

2017 Peer Reviewed Publications

1. Abeysundara, P. D., N. Dhowlaghar, R. Nannapaneni, M.W. Schilling, S. Chang, S., B.S.M. Mahmoud, C.S. Sharma, and D.P. Ma. 2017. Growth and biofilm formation by *Listeria monocytogenes* in cantaloupe flesh and peel extracts on four food-contact surfaces at 22°C and 10°C. *Food Control* 80: 131-142.
2. Adam, B.D., R. Holcomb, M. D. Buser, B. Mayfield, J. Thomas, C.A. O'Bryan, P.G. Crandall, D. Knipe, R. Knipe, and S.C. Ricke. 2016. Enhancing food safety, product quality, and value-added in food supply chains using whole-chain traceability. *The International Food and Agribusiness Management Review* 19 (Issue A): 191-214.
3. Adkins J, K. Boehle, C. Friend C, B. Chamberlain, B. Bisha, and C. Henry. 2017. Colorimetric and electrochemical bacteria detection using printed paper- and transparency-based analytic devices. *Anal Chem.* 21;89(6):3613-3621. doi: 10.1021/acs.analchem.6b05009.
4. Akhtar, M., S. Viazis, K. Christensen, P. Kraemer, F. Diez-Gonzalez. 2017. Isolation, characterization and evaluation of virulent bacteriophages against *Listeria monocytogenes* *Food Control.* 75: 108-115.
5. Almand, E. A., M. D. Moore, and L. A. Jaykus. 2017. Virus-Bacteria Interactions: An Emerging Topic in Human Infection. *Viruses* 9:58–68.
6. Almand, E. A., M. D. Moore, and L.-A. Jaykus. 2017. Norovirus Binding to Ligands Beyond Histo-Blood Group Antigens. *Front. Microbiol.* 8:2549.
7. Bacon K, Boyer R, Denbow C, Neilson A, Williams RC. 2017. Antibacterial activity of jalapeño pepper (*Capsicum annum* var. *annum*) extract fractions against select foodborne pathogens. *Food Science & Nutrition.* 5(3):730-738.
8. Baker, C.A., P.M. Rubinelli, S. H. Park, F. Carbonero, and S.C. Ricke. 2016. Shiga toxin-producing *Escherichia coli* in food: Incidence, ecology, and detection strategies in the United States. *Food Control.* 59: 407-419.
9. Baker, C.A., P.M. Rubinelli, S.H. Park, and S.C. Ricke. 2016. Immuno-based detection of shiga toxin-producing pathogenic *Escherichia coli* – A review on current approaches and potential strategies for optimization. *Crit. Revs. Microbiol.* 42: 656–675.
10. Bartz, M., Buyukyavuz, A., Dawson, E., Diener, M., Gates, R., Han, I., Johnson, L., Marvin, P., Musselwhite, C., Nicholson, A., Randar, D., Ritterpusch, M., Zazzara, M., Dawson, P. 2016. Transfer of *Escherichia coli* while using salad tongs. *Journal of Food Microbiology, Safety and Hygiene.* Published August 1, 2016. Online open access 1(2): <http://www.omicsonline.org/open-access/transfer-of-escherichia-coli-while-using-salad-tongs-.pdf>
11. Belk, A. D., A. N. Arnold, J. E. Sawyer, D. B. Griffin, T. M. Taylor, J. W. Savell, and K. B. Gehring. Comparison of *Salmonella* prevalence rates in bovine lymph nodes across feeding stages. *J. Food Prot.* In press.
12. Bhide, S., D. Salvi, D. W. Schaffner, and M. V. Karwe. 2017. Effect of Surface Roughness in Model and Fresh Fruit Systems on Microbial Inactivation Efficacy of Cold Atmospheric Pressure Plasma. *J. Food. Prot.* 80:1337-1346.

13. Buckley, D., A. Fraser, G. Huang, and X. Jiang, Recovery optimization and survival of human norovirus surrogates, feline calicivirus and murine norovirus on carpet. *Appl. Environ. Microbiol.* (in press)
14. Chalova, V.I., J. Kim, P.H. Patterson, S.C. Ricke, and W.K. Kim. 2016. Reduction of nitrogen excretion and emission in poultry: A review for organic poultry. *J. Environ. Sci. Health, Part B* 51: 230-235.
