PUBLICATIONS


33. Dorsa, W. J., C. N. Cutter, and G. R. Siragusa. 1998. Bacterial profile of ground beef made from carcass tissue experimentally contaminated with pathogenic and spoilage bacteria before being washed with hot water, alkaline solution, or organic acid then stored at 4 or 12°C. Journal of Food Protection 61:1109-1118.


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**Extension Publications:**
(Note: Except where otherwise noted, publications were produced through Pennsylvania State University, College of Agricultural Sciences Publications)


http://extension.psu.edu/food-safety/resources-contacts/small-and-very-small-meat-processors/resources/antimicrobial-spray

http://extension.psu.edu/food-safety/resources-contacts/small-and-very-small-meat-processors/resources/antimicrobial-spray


http://foodsafety.cas.psu.edu/listeria_video.html

http://foodsafety.cas.psu.edu/front_line/Spanish_Control_Listeria.pdf


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