

HACCP 文獻目録

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	Survival of Listeria monocytogenes in cultured buttermilk and yogurt.		Choi, H. K., Schaeck, M. M., Marth, E. H.	Milchwissenschaft	vol. 43 (12): p.790-792 Publication Year: 1988	02107886 CAB Accession Number: 890432429	C A B			B - 0 3 1 4
B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in simulated milk cooling systems.		Petrari, R.; Zottola, E. A.	Journal of Food Protection	vol. 51 (3): p.172-175 Publication Year: 1988	02035170 CAB Accession Number: 880430498	C A B			B - 0 3 2 0
B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in yogurt and acidified milk.		Griffith, M., Deibel, K.	Abstracts of the Annual Meeting of the American Society for Microbiology	vol. 68 p.277 Publication Year: 1988	02228749 CAB Accession Number: 902202398	C A B			B - 0 2 9 3
B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in yogurt during storage at 4 deg. C.		Massa, S.; Trovatelli, L. D.; Cangarella, F.	Letters in Applied Microbiology	vol. 13 (3): p.112-114 Publication Year: 1991	02489408 CAB Accession Number: 920449930	C A B			B - 0 2 5 3
E		Survival of Mycobacterium paratuberculosis and preservation of immunoglobulin G in bovine colostrum under experimental conditions simulating pasteurization.		MEYLAN M, RINGS M, SHULAW W P, KOWALSKI J J, BECH - NIELSEN S, HOFFSIS G F (Ohio State Univ., OH)	B0909A (AJVRA) (0002-9645) Am J Vet Res	VOL. 37, NO. 11 PAGE 1380 - 1585 1996	CN 97A0031293, C97053881, L97062346	JIC			
A	Bacillus or Salmonella	Survival of pathogenic bacteria in ewes' milk Hrudka cheese. Original Title: Studium prezivania patogenykh zarodkov v ovcom hrudkovom syre.		Zbornik Prac Vyskumného Ústavu Mliekarskeho v Žilinskej Univerzite		1975-1976. p.109-115	00723148 780447801	CAB			A-0240
A	Bacillus or Salmonella	Survival of pathogenic bacteria in Yoghurt and Dahi.	ヨーグルトとダヒ (Dahi) における病原菌の生存	MATTA H, KALRA M, SINGH A	J Food Sci Technol	VOL. 28, NO. 4 PAGE 240 - 243 1991	92A0396221, C92343897	JOIS			A-0314
C	Campy and Yersi	Survival of pathogenic bacteria in Yoghurt and Dahi.	ヨーグルトとダヒ (Dahi) における病原菌の生存	MATTA H, K ALRA M, S NGH A	J Food Sci Technol	VOL. 28, N O 4 PAGE 240 - 243 1991	CN 92A0396221, C92343897	JICST			C-0176
A and B	Bacillus or Listeria monocytogenes or Shigella	Survival of pathogenic enterobacteria in yoghurt.		Lucca, L.	Latte	(April): p.232- 236 Publication Year: 1975	00352569 CAB Accession Number: 750418794	C A B			B - 0 3 6 4
A	Bacillus or Salmonella	Survival of Salmonella anatum heated in various media.		Moats WA; Debbah R; Edwards YM	Appl Microbiol (UNITED STATES)	Mar 1971, 21 (3) p476-81	01003341 71163319	MEDLINE			A-0073
A	Bacillus or Salmonella	Survival of Salmonella during drying.		Lakhouk, A. M.	Abstracts International, B, Sciences and Engineering	vol. 52 (6): p. 2841-2842	02892401 940404115	CAB			A-0119
A	Bacillus or Salmonella	Survival of Salmonella eastbourne and Salmonella typhimurium in milk chocolate prepared with artificially contaminated milk powder		Tammings SK; Beumer RR; Kampelmacher EH; van Leusden FM	J Hyg (Lond) (ENGLAND)	Dec 1977, 79 (3) p333-7	02879210 78046796	MEDLINE			A-0054
A	Bacillus or Salmonella	Survival of Salmonella enteritidis and S. typhi in Manchego cheese.		Medina, M.; Nunez, M.	Conference Title: XXI International Dairy Congress	Vol. 1, Book 2. p.342-343	01275760 820481523	CAB			A-0208

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A	Bacillus or Salmonella	Survival of Salmonella enteritidis during the manufacture of feta cheese made of pasteurized ewe's milk.		Meppa V.; Papadopoulou C.; Pappas C.; Dimitriou D.; Voutsinas L.; Malatou H.	Zentralbl Mikrobiol (GERMANY)	Jan 1993, 148 (1) p66-73	07504959 93198420	MEDLINE			A-0025
B	Listeria monocytogenes or Shigella	Survival of Salmonella enteritidis during the manufacture of Feta cheese made of pasteurized ewe's milk.		Milpa, V.; Papadopoulou, C.; Pappas, C.; Dimitriou, D.; Voutsinas, L.; Malatou, H.	Zentralblatt für Mikrobiologie	vol. 148 (1): p.66-73 Publication Year: 1993	02654704 Accession Number: 930457476	C A B			B - 0 2 2 5
A	Bacillus or Salmonella	Survival of Salmonella in Cheddar cheese.		White, C. H.; Custer, E. W.	Journal of Milk and Food Technology	vol. 39 (5): p.328-331	00357887 760426934	CAB			A-0257
A	Bacillus or Salmonella	Survival of Salmonella in standard Minas cheese during maturation. Original Title: Sobrevivencia de Salmonella spp em queijo Minas padronizado durante a		Borges, M. de F.; Brandao, S. C. C.; Pinheiro, A. J. R.	Revista de Microbiologia	vol. 21 (3): p.276-281	02689902 930458738	CAB			A-0133
A	Bacillus or Salmonella	Survival of Salmonella typhimurium and Staphylococcus aureus in Turkish White cheese.		Unluturk, A.; Ucuncu, M.; Turantas, F.; Ozturk, G. F.	Cheme, Mikrobiologie, Technologie der Lebensmittel	vol. 16 (1-2): p.3-7	02879585 940403403	CAB			A-0121
A	Bacillus or Salmonella	Survival of Salmonella typhimurium in Greek cheese.		Tzannetis, S.	Acta Microbiologica Hellenica	vol. 17 (4): p.246-255	00033448 720401365	CAB			A-0284
D	Staphylococcus	Survival of salmonella typhimurium and Staphylococcus aureus in Turkish white cheese	トルコ産ホワイトチーズ中のネズミチフス菌および黄色ぶどう球菌の生存	LENLUTURK A, USCUCU M, TURANTAS F, OZTURK G F (Ege Univ., Izmir, TUR)	E0841A (0366-7134) Chem Mikrobiol Technol Lebensm	VOL.16,NO.1/2 PAGE.3 - 7 1994	94A0322567, C94184225	JOIS			#0000049*
E		Survival of salmonellae and Escherichia coli during the spray drying of various food products.		Miller, D. L.; Goepfert, J. M.; Arundson, C. H.	Journal of Food Science	(1972) Vol. 37, No. 6, pp. 828-831. 9 ref. ISSN: 0022-1147		CAB			E-119
A	Bacillus or Salmonella	Survival of salmonellae in skim milk powder during storage at 20-35° C.	20~35°Cで貯蔵中のスキムミルクパウダーにおけるサルモネラの生存	KAFEL S, RADKOWSKIM	Food Microbiol	VOL.3,NO.4 PAGE.303 - 306 1986	87A0334627, C87213600	JOIS			A-0330
A and E	Bacillus or Salmonella	Survival of selected organisms during spray drying of skim milk and storage of nonfat dry milk.		Thompson, S. S.; Harmon, L. G.; Slupe, C. M.	Journal of Food Protection	vol. 41 (1): p.16-19	00600565 780440363	CAB			A-0245
A	Bacillus or Salmonella	Survival of Selected Pathogenic Bacteria in White Pickled Cheese Made With Lactic Acid Bacteria or Antimicrobials.	乳酸菌または抗生物質と共に製造されたホワイトピックルチーズ中の選択された病原細菌の生存	ABDALLA O M, DAVIDSON P M, CHRISTEN G L	J Food Prot	VOL.56,NO.11 PAGE.972 - 976 1993	94A0036980, C94114059	JOIS			A-0308
A and D	Bacillus or Salmonella and Staphylococcus	Survival of some non-starter bacteria in naturally ripened and enzyme-accelerated Cheddar cheese		Bautista L; Kroll RG	J Dairy Res (ENGLAND)	Nov 1988, 55 (4) p597-602	06022850 89175648	MEDLINE			A-0035
D	Staphylococcus	Survival of staphylococcus aureus in ras cheese	Rasチーズ内でのStaphylococcus aureusの生存性	NAGUB M M (Food and Dairy Research Lab., National Research Centre, Cairo); NOUR M A, NOAMAN A A (AI - Azhar Univ., Cairo)	D0866A (0003-925X) Arch Lebensmittelhyg	VOL 30,NO.6 PAGE.227 - 228 1979	80A0115555, C80123285	JOIS			#0000002*

