; Silva, JL; Weng, WL; Chen, WW; Corbitt, M; Jung, YS; Chen, YS	Inactivation of Enterobacter sakazakii by water-soluble muscadine seed extracts	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2009	129	3	295	299	10.1016/j.ijfoodmicr.2008.12.014	WOS:000264048200012
Pathanibul, P; Taylor, TM; Davidson, PM; Harte, F	Inactivation of Escherichia coli and Listeria innocua in apple and carrot juices using high pressure homogenization and nisin	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY	2009	129	3	316	320	10.1016/j.ijfoodmicr.2008.12.020	WOS:000264048200016
Basaran-Akgul, N; Churey, JJ; Basaran, P; Worobo, RW	Inactivation of different strains of Escherichia coli O157:H7 in various apple ciders treated with dimethyl dicarbonate (DMDC) and sulfur dioxide (SO2) as an alternative method	FOOD MICROBIOLOGY	2009	26	1	8	15	10.1016/j.fm.2008.07.011	WOS:000261924800003

Byelashov, OA; Carlson, BA; Geornaras, I; Kendall, PA; Scanga, JA; Sofos, JN	Fate of post-processing inoculated <i>Listeria monocytogenes</i> on vacuum-packaged pepperoni stored at 4, 12 or 25 degrees C	FOOD MICROBIOLOGY	2009	26	1	77	81	10.1016/j.fm.2008.08.008	WOS:000261924800014
Skandamis, PN; Stopforth, JD; Ashton, LV; Geornaras, I; Kendall, PA; Sofos, JN	<i>Escherichia coli</i> O157:H7 survival, biofilm formation and acid tolerance under simulated slaughter plant moist and dry conditions	FOOD MICROBIOLOGY	2009	26	1	112	119	10.1016/j.fm.2008.09.001	WOS:000261924800019
Cabrera-Diaz, E; Moseley, TM; Lucia, LM; Dickson, JS; Castillo, A; Acuff, GR	Fluorescent Protein-Marked <i>Escherichia coli</i> Biotype I Strains as Surrogates for Enteric Pathogens in Validation of Beef Carcass Interventions	JOURNAL OF FOOD PROTECTION	2009	72	2	295	303		WOS:000263186700009
Black, DG; Harte, F; Davidson, PM	<i>Escherichia coli</i> Thermal Inactivation Relative to Physiological State	JOURNAL OF FOOD PROTECTION	2009	72	2	399	402		WOS:000263186700022



<p>Trevino, J; Ballieu, B; Yost, R; Danna, S; Harris, G; Dejonckhee re, J; Dimitroff, D; Philips, M; Han, I; Moore, C; Dawson, P</p>	<p>EFFECT OF BITING BEFORE DIPPING (DOUBLE-DIPPING) CHIPS ON THE BACTERIAL POPULATION OF THE DIPPING SOLUTION</p>	<p>JOURNAL OF FOOD SAFETY</p>	<p>2009 29 1 37 48</p>	<p>10.1111/j.1745- 4565.2008.00137.x</p>	<p>WOS:000262670800004</p>
<p>Glesby, MJ; Hoover, DR; Raiszadeh, F; Lee, I; Shi, Q; Milne, G; Sanchez, SC; Gao, W; Kaplan, RC; Morrow, JD; Anastos, K</p>	<p>Oxidant stress in HIV-infected women from the Women's Interagency HIV Study</p>	<p>ANTIVIRAL THERAPY</p>	<p>2009 14 6 763 769</p>	<p>10.3851/IMP1290</p>	<p>WOS:000270880100004</p>

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Addition of extended zidovudine to extended nevirapine prophylaxis reduces resistance in infants who were HIV-infected in utero: the PEPI-Malawi Study

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Lidstrom, J; Kumwenda, N; Kafulafula, G; Hoover, DR; Kumwenda, J; Mofenson, LM; Fowler, MG; Thigpen, MC; Taha, TE; Eshleman, SH	Antiretroviral treatment of HIV-infected women can induce multiclass drug resistance in their breastfeeding infants	ANTIVIRAL THERAPY	2009	14	4	A158	A158			WOS:000268039900152
LeJeune, JT; Rajala-Schultz, PJ	Unpasteurized Milk: A Continued Public Health Threat	CLINICAL INFECTIOUS DISEASES	2009	48	1	93	100	10.1086/595007		WOS:000261546800013
Sofos, JN	Preparing safe nonintact meat products - A review	FLEISCHWIRTSCHAFT	2009	89	8	99	104			WOS:000269194400024
Takhar, PS; Head, KL; Hendrix, KM; Smith, DM	Predictive Modeling of Salmonella Species Inactivation in Ground Pork and Turkey during Cooking	INTERNATIONAL JOURNAL OF FOOD ENGINEERING	2009	5	2			10.2202/1556-3758.1642		WOS:000273564100010
Hundal, J; Takhar, PS	Dynamic Viscoelastic Properties and Glass Transition Behavior of Corn Kernels	INTERNATIONAL JOURNAL OF FOOD PROPERTIES	2009	12	2	295	307	10.1080/10942910701687477		WOS:000264509800003

Kin, S; Schilling, MW; Silva, JL; Smith, BS; Jackson, V; Kim, T	Effects of Phosphate Type on the Quality of Vacuum-Tumbled Catfish Fillets	JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY	2009 18 4	400 415	10.1080/104988509 03231187	WOS:000271021600010
Taylor, MS; Knowlton, KF; McGilliard, ML; Swecker, WS; Ferguson, JD; Wu, Z; Hanigan, MD	Dietary calcium has little effect on mineral balance and bone mineral metabolism through twenty weeks of lactation in Holstein cows	JOURNAL OF DAIRY SCIENCE	2009 92 1	223 237	10.3168/jds.2008- 1345	WOS:000261948600025
Kumar, S; Thippareddi , H; Subbiah, J; Zivanovic, S; Davidson, PM; Harte, F	Inactivation of Escherichia coli K-12 in Apple Juice Using Combination of High-Pressure Homogenization and Chitosan	JOURNAL OF FOOD SCIENCE	2009 74 1	M8 M14	10.1111/j.1750- 3841.2008.00974.x	WOS:000262647800014

Ao, T; Cantor, AH; Pescatore, AJ; Ford, MJ; Pierce, JL; Dawson, KA	Effect of enzyme supplementation and acidification of diets on nutrient digestibility and growth performance of broiler chicks	POULTRY SCIENCE	2009	88	1	111	117	10.3382/ps.2008- 00191	WOS:000262091000017
Zhu, MJ; Mendonca, A; Ismail, HA; Ahn, DU	Fate of <i>Listeria monocytogenes</i> in ready-to-eat turkey breast rolls formulated with antimicrobials following electron-beam irradiation	POULTRY SCIENCE	2009	88	1	205	213	10.3382/ps.2007- 00386	WOS:000262091000027