

**2018 Peer Reviewed Publications**

1. Abdi, RD, B. E. Gillespie, J. M. Vaughn, C. E. Merrill, S. I. Headrick, D. B. Ensermu, D. H. D'Souza, R. A. Almeida, S. P. Oliver, G. E. Agga, and O. Kerro Dego. 2018. Antimicrobial Resistance of *Staphylococcus aureus* Isolates from Dairy Cows and Genetic Diversity of Resistant Isolates. *Foodborne Pathog Dis.* 2018 Jul;15(7):449-458.
2. Ahmad, N.H., B.P. Marks, and E.T. Ryser. 2018. Effect of talc on thermal resistance of *Enterococcus faecium* NRRL B-2354 in almond meal at 0.45 aw. *J. Food Prot.* (to be submitted).
3. Ahmad, N.H., I.M. Hildebrandt, S. Pickens, S. K. Lau, X. Xu, S. Liu, H.-C. Tsai, A.M. Rincon, J. Subbiah, H. Thippareddi, M.-J. Zhu, J. Tang, N.M. Anderson, E.M. Grasso-Kelley, E.T. Ryser, and B.P. Marks. 2017. Multi-laboratory comparison of *E. faecium* and *Salmonella* thermal resistance in selected low-moisture food products. *J. Food Prot.* (in preparation)
4. Bhalsod, G.D., Y.-H. Chung, S. Jeon, W. Gui, H. Li, E.T. Ryser, A.K. Gruber, and W. Zhang. 2018. Uptake and accumulation of pharmaceuticals in overhead- and surface-irrigated greenhouse lettuce. *J. Agr. Food Chem.* 66:822-830
5. Casulli, K.E., F.J Garces-Vega, K.D. Dolan, E.T. Ryser, L.J. Harris, and B.P. Marks. 2018. Impact of process temperature, humidity, and initial product moisture on thermal inactivation of *Salmonella* Enteritidis PT30 on pistachios during hot-air heating. *J. Food Prot.* 81:1351-1356.
6. Chandrashekhar, K., Srivastava V., Hwang S., Jeon B., Ryu S., and Rajashekara G. Characterization of *Campylobacter jejuni* tlp2 and its role in pathogenesis and colonization of chicken gut. *Frontiers in microbiology* (Under revision)
7. Chen, Karen Lee Ann; Liu, Xiaoji; Zhao, Yiru Chen; Hieronymi, Kadriye; Rossi, Gianluigi; Auvil, Loretta Sue; Welge, Michael; Bushell, Colleen; Smith, Rebecca Lee; Carlson, Kathryn E; Long-Term Administration of Conjugated Estrogen and Bazedoxifene Decreased Murine Fecal  $\beta$ -Glucuronidase Activity Without Impacting Overall Microbiome Community. *Scientific reports*, 8,2018.
8. Conover DM, Gibson KE\*. "Impact of soap type—foaming vs. gel-based—on handwashing time" *Food Control.* 73: 878-882. 2017.
9. Dawley C, Gibson KE\*. "Virus-bacteria interactions: implications for prevention and control from environment to host" (Invited review) *Foodborne Pathogens and Disease.* Accepted. 2018.
10. Deblais L, Lorentz B, Scaria J, Nagaraja KV, Nisar M, and Rajashekara G. 2018. Comparative genomic studies of *Salmonella* Heidelberg Isolated from Chicken- and Turkey-Associated Environmental Samples. *Front. Microbiol.* 9:1841. doi: 10.3389/fmicb.2018.01841
11. Deblais L., Scaria J., and Rajashekara G.. Draft Genome Sequences of *Salmonella Enterica* Subsp. *Enterica* Serotype Heidelberg from Chicken and Turkey Farm Environments (MRA; under review)
12. Deblais L., Y. A. Helmy, D. Kathayat, H.C. Huang, S. A. Miller, and G. Rajashekara. 2018. Novel Imidazole and Methoxybenzylamine Growth Inhibitors Affecting *Salmonella* Cell Envelope Integrity and its Persistence in Chickens. *Scientific Reports.*