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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	Streptococcus	Survival of undesirable micro-organisms in fruit yoghurts during storage at different temperatures.	各種温度で貯蔵中のフルーツヨーグルトにおける望ましくない微生物の生存	CANGANELLA F. OVIDI M., PAGANINI S., VETRANO A. M., BEVLACQUA L., TROVATELLI D. (Univ. Tuscia, Viterbo, ITA)	A0012B (0740-0020) Food Microbiol	VOL. 15, NO. 1 PAGE. 71 - 77 1998	98A032538Z, C98144321	JOIS			#000011*
C	Yersi	Survival of undesirable micro-organisms in fruit yoghurts during storage at different temperatures.	各種温度で貯蔵中のフルーツヨーグルトにおける望ましくない微生物の生存	CANGANEL LA F., OVIDI I M., PAGANINI S., VETRANO A. M., BEVLACQUA L., TROVATELLI D.	Food Microbiol	VOL. 15, NO. 1 PAGE. 71 - 77 1998	CN 98A032538Z, C98144321	JICST			C-0180
C	Yersi	Survival of virulent Yersinia enterocolitica during the manufacture and storage of Turkish Feta cheese***		Ertmen, O.	International Journal of Food Microbiology	Vol. 33, No. 2/3, pp. 285-292. (1996)	AN97-83948 CABA, DN 970402380	CABA			C-0033
C	Yersi	Survival of virulent Yersinia enterocolitica during the manufacture and storage of Turkish Feta cheese...	トルコ産フェタチーズの製造および貯蔵中における病原性 Yersinia enterocolitica の生存	ERKMEN O.	Int J Food Microbiol	VOL. 33, NO. 2/3 PAGE. 285 - 292, 1996	CN 96A0997966, C97044229, L97040865	JICST			C-0186
C	Yersi	Survival of Yersinia enterocolitica during the manufacture and ripening of white cheese: Beyaz peynirni yapimi ve olgunlasmasi sirasinda Yersinia enterocolitica'nin canli kalabilme yeteneginin incelenmesi		Akgun, S.; Sarimmetoglu, B.; Celik, H.; Kasimoglu, A.; Erol, I.; Kaymaz, S.	Veteriner Fakultesi Dergisi, Ankara Universitesi	Vol. 42, No. 1, pp. 37-44. (1995)	AN97-80548 CABA, DN972207306	CABA			C-0034
C	Yersi	Survival of Yersinia enterocolitica during the manufacture and storage of feta cheese.	フェタチーズの製造および保存中における Yersinia enterocolitica の生存	KARAOAN NOGLOU P., KOIDIS P., PAPAGEORGIOU D., MANTIS A.	MilchwisSENSCHAFT	VOL. 40, NO. 4 PAGE. 204 - 206 1985	CN 85A037826Z, C85263381	JICST			C-0195
C	Yersi	Survival of Yersinia enterocolitica in Bulgarian yoghurt and 'vita' cultured milk		Slavchev, G.; Gogov, I.	Veterinaromeditsinski Nauki	Vol. 20, No. 9, pp. 68-73. (1983)	AN84-55853 CABA, DN840490080	CABA			C-0082
C	Yersi	Survival of Yersinia enterocolitica in foods of animal origin: Untersuchungen über das Verhalten von Yersinia enterocolitica in Lebensmitteln tierischer Herkunft		Heim, D.; Fehhaber, K.; Scheibner, G.	Monatshfte für Veterinarmedizin	Vol. 40, No. 3, pp. 95-98. (1985)	AN85-45748 CABA, DN852258043	CABA			C-0080
C	Yersi	Survival of Yersinia enterocolitica in milk: Etude experimentale sur la survie de 'ersinia enterocolitica' dans le lait		Bimet, F.	Technique Laitiere	No. 977, pp. 43-45, 47-51. (1983)	AN84-56027 CABA, DN840490265	CABA			C-0081
C	Yersi	Survival of Yersinia enterocolitica in yoghurt.	ヨーグルトにおける Yersinia enterocolitica の生存	MANTIS A., KOIDIS P., KARAOAN NOGLOU P.	MilchwisSENSCHAFT	VOL. 37, NO. 11 PAGE. 654 - 656 1982	CN B3A0076004, C83063229, E. 654 - 656 1982	JICST			C-0194
B	Listeria monocytogenes or Shigella	Survival rate of salmonella and shigella in fermented milk products with and without added human gastric juice: an in vitro study.		Aim, L.	Progress in Food & Nutrition Science	vol. 7 (3/4); p. 19-28 Publication Year: 1983	O1626278 CAB Accession Number: 85049995	C A B			B - 0 3 4 8

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B	Listeria monocytogenes or Shigella	Sutte ve peynirde Listeria monocytogenes'in bulunusu ve onemi.	The presence and importance of Listeria monocytogenes in milk and cheese.	Sarimehmetoglu, B	Gids	vol. 20 (5): p 259-264 Publication Year: 1995	03235759 CAB Accession Number: 960402812	C A B			B-0146
A	Bacillus or Salmonella	Symposium on bacterial spores: XV. Spores in milk: problems associated with UHT processing.		Franklin JG	J Appl Bacteriol (ENGLAND)	Mar. 1970, 33 (1) p180-91	01055654 70201267	MEDLINE			A-0069
A	Bacillus or Salmonella	Symposium: Heat resistant microorganisms in dairy food system. Heat resistant mesophilic microorganisms.	総説 熱感食品システム中での耐熱性細菌 耐熱性中温細菌	MARTIN J H	J Dairy Sci	VOL.64, NO.1 PAGE.149 - 156 1981	81A0159921, C81153750	JOIS			A-0338
A	Bacillus or Salmonella	Symposium: Heat resistant microorganisms in dairy food system. Microbiology of ultrahigh temperature milk.	総説 熱感食品システム中での耐熱性細菌 超高温加熱乳の微生物学	WESTHOFF DC	J Dairy Sci	VOL.64, NO.1 PAGE.167 - 173 1981	81A0159923, C81153751	JOIS			A-0337
B	Listeria monocytogenes or Shigella	Synergistic effect of nisin and the lactoperoxidase system on Listeria monocytogenes in skim milk.	脱脂乳中のリスチリア菌に及ぼすナisin及びびラクトペルオキシダーゼシステムの影響効果	ZAPICO P., MEDINA M., GAYA P., NUÑEZ, M.	Int J Food Microbiol	VOL. 40, NO. 1/2 PA GE. 35 - 42 1998	98A045247, C98164226, L98190766	J I C S T			B-0370
E		Synergistic yogurt cultures with antibacterial properties.		Bielecka, M.; Majkowska, A.; Biedrzycka, E.	Polish Journal of Food and Nutrition Sciences	(1994) Vol. 3, No. 4, pp. 63-73. 16 ref. ISSN: 0137-1495		CAB			E-34
B	Listeria monocytogenes or Shigella	Temperature distribution and prevalence of Listeria spp in domestic, retail and industrial refrigerators in Greece.		Sergelidis, D.; Abraham, A.; Sarifmvel, A.; Panoulis, C.; Karaisannoglou, P.; Genigeorgis, C.	International Journal of Food Microbiology	vol. 34 (2): p.171-177 Publication Year: 1996	03411616 CAB Accession Number: 970403123	C A B			B-0118
A	Bacillus or Salmonella	Temperature characterization of psychrotrophic and mesophilic Bacillus species from milk.		Garcia Armeto, M. R.; Sutherland, A. D.	Journal of Dairy Research	vol. 64 (2): p 261-270	03347631 970401420	CAB			A-0098
B	Listeria monocytogenes or Shigella	Termorresistencia de Listeria monocytogenes i njena odzivost u proizvodima pripremljenim od neobasteluzovanog mleka.	Heat resistance of Listeria monocytogenes and its survival in raw milk products	Stajner, B.; Zakula, S.; Kovacic, I.; Galk, M.	Veterinarski Glasnik	vol. 33 (2): p.109-112 Publication Year: 1979	00834393 CAB Accession Number: 800464219	C A B			B-0354
B	Listeria monocytogenes or Shigella	Termorresistencia de Listeria monocytogenes.	Heat resistance of Listeria monocytogenes.	Suarez Fernandez, G., Suarez Rodriguez, M., Fernandez Garayzabal, F., Dominguez Rodriguez, L.	Alimentaria	vol. 26 (200): p 51-53 Publication Year: 1989	02119204 CAB Accession Number: 890432618	C A B			B-0313
B	Listeria monocytogenes or Shigella	The effect of acid shock on the heat resistance of Listeria monocytogenes		Farber, J. M.; Pagotto, F	Letters in Applied Microbiology	vol. 15 (5): p.197-201 Publication Year: 1992	02694514 CAB Accession Number: 931378381	C A B			B-0212
B	Listeria monocytogenes or Shigella	The effect of fungal metabolites on Listeria monocytogenes in mould-ripened cheese.		Kinderlerer, J. L.	Biodegradation and Biodegradation 9. Proceedings of the 9th International Biodegradation and Biodegradation Symposium, Leeds, UK.	5-10 September 1993.	03279913 CAB Accession Number: 96130225	C A B			B-0139

