

HACCP 文献リサ

No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume,Page	ID	Date Base	Control	Product	L-Number	全社(5社)
43	E		Atypical mycobacteria in milk.		DOWN D L (State Health Lab. Serv., Western Australia); HODGSON D J (Dep. Agriculture, W.	A0635A (JABAA) (0021-8847) J Appl Bacteriol	VOL.52,NO.3 PAGE.373-376 1982	CN 83A0077611, C83063221, L83050660	JIC			B-0398	○
44	A	Bacillus or Salmonella	Bacilli in milk. I. Spore germination and growth.		Mikolajcik EM, Koka M	J Dairy Sci (UNITED STATES)	Oct 1968, 51 (10) p1579-82	01041279 69009175	MEDLINE			B-0392	○
45	D and E	Staphylococcus	Bacterial growth in mastitic milk and whey		Makimaki M, Mattila T, Sandholm M.	Journal of Veterinary Medicine, B (Infectious Diseases, Immunology, Food Hygiene, Veterinary Public Health)	(1986) Vol. 33, No. 3, pp. 174- 178. 12 ref.		CAB			A-0026	
46	D and E	Staphylococcus	Bacterial growth in whey from mastitic and nonmastitic quarters.		Mattila T, et al.	Am J Vet Res.	1984 Dec;45(12):2504- 5.	PMID: 6395730; UI 85120196.	MED			A-0301	
47	B	Listeria monocytogenes or Shigella	Bactericidal effect of enterocin 4 on Listeria monocytogenes in a model dairy system.	モデル乳システム中のリステリア菌に及ぼすエンテロキシン4の殺菌効果	RODRIGUEZ J L, GAYA P, MEDINA M, NUNEZ M (In st. Nacional de Investigaci on y Tecnol ogía Agraria y Alimentari a, Madrid, Espa	E0048A (JFPD) (0362- 028X) J Food Prot	VOL. 60, N O. 1, PAGE. 2 B-32 1997	97A0546954, C97224330, K97103219, L97231487	JICST			C-0184	○
48	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in the presence of cocoa, carrageenan, and sugar in a milk medium incubated with and without agitation.		Pearson, L. J., Marth, E. H.	Journal of Food Protection	vol. 53 (1) p.30-37 Publication Year: 1990	02252539 CAB Accession Number: 900439104	CAB			E-26	○
49	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes at 4 and 7 deg C in raw milk inoculated with a commercial culture of lactic acid bacteria.		Wenzel, J. M., Marth, E. H.	Milchwissenschaft	vol. 45 (12): p.772-774 Publication Year: 1990	02365835 CAB Accession Number: 910444473	CAB			B-0507	○
50	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during manufacture and ripening of brick cheese		Ryser ET, Marth EH	J Dairy Sci (UNITED STATES)	Apr 1989, 72 (4) p838-53	05775098 89309415	MEDLINE			B-0016	○
51	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes at 4 and 22 deg C in whey and skim milk containing 6 or 12% sodium		Papegeorgiou, D. K.; Marth, E. H.	Journal of Food Protection	vol. 52 (9): p.825-830 Publication Year: 1989	02180364 CAB Accession Number: 890435431	CAB			B-0506	○
52	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in Mozzarella cheese in presence of Lactococcus lactis.		Stacchini ML, Aquilì V, Sarais I	Int J Food Microbiol (NETHERLAND S)	May 1995, 25 (3) p301-10	06390132 95383114	MEDLINE			B-0349	○
53	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes and Salmonella heidelberg in rennet whey containing added sodium and/or potassium chloride.		Larson, A.; Johnson, E. A.; Nelson, J. H.	Journal of Food Protection	vol. 56 (5): p.385-389 Publication Year: 1993	02740584 CAB Accession Number: 930461391	CAB			B-0055	○
54	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during the manufacture and ripening of Cheddar cheese.		Ryser, E. T.; Marth, E. H.	Journal of Food Protection	vol. 50 (1) p.7- 13 Publication Year: 1987	01826754 CAB Accession Number: 870420656	CAB			B-0158	○
55	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in Mozzarella cheese in presence of Lactococcus lactis.		Stacchini, M. L.; Aquilì, V.; Sarais, I.	International Journal of Food Microbiology	vol. 25 (3): p.301-310 Publication Year: 1995	03123103 CAB Accession Number: 950406279	CAB			A-0007	○
56	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in the presence of flavobacteria in skim milk at 7 or 13 deg C.		Farrag, S. A.; Marth, E. H.	Journal of Food Protection	vol. 54 (9): p.677-680 Publication Year: 1991	02513058 CAB Accession Number: 920450829	CAB			B-0168	○
57	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in the presence of gluconic acid and during preparation of Cottage cheese curd using gluconic acid.		El-Shenawy, M. A.; Marth, E. H.	Journal of Dairy Science	vol. 73 (6) p.1429-1438 Publication Year: 1990	02291660 CAB Accession Number: 900440988	CAB			B-0301	○
58	D	Staphylococcus	Behavior of an enterotoxigenic Staphylococcus aureus strain during manufacture of the Moroccan fermented milk "Iben".	モロッコの発酵乳"iben"製造中の病原性Staphylococcus aureusの挙動	HAMAMA A (Inst. Agronomique et Veterinaire Hassan, Rabat, MAR); TATINI S R (Univ. Minnesota, MN, USA)	H0103A (LAITA) (0023-7302) Lait	VOL.71,NO.5 PAGE.589-596 1991	92A0031964, C92253339	JOIS			B-0287	○
59	E		Behavior of enteropathogenic Escherichia coli during manufacture and ripening of brick cheese		FRANK J F, MARTH E H, OLSON N F	E0048A J Food Prot	VOL.41,NO.2 PAGE.111-115 1978	CN 78A0138027, C78143028	JIC			B-0289	○
60	E		Behavior of enteropathogenic Escherichia coli in camembert cheese made from ultrafiltered milk.		FRANK J F, MARTH E H, OLSON N F	C0005A (JFDAZ) (0022- 1147) J Food Sci	VOL.47,NO.3 PAGE.728- 732,736 1982	CN 82A0296308, C82243243, K82081560	JIC			B-0272	○
61	C and E	Yersi	Behavior of Escherichia coli B157:H7 or Yersinia enterocolitica at 4 or 7 deg C in raw milk inoculated with a commercial culture of lactic		Farrag, S. A.; El-Gazzar, F. E.; Marth, E. H.	Milchwissenschaft	Vol. 47, No. 3, pp. 149- 152 (1992)	AN9249180 CABA, DNS2045 2122	CABA			C-0017	○

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62	E		Behavior of Hemorrhagic Escherichia coli O157:H7 During the Manufacture of Cottage Cheese		AROCHE M M (Univ. Santa Maria, Caracas, VEN); MCVEY M, LODER S D, RUPNOW J H, BULLERMAN L (Univ. Nebraska, Nebraska)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL55,NO.5 PAGE.379-381 1992	CN 92A0484963, C93013927	JIC			E-37	○
63	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during the manufacture and storage of Colby cheese.	コルビーチーズの製造および貯蔵中のListeria monocytogenesの挙動	E. MARTH E H (Univ. Wisconsin, Madison, WI, U.S.A.)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL 51, N O. 1 PAGE. 12-15 1988	88A0198889, C88133434	JICST			C-0230	○
64	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during the Manufacture, Ripening and Storage of Camembert Cheese after Contamination of Past	カマンベールチーズ製造時に病原菌又は加塩種水をリステリア菌で人為的に汚染させた場合の中間製品及び製品における菌の成長	松崎伸枝, 片山淳, 岡田雅博, 渡藤隆二, 田中一成 (山口県衛生公害研), 廣尾三, 柴田寛二 (山口県東保健所)	G0622A (SKEZA) (0015-6426) 食品衛生公報	VOL 32, N O. 6 PAGE. 498-503 1991	92A0092723, J92063406	JICST			B-0485	○
65	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes during the Manufacture, Ripening, and Cold Storage of Affogato Pilsu Cheese.	アフエガルピッツチーズの製造, 熟成および冷蔵中におけるリステリア菌の挙動	MARGOLLE S A, RODRIGUEZ A, DE LOS REYES-GAVILAN C G (CSIC, Asturias, ESP)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL 60, N O. 6 PAGE. 689-693 1997	97A0728888, C97313727	JICST			B-0459	○
66	A	Bacillus or Salmonella	Behavior of Listeria monocytogenes and Salmonella heidelberg in rennet whey containing added sodium and/or potassium chloride.		Larson, A.; Johnson, E. A.; Nelson, J. H.	Journal of Food Protection	vol. 56 (5) p.385-389	02740584 930461391	CAB			B-0478	○
67	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in Shredded Cheese During Storage and Cooking.	ピザ用チーズ中のListeria monocytogenesの保存および加熱調理時の挙動	斎藤孝輔, 徳丸雅一, 青木敏子, 安藤佳代子, 正木宏幸, 飯塚良子 (埼玉県衛生), 丸山裕 (公衆衛生院)	L1969A (SHBIE) (1940-8267) 日本食品衛生学会雑誌	VOL. 11, N O. 1 PAGE. 29-33 1994	94A0749354, J94113609	JICST			E-110	○
68	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in skim milk and in yogurt mix during fermentation by thermophilic lactic acid bacteria.	好熱性乳酸菌によるスキムミルクおよびヨーグルトミックスの発酵中のListeria monocytogenesの挙動	SCHAACK M M, MARTH E H (Univ. Wisconsin, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL 51, N O. 8 PAGE. 607-614 1988	89A0051749, C89042110, K89021743	JICST			E-35	○
69	B	Listeria monocytogenes or Shigella	Behavior of Listeria monocytogenes in skim milk during fermentation with mesophilic lactic starter cultures.	中温性乳酸菌スタータ培養で発酵中のスキムミルクにおけるListeria monocytogenesの挙動	SCHAACK M M, MARTH E H (Univ. Wisconsin-Madison, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL 51, N O. 8 PAGE. 600-606 1988	89A0051748, C89042131, K89021742	JICST			B-0472	○
70	B	Bacillus or Salmonella	Behavior of Salmonella enteritidis During the Manufacture, Ripening, and Storage of Feta Cheese Made from Unpasteurized Cow's Milk.	未滅菌牛乳からのつくったフェタチーズの製造, 熟成および貯蔵中の腸炎菌の挙動	PAPADOPOULOU C, MAIPA V, DIMITRIOU D, PAPPAS C, VOUTSINAS L, MALATOUI H	J Food Prot	VOL56,NO.1 PAGE.25-28,41 1993	93A0264168, C93233842	JOIS			C-0221	○
71	B	Bacillus or Salmonella	Behavior of salmonellae during manufacture and ripening of Manchego cheese.	マンチェゴチーズの製造工程および熟成中におけるサルモネラ菌の動向	MEDINA M, GAYA P, NUNEZ M	J Food Prot	VOL.45,NO.12 PAGE.1091-1095,1097 1982	83A0059464, C83053270	JOIS			B-0383	○
72	B		Behavior of Staphylococcus aureus and of Escherichia coli and injury formation during production and storage phases of "brato" cheese.		Guimaraes Barbosa, C.; Guimaraes Robbs, P.; Costa Raimundo, S. M. da; Barbosa, C. G.; De Costa Raimundo, S. M.	Revista de Microbiologia	(1993) Vol. 24, No. 2, pp. 118-124, 25 ref. ISSN: 0001-3714		CAB			B-0185	
73	B		Behavior of Staphylococcus aureus and of Escherichia coli and injury formation during production and storage phases of parmesan cheese.		Barbosa, C. G.; Robbs, P. G.; Favarin, V.	Revista de Microbiologia	(1993) Vol. 24, No. 2, pp. 111-117, 22 ref. ISSN: 0001-3714		CAB			B-0406	
74	A	Staphylococcus	Behavior of Staphylococcus aureus in Cheddar cheese made with sodium chloride or a mixture of sodium chloride and potassium chloride	塩化ナトリウムまたは塩化ナトリウムと塩化カリウムの混合物で作ったチeddarチーズ中のStaphylococcus aureusの成長	KOENIG S, MARTH E H (Univ. Wisconsin-Madison)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL.45,NO.11 PAGE.996-1022 1982	83A0023680, C83023238, K83011583	JOIS			B-0116	○
75	E	Staphylococcus	Behavior of Staphylococcus aureus in Turkish Feta Cheese During Manufacture and Ripening	製造及び熟成過程におけるトルコ産フェタチーズ中の黄色ぶどう球菌の挙動	ERKMEN O (Univ. Gaziantep, Gaziantep, TUR)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL.58,NO.11 PAGE.1201-1205 1995	96A0059730, C96054225	JOIS			B-0181	○
76	E	Yers	Behavior of yersinia enterocolitica during manufacture and storage of cheese.		Moustafa, M. K.; Ahmed, A. A. H.; Marth, E. H.	Journal of Food Protection	Vol. 46, No. 4, pp. 318-320.(1983)	AN83:20731 CABA.DN830484632	CABA			B-0270	○
77	D	Yers	Behavior of virulent Yersinia enterocolitica in Danisetta cheese.		Ahmed, A. A. H.	Assiut Veterinary Medical Journal	Vol. 22, No. 43, pp.81-87.(1989)	AN90:101726 CABA.DN900441158	CABA			C-0136	
78	D	Bacillus or Salmonella and Staphylococcus	Behavioral response of spoilage and pathogenic microorganisms inoculated into reconstituted skim milk concentrated by ultrafiltration.	膜ろ過により濃縮した還元調製乳に接種した変敗菌および病原菌の挙動応答	ECKNER K F, ZOTTOLA E A (Univ. Minnesota, MN, USA)	D0077A (MILCA) (0026-3788) Milchwissensch aft	VOL.44,NO.4 PAGE.208-210,212 1989	89A0414901, C89263547	JOIS			C-0092	○
79	C	Listeria monocytogenes or Shigella	Behaviour of Listeria monocytogenes during preparation and storage of yogurt.		Ahmed, A. A. H.	Assiut Veterinary Medical Journal	vol. 22 (43) p.76-80 Publication Year: 1989	02291814 CAB Accession Number: 900441158	CAB			E-91	○
80	C	Listeria monocytogenes or Shigella	Behaviour of Listeria spp. during the production of Camembert cheese under various conditions of		Sulzer, G.; Busse, M.	Milchwissensch aft	vol. 48 (4), p.198-199 Publication Year: 1993	02702951 CAB Accession Number: 930459616	CAB			C-0153	○
81	A and D	Listeria monocytogenes or Shigella	Behaviour of Listeria monocytogenes during the traditional manufacture of water-buffalo Mozzarella cheese		Yimam, M.; Pepe, O.; Mauriello, G.; Moschetti, G.; Sannino, L.	Letters in Applied Microbiology	Vol. 22 (5) p.357-360 Publication Year: 1996	03223549 CAB Accession Number: 960402368	CAB			#000006+	○

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82	B	Staphylococcus	Behaviour and enterotoxin production by <i>Staphylococcus aureus</i> during manufacture and ripening of rawgosts' milk lactic cheeses.	ヤギ産乳酪チーズの製造と熟成中における <i>Staphylococcus aureus</i> の挙動とエンテロトキシン生産	VERROZZI-ROZAND C. MEYRAND A. MAZUY C. DELIGNETTE-MULLER M-L. RICHARD Y. (cole Nationale V. trinaire de Lyon, Marcy l'toile, FRA); JALBERT G. (Inst. Technique des Produits Laitiers Caprins, Surgères, FRA); PERRIN G. (Station Regionale de Recherches)	CO281A (JORS) (0022-0299) J Dairy Res	VOL.65,NO.2 PAGE.273-281 1998	98A0495425, C98174336	JOIS			E-165	○
83	B	Bacillus or Salmonella	Behaviour of <i>Bacillus cereus</i> in yoghurt.		Magdoub, M. N. I., Roushday, I. M.; Khalafalla, S.	Egyptian Journal of Dairy Science	vol. 16 (1): p.9-17	02034978, 880430274	CAB			C-0037	
84	B	Listeria monocytogenes or Shigella	Behaviour of <i>Listeria monocytogenes</i> during the manufacture, ripening and storage of Camembert cheese after contamination of pasteurized milk and brine with		Metasuki, S.; Katayama, A.; Okada, M.; Endo, R.; Tanaka, K.; Sakaya, K.; Shibata, K.	Journal of the Food Hygienic Society of Japan	vol. 32 (6) p.498-503 Publication Year: 1991	02754911, CAB Accession Number: 930482534	CAB			C-0185	
85	A	Bacillus or Salmonella	Behaviour of <i>Salmonella typhimurium</i> during manufacture and storage of Moroccan traditional fermented milk		Hamama, A.; Tetini, S. R.	Microbiologie, Aliments, Nutrition	vol. 13 (2) p.191-194	03158082, 960400320	CAB			B-0295	
86	B	Bacillus or Salmonella	Behaviour of <i>Salmonella typhimurium</i> in Feta Cheese During its Manufacture and Ripening	製造熟成中のフェーターズにおける <i>Salmonella typhimurium</i> の挙動	ERKMEN O., BOZUGLU F. T.	Lebenswiss Technol	VOL.28,NO.3 PAGE.259-263 1995	95A0618391, C95253922	JOIS			C-0101	
87	B	Bacillus or Salmonella	Behaviour of <i>Salmonella typhimurium</i> in skim milk during fermentation by lactic acid bacteria.		Park, H. S.; Marth, E. H.	Journal of Milk and Food Technology	vol. 35 (8) p.482-488	00032601, 720400297	CAB			A-0124	○
88	A	Yersi	Behaviour of <i>Yersinia enterocolitica</i> and <i>Aeromonas hydrophila</i> in skim milk during fermentation by various	種々の乳酸菌により発酵している脱脂乳中での <i>Yersinia enterocolitica</i> および <i>Aeromonas hydrophila</i> の挙動	Ozbes, Z. Y.; Aytac, S. A.	Zeitschrift für Lebensmittel-Untersuchung und -Forschung	VOL. 202, N. O. 4 PAGE. 324-328 1996	CN 96A0409577, C96184313, L96190827	JICST			B-0318	
89	A	Yersi	Behaviour of <i>Yersinia enterocolitica</i> and <i>Aeromonas hydrophila</i> in yogurt made with probiotic bacteria: <i>Bifidobacterium infantis</i>	プロバイオティック細菌 <i>Bifidobacterium infantis</i> と <i>Lactobacillus acidophilus</i> とで製造したヨーグルトの <i>Yersinia enterocolitica</i> と <i>Aeromonas hydrophila</i> の挙動	OEZBAS Z. Y., AYTAÇ S. A.	Milchwissenschaft	VOL. 50, N. O. 11 PAGE. 826-829 1995	CN 96A0078818, C96044229, L96060810	JICST			B-0246	○
90	A	Yersi	Behaviour of <i>Yersinia enterocolitica</i> in "Mizithra" cheese	ミツトラ (Mizithra) チーズにおける <i>Yersinia enterocolitica</i> の挙動	Sarigiannidou, D.; Koidis, P.; Batzios, C.; Mentis, A.	Archiv für Lebensmittelhygiene	Vol. 48, No. 5, p.107-111, 1997	CN 96A0117105, C96064325	JICST			E-150	
91	A	Clostr	Change in pasteurized process cheese spreads with <i>Clostridium botulinum</i> using in-process and post-process	加工中および加工後に添加した <i>Clostridium botulinum</i> の接種プロセスチーズスプレッドにおける挙動	TANAKA N.	J Food Prot	VOL. 45, N. O. 11 PAGE. 1044-1050 1982	CN 83A0023691, C83023240, K83011597, L830000000	JICST			A-0071	○
92	C	Bacillus or Salmonella	Changes in the microflora of milk with different pasteurization and storage conditions and aseptic		Gromie, S. J.; Donnet, T. W.; Schmidt, D.	Australian Journal of Dairy Technology	vol. 44 (2): p.74-77 (1989)	02202142, 900438902	CAB			E-176	○
