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Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume, Page	ID	Data Base	Control	Product	L-Number
E		(Abnahme der Keimzahlen von <i>S. typhimurium</i> , <i>E. coli</i> und Enterobacter cloacae in Speiseeis nach laengerer Lagerung bei -28°C.)		MARCY G. ADAM W	D0866A (0003-925X) Arch Lebensmittelhyg	VOL.30,NO.2 PAGE.70-72 1979	CN 79A0265027, C79312862	JIC			E-155
E		[[Sensitivity of fast-growing atypical mycobacteria to short-time pasteurization]]. Über die Resistenz schnellwachsender atypischer Mykobakterien im Temperaturbereich der Kurzzeit-Pasteurisation.		Schliesser, T.; Weber, U. C. A.	Praxis der Pneumologie	(1972) Vol. 25, No. 9, pp. 485-490.		CAB			E-118
A	Bacillus or Salmonella	[Bacteriostatic effect of biologically acidified milk on some Salmonella strains] Effetto batteriostatico di latte acidificato biologicamente su alcuni ceppi di salmonelle		Midaglia M, Lo Russo G, Sabatino G	Boll Soc Ital Biol Sper (ITALY)	Oct 30 1976, 52 (20) p1751-7	02370046 77181772	MEDLINE			A-0055
E		[Decrease of <i>S. typhimurium</i> , <i>E. coli</i> and Enterobacter cloacae in ice cream during long storage at -28 deg C]. Abnahme der Keimzahlen von <i>S. typhimurium</i> , <i>E. coli</i> und Enterobacter cloacae in Speiseeis nach		Marcy, G.; Adam, W.	Archiv für Lebensmittelhygiene	(1979) Vol. 30, No. 2, pp. 70-72. 4 ref. ISSN: 0003-925X		CAB			E-90
E		[Destruction of Microbacterium lacticum, Escherichia coli and Staphylococcus aureus during spray-drying of milk. I. Selective enumeration of surviving bacteria]. Destruction de Microbacterium lacticum, Esch		Chopin, A.; Mocquot, G.; Graet, Y. le	Canadian Journal of Microbiology	(1977) Vol. 23, No. 6, pp. 716-720. 13 ref. ISSN: 0008-4166		CAB			E-103
E		[Destruction of Microbacterium lacticum, Escherichia coli and Staphylococcus aureus during spray-drying of milk. II. Effect of drying conditions]. Destruction de Microbacterium lacticum, Escherichia coli et		Chopin, A.; Mocquot, G.; Graet, Y. le	Canadian Journal of Microbiology	(1977) Vol. 23, No. 6, pp. 755-762. 18 ref. Meeting info.: Chopin, A.; Mocquot, G.; Graet, Y. le; Destruction of Microbacterium lacticum, Escherichia coli and Staphylococcus aureus during spray-drying of milk.		CAB			E-102
E		[Destruction of Microbacterium lacticum, Escherichia coli and Staphylococcus aureus in milk by spray-drying. I. Selective count of surviving bacteria].		Chopin, A. et al.	Can J Microbiol.	1977 Jun;23(6):716-720. French.	PMID: 406026; UI: 77202910.	MED			E-182
E		[Effect of cream starter culture activity on the survival of coliforms in milk]. Vplyv aktivity smotanovej kultury na prezvanie koliformnych zatkokov v mlieku.		Prekoppova, J.; Jamrichova, S.	Prümysl Potravin	(1985) Vol. 36, No. 6, pp. 310-312. 4 ref.		CAB			E-70

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E		[Effectiveness of heat treatment on different types of milk]. Efectividad de los tratamientos termicos en diferentes tipos de leches.		Gallardo, C. S.; Sinde, E.; Gonzalez, J. A.; Castillo, A.; Rodriguez, L. A.	Alimentaria	(1998) No. 296, pp. 33-57. 17 ref. ISSN: 0300-5755		CAB			E-1
A	Bacillus or Salmonella	[Experimental research on the viability of some salmonellas in cheeses prepared from non-pasteurized ewe's milk]. Cercetari experimentale privind viabilitatea unor salmonelle in brinzetun preparate din lapte nepasteurizat de oala.		Birzu A; Dobre V; Basileaga V; Gafar P	Rev Med Chir Soc Med Nat Iasi (ROMANIA)	Oct-Dec 1968, 72 (4) p929-32	00411080 69233162	MEDLINE			A-0081
A	Bacillus or Salmonella	[Fate of indigenous Staphylococcus aureus and artificially inoculated Salmonella in the processing and storage of non-pasteurized fresh cheese. II. Influence of pH, associated flora and the original inocula of the pathogens]. Destino de Staphylococcus aur.		Fernandez Escartin E; Castillo Ayala A; Torres Vitela R	Rev Latinoam Microbiol (MEXICO)	Apr-Jun 1983, 25 (2) p79-86	03977792 84097004	MEDLINE			A-0047
E		[Hygienic quality of Campania buffalo milk Mozzarella cheese: survival and invasive capacity of Listeria monocytogenes]. La qualita igienica della mozzarella di bufala campana: sopravvivenza e patogenicit.		Galdiero, E.; D'Isanto, M.; Alberti, F.	Igiene Moderna	(1997) Vol. 108, No. 6, pp. 427-435. 21 ref. ISSN: 0019-1655		CAB			E-7
C	Campy	[I] Effect of recovery medium on the isolation of Campylobacter jejuni before and after heat treatment. [II] Comparison of four enrichment media in the recovery of Campylobacter jejuni.		AU Hanninen, M. L.	Acta Veterinaria Scandinavica	Vol. 23, No. 3, pp. 416-437. (1982)	AN83:117830 CABA, DN832216 829	CABA			C-0020
E		[Irradiation of milk products. Part I. Sensitivity of some microorganisms]. Irraggiamento dei prodotti caseari. Nota 1a. Sensibilitadi alcuni microorganismi.		Cacchi, L.; Brasca, M.; Lodi, R.; Battelli, G.; Nicosia, P.; Soldini, G.	Latte	(1996) Vol. 21, No. 8, pp. 84-92. 63 ref. ISSN: 0392-6060		CAB			E-18
E		[Lactic acid bacteria in Bulgarian sour milk. VI. The effect of some chemical and physical factors on the antimicrobial activity of Lactobacterium bulgaricum strain B21.9].		Nachev L, et al.	Izv Mikrobiol Inst (Sofia).	1972;23.47-53. Bulgarian.	PMID: 4577087; UR: 73209148.	MED			E-188
E		[Properties of potentially pathogenic bacteria in hard and semi-hard cheese made with raw milk]. Verhalten von potentiell humanpathogenen Bakterien in Hart- und Halbhartkase aus Rohmilch.		Bachmann, H. P.; Puhani, Z.	Schweizerische Milchwirtschaftliche Forschung	(1994) Vol. 23, No. 3, pp. 54-58, 60-61. 29 ref. ISSN. 0255-9056		CAB			E-41
E		[Recovery of salmonellae from dried skim milk]. Etude du recouvrement des salmonelles dans la poudre de lait ecreme.		Duranneau, M.; Blais, J. A.; Giroux, R. N.	Canadian Institute of Food Science and Technology Journal	(1977) Vol. 10, No. 4, pp. 320-325. 11 ref.		CAB			E-100

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E		[Resistance of fast-growing atypical mycobacteria to temperature within the range of short-term pasteurization].		Schlessner T, et al	Prax Pneumol.	1972 Sep;26(9):485-90. German.	PMID: 4678559; Ut: 73067340.	MED			E-185
B	Listeria monocytogenes or Shigella	[Spoilage microorganisms encountered in ultra-high temperature processed milk]		Lee CM	Chung Hua Mh Kuo Wei Sheng Wu Ch Mien I Hsueh Tsa Chh (TAIWAN).	May 1984, 17 (2) p86-91	04067637 84284581	MEDLINE			B - 0 0 8 3
A	Bacillus or Salmonella	[Spoilage microorganisms encountered in ultra-high temperature processed milk]		Lee CM	Chung Hua Mh Kuo Wei Sheng Wu Ch Mien I Hsueh Tsa Chh (TAIWAN).	May 1984, 17 (2) p86-91	04067637 84284581	MEDLINE			A-0046
E		[Studies in the thermostability of important infective agents under the conditions of milk pasteurization]. Untersuchungen über die Thermostabilität bedeutsamer Infektionserreger unter den Bedingungen der Milchpasteurisation.		Obiger, G.	Archiv für Lebensmittelhygiene	(1976) Vol. 27, No. 4, pp. 137-144. 23 ref. ISSN: 0003-925X		CAB			E-101
E		[Studies on the reduction of microorganisms in icecream in production and storage].		Borneff J, et al.	Zentralbl Bakteriol [Orig B].	1975;160(1):69-83. German.	PMID: 808925; Ut: 76015463.	MED			E-184
E		[Study of the results of the action of heat on milk contaminated by pathogenic mycobacteria. Study of the result of pasteurization].		Desbordes J, et al.	Rev Hyg Med Soc.	1965 Sep;13(6):509-22. French.	PMID: 5847373; Ut: 66048027.	MED			E-191
E		[Survival of Campylobacter jejuni/coli in food and water]. Overlevende av Campylobacter jejuni/coli i na gra livsmedel och vatten.		Hanninen, M. L.	XIV Nordiske Veterinaerkongres (1982) pp. 220-222. 8 ref. ISBN: Kobenhavn, 6-9. Juli 1982, 87-87070-00-6 Rapporter			CAB			E-74
E		[Testing and technical evaluation of the 'Sigma 64' short-time plateheat exchanger and high-temperature plate heatexchanger]. Prüfung und technische Begutachtung des Platten-Kurzzeiterhitzers und des Plät.		Kessler, H. G.; Walenta, W.	Molkerei-Zeitung Welt der Milch	(1978) Vol. 32, No. 45, pp. 1347-1353, 1362. ISSN: 0043-2512		CAB			E-94
A	Bacillus or Salmonella	[The effect of milk cultures on the survival of salmonellae in milk]. Vliv mléčných kultur na prezivani salmoneli v mléce.		Lukasova J; Radova P; Sojkova M; Krystofova J	Vet Med (Praha) (CZECHOSLOVAKIA)	Feb 1990, 35 (2) p81-6	06398042 90281504	MEDLINE			A-0033
E		[The resistance of rapidly growing atypical mycobacteria in the temperature range of short-time pasteurization and their multiplication in milk]. Untersuchungen über die Resistenz schnellwachsender atypischer		Claus, U.	Untersuchungen über die Resistenz schnellwachsender atypischer Mycobakterien im Temperaturbereich der Kurzzeitpasteurisi- erung und über deren Vermehrung in Milch.	(1972) No. 511, pp. 55. Publisher: Justus Liebig- Universität Gießen		CAB			E-120