13. Deng W, Gibson KE\*. "Interactions of microorganisms within leafy green phyllospheres: Where do human noroviruses fit in?" *International Journal of Food Microbiology*. 258: 28-37 2017.
14. Dunn, L., M. Harness, D. Smith, S. Gorman, Q. Zhong, P.M. Davidson, and F. Critzer. 2018. Essential oil emulsions as postharvest sanitizers to mitigate Salmonella cross contamination on peppers. *J. Food Prot.* (accepted).
15. Esseili MA, Meulia T, Saif LJ, Wang Q. 2018. Tissue distribution and visualization of internalized human norovirus in leafy greens. *Appl Environ Microbiol* 84:e00292-18. doi: 10.1128/AEM.00292-18. [Epub ahead of print] (selected as Spotlight)
16. Gibson KE\*, Lee JA, Jackson JM, Smith LN, Almeida G. "Identification of factors impacting fecal pollution in Beaver Lake Reservoir" *Journal of Environmental Quality*. 46: 1048-1056. 2017.
17. Helmy Y.A., Deblais L., Kaseem I.I., Kathayat D., and Rajashekara G. 2018. Novel Small Molecule Modulators of Quorum Sensing in Avian Pathogenic *Escherichia coli*. *Virulence*. DOI: 10.1080/21505594.2018.1528844.
18. Helmy, Y. A., Kassem II, and Rajashekara, G. (2018). Immune regulatory effect of probiotic *E. coli* strain Nissle 1917 to protect human colonic cells against *Campylobacter jejuni*'s infection. (Under revision)
19. Holle, M. J., L. A. Ibarra-Sanchez, X. Liu, **M. J. Stasiewicz**, and M. J. Miller. 2018. Microbial analysis of commercially available US Queso Fresco. *J Dairy Sci*. <http://doi.org/10.3168/jds.2017-14037>.
20. Huang HC, Vlasova AN, Kumar A, Kandasamy S, Fischer DD, Deblais L, et al. 2018. Effect of antibiotic, probiotic, and human rotavirus infection on colonization dynamics of defined commensal microbiota in a gnotobiotic pig model. *Benef Microbes*. 10.3920/BM2016.0225.
21. Ibarra-Sánchez, Luis A; Van Tassell, Maxwell L; Miller, Michael J; Antimicrobial behavior of phage endolysin PlyP100 and its synergy with nisin to control *Listeria monocytogenes* in Queso Fresco. *Food microbiology*, 72, 128-134, 2018.
22. Jones SL, Ricke SC, Roper DK, Gibson KE\*. "Swabbing the surface: Critical factors in environmental monitoring and a path towards standardization and improvement" *Critical Reviews in Food Science and Nutrition*. doi: 10.1080/10408398.2018.1521369. 2018.
23. Kane K, Ilic S, Paden H, Lustberg M, Grenade C, Bhatt A, Diaz D, Beery A, Hatsu I. 2018. An Evaluation of Factors Predicting Diet Quality among Cancer Patients. *Nutrients*. 2018 Aug 4;10(8):1019.
24. Kathayat D., Helmy Y.A., Deblais L., and Rajashekara G. 2018. Novel Small Molecules Affecting Cell Membrane as Potential Therapeutics against Avian Pathogenic *Escherichia coli*. *Scientific Reports* (Accepted).
25. Kearns, E., Gustafson, R., S. Magana, D. Lim, and E.T Ryser. 2018. Rapid concentration/detection of *Escherichia coli* O157:H7 and *Listeria monocytogenes* from lettuce wash waters generated in commercial scale facilities. *Food Control* (submitted).
26. Kim, Jun-Seob; Daum, M Angela; Jin, Yong-Su; Miller, Michael J; Yeast Derived LysA2 Can Control Bacterial Contamination in Ethanol Fermentation. *Viruses*, 10, 6, 281,2018.

