

HACCP 文獻リスト

Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume, Page	ID	Data Base	Control	Product	L-Number
A	Bacillus or Salmonella	Decrease of <i>S. typhimurium</i> , <i>E. coli</i> and Enterobacter cloacae in ice cream during long storage at -28 deg C. Original Title: Abnahme der Keimzahlen von <i>S. typhimurium</i> , <i>E. coli</i> und Enterobacter cloacae in Speiseeis nach längerer Lagerung bei -28 deg C.		Marcy, G.; Adam, W.	Archiv für Lebensmittelhygiene	vol. 30 (2): p.70-72	00848203 79045394Z	CAB			A-0235
A	Bacillus or Salmonella	Decrease of <i>Salmonella typhimurium</i> in skim milk and egg by heat and ultrasonic wave treatment.		Wingley, D. M.; Llorca, N. G.	Journal of Food Protection	vol. 55 (9): p.678-680	02614654 920455713	CAB			A-0144
A	Bacillus or Salmonella	Destiny of inoculated <i>Salmonella typhimurium</i> and <i>S. dublin</i> in fermenting colostrum.	発酵中初乳内の接種サルモネラの運命	成松義, 石川勇輔, 吉田秀俊, 高辺万壽, 阿田文雄, 菊池仁司	日本獣医顕微鏡誌	VOL.40,NO.11 PAGE 796 - 800 1987	88A007120Z, L88051728	JOIS			A-0328
E		Destruction of atypical mycobacteria in milk by infrared pasteurization.		Pozdnyakova, V. N.; Kassich, Yu. Ya.; Khomenko, V. I.	Veterinary, Kiev, USSR	(1987) Vol. 62, pp. 18-20. 6 ref.		CAB			E-61
A	Bacillus or Salmonella	Destruction of psychrophilic strains of <i>Bacillus</i> by chlorine		Wang MY; Collins EB; Lobben JC	J Dairy Sci (UNITED STATES)	Oct 1973, 56 (10) p1253-7,	01570346 74004185	MEDLINE			A-0060
B	Listeria monocytogenes or Shigella	Detection and survival of <i>Listeria monocytogenes</i> in Egyptian dairy products.		Abou-Donia, S. A.; Al-Medhagi, A. K.	Journal of Dairy Science	vol. 75 (Supplement 1): p.138 Publication Year: 1992	02754641 CAB Accession Number: 930462261	C A B			B - 0 2 0 2
E		Detection and growth of enteropathogenic <i>Escherichia coli</i> in soft ripened cheese.		FANTASIA L D, MESTRANDREA L, SCHRADER J P, YAGER J	A0427A (APMBA) (0003-6919) Appl Microbiol	VOL.29,NO.2 PAGE.179 - 185 1975	CN 75A0270991, C75263031	JIC			E-162
A	Bacillus or Salmonella	Deterioration in milk quality due to a psychrotrophic <i>Bacillus cereus</i> during storage at low temperatures.		Nagarajan, L.; Selvakumaran, R.; Kumar, V. U.; Kumar, S. U.	Chemie, Technologie der Lebensmittel	vol. 12 (6): p.168-170	02443008 910448186	CAB			A-0149
A	Bacillus or Salmonella	Determination of reaction-kinetic values for describing heat resistance of bacterial spores in skim milk and skim milk concentrate. Original Title: Bestimmung der reaktionskinetischen Kenngrößen zur Beschreibung der Hitzebeständigkeit von <i>Bacillus</i> -Sporen in		Behringer, R.; Kessler, H. G.	DMZ, Lebensmittelindustrie und Milchwirtschaft	vol. 113 (12): p.316, 318-320, 322	02740712 930461520	CAB			A-0128
A	Bacillus or Salmonella	Development of microorganisms of hygienic interest in commercial yoghurts. Original Title: Evolucion de los microorganismos de interes higienico-sanitario en yogures comerciales.		Pinto Diaz, M. C.; Gonzalez Padron, A.; Alvarez Marante, R.	Alimentaria	vol. 26 (205): p.51-55 (1989)	02180530. 890435655	CAB			A-0345
B	Listeria monocytogenes or Shigella	Development of a predictive model for growth of <i>Listeria monocytogenes</i> in a skim milk medium and validation studies in a range of dairy products.		Murphy, P. M.; Rea, M. C.; Harrington, D.	Journal of Applied Bacteriology	vol. 80 (5): p.557-564 Publication Year: 1996	03273913 CAB Accession Number: 960404105	C A B			B - 0 1 4 1

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C	Yersi	Development and survival of <i>Yersinia enterocolitica</i> in pasteurized milk and ice cream		Slavchev, G.	Veterinarmeditsinski Nguzhi	Vol. 23, No. 6, pp. 77-85. (1986)	AN86:95081 CABA, DN862285 193	CABA			C-0078
C	Yersi	Development and viability of <i>Yersinia enterocolitica</i> in Kachikaval cheese		Slavchev, G.	Khraniteha Promishlenost (Solfig)		AN90:62440 CABA, DN900439 082	CABA			C-0062
C	Clostr	Development of a model predicting the effects of pH, lactic acid, glycerol and sodium chloride content on the growth of vegetative cells of <i>Clostridium tyrobutyricum</i> in a culture medium. Modélisation des effets du pH, de l'acide lactique, du glycerol et du	培養中の <i>Clostridium tyrobutyricum</i> の栄養素増殖率に対する pH, 乳糖, グリセリン及び乳酸の影響のモデル化	Huchet, V., Thuault, D., Bourgeois, C.M.	Lait	VOL 75, N° 6 PAGE. 585 - 593 1995	CN 96A0238323, C96154303, L96150955	JICST			C-0231
B	Listeria monocytogenes or Shigella	Development of a predictive model for growth of <i>Listeria monocytogenes</i> in a skim milk medium and validation studies in a range	脱脂粉乳増殖でのリスチア属 <i>Listeria monocytogenes</i> の増殖率の予測モデルの開発と乳製品領域における評価	MURPHY P M, REA M C (National Dairy Products Research Centre, Cork, Ireland); HARRINGTON D (Teagasc, Dublin, Ireland)	A0635A (JABAA) (0021-8847) J Appl Bacteriol	VOL. 80, N° 5 PAGE. 557 - 564 1996	96A0471754, C96214341, L96220997	JICST			B-0396
B	Listeria monocytogenes or Shigella	Development of a predictive model for growth of <i>Listeria monocytogenes</i> in a skim milk medium and validation studies in a range of dairy products.		Murphy PM; Rea MC; Harrington D	J Appl Bacteriol (ENGLAND)	May 1996, 80 (5) p557-64	08945086 96216776	MEDLINE			B-0021
A	Bacillus or Salmonella	Development of aerobic psychrotrophs in whole and skim milk. Original Title: Den aerobic psyktrofile bakterieflores udvikling i soedmaelk og skummetmaelk til konsum.		Laustsen, K.	Dansk Veterinaerudskrift	vol. 61 (22): p.1098-1109	00992033 800462712	CAB			A-0226
C	Yersi	Development of an impedimetric medium for the detection of <i>Yersinia enterocolitica</i> in pasteurized milk		Walker, S.J.	International Dairy Federation Brussels: Modern microbiological methods for dairy products	pp.288-292. (1989)	AN90:90066 CABA, DN900440 694	CABA			C-0061
A	Bacillus or Salmonella	Development of <i>Bacillus cereus</i> in low bacterial count milk. Original Title: Entwicklung von <i>Bacillus cereus</i> in keimarmen Milch.		Krusch, U.	Welt der Milch	vol. 44 (4): p.89-93	02679329 930458498	CAB			A-0134
B	Listeria monocytogenes or Shigella	Development of <i>Listeria</i> spp in Camembert cheese.		Sulzer, G.; Busse, M.; Rosenberg, M	Journal of Dairy Science	vol. 75 (Supplement 1): p.136 Publication Year. 1992	02666751 CAB Accession Number: 930457832	CAB			B-0221
A and E	Bacillus or Salmonella	Development of thermal inactivation models for <i>Salmonella enteritidis</i> and <i>Escherichia coli</i> O157:H7 with temperature, pH and NaCl as controlling factors.		Blackbourn CW, Curtis LM, Humpheson L, Bilton C, McClure P	Int. J Food Microbiol (NETHERLANDS)	Aug 19 1997, 38 (1) p31-44	09474862 98159570	MEDLINE			A-0004 E-169

