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Ready-to-eat, Listeria, Salmonella, Clostridium, Spore, Germination, Sporulation, Nitrate, Nitrite, Nitrate-reduction, Inoculation pack studies, Process deviation, Salting, Case-hardening, Heating deviation, Cooling deviation, Surrogate, Antimicrobial, Food contact surface, Environmental, Biofilm, Harborage, Cross contamination, Canning, Modeling, Microbiological modeling, Pathogen modeling, Fermentation, Eggs, Pasteurization, Plate Chiller, Antimicrobials on food (organic acids, Peroxides), Antimicrobials on environmental/food contact surfaces (organic and inorganic compounds), Lactic acid bacteria (fermented meats) or bacteriophages (on meats and as environmental disinfectants), RTE, salt-cured products, control of Salmonella, Listeria, STEC in RTE by either bacteriocins or phages on RTE or raw meat and poultry, HACCP system/ Hazard Analysis, Challenge testing/inoculated pack studies, Process validations, Predictive microbiology, Quantitative microbial risk assessment (QMRA), Food Safety, Microbial ecology

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