27. Liu, D, J. Deng, S. Joshi, P. Liu, C. Zhang, Y. Yu, R. Zhang, D. Fan, H. Yang, and D. H. D'Souza. 2018. Monomeric and dimeric procyanidin B2 against human norovirus surrogates and their physicochemical interactions. *Food Microbiology*. Dec: 76: 346-353.
28. Luo, Jianming; Han, Lulu; Liu, Liu; Gao, Lijuan; Xue, Bin; Wang, Yong; Ou, Shiyi; Miller, Michael; Peng, Xichun; Catechin supplemented in a FOS diet induces weight loss by altering cecal microbiota and gene expression of colonic epithelial cells. *Food & function*, 9, 5, 2962-2969, 2018.
29. Meawad A., Helmy, Y. A, Kathayat, D., and Rajashekara, G. (2018). *E. coli* Nissle microencapsulation in alginate-chitosan nanoparticles and its effect on *Campylobacter jejuni in vitro* (In Press, Applied Microbiology and Biotechnology)
30. Oladimeji, V., S. Jeong, E. Almenar, B. P. Marks, K. L. Vorst, W. Brown, and E. T. Ryser. 2018. Predictive modeling of *Listeria monocytogenes* and *Salmonella* Typhimurium growth in diced celery, onions, and tomatoes during simulated commercial transport, retail storage and display. *J. Food Prot.* (resubmitted)
31. Ren, L., and E.T. Ryser. 2018. Spread of *Escherichia coli* O157:H7 from a contaminated shredder or conveyor belt to fresh-cut iceberg lettuce during simulated commercial production. *Food Control* (in preparation).
32. Riggio G, Wang Q, Knier K, Gibson KE\*. "Microgreens—a review of food safety considerations along the farm to fork continuum" *International Journal of Food Microbiology*. 290: 76-85. 2019.
33. Scollon, A., H. Wang, and E.T. Ryser. 2018. Transfer of *Listeria monocytogenes* during mechanical dicing of onions and subsequent reductions during flume-washing with sanitizers. *Food Control* (to be submitted).
34. Smolinski, H.S., S. Wang, L. Ren, Y. Chen, B. Kowalczyk, E. Thomas, and E.T. Ryser. 2018. Transfer and redistribution of *Salmonella* Typhimurium LT2 and *E. coli* O157:H7 during pilot-scale processing of baby spinach, cilantro, and romaine lettuce. *J. Food Prot.* 81:953-962.
35. Steinbrunner, P.J., Q.J. Suehr, E.T. Ryser, S. Jeong, and B.P. Marks. 2018. Food structure and water activity affect the ability of X-ray irradiation to inactivate *Salmonella* Enteritidis PT 30 in moisture foods. *J. Food Prot.* (in preparation).
36. Techathuvanan, C, and D. H. D'Souza. 2018. High Intensity Ultrasound for *Salmonella* Enteritidis Inactivation in Culture and Liquid Whole Eggs. *J Food Sci*. Jun;83(6):1733-1739.
37. Turnage NL, Gibson KE\*. "Sampling methods for recovery of human enteric viruses from environmental surfaces" *Journal of Virological Methods*. 248: 31-38. 2017.
38. Vu, H. T. K., **M. J. Stasiewicz**, S. Benjakul, and K. Vongkamjan. 2018. Genome sequences of *Listeria* phages induced from lysogenic isolates of *Listeria monocytogenes* from seafood and a seafood processing environment in Thailand. *Genome Announc.* 6. <http://dx.doi.org/10.1128/genomeA.00546-18>.
39. Wang, H., and E.T. Ryser. Quantitative transfer and sanitizer inactivation of *Salmonella* during simulated commercial dicing and conveying of tomatoes. *J. Food Prot.* (to be submitted).
40. Wang, Yanling; Jeffery, Elizabeth; Miller, Michael; Wallig, Matthew; Wu, Yuanfeng; Lightly Cooked Broccoli Is as Effective as Raw Broccoli in Mitigating Dextran Sulfate Sodium-Induced Colitis in Mice. *Nutrients*, 10, 6, 748, 2018.