15. Chalova, V.I., J.H. Kim, P.H. Patterson, S.C. Ricke, and W.K. Kim. 2016. Reduction of nitrogen excretion and emission in poultry: A review for conventional poultry. *World's Poultry Sci. J.* 72: 509-519.
16. Chandler JC, Pérez-Méndez A, Paar J, Doolittle MM, Bisha B, Goodridge LD. 2017. Field-based evaluation of a male-specific (F+) RNA coliphage concentration method. *J Virol Methods.* 239:9-16. doi: 10.1016/j.jviromet.2016.10.007.
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18. Chen, Z. and X. Jiang. 2017. Microbiological Safety of Animal Wastes Processed by Physical Heat Treatment: An Alternative to Eliminate Human Pathogens in Biological Soil Amendments as Recommended by the Food Safety Modernization Act: A Minireview. *J. Food Protection.* 80:392-405.
19. Chen, Z. and X. Jiang. 2017. Thermal resistance and gene expression of both desiccation-adapted and rehydrated *Salmonella enterica* Typhimurium in aged broiler litter. *Appl. Environ. Microbiol.* 31;83(12). pii: e00367-17. doi: 10.1128/AEM.00367-17
20. Chen, Z., and X. Jiang. 2017. Selection of indigenous indicator microorganisms for validating desiccation-adapted *Salmonella* reduction in physically heat-treated poultry litter. *J. Appl. Microbiol.* 122(6):1558-1569. doi: 10.1111/jam.13464.
21. Coleman, S. M., B. Bisha, M. Bunning, S. E. Newman, and L. D. Goodridge. 2017. Transmission and persistence of *Salmonella* spp. in nutrient solution of hydroponic grown tomatoes. *HortScience.* 52(5):713–718. 2017. doi: 10.21273/HORTSCI11200-16.
22. Concha-Meyer A, Eifert JD, Williams RC, Marcy JE, Welbaum GE. 2017. *Listeria monocytogenes* survival in the presence of malic acid, lactic acid or blueberry extract. *Journal of Berry Research.* 7(1):33-41.
23. Conover, D.M., K.E. Gibson. 2017. Impact of soap type—foaming vs. gel-based—on handwashing time. *Food Cont.* 73: 878-882.
24. D'Amico, D.J. 2017. Recommendations and Outcomes from the First Artisan Cheese Food Safety Forum. *Food Prot. Trends.* 37:332-339
25. Davidson, G.R., C.N. Kaminski-Davidson, and E.T. Ryser. 2017. Persistence of *Escherichia coli* O157:H7 during pilot-scale processing of iceberg lettuce using flume water containing peroxyacetic acid-based sanitizers and various organic loads. *Intern. J. Food Microbiol.* 248:22-31.
26. Dawoud, T.M., A. Khatiwari, S.H. Park, M.L. Davis, C.A. Baker, S.C. Ricke, and Y.M. Kwon. 2017. Heat survival and phenotype microarray profiling of *Salmonella* Typhimurium mutants. *Curr. Microbiol.* 74:257–267.

27. Dawoud, T.M., M.L. Davis, S.H. Park, S.A. Kim, Y.M. Kwon, N. Jarvis, C. O'Bryan, Z. Shi, P.G. Crandall, and S.C. Ricke. 2017. *Salmonella* thermal resistance - Molecular responses. *Front. Vet. Sci.* 4: (Article 93) doi: 10.33889/fvets.2017.00093.
28. Dawson, P., Northcutt, J., Parisi, M. and Han, I. 2016 Bioaerosol formation and bacteria transfer from commercial automatic hand dryers. *Journal of Food Microbiology, Safety and Hygiene.* 1(2): Published online: <http://www.omicsonline.org/open-access/bioaerosol-formation-and-bacterial-transfer-from-commercial-automatic-hand-dryers-.pdf> .
29. Deng, W., K.E. Gibson. 2017. Interactions of microorganisms within leafy green phyllospheres: Where do human noroviruses fit in? *Int. J. Food Microbiol.* 258: 28-37.