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E		[The survival of Campylobacter coli in raw milk].		Diker KS, et al.	Mikrobiyol Bul.	1987 Jul;21(3):200-5. Turkish.	PMID: 3503963; UR: 89039345.	MED			E-175
E		[Various bacteria grow in heat exchangers]. Diverse bacterien groeien in warmtewisselaars.		Langeveld, L. P. M.; Montfort-Quass, R. M. G. E. van; Weerkamp, A. H.; Van Montfort-Quasig, R. M. G. E.	Voedingsmiddelen Technologie	(1996) Vol. 29, No. 1/2, pp. 11-14. 15 ref. ISSN: 0042-7934		CAB			E-24
B	Listeria monocytogenes or Shigella	A mathematical analysis of microbial inactivation at linearly rising temperatures: calculation of the temperature rise needed to kill Listeria monocytogenes in different foods and methods for dynamic measurements of D and z values.		Miles CA; Mackey BM	J Appl Bacteriol (ENGLAND)	Jul 1994, 77 (1) p14-20	08023036 95013812	MEDLINE			B-0035
B	Listeria monocytogenes or Shigella	A study of the microbiological status of Irish farmhouse cheeses with emphasis on selected pathogenic and spoilage microorganisms.		Coveney HM; Fitzgerald GF; Daly C	J Appl Bacteriol (ENGLAND)	Dec 1994, 77 (6) p621-30	08102178 95122407	MEDLINE			B-0033
E		A note on growth and survival of Escherichia coli O157:H7 in fresh pasteurized milk.		ALTERI C, CORBO M R, MASSA S (Facolta di Agraria di Foggia, Foggia, ITA)	E0841A (0366-7134) Adv Food Sci	VOL.19, NO.1/2 PAGE.22 - 24 1997	CN 97A0706113, C97274335	JIC			
D	Staphylococcus	A study of staphylococcus aureus growth in model systems and processed cheese.	モデル系およびプロセスにおけるStaphylococcus aureusの増殖の検討	MAGRINI R C (Comisin de Investigaciones Cient.ficas de la Provincia de Buenos Aires.); CHIRIFE J, PARADA J L (Univ. Buenos Aires)	C0005A (JFDAZ) (0022-1147) J Food Sci	VOL.48, NO.3 PAGE.862 - 885 1983	83A0321421, C83243226	JOIS			#000186*
E		A study of the effects of bacterial competitors, sodium chloride and medium on growth of a toxin-producing Staphylococcus aureus strain.		Khalid, A. S.; Harrigan, W. F.	Lebensmittel-Wissenschaft und -Technologie	(1984) Vol. 17, No. 3, pp. 137-141. 21 ref.		CAB			E-73
D	Staphylococcus	A study of the effects of bacterial competitors, sodium chloride and medium on growth of a toxin-producing Staphylococcus aureus strain.	菌叢生型Staphylococcus aureusの発育に及ぼす競争菌、食塩および増殖の媒体に関する研究	KHALID A S, HARRIGAN W F (Univ. Reading, England)	E0549A (0023-6438) Lebensm Wiss Technol	VOL.17, NO.3 PAGE.137 - 141 1984	84A0310938, C84223009, L84150660	JOIS			#000176*
D	Amine formation or production	A study on optimizing heat treatment of milk. I. Pasteurization.	牛乳の熱処理の最適化に関する研究 I (パストライゼーション)	PERI C, PAGLIARINI E (Univ. Milan, ITA); PIERUCCI S (Polytechnic of Milan, ITA)	D0077A (MILCA) (0026-3788) Politechnic of Milan, (ITA)	VOL.43, NO.10 PAGE.636 - 639 1988	89A0132948, C89103472	JOIS			89A0132948, 8, C89103472

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D	Amine formation of production	A study on optimizing heat treatment of milk. II. Sterilization.	牛乳の熱処理の最適化に関する研究 II 滅菌	PAGLIARINI E, PERI C (Univ. Milan, ITA); PIERUCCIS (Polytechnic of Milan, ITA)	D0077A (MILCA) (0026-3788) Milchwissenschaft	VOL.43, NO.11 PAGE:720-722 1988	89A0179949, C89133465	JOIS			89A0179949, C89133465
B	Listeria monocytogenes or Shigella	A Study on Radiosensitivity of Listeria Monocytogenes in the Food.	食品中のリスチア菌の放射線感受性	HU J, WAN G Z, DU Q, YANG D (Beijing Radiation Application Research Center, Beijing, CHN)	L2150A 日本原子力研究所 J A E R I - C o n f J A E R I - C O N F - 9 5 - 3	PAGE. 2 2 1 L 9 5 0 9 3 2 8 8, L 9 5 2 2 1 3 3 8, N 9 5 0 9 0 7 9 4	95A0398647, J95093288, L95221338, N95090794	JICST			B-0404
B	Listeria monocytogenes or Shigella	A study on the presence of pathogenic microorganism in milk. Presenza di alcuni patogeni in carmeloni di latte.	牛乳サンプル中における病原菌の存在	R I C C I M, C O Z Z I E	E0174B (0392-6060) Latte	VOL. 14, N O. 12 PAG E. 1162-1164, 1989	90A0193586, C90143435, K90051569	JICST			B-0474
C	Campy and Yers	A study on the survival rate of some pathogens in white pickled cheese		Albulut, N.; Kimik, O.; Kavas, G.	Ege Universitesi Ziraat Fakultesi Dergisi	Vol. 30, No. 1-2, pp. 111-118, (1992)	AN95:46947 CABA, DN950400789	CABA	cheese		C-0004
B	Listeria monocytogenes or Shigella	Aanwezigheid en controle van L. monocytogenes in kaas.	チーズ中の Listeria monocytogenes の存在とその制御	WAES G (Centrum voor Landbouwkunde Onderzoek - Genetische Microbiologie van Landbouw, Melle, NLD)	D0523A (0773-6177) Belg J Food C	VOL. 42, N O. 6 PAGE. 184-187 1987	88A0189176, C88123424	JICST			B-0505
C	Clostr	Abnormal heat resistance of bacterial spores heated by direct injection into steam		Cerf, O.; Hermier, J.	Lait	Vol. 53, No. 521/522, pp. 23-39, (1973)	AN73:34610 CABA, DN730402898	CABA			C-0148
E		Accelerated decrease of Enterobacteriaceae counts during ripening of raw milk Manchego cheese by lactic culture inoculation.		Gaya, P.; Medina, M.; Nunez, M	Journal of Food Protection	(1983) Vol. 46, No. 4, pp. 305-308, 314, 36 ref. ISSN: 0363-028X		CAB			E-80
B	Listeria monocytogenes or Shigella	Accelerated growth of L. monocytogenes by moulds.		McIntyre, L.; Griffiths, M. W.	Journal of Dairy Science	vol. 75 (Supplement 1): p.136 Publication Year: 1992	02666787 CAB Accession Number: 930457868	CAB			B-0220
B	Listeria monocytogenes or Shigella	Acid adaptation of Listeria monocytogenes can enhance survival in acidic foods and during milk fermentation.		Gahan CG; O'Driscoll B; Hill C	Appl Environ Microbiol (UNITED STATES)	Sep 1996, 62 (9) p3128-32	08689147 96387729	MEDLINE			B-0026

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B	Listeria monocytogenes or Shigella	Acid adaptation and food poisoning microorganisms.	細菌伝と食中毒菌	HILL, C. O'DRISCOLL, B. COLLINS, CORK, BOOTH, ABERDEEN, GAHAN, SCOLL, ILLICK, CORK, IRL)	A0434C (JFMD) (0168-1605) in J Food Microbiol 1995	VOL. 28, N O. 2 PAGE. 245 - 254	96A0141102, C96114134, L96121395	JICST			B-0398
B	Listeria monocytogenes or Shigella	Acid adaptation of Listeria monocytogenes can enhance survival in acidic foods and during milk fermentation.	リスチリア菌の酸適応は酸性食品および牛乳発酵中における生存を増大させる	GAHAN, C. M. O'DRISCOLL, B. HILL, COLLINS, CORK, IRL)	A0427A (AEMID) (0099-2240) Appl Environ Microbiol 1996	VOL. 62, N O. 9 PAGE. 3128 - 3132	96A0821032, C97014070, K97042695, L97010944	JICST			B-0392
A	Bacillus or Salmonella	Acid adaptation promotes survival of Salmonella spp. in cheese.		Leyer GJ, Johnson EA	Appl Environ Microbiol (UNITED STATES)	Jun 1992, 58 (6) p2075-80	07105497 92321857	MEDLINE			A-0026
A	Bacillus or Salmonella	Activation of Bacillus spp. Spores by Hydrostatic Pressure.	Bacillus芽胞の圧力による活性化と顕微鏡	西賢明, 加藤真, 田守	日本食糧工業学会誌	VOL.41, NO.8 PAGE.542 - 549 1994	94A0718775, J94123386, L94320735	JOIS			A-0301
C		Activation of the lactoperoxidase system as a means of preventing bacterial deterioration of raw milk		Bjorck, L.	Kieler Milchwirtschaftliche Forschungsbericht	Vol. 34, No.1, pp. 5-11.(1982)	ANB:21186 CABA.DNB20476 916	CABA			C-0164
E		Activity of goats' milk lactoperoxidase system on Pseudomonas fluorescens and Escherichia coli at refrigeration TEMPERATURES.		Zapico, P.; Gaya, P.; Nunez, M.; Medina, M.	Journal of Food Protection	(1995) Vol. 58, No. 10, pp. 1136-1138 16 ref. ISSN: 0362-028X		CAB			E-26
B	Listeria monocytogenes or Shigella	Addition of cocoa powder, cane sugar, and carrageenan to milk enhances growth of Listeria monocytogenes.	ミルクにココア粉, ショ糖およびカラギーナンを添加するとリスチリア菌の生育が促進	ROSENOW, E. M., MARTIN, E. H. (UNIV. WISCONSIN, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 50, N O. 9 PAGE. 728 - 729, 732 1987	88A0016927, C88023058, K88011527	JICST			B-0507
B	Listeria monocytogenes or Shigella	Adherence to stainless steel by foodborne microorganisms during growth in model food systems.		Hood SK, Zottola EA	Int J Food Microbiol (NETHERLANDS)	Jul 22 1997, 37 (2-3) p145-53	09174198 97456893	MEDLINE			B-0016
B	Listeria monocytogenes or Shigella	Antagonism between Listeria monocytogenes and lactococci during fermentation of products from ultrafiltered skim milk.	チーズより分離した Listeria monocytogenes の特性	COMI, G. C. ANTONI, C. D'AUBERT, S. (UNIV. MILANO, ITALY)	A0147A (INALB) (0019-901X) in J Food Sci	VOL. 26, N O. 11 PAGE. 1009 - 1011 1987	88A0165803, C88113472, L88120533	JICST			B-0506
B	Listeria monocytogenes or Shigella	Antagonism between Listeria monocytogenes and lactococci during fermentation of products from ultrafiltered skim milk.		El-Gazzer, F. E.; Bohner, H. F.; Marth, E. H.	Journal of Dairy Science	vol 75 (1): p.43-50 Publication Year: 1992	02512980 CAB Accession Number: 920450751	CAB			B-0251
B	Listeria monocytogenes or Shigella	Antagonismo de cepas de Streptococcus, Lactobacillus y Leuconostoc procedentes de queso, on various enteropathogenic bacteria.	Inhibitory effect of strains of Streptococcus, Lactobacillus and Leuconostoc spp. from fresh cheese, on various enteropathogenic bacteria.	Fernandez Escartín, E.; Torres Vítela, R.; Castillo Ayala, A.	Revista Latinoamericana de Microbiología	vol. 26 (1): p.47-51 Publication Year: 1984	01604419 CAB Accession Number: 850498504	CAB			B-0349