41. Yassin, A.K., J. Gong, P. Kelly, G. Lu, L. Guardabassi, L. Wei, X. Han, H. Qiu, **S. Price**, D. Cheng, and C. Wang. 2017. Antimicrobial resistance in clinical *Escherichia coli* isolates from poultry and livestock, China. *PLoS ONE* doi.org/10.1371/journal.pone.0185326
42. Yassin, A. K., J. Zhang, J. Wang, L. Chen, P. Kelly, P. Butaye, G. Lu, J. Gong, M. Li, L. Wei, Y. Want, K. Qi, X. Han, **S. Price**, T. Hathcock, C. Wang. 2017. Identification and characterization of *mcr* mediated colistin resistance in extraintestinal *Escherichia coli* from poultry and livestock in China. *FEMS Microbio. Letters* doi:10.1093/femsle/fnx242
43. Yeargin T, Gibson KE\*. "Key characteristics of foods with elevated risk for viral enteropathogen contamination" (Invited review) *Journal of Applied Microbiology*. doi: 10.1111/jam.14113. 2018.
44. Yu H, Gibson KE, Wright KG, Neal JA, Sirsat SA. "Food safety and food quality perceptions of farmers' market consumers in the United States" *Food Control*. 79: 266-271. 2017.
45. Zhang, J. L. Chen, J. Wang, A.K. Yassin, P. Butaye, P. Kelly, J. Gong, W. Guo, J. Li, M. Li, F. Yang, Z. Feng, P. Jiang, C. Song, Y. Wang, J. You, Y. Yang, **S. Price**, K. Qi, Y. Kang, C. Wang. 2018. Molecular detection of colistin resistance genes (*mcr-1*, *mcr-2* and *mcr-3*) in nasal/oropharyngeal and anal/cloacal swabs from pigs and poultry. *Nature Scientific Reports* 8:3705-3713.
46. Zhang, J., L. Wang, J. Li, P. Kelly, **S. Price**, and C. Wang. 2017. First molecular characterization of feline immunodeficiency virus in domestic cats from mainland China. *PLoS ONE* **12**: e0169739. doi: 10.1371/journal.pone.0169739
47. Zhang, Y., L. Zhang, A.L. Buchholz, Z. Yan, and E.T. Ryser. 2018. Isolation and identification of gas-producing yeasts from maraschino cherries. *J. Food Sci.* (in preparation).

### Books and Book Chapters

1. F.J. Critzer. 2017. An Introduction to Microorganisms That Can Impact Products Sold at Farmers Markets. In J. Harrison (ed.) *Food Safety for Farmers Markets: A Guide to Enhancing Safety of Local Foods*
2. F.J. Critzer. 2017. Food Safety Considerations for Meat and Poultry Vendors. In J. Harrison (ed.) *Food Safety for Farmers Markets: A Guide to Enhancing Safety of Local Foods*
3. F.J. Critzer. 2017. Food Safety Considerations for All Other Foods Sold and Farmers Markets. In J. Harrison (ed.) *Food Safety for Farmers Markets: A Guide to Enhancing Safety of Local Foods*
4. Gibson KE, D'Souza DH, Hall AJ. 2018 "Foodborne Viral Pathogens" Accepted. In: *Food Microbiology: Fundamentals and Frontiers*, 5th edition. ASM Press.
5. **Smolinski, H.S.**, and **E.T. Ryser**. 2018. Microbiology of fresh and processed vegetables, pp. 159-182. In: *Handbook of Vegetables and Vegetable Processing, 2nd Edition*. Sinha, N.K., and Y.H. Yui (eds.). Wiley-Blackwell, Ames.