93	C	Bacillus or Salmonella	Changes in microbial population and growth of <i>Bacillus cereus</i> during storage of reconstituted dry milk		Rodriguez, M. H.; Barrett, E. L.	Journal of Food Protection	vol. 49 (9): p.680-686	01816438, 870419826	CAB			E-95	○
94	C	Bacillus or Salmonella	Characterization of a heat resistant mesophilic <i>Bacillus</i> species effecting quality of UHT-milk - a preliminary report		Hammer, P.; Lemke, F.; Sührn, G.; Haeschen, W.	Kieler Milchwirtschaftliche Forschungsberichte	vol. 47 (4): p.297-305	03171633, 960400786	CAB			E-177	
95	C	Listeria monocytogenes or Shigella	Chemical composition of and <i>Listeria monocytogenes</i> survival in white pickled cheese.	白色ピクルド(漬漬)チーズの化学組成と <i>Listeria monocytogenes</i> の生存	Abdalla, O. M.; Christen, G. L.; Davidson, P. M.	Journal of Food Protection	VOL. 56, N. O. 10 PAGE. 841-846 1993	93A0934968, C94104208	JICST			B-0382	○
96	A	Clostr	<i>Clostridium botulinum</i> type A growth and toxin production in media and process cheese spread	培地およびプロセスチーズスプレッドにおける <i>Clostridium botulinum</i> A 型の生育と毒素生成	Briozzo, J.; Lagarde, E. A. de; Chirife, J.; Pereda, J. L.	Applied and Environmental Microbiology	VOL. 45, N. O. 3 PAGE. 1150-1152 1983	CN 83A0271460, L83140711	JICST			A-0243	○
97	A	Bacillus or Salmonella	Cold temperature growth of clinical and food isolates of <i>Bacillus cereus</i> commoner infect or		Fogeding, P. M.; Berry, E. D.	Journal of Food Protection	vol. 80 (10): p.1256-1258	03469722, 980400510	CAB			A-0103	○
98	A	Listeria monocytogenes or Shigella	bacteriocin-producing lactic acid bacteria and lactoperoxidase system activation on <i>Listeria monocytogenes</i> in refrigerated		Rodriguez, E.; Tomillo, J.; Nunez, M.; Medina, M.	Journal of Applied Microbiology	vol. 83 (3): p.389-395 Publication Year: 1997	03443019, CAB Accession Number: 970404092	CAB			E-81	○
99	B	Listeria monocytogenes or Shigella	Combined effect of nisin and moderate heat on destruction of <i>Listeria monocytogenes</i> in milk.	牛乳中の <i>Listeria monocytogenes</i> の殺菌に及ぼすナイシンと加熱の複合効果	WERNICK, ATIN S. RICHARD J. (INRA, Jouy-en-Josas, FRA); TATINI S. R. (Univ. Minnesota, MN, USA)	H0103A (LAIMF) (0023-7302) Lait	VOL. 75, N. O. 1 PAGE. 81-91 1995	95A0289218, C95153918	JICST			B-0288	○
100	C	Listeria monocytogenes or Shigella	Combined effect of bacteriocin-producing lactic acid bacteria and lactoperoxidase system activation on <i>Listeria monocytogenes</i>	冷やした生牛乳における <i>Listeria monocytogenes</i> に及ぼすバクテリオシン産生乳酸菌とラクトペルオキシダーゼ系活性化の組み合わせ効果	RODRIGUEZ E. TOMILLO J., NUNEZ M., MEDINA M. (CIT-INIA, Madrid, ESP)	A0635A (JAMIF) (1364-5072) J Appl Microbiol	VOL. 83, N. O. 3 PAGE. 389-395 1997	97A0917964, L97341102	JICST			B-0275	○
101	A	Bacillus or Salmonella	Combined effects of pH, nisin, and temperature on growth and survival of psychrotrophic <i>Bacillus cereus</i> .		Jaquette, C. B.; Bauchet, L. R.	Journal of Food Protection	vol. 61 (5): p.563-570	03573164, 960403971	CAB			B-0081	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume,Page	ID	Data Base	Control	Product	L-Number	登録(5桁)
102	B	Listeria monocytogenes or Shigella	Comparison of heat resistance of Listeria monocytogenes in milk as determined by two methods.		Donnelly, C. W.; Briggs, E. H.; Donnelly, L. S.	Journal of Food Protection	vol. 50 (1), p.14-17, 20 Publication Year: 1987	01826755 CAB Accession Number: 870420658	CAB			B-0279	○
103	B	Yersia	Competitive growth of Listeria monocytogenes and Yersinia enterocolitica in milk		Budu-Ameklo, E.; Toora, S.; Ablett, R. F.; Smith, J.	Journal of Food Protection	Vol. 56, No. 8, pp. 528-532.(1993)	AN93:123011 CABA.DN930463158	CABA			B-0308	○
104	A	Clostr	Physicochemical Characteristics and Polyphosphates to the Microbial Safety of Pasteurized Cheese	低湿殺菌したチーズスプレッドの微生物安全性に対する組成、物理化学的特性及びポリリン酸塩の影響	ECKNER K F, DUSTMAN W A, RYAN R, ODRIGUEZ A A	J Food Prot	VOL. 57, No. 4 PAGE. 295-300 1994	CN 94A0445199, C94194202	JCST			B-0326	○
105	B	Listeria monocytogenes or Shigella	Control of Listeria monocytogenes in the rind of Taleggio, a surface-smear cheese, by a bacteriocin from Enterococcus faecium 7C5		Giraffa, G.; Carminati, D.	Sciences des Aliments	vol. 17 (4), p.383-391 Publication Year: 1997	03468228 CAB Accession Number: 980400016	CAB			B-0030	
106	B	Bacillus or Salmonella	Indicator response with microbial growth in pasteurized milk		Wells, J. H.; Barrett, E. L.; Tarr, P. P.	Journal of Food Processing and Preservation	vol. 11 p.309-324	01943748 880428378	CAB			B-0205	
107	C	Bacillus or Salmonella	Decrease of Salmonella typhimurium in skum milk and egg by heat and ultrasonic wave treatment		Wigley, D. M.; Llorca, N. G.	Journal of Food Protection	vol. 55 (9), p.878-880	02614854 920455713	CAB			B-0342	○
108	C	Bacillus or Salmonella	Destiny of inoculated Salmonella typhimurium and S. dublin in fermenting colostrum.	産駒中初乳内の検出サルモネラの消長	成能家, 石川秀明, 吉田秀徳, 渡辺万寿, 岡田文雄, 菊地仁司	日本獣医学会雑誌	VOL.40,NO.11 PAGE.798-800 1997	88A0071202, L89051728	CAB			B-0156	
109	B		Destruction of atypical mycobacteria in milk by infrared pasteurization.		Podnyakova, V. N.; Kessich, Yu. Ya.; Khomenko, V. I.	Veterinariya, Kiev, USSR	(1987) Vol. 62, pp. 18-20. 9 ref.		JOIS			B-0429	
110	A		Detection and growth of enteropathogenic Escherichia coli in soft ripened cheese.		FANTASIA L.D., MESTRANDREA L., SCHRADER J.P., YAGER J.	Appl Microbiol	A0427A (APMBA) (0005-4919) 1975	VOL.29,NO.2 PAGE.179-185 1975	CN 75A0270991, C75283031	CAB		#000078*	
111	A	Bacillus or Salmonella	Deterioration in milk quality due to psychrotrophic Bacillus cereus during storage at low temperatures.		Nagesan, L.; Salvajunen, R.; Kumar, V. U.; Kumar, S. U.	Chemos. Microbiologie, Technologie der Lebensmittel	vol. 12 (6), p.168-170	02443008 910448188	JC			E-157	
112	A	Listeria monocytogenes or Shigella	Development of a predictive model for growth of Listeria monocytogenes in a skim milk medium and validation studies in a range of dairy products.		Murphy, P. M.; Res, M. C.; Harrington, D.	Journal of Applied Bacteriology	vol. 80 (5), p.557-564 Publication Year: 1996	03273913 CAB Accession Number: 960404105	CAB			E-152	○
113	E	Yersia	Development and survival of Yersinia enterocolitica in pasteurized milk and ice cream		Slevchav, G.	Veterinariya (Minsk) Nauki	Vol. 23, No. 6, pp. 77-85.(1986)	AN8:95081 CABA.DN862285193	CAB			C-0055-E-46	
114	B	Bacillus or Salmonella	production by psychrotrophic Bacillus cereus present in reconstituted milk-based infant formula		Rowen NJ, Anderson JG	Lett Appl Microbiol (ENGLAND)	Feb 1998, 26 (2) p161-5	09498251 98231161	MEDLINE			E-142	○
115	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	CAB			B-0604	○
116	A and E	Listeria monocytogenes or Shigella 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) p1503-6	07996697 94365243	CAB			B-0445	○
117	E	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		Methiev, F.; Michel, M.; Lebrini, A.; Lefebvre, G.	International Journal of Food Microbiology	vol. 22 (2/3), p.155-172 Publication Year: 1994	03103421 CAB Accession Number: 950405591	CAB			A-0129	○
118	B	Listeria monocytogenes or Shigella	Effect of the bacteriocinose system on Listeria monocytogenes behavior in raw milk at refrigeration		Gaya P, Medina M, Nunez M	Appl Environ Microbiol (UNITED STATES)	Nov 1991, 57 (11) p3355-60.	06880796 92143808	CAB			B-0458	○
119	B and D	Listeria monocytogenes or Shigella	Effect of water activity, pH and lysozyme on the growth of some pathogenic bacteria in Cottage and Kashir cheeses.		Lawson, J. M.; El-Difrawy, E. A.; Osman, H. M.; Dabever, J.	Alexandria Journal of Agricultural Research	vol. 40 (1), p.149-157 Publication Year: 1995	03157984 CAB Accession Number: 960400222	MEDLINE			B-0319	
120	B	Listeria monocytogenes or Shigella	Effect of medium-chain fatty acids in mould ripened cheese on the growth of Listeria monocytogenes.		Kinderlerer JL, Matthias HE, Finner P.	J Dairy Res (ENGLAND)	Nov 1996, 63 (4) p593-606	09252216 97087305	CAB			B-0117	○
121	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	MEDLINE			B-0401	
122	B	Listeria monocytogenes or Shigella	Effect of the bacteriocinose system on Listeria monocytogenes behavior in raw milk at refrigeration		Gaya, P.; Medina, M.; Nunez, M.	Applied and Environmental Microbiology	vol. 57 (11), p.3355-3360 Publication Year: 1991	02586472 CAB Accession Number: 920454440	CAB			B-0415	○
123	B		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. 6, No. 4, pp. 351-361, 16 ref. ISSN 0168-		CAB			B-0497	○
124	B	Bacillus or Salmonella	Effect of added moisture on the heat resistance of Salmonella anatum in milk chocolate.		Barrile JC, Cone JF	Appl Microbiol (UNITED STATES)	Jan 1970, 19 (1) p177-8	00596239 70114382	CAB			B-0498	
125	B	Staphylococcus	Effect of BHA, BHT and potassium sorbate on growth of Staphylococcus aureus in a model system and process cheese.	プロセスチーズとモデル系におけるBHA,BHTおよびソルビン酸カリウムのStaphylococcus aureusの発育に及ぼす影響	PARADA J L, CHIRIFE J, MAGRINI R C (Univ. Buenos Aires)	E0046A (JFPFD) (0362-028X) J Food Prot	VOL.45,NO.12 PAGE.1108-1111 1982	83A0058467, C83053271	CAB			B-0457	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume,Page	ID	Date Base	Control	Product	L-Number	全体(5社)
126	A	Clostr	Effect of heat treatment regimes of processed cheese on <i>Clostridium tyrobutyricum</i> and <i>Cl. sporogenes</i> spores		Gudkov, A. V.; Dolidze, G. G.; Kraevaya, N. N.; Zakharova, N. P.	Trudy, Vsesoyuznyi Nauchno-issledovatel'skii Institut Masloel'noi i Syrod'noi Promyshlennost	No. 11, pp. 38-43, 87.(1973)	AN77.21453 CABA.DN77043 4335	CAB			B-0311	
127	D	Bacillus or Salmonella	Effect of heat-shock on germination of spores of <i>Bacillus</i> spp. in milk.		Ragaraman, R.; Shankar, P. A.; Laxminarayana, Hemalaksh	Indian Journal of Dairy Science	vol 40 (2): p.308-314	01944118 880426836	CABA			B-0075	○
128	E		Effect of High Hydrostatic Pressure on <i>Escherichia coli</i> and <i>Pseudomonas fluorescens</i> Strains in Ovine Milk.		FELIPE X. FERRACUT V. GUAMIS B (Univ. Autonoma de Barcelona, Barcelona, Spain)	CO282A (JDSCA) (0022-0302) J Dairy Sci	VOL.80,NO.10 PAGE.2297-2303 1997	CN 98A0078794, C98154319	CAB			A-0310	○
129	B	Staphylococcus	Effect of High Hydrostatic Pressure on <i>Staphylococcus aureus</i> 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	KARATAS S (Univ. Gaziantep, Gaziantep, Turkey)	CO838B (D260-8774) J Food Eng	VOL.33,NO.3/4 PAGE.257-262 1997	98A0184554, C98114254	JIC			A-0283	
130	C	Yersi	Effect of high-temperature short-time pasteurization, freezing and thawing and constant freezing on the survival of <i>Yersinia enterocolitica</i> in mould ripened cheese	牛乳中の <i>Yersinia enterocolitica</i> の生育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-Ampo, E.; Ablett, R. F.; Smith, J.	Journal of Food Protection	VOL. 55, N O. 10 PAGE. 803-805 1992	CN 93A0029402, C93153934	JOMS			A-0334	○
131	A		Effect of high-temperature, short-time (HTST) pasteurization on milk containing low numbers of <i>Mycobacterium paratuberculosis</i> .		ROWE M T (Queen's Univ. Belfast, GBR); BALL H J (Dep. Agriculture for Northern Ireland, Belfast, GB)	CO081C (LAMIE) (0266-8254) Lett Appl Microbiol	VOL.26,NO.2 PAGE.166-170 1998	CN 98A0404074, C98154167, L98190641	JICST			E-30	○
132	E		Effect of lactic cultures on <i>Escherichia coli</i> in swiss' milk stored at low temperatures.		Chavari F.J. et al.	Int J Food Microbiol	1991 Aug.13(4):309-14.	PMID: 1911088; UI: 92001132.	CABA			E-29	○
133	C	Listeria monocytogenes or Shigella	Effect of medium-chain fatty acids in mould ripened cheese on the growth of <i>Listeria monocytogenes</i> .	かび熟成チーズ中の中鎖脂肪酸がリステリア菌の増殖に及ぼす影響	Kinderlerer, J. L.; Matthias, H. E.; Finner, P.	Journal of Dairy Research	VOL. 63, N O. 4 PAGE. 593-606 1996	96A0976734, C97044235	CABA			#000034*	○
134	E	Clostr	Effect of metabolic products of <i>Streptococcus faecalis</i> on development of butyric acid bacteria		Bovykina, V. S.	Trudy, Vologodskii Molochnyi Institut	No. 64, pp. 8-11.(1972)	AN73.33594 CABA.DN72040 1554	JICST			C-0084	
135	E		Effect of milk volatile compounds on growth of <i>Escherichia coli</i> in milk.		Bhalla, S. K.; Reddy, N. S.; Ranganathan, B.	Egyptian Journal of Dairy Science	(1985) Vol. 13 No. 2, pp. 121-126 12 ref. ISSN: 0301-8571		CABA			C-0060	
136	A	Clostr	Effect of nisin on microorganisms causing spoilage of evaporated milk.		Efimova, V. A.; Redeeva, I. A.; Anatskaya, A. G.	Trudy, Vsesoyuznyi Nauchno-issledovatel'skii Institut Molochnoi Promyshlennost	Vol. 32, pp. 46-49.(1973)	AN74.15005 CABA.DN73040 6233	CAB			A-0187-#000121*	
137	B	Clostr	Effect of nisin and clostridia and mixtures of these salts on the growth of coliform bacteria. Results of model experiments related to gas defects in		Galesfoot, T. E.; Hessing, F.	Netherlands Milk and Dairy Journal	Vol. 37, No 1/2, pp.1-9.(1983)	AN83.21437 CABA.DN83048 5443	CABA			B-0282	○
138	C	Clostr	Effect of non-salting of Cheddar cheese made with induced starter failure on growth of clostridia 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eddarチーズの塩添加がクロストリジウム属に及ぼす影響とプロセスチーズの保存性	Ibrahim, G. F.	Journal of Food Protection	VOL. 45, N O. 4 PAGE. 356-359, 362 1982	CN 82A0282428, C82233076, K82081541	CABA			B-0210	○
139	E		Effect of pasteurization on infectivity of <i>Cryptosporidium parvum</i> oocysts in water and milk.		Harp, J. A.; Feyer, R.; Pesch, B. A.; Jackson, G. J.	Applied and Environmental Microbiology	(1996) Vol. 62, No. 8, pp. 2868-2868 13 ref. ISSN: 0099-2240		JICST			B-0148	○
140	C	Clostr	Effect of pH, temperature, cooking salt concentration and water activity on development of anaerobic sporeformers causing cheese spoilage		Perfi'ev, G. D.; Shilar, G. G. (EDITOR)	Povyshenie effektivnosti i kachestva v syrod'noi	pp. 62-67,105.(1983)	AN83.20280 CABA.DN82048 4113	CAB			B-0325	
141	C and E	Listeria monocytogenes or Shigella and Staphylococcus	Effect of Polyphosphate and Sodium Chloride on the Growth of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in Ultra-High Te	ポリリン酸塩と塩化ナトリウムがUHT殺菌乳中の <i>Listeria monocytogenes</i> と <i>Staphylococcus aureus</i> の生育に及ぼす影響	RAJKOWSKI K T, CALDERONE S M, JONES E (ARS, USDA, PA)	CO282A (JDSCA) (0022-0302) J Dairy Sci	VOL. 77, N O. 8 PAGE. 1503-1508 1994	95A0488073, C95253903	CABA			#000004*	○
142	C	Bacillus or Salmonella	Effect of storage temperature on microbial quality of infant milk.		Adoola, K. F.; Adunni, O. O.	Journal of Tropical Pediatrics	vol. 44 (1): p.54-55 (1997)	03521354 980402297	CAB			A-0171	取り寄せ中
143	E		Effect of storage temperature on microbiological changes in different types of butter.		Jensen, H.; Danmark, H.; Mogensen, G.	Milchwissenschaft	1997, Vol. 26, No. 8, pp. 482-484 3 fig., 1 tab. 4 ref. ISSN: 0026-3222		CAB			B-0200	○
144	C	Clostr	Effect of storage temperature, nisin and some physico-chemical factors on development of sporulating anaerobes in processed cheeses		Gudkov, A. V.; Kudryashova, M. M.; Dolidze, G. G.	Trudy, Vsesoyuznyi Nauchno-issledovatel'skii Institut Masloel'noi i Syrod'noi Promyshlennost	No. 11, pp. 43-47, 87-88.(1973)	AN77.21454 CABA.DN77043 4340	CAB			B-0028	
145	B and D	Bacillus or Salmonella	Effect of Storage Temperature and Ingredients on Growth of <i>Bacillus cereus</i> in Coffee Creamers	貯蔵温度と成分がコーヒーリーマの <i>Bacillus cereus</i> の成長に及ぼす影響	FELIJO S C, COTTON L N, WATSON C E, MARTIN J H	J Dairy Sci	VOL.80,NO.8 PAGE.1546-1553 1997	97A0678064, C98074337, K98052923	CABA			A-0327	○

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146	A	Clostr	Effect of temperature and pH on the destruction of lactic acid bacteria and contaminating flora during heat treatment of yoghurt and quark		Fueller, O.; Puhar, Z.	Schweizerische Milchwirtschaftliche Forschung	Vol. 1, pp.29-35.(1972)	AN73.34200 CABA.DN73040 2372	CAB			A-0107	
