

Reference Number	Title	Researchers	When/where Presenting
S15	Presentation: Validating Growth Models for <i>Clostridium perfringens</i> , <i>Clostridium botulinum</i> , and <i>Bacillus cereus</i> during Cooling of Uncured Meat and Poultry Products	Kathleen Glass	Monday, July 22 12:15 PM – 12:45 PM Room M108
P1-163	Poster: Predictive Model for Growth of <i>Clostridium botulinum</i> from Spores in Beef during Cooling	Vijay Juneja Max Golden Anuj Purohit Abhinav Mishra Harshavardhan Thippareddi Kathleen Glass	Monday, July 22 8:30 AM - 6:15 PM Exhibit Hall
P1-235	Poster: Characterizing the Microbiome of Recycled Bedding, the Environmental Persistence of <i>Salmonella enterica</i> , and the Implications for Preharvest Bovine Health	Hannah Pilch Charles Czuprynski Garret Suen Nicole Aulik Donald Sockett	Monday, July 22 8:30 AM - 6:15 PM Exhibit Hall
S31	Session: New Research Findings: Control of <i>Listeria</i> in Dairy	Sarah Engstrom (organizer)	Tuesday, July 23 8:30 AM - 12:15 PM Room M100
S31	Presentation: Combinations of Acid Type, pH, and Commercial Clean Label Antimicrobial Ingredients on the Growth of <i>Listeria monocytogenes</i> in High-moisture Cheese	Kathleen Glass	Tuesday, July 23 9:00 AM – 9:30 AM Room M100
T7-08	Presentation: Effect of Commercial Bacterial Fermentates and Protective Cultures on <i>Listeria monocytogenes</i> Growth in a Refrigerated Model High-moisture Cheese	Sarah Engstrom Kathleen Glass	Tuesday, July 23 4:15 PM – 4:30 PM Room M105
P2-132	Poster: Changes in AMP, ADP, and ATP Concentrations over Extended Growth Curves for Bacterial Species Significant to Food Hygiene	Nicholas Smith Jeffrey Sindelar Scott Rankin	Tuesday, July 23 8:30 AM - 6:15 PM Exhibit Hall
P2-145	Poster: Growth Kinetics of <i>Listeria monocytogenes</i> , Shiga Toxin-producing <i>Escherichia coli</i> , and <i>Salmonella enterica</i> on Fresh-cut Produce Stored at 5, 10, or 22°C	Bingzhuo Zhao	Tuesday, July 23 8:30 AM - 6:15 PM Exhibit Hall
P2-254	Poster: 16S rRNA Analysis of Bacterial Genera Present on Wooden Boards at Different Depths from Several Cheese-aging Facilities	Kirty Wadhawan Scott Rankin Garret Suen Charles Czuprynski	Tuesday, July 23 8:30 AM - 6:15 PM Exhibit Hall
T9	Technical Session: Meat and Poultry and Seafood	Max Golden (convenor)	Wednesday, July 24 8:30 AM – 12:15 PM Room L015
P3-215	Poster Comparison of Clean Label Antimicrobials with Nitrite on the Inhibition of <i>Clostridium perfringens</i> during Extended Cooling of a Model Deli-Style Ham Product	Max Golden Brandon Wanless Kathleen Glass	Wednesday, July 24 8:30 AM – 3:30 PM Exhibit Hall