### Extension Publications

1. Loïc Deblais, Sally Miller, and Gireesh Rajashekara. Salmonella in Fresh Produce. Agriculture and Natural Resources. Apr 27, 2018. <https://ohioline.osu.edu/factsheet/anr-62>.
2. Stull, K., Nwadike, L., Strohbehn, C., Lewis Ivey, M.L., Burrows, R., Garden-Robinson, J., and Ilic, S. 2018. Farm Stand and U-Pick Produce Operations Safety Best Practices. North Central Region Center for FSMA Training, Extension and Technical Assistance, Ames, Iowa.
3. Lewis Ivey, M.L. 2018. Are Hops Excluded or Exempt From the FSMA Fresh Produce Safety Rule? Ohio Fruit News, July Issue, Ohio State University Extension, Columbus, OH.

### Abstracts, Proceedings, and Presentations

1. Chandrashekhar, K., Srivastava V., Hwang S., Jeon B., Ryu S., and Rajashekara G. Characterization of *Campylobacter jejuni tlp2* and its role in pathogenesis and colonization of chicken gut. The 98th Annual Conference of Research Workers in Animal Diseases (CRWAD 2017) held at Chicago Marriott, Downtown Magnificent Mile, Chicago, Illinois, December 3-5, 2017
2. Srivastava V., Deblais L., Miller S., and Rajashekara G.. Control of bacterial spot caused by *Xanthomonas* species in tomatoes using novel small molecule growth inhibitors. OARDC Annual Research Conference. April 20, Ohio State University, Wooster, Ohio State, USA, April 27, 2018.
3. Deblais L. C. M. Vrisman, D. Kathayat, S. A. Miller, and Gireesh Rajashekara. 2018. *Salmonella* Typhimurium reduces the population of several phytopathogens in tomato plants. International Congress of Plant Pathology (ICCP), Boston, MA, USA.
4. Closs Jr. G, Helmy YA, Howell A, Kathayat D, Rajashekara G. (2018). Efficacy and antimicrobial characterization of different probiotic bacteria against Salmonella infections in-vitro. The 99th annual conference of research workers in animal Diseases (CRWAD). December 1st- 4th. Chicago. IL. USA.
5. Paden, H., Ettefagh L., Kane, K., Ilic, S. 2018. Factors Associated with Food Safety Behaviors in Cancer Patients Seeking Treatment. International Association for Food Protection Annual Meeting (Salt Lake City – USA – July 2018)
6. Ilic, S. 2018 In the Classroom with Dietitians: Student Interest and Engagement in Food Safety. International Association of Food Protection, European Symposium (Stockholm-Sweden-2018)
7. Amin A., Rajashekara G., Medeiros L., Ilic S. 2018. Novel Approaches to Reduce Risks of Campylobacter Infections among Consumers. International Association of Food Protection, European Symposium (Stockholm-Sweden-2018)
8. Lewis Ivey, M.L. Food Safety of Hydroponic Fruit and Vegetables-What We Know and Don't Know. 2018. Ohio Produce Network (Sandusky, OH, USA-January 2018).
9. Lewis Ivey, M.L. 2018. Human Pathogens on Plants-A Plant Health Issue? Masters in Plant Health Management Seminar Series (Wooster, OH, USA-May 2018).