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A	Bacillus or Salmonella	Diarrhoeal enterotoxin production by psychrotrophic Bacillus cereus present in reconstituted milk-based infant formulae (MIF)		Rowan NJ; Anderson JG	Lett Appl Microbiol (ENGLAND)	Feb 1998, 26 (2) p161-5	09498251 98231161	MEDLINE			A-0003
A	Bacillus or Salmonella	Diarrhoeal toxin production at low temperature by selected strains of Bacillus cereus.	選択したBacillus cereusによる低温での下痢毒素の生産	FERMANIAN C, LAPEYRE C, FREMY J - M, CLAIS SEM	J Dairy Res	VOL.64,NO.4 PAGE:551-559 1997	98A0055701, C98044125, L98060805	JOIS			A-0290
B	Listeria monocytogenes or Shigella	Die Entwicklung von Listerien auf Camembert und deren Beeinflussung durch Keime mit einer Hemmwirkung auf Listerien.	Development of Listeria on Camembert and influence of bacteria with listeria-inhibiting properties on them.	Sulzer, G.; Busse, M.	DMZ, Lebensmittelindustrie und Milchwirtschaft.	vol. 112 (4): p.80-84 Publication Year: 1991	02716937 CAB Accession Number: 930459797	C A B			B-0208
B	Listeria monocytogenes or Shigella	Differential growth of Listeria monocytogenes at 4 and 8 deg C: consequences for the shelf life of chilled products.	4℃及び8℃におけるリスチア属の増殖的性質 チルド食品のシェルフライフに対する重要性	Rosso, L.; Bajard, S.; Flandrois, J. P.; Lahellec, C.; Fournaud, J.; Velt, P.	Journal of Food Protection	VOL 59, N O. 9 P A G E. 9 4 4 - 9 4 9 1996	97A0027463, C97064100	J I C S T			B-0388
E		Does Mycobacterium paratuberculosis survive current pasteurization conditions?		Grant, I. R.; Stabel, J. R.	Applied and Environmental Microbiology	(1998) Vol. 64, No. 7, pp. 2760-2761. 6 ref. Meeting Info.: [Letter]. ISSN: 0099-2240		CAB			E-6
B	Listeria monocytogenes or Shigella	Effect of heat treatment on Listeria monocytogenes and Gram-negative bacteria in sheep, cow and goat milks.		MacDonald, F.; Sutherland, A. D.	Journal of Applied Bacteriology	vol. 75 (4): p.336-343 Publication Year: 1993	02944796 CAB Accession Number: 950400168	C A B			B-0173
B and D	Listeria monocytogenes and Staphylococcus	Effect of polyphosphate and sodium chloride on the growth of Listeria monocytogenes and Staphylococcus aureus in ultra-high temperature milk.		Rajkowski KT; Calderone SM; Jones E	J Dairy Sci (UNITED STATES)	Jun 1994, 77 (6) p1503-8	07996697 94365243	MEDLINE			B-0036
B and D	Listeria monocytogenes and Staphylococcus	Effect of polyphosphate and sodium chloride on the growth of Listeria monocytogenes and Staphylococcus aureus in UHT milk.		Rajkowski, K. T.; Calderone, S.	Journal of Dairy Science	vol. 75 (Supplement 1): p.135 Publication Year: 1992	02689788 CAB Accession Number: 930458607	C A B			B-0215
B	Listeria monocytogenes or Shigella	Effect of polyphosphate and sodium chloride on the growth of Listeria monocytogenes and Staphylococcus aureus in ultra-high temperature milk.		Rajkowski, K. T.; Calderone, S. M.; Jones, E.	Journal of Dairy Science	vol. 77 (6): p.1503-1508 Publication Year: 1994	02854530 CAB Accession Number: 940402814	C A B			B-0184
B	Listeria monocytogenes or Shigella	Effect of sanitizing agents on Listeria monocytogenes attached to milk contact surfaces at different temperatures.		Mafu, A. A.; Roy, D.; Savoie, L.; Roy, R.; Goulet, J.	Journal of Dairy Science	vol. 72 (Suppl. 1): p.172 Publication Year: 1989	02216807 CAB Accession Number: 900437848	C A B			B-0294
B	Listeria monocytogenes or Shigella	Effect of sorbic acid on the viability of pathogenic bacteria in longterm frozen ice cream.		Abou-Donia, S. A.; Ismail, A. A.; Abd-El-Rehim, N. Z.	Journal of Dairy Science	vol. 63 (Suppl. 1): p.59 Publication Year: 1980	00852326 CAB Accession Number: 800459800	C A B			B-0355
B	Listeria monocytogenes or Shigella	Effect of temperature history on the growth of Listeria monocytogenes Scott A at refrigeration temperatures.		Buchanan, R. L.; Klawitter, L. A.	International Journal of Food Microbiology	vol. 12 (2-3): p.235-245 Publication Year: 1991	02467419 CAB Accession Number: 910449103	C A B			B-0260

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B	Listeria monocytogenes or Shigella	Effect of the bacteriocin carnocin CP5 and of the producing strain Carnobacterium piscicola CP5 on the viability of Listeria monocytogenes ATCC 15313 in salt solution, broth and skimmed milk, at various incubation temperatures.		Matheu, F.; Michel, M.; Lebrun, A.; Lefebvre, G	International Journal of Food Microbiology	vol. 22 (2/3): p.155-172 Publication Year: 1994	03103421 CAB Accession Number: 950405591	C A B			B-0160
B	Listeria monocytogenes or Shigella	Effect of the lactoperoxidase system on Listeria monocytogenes behavior in raw milk at refrigeration temperatures.		Gaya P; Medina M; Nunez M	Appl Environ Microbiol (UNITED STATES)	Nov 1991, 57 (11) p335-60,	06880796 92143608	MEDLINE			B-0053
B	Listeria monocytogenes or Shigella	Effect of water activity, pH and lysozyme on the growth of some pathogenic bacteria in Cottage and Kanah cheeses.		Darwish, S. M.; El-Difrawy, E. A.; Osman, H. M.; Debever, J. M.	Alexandria Journal of Agricultural Research	vol. 40 (1). p.149-157 Publication Year: 1995	03137984 CAB Accession Number: 960400222	C A B			B-0152
B	Listeria monocytogenes or Shigella	Effect of medium-chain fatty acids in mould ripened cheese on the growth of Listeria monocytogenes.		Kindlerer, J.; Matthias HE; Finner P	J Dairy Res (ENGLAND)	Nov 1996, 63 (4) p593-606	09252216 97087305	MEDLINE			B-0014
B	Listeria monocytogenes or Shigella	Effect of the growth phase of foodborne biofilms on their resistance to a chlorine sanitizer. Part II.		Wirtanen, G.; Mattila-Sandholm, T.	Lebensmittel-Wissenschaft & Technologie	vol. 25 (1): p.50-54 Publication Year: 1992	02536508 CAB Accession Number: 920451656	C A B			B-0245
B	Listeria monocytogenes or Shigella	Effect of the lactoperoxidase system on Listeria monocytogenes behavior in raw milk at refrigeration temperatures.		Gaya, P.; Medina M.; Nunez, M.	Applied and Environmental Microbiology	p.3355-3360 Publication Year: 1991	02586472 CAB Accession Number: 920454440	C A B			B-0233
E		Effect of accelerated natural lactic fermentation of infant food ingredients on some pathogenic microorganisms.		Nout, M. J. R.; Rombouts, F. M.; Havelaar, A	International Journal of Food Microbiology	(1989) Vol. 8, No. 4, pp. 351-361. 16 ref. ISSN: 0168-1605		CAB			
A	Bacillus or Salmonella	Effect of added moisture on the heat resistance of Salmonella anatum in milk chocolate.		Barrie JC; Cone JF	Appl Microbiol (UNITED STATES)	Jan 1970, 19 (1) p177-8	00596239 70114382	MEDLINE			A-0079
A	Bacillus or Salmonella	Effect of air on growth of Bacillus cereus during manufacture of stirred yogurt.		Dressen, F. M.; Stadhouders, J	Conference Title: XXI International Dairy Congress	Vol. 1, Book 1 p.280	01275126 820480881	CAB			A-0210
D	Staphylococcus	Effect of BHA, BHT and potassium sorbate on growth of Staphylococcus aureus in a model system and processcheese.	プロセスチーズとモザリカスにおける BHA, BHT およびソルビン酸カリウムの Staphylococcus aureus の増殖に及ぼす影響	PARADA J L; CHIRIFE J; MAGRINI R C (Univ. Buenos Aires)	E0048A (JFRD)	VOL.45, NO.12 PAGE.1108 - 1111 1982	83A0059467, C83033271	JOIS			#000190*
C	Clostr	Effect of bromine oxidants on growth of anaerobic sporeformers: Clostridium oxidiacum soil bromu na rast sponukujucich bakterijach mikrobiologov		Hraskova, M.	Zbornik Prac Vyskumneho Ustavu Mliekarskeho v Zilice	Vol.1979/1980, pp.245-253.(1982)	AN83-21289 CABA,DN820485 264	CABA			C-0119
E		Effect of chemical and secretory activity induced by Escherichia coli heat-stable enterotoxin.		Knoop FC, et al.	Can J Microbiol	1981 Aug;27(8):754-8.	PMID: 6794856, Jl: 82048228.	MED			E-180
D	Staphylococcus or Salmonella	Effect of combined ultrasonic and heat treatment (thermoultrasonication) on the survival of a strain of Staphylococcus aureus.	Staphylococcus aureus の加熱と超音波処理による死滅効果	ORDONEZ J A; AGUILERA M A; GARCIA M L; SANZ B (Univ. Complutense Madrid, ESP)	CO281A (JDRSA)	VOL.54, NO 1 PAGE.61 - 67 1987	87A0236695, C87153497	JOIS			#000151*

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B	Listeria monocytogenes or Shigella	Effect of environmental and processing conditions on listeria monocytogenes.	Listeria monocytogenes に対する環境および処理条件の影響	DOYLE M P (Univ. Wisconsin, WI, USA)	COO06A (FOTEA) (0015-6339) Food Technol	VOL. 42, N O. 4 PAGE. 169-171 1988	88A0383046, C88233768, L88230569	JICST			B-0502
C	Clostr	Effect of formaldehyde on Clostridium spores: Effetti dell'aldeide formica su spore di Clostridium		Batistotti, B.; Bossi, F.; Bottazzi, V.	Scienza e Tecnica Lattiero-Casearia	Vol. 32, No. 6, pp.363-373.(1981)	AN82:19643 CABA,DN820474 968	CABA			C-0127
A	Bacillus or Salmonella	Effect of freezing on some salmonella serotypes. Original Title: Effetto del congelamento su alcuni sierotipi di salmonella.		Tiecco, G.; Francioso, E	Rivista di Zootecnia e Veterinaria	vol.12 (3) p.186-189	01633986 852265261	CAB			A-0195
E		Effect of Growth Stage and Processing Temperature on the Inactivation of E. coli by Pulsed Electric Fields.		POTHAKAMURY U R, VEGA H, ZHANG Q, BARBOSA - C... NOYAS G V, SWANSON B G (Washington State Univ., Washington, USA)	EO048A (JFFRD) (0362-028X) J Food Prot	VOL.59,NO.11 PAGE.1167-1171 1996	CN 97A0178740, C97114127, L97121411	JIC			E-131
E		Effect of growth temperature on the thermal destruction pattern of pathogenic & non-pathogenic strains of E. coli.		Singh RS, et al.	Indian J Exp Biol.	1976 Nov;14(6):684-7.	PMID: 799822; UI-77164199.	MED			E-183
A	Bacillus or Salmonella	Effect of heat and ultrasonic waves on the survival of two strains of Bacillus subtilis.	2株の枯草菌の生存率にかえる熱及び超音波の影響	GARCIA ML, SANZ B, ORDOÑEZ J A, BURGOS J	J Appl Bacteriol	VOL.67,NO.6 PAGE.619-628 1989	90A0235513, L90130608	JOIS			A-0320
B	Listeria monocytogenes or Shigella	Effect of heat treatment on Listeria monocytogenes and Gram - negative bacteria in sheep, cow and goat milks.	ヒツジ、カン及びヤギ乳中のリスチリア菌及びグラム陰性細菌に対する熱処理の効果	MACDONALD F, SUTHERLAND A D (Hannah Research Institute, Scotland, G.B.R.)	A0635A (JABAA) (0021-8847) J Appl Bacteriol	VOL 75, N O. 4 PAGE. 336-343 1993	93A0892674, C94094146, K94032100	JICST			B-0423
A	Bacillus or Salmonella	Effect of heat treatment on survival of Salmonellae in naturally souring milk. Original Title: Wpływ ogrzewania na przeżywalność salmoneli w naturalnie kwasniejącym mleku.		Uradziński, J.; Kafel, S.; Szeyn, J.	Medycyna Weterynaryjna	vol. 41 (11): p.658-660	01743260 860410590	CAB			A-0192
C	Clostr	Effect of heat treatment regimes of processed cheese on Clostridium tyrobutyricum and Cl. sporogenes spores		Gudkov, A. V.; Dolizhe, G. G.; Kraevaya, N. N.; Zakharova, N. P.	Trudy Vsesoyuznyi Nauchno-Issledovatel'skii Institut Masloel'nogo Syrodela'noi Promyshlennosti	No. 11, pp. 38-43 87.(1973)	AN77:21453 CABA,DN770434 339	CABA			C-0141
C		Effect of heat treatments on the microbial load of 'nono'		Atanda, O. O.; Ikenebomeh, M. J.	Letters in Applied Microbiology	Vol. 9, No. 6, pp. 233-235.(1984)	AN90:11906 CABA,DN900436 721	CABA			C-0166
A	Bacillus or Salmonella	Effect of heat-shock on germination of spores of Bacillus spp. in milk.		Rajaratnam, R.; Shankar, P. A.; Laxminarayana, H.	Indian Journal of Dairy Science	vol. 40 (2): p.309-314	01944118 880426836	CAB			A-0173

