**Recent Publications & Presentations**

[Ivy, R. J. Farber, F. Pagotto, and M. Wiedmann. 2013. The International Life Science Institute North America Cronobacter (Formally Enterobacter sakazakii) Isolate Set. J. Food Prot. 76:40-51.](http://www.ingentaconnect.com/content/iafp/jfp/2013/00000076/00000001/art00006)

[Vangay, P., E. B. Fugett, Q. Sun, and M. Wiedmann. 2013. Food Microbe Tracker: A web-based tool for storage and comparison of food-associated microbes. J. Food Prot. 76: 360-369](http://www.ingentaconnect.com/content/iafp/jfp/2013/00000076/00000002/art00028)

[Fortes, E. D., J. David, R. Koeritzer and M. Wiedmann. 2013. Validation of the 3M™ Molecular Detection System for the Detection of Listeria in Meat, Seafood, Dairy, and Retail Environments. J. Food Prot. 76: 874-878.](http://www.ingentaconnect.com/content/iafp/jfp/2013/00000076/00000005/art00019)

[Richards, J., L. D. Warnick, E. Fortes, P. McDonough, N. B. Dumas, Y. Gröhn, and M. Wiedmann. 2013. Antimicrobial drug resistance patterns among cattle and human associated Salmonella strain. J. Food Prot. 76:1676-1688.](http://www.ingentaconnect.com/content/iafp/jfp/2013/00000076/00000010/art00003)

[Bergholz, T., S. Tang, M. Wiedmann, and K. J. Boor. 2013. Nisin resistance of Listeria monocytogenes is increased by exposure to salt Stress and is mediated via LiaR. Appl. Environ. Micro. 79:5682-5688.](http://aem.asm.org/content/79/18/5682.short)

[Campbell, R. E., M. C. Adams, M Drake, and D. M. Barbano. 2013. Effect of bleaching permeate from microfiltered skim milk on 80% serum protein concentrate. J. Dairy Sci. 96:1387-1400.](http://europepmc.org/abstract/MED/23295111/reload%3D0;jsessionid=LSuZUQ2C3E5Yg780m1AD.50)

 [Zulewska, J., and D. M. Barbano. 2013. Influence of casein on flux and passage of serum proteins (SP) during microfiltration (MF) using polymeric spiral-wound (SW) membranes at 50oC. J. Dairy Sci. 96:2048-2060](http://www.sciencedirect.com/science/article/pii/S0022030213001185)

[Adams, M., and D. M. Barbano. 2013. Serum protein removal from skim milk with a 3-stage, 3X ceramic Isoflux membrane process at 50oC. J. Dairy Sci. 96:2020-2034.](http://www.sciencedirect.com/science/article/pii/S0022030213001161)

 [Amelia, I. and D. M. Barbano. 2013. Production of an 18% protein liquid micellar casein concentrate with a long refrigerated shelf-life. J. Dairy Sci. 96:3340-3349.](http://www.sciencedirect.com/science/article/pii/S0022030213002233)

[Adams, M. C., J. Zulewska, and D. M. Barbano. 2013. Effect of Annatto Addition and Bleaching treatmens on ultrafiltration flux during production of 80% whey protein concentrate and 80% serum protein concentrate. J. Dairy Sci. 96:2035-2047.](http://www.sciencedirect.com/science/article/pii/S0022030213001173)

 [Caplan, Z., C. Melilli, and D. M. Barbano. 2013. Gravity Separation of Fat, Somatic Cells, and Bacteria in Raw and Pasteurized Milks. J. Dairy Sci. 96:2011-2019](http://www.sciencedirect.com/science/article/pii/S002203021300115X)

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[Beckman, S. L., and D. M. Barbano. 2013. Impact of microfiltration concentration factor on serum protein removal from skim milk using polymeric spiral-wound membranes. J. Dairy Sci. 96: (in Press).](http://www.sciencedirect.com/science/article/pii/S0022030213005262)

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