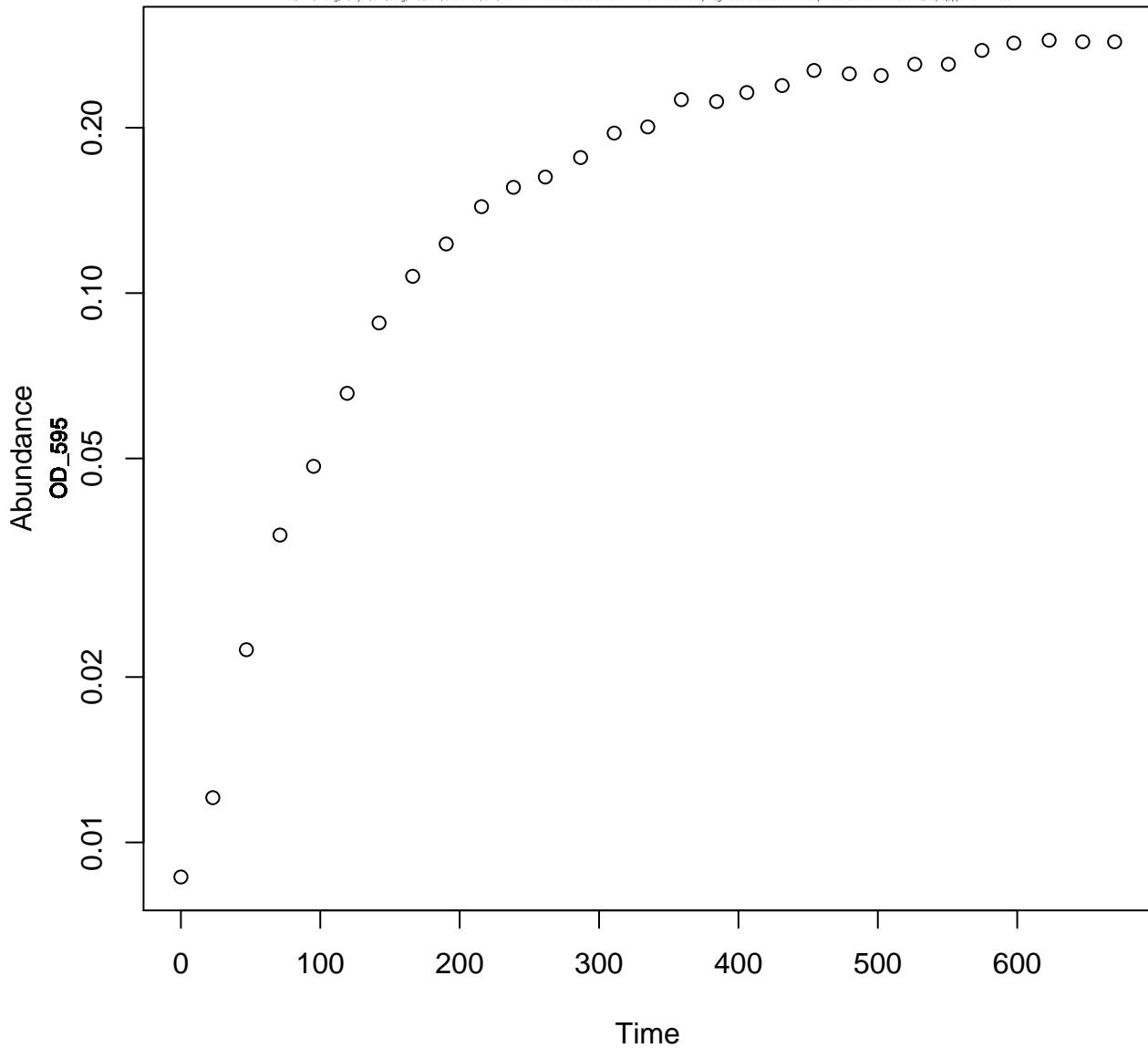


Chryseobacterium.balustinum

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

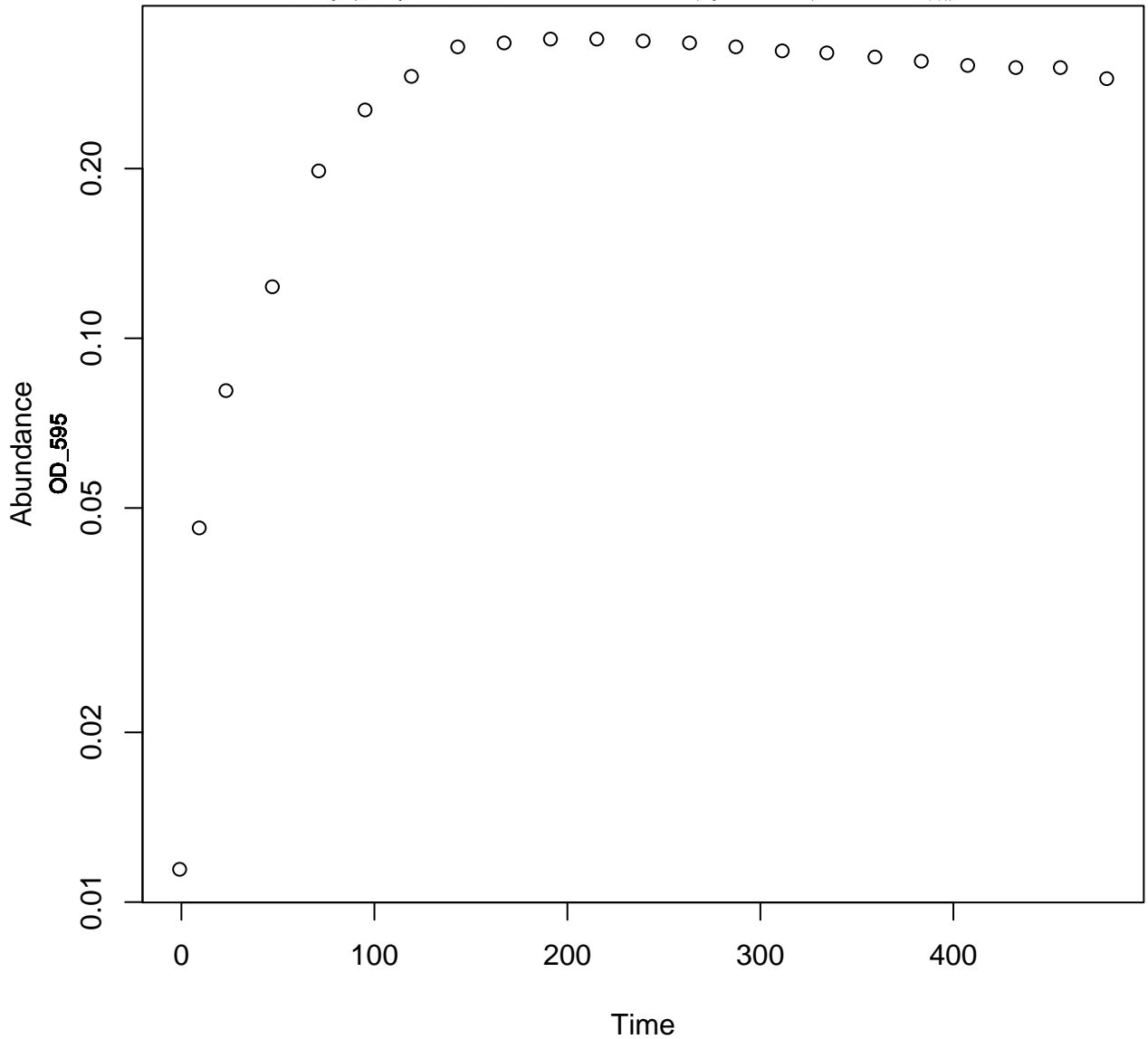


Chryseobacterium.balustinum

TSB

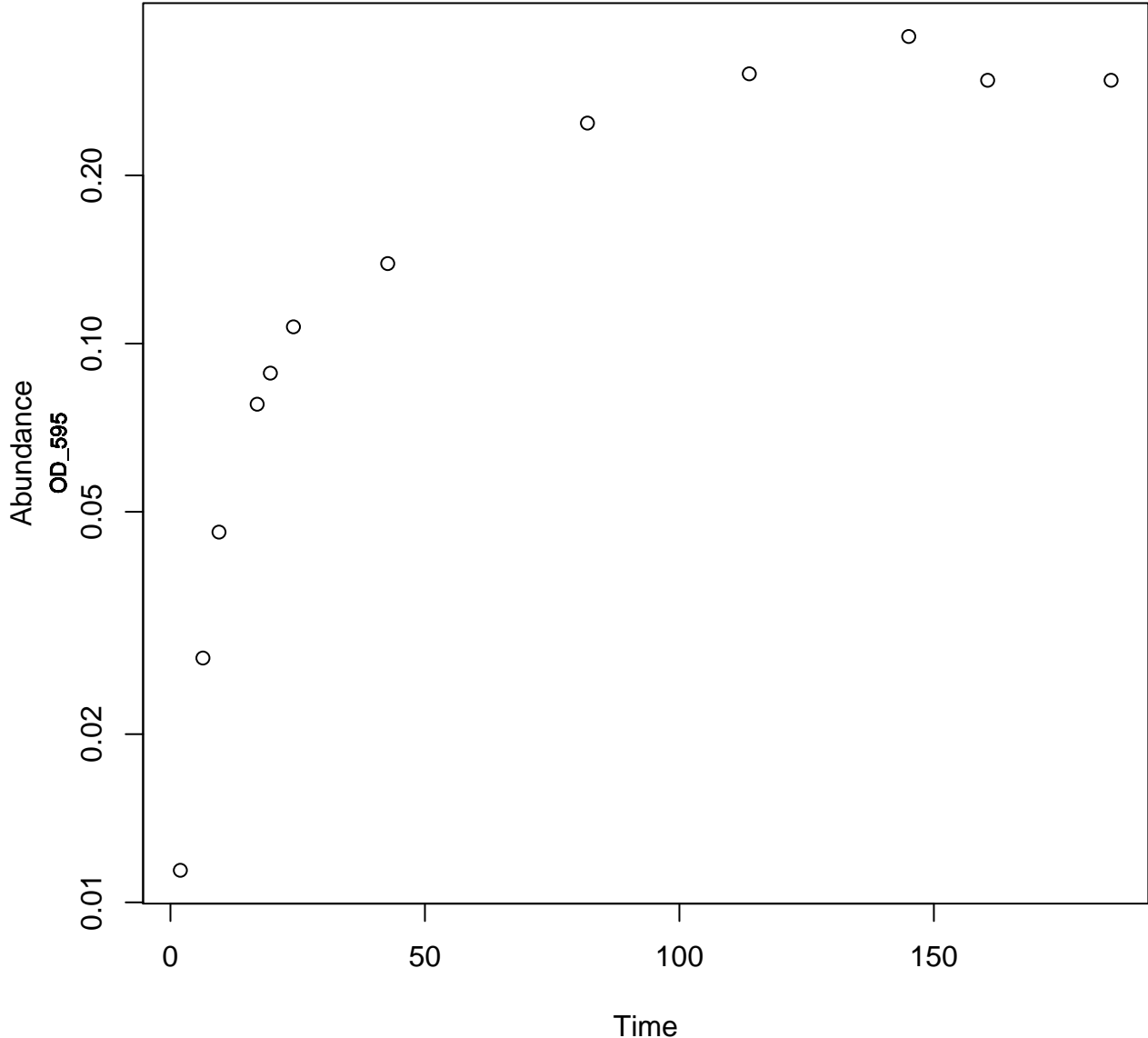
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



Chryseobacterium.balustinum
TSB
25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

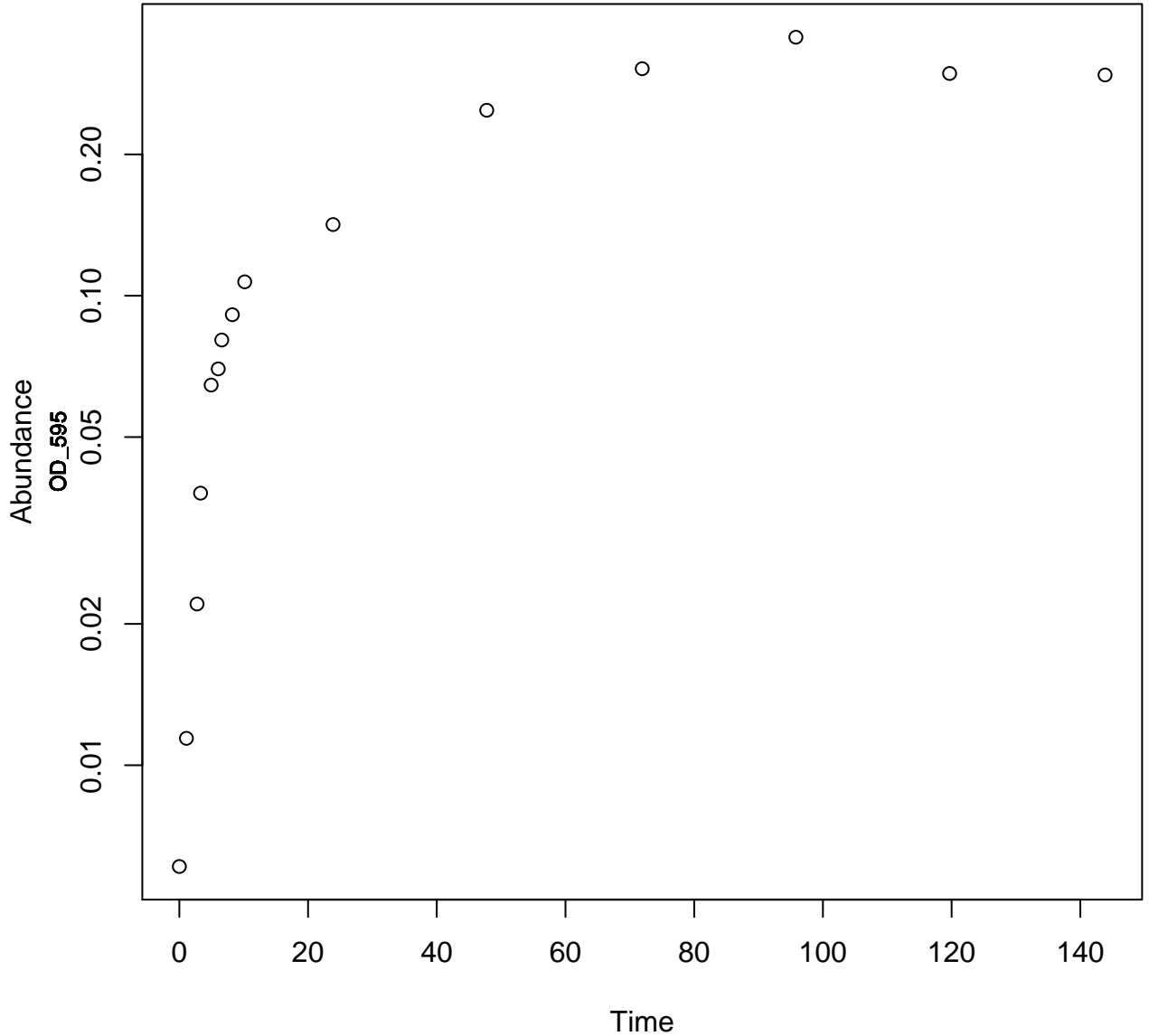


Chryseobacterium.balustinum

TSB

35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

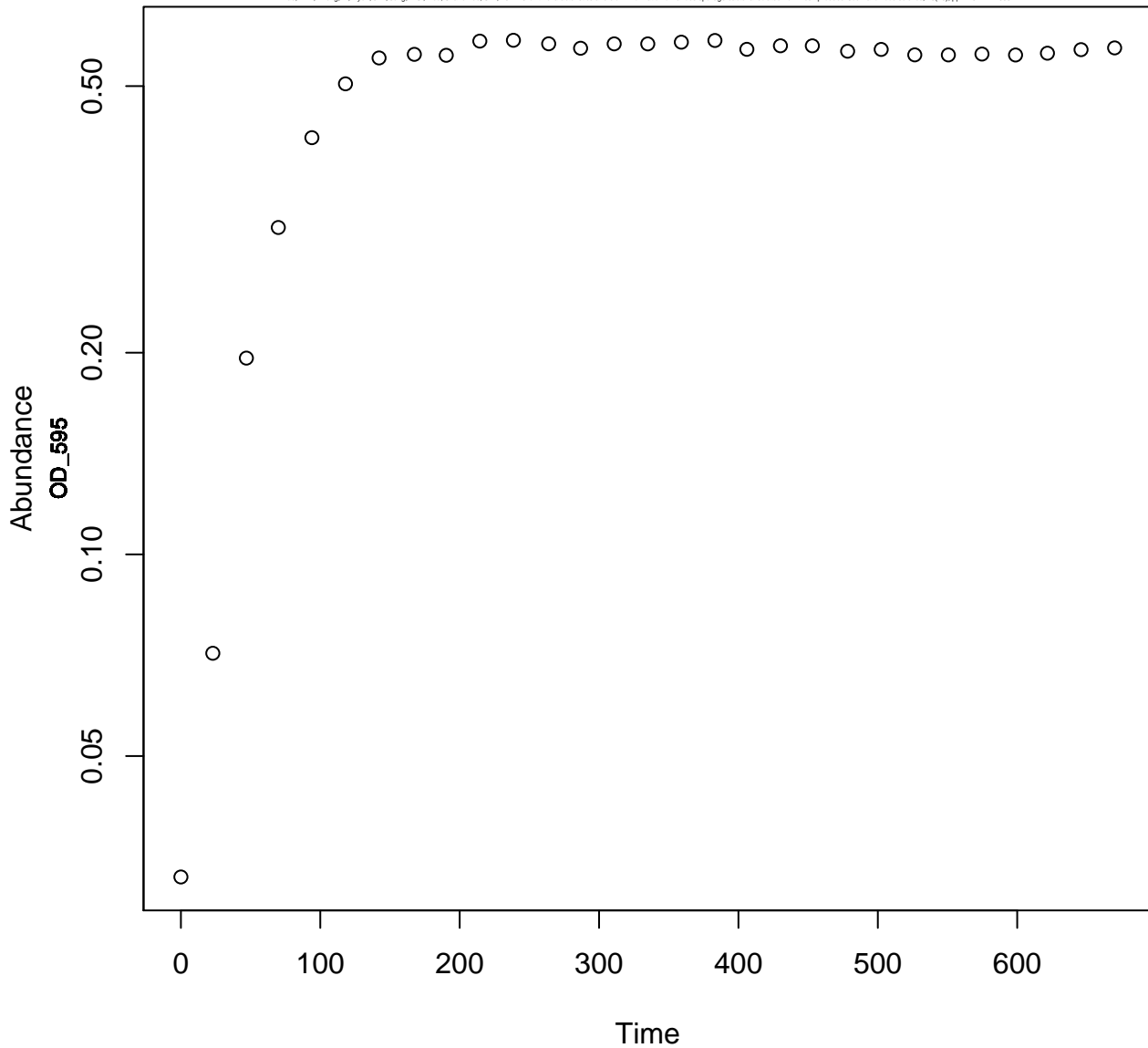


Enterobacter.sp.

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. *Journal of food science*, 79(10), pp.M2072-M2080.

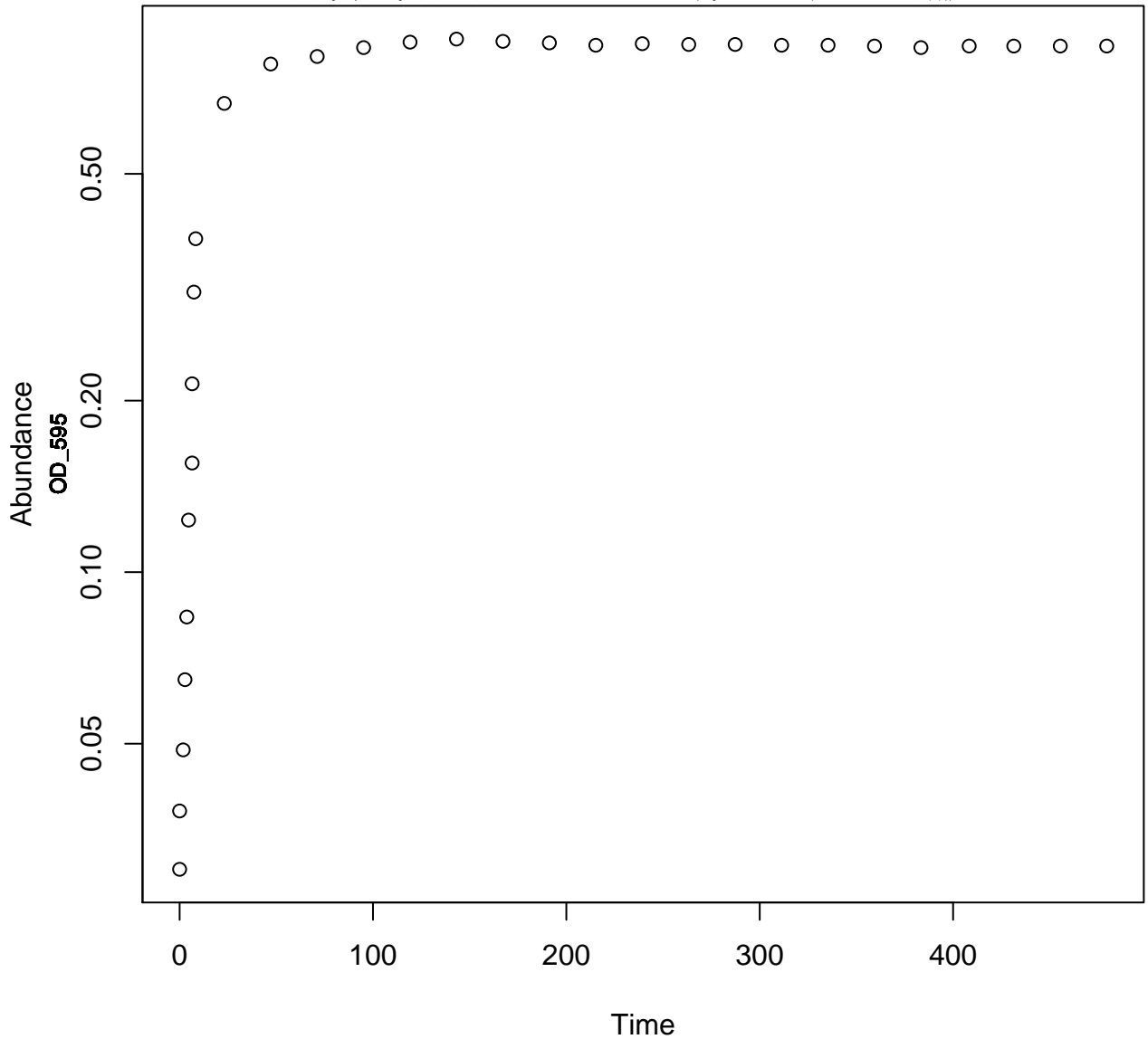


Enterobacter.sp.

TSB

15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. *Journal of food science*, 79(10), pp.M2072-M2080.

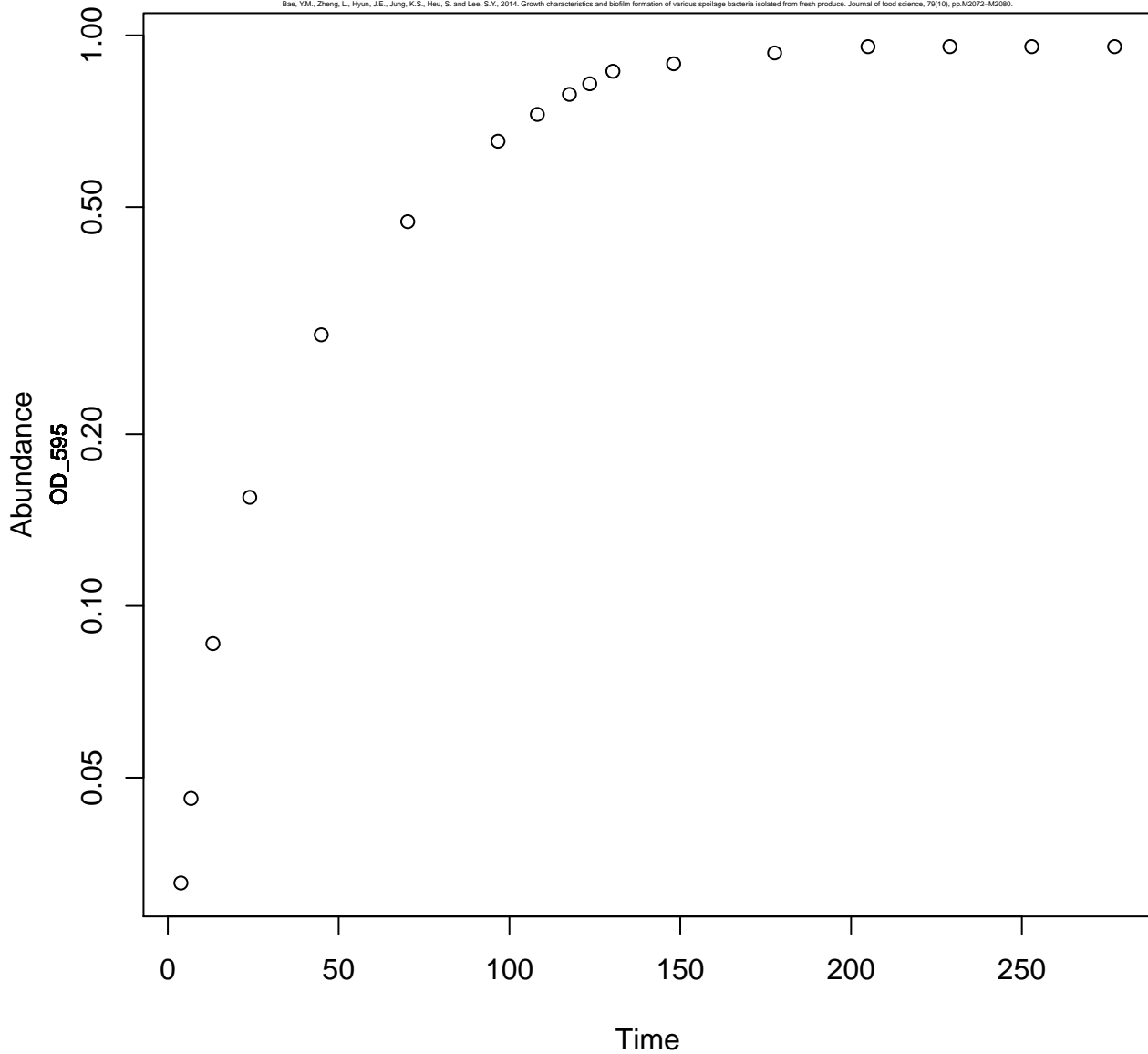


Enterobacter.sp.

TSB

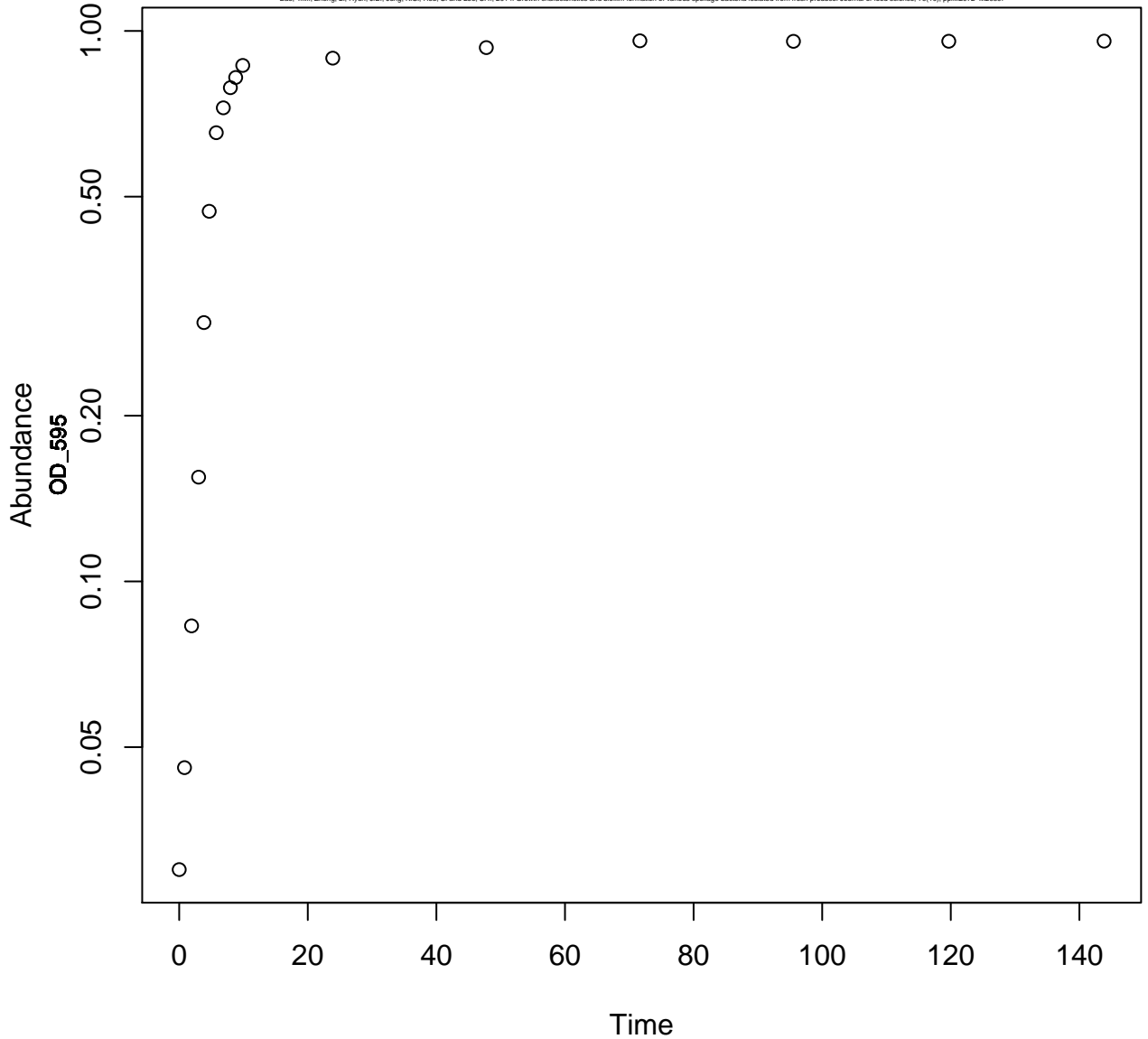
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



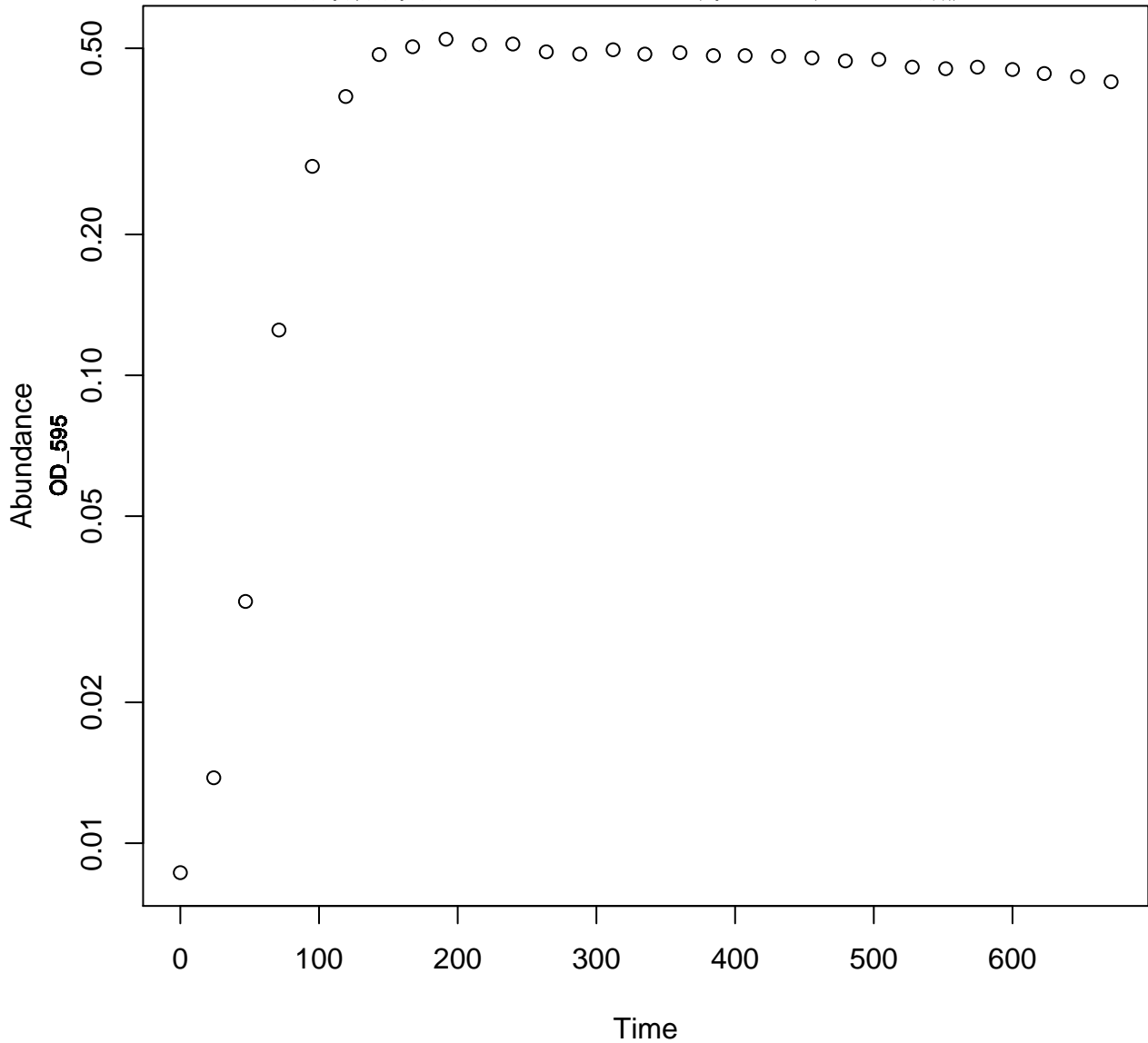
Enterobacter.sp. TSB 35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



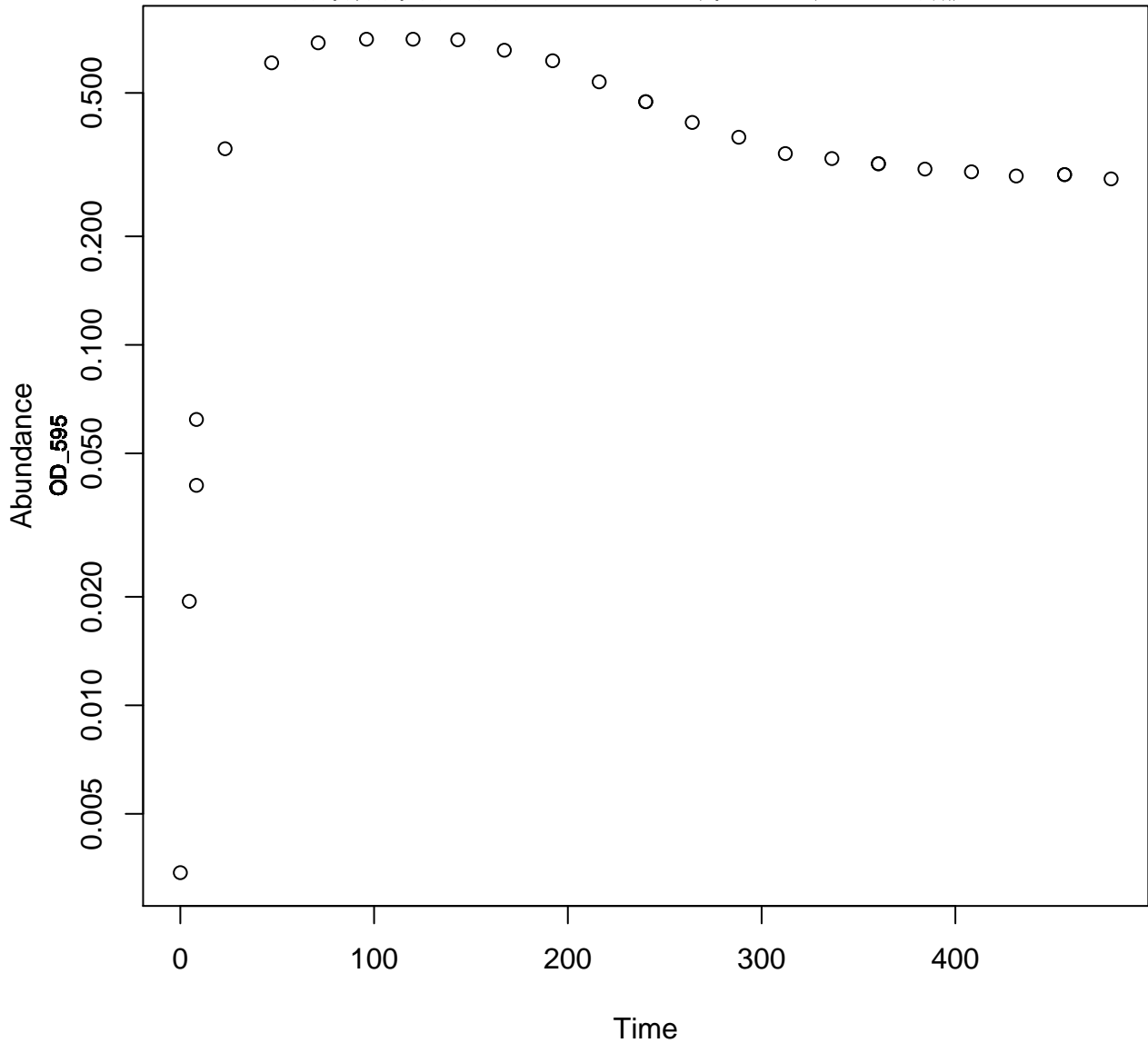
Pantoea.agglomerans.1
TSB
5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



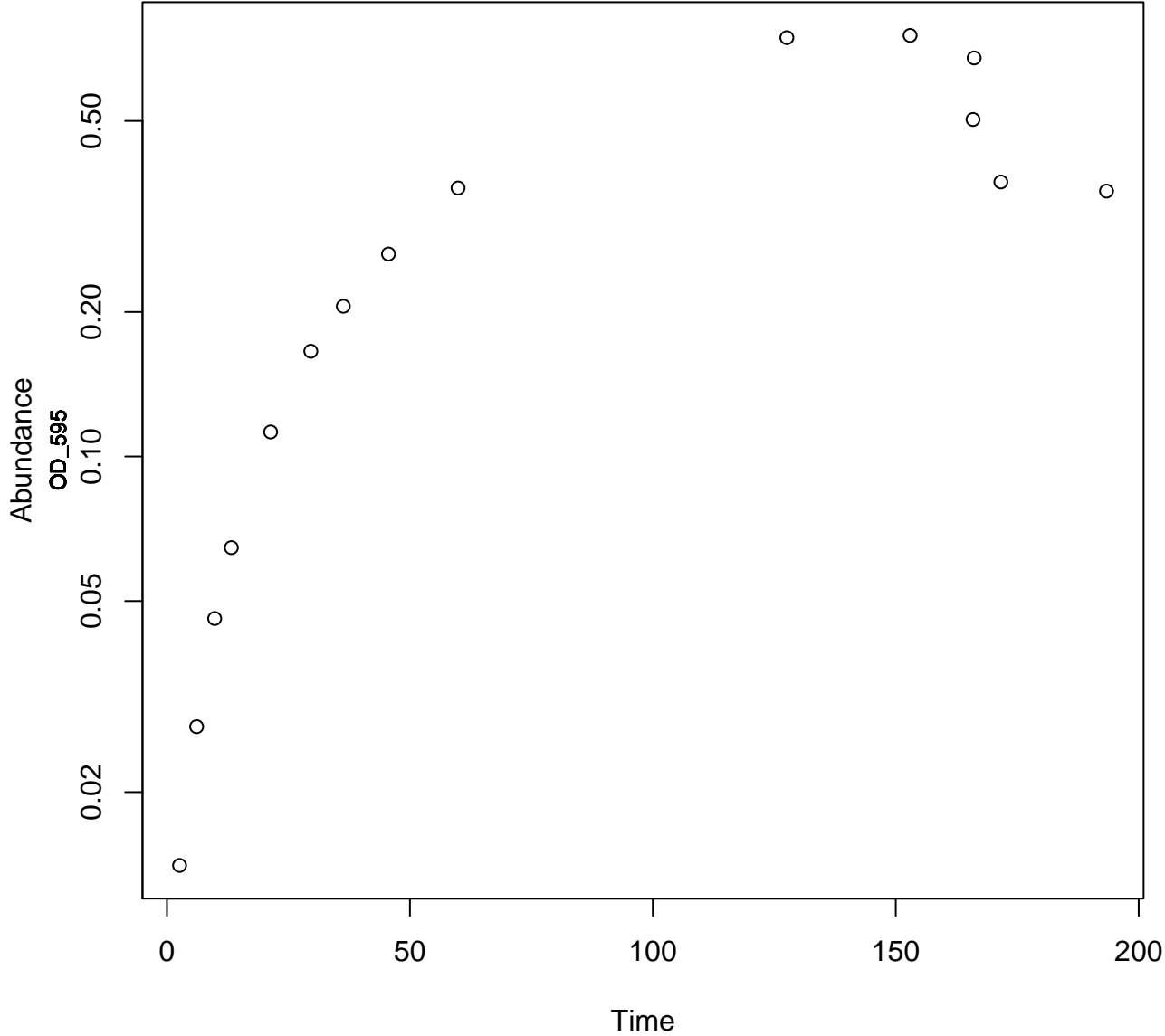
Pantoea.agglomerans.1
TSB
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



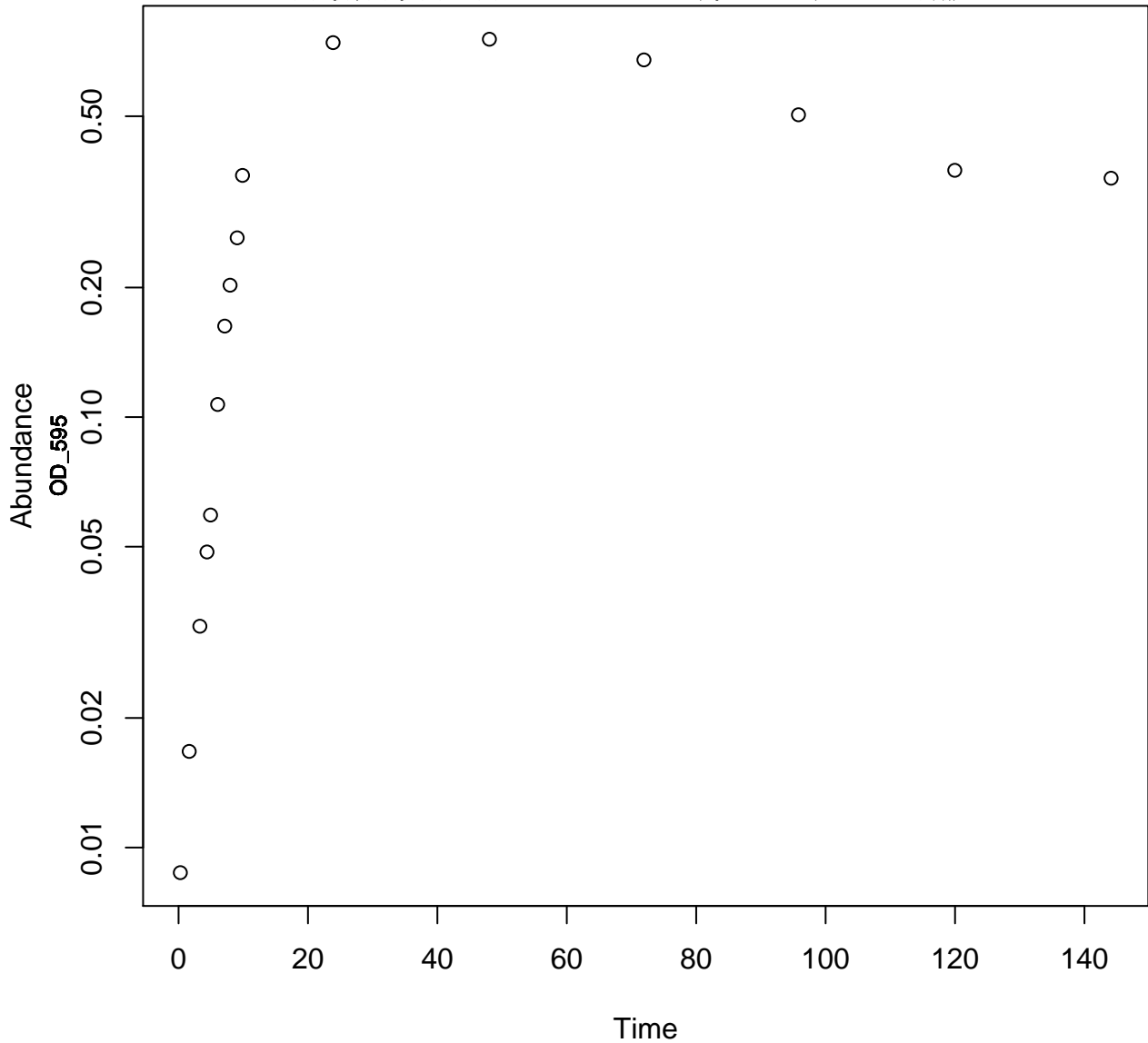
Pantoea.agglomerans.1
TSB
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



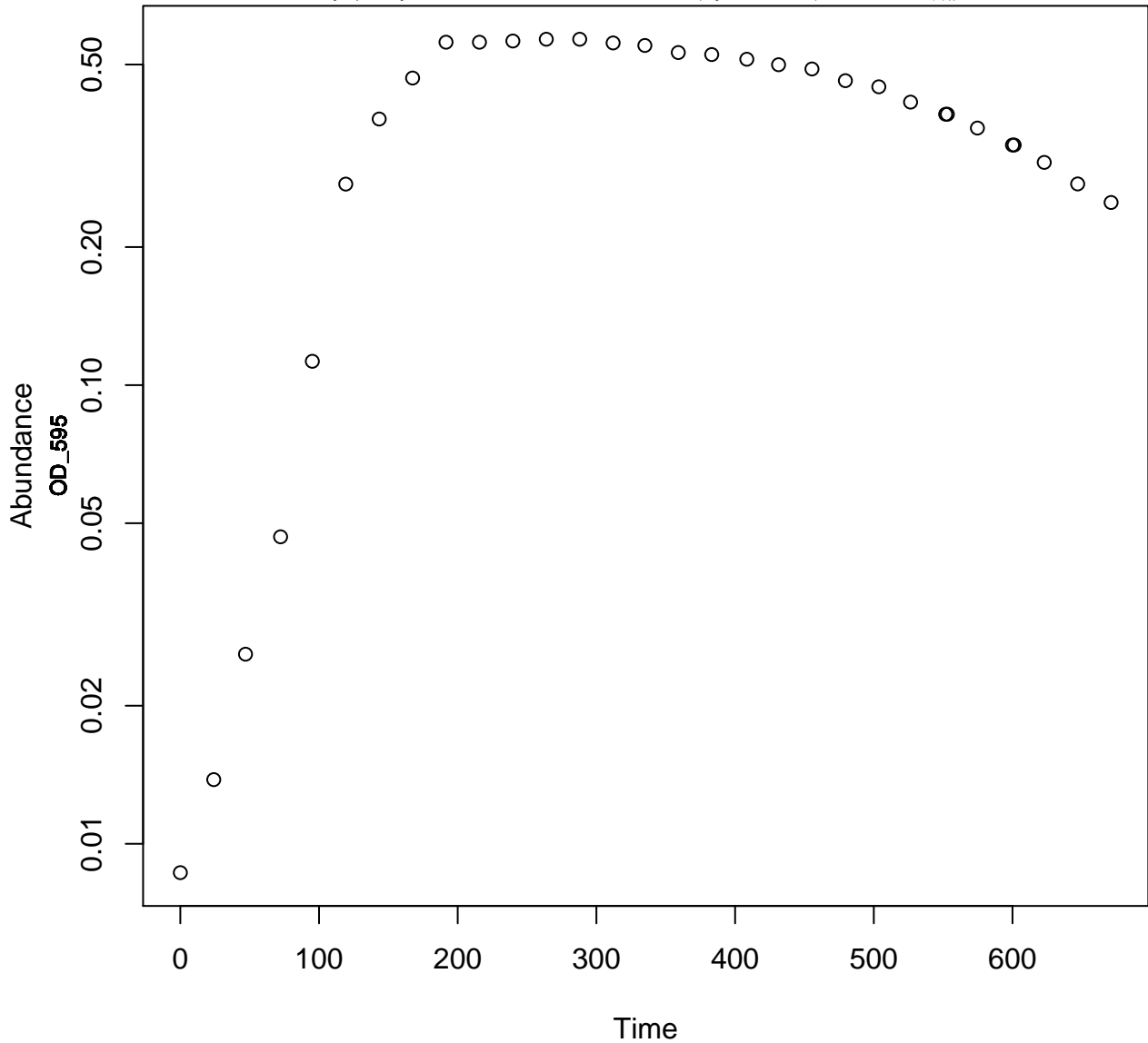
Pantoea.agglomerans.1
TSB
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



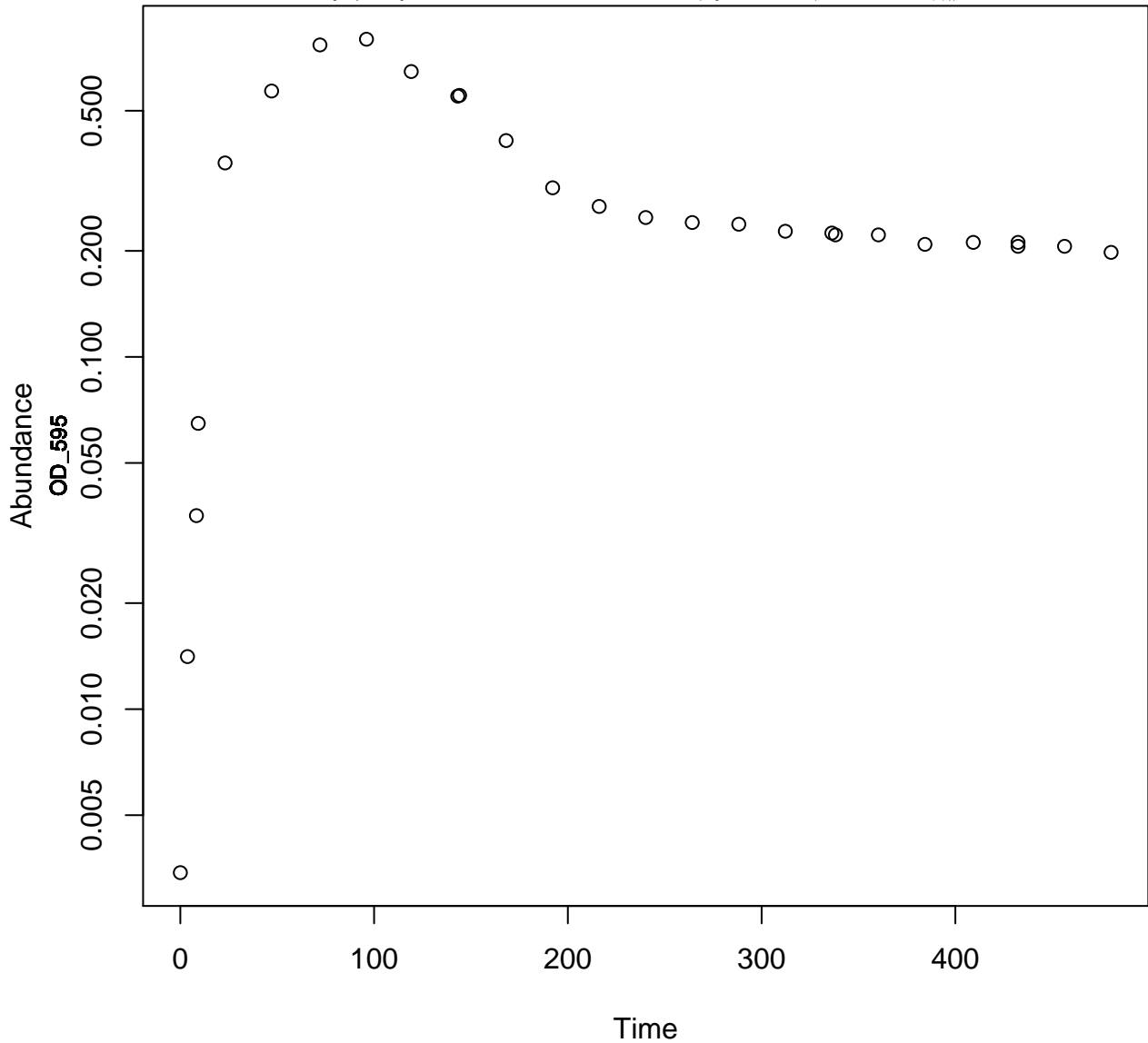
Pantoea.agglomerans.2
TSB
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



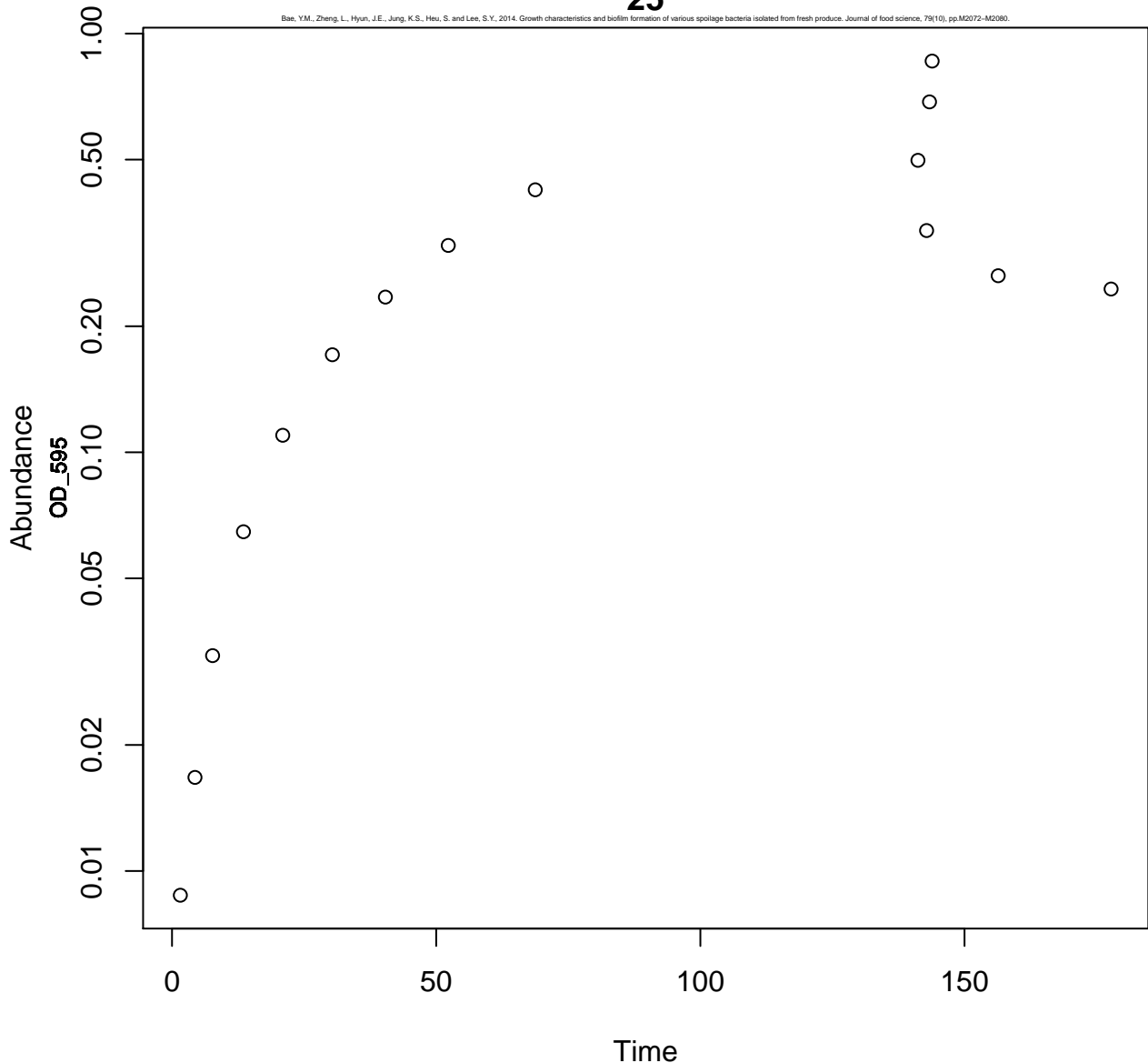
Pantoea.agglomerans.2
TSB
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