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E		Effect of High Hydrostatic Pressure on Escherichia coli and Pseudomonas fluorescens Strains in Ovine Milk.		GERVILLA R, FELIPE X, FERRAGUT V, GUANIS B (Univ. Aut noma de Barcelona, Barcelona, ESP)	C0282A (JDSCA) (0022-0302) J Dairy Sci	VOL.80,NO.10 PAGE:2297 - 2303 1997	CN 98A0078794, C98154319	JIC			E-126
D	Staphylococcus	Effect of High Hydrostatic Pressure on Staphylococcus aureus in Milk.	牛乳中の黄色ぶどう球菌に対する高い静水圧の影響	ERKMEN O, KARATAS S (Univ. Gaziantep, Gaziantep, TUR)	C0838B (0260-8774) J Food Eng	VOL.33,NO.3/4 PAGE:257 - 262 1997	98A0184554, C98114254	JOIS			#000007*
C	Yersinia	Effect of high-temperature short-time pasteurization, freezing and thawing and constant freezing, on the survival of Yersinia enterocolitica in milk	牛乳中の Yersinia enterocolitica の生存に及ぼす高温短時間殺菌、凍結・融解および定常凍結の影響	Toora, S.; Budu-Amoako, E.; Ablett, R. F.; Smith, J.	Journal of Food Protection	VOL. 55, N O. 10 PAGE: 803 - 805 1992	CN93A0029402, C93153934	JICST			C-0206
E		Effect of high - temperature, short - time (HTST) pasteurization on milk containing low numbers of Mycobacterium paratuberculosis.		GRANT I R, ROWE M T (Queen's Univ. Belfast, GBR); BALL H J (Dep. Agriculture for Northern Ireland, Belfast, GBR)	C0081C (LAME) (0266-8254) Lett Appl Microbiol	VOL.26,NO.2 PAGE:166 - 170 1998	CN 98A0404074, C98154167, L98190641	JIC			E-124
C and E	Clostridium	Effect of hydrogen peroxide on microorganisms in milk and whey		Perfilev, G. D.; Gudkov, A. V.; Kravchenko, E. F.	Trudy, Vsesoyuzny Nauchno-Issledovatel'skii Institut Masloidel'noi i Syrodell'noi Promyshlennosti Nauchno-proizvodstvennogo Ob'edineniya 'Lilich'	No. 26, pp. 33-39, 84-85 (1978)	AN80:18243 CABA, DN790455 327	CABA			C-0135
E		Effect of lactic cultures on Escherichia coli in ewes' milk stored at low temperatures.		Chavarni FJ, et al.	Int J Food Microbiol.	1991 Aug;13(4):309-14.	PMID: 1911088; UI: 92001132.	MED			E-174
A	Bacillus or Salmonella	Effect of Lactobacillus acidophilus on Salmonella and Shigella organisms under laboratory conditions		Cieplinska, T.; Zychowicz, C	Pediatrics Polska	vol. 49 (6): p.991-996	00352625 750419438	CAB			A-0264
C	Clostridium	Effect of lysozyme on beneficial and deleterious cheese microorganisms- Effetto del lisozima sulle microflora casearie ed anticasearie		Lodi, R.; Mazzanti, V.	Latte	Vol. 10, No. 6, pp. 549 (1985)	AN87:61584 CABA, DN870422 409	CABA			C-0111
B	Listeria monocytogenes or Shigella	Effect of medium-chain fatty acids in mould ripened cheese on the growth of Listeria monocytogenes	かび熟成チーズ中の中鎖脂肪酸がリスチア菌の増殖に及ぼす影響	Kinderferer, J. L.; Matthias, H. E.; Finner, P	Journal of Dairy Research	VOL. 63, N O. 4 PAGE 593 - 606 1996	96A0976734, C97044335	J I C S T			B - 0 3 8 9
C	Clostridium	Effect of metabolic products of Streptococcus faecalis on development of butyric acid bacteria		Bovykina, V. S	Trudy, Volgodskii Molochnyi Institut	No. 64, pp. 8-11 (1972)	AN73:33594 CABA, DN720401 554	CABA			C-0150

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C	Clost	Effect of milk culturing temperatures and curd heating on the survival of <i>Clostridium perfringens</i> : Wplyw temperatury kwaszenia mleka oraz przetrzynalosc <i>Clostridium perfringens</i> .		Szteyn, J.; Kalel, S.; Uradzinski, J.	Acta Academiae Agriculturae ac Technicae Olsstenensis, Veterinaria.	No. 18, pp. 129-135.(1988)	AN90:12154 CABA,DN900436 972	CABA			C-0109
E		Effect of milk volatile compounds on growth of <i>Escherichia coli</i> in milk.		Bhalla, S. K.; Reddy, N. S.; Rangamathan, B.	Egyptian Journal of Dairy Science	(1985) Vol. 13, No. 2, pp. 121-126. 12 ref. ISSN: 0301-8571		CAB			E-69
B	Listeria monocytogene s or Shigella	Effect of nisin and pH on <i>Listeria monocytogene s</i> .		Khattab, A. A.; Mahmoud, M. A. H.; El-Leboudy, A.	Egyptian Journal of Dairy Science	vol. 21 (1): p 83-88 Publication Year: 1993	02771016 CAB Accession Number: 930463187	C.A.B			B-0196
C	Clost	Effect of nisin on microorganisms causing spoilage of evaporated milk		Trudy, Vsesoyuznyi Nauchno-Issledovatel'skii Institut Molochnoi Promyshlennosti		Vol. 32, pp. 46-49.(1973)	AM74:15005 CABA,DN730406 233	CABA			C-0147
C and E	Clost	Effect of nitrate and chlorate and mixtures of these salts on the growth of coliform bacteria. Results of model experiments related to gas defects in cheese		Galestoot, T. E.; Hassing, F.	Netherlands Milk and Dairy Journal	Vol. 37, No. 1/2, pp.1-9.(1983)	AN83:21437 CABA,DN830485 443	CABA			C-0118
C	Clost	Effect of non-salting of Cheddar cheese made with induced starter failure on growth of <i>clostridia</i> and keeping quality of processed cheese	人工的に失敗させたスタータを使用して製造したチエダーチーズの塩素添加がクロストリジウム属に及ぼす影響とフロースターズの保存性	Ibrahim, G. F.	Journal of Food Protection	VOL. 45, N O. 4 PAGE. 356-359, 362 1982	CN82A0282428, CB2233076, KBZ081541	JICST			C-0220
E		Effect of pasteurization on infectivity of <i>Cryptosporidium parvum</i> oocysts in water and milk.		Harp, J. A.; Fayer, R.; Pesch, B. A.; Jackson, G. J.	Applied and Environmental Microbiology	(1996) Vol. 62, No. 8, pp. 2866-2868, 13 ref. ISSN: 0099-2240		CAB			E-13
C	Clost	Effect of pH, temperature, cooking salt concentration and water activity on development of anaerobic sporeformers causing cheese spoilage		Perfilev, G. D.; Shiler, G. G. [EDITOR]	Povyshene efektnosti kachestva v syrodellii	pp. 62-67, 105.(1983)	AN83:20280 CABA,DN820484 113	CABA			C-0121
B and D	Listeria monocytogene s or Shigella and Staphylococcus	Effect of Polyphosphate and Sodium Chloride on the Growth of <i>Listeria monocytogene s</i> and <i>Staphylococcus aureus</i> in Ultra - High Te	ホリウム酸塩と燻化ナトリウムがウHT発酵乳中の <i>Listeria monocytogene s</i> と <i>Staphylococcus aureus</i> の生育に及ぼす影響	RAJKOWSKI, K. T. CALDERONE, S. W. JONES, E. M. JONES, E. (A.R.S., USD A., PA)	CO282A (JDSCA) (0022-0302) JOURNAL OF DAIRY SCIENCE	VOL 77, N O 6 PAGE. 1503-1508 1994	95A0488073, C95253903	JICST			B-0402
E		Effect of sorbic acid on the viability of pathogenic bacteria in longterm frozen ice cream.		Abou-Donia, S. A.; Ismail, A. A.; Abd-El-Rehim, N. Z.; Doris, S. A.; Abou-Rehim, N. Z. Abd-El	Journal of Dairy Science	(1980) Vol. 63, No. Suppl. 1, pp. 59. ISSN: 0022-0302		CAB			E-87
A	Bacillus or Salmonella	Effect of storage temperature on microbial quality of infant milk.		Adeola, K. F.; Adunni, O. O.	Journal of Tropical Pediatrics	vol. 44 (1): p.54-55	03521354 980402297	CAB			A-0091