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B	Listeria monocytogenes or Shigella	Antagonistic effect of coeyneform bacteria from red smear cheese against <i>Listeria</i> species.		Valdes-Stauber Ni, Gotz H; Busse M	Int. J Food Microbiol (NETHERLANDS)	Jun 1991, 13 (2) p119-30	06796380 91363203	MEDLINE			B-0055
B	Listeria monocytogenes or Shigella	Antagonistic activity of lactic acid bacteria isolated from natural whey starters for water-buffalo Mozzarella cheese manufacture.		Viliani, F.; Pepe, O.; Moschetti, G.; Salzano, G.; Parente, E.; Coppola, S.	Italian Journal of Food Science	vol. 7 (3): p.221-234 Publication Year: 1995	03122994 CAB Accession Number: 950406170	CAB			B-0158
A and E	Bacillus or Salmonella	Antagonistic activity of Lactobacillus acidophilus fermented milk against different pathogenic bacteria.		Gupta PK; Mittal BK; Garg SK	Indian J Exp Biol (INDIA)	Dec 1996, 34 (12) p1245-7	09176897 97389868	MEDLINE			A-0007
B	Listeria monocytogenes or Shigella	Antagonistische Wirkungen von Brevibacterium linens-Stämmen gegen <i>Listerien</i> .	Antagonistic effects of strains of <i>Brevibacterium linens</i> against <i>Listeria</i> .	Martin, F.; Friedrich, K.; Beyer, F.; Terplan, S.	Archiv für Lebensmittelhygiene	vol. 46 (1): p.7-11 Publication Year: 1995	03003877 CAB Accession Number: 950402510	CAB			B-0168
B	Listeria monocytogenes or Shigella	Antibacterial activity of the lactoperoxidase system on <i>Listeria monocytogenes</i> in trypticase soy broth, UHT milk and French soft cheese.		Denis, F.; Ramet, J. P.	Journal of Food Protection	vol. 52 (10): p.706-711 Publication Year: 1989	02191892 CAB Accession Number: 900436395	CAB			B-0301
B	Listeria monocytogenes or Shigella	Antibacterial activity of the lactoperoxidase system on <i>Listeria monocytogenes</i> .		Denis, F.; Ramet, J. P.	Microbiologie, Aliments, Nutrition	vol. 7 (1): p.25-30 Publication Year: 1989	02253108 CAB Accession Number: 900439699	CAB			B-0287
B	Listeria monocytogenes or Shigella	Antibacterial effect of the lactoperoxidase-thiocyanate-hydrogen peroxide system on the growth of <i>Listeria</i> spp. in skim milk.		Sibi, W.; Bachmann, M. R.	Milchwissenschaft	vol. 45 (1): p.26-28 Publication Year: 1990	02241822 CAB Accession Number: 900438937	CAB			B-0289
B	Listeria monocytogenes or Shigella	Antibacterial activity of the lactoperoxidase system against <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in milk.		Karnau, D. N.; Doores, S.; Pruit, K. M.	Journal of Food Protection	vol. 53 (12): p.1010-1014 Publication Year: 1990	02239119 CAB Accession Number: 910445466	CAB			B-0272
C	Campy	Antibacterial action of the lactoperoxidase system on <i>Campylobacter jejuni</i> in cow's milk.	牛乳中の <i>Campylobacter jejuni</i> に対するラクトペルオキシダーゼ系の抗菌作用	Beumer, R. R.; Noonen, A.; Marjits, J. A.; Kampelmacher, E. H.	Netherlands Milk and Dairy Journal	Vol. 39, No. 2, pp.107-114.(1985)	CN 85A0469130, CB5323444	JICST			C-0017
E		Antibacterial activity of <i>Bifidobacterium bifidum</i> strains grown in milk and synthetic media.		Misra, A. K.; Kulkarni, R. K.	Indian Journal of Dairy Science	(1994) Vol. 47, No. 6, pp. 531-533, 13 ref. ISSN: 0019-5146		CAB			E-37
C	Clostr	Antibacterial Activity of Emulsifier on <i>Clostridium thermohydrosulfuricum</i> .	<i>Clostridium thermohydrosulfuricum</i> に対する乳化剤の抗菌作用	遠田 篤人, 池上 雅昭, 加藤 裕マリ, 小池 壽 廣江	食料食品工業技術 90/1991 大学・東洋食品研究所 報告書	PAGE. 167 - 173, 1992	CN 92A0621565, J93013269	JICST			C-0230
B	Listeria monocytogenes or Shigella	Antibacterial activity of hen egg white lysozyme against <i>Listeria monocytogenes</i> Scott A in foods.	食品中の <i>Listeria monocytogenes</i> Scott A に対する卵清溶菌素の抗菌活性	HUGHES V L; WILGER P. A.; JOHNS ON E A (United States of America)	AO427A (AEMID) VOL. 55, NO. 3 PAGE. 631-638 1989	89A0338848, C89233667, K89081252	JICST				B-0485

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Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume/Page	ID	Data Base	Control	Product	L-Number
B	Listeria monocytogenes or Shigella	Antibacterial activity of the lactoperoxidase system against Listeria monocytogenes and Staphylococcus aureus in milk.	牛乳中の <i>Listeria monocytogenes</i> と <i>Staphylococcus aureus</i> に対するラクトペルオキシダーゼシステムの抗菌活性	KAMAU D N, DOORES S (Pennsylvania State Univ. USA); PRUITT K M (University of Alabama, USA)	E0048A (JFPRD) (0362-028X) J Food Prot 01.4.1990	VOL. 53, N O. 12 PAGE. 1010-1014.1990	91A0188346, C91253466	JICST			B-0459
B	Listeria monocytogenes or Shigella	Antibacterial activity of the Lactoperoxidase system on Listeria monocytogenes in trypticase soy broth, UHT milk and French soy	トリプチン・ゼインブロス、UHTミルクおよびフランソブローズにおける <i>Listeria monocytogenes</i> 生菌に及ぼすラクトペルオキシダーゼ系の抗菌効果	DENTIS P, RAMET J-P (INRA, Vandoeuvre-lez-Nancy, France)	E0048A (JFPRD) (0362-028X) J Food Prot 11.1989	VOL. 52, N O. 10 PAGE. 706-711.1989	90A0084070, C90052929	JICST			B-0478
E		Antibacterial activity of the lactoperoxidase system in milk against pseudomonads and other Gram-negative bacteria.		Björck, L.; Rosen, C.-G.; Marshall, V.; Reiter, B.	Applied Microbiology	(1975) Vol. 30, No. 2, pp. 199-204. 19 ref.		CAB			E-110
E		Antibacterial effect of Lactobacillus spp. on foodborne pathogenic bacteria in an Indian milk-based fermented culinary food item.		Balsubramanyam, B. V.; Varadaraj, M. C.	Cultured Dairy Products Journal	(1995) Vol. 30, No. 1, pp. 22-24, 26-27. 32 ref. ISSN: 0045-9259		CAB			E-35
B	Listeria monocytogenes or Shigella	Antibacterial effect of the lactoperoxidase - thiocyanate - hydrogen peroxide system on the growth of Listeria spp. in skim milk.	脱脂乳における <i>Listeria</i> spp. の発育に及ぼすラクトペルオキシダーゼ・チオシアン酸・過酸化水素システムの抗菌効果	BIBI W, BACHMANN M R (Swiss Federal Institute of Technology, Zurich, Switzerland)	D0077A (MILCA) (0026-3788) M Jchwissenschaftechnolog y, Zuerich, CHE	VOL. 45, N O. 1 PAGE. 26-28.1990	90A0344403, C90173907	JICST			B-0472
E		Antibacterial effect of the lactoperoxidase/thiocyanate/hydrogen peroxide system against strains of Campylobacter isolated from poultry.		WALLENIN C (Swedish Meat Research Inst., Kaavlinge, SWE); ROSEN M, BJÖRCK L (Swedish Univ. Agricultural Sciences, Uppsala, SWE)	E0048A (JFPRD) (0362-028X) J Food Prot 1989	VOL. 52, NO. 9 PAGE. 638-641.1989	CN 90A0045330, C90052932	JIC			E-145
B	Listeria monocytogenes or Shigella	Antibiosis of some lactic acid bacteria including Lactobacillus acidophilus toward Listeria monocytogenes	<i>Lactobacillus acidophilus</i> を含む数種の乳酸菌の <i>Listeria monocytogenes</i> に対する拮抗作用	RACCACH M, MCGRATH R, DAFTARIZAN H (Arizona State Univ., AZ, USA)	A0434C (UFMD) (0168-1605) Int J Food Microbiol 25-32.1989	VOL. 9, N O. 1 PAGE. 25-32.1989	89A0463075, C89283299, X89101281, L89270521	JICST			B-0483
C	Clostridium	Antibacterial effectiveness of nisin in pasteurized process cheese spreads.	殺菌プロセスチーズブレッドにおけるナイシンの抗菌作用とその効果	SOMERS E B, TAYLOR S L	J Food Prot 8.1987	VOL. 50, N O. 10 PAGE. 842-848.1987	CN 88A0058487, C88043278	JICST			C-0221