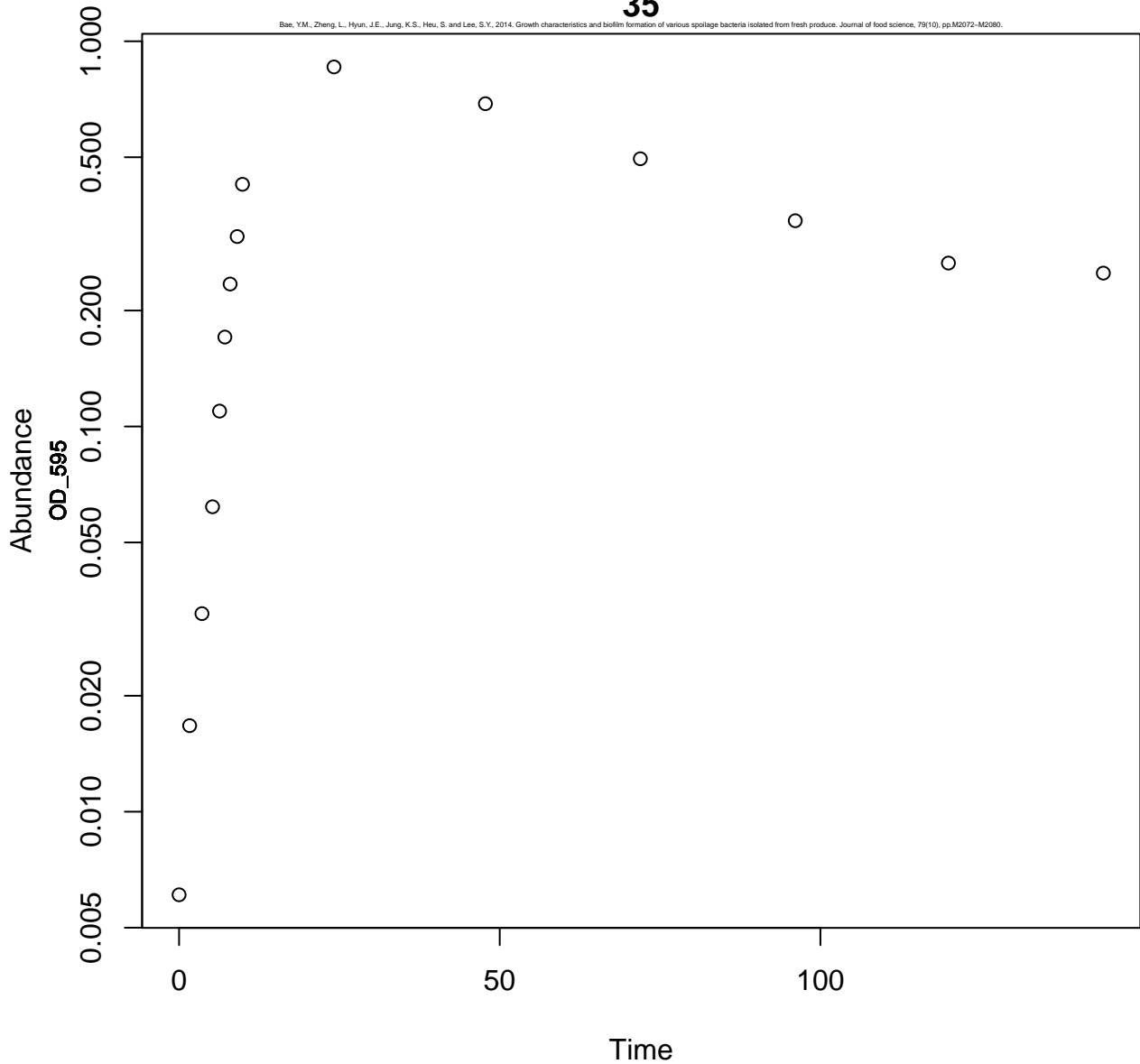
Pantoea.agglomerans.2
TSB
25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



Pantoea.agglomerans.2
TSB
35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

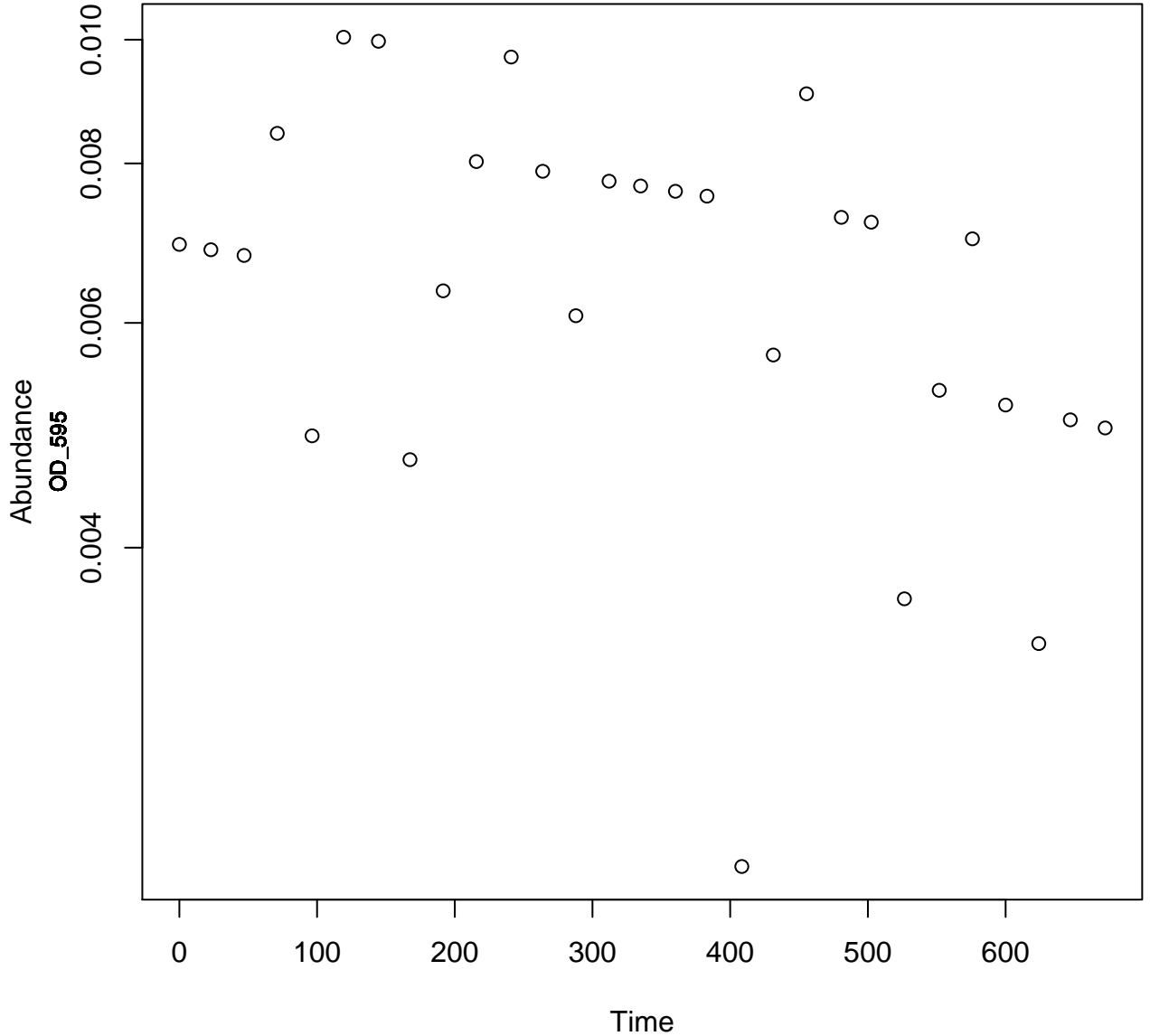


Bacillus.pumilus

TSB

5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

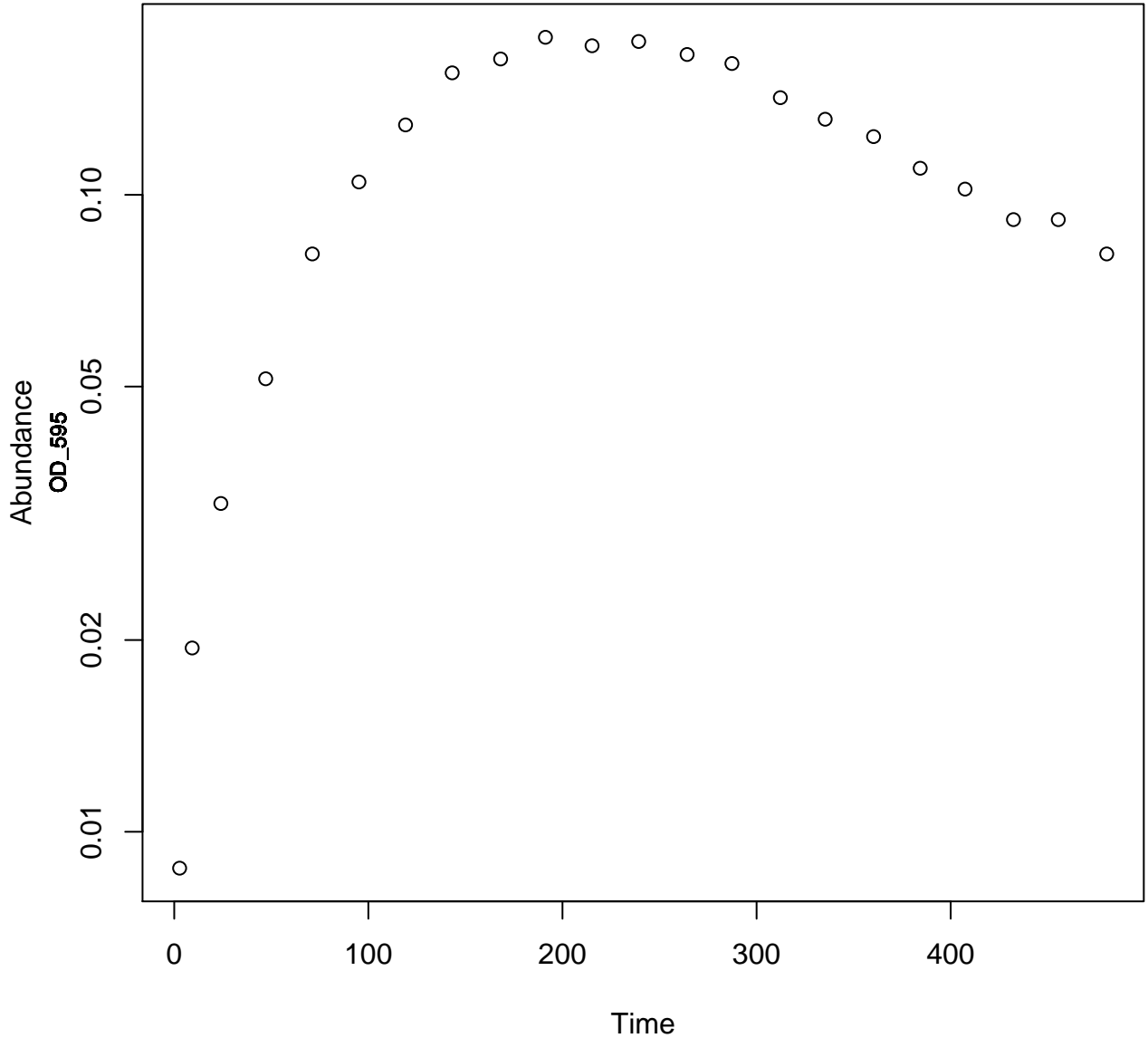


Bacillus.pumilus

TSB

15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

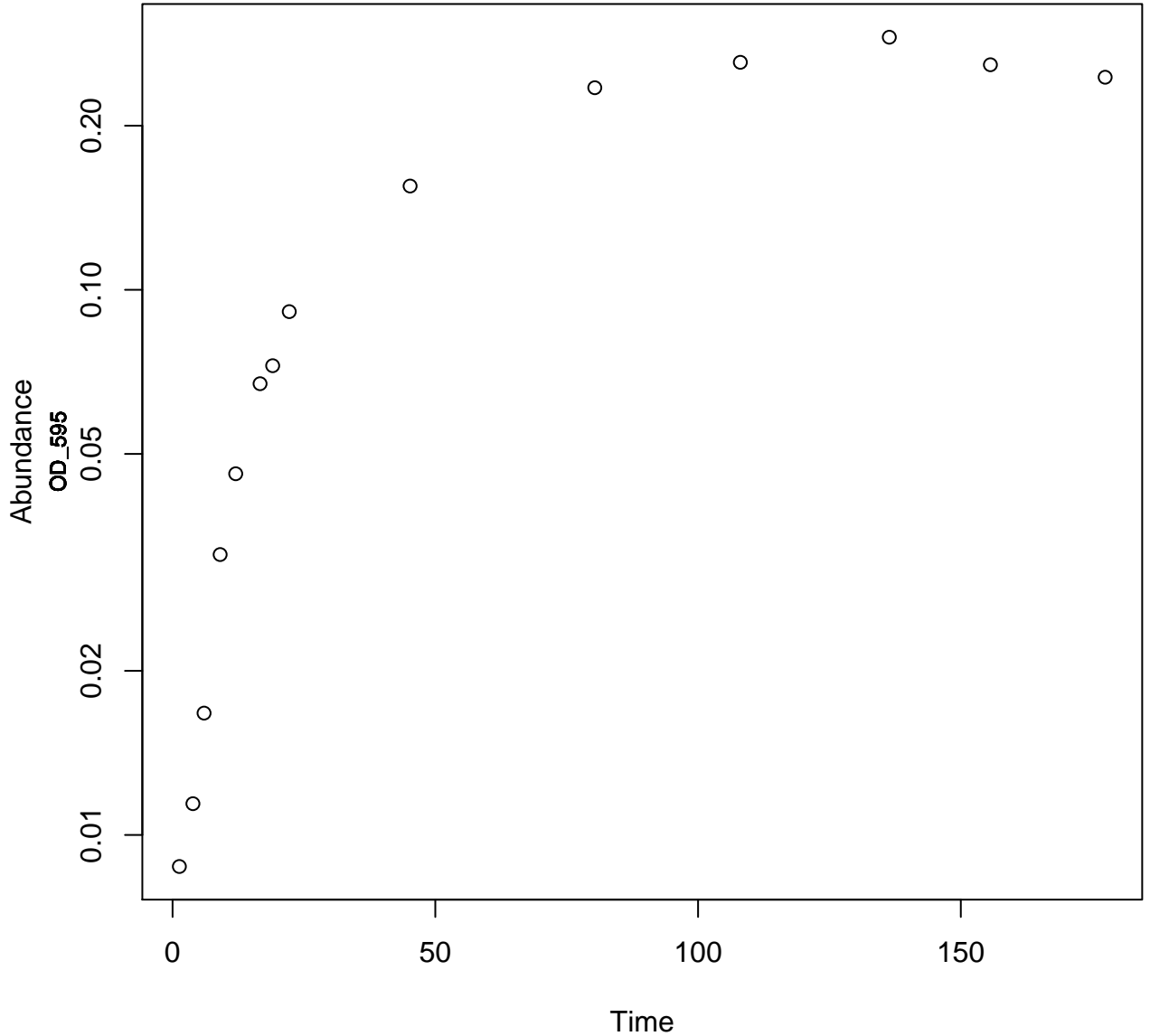


Bacillus.pumilus

TSB

25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

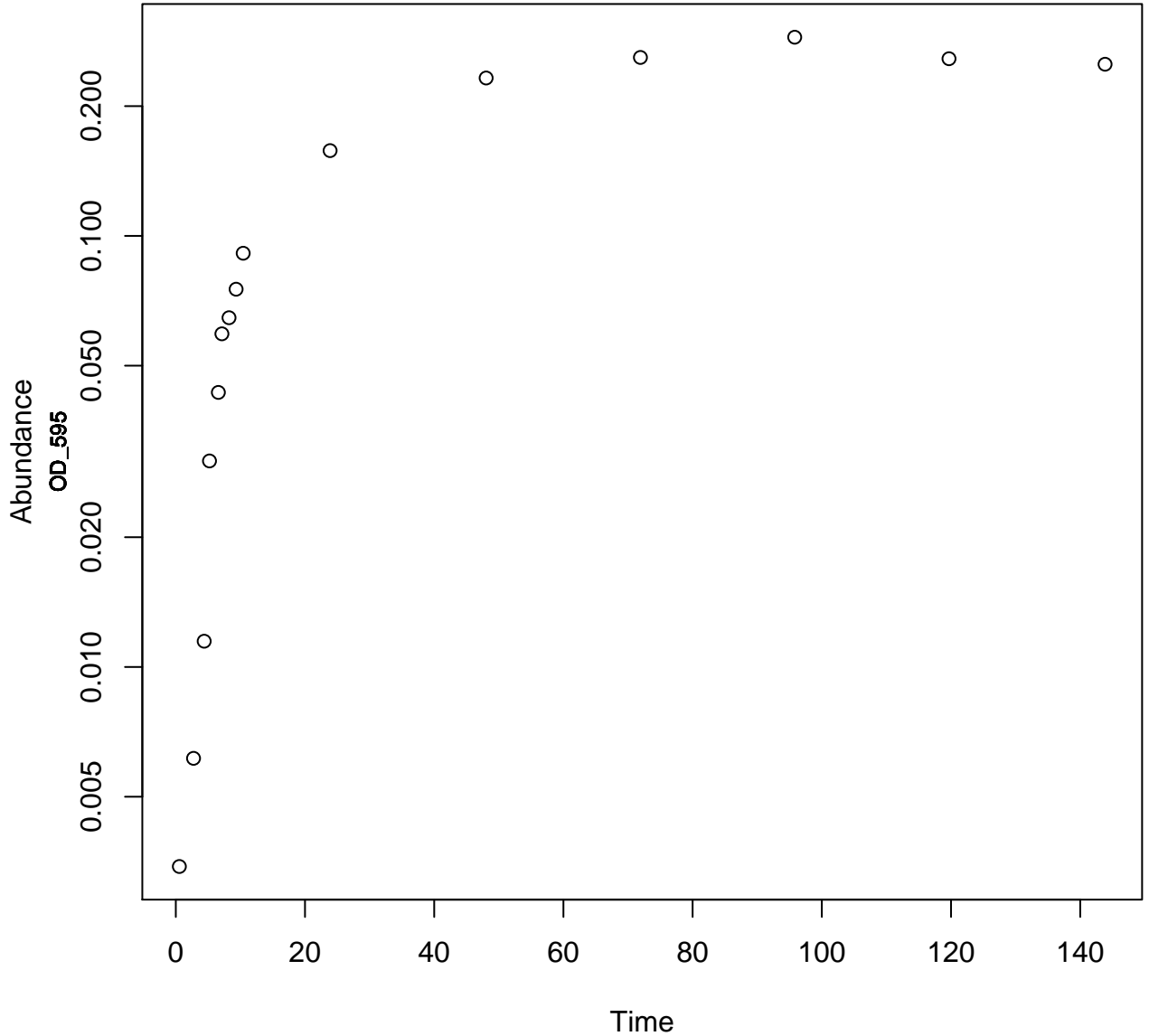


Bacillus.pumilus

TSB

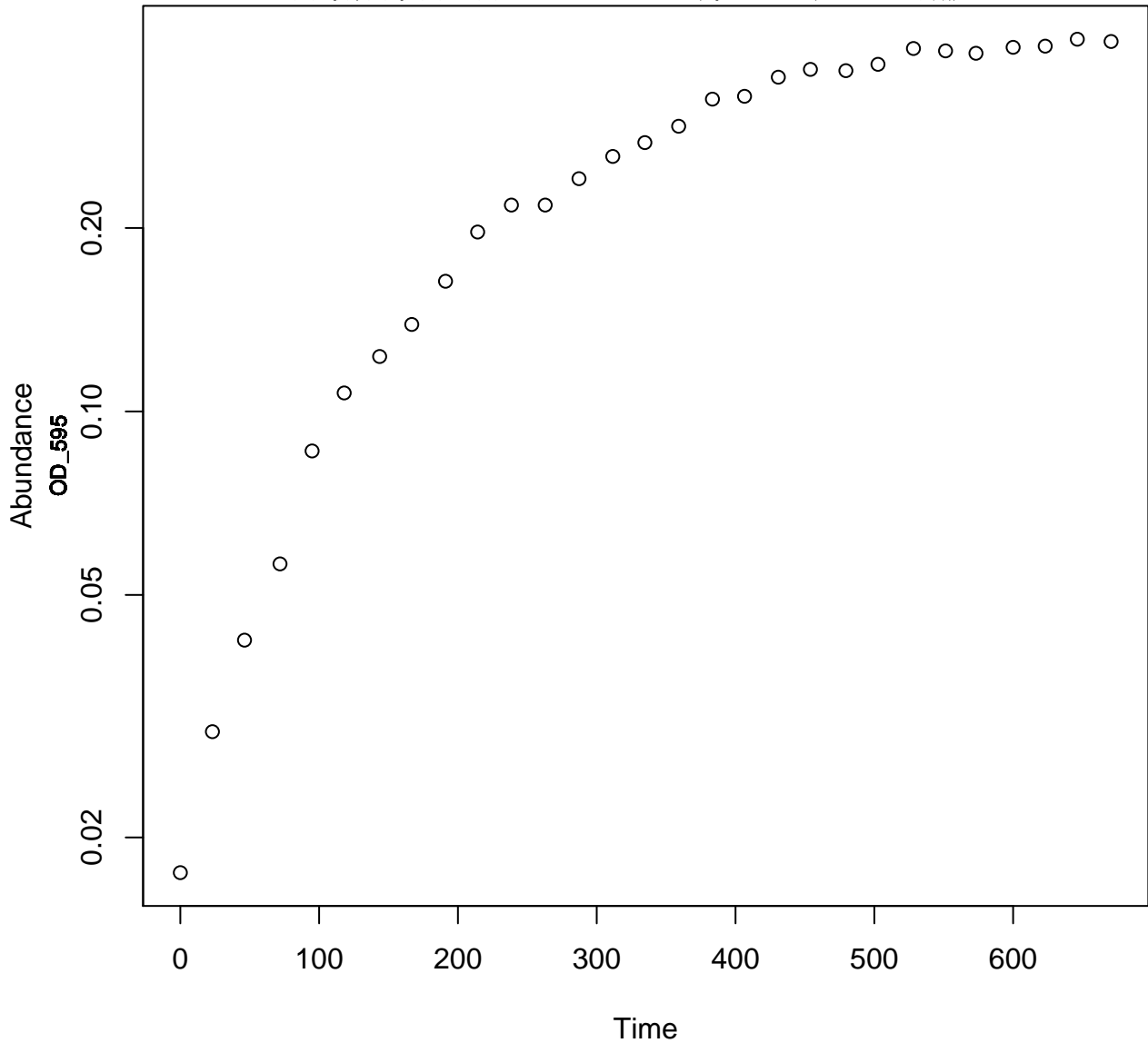
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



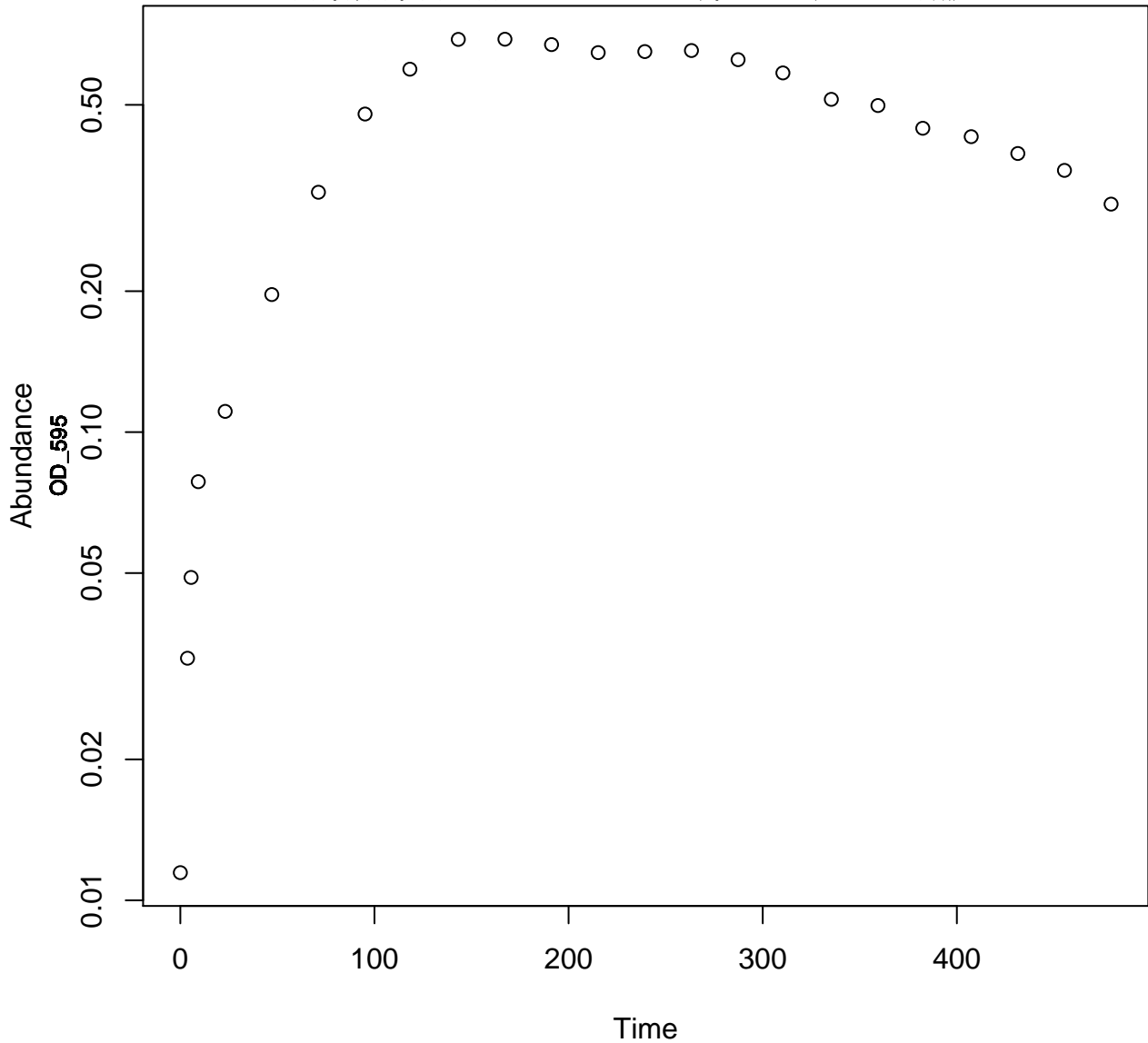
Clavibacter.michiganensis
TSB
5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



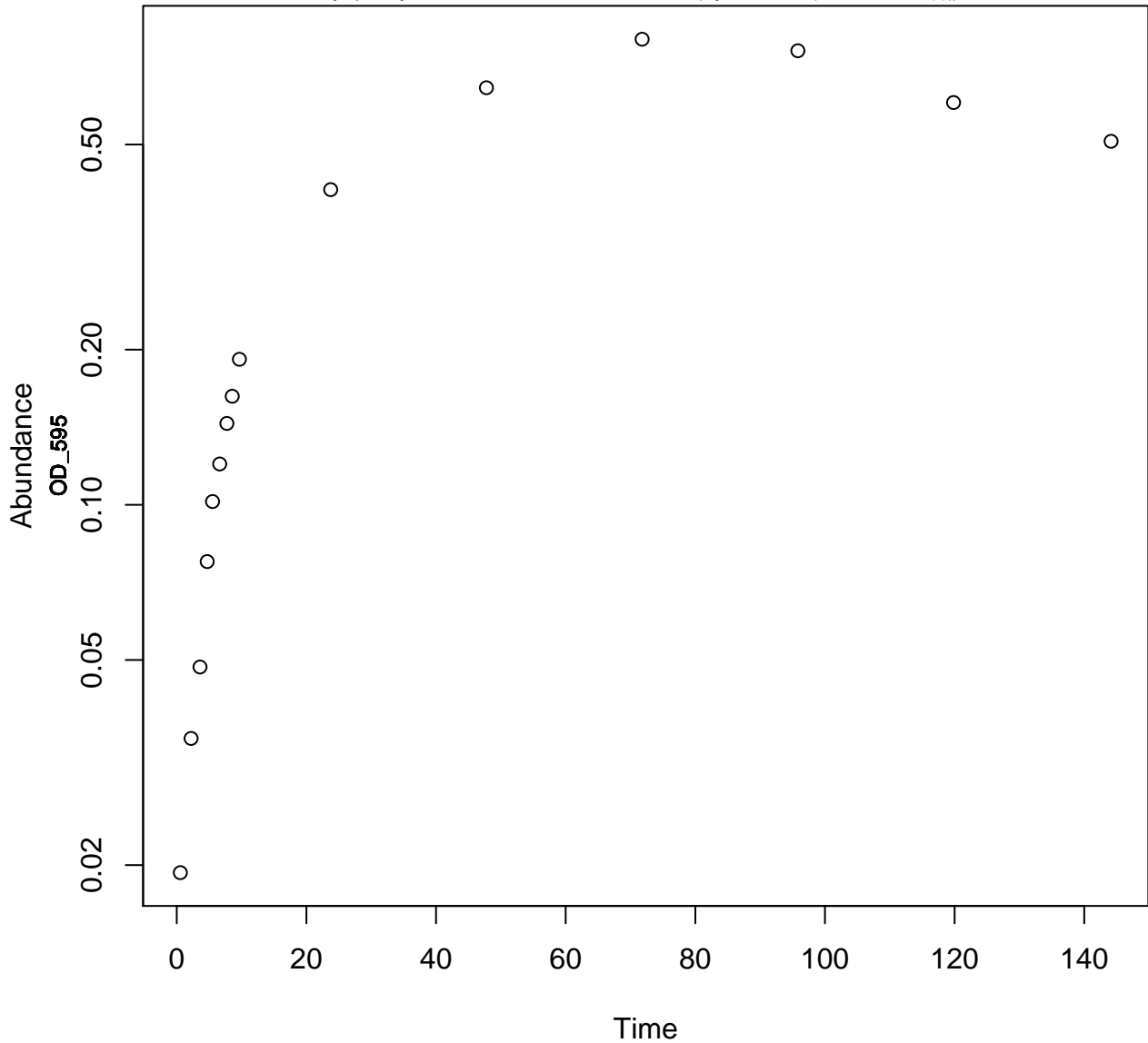
Clavibacter.michiganensis
TSB
15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



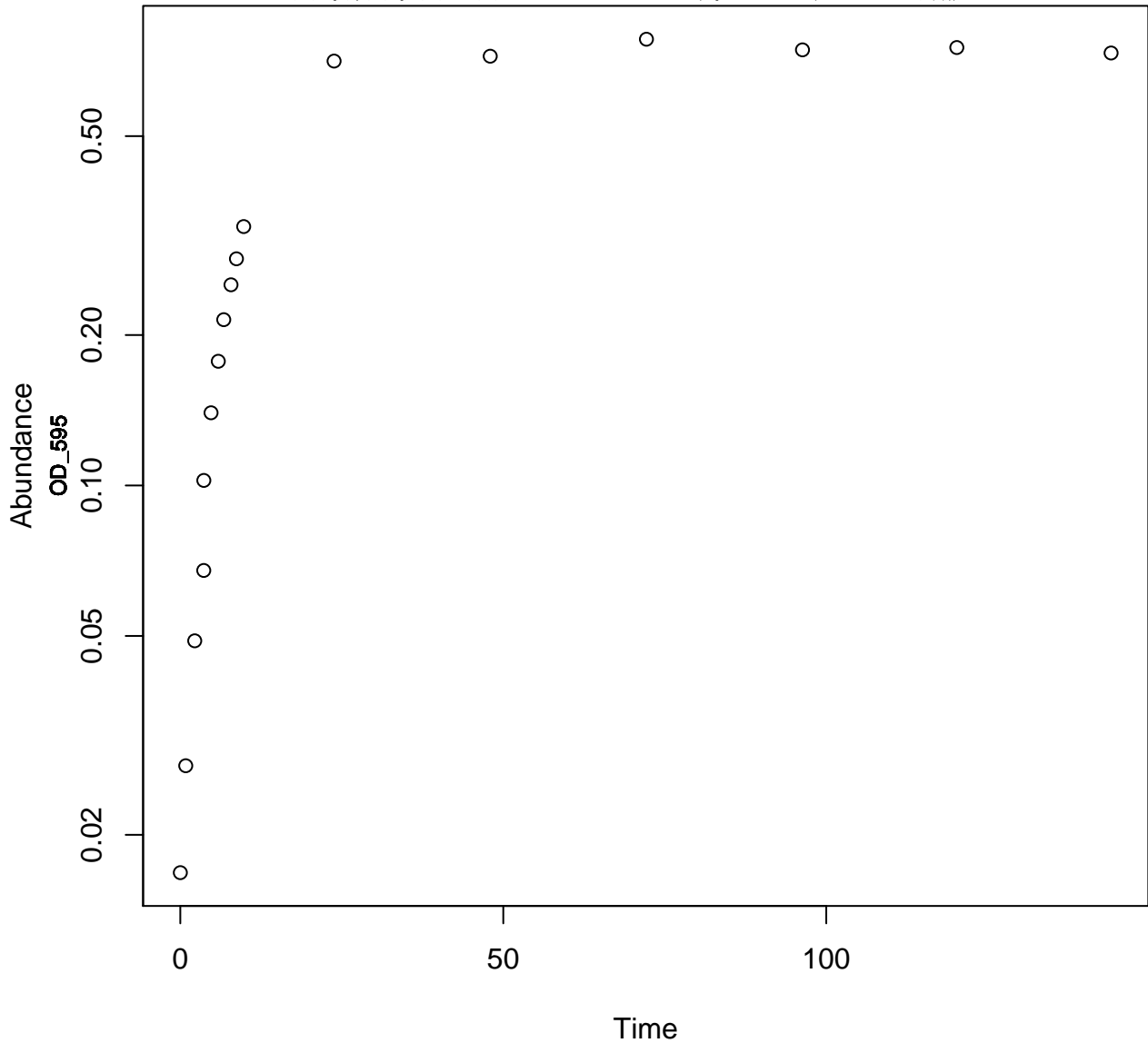
Clavibacter.michiganensis
TSB
25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



Clavibacter.michiganensis
TSB
35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

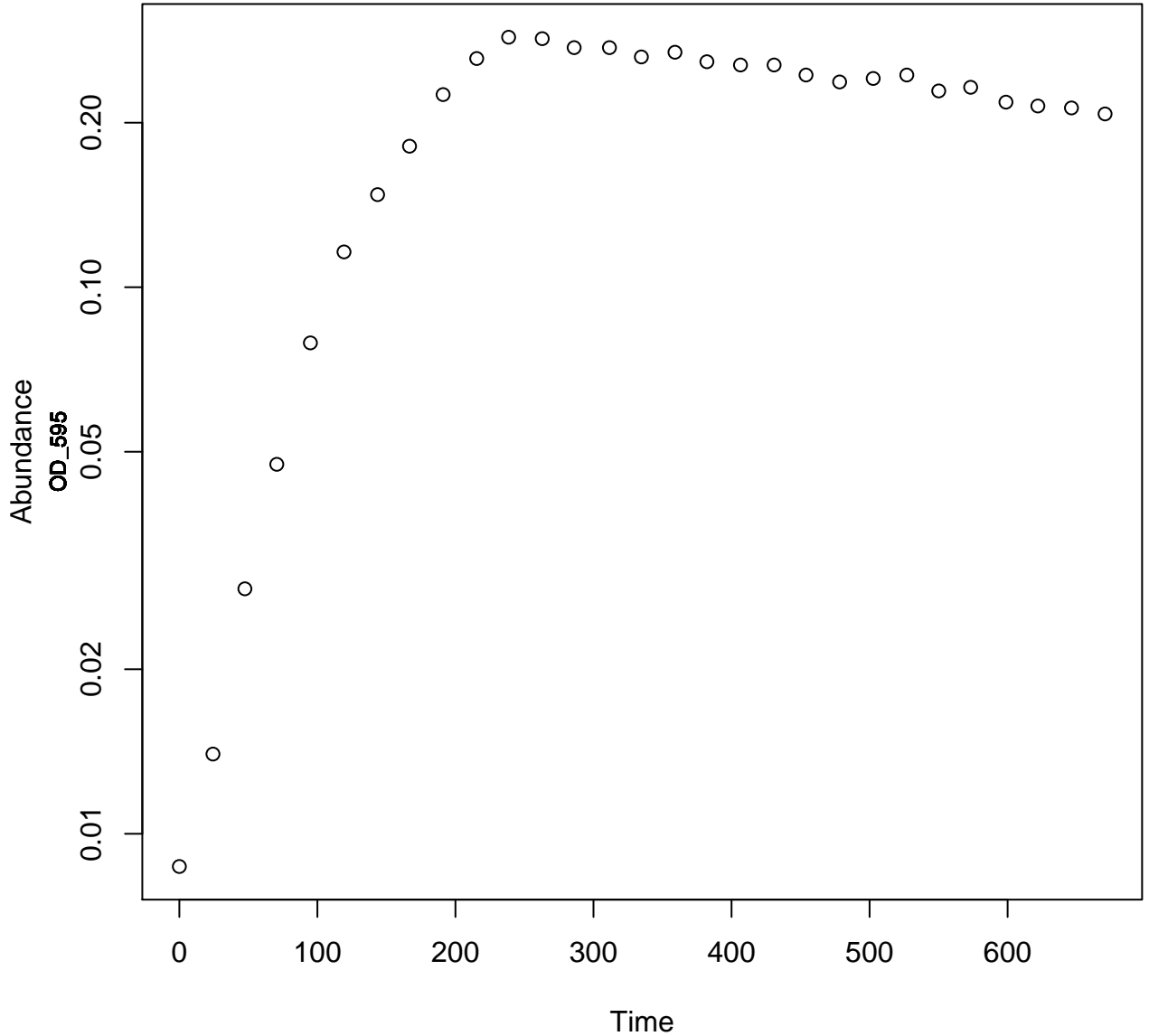


Pseudomonas.fluorescens.1

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

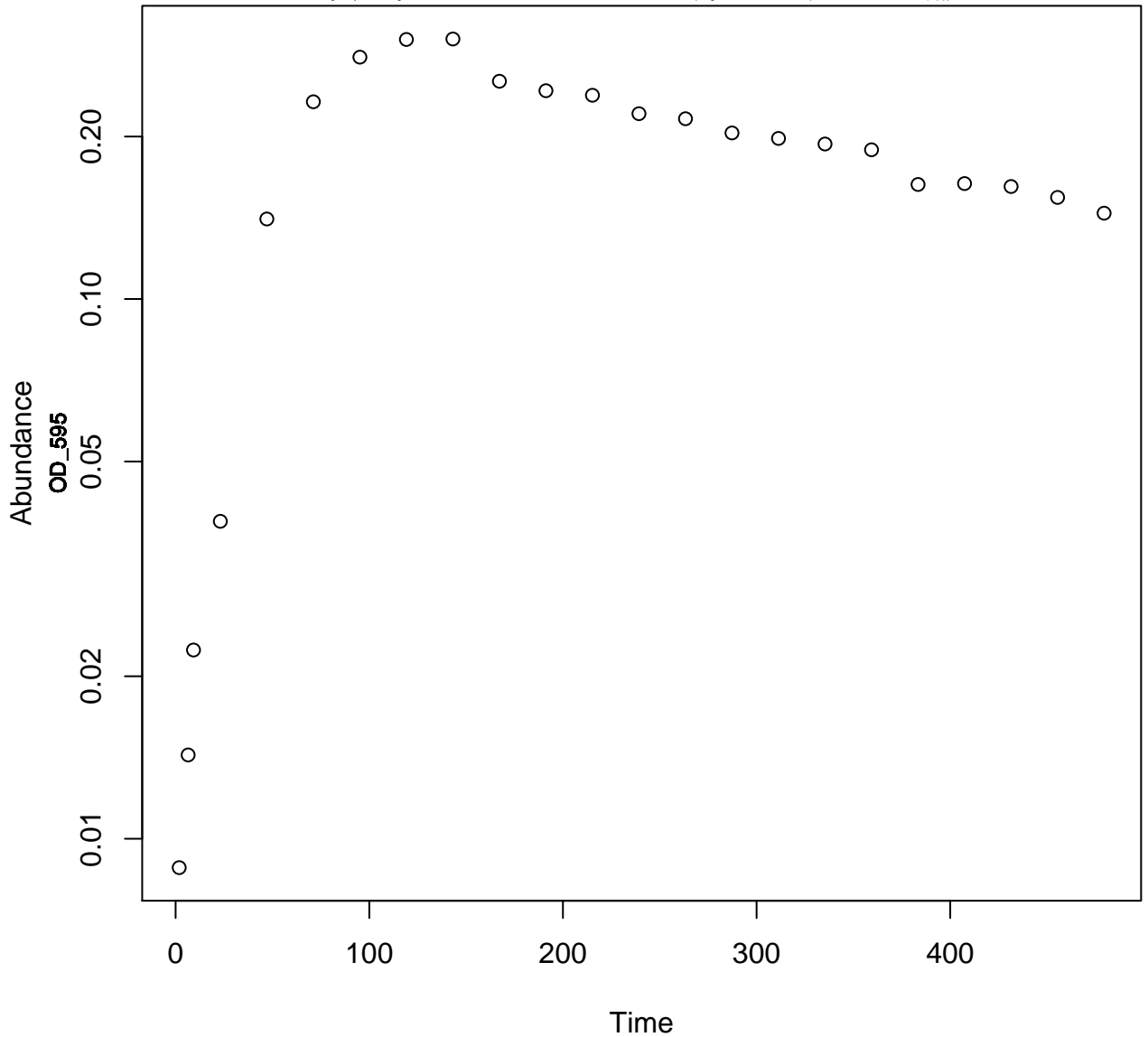


Pseudomonas.fluorescens.1

TSB

15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

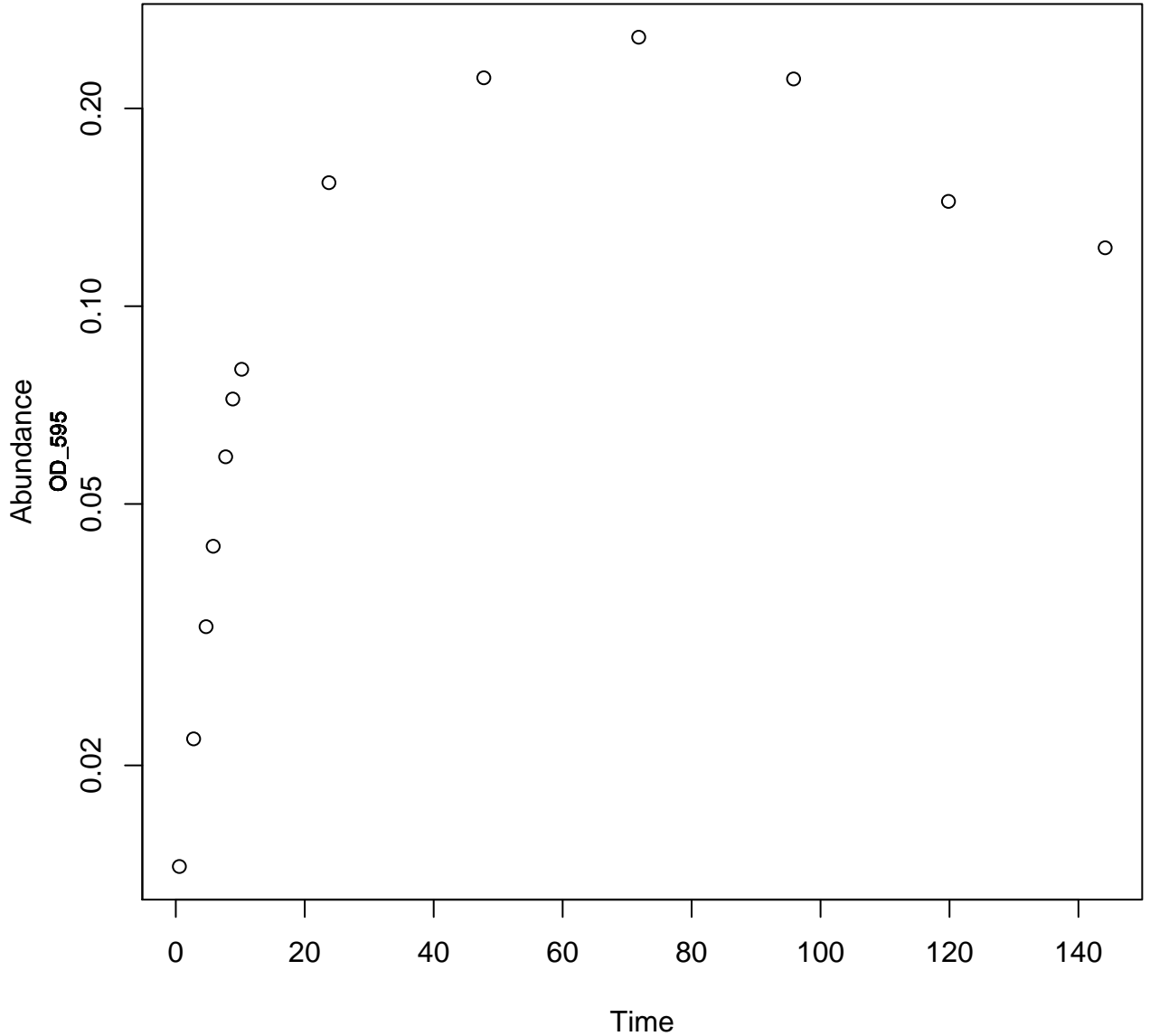


Pseudomonas.fluorescens.1

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

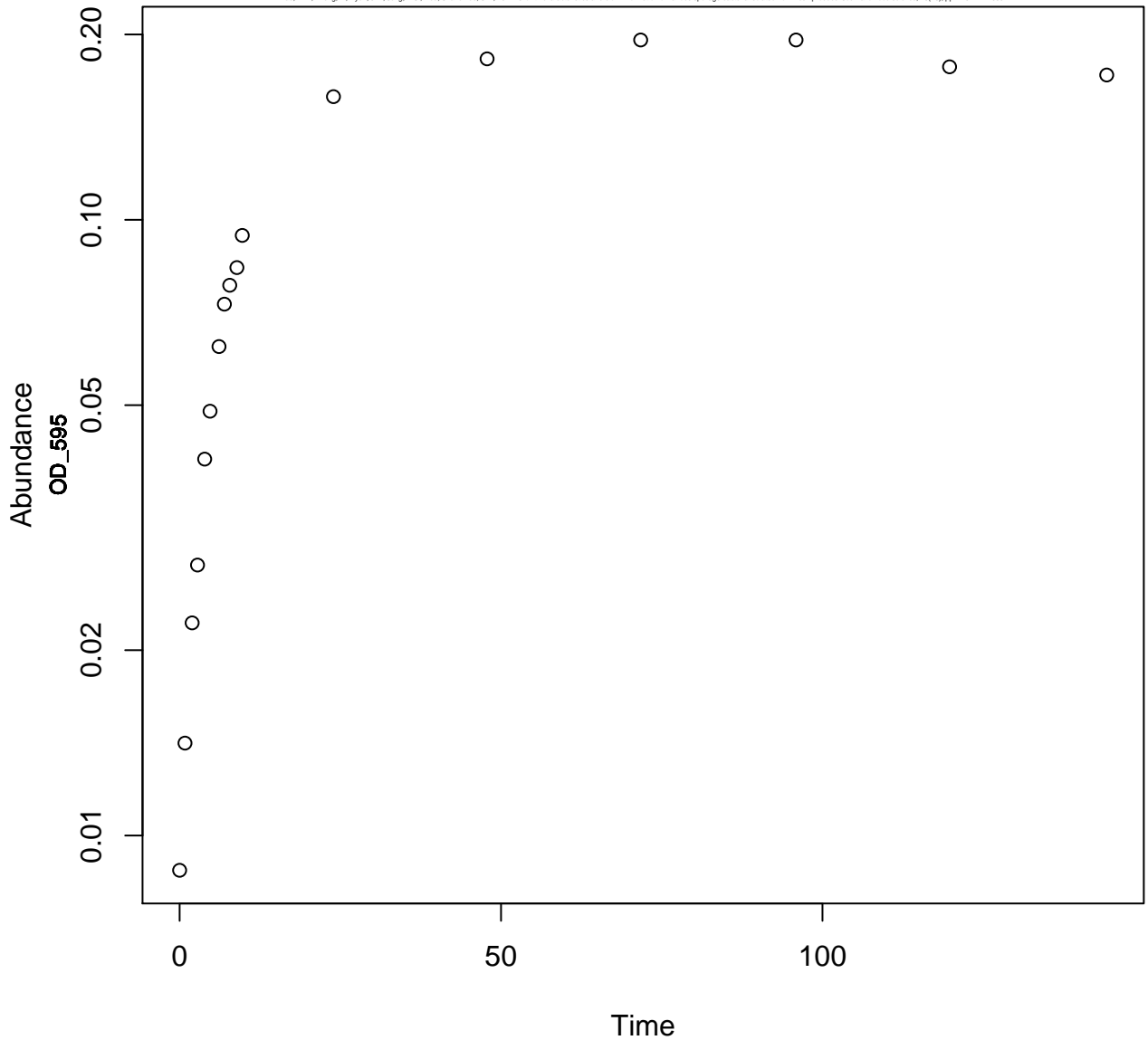


Pseudomonas fluorescens.1

TSB

35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. *Journal of food science*, 79(10), pp.M2072-M2080.

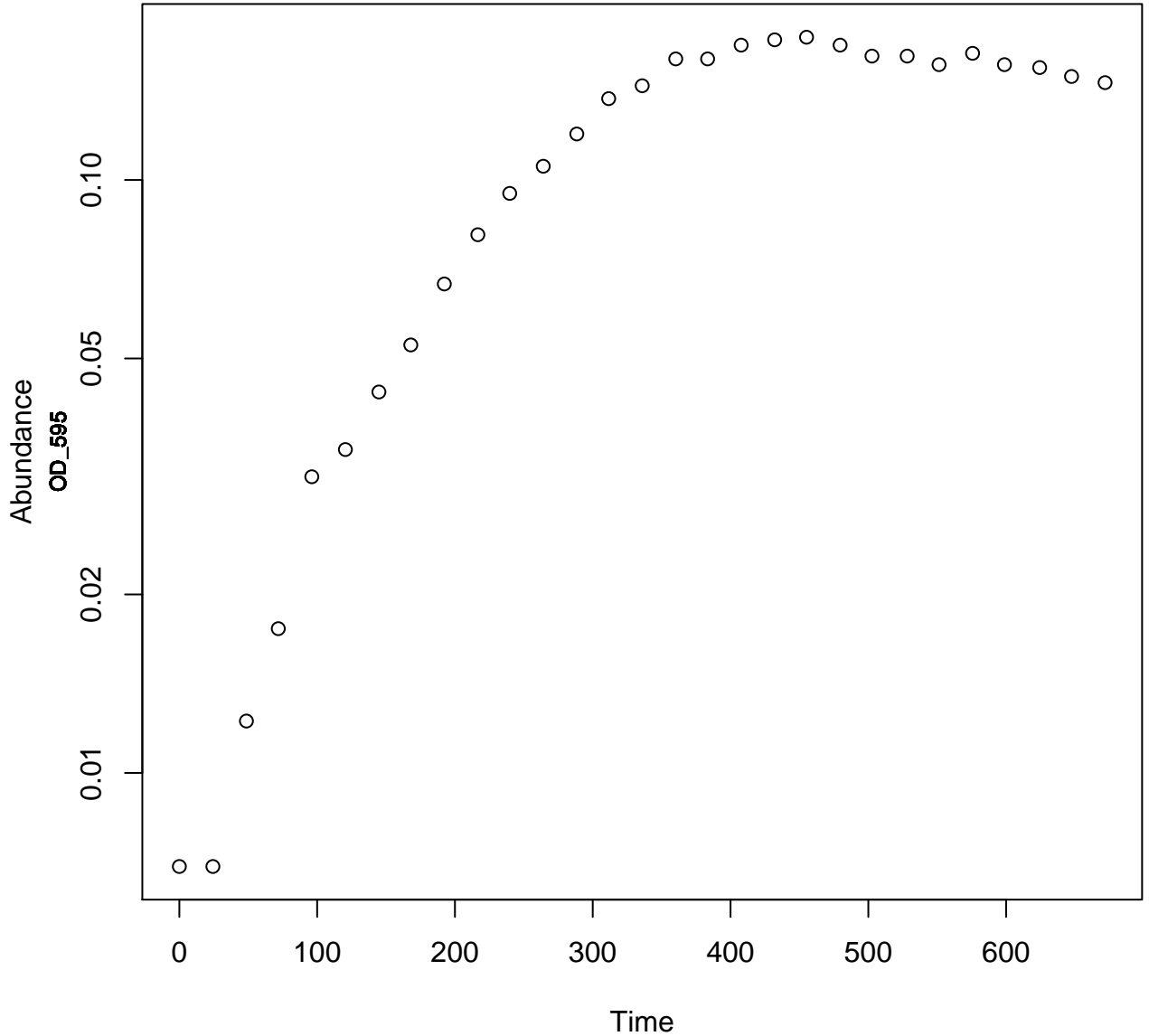


Pseudomonas fluorescens.2

TSB

5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. *Journal of food science*, 79(10), pp.M2072-M2080.