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E		Effect of storage temperature on microbiological changes in different types of butter.		Jensen, H.; Danmark, H ; Mogensen, G.	Milchwissenschaft	(1983) Vol. 38, No. 8, pp. 482- 484, 3 fig., 1 tab. 4 ref. ISSN: 0026- 3788		CAB			E-75
C	Clost	Effect of storage temperature, msin and some physico-chemical factors on development of sporulating anaerobes in processed cheeses		Gudkov, A. V.; Kudryashova, M. M.; Dokidze, G. G.	Trudy, Vsesoyuznyi Nauchno- issledovatel'skii Institut Masi i del'noi Syrodell'noi Promyshlennosti	No. 11, pp. 43-47, 87-88.(1973)	AN77:21454 CABA, DN770434 340	CABA			C-0140
A	Bacillus or Salmonella	Effect of Storage Temperatures and Ingredients on Growth of Bacillus cereus in Coffee Creamers.	貯蔵温度と成分がコーヒークリーム中の Bacillus cereus の成長に及ぼす影響	FEJOO S. C. COTTON L. N. WATSON C. E. MARTIN J. H.	J Dairy Sci	VOL.80,NO.8 PAGE.1546- 1553 1997	97A0878064, C98074337, K98052923	JOIS			A-0288
E		Effect of stoning milk samples at -18 deg C on the viability of certain udder pathogens.		Storper, M.; Ziv, G.; Saran, A.	Rehush Veterinarrth	(1982) Vol. 39, No. 1/2, pp. 6-7. 2 ref.		CAB			E-77
C	Clost	Effect of temperature and pH on the destruction of lactic acid bacteria and contaminating flora during heat treatment of yoghurt and quarg		Flietler, O.; Puhar, Z.	Schweizerische Milchwirtschaftlich e Forschung	Vol. 1, pp.29- 35.(1972)	AN73:34200 CABA, DN730402 372	CABA			C-0149
C	Campy	Effect of temperature and pH on the survival of Campylobacter fetus		Christopher, F. M.; Smith, G. C.; Vanderzant, E.	Journal of Food Protection	Vol 45, No. 3, pp. 253-259.(1982)	AN82:20048 CABA, DN820475 481	CABA			C-0027
C and D	Clost and Staphylococcus	Effect of temperature on growth of inoculated food poisoning bacteria in low temperature long time pasteurized milk and its quality	食中毒起因菌を接種した低温保持式殺菌乳中の菌の増殖と品質に及ぼす温度の影響	坂原博和, 新井真知 夫, 前田佳夫子, 橋 本正, 矢野信礼	日本大学農獣医学 部学術研究報告	NO. 49 P A G E. 1 5 1 - 1 5 6 1992	CN 92A0311694, J92093062	JICST			C-0229
A and E	Bacillus or Salmonella	Effect of temperature on growth of inoculated food poisoning bacteria in low temperature long time pasteurized milk and its quality.		Ogihara, H.; Arai, M.; Maeda, K.; Umezawa, K.; Yano, N.	Bulletin of the College of Agriculture and Veterinary Medicine, Nihon University	(No. 49): p.151- 156	02905594 940404790	CAB			A-0118
A	Bacillus or Salmonella	Effect of temperature on growth of Salmonella in rehydrated skim milk from a food-poisoning outbreak.		Julseth RM; Deibel RH	Appl Microbiol (UNITED STATES)	May 1969, 17 (5) p767-8	00473298 69208675	MEDLINE			A-0080
B	Listeria monocytogene s or Shigella	Effect of temperature, relative humidity, and suspending menstrua on the resistance of Listeria monocytogenes to drying		Pelumbo, S. A.; Williams, A C	Journal of Food Protection	vol. 53 (5); p.377-381 Publication Year: 1990	02268135 CAB Accession Number: 900440122	CAB			B-0285
E		Effect of temperature, and pH on growth of Escherichia coli O157:H7 in skim milk		El-Gazzar, F. E	Assut Journal of Agricultural Sciences	(1993) Vol. 24, No. 2, pp. 49-60. 15 ref. ISSN: 1110-0486		CAB			E-31
B	Listeria monocytogene s or Shigella	Effect of tempering on the heat resistance of Listeria monocytogenes.	リスチリア菌の熱耐性調節の影響	Fedio, W M, Jackson, H.	COO81C (LAMIE) (0266-8254) O 5 P A G E Letters in Applied Microbiology 1989	VOL 9, N O 5 P A G E 1 5 7 - 1 6 0	90A0062581, L90060490	J I C S T			B-0476
A	Bacillus or Salmonella	Effect of the heat treatment of milk on the germination of spores of Bacillus cereus.		Davies, F. L.; Wilkinson, G.	XIX International Dairy Congress	vol 1E p.374-375	00238932 740415359	CAB			A-0269

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D	Staphylococcus aureus	Effect of vacuum concentration on survival and behavior of S. aureus 234.	黄色ぶどう球菌234の生存および挙動に対する真空濃縮の影響	BATISH V. K., NATARAJ B., GROVER S. (National Dairy Research Inst., Haryana, IND.)	C0005A (JFDAZ) (0022-1147) J Food Sci	VOL.55,NO.1 PAGE.269 - 270 1990	90A0300224, C90133386	JOIS			#000104*
D	Staphylococcus aureus	Effect of Water Activity on the Growth of Staphylococcus aureus at Meat - Cheese Interfaces.	肉とチーズの境界面における黄色ぶどう球菌の生育に対する水分活性の影響	RAJKOWSKI T., SCHULTZ F., NEGRON F., DICELLO A. (ARS, U.S. Dep. Agriculture, Pennsylvania)	C0135B (0149-6085) J Food Saf	VOL.14,NO.3 PAGE.219 - 227 1994	94A0804828, C94333949, K95022132	JOIS			#000043*
E		Effect of water activity, pH and lysozyme on the growth of some pathogenic bacteria in Cottage and Karah cheeses.		Darwish, S. M.; El-Difrawy, E. A.; Osman, H. M.; Debever, J. M.	Alexandria Journal of Agricultural Research	(1995) Vol. 40, No. 1, pp. 149-157. 20 ref. ISSN: 0044-7250		CAB			E-27
E		Effect of yoghurt cultures on some pathogenic microorganisms in fermented milks.		Mohammed, F. O.; Younis, Y. A.	Egyptian Journal of Dairy Science	(1990) Vol. 18, No. 2, pp. 369-375. 8 ref. ISSN: 0301-8571		CAB			E-51
B	Listeria monocytogenes or Shigella	Effective control of Listeria monocytogenes in a dairy processing and packaging plant by isothiazolone microbicide.		Hsu, J. C.	Dairy, Food and Environmental Sanitation	vol. 11 (2): p.70-72 Publication Year: 1991	02417443 CAB Accession Number: 910446917	CAB			B-0268
B	Listeria monocytogenes or Shigella	Effectiveness of Carnobacterium piscicola LK5 for controlling the growth of Listeria monocytogenes Scott A in refrigerated food	冷蔵食品中のListeria monocytogenes Scott Aの増殖管理に対するCarnobacterium piscicola LK5の効果	BUCHANAN R. L., KLAWI T. R., LAM A. (ARS, USDA, PA)	C0135B (0149-6085) J Food Saf	VOL. 12, NO. 3 PAGE. 219 - 236 1992	92A0543654, C93044238, K93021857	JICST			B-043B
E		Effectiveness of salt, pH, and diacetyl as inhibitors for Escherichia coli O157:H7 in dairy foods stored at refrigeration temperatures.		Gurbaya, R.; Frank, J. F.; Hassan, A. N.	Journal of Food Protection	(1998) Vol. 61, No. 9, pp. 1098-1102. 24 ref. ISSN: 0362-028X		CAB			E-2
B	Listeria monocytogenes or Shigella	Effects of above-optimum growth temperature and cell morphology on thermotolerance of Listeria monocytogenes cells suspended in bovine milk.		Rowan, N. J.; Anderson, J. G.	Applied and Environmental Microbiology	vol. 64 (6): p.2065-2071 Publication Year: 1998	03590061 CAB Accession Number: 98040491	CAB			B-0095
B	Listeria monocytogenes or Shigella	Effects of freezing and frozen storage on the survival of Listeria monocytogenes in different foods.		Gianfranceschi, M.; Aureli, P.	Italian Journal of Food Science	vol. 8 (4): p.303-309 Publication Year: 1996	03334893 CAB Accession Number: 970401101	CAB			B-0128
B	Listeria monocytogenes or Shigella	Effects of Above - Optimum Growth Temperature and Cell Morphology on Thermotolerance of Listeria monocytogenes Cells Suspended	牛乳に懸濁したListeria monocytogenes細胞の耐凍性に対する最適温度以上の増殖温度と細胞形態の影響	ROWAN N J, ANDERSON J G	Appl Environ Microbiol	VOL. 64, NO. 6 PAGE. 2065 - 2071 1998	98A0578732, C98233377, L98250941	JICST			B-0369
B	Listeria monocytogenes or Shigella	Effects of acid type and aitaTM231 on Listeria monocytogenes in a Queso Blanco type of cheese		Glass, K. A.; Prasad, B. B.; Schlyter, J. H.; Ujias, H. E.; Farkye, N. Y.; Luchansky, J. B.	Journal of Food Protection	vol. 58 (7): p.737-741 Publication Year: 1995	03141634 CAB Accession Number: 950406367	CAB			B-0155