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B	Listeria monocytogenes or Shigella	Anti - Invasive Activity of Bovine Lactoferrin against Listeria monocytogenes.	リスチリア菌に対する牛ラクtoferrinの抗侵入活性	ANTONINI G (Univ. L'Aquila, Italia, ITA); M. R. GRECO (0362-028X) J. R. PISCIOTTA M. G. V. A. LENTI P. (Univ. Naples, Napoli, ITA); LONGHI C. S. E.	E0048A (JFPRD) Food Pro 1997	VOL. 60, N. O. 3 PAGE 267 - 271 1997	97A0391050, C97184238, L97200718	J I C S T			B - 0 3 8 3
B	Listeria monocytogenes or Shigella	Antilisterial activity by enterococci in a model predicting the temperature evolution of Taleggio, an Italian soft cheese.		Giraffa, G.; Neviani, E.; Tarelli, G. T.	Journal of Dairy Science (UNITED STATES)	vol. 77 (5): p.1176-1182 Publication Year: 1994	02854229 CAB Accession Number: 940402491	C A B			B - 0 1 8 5
B	Listeria monocytogenes or Shigella	Antilisterial activity of thermophilin 347, a bacteriocin produced by Streptococcus thermophilus.	Streptococcus thermophilus の産生するバクテリオシン, サーマフィリン 347 の抗リスチリア活性	VILLANI F., PEPE O., MAURIELLO G., MOSCHETTI G., C. OPPOLA S. (Univ. Studi Napoli Federico II, Portici, ITA); SALZANO G. (Univ. Molise,	A0434C (JFMD) J Food Microbio 1995	VOL. 25, N. O. 2 PAGE. 179 - 190 1995	95A0437633, L95201097	J I C S T			B - 0 4 0 6
B	Listeria monocytogenes or Shigella	Antimicrobial activity of food-related Penicillium sp. against pathogenic bacteria in laboratory media and a cheese model system.		Larsen, A. G.; Knochel, S.	Journal of Applied Microbiology	vol. 83 (1): p.111-119 Publication Year: 1997	03411997 CAB Accession Number: 970403504	C A B			B - 0 1 1 6
B	Listeria monocytogenes or Shigella	Antimicrobial effect of pressurized carbon dioxide on Listeria monocytogenes.		Lin, H. M.; Cao, N.; Chen, L. F.	Journal of Food Science	vol. 59 (3): p.657-659 Publication Year: 1994	02905265 CAB Accession Number: 940404451	C A B			B - 0 1 8 1
B	Listeria monocytogenes or Shigella	Antimicrobial activity of lysozyme against Listeria monocytogenes in milk.		Carmichael, D.; Carini, S.	Microbiology, Aliments, Nutrition	vol. 7 (1): p.49-56 Publication Year: 1989	02401134 CAB Accession Number: 910446022	C A B			B - 0 2 7 0
C	Clostridia	Antimicrobial action of roquefortine		Kopp, B.; Rehm, H. J.	European Journal of Applied Microbiology and Biotechnology	Vol. 6, No. 4, pp. 397-401. (1979)	AN79:22734 CABA, DNT90454 987	CABA			C-0136
C	Clostridia	Antimicrobial activity and its determination in bacteria used in milk products. Maitovalmistuksessa käytettyjen hyötybakteerien antimikrobiset vaikutukset ja niiden soveltaminen		Aronen, M.	Helsingin Yliopisto Elintarviketieteen Koulutusohjelman Tutkimuskeskus,	No. 1043, pp. 85. (1996)	AN97:110549 CABA, DNT90403 507	CABA			C-0092

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E		Antimicrobial activity of lactic cultures; partial purification and characterization of antimicrobial compound(s) produced by <i>Streptococcus thermophilus</i> .		Puliani, S. R.; Rao, D. R.; Sunki, G. R.	Journal of Food Science	(1979) Vol. 44, No. 2, pp. 575-578. 15 ref. ISSN:0022-1147		CAB			E-91
C	Campy	Antimicrobial activity of Microgard microorganisms against food spoilage and pathogenic microorganisms.		al-Zareky, H.; Ayres-JW; Sandhu-WE	J-Dairy-Sci.	74(3): 758-63. 1991	AN:91302551	Medline			C-0153
D	Staphylococcus	Antimicrobial Effect of Pressurized Carbon Dioxide on <i>Staphylococcus aureus</i> in Broth and Milk.	ブロス及び乳中の黄色ぶどう球菌に及ぼす加圧した二酸化炭素の抗菌効果	ENKIMEN O (Univ. Gaziantep, Gaziantep, TUR)	EOS49A (0023-6438) Lebensmittelwiss Technol	VOL.30,NO.8 PAGE.826 - 829 1997	98A0247219, C98114250, L98121618	JOIS			#000006*
E		Applicability of a model for non-pathogenic <i>Escherichia coli</i> for predicting the growth of pathogenic <i>Escherichia coli</i> .		Salter MA, et al.	J Appl Microbiol.	1998 Aug;85(2):357-64.	PMID: 9750308; UI: 98422702.	MED			E-165
C	Yersi	Application of a log-logistic model to describe the survival of <i>Yersinia enterocolitica</i> at sub-optimal pH and temperatures		Little, C. L.; Adams, M. R.; Anderson, W. A.; Cole, M. B.	International Journal of Food Microbiology	Vol. 22, No. 1, pp. 63-71.(1994)	AN95:207102 CABA, DN950405 691	CABA			C-0037
C	Yersi	Application of a log - logistic model to describe the survival of <i>Yersinia enterocolitica</i> at sub - optimal pH and temperature.	最適値をやや下回る pH と温度における <i>Yersinia enterocolitica</i> への対数・ロジスティックモデルの適用	LITTLE C L, ADAMS M R, ANDERSON W A, COLE M B	Int J Food Microbiol	VOL. 22, N O 1 PAGE. 63 - 71 1994	CN 94A0512457, C94254129, K94122239, L94270960	JICST			C-0185
A	Bacillus or Salmonella	Application of predictive microbiology to estimate the number of <i>Bacillus cereus</i> in pasteurized milk at the point of consumption.	消費時点での低濃度牛乳中の <i>Bacillus cereus</i> 菌数推定への予測 微生物学の応用	ZWIETERING M H, DE WIT J C, N OTERMANS S	Int J Food Microbiol	VOL.30, NO.1/2 PAGE.55-70 1996	96A0728021, C96314390	JOIS			A-0292
B	Listeria monocytogenes or Shigella	Appraisal of thermal processing conditions for pasteurization of milk.		Sharma, T.; Mathur, B. N.	Indian Dairyman	vol. 41(12): p.633-637 Publication Year: 1989	02216766 CAB Accession Number: 900437805	C A B			B - 0 2 9 5
C	Clostr	Arginine promotes toxin formation in Cheddar cheese by <i>Clostridium botulinum</i>	アルギニン は ボツリヌス 菌 による チェダーチーズ中の毒素形成を促進する	Malizio, C. J.; Harrod, J.; Kaufman, K. M.; Johnson, E. A.	Journal of Food Protection	Vol. 56, No. 9, pp. 769-772.(1993)	CN 93A0881396, C94064251	JICST			C-0101
A	Bacillus or Salmonella	Aspects regarding the application of a predictive model for growth of <i>Bacillus cereus</i> in pasteurized milk.		Langeveld, L. P. M.; Cuperus, F.	Bulletin of the International Dairy Federation	(No. 287): p.6-10	02818417 940400896	CAB			A-0124
B	Listeria monocytogenes or Shigella	Attachment of <i>Listeria monocytogenes</i> to stainless steel surfaces at various temperatures and pH values.	各種温度と各種 pH におけるリスチリア菌のステンレス鋼表面への付着	HERALD P J, ZOTTOLA E A (Univ Minnesota, MN, USA)	C0005A (JFDAZ) (0022-1147) J Food Sci	VOL. 53, N O. 5 PAGE. 1549 - 1552, 1562 1986	89A0023082, C89022025, L89020550	J I C S T			B - 0 3 1 8
B	Listeria monocytogenes or Shigella	Attività inibente di acidi grassi alimentari nei confronti di <i>Listeria monocytogenes</i> .	Inhibitory effect of dietary fatty acids to <i>Listeria monocytogenes</i> .	Comi, G.; D'Aubert, S.; Valenti, M.	Industrie Alimentari	vol. 29 (281): p.358-361 Publication Year 1990	02329354 CAB Accession Number: 921443393	C A B			B - 0 2 4 6
E		Atypical mycobacteria in milk.		DUNN B L (State Health Lab. Serv., Western Australia); HODGSON D J (Dep. Agriculture, Western Australia)	A0635A (JABAA) (0021-8847) J Appl Bacteriol	VOL.52,NO.3 PAGE.373 - 376 1982	CN 83A0077611, C83063221, L83050660	JIC			E-150

