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9	1996	59	11	Antibacterial Effects of Hydrogen Peroxide and Methods for Its Detection and Quantitation†	Benjamin J. Juven and Merle D. Pierson	1233	2,507
10	2017	80	11	Prevalence of Salmonella in 11 Spices Offered for Sale from Retail Establishments and in Imported Shipments Offered for Entry to the United States	Guodong Zhang, Lijun Hu, Régis Pouillot, Aparna Tatavarthy, Jane M. Van Doren, Daria Kleinmeier, George C. Ziobro, David Melka, Hua Wang, Eric W. Brown, Errol Strain, Vincent K. Bunning, Steven M. Musser, and Thomas S. Hammack	1791	2,397