

## Journal Articles

- Anthony, B.A., Draughon, F.A., and Denton, M.E. 1994. *Listeria* spp. in fresh rainbow trout purchased from retail markets. *Journal of Food Quality* (accepted).
- Dorsa, W.J., D.L. Marshall, and M. Semien. 1993. Effect of potassium sorbate and citric acid sprays on growth of *Listeria monocytogenes* on crawfish (*Procambarus clarkii*) tail meat at 4C. *Lebensmittel-Wissenschaft und Technologie (Food Science and Technology)* 26: 480-482.
- Dorsa, W.J., D.L. Marshall, M.W. Moody, and C.R. Hackney. 1993. Low temperature growth and thermal inactivation of *Listeria monocytogenes* in crawfish tail meat. *Journal of Food Protection* 56:106-109.
- Dorsa, W.J., and D.L. Marshall. 1995. Influence of lactic acid and modified atmosphere on thermal destruction of *Listeria monocytogenes* in crawfish tail meat homogenate. *Journal of Food Safety* (accepted).
- Garren, D.M., Harrison, M.A. and Huang, Y.W. 1995. *Clostridium botulinum* type E outgrowth and toxin production in vacuum skin packaged rainbow trout. *Journal of Food Protection* 58:863-866.
- Oh, D.H., and D.L. Marshall. 1993. Influence of temperature, pH, and glycerol monolaurate on growth and survival of *Listeria monocytogenes*. *Journal of Food Protection* 56: 744-749.
- Oh, D.H., and D.L. Marshall. 1993. Antimicrobial activity of ethanol, glycerol monolaurate or lactic acid against *Listeria monocytogenes*. *International Journal of Food Microbiology* 20: 239-246.
- Oh, D.H., and D.L. Marshall. 1995. Enhanced inhibition of *Listeria monocytogenes* by glycerol monolaurate with organic acids. *Journal of Food Science* (accepted).

## Extension Publications

- Flick, G. J. 1994. Developing a total quality assurance program. Proceedings of the 1994 Catfish Processors Workshop. Mississippi Agricultural and Forestry Experiment Station, Mississippi State University, MS. pp. 4-6. 1995.
- Hannah, T.C., T.A. McCaskey and R.T. Lovell, 1995. Rapid bacterial test helps catfish processors ensure food quality Alabama Agricultural Experiment Station, Highlights of Agricultural Research, Vol.42, No. 2.
- Hood, A. F. and G. J. Flick. 1995. Total Quality Assurance and Hazard Analysis Critical Control Point Manual for the Catfish Processing Industry. Mississippi Cooperative Extension Service, Mississippi State University, MS.
- Perkins, B.E., Editor. 1993. Proceedings: Aquaculture Products Safety Forum. Auburn University, Marine Extension and Research Center. Mobile, AL. 157 pp.