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A	Bacillus or Salmonella	Bacilli in milk. I. Spore germination and growth.		Mikolajcik EK; Koka M	J Dairy Sci (UNITED STATES)	Oct 1968, 51 (10) p1579-82	01041279 69009175	MEDLINE			A-0071
D and E	Staphylococcus	Bacterial growth in mastitic milk and whey.		Maikamaki, M.; Mattila, T.; Sandholm, M.	Journal of Veterinary Medicine, B (Infectious Diseases, Immunology, Food Hygiene, Veterinary Public Health)	(1986) Vol. 33, No. 3, pp. 174-179, 12 ref.		CAB			E-176
D and E	Staphylococcus	Bacterial growth in raw and pasteurised human milk.		Roberts, S. A.; Severn, M.	British Medical Journal	(1978) Vol. 2, No. 6146, pp. 1196, 5 ref.		CAB			E-95
D and E	Staphylococcus	Bacterial growth in whey from mastitic and nonmastitic quarters.		Mattila T, et al	Am J Vet Res.	1984 Dec;45(12):2504-6.	PMID: 6395730; UI: 85120196.	MED			E-177
B	Listeria monocytogenes or Shigella	Bactericidal effect of enterocin 4 on Listeria monocytogenes in a model dairy system.	モデル乳システム中のリスチリア菌に及ぼすエンチノトロキシン4の殺菌効果	RODRIGUEZ J L, GAY A P, MEDINA A M, NUNEZ M (Inst. Nacional de Investigacion y Tecnologia Agraria y Alimentaria, Madrid, E. S. P.)	E0048A (JPRD) (0362-028X) J Food Protection	VOL. 60, N O. 1 PAGE. 28 - 32 1997	97A0546954, C97224330, K97103219, L97231487	J I C S T			B - 0 3 8 2
A	Bacillus or Salmonella	Bactericidal effect of 6 pasteurization temperatures on 3 kinds of psychrophilic bacteria. Original Title: Determinacion del efecto bactericida de seis niveles de temperaturas de pasteurizacion sobre tres generos de bacterias psicofilas.		Gaona R., H.; Guevara del P., A.	XV Informe de Investigacion, 1975-1976, Division de Ciencias Agropecuarias y Maritimas, Instituto Tecnologico de Monterrey	p.90-91	00602025 780442332	CAB			A-0243
A	Bacillus or Salmonella	Bacteriocinogenic effect of milk fermentation bacteria on selected microorganisms. Original Title: Badania nad bakteriocynogenym mlecznym bakterii		fermentacji mlekowej w stosunku do wybranych drobnoustrojow	Medycyna Weterynaryjna	vol. 51 (12): p.754-756	03207591 962205158	CAB			A-0103
E		Bacteriostatic action of lactobacilli on psychrotrophic bacteria in cold-stored milk.		Felinski, A.; Khaut, T.; Kornacki, K.; Rybicka, Z.	Publisher: Mir Publishers. Meeting info.: XXI International Dairy Congress. Vol. 1, Book 2.	(1982) pp. 303.		CAB			E-81
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in the presence of cocoa, carrageenan, and sugar in a milk medium incubated with and without agitation.		Pearson, L. J.; Marth, E. H.	Journal of Food Protection	vol. 53 (1): p.30-37 Publication Year: 1990	02252339 CAB Accession Number: 900439104	C A B			B - 0 2 8 8

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B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes at 4 and 7 deg C in raw milk inoculated with a commercial culture of lactic acid bacteria.		Wenzel, J. M.; Marth, E. H.	Milchwissenschaft	vol. 45 (12): p.772-774 Publication Year: 1990	02365835 CAB Accession Number: 910444473	C A B			B-0215
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during manufacture and ripening of brick cheese.		Ryser ET; Marth EH	J Dairy Sci (UNITED STATES)	Apr 1989, 72 (4) p838-53	05775098 89309415	MEDLINE			B-0081
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in associative growth with main producing starter cultures.		Williams, D. J.; Tatini, S. R.	Journal of Dairy Science	vol. 73 (Supplement 1): p.87 Publication Year: 1990	02316870 CAB Accession Number: 900442385	C A B			B-0279
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes at 4 and 22 deg C in whey and skim milk containing 6 or 1.2% sodium chloride.		Papageorgiou, D. K.; Marth, E. H.	Journal of Food Protection	vol. 52 (9): p.625-630 Publication Year: 1989	02180364 CAB Accession Number: 890435431	C A B			B-0303
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during manufacture and ripening of Brick cheese.		Ryser, E. T.; Marth, E. H.	Journal of Dairy Science	vol. 72 (4): p.838-853 Publication Year: 1989	02129955 CAB Accession Number: 890432002	C A B			B-0308
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during manufacture and ripening of brick cheese.		Ryser, E. T.; Marth, E. H.	Journal of Dairy Science	vol. 71 (Suppl. 1): p.89 Publication Year: 1988	02011506 CAB Accession Number: 880429290	C A B			B-0326
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in Mozzarella cheese in presence of Lactococcus lactis.		Stecchini M.; Aquilì V.; Sarais I	Int. J Food Microbiol (NETHERLANDS)	May 1995, 25 (3) p301-10	08390132 95383114	MEDLINE			B-0030
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes and Salmonella heidelberg in rennet whey containing added sodium and/or potassium chloride.		Larson, A.; Johnson, E. A.; Nelson, J. H.	Journal of Food Protection	vol. 56 (5): p.385-389 Publication Year: 1993	02740584 CAB Accession Number: 930461391	C A B			B-0205
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during the manufacture and ripening of Cheddar cheese.		Ryser, E. T.; Marth, E. H.	Journal of Food Protection	vol. 50 (1): p.7-13 Publication Year: 1987	01826754 CAB Accession Number: 870420656	C A B			B-0342
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in Mozzarella cheese in presence of Lactococcus lactis.		Stecchini, M. L.; Aquilì, V.; Sarais, I.	International Journal of Food Microbiology	vol. 25 (3): p.301-310 Publication Year: 1995	03123103 CAB Accession Number: 950406279	C A B			B-0156
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in the presence of flavobacteria in skim milk at 7 or 13 deg C.		Farrag, S. A.; Marth, E. H.	Journal of Food Protection	vol. 54 (9): p.677-680 Publication Year: 1991	02513058 CAB Accession Number: 920450829	C A B			B-0249
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in the presence of gluconic acid and during preparation of Cottage cheese curd using gluconic acid.		El-Shenawy, M. A.; Marth, E. H.	Journal of Dairy Science	vol. 73 (6): p.1429-1438 Publication Year: 1990	02291660 CAB Accession Number: 900440988	C A B			B-0283
B	Listeria monocytogenes or Shigella	Behavior and Heat Resistance of Listeria monocytogenes in Milk during Storage and Pasteurization.	牛乳中におけるリスチリア菌の増殖及び耐熱性	松崎伸洋, 重田正喜, 片山洋, 岡田博, 津田隆二 (山口県立畜産試験センター)	Y0528A (0915-0498) 山口県衛生公署研究センター 畜産関係	N.O. 13 (1992) P.A.G.E. 5 - 7	93A0307016; J93083264	J I C S T			B-0429

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D	Staphylococcus	Behavior of an enterotoxigenic Staphylococcus aureus strain during manufacture of the Moroccan fermented milk "Iben".	モロッコの発酵乳 "Iben" 製造中の病原性Staphylococcus aureusの挙動	HAMAMA A (Inst. Agronomique et Veterinaire Hassan, Rabat, MAR) ; TATINI S R (Univ. Minnesota, MN, USA)	H0103A (LAITA) (0023-7302) Lait	VOL.71,NO.5 PAGE.589 - 596 1991	92A0031964, C92Z53339	JOIS			#000078*
E		Behavior of enteropathogenic Escherichia coli during manufacture and ripening of brick cheese.		FRANK J.F, MARTIN E.H, OLSON N.F	E0048A (JFood Prot	VOL.41,NO.2 PAGE.111 - 115 1978	CN 78A0136027, C78143028	JIC			E-157
E		Behavior of enteropathogenic Escherichia coli in camembert cheese made from ultrafiltered milk.		RASHKE (Safeway Stores, Inc., CA); KOSIKOWSKI F V (Cornell Univ., NY)	C0005A (JFDAZ) (0022-1147) J Food Sci	VOL.47,NO.3 PAGE.728 - 732,736 1982	CN 82A0296308, CB2243249, K82081560	JIC			E-152
C and E	Yersi	Behavior of Escherichia coli O157:H7 or Yersinia enterocolitica at 4 or 7 deg C in raw milk inoculated with a commercial culture of lactic acid bacteria		Farrag, S. A.; El-Gazzar, F. E.; Marth, E. H	Milchwissenschaft	Vol. 47, No. 3, pp. 149-152.(1992)	AN92-49190 CABA, DN920452 122	CABA			C-0055 E-46
C	Yersi	Behavior of Escherichia coli O157:H7 or Yersinia enterocolitica at 4 or 7C in raw milk inoculated with a commercial culture of lactic acid bacteria	市販乳菌カルチャを接種した生乳中の4、または7度におけるEscherichia coli O157:H7またはYersinia enterocoliticaの挙動	FARRAG S A, EL-GAZZAR F E, MARTIN E H	Milchwissenschaft	VOL. 47, NO. 3 PAGE. 149 - 152 1992	CN 92A0334045, C92303322, L92310472	JICST			C-0199
C	Yersi	Behavior of Escherichia coli O157:H7 or Yersinia enterocolitica in the presence of Streptococcus cremoris in a Medium with Intern	内部pH調節を用いた発酵中にStreptococcus cremorisの存在下におけるEscherichia coli O157:H7またはYersinia enterocoliticaの挙動	WENZEL J M, MARTIN E H	Lebensm Wiss Technol	VOL. 24, NO. 2 PAGE. 164 - 168 1991	CN 91A0509517, C92092619, X92042335	JICST			C-0211
E		Behavior of Hemorrhagic Escherichia coli O157:H7 During the Manufacture of Cottage Cheese.		AROCHA M M (Univ. Santa Maria, Caracas, VEN); MCVIEY M, LODER S D, RUPNOW J H, BULLERMAN L (Univ. Nebraska, Nebraska)	E0048A (JFPRO) (0362-028X) J Food Prot	VOL.55,NO.5 PAGE.379 - 381 1992	CN 92A0464963, C93013927	JIC			
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during manufacture and ripening of brick cheese.	ブリックチーズの製造および熟成中におけるListeria monocytogenesの挙動	RYSER E T, MARTIN E H (Univ. Wisconsin - Madison, WI, USA)	C0282A (JDSCA) (0022-0302) J Dairy Sci	VOL. 72, NO. 4 PAGE. 838 - 853 1989	89A0399755, C89253926	JICST			B-0484
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during the manufacture and storage of Coby cheese	コルビーチーズの製造および貯蔵中のListeria monocytogenesの挙動	YOUSEF A E, MARTIN E H (Univ. Wisconsin - Madison, WI, USA)	E0048A (JFPRO) (0362-028X) J Food Prot	VOL. 51, NO. 12 - 15 1988	88A0198899, C88133434	JICST			B-0504