147	C	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	CAB			A-0287	
148	C		Effect of temperature, salt concentration, and pH on growth of Escherichia coli O157:H7 in skim milk		El-Gazzar, F. E.	Assiut Journal of Agricultural Sciences	(1997) Vol. 24, No. 2, pp. 49-60. 15 ref. ISSN: 1110-xxxx		CAB			C-0202	
149	C	Staphylococcus	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, NATARA J.B, GROVER S (National Dairy Research Inst., Haryana, IND)	C0005A (JFDAZ)	VOL.55,NO.1 (0022-1147) J Food Sci 1990	90A0300224, C90133386	CAB			C-0203	
150	A	Staphylococcus	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 K T, SCHULTZ F, NEGRON F, DICELLO A (ARS, U.S. Dep. Agriculture, Pennsylvania)	C0115B (0149-6085) J Food Saf	VOL.14,NO.3 PAGE 219-227 1994	94A0804828, C94333949, K95022132	JICST			C-0068	
151	B		Effect of water activity, pH and lysozyme on the growth of some pathogenic bacteria in Cottage and Karish cheeses.		Darwish, S. M.; El-Difraay, 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			C-0219	
152	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. 16, No. 2, pp. 369-375. 8 ref. ISSN: 0301-xxxx		JOIS			A-0344	
153	D	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	JOIS			A-0185	
154	D		Effectiveness of salt, pH, and diacetyl as inhibitors for Escherichia coli O157:H7 in dairy foods stored at refrigeration temperatures.		Guraya, R.; Frank, J. F.; Hassen, A. N.	Journal of Food Protection	(1998) Vol. 61, No. 9, pp. 1098-1102. 24 ref. ISSN: 0362-028X		CAB			C-0213	○
155	E	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: 98D404481	CAB			A-0105	○
156	E	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: 97D401101	JICST			A-0100	
157	B	Listeria monocytogenes or Shigella	Growth Temperature and Cell Morphology on Thermotolerance of Listeria monocytogenes Cells	牛乳に懸濁したListeria monocytogenes細胞の耐熱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, N O. 6 PAGE. 2 065-207 1 1998	98A0578732, C98233377, L98250941	CAB			B-0421	○
158	E	Listeria monocytogenes or Shigella	Effects of acid type and salt TM2341 on Listeria monocytogenes in a Queso Blanco type of cheese.		Gass, K. A.; Prasad, B. B.; Schlyter, J. H.; Ujtes, H. E.; Farley, N. Y.; Luchansky, J. J.	Journal of Food Protection	vol. 58 (7): p.737-741 Publication Year: 1995	03141634 CAB Accession Number: 95D406367	CAB			B-0132	○
159	B	Listeria monocytogenes or Shigella and V	Effects of homogenization pressure on the survival and growth of some food spoilage and pathogenic microorganisms.	殺菌の食品汚染菌、病原菌の生存に及ぼすホモジナイズ圧力の影響	CAVACCIOTTI R, GUERZONI M E (Univ. Bologna, Bologna, ITA); SINIGAGLIA M (Univ. Bari, Foggia, ITA); ANGELINI P (Niro Sot. S. p. A., Roma, ITA)	C0081C (LAME) (0266-8254) Lett Appl Microbiol	VOL. 18, N O. 6 PAGE. 3 19-322 1994	94A0601668, C94314133, L94331762	CAB			C-0215	○
160	B	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	JICST			A-0093	○
161	B	Listeria monocytogenes 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の生育に及ぼすPseudomonas fluorescensの効果	QUINTO E J, FRANCO C M, FENTE C A, VAZQUEZ B I, CEPEDA A (Univ. Santiago de Compostela, Lugo, ESP)	D0866A (0003-925X) Arch Lebensmittelhyg	VOL. 47, N O. 5 PAGE. 1 07-110 1996	96A1006854, C97024210, L97020881	CAB			E-96	
162	B	Bacillus or Salmonella	Effects of sub-lethal heat-shock, -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) p571-80	01556376 72175455	CAB			B-0114	○
163	B and C		Effects of Temperature and Oxygen Tension on Growth of Escherichia coli in Milk		GOLDBERG J J, BRAMLEY A J, SJOGREN R E, PANKEY J W (Univ. Vermont, Burlington)	C0282A (JDSCA) (0022-0302) J Dairy Sci	VOL.71,NO.11 PAGE 3336-3346 1994	CN 95A0230942, C95193611, L95182044	JICST			B-0407	○
164	B	Listeria monocytogenes or Shigella	Efficacy of milk pasteurization.		Gritsenko, T. T.; Teradi, A. K.; Kondrat'ev, I. A.; Chernyeva, V. B.	Gigiena i Sanitariya	(No. 3) p.104-106 Publication Year: 1977	00598985 CAB Accession Number: 77D438024	MEDLINE			A-0087	
165	E	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トeria菌(Listeria monocytogenes)の除去	Ennahar, S.; Kuntz, F.; Strasser, A.; Bergentzle, M.; Hesselmann, C.; Stahl, V.	B0863A (0950-5423) Int J Food Sci Technol	VOL. 29, N O. 4 PAGE. 3 95-403 1994	95A0049195, C95063364, N95030885	JICST			C-0051	

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume/Page	ID	Data Base	Control	Product	L-Number	登録(有)
166	D	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.; Muir, D. D.	Milchwissenschaft	vol. 41 (7) p.403-405	01796413 860417140	JOIS			B-0514	○
167	B	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.; Muir, D. D.	Milchwissenschaft	vol. 41 (8) p.474-478	01796414 860417141	CAB			C-0214	○
168	B	Bacillus or Salmonella	Elucidation of the inhibitory factors of yogurt against <i>Salmonella typhimurium</i> .		Rubin HE; Vaughan F	J Dairy Sci (UNITED STATES)	Dec 1979 62 (12) p1873-9	03120376 80160629	CAB			C-0047	○
168	B	Listeria monocytogenes or Shigella	Advanced thermal destruction of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> by the		Kameu, 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	JICST			C-0207	○
170	A		Enterobacteriaceae found in high numbers in fish, minced meat and pasteurised milk or cream and the presence of toxin encoding genes.		Lindberg, A. M.; Ljungh, A.; Ahme, S.; Lofdehl, S.; Molin, G.	International Journal of Food Microbiology	(1998) Vol. 39, No. 1/2, pp. 11-17. 29 ref. ISSN: 0168-1605		CAB			B-0147	○
171	A	Yersi	Enterotoxin production and thermal resistance of <i>Yersinia enterocolitica</i> in milk.		Francis, D. W.; Spaulding, P. L.; Lovvick, J.	Applied and Environmental Microbiology	Vol. 40, No. 1, pp.174-176. (1980)	AN8023154 CABA, DN800462185	CAB			B-027B	○
172	B	Yersi	Enterotoxin production in milk at 22 and 4 °C by <i>Escherichia coli</i> and <i>Yersinia enterocolitica</i> .		OLSVIK (National Inst. Public Health, Oslo); KAPPERUD G (Univ. Oslo)	A0437A (AEM) (0099-2340) Appl Environ Microbiol	VOL.43, NO.5 PAGE.997-1000 1982	CN 82A0420449, C82323154, L82210845	JOIS			A-0094	○
173	E	Yersi	Control in Milk by the Lactoperoxidase System: a		FARRAG S A, MARTH E H	Lebenem Wiss Technol	VOL. 25, N O. 3 PAGE. 2 01-211 1992	CN 92A0658153, C93064075	CAB			C-0123	○
174	C	Listeria monocytogenes or Shigella	Evaluation of lactic acid and monolaurin to control <i>Listeria monocytogenes</i> on Stracchino cheese.		Stecchini, M.; Luch, R. d.; Bertoluzzi, G.; Torre, M. del	A0012B (0740-0020) Food Microbiol	VOL. 13, N O. 6 PAGE. 4 83-488 1996	97A0164014, C97054221	CAB			C-0223	○
175	E	Bacillus or Salmonella	Evidence for increased thermostability of <i>Bacillus cereus</i> enterotoxin in milk.		Baker, J. M.; Griffiths, M. W.	Journal of Food Protection	vol. 58 (4) p.443-445	03058727 951301987	CAB			B-0110	○
176	C and E	Listeria monocytogenes or Shigella	Experimental study of <i>Listeria monocytogenes</i> in foods.	リステリア菌による食品の汚染に関する一考察	小寺正樹 (岡山県立健康環境保健所)	F0522A (SHEKA) (0559-8974) 食品衛生研究	VOL. 39, N O. 7 PAGE. 4 7-54 1989	89A0542820, J89112637, K89111826	JICST			B-0125	○
177	C	Campy	Experiments on the survival of <i>Campylobacter jejuni</i> and <i>C. coli</i> in Bulgarian yogurt.		Jonkova, G.; Jonkova, G.	Veterinarna Sbirka	vol. 87, No. 9, pp. 48-50. (1989)	AN9059310 CABA, DN902220666	JIC			A-0131	○
178	B	Listeria monocytogenes or Shigella	Factors influencing survival of <i>Listeria monocytogenes</i> in milk in a high-temperature short-time pasteurizer.		Daley, E.; Coates, F.; Emmons, D. B.	Journal of Food Protection	vol. 55 (12) p.948-951 Publication Year: 1992	02666881 CAB Accession Number: 930457976	JICST			A-0176	○
179	A	Bacillus or Salmonella	Factors affecting germination and growth of <i>Bacillus cereus</i> spores in milk.		Helmy ZA; Abd-El-Bakey A; Mohamed El	Zentralbl Microbiol (GERMANY, WEST)	1984, 139 (2) p135-41	04266679 84226621	CAB			A-0212	○
180	B	Clostr	Factors affecting the viability of butyric acid bacteria with special regard to keeping quality of processed cheese.		Pulay, G.	Deutsche Milchwirtschaft-Zeitung	Vol. 95, No. 1/2, pp. 8-11. 14-18. (1974)	AN7418864 CABA, DN740408677	JICST			A-0212	○
181	C and E		Factors influencing mean lethal rates of microbial cells in soft-serve ice cream during freezing.		Foley J, et al.	J Dairy Sci.	1965 Sep;48(9):1196-201.	PMID: 5320755, UI: 66040702	CABA			A-0235	○
182	B		Factors of importance to the development and control of bacterial deterioration of raw		Mogensen, G.	Miljøtilrettelæring on Akakauskirje	Vol. 44, No. 1, pp. 42-49. (1986)	AN8747136 CABA, DN870421678	CAB			A-0144	○
183	A	Listeria monocytogenes or Shigella	Fate of <i>Listeria monocytogenes</i> during manufacture and ripening of semi-hard cheese.		Dominguez, L.; Garayzabal, J. F.; Fernandez Vazquez, J. A.; Blanco, J. L.; Suarez, G.	Letters in Applied Microbiology	vol. 4 (6): p.125-127 Publication Year: 1987	01943710 CAB Accession Number: 880428341	MED			A-0328	○
184	C	Listeria monocytogenes or Shigella	Fate of <i>Listeria monocytogenes</i> during the manufacture of Mozzarella cheese.		Buzzzi, M. M.; Johnson, M. E.; Marth, E. H.	Journal of Food Protection	vol. 55 (2) p.80-83 Publication Year: 1992	02525228 CAB Accession Number: 920451235	JICST			E-61	○
185	E	Listeria monocytogenes or Shigella	Fate of <i>Listeria monocytogenes</i> during the manufacture, ripening and		Papegeorgiou, D. K.; Marth, E. H.	Journal of Food Protection	1, 52 (2) p.82-87 Publication Year: 1989	02201904 CAB Accession Number: 900438643	CABA			A-0060	○
186	C	Listeria monocytogenes or Shigella	Fate of <i>Listeria monocytogenes</i> during the manufacture and ripening of		Yousef AE; Marth EH	J Dairy Sci (UNITED STATES)	Dec 1990, 73 (12) p3351-6	06602752 91286524	CABA			B-0202	○
187	B	Listeria monocytogenes or Shigella	Fate of <i>Listeria monocytogenes</i> during the manufacture and ripening of Camembert cheese.		Ryser, E. T.; Marth, E. H.	Journal of Food Protection	vol. 50 (5) p.372-378 Publication Year: 1987	01869670 CAB Accession Number: 870422584	CAB			E-162	○
188	B	Listeria monocytogenes or Shigella	Fate of <i>Listeria monocytogenes</i> during the manufacture and ripening of Parmesan cheese.		Yousef, A. E.; Marth, E. H.	Journal of Dairy Science	vol. 73 (12) p.3351-3356 Publication Year: 1990	02378618 CAB Accession Number: 910445317	CAB			A-0148	○
189	B	Listeria monocytogenes or Shigella	Fate of <i>Listeria monocytogenes</i> during the souging of Ergo, a traditional Ethiopian fermented milk.		Ashenafi M	J Dairy Sci (UNITED STATES)	Mar 1994, 77 (3) p696-702	07901284 94222910	CAB			A-0128	○
190	B	Bacillus or Salmonella	Fate of <i>Bacillus cereus</i> in cultured and direct acidified skim milk and Cheddar cheese.		Mikolajcik, E. M.; Kearney, J. W.; Kristoffersen, T.	Journal of Milk and Food Technology	vol. 36 (6) p.317-320 (1988) Vol. 20, No. 39, pp. 103-109. 22 ref. ISSN: 1012-5973	00135376 730405934	MEDLINE			A-0345	○
191	B		Fate of enteropathogenic <i>Escherichia coli</i> during manufacture and storage of Domiat cheese.		Moustafa, M. K.; Ahmed, A. A. H.; Saad, N. M.	Assiut Veterinary Medical Journal			CAB			B-0141	○
192	B		Fate of <i>Escherichia coli</i> O157:H7 in yoghurt and as affected by nisin or pH or synthetic medium and milk		Abd-El-Ghani, S.; Hosny, I. M.	Universities Journal of Agricultural	(1998) Vol. 6, No. 1, pp. 211-221. 20 ref.		CAB			C-0078	○
193	B	Yersi	Fate of <i>Escherichia coli</i> O157:H7 and <i>Yersinia enterocolitica</i> in the preparation		Aytac, S. A.	Advances in Food Sciences	Vol. 18, No. 1/2, pp. 28-31. (1996)	AN97110469 CABA, DN970403427	MEDLINE			C-0062	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume,Page	ID	Date Base	Control	Product	L-Number	全球(5社)
184	A	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: 890435026	CAB			C-0231	○
195	B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes during the manufacture, ripening and storage of Feta cheese.	フエチーズの製造、熟成及び貯蔵中のListeria monocytogenesの運命	FARRAG S. A., EL-GAZZAR F. E., MARTI H. E. H. (Univ. Wisconsin-Madison, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 52, NO. 2, PAGE. 82-87 1989	89A0328304, C89213591	CAB			C-0061	○
196	B	Listeria monocytogenes or Shigella	Fate of Listeria monocytogenes in sweetened condensed and evaporated milk during storage at 7 or 21°C.	加糖練乳および蒸餾乳中のListeria monocytogenesの7または21°Cでの貯蔵期間における運命	FARRAG S. A., EL-GAZZAR F. E., MARTI H. E. H. (Univ. Wisconsin-Madison, Wisconsin)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 53, NO. 9, PAGE. 747-750, 770 1990	90A0821050, C91233580	JICST			B-0221	○
197	B		Fate of nonpathogenic and enteropathogenic Escherichia coli during the manufacture of colby-like cheese.		KORNACKI J. L., MARTI H. E. H. (Univ. Wisconsin)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 45, NO. 4, PAGE. 310-316 1982	CN 82A0282420, C82233156, K82081539	JICST			A-0004 E-169	○
198	B		Fate of pathogenic and non-pathogenic Escherichia coli strains in two fermented milk products.		FERESU S., NYATI H. (Univ. Zimbabwe Harare, ZWE)	A0635A (JABAA) (0021-8847) J Appl Bacteriol	VOL. 69, NO. 6, PAGE. 814-821 1990	CN 91A0133449, C81153725	JICST			A-0003	○
199	B	Bacillus or Salmonella	Fate of Salmonella enteritidis and Salmonella typhimurium during the fermentation of ergo, a traditional Ethiopian sour milk.		Ashenafi M.	Ethiopian Med J (ETHIOPIA)	Apr 1993, 31 (2) p91-8	07559703, 93292494	JICST			A-0290	○
200	E	Staphylococcus	Fate of staphylococcus aureus in butter.	バターにおけるStaphylococcus aureusの運命	DOHNALEK M. L., MARTI H. E. H. (Univ. Wisconsin-Madison, WI)	D0077A (MILCA) (0026-3788) Milchwissenschaft	VOL. 44, NO. 9, PAGE. 551-555 1989	90A0057758, C90062837	JIC			B-0388	○
201	E	Staphylococcus	Fate of Staphylococcus aureus in whipped butter.	ホイップしたバター中でのStaphylococcus aureusの運命	DOHNALEK M. L., MARTI H. E. H. (Univ. Wisconsin-Madison, WI)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 52, NO. 12, PAGE. 863-866 1989	90A0219760, C90133559	JIC			E-6	○
202	A		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.		MEDLINE			B-0179	○
203	A and D	Yersia	Fate of Yersinia enterocolitica in Kareish cheese.		El-Sharbi, M.; El-Leboudy, A. A.; El-Sayed, M. S.	Journal of the Egyptian Veterinary Medical Association	Vol. 53, No. 1, pp. 145-151, (1993)	AN9453854, CABA, DN940402029	CAB			B-0036	○
204	D	Bacillus or Salmonella	Germination or spores of Bacillus cereus in milk and milk dalyates: effect of heat		Wilkinson G.; Davies FL.	J Appl Bacteriol (ENGLAND)	Sep 1973, 38 (3) p485-98	01571807, 74031780	JOIS			B-0184	○
205	E	Listeria monocytogenes or Shigella	Goat's milk lactoperoxidase system against Listeria monocytogenes.		Zepico, P.; Gays, P.; Nunez, M.; Medina, M.	Journal of Food Protection	vol. 56 (11): p.988-990 Publication Year: 1993	02807103 CAB Accession Number: 940400702	JICST			B-0294	○
206	C	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.; Beni, M.; Mantis, A.	Journal of Food Protection	vol. 59 (11): p.1193-1199 Publication Year: 1996	03334825 CAB Accession Number: 970401033	CAB			B-0355	○
207	B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes at 21 deg C in biofilms with microorganisms isolated from meat and dairy processing		Jeong, D. K.; Frank, J. F.	Lebensmittel-Wissenschaft & Technologie	vol. 27 (5): p.415-424 Publication Year: 1994	02917699 CAB Accession Number: 940404828	CAB			B-0260	○
208	A	Listeria monocytogenes or Shigella	Growth and survival of Listeria monocytogenes during manufacture and storage of Damietta cheese.		Ahmed, A. A. H.; Ahmed, S. H.; Moustafa, M. K.; Saad, N. M.	Assiut Veterinary Medical Journal	vol. 22 (43): p.84-94 Publication Year: 1989	02291818 CAB Accession Number: 900441160	CABA			B-0160	○