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B	Listeria monocytogenes or Shigella	The effect of manufacturing and ripening conditions of Turkish white brined cheese on the survival of Listeria monocytogenes	Original Title: Turk salamura beyaz peynirinde yapim ve olgunlasma asamalarinin Listeria monocytogenes uzerine etkisi.	Sarmahmetoglu, B.; Kaymaz, S	Veteriner Fakültesi Dergisi, Ankara Universitesi	vol. 41 (2): p.234-242 Publication Year: 1994	03249512 CAB Accession Number: 960403162	CAB			B-0142
B	Listeria monocytogenes or Shigella	The effect of nisin on Listeria monocytogenes in culture medium and long-life Cottage cheese.		Ferrera, M. A. S.; Lund, B. M.	Letters in Applied Microbiology	vol. 22 (6): p.433-438 Publication Year: 1996	03235964 CAB Accession Number: 960403017	CAB			B-0145
B	Listeria monocytogenes or Shigella	The fate of potentially pathogenic bacteria in Swiss hard and semihard cheeses made from raw milk.		Bachmann, H. P.; Spahr, U.	Journal of Dairy Science	vol. 78 (3): p.476-483 Publication Year: 1995	03018517 CAB Accession Number: 950402640	CAB			B-0167
B	Listeria monocytogenes or Shigella	The incidence of Listeria monocytogenes in raw milk from farm bulk tanks in north-east Scotland.		Fenton DR; Wilson J	J Appl Bacteriol (ENGLAND)	Mar 1989, 66 (3):p191-6	05775003 89308238	MEDLINE			B-0082
B	Listeria monocytogenes or Shigella	The occurrence of Listeria monocytogenes in soft cheeses and raw milk and its resistance to heat.		Beckers, H. J.; Soentoro, P. S. S.; Dell'gou-van Atsch, E. H. M.	International Journal of Food Microbiology	vol. 4 (3): p.249-256 Publication Year: 1987	01881559 CAB Accession Number: 870423111	CAB			B-0335
B	Listeria monocytogenes or Shigella	The rate of multiplication and survival of Sh. sonnei in milk with different amounts of bacterial contamination.		Kondrauev, I. A.; Gritsenko, T. T.; Tarady, A. K.; Chernyaeva, V. B.	Gigiena i Sanitariya	(No. 10): p.116-117 Publication Year: 1974	00237562 CAB Accession Number: 740413699	CAB			B-0366
B	Listeria monocytogenes or Shigella	The survival of the pathogenic Enterobacteriaceae in different kinds of food. The survival of some Shigella strains.		Mihajlovic, V.; Levi-Jovovic, E.; Otasevic, M.; Gasic, S.; Stojic, G.; Milosavljevic, R.	Giornale di Malattie Infettive e Parassitarie	vol. 32 (8): p.624-627 Publication Year: 1980	01129456 CAB Accession Number: 810469993	CAB			B-0353
B	Listeria monocytogenes or Shigella	The use of the bacteriocin, nisin, as a preservative in ricotta-type cheeses to control the food-borne pathogen Listeria monocytogenes.		Davies EA; Bevis HE; Deives-Broughton J	Lett Appl Microbiol (ENGLAND)	May 1997, 24 (5):p343-6	09078665 97316528	MEDLINE			B-0018
B	Listeria monocytogenes or Shigella	The use of the bacteriocin, nisin, as a preservative in Ricotta-type cheeses to control the food-borne pathogen Listeria monocytogenes.		Davies, E. A.; Bevis, H. E.; Deives-Broughton, J.	Letters in Applied Microbiology	vol. 24 (5): p.343-346 Publication Year: 1997	03386372 CAB Accession Number: 970402352	CAB			B-0122
B	Listeria monocytogenes or Shigella	The use of nisin producing lactic starters to control the spoilage and growth of some pathogenic microorganisms in sour cream.		Khattab, A. A.; Zaidan, I. A.; Abou-Shoua, Z. E.	Egyptian Journal of Dairy Science	vol. 20 (2): p.299-308 Publication Year: 1992	02678902 CAB Accession Number: 930457820	CAB			B-0218
A	Bacillus or Salmonella	The antibacterial action of some food additives.		Nakazawa, Y.	Collected Essays by Members of the Faculty, Kyoritsu Women's Junior College (Department of Domestic Science)	(No. 27): p.25-38	01870064 870422997	CAB			A-0179
C	Clostr	The antibacterial effects of nisin against lactococci and clostridia		Toyoda, S.; Nakajima, I.	Japanese Journal of Dairy and Food Science	Vol. 44, No. 4, pp. A-147-A-154 (1995)	AN95:207359 CABA, DNB50405 948	CABA			C-0098

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A	Bacillus or Salmonella	The behavior of selected microorganisms during the manufacture of high moisture, Jack cheeses from ultrafiltered milk.		Eckner KF, Zottola EA	J Dairy Sci (UNITED STATES)	Sep 1991, 74 (9) p2820-30	06878383 92138815	MEDLINE			A-0027
E		The beneficial effect of using starter cultures to inhibit outgrowth of spoilage organisms in Kareish cheese during storage.		Abd-Rabbo, F. H.; Girgis, E. S.; Ghita, E. I.; Badran, S. M	Egyptian Journal of Food Science	(1991) Vol. 19, No. 3, pp. 331-344, 21 ref. ISSN: 0301-8571		CAB			E-39
E		The combined effect of high hydrostatic pressure and mild heat on inactivation of pathogens in milk and poultry.		Patterson, M F.; Kipatnick, D. J.	Journal of Food Protection	(1998) Vol. 61, No. 4, pp. 432-436, 21 ref. ISSN: 0362-028X		CAB			E-8
C	Clostr	The combined effect of hydrogen peroxide and ultraviolet irradiation on bacterial spores.		Bayliss, C. E.; Waites, W. M.	Journal of Applied Bacteriology	Vol. 47, No. 2, pp. 263-269. (1979)	AN80.18400 CABA, DN790455 599	CABA			C-0134
C	Clostr	The cytotoxic effect of 2,2'-dipyridyl on clostridia in milk.	牛乳中のクロストリジウム属菌に及ぼす2,2'-ジピリジルの細胞毒性効果	ROSENTHAL, R. I.; ROSENBERG	Milchwissenschaft	VOL. 48, No. 2 PAGE. 85-88 1993	CN 93A0381100, C93273965, K93111755, L93271134	JICST			C-0218
D	Staphylococcus	The destruction of enzymes and bacteria during the spray-drying of milk and whey. 1. The thermoresistance of some enzymes and bacteria in milk and whey with various total solids contents.	牛乳およびホエイの噴霧乾燥中の酵素および細菌の挙動: 全固形分量の異なる牛乳およびホエイにおける酵素および細菌の耐熱性	DAEMEN A L H (Agricultural Univ., The Netherlands)	HO210A (NMDJA) (0028-209X) Neth Milk Dairy J	VOL. 35, NO. 2 PAGE. 133-144 1981	81A0410288, C81353657	JOIS			#000199*
D	Staphylococcus	The destruction of enzymes and bacteria during the spray-drying of milk and whey. 3. Analysis of the drying process according to the stages in which the destruction occurs.	牛乳およびホエイの噴霧乾燥中の酵素と細菌の挙動 III 破壊の起る段階的乾燥工程の分析	DAEMEN A L H; KRUIK A, VAN DER STEGE H J (Agricultural Univ., Netherlands)	HO210A (NMDJA) (0028-209X) Neth Milk Dairy J	VOL. 37, NO. 4 PAGE. 213-228 1983	84A0189573, C84143350	JOIS			#000179*
E		The effect of activation of the lactoperoxidase system and souring on certain potential human pathogens in cow's milk.		Kangumba, J. G. K.; Venter, E. H.; Coetzee, J. A. W.	Journal of the South African Veterinary Association	(1997) Vol. 68, No. 4, pp. 130-136, 37 ref. ISSN: 0038-2809		CAB			E-11
C	Yersi	The effect of carbon dioxide on the growth of Yersinia enterocolitica in a simulated milk medium.		Rowe, M. T.	Letters in Applied Microbiology	Vol. 7, No. 5, pp. 135-137. (1988)	89:65360 CABA, DN890432 431	CABA			C-0072
C	Yersi	The effect of carbon dioxide on the growth of Yersinia enterocolitica in a simulated milk medium.	Yersinia enterocolitica の炭酸二酸化炭素での増殖に及ぼす二酸化炭素の影響	ROWE M T	Letts Applied Microbiology	VOL. 7, No. 5 PAGE. 135-137 1988	CN 89A0192761, C89143366	JICST			C-0189
D	Staphylococcus	The effect of desalting Sudanese cheese on growth of and toxin production by Staphylococcus aureus.	黄色ぶどう球菌 196E の生育と毒素産生に対するスーダンチーズの脱塩の影響	KHALID A S, HARRIGAN W F (Univ. Reading, Reading, GBR)	E0900C (JFSTA) (0022-1155) J Food Sci Technol	VOL. 23, NO. 4 PAGE. 243-245 1986	87A0229762, C87153512	JOIS			#000153*
D	Staphylococcus	The effect of manufacturing conditions on the development of staphylococci in cheese. Their inhibition by starter bacteria.	チーズ中ぶどう球菌の発生に対する製造条件の影響: スタート細菌による阻害	STADHOUDERS J, CORDES M M, Van S, - van FOEKEN A W J	HO210A (NMDJA) (0028-209X) Neth Milk Dairy J	VOL. 32, NO. 3/4 PAGE. 193-203 1978	79A0060248, C79072878	JOIS			#000007*
C	Campy	The effect of pasteurization on the survival of Campylobacter species in milk		Gill, K. P. W.; Bates, P. G.; Lander, K. P.	British Veterinary Journal	Vol. 137, No. 6, pp. 578-584. (1981)	AN81:23331 CABA, DN810471 810	CABA			C-0029