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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 and D and E	Bacillus or Salmonella and Staphylococcus	Effects of freezing, frozen storage, thawing and curing processes on the infecting pathogenic microorganisms in Manchego-type cheese.		Gococher, A.; Jimenez, S.; Garcia-Matamoros, E.; Pellaes, M. C.	Bulletin de l'Institut International du Froid	vol. 59 (4); p.1200; 1201 Abstr. C2-80	00848744 790454729	CAB			A-0234
B and C	Listeria monocytogene s or Shigella and V	Effects of homogenization pressure on the survival and growth of some food spoilage and pathogenic micro-organisms.	乾燥の食品汚染菌、凍結菌の生存と生菌に及ぼすホモジナイズ圧力の影響	LANCIOTY, R.; GUERZONI, M. E.; BOLOGNA, B.; TAGLIA SINIGLIA, M. U.; BARBERI, F.; ANGELINI, P. (Niro Soavi S.p.A., Parm	C0081C (LAMIE) (0266-8254) Lett Appl Microbiol	VOL. 18, N O. 6 PAGE. 319 - 322 1994	94A0601668, C94314133, L94331762	JICST			B-0416
A	Bacillus or Salmonella	Effects of lactic acid bacteria and organic acids on growth and germination of Bacillus cereus.		Wong, H. C.; Chen, Y. L.	Applied and Environmental Microbiology	vol. 54 (9); p.2179-2184	02130138 890433210	CAB			A-0163
B	Listeria monocytogene s or Shigella	Effects of Pseudomonas fluorescens on the growth of Listeria monocytogenes and Listeria innocua in skimmed milk.	脱脂乳中 Listeria monocytogenes および Listeria innocua 生育に及ぼす Pseudomonas fluorescens の効果	QUINTO, E.; FRANCO, C. M.; FENTE, C. A.; VAZQUEZ, B.; PEDRAZA (Unilever, Santiago de Compostela, Lugo, E.S.P.)	D0866A (0003-925X) Arch Lebensmittelhyg	VOL. 47, N O. 5 PAGE. 107 - 110 1996	96A1006854, C97024210, L97020881	JICST			B-0391
A	Bacillus or Salmonella	Effects of sub-lethal heat-shock, L-alanine, and L-alanine on germination and subsequent destruction of Bacillus spores by pasteurization		Martin, JH; Blackwood PW	J Dairy Sci (UNITED STATES)	May 1972, 55 (5) p577-80	01556376 72175455	MEDLINE			A-0061
E		Effects of Temperature and Oxygen Tension on Growth of Escherichia coli in Milk		GOLDBERG, J.; BRAMLEY, A. J.; SJOGREN, R.; PANKY, J. W. (Univ. Vermont, Burlington)	C0282A (JDSCA) (0022-0302) J Dairy Sci	VOL. 77, NO. 11 PAGE. 3338 - 3346 1994	CN 95A0230942, C95193611, L95182044	JIC			
C	Campy	Effects of temperature, pH and etc. on survival of Campylobacter jejuni	Campylobacter jejuni の生存に対する温度および pH の影響について	高岡洋, 氏家真雄	群馬県衛生公署研究報告	NO. 17 PAGE 57 - 59 1985	CN B6A0104896, L86050618	JICST			C-0179
D	Streptococcus	Effet de l'Aw sur la survie de L. bulgaricus et S. thermophilus et le developpement d'acide dans le yogourt conservé au froid	L. bulgaricus と S. thermophilus の生存に及ぼす水分活性の影響と低温保存したヨーグルトにおける酸の発酵の進行	LACROIX, C.; LACHANCE O (Univ. Laval Quebec, CAN)	D0633A (CFSTB) (0315-5463) Can Inst Food Sci Technol J	VOL. 21, NO. 5 PAGE. 501 - 510 1988	89A0235012, C89163386	JOIS			#000119*
B	Listeria monocytogene s or Shigella	Efficacy of milk pasteurization		Grisenko, T. T.; Taradi, A. K.; Kondrat'ev, I. A.; Chernyaeva, V. B.	Gigiena i Sanitariya	(No. 3); p 104-106 Publication Year: 1977	00598985 CAB Accession Number: 770438024	CAB			B-0360

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B	Listeria monocytogenes or Shigella	Ein HACCP-Konzept für Hartkäseerzeuger.	A HACCP concept for hard cheese manufacturers.	Zangerl, P.; Ginzinger, W.	DtZ, Lebensmittelindustrie und Milchwirtschaft	vol. 114 (32-33): p.947-951 Publication Year: 1993	02770927 CAB Accession Number: 930463096	CAB			B-0198
B	Listeria monocytogenes or Shigella	Elimination of Listeria monocytogenes in soft and red smear cheeses by irradiation with low energy electrons.	低エネルギー電子線照射による軟らかくて赤く汚れたチーズのリスチア菌 (Listeria monocytogenes) の除去	Ennahar, S.; Kuntz, F.; Strasser, A.; Bergentzle, M.; Hasselmann, C.; Stadl, V.	80863A (0950-5423) Int J Food Sci Technol	VOL. 29, NO. 4 PAGE. 395-403 1994	95A0049195, C95063364, N95030885	JICST			B-0410
A	Bacillus or Salmonella	Elimination of spore-forming bacteria from double cream using sub-UHT temperatures. I. Processing conditions.		Griffiths, M. W.; Hurvois, Y.; Phillips, J. D.; Murr, D. D.	Milchwissenschaft	vol. 41 (7): p.403-405	01796413 860417140	CAB			A-0187
A	Bacillus or Salmonella	Elimination of spore-forming bacteria from double cream using sub-UHT temperatures. II. Effect of processing conditions on spores.		Griffiths, M. W.; Hurvois, Y.; Phillips, J. D.; Murr, D. D.	Milchwissenschaft	vol. 41 (8): p.474-478	01796414 860417141	CAB			A-0186
A	Bacillus or Salmonella	Elucidation of the inhibitory factors of yogurt against Salmonella typhimurium.		Rubin HE; Vaughan F	J Dairy Sci (UNITED STATES)	Dec 1979, 62 (12):p1873-9	03120376 80160629	MEDLINE			A-0051
B	Listeria monocytogenes or Shigella	Enhanced thermal destruction of Listeria monocytogenes and Staphylococcus aureus by the lactoperoxidase system.		Kamau, D. N.; Doores, S.; Pruitt, K. M.	Applied and Environmental Microbiology	vol. 56 (9): p.2711-2716 Publication Year: 1990	02352963 CAB Accession Number: 910444281	CAB			B-0276
B	Listeria monocytogenes or Shigella	Enhanced thermal destruction of Listeria monocytogenes and Staphylococcus aureus by the lactoperoxidase system.	ラクトペルオキシダーゼ系によるリスチア菌と黄色ぶどう球菌の熱破壊増大	Kamau DN; Doores S; Pruitt KM	A0427A (AEMID) (0099-2240) Appl Environ Microbiol	VOL. 56, NO. 9 PAGE. 2711-2716 1990	90A0883543, L91132054	JICST			B-0467
D	Staphylococcus	Enhanced thermal destruction of Listeria monocytogenes and Staphylococcus aureus by the lactoperoxidase system.	ラクトペルオキシダーゼ系によるリスチア菌と黄色ぶどう球菌の熱破壊増大	KAMAU D N, DOORES S (Pennsylvania State Univ., Pennsylvania); PRUITT K M (Univ. Alabama at Birmingham, Alabama)	A0427A (AEMID) (0099-2240) Appl Environ Microbiol	VOL. 56, NO. 9 PAGE. 2711-2716 1990	90A0883543, L91132054	JOIS			#000096*
E		Enterobacteriaceae found in high numbers in fish, marinated meat and pasteurised milk or cream and the presence of toxin encoding genes.		Lundberg, A. M.; Ljungh, A.; Ahme, S.; Lofstahl, S.; Molin, G.	International Journal of Food Microbiology	(1988) Vol. 39, No. 1/2, pp. 11-17, 29 ref. ISSN: 0168-1605		CAB			
C	Yersinia	Enterotoxin production and thermal resistance of Yersinia enterocolitica in milk.		Francis, D. W.; Spaulding, P. L.; Lovell, J.	Applied and Environmental Microbiology	Vol. 40, No. 1, pp. 174-176., (1980)	AN8023154 CABA, DN800462 185	CABA			E-3
E		Enterotoxin production by Yersinia enterocolitica and Yersinia enterocolitica-like microbes at 22 degrees C and 37 degrees C.		Kapperud, G. et al.	Acta Pathol Microbiol Scand [B]	1980 Feb;88(1):65-7.	PMID: 7368941; UI: 80171891.	MED			E-181
C and E	Yersinia	Enterotoxin production in milk at 22 and 4° C by Escherichia coli and Yersinia enterocolitica.		OLSVIK ... (National Inst. Public Health, Oslo); KAPPERUD G (Univ. Oslo)	A0427A (AEMID) (0099-2240) Appl Environ Microbiol	VOL. 43, NO. 5 PAGE. 997-1000 1982	CN 82A020449, C82323154, L82210845	JIC			
B	Listeria monocytogenes or Shigella	Epidemiologie de Listeria monocytogenes dans les produits alimentaires.	The epidemiology of Listeria monocytogenes in food products.	Lahellec, C.	Epidemiologie et Sante Animale	(No. 24): p.27-31 Publication Year: 1993	02905537 CAB Accession Number: 1940404733	CAB			B-0180