209	B	Listeria monocytogenes or Shigella	Growth and survival of Shigella flexneri in common Bangladeshi foods under various conditions of time and		Islam MS, Hasan MK, Khan SI	Appl Environ Microbiol (UNITED STATES)	Feb 1993, 59 (2) p652-4	07489934, 93167834	MEDLINE			B-0053	○
210	B	Listeria monocytogenes or Shigella	Growth and survival of Listeria monocytogenes in market cheeses stored at 4 to 30 deg C		Genigeorgis, G.; Carniciu, M.; Dutulescu, D.; Farver, T. B.	Journal of Food Protection	vol. 54 (9): p.662-668 Publication Year: 1991	02513058 CAB Accession Number: 920450827	CAB			B-0152	○
211	B	Listeria monocytogenes or Shigella	Growth and survival of Listeria monocytogenes in two traditional foods from the United Arab Emirates.		Gohil, 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	CAB			B-0014	○
212	B	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	CAB			B-0245	○
213	B	Listeria monocytogenes or Shigella	Growth and survival of Listeria monocytogenes during making and storage of butter.		Disen, J. A.; Yousef, A. E.; Marth, E. H.	Milchwissenschaft	vol. 43 (8): p.487-489 Publication Year: 1988	02034951 CAB Accession Number: 880430244	CAB			B-0233	○
214	B	Listeria monocytogenes or Shigella	Growth inhibition of Listeria spp. on Camembert cheese by bacteria producing inhibitory substances.		Sulzer, G.; Buisse, M.	International Journal of Food Microbiology	vol. 14 (3-4): p.287-296 Publication Year: 1991	02666473 CAB Accession Number: 930457534	MEDLINE			E-53	○
215	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	CAB			A-0078	○
216	B and D	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	CAB			A-0210	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume/Page	ID	Date Base	Control	Product	L-Number	字体(5社)
217	B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes and Clostridium sporogenes in cottage cheese in modified atmosphere		Chen JH, Hotchkiss JH	J Dairy Sci (UNITED STATES)	Apr 1993, 76 (4) p.972-7	07535700 93253158	CAB			#000190*	○
218	B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in Camembert and other soft cheeses at refrigeration temperatures		Beck JP, Langford SA, Kroll RG	J Dairy Res (ENGLAND)	Aug 1993, 60 (3) p.421-9	07620134 93388936	MEDLINE			#000151*	○
219	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., Dabe, H., Simard, R. E.	International Dairy Journal	vol. 4 (5): p.429-443 Publication Year: 1994	02818698 CAB Accession Number: 940401177	MEDLINE			B-0502	○
220	B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in skin, whole and chocolate milk, and in whipping cream during incubation at 4, 8, 13, 21 and 35 °C		Rosenow, E. H., Marth, E. H.	Journal of Food Protection	vol. 50 (6): p.452-458, 463 Publication Year: 1987	01881722 CAB Accession Number: 870423280	CAB			A-0195	○
221	B	Listeria monocytogenes or Shigella	Growth of Listeria sp. 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-Stauber, N., Gotz, H., Busse, M., Scherer, S.	Applied and Environmental Microbiology	vol. 63 (12): p.4812-4817 Publication Year: 1997	03469704 CAB Accession Number: 980400492	MEDLINE			E-131	○
222	B	Bacillus or Salmonella	Growth and activity of aerobic spore-forming bacteria in boiled milk		R. Shanker, P. A., Laxminarayana, H.	Indian Journal of Dairy Science	vol. 40 (2): p.268-272	01944107 880426809	CAB			E-183	○
223	B	Yersia	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)	AN81:16683 CABA, DN800460958	CAB			A-0320	○
224	B	Staphylococcus	Growth and death of selectadmicroorganisms in ultrafiltered milk	体外ろ過乳中微生物の生育と死滅	HAGGERTY P, POTTER N N (Cornell Univ., New York)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL.49,NO.3 PAGE.235-238,238 1986	88A0356219, C86223222	CAB			B-0423	○
225	B	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シンAの生産	GOMEZ-LUCIA E, BLANCO J L, GOYACHE J, DE LA FUENTE R, VAZQUEZ J A, FERRI 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	CAB			A-0192	○
226	A	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の <i>Staphylococcus aureus</i> の生育とエンテロトキシン生産性	MOUSTAFA M K, MARTH E H (Univ. Wisconsin-Madison)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL.46,NO.3 PAGE.235-237 1983	83A0237800, C83183229, L83124076	CAB			C-0141	○
227	C	Listeria monocytogenes or Shigella	Growth and inactivation of Listeria monocytogenes 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	CABA			C-0166	○
228	D and E	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	DOHNALEK M I, MARTH E H (Univ. Wisconsin-Madison)	C0282A (JOSCA) (0022-0302) J Dairy Sci	VOL.72,NO.9 PAGE.2266-2275 1989	90A0059245, C90072927, L90073007	CAB			A-0173	○
229	D	Staphylococcus	Growth and production of thermostable deoxyribonuclease and enterotoxin by <i>Staphylococcus aureus</i> in milk.	牛乳中の <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, NAMBUDIRPAD V K N (National Dairy Research Inst., India)	D0077A (MILCA) (0026-3788) J Milchwissenschaft	VOL.38,NO.1 PAGE.23-28 1983	83A0155920, C83123262, L83093779	JOIS			E-128	○
230	B	Listeria monocytogenes or Shigella	Growth and survival of listeria monocytogenes 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	A. YOUSSEF, E. MARTH E H (Univ. Wisconsin-Madison, WI, US)	D0077A (MILCA) (0026-3788) J Milchwissenschaft	VOL. 43, NO. 8 PAGE. 487-489 1988	89A0088457, C89073469	JOIS			C-0206	○
231	D	Listeria monocytogenes or Shigella	Growth and Survival of Listeria monocytogenes in Market Cheeses Stored at 4 to 30°C.	4~30°Cで貯蔵された市場チーズ中の <i>Listeria monocytogenes</i> の増殖と生存	MOUSTAFI M, CARNICU M, DUTULESCU D, F. ARVER T B (Univ. California, California)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 54, NO. 9 PAGE. 662-668 1991	91A0841154, C82233415	CAB			E-124	○
232	C		Growth and survival of microbial contaminants in dahi.		Mohanan, K. R., Shanker, P. A., Laxminarayana, H.	Indian Journal of Dairy Science	(1985) Vol. 38, No. 3, pp. 208-216, 20 ref. ISSN: 0019-5146		CABA			E-174	○
233	B	Staphylococcus	Growth and survival of <i>Staphylococcus aureus</i> in Egyptian Domiat 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	MOUSTAFA M K, MARTH E H (Univ. Wisconsin-Madison)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL.46,NO.5 PAGE.412-415,419 1983	83A0302816, C83233244	JICST			A-0264	○
234	B	Yersia	Growth and survival of <i>Yersinia enterocolitica</i> in butter		Slavchev, G.	Veterinarni Sbirka	Vol. 87, No. 3, pp. 50-52 (1989)	AN89:110832 CABA, DN 852234828	JICST			C-0111	○
235	A	Yersia	Growth and survival of <i>Yersinia enterocolitica</i> in yogurt	ヨーグルト中 <i>Yersinia enterocolitica</i> の生育と生存	H. MOUSTAFA M K, EL-BASSIONY T	J Food Prot	VOL. 49, NO. 12 PAGE. 983-985 1986	87A0182771, C87123212	JICST			B-0389	○
236	E	Yersia	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-CL, Knochel-S	Int-J-Food-Microbiol	24(1-2): 137-45, 1984	AN:95217658	CAB			C-0150	○
237	D	Clostridium	Growth and toxin production of <i>Clostridium botulinum</i> type E in milk.		Head-RB Jr, Bradshaw-JG, Francis-DW	J-Dairy-Sci	53(9): 1183-6, 1970	AN:70281865	CAB			C-0109	○
238	C	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, 1980, Vol. I, p.188 (350)	02453307 910448633	Medline			E-69	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume, Page	ID	Data Base	Control	Product	L-Number	全体(5社)
239	C	Staphylococcus	Growth characteristics of Staphylococcus aureus and Escherichia coli in whey from sequentially infected milk.		Mettala-Sandholm, T.; Alivahmas, T.; Kaartinen, L.; Honjonen-Buzalski, T.	Acta Veterinaria Scandinavica	(1990) Vol. 31, No. 2, pp. 169-174. 17 ref. ISSN: 0044-605X		JCST			E-0196	
240	C	Bacillus or Salmonella	Growth characteristics of thermophilic micro-organisms in milk.		Basappa, P.; Shroff, D. N.; Srinivasan, R. A.	Indian Journal of Dairy Science	vol 27 (2); pp.103-108	90357082 760425909	JCST			C-0147	○
241	C	Yersia	Growth characteristics of Yersinia enterocolitica in pasteurized skim milk.		Amin, M. K.; Draughon, F. A.	Journal of Food Protection	Vol. 50, No. 10, pp. 849-852 (1987)	AN88:79572 CABA, DN88042 9038	Medline			C-0118	
242	A and D and E	Yersia	Growth modelling of Listeria monocytogenes and Yersinia enterocolitica in food model systems and dairy products.	食品モデル系および乳製品におけるListeria monocytogenesとYersinia enterocoliticaの生育モデルの構築	GUERZONI M. E. LANCIO TTI R. TORRANI S.; DELL'AGLIO F.	Int J Food Microbiol	VOL. 24, N O. 1/2 PAGE. E. 83-92 1994	CN 95A0107639, C95103935, K95072306, 195090976	CAB			C-0220	○
243	D and E		Growth of Escherichia coli and concentration of iron in an infant feeding formula.		Baltimore, R. S.; Vecchitto, J. S.; Pearson, H. A.	Pediatrics	(1978) Vol. 62, No. 6, pp. 1072-1074. 13 ref. ISSN: 0031-4005		CAB			E-13	
244	A		Growth of Escherichia Coli O157:H7 in the Presence of Pseudomonas fluorescens in Skimmed Milk at 7 or 25C.		WONTOLO, E.; FRANCO, C. M.; FENTE, C. A.; VAZQUEZ, B. L.; CEPEDA, A. (USC Fac. Veterinaria, Spain)	CD135B (0149-6085) J Food Saf	VOL. 16, NO. 4 PAGE. 273-285 1997	CN 97A0532469, C97204315, L97211042	JCST			C-0121	
245	C	Staphylococcus	Growth of lactobacilli, Staphylococcus aureus and Escherichia coli in normal and mastitic milk and whey.		Feng, W. H.; Shi, M. H.; Huang, L. Q.; Shao, Q. J.; Chen, J.	Veterinary Microbiology	(1993) Vol. 37, No. 1/2, pp. 115-125. 19 ref. ISSN: 0378-1135		CAB			E-87	
246	E	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes at 4, 32, and 40°C in Skim Milk and in Retentate and Permeate from Ultrafiltered Skim Milk.	脱脂乳および離れろ過した脱脂乳からの濃縮液およびろ過液中での4, 32および40°CにおけるListeria monocytogenesの成長	EL-GAZZAR F. E. BOHNER H. F. MARTIN E. H. (Univ. Wisconsin-Madison, Wisconsin)	E0048A (JFPRD) (0382-028X) J Food Prot	VOL. 54, N O. 5 PAGE. 338-342, 346 1991	91A0557005, C92112916	CAB			E-75	○
247	B	Listeria monocytogenes	Growth of Listeria monocytogenes at different pH values in uncultured whey or whey cultured with Penicillium camemberti.	非培養水エーあるいはPenicillium camembertiで培養した水エー中の種々のpH値におけるListeria monocytogenesの増殖	T. MARTIN E. H. (Univ. Wisconsin-Madison, WI, US)	B0506A (CJMIA) (0008-4166) Can J Microbiol	VOL. 34, N O. 8 PAGE. 730-734 1988	89A0129380, L89070718	JIC			C-0140	○
248	B and C	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in Camembert and other soft cheeses at refrigeration temperatures.	冷蔵温度でのカンペンベル及びその他のソフトチーズ中のListeria monocytogenesの発育	BACK J. P.; LANGFORD S. A.; KROLL, R. G. (AFRC Nat. Food Research, Reading, GBR)	C0281A (JDRSA) (0022-0299) J Dairy Res	VOL. 60, N O. 3 PAGE. 421-429 1993	93A0765935, C94034178	CAB			E-77	○
249	B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in Milk and its Control by Pediocin 5 Produced by Pediococcus acidilactici ULS.	乳中におけるListeria monocytogenesの発育とPediococcus acidilactici ULSの生産するPediocin5によるその制御	HUANG, J. L.; ACROIX, C. D.; ABA, H.; SIMARD, R. E. (Univ. Laval, Quebec, CAN)	W0531A (0958-6946) Int Dairy J	VOL. 4, N O. 5 PAGE. 429-443 1994	94A0435559, C94194189, K94102106	JICST			C-0027	○
250	B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in naturally-contaminated raw milk.	自然に汚染した生乳におけるListeria monocytogenesの生育	SANDERS M. SANDERS G. W. SPEIRS J. I. (Food Directorate, Health and Welfare Canada, Ontario, CA)	E0549A (0023-6438) Lebensmittelwiss Technol	VOL. 23, N O. 3 PAGE. 252-254 1990	90A0860338, C91203549	JICST			C-0229	○
251	B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in the presence of Pseudomonas fluorescens at 7 or 13°C in skim milk.	7°C, または13°Cの脱脂乳中でのPseudomonas fluorescensの存在下におけるListeria monocytogenesの増殖	MARTIN E. H. (Univ. Wisconsin-Madison, Wisconsin)	E0048A (JFPRD) (0382-028X) J Food Prot	VOL. 52, N O. 12 PAGE. 852-855 1989	90A0219750, C90133557, L90140770	CAB			A-0118	○
252	B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in the Whey Cheeses Myzithra, Anthotyros, and Manouri during Storage at 5, 12, and 22°C.	5, 12及び22°Cで貯蔵中の水エーチーズMyzithra, Anthotyros及びManouriにおけるListeria monocytogenesの増殖	GIORGIOU, D. K.; ORI, M.; MANTIS, A. (Aristotelis Univ. Thessaloniki, Thessaloniki, Greece)	E0048A (JFPRD) (0382-028X) J Food Prot	VOL. 59, N O. 11 PAGE. 1193-1199 1996	97A0178745, C97114320, L97120853	JICST			A-0080	○
253	B	Listeria monocytogenes or Shigella	Growth of Listeria monocytogenes in skim milk.		Ketoh, H.	Japanese Journal of Food Microbiology	vol. 8 (3); p.131-134 Publication Year: 1991	02680147 CAB Accession Number: 930459001	JICST			E-31	○
254	B	Clostr	Clostridium botulinum in process cheese products. I. data acquisition for modeling the influence of pH, sodium chloride, emulsifying salts, fat		Steeg, P. F. ter; Cuppers, H. G. A. M.; Hellemons, J. C.; Pijke, G.; Ter Steeg, P. F.	Journal of Food Protection	Vol. 58, No. 10, pp. 1091-1099 (1995)	AN96:59076 CABA, DN96040 1588	JICST			B-0476	○
255	B	Clostr	Growth of Proteolytic Clostridium botulinum in Process Cheese Products: II. Predictive Modeling	プロセスチーズ製品における蛋白質分解性ボツリヌス菌の生育予測モデリング	TER STEEG P. F., CUPPERS H. G. A. M.	Journal of Food Protection	VOL. 58, N O. 10 PAGE. 1100-1108 1995	CN 96A0127475, C96114294	JICST			A-0269	○
256	B	Bacillus or Salmonella	Growth of Salmonella typhimurium in skim milk concentrates.		Wegmann, G.; Guepfer, J. M.; Amundson, C.	Applied Microbiology	(1972) Vol. 23, No. 1, pp. 82/87		CAB			#000104+	
257	C	Staphylococcus	Growth of Staphylococcus aureus in Khes.	Khesにおける黄色ぶどう球菌の増殖	VARADARAJ M. C.; NAMBU DRIPADY K. N. (National Dairy Research Inst., Bangalore, IND)	E0090C (JFSTA) (0022-1155) J Food Sci Technol	VOL. 23, NO. 3 PAGE. 139-143 1986	87A0086880, C87062994	CABA			E-51	
258	A and E	Staphylococcus	Growth of Staphylococcus aureus in milks and creams with various amounts of milk fat	各種乳脂含有ミルクおよびクリーム中でのStaphylococcus aureusの生育	DOHNALEK M. I.; MARTIN E. H. (Univ. Wisconsin-Madison, WI, US)	E0048A (JFPRD) (0382-028X) J Food Prot	VOL. 52, NO. 8 PAGE. 540-543 1989	89A0527258, C89324022	JICST			B-0268	○

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No	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume Page	ID	Data Base	Control	Product	L-Number	全検(5社)
258	B	Yersi	Growth of Yersinia enterocolitica and Aeromonas hydrophila in acidophilus	アシドフィルスヨーグルト中の Yersinia enterocolitica と Aeromonas hydrophila の増殖	AYTAC S A OEZBAS Z Y	Auset J Dairy Technol	VOL 49, N O. 2 PAGE. 90-92 1994	CN 95A0175558, C95143911	CAB			B-0438	○
260	D	Yersi	Growth of Yersinia enterocolitica at 2° C in a simulated milk medium	乳類似培地での 2° C における Yersinia enterocolitica の生育	ROWE M T	Milchwissenschaft	VOL 44, N O. 5 PAGE. 289-291 1989	CN 89A0462261, L89270471	JICST			E-2	○
261	D	Yersi	Growth of Yersinia enterocolitica at chill temperatures in milk and other	年乳および他の培地中での冷蔵における Yersinia enterocolitica の生育	FRANCK J J. ARCHER P. BANKS J	Milchwissenschaft	VOL 45, N O. 6 PAGE. 503-508 1990	CN 90A0851182, C91123670	CABA			B-0095	○
262	D	Yersi	Growth of Yersinia species in cow's milk		Pavlov, A.	Veterinarna Sbirka	Vol. 87, No. 1, pp. 37-50.(1989)	AN89.83961 CABA.DN892290876	CAB			B-0128	○
263	C	Listeria monocytogenes or Shigella	Growth rate of Listeria monocytogenes and other species of Listeria in the milk at sub-optimum temperatures. Vitesse de croiss	半適温状態における Listeria monocytogenes 及びその他の同じ属の細菌の牛乳中での生育速度	SISWANTO H P, RICHARD J (INRA, Jouy-en-Josas, FRA)	H0103A (LAITA) (0023-7302) Lait	VOL 72, N O. 3 PAGE. 265-275 1992	92A0530360, C92363943	CABA			B-0369	○
264	C	Bacillus or Salmonella	Growth, germination and toxigenic activity of Bacillus cereus in milk products	乳製品におけるセレウス菌の生育、発芽と毒素産生性	WONG H C, CHEN Y L, CHEN C L F	J Food Prot	VOL 51, NO 9 PAGE 707-710 1988	89A0071155, C89062461, L89050689	JICST			B-0155	○
265	C	Listeria monocytogenes or Shigella	Heat resistance of Shigella sonnei in short time pasteurization procedures.		Milyanovskii, A. G., Seliidovkin, D. A., Vasina, T. A.	Trudy, Vsesoyuznyi Nauchno-issledovatel'skii Institut Veterinarnoi Seritarnoi	vol 37 p 89-96 Year: 1970	00035442 CAB Accession Number, 730404039	JICST			A-0234	○
