

FOOD SAFETY

[Fate and Biofilm Formation of Wild-Type and Pressure-Stressed Pathogens of Public Health Concern in Surface Water and on Abiotic Surfaces](#)

Md Niamul Kabir, Sadiye Aras, Sabrina Wadood, Shahid Chowdhury, Aliyar Cyrus Fouladkhah.
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[Sensitivity of wild-type and rifampicin-resistant O157 and non-O157 Shiga toxin-producing *Escherichia coli* to elevated hydrostatic pressure and lactic acid in ground meat and meat homogenate](#)

Abimbola Allison, Aliyar Cyrus Fouladkhah
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[Sensitivity of Planktonic Cells of *Staphylococcus aureus* to Elevated Hydrostatic Pressure as Affected by Mild Heat, Carvacrol, Nisin, and Caprylic Acid](#)

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[Interactions of Carvacrol, Caprylic Acid, Habituation, and Mild Heat for Pressure-Based Inactivation of O157 and Non-O157 Serogroups of Shiga Toxin-Producing *Escherichia coli* in Acidic Environment](#)

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