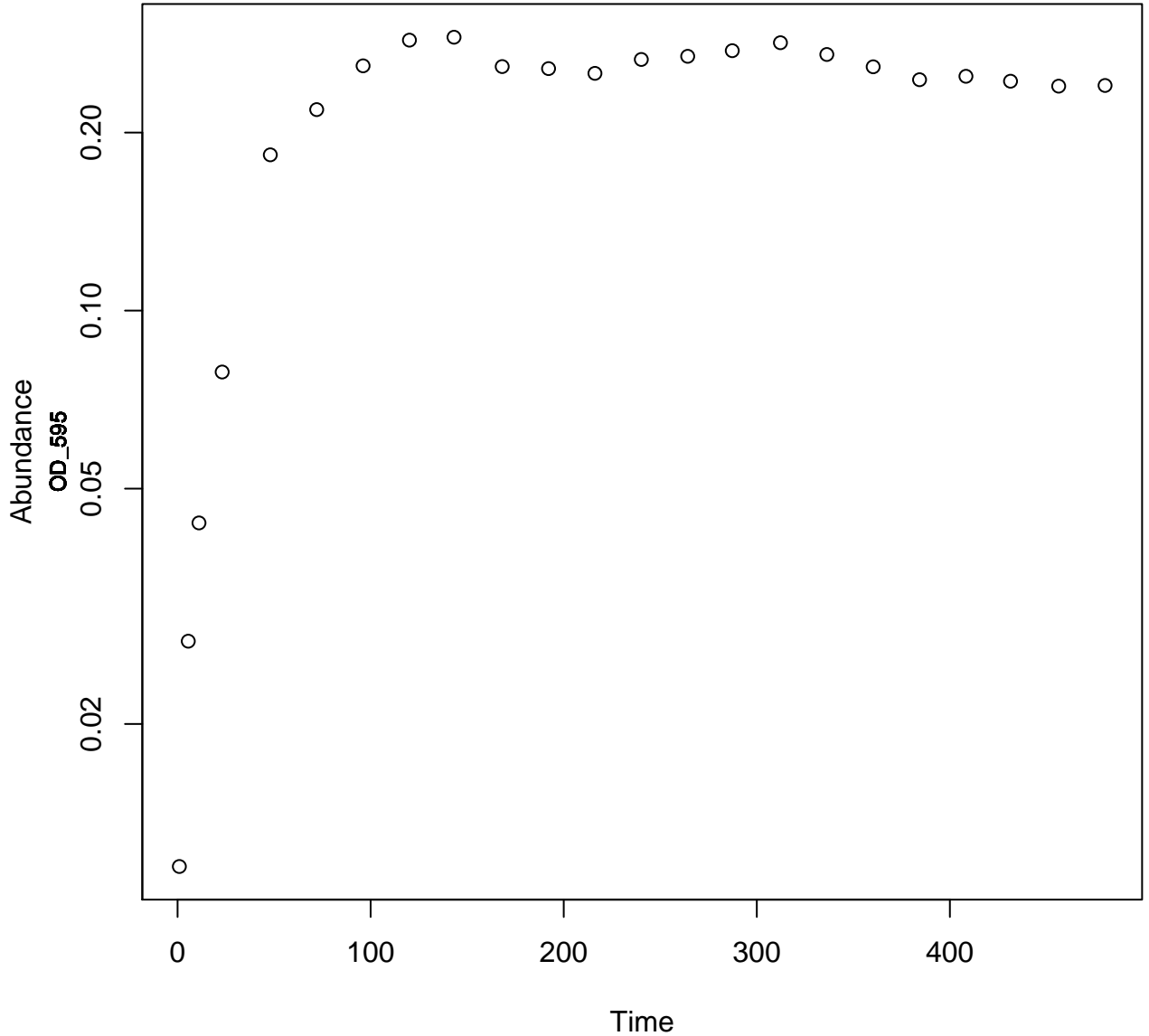


Pseudomonas.fluorescens.2

TSB

15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

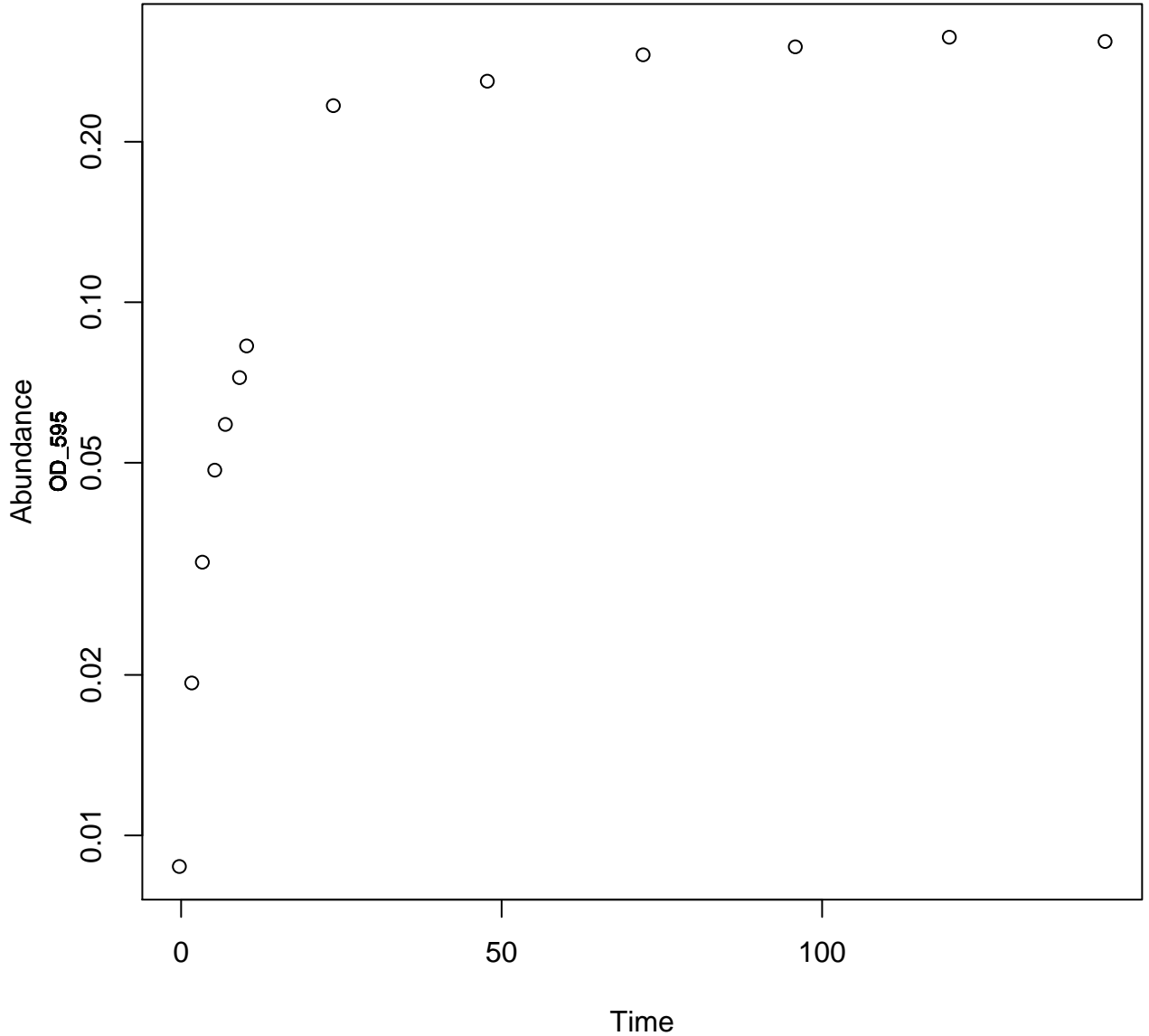


Pseudomonas.fluorescens.2

TSB

25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

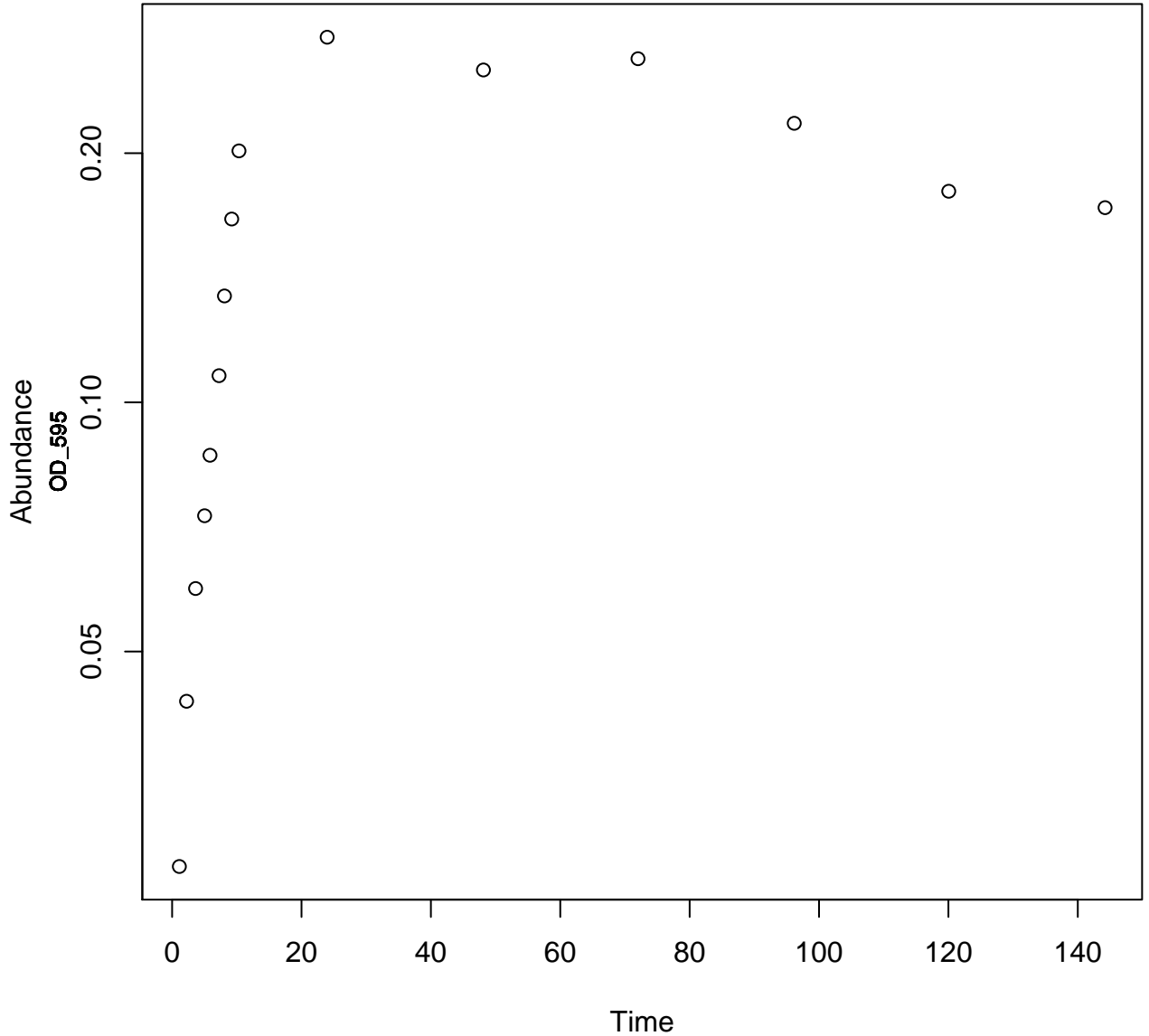


Pseudomonas.fluorescens.2

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

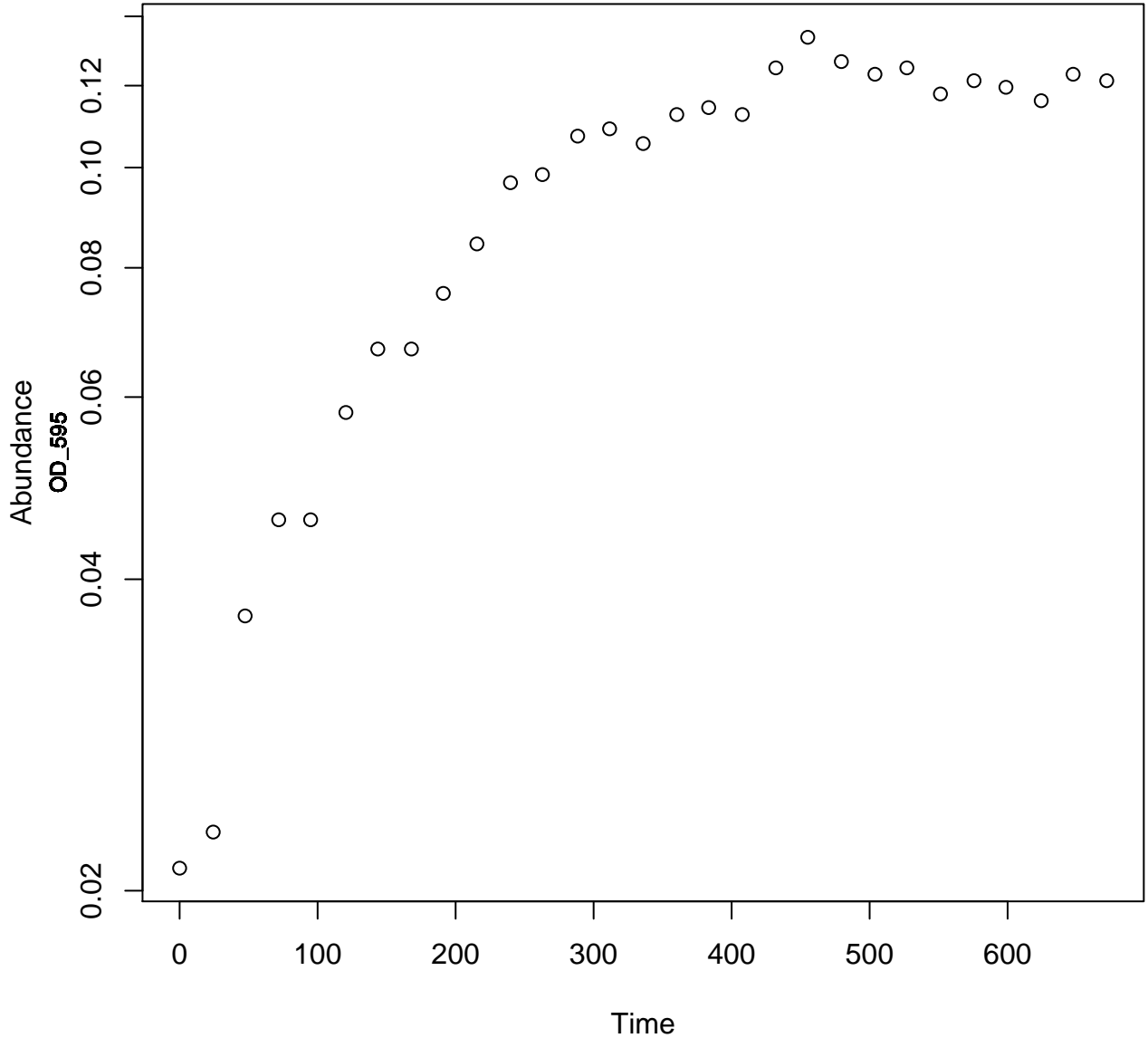


Acinetobacter.clacoaceticus.1

TSB

5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

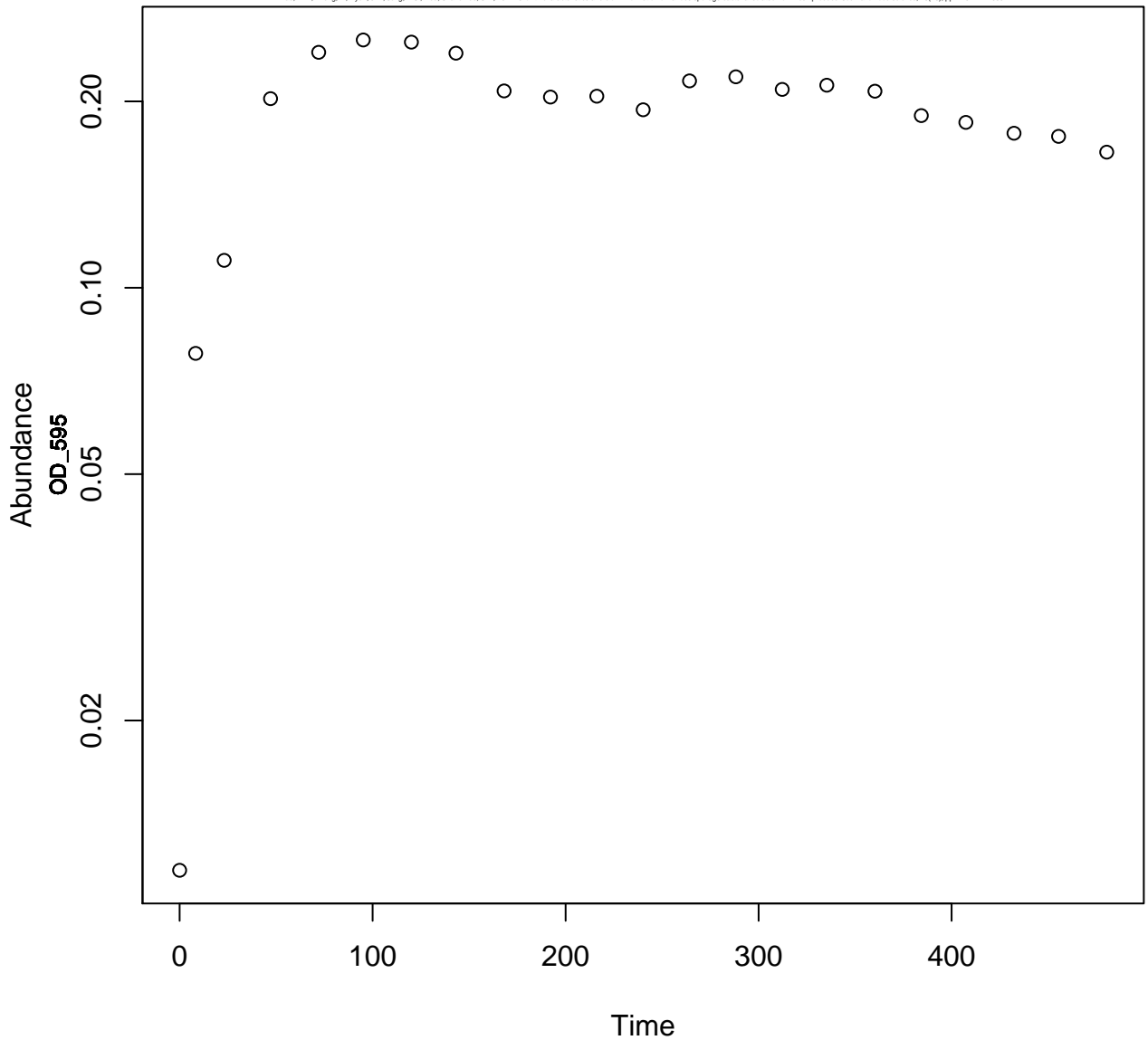


Acinetobacter.clacoaceticus.1

TSB

15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

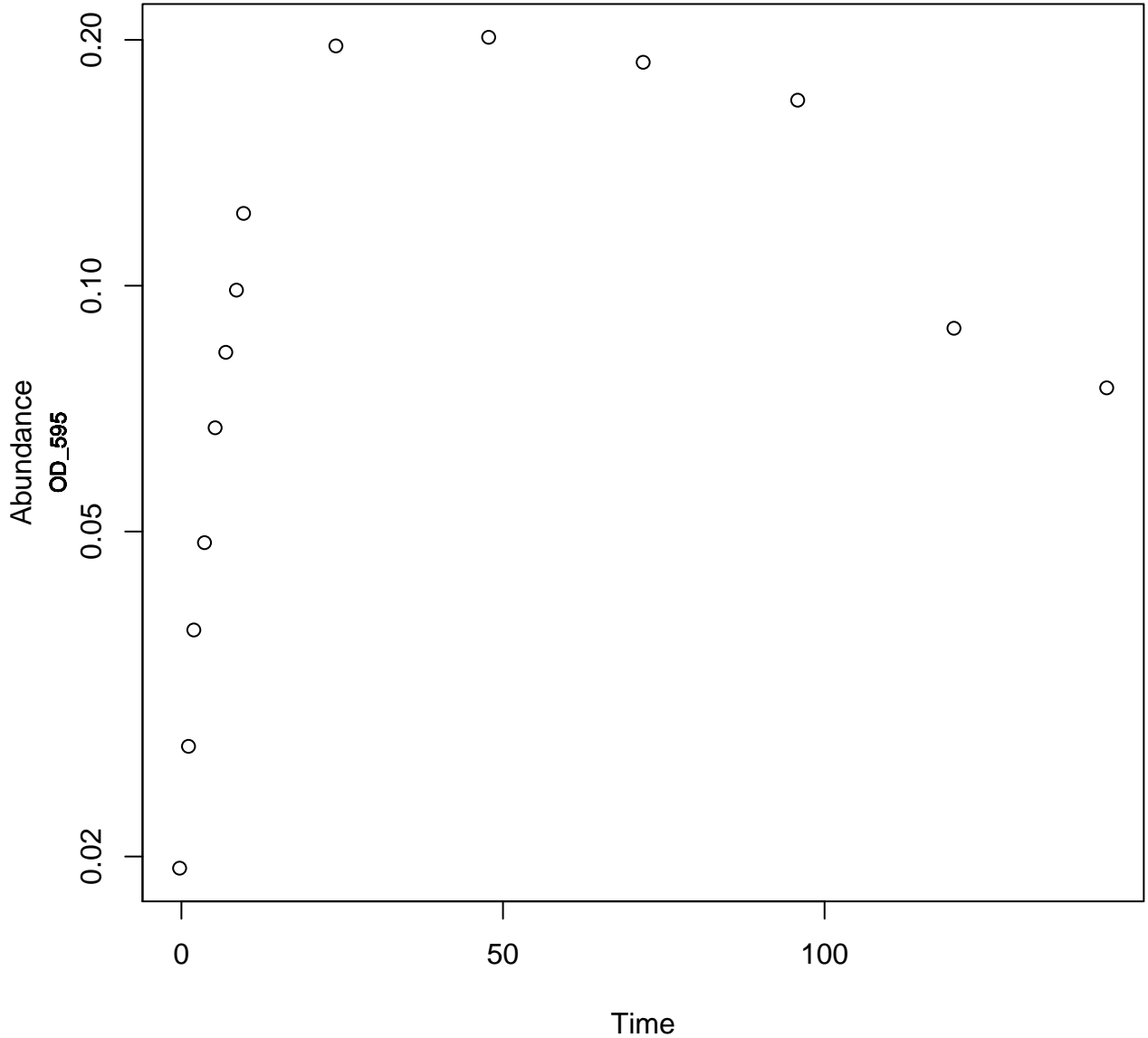


Acinetobacter.clacoaceticus.1

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

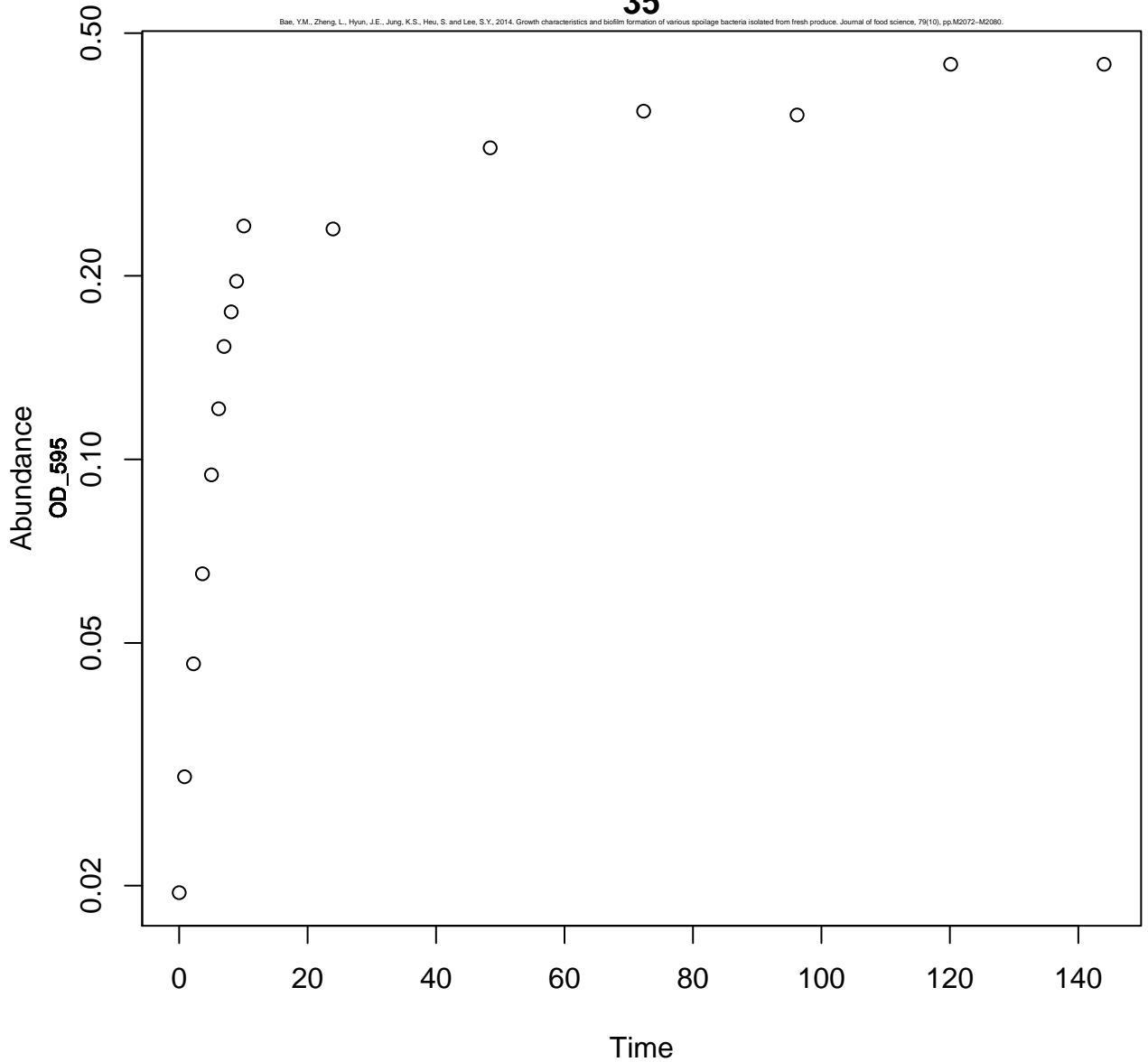


Acinetobacter.clacoaceticus.1

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

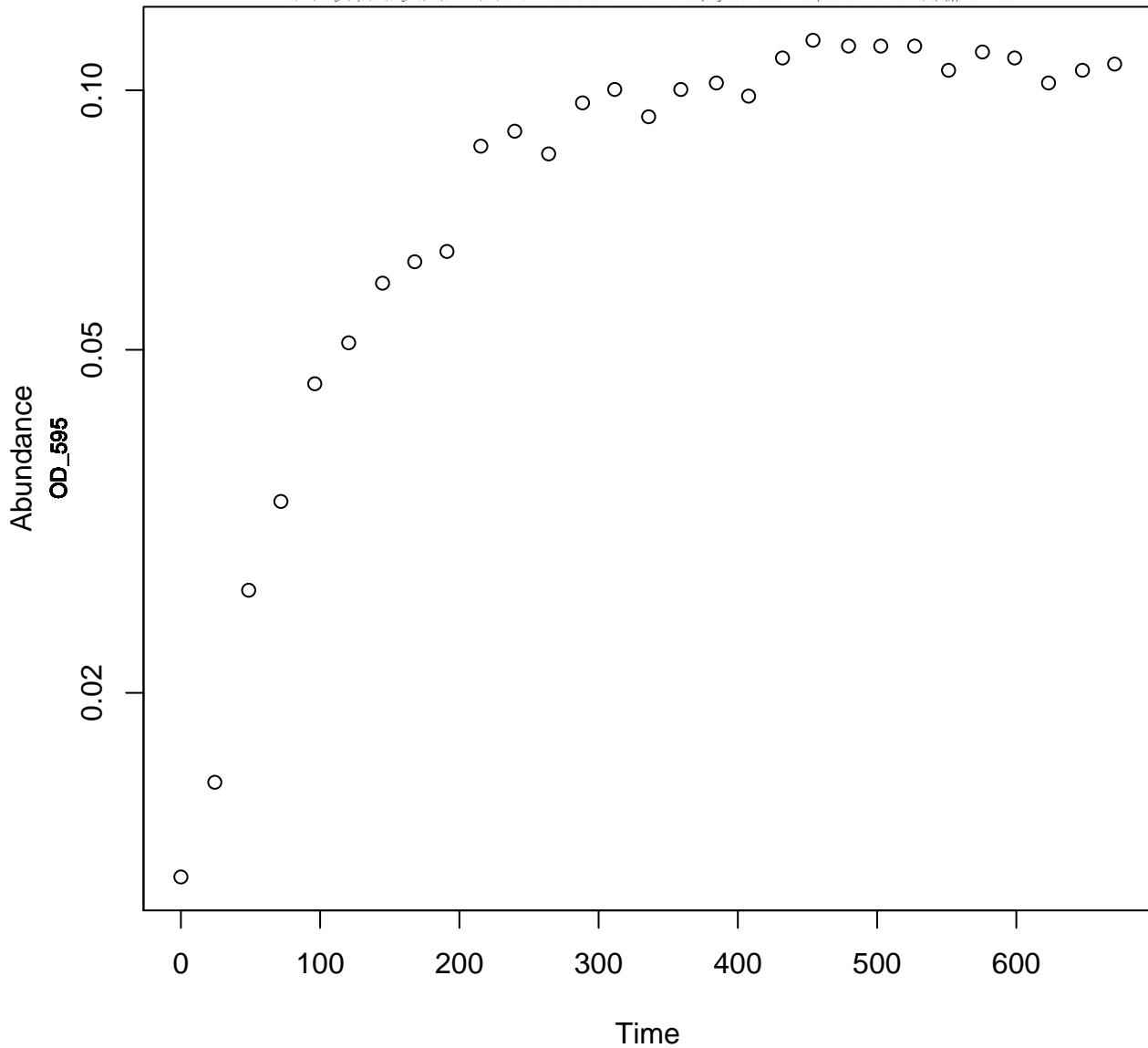


Acinetobacter.clacoaceticus.2

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

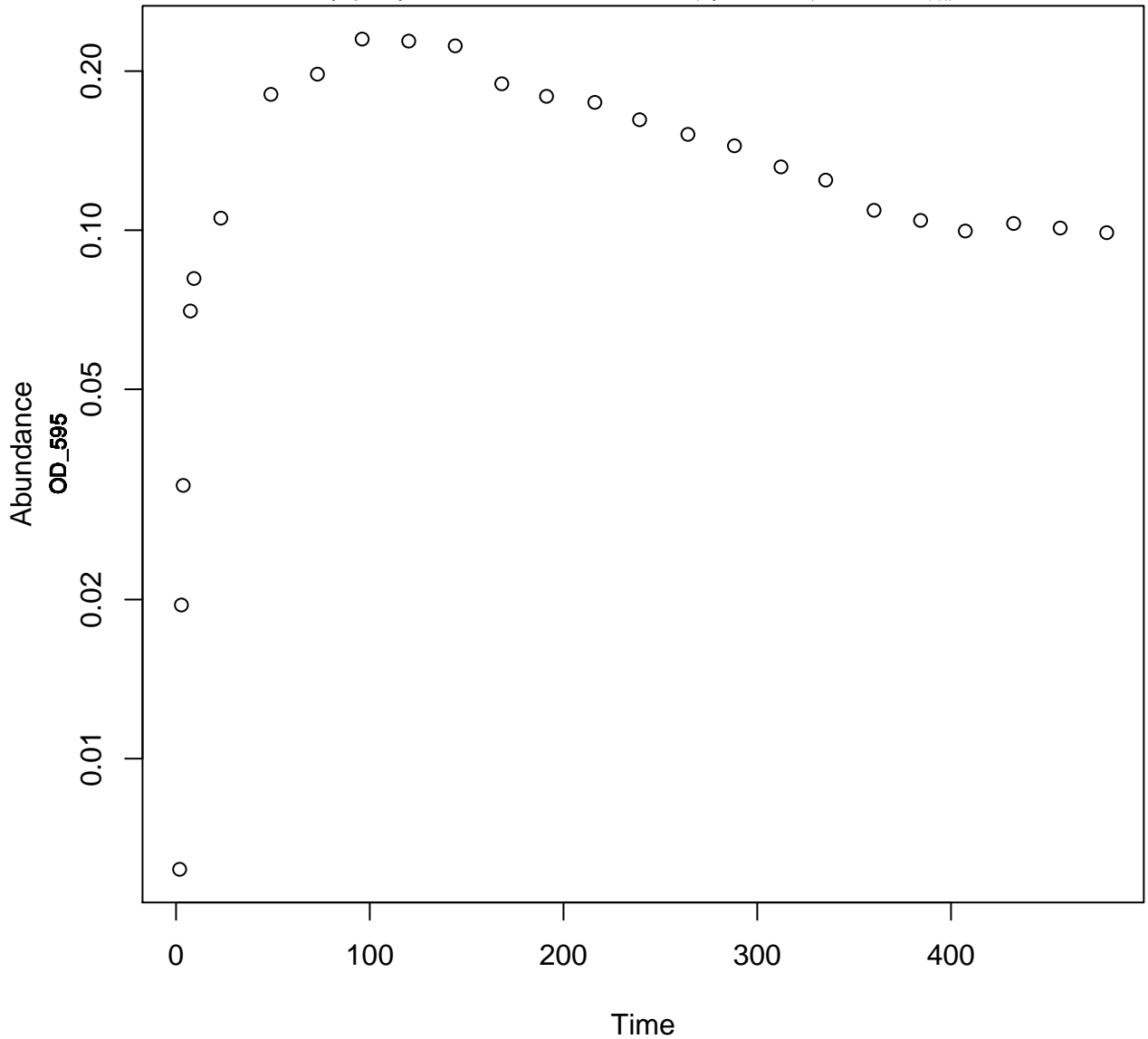


Acinetobacter.clacoaceticus.2

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

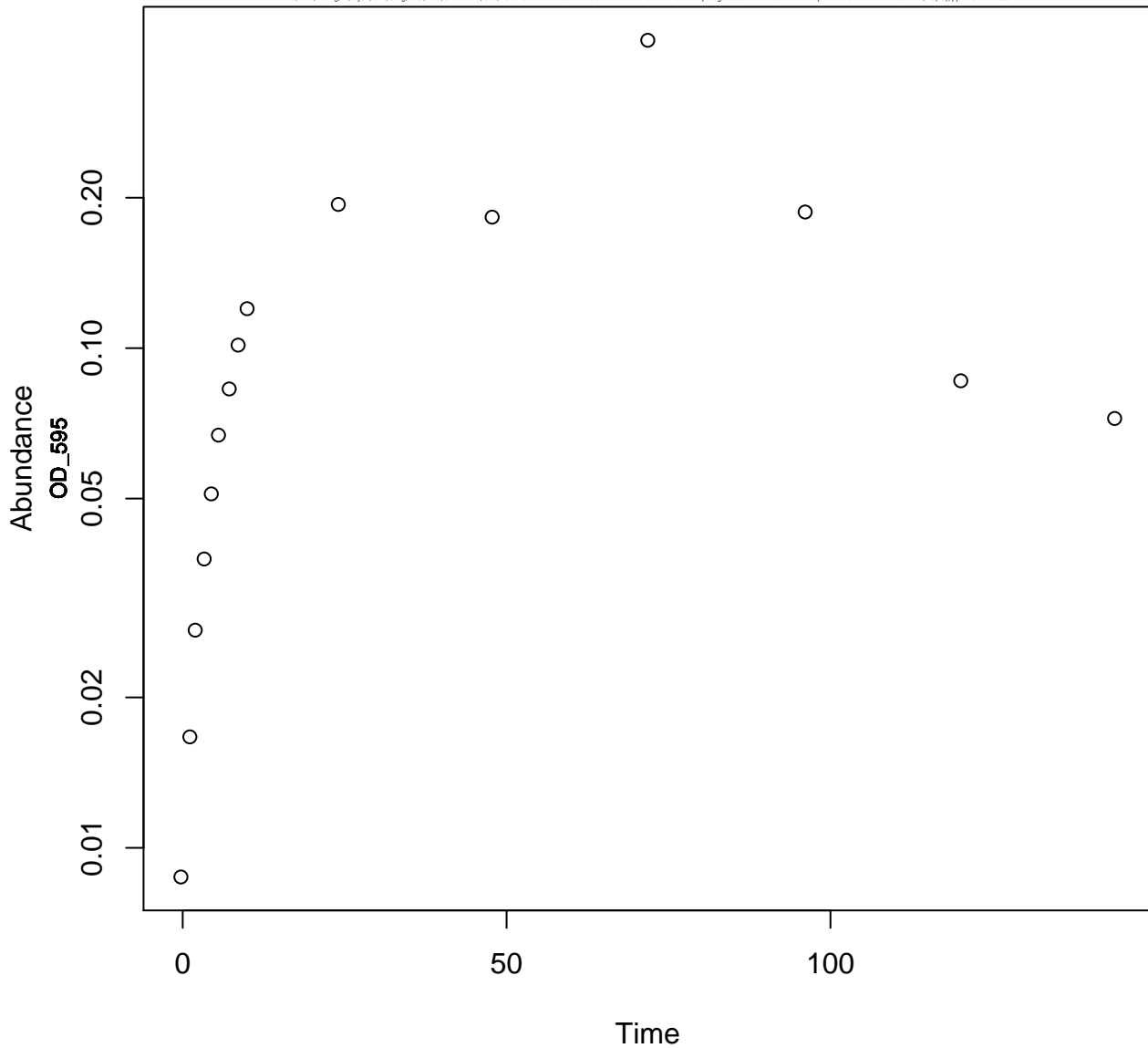


Acinetobacter.clacoaceticus.2

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

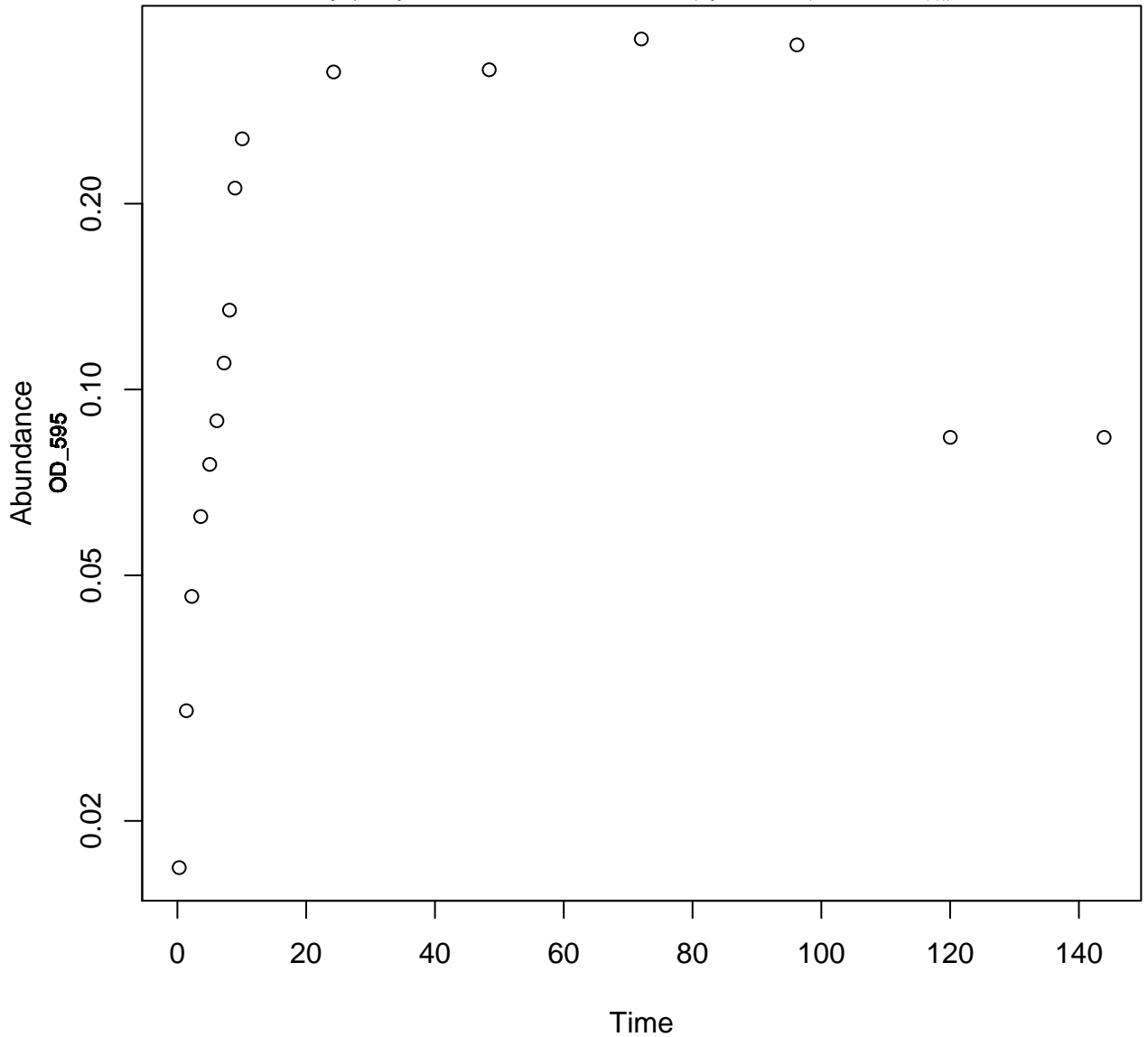


Acinetobacter.clacoaceticus.2

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

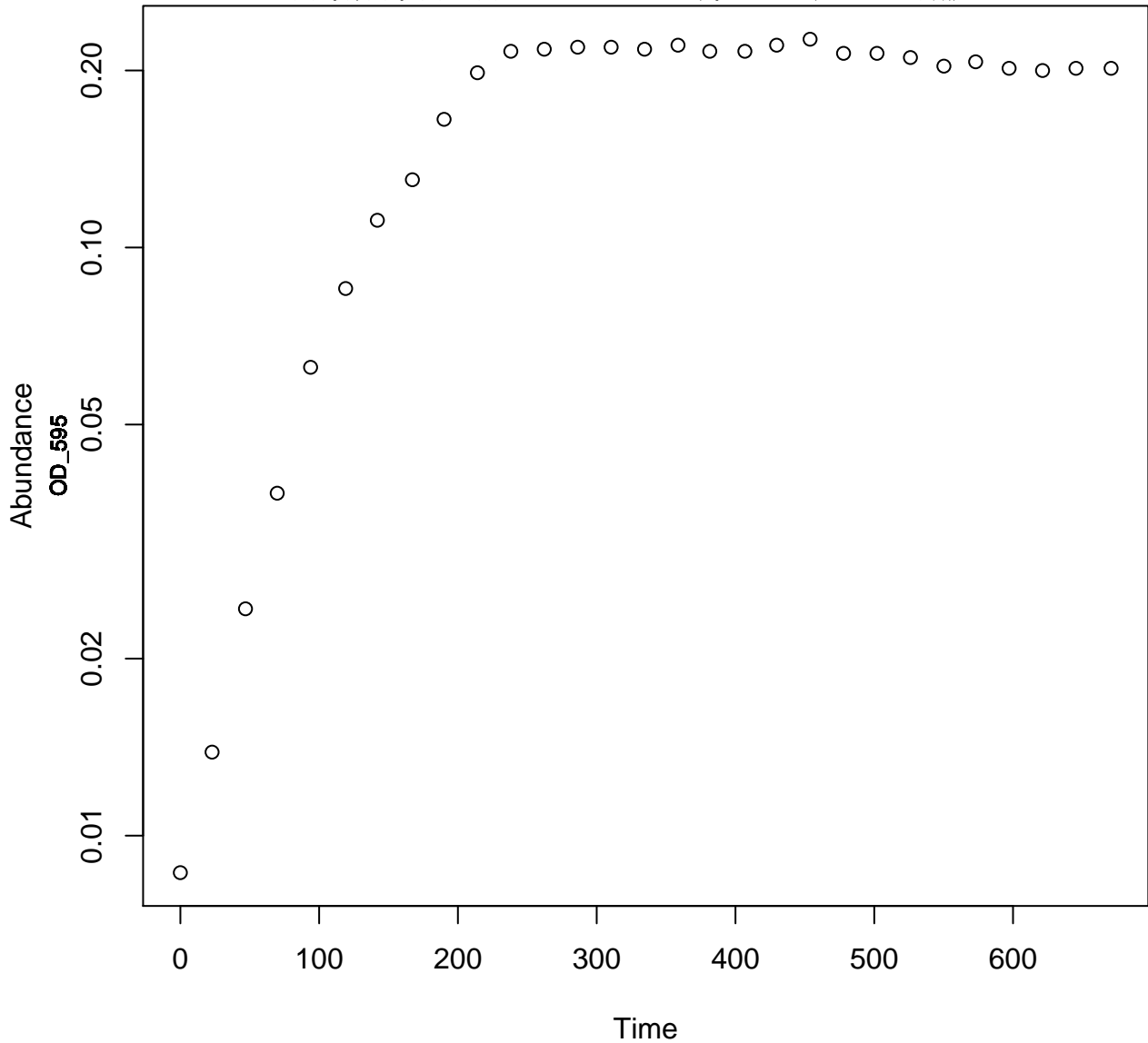


Stenotrophomonas.maltophilia.1

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

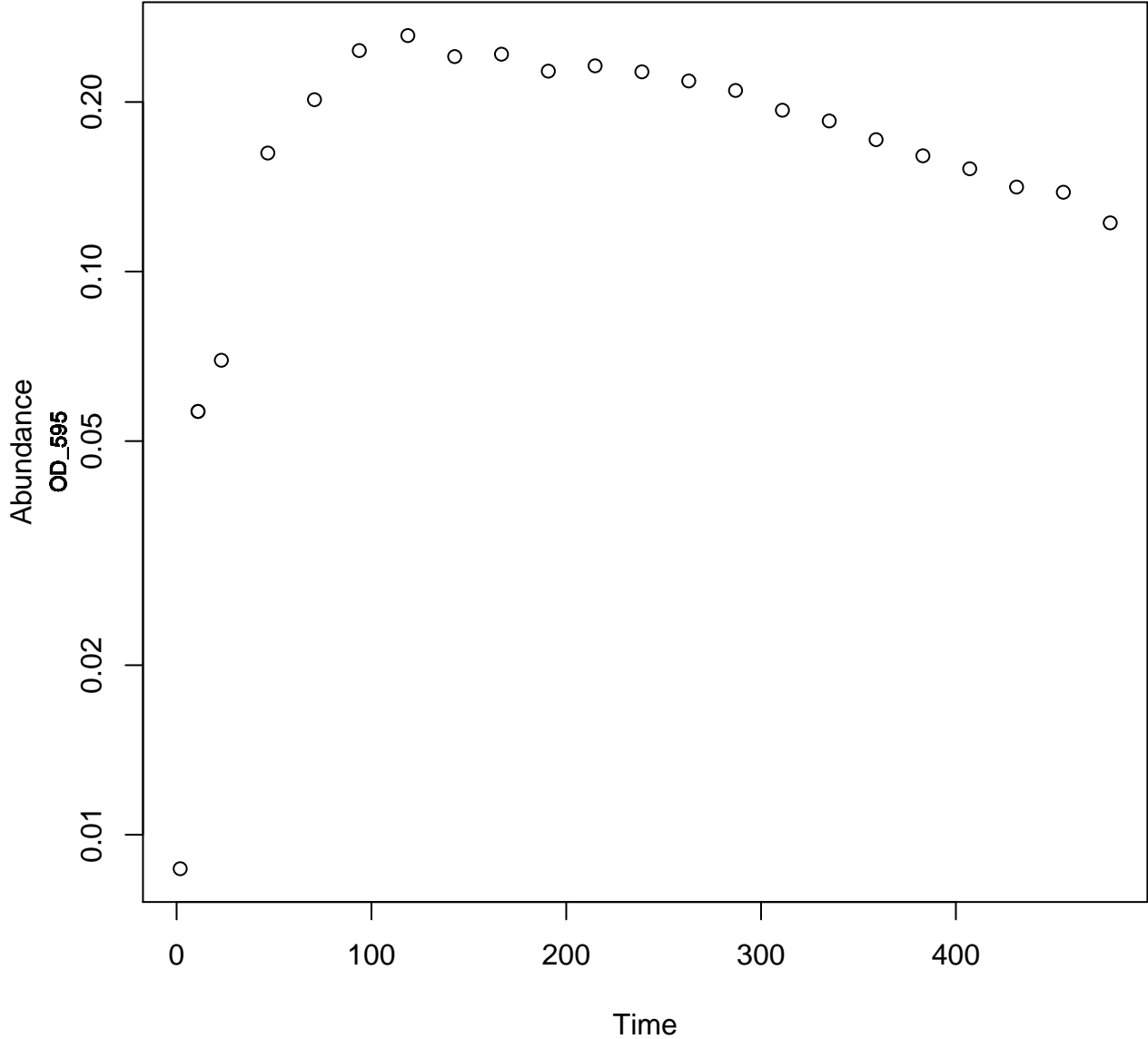


Stenotrophomonas.maltophilia.1

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

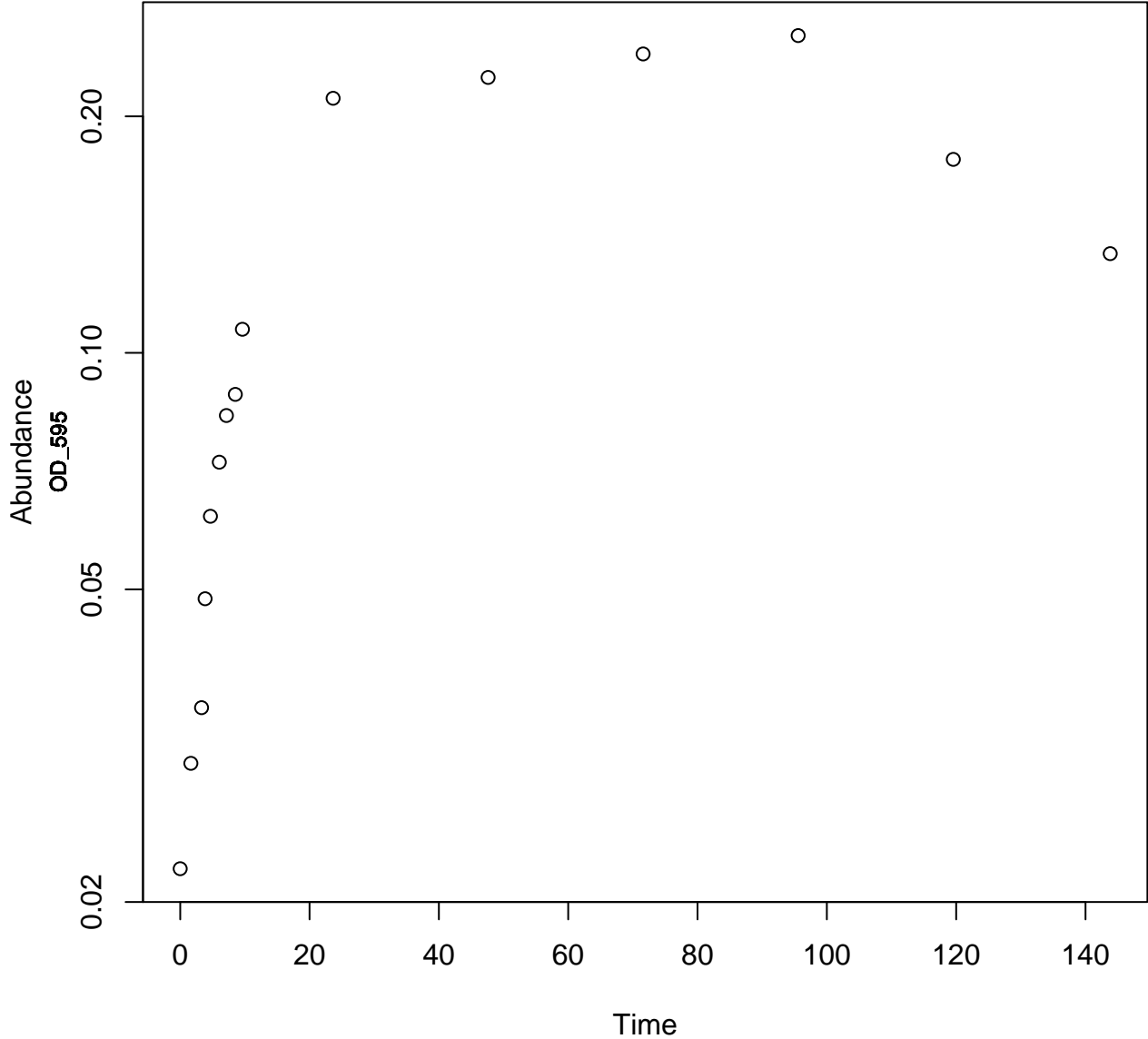


Stenotrophomonas.maltophilia.1

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

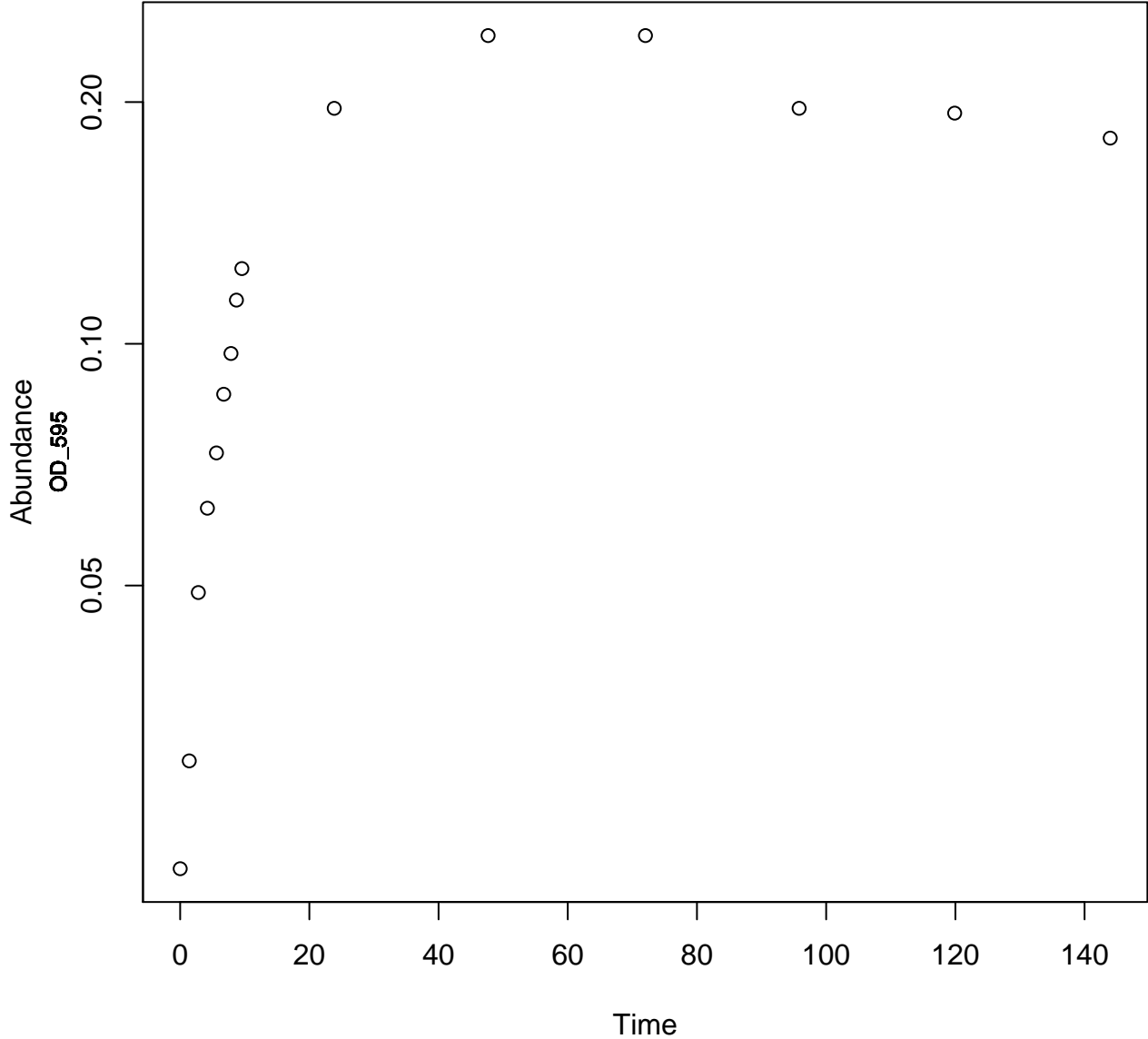


Stenotrophomonas.maltophilia.1

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

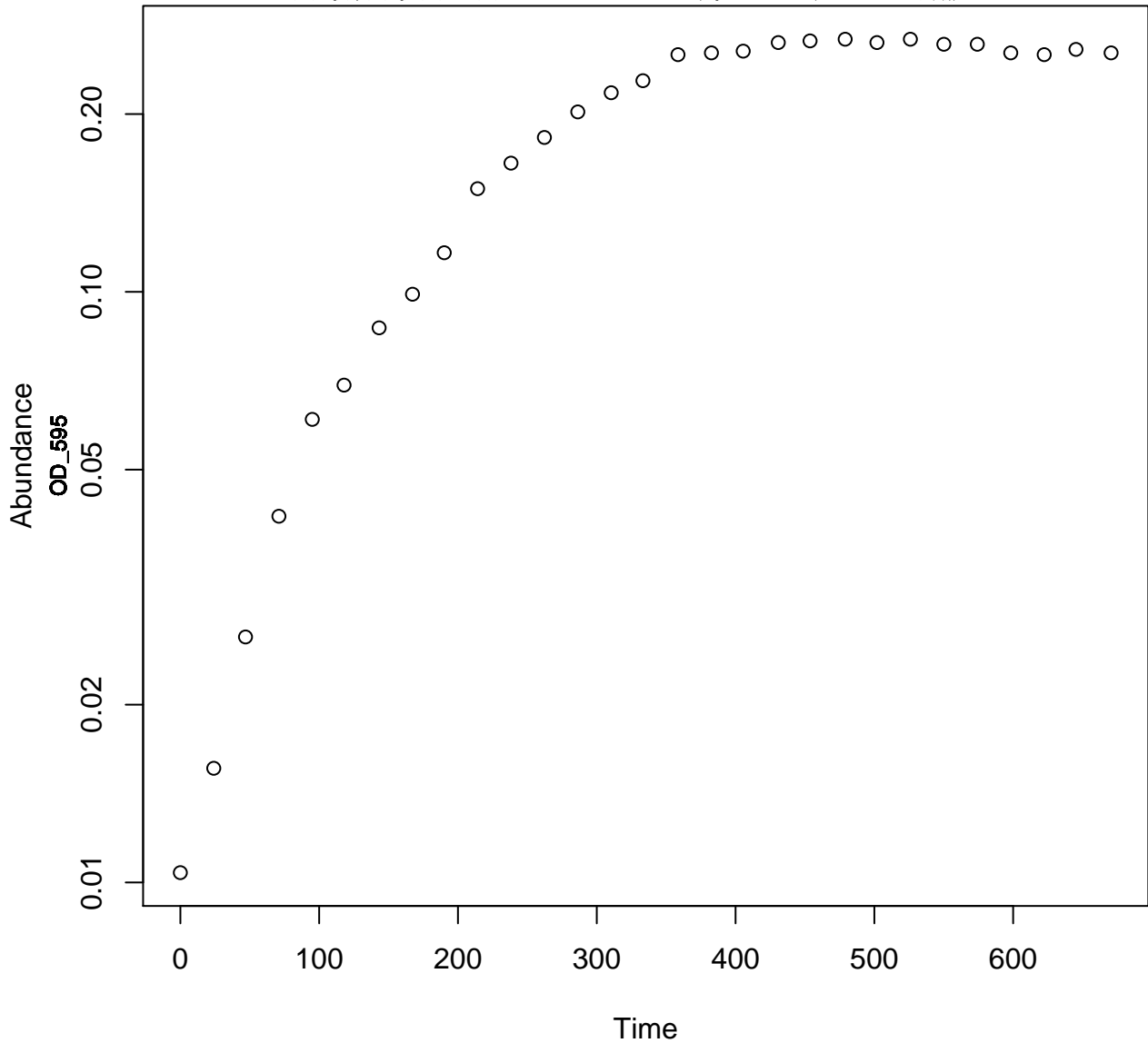


Stenotrophomonas.maltophilia.2

TSB

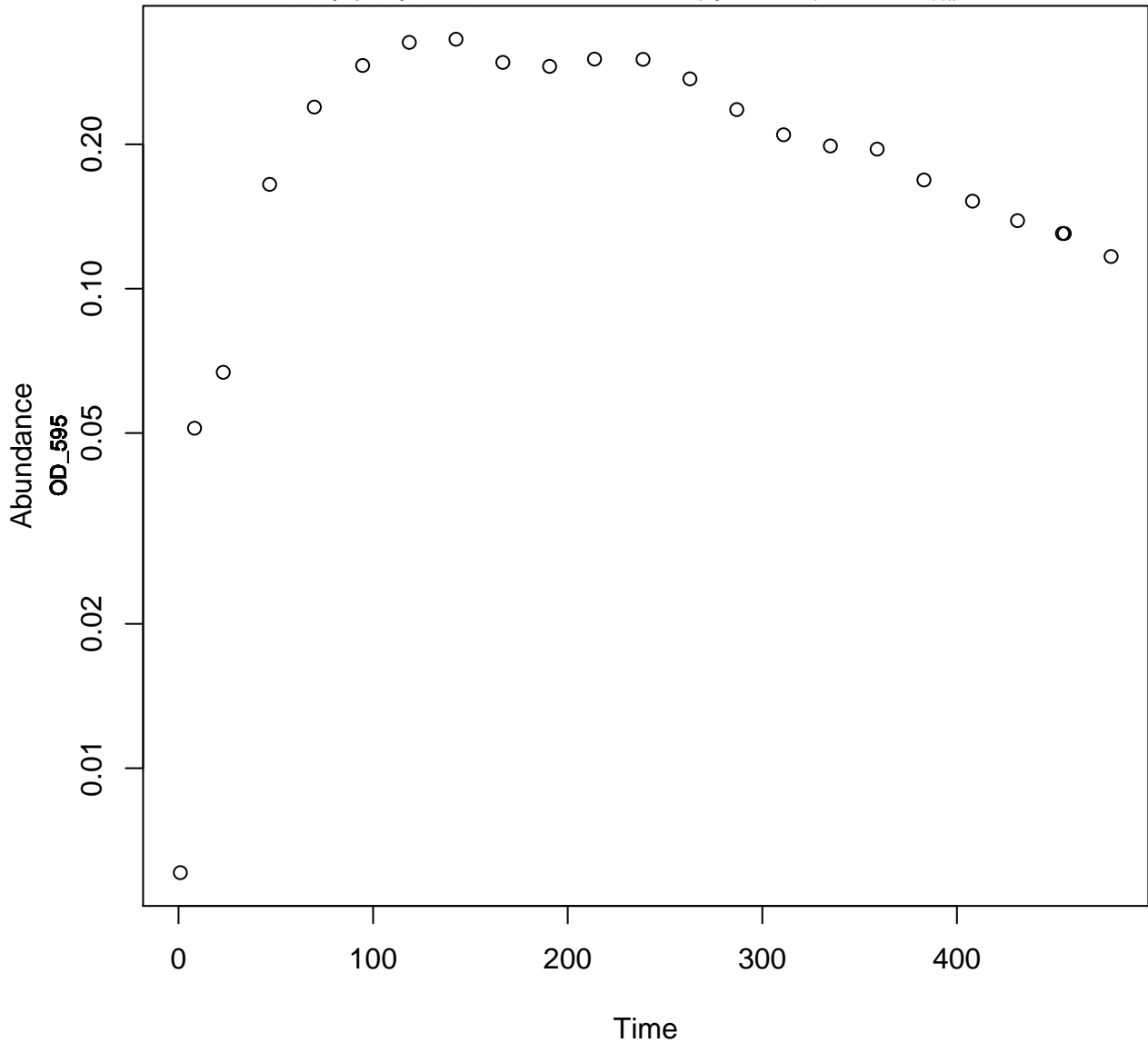
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