266	C	Listeria monocytogenes or Shigella	Heat resistance of Listeria monocytogenes in naturally infected and inoculated cow's milk.		Kovincic J, Mrđen M, Kamenar-Popovac V, Vujcic JF, Vulić M, Svabic-Vlahovic N, Tierney JJ	Acta Microbiol Hung (HUNGARY)	1991, 38 (1) p3-8	06906530 92238071	JICST			B-0416	○
267	B	Listeria monocytogenes or Shigella	Heat resistance of Listeria monocytogenes in dairy products as affected by the growth medium.		Casadei MA, Esteves de Nitos R, Harrison ST, Geze JE	J Appl Microbiol (ENGLAND)	Feb 1998, 84 (2) p234-9	09574315 98297294	JOIS			A-0163	○
268	A		Heat inactivation of Mycobacterium paratuberculosis in Raw Milk. Are Current Pasteurization Conditions Effective?		STABLE J C, STEADHAM E M, BOLIN C A (Agricultural Res. Serv., U.S. Dep. Agriculture,	AD427A (AEMID) (0099-2240) Appl Environ Microbiol	VOL 63, NO. 12 PAGE 4975-4977 1997	CN 98A0072623, C98114257	MEDLINE			B-0391	○
269	B		Heat resistance characteristics of pathogenic and nonpathogenic strains of E. coli		Singh, R. S., Ranganathan, B	XIX International Dairy Congress and Conference of Dairy	(1974) Vol. 1E, pp. 532-533.		MEDLINE			A-0061	○
270	B	Bacillus or Salmonella	Heat resistance of aerobic spore forming bacteria in milk.		Raju, V. V. R., Kumar, M. K.		vol. 42 (1), p.71-74	02180627 890435769	CAB			E-141	○
271	E	Bacillus or Salmonella	Heat resistance of bacterial spores in dry butterfat in butter/water emulsion and in phosphate buffer.		Fuchs, A., Clausen, M.	Schweizerische Milchschafftsche Forschung	vol. 5 (July), p.91-97	00358875 780428261	JIC			B-0360	○
272	A	Listeria monocytogenes or Shigella	Heat resistance of certain pathogenic bacteria in milk using a commercial plate heat		Evans DA, Hankinson DJ, Litasky W	J Dairy Sci (UNITED STATES)	Dec 1970, 53 (12) p1659-65	01061170 71067160	CAB			B-0198	○
273	A	Clostr	Heat resistance of Clostridium botulinum in acid ingredients and its significance for the safety of chilled foods.		Smelt, J. P. P. M.	Netherlands Milk and Dairy Journal	Vol. 34, No. 2, pp.139-142.(1980)	AN81-18308 CABA.DN800463609	CAB			B-0410	○
274	A		Heat resistance of Escherichia coli in cow and buffalo milk.		Singh, R. S., Ranganathan, B.	Journal of Food Protection	(1980) Vol. 43, No. 5, pp. 376-380. 17 ref. ISSN: 0363-028X		MEDLINE			A-0187	○
275	A		Heat resistance of Escherichia coli in goat milk: a comparison between the sealed capillary tube technique and a laboratory slug flow heat exchanger.		Clement, F., Parente, E., Ricciardi, A., Addeno, G., Moroni, M.	Italian Journal of Food Science	(1995) Vol. 7, No. 3, pp. 235-243. 14 ref. ISSN: 1120-1770		CAB			A-0186	○
276	B	Listeria monocytogenes or Shigella	Heat resistance of Listeria monocytogenes in dairy products as affected by the growth medium.	生育培地に影響を受ける乳製品中の Listeria monocytogenes の耐熱性	M A DE MATOS R E HARRISON S T, GAZE J	J Appl Microbiol	VOL 84, N O. 2 PAGE. 234-239 1998	98A0404047, C98154213, L98190759	CAB			A-0051	○
277	C	Listeria monocytogenes or Shigella	Heat Resistance of Listeria monocytogenes Suspended in Milk.	乳中 Listeria monocytogenes の加熱処理に対する抵抗性	船渡川生次, 羽石博行, 針谷光二 (栃木県畜産肉類課) 井上智 (予防医研)	Y0220A (0446-6454) 日本獣医衛生学会誌	VOL 45, N O. 10 PAGE. 792-795 1992	92A0772608, J93023438	MED			B-0276	○
278	E	Bacillus or Salmonella	Heat resistance of Salmonella in dried milk		McDonough FE, Hargrove RE	J Dairy Sci (UNITED STATES)	Oct 1968, 51 (10) p1587-91	00353661 89009176	CAB			#000096*	○
279	B	Bacillus or Salmonella	Heat resistance of Salmonella typhimurium and Salmonella senftenberg 775W in milk chocolate		Goepfert JM, Bizze RA	Appl Microbiol (UNITED STATES)	Dec 1968, 16 (12) p1939-40	00965573 69061674	CAB			E-3	○
280	B	Bacillus or Salmonella	Heat resistance of salmonellae in concentrated milk		Dege CA, Goepfert JM, Amundson CH	Appl Microbiol (UNITED STATES)	Feb 1972, 23 (2) p415-20	01498992 72157560	JICST			C-0087	○
281	B	Clostr	Heat resistance of spores of clostridia isolated from Gouda cheese		Toyoda, S., Kobayashi, Y., Ahiko, K.	Japanese Journal of Zootechnical Science	Vol. 61, No. 7, pp.399-405.(1990)	AN81-24888 CABA.DN810444562	JICST			E-181	○
282	A	Yersi	Heat resistance of Yersinia enterocolitica in milk		Slavchev, G.	Veterinarna Sbirka	Vol. 87, No. 2, pp. 46-48.(1989)	AN89.96129 CABA.DN892293053	MEDLINE			B-0180	○
283	A and E	Yersi	Heat resistance of Yersinia species in milk		Pavlov, A.	Veterinarna Sbirka	Vol. 87, No. 4, pp. 13-16.(1989)	AN90.23160 CABA.DN902220338	MEDLINE			B-0179	○
284	C	Bacillus or Salmonella	Heat resistance parameters for spores of some Bacillus species in milk		Shehata, A. E., Khalafalla, S. M., Elmagdoub, M., N. L. Hofi, A. A.	Milchwissenschaft	vol. 32 (3), p.136-139	00479018 770433275	CABA			B-0417	○
285	C	Bacillus or Salmonella	Heat resistant mesophilic microorganisms		Martin, J. H.	Journal of Dairy Science	vol. 64 (1), p.149-156	00994524 810466080	CABA			B-0387	○

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286	C	Bacillus or Salmonella and	Heat resistant psychrotrophic microorganisms.		Collins, E. B.	Journal of Dairy Science	vol. 64 (1) p.157-180	00994525 810466081	CABA		yoghurt	E-145	○
287	A	Staphylococcus	Heat survivor curves of food-borne bacteria suspended in commercially sterilized whole milk. II. Bacteria other than Salmonellae.		Dabbas, R.; Moets, W. A.; Edwards, V. M.	Journal of Dairy Science	(1971) Vol. 54, No. 12, pp. 1772-1779. ISSN: 0022-0302		CABA			B-0469	○
288	E	Bacillus or Salmonella	Heat survivor curves of food-borne bacteria suspended in commercially sterilized whole milk. I. Salmonellae.		Dabbas R; Moets WA; Edwards VM	J Dairy Sci (UNITED STATES)	Nov 1971, 54 (11) p1583-8	01013547 72042855	CAB			A-0110	○
289	A	Listeria monocytogenes or Shigella	Heat tolerance of free living and of intracellular Listeria.		Ly TM; Muller HE	Zentralbl Hyg Umweltmed (GERMANY, WEST)	Dec 1989, 119 (3) p272-6.	05788757 90180100	CAB			B-0481	○
290	A and D	Listeria monocytogenes or Shigella	High-temperature short-time pasteurization inactivates Listeria monocytogenes.	高温滅菌処理はListeria monocytogenesを不活性化す	LOVETT J, BRADSHAW J, G, FRANCI S, D, W, CRAWFORD R, G, MESSER J, W (Food and Drug Administration, Ohio); WESLEY I, V, VANDERMAATEN M, J (Ohio)	E0048A (JFPFD) (0362-028X) J Food Prot	VOL. 53, No. 9 PAGE. 734-738 1990	90A0921047, C91233548	CAB			C-0009	○
291	D and E		Human exposure to Mycobacterium paratuberculosis via pasteurised milk: a modelling approach.		Nauta MJ, et al.	Vet Rec.	1998 Sep 12;143(11)293-6.	PMID: 9789344; UI: 99005773.	CAB			B-0219	○
292	A	Bacillus or Salmonella	Isolation and characterization of heat-resistant psychrotrophic bacteria in Oregon Grade A raw milk.		Meer, R. R.; Woodburn, M. J.; Bodyfelt, F. W.	Dairy, Food and Environmental Sanitation	vol. 13 (11): p.631-637 Publication Year: 1993	02879487 940403300	CAB			A-0044	○
293	B		In vitro antibacterial effect of yogurt on Escherichia coli.		Kotz, C. M.; Peterson, L. R.; Moody, J. A.; Savaiano, D. A.; Levitt, M. D.	Digestive Diseases and Sciences	(1990) Vol. 35, No. 5, pp. 630-637. 21 ref. ISSN: 0163-2116		MEDLINE			C-0146	○
294	B	Listeria monocytogenes or Shigella	In vitro studies on the inhibition of the growth of Shigella sonnei by Lactobacillus casei and Lact. acidophilus.	Lactobacillus caseiとLact. acidophilusによるShigella sonnei増殖阻害のin vitro研究	APPELLA M, C, GONZALEZ S, N, DE MACIAS M, E, N, ROMERO O, N, OLIVER G (Centro de Referencia para Lactobacilos (CERELA), Tucuman, Argentina)	A0635A (JABAA) (0021-8847) J Appl Bacteriol	VOL. 73, No. 6 PAGE. 480-483 1992	93A0122923, L93170741	MED			E-192	○
295	E	Listeria monocytogenes or Shigella	Inactivation of Listeria monocytogenes by lactoferrin, a potent antimicrobial peptide derived from bovine milk.		Wakabayashi, H.; Bellamy, W.; Takase, M.; Tomita, M.	Journal of Food Protection	vol. 55 (4): p.238-240 Publication Year: 1992	02549488 CAB Accession Number: 920452375	CAB			B-0431	○
296	B		Inactivation of Escherichia coli by combining pH, ionic strength and pulsed electric fields.		YEE Wai-chun, H.; Pothakamary, U. R.; Cheng Fu-Jung; Barbero-Canovas, G. V.; Swenson, B. G.; Mercado, H. V.	Food Research International	(1996) Vol. 29, No. 2, pp. 117-121. 20 ref. ISSN: 0963-9969		JICST			B-0247	○
297	B	Listeria monocytogenes or Shigella	Inactivation of Listeria monocytogenes in milk by pulsed electric field.		Reina, L. D.; Jin, Z. T.; Zhang, G. H.; Youssif, A. E.	Journal of Food Protection	vol. 61 (9): p.1203-1206 Publication Year: 1998	03636051 CAB Accession Number: 980406034	CAB			B-0300	○
298	D and E		Inactivation of Mycobacterium paratuberculosis in Cows' Milk at Pasteurization Temperatures.		ROWE M T (Queen's Univ. Belfast, Belfast, GB); BALL H J, NEILL S D (Dep. Agriculture for Northern Ireland, Belfast)	AD427A (AEMID) (0099-2240) Appl Environ Microbiol	VOL.62,NO.2 PAGE631-636 1996	CN 96A0194229, C96144318	JOIS			B-0060	○
299	E	Yersinia	Inactivation of Yersinia enterocolitica by the lactoperoxidase system in a semi-synthetic medium and in milk.		Farrag, S. A.; El-Gazzar, F. E.; Marth, E. H.	Milchwissenschaft	Vol. 47, No. 2, pp. 95-98.(1992)	AN9248968 CABA.DN920451896	CAB			B-0336	○
300	B		Incidence and growth of heat resistant coliform bacteria in milk and other media.		Raju, V. V. R.; Nambudripad, V. K. N.	Indian Journal of Dairy Science	(1987) Vol. 40, No. 3, pp. 354-358. 12 ref. ISSN: 0019-5146		CAB			B-0273	○
301	E	Bacillus or Salmonella	Incidence of psychrotrophic sporeforming bacteria in pasteurized milk and cream products and effect of temperature on their growth.		Coghill, D.; Juffs, H. S.	Australian Journal of Dairy Technology	vol. 34 (4): p.150-153	00850240 800456841	JIC			B-0039	○
302	E		Incidence of toxigenic Escherichia coli in soft cheese made with raw or pasteurized milk.		Quinto, E. J.; Cepeda, A.	Letters in Applied Microbiology	(1997) Vol. 24, No. 4, pp. 291-295. 42 ref. ISSN: 0266-8254		CAB			A-0275	○
303	E	Listeria monocytogenes or Shigella	Influence of bovine lactoferrin on the growth of Listeria monocytogenes.	Listeria monocytogenesの生質に及ぼすラクトフェリンの影響	D. DAVIDSON P, M, OLIVER S, P, CHR IS TEN, G, L (Univ. Tennessee)	E0048A (JFPFD) (0362-028X) J Food Prot	VOL. 53, No. 6 PAGE. 468-472 1990	90A0682017, C91073456, L91060509	MEDLINE			E-58	○
304	A		Influence of ultraviolet radiation on hydrolysis and carbon dioxide production by enteropathogenic Escherichia coli in Camembert cheese made from ultrafiltered milk.		Rash, K. E.; Kosikowski, F. V.	Journal of Food Science	(1982) Vol. 47, No. 3, pp. 733-736. ISSN: 0022-1147		CAB			E-9	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume/Page	ID	Data Base	Control	Product	L-Number	全体(5社)
305	E		Influence of lactic acid starter bacteria on enteropathogenic <i>Escherichia coli</i> in ultrafiltration prepared camembert cheese.		RASH K E, KOSIKOWSKI F V (Cornell Univ., NY)	C0282A (JDSCA) (0022-0302) J Dairy Sci.	VOL.65, NO.4 PAGE.537-543 1982	CN 82A0250736, CB2213172, LB2140553	CAB			C-0032	○
306	B	Staphylococcus	Influence of lactic starter inoculation, curd heating and ripening temperature on <i>Staphylococcus aureus</i> behaviour in Manchego cheese.	マンチェゴチーズにおける黄色ぶどう球菌の挙動に及ぼす乳酸菌発酵培養温度、凝乳加熱処理及び熟成温度の影響	MEDINA M, BAUTISTA L, NUNEZ M (Inst. Nacional de Investigaciones Agrarias, Spain)	A0434C (LJFMD) (0168-1605) Int J Food Microbiol	VOL.6, NO.3 PAGE.249-257 1988	88A0323259, C88203397	JICST			B-0306	○
307	B	Clostr	Influence of lysozyme on selected bacteria associated with Gouda cheese		Bester, B. H.; Lombard, S. H.	Journal of Food Protection	Vol. 53, No. 4, pp. 306-311, (1990)	90-77915, CABA, DN90043 9957	CAB			B-0513	○
308	E	Clostr	Influence of potassium sorbate on toxin production by <i>Clostridium botulinum</i> type A in model systems of cheese spread.	チーズスプレッドのモデル系における <i>Clostridium botulinum</i> m A型による毒素生産に対するソルビン酸カリウムの影響	BRIOZZO J, CHIRIFE J, P ARADA J, L DE LAGARDE E A	J Food Technol	VOL. 20, N O. 3 PAGE. 3 83-388 1985	CN 86A0085744, C86063388	JIC			B-0480	○
309	A	Listeria monocytogenes or Shigella	Inhibition and inactivation of <i>Listeria monocytogenes</i> by the lactoperoxidase system in raw milk, buffer or a semi-synthetic medium.		El-Shenawy, M. A.; Garcia, H S.; Marth, E. H.	Milchwissenschaft	vol. 45 (10), p.638-641 Publication Year: 1990	02352913, CAB Accession Number: 910444222	MEDLINE			B-0414	○
310	C	Listeria monocytogenes or Shigella	Inhibition of <i>Listeria monocytogenes</i> by enterocin 4 during the manufacture and ripening of Manchego cheese.		Nunez M, Rodriguez JL; Garcia E; Gaya P; Medina M	J Appl Microbiol (ENGLAND)	Dec 1997, 83 (6) p671-7	09396782, 98111456	JICST			B-0188	○
311	E	Listeria monocytogenes or Shigella	Inhibition of <i>Listeria innocua</i> in milk by bacteriocin-producing <i>Enterococcus faecium</i> 7C5.		Giraffa, G.; Carminati, D.; Tarelli, G. T.	Journal of Food Protection	vol. 58 (6), p.821-823 Publication Year: 1995	03123027, CAB Accession Number: 950406203	CAB			B-0462	○
312	A	Listeria monocytogenes or Shigella	Inhibition of <i>Shigella sonnei</i> by <i>Lactobacillus casei</i> and <i>Lact. acidophilus</i> .		Macias ME; Apelle MC; Romero NG; Gonzalez SN	J Appl Bacteriol (ENGLAND)	Nov 1992, 73 (5) p407-11	07217410, 93077349	JIC			E-153	○
313	B	Listeria monocytogenes or Shigella	Inhibition of growth of <i>Listeria</i> strains by mesentericin 5 and organic acids.		Huang, J.; Lacroix, C.; Daba, H.; Simard, R. E.	Lait	vol. 73 (4), p.357-370 Publication Year: 1993	02783537, CAB Accession Number: 930463740	MEDLINE			E-144	○
314	B	Listeria monocytogenes or Shigella	Inhibition of <i>Listeria monocytogenes</i> by milk culture filtrates from <i>Lactobacillus delbrueckii</i> subsp.		Tharrington, G.; Sorrells, K. M.	Journal of Food Protection	vol. 55 (7), p.542-544 Publication Year: 1992	02586228, CAB Accession Number: 920454177	CAB			A-0024	○
315	B	Listeria monocytogenes or Shigella	Inhibition of <i>Listeria monocytogenes</i> by piscicolin 126 in milk and Camembert cheese manufactured with a thermophilic starter.		Wen, J.; Harnark, K.; Davidson, B. E.; Hillier, A. J.; Gordon, J. B.; Wilcock, A.; Hickey, M. W.; Coventry, M. J.	Journal of Applied Microbiology	vol. 82 (3), p.273-280 Publication Year: 1997	03385621, CAB Accession Number: 970402604	CAB			A-0198	○
316	B	Listeria monocytogenes or Shigella	Inhibition of <i>Listeria monocytogenes</i> in Camembert cheese made with a nisin-producing starter.		Patin, S.; Deschamps, N.; Tatini, S. R.	Lait (Lyon)	vol. 72 (3), p.249-283 Publication Year: 1992	02562370, CAB Accession Number: 920453325	MEDLINE			A-0197	○
317	B	Listeria monocytogenes or Shigella	Inhibition of <i>Listeria monocytogenes</i> and <i>Listeria innocua</i> by hexanoic and octanoic acids.		Kinderlerer, J. L.; Lund, B. M.	Letters in Applied Microbiology	vol. 14 (6), p.271-274 Publication Year: 1992	02804555, CAB Accession Number: 921376358	CAB			#000109*	○
318	B	Listeria monocytogenes or Shigella	Inhibition of <i>Listeria monocytogenes</i> in a smear-surface soft cheese by <i>Lactobacillus plantarum</i> WHE 92, a pediocin ACh producer.		Ennahar S; Asschell O; Hasselmann C	J Food Prot (UNITED STATES)	Feb 1998, 61 (2) p186-91	09644049, 98373573	CAB			#000105*	○
319	B	Listeria monocytogenes or Shigella and Streptococcus	Inhibition of <i>Listeria</i> in buffer, broth, and milk by enterocin 1145, a bacteriocin produced by <i>Enterococcus faecium</i> .		Parente, E.; Hill, C.	Journal of Food Protection	vol. 55 (7), p.503-508 Publication Year: 1992	02586227, CAB Accession Number: 920454176	CAB			E-116	○
320	B	Listeria monocytogenes or Shigella	Inhibition of <i>Listeria monocytogenes</i> by strains of lactic acid bacteria used as fermenters.		Montero, N.; C. Nader de Macias, M. E.; Apelle, M. C.	Microbiologie, Aliments, Nutrition	vol. 8 (4), p.335-340 Publication Year: 1990	02429730, CAB Accession Number: 910447571	CAB			B-0163	○