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Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume,Page (No. 24); p 155- 169 Publication Year: 1993	ID	Data Base	Control	Product	L-Number
B	Listeria monocytogenes or Shigella	Epidemiologie de la contamination du lait a la ferme par Listeria monocytogenes. Synthese des principaux resultats.	Epidemiologie of milk contamination by Listeria monocytogenes on the farm. Summary of the main results.	Sanaa, M.	Epidemiologie et Sante Animale	(No. 24); p 155-169 Publication Year: 1993	02905593 CAB Accession Number: 940404789	C A B			B-0179
B	Listeria monocytogenes or Shigella	Eradication of pathogenic bacteria (Listeria monocytogenes and Salmonella) in raw milk camembert cheeses using ionizing radiati	生乳カマンベールチーズ中の病原性細菌 (Listeria monocytogenes and Salmonella) の電離放射線を用いた根絶	BOUGLE D (Union de Cooperatives Laitieres) Coatsigny-sur-Mer, STAHLE, STRASBOURG (FRA)	K19940291 (92-0-000393-1) Cost Benoit ASP Food Irradiation Process	PAGE 103 -111 1993	94A0321597, C94204154, L94231609, N94080990	JICST			B-0417
C	Yersi	Escherichia coli O157:H7, Yersinia enterocolitica and their Control in Milk by the Lactoperoxidase System: a Review.	Escherichia coli O157:H7, Yersinia enterocolitica およびミルク中のトブレネンゲンダーゼ系によるこれらの生乳中の阻滅 総説	FARRAG S, H, A, MARTHE	Lebensm Wiss Technol	VOL. 25, N O. 3 PAGE 201-211 1992	CN92A058153, C93064075	JICST			C-0212
B	Listeria monocytogenes or Shigella	Evaluation of lactic acid and monolaurin to control Listeria monocytogenes on Streptococcus chgese.	Streptococcusチーズでの Listeria monocytogenes 制御のための乳酸およびモノラウリンの評価	Stecchini, M. L.; Luch, R. di; Bortoluzzi, G.; Torre, M. del	A00128 (0740-0020) Food Microbiol	VOL. 13, N O 6 PAGE. 483-488 1996	97A0164014, C97094221	JICST			B-0387
E		Evaluation of r - ray irradiation of cows' colostrum for Brucella abortus, Escherichia coli K99, Salmonella dublin and Mycobacterium paratuberculosis decontamination.		GARIN - BASTUJI B, THOREL M - F (Centre National d'Etudes Alimentaires et Veterinaires et Maisons - Alfort, FRA); FERRIN B, MARTEL J L (Lab. Pathologie Bovine, Lyon, FRA)	CO081C (LAME) (0266-8254) Lett Appl Microbiol	VOL 11, NO.3 PAGE.163 - 166 1990	CN 90A0831558, L91030494, N91020840	JIC			
B	Listeria monocytogenes or Shigella	Evaluation of the anti - Listeria activity of food fatty acids. Activite inhibente di acid grassi alimentari nei confronti di L.	Listeria monocytogenes に対する食品中の脂肪酸の抑制作用	COMI G, D' AUBERT S, VALENTI M	A0147A (INALB) (0019-901X) in Aliment	VOL. 29, N O 4 PAGE. 358-361 1990	90A0677413, C91022935, K91011624, L91010675	JICST			B-0469
A	Bacillus or Salmonella	Evidence for increased thermostability of Bacillus cereus enterotoxin in milk.		Baker, J. M.; Griggiths, M. W.	Journal of Food Protection	vol. 58 (4); p.443-445	03058727 951301987	CAB			A-0110
B	Listeria monocytogenes or Shigella	Experimental study of listeria monocytogenes in foods.	リスチリア菌による食品の汚染に関する一考察	小倉正樹 (岡山県食料環境保健所)	F0522A (SHEKA) (0559-8974) 食品衛生研究	VOL. 39, N O. 7 PAGE. 47-54 1989	89A0542620, J89112637, K89111826	JICST			B-0481
C and E	Campy	Experiments on the survival of Campylobacter jejuni and C. coli in Bulgarian yoghurt		Ionkova, G.; Ionkova, G	Veterinarna Sbirka	Vol. 87, No. 9, pp. 48-50 (1989)	AN90:59310 CAB, DN902220 555	CABA		yoghurt	C-0009
B	Listeria monocytogenes or Shigella	Factors influencing survival of Listeria monocytogenes in milk in a high-temperature short-time pasteurizer.		Ferber, J. M., Daley, E. Coates, F. Emmons, D. B., McKellar, R. C.	Journal of Food Protection	vol. 55 (12) p.946-951 Publication Year: 1992	02666881 CAB Accession Number: 930457976	C A B			B-0219
A	Bacillus or Salmonella	Factors affecting germination and growth of Bacillus cereus spores in milk.		Helmy ZA; Abd-El-Bakey A; Mohamed El	Zentralbl Mikrobiol (GERMANY, WEST)	1984, 139 (2) p135-41	04286679 84226621	MEDLINE			A-0044

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B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes during the souring of Ergo, a traditional Ethiopian fermented milk.		Ashenafi M	J Dairy Sci (UNITED STATES)	Mar 1994, 77 (3) p696-702	07901284 94222910	MEDLINE			B-0039
A	Bacillus or Salmonella	Fate of Bacillus cereus in cultured and direct acidified skimmilk and Cheddar cheese.		Mikolajcik, E. M.; Kearney, J. W.; Kristoffersen, T.	Journal of Milk and Food Technology	Vol. 36 (6): p.317-320	00135378 730405934	CAB			A-0275
C	Campy	Fate of Campylobacter fetus subsp.jejuni during manufacture of Cheddar and Cottage cheese		Ehlers, J. G.; Chapparo-Serrano, M.; Richter, R. L.; Vanderzant, C.	Journal of Dairy Science	Vol. 65, pp. 75 (1982)	AN8221753 CABA, DNB20477 597	CABA			C-0026
E		Fate of enteropathogenic Escherichia coli during manufacture and storage of Domiati cheese.		Moustafa, M. K.; Ahmed, A. A. H.; Saad, N. M.	Assut Veterinary Medical Journal	(1988) Vol. 20, No. 39, pp. 103-109. 22 ref. ISSN: 1012-5973		CAB			E-58
E		Fate of Escherichia coli O157:H7 in yoghurt and as affected by nisin or pH or synthetic medium and milk.		Abd-El-Ghani, S.; Hosny, I. M.	Arab Universities Journal of Agricultural Sciences	(1998) Vol. 6, No. 1, pp. 211-221. 20 ref.		CAB			E-9
C	Yersi	Fate of Escherichia coli O157:H7 and Yersinia enterocolitica in the preparation of Lathraia		Aytac, S. A.	Advances in Food Sciences	Vol. 18, No. 1/2, pp. 28-31. (1996)	AN97110469 CABA, DNB70403 427	CABA			C-0032
B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes during the manufacture and ripening of Blue cheese.		Papageorgiou, D. K.; Marth, E. H.	Journal of Food Protection	vol. 52 (7): p.459-465 Publication Year: 1989	02167816 CAB Accession Number: 890493026	CAB			B-0306
B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes during the manufacture and ripening of Camembert cheese.	カマンベールチーズの製造および熟成中におけるリステリア菌の運命	RYSER E T, MARTH E H (Univ Wisconsin - Madison, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 50, N O. 5 PAGE 372-378 1987	87A0354526, C87223587	JICST			B-0513
B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes during the manufacture and ripening of Parmesan cheese.	パルメザンチーズの製造及び熟成中における Listeria monocytogenes の消長	YUSEF A E, MARTH E H (Univ Wisconsin - Madison, WI, USA)	C0282A (JDSCA) (0022-0302) J Dairy Sci	VOL. 73, N O. 12 PAGE 356-1990	91A0296905, C91353133	JICST			B-0456
B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes during the manufacture and ripening of blue cheese.	ブルーチーズの製造中とその熟成中における Listeria monocytogenes の消長	PAPAGEORGIU D K, MARTH E H (Univ Wisconsin - Madison, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL 52, N O. 7 PAGE 459-465 1989	89A0551311, C89334040, L893330557	JICST			B-0480
B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes During the Manufacture of Mozzarella Cheese.	モzzarellaチーズ製造中のリステリア菌の運命	BUAZZI M M, JOHNSON M E, MARTH E H (Univ Wisconsin - Madison, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL 55, N O. 2 PAGE 80-83 1992	93A0169253, C93153961	JICST			B-0433

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B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes during the manufacture, ripening and storage of Feta cheese.	Fetaチーズの製造、熟成及び貯蔵中のListeria monocytogenesの運命	PAPAGEORGIOD K, MARTHE W (Univ Wisconsin - Madison, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Protection	VOL. 52, N O. 2 PAGE. 82-87 1989	89A0326304, C89213591	JICST			B-0486
B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes During the Souring of Ergo, a Traditional Ethiopian Fermented Milk.	エチオピアの伝統的発酵乳、エルゴの酸化中におけるListeria monocytogenesの運命	ASHENAFI M (Addis Ababa Univ. Studies, Ethiopia)	C0282A (JDSCA) (0022-0302) J Dairy Sci	VOL. 77, N O. 3 PAGE. 696-702 1994	94A0763835, C94333913, K95022130	JICST			B-0414
B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes during the souring of Ergo, a traditional Ethiopian fermented milk.		Ashenafi, M.	Journal of Dairy Science	vol. 77 (3): p.696-702 Publication Year: 1994	02832449 CAB Accession Number: 940401666	CAB			B-0188
B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes in sweetened condensed and evaporated milk during storage at 7 or 21°C.	加糖練乳および濃縮乳中のListeria monocytogenesの7または21℃での貯蔵期間における運命	FARRAGS A, EL-GAZZAR F E, MARTHE H (Univ. Wisconsin - Madison, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Protection	VOL. 53, N O. 9 PAGE. 747-750, 770 1990	90A0921050, C91233580	JICST			B-0462
E		Fate of nonpathogenic and enteropathogenic Escherichia coli during the manufacture of colby-like cheese.		KORNACKI J L, MARTHE H (Univ. Wisconsin)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 45, NO. 4 PAGE. 310-316 1982	CN 82A0282420, C82233156, K82081539	JIC			E-153
E		Fate of pathogenic and non-pathogenic Escherichia coli strains in two fermented milk products.		FERESU, NYATHI (Univ. Zimbabwe, Harare, ZWE)	A0635A (JABAA) (0021-8847) J Appl Bacteriol	VOL. 69, NO. 6 PAGE. 814-821 1990	CN 91A0133449, C91153725	JIC			E-144
A	Bacillus or Salmonella	Fate of Salmonella enteritidis and Salmonella typhimurium during the fermentation of ergo, a traditional Ethiopian sour milk.		Ashenafi M	Ethiop Med J (ETHIOPIA)	Apr 1993, 31 (2) p91-8	07559703 93292494	MEDLINE			A-0024
A	Bacillus or Salmonella	Fate of Salmonella inoculated into milk during manufacture and ripening of fresh, non-pasteurized cheeses. I. Changes in pH, acidity and microbial flora. Original Title: Destino de Salmonella artificialmente inoculada en la leche durante la elaboracion y		Fernandez Escartin, E.; Castillo Ayala, A.; Torres Vitela, R.	Revista Latinoamericana de Microbiologia	vol. 24 (4): p.235-240	01615648 850499420	CAB			A-0198
A and D	Bacillus or Salmonella and Staphylococcus	Fate of Staphylococcus aureus and artificially inoculated Salmonella in fresh non-pasteurized cheeses. II. Influence of pH, natural flora and initial level of contamination with pathogen. Original Title: Destino de		Fernandez Escartin, E.; Castillo Ayala, A.; Torres Vitela, R.	Revista Latinoamericana de Microbiologia	vol. 25 (2): p.79-86	01615649 850499421	CAB			A-0197