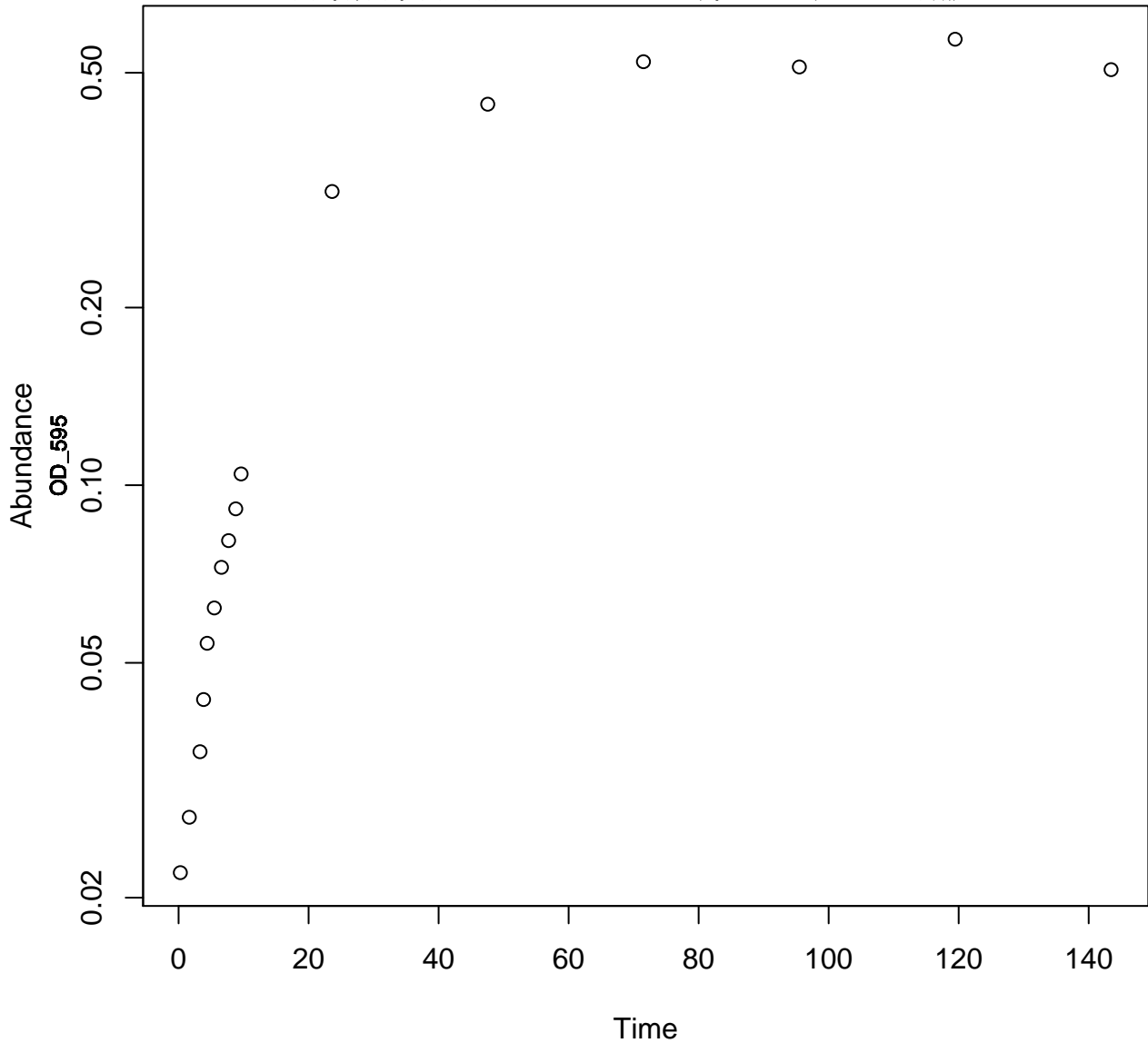
Stenotrophomonas.maltophilia.2
TSB
15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



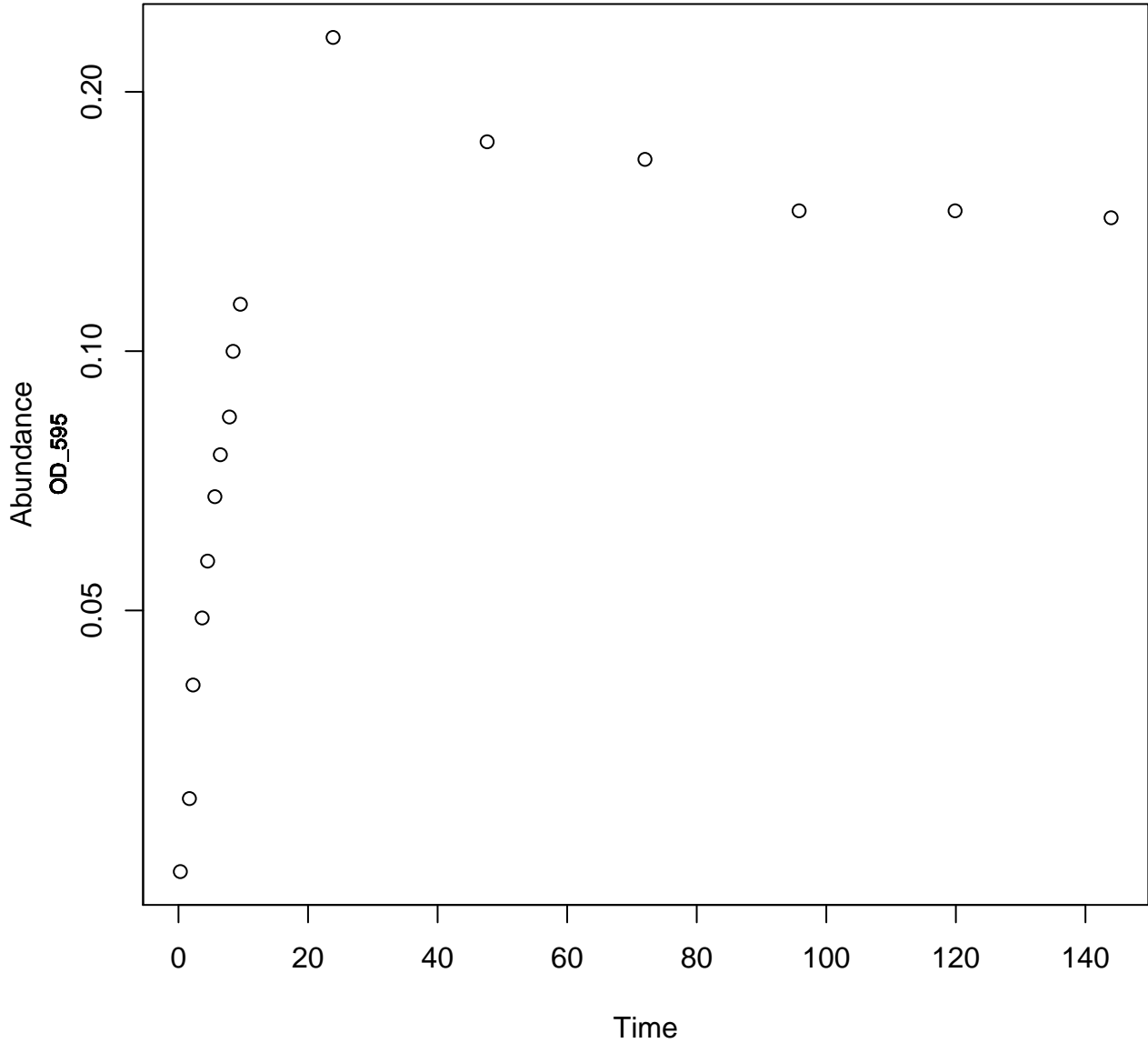
Stenotrophomonas.maltophilia.2
TSB
25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



Stenotrophomonas.maltophilia.2
TSB
35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

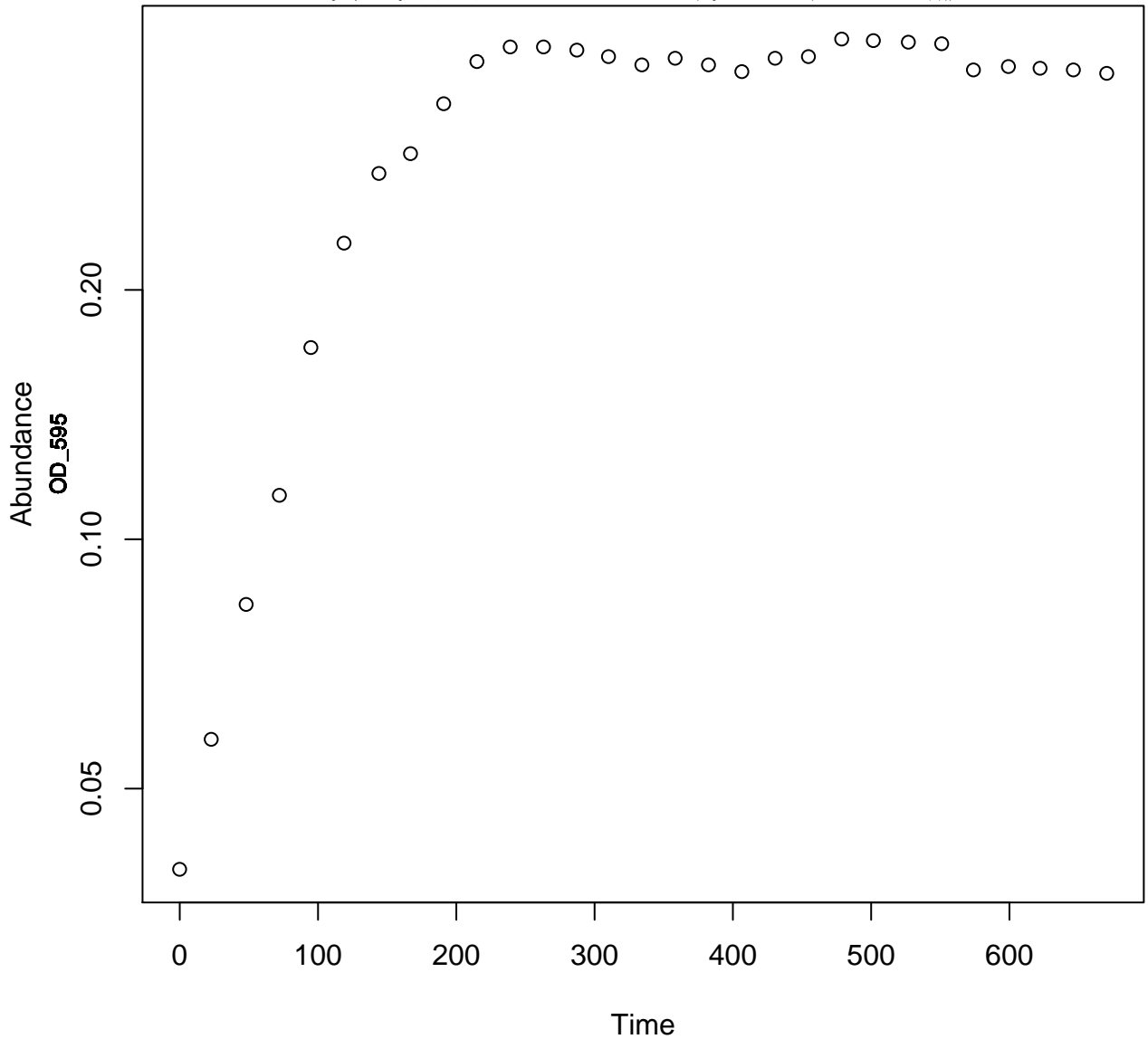


Klebsiella.pneumonia

TSB

5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

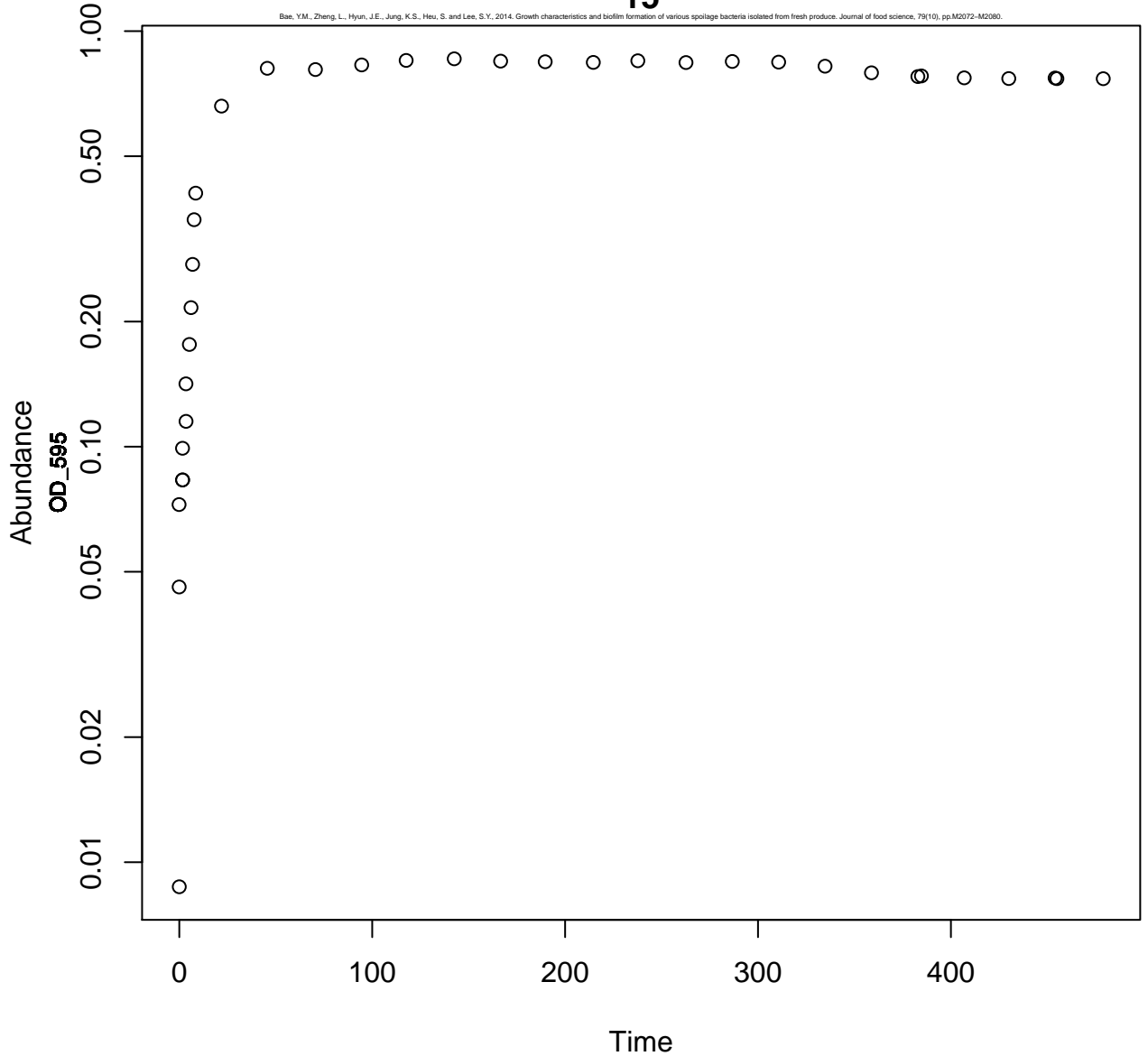


Klebsiella.pneumonia

TSB

15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

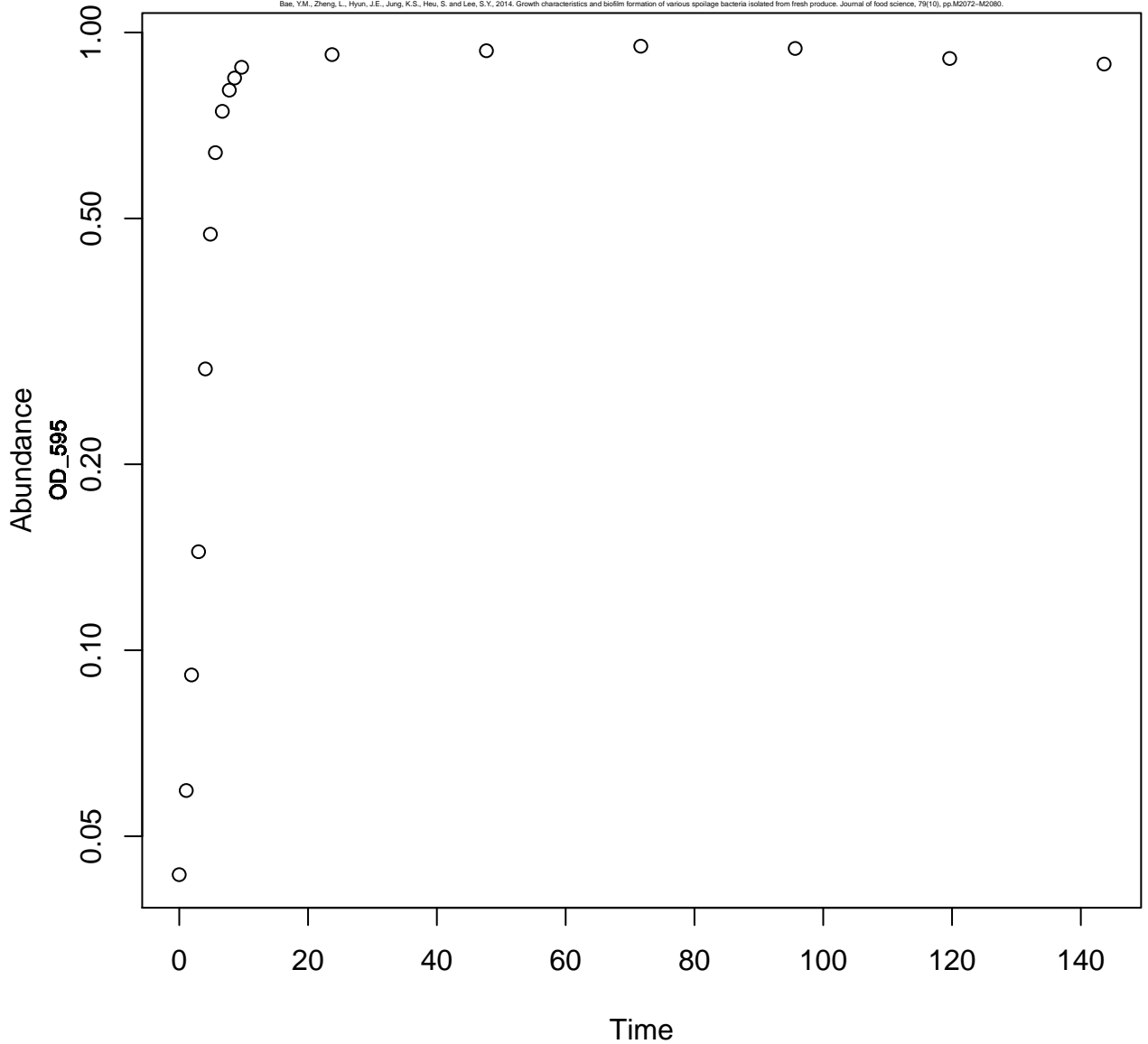


Klebsiella.pneumonia

TSB

25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

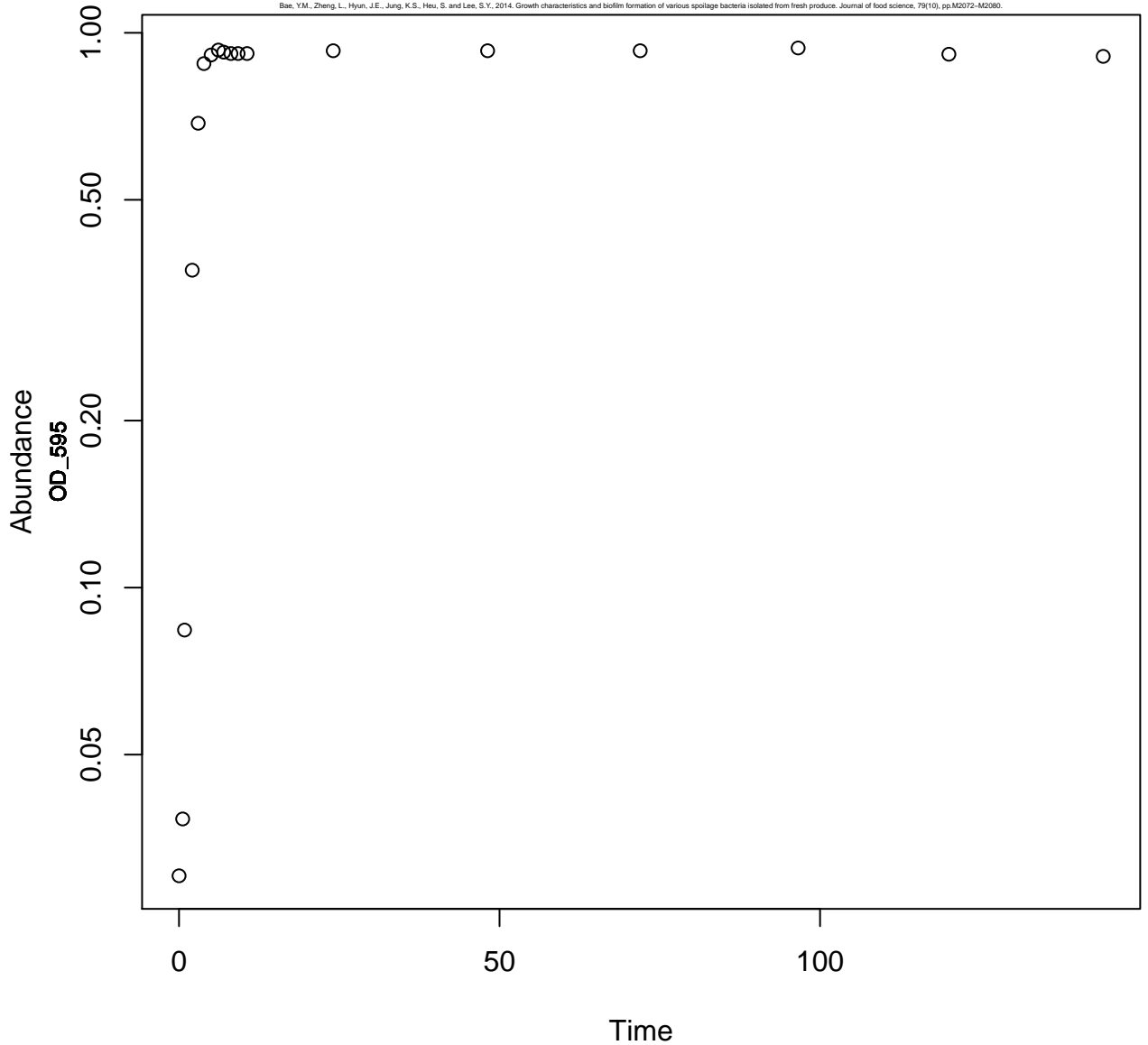


Klebsiella.pneumonia

TSB

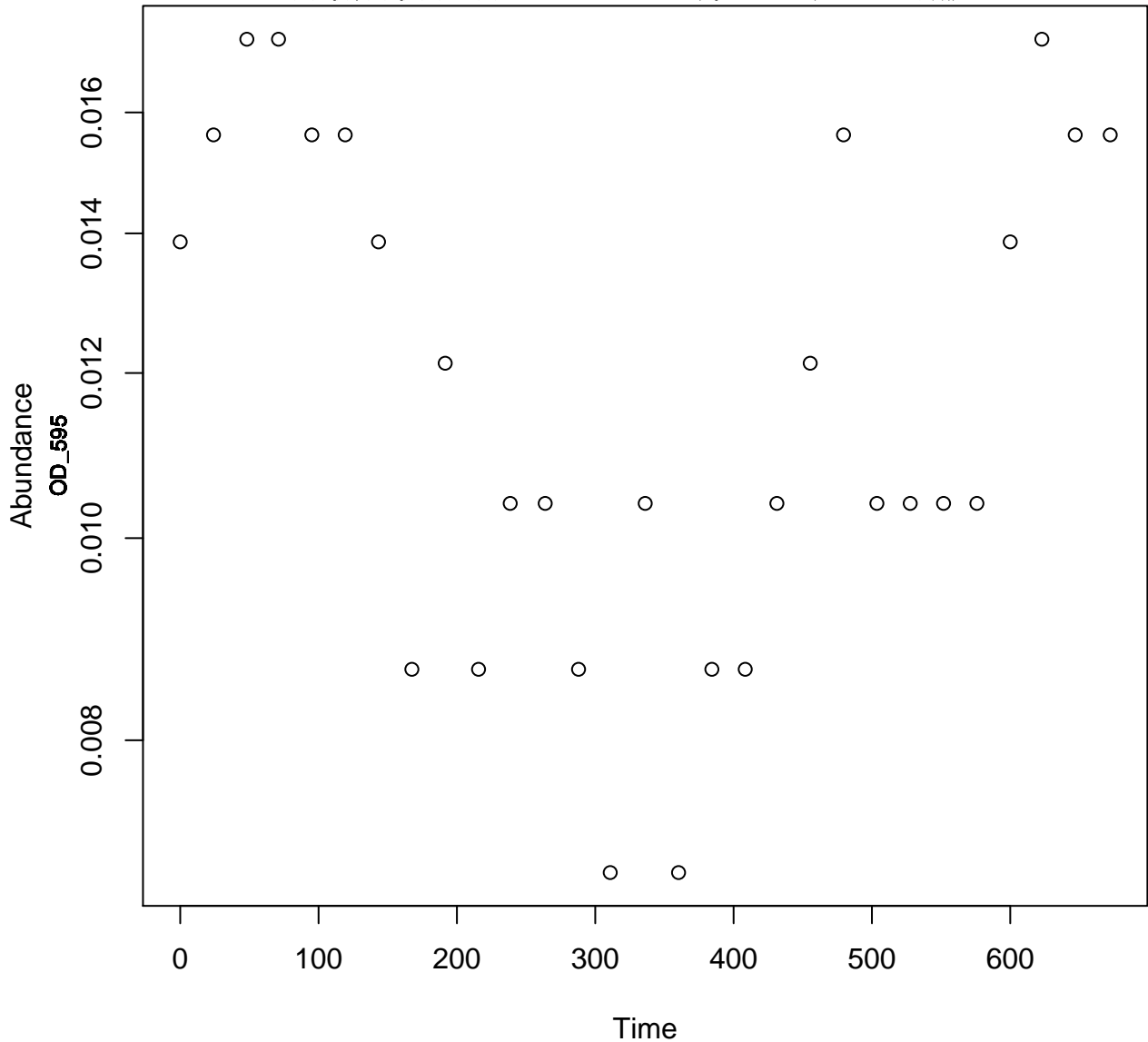
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



Dickeya.zeae
TSB
5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

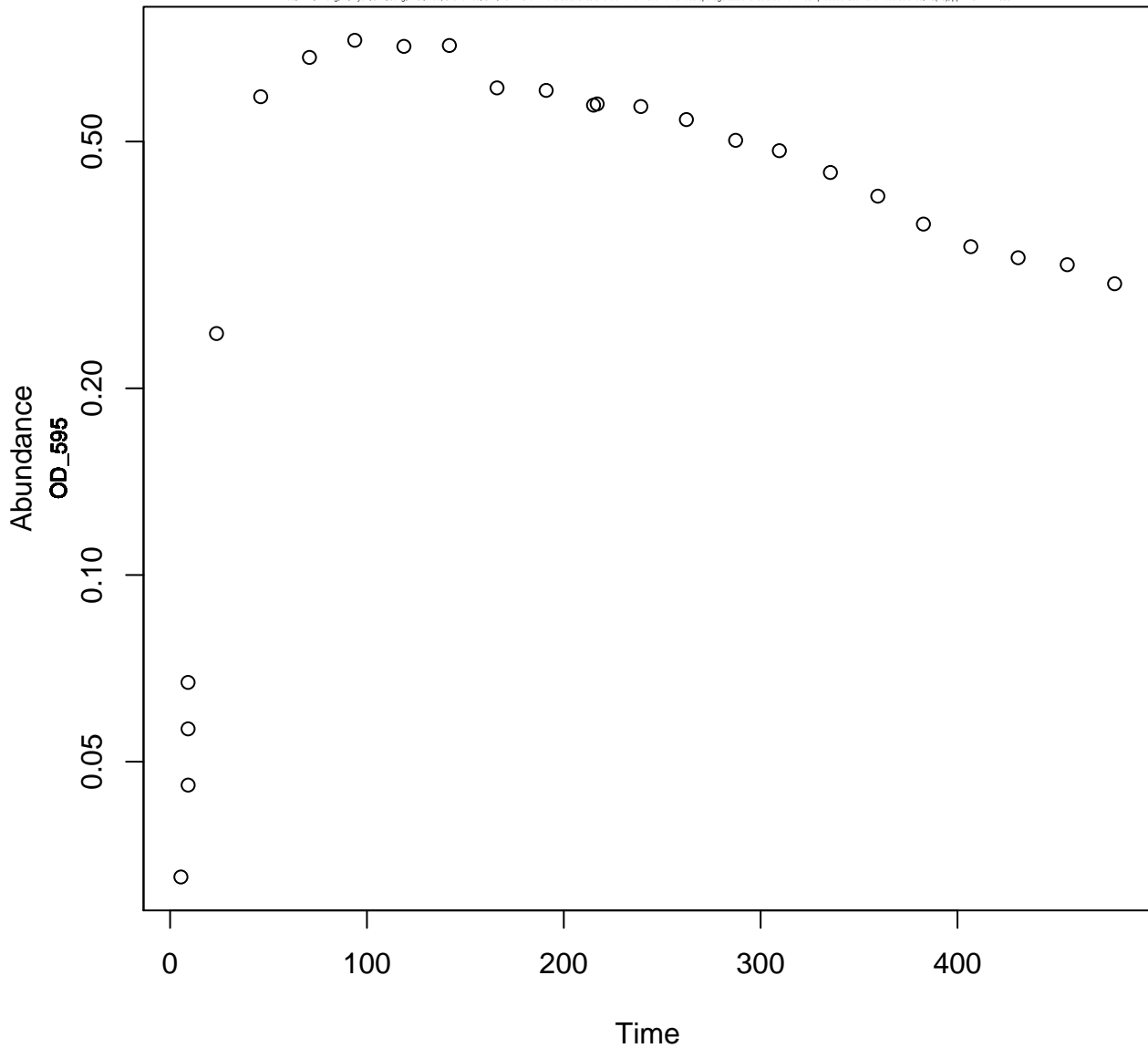


Dickeya.zeae

TSB

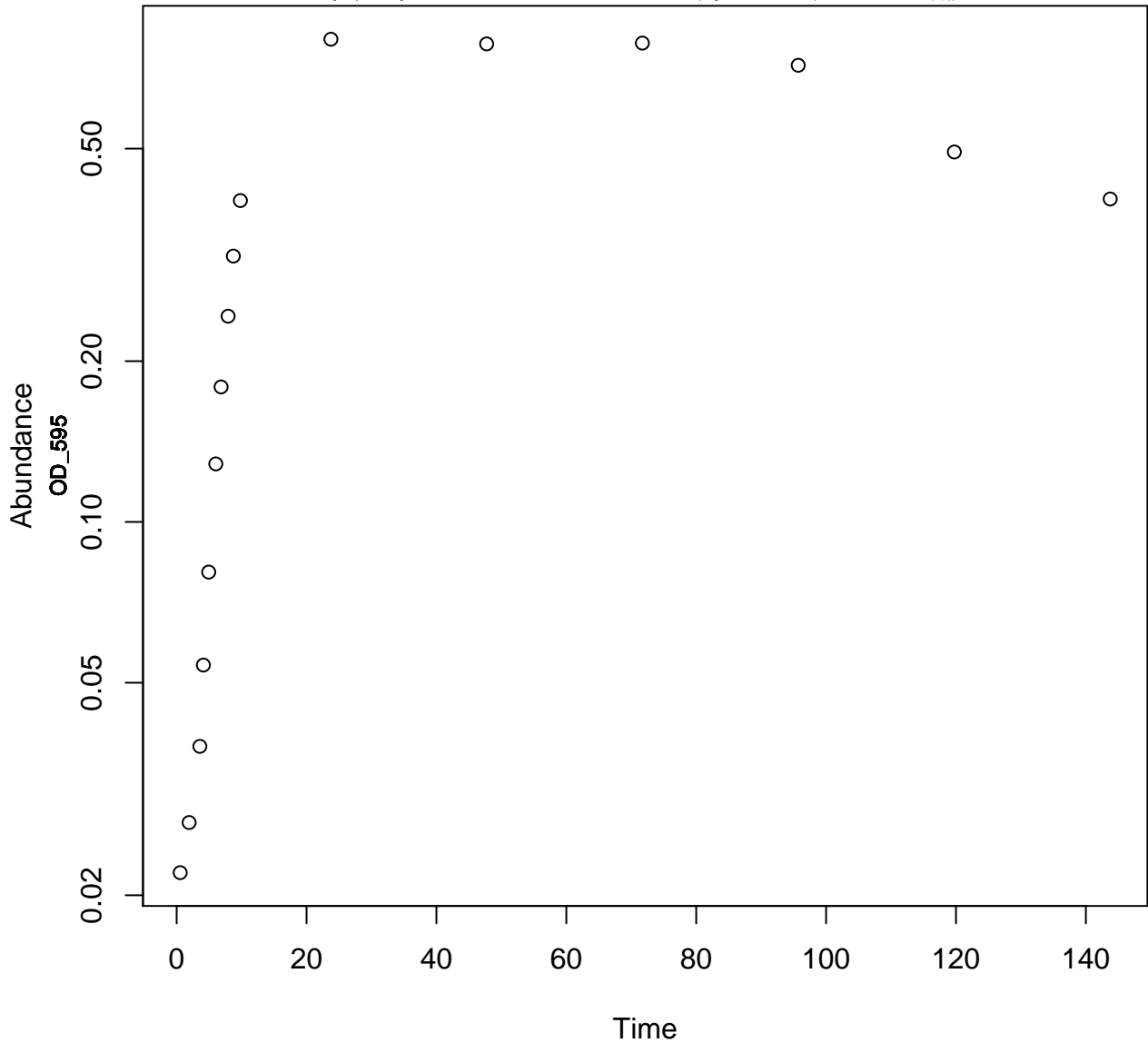
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



Dickeya.zeae
TSB
25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

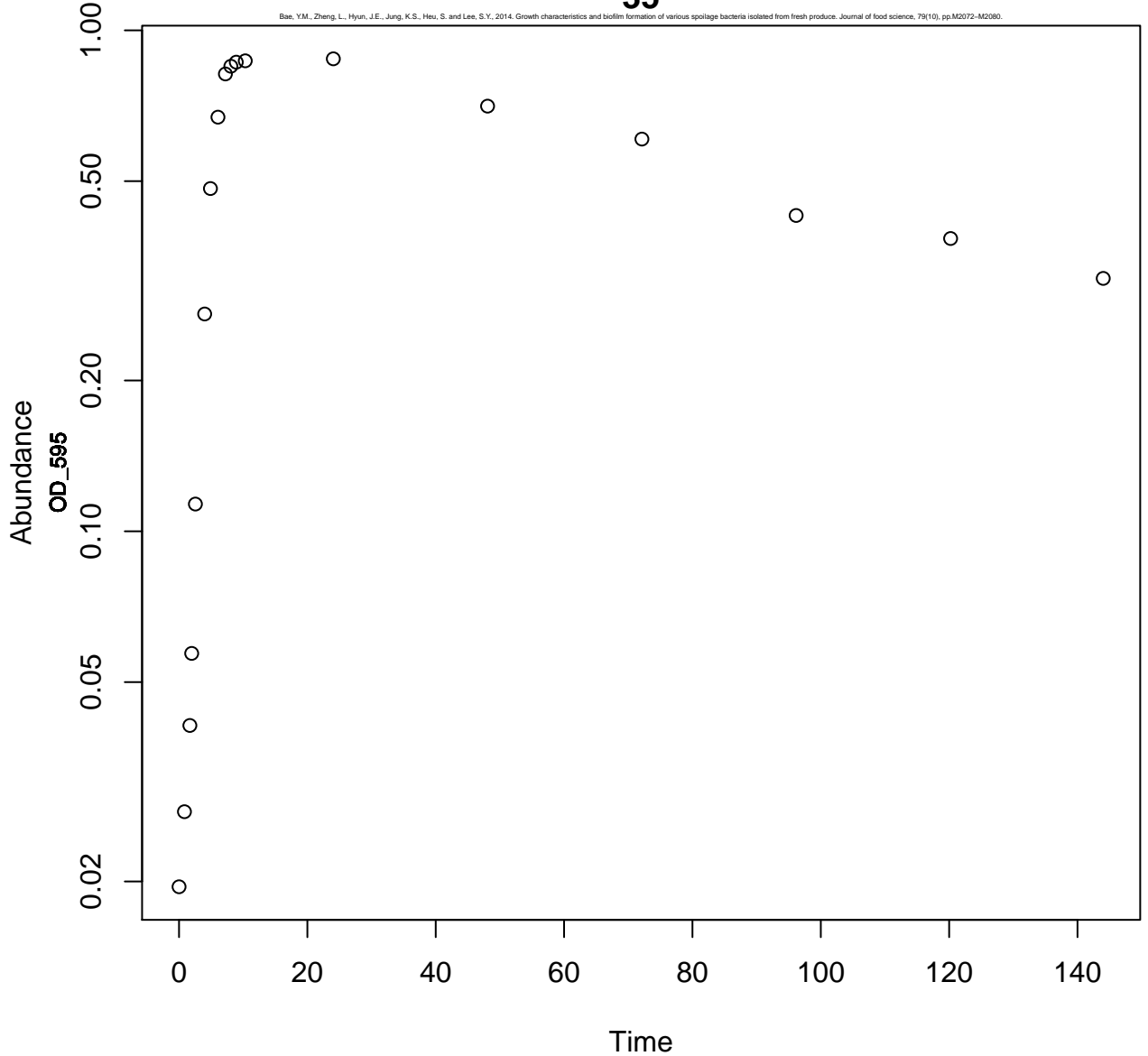


Dickeya.zeae

TSB

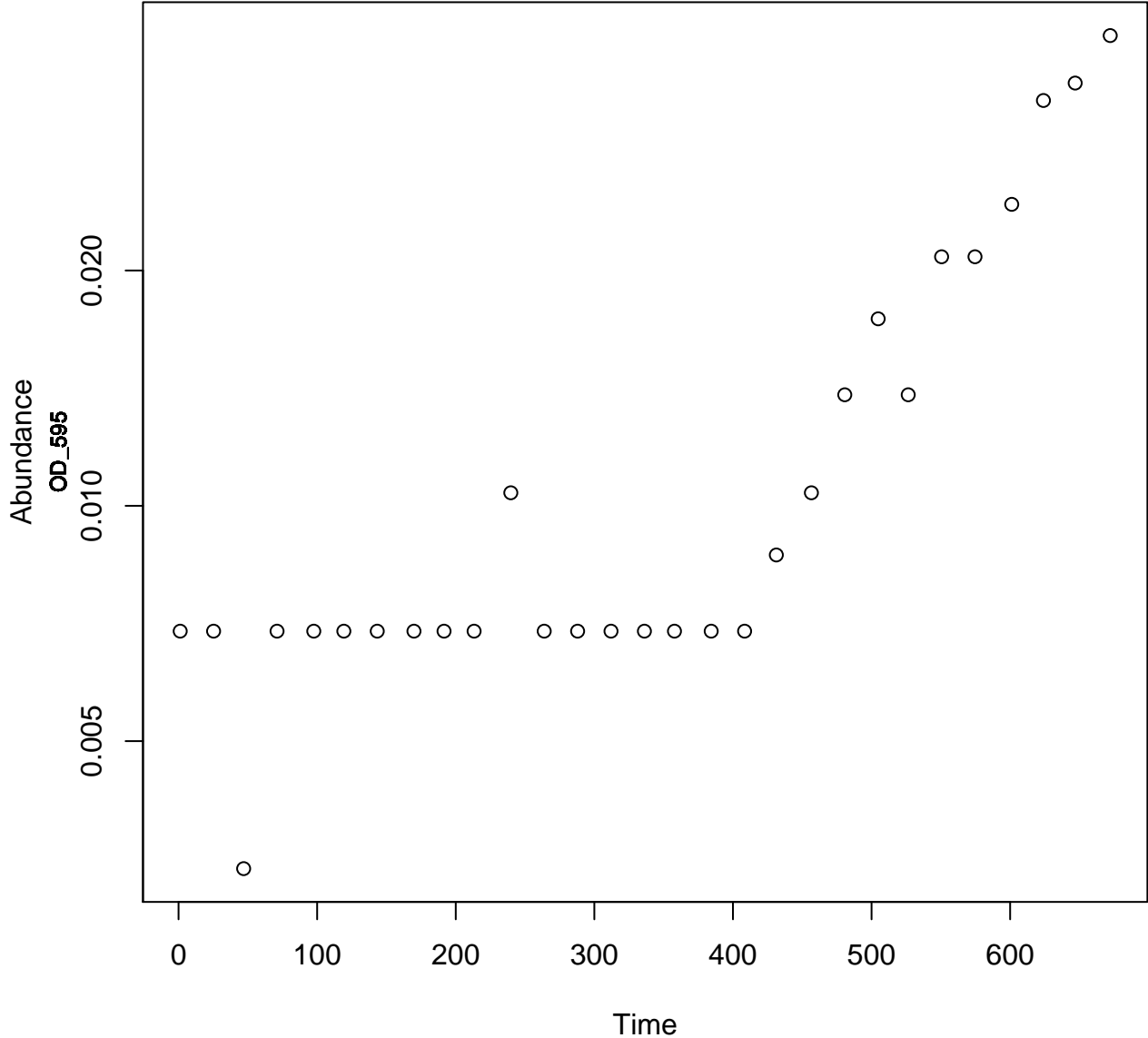
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



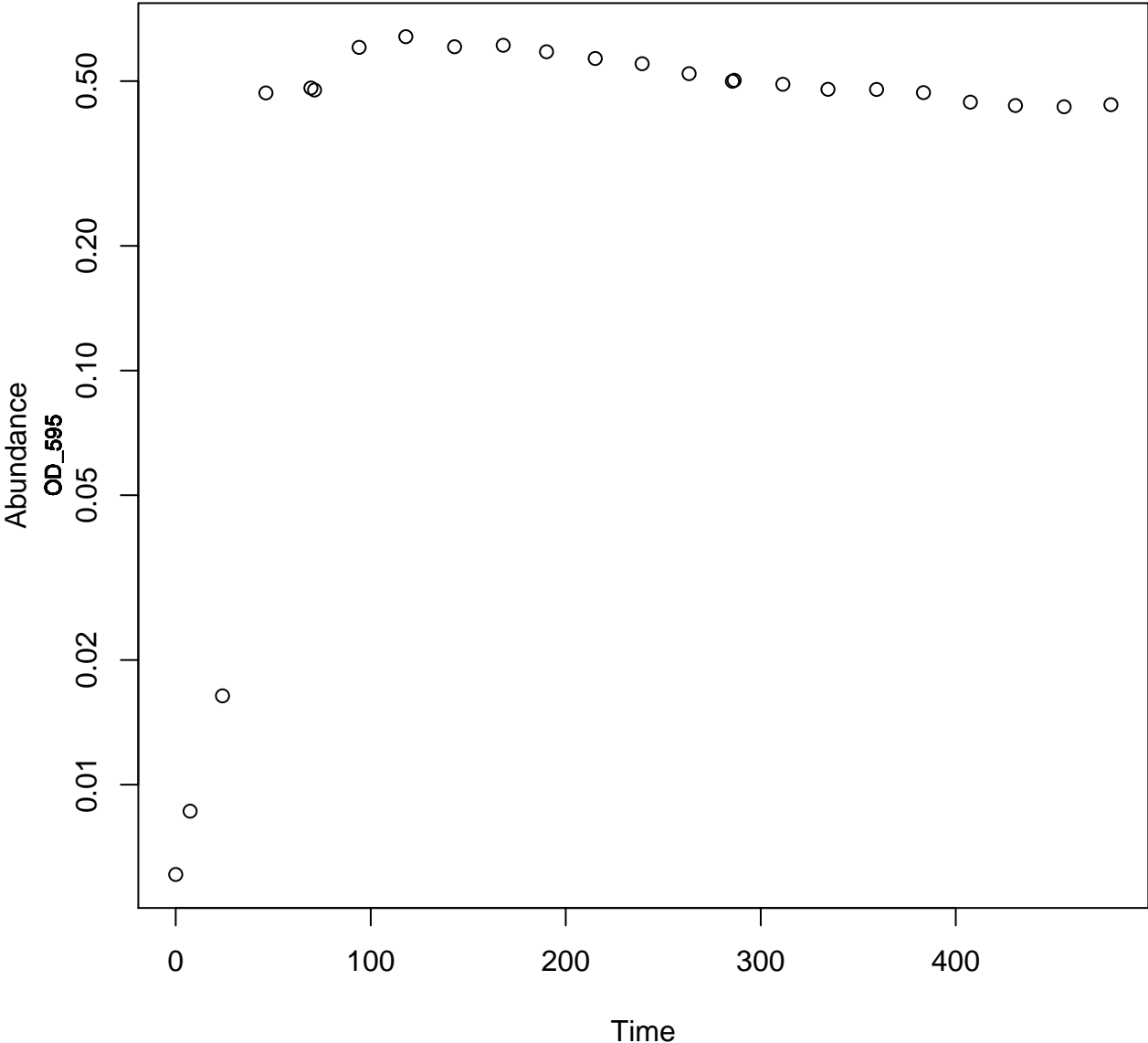
Pectobacterium.carotovorum.subsp..Carotovorum.Pcc2
TSB
5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



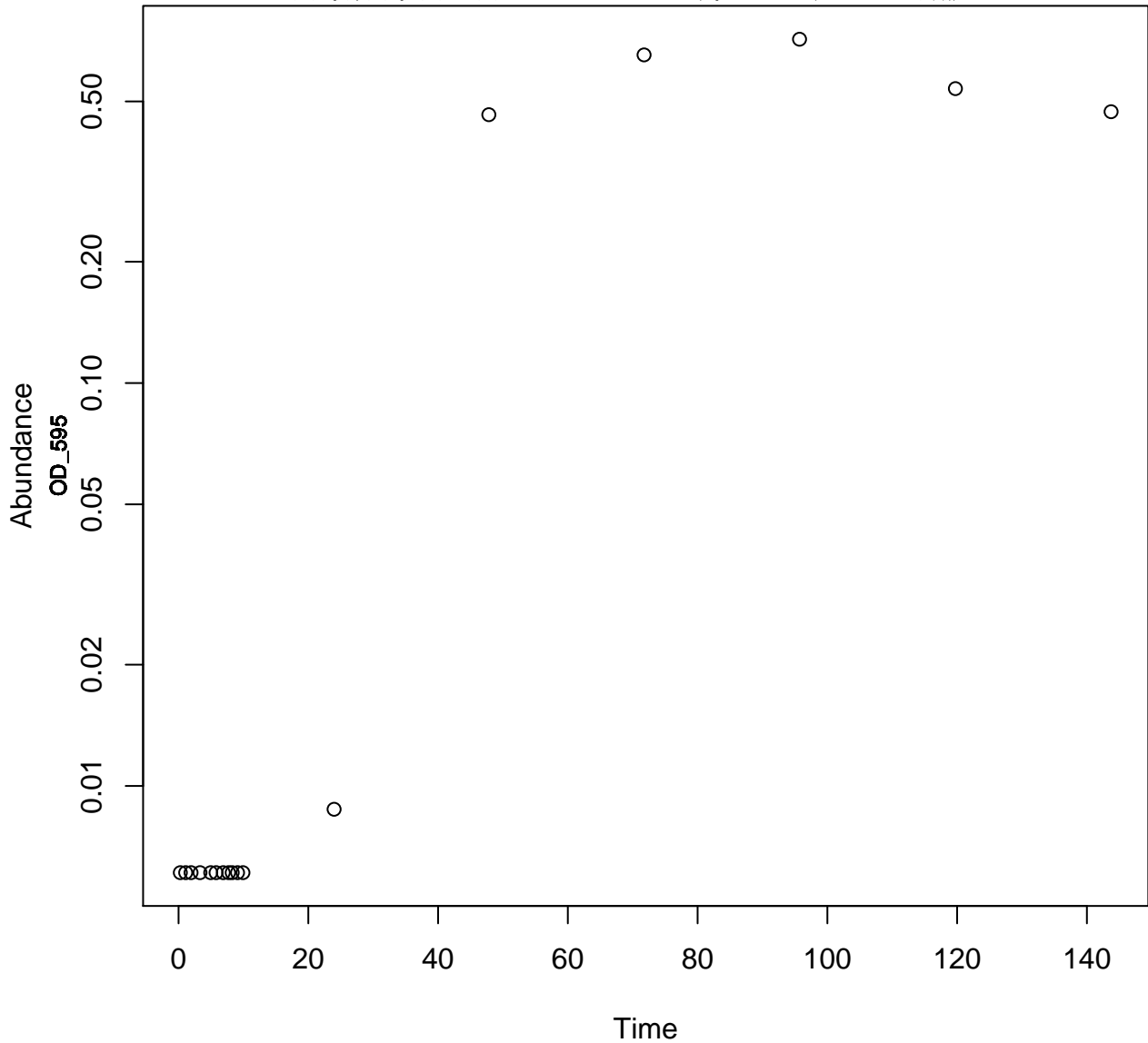
Pectobacterium.carotovorum.subsp..Carotovorum.Pcc2
TSB
15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



Pectobacterium.carotovorum.subsp..Carotovorum.Pcc2
TSB
25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

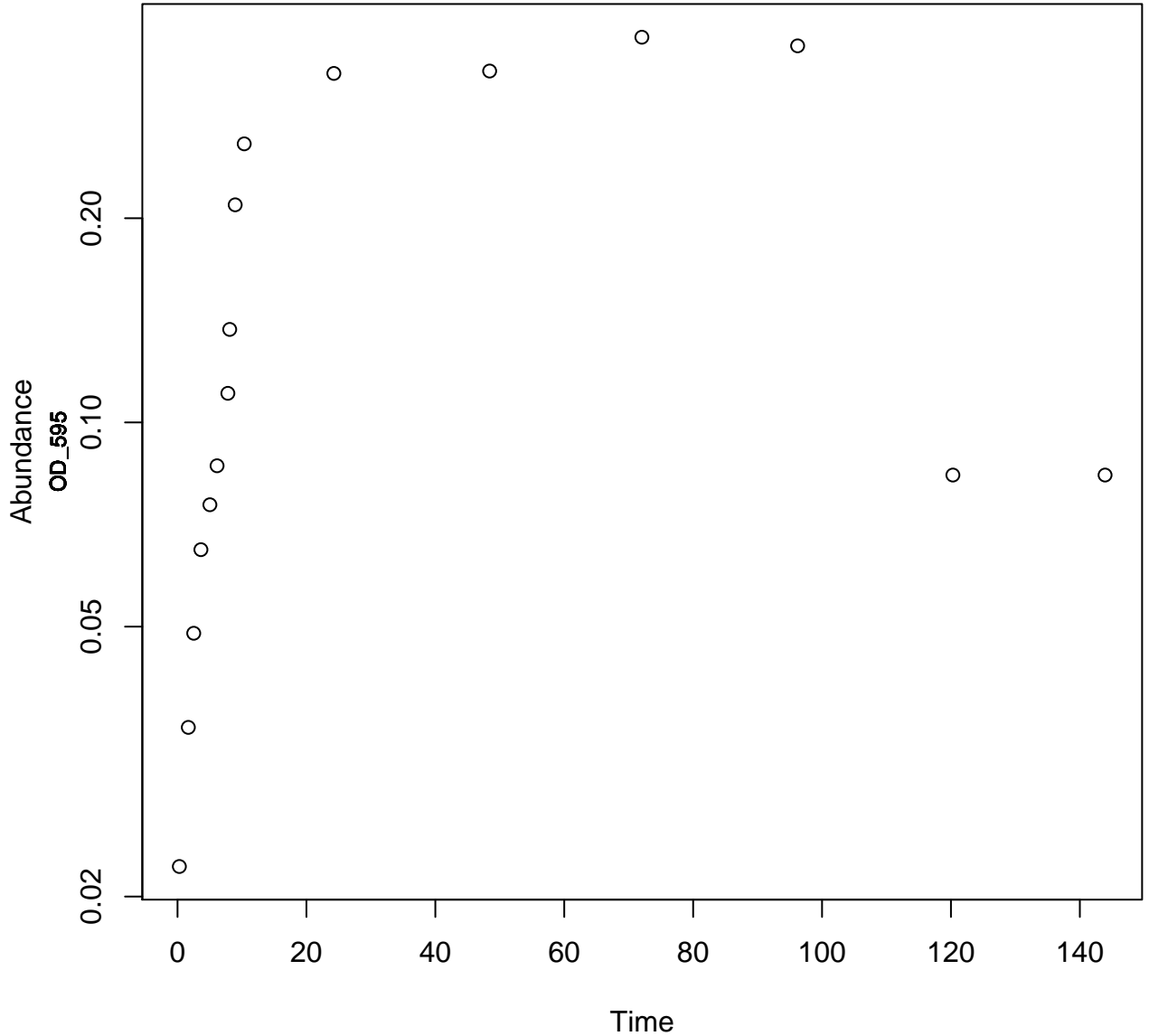


Pectobacterium.carotovorum.subsp..Carotovorum.Pcc2

TSB

35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

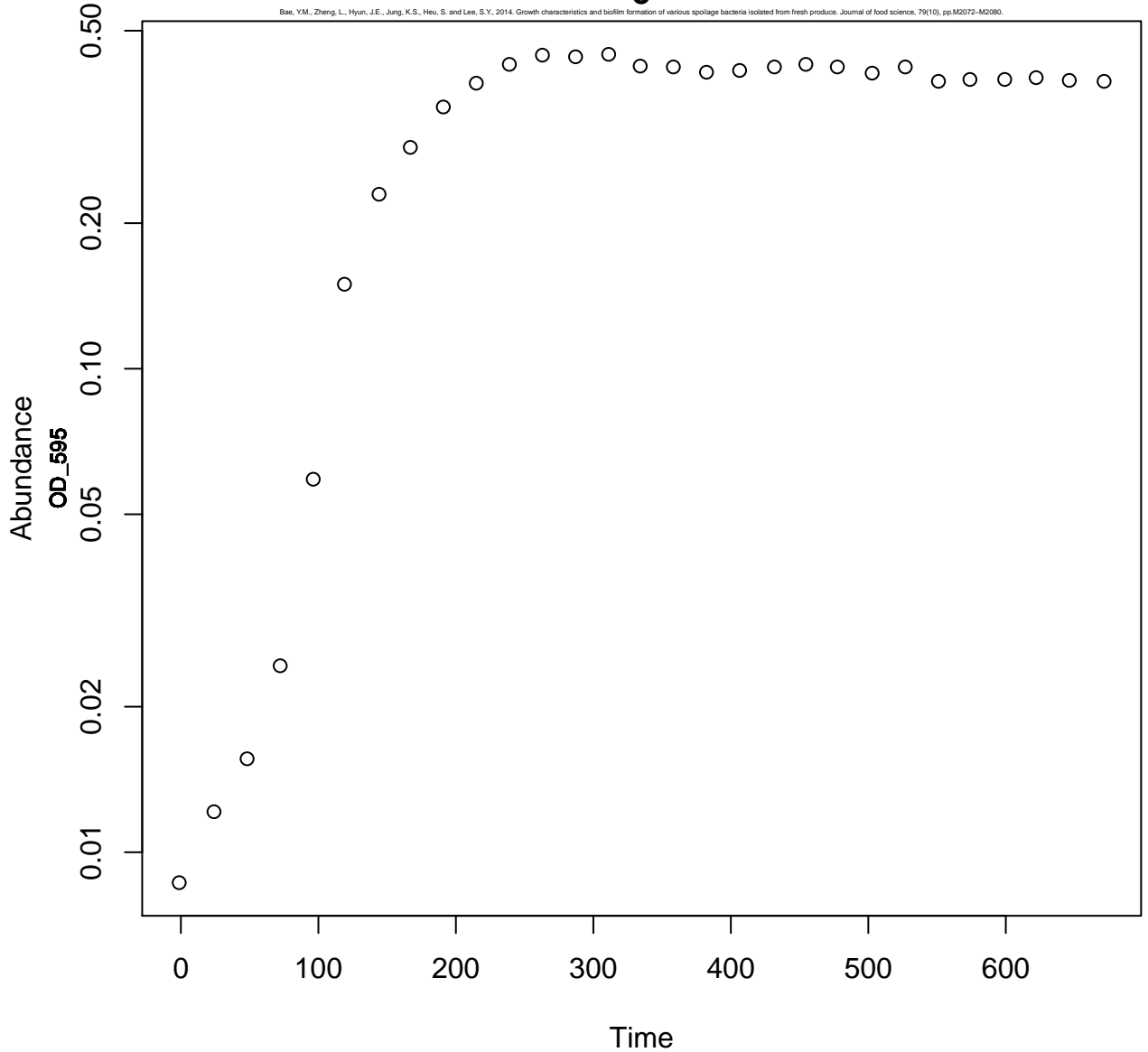


Pantoea.agglomerans..RDA.R.