## Abstracts or Presented Papers

- Anthony, B.K., F.A. Draughon, M.E. Denton, and W. Tan. 1993. Comparison of methods for isolation of *Listeria* from rainbow trout (*Oncorhynchus mykiss*). Proceedings, Annual Meeting International Association Milk Food and Environmental Sanitation, Abstract #143, Atlanta, GA.
- Bolton, L.F., Huang, Y.W., and Harrison, M.A. 1993. Effects of sodium lactate on microbiological changes and Torrymeter readings of prepackaged rainbow trout during refrigerated storage. Institute of Food Technologists Annual Meeting, July 10-14, Chicago, IL.
- Bolton, L. F., Y. W. Huang, and M. A. Harrison. 1993. The effects of sodium lactate on microbial changes and Torrymeter readings of pre-packaged rainbow trout during refrigerated storage. Abstr. Institute of Food Technologists Annual Meeting, July 10-14, Chicago, IL.
- Denton, M.E., F.A. Draughon, B.K. Anthony, and W. Tan. 1993. Prevalence of *Salmonella* in rainbow trout (*Oncorhynchus mykiss*). Proc., Annual Meeting International Association Milk Food and Environmental Sanitation, Abstract #52, Atlanta, GA.
- Dorsa, W.J., and D.L. Marshall. 1994. Combined effects of heat, lactic acid, and modified atmosphere packaging against *Listeria monocytogenes* in cooked crawfish tail meat. IFT Annual Meeting Technical Program: Book of Abstracts, No. 66-7, June 25-29, Atlanta, GA.
- Fernandes, C.F. and G.J. Flick. 1995. Evaluation of riboflavin-methionine superoxide system for improving the quality of aquacultured catfish fillets during the chilling process. Poster presented at the 56th annual meeting of the Institute of Food Technologists, Anaheim, CA. June 16-19.
- Fernandez, C. F., G. J. Flick, J. L. Silva, T. A. McCaskey, and A. F. Hood. 1995. Effect of processing protocols on the quality of aquacultured fresh catfish fillets. 82nd Annual Meeting of Int. Assoc. of Milk, Food and Environmental Sanitarians. Pittsburgh, PA, July 30 - August 2, 1995 (Abstract 97) page 59.
- Fernandez, C. F., G. J. Flick, J. L. Silva, T. A. McCaskey, and A. F. Hood. 1995. Evaluation of microbial swabs for releasing HCMC and their viability on ice using 3M Petrifilm. 82nd Annual Meeting of Int. Assoc. of Milk, Food and Environmental Sanitarians. Pittsburgh, PA, July 30 - August 2, 1995 (Abstract 141) page 73.
- Flick, G.J. 1994. Developing a total quality assurance program. Presented paper at the annual catfish processors meeting in Greenwood, MS. Sept. 1994.
- Garren, D.M., M. A. Harrison and Y.W. Huang. 1993. *Clostridium botulinum* type E outgrowth and toxin production in vacuum-skin packaged rainbow trout. Abstract. Institute of Food Technologists, July 10-14, Chicago, IL.
- Garrido, V, M. Moody, and S. Otwell. 1994. Pilot-testing of a HACCP Program for Oyster Processing. 19th Annual Seafood Science and Technology Conference of the Americas, September 13, New Orleans, LA.
- Garrido, V., M. Moody, and S. Otwell. 1994. Pilot-testing of a HACCP Program for Oyster Processing. 19th Annual Seafood Science and Technology Conference of the Americas, September 13, 1994, New Orleans, LA.
- Hannah, T. C. and T. A. McCaskey. 1995. Evaluation of the microbial quality and safety of retail channel catfish fillets. Proceedings of the 92nd Annual Meeting Southern Regional Sections of Institute of Food Technologists, New Orleans, LA. January 28 - February 2, 1995.