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Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume,Page	ID	Data Base	Control	Product	L-Number
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during the Manufacture, Ripening and Storage of Camembert Cheese after Contamination of Past	カマンベールチーズ製造時に菌汚染又は加塩排水をリスチア菌で人為的に汚染させた場合の中間製品及び製品中における菌数の消長	松嶋伸佳, 片山淳, 阿田哲裕, 藤澤隆二, 田中一成 (山口県衛生公害研七), 柳屋隆三, 栗田夏二 (山口県阿基保健所)	G0622A (SKEZA) (0015-6426) 食品衛生学雑誌	VOL. 32, N O. 6 PAGE. 498 - 503 1991	92A0092723, J92083406	JICST			B-0445
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during the Manufacture, Ripening, and Cold Storage of 'Afuega' Pitu Cheese.	アフエガルピトゥチーズの製造, 熟成および冷蔵中に起るリスチア菌の増殖の挙動	MARGOLLE S A, RODRIGUEZ A, DE LOS REYE S, GAVILA N C G, ASTURIAS, ESP)	E0048A (JFPRD) (0362-028X) J Food Protection	VOL. 60, N O. 6 PAGE. 689 - 693 1997	97A0728888, C97313727	JICST			B-0381
A	Bacillus or Salmonella	Behavior of Listeria monocytogenes and Salmonella heidelberg in rennet whey containing added sodium and/or potassium chloride.		Larson, A.; Johnson, E. A.; Nelson, J. H.	Journal of Food Protection	vol. 56 (5): p.385-389	02740584 930461391	CAB			A-0129
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes at 4 and 7°C in raw milk inoculated with commercial culture of lactic acid bacteria.	乳製品用酸カルシウムを添加した生乳における4°Cおよび7°Cでのリスチア菌の挙動	WENZEL J M, MARTH E H (Univ. Wisconsin - Madison, USA)	D0077A (MILCA) (0026-3788) J Food Protection	VOL. 45, N O. 12 PAGE. 772 - 774 1990	91A0185723, C91273541	JICST			B-0458
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during the manufacture and storage of Colby cheese.		Yousef, A. E.; Marth, E. H	Journal of Food Protection	vol. 51 (1): p.12-15 Publication Year: 1988	02047172 CAB	CAB			B-0319
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during the manufacture, ripening, and cold storage of 'Afuega' Pitu cheese.		Margolles, A.; Rodriguez, A.; Reyes Gavilan, C. G. de los	Journal of Food Protection	vol. 60 (6): p.689-693 Publication Year: 1997	03411856 CAB	CAB			B-0117
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in Mozzarella cheese in presence of Lactococcus lactis	Lactococcus lactis存在下のモッツァレラチーズにおけるリスチア菌の増殖の挙動	STECCHIN I M, LIQUORI V, SARAI A, SIRTORI C, UDINI V, UDINI E, UDINI E (IITA)	A0434C (JFMD) (0168-1605) Int J Food Microbiol	VOL. 25, N O. 3 PAGE. 301 - 310 1995	95A0600756, C95253921	JICST			B-0401
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in Shredded Cheese During Strage and Cooking.	ピザ用チーズ中のリスチア菌の増殖の挙動	斎藤幸博, 谷丸雅一, 青木真子, 安藤佳代子, 正木英孝, 飯塚茂子 (岡山県衛生公害研七), 丸山勝 (公衆衛生院)	L1969A (SHBIE) (1340-8267) 日本食品衛生学雑誌	VOL. 11, N O. 1 PAGE. 29 - 33 1994	94A0749354, J94113609	JICST			B-0415
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in skim milk and in yogurt, mix during fermentation by thermophilic lactic acid bacteria.	好熱性乳酸菌によるスキムミルクおよびヨーグルトミックスの発酵中のリスチア菌の増殖の挙動	SCHAACK M M, MARTIN E H (Univ. Wisconsin, USA)	E0048A (JFPRD) (0362-028X) J Food Protection	VOL. 51, N O. 8 PAGE. 607 - 614 1988	89A0051749, C89042110, K89021743	JICST			B-0497

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Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume, Page	ID	Data Base	Control	Product	L-Number
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in skim milk during fermentation with mesophilic lactic starter cultures.	中温性乳酸菌スタータ培養で発酵中のスキムミルクにおける Listeria monocytogenes の挙動	SCHAAK M. M., MARTH E. H. (Univ. Wisconsin-Madison, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 51, N O. 8 PAGE. 600-606 1988	89A0051748, C89042131, K89021742	JICST			B-0498
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in the presence of cocoa, carrageenan, and sugar in a milk medium incubated with and without	牛乳培地中にココア、カラジーンおよび糖を存在させかくはんおよび攪かくはんで培養したリステリア属の挙動	PEARSON L. J., MARTH E. H. (Univ. Wisconsin-Madison, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 53, N O. 1 PAGE. 30-37 1990	91A0167769, K92012028, L913351205	JICST			B-0457
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in the presence of gluconic acid and during preparation of cottage cheese curd using glucon	グルコン酸存在下およびグルコン酸を用いたカッテージチーズカーブ調製期における Listeria monocytogenes の挙動	EL-SHENA WY M. A., MARTH E. H. (Univ. Wisconsin-Madison, WI, USA)	C0282A (JDSCA) (0022-0302) J Dairy Sci	VOL. 73, N O. 6 PAGE. 1429-1438 1990	90A0793043, C91183704	JICST			B-0465
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in Parmesan cheese		Yousef, A. E.; Marth, E. H.	Journal of Dairy Science	vol. 72 (Suppl. 1): p.138 Publication Year: 1989	02216267 CAB Accession Number: 900437297	CAB			B-0297
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in skim milk during fermentation with mesophilic lactic starter cultures.		Schaack, M. M.; Marth, E. H.	Journal of Food Protection	vol. 51 (8): p.600-606 Publication Year: 1988	02119363 CAB Accession Number: 890432849	CAB			B-0311
B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in the presence of sodium propionate.		el-Shenawy MA; Marth EH	Int. J. Food Microbiol (NETHERLANDS)	Feb 1989, 8 (1) p85-94	05790142 Accession Number: 90359666	MEDLINE			B-0075
A	Bacillus or Salmonella	Behavior of Salmonella enteritidis During the Manufacture, Ripening, and Storage of Feta Cheese Made from Unpasteurized Ewe's Milk.	未滅菌状態の羊乳からつくったフェタチーズの製造・熟成および貯蔵の間の菌叢の挙動	PAPADOPOULOU C., MAIPA V., DIMITRIU D., PAPPAS C., VOITSINAS L., MALATOUIH	J Food Prot	VOL. 56, NO. 1 PAGE. 25-28, 41 1993	93A0264168, C93233842	JOIS			A-0310
A	Bacillus or Salmonella	Behavior of Salmonella in milk and some milk products.		Park, H. S.	Dissertation Abstracts International, B	vol. 33 (4): p.1602-1603	00033610 Accession Number: 720401580	CAB			A-0283
A	Bacillus or Salmonella	Behavior of salmonellae during manufacture and ripening of Manchego cheese.	マンチェゴチーズの製造工程および貯蔵中におけるサルモネラ属の挙動	MEDINA M., GAYA P., NUÑEZ M	J Food Prot	VOL. 45, NO. 12 PAGE. 1091-1095, 1097 1982	83A0059464, C83053270	JOIS			A-0334
E		Behavior of Staphylococcus aureus and of Escherichia coli and injury formation during production and storage phases of "prato" cheese.		Guimaraes Barbosa, C.; Guimaraes Robbs, P.; Costa Raimundo, S. M.; Barbosa, C. G.; Robbs, P. G.; Da Costa Raimundo, S. M.	Revista de Microbiologia	(1993) Vol. 24, No. 2, pp. 118-124, 25 ref. ISSN: 0001-3714		CAB			E-30
E		Behavior of Staphylococcus aureus and of Escherichia coli and injury formation during production and storage phases of parmesan cheese.		Barbosa, C. G.; Robbs, P. G.; Favari, V.	Revista de Microbiologia	(1993) Vol. 24, No. 2, pp. 111-117, 22 ref. ISSN: 0001-3714		CAB			E-29