TSB

5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

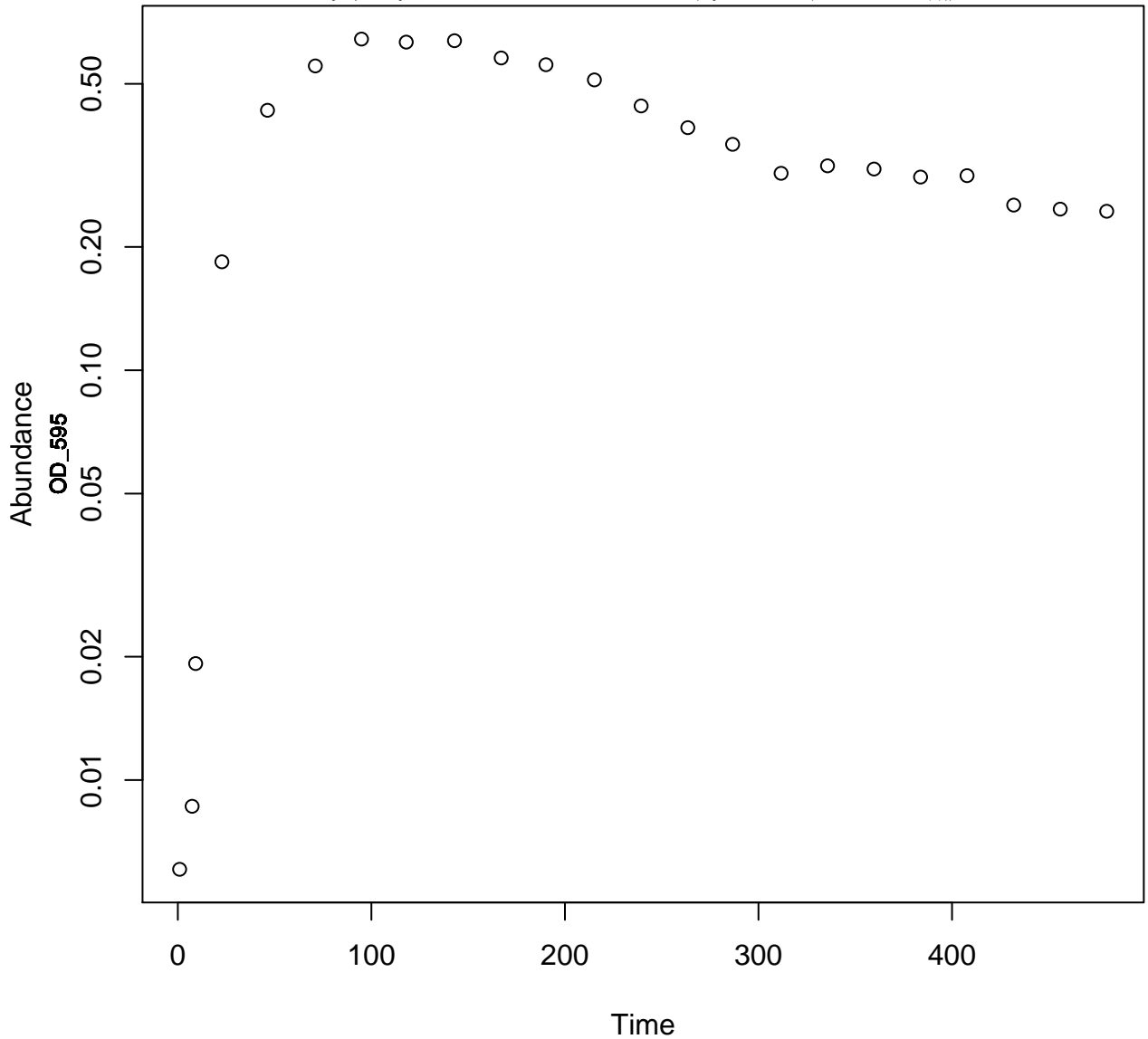


Pantoea.agglomerans..RDA.R.

TSB

15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

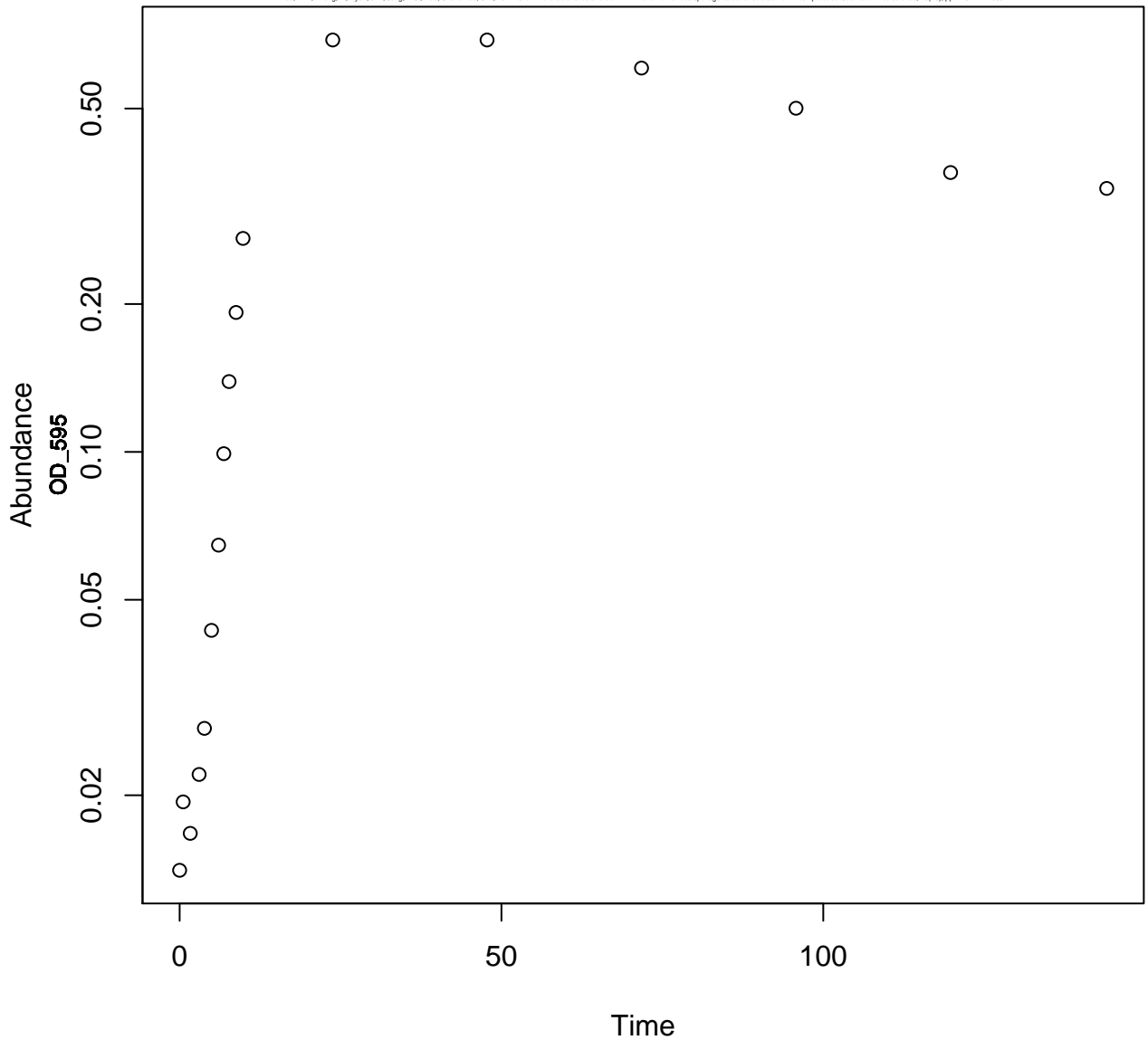


Pantoea.agglomerans..RDA.R.

TSB

25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

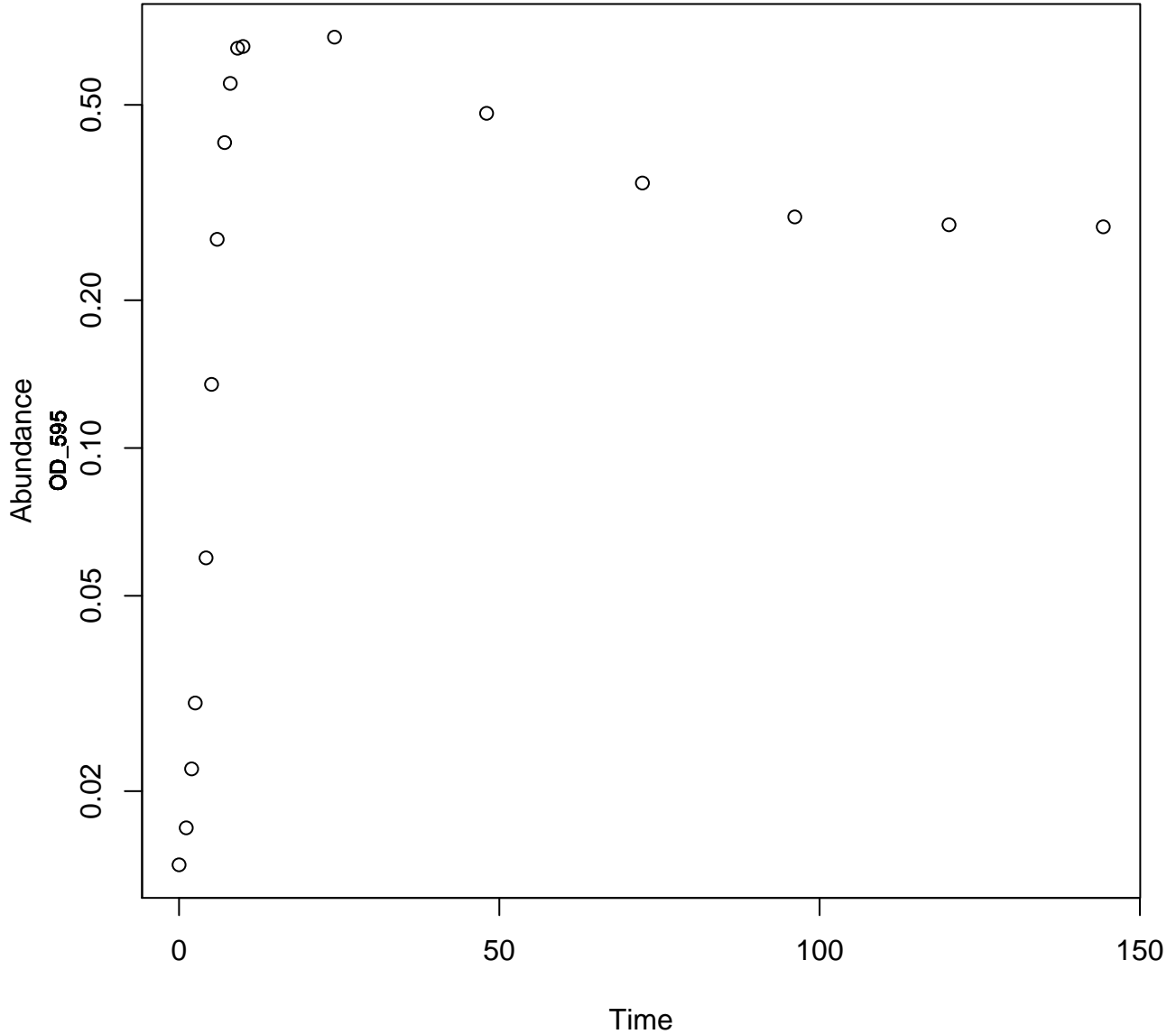


Pantoea.agglomerans..RDA.R.

TSB

35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

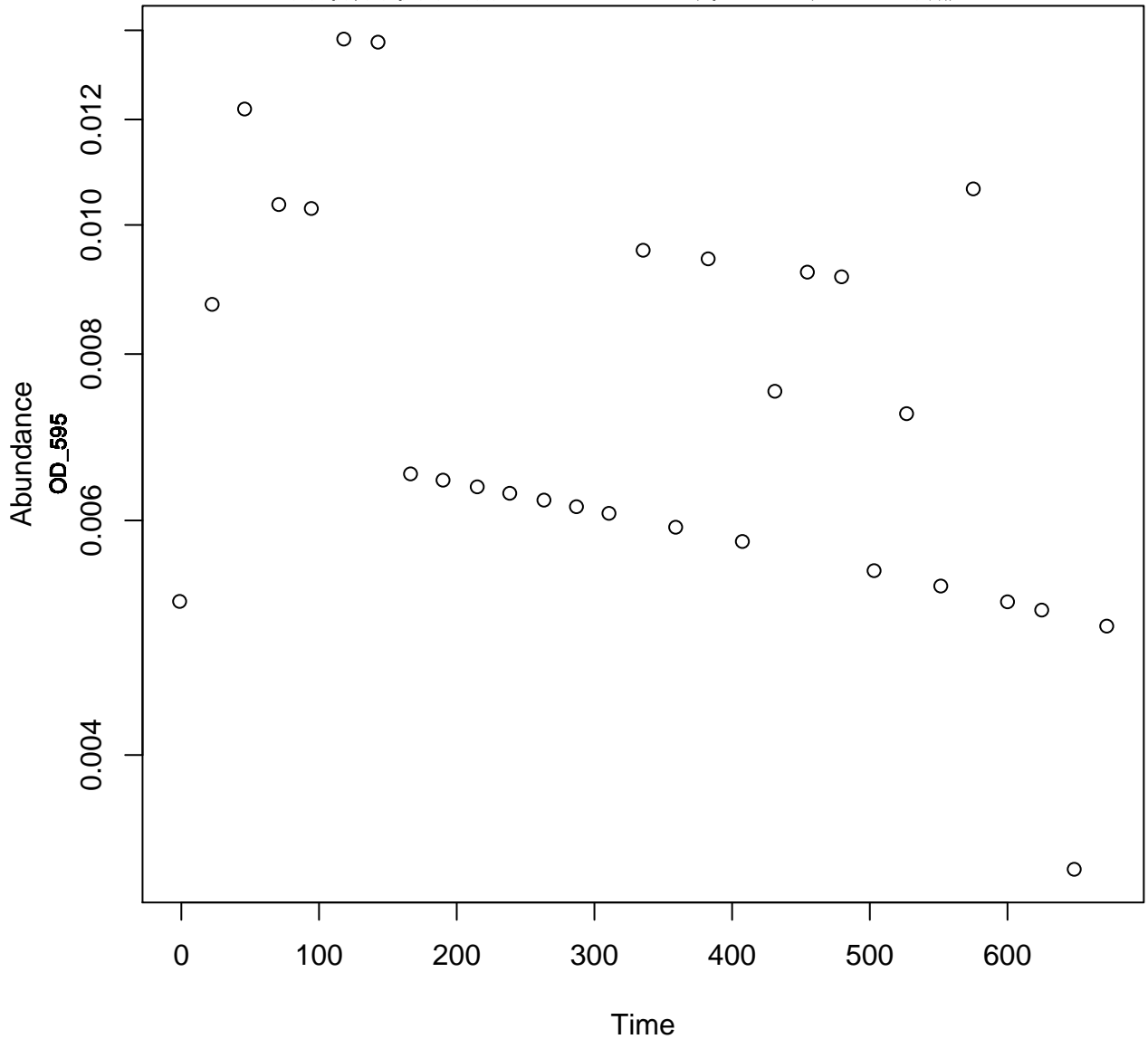


Dickeya.zeae..RDA.R.

TSB

5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

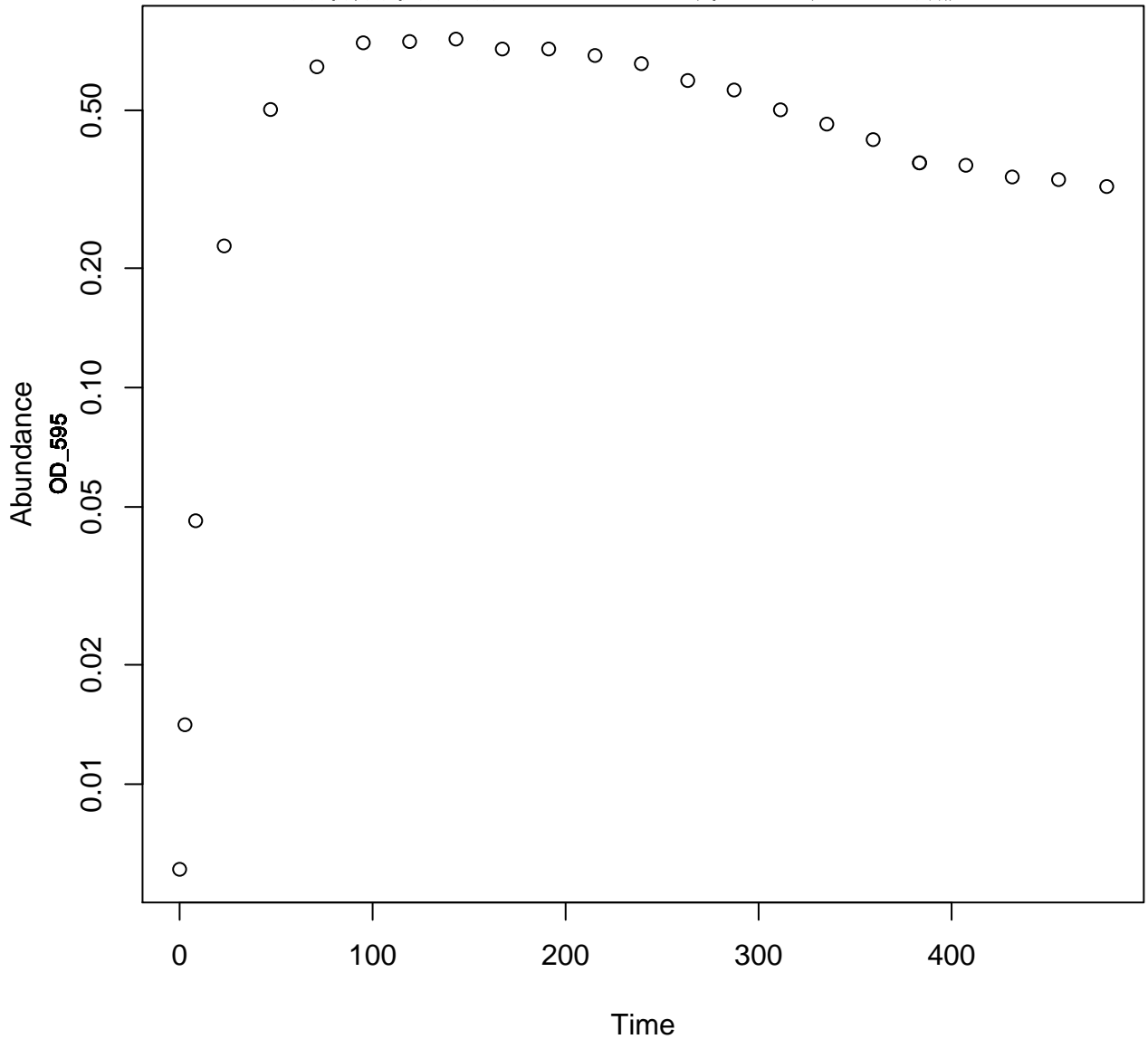


Dickeya.zeae..RDA.R.

TSB

15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

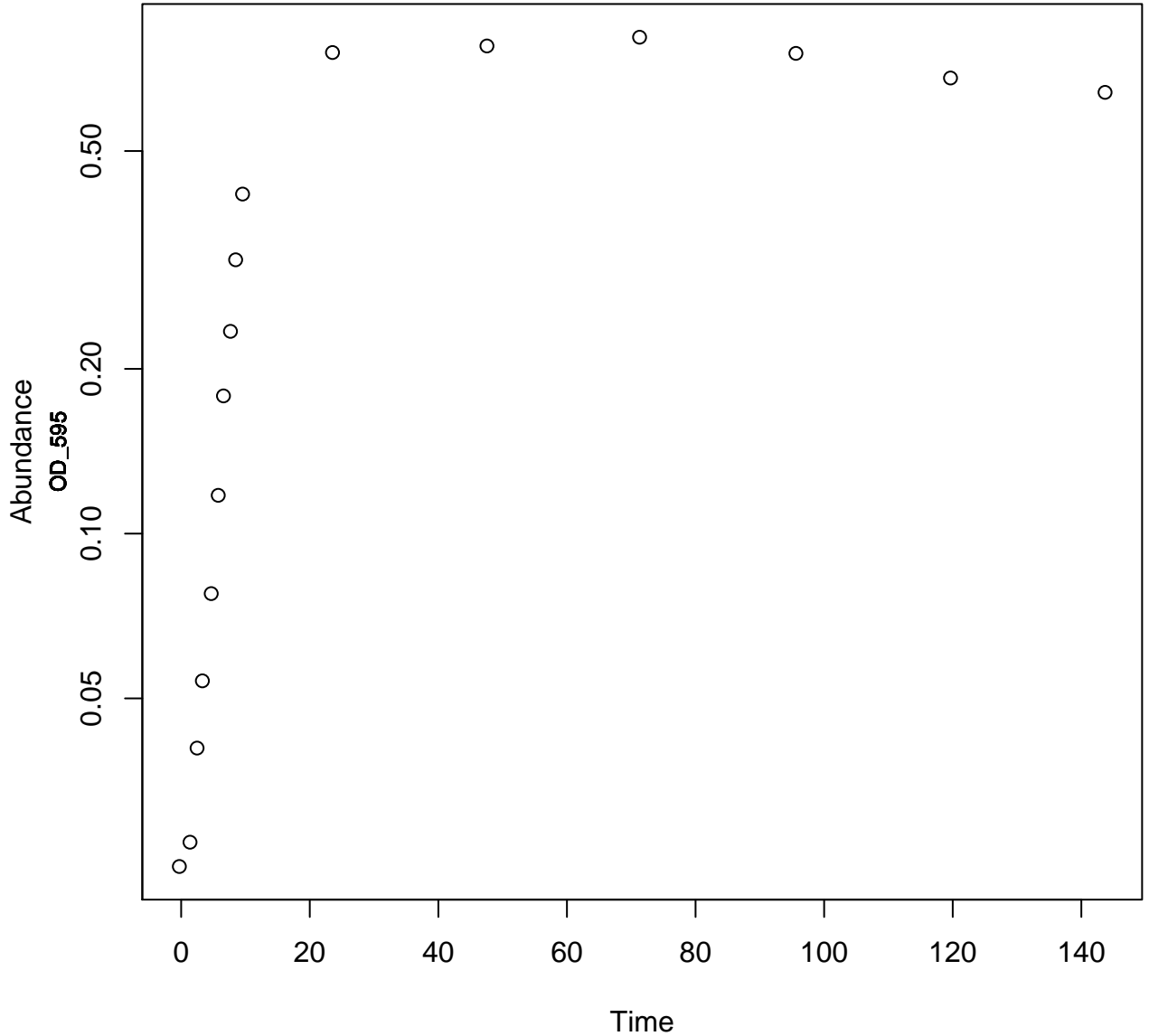


Dickeya.zeae..RDA.R.

TSB

25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

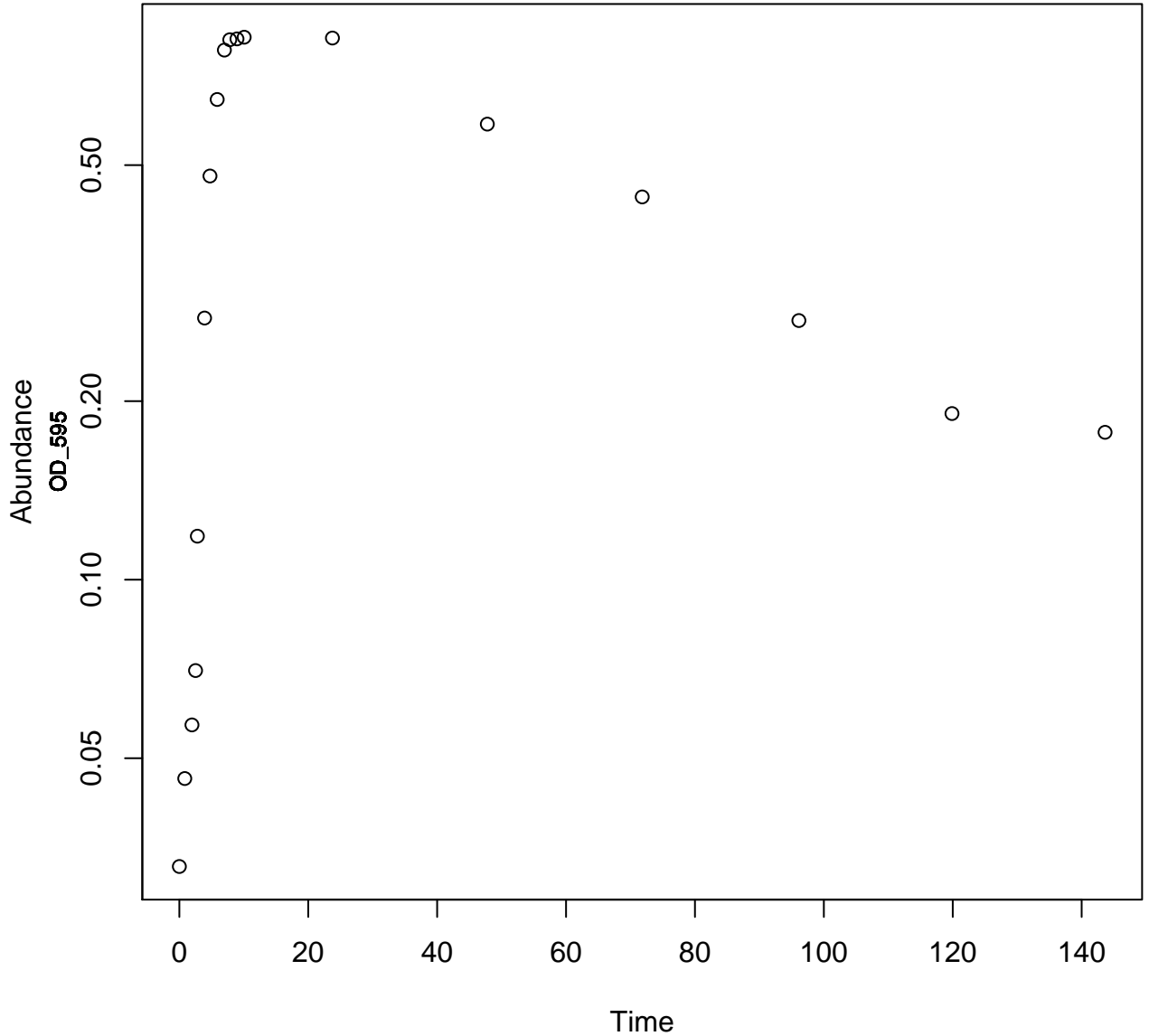


Dickeya.zeae..RDA.R.

TSB

35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

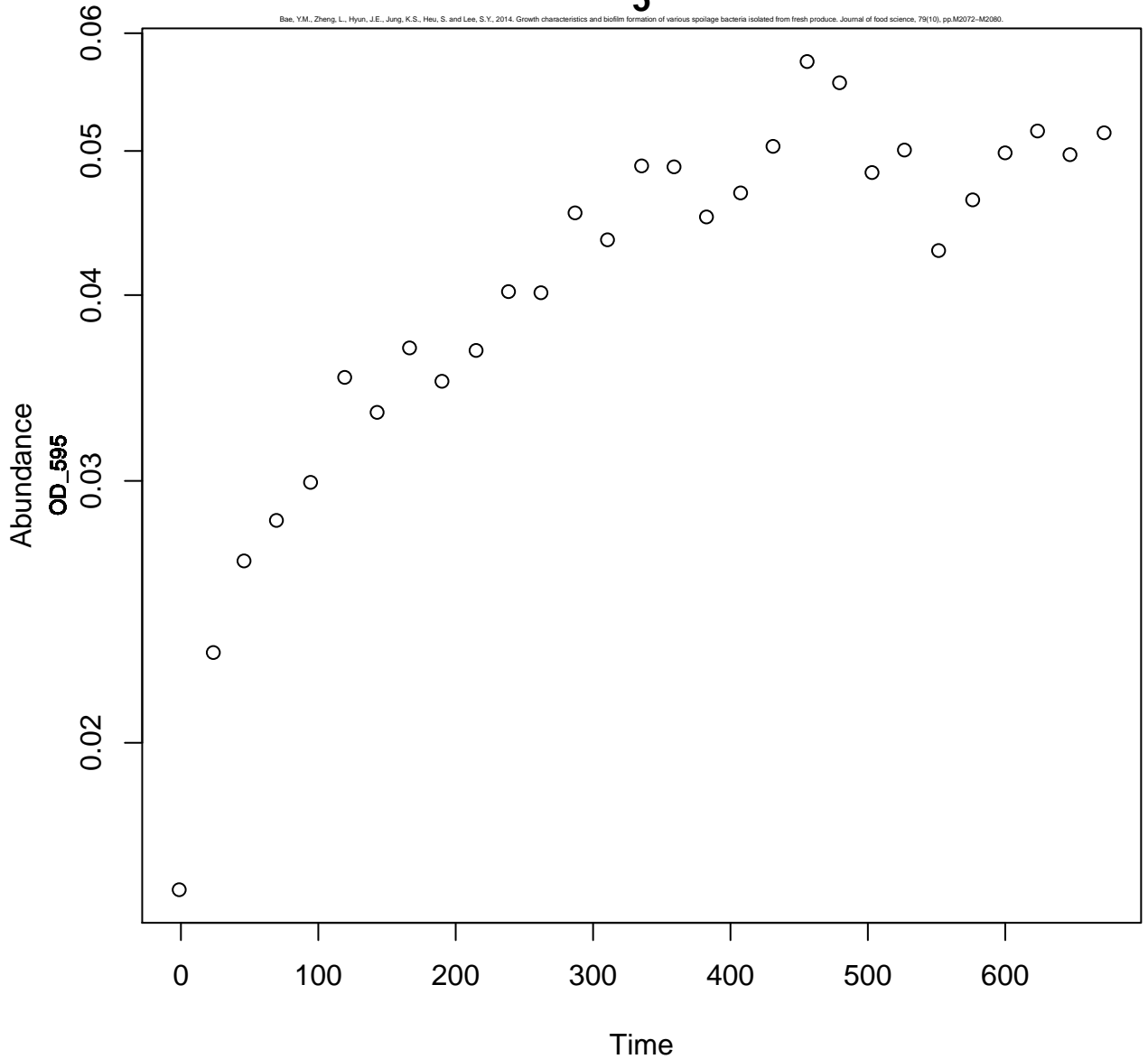


Acinetobacter.clacoaceticus..RDA.R.

TSB

5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

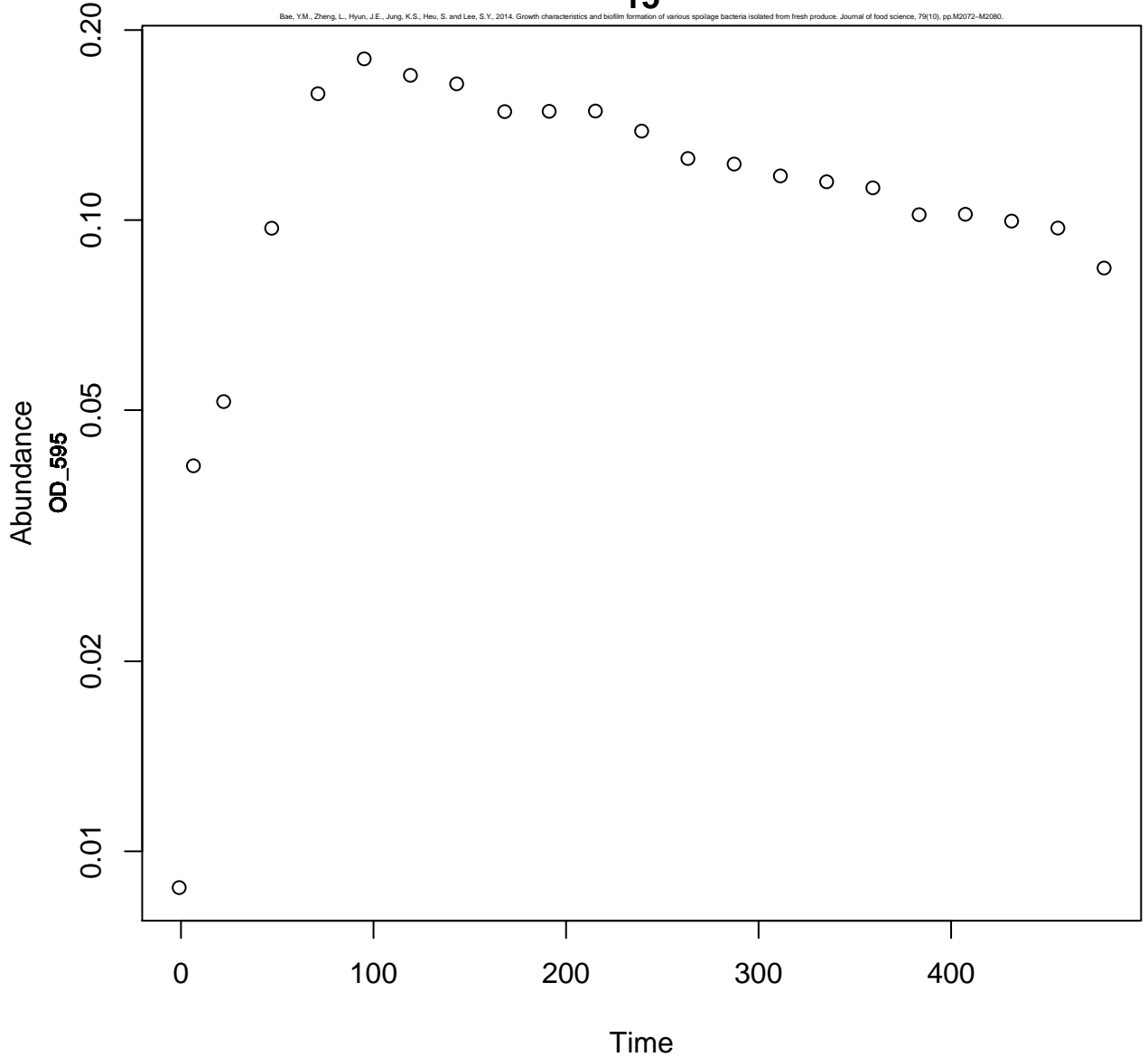


Acinetobacter.clacoaceticus..RDA.R.

TSB

15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

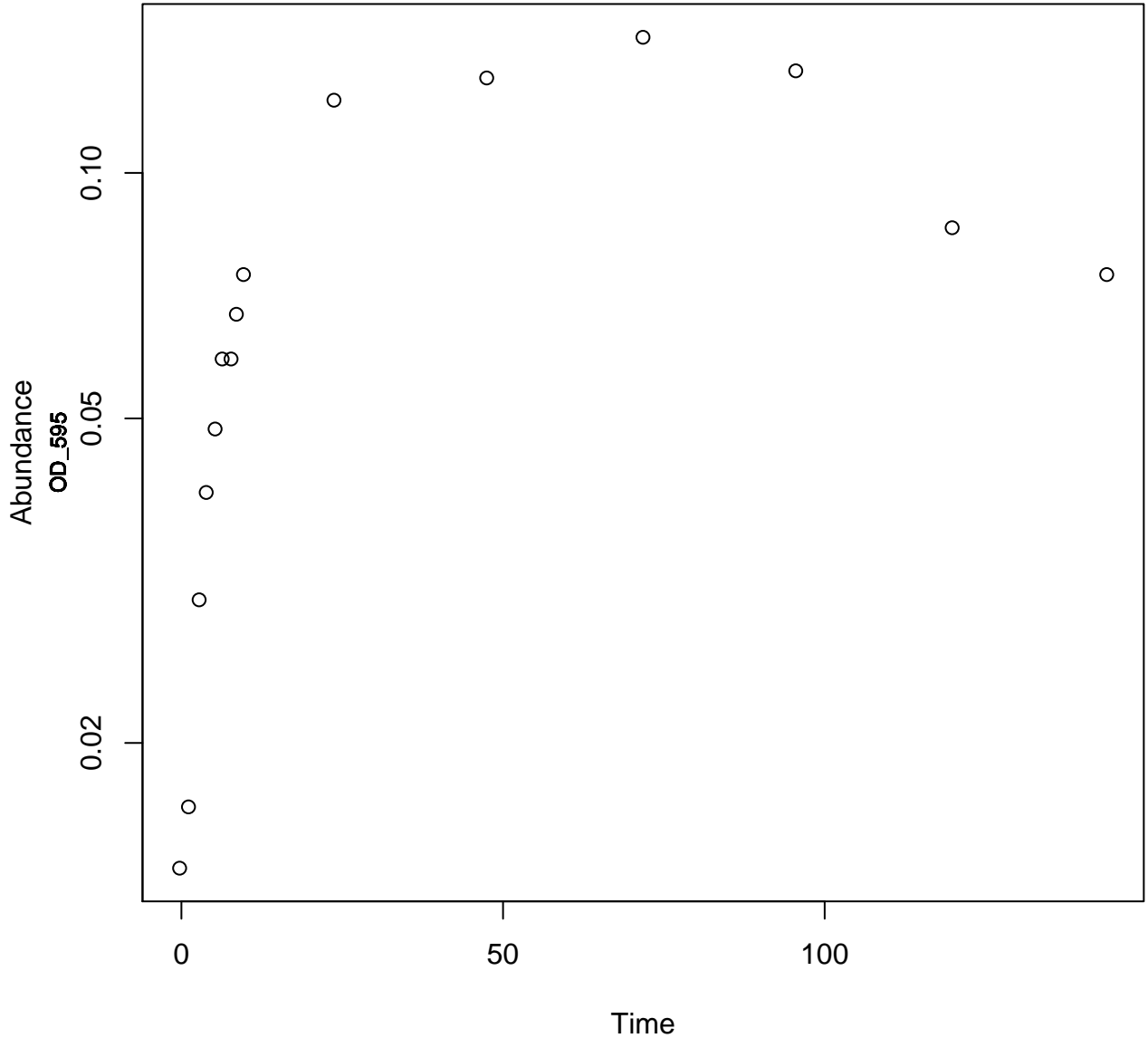


Acinetobacter.clacoaceticus..RDA.R.

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

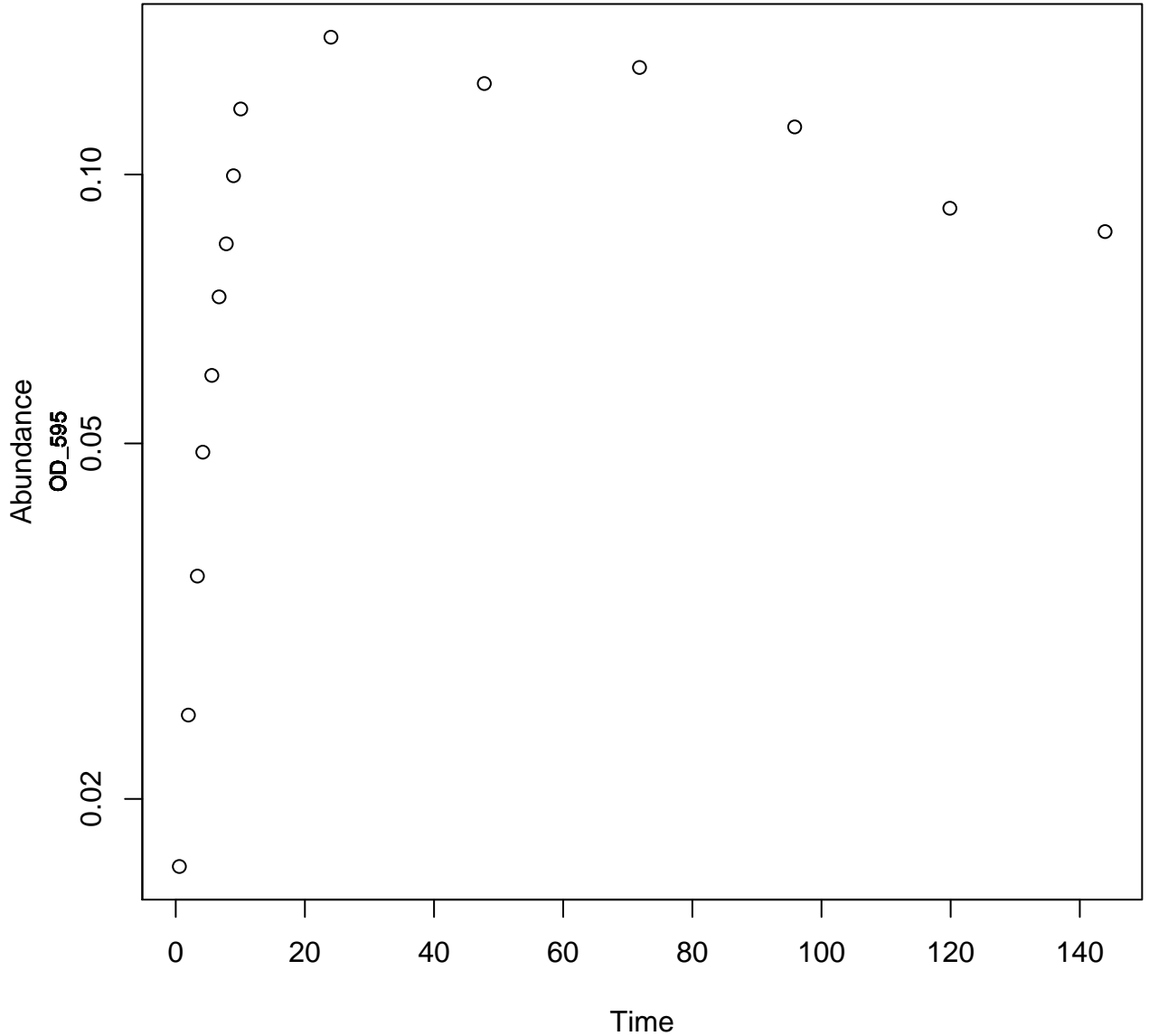


Acinetobacter.clacoaceticus..RDA.R.

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

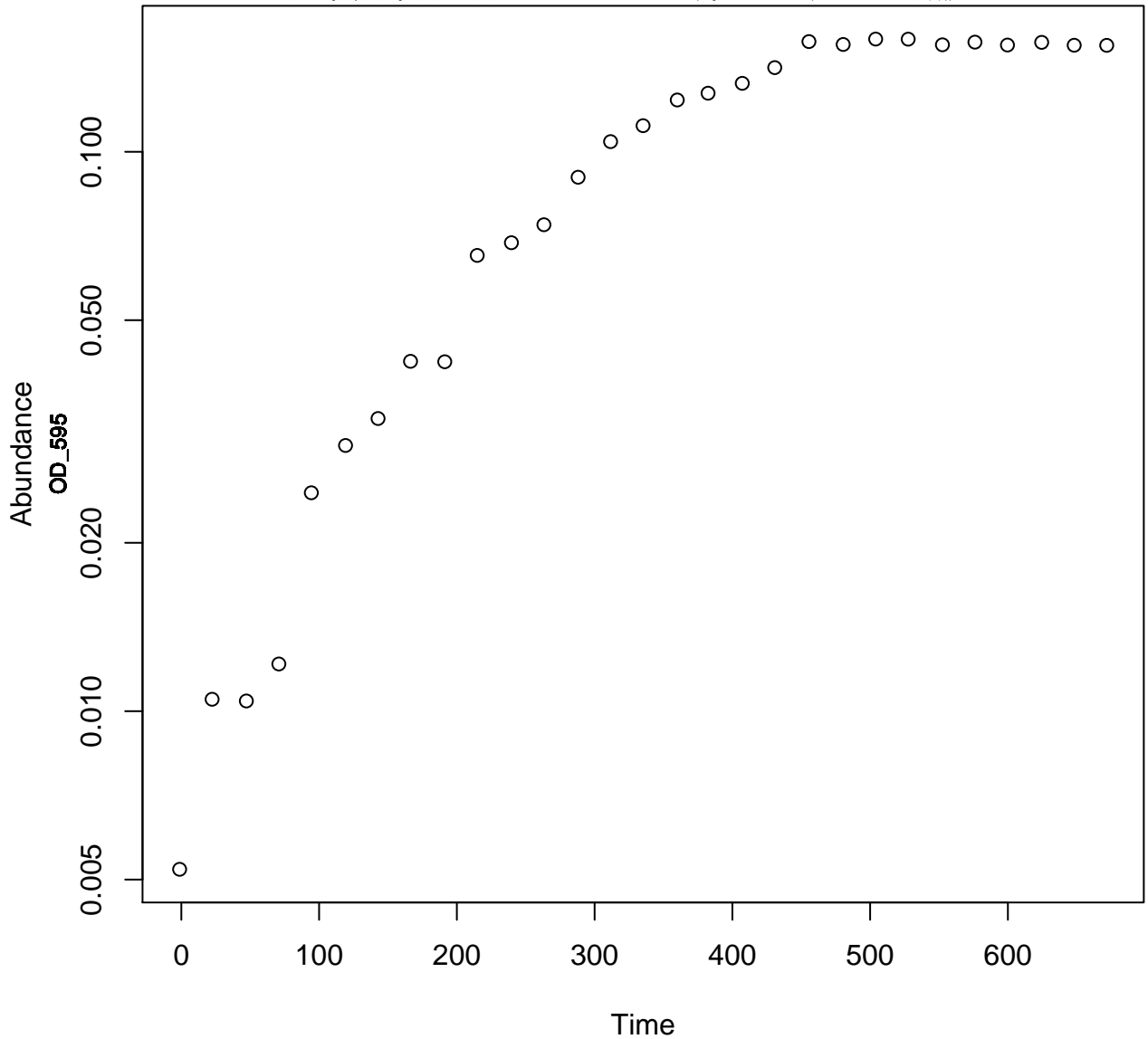


Stenotrophomonas.maltophilia..RDA.R.

TSB

5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

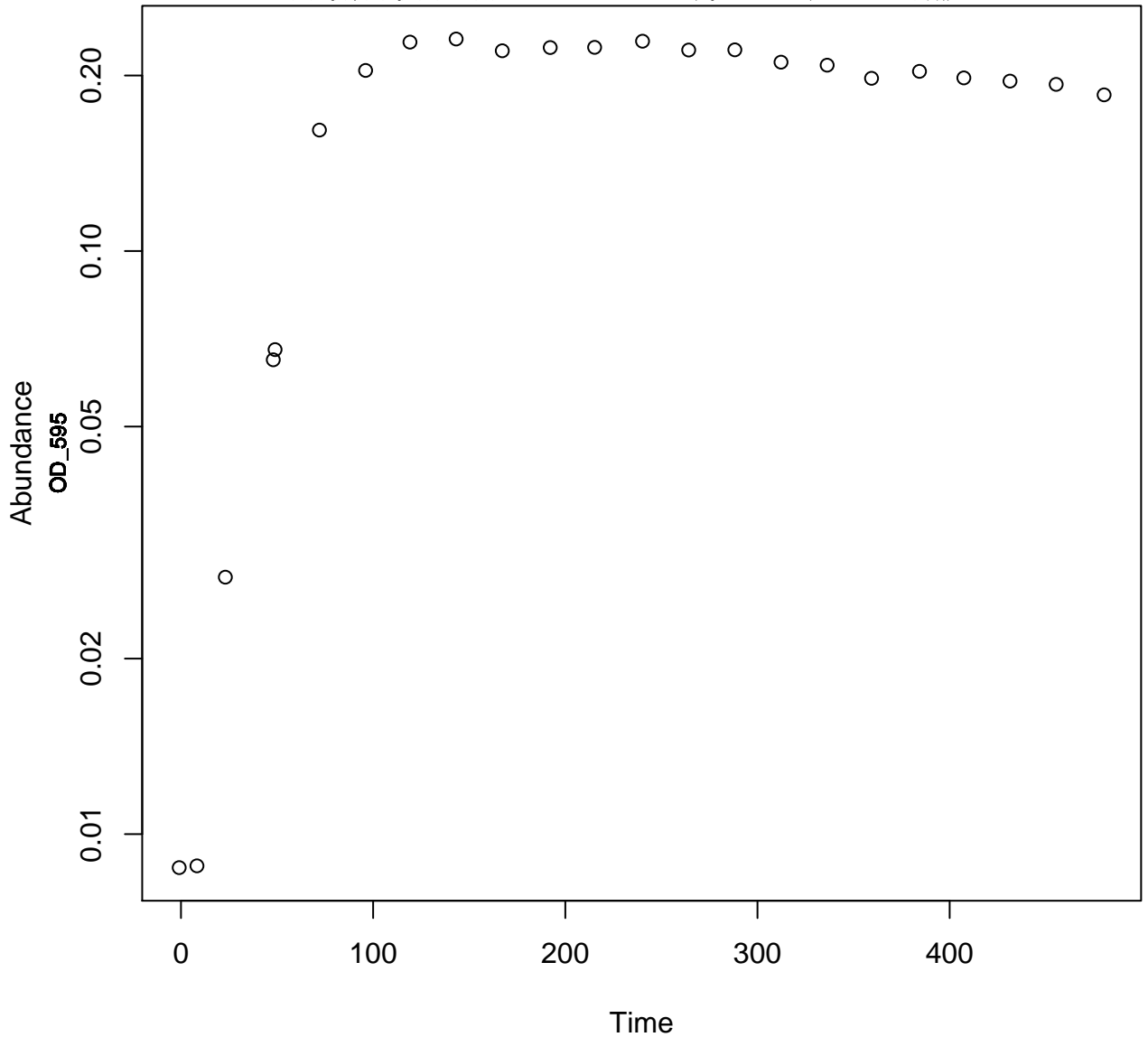


Stenotrophomonas.maltophilia..RDA.R.