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D	Staphylococcus aureus	Fate of staphylococcus aureus in butter.	バターにおけるStaphylococcus aureusの運命	HALPIN - DOHNALEK M.I., MARTH E H. (Univ. Wisconsin - Madison, Wisconsin, USA)	D0077A (MILCA) (0026-3788) Milchwissenschaft	VOL. 44, NO. 9 PAGE. 551 - 555 1989	90A005775B, C90062937	JOIS			#000109*
D	Staphylococcus aureus	Fate of Staphylococcus aureus in whipped butter.	ホイップしたバター中のStaphylococcus aureusの消長	HALPIN - DOHNALEK M.I., MARTH E H. (Univ. Wisconsin - Madison, Wisconsin)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 52, NO. 12 PAGE. 863 - 866 1989	90A0219760, C90133559	JOIS			#000105*
E		Fate of the enteropathogenic strains of Escherichia coli during the manufacture and ripening of Camembert cheese.		Park, H. S., Marth, W. H., Olson, N. F.	Journal of Milk and Food Technology	(1973) Vol. 36, No. 11, pp. 543 - 546. 22 ref.		CAB			E-115
C	Yersinia	Fate of Yersinia enterocolitica in Kareish cheese		El-Sherbini, M.; El- Leboudy, A. A.; El- Sayed, M. S.	Journal of the Egyptian Veterinary Medical Association	Vol. 53, No. 1, pp. 145-151. (1993)	AN94-53654 CABA, DN940402 029	CABA			C-0046
B	Listeria monocytogenes or Shigella	Food hygienic survey on psychrotrophic bacteria - listeria in milk and milk products.	乳および乳製品と低温食品検査機関・リストeria属を中心として	三橋重之 (香印乳 業 技研)	Z0775A (0914- 7675) 日本食品保 険検査学雑誌	VOL. 15, N O. 3 PAGE 137 - 143 1989	89A0512767, J89112623	JICST			B-0482
B	Listeria monocytogenes or Shigella	Germi psicrofilii e termofili del latte importanza nella valutazione della salubrita e conservabilita.	Psychrophile and thermophile milk bacteria: importance in the assessment of milk preservation and wholesomeness.	Ottaviani, D.; Bacchocchi, I.; Rocchegiani, E.	Industrie Alimentari	vol. 33 (330) p. 951-953 Publication Year: 1994	03069812 CAB Accession Number: 950404091	CAB			B-0163
A	Bacillus or Salmonella	Germination and destruction of aerobic spore-formers in market milk by pasteurization (P), ripening (R) and heat shock (HS) (PRHS method). Original Title: Uber Auskeimung und Abtötung aerober Sporenbildner in Konsummilch nach Pasteurisierung (P) sowie Rei		Bruckner, A.		78pp.	00722264 780446481	CAB			A-0241
C	Clostridium	Germination of Clostridium spores and action of lysozyme in Grana cheese: Germinazione delle spore di Clostridium ed azione del lisozima in formaggio grana.		Bottazzi, V.; Battistotti, B.; Rebecchi, A.; Bertuzzi, S.	Latte	Vol. 21, No. 11, pp. 80. (1996)	AN97:33276 CABA, DN 970400935	CABA			C-0094
A	Bacillus or Salmonella	Germination of spores of Bacillus cereus in milk and milk dialysates: effect of heat treatment.		Wilkinson G; Davies FL	J Appl Bacteriol (ENGLAND)	Sep 1973, 36 (3) p485-96	01571607 74031780	MEDLINE			A-0059
B	Listeria monocytogenes or Shigella	Goat's milk lactoperoxidase system against Listeria monocytogenes		Zapico, P.; Gaya, P.; Nunez, M.; Medina, M	Journal of Food Protection	vol. 56 (11); p. 988-990 Publication Year: 1993	02807103 CAB Accession Number: 940400702	CAB			B-0190
B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in the whey cheeses Myzithra, Anthotyros, and Manouri during storage at 5, 12, and 22 deg C.		Papageorgiou, D K.; Bari, M.; Mantis, A.	Journal of Food Protection	vol. 59 (11); p. 1193-1199 Publication Year: 1996	03334825 CAB Accession Number: 970401033	CAB			B-0130

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B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes at 21 deg C in biofilms with micro-organisms isolated from meat and dairy processing environments.		Jeong, D. K.; Frank, J. F.	Lebensmittel-Wissenschaft & Technologie	vol. 27 (5): p.415-424 Publication Year: 1994	02917699 CAB Accession Number: 940404928	C A B			B - 0 1 7 7
B	Listeria monocytogenes or Shigella	Growth and survival of Listeria monocytogenes during manufacture and storage of Danabla cheese.		Ahmed, A. A. H.; Ahmed, S. H.; Moustafa, M. K.; Saad, N. M.	Assiut Veterinary Medical Journal	vol. 22 (43): p.88-94 Publication Year: 1989	02291816 CAB Accession Number: 900441160	C A B			B - 0 2 8 1
B	Listeria monocytogenes or Shigella	Growth and survival of Shigella flexneri in common Bangladeshi foods under various conditions of time and temperature.		Islam MS; Hasan MK; Khan SI	Appl Environ Microbiol (UNITED STATES)	Feb 1993, 59 (2): p652-4	07489934 93167834	MEDLINE			B - 0 0 4 6
B	Listeria monocytogenes or Shigella	Growth and survival of Listeria monocytogenes in market cheeses stored at 4 to 30 deg C.		Genigeorgis, C.; Carniciu, M.; Durtulescu, D.; Faxer, T. B.	Journal of Food Protection	vol. 54 (9): p.662-668 Publication Year: 1991	02513056 CAB Accession Number: 920450827	C A B			B - 0 2 5 0
B	Listeria monocytogenes or Shigella	Growth and survival of Listeria monocytogenes in two traditional foods from the United Arab Emirates.		Gohl, V. S.; Ahmed, M. A.; Davies, R.; Robinson, R. K.	Food Microbiology	vol. 13 (2): p.159-164 Publication Year: 1996	03289214 CAB Accession Number: 960404738	C A B			B - 0 1 3 5
B and D	Listeria monocytogenes or Shigella and Staphylococcus	Growth and survival of Listeria monocytogenes, Salmonella species, and Staphylococcus aureus in the presence of sodium chloride a review.		Marth, E. H	Dairy, Food and Environmental Sanitation	vol. 13 (1): p.14-18 Publication Year: 1993	02679058 CAB Accession Number: 930458220	C A B			B - 0 2 1 7
B	Listeria monocytogenes or Shigella	Growth and survival of Listeria monocytogenes during making and storage of butter.		Olsen, J. A.; Yousef, A. E.; Marth, E. H.	Milchwissenschaft	vol. 43 (8): p.487-489 Publication Year: 1988	02034951 CAB Accession Number: 880430244	C A B			B - 0 3 2 2
B	Listeria monocytogenes or Shigella	Growth inhibition of Listeria spp. on Camembert cheese by bacteria producing inhibitory substances		Sulzer, G.; Busse, M.	International Journal of Food Microbiology	vol. 14 (3-4): p.287-296 Publication Year: 1991	02666473 CAB Accession Number: 930457534	C A B			B - 0 2 2 4
B	Listeria monocytogenes or Shigella	Growth media and surface conditioning influence the adherence of Pseudomonas fragi, Salmonella typhimurium, and Listeria monocytogenes cells to stainless steel.		Hood, S. K.; Zottola, E. A.	Journal of Food Protection	vol. 60 (9): p.1034-1037 Publication Year: 1997	03521394 CAB Accession Number: 980402337	C A B			B - 0 1 0 2
B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes at different pH values in uncultured whey or whey cultured with Penicillium camemberti.		Ryser ET; Marth EH	Can J Microbiol (CANADA)	Jun 1988, 34 (6): p730-4	06019088 89077306	MEDLINE			B - 0 0 6 8
B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes and Clostridium sporogenes in cottage cheese in modified atmosphere packaging.		Chen JH; Hotchkiss JH	J Dairy Sci (UNITED STATES)	Apr 1993, 76 (4): p972-7	07535700 93253159	MEDLINE			B - 0 0 4 5
B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes at different pH values in uncultured whey or in whey cultured with Penicillium camemberti.		Ryser, E. T., Marth, E. H.	Abstracts of the Annual Meeting of the American Society for Microbiology	vol. 87 p 278 Publication Year: 1987	02104374 CAB Accession Number: 892286688	C A B			B - 0 3 1 5
B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes at different pH values in uncultured whey or whey cultured with Penicillium camemberti		Ryser, E. T., Marth, E. H.	Canadian Journal of Microbiology	vol. 34 (6): p.730-734 Publication Year: 1988	02057433 CAB Accession Number: 890431168	C A B			B - 0 3 1 6

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B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in Camembert and other soft cheeses at refrigeration temperatures.		Beck JP; Langford SA; Kroil RG	J Dairy Res (ENGLAND)	Aug 1993, 60 (3):p421-9	07620134 93388936	MEDLINE			B-0044
B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in milk and its control by pediocin 5 produced by <i>Pediococcus acidilactici</i> UL5.		Huang, J.; Lacroix, C.; Daba H.; Simard, R. E.	International Dairy Journal	vol. 4 (5): p.429-443 Publication Year: 1994	02818698 CAB Accession Number: 94040177	C A B			B-0189
B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in Camembert and other soft cheeses at refrigeration temperatures.		Beck, J. P.; Langford, S. A.; Kroil, R. G.	Journal of Dairy Research	vol. 60 (3): p.421-429 Publication Year: 1993	02717417 CAB Accession Number: 930460326	C A B			B-0207
B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in rice pudding (milk rice) during its storage at 5, 12 and 22 deg C.		Papageorgiou, D. K.; Bori, M.; Mantis, A.	Michwissenschaft	vol. 52 (6): p.330-333 Publication Year: 1997	03411543 CAB Accession Number: 970403050	C A B			B-0119
B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in skim, whole and chocolate milk, and in whipping cream during incubation at 4, 8, 13, 21 and 35 deg.C.		Rosenow, E. M.; Marth, E. H.	Journal of Food Protection	vol. 50 (6): p.452-459, 463 Publication Year: 1987	01881722 CAB Accession Number: 870423280	C A B			B-0334
B	Listeria monocytogenes or Shigella	Growth reduction of Listeria spp. caused by undefined industrial red smear cheese cultures and bacteriocin-producing <i>Brevibacterium linens</i> as evaluated in situ on soft cheese.		Eppert, I.; Valdes-Steuber, N.; Getz, H.; Busse, M.; Scherer, S.	Applied and Environmental Microbiology	vol. 63 (12): p.4812-4817 Publication Year: 1997	03469704 CAB Accession Number: 980400492	C A B			B-0109
A	Bacillus or Salmonella	Growth and activity of aerobic spore-forming bacteria in boiled milk.		Rajarathnam, R.; Shankar, P. A.; Laxminarayana, H.	Indian Journal of Dairy Science	vol. 40 (2): p.268-272	01944107 880426809	CAB			A-0175
C	Yersinia	Growth and competitive nature of <i>Yersinia enterocolitica</i> in whole milk		Stern, N. J.; Pierson, M. D.; Kotula, A. W.	Journal of Food Science	Vol. 45, No. 4, pp. 972-974, (1980)	AN8116683 CABA, DN800460 958	CABA			C-0086
A	Bacillus or Salmonella	Growth and competitive nature of <i>Yersinia enterocolitica</i> in whole milk.		Stern, N. J.; Pierson, M. D.; Kotula, A. W.	Journal of Food Science	vol. 45 (4): p.972-974	00991089 800460958	CAB			A-0227
D and E	Staphylococcus	Growth and death of selected microorganisms in ultrafiltered milk.	国外ろ過乳中微生物の生存と死滅	HAGGERTY P, POTTER N N (Cornell Univ., New York)	E004BA (JFPRD) (0362-028X) J Food Prot.	VOL.49, NO.3 PAGE.233 - 235, 238 1986	86A0356219, CB8223222	JOIS			#000163*
D	Staphylococcus	Growth and enterotoxin A production by <i>Staphylococcus aureus</i> S6 in Manchego type cheese.	Manchego型チーズ中の <i>Staphylococcus aureus</i> S6の増殖およびエンテロトキソゲンの生産	GOMEZ - LUCIA E, BLANCO J L, GOYACHE J, DE LA FUENTE R, VAZQUEZ J A, FERRIE F R, SUAREZ G (Univ. Complutense Madrid, ESP)	A0635A (JABAA) (0021-8847) J Appl Bacteriol	VOL.61, NO.6 PAGE 499 - 503 1986	87A0232883, C87153514, K87051663	JOIS			#000152*