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Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume,Page	ID	Data Base	Control	Product	L-Number
D	Staphylococcus aureus	Behavior of Staphylococcus aureus in Cheddar cheese made with sodium chloride or a mixture of sodium chloride and potassium chloride.	塩化ナトリウムまたは塩化ナトリウムと塩化カリウムの混合物で作ったチエダーチーズでのStaphylococcus aureusの増殖	KOENIG S, MARTH E H (Univ. Wisconsin - Madison)	E0048A (JFFRD) (0362-028X) J Food Prot	VOL.45,NO.11 PAGE.996 - 1022 1982	83A0023680, C83023238, K83011583	JOIS			#000191*
D	Staphylococcus aureus	Behavior of Staphylococcus aureus in Turkish Feta Cheese During Manufacture and Ripening.	製造及び熟成過程におけるトルコ産フェタチーズ中の黄色ぶどう球菌の挙動	ERKMEN O (Univ. Gaziantep, Gaziantep, TUR)	E0048A (JFFRD) (0362-028X) J Food Prot	VOL.58,NO.11 PAGE.1201 - 1205 1995	96A0059730, C96054225	JOIS			#000034*
C	Yersinia	Behavior of virulent Yersinia enterocolitica during manufacture and storage of Colby-like cheese	Moustafa, M. K.; Ahmed, A. A. H.; Marth, E. H.	Journal of Food Protection	Vol. 46, No. 4, pp. 318-320, (1983) 632	AN83:20731 CABA, DN830484	CABA				C-0084
C	Yersinia	Behavior of virulent Yersinia enterocolitica in Damiatta cheese	Ahmed, A. A. H.	Assiut Veterinary Medical Journal	Vol. 22, No. 43, pp.81-87, (1989) 159	AN90:101726 CABA, DN900441	CABA				C-0060
A and D	Bacillus or Salmonella and Staphylococcus aureus	Behavioral response of spoilage and pathogenic microorganisms inoculated into reconstituted skim milk concentrated by ultrafiltration.	膜ろ過により濃縮した還元凝乳に接種した腐敗菌および病原菌の挙動に関する研究	ECKNER K F, ZOTTOLA E A (Univ. Minnesota, MN, USA)	D0077A (MILCA) (0026-3788) Milchwissenschaft	VOL.44,NO.4 PAGE.208 - 210, 212 1989	89A0414901, C89263547	JOIS			A-0167 #000121*
B	Listeria monocytogenes or Shigella	Behaviour of Listeria monocytogenes during preparation and storage of yoghurt.	Ahmed, A. A. H.	Assiut Veterinary Medical Journal	vol. 22 (43): p.76-80 Publication Year: 1989	02291814 CAB Accession Number: 900441158	C A B				B-0282
B	Listeria monocytogenes or Shigella	Behaviour of Listeria spp. during the production of Camembert cheese under various conditions of inoculation and ripening.	Sulzer, G.; Busse, M.	Milchwissenschaft	vol. 48 (4): p.196-199 Publication Year: 1993	02702951 CAB Accession Number: 930459616	C A B				B-0210
B	Listeria monocytogenes or Shigella	Behaviour of Listeria monocytogenes during the traditional manufacture of water-buffalo Mozzarella cheese.	Viliani, F.; Pepe, O.; Mauriello, G.; Moschetti, G.; Sannino, L.; Coppola, S.	Letters in Applied Microbiology	vol. 22 (5): p.357-360 Publication Year: 1996	03223549 CAB Accession Number: 960402368	C A B				B-0148
B	Listeria monocytogenes or Shigella	Behaviour of Listeria monocytogenes during cold storage in milk and the manufacturing of Gouda and Maasdam cheese.	Northolt, M. D.; Toepfel, L.	Journal of Dairy Science	vol. 71 (Suppl. 1): p.114 Publication Year: 1988	02011541 CAB Accession Number: 880429339	C A B				B-0325
D	Staphylococcus aureus	Behaviour and enterotoxin production by Staphylococcus aureus during the manufacture and ripening of rawgoats' milk lactic cheeses.	VERNOZY - ROZAND C, MEYRAND A, MAZUY C, DELIGNETTE - MULLER M - L, RICHARD Y (cole Nationale V.L.enaire de Lyon, Marcy l'etole, FRA) ; JAUBERT G (Inst. Technique des Produits Laitiers Caprins, Surgères, FRA) ; PERRIN G (Station Regionale Pathologie	CO281A (JDRSA) (0022-0299) J Dairy Res	VOL.65,NO.2 (PAGE.273 - 281) 1988	98A0495425, C98174336	JOIS				#000004*

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Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume,Page	ID	Data Base	Control	Product	L-Number
A	Bacillus or Salmonella	Behaviour of Bacillus cereus in yoghurt.		Sultan, N. I.; Megdoub, M. N. I.; Roushday, I. M.; Khalafalla, S. M.	Egyptian Journal of Dairy Science	vol. 16 (1), p.9- 17	02034978 880430274	CAB			A-0171
B	Listeria monocytogenes or Shigella	Behaviour of Listeria monocytogenes during the manufacture, ripening and storage of Camembert cheese after contamination of pasteurized milk and brine with this organism		Matsusaki, S.; Katayama, A.; Okada, M.; Endo, R.; Tanaka, K.; Sekiya, K.; Shibata, K.	Shokuhin Eiseigaku Zasshi = Journal of the Food Hygienic Society of Japan	vol. 32 (6): p.498-503 Publication Year 1991	02754911 CAB Accession Number: 930462534	CAB			B-0200
B	Listeria monocytogenes or Shigella	Behaviour of Listeria monocytogenes during the traditional manufacture of water-buffalo Mozzarella cheese.		Viliani F; Pepe O; Mauriello G; Moschetti G; Sannino L; Coppola S	Leti Appl Microbiol (ENGLAND)	May 1996, 22 (5) p357-60	108612997 96236823	MEDLINE			B-0028
A	Bacillus or Salmonella	Behaviour of pathogens in dairy products.	乳製品由来の病原菌の動向	JERVIS D	Dairy Ind Int	VOL.53,NO.3 PAGE.15,17,19 1988	8BA0387717, C88233770	JOIS			A-0327
A	Bacillus or Salmonella	Behaviour of Salmonella typhimurium during manufacture and storage of Moroccan traditional fermented milk "Jben".		Hamama, A.; Tatini, S. R.	Microbiologie, Aliments, Nutrition	vol. 13 (2): p.191-194	03158082 960400320	CAB			A-0107
A	Bacillus or Salmonella	Behaviour of Salmonella typhimurium in Feta Cheese During its Manufacture and Ripening.	製造・熟成中のフェタチーズにおけるネズミチブス菌の挙動	ERKMEN O,ROZUGLU FT	Lebensm Wiss Technol	VOL.28,NO.3 PAGE.259 - 263 1995	95A0618391, C95253922	JOIS			A-0296
A	Bacillus or Salmonella	Behaviour of Salmonella typhimurium in skim milk during fermentation by lactic acid bacteria.		Park, H. S., Marth, E. H.	Journal of Milk and Food Technology	vol. 35 (8): p.482-488	00032601 720400297	CAB			A-0287
C	Yersi	Behaviour of Yersinia enterocolitica and Aeromonas hydrophila in skim milk during fermentation by various lactobacilli	種々の乳球菌により発酵している原乳中での Yersinia enterocolitica および Aeromonas hydrophila の挙動	Ozbas, Z. Y., Aytaç, S. A.	Zeitschrift für Lebensmittel- Untersuchung und -Forschung	VOL. 202, NO. 4 P.43 E. 324 - 32 8 1996	CN 96A0409577, C96184313, L96190827	JICST			C-0210
C	Yersi	Behaviour of Yersinia enterocolitica and Aeromonas hydrophila in yogurt made with probiotic bacteria: Bifidobacterium infantis a	プロバイオティック細菌 Bifido bacterium infantis と Lactobacillus acidophilus とで製造したヨーグルトの Yersinia enterocolitica と Aeromonas hydrophila の挙動	OEZBAS Z Y,AYTAC S A	Milchwissenschaft	VOL. 50, N O. 11 P.43 E. 626 - 62 9 1995	CN 96A0078818, C96064229, L96060810	JICST			C-0202
C	Yersi	Behaviour of Yersinia enterocolitica in "Mizithra" cheese	ミチトラ (Mizithra) チーズにおける Yersinia enterocolitica の挙動	Sarganidou, D.; Koidis, P.; Batzos, C.; Mantis, A.	Archiv für Lebensmittelhygiene	Vol. 48, No. 5, pp. 107-111, 1997	CN 98A0117105, C98064325	JICST			C-0203
C	Yersi	Carbon dioxide to prolong the safe storage of raw milk		Rowe, M.	Milk Industry, UK	Vol. 91, No. 7, pp. 17-19, (1989)	AN8987718 CABA, DN890433 898	CABA			C-0068
C	Clostr	Challenge of pasteurized process cheese spreads with Clostridium botulinum using in - process and post - process inoculation.	加工中および加工後に添加した Clostridium botulinum の、殺菌プロセスチーズスプレッドにおける動向	TANAKA N	J Food P rot	VOL. 45, N O. 11 P.43 E. 1044 - 1 0 50 1982	CN 83A0023691, C83023240, K83011587, L83023382	JICST			C-0219
A	Bacillus or Salmonella	Changes in the microflora of milk with different pasteurization and storage conditions and aseptic packaging.		Cromie, S. I.; Dommett, T. W.; Schmidt, D.	Australian Journal of Dairy Technology	vol. 44 (2): p.74- 77 (1989)	02202142 900436902	CAB			A-0344

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A	Bacillus or Salmonella	Changes in microbial population and growth of <i>Bacillus cereus</i> during storage of reconstituted dry milk.		Rodriguez, M. H.; Barrett, E. L.	Journal of Food Protection	vol. 49 (9): p.680-686	01816438 870419826	CAB			A-0185
C	Yersinia	Changes of antimicrobial activity in yoghurt during storage.	貯蔵中のヨーグルトにおける抗菌活性	KASALICA A	Acta Alimentaria	VOL. 26, N O. 1 PAGE: 1-8 1997	CN97A0647468, C97254334	JICST			C-0213
A	Bacillus or Salmonella	Characterization of a heat resistant mesophilic <i>Bacillus</i> species affecting quality of UHT-milk - a preliminary report.		Hammer, P.; Lembke, F.; Suhren, G.; Heeschen, W.	Kieler Milchwirtschaftlich e Forschungsbericht	vol. 47 (4): p.297-305	03171633 960400766	CAB			A-0105
A	Bacillus or Salmonella	Characterization of a heat resistant mesophilic <i>Bacillus</i> species affecting the quality of UHT-milk.		Hammer, P.; Lembke, F.; Suhren, G.; Heeschen, W.	Heat treatments & alternative methods. Proceedings Vienna, Austria, 6-8 September 1995. Conference Title: Heat treatments & alternative methods. Proceedings Vienna, Austria, 6-8 September 1995.	September 1995. p.9-16	03311609 970400093	CAB			A-0100
B	Listeria monocytogenes or Shigella	Chemical composition of and <i>Listeria monocytogenes</i> survival in white pickled cheese.	白色ピクルド(漬物)チーズの化学組成と <i>Listeria monocytogenes</i> の生存	Abadilla, O. M.; Christen, G. L.; Davidson, P. M.	Journal of Food Protection	VOL. 56, N O. 10 PAGE: 841-846 1993	93A0934968, C94104208	JICST			B-0421
B	Listeria monocytogenes or Shigella	Crepiform <i>Listeria monocytogenes</i> in milk and cream with different fat contents.	Heat resistance of <i>Listeria monocytogenes</i> in milk and cream with different fat contents.	Stanczak, B. J.; Szczawinski, J.	Medycyna Weterynaryjna	vol. 52 (6): p.389-391 Publication Year: 1996	03320908 CAB Accession Number: 972200098	CAB			B-0132
C	Clostridium	<i>Clostridium botulinum</i> type A growth and toxin production in media and process cheese spread	増殖およびプロセステーススプレッドにおける <i>ボツリヌス菌</i> A 型の生菌と毒素生成	Brozzo, J.; Lagarde, E. A. de; Chirife, J.; Parada, J. L.	Applied and Environmental Microbiology	VOL. 45, N O. 3 PAGE: 1150-1152 1983	CN83A0271460, L83140711	JICST			C-0215
A	Bacillus or Salmonella	Cold temperature growth of clinical and food isolates of <i>Bacillus cereus</i> .		Foegeding, P. M.; Berry, E. D.	Journal of Food Protection	vol. 60 (10): p.1256-1258 (1977) Vol. 20, No. 2, pp. 71-76. 14 ref.	03469722 980400510	CAB			A-0093
E		Coli-aerogenes bacteria in cheese made by high heat treatment		Tzanetakis, N. M.; Zerfunides, G. K.; Manolides, K. S.	Ellenike Kteniatrike			CAB			E-96
B	Listeria monocytogenes or Shigella	Combined effect of bacteriocin-producing lactic acid bacteria and lactoperoxidase system activation on <i>Listeria monocytogenes</i> in refrigerated raw milk		Rodriguez, E.; Tomillo, J.; Nunez, M.; Medina, M.	Journal of Applied Microbiology	vol. 83 (3): p.389-395 Publication Year: 1997	03443019 CAB Accession Number: 970404092	CAB			B-0114

