

## Chapter 8: REFERENCES

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## **Publications and presentations from this work**

### **Scientific paper**

Parry-Hanson, A., Jooste, P. J. and Buys, E. M., 2009. The Influence of lactoperoxidase, heat and low pH on survival of acid-adapted and non-adapted *Escherichia coli* O157:H7 in goat milk. *International Dairy Journal* 19, 417-421.

### **Conference presentations**

#### **Oral Presentations**

Parry-Hanson, A., Jooste, P. and Buys, E., 2009. Relative gene expression of acid inducible genes in acid-adapted *Escherichia coli* O157:H7 during lactoperoxidase and lactic acid challenge. 4<sup>th</sup> International qPCR Symposium: Diagnostics and molecular markers. Technical University of Munich, Freising-Weihenstephan, Germany. 9-13<sup>th</sup> March 2009.

Parry-Hanson, A., Jooste, P. and Buys, E., 2008. Acid-adapted *Escherichia coli* O157:H7: a true survivor. SASDT symposium. Drakensburg, South Africa. 15-16<sup>th</sup> April 2007.

#### **Poster Presentations**

Parry-Hanson, A., Jooste, P. and Buys, E., 2008. Cross-protection of acid-adapted *Escherichia coli* O157:H7. 95<sup>th</sup> International Association of Food Protection Congress, Columbus, Ohio, USA. 3-6<sup>th</sup> August 2008.

Parry-Hanson, A., Jooste, P. and Buys, E., 2008. Influence of lactoperoxidase, heat and low pH on acid-adapted *Escherichia coli* O157:H7. Food Micro 2008 – Evolving microbial food quality and safety. Aberdeen, Scotland. 1-4<sup>th</sup> September 2008.