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A	Bacillus or Salmonella	The effect of prior heat shock on the thermoresistance of Salmonella Thompson in foods.		Mackey, B. M.; Derrick, C. M.	Letters in Applied Microbiology	vol. 5 (6): p.115-118	01989583 881343142	CAB			A-0172
E		The effect of Reuterin on Listeria monocytogenes and Escherichia coli O157:H7 in milk and cottage cheese.		el-Ziney MG, et al.	J Food Prot.	1998 Oct;61(10):1275-80.	PMID: 9798141; UI: 99014875.	MED			E-163
A	Bacillus or Salmonella	The effect of salting rate and initial count of Salmonella typhi in Domiat cheese-milk on its longevity during pickling.		Naguib, M. M.; Sabbour, M. M.; Nour, M. M.	Archiv fur Lebensmittelhygiene	vol.30(4): p.150-151	00849669 790456064	CAB			A-0231
C	Campy	The effect of the lactoperoxidase system on reduction of Campylobacter jejuni in raw milk		Baumer, R. R.; Noomen, A.; Kampelmacher, E. H.	Antonie van Leeuwenhoek	Vol. 51, No. 5/6, pp. 501-503.(1985)	AN86:96902 CABA,DN860411 983	CABA			C-0015
A	Bacillus or Salmonella	The effect of various heat activation treatments on fast, intermediate and slow germinating spores of Bacillus spp.	Bacillus spp.の孢子の迅速な中間温度あるいはゆっくりとした発芽に及ぼす加熱活性化処理の影響	MORAN L, ROWE M T, HAGAN J A	Lett Appl Microbiol	VOL.10,NO.1 PAGE.43-46 1990	90A0329734, C90153662, K90061994	JOIS			A-0319
A	Bacillus or Salmonella	The fate of Bacillus anthracis in unpasteurized and pasteurized milk	非殺菌牛乳と殺菌牛乳中の炭索菌の挙動	BOWEN J E, TURNBULL P C B	Lett Appl Microbiol	VOL.15,NO.5 PAGE.224 - 227 1992	93A0058038, C93153852, K93062074	JOIS			A-0311
B	Listeria monocytogenes or Shigella	The Fate of Potentially Pathogenic Bacteria in Swiss Hard and Semihard Cheeses Made from Raw Milk.	生乳から製造した硬質と半硬質スイスチーズにおける潜在的な病原菌の消滅	BACHMANN H P (Swiss Federal Institute of Technology, Zurich, CHE); SPAHR R U (Federal Dairy Research Institute, Liebfeldstr. 8, Bern, CHE)	CO282A (JDSCA) (022-0302) J Dairy Sci	VOL. 78, N O. 3 PAGE. 476 - 483 1995	95A0437430, C95283914	JICST			B-0400
A and C	Bacillus or Salmonella and D Yersinia and E Staphylococcus	The Fate of Potentially Pathogenic Bacteria in Swiss Hard and Semihard Cheeses Made from Raw Milk.	生乳から製造した硬質と半硬質スイスチーズにおける潜在的な病原菌の消滅	BACHMANN H P, SPAHR U	J Dairy Sci	VOL.78,NO.3 PAGE.476 - 483 1995	CN 95A0437430, C95283914	JICST			C-0170
A	Bacillus or Salmonella	The fate of Salmonella typhimurium and Staphylococcus aureus in Cottage cheese whey.		Westhoff, D. C.; Engler, T.	Journal of Milk and Food Technology	vol. 36 (1): p. 19-22	00034710 730403018	CAB			A-0280
A and B	Bacillus or Salmonella and Listeria monocytogenes or Shigella	The heat resistance of Listeria monocytogenes.	Listeria monocytogenesの熱耐性	MACKEY B M, BRATCHELL N (AFRC Institute of Food Research, Bristol, GB)	CO081C (LAMIE) (0266-8254) Lett Appl Microbiol	VOL. 9, N O. 3 PAGE. 89 - 94 1989	90A0046790, C90083385, K90031479, L90080366	JICST			B-0477
C	Campy	The heat-sensitivity of Campylobacter jejuni in milk		Waterman, S. C.	Journal of Hygiene	Vol. 88, No. 3, pp. 529-533.(1982)	AN83:22896 CABA,DN830482 877	CABA			C-0021
D	Staphylococcus	The Influence of Contaminants over the Anti-microbial Activity when the contaminants are stained to anti-microbial finished textiles	抗菌加工布に付着した汚染物が抗菌力に及ぼす影響	上村元子 (山口大学) ; 寺村智美 (三田茂文)	GO134A (0286-0597) 山口大学微生物学研究所報	VOL.47,NO.2 PAGE.55 - 64 1997	97A1040483, J98032113	JOIS			#000013*

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A	Bacillus or Salmonella	The influence of different pasteurization temperatures on the microflora of milk with special consideration of heat-resistant bacteria.		Molska, I.; Michalik, E.; Salek, A.	Acta Alimentaria Polonica	vol. 3 (2): p.127-136	00598022 770436474	CAB			A-0248
A	Bacillus or Salmonella	The influence of Lactobacillus plantarum culture inoculation on the fate of Staphylococcus aureus and Salmonella typhimurium in Montasio cheese.	Montasioチーズ中における Staphylococcus aureus と Salmonella typhimurium の消長に対する Lactobacillus plantarum 培養物接種の影響	STECCHINI M, L., SARAIIS I, DE BERTOLDI M	Int J Food Microbiol	VOL.14, NO.2 PAGE.99 - 109 1991	92A0078985, C82233411, L92230697	JOIS			A-0315
C	Clostridium	The influence of pH and concentration of lactic acid and NaCl on the growth of Clostridium tyrobutyricum in whey and cheese.		Klater, G.; Lammer, W. L.; Vos, E. A.	Netherlands Milk and Dairy Journal	Vol. 36, No. 2, pp.79-87. (1982)	AN82:21692 CABA, DN820477 531	CABA			C-0124
C	Clostridium	The influence of pH and concentration of lactic acid and NaCl on the growth of Clostridium tyrobutyricum in whey and cheese.	ホエーおよびチーズ中の Clostridium tyrobutyricum の生育に対する NaCl 濃度と pH の影響	KLETER G, LAMMERS W L, VOS E A	Neth Milk Dairy J	VOL 36, NO 2 PAGE. 79 - 87 1982	CN 82A0431534, C82333086	JICST			C-0232
C	Clostridium	The influence of pH and concentration of lactic acid and NaCl on the growth of Clostridium tyrobutyricum in whey and cheese.	ホエーおよびチーズ中の Clostridium tyrobutyricum の生育に対する NaCl 濃度と pH の影響	KLETER G, LAMMERS W L, VOS E A	Neth Milk Dairy J	VOL 38, NO 1 PAGE. 31 - 41 1984	CN 84A0294284, C84213367	JICST			C-0233
B	Listeria monocytogenes or Shigella	The inhibition of Listeria monocytogenes in milk by pediococci.	Pediococcus による牛乳中 Listeria monocytogenes の阻害	Raccach, M.; Gesheff, D. J.	A00128 (0740-0020) Food Microbiol	VOL. 10, NO 3 PAGE. 181 - 186 1983	93A0634927, C94013918	JICST			B-0425
A	Bacillus or Salmonella	The inhibitory effect of cultured milk organisms on the growth of Salmonella.		Abou-Donia, S. A.	Conference Title: XXI International Dairy Congress	Vol. 1, Book 2 p.144-145 1971	01275546 820481309	CAB			A-0209
E		The inhibitory effect of sodium deoxycholate on Escherichia coli.		Fraser ME.	J Appl Bacteriol.	Dec:3(4):765-71 1971	PMID-4947443; UH: 72153543.	MED			E-189
A and B	Bacillus or Salmonella and Listeria monocytogenes or Shigella	The inhibitory effect of some fermented milk flora on the growth of some pathogenic bacteria.		Abou-Donia, S. A.; Ismail, A. A.; Salama, F. A.; Khader, A. E.; Abou-Zeid, N. A.	Monoufeila Journal of Agricultural Research	vol. 3 p.225-236 Publication Year: 1980	01273130 CAB Accession Number: 820478412	CAB			B-0352
B	Listeria monocytogenes or Shigella	The occurrence of Listeria monocytogenes in soft cheeses and raw milk and its resistance to heat.	ソフトチーズと生乳中の Listeria monocytogenes およびその耐熱性	BECKERS H J, SOENTJENS P, SLOFFS S, DELFGOU VAN ASC HEEM M, NATIONAL INST. PUBLIC HEALTH AND ENVIRONMENTAL HYGIENE, BILTHOVEN (NL)	A0434C (UFMID) (0168-1605) Int J Food Microbiol	VOL. 4, NO 3 PAGE 249 - 256 1987	87A0449202, C87283208	JICST			B-0512
B	Listeria monocytogenes or Shigella	The occurrence of Listeria species in milk and dairy products: a national survey in England and Wales.		Greenwood MH; Roberts D; Burden P	Int J Food Microbiol (NETHERLANDS)	Feb 1991, 12 (2-3) p.197-206	06792218 91265282	MEDLINE			B-0059

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B	Listeria monocytogenes or Shigella	The potential use of the naturally occurring bovine milk lactoperoxidase system to control growth and increase heat susceptibility of Listeria monocytogenes, Staphylococcus aureus and the natural milk microflora.		Kamau, D N	Dissertation Abstracts International, B, Sciences and Engineering	vol. 51 (2): p 502 Publication Year: 1990	02741178 CAB Accession Number: 930461992	CAB			B-0204
A	Bacillus of Salmonella	The relation between temperature and growth rate in pasteurized milk of different types of bacteria which are important to the deterioration of that milk.	殺菌乳の劣化に重要な各種細菌の繁殖乳中での温度と生育速度との間の関係	LANGVELD L P M, CUPERUS F	Neth Milk Dairy J	VOL.34, NO.2 PAGE.106 - 125 1980	81A0039516, C81043327	JOIS			A-0340
C	Clostridium	The relationship between pH and the heat resistance and recovery of bacterial spores		Brown, K. L.; Thorpe, R. H.	Technical Memorandum, Campden Food Preservation Research Association	No. 204, pp.38.(1978)	AN80:20295 CABA,DN800458 135	CABA			C-0131
B	Listeria monocytogenes or Shigella	The resistance of Listeria monocytogenes to high hydrostatic pressure in foods.		Simpson, R. K.; Gilmour, A.	Food Microbiology	vol. 14 (6): p.567-573 Publication Year: 1997	03483742 CAB Accession Number: 980400586	CAB			B-0107
C	Clostridium	The significance of sterilization values for UHT - heating of milk. Bedeutung von Sterilisationswerten fuer das Ultraheizen	牛乳のUHT加熱に対する殺菌値の意義	IEWENDT H - C	Mahrung	VOL 38, N O. 3 PAGE. 233 - 252 1994	CN 94A0618442, C94294178	JICST			C-0234
C	Clostridium	The survival and multiplication of Clostridium perfringens in food products.		Khazanava-VV	Vopr-Pitan.	27(5): 63-7, 1968	AN:69161545	Medline			C-0160
C and E	Campylobacter	The survival of Campylobacter coli/jejuni in unpasteurised milk		Barrell, R. A. E.	Journal of Infection	Vol. 3, No. 4, pp. 348-352.(1981)	AN82:135275 CABA,DN822287 442	CABA			C-0024
C	Campylobacter	The survival of Campylobacter jejuni in milk		Redwood, D. W.; Gill, K. P. W.; Lander, K. P.; A. D. Pearson	Publisher: Public Health Laboratory Service, London	pp. 172 (1983)	AN84:53817 CABA,DN842239 322	CABA			C-0019
B	Listeria monocytogenes or Shigella	The survival of Listeria monocytogenes in cottage cheese.		HICKS J, LUND B M(AFRCA) in st Food Research h, Norwi ch, GBR	A0635A (JABAA)(0021- 8847) J App Bacter 1991	VOL. 70, N O 4 PAGE 308 - 314 1991	91A0732216, C92022901, K92021587	JICST			B-0455
B	Listeria monocytogenes or Shigella	The Survival of Listeria monocytogenes on Fingertips and Factors Affecting Elimination of the Organism by Hand-Washing and Disinfection	指先におけるリスチア菌の生存と手の洗浄および消毒によるこの菌の除去に影響する要因	SNELLING A M, KERR K G, HERRIT AGE J (Univ of Leeds Food Pro cessing Tech, GBR)	E0048A (JPRD) (0362-028X) J Food Pro cessing Tech, GBR	VOL. 54, N O. 5 PAGE 343 - 348 1991	91A0557006, C92102781	JICST			B-0453