321	B and D	Listeria monocytogenes or Shigella	Inhibition and inactivation of <i>Listeria monocytogenes</i> by the lactoperoxidase system in raw milk, buffer or a semi-synthetic me	生乳、凝乳液および半合成培地におけるラクトペルオキシダーゼシステムによる <i>Listeria monocytogenes</i> の阻害と不活性化	WY M A, GA RCIA H S, M ARTH E H (Univ. Wisconsin-Madison)	D0077A (MILCA) (0026-3788) Milchwissenschaft	VOL. 45, N O. 10 PAGE. 638-641 1990	91A0050378, C91233580	MEDLINE			A-0241	○
322	B	Clostr	Inhibition of <i>Clostridium tyrobutyricum</i> by bacteriocin-like substances produced by lactic acid bacteria		Thussult, D.; Belard, E.; Guern, J. le; Bourgeois, C. M.; Le Guem, J.	Journal of Dairy Science	Vol. 74, No. 4, pp. 1145-1150, (1991)	AN91:76226, CABA, DN91044 6717	CAB			C-0094	○
323	B		Inhibition of enteropathogenic <i>Escherichia coli</i> by homofermentative lactic acid bacteria in skim milk. I. Comparison of strains of		FRANK J F, MARTH E H	E0048A J Food Prot	VOL.40, NO.11 PAGE.749-753 1977	CN 78A0052073, C78063104	CAB			A-0059	○
324	B		Inhibition of enteropathogenic <i>Escherichia coli</i> by homofermentative lactic acid bacteria in skim milk. II. Comparison of lactic acid bacteria and enumeration methods		Frank, J. F.; Marth, E. H.	Journal of Food Protection	(1977) Vol. 40, No. 11, pp. 754-758, 13 ref. Meeting Info: Frank, J. F.; Marth, E. H.: Inhibition of enteropathogenic <i>Escherichia coli</i> by homofermentative lactic acid bacteria in skim milk. I. Comparison of s		CAB			B-0190	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume/Page	ID	Data Base	Control	Product	L-Number	全標(5社)
325	B		inhibition of enteropathogenic, Escherichia coli by homofermentative lactic acid bacteria in skimmilk. I. Comparison of strains of		Frank, J. F.; Marth, E. H.	Journal of Food Protection	(1977) Vol. 40, No. 11, pp. 749-753, 26 ref. ISSN 0363-028X		CAB			B-0130	○
326	C	Staphylococcus	Inhibition of growth of pathogenic microorganisms during production and storage of cultured milk.	培養牛乳の生産と貯蔵中における病原性微生物増殖の抑制	KHEDERJI C. D. DAVE J. M. SANNABHADTI S. S. (Gujarat Agricultural Univ., Anand, India)	E0090C (JFSTA) (0022-1155) J Food Sci Technol	VOL.27,NO.4 PAGE.214-217 1990	91A0182791, C91283439, K81101569	JICST			B-0177	
327	E		Inhibition of growth of spoilage microorganisms by Streptococcus thermophilus and Lactobacillus acidophilus in cow, buffalo and goat milk.		Jasjit Singh; Singh, Jasjit	Journal of Food Protection	(1983) Vol. 46, No. 6, pp. 497-498, 6 ref. ISSN 0363-028X		JIC			B-0281	○
328	D and E	Listeria monocytogenes or Shigella	Inhibition of Listeria monocytogenes by Milk Culture Filtrates from Lactobacillus delbrueckii subsp. lactis.	Lactobacillus delbrueckii subsp. lactisの乳汁培養ろ液によるListeria monocytogenesの阻害	THARRINGTON G. SORRELLS K. M. (Hunt-Wessco, Inc., California)	E0048A (JFPD) (0362-028X) J Food Prot	VOL. 55, No. 7 PAGE. 542-544 1992	92A0609361, C93024214, K83011993, L33030664	CABA			B-0135	○
329	E	Listeria monocytogenes or Shigella	Inhibition of Listeria monocytogenes by piscicolin 126 in milk and Camembert cheese manufactured with a thermophilic starter.	乳汁及び好熱性スタータで製造したカマンベールチーズ中のListeria monocytogenesのピサイコリン-126による阻害	WARR J. GORDON J. B. WILCOCK A. HICKEY M. W. COVENTRY M. J. (Australian Food Ind. Sci. Centre, Victoria, AUS); HARMARK K. D. AVIDSON B.	A0835A (JAMF) (1364-5072) J Appl Microbiol	VOL. 82, No. 3 PAGE. 273-280 1997	97A0373642, C97174310, L97183079	CAB			B-0217	○
330	B	Listeria monocytogenes or Shigella	Inhibition of Listeria monocytogenes growth by the lactoperoxidase-thiocyanate-H2O2 antimicrobial system.	ラクトペルオキシダーゼ-チオシアネート-H2O2抗菌システムによるListeria monocytogenesの生育の阻害	SIRAGUSA G. R. JOHNSON M. G. (Univ. Arkansas, Arkansas)	A0427A (AEMD) (0099-2240) Appl Environ Microbiol	VOL. 55, No. 11 PAGE. 2802-2805 1989	90A0069028, C90103475, K90041576, L90111735	JICST			B-0224	○
331	B	Listeria monocytogenes or Shigella	Inhibition of Listeria monocytogenes in Camembert cheese made with a nisin-producing starter.	ナイシン生産性スタータにより調整したカマンベールチーズに於けるListeria monocytogenesの抑制	IMPINIERI P. ATIN S. DESCHAMPS N. RICHARD J. (NRA, Jouy-en-Josas, FR); TATINI S. R. (Univ. Minnesota, USA)	H0103A (LAIT) (0021-7302) Lait	VOL. 72, No. 3 PAGE. 249-263 1992	92A0530359, C92363955	JICST			B-0102	○
332	B		Inhibition of pathogenic enterobacteria by Lactobacillus casei isolated from yakult.		Choi, C. S.; Chung, J. B.; Chung, S. I.; Yang, Y. T.	Korean Journal of Veterinary Public Health	Vol. 8, No. 1, pp. 49-58, (1984)	AH861152, CABA, DN860407635	JICST			B-0315	
333	B	Listeria monocytogenes or Shigella	Inhibition of pseudomonads in cottage cheese by packaging in atmospheres containing carbon dioxide.		Moir, C. J.; Eyles, M. J.; Davey, J. A.	Food Microbiology	vol. 10 (4) p.345-351 Publication Year: 1993	02896848, CAB Accession Number, 941408768	JICST			B-0316	
334	B		Inhibition of Salmonella typhimurium and Escherichia coli in an infant milk formula by an activated lactoperoxidase system.		Earnshaw, R. G.; Banks, J. G.; Francotte, C.; Defrise, D.	Journal of Food Protection	(1990) Vol. 53, No. 2, pp. 170-172, 10 ref. ISSN 0363-028X		CAB			B-0211	○
335	B	Staphylococcus	Inhibition of Staphylococcus aureus under simulated cheddar cheese-making conditions.	チeddarチーズ製造に類似した条件下におけるStaphylococcus aureusの阻害	IBRAHIM G. F.	B0104B (AJDTA) (0004-9433) Aust J Dairy Technol	VOL.33,NO.3 PAGE.102-108 1978	79A0021281, C79032767	JICST			B-0044	○
338	B	Yersinia	Inhibitory activity of Lactobacillus acidophilus Against Different Pathogens in Milk	牛乳中異種病原菌に対するアシドフィルス菌の阻害活性	GUPTA P. K. MITTAL B. K.; GARG S. K.	J Food Sci Technol	VOL. 33, No. 2 PAGE. 147-149 1996	CM 97A0189559, C97114310	CABA			B-0207	
337	E	Bacillus or Salmonella	Inhibitory role of Lactobacillus acidophilus against enteric pathogens.		Arun Kumar; Gupta, P. K.	Indian Journal of Comparative Microbiology, Immunology and Infectious Diseases	vol. 18 (2) p.198-200 (1997)	03536987, 980402514	JOIS			B-0109	
338	D	Listeria monocytogenes or Shigella	In-home pasteurization of raw goat's milk by microwave treatment.		Thompson JS; Thompson A	Int J Food Microbiol (NETHERLAND)	Jan 1990, 10 (1) p59-64	06438126, 90373525	JICST			A-0175	○
339	C	Listeria monocytogenes or Shigella	Interactions between Listeria monocytogenes and other psychrotrophic bacteria in dairy foods: a review.		Farrag, S. A.; Marth, E. H.	Food Australia	vol. 44 (6) p.281-284, 286 Publication Year: 1992	02654613, CAB Accession Number: 830457363	CABA			A-0227	
340	A	Bacillus or Salmonella	Interactions of food starter cultures and food-borne pathogens: Streptococcus diacetilactis versus food pathogens.		Daly, G.; Sandrie, W. E.; Elsker, P. R.	Journal of Milk and Food Technology	vol. 35 (6) p.349-357	00033140, 720400989	CAB			#000188*	○
341	E	Clostridium	Isolation, identification and practical properties of Bacillus species from UHT and sterilized milk		Mostert, J. F.; Luck, H.; Huisman, R. A.	South African Journal of Dairy Technology	Vol. 11, No. 3, pp.125-132 (1979)	AN80.18969, CABA, DN790456371	CABA			#000108*	
342	B	Staphylococcus	Killing activity of microwaves in milk		Busse, A.; Kampa, D.; Meyer-König, U.; Daschner, F.	Journal of Hospital Infection	(1996) Vol. 33, No. 4, pp. 273-278, 25 ref. ISSN 0195-6701		CAB			#000189*	
343	B	Clostridium	Kinetics of the thermal inactivation of bacterial spores during dissipative heating of milk		Smergen, K. K.; Kuchshov, N. M.; Shiler, G. G.; Shergina, I. A.; Parfilyev, G. G.	Molochynaya Promyshlennost	No. 10, pp. 18-22 (1986)	AN89.126987, CABA, DN890435859	CABA			B-0494	
344	C	Bacillus or Salmonella	Lactate acid inhibition of Salmonella typhimurium in yogurt.	ヨーグルト中Salmonella typhimuriumの乳酸による阻害	RUBIN H. ENERAD T. VAUGHAN F.	J Dairy Sci	VOL.65,NO.2 PAGE.197-203 1982	82A0209915, C82183228	MEDLINE			B-0447	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume/Page	ID	Date Base	Control	Product	L-Number	登録(5社)
345	D and E	Bacillus or Salmonella and Listeria monocytogenes or Shigella and Yersinia	Light butter, natural microbial population and potential growth of <i>Listeria monocytogenes</i> and <i>Yersinia enterocolitica</i> .	ライトバター 元来存在する微生物群と <i>Listeria monocytogenes</i> と <i>Yersinia enterocolitica</i> の可能な増殖	LANCIOTTI R, MASSA S, GUERZONI M, E, DIFA B, O G (Univ. Bologna, Bologna, (ITA)	C0081C (LAME) (0266-8254) Lett. Ao Biol Microbiol	VOL. 15, N. O. 5 PAGE. 256-258 1992	93A0135785, L83190736	CAB			B-0394	○
346	C	Listeria monocytogenes or Shigella	<i>Listeria monocytogenes</i> : heat resistance and behaviour during storage of milk and whey and making of Dutch types of cheese		D. Beckers, H. J. Vecht, U. Toepoel, L. Soentoro, P. S. S. Wisselink, H.	Netherlands Milk and Dairy Journal	vol. 42 (2): p.207-219 Publication Year: 1988	02022932 CAB Accession Number: 880430023	CABA			E-63	○
347	A and B and C	Clostr	Long-chain polyphosphates inhibit growth of <i>Clostridium tyrobutyricum</i> in processed cheese spreads		Loessner, M. J.; Meier, S. K.; Schiewek, P.; Scherer, S.	Journal of Food Protection	Vol. 60, No. 5, pp. 493-498.(1997)	AN9798327 CABA, DN970402815	CAB			C-0065	○
348	B	Clostr	Long-Chain Polyphosphates Inhibit Growth of <i>Clostridium tyrobutyricum</i> in Processed Cheese Spreads	長鎖ポリリン酸塩は加工したチーズスプレッド中の <i>Clostridium tyrobutyricum</i> の生育を阻害する	LOESSNER M. J., MEIER S. K., SCHIEWEK P., SCHEERER S.	J Food Prot	VOL. 60, N. O. 5 PAGE. 493-498 1997	CN 97A0684578, C93254348, K97113302, L97271425	JICST			C-0205	○
349	B	Listeria monocytogenes or Shigella	Loss of viability by <i>Listeria monocytogenes</i> in commercial microbial rennet.	市販微生物レンネット中における <i>Listeria monocytogenes</i> の生存能力の消失	EL-GAZZAR E. H (Univ. Wisconsin in Madison, WI, USA)	D0077A (MILCA) (0026-3788) Milchwissenschaft	VOL. 44, N. O. 2 PAGE. 83-86 1989	89A0285529, C89193463	JICST			C-0157	○
350	C		Microbial destruction rates in soft-serve ice cream during freezing		Foley J. et al.	J Dairy Sci	1985 Sep;48(9):1191-5	PMID: 4954171; UI: 66040701.	JICST			A-0299	○
351	C	Bacillus or Salmonella	Microbiology of ultrahigh temperature milk.		Westhoff DC	J Dairy Sci (UNITED STATES)	Jan 1981, 64 (1) p167-73	03662750 81264891	CABA			C-0235	○
352	B		Milk catalase activity as an indicator of thermization treatments used in the manufacture of cheddar cheese.		Hwa Y. et al.	J Dairy Sci	1998 Feb;81(2):338-45.	PMID: 9532488; UI: 98193666.	CAB			C-0159	○
353	C		Milk pasteurisation and safety: a brief history and update.		Holsinger VH, et al.	Rev Sci Tech	1997 Aug;16(2):441-51.	PMID: 9501358; UI: 98161978.	CAB			A-0148	○
354	E	Clostr	Nisin treatment for inactivation of <i>Salmonella</i> species and other gram-negative bacteria		Stevens, K. A.; Sheldon, B. W.; Klapes, N. A.; Kleenhammer, T. R.	Applied and Environmental Microbiology	Vol. 57, No. 12, pp.3613-3615.(1991)	AN9249323 CABA, DN920452257	CAB			C-0073	○
355	E		Non-specific bactericidal activity of the lactoperoxidase-thiocyanate-hydrogen peroxide system of milk against <i>Escherichia coli</i> and some		Raiter, B.; Marshall, V. M. E.; Bjorck, L.; Rosen, C.-G.	Infection and Immunity	(1976) Vol. 13, No. 3, pp. 800-807. 37 ref. ISSN: 0019-9567		CABA			B-0408	○
356	B		Nonthermal pasteurization of liquid foods using high-intensity pulsed electric fields.		Qin BaiLin; Pothakamury, U. R.; Barbosa-Canovas, G. V.; Swanson, B. G.; Qin, B. L.	CRC Critical Reviews in Food Science and Nutrition	(1998) Vol. 38, No. 5, pp. 603-627. 50 ref. ISSN 1040-8398		CAB			C-0183	○
357	E	Campy	Occurrence and survival of <i>Campylobacter jejuni</i> in milk and turkey.	牛乳および七面鳥肉での <i>Campylobacter jejuni</i> の存在と生存	JANEWYATT C, TIMM E M	Journal of Food Protection	VOL. 45, N. O. 13 PAGE. 1218-1220 1982	CN 83A0087090, C83073346, L83052430	CABA			A-0137	○
358	C	Campy	Occurrence and survival of <i>Campylobacter jejuni</i> in raw milk		Abdel-Halim, E. H.	Assiut Veterinary Medical Journal	Vol. 31, No. 62, pp.118-126.(1994)	AN95202779 CABA, DN952217718	CABA			A-0200	○
359	E	Listeria monocytogenes or Shigella	Physiological evaluation of stimulated growth of <i>Listeria monocytogenes</i> by <i>Pseudomonas</i> species in milk.		Marshall DL; Schmidt RH	Can J Microbiol (CANADA)	Aug 1991, 37 (8) p594-9	06837015 92063457	JICST			E-130	○
360	C		Enterotoxin production of enterohemorrhagic <i>Escherichia coli</i> strains inoculated in milk and ground beef held at low		Palumbo, S. A.; Richard, A.; Cull, J. E.	Journal of Food Protection	(1997) Vol. 60, No. 7, pp. 746-750. 18 ref. ISSN: 0362-028X		JICST			B-0403	○
361	C		Populations of Aerobic Mesophils and Inoculated <i>E. coli</i> during Storage of Fresh Goat's Milk Cheese Treated with High Pressure.		CAPELLAS M, MOR-MUR M, SENDRA E, PLAR, GUAMIS B (Univ. Autonoma de Barcelona, Barcelona, ESP)	E0048A (JFPFD) (0362-028X) J Food Prot	VOL.59,NO.6 PAGE.582-587 1996	CN 96A0692213, C96254328	CAB			E-44	○
362	B	Staphylococcus	Potential for growth of enterotoxigenic staphylococci in cheddar cheese whey.	チェダーチーズホエー中のエンテロトキシン生産菌の生育可能性	MILLER J S, LEDFORD R A	C0282A (JDSCA) (0022-0302) J Dairy Sci	VOL.60,NO.11 PAGE.1689-1692 1977	78A0068849, C78073270	CAB			C-0217	○
363	B	Staphylococcus	Potential for presence and growth of <i>Staphylococcus aureus</i> in Brazilian Minas cheese whey.	ブラジリアンミナスチーズのホエー中の <i>Staphylococcus aureus</i> の存在と成育の可能性	OLIVEIRA DOS SANTOS E (Univ. Federal de Minas Gerais, Brazil); GENIGEORGIS C (Univ. California)	E0048A (JFPFD) (0362-028X) J Food Prot	VOL.44,NO.3 PAGE.185-188 1981	81A0190943, C81173588	CAB			B-0452	○
364	E		Potential growth and control of <i>Escherichia coli</i> O157:H7 in soft hispanic type cheese.		AD434C GENIGEORGIS C (Univ. California)	A0434C (JFMD) (0168-1605) Int J Food Microbiol	VOL.25,NO.3 PAGE.289-300 1995	CN 95A0600755, C95253920, K95113073	MEDLINE			B-0491	○
365	E	Clostr	Potential growth and control of nonproteolytic <i>Clostridium</i> in soft hispanic type cheese		Kasrazadeh, M.; Genigeorgis, C.	Meeting Info: Proceedings of the 3rd World Congress on Foodborne Infections and Intoxications, Berlin, Germany	pp. 384-387.(1992)	AN952464 CABA, DN940405098	CAB			B-0292	○
366	D	Bacillus or Salmonella	Potential growth and control of <i>Salmonella</i> in Hispanic type soft cheese.	ヒスパニア型ソフトチーズにおける <i>Salmonella</i> の潜在的な生育及び制御	GENIGEORGIS C	Int J Food Microbiol	VOL.22,NO.2/3 PAGE.127-140 1994	94A0618557, C94274193, K94122274	JIC			B-0424	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume, Page	ID	Data Base	Control	Product	L-Number	資料(5枚)
367	C	Listeria monocytogenes or Shigella	Predictive modelling of inactivation of <i>Listeria</i> spp. in bovine milk during high-temperature short-time pasteurization.		Piyasena P, Liu S, McKellar RC	Int J Food Microbiol (NETHERLANDS)	Feb 17 1994, 39 (3) p167-73	09515421 98214412	CABA			B-0464	○
368	B	Listeria monocytogenes or Shigella	Predictive models of the effect of temperature, pH and acetic and lactic acids on the growth of <i>Listeria monocytogenes</i> .		George SM, Richardson LC, Peck MW	Int J Food Microbiol (NETHERLANDS)	Sep 1998, 32 (1-2) p73-90	08764512 97034673	JICST			B-0386	○
369	B	Campy and Brucella	Prevalence and survival of <i>Campylobacter jejuni</i> in unpasteurized milk.	非殺菌牛乳における <i>Campylobacter jejuni</i> の普及および生存	DOYLE M P, ROMAN D J	Applied and Environmental Microbiology	VOL. 44, N O. 5 PAGE. 1 154-1158 1982	CN 83A0156861, C83123247, L83090611	JICST			B-0213	○
370	B	Staphylococcus	Proliferation of and toxin formation by <i>Staphylococcus aureus</i> in skimmed acidified milk as related to different heat treatments and incubation temperatures.	各種の熱処理と培養温度に關係づけられた脱脂乳および酸化乳中の <i>Staphylococcus aureus</i> の増殖および毒素生産	AI-TALBI A A	H0535A Nahrung	VOL.21,NO.8 PAGE.665-672 1977	78A0075760, C78063235	CAB			C-0087	
