

PUBLICATIONS

Refereed Journals:

Publications on General Food Microbiology

1. Gilpin, B.J., Robson, B.L., Lin, S., Hudson, J.A., Weaver, L., Dufour M. and Strydom H. (2014) The limitations of pulsed-field gel electrophoresis for analysis of *Yersinia enterocolitica* isolates. *Zoonoses and Public Health*. 61, 405-410.
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2. Huang, G., Mason, S., Hudson, A., Clerens, S., Plowman, J. and Hussain, M. (2014) Proteomic differences between *Listeria monocytogenes* isolates from food and clinical environments. *Foodborne Pathogens*. 3(4), 920-933.
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3. Premaratne, A., Wilson, T., King, N. and Hudson, J.A. (2012) Growth of *Y. enterocolitica* and *Y. pseudotuberculosis* in *Yersinia* selective enrichment broth according to Ossmer. *Journal of Microbiological Methods*. 89, 198-200.
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4. Cornelius, A.J., Hudson, J.A. and Wong, T.L. (2008) Enumeration and growth of naturally-occurring *Listeria* spp. in unpackaged ham. *Food Microbiology*. 7, 407-412.
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6. Turner, N., Whyte, R.J. and Hudson, J.A. (2006). Enumeration and growth of *Bacillus cereus* in dehydrated potato flakes and hot-held, ready-to-eat potato products purchased in New Zealand. *Journal of Food Protection*. 69, 1173-1177.
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7. Wong, T.L., Carey-Smith, G., Hollis, L. and Hudson, J.A. (2005) Microbiological quality of pre-packaged pâté and ham in New Zealand. *Letters in Applied Microbiology*. 41, 106-111
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8. Wong, T., Whyte, R., Graham, C., Saunders, D., Schumacher J and Hudson, J.A. (2004). Growth of enterotoxigenic *Staphylococcus aureus* in Povi Massima, a traditional Pacific Island food. *Journal of Applied Microbiology*. 97, 1185-1191.
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