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B	Listeria monocytogenes or Shigella	The survival of Listeria monocytogenes in raw milk.		Kauc, V.; Stojanovic, L.	Conference Proceedings, 11th International Symposium of the World Association of Veterinary Food Hygienists, 24-29 October 1993, Bangkok, Thailand.	p.544-547 Publication Year: 1993	03153767 CAB Accession Number: 952221082	CAB			B-0154
B	Listeria monocytogenes or Shigella	The survival of Listeria monocytogenes in white brined cheese.		Katic, V.	Acta Veterinaria (Beograd)	vol. 45 (1); p.31-36 Publication Year: 1995	03084245 CAB Accession Number: 950405008	CAB			B-0162
D	Staphylococcus aureus	The survival of Staphylococcus aureus during the fermentation and storage of yoghurt	ヨーグルト発酵および貯蔵中の Staphylococcus aureus 生存	PAZAKOVA J., TUREK P., LACIAKOVA A (Univ. Veterinary Medicine, Kosce, SVK)	Journal of Applied Microbiol	VOL.82, NO.5 PAGE.659 - 662 1997	97A0586867, C97294300, K97122779	JOIS			#000014*
A	Bacillus or Salmonella	The survival of the pathogenic Enterobacteriaceae in different kinds of food. The survival of some Shigella strains		Mihajlovic, V.; Levi-Jovovic, E.; Otasevic, M.; Gasic, S.; Stojicic, G.; Mitasavljevic, R.	Giornale di Malattie Infettive e Parassitarie	vol. 32 (8); p.624-627	01129456 810469993	CAB			A-0218
E		The thermal resistance of Mycobacterium paratuberculosis in raw milk under conditions simulating pasteurization.		Chodini, R. J.; Hermon-Taylor, J.	Journal of Veterinary Diagnostic Investigation	(1993) Vol. 5, No. 4, pp. 629-631. 21 ref. ISSN: 1040-6387		CAB			E-43
C	Clostridium	The use of lysozyme in the manufacture of Gouda cheese		Bestier, B. H.; Wolmarans, H. P. Suid-Afrikaanse Tydskrif vir Suivelkunde		Vol. 24, No. 1, pp.11-17.(1992)	AN93:1391 CABA, DN930456 519	CABA			C-0103
C	Clostridium	The use of nitrates in cheesemaking. L'emploi des nitrates dans la fabrication des fromages		Devoyod, J.-J.	Annales de la Nutrition et de l'Alimentation	Vol. 30, No. 5/6, pp. 789-792.(1976)	AN78:16559 CABA, DN770435 648	CABA			C-0139
C	Clostridium	The use of potassium nitrite as dairy preservative		Naguib, K.; Mahmoud, S. Z.; El-Nokrasly, S.; Tawfeek, N.; Nockrasly, S. EL	Egyptian Journal of Dairy Science	Vol. 13, No. 2, pp.167-176.(1985)	AN86:19848 CABA, DN860408 635	CABA			C-0113
A	Bacillus or Salmonella	The viability of Salmonella typhimurium in ice-cream		Sadek G. Sheheen Y. Naguib K. Sabbour M	Zentralblatt Bakteriologie Parasitenkunde Infektionskrankheiten Hygiene (GERMANY, EAST)	1973, 128 (1) p93-6	01521037 73241920	MEDLINE			A-0062
B	Listeria monocytogenes or Shigella	Thermal inactivation and injury of Listeria monocytogenes in reconstituted nonfat dry milk		El-Sherawy, M. A.; Yousef, A. E.; Marth, E. H.	Milchwissenschaft	vol. 44 (12); p.741-745 Publication Year: 1989	02201907 CAB Accession Number: 900436646	CAB			B-0299

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B	Listeria monocytogenes or Shigella	Thermal inactivation of Listeria monocytogenes within bovine milk phagocytes		Bunning VK; Donnelly CW, Peeler JT; Briggs EH; Bradshaw JG; Crawford RG; Belliveau CM; Tierney JT	Appl Environ Microbiol (UNITED STATES)	Feb 1988, 54 (2) p364-70;	06004506 88182160	MEDLINE			B-0069
B	Listeria monocytogenes or Shigella	Thermal resistance of intracellular Listeria monocytogenes cells suspended in raw bovine milk		Bunning VK; Crawford RG, Bradshaw JG; Peeler JT; Tierney JT; Tweed RM	Appl Environ Microbiol (UNITED STATES)	Dec 1986, 52 (6) p1398-402;	05977554 87074870	MEDLINE			B-0072
B	Listeria monocytogenes or Shigella	Thermal inactivation of Listeria monocytogenes within bovine milk phagocytes.		Bunning, V. K.; Donnelly, C. W., Peeler, J. T.; Briggs, E. H.; Bradshaw, J. G.; Crawford, R. G.; Belliveau, C. M.; Tierney, J. T.	Applied and Environmental Microbiology	vol. 54 (2): p.364-370 Publication Year: 1988	01965535 CAB Accession Number: 880427681	C A B			B-0329
B	Listeria monocytogenes or Shigella	Thermal resistance of Listeria monocytogenes in foods		Farber JM	Int. J Food Microbiol (NETHERLANDS)	Jun. 1989, 8 (3) p285-91	05790291 90380923	MEDLINE			B-0074
B	Listeria monocytogenes or Shigella	Thermal resistance of Listeria monocytogenes in inoculated and naturally contaminated raw milk.		Farber JM; Sanders GW; Speirs J; D'Aoust JY; Emmons DB; McKellar R	Int. J Food Microbiol (NETHERLANDS)	Dec 31 1988, 7 (4) p277-86	06026647 90380898	MEDLINE			B-0066
A	Bacillus or Salmonella	Thermal death kinetics of Bacillus stearothermophilus spores at ultra high temperatures. I. Laboratory determination of temperature coefficients.		Davies, F. L.; Underwood, H. M.; Perkin, A. G.; Burton, H.	Journal of Food Technology	vol. 12 (2): p.115-129	00480245 770435105	CAB			A-0251
A	Bacillus or Salmonella	Thermal death kinetics of Bacillus stearothermophilus spores at ultra high temperatures. II. Effect of heating period on experimental results.		Perkin, A. G.; Burton, H.; Underwood, H. M.; Davies, F. L.	Journal of Food Technology	vol. 12 (2): p.131-148	00480246 770435106	CAB			A-0250
A	Bacillus or Salmonella	Thermal death kinetics of Bacillus stearothermophilus spores at ultra high temperatures. III. Relationship between data from capillary tube experiments and from UHT sterilizers.		Burton, H.; Perkin, A. G.; Davies, F. L.; Underwood, H. M.	Journal of Food Technology	vol. 12 (2): p.149-161	00480247 770435107	CAB			A-0249
A	Bacillus or Salmonella	Thermal destruction kinetics of spores of selected Bacillus strains in skim milk and skim milk concentrate.		Behringer, R.; Kessler, H. G.	International Dairy Journal	vol. 2 (4): p.233- 242	02586257 920454216	CAB			A-0146
E		Thermal destruction of Escherichia coli and Klebsiella pneumoniae in human milk.		MORGAN J.N, JANE LIN F, EITENMILLER R R, BARNHART H M, TOLEDO R T (Univ. Georgia, GA, USA)	Food Prot	VOL.51, NO.2 PAGE.132 - 136 1988	CN 86A0417774, L88250470	JIC			E-148