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

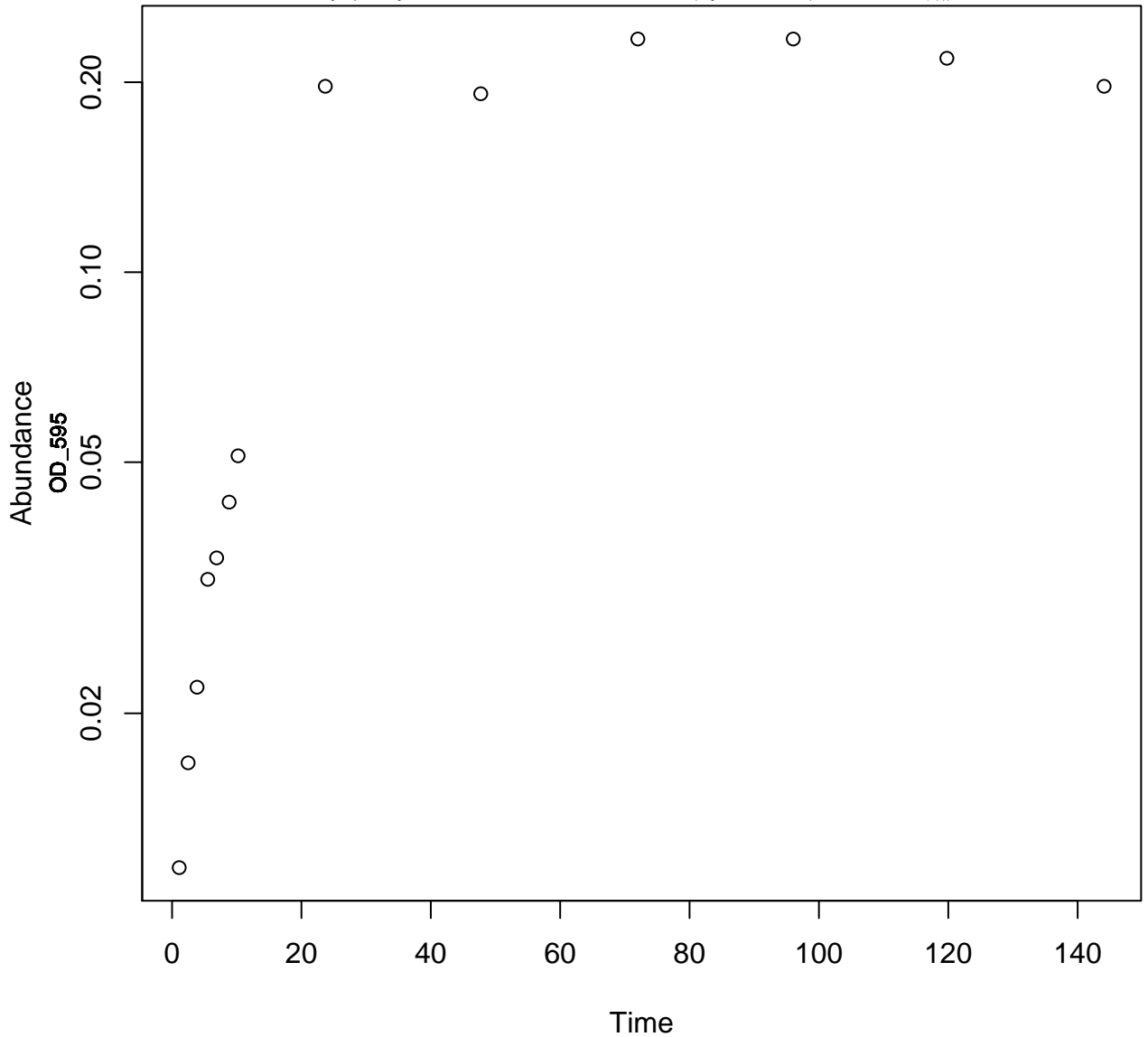


Stenotrophomonas.maltophilia..RDA.R.

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

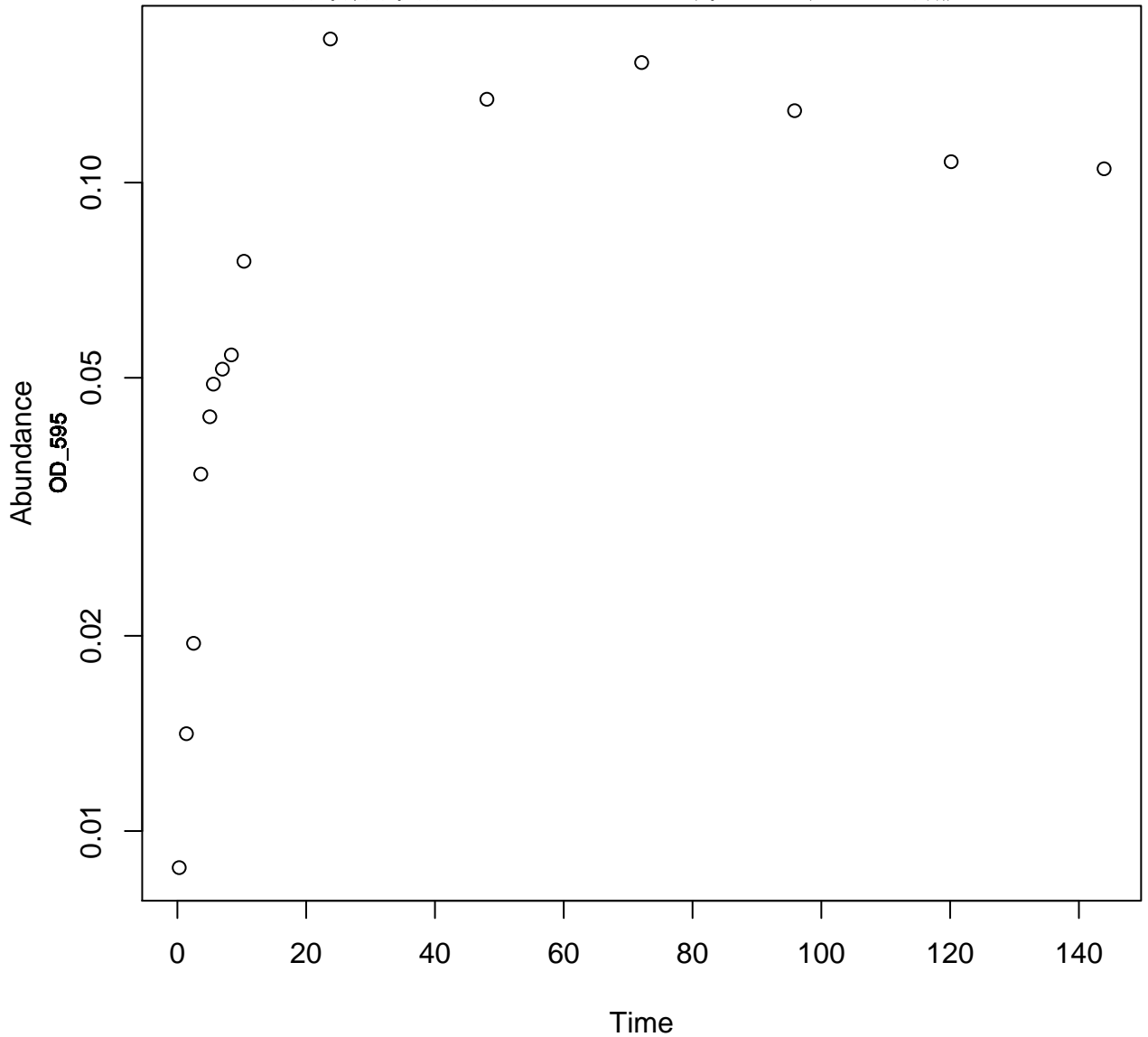


Stenotrophomonas.maltophilia..RDA.R.

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

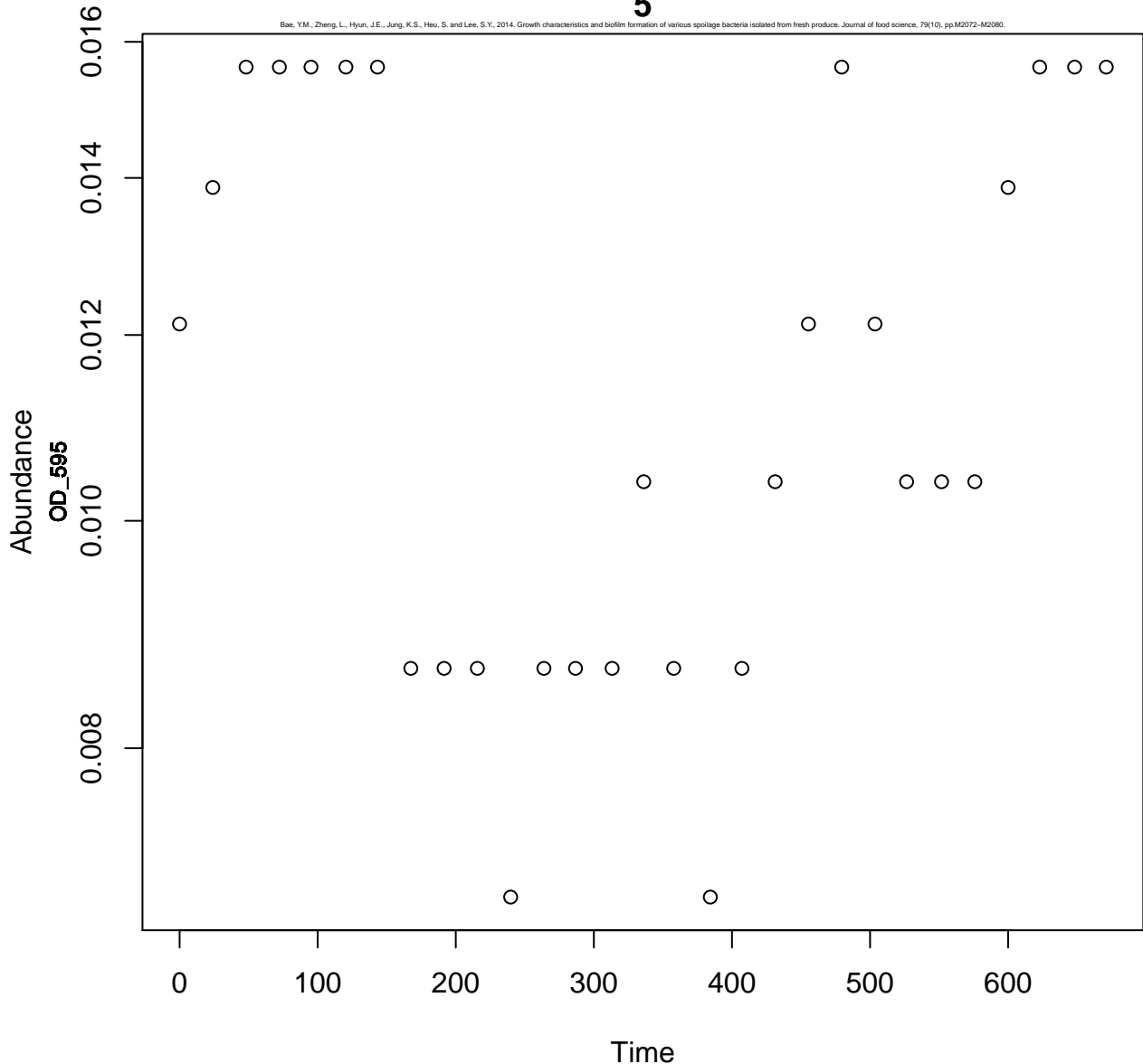


Klebsiella.pneumonia..RDA.R.

TSB

5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

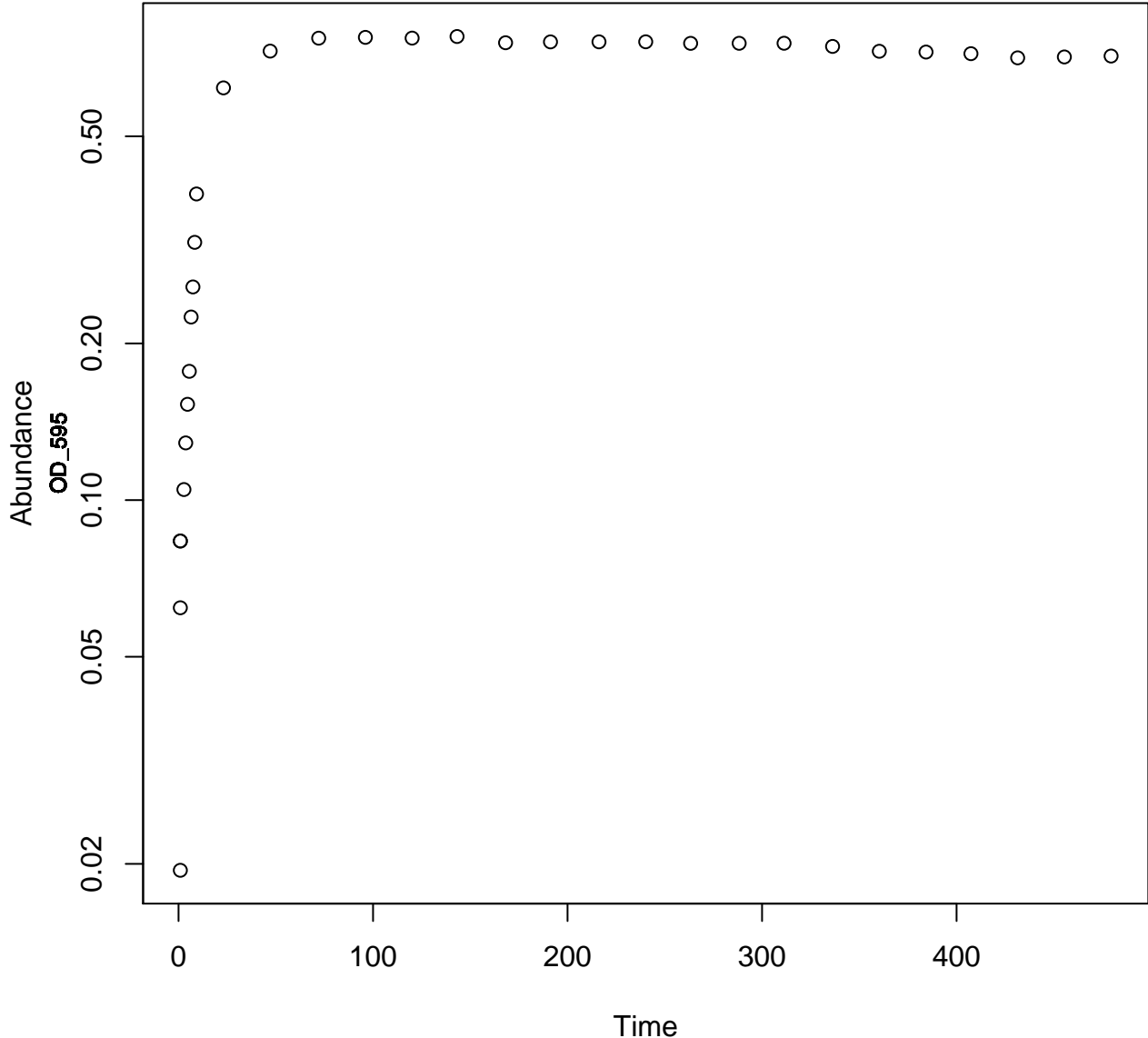


Klebsiella.pneumonia..RDA.R.

TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



Klebsiella.pneumonia..RDA.R.

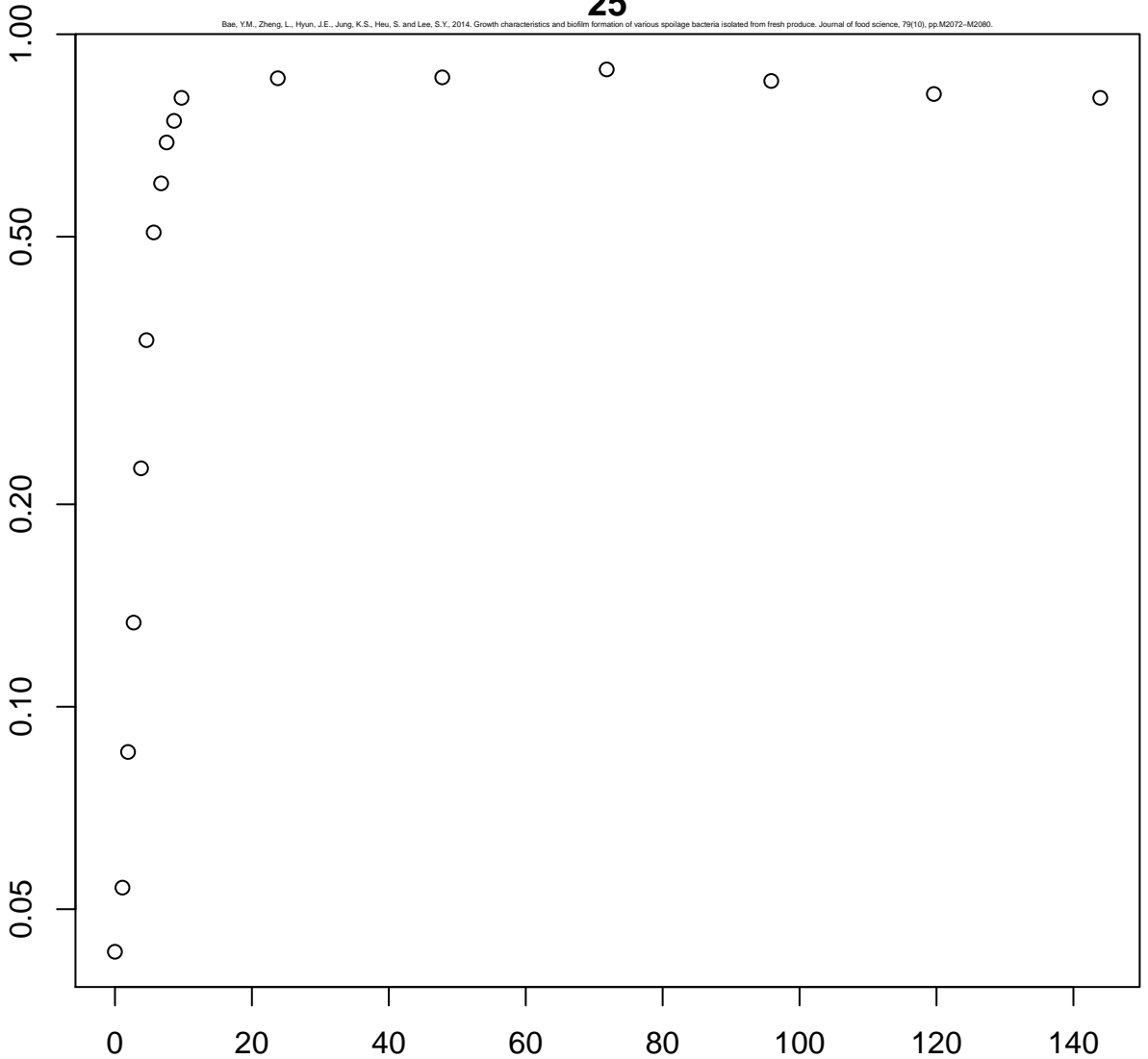
TSB

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

Abundance

OD₅₉₅



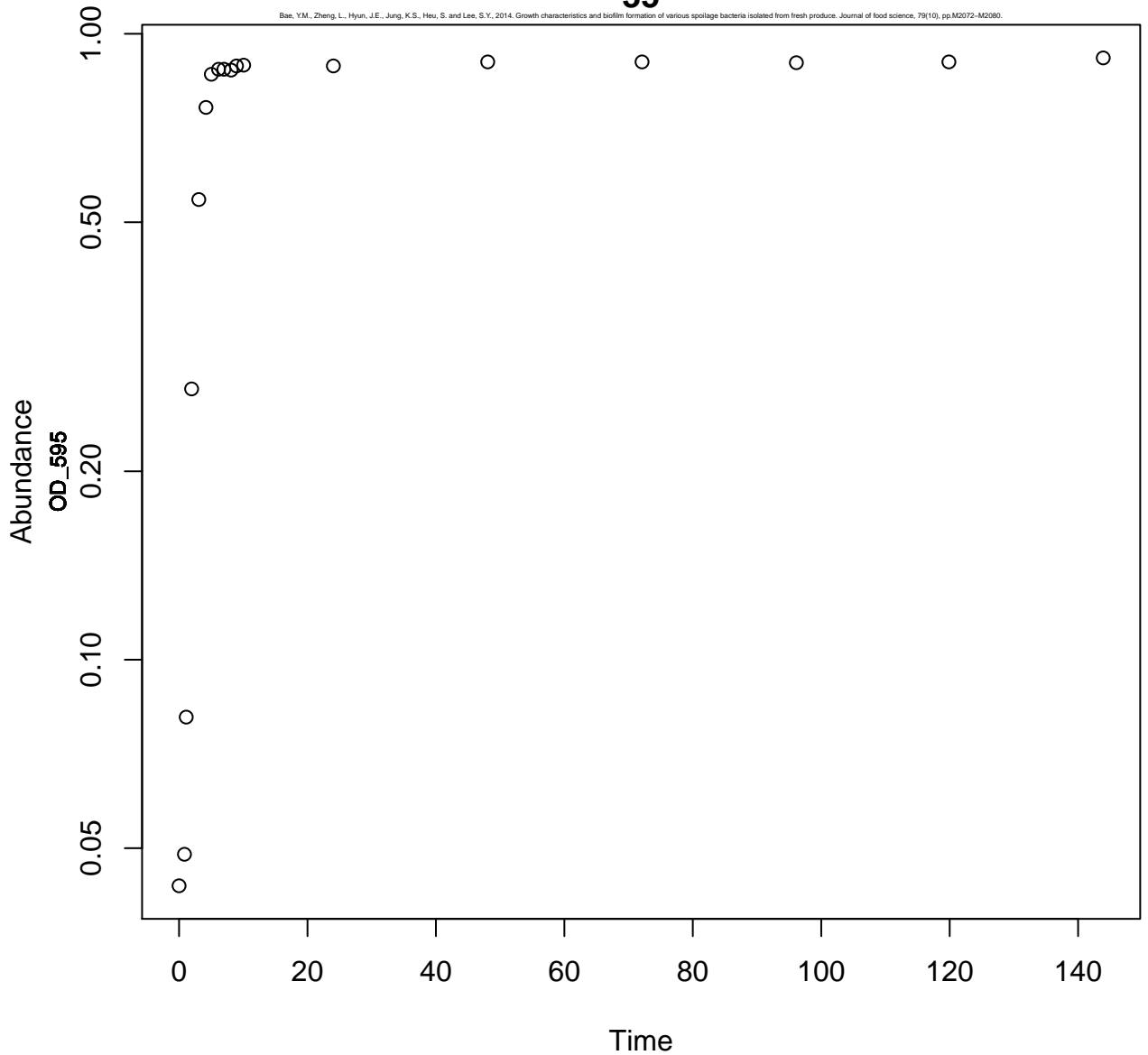
Time

Klebsiella.pneumonia..RDA.R.

TSB

35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

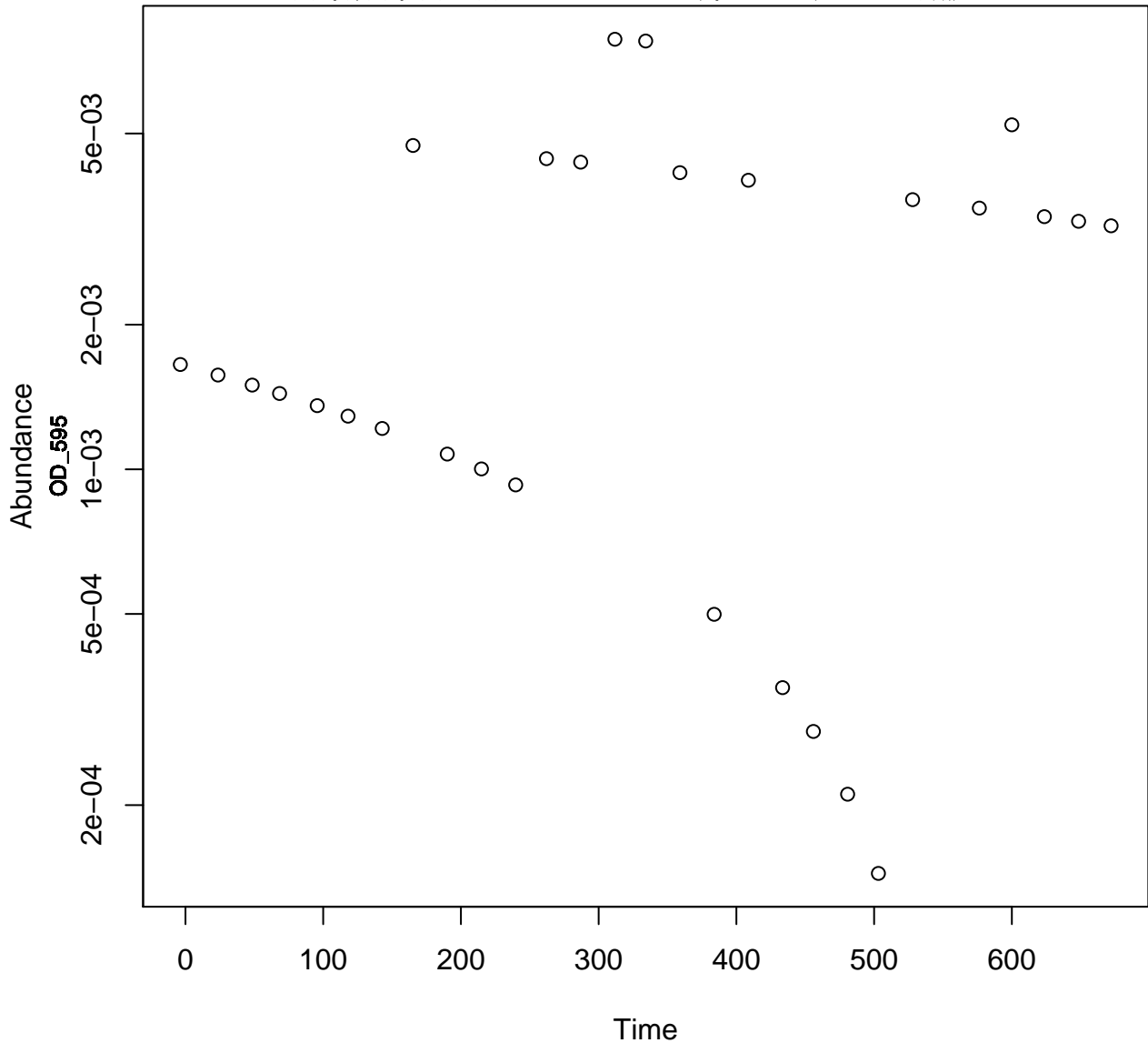


Bacillus.pumilus..RDA.R.

TSB

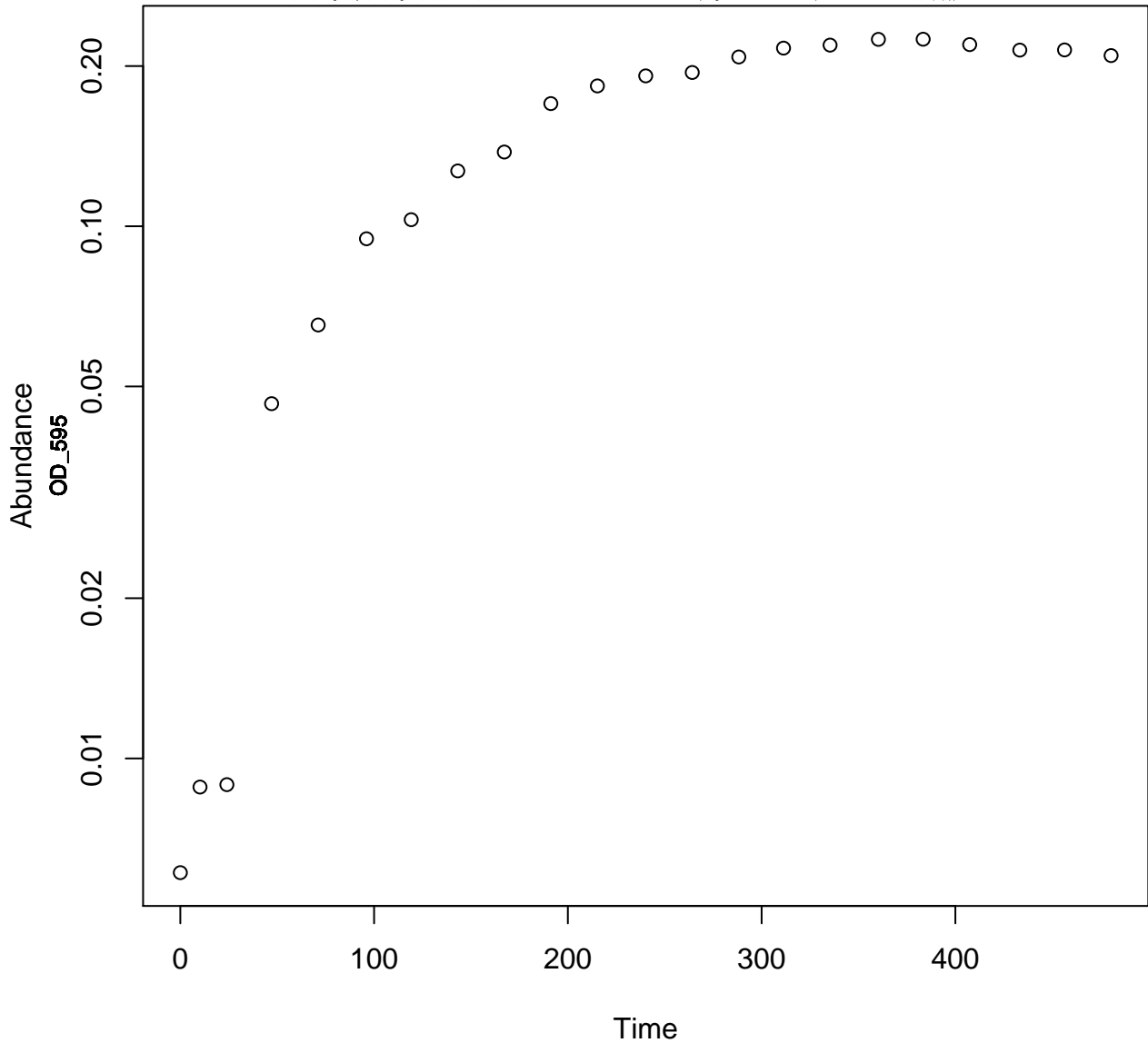
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



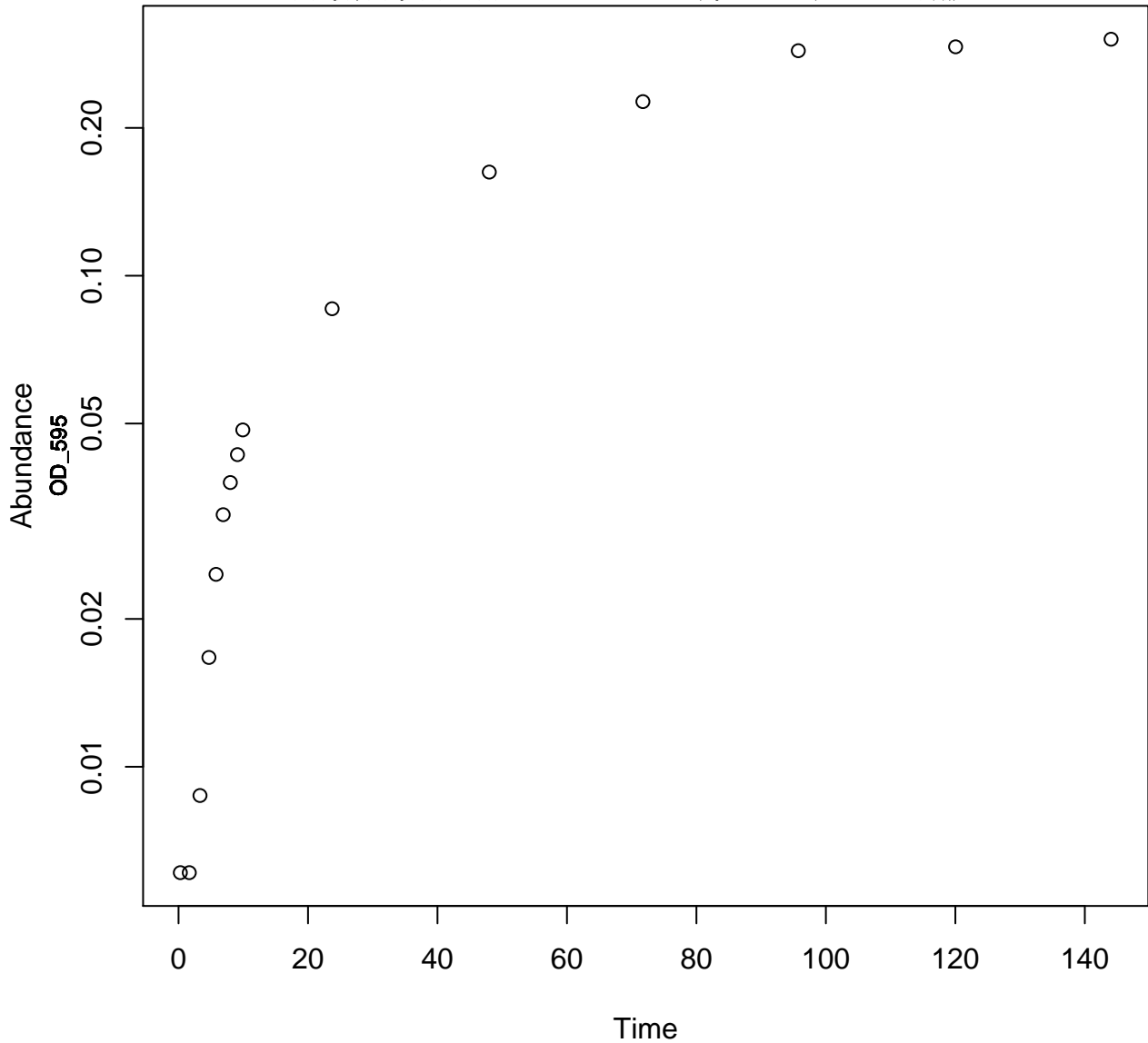
Bacillus.pumilus..RDA.R.
TSB
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. *Journal of food science*, 79(10), pp.M2072-M2080.



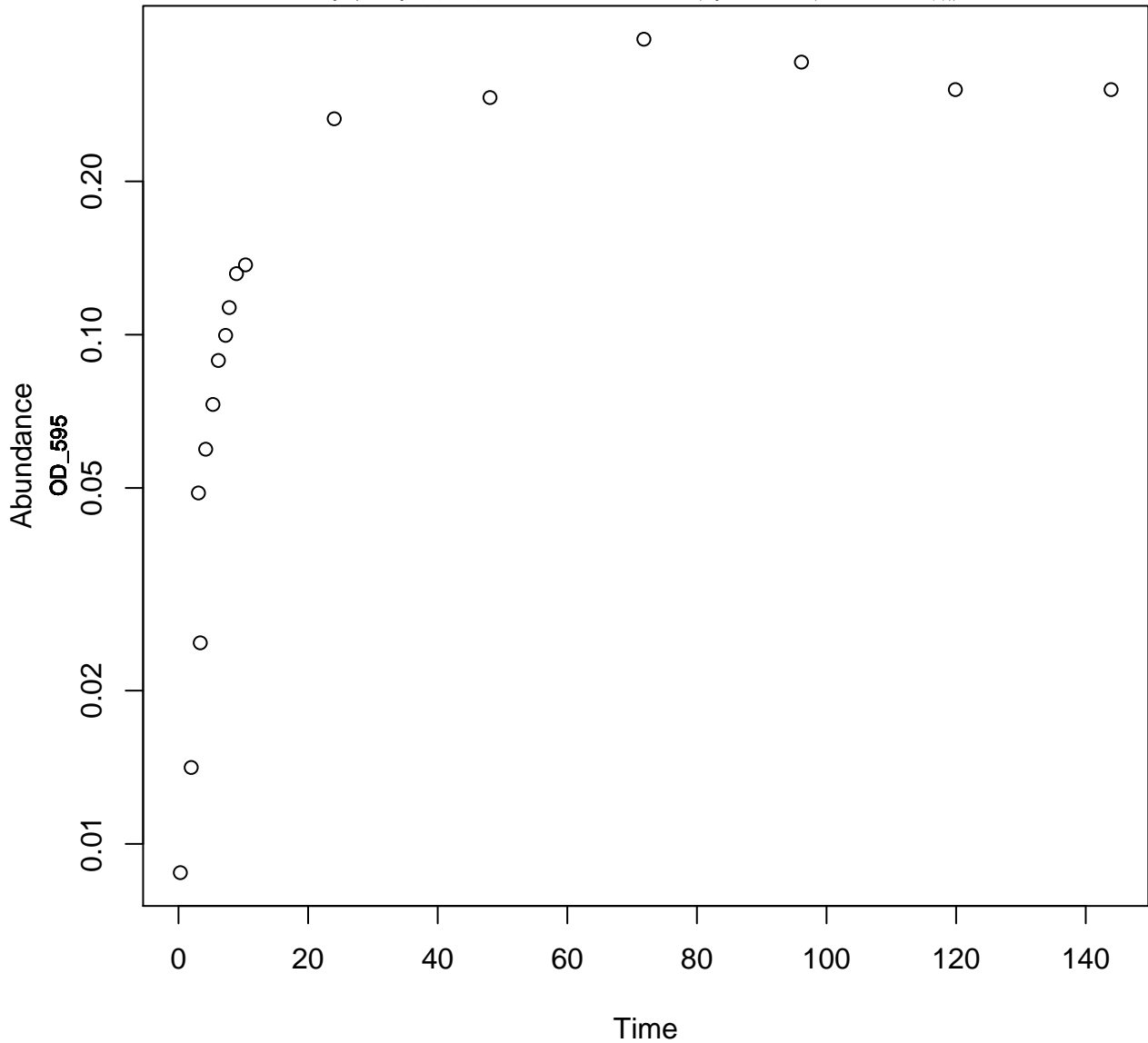
Bacillus.pumilus..RDA.R.
TSB
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.



Bacillus.pumilus..RDA.R.
TSB
35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

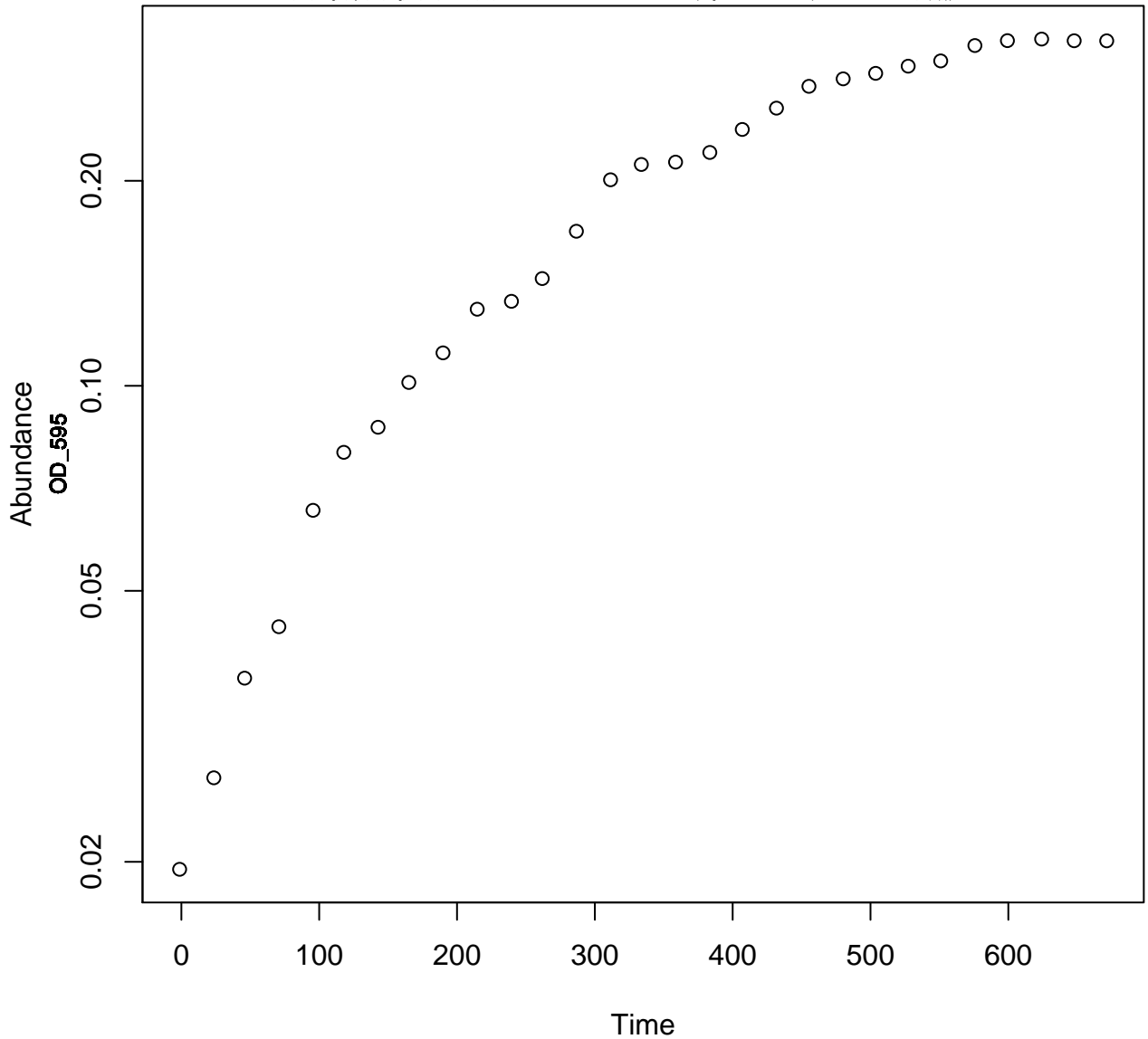


Clavibacter.michiganensis..RDA.R.

TSB

5

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

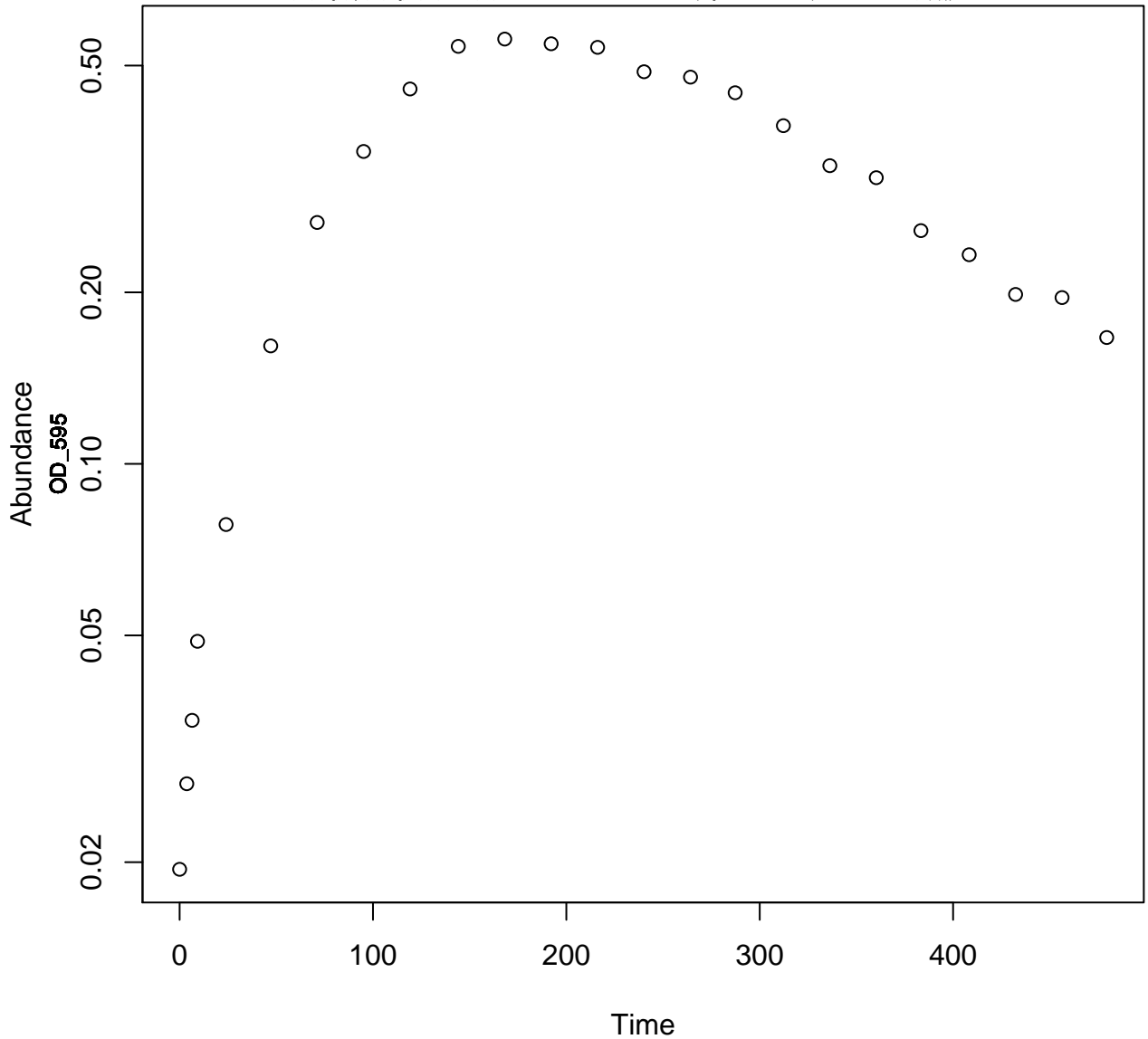


Clavibacter.michiganensis..RDA.R.

TSB

15

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

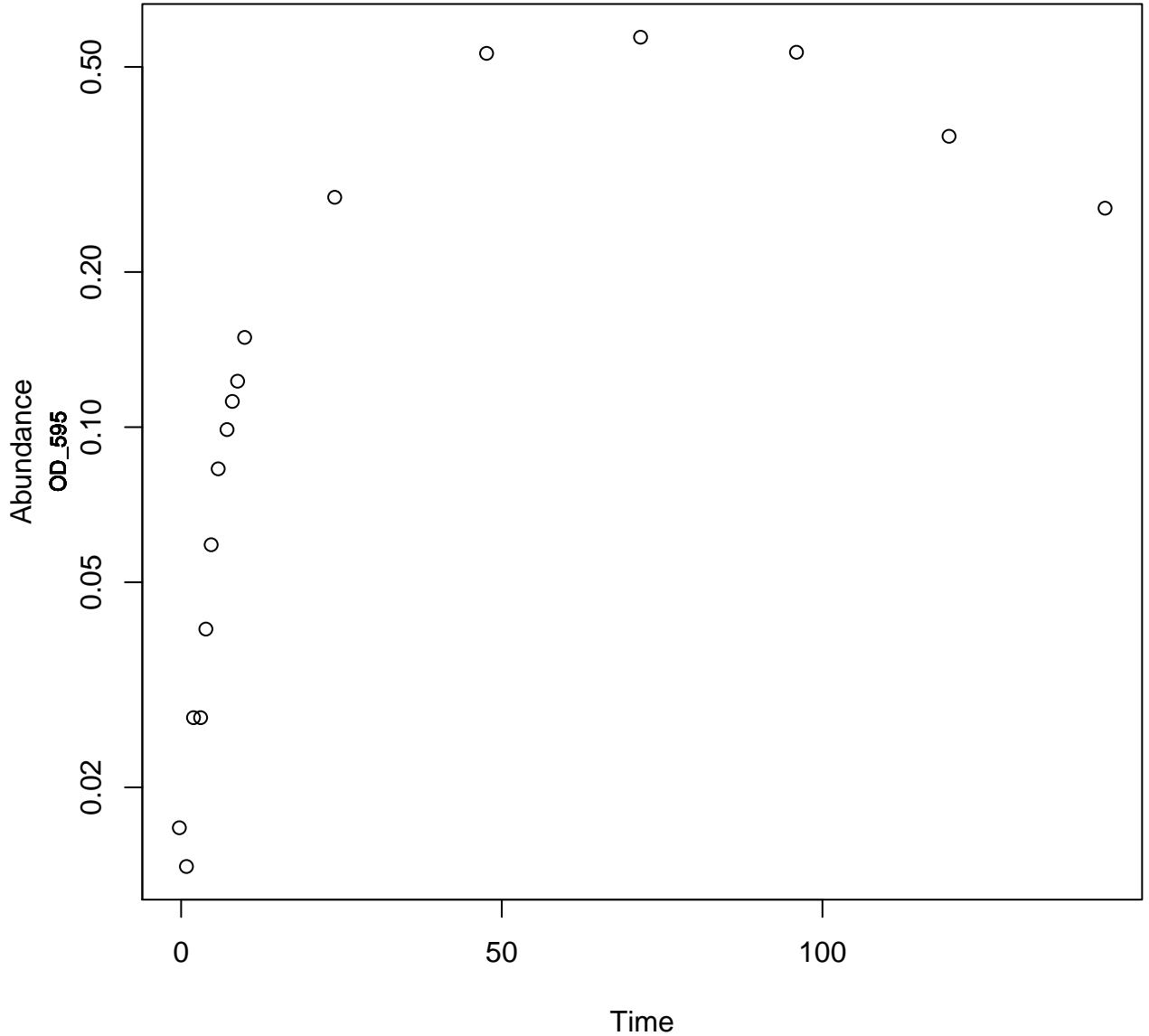


Clavibacter.michiganensis..RDA.R.

TSB

25

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

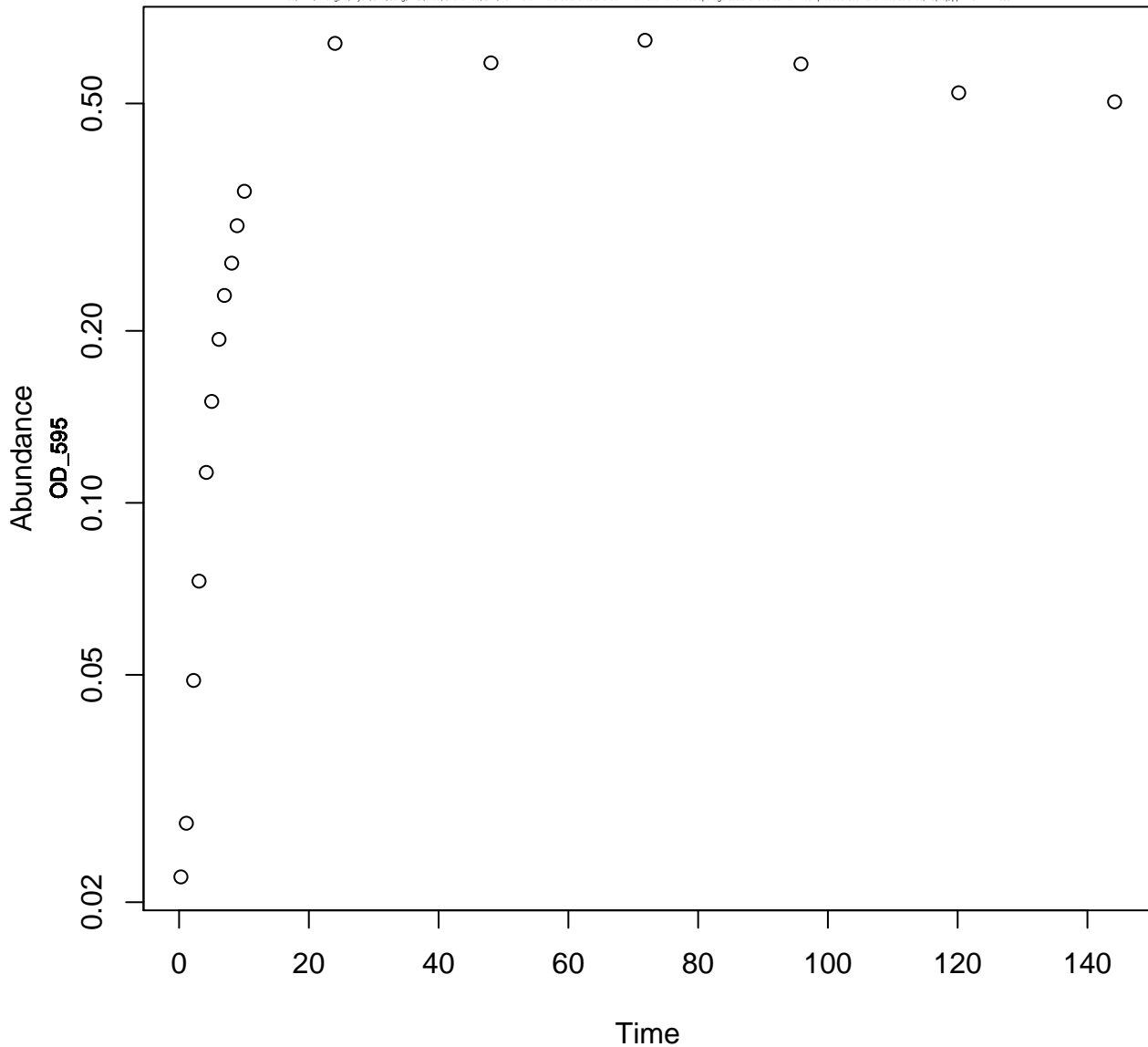


Clavibacter.michiganensis..RDA.R.

TSB

35

Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072-M2080.

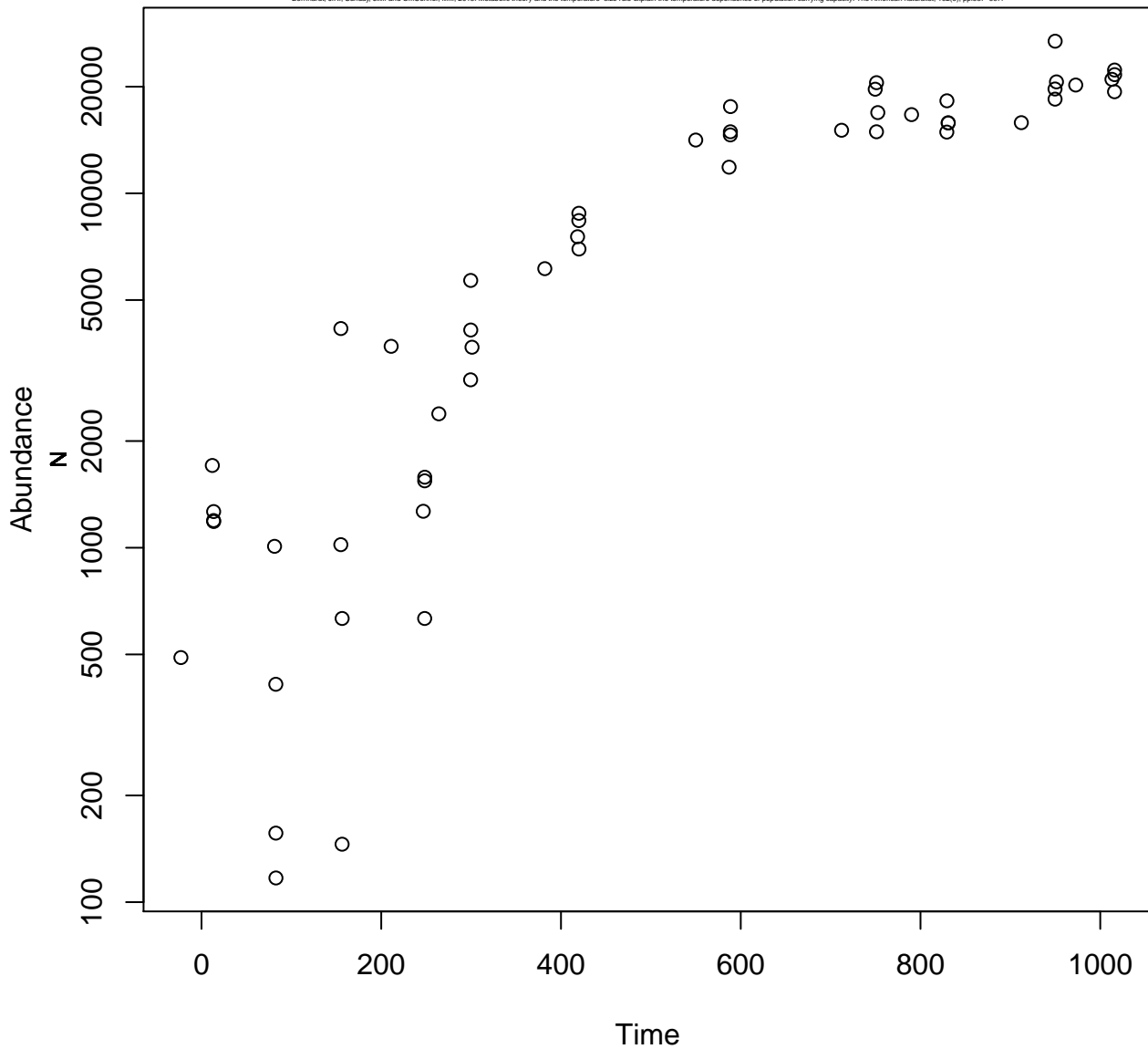


Tetraselmis tetrahele

ESAW

5

Bernhardt, J.R., Sunday, J.M. and O'Connor, M.L. 2018. Metabolic theory and the temperature-size rule explain the temperature dependence of population carrying capacity. *The American naturalist*, 192(6), pp.687-697.

