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2015 Peer Reviewed Publications

1. Acheson, R.J., D.R. Woerner, J.N. Martin, K.E. Belk, T.E. Engle, T.R. Brown, J.C. Brooks, A.M. Luna, L.D. Thompson, H.L. Grimes, A.N. Arnold, J.W. Savell, K.B. Gehring, L.W. Douglass, J.C. Howe, K.Y. Patterson, J.M. Roseland, J.R. Williams, A. Cifelli, J.M. Leheska, and S.H. McNeill. 2015. Nutrient database improvement project: Separable components and proximate composition of raw and cooked retail cuts from the beef loin and round. Meat Sci. 110:236-244.
2. Acosta, O., Sullivan, E.K., Gao, X., Padilla-Zakour, O.I. 2014. Pickled Egg Production: Effect of Brine Acetic Acid Concentration and Packing Conditions on Acidification Rate. J. Food Protect. 77(5):788-95. doi:10.4315/0362-028X.JFP-13-362.
3. Acosta, O., Vermeylen, F.M., Noel, C., Padilla-Zakour, O.I. 2015. Modeling the effects of process conditions on the accumulated lethality values of thermally processed pickled carrots. Food Cont 51:390-6.
4. Adhikari, A., Syamaladevi, R. M., Killinger, K., and Sablani, S. S. 2015. Ultraviolet –C light inactivation of Escherichia coli O157:H7 and Listeria monocygotenes on organic fruit surfaces. International Journal of Food Microbiol. 210:136-142.
5. Alsallaiy, Ibtehal, Han, Inyee, Martinez-Dawson, Rose, Dawson, Paul. 2015 Recovery, survival and transfer of bacteria on restaurant menus. Journal of Food Safety, Article first published online: 27 JUL 2015 | DOI: 10.1111/jfs.12212.
6. Arthur, S. E., and K. E. Gibson. 2015. Environmental persistence of Tulane virus—a surrogate for human norovirus. Can. J. Microbiol. doi: 10.1139/cjm-2015-0756 virulence gene mviN
7. Arthur, S. E., and K. E. Gibson. Physicochemical stability profile of Tulane virus—a human norovirus surrogate. J. Appl. Microbiol. 119:828-875.
8. Baker, C. A., P. M. Rubinelli, S. H. Park, and S. C. Ricke. 2015. Immuno-based detection of shiga toxin-producing pathogenic Escherichia coli – A review on current approaches and potential strategies for optimization. Crit. Revs. Microbiol. (In press).
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10. Baker, C.A., P.M. Rubinelli, S. H. Park, F. Carbonero, and S.C. Ricke. 2015. Shiga toxin-producing Escherichia coli in food: Incidence, ecology, and detection strategies in the United States. Food Control doi:10.1016/j.foodcont.2015.06.011
11. Balaguero, A.N., A. Sreedharan, and K.R. Schneider. 2015. Effect of Overhead Spray and Brush Roller Treatment on the Survival of Pectobacterium and Salmonella on Tomato Surfaces. J. Food Protect. 78(1):51-56.
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