371	B	Bacillus or Salmonella	Properties of <i>Bacillus cereus</i> spores in reference materials prepared from artificially contaminated spray dried milk.		in 't Veld PH, Soentoro PS, Notermans SH	Int J Food Microbiol (NETHERLANDS)	Oct 1993, 20 (1) p23-36	07889675 94072343	JICST			C-0224	○
372	C and D	Bacillus or Salmonella	Protective effect of casein toward <i>Salmonella typhimurium</i> in acid milk.		Rubin HE	J Appl Bacteriol (ENGLAND)	Mar 1985, 58 (3) p251-5	04828853 85182379	CAB			E-122	○
373	E	Listeria monocytogenes or Shigella	Psychrotrophic growth and thermal inactivation of <i>Listeria monocytogenes</i> as a function of milk composition.	牛乳組成と <i>Listeria monocytogenes</i> の低温生育および熱不活性化	DONNELLY C W, BRIGG S E H (Univ. Vermont, VT, USA)	E0048A (JFPFD) (0362-028X) J Food Prot	VOL. 49, N O. 12 PAGE. 994-998, 10 02 1986	87A0188511, C87123195, L87130573	CAB			B-0390	○
374	D	Bacillus or Salmonella and Yersinia	Psychrotrophs in Dairy Products: Their Effects and Their Control.	乳製品中の好冷菌 その影響と制御	CHAMPAGNE C P, LAING R R, ROY D, MAFLU A A	Crit Rev Food Sci Nutr	VOL. 34, N O. 1 PAGE. 1-30 1994	CN 94A0235899, C94164213	CAB			#000117*	
375	A		Reactivation of heat injured <i>Escherichia coli</i> cells in milk.		SINGH R S, BATISH V K, CHANDER H, RANGANATHA N B (National Dairy Research Inst, India)	D0077A (MILCA) (0026-3788) Milchwissensch aft	VOL.40,NO.7 PAGE.398-401 1985	CN 86A0009114, C86013414	CABA			#000156*	○
376	B	Bacillus or Salmonella	Relation between temperature and growth rate of various strains of bacteria which contribute to the deterioration of pasteurized milk.		Langeveld L P M, Cuperus, F.	Antonie van Leeuwenhoek	vol. 46 (2) p.223-224	00994846 810466505	JICST			C-0187	
377	A and C	Bacillus or Salmonella	Relationship between temperature and sterilizing efficiency of heat treatments of equal duration. Experimental testing with suspensions of spores in milk heated in an ultra-high-temperature		Hermier, J., Begue, P., Cerf, O.	Journal of Dairy Research	vol. 42 (3) p.437-444	00353246 750421061	JICST			C-0075	○
378	C		Resistance of <i>Escherichia coli</i> growing as biofilms to disinfectants.		Ntsama-Essomba C, et al.	Vet Res.	1997 Jul-Aug;28(4):353-63	PMID: 9257443; UI: 97401719.	CAB			C-0040	
379	A		Resistance of fast-growing atypical mycobacteria to short-time pasteurization.		Schlessor, T., Claus, U., Weber, A.	Praxis der Pneumologie	(1972) Vol. 26, No. 9, pp. 485-490, 13 ref.		CABA			C-0188	
380	B	Listeria monocytogenes or Shigella	Risk Factors Associated with Contamination of Raw Milk by <i>Listeria monocytogenes</i> in Dairy Farms.	酪農場における <i>Listeria monocytogenes</i> による生乳の汚染に関連したリスク因子	SANAA M, POUTREL B, MENARD J L	C0282A (JDSCA) (0022-9302) J Dairy Sci	VOL. 76, N O. 10 PAGE. 2891-2898 1993	93A0917945, C94114198, L94122522	CAB			B-0052	○
381	B	Staphylococcus	Effect of oxygen radicals on the bacteriostatic effect of whey and production of bacterial growth by free radical	ホエーの酸素遊離による細菌増殖阻害の役割とフリーラジカル捕獲剤による細菌増殖増大	HEIKKILA J (Coll Veterinary Medicine Helsinki)	C0281A (JORS) (0021-0299) J Dairy Res	VOL.52,NO.1 PAGE.149-157 1985	85A0303476, C85213399, K85081941, L85141815	CAB			B-0008	○
382	A and B and D	Bacillus or Salmonella	<i>Salmonella</i> survival differences in heated skim milk and in spray drying of evaporated milk.		LiCarri J J, Potter NN	J Dairy Sci (UNITED STATES)	Sep 1970, 53 (9) p1287-9	00597779 70281672	CAB			B-0357	○
383	B	Bacillus or Salmonella	<i>Salmonella</i> survival during spray drying and subsequent handling of skim milk powder. 3. Effects of storage temperature on <i>Salmonella</i> and dried milk properties.		LiCarri J J, Potter NN	J Dairy Sci (UNITED STATES)	Jul 1970, 53 (7) p877-82	00597104 70228486	JICST			B-0100	○
384	B	Bacillus or Salmonella	<i>Salmonella</i> survival during spray drying and subsequent handling of skim milk powder. I. <i>Salmonella</i> enumeration.		LiCarri J J, Potter NN	J Dairy Sci (UNITED STATES)	Jul 1970, 53 (7) p865-70	00999096 70228484	MEDLINE			E-12	○
385	D	Bacillus or Salmonella	<i>Salmonella</i> survival during spray drying and subsequent handling of skim milk powder. II. Effects of drying conditions.		LiCarri J J, Potter NN	J Dairy Sci (UNITED STATES)	Jul 1970, 53 (7) p871-6	00999097 70228485	MEDLINE			E-127	○
386	A	Bacillus or Salmonella	Selection of a thermophilic strain of <i>Bacillus</i> for measuring the sterilizing efficiency of UHT installations.		Melo, R. S. de, Cerf, O., Hermier, J.	Lait	vol. 53 (527) p.413-429	00135684 730406442	JICST			E-114	○
387	A	Listeria monocytogenes or Shigella	Sensitization of Heat-Treated <i>Listeria monocytogenes</i> to Added Lysozyme in Milk	ミルクに加えたリゾチームに対する熱処理した <i>Listeria monocytogenes</i> の感受性	LEYER G J, AN G-H, JOHNSON E A (Univ. Wisconsin, Wisconsin)	A0427A (AEMID) (0099-2240) Appl Environ Microbiol	VOL. 60, N O. 10 PAGE. 3854-3861 1994	94A0867945, C95043943, L95041137	MEDLINE			A-0141	○
388	B	Bacillus or Salmonella	Some observations on the germination, heat resistance and outgrowth of fast-germinating and slow-germinating spores of <i>Bacillus</i>	殺菌乳中の <i>Bacillus cereus</i> の発芽の速い胞子と遅い胞子の発芽、耐熱性および生長に関する若干の観察	STADHOUDER S J, HUP G, LANGEVELD L P M	Neth Milk Dairy J	VOL.34,NO.4 PAGE.215-228 1980	81A0143620, C81133407	CAB			E-190	○
389	D and E	Bacillus or Salmonella	Source and persistence of <i>Salmonella muenster</i> in naturally contaminated Cheddar cheese.	<i>Salmonella muenster</i> で自然汚染されたチeddarチーズ中の同菌の汚染源と生存性	WOOD D S, COLLINS-THOMPSON D L, IRVINE D M, MYHR A N	J Food Prot	VOL.47,NO.1 PAGE.20-22 1984	84A0281317, C84203348, K84071629	CAB			C-0129	○
390	B	Campy	Source and survival of <i>Campylobacter</i> : relevance to enteritis and the food industry		Park, R. W. A., Griffiths, P. L., Moreno, G. S.	Society for Applied Bacteriology, Technical	No 20, pp. 97S-106S (1991)	AN91-59977 CABA.DN91044 5891	JICST			E-86	

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume/Page	ID	Data Base	Control	Product	L-Number	全体(5社)
391	B	Listeria monocytogenes or Shigella	Spoilage microorganisms encountered in ultra-high-temperature processed milk.		Lee, C. M.	Chinese Journal of Microbiology and Immunology	vol. 17 (2): p.86-91 Publication Year: 1984	01681148 CAB Accession Number: 850407494	CAB			E-28	
392	A	Clostr	Spoilage of Feta cheese produced by ultrafiltration techniques and the potential use of nisin in its prevention		Welch, B. J.	North European Dairy Journal	Vol. 51, No. 6, pp. 162-166 (1985)	AN85.125244 CABA, DN850403313	CAB			B-0263	
393	A	Bacillus or Salmonella	Spore removal by centrifugation and its effect on ultra-high temperature commercial sterilization of milk.		Torres-Angel M.J; Hedrick T.J	J Dairy Sci (UNITED STATES)	Mar 1971; 54 (3) p.26-30	01067741 72007348	CAB			A-0083	○
394	C	Bacillus or Salmonella	Sporicidal effect of disinfectants on Bacillus cereus isolated from the milk processing environment.		Giffel, M. C. te; Beumer, R. R.; Dam, W. F. van; Slaghuys, B. A.; Rombouts, F. M.	International Biodeterioration & Biodegradation	vol. 36 (3/4): p.421-430	03288963 960404487	JOIS			A-0016	
395	C	Staphylococcus	Staphylococcus aureus growth and survival during curdling of Manchego type cheese produced with normal and subnormal starter activity.	正常または正常値以下のスタータ活性で作られたManchegoチーズのカード造成工程中でのStaphylococcus aureusの成長と生存	GOMEZ-LUCIA, E. GOYACHE, J. BLANCO, J. L. GARAYZABAL, J. F. SUAREZ, G. (Univ. Complutense Madrid, ESP); VADILLO, S. (Univ. Extremadura, Caceres, ESP)	ED437A (ZLUFA) (0044-3026) Z Lebensm Unters Forsch (Univ. Extremadura, Caceres, ESP)	VOL.184,NO.4 PAGE.304-307 1987	87A0254166 C87183532	CABA			C-0107	
396	A	Staphylococcus	Staphylococcus aureus growth and toxin production in imitation cheeses	イミテーションチーズでの黄色球菌の増殖と毒素産生	AMOS, W. T. (Food & Drug Administration, Washington, DC)	GD005A (JFDAZ) (0022-1147) J Food Sci	VOL.48,NO.6 PAGE.1670-1673 1983	84A0111247 C84093119	CAB			C-0228	
397	A	Listeria monocytogenes or Shigella	Drains and suspension manebus as factors affecting death and injury of Listeria monocytogenes during freezing		el-Kest SE; Marth EH	J Dairy Sci (UNITED STATES)	Apr 1991; 74 (4) p.1209-13	06794419 91318013	CAB			C-0066	○
398	A	Bacillus or Salmonella	Strategies to control the outgrowth of spores of psychrotrophic Bacillus spp. in dairy products. II. Use of heat treatments.		Griffiths, M. W.; Phillips, J. D.	Milchwissenschaft	vol. 45 (11): p.719-721	02352911 910444220	CAB			C-0089	○
399	D	Amine formation or production	Strategies to control the outgrowth of spores of psychrotrophic Bacillus spp. in dairy products. I. Use of naturally occurring materials.	乳製品における低温性Bacillus spp.胞子の発芽を制御する方法 1 天然に存在する物質の使用	GRIFFITHS M W, PHILLIPS J D (Hannah Research Inst., Ayr, GBR)	D0077A (MILCA) (0026-3788) Milchwissenschaft	VOL.45,NO.10 PAGE.621-626 1990	91A0050375 C91233559 L91230455	CAB			C-0064	○
400	D	Campy	Studies concerning the survival of Campylobacter jejuni and Campylobacter coli in ice cream		Ionkova, G.	Journal of Agricultural	Vol. 1, No. 4, pp.469-474, 14 ref.(1995)	AN97.33476 CABA, DN970401135	JOIS			A-0252	
401	A		Studies on the growth temperature of psychrotrophic bacteria: growth at various incubation temperatures of psychrotrophic Pseudomonas originated from raw milk and raw meat.		Higoshi, H.; Harneda, S.; Doi, M.	Japanese Journal of Veterinary Science	(1975) Vol. 37, No. 2, pp.165-177, 40 ref.		JICST			A-0223	
402	D		Studies on the reduction of microorganisms in ice cream in production and storage.		Borneff, J.; Kietzmann, G.	Zentralblatt für Bakteriologie, Parasitenkunde, Infektionskrankheiten und Hygiene, IB	(1975) Vol. 160, No. 1, pp. 69-83, 26 ref.		CAB			A-0222	
403	C and E		Studies on the survival of Salmonella dublin, S. typhimurium and E. coli in stored bovine colostrum.		Wray, C.; Callow, R. J.	Veterinary Record	(1974) Vol. 94, No. 18, pp. 407-412, 14 ref. ISSN: 0042-4900		CAB			E-123	
404	A	Bacillus or Salmonella	Studies on the survival of thermophilic bacteria during manufacture and storage in dried milk.		Reddy, P. C.; Atwal, J. S.; Srinivasan, R. A.	Indian Journal of Dairy Science	vol. 28 (4): p.289-295	00357242 760426127	CABA			A-0072	○
405	E	Bacillus or Salmonella	Studies on UHT processing of buffalo milk. II. Death kinetics of heat resistant spores.		Anap, G. R.; Agrawala, S. P.; Patil, G. R.	Indian Journal of Dairy Science	vol. 40 (2): p.278-281	01944108 880426812	CAB			B-0079	○
406	E	Listeria monocytogenes or Shigella	Study of Listeria monocytogenes survival during the preparation and the conservation of two kinds of		Cottin J; Picard-Bonnaud F; Carbonnelle B	Acta Microbiol Hung (HUNGARY)	1990, 37 (1) p.119-22	06598870 91089802	CAB			B-0463	
407	E		Study of Enterobacteriaceae throughout the manufacturing and ripening of hard goats' cheese.		Tornadio, E.; Fresno, J. M.; Carballo, J.; Martin-Sarmiento, R.	Journal of Applied Bacteriology	(1993) Vol. 75, No. 3, pp. 240-246, 27 ref. ISSN: 0021-8647		CAB			E-164	○
408	A	Yersi	Suppression of heat-stable enterotoxin production by Yersinia spp. in milk.		Fukushima-H; Tsubokura-M; Otsuki-K; Kawasaka-Y	Vet-Microbiol	11(1-2): 163-72, 1986	AN.86209906	CAB			A-0122	
409	B	Yersi	Survey of the growth and survival of Yersinia enterocolitica and Aeromonas hydrophila in yogurt.	ヨーグルトにおけるYersinia enterocolitica及びAeromonas hydrophilaの生育と生存に関する調査	AYTAC S A, OEZBAS Z Y	Milchwissenschaft	VOL. 49, No. 6 PAGE. 322-325 1994	CN 84A0643667, C94274185, K94122270	CAB			B-0131	○
410	E	Listeria monocytogenes or Shigella	Survival and growth characteristics of Listeria monocytogenes and Salmonella typhimurium on stainless steel and buna-n rubber.		Helke, D M.; Wong, A. C L.	Journal of Food Protection	vol. 53 (11): p.963-968, 974 Publication Year: 1994	03058608 CAB Accession Number: 951301883	MEDLINE			E-52	○
411	D	Listeria monocytogenes or Shigella	Survival of bacterial pathogens in pasteurized process cheese slices stored at 30 deg C.		Glass, K. A.; Kaufman, K. M.; Johnson, E. A.	Journal of Food Protection	vol. 61 (3): p.290-294 Publication Year: 1998	03555806 CAB Accession Number: 980403132	MEDLINE			E-60	○
412	C	Listeria monocytogenes or Shigella	Survival of bioluminescent Listeria monocytogenes and Escherichia coli O157:H7 in soft cheeses.		Chen, J.; Brunke, B.; Hill, A.; Griffiths, M.	Journal of Dairy Science	vol. 81 (7): p.1810-1817 Publication Year: 1998	03620577 CAB Accession Number: 980405504	CAB			B-0434	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume Page	ID	Data Base	Control	Product	L-Number	全体(5社)
413	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in cold-pack cheese food during refrigerated storage.		Ryser, E. T.; Marth, E. H.	Journal of Food Protection	vol. 51 (8): p.615-621, 625 Publication Year: 1988	02119365 CAB Accession Number: 890432851	Medline			B-0321	○
414	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in milk during high-temperature, short-time pasteurization.		Doyle, M. P.; Glass, K. A.; Beery, J. T.; Garcia, G. A.; Pollard, D. J.; Schultz, R. D.	Applied and Environmental Microbiology	vol. 53 (7): p.1433-1438 Publication Year: 1987	01881759 CAB Accession Number: 870423318	JICST			E-138	○
415	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in Mozzarella cheese and ice cream exposed to gamma irradiation		Hashizaka, A. E.; Waagant, S. D.; Dong, F. M.	Journal of Food Protection	vol. 52 (7): p.490-492 Publication Year: 1989	02167818 CAB Accession Number: 890435028	CAB			#000041*	○
416	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in refrigerated cultured milks and yogurt.		Scheuch, M. M.; Marth, E. H.	Journal of Food Protection	vol. 51 (11): p.848-852 Publication Year: 1988	02119275 CAB Accession Number: 890432692	CAB			E-23	○
417	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in three Zimbabwean fermented milk products		Dalu, J. M.; Feresu, S. B.	Journal of Food Protection	vol. 59 (4): p.379-383 Publication Year: 1996	03236053 CAB Accession Number: 960403106	CAB			B-0296	○
418	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes during the manufacture and ripening of Swiss cheese.		Buszi, M. M.; Johnson, M. E.; Marth, E. H.	Journal of Dairy Science	vol. 75 (2): p.380-386 Publication Year: 1992	02513286 CAB Accession Number: 920451064	CAB			B-0091	○
419	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes during the manufacture and ripening of Trappist cheese.		Kovacic, I.; Vujicic, I. F.; Svrabic-Vlahovic, M.; Vlahic, M.; Gagic, M.; Wesley, I. V.	Journal of Food Protection	vol. 54 (6): p.418-420 Publication Year: 1991	02512963 CAB Accession Number: 920450722	CAB			E-166	○
420	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in cheese made of unpasteurized goat milk.		Tham W	Acta Vet Scand (DENMARK)	1988, 29 (2): p165-72	06021289 89132168	CAB			C-0050	
421	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in raw milk treated in a pilot plant size pasteurizer.		Fernandez Garayzabal JF; Dominguez Rodriguez L; Vazquez Boland JA; Rodriguez Fern EF; Briones Dieste Y; Blanco Cancelo JL; Suarez C	J Appl Bacteriol (ENGLAND)	Dec 1987, 63 (6): p533-7	06002737 88153555	CAB			E-136	○
422	B	Listeria monocytogenes or Shigella	Survival of selected pathogenic bacteria in white pickled cheese made with lactic acid bacteria or antimicrobials.		Abdalla, O. M.; Davidson, P. M.; Christan, G. L.	Journal of Food Protection	vol. 56 (11): p.972-976 Publication Year: 1993	02807102 CAB Accession Number: 940400701	CAB			B-0186	○
423	B	Listeria monocytogenes or Shigella	Survival of Shigella sonnei during the manufacture and storage of cultured milk products.		Kondrat'ev, I. A.; Gritsenko, T. T.; Taras, A. K.; Chernyeva, V. B.	Molochnaya Promyshlennost	(No. 5): p.15-18 Year: 1976	00358534 CAB Accession Number: 760427791	CAB			E-59	