- He, L.P., and Huang, Y.W. 1994. Use of time temperature indicator to monitor the shelf life of packaged fresh catfish. International Association Food, Milk and Environmental Sanitation Annual Meeting, July 31-August 3, San Antonio, TX.
- Huang, Y. W., M. Zheng, and Y. W. Huang. 1993. Psychotrohic plate counts, nucleotide degradation products and color changes of sodium lactate treated rainbow trout fillets as affected by packaging method at 4C. Abstr. Institute of Food Technologists Annual Meeting, July 10-14, Chicago, IL.
- Huang, Y.W., Bolton, L.F., Harrison, and R.T. Toledo. 1993. Effects of trisodium phosphate and lactic acid on microbiological and physical quality of packaged rainbow trout. Abstract, International Association of Milk, Food and Environmental Sanitarians Annual Meeting, August 1-4, Atlanta, GA.
- Huang, Y.W. 1993. Uses of sodium lactate on packaged rainbow trout. Aquaculture Products Safety Forum Proceedings. Auburn University, AL. pp. 97-108.
- Huang, Y.W. 1993. Use of vacuum-skin packaging to improve product quality of fresh fish treated with sodium lactate and propyl gallate. Abstr. Food Preservation 2000: Integrating Processing, Packaging, and Consumer Research. October 19-21. Natick, MA.
- Huang, Y.W. 1994. Uses of vacuum skin packaging to improve product quality of fresh fish treated with sodium lactate and propyl gallate. Proceedings, Food Preservation 2000: Integrating Processing, Packaging, and Consumer Research. Science and Technology Corp., Hampton, VA.
- Huang, Y.W., and Huang, C.Y. 1994. Effects of sodium lactate and potassium lactate on color, pH and bacterial counts of tilapia held in overwrapping, vacuum skin packaging and modified atmospheres. Proceedings Tropical and Subtropical Fisheries Technological Conference of the Americas. University of Florida, Gainesville, FL.
- Huang, Y.W., Low, I., Huang, C.Y., and Chung, K.T. 1994. Effect of tannic acid, gallic acid and propyl gallate on storage life of catfish. Proceedings Tropical and Subtropical Fisheries Technological Conference of the Americas. University of Florida, Gainesville, FL.
- Huang, Y.W., Huang, C.Y., and Burtle, G. 1994. *Aeromonas hydrophila* and psychrotrops population of cage- and pond-raised channel catfish. Institute of Food Technologists Annual Meeting, June 25-29. Atlanta, GA.
- Huang, Y.W. 1994. Quality indicator for prepackaged fresh catfish. Proc. Catfish Processors Workshop. Mississippi State University, MS. pp. 23-26.
- Huang, Y.W. and Ranawat, B.S. 1995. Using edible film to improve smoked rainbow trout. Proc. Tropical and Subtropical Fisheries Technological Conference of the Americas. Univ. of Florida, Gainesville, FL.
- Huang, C.Y., and Huang, Y.W. 1994. Effects of packaging system on lactate treated tilapia fillet stored at 4C. International Association Food, Milk and Environmental Sanitation Annual Meeting, July 31-August 3, San Antonio, TX.
- McCaskey, T.A. 1993. Bacterial evaluation of catfish products. Proceedings of the Aquaculture Products Safety Forum, February 2-4, Auburn University, AL.
- Mu, D.M. and Huang, Y.W. 1995. Effect of trisodium phosphate on *Listeria monocytogenes* attached to rainbow trout. Intnatl. Assocn. Food Milk and Environ. Sanitation Annual Meeting, July 30-August 2, Pittsburgh, PA.
- Nunez, A., J.L. Silva, A.F. Hood, and J.M. Kim. 1994. Microbial loads in a channel catfish processing operation. IFT Annual Meeting, Abstract No. 71D-14, June 25-29, Atlanta, GA.
- Otwell, S. 1994. Mandatory HACCP Programs for Processing Cultured Molluscan Shellfish. Annual Meeting of the Pacific Coast Oyster Growers Association, October 2-4, Seaside, OR.
- Otwell, S. 1995. Cultured Shrimp Production and Processing with HACCP. Aquaculture 1995 World Aquaculture Society, February 1-4, San Diego, CA.
- Otwell, W. S. and V. Garrido. 1995. Total Quality Assurance (TQA) and Hazard Analysis and Critical Control Point: Manual for Clam Production and Processing. FL. Sea Grant College Program, University of Florida, Gainesville, Technical Paper No. 80.
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- Perkins, B.E., Editor. 1993. Proceedings: Aquaculture Products Safety Forum. Auburn University, Marine Extension and Research Center. Mobile, AL. 157 pp.
- Perkins, B.E., Coordinator and Host. 1993. Aquaculture Products Safety: Satellite Videoconference. Alabama Cooperative Extension Service. Auburn University, AL. 58 min.
- Pothuri, P.V.D., D.H. Oh, and D.L. Marshall. 1994. Effect of lactic acid and monolaurin on *Listeria monocytogenes* in crawfish tail meat stored in air, vacuum, or modified atmosphere. IFT Annual Meeting Technical Program: Book of Abstracts, No. 59C-5, June 25-29, Atlanta, GA.
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- Shelton, M.T., Juan L. Silva, and C. Handumrongkul. 1994. Minimum effective and inhibitory concentration and action of various antimicrobials on *Salmonella* spp. and *Escherichia coli* 0157:H7. Paper presented at the 1994 CIS3 Summer Program, Mississippi State, MS.
- Silva, J.L., C.F. Fernandes, G.J. Flick, T.A. McCaskey, E. Marroquin, C. Handumrongkul and A. F. Hood. 1995. Effect of cleaning on microbial loads in a catfish filleting operation. Poster presented at the 56th annual meeting of the Institute of Food Technologists, Anaheim, CA. June 16-19.
1994. An impedance method for evaluating the efficacy of lactic acid and pergenox to reduce bacterial counts in processed channel catfish. Animal Disease Research Workers in Southern States, March 28-30, Baton Rouge, LA.
- Zhuang, R.Y., Huang, Y.W., and Beuchat, L.R. 1995. Quality changes in pre-packaged shrimp and catfish treated with sodium acetate, sodium lactate and propyl gallate during refrigerated storage, June 3-7, Anaheim, CA.

## Theses or Dissertations

- Bolton, L. F. 1993. Effects of antimicrobial agents and vacuum-skin packaging on shelf life of rainbow trout during refrigerated storage. M.S. Thesis. University of Georgia.
- Denton, M. 1993. The occurrence and growth of *Salmonella* on rainbow trout fillets packaged in different atmospheres. M.S. Thesis, The University of Tennessee.
- Dorsa, W.J. 1994. Effects of heat, lactic acid, and modified atmosphere packaging on *Listeria monocytogenes* on cooked crawfish tail meat. Ph.D. Dissertation. Louisiana State University.
- Jackson, M. 1994. Microbial safety and quality of refrigerated trout using modified atmosphere packaging. M.S. Thesis, The University of Tennessee.
- Liu, H. 1994. A rinse procedure for bacterial analysis of processed, farm-raised catfish products. Ph.D. Dissertation, Auburn University .
- Pothuri, V.D.P. 1994. Combined effects of packaging atmospheres and chemical preservatives on the growth and survival of *Listeria monocytogenes* in crawfish tail meat. M.S. Thesis. Louisiana State University.