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E		Thermal destruction of Escherichia coli in cream and ice cream mix		Singh, R. S.; Ranganathan, B.	Meeting Info.: XX International Dairy Congress, Vol.E.	(1978) pp 855-856.		CAB			E-97
C and E	Clostr	Thermal destruction of lactic acid bacteria and contaminants in skim-milk and milk fat containing media		Puhan, Z., Flueter, O.	Lebensmittel Wissenschaft + Technologie	Vol. 5, No. 4, pp 144-146.(1972)	AN73:32442 CABA,DN72D400 094	CABA			C-0151
B	Listeria monocytogenes or Shigella	Thermal Destruction of Listeria monocytogenes in Ice Cream Mix.	アイスクリームミックス中のリスチリア属の加熱殺菌	HOLSINGE R V H, SMITH P W, SMITH J L, PALUMBO S A (Agric.ultural Research Service, U.S. Dep. of Agriculture, Pennsylvania)	E0048A (JFPRD) (0362-028X) J Food Protection	VOL 55, NO. 4 PAGE. 234 - 237 1992	92A0359761, C92333766	JICST			B-0443
B	Listeria monocytogenes or Shigella	Thermal inactivation and injury of Listeria monocytogenes in reconstituted nonfat dry milk.	還元脱脂粉乳における Listeria monocytogenes の熱死滅と損傷	EL-SHENA WY M A, YOUSEF A E, MARTH E H (Univ. Wisconsin, Madison, Wisn., U.S.A.)	D0077A (MILCA) (0026-3788) Milchwissenschaft	VOL. 44, NO. 12 PAGE. 741-745 1989	90A0334411, C90283735	JICST			B-0471
A	Bacillus or Salmonella	Thermal inactivation characteristics of bacterial spores at ultrahigh temperatures.		Busta FF	Appl Microbiol (UNITED STATES)	May 1967, 15 (3) p640-5	00236544 67211516	MEDLINE			A-0084
C and E	Campy	Thermal inactivation of Campylobacter species, Yersinia enterocolitica, and hemorrhagic Escherichia coli O157:H7 in fluid milk		D'Aoust, J. Y.; Park, C. E.; Szabo, R. A.; Todd, E. C.; Emmons, D. B.; McKellar, R. C.	Journal of Dairy Science	Vol. 71, No. 12, pp. 3230-3236.(1988)	AN89:76205 CABA,DN890432 885	CABA			C-0012
C	Campy and Yersi	Thermal inactivation of Campylobacter species, Yersinia enterocolitica, and hemorrhagic Escherichia coli O157:H7 in fluid milk.	液体乳中の Campylobacter species, Yersinia enterocolitica, 及び出血性 Escherichia coli O157:H7 の加熱失活	D' Aoust J. Y., Park C. E., Szabo R. A., Todd E. C., Emmons D. B., McKellar R. C.	J Dairy Sci	VOL 71, NO. 12 PAGE. 3230-3236 1988	CN 89A0291618, C89193452	JICST			C-0169
E		Thermal inactivation of Mycobacterium paratuberculosis in milk		Keswani, J.; Frank, J. F.	Journal of Food Protection	(1988) Vol. 61, No. 8, pp. 974-978. 26 ref ISSN: 0362-028X		CAB			E-4
A	Bacillus or Salmonella	Thermal inactivation of Salmonella species in fluid milk.	液体ミルク中 Salmonella 属の熱による不活性化	D'Aoust J. Y., Todd E. C., Sewell A. M., Warburton D. W., Emmons D. B., McKellar R., Timbers G. E.	J Food Prot	VOL. 50, NO. 6 PAGE. 495 - 501 1987	87A0464631, C87293362	JOIS			A-0329

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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		Thermal inactivation of several Mycobacterium spp. in milk by pasteurization.		GRANT I R, ROWE M T (Queen's Univ. Belfast, Belfast, GBR); BALL H J (Dep. Agriculture for Northern Ireland, Belfast, GBR).	CO081C (LAME) (0266-8254) Lett Appl Microbiol	VOL.22,NO.3 PAGE.253 - 256 1996	CN 96A0321025, C96154283	JIC			E-135
D	Staphylococcus	Thermal inactivation of Staphylococcus aureus in retentates from ultrafiltered milk.	膜外ろ過膜で濃縮した牛乳における Staphylococcus aureus の耐熱性	KORNACKI J L, MARTIN E H (Univ Wisconsin, Wisconsin)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL.52,NO.9 PAGE.631 - 637 1989	90A0045329, C90052931	JOIS			#000112*
C	Yersi	Thermal inactivation of Yersinia enterocolitica in milk		Lovett, J.; Bradshaw, J. G.; Peeler, J. T.	Applied and Environmental Microbiology	Vol. 44, No. 2, pp.317-519.(1982)	AN8222807 CABA,DNB20478408	CABA			C-0085
C	Yersi	Thermal inactivation of Yersinia enterocolitica in milk and its survival in yoghurt		El-Gmily, S. R.; El-Ebeedy, A. A.; Al-Ashmar, A. M.; El-Gamel, A.M.	Assut Veterinary Medical Journal	Vol. 31, No. 62, pp.142-147.(1994)	AN95:207045 CABA,DN950405634	CABA			C-0038
A	Bacillus or Salmonella	Thermal resistance of disease - associated Salmonella typhimurium in milk.	牛乳中の病原Salmonella typhimurium の耐熱性	BRADSHAW J G, PEELER J T, CORWIN J J, BARNETT J E, TWEDT R M	J Food Prot	VOL.50,NO.2 PAGE.95 - 96 1987	87A0213281, C87143558, LB7140596	JOIS			A-0332
B	Listeria monocytogenes or Shigella	Thermal resistance of intracellular Listeria monocytogenes cells suspended in raw bovine milk.	生牛乳に懸濁した細胞内 Listeria monocytogenes 細胞の耐熱性	BUNNING V K, CRAWFORD R G, BRADSHAW J G, PEELER J T, TIERNEY J, TWEDT R M (Food and Drug Administration, OH, U.S.A.)	A0427A (AEMID) (0099-2240) Appl Environ Microbiol	VOL 52, N O 6 PAGE. 1398 - 1402 1986	87A0139620, LB7100304	JICST			B-0516
B	Listeria monocytogenes or Shigella	Thermal resistance of Listeria monocytogenes in dairy products.	乳製品中の Listeria monocytogenes の耐熱性	BRADSHAW J G, PEELE R J T, CORWIN J J, HUNT J M, TWEDT R M (Food and Drug Administration, OH, U.S.A.)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 50, N O. 7 PAGE. 543 - 544 1987	87A0507435, C87321778, LB7320207	JICST			B-0509

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Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volumes,Page	ID	Data Base	Control	Product	L-Number
B	Listeria monocytogenes or Shigella	Thermal resistance of Listeria monocytogenes in inoculated and naturally contaminated raw milk.	接種及び自然汚染牛乳における <i>Listeria monocytogenes</i> の熱抵抗性	FARBER J M, SANDERS G W, SPEIR S J I, O'ARA CUST J Y (Bureau of Food Microbiology and Health Care Canada, Ontario, Toronto, CAN); EMMONSON S D R M	AO434C (JFMD) (0168-1605) International Journal of Food Microbiology	VOL. 7, NO. 4 PAGE 277-286 1988	89AO123805, C89093409	JICST			B-0492
B	Listeria monocytogenes or Shigella	Thermal resistance of Listeria monocytogenes in milk.	牛乳中での <i>Listeria monocytogenes</i> の熱抵抗性	BRADSHAW J G, PEELE R J T, CORWIN J J, HUNT J M, TWEED R M, TIERNEY J L, LARKIN E P, TWEDT R M (Food and Drug Administration, Ohio)	EO048A (JFRPD) (0362-028X) International Journal of Food Protection	VOL. 48, NO. 9 PAGE 743-745 1985	86AO254484, C86163300	JICST			B-0518
B	Listeria monocytogenes or Shigella	Thermal resistance of Listeria monocytogenes in dairy products.		Bradshaw, J. G.; Peeler, J. T.; Corwin, J. J.; Hunt, J. M.; Tweed, R. M.	Journal of Food Protection	vol. 50 (7): p.543-544, 556 Publication Year: 1987	01932338 CAB Accession Number: 880425727	C A B			B-0331
B	Listeria monocytogenes or Shigella	Thermal resistance of Listeria monocytogenes in inoculated and naturally contaminated raw milk.		Farber, J. M.; Sanders, G. W.; Speirs, J. I.; D'Acoust, J. Y.; Emmons, D. B.; McKellar, R. C.	International Journal of Food Microbiology	vol. 7 (4): p.277-286 Publication Year: 1988	02241575 CAB Accession Number: 900438610	C A B			B-0290
A	Bacillus or Salmonella	Thermal resistance of salmonellae isolated from dry milk.		Bradshaw JG; Dickerson RW Jr; Peeler JT	Appl Microbiol (UNITED STATES)	Jul 1968, 16 (7) p998-1001	00355440 68352310	MEDLINE			A-0082
A and E	Bacillus or Salmonella	Thermal tolerance of Mycobacterium paratuberculosis.		Sung N; Collins MT	Appl Environ Microbiol (UNITED STATES)	Mar 1998, 64 (3) p999-1005	09451196 98162060	MEDLINE			A-0005
C	Yers	Thermization of milk. Safety aspects with respect to Yersinia enterocolitica.	牛乳のサーミゼーションによる <i>Yersinia enterocolitica</i> に関する衛生学的安全性	GILMOUR A, MCGUIGGAN J T M	Milchwissenschaft	VOL. 44, NO. 7 PAGE 418-422 1989	CN 89AO551337, C89334017	JICST			C-0196
A	Bacillus or Salmonella	Thermodestruction of bacillus spores in chocolate-flavoured milk		Magdoub, M. N. I.; Shehata, A. E.; Khalafalla, S. M.; Hoff, A. A.	Mesopotamia Journal of Agriculture	vol. 12 (2) p.49-57	00600246 780439904	CAB			A-0246
A	Bacillus or Salmonella	Thermodestruction of some Bacillus spores in chocolate-flavoured milk		Shehata, A. E.; Khalafalla, S. M.; Magdoub, M. N. I.; Hoff, A. A.	Egyptian Journal of Dairy Science	vol. 5 (2): p.135-142	00602066 780442398	CAB			A-0242

