

**2019 Journal of Food Protection  
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3	1980	43	12	Yogurt: Technology and Biochemistry	H. C. Deeth, A. Y. Tamime	939	5671
4	2000	63	7	Kombucha, the Fermented Tea: Microbiology, Composition, and Claimed Health Effects	C. J. Greenwalt, K. H. Steinkraus, R. A. Ledford	976	5448
5*	2013	76	3	Predicting and Preventing Mold Spoilage of Food Products	Jeanne-Marie Membré, Stéphane Dagnas	538	4703
6	1996	59	11	Antibacterial Effects of Hydrogen Peroxide and Methods for Its Detection and Quantitation	Merle D. Pierson, Benjamin J. Juven	1233	4433
7	2017	80	6	Quantifying the Effects of Water Temperature, Soap Volume, Lather Time, and Antimicrobial Soap as Variables in the Removal of <i>Escherichia coli</i> ATCC 11229 from Hands	Dane A. Jensen, David J. Shumaker, David R. Macinga, Donald W. Schaffner, James W. Arbogast, Roberto Bellino	1022	3801
8	1983	46	9	Anaerobic Methods, Techniques and Principles for Food Bacteriology: A Review	Daniel Y. C. Fung, Kevin L. Anderson	811	3587
9	1983	46	2	Methods to Measure Water Activity	John Troller	129	3495
10	1977	40	5	Effects of Freezing and Storage on Microorganisms in Frozen Foods: A Review	B. Ray, M. L. Speck	333	3441

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