424	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in fermented milk and yogurt: effect of pH, lysozyme content and storage		Ribeiro, S. H. S.; Garinoti, D.	Sciences des Aliments	vol. 16 (2): p.175-185 Publication Year: 1998	03210801 CAB Accession Number: 980402156	CAB			B-0043	
425	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in frozen ewe's milk and Feta cheese curd.		Papageorgiou, D. K.; Bori, M.; Mentis, A.	Journal of Food Protection	vol. 60 (8): p.1041-1045 Publication Year: 1997	02521392 CAB Accession Number: 980402335	CAB			A-0230	○
426	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in yogurt and acidified milk during storage at 4-5 deg C.		Khattab, A. A.; El-Leboudy, A. M.; Ahmed, H. M.	Egyptian Journal of Food Science	vol. 21 (1): p.41-48 Publication Year: 1993	02846234 CAB Accession Number: 940402011	MEDLINE			B-0108	
427	B	Clostr	Survival and growth of Clostridium species in the presence of hydrogen peroxide		El-Nasab, T.; Nassib, T.; Abed-El-Gelil, H.; El-Hode Haneef, N.; Gandy, S. M. El; Gellal, H. Abed-El	Journal of Food Protection	Vol. 43, No. 6, pp 431-432, 434.(1980)	AN81:16839 CABA, DN8000461424	CAB			B-0280	○
428	B		Survival and Growth of Escherichia coli O157:H7 in Unpasteurized and Pasteurized Milk.		WANG G. ZHAO T. DOYLE M P (Univ. Georgia, Georgia, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL.80,NO.6 PAGE610-613 1997	CH 97A0728873, C97313719	CAB			#000206*	○
429	B	Yers	Survival and growth of food poisoning bacteria following inoculation into Cottage cheese varieties		Sims, G. R.; Glenister, D. A.; Brocklehurst, T. F.; Lund, B. M.	International Journal of Food Microbiology	Vol. 9, No. 3, pp 173-195.(1989)	AN90:51525 CABA, DN9000438815	CAB			B-0468	○
430	C		Survival and growth of selected microorganisms in khoea during preparation and storage.		Sahal, S.; Blank, G.; Lewis, M.	Journal of Food Safety	(1993) Vol. 13, No. 3, pp. 195-208. 22 ref. ISSN: 0149-6085		MEDLINE			E-84	
431	E	Staphylococcus	Survival and growth of Staphylococcus aureus in commercially manufactured Brazilian Minas cheese.	市販用に製造されたブラジリアンミナスチーズ中のStaphylococcus aureusの残存と成育	OLIVEIRTE DOS SANTOS E (Univ. Federal de Minas Gerais, Brazil); GENIGEORGIS C (Univ. of Georgia)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL.44,NO.3 PAGE177-184 1981	81A0190942, C81173587	JICST			A-0244	○
432	C		Survival of bacterial enteric pathogens in traditional fermented foods.		Simango C, et al.	J Appl Bacteriol.	1992 Jul;73(1):37-40	PMID: 1512176; UI: 92380902.	CABA			E-154	○
433	A and C and D and E	Bacillus or Salmonella and Staphylococcus	Survival of bacterial pathogens in pasteurized process cheese slices stored at 30 deg C		Glass, K. A.; Kaufman, K. M.; Johnson, E. A.	Journal of Food Protection	vol. 61 (3): p.290-294	03555806 980403132	CAB			#000136*	○
434	E	Campy	Survival of Campylobacter fetus subsp. jejuni in Cheddar and cottage cheese.	チエダーおよびカッテージチーズ中のCampylobacter fetus subsp. jejuniの残存性	EHLERS J G, CHAPPAR O, SERRANO M, RICHTER R L, VANDER ZANT C	J Food Prot	VOL. 45, N O. 11 PAGE 1018-1021 1982	CN 83A0023686, C83023239, K83011585	CABA			C-0105	○

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No.	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume Page	ID	Data Base	Control	Product	L-Number	全体(5社)
435	D	Campy	Survival of <i>Campylobacter jejuni</i> in milk and meat		Kang, H. J.; Kim, Y. H.	Korean Journal of Veterinary Public Health	Vol. 10, No. 2, pp. 7-13, (1986)	AN87:8653 CABA, DN870420054	JICST			C-0108	
436	E	Campy	Survival of <i>Campylobacter jejuni</i> in raw, pasteurized and ultra-heat-treated goat's milk stored at different temperatures		Simms, L.; MacRae, I. C.	Letters in Applied Microbiology	Vol. 8, No. 5, pp. 177-180, (1989)	AN89:65616 CABA, DN890432767	JOIS			A-0341	○
437	A and D and E	Bacillus or Salmonella and Listeria monocytogenes or Shigella	Survival of enteric pathogens in common beverages: an in vitro study.		Sheth, NK; Wisniewski, TR; Franson, TR	Am J Gastroenterol (UNITED STATES)	Jun 1988, 83 (6) p658-60	05820418 88238511	JOIS			C-0218	
438	C		Survival of enterohemorrhagic <i>Escherichia coli</i> O157:H7 during the manufacture and curing of Cheddar cheese.		Reitsma, C. J.; Henning, D. R.	Journal of Food Protection	(1996) Vol. 59, No. 5, pp. 460-464, 26 ref. ISSN: 0362-028X		CAB			A-0211	○
439	C		Survival of enteropathogenic and non-pathogenic <i>Escherichia coli</i> during the manufacture of Camembert cheese.		FRANK J F, MARTH E H, OLSON N F	E0048A J Food Prot	VOL. 40, NO. 12 PAGE. 835-842 1977	CN 78A0096563, C78102989	JICST			E-133	○
440	C		Survival of <i>Escherichia coli</i> during production and storage of butter.		Khrenova, T. N.; Semanova, N. P.; Tekotova, G.	Molochnays Pronyshlennost	(1982) No. 2, pp. 27-29, 4 ref. ISSN: 0026-8026		CABA			A-0067	
441	A and B		Survival of <i>Escherichia coli</i> O157:H7 in yoghurt during preparation and storage at 4 deg C.		Messa, S.; Akheri, C.; Qureshi, V.; Pace, R. de; De Pace, R.	Letters in Applied Microbiology	(1987) Vol. 24, No. 5, pp. 347-350, 21 ref. ISSN: 0266-8254		CABA			B-0277	○
442	E		Survival of <i>Escherichia coli</i> , strain W, during the manufacture of cottage cheese		Vecchiarelli, R. A.; Bassette, R.; Metha, R. S.	Journal of Dairy Science	(1978) Vol. 61, No. 12, pp. 1704-1708, 19 ref. ISSN: 0022-0302		MEDLINE			B-0011	○
443	E	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> . After Irradiation Treatment of Camembert Cheeses Made from Raw Milk.	原乳から製造したカマンベールチーズ照射処理後のリステリア菌の生存	DOUGLE D L, (C. H. U. de la Caen, Caen n. FRA); ST AHL, V (Aerial, Straasbourg)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 57, N O. 9 PAGE. 811-813 1994	95A0017420, C95063369, N95040671	JIC			B-0047	○
444	E	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> during manufacture and storage of cottage cheese.	カッテージチーズの製造中および貯蔵中における <i>Listeria monocytogenes</i> の生存性	MARTH E H, DOYLE M P (Univ. Wisconsin-Madison)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 48, N O. 9 PAGE. 746-750, 753 1985	86A0254485, C86163301	CAB			B-0194	○
445	E	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> During the Manufacture and Ripening of Trappist Cheese.	トラピストチーズの製造と熟成中におけるリステリア菌の生存	WESLEY I V (Agricultural Research Serv. U. S. Dep. Agricult. Iowa, USA); KOENIGSBERGER, W.	E0048A (JFPRD) (0362-028X) J Food Prot	vol. 54 (5) p. 418-420 Publication Year: 1991	91A0657839, C92153258, K92042336	CAB			B-0298	○
446	A and B and D	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> during the manufacture and storage of nonfat dry milk.	脱脂粉乳の製造および貯蔵中における <i>Listeria monocytogenes</i> の生存性	MESKE L P, MARTH E H (Univ. Wisconsin-Madison)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 48, N O. 9 PAGE. 740-742 1985	86A0254483, C86163299	CAB			B-0234	○
447	B	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> during the manufacture and ripening of Swiss cheese.		Buzzi; MH; Johnson ME; Marth EH	J Dairy Sci (UNITED STATES)	Feb 1992, 75 (2) p380-6	07049481 92218689	JIC			B-0121	○
448	B	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> in Frozen Ewe's Milk and Feta Cheese Curd	冷凍した羊乳とフェタチーズカード中における <i>Listeria monocytogenes</i> の生存	RGIOU D K, BORI M, MANTAS A (Aristotle Univ. Thessaloniki, Thessaloniki, Thessaloniki, Greece)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 60, N O. 9 PAGE. 1041-1045 1987	98A0029970, C98044310	CAB			B-0232	○
449	B	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> in cold-pack cheese food during refrigerated storage.	冷蔵保存の包装チーズ食品における <i>Listeria monocytogenes</i> の生存	MARTH E H (Univ. Wisconsin-Madison, WI, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 51, N O. 8 PAGE. 615-621, 625 1988	89A0051750, C89042142, K89021744	CAB			B-0166	○
450	B	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> in Cottage Cheese.	カッテージチーズ中におけるリステリア菌の生存性	PICCININ D M, SHELEF L A (Wayne State Univ., Michigan)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 58, N O. 2 PAGE. 128-131 1995	95A0432865, C95223710	JICST			B-0001	○
451	B	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> in cultured butter milk and yogurt.	発酵バターミルクおよびヨーグルト中での <i>Listeria monocytogenes</i> の生存	SCHAACK M, MARTH E H (Univ. Wisconsin-Madison, WI, USA)	D0077A (MILCA) (0026-8788) Milchwissenschaft	VOL. 43 N O. 12 PAGE. 790-792 1988	89A0237914, C89163369	JICST			B-0235	○
452	B	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> in simulated milk cooling systems.	模擬牛乳冷却システムにおける <i>Listeria monocytogenes</i> の生存	PETRAN R, ZOTTOLA E A (Univ. Minnesota, MN, USA)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 51, N O. 3 PAGE. 172-175 1988	88A0416400, C88253944	MEDLINE			B-0461	○
453	B	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> in Three Zimbabwean Fermented Milk Products.	3種のジンバブエ発酵乳製品におけるリステリア菌の生存	DALU J M, FERESU S B (Univ. Zimbabwe, Harare, ZWE)	E0048A (JFPRD) (0362-028X) J Food Prot	VOL. 59, N O. 4 PAGE. 379-383 1996	96A0492796, C96214333, K96113195	JICST			C-0106	○
454	B	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> in yogurt with varying levels of fat and solids.	様々な脂肪および固形分のレベルのヨーグルト中でのリステリア菌の生存	GRIFFITH M, DEIBEL K E (Gerber Products Co., Michigan)	C0135B (0149-6085) J Food Saf	VOL. 10, N O. 3 PAGE. 219-230 1990	90A0768143, C91163753	JICST			E-160	
455	B	Listeria monocytogenes or Shigella	Survival of <i>Listeria monocytogenes</i> in yogurt and acidified milk.		Griffith, M.; Deibel, K	Abstracts of the Annual Meeting of the American Society for Microbiology	vol. 88 p.277 Publication Year: 1988	02228749 CAB Accession Number: 902202398	JICST			E-99	

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No	Group	Key word	Title (Original)	Title (English or Japanese)	Author	Journal	Volume Page	ID	Date Base	Control	Product	L-Number	全株(5社)
456	B	Listeria monocytogenes or Shigella	Survival of Listeria monocytogenes in yogurt during storage at 4 deg C.		Messa, S.; Trovati R. L. D.; Canganella, F.	Letters in Applied Microbiology	vol. 13 (3) p.112-114 Publication Year: 1991	02489408 CAB Accession Number: 920449930	JICST			C-0125	○
457	B		Survival of Mycobacterium paratuberculosis and preservation of immunoglobulin G in bovine colostrum under experimental conditions simulating pasteurization.		MEYLAN M. FBNGS M. SHULAW W.P. KOWALSKI J.J. BECH-NIELSEN S. HOFFSIS G.F. (Ohio State Univ., OH)	BD909A (A/JVRA) (0002-9645) Am. J. Vet. Res.	VOL.57,NO.11 PAGE.1580-1585 1996	CN 97AD0031293. C97053881, L97062348	JICST			#000091*	
458	B	Bacillus or Salmonella	Survival of pathogenic bacteria in Yoghurt and Dahi	ヨーグルトとダヒ(Dahi)における病原菌の残存	MATTA H. KALRA M. SINGH A.	J Food Sci Technol	VOL.28,NO.4 PAGE.240-243 1991	92A0396221. C92343897	JICST			E-76	
459	B	Bacillus or Salmonella	Survival of Salmonella anatum heated in various media.		Moets WA; Dabbeh R; Edwards VM	Appl Microbiol (UNITED STATES)	Mar 1971. 21 (3) p476-81	01003341 71163319	CAB			B-0379	
460	A	Bacillus or Salmonella	Survival of Salmonella eastbourne and Salmonella typhimurium in milk chocolate prepared with artificially contaminated milk powder.		Tennings SK; Beumer RR; Kempebmacher EH; van Leusden FM	J Hyg (Lond) (ENGLAND)	Dec 1977. 79 (3) p333-7	02879210 78046796	CAB			B-0439	
461	A	Bacillus or Salmonella	Survival of Salmonella enteritidis during the manufacture of feta cheese made of pasteurized ewe's milk.		Maize V; Papadopoulou C; Pappas C; Dimitriu D; Voutsinas L; Malatou H	Zentralbl Mikrobiol (GERMANY)	Jan 1993. 148 (1) p66-73	07504959 93198420	CAB			B-0495	
462	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	JOIS			B-0475	○
463	A	Bacillus or Salmonella	Survival of Salmonella typhimurium and Staphylococcus aureus in Turkish White cheese		Unluturk, A.; Ukcuncu, M.; Turantas, F.; Ozturk, G. F.	Chemie Mikrobiologie Technologie der Lebensmittel	vol. 16 (1-2) p.3-7	02879585 940403403	JICST			B-0442	
464	A	Bacillus or Salmonella	Survival of Salmonella typhimurium in Greek cheese		Tzannetis, S.	Acta Microbiologica Helvetica	vol. 17 (4) p.246-255	00033448 720401365	MEDLINE			B-0374	
465	A		Survival of salmonellae and Escherichia coli during the spray drying of various food products.		Miller, D. L.; Goeffert, J. M.; Amundson, C. H.	Journal of Food Science	1977, vol. 48, No. 6, pp. 828-831, 9 ref. ISSN: 0022-549X		MEDLINE			B-0201	○
466	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. RADKOWSKI M.	Food Microbiol	VOL.3,NO.4 PAGE.303-306 1986	87A0334627. C87213600	CAB			B-0171	
467	A	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.; Sims, C. M.	Journal of Food Protection	vol. 41 (1) p.16-19	00600565 780440363	CAB			B-0371	○
468	A	Bacillus or Salmonella and Staphylococcus	Survival of some non-starter bacteria in naturally ripened and enzyme-accelerated Cheddar cheese.		Bautista L; Kroll RC	J Dairy Res (ENGLAND)	Nov 1988. 55 (4) p597-602	04022850 89175648	CAB			C-0165	○
469	E	Staphylococcus	Survival of staphylococcus aureus in ras cheese.	ラスチーズ内での Staphylococcus aureus の生存性	HAGUIB M M (Food and Dairy Research Lab., National Research Centre, Cairo); HOUR M A. NOAMAN A A (Al-Azhar Univ., Cairo)	D0856A (0003-825X) Arch Lebensmittelhyg	VOL.30,NO.6 PAGE.227-228 1979	80A0115555. C80123285	CAB			B-0182	
470	A	Streptococcus	Survival of undesirable microorganisms 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	F. OVIDI M. PAGANINI S. VETRANO A M. BEVILACQUA L. TROVATELLI L D (Univ. Tuscia, Viterbo, ITALY)	ADD12B (0740-0020) Food Microbiol	VOL.15,NO.1 PAGE.71-77 1998	98A0325382. C98144321	CAB			C-0048	
471	A and E	Yersi	Survival of virulent Yersinia enterocolitica during the manufacture and storage of Turkish Feta cheese		Erkmen, O.	International Journal of Food Microbiology	Vol. 33, No. 2/3, pp. 285-292, (1996)	AN97:83948 CABA, DN 970402380	JOIS			E-54	○
472	D	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貯蔵中における Yersinia enterocolitica の残存	KARAIODANN OGLU P. K. OIDIS P. PAPAAGEORGIOU D. MANTIS A	Milchwissenschaft	VOL. 40, N. O. 4 PAGE. 204-206 1985	CN 85A0378262. C85263381	CAB			#000050*	○
473	D	Yersi	Survival of Yersinia enterocolitica in Bulgarian yoghurt and 'Vita' cultured milk.		Slavchev, G.; Gogov, I.	Veterinarnomeditsinski Nauki	Vol. 20, No. 9, pp. 68-73 (1983)	AN84:55853 CABA, DN840490080	MEDLINE			#000008*	
474	C	Yersi	Survival of Yersinia enterocolitica in yoghurt	ヨーグルトにおける Yersinia enterocolitica の生存	MANTIS A. K. OIDIS P. KARAIODANN OGLU P.	Milchwissenschaft	VOL. 37, N. O. 11 PAGE. 654-656 1982	CN 83A0076004. C83063229. K83021538	JOIS			A-0343	○
475	C	Bacillus or Salmonella	Symposium: Heat resistant microorganisms in dairy food system. Heat resistant mesophilic microorganisms.	熱安定 耐熱性細菌 耐熱性中温細菌	Franklin JG	J Appl Bacteriol (ENGLAND)	Mar 1970. 33 (1) p180-91	01055654 70201267	JOIS			A-0156	○
476	C	Bacillus or Salmonella	Symposium: Heat resistant microorganisms in dairy food system. Heat resistant mesophilic microorganisms.	熱安定 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	JICST			B-0488	○
477	C	Bacillus or Salmonella	Symposium: Heat resistant microorganisms in dairy food system. Microbiology of ultrahigh temperature milk.	熱安定 耐熱性細菌 超高温加熱乳の微生物学	WESTHOFF D C	J Dairy Sci	VOL.64,NO.1 PAGE.167-173 1981	81A0159923. C81153751	CABA			C-0208	○
478	C	Listeria monocytogenes or Shigella	Synergistic effect of nisin and the lactoperoxidase system on Listeria monocytogenes in skim milk.	脱脂乳中のリスチア菌に及ぼすナイシン及びラクトペルオキシダーゼシステムの相乗効果	ZAPICO P. MEDINA M. GAYA P. NUÑEZ M	Int J Food Microbiol	VOL. 40, N. O. 1/2 PAGE. 35-42 1988	98A0435247. C88164226. L98190766	CABA			C-0057	○
479	A	Bacillus or Salmonella	Temperature characterization of psychrotrophic and mesophilic Bacillus species		McIntosh, M. R.; Sutherland, A. C.	Journal of Dairy Research	vol. 64 (2) p.261-270	03347631 970401420	CABA			A-0199	○