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D	Staphylococcus	Growth and enterotoxin production by <i>Staphylococcus aureus</i> in whey from the manufacture of Domiat cheese.	ドミアチーズホエー中での <i>Staphylococcus aureus</i> の生育とエンテロトキシン生産性	AHMED A.A. - H, MOUSTAFA M.K, MARTHEH (Univ. Wisconsin - Madison)	E0048A (JFFRD) (0362-028X) J Food Prot	VOL.46, NO.3 PAGE.235 - 237 1983	83A0237800, C83183229, L83124076	JOIS			#000188*
B	Listeria monocytogenes or Shigella	Growth and inactivation of <i>Listeria monocytogenes</i> in Domiat cheese.		Tawfik, N. F.	Egyptian Journal of Dairy Science	vol. 21 (1); p.1-9 Publication Year: 1993	02771009 CAB Accession Number: 930463180	CAB			B-0197
D	Staphylococcus	Growth and production of enterotoxin A by <i>Staphylococcus aureus</i> in cream.	クリーム中の黄色ぶどう球菌の生育とエンテロトキシンAの産生	HALPIN - DOHNALEK MI, MARTHEH (Univ. Wisconsin - Madison, Madison)	C0282A (JDSCA) (0022-0302) J Dairy Sci	VOL.72, NO.9 PAGE.2266 - 2275 1989	90A0059245, C90072927, L90073007	JOIS			#000108*
D	Staphylococcus	Growth and production of thermostable deoxyribonuclease and enterotoxin by <i>Staphylococcus aureus</i> in milk.	牛乳中での <i>Staphylococcus aureus</i> の増殖と熱安定性デオキシリボヌクレアーゼとエンテロトキシンの産生	VARADARAJ M.C, NAMBU DRIPAD V K N (National Dairy Research Inst., India)	D0077A (MILCA) (0026-3788) Milchwissenschaft	VOL.38, NO.1 PAGE.23 - 26 1983	83A0155920, C83123262, L83093779	JOIS			#000189*
C	Campy	Growth and survival of <i>Campylobacter fetus</i> subsp. <i>jejuni</i> as a function of temperature and pH		Doyle, M. P.; Roman, D. J.	Journal of Food Protection	Vol. 44, No. 6, pp. 596-601. (1981)	ANB2:16849 CAB, DN810470 900	CABA			C-0028
B	Listeria monocytogenes or Shigella	Growth and survival of <i>Listeria monocytogenes</i> during making and storage of butter.	バター製造および保存中における <i>Listeria monocytogenes</i> の生育と生存	OLSEN J A, YOUSEF A, E, MARTHEH (Univ. Wisconsin - Madison, WI, U.S.A)	D0077A (MILCA) (0026-3788) Milchwissenschaft 1988	VOL. 43, NO. 8 PAGE. 487 - 489 1988	89A0088457, C89073469	JICST			B-0494
B	Listeria monocytogenes or Shigella	Growth and Survival of <i>Listeria monocytogenes</i> in Market Cheeses Stored at 4 to 30°C.	4~30°Cで貯蔵された市販チーズ中の <i>Listeria monocytogenes</i> の増殖と生存	GENIGEOR GIS C, CAR NICIU M, D UTULESCU D, FARVER T B (Univ. California, California)	E0048A (JFFRD) (0362-028X) J Food Prot	VOL. 54, NO. 9 PAGE. 662 - 668 1991	91A0841154, C92233415	JICST			B-0447
B	Listeria monocytogenes or Shigella	Growth and survival of <i>Listeria monocytogenes</i> in two traditional foods from the United Arab Emirates.	アラブ酋長国産物の2種の伝統食品における <i>Listeria monocytogenes</i> の増殖と生存	GOHIL V S, AHMED M A (Food Control, London, England), Emirate, Abu Dhabi, United Arab Emirates; DAVIE S R, ROBINSON R K (University Reading, Reading, England, U.K.)	A00128 (0740-0020) Food Microbiology	VOL. 13, NO. 2 PAGE. 159 - 164 1996	96A0484782, C96224275	JICST			B-0394

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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	Growth and survival of <i>Listeria monocytogenes</i> , <i>Salmonella</i> species, and <i>Staphylococcus aureus</i> in the presence of sodium chloride - a REVIEW.		Marth, E H	Dairy, Food and Environmental Sanitation	vol. 13 (1), p.14-18	02679058 930458220	CAB			A-0135
E		Growth and survival of microbial contaminants in dahi.		Mohan, K R.; Shankar, P. A.; Laxminarayana, H.	Indian Journal of Dairy Science	(1985) Vol. 38, No. 3, pp. 208-216. 20 ref. ISSN: 0019-5146		CAB			E-63
D	Staphylococcus	Growth and survival of <i>Staphylococcus aureus</i> in Egyptian Domiati cheese.	エジプトドミアチーズ中における <i>Staphylococcus aureus</i> の成長と生存	AHMED A. A. H.; MOUSTAFA M. K.; MARTEH E. H. (Univ. Wisconsin - Madison)	Food Prot	VOL. 46, NO. 5 PAGE. 412 - 415. 419 1983	83A0302816, C83233244	JOIS			#000187*
C	Yers	Growth and survival of <i>Yersinia enterocolitica</i> in butter		Slavchev, G.	Veterinarna Sbirka	Vol. 87, No. 3, pp. 50-52. (1989)	AN89:110832 CABA, DN 892294928	CABA			C-0065
C	Yers	Growth and survival of <i>Yersinia enterocolitica</i> in yoghurt	ヨーグルト中 <i>Yersinia enterocolitica</i> の生存と生存	AHMED A. A. H.; MOUSTAFA M. K.; MARTEH E. H. (Univ. Wisconsin - Madison)	J Food Prot	VOL. 49, N O. 12 PAGE. 983 - 985 1986	CN 87A0182771, C87123212	JICST			C-0205
C	Yers	Growth and survival of <i>Yersinia enterocolitica</i> , <i>Salmonella</i> and <i>Bacillus cereus</i> in Brie stored at 4, 8 and 20 degrees C.		Little-C.L.; Knoche-L.S.	Int-J-Food-Microbiol.	24(1-2):137-45. 1994	AN95217658	Medline			C-0157
C	Yers	Growth and survival of <i>Yersinia enterocolitica</i> , <i>Salmonella</i> and <i>Bacillus cereus</i> in Brie stored at 4, 8 and 20°C.	4, 8, 20°Cで保存したブリーチーズにおける <i>Yersinia enterocolitica</i> , <i>Salmonella</i> , <i>Bacillus cereus</i> の生存と生存	LITTLE C. L.; KNOCHEL S.	Int J Food Microbiol	VOL. 24, N O 1/2 PAGE. 137 - 145 1994	CN 95A0107644, C951039336, K95072308, L95090979	JICST			C-0182
A	Bacillus or Salmonella	Growth and survival of <i>Yersinia enterocolitica</i> , <i>Salmonella</i> and <i>Bacillus cereus</i> in Brie stored at 4, 8 and 20°C.	4, 8, 20°Cで保存したブリーチーズにおける <i>Yersinia enterocolitica</i> , <i>Salmonella</i> , <i>Bacillus cereus</i> の生存と生存	LITTLE C. L.; KNOCHEL S.	Int J Food Microbiol	VOL. 24, NO. 1/2 PAGE. 137 - 145 1994	95A0107644, C951039336, K95072308, L95090979	JOIS			A-0299
C	Clostr	Growth and toxin formation by " <i>Clostridium botulinum</i> " at low pH values.	低pH値でのボツリス菌の成長と毒素生成 (film)	SMELT J P P M, R A A T J E S G J M, V E R R I P S C T	P B R e p	P A G E. 3 4 p 1979	CN 82A0167544, L82090613	JICST			C-0235
C	Clostr	Growth and toxin production of <i>Clostridium botulinum</i> type E in milk.		Read-RB JI; Bradshaw-JG; Francis-DW	J-Dairy-Sci	53(9): 1182-6. 1970	AN:70281665	Medline			C-0159
A and D and E	Bacillus or Salmonella and Staphylococcus	Growth and toxins of enteropathogens in milk.		Mittal, P. K.; Aggarwal, P. K	Conference Title: Brief Communications of the XXIII International Dairy Congress, Montreal	October 8-12, 1990, Vol. I p.188 (350)	02453307 910448633	CAB			A-0148
A and D	Bacillus or Staphylococcus	Growth characteristics of low numbers of potential spoilage organisms in bulk packed UHT milk.		Hards, A. H.; Neves, P.; Prentice, G. A.	Conference Title: Brief Communications of the XXIII International Dairy Congress, Montreal	October 8-12, 1990, Vol II p.509 (970)	02499242 920450262	CAB			A-0147