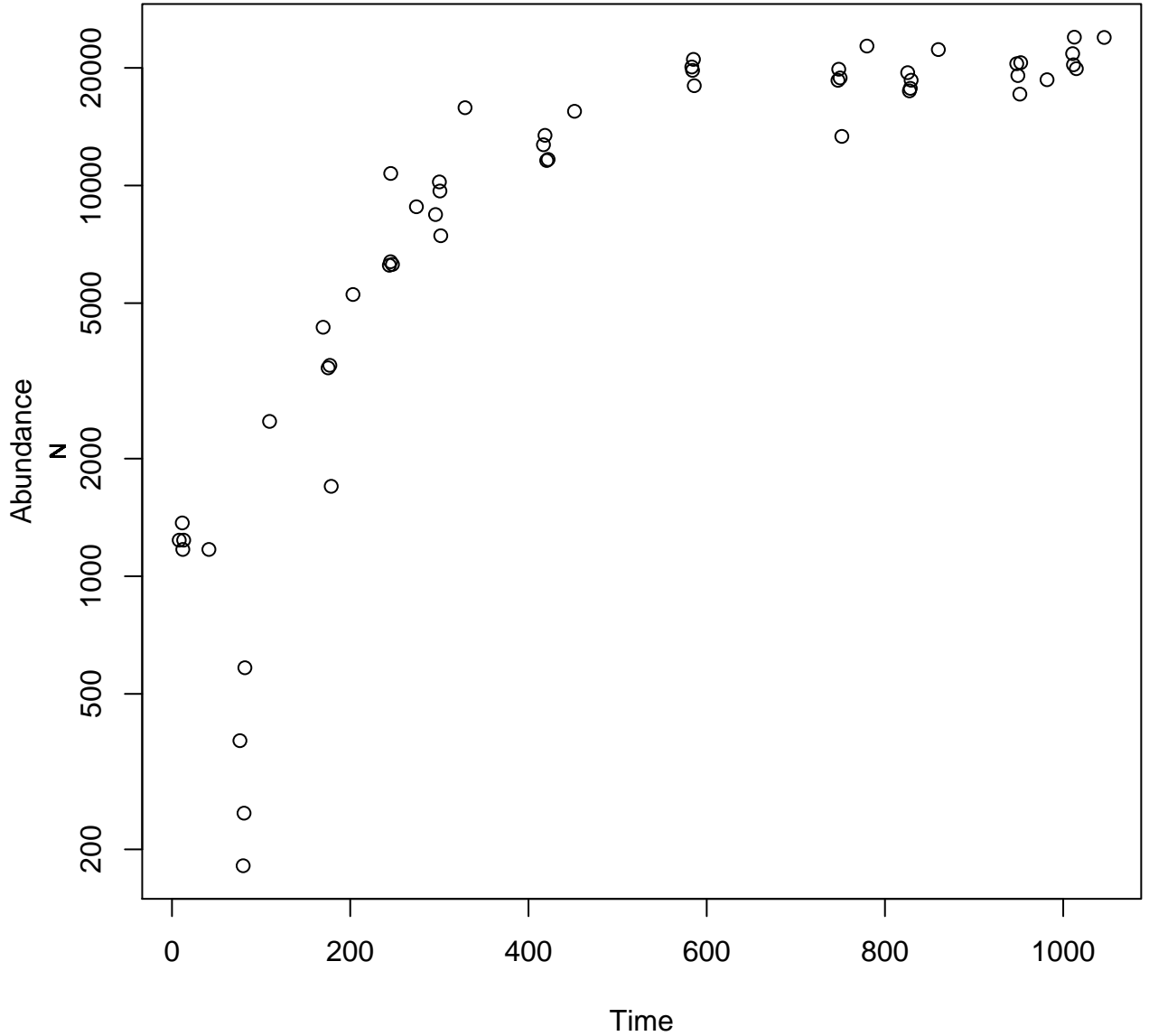


Tetraselmis tetrahele

ESAW

8

Bernhardt, J.R., Sunday, J.M. and O'Connor, M.I., 2018. Metabolic theory and the temperature-size rule explain the temperature dependence of population carrying capacity. *The American naturalist*, 192(6), pp.687-697.

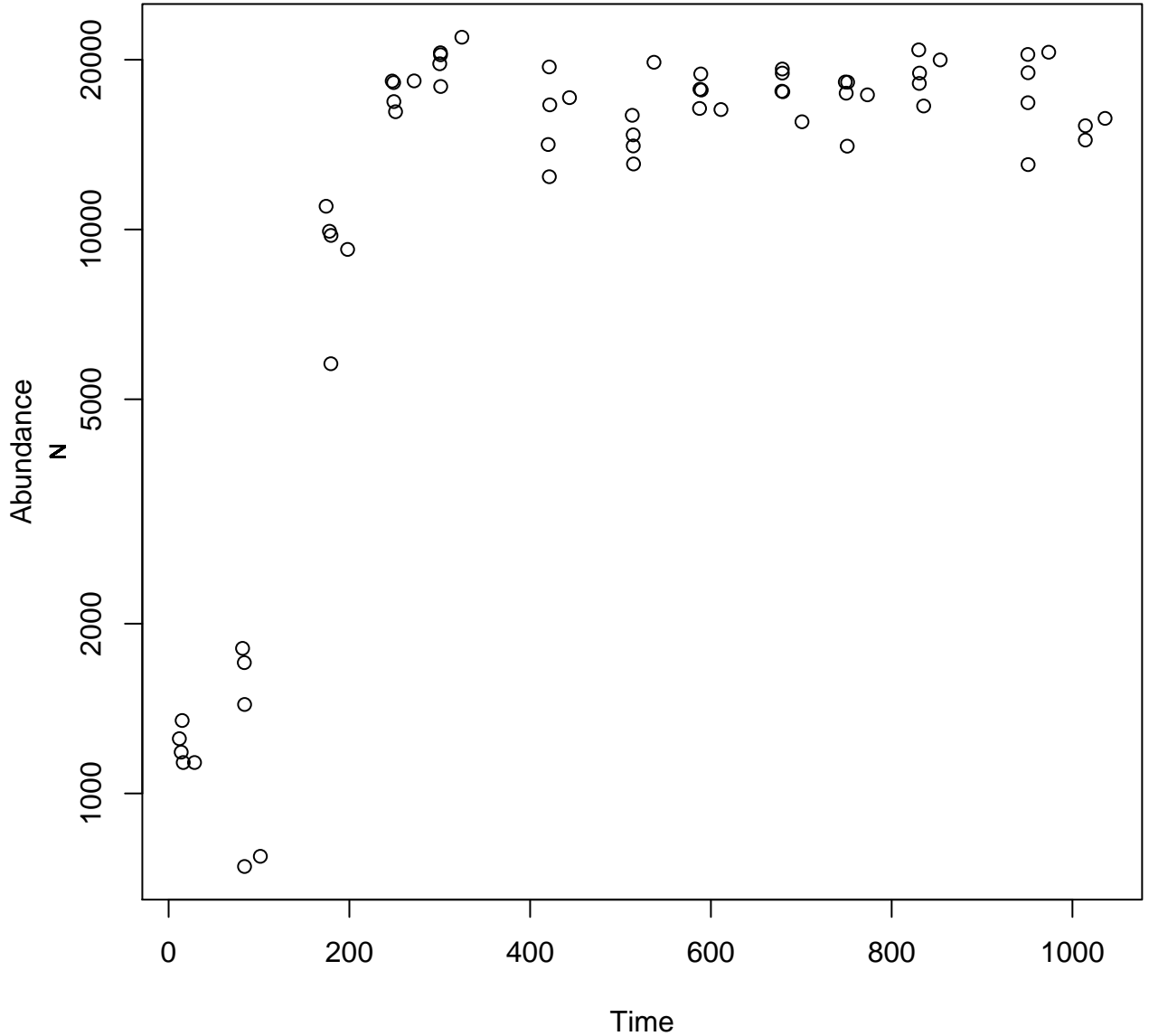


Tetraselmis tetrahele

ESAW

16

Bernhardt, J.R., Sunday, J.M. and O'Connor, M.L., 2018. Metabolic theory and the temperature-size rule explain the temperature dependence of population carrying capacity. *The American naturalist*, 192(6), pp.687-697.

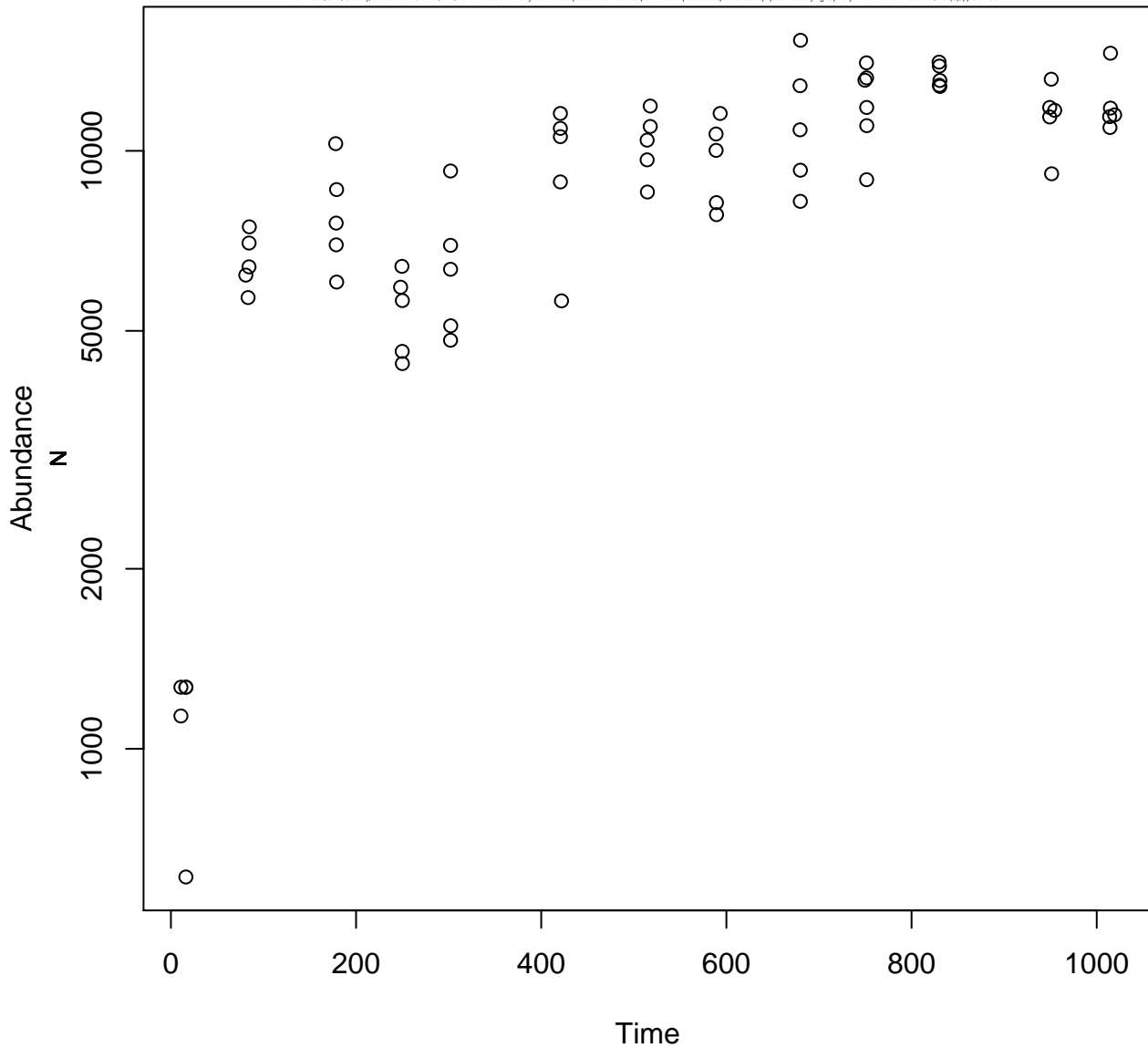


Tetraselmis tetrahele

ESAW

25

Bernhardt, J.R., Sunday, J.M. and O'Connor, M.L. 2018. Metabolic theory and the temperature-size rule explain the temperature dependence of population carrying capacity. *The American naturalist*, 192(6), pp.687-697.

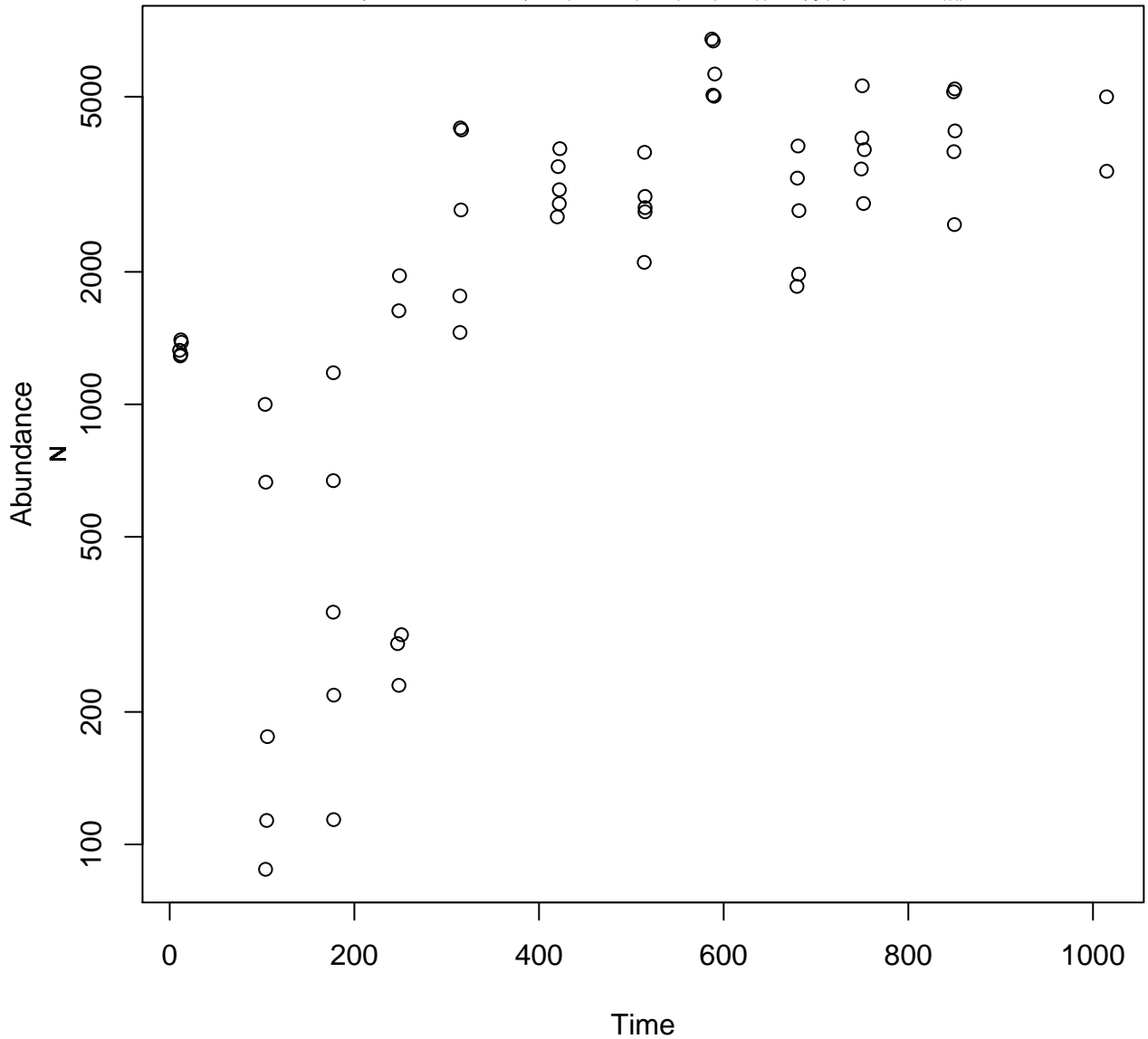


Tetraselmis tetrahele

ESAW

32

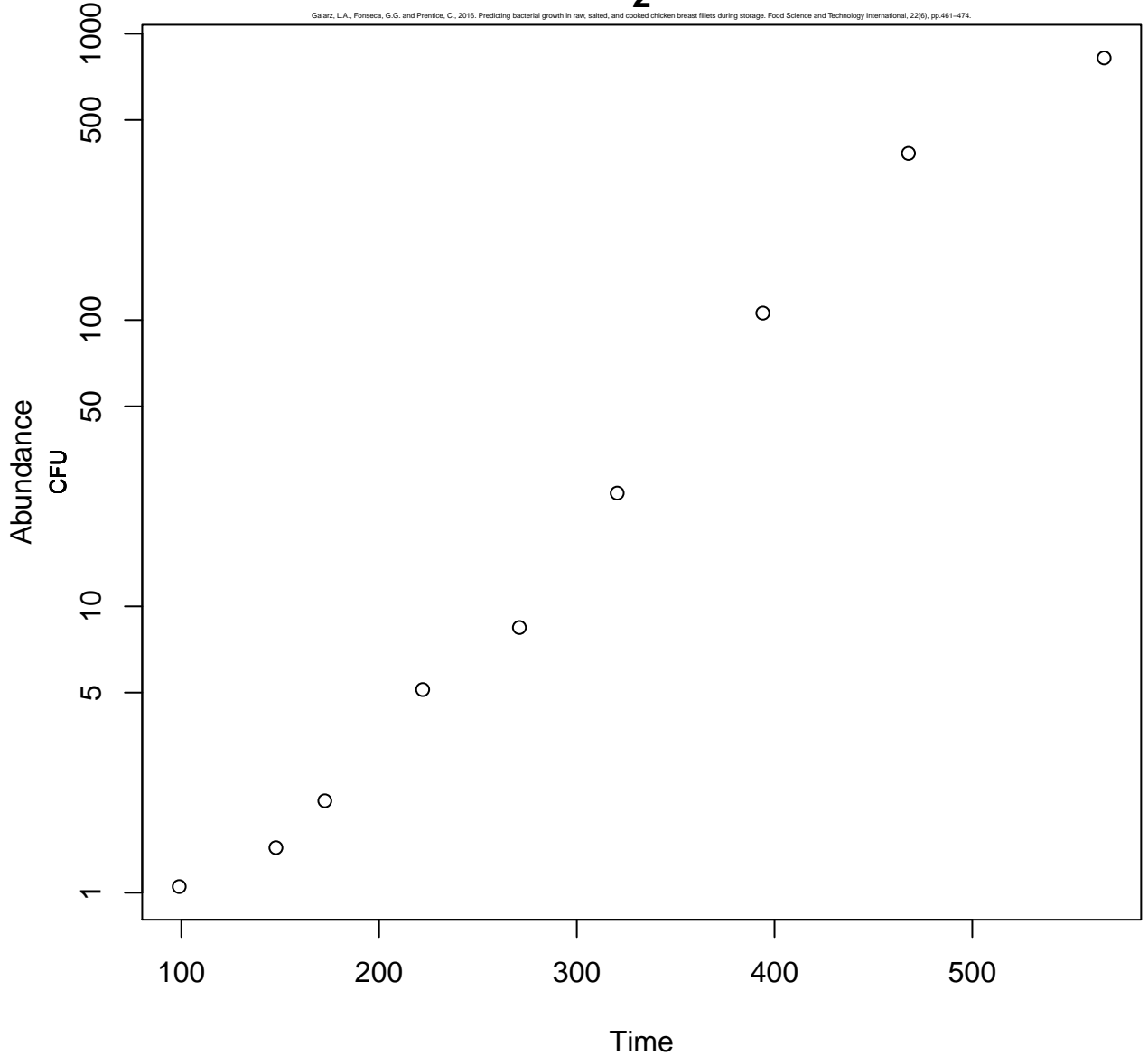
Bernhardt, J.R., Sunday, J.M. and O'Connor, M.L., 2018. Metabolic theory and the temperature-size rule explain the temperature dependence of population carrying capacity. *The American naturalist*, 192(6), pp.687-697.



Staphylococcus spp. Raw Chicken Breast

2

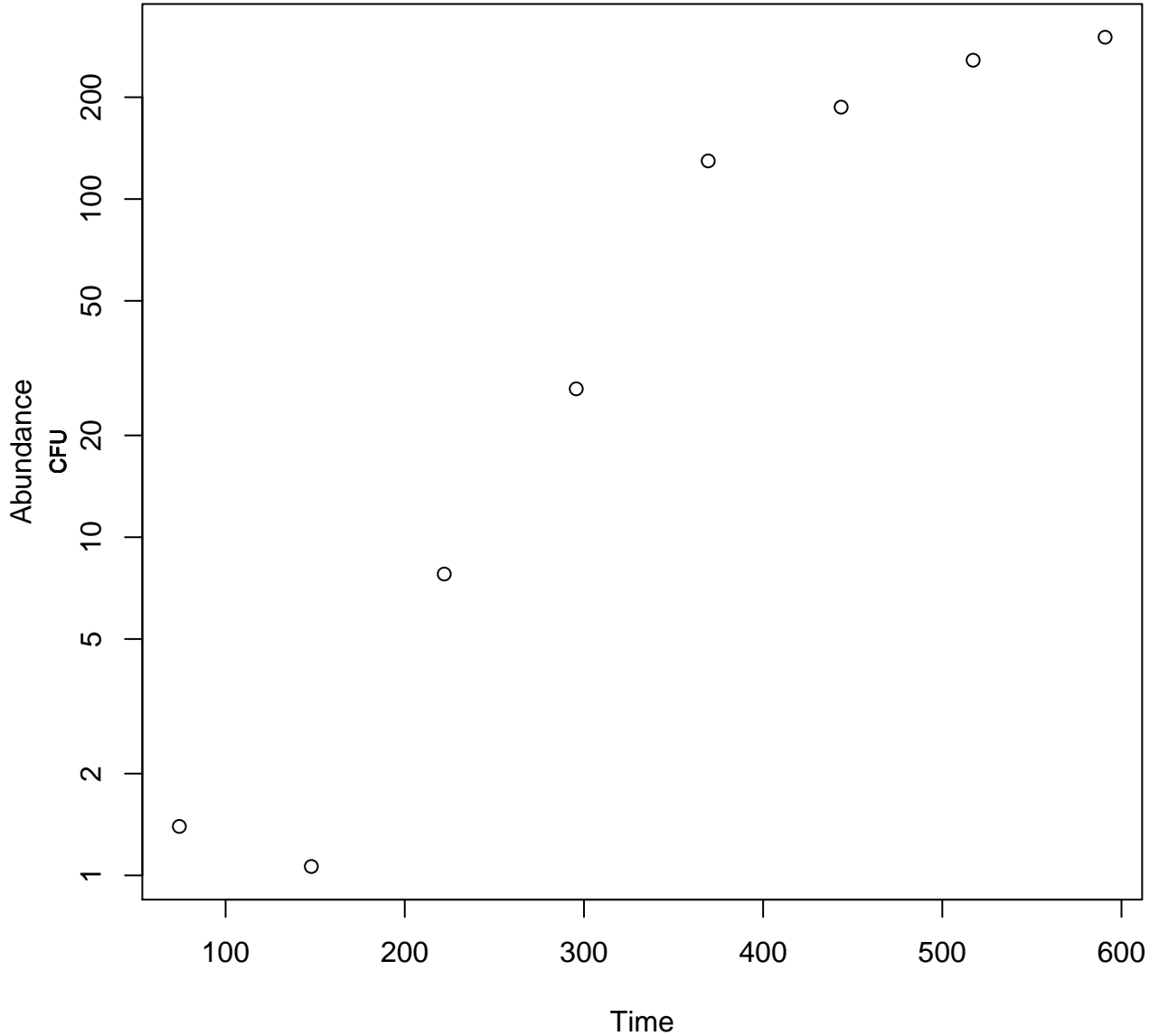
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



Staphylococcus spp. Raw Chicken Breast

4

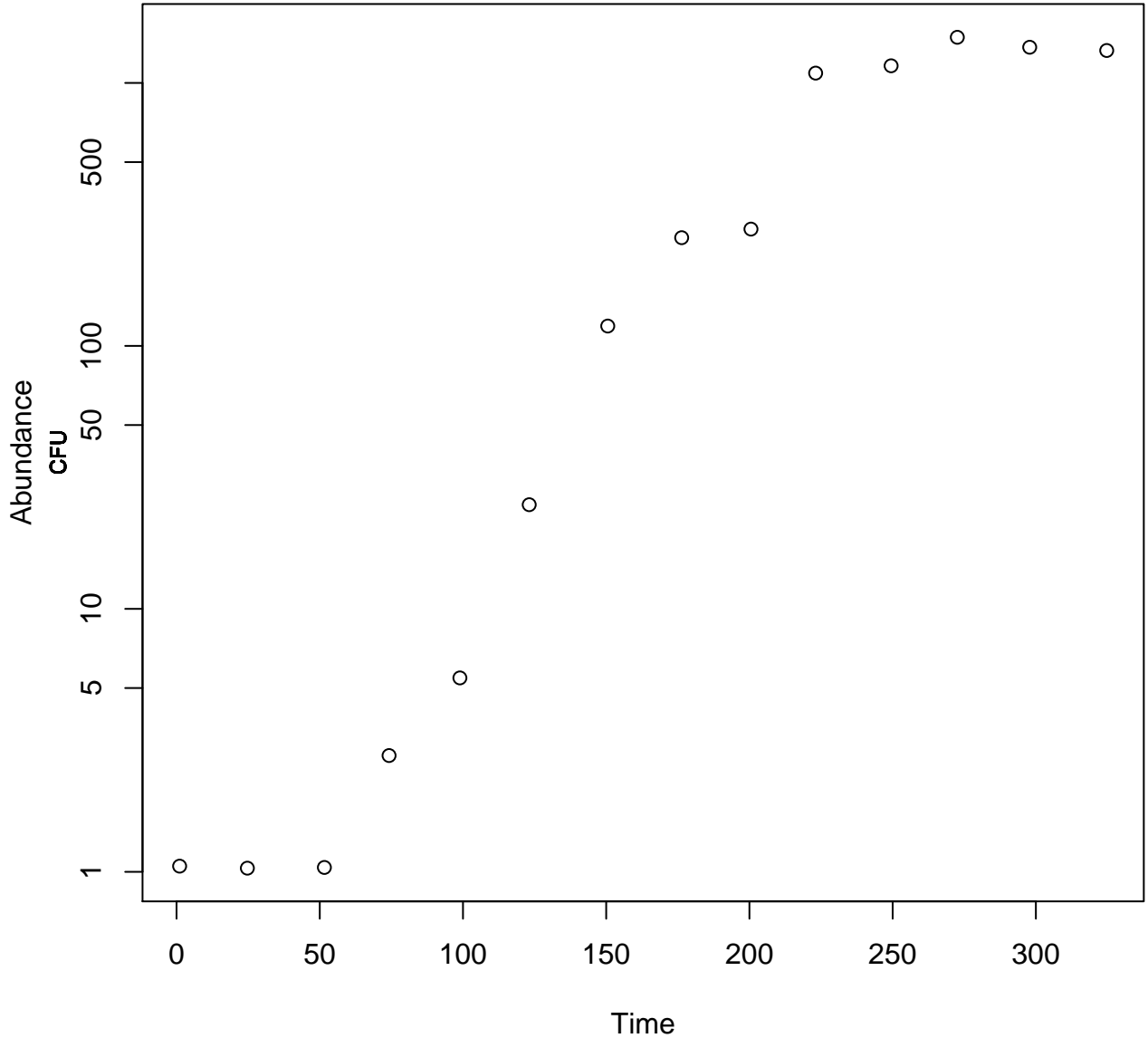
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



Staphylococcus spp. Raw Chicken Breast

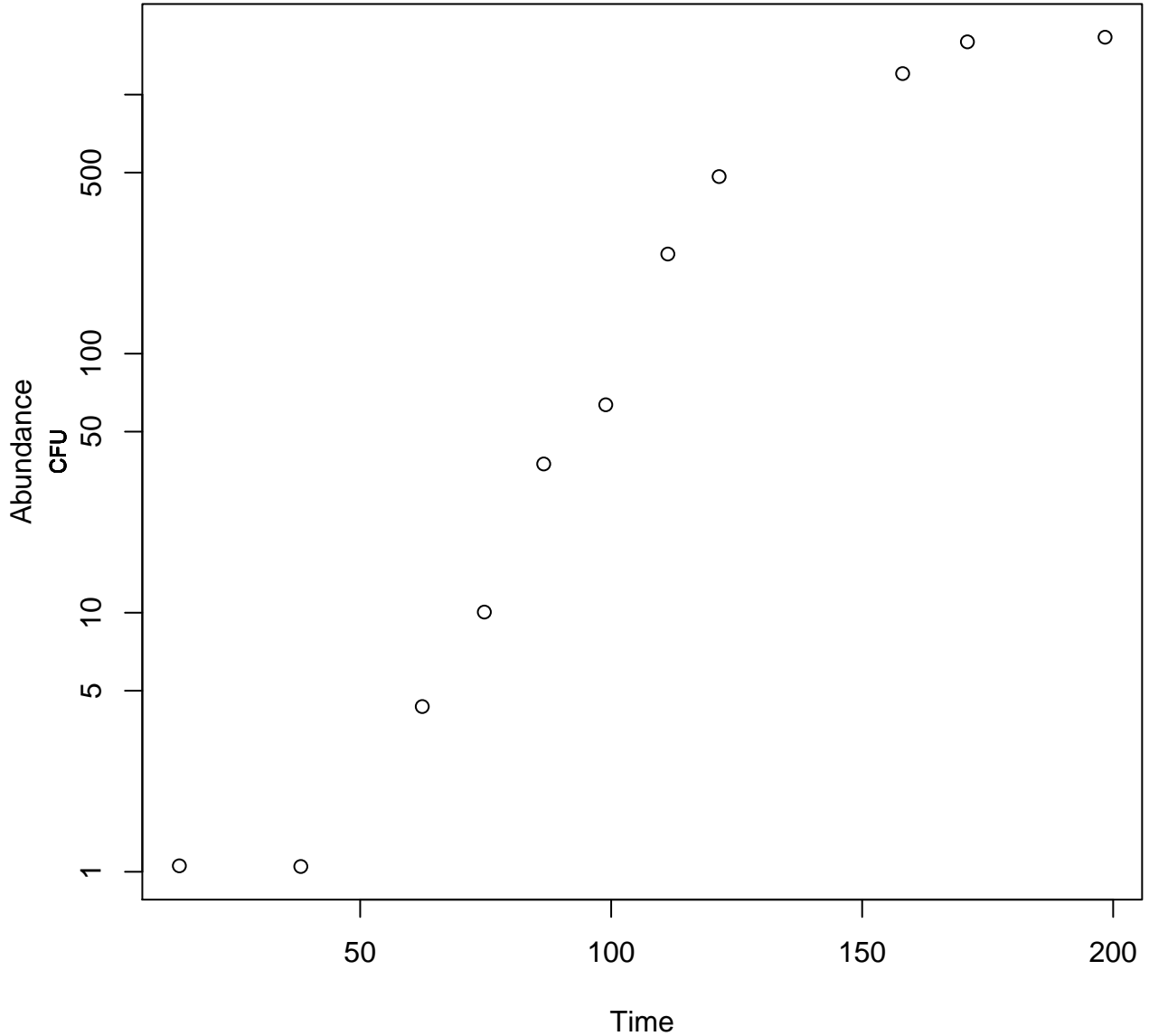
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



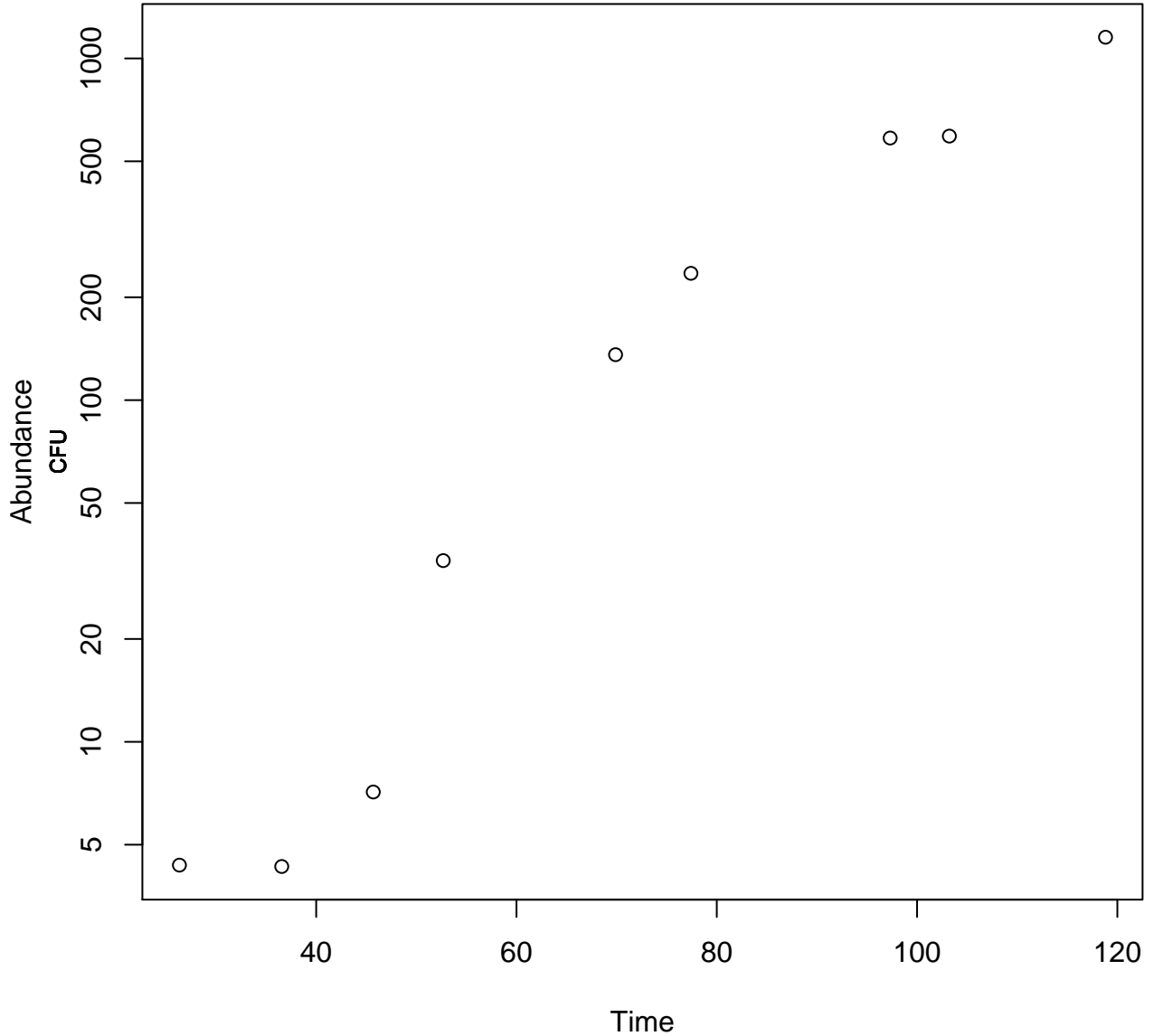
Staphylococcus spp. Raw Chicken Breast 10

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



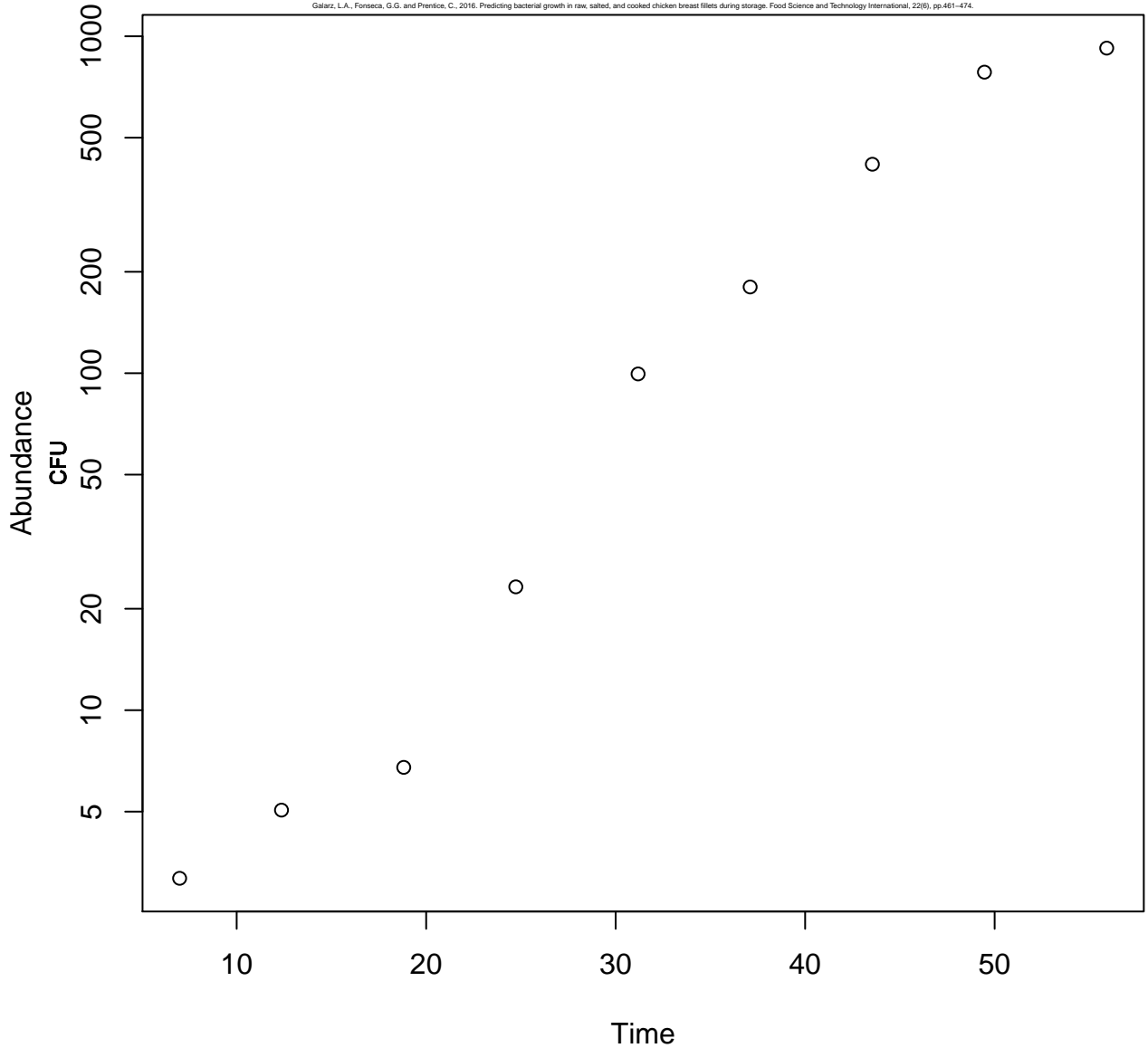
Staphylococcus spp. Raw Chicken Breast 15

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Staphylococcus spp. Raw Chicken Breast 20

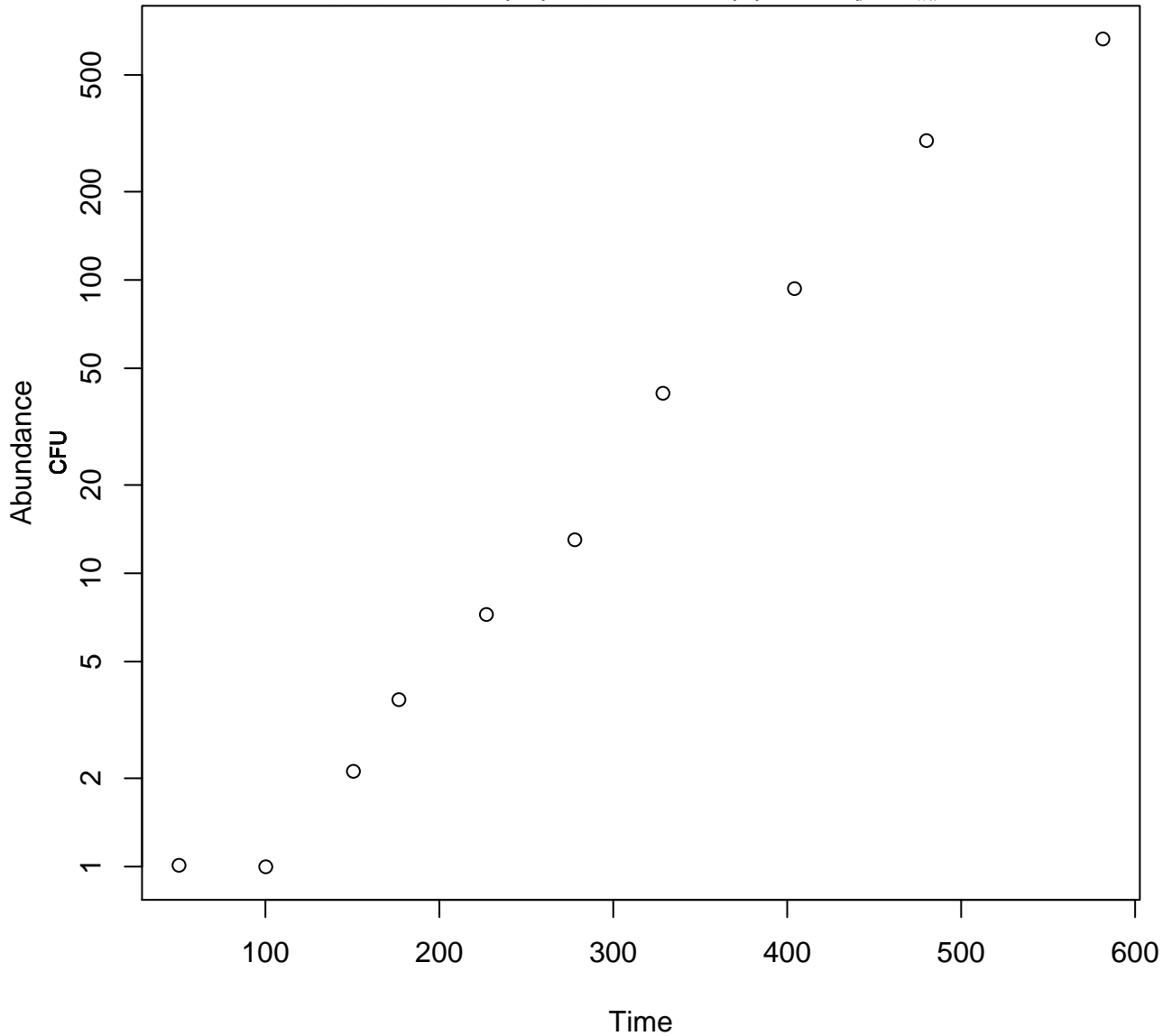
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Staphylococcus spp. Salted Chicken Breast

2

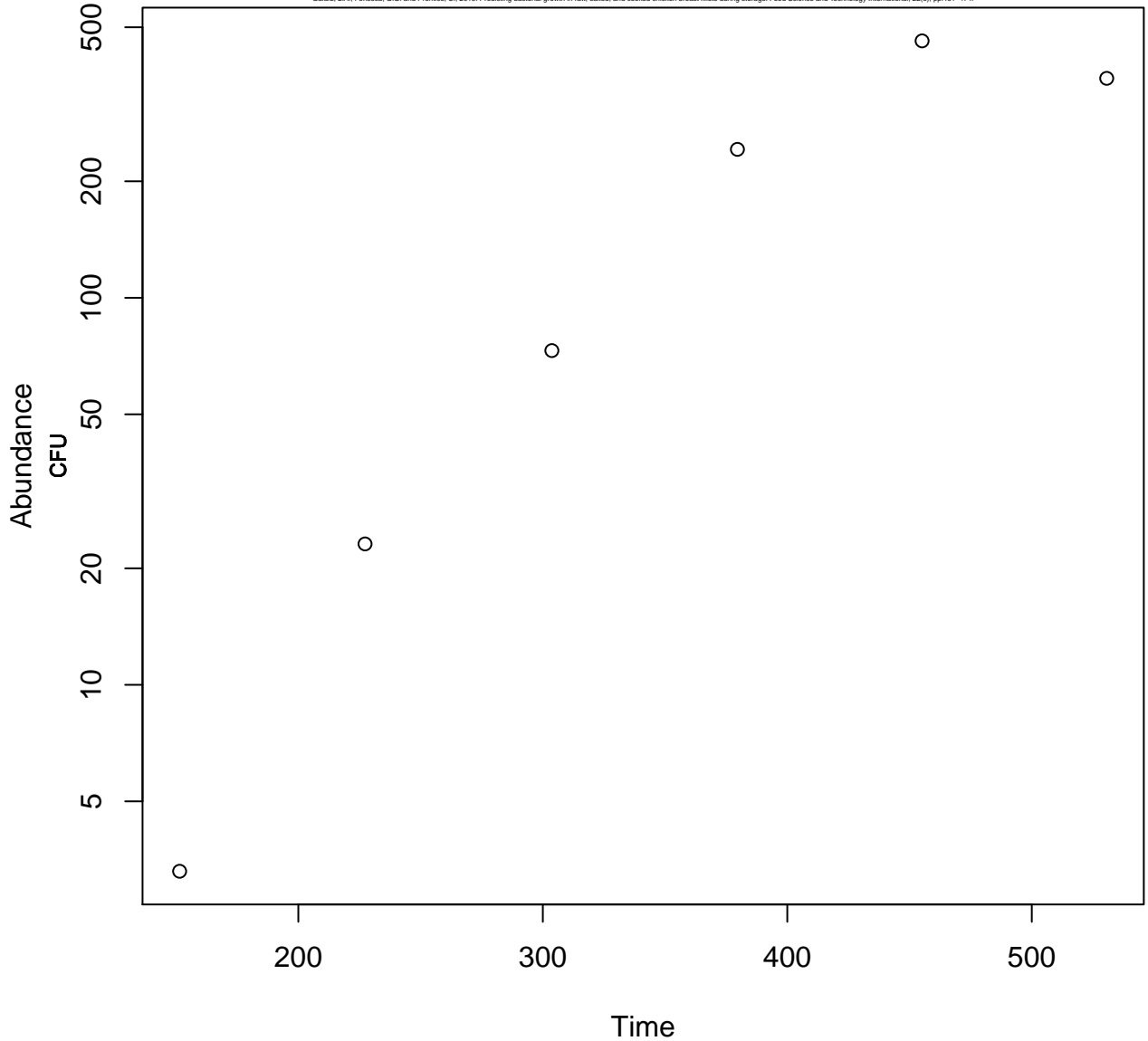
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



Staphylococcus spp. Salted Chicken Breast

4

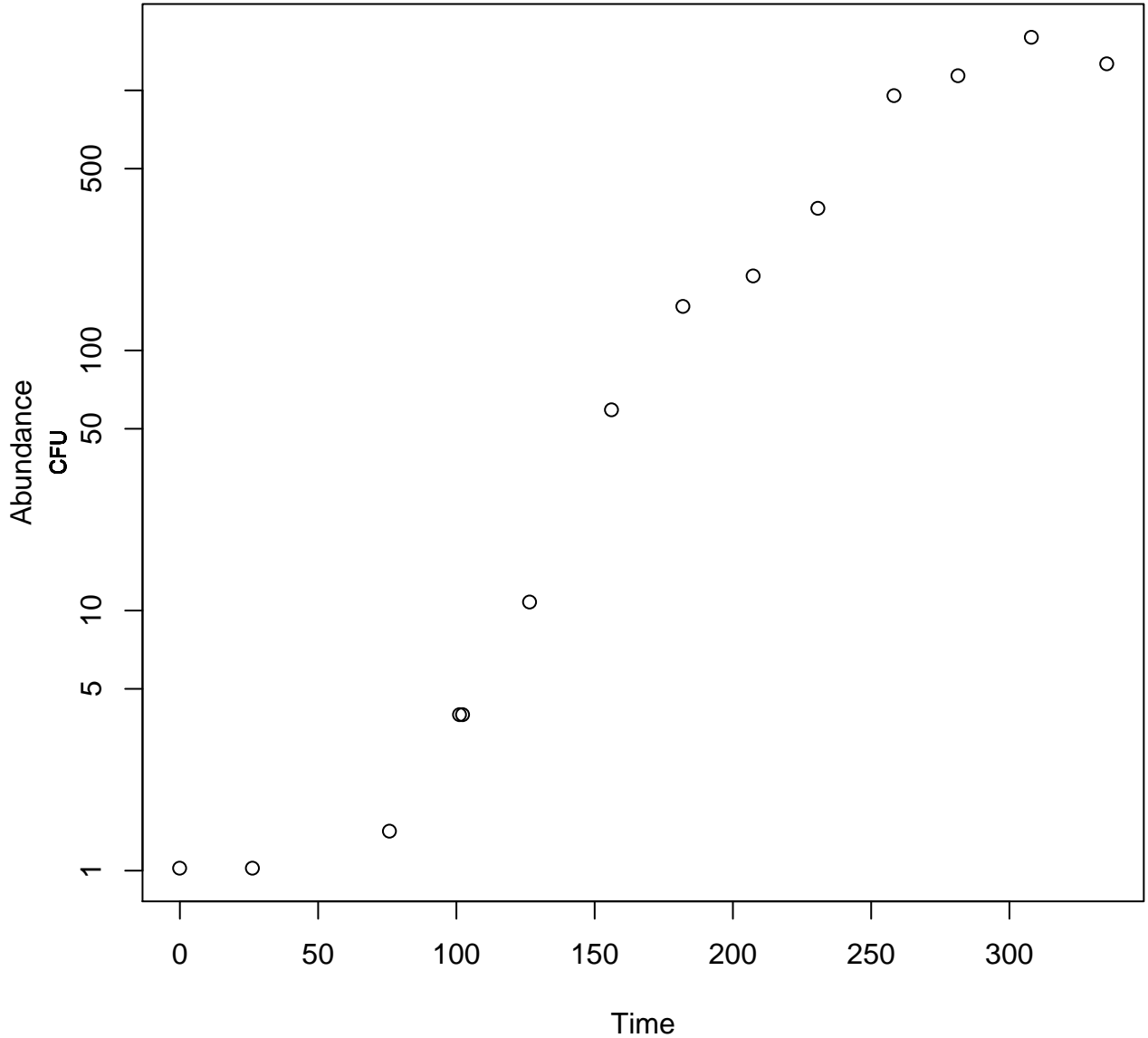
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



Staphylococcus spp. Salted Chicken Breast

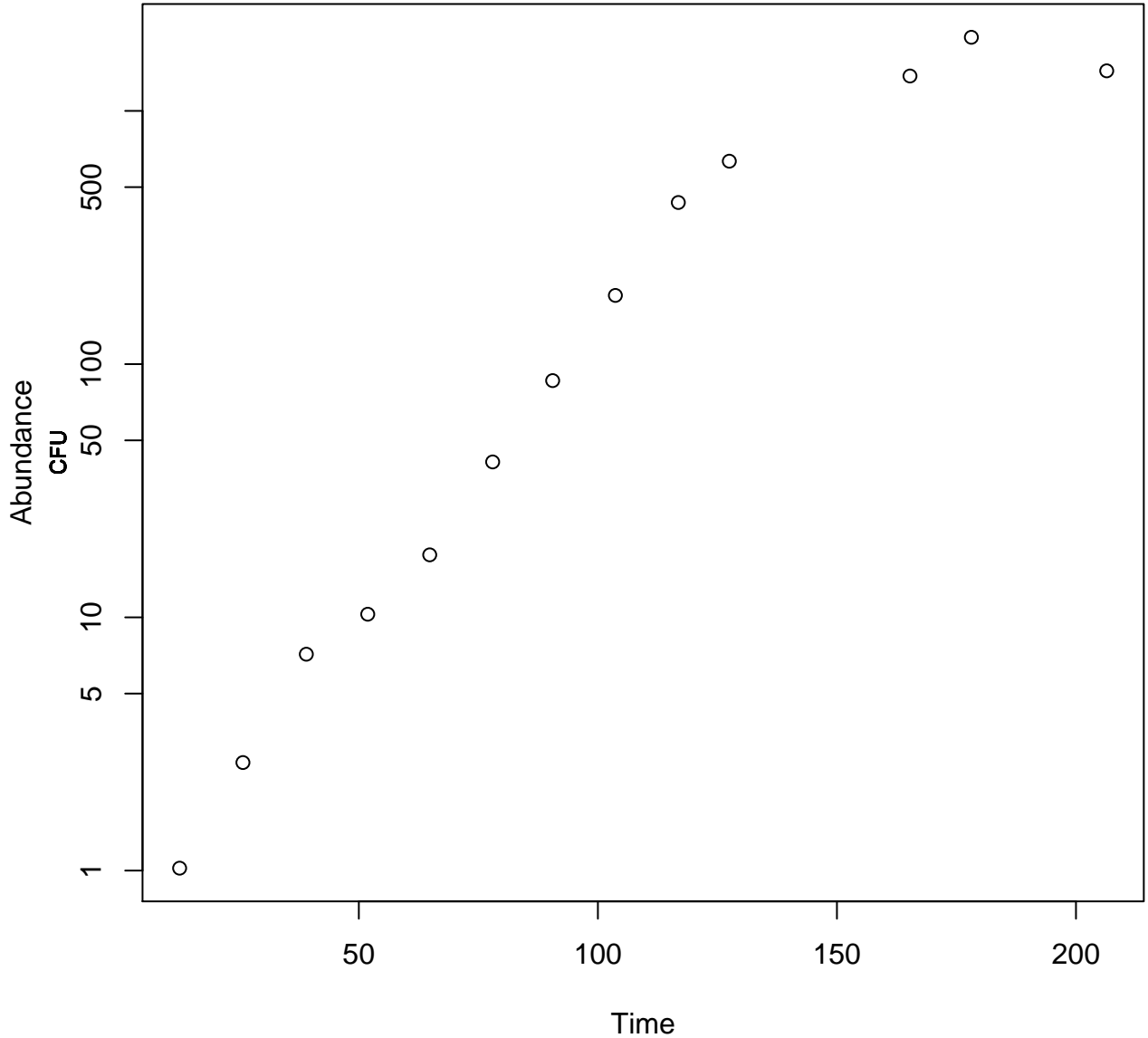
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