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B	Listeria monocytogenes or Shigella	Thermotolerance of Heat - Shocked Listeria monocytogenes in Milk Exposed to High - Temperature, Short - Time Pasteurization.	高温、短時間殺菌した牛乳におけるListeria monocytogenesの耐熱ショックを受けたリステリア属の耐熱性	BUNNING V K, CRAWFORD R G, TIERNEY J T, PEELE J T (Food and Drug Administration, Maryland)	A0427A (AEMID) (0099-2240) Appl Environ Microbiol	VOL 58, NO 6 PAGE. 2096 - 2098 1992	92A0466202, C93054464, L93060468	JICST			B-0437
B	Listeria monocytogenes or Shigella	Time and Temperature of Stretching as Critical Control Points for Listeria monocytogenes during Production of Mozzarella Che	モzzarellaチーズの生産中におけるListeria monocytogenesの重要管理点としての延伸の時間と温度	KIM J, SCHMIDT K A, PHEBUS R K, JEON J	J Food Prot	VOL. 61, NO. 1 PAGE 116 - 118 1998	98A0273690, C98104310	JICST			B-0373
A	Bacillus or Salmonella	Toxin production by Bacillus cereus dairy isolates in milk at low temperatures.	低温における牛乳中のBacillus cereus酪農場分離株による毒素生成	CHRISTANSSON A, PETERSSON H - E, NAIDU A S, NILSSON I, WADSTROM T	Appl Environ Microbiol	VOL.55, NO.10 PAGE.2595 - 2600 1989	90A0026594, C90093429, K90031484, L90092946	JOIS			A-0321
A	Bacillus or Salmonella	Toxin production by Bacillus cereus in dairy products.	乳製品中におけるセレウス属による毒素生成	SUTHERLAND A D	J Dairy Res	VOL.60, NO.4 PAGE.569 - 574 1993	94A0052427, C94124178	JOIS			A-0307
C	Clostridium	Toxin production by Clostridium botulinum in shelf-stable pasteurized process cheese spreads		Kauter, D. A.; Lily, T., Jr.; Lynt, R. K.; Solomon, H. M.	Journal of Food Protection	Vol. 42, No. 10, pp. 784-786.(1979)	ANBD:18840 CABA, DN790456 193	CABA			C-0133
E		Transmission of acute toxoplasma infection. The survival of trophozoites in human tears, saliva, and urine and in cow's milk.		Saari M, et al.	Acta Ophthalmol (Copenh).	1974;52(6):647-52.	PMID: 4480331; UK: 75123252.	MED			E-185
A	Bacillus or Salmonella	Ultra-high temperature effects on selected Bacillus species.		Martin JH; Harper WJ; Gould IA	J Dairy Sci (UNITED STATES)	Nov 1966, 49 (11) p1367-70	00175787 67182078	MEDLINE			A-0085
B	Listeria monocytogenes or Shigella	Untersuchungen über das Verhalten von Shigellen in milchwirtschaftlich eingesetzten mikrobiellen Kulturen. Use of a modified Gompertz equation to predict the effects of temperature, pH, and NaCl on the inactivation of Listeria monocytogenes Scott A heated in liquid Idamula.	Studies on the behaviour of Shigella spp. in microbial cultures used in dairying.	Fehlhaber, K.	Nahrung	vol. 25 (10): p.921-928 Publication Year: 1981	01277535 CAB Accession Number: 810483650	C A B			B-0351
B	Listeria monocytogenes or Shigella	Use of Bifidobacterium bifidum in the manufacture of bifidus milk and its antibacterial activity.		Linton, R. H.; Carter, W. H.; Pierson, M. D.; Hackney, C. R.; Effert, J. D.	Journal of Food Protection	vol. 59 (1): p.16-23 Publication Year: 1996	03241122 CAB Accession Number: 961301433	C A B			B-0143
B	Listeria monocytogenes or Shigella	Use of man in ice cream and effect on the survival of Listeria monocytogenes.		Misra, A. K.; Kulla, R. K.	Lait (Lyon)	vol. 72 (2): p.213-220 Publication Year: 1992	02549530 CAB Accession Number: 920452421	C A B			B-0241
B	Listeria monocytogenes or Shigella	Use and dosage level of lysozyme in Montasio-type cheese:impiego e dosaggio del lisozima in formaggi del tipo montasio		Dean, J. P.; Zottola, E. A.	Journal of Food Protection	vol. 59 (5): p.476-480 Publication Year: 1996	03289006 CAB Accession Number: 960404530	C A B			B-0138
C	Clostridium			Carri, S.; Mignone, A.; Mazzanti, V.	Industria del Latte	Vol. 20, No. 3/4, pp. 25-35.(1984)	ANBD:48514 CABA, DN860410 036	CABA			C-0112

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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	Use of a Modified Gompertz Equation to Predict the Effects of Temperature, pH, and NaCl on the Inactivation of <i>Listeria monocytogenes</i>	乳児食中で加熱したリストeria monocytogenes の不活性化に及ぼす温度、pH及び塩化ナトリウムの影響を予測するための改良Gompertz式の使用	LINTON R H, PIERSON M D, HACKNEY C R, EIFFERT J D (Virginia Polytechnic Institute and State University, Virginia), CARTER W H (Virginia Commonwealth University)	E0048A (JFPRD) (0363-028X) <i>Journal of Food Protection</i>	VOL. 59, NO. 1 PAGE 16 - 23 1996	96A0359440, C96144136, L96151667	JICST			B-0397
B	Listeria monocytogenes or Shigella	Use of bacteriocin producing starters advantageously in dairy industry.		Richard, J A.	Conference Title: Lactic acid bacteria: current advances in metabolism, genetics and applications.	p.137-154 Publication Year: 1996	03399709 CAB Accession Number: 970402746	CAB			B-0120
E		Use of Bifidobacterium bifidum in the manufacture of bifidus milk and its antibacterial activity.		Misra, A. K.; Kulkarni, R. K.	Lait (Lyon)	(1992) Vol. 72, No. 2, pp. 213-220. 26 ref. ISSN: 0023-7302		CAB			E-45
E		Use of chlorinated water in the dairy industry.		Caumartin, V.; Christant, B.; Harouna Kongo, J.-L.; Kongo, J.-L.; Harouna	Revue Laitiere Francaise	(1975) No. 335, pp. 613, 615, 617, 619, 621, 623, 627-628. 9 ref. ISSN: 0035-3590		CAB			E-109
B	Listeria monocytogenes or Shigella	Use of microwave energy to inactivate <i>Listeria monocytogenes</i> in milk.	牛乳中の <i>Listeria monocytogenes</i> を不活性化するためのマイクロ波エネルギーの使用	CHOI K.M, ARTH E.H (University of Wisconsin-Madison, Wisconsin, USA); VASAVADA P.C (University of Illinois, Urbana-Champaign, USA)	D0077A (MILCA) (0026-3788) <i>Milchwissenschaftliche Zeitschrift</i>	VOL. 48, NO. 4 PAGE 134 - 136 1993	93A0539529, C93343889	JICST			B-0426
C	Campylobacter	Use of microwave energy to inactivate <i>Yersinia enterocolitica</i> and <i>Campylobacter jejuni</i> in milk.	牛乳中の <i>Yersinia enterocolitica</i> および <i>Campylobacter jejuni</i> を不活性化するためのマイクロ波エネルギーの使用	CHOI H.K, MARTH E.H (University of Wisconsin-Madison, USA); VASAVADA P.C	<i>Milchwissenschaftliche Zeitschrift</i>	VOL. 48, NO. 3 PAGE 134 - 136 1993	CN93A0413713, C933438691	JICST			C-0171
A	Bacillus or Salmonella	Use of microwave ovens to pasteurize milk.	電子レンジの利用による牛乳の殺菌	KNUTSON K.M, MARTE H, WAGNER M.K.	<i>Journal of Food Protection</i>	VOL. 51, NO. 9 PAGE 715 - 719 1988	89A0071157, C89062462	JOIS			A-0324

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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	Use of natural antimicrobial systems to control salmonellosis from ice-cream products.		Darwish, S. M.; El-Difrawy, E. A.; Osman, H. M.; Debever, J. M.	Alexandria Journal of Agricultural Research	vol. 40 (1); p.141-148	03157983 96040221	CAB			A-0108
B	Listeria monocytogenes or Shigella	Use of Nishin in ice Cream and Effect on the Survival of Listeria monocytogenes	アイスクリームへのナイシンの使用と Listeria monocytogenes の生存への効果	DEAN, J. P.; ZOTOLA, E. A. (University of Minnesota, Minnesota, USA)	FOOD PROTECTION	VOL. 59, NO. 5 PAGE 476-480 1996	96A0581421, C96254311	JICST			B-0393
C	Clostridium	Use of nisin as dairy preservative		Naguib, K.; Mahmoud, S. Z.; El-Nockrashy, S.; Tawfeek, N.; Nockrashy, S. El	Egyptian Journal of Dairy Science	Vol. 13, No. 1, pp. 51-59. (1985)	AN85:81503 CABA, DN850499 927	CABA			C-0115
C		Use of some essential oils as natural preservatives for butter		Farag, R. S.; Ali, M. N.; Taha, S. H.	Journal of the American Oil Chemists' Society	Vol. 67, No. 3, pp. 188-191. (1990)	AN90:96471 CABA, DN901450 397	CABA			C-0161
C		Use of sorbic and benzoic acids for preservation of tvorog whey		Mochalov, V. I.; Semenova, L. N.; Ermolina, L. A.	Molochnaya Promyshlennost'	No. 5, pp. 17-20, 47 (1984)	AN85:70944 CABA, DN850499 445	CABA			C-0163
B and E	Listeria monocytogenes or Shigella	Use of the lactoperoxidase system to inactivate Escherichia coli O157:H7 in a semi-synthetic medium and in raw milk.		Farrag, S. A.; El-Gazzar, F. E.; Marth, E. H.	Milchwissenschaft	vol. 47 (1); p. 15-17 Publication Year: 1992	02536659 CAB Accession Number: 920451807	CAB			B-0244
B	Listeria monocytogenes or Shigella	Utilization of oligopeptides by Listeria monocytogenes Scott A.		Verheul, A.; Rombouts, F. M.; Abbe, T.	Applied and Environmental Microbiology	vol. 64 (3); p. 1059-1065 Publication Year: 1998	03521436 CAB Accession Number: 980402379	CAB			B-0101
B	Listeria monocytogenes or Shigella	Variability of the response of 66 Listeria monocytogenes and Listeria innocua strains to different growth conditions.		Begot, C.; Lebert, J.; Lebert, A.	Food Microbiology	vol. 14 (5); p. 403-412 Publication Year: 1997	03484011 CAB Accession Number: 980401015	CAB			B-0106
D	Staphylococcus aureus	Variation in the behaviour of enterotoxigenic Staphylococcus aureus after heat stress in milk.	牛乳中で熱ストレスをかけた後のエンテロトキシン産生性 Staphylococcus aureus 株の挙動の変化	BATISH V. K.; NATARAJ B.; GROVER S. (National Dairy Research Inst., Karnal, IND)	Journal of Applied Bacteriology	VOL. 66, NO. 1, PAGE 27-35 1989	89A0373866, C89243772, K89081276	JOIS			#000122*
D	Staphylococcus aureus	Variations in growth of Staphylococcus aureus 234 after heat stress in milk.	牛乳中での熱ストレス後の菌数変動	BATISH V. K.; NATARAJ B.; GROVER S. (National Dairy Research Inst., Haryana, IND)	Journal of Applied Bacteriology	VOL. 70, NO. 5/6, PAGE 453-457 1990	91A0261645, C91343318, L91340740	JOIS			#000090*
B	Listeria monocytogenes or Shigella	Varmeristens og vaekstforhold af Listeria monocytogenes	Thermal resistance and growth of Listeria monocytogenes.	Jensen, H.	Forsogsrapport - Statens Mejeriforsog	(No. 47); 52 pp Publication Year: 1990	02429625 CAB Accession Number: 910447463	CAB			B-0266
B	Listeria monocytogenes or Shigella	Viability loss of Salmonella species, Staphylococcus aureus, and Listeria monocytogenes in complex foods heated by microwave energy.		Heddlson, R. A.; Doores, S.; Ananthaswaran, R. C.; Kuhn, G. D.	Journal of Food Protection	vol. 59 (8); p. 813-818 Publication Year: 1996	03385358 CAB Accession Number: 970402338	CAB			B-0123
A	Bacillus or Salmonella	Viability of airborne Salmonella newbrunswick under various conditions.		Stersky AK; Heldman DR; Hedrick TI	J Dairy Sci (UNITED STATES)	Jan 1972, 55 (1) p14-8.	01126220 72096904	MEDLINE			A-0065