10. Critzer, F. 2018. Pathogen Survival in BSAAO: Critical factors, key findings, and futureresearch. The 2018 Annual Meeting of the International Association for Food Protection, July 8-11, Salt Lake City, UT.
11. West, M., J. Richards, F. Critzer, and A. Hamilton. 2018. Presence of *Campylobacter* spp. in foodstuffs, animal feces, and rivers of East Tennessee. The 2018 Annual Meeting of the International Association for Food Protection, July 8-11, Salt Lake City, UT.
12. Orta, V., S. Gorman, and F. Critzer. 2018. Survival of Shiga toxin-producing *Escherichia coli* (STEC) O26, O111, and O121 in all-purpose flour. The 2018 Annual Meeting of the International Association for Food Protection, July 8-11, Salt Lake City, UT.
13. Estrada, E., R. Pfuntner, L. Truitt, A. Hamilton, F. Critzer and L. Strawn. 2018. Investigating the prevalence and persistence of *Listeria* spp. and *Listeria monocytogenes* in produce packinghouses. The 2018 Annual Meeting of the International Association for Food Protection, July 8-11, Salt Lake City, UT.
14. Hamilton, A., F. Critzer and A. Wszelaki. 2018. Harborage of *Listeria* spp. in tomato packinghouse processing equipment. The 2018 Annual Meeting of the International Association for Food Protection, July 8-11, Salt Lake City, UT.
15. Orta, V., M. Morgan and F. Critzer. 2018. Determining the impact on varying methods for acid adaptation on thermal resistance of Shiga toxigenic *Escherichia coli* (STEC), *Listeria monocytogenes*, and *Salmonella enterica* in orange juice. The 2018 Annual Meeting of the International Association for Food Protection, July 8-11, Salt Lake City, UT.
16. Gleason, J. B., Martinez, P. N., Chamberlin, B. A., Multistate NC-1056 Annual Meeting, "Using Innovative Media to Reach Key Audiences with Food Safety Messages." Portland, ME, (Oct. 2017)
17. Gleason, J. B., Chamberlin, B. A., Martinez, P. N., 2018 Final Project Meeting of NoroCORE. "NMSU's Visual Media for NoroCORE Education and Outreach," Atlanta, GA (March 2018).
18. Gleason, J. B., Chamberlin, B. A., Martinez, P. N., 2018 NACTA Conference, "Teaching the Science of Nontraditional Water on Food Crops, with Animations and Interactive Media," North American College and Teachers of Agriculture Association, Ames, Iowa. (June 2018).
19. Gleason, J. B., Muise, A. S., Martinez, P. N. Chamberlin, B. A., Annual meeting of "CONSERVE , "Multimedia Tools for Water Education, Outreach, and Citizen Science," College Park, MD, (July, 2018).
20. Gleason, J. B., Chamberlin, B. A., Martinez, P. N., 2018 Food Safety Outreach Project Directors Meeting, "Using Visual, Animations and Interactive Media to Increase the Effectiveness of Food Safety Outreach Programs," Food Safety Outreach Project Directors Meeting, Blacksburg, VA (Aug. 2018).
21. Gleason, J. B., Chamberlin, B. A., Martinez, P. N., Eshelman, F., Aguirre, A., Eiland, K.-M. Ag Media Summit – Everything Under the Sun, Association for Communication Excellence, Scottsdale, Arizona, "Science of Agriculture.org: Animations, Videos and Virtual Labs for the Ag Learner (August 6, 2018).
22. Gleason, J. B., Chamberlin, B. A., Martinez, P. N., Carroll, K. C., Ulery, A. L., Ganguli, A. C., Sallenave, R., WRRRI Water Conference, Las Cruces, NM, "Multimedia tools for water education, outreach, and citizen science". (August 2018).