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Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume Page	ID	Data Base	Control	Product	L-Number
B	Listeria monocytogenes or Shigella	Combined effect of nisin and moderate heat on destruction of Listeria monocytogenes in milk.	牛乳中の <i>Listeria monocytogenes</i> の殺菌に及ぼすナisin と加熱の複合効果	MAISNIER, PATIN S., RICHARD J., INRA, Jouy-en-Josas, France; TATINI S.R. (Univ. Minnesota, MN, USA)	H0103A (LAIITA) (0023-7302) <i>Journal of Food Protection</i>	VOL. 75, NO. 8, 1-9, 1995	95A0289218, C95153918	JICST			B-0407
B	Listeria monocytogenes or Shigella	Combined effect of bacteriocin producing lactic acid bacteria and lactoperoxidase system activation on Listeria monocytogenes	冷やした生牛乳における <i>Listeria monocytogenes</i> に及ぼすバクテリオシン産生乳酸菌とラクトペルオキシダーゼ系活性化の複合効果	RODRIGUEZ E., TOMILO J., NUNEZ M., MEDINA M. (CITA - Madrid, ESP)	A0635A (JAMIF) (1364-5072) <i>Journal of Applied Microbiology</i>	VOL. 83, NO. 3, 389-395, 1997	97A0917964, L97341102	JICST			B-0378
A	Bacillus or Salmonella	Combined effects of pH, nisin, and temperature on growth and survival of psychrotrophic <i>Bacillus cereus</i> .		Jaquette, C. B.; Beuchat, L. R.	<i>Journal of Food Protection</i>	vol. 61 (5): p.563-570	03573164, 980403971	CAB			A-0087
B	Listeria monocytogenes or Shigella	Comparison of heat resistance of Listeria monocytogenes in milk as determined by two methods.		Donnelly, C. W.; Briggs, E. H.; Donnelly, L. S.	<i>Journal of Food Protection</i>	vol. 50 (1): p.14-17, 20, 1987	01826755 CAB Accession Number: 870420658	CAB			B-0341
C	Yersinia	Comparison of a quadratic response surface model and a square root model for predicting the growth rate of <i>Yersinia enterocolitica</i>		Little, C. L.; Adams, M. R.; Anderson, W. A.; Cole, M. B.	<i>Letters in Applied Microbiology</i>	Vol. 15, No. 2, pp. 63-68, (1992)	AN93:4703 CAB, DN931377 337	CABA			C-0051
B	Listeria monocytogenes or Shigella	Comparison of heat resistance of Listeria monocytogenes in milk as determined by two methods.	<i>Listeria monocytogenes</i> の牛乳中耐熱性の2方法による測定と比較	DONNELLY C. W., BRIGGS E. H., DONNELLY L. S. (Univ. Vermont, VT, USA)	E0048A (JFPRD) (0362-028X) <i>Journal of Food Protection</i>	VOL. 50, NO. 1, 14-17, 20, 1987	87A0189672, C87123206	JICST			B-0514
C	Clostridium	Comparison of the schoolfield (non-linear arhenius) model and the Square Root model for predicting bacterial growth in foods.	食品中の細菌増殖を予測するための Schoolfield (非線形アレニウス) モデル及び平方根モデルの比較	ADAIR C. K., ILSBY D. C., WHITTALL P. T.	<i>Food Microbiology</i>	VOL. 6, NO. 1, 7-18, 1989	CN89A0448944, C89282272, K89101250, L89260491	JICST			C-0214
C	Yersinia	Competitive growth of Listeria monocytogenes and <i>Yersinia enterocolitica</i> in milk		Budu-Amoako, E.; Toora, S.; Ablett, R. F.; Smith, J.	<i>Journal of Food Protection</i>	Vol. 56, No. 6, pp. 528-532, (1993)	AN93:129011 CAB, DN930463 158	CABA			C-0047
C	Yersinia	Competitive Growth of Listeria monocytogenes and <i>Yersinia enterocolitica</i> in Milk.	牛乳中の <i>Listeria monocytogenes</i> と <i>Yersinia enterocolitica</i> の競争的増殖	BUDU-AMOAKO E., TOORA S., ABLETT R. F., SMITH J.	<i>Journal of Food Protection</i>	VOL. 56, NO. 6, 528-532, 1993	CN93A0676872, C94013930, L94021037	JICST			C-0207
C	Yersinia	Competitive survival of <i>Yersinia enterocolitica</i> and Listeria monocytogenes in UHT Milk stored at 4 deg. C.		Roy, R.	<i>Journal of Dairy Science</i>	Vol. 73, No. Supplement 1, pp. 88, (1990)	AN90:126832 CAB, DN900442 404	CABA			C-0059

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Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume/Page	ID	Data Base	Control	Product	L-Number
B	Listeria monocytogenes or Shigella	Comportamiento de L. monocytogenes y L. innocua en queso gallego tipo 'Arzuá'. Efecto de la envoltura plástica autoadhesiva.	Behaviour of L. monocytogenes and L. innocua in 'Arzuá' type Galician cheese. Effect of wrapping in self-adhesive plastic film.	Franco, C. M.; Menéndez, S.; Quinto, E. J.; Fente, C. A.; Vazquez, B.; Domínguez, L.; Cepeda, A.	Alimentaria	vol. 34 (270): p.81-85 Publication Year: 1996	03235680 CAB Accession Number: 960402733	C A B			B - 0 1 4 7
B	Listeria monocytogenes or Shigella	Comportement de Listeria monocytogenes en présence de Streptococcus lactis producteurs de substances de type bac.	Behaviour of Listeria monocytogenes in the presence of Streptococcus lactis producing bacteriocin-like substances.	Carminati, D.; Grafia, G.; Canni, S.	Microbiologie, Aliments, Nutrition	vol. 7 (3): p.293-301 Publication Year: 1989	02342994 CAB Accession Number: 910443612	C A B			B - 0 2 7 8
C	Clostridia	Computerized estimation of reaction kinetic parameters for thermal inactivation of microorganisms		Hayakawa, K. I.; Matsuda, N.; Komaki, K.; Matsunaga, K.	Lebensmittel-Wissenschaft und -Technologie	Vol. 14, No. 2, pp. 70-78.(1981)	AN83-22205 CABA, DN820486 346	CABA			C-0117
A	Bacillus or Salmonella	Bacillus cereus and attempts to eliminate it from pasteurized milk. Original Title: Wanunki rozwoju i próby eliminacji Bacillus cereus z mleka pasteryzowanego.		Molka, I.	Przemysł Spożywczy	vol. 50 (12): p.13-15	03458331 970404673	CAB			A-0094
C	Clostridia	Contamination of milk by clostridia and inhibition of their development by lysozyme: inactivation of the latte da clostridi ed inibizione del loro sviluppo mediante uso di lisozima		Lodi, R.; Canni, S.	Annali di Microbiologia ed Enzimologia	Vol. 30, pp. 103-107.(1980)	AN83-15589 CABA, DN820478 544	CABA			C-0123
C	Clostridia	Contribution of Composition, Physicochemical Characteristics and Polyphosphates to the Microbial Safety of Pasteurized Cheese Spr	従属調整したチーズプレットの微生物安全性に対する組成、物理化学的特性及びポリリン処理の寄与	ECKNER K F. DUSTMAN W. A. RYAN ODRIGUEZ A. A.	J Food Prot	VOL. 57, N O. 4 PAGE 295-300 1994	CN 94A0445199, C94194202	JICST			C-0223
B	Listeria monocytogenes or Shigella	Control of Listeria monocytogenes in the rind of Taleggio, a surface-smear cheese, by a bacteriocin from Enterococcus faecium TCS.		Grafia, G.; Carminati, D.	Sciences des Aliments	vol. 17 (4): p.383-391 Publication Year: 1997	03469228 CAB Accession Number: 980400016	C A B			B - 0 1 1 0
B	Listeria monocytogenes or Shigella	Control of Listeria monocytogenes by monoglycerides in foods.		Wang LihLing; Johnson, E. A.	Journal of Food Protection	vol. 60 (2): p.131-138 Publication Year: 1997	03360687 CAB Accession Number: 970401900	C A B			B - 0 1 2 5
A	Bacillus or Salmonella	Control of pathogenic microorganisms in lobos cheese. Original Title: Control de microorganismos patogenos en queso de los lobos.		Mas, M.; Gonzalez-Crespo, J.	Alimentaria	vol. 30 (240): p.41-44	02690213 930459080	CAB			A-0131
A	Bacillus or Salmonella	Correlation of time-temperature indicator response with microbial growth in pasteurized milk.		Grisius, R.; Wells, J. H.; Barrett, E. L.; Singh, R. P.	Journal of Food Processing and Preservation	vol. 11 p.309-324	01943746 880426378	CAB			A-0176
D	Staphylococcus aureus	Death and injury of Staphylococcus aureus during thermal treatment of milk.	Death and injury of Staphylococcus aureus during thermal treatment of milk.	Firstenberg-Eden R.	Can J Microbiol	1977 Aug		MEDLINE			
A	Bacillus or Salmonella	Death rates of bacterial spores at high temperatures.		Sirmam, B.; Stahl, R.; Lonch, M.	Lebensmittel-Wissenschaft und -Technologie	vol. 13 (4): p.186-189	01273555 800478959	CAB			A-0212