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C	Campy	Viability of Campylobacter in Foods(I)	食品中におけるカンピロバクターの生存性について (第1報)	高橋美子, 小島祐子, 黒田幸喜, 小柳涼, 名倉孝子, 菅野彦希子	福島県衛生公署研究所周報	NO. 8 (1990) PAGE. 3 3-39 1991	CN 92A0134256, J92093061	JICST			C-0178
B and D	Listeria monocytogenes or Shigella and Staphylococcus	Viability of Listeria monocytogenes in milk treated with hydrogen peroxide.	過酸化水素処理乳中 Listeria monocytogenes の生存性	DOMINGUE Z L, GARAY AZABAL J F, FERRI E R, VAZQUEZ J A, GO MEZ LUCIA E, SUAREZ G (Univ. Complutense, Madrid, ESP); AMBROSIO C (Univ. Extremadura)	E0048A (JPRD) (0362-028X) J Food Prot	VOL. 50, N O. 8 PAGE. 636-639 1987	87A0537056, C87343772	JICST			B-0508
A	Bacillus or Salmonella	Viability of Salmonella typhi, Salmonella paratyphi and Salmonella typhimurium in White cheese. I. Kanish cheese.		Naguib, M. M.; Nour, M. A.; El-Nockrashy, S.; Salem, A. A.	Research Bulletin, Faculty of Agriculture, Ain Shams University	(No. 984): 11pp.	00725728 790452280	CAB			A-0237
B	Listeria monocytogenes or Shigella	Vitesse de croissance dans le lait de Listeria monocytogenes et autres souches du même genre a des températures	Growth rate in milk of Listeria monocytogenes and other Listeria species at sub-optimal temperatures.	Siswanto, H. P.; Richard, J.	Lait (Lyon)	vol. 72 (3): p.265-275 Publication Year: 1992.	02562371 CAB Accession Number: 920453326	CAB			B-0238
B	Listeria monocytogenes or Shigella	Vliv mleznych kultur na prezivani Listeria monocytogenes v mliece.	Influence of lacte cultures on the survival of Listeria monocytogenes in milk.	Lukasova, J.	Prumysl Potravin	vol. 44 (4): p.158-160 Publication Year: 1993	02905600 CAB Accession Number: 940404796	CAB			B-0178
C	Campy	Vorkommen und Ueberleben von Campylobacter in Lebensmitteln.	食品中 Campylobacter の由来と生存	BEUTLING D	Arch Lab Hyg	VOL 49, N O 1 PAGE. 13-15, 1998	CN 98A0445723, C98174152	JICST			C-0172
C	Yers	Yersinia enterocolitica in milk: Enterotoxin production and thermal resistance in sterile whole milk		Lovett, J.; Francis, D. W	Abstracts of the Annual Meeting of the American Society for Microbiology	Vol. 79, pp. 216.(1979)	AN80:17872 CABA, DN790454 787	CABA			C-0088
C	Yers	Yersinia enterocolitica: Survival of a pathogenic strain on milk containers	Yersinia enterocolitica 菌株の生存	STANFIEL D J T, JACKSON G J, AULISIO C G	J Food Prot	VOL 48, N O. 11 PAGE. E. 947-948 1985	CN 86A0251824, C86163298	JICST			C-0204
B	Listeria monocytogenes or Shigella	Znacaj nalaza Listeria monocytogenes u mlijeku i mlijecnim proizvodima.	The importance of test results for Listeria monocytogenes in milk and milk products.	Magdalenic, B.	Mjekarstvo	vol. 43 (1): p.11-21 Publication Year: 1993	02783426 CAB Accession Number: 930463629	CAB			B-0195
D	Staphylococcus	Zum Einfluss von Herstellung und Lagerung auf das Ueberleben von Staphylococcus aureus in Quark	カードの調製法および貯蔵法が Staphylococcus aureus の増殖におよぼす影響	LUK SOV J	H0535A Nahrung	VOL. 20, NO 8/9 PAGE 777-781 1976C1 (A) (41) (DE) (DDR) (第4巻, 第1-8頁)	77A0079123, C77075368	JOIS			#000018*

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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	Zur Entwicklung und Enterotoxinbildung von S. aureus während der experimentellen Herstellung von Rohmilch - Weichkäse unter verschiedenen Ausgangsbedingungen	種々の出発条件下での生乳ソフトチーズの試験的製造における黄色ぶどう球菌の増殖とエンテロトキシン生成	MUELLER M, HAHN G, HEESCHEN W (Bundesanstalt fuer Milchforsch., Kiel)	CO1638 (KMWF) (0023-1347) Kiel Milchwirtsch Forschungsber	VOL.48, NO.3 PAGE.195 - 208 1996	96A0989150, C97034067	JOIS			#000026*
D	Staphylococcus	РЕЖИМЪТЪ НА СЕНТРОБИВНАТА ТЕХНОЛОГИЧЕСКА РЕЗЕРВУАРОБАЛМОЛОКВАНМОАДЪЛНА ДРОАУКТОБ.	牛乳と乳製品用工業用貯蔵タンクの電氣的消毒	ЛИТИЧСКИ ИИГА, МАГД ЕИМВ, КАЗ АНЛЕБА АП	RO250A (EOBNA) (0013-5739) Ehektron Obrab Mater	NO.6 PAGE.65 - 68 1984	86A0034347, C86033337	JOIS			#000166*
A	Bacillus or Salmonella		マンチエゴタイプのチーズでの感染性病原菌に及ぼす凍結・凍結解凍・解凍および保存法の影響	GOICOCHEA A, JIMENEZ S, GARCIA-MATAMOROS E, PELAEZ MC	Prog Refrig Sci Technol Vol 3	PAGE.1279 - 88 1980	81A0190727, C81173584	JOIS			A-0336
A and B and D	(Bacillus or Salmonella) and (Listeria monocytogene s or Shigella) and Staphylococcus		Antimicrobial activity of food-related Penicillium sp. against pathogenic bacteria in laboratory media and a cheese model system.	Larsen AG; Knechel S	J Appl Microbiol (ENGLAND)	Jul 1997, 83 (1) p.111-9	09144514 97389641	MEDLINE			A-0009 51/6/58 B-0017
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A and D and E	Staphylococcus and Bacillus or Salmonella		A study on the survival rate of some pathogens in white pickled cheese.	Akbulut, N.; Kink, O.; Kavas, G	Ege Universitesi Ziraat Fakultesi Dergisi	(1993) Vol. 30, No. 1-2, pp. 111-118, 19 ref.	02962359 950400789	CAB			51/6/178
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C and D	Campy and Brucella		Campylobacter fetus の凍結に及ぼす温度とPHの影響	CHRISTOPHER F M, SMITH G C, VANDERZA NTC	J Food Prot	VOL 45, NO. 3 PAGE. 253 - 259 1982	CN82A0210027, C82183081, K82061432, L82121317	JICST			C-0175

HACCP 文献リスト

Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume	Page	ID	Data Base	Control	Product	L-Number
D	Staphylococcus		Factors affecting the resistance of Staphylococcus aureus to hydrogen peroxide treatment in milk.	Amin VM; Appl Microbiol, 1967 Jan					MEDLINE			
D	Staphylococcus Streptococcus		Growth of staphylococci and streptococci in raw milk.	Bassalik-Chabielska L; Acta Microbiol Pol, 1983					MEDLINE			
D	Staphylococcus		The survival of Staphylococcus epidermidis in raw milk with different somatic cell count.	Bassalik-Chabielska L; Hill AV; Klewiec J					MEDLINE			
D	Staphylococcus		The survival of Staphylococcus aureus in raw milk with different cell count.	Bassalik-Chabielska L; Klewiec J					MEDLINE			
D	Staphylococcus		Growth inhibition of staphylococci and streptococci in raw milk.	Bassalik-Chabielska L; Krulikowska K; Maluszyńska GM; Niedzielska A; Toczyńska B					MEDLINE			
D	Staphylococcus		[Studies on the reduction of microorganisms in icecream in production and storage (author's abstract)]	Borneff J; Zentralbl Bacteriol [Orig B], 1975					MEDLINE			
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