30. Dhowlaghar, N., P.D. Abeysundara, R. Nannapaneni, M.W. Schilling, S.C. Chang, W.-H Cheng, and C.S. Sharma. 2018. Biofilm formation by *Salmonella* spp. in catfish mucus extract under industrial conditions. *Food Microbiology* 70: 172-180.
31. Ding, T., Diao, X., and D.J. Baumler. 2017. Microbial risk analysis of produce grown on a sustainable chicken production farming system. *Food Science and Nutrition Technology.* August 9; 3(2).
32. Duncan, SE, Moberg, K, Amin, K., Wright, M., Newkirk, J, and Ponder, MA. 2017. Processes to preserve spice and herb quality and sensory integrity during pathogen inactivation. *Journal of Food Science* 82 (5):1208-1215
33. Fink, R. C., J. M. Popowski, J. E. Anderson, J. L. Tran, S. Kalyanikutty, G. I. Crawford, A. DiCostanzo, R. B. Cox and F. Diez-Gonzalez. 2017. Impact of distillers grain solids (DGS) and seasonality on the prevalence of *Escherichia coli* O157 at an abattoir in the U. S. Upper Midwest. *J. Appl. Anim. Res.* 46: 237-241.
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35. Gong, C. and X. Jiang. 2017. Characterizing *Salmonella* contamination in two rendering processing plants. *J. Food Prot.* 80:265-270. Doi:10.4315/0362-028X.JFP-16-210.
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38. Gustafson, R., and E.T. Ryser. 2017. Survival and growth of *Listeria monocytogenes* during production and storage of caramel apples. *Food Control* 79:234-238.
39. Han, Dong, Han, Inyee and Dawson, Paul. 2016: Combining modified atmosphere packaging and nisin to preserve Atlantic Salmon. *Food Packaging and Shelf Life.* Accepted , 2016.
40. Helmy, Y. A., Kassem, II, A. Kumar, and G. Rajashekara. 2017. In Vitro Evaluation of the Impact of the Probiotic *E. coli* Nissle 1917 on *Campylobacter jejuni*'s Invasion and Intracellular Survival in Human Colonic Cells. *Frontiers in microbiology* 8:1588.
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- repeatability of *Salmonella* thermal resistance in wheat flour. *J. Food Prot.* 79:1833-1839
42. Hill, L., D. Oliveira, K. Hills, C. Giacobassi, J. Johnson, H. Summerlin, T. M. Taylor, and C. Gomes. 2017. A comparative study of natural antimicrobial delivery systems for microbial safety and quality of fresh-cut lettuce. *J. Food Sci.* 82:N1132-N1141.
 43. Ilic, S., J. LeJeune, M. L. L. Ivey, and S. Miller. 2017. Delphi expert elicitation to prioritize food safety management practices in greenhouse production of tomatoes in the United States. *Food Control* 78:108-115.
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 46. Jarvis, N.A., C.A. O'Bryan, T. M. Dawoud, S. H. Park, Y.M. Kwon, P.G. Crandall, and S.C. Ricke. 2016. An overview of *Salmonella* thermal destruction during food processing and preparation. *Food Control* 68: 280-290.
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 49. Jensen, D. A., M. D. Danyluk, L. J. Harris, and D. W. Schaffner. 2017. Quantifying bacterial cross-contamination rates between fresh-cut produce and hands. *J. Food Prot.* 80:213-219.
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 52. Jung, J., L. M. Friedrich, M. D. Danyluk, and D. W. Schaffner. 2017. Quantification of transfer of *Salmonella* from citrus fruits to peel, edible portion, and gloved hands during hand peeling. *J. Food. Prot.* 80: 933-939.
 53. Kaldhone, P., B. Khajanchi, J. Han, R. Nayak, S.C. Ricke, and S.L. Foley. 2017. Draft genome sequences of *Salmonella enterica* isolates containing incompatibility group II plasmids from swine, poultry and human sources. *Genome Announcement* 5 no. 39 e01056-17, doi: 10.1128/genomeA.01056-17.
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55. Kassem, II, Y. A. Helmy, D. Kathayat, R. A. Candelero-Rueda, A. Kumar, L. Deblais, H. C. Huang, O. Sahin, Q. Zhang, and G. Rajashekara. 2017. Nonculturability Might Underestimate the Occurrence of *Campylobacter* in Broiler Litter. *Foodborne pathogens and disease* 14:472-477.
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