23. Chamberlin, B. A., Martinez, P. N., NAE4-HA National Conference, National Association of Extension 4-H Agents, Columbus, OH, "Apps, Games and Online Tools for 4-H Programs". (October 9, 2018).
24. Deng W, Gibson KE. 2018. Effect of Bacteria on Bleach Inactivation of Human Norovirus Surrogates on Stainless Steel Surfaces. The 2018 Annual Meeting of the International Association for Food Protection, July 8-11, Salt Lake City, UT.
25. Almeida G, Gibson KE. 2018. Association of Tulane Virus with Bacterial Cell Components in Suspension. The 2018 Annual Meeting of the International Association for Food Protection, July 8-11, Salt Lake City, UT.
26. Clark J, et al. 2018. Testing Alternative Methodologies for Quantifying and Understanding Food Safety Behavior Relationships Among Restaurant Food Handlers. The 2018 Annual Meeting of the International Association for Food Protection, July 8-11, Salt Lake City, UT.
27. Almeida G, Dawley C, Gibson KE. 2018. Evaluation of Batch Wash Ozone Sanitation System (BWOSS) for Reduction of Microorganisms on Fresh Produce. The 2018 Annual Meeting of the International Association for Food Protection, July 8-11, Salt Lake City, UT.
28. Abotaleb, M., M. Patwardhan, and D. H. D'Souza. 2018. Hepatitis A virus inactivation using Grapeseed extract and light. Poster Presentation, IAFP Annual Meeting, Salt Lake City, Utah, July 2018.
29. Bowman A, M. T. Morgan, D. W. Lockwood, and D. H. D'Souza. 2018. Hepatitis A virus inactivation on formica coupons using Chlorine Dioxide Gas. Proceedings, Poster Presentation, ASM Annual Meeting, Atlanta, GA, June 2018.
30. Patwardhan M, and D. H. D'Souza. 2018. Photodynamic inactivation of Tulane virus using grape seed extract and curcumin. E-Poster Presentation, IFT Annual Meeting, Chicago, IL, July 16, 2018.
31. Patwardhan M, M. T. Morgan, and D. H. D'Souza. 2018. Comparison of the heat inactivation kinetics between *Staphylococcus carnosus* CS 299 and CS 300 grown at 37 and 42oC as potential hepatitis A virus surrogates. Proceedings, Oral Presentation, IAFP Annual Meeting, Salt Lake City, UT, July, 2018.
32. Ahmad, N.H., A. Singh, I.M. Hildebrandt, H. Thippareddi, B.P. Marks, and E.T. Ryser. 2018. Validation of *Enterococcus faecium* as a surrogate for thermal inactivation of *Salmonella* on date paste. USDA NIFA Food Processing and Manufacturing Technology Project Director's Meeting, Natick, MA August 14-15.
33. Ahmad, N.H., C Oztabak, B.P. Marks, and E.T. Ryser. 2018. Effect of talc on thermal resistance of *Enterococcus faecium* NRRL B-2354 in almond meal at 0.45 aw. USDA NIFA Food Processing and Manufacturing Technology Project Director's Meeting, Natick, MA August 14-15.
34. Steinbrunner, P., E.T Ryser, K. Dolan, B.P. Marks, and S. Jeong. Modeling inactivation of *Salmonella* during spray drying. USDA NIFA Food Processing and Manufacturing Technology Project Director's Meeting, Natick, MA August 14-15.
35. Alnughaymishi, H., and E.T. Ryser. 2018. Quantification of *Listeria monocytogenes* transfer during slicing of fresh produce based on inherent product characteristics. Abst. Ann. Mtg. Int. Assoc. Food Prot., Salt Lake City, UT, July 8 – 11.

36. Ahmad, N.H., A. Singh, I.M. Hildebrandt, H. Thippareddi, B.P. Marks, and E.T. Ryser. 2018. Validation of *Enterococcus faecium* as a surrogate for thermal inactivation of *Salmonella* on date paste. Abst. Ann. Mtg. Int. Assoc. Food Prot., Salt Lake City, UT, July 8 – 11.
37. Ahmad, N.H., C Oztabak, B.P. Marks, and E.T. Ryser. 2018. Effect of talc on thermal resistance of *Enterococcus faecium* NRRL B-2354 in almond meal at 0.45 aw. Abst. Ann. Mtg. Int. Assoc. Food Prot., Salt Lake City, UT, July 8 – 11
38. Steinbrunner, P., E.T Ryser, K. Dolan, B.P. Marks, and S. Jeong. Modeling inactivation of *Salmonella* during spray drying. Abst. Ann. Mtg. Int. Assoc. Food Prot., Salt Lake City, UT, July 8 – 11.