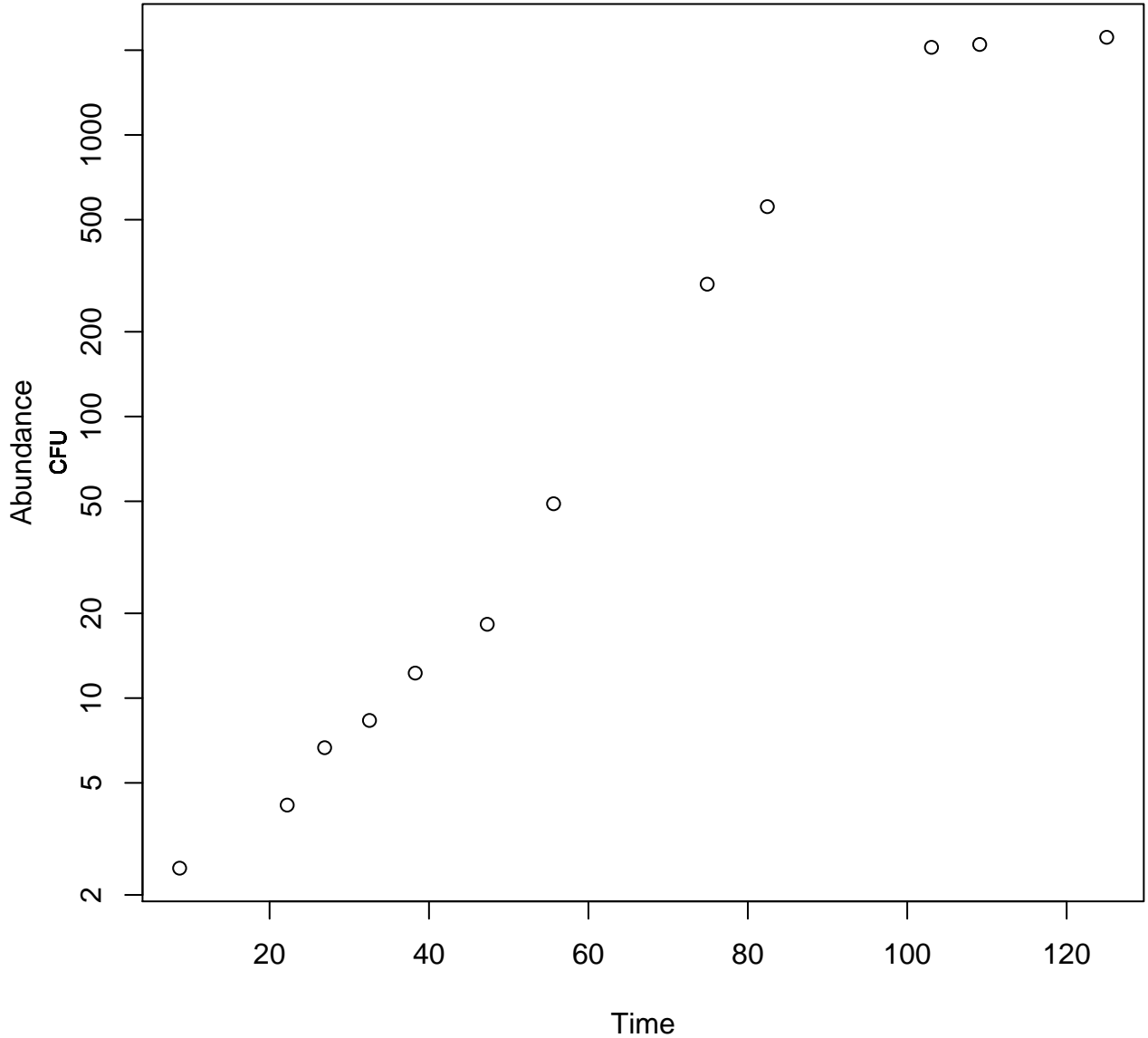
Staphylococcus spp. Salted Chicken Breast 10

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



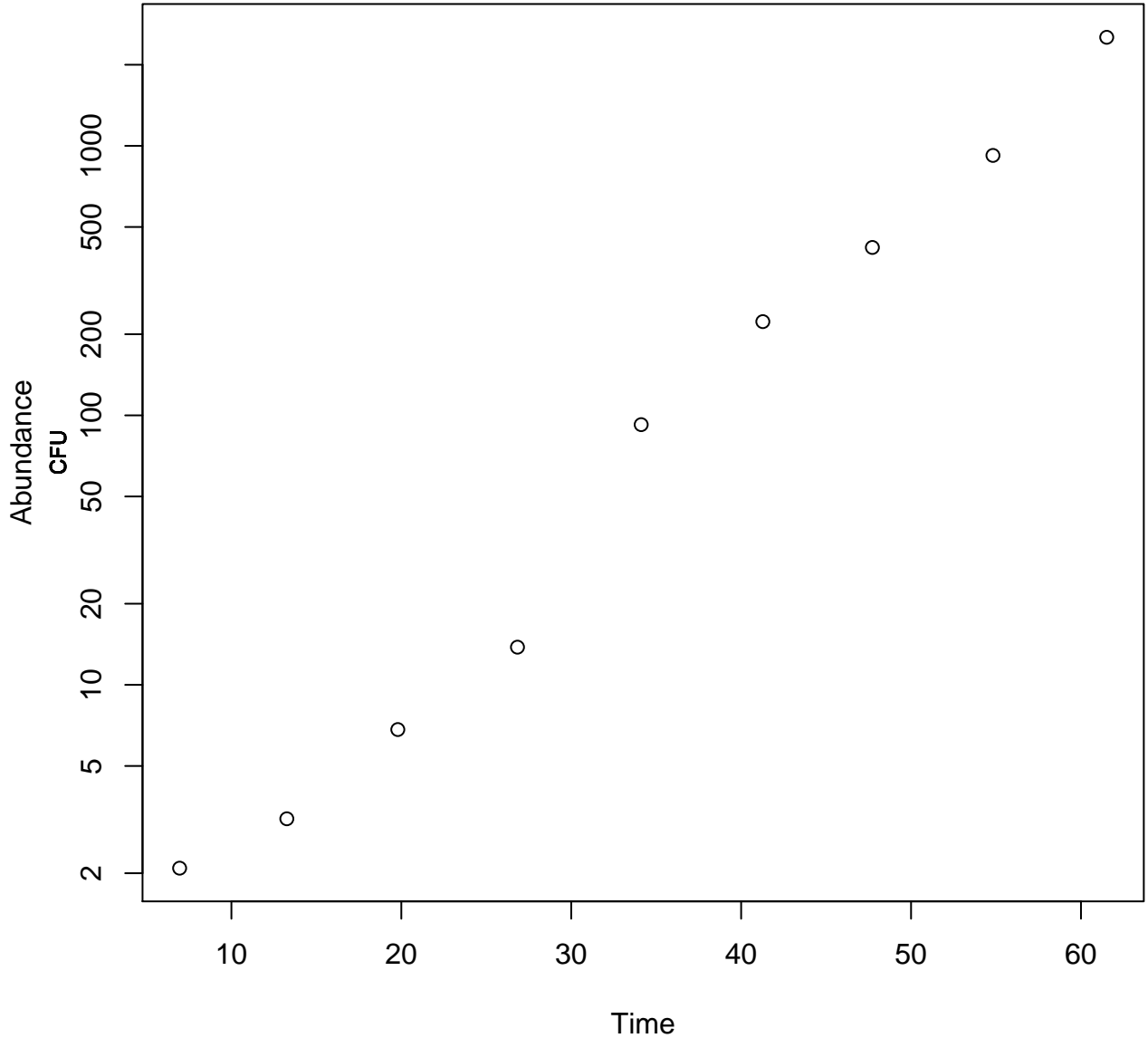
Staphylococcus spp. Salted Chicken Breast 15

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



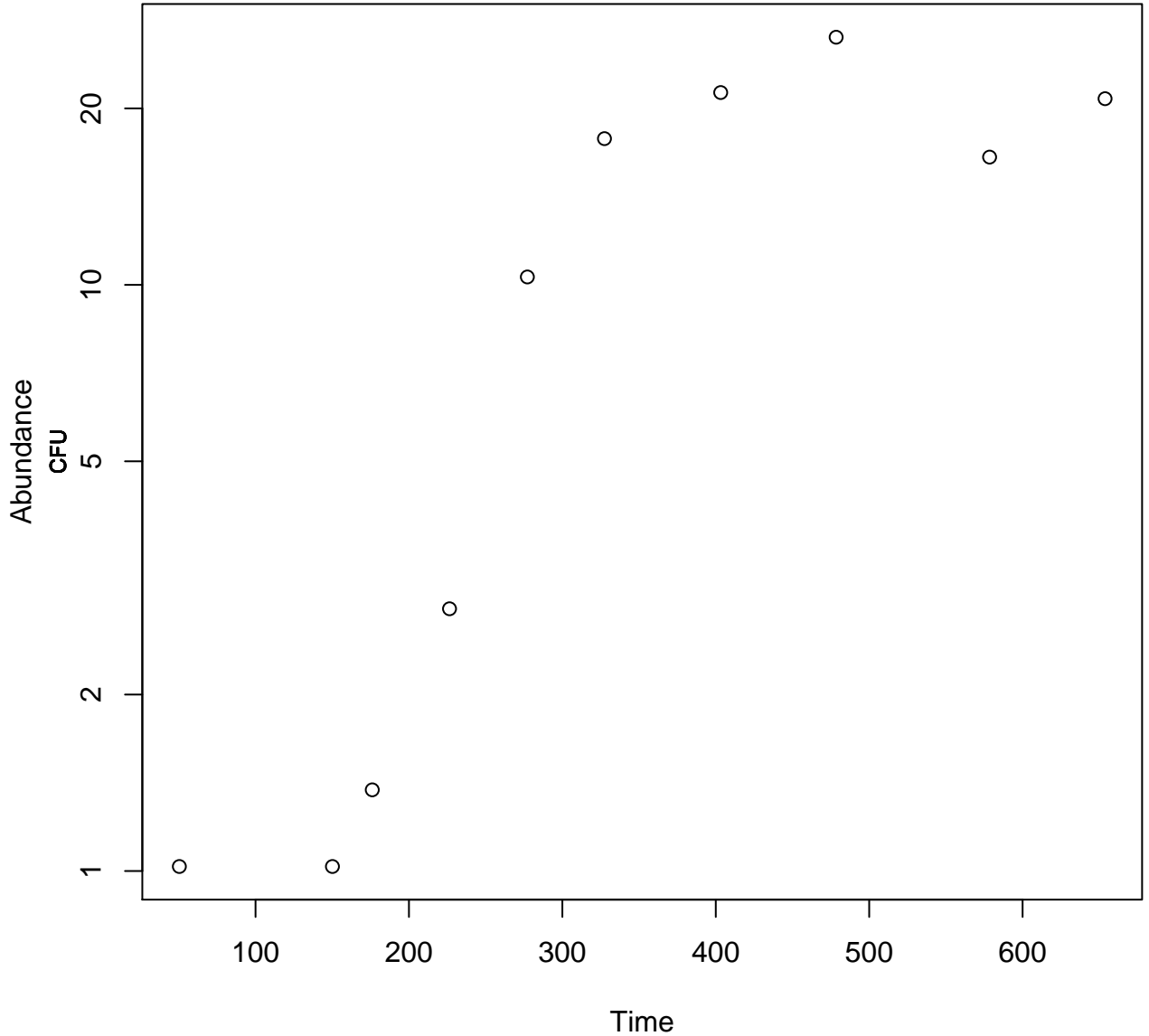
Staphylococcus spp. Salted Chicken Breast 20

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Staphylococcus spp. Cooked Chicken Breast 2

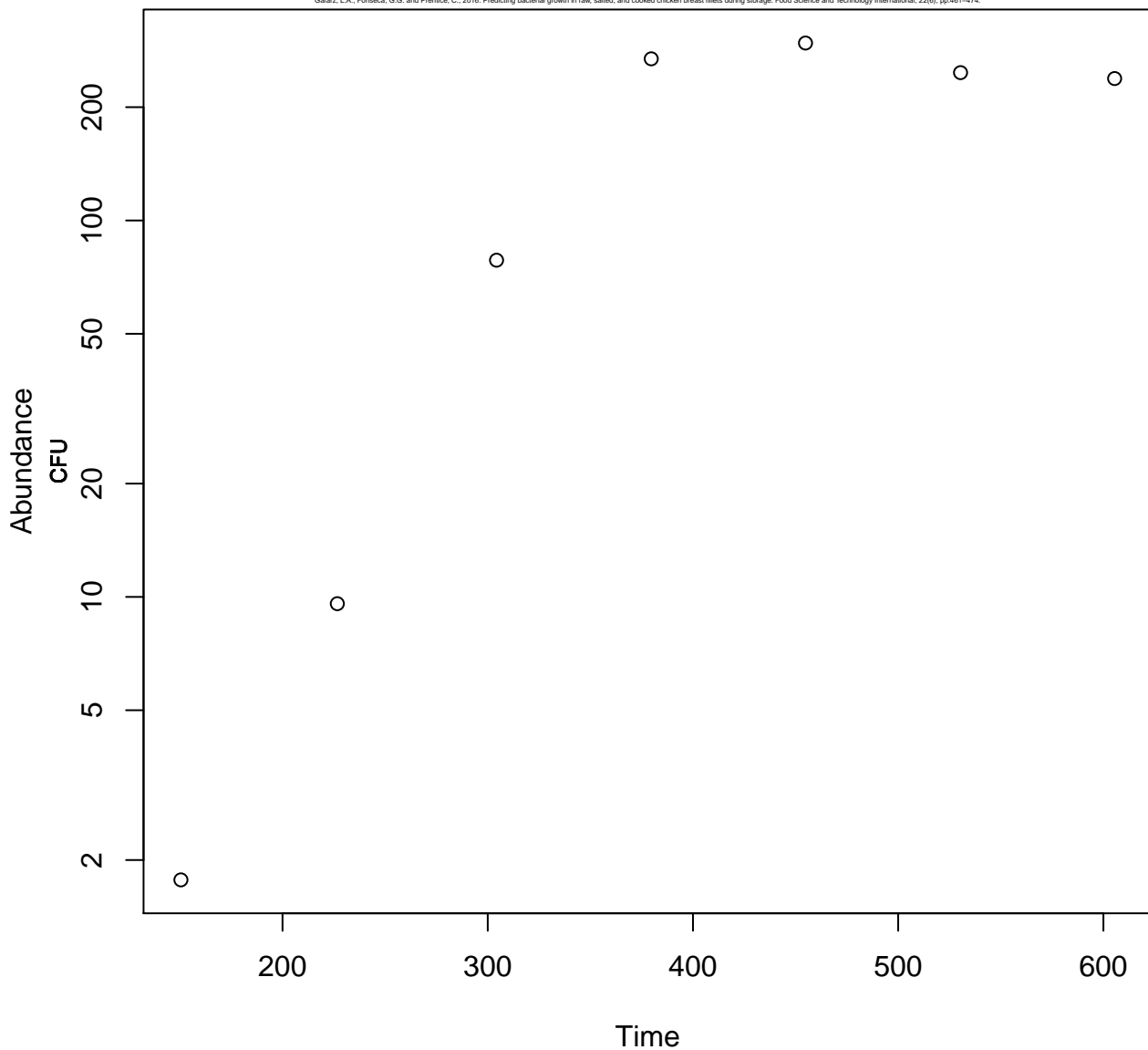
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Staphylococcus spp.
Cooked Chicken Breast

4

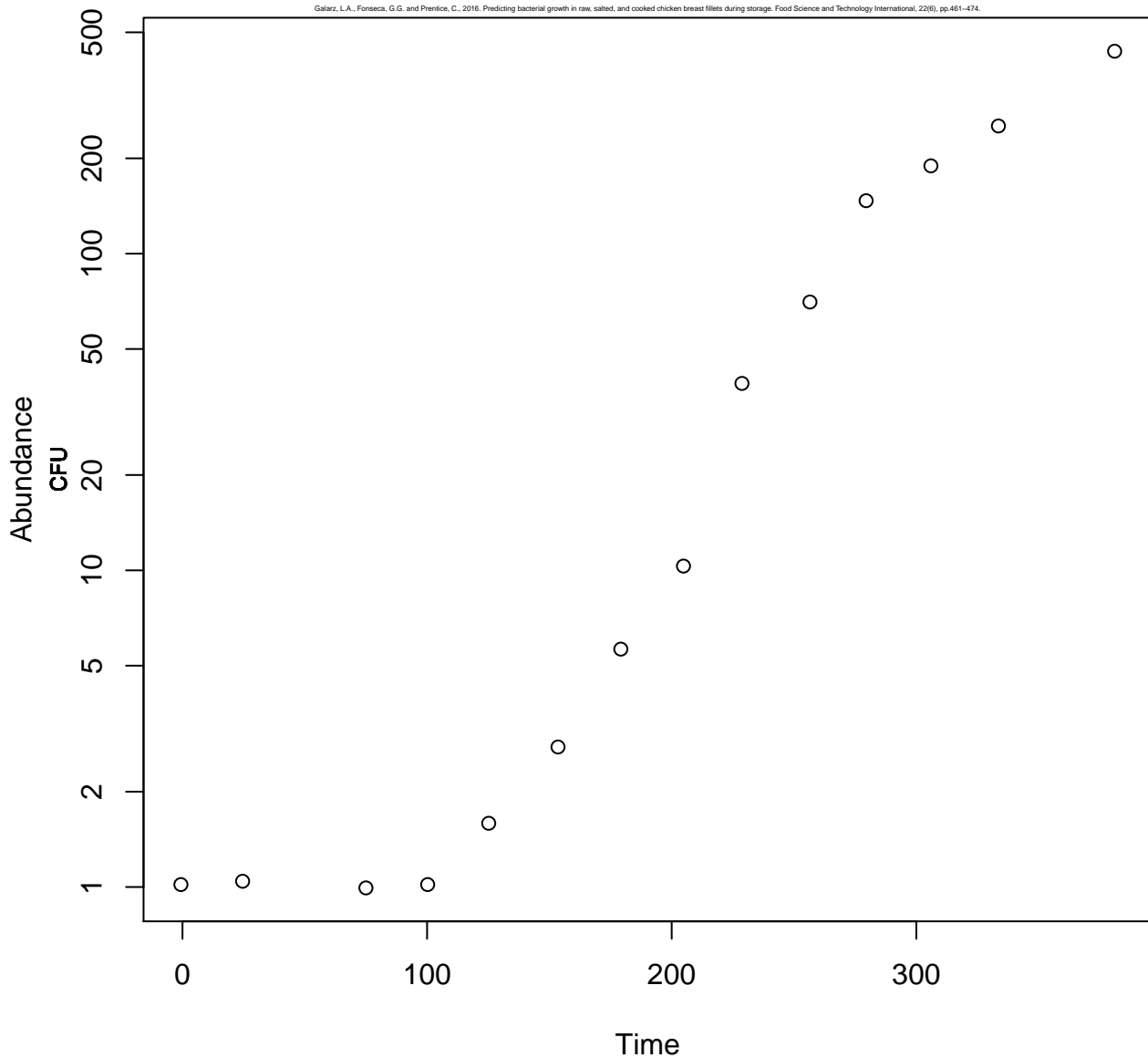
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Staphylococcus spp.
Cooked Chicken Breast

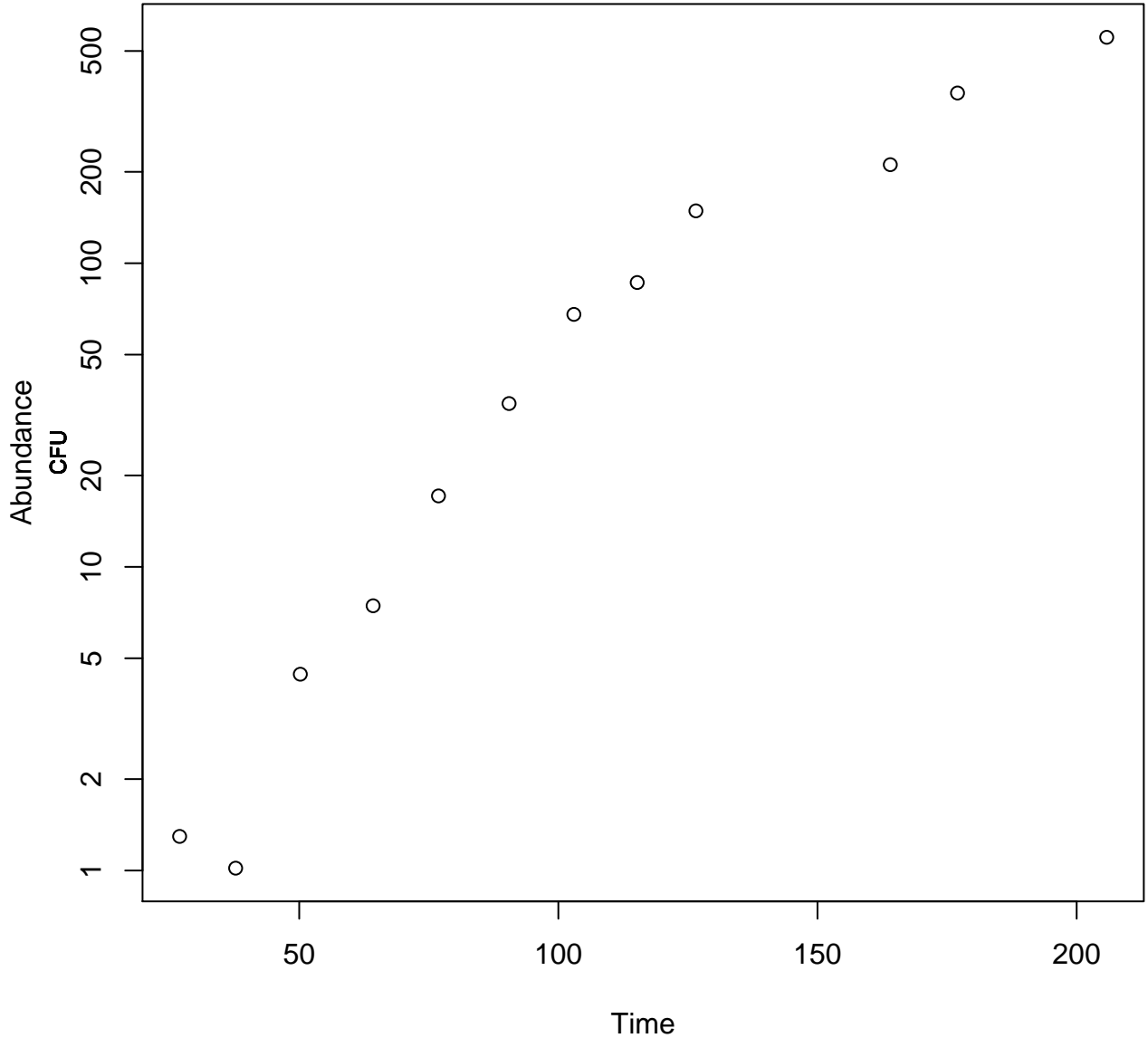
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



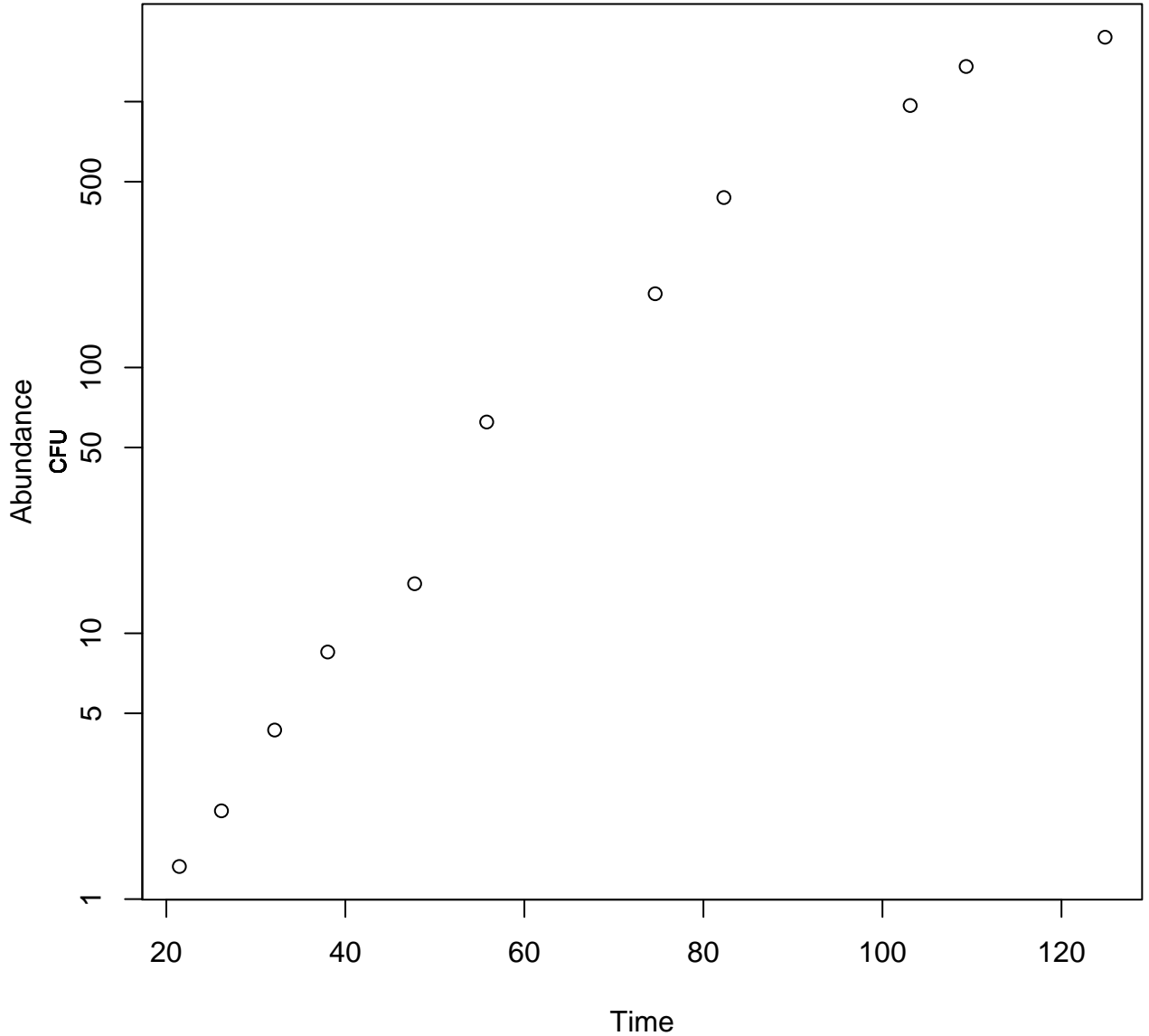
Staphylococcus spp. Cooked Chicken Breast 10

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



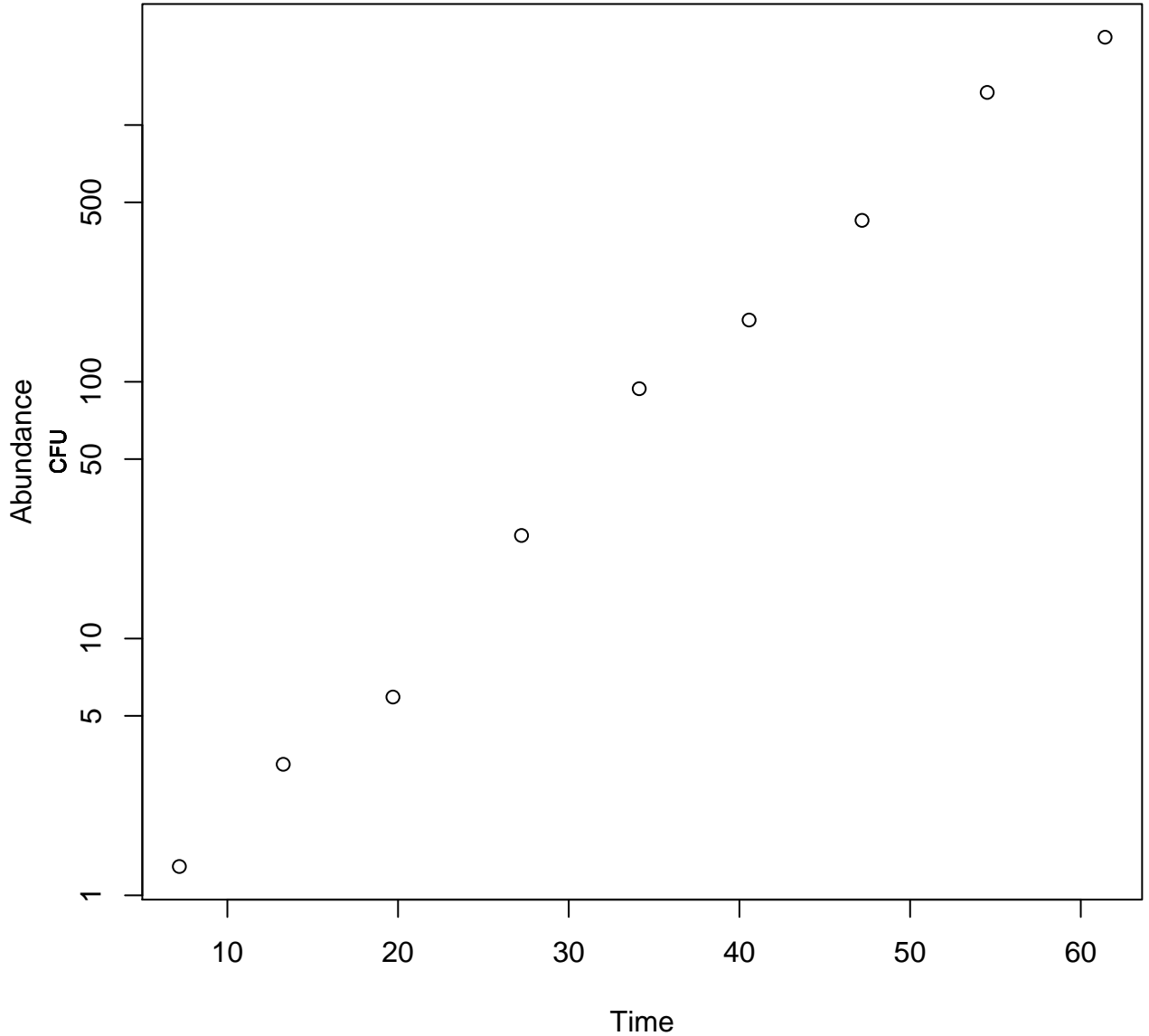
Staphylococcus spp. Cooked Chicken Breast 15

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



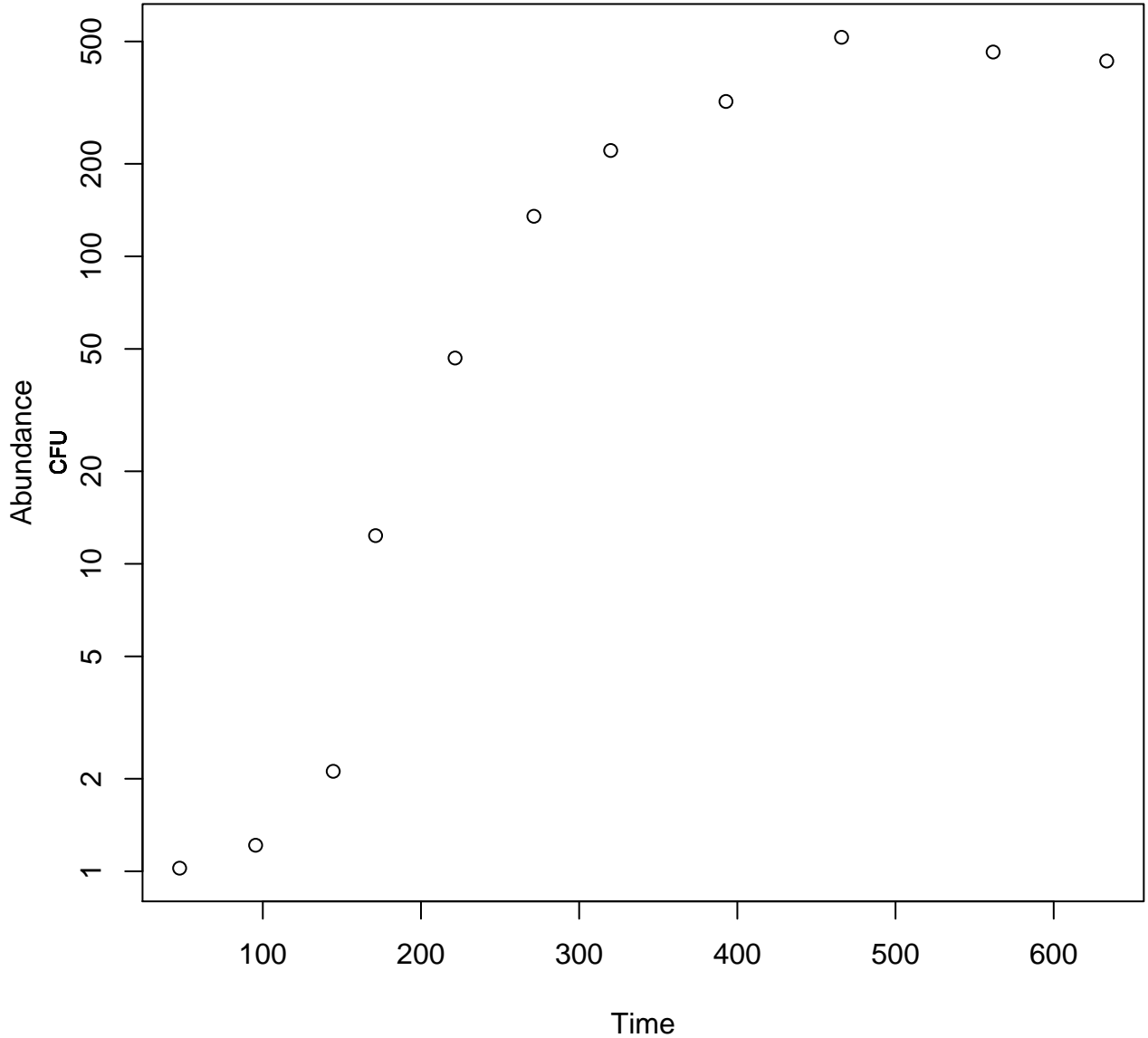
Staphylococcus spp. Cooked Chicken Breast 20

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Pseudomonas spp. Raw Chicken Breast 2

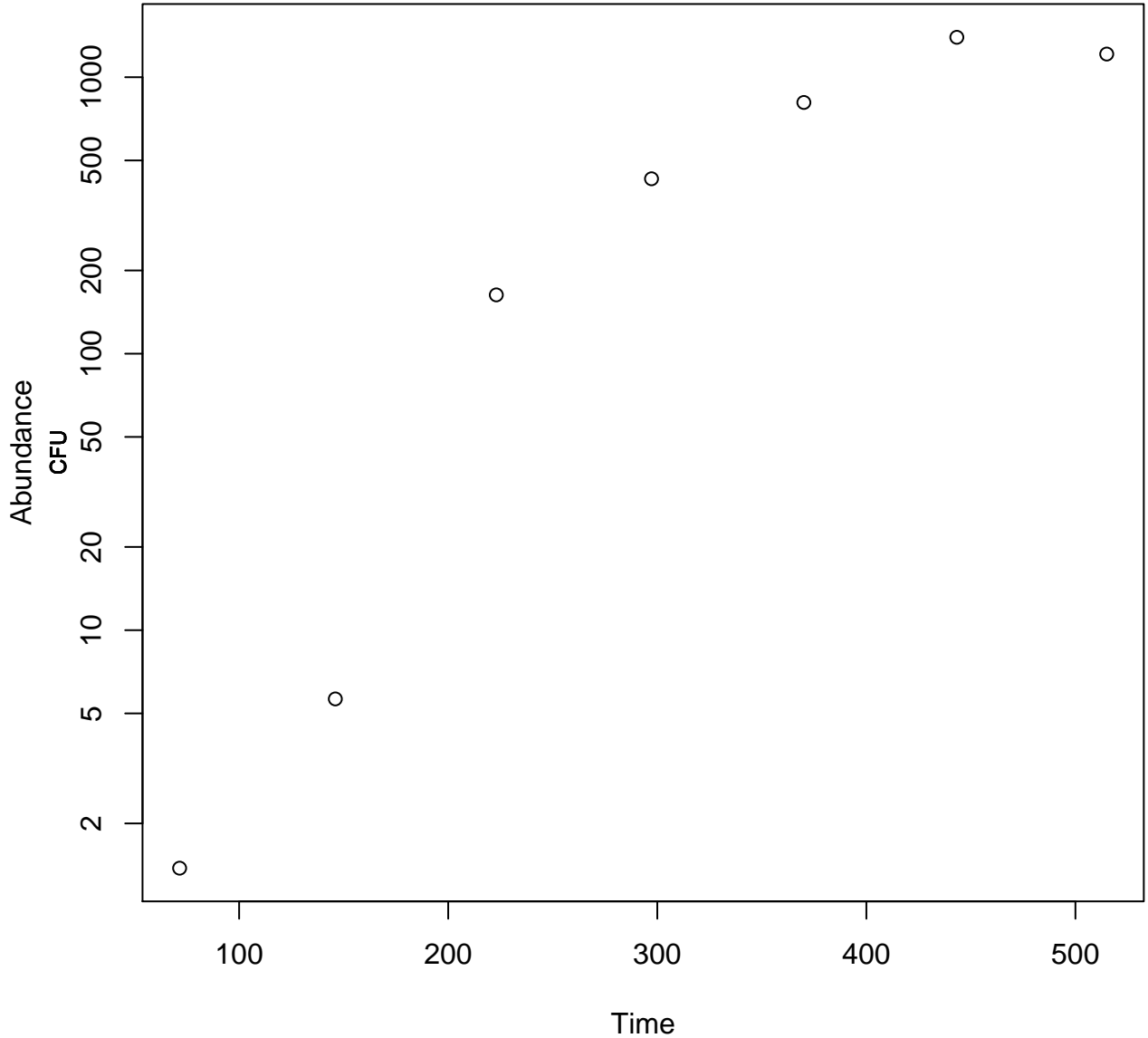
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Pseudomonas spp. Raw Chicken Breast

4

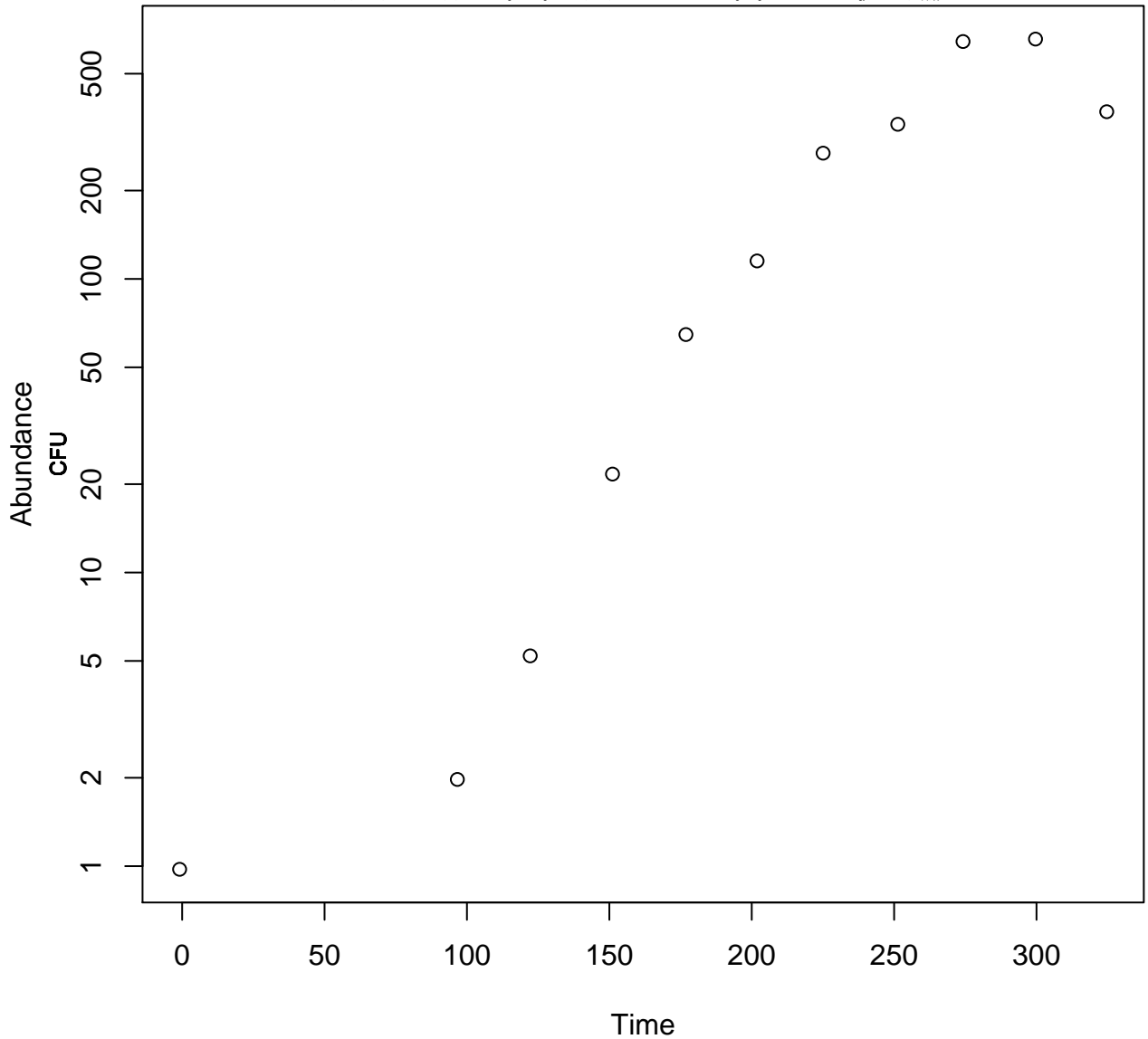
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



Pseudomonas spp. Raw Chicken Breast

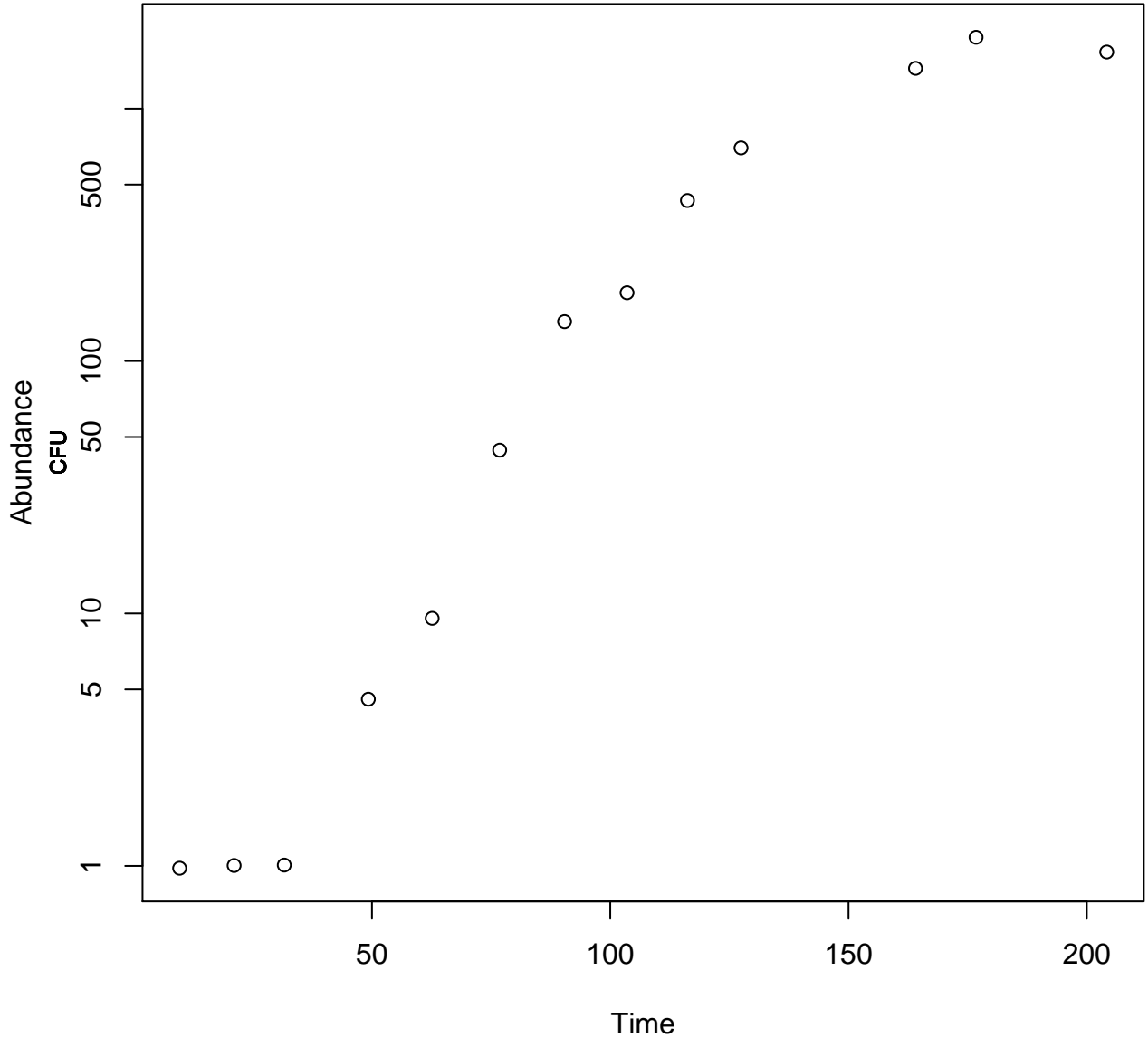
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



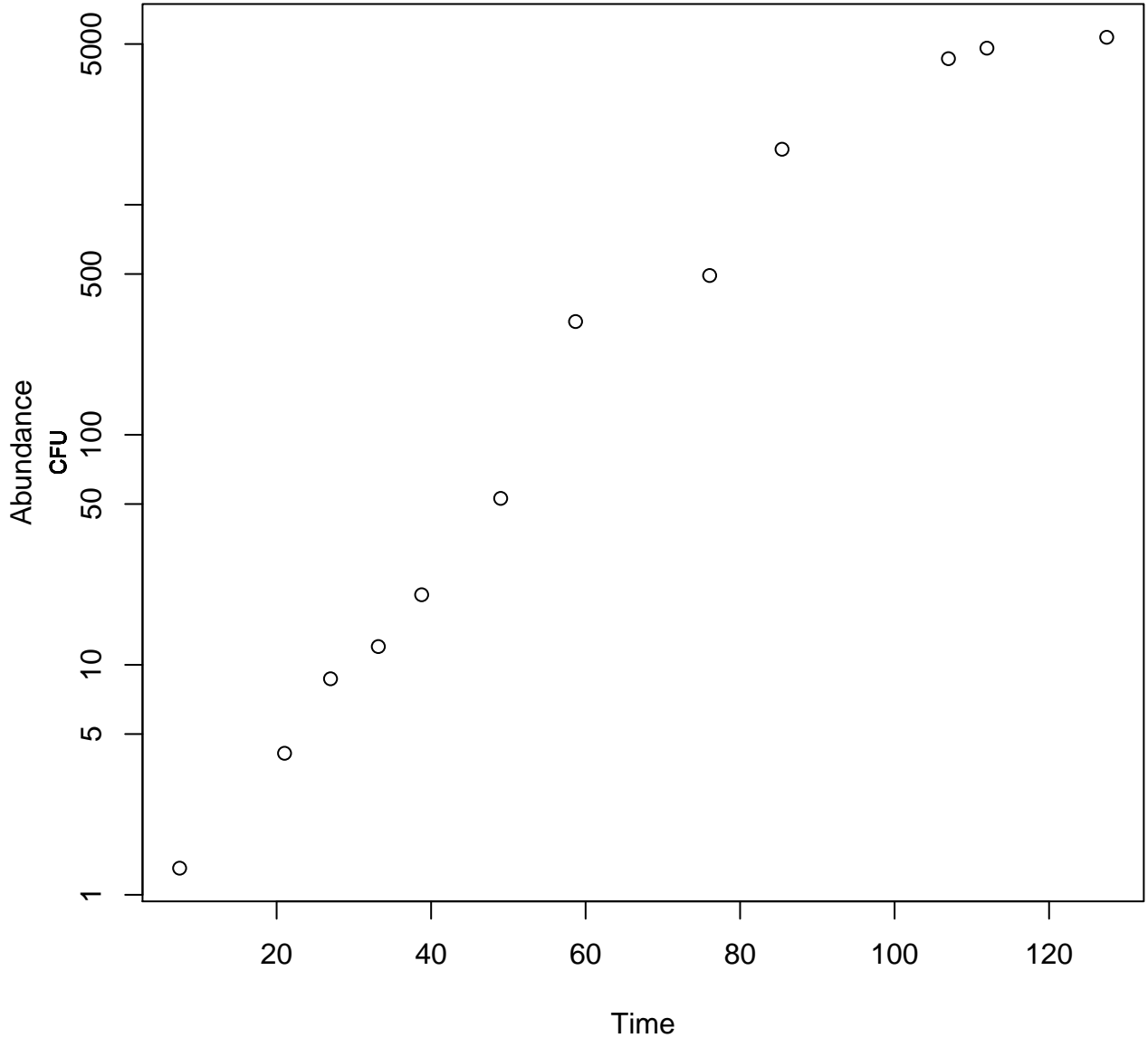
Pseudomonas spp. Raw Chicken Breast 10

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



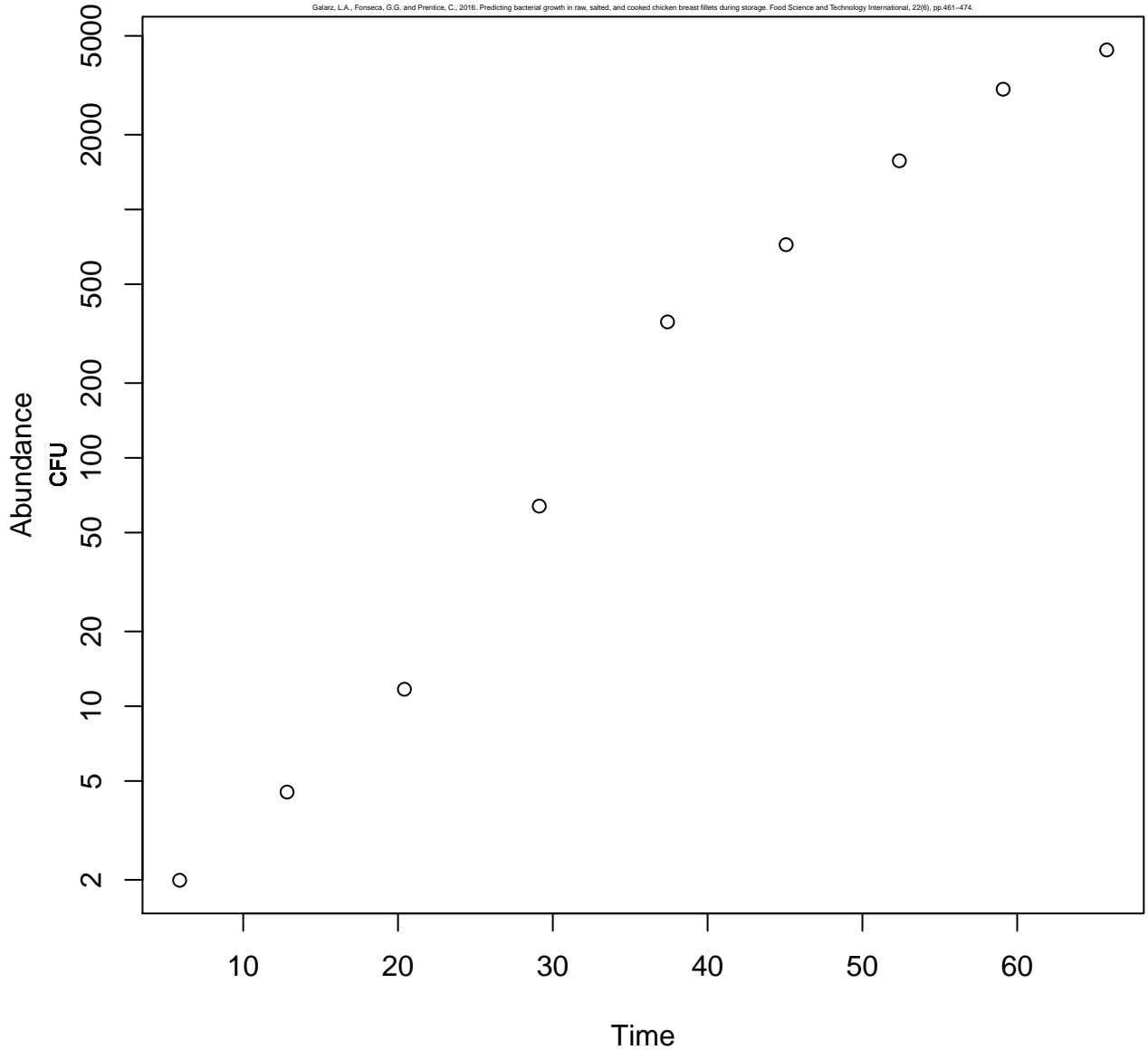
Pseudomonas spp. Raw Chicken Breast 15

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



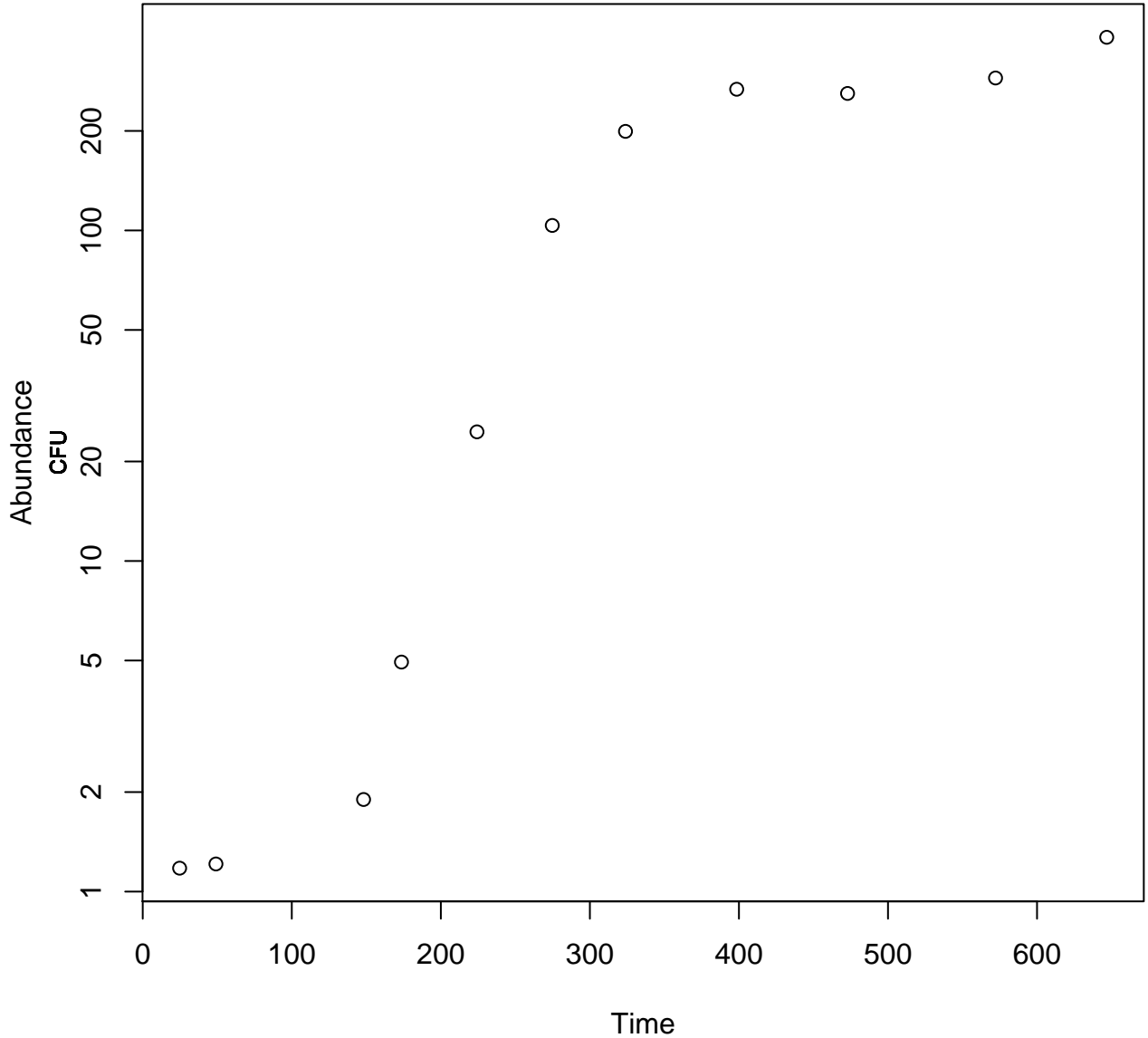
Pseudomonas spp. Raw Chicken Breast 20

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



Pseudomonas spp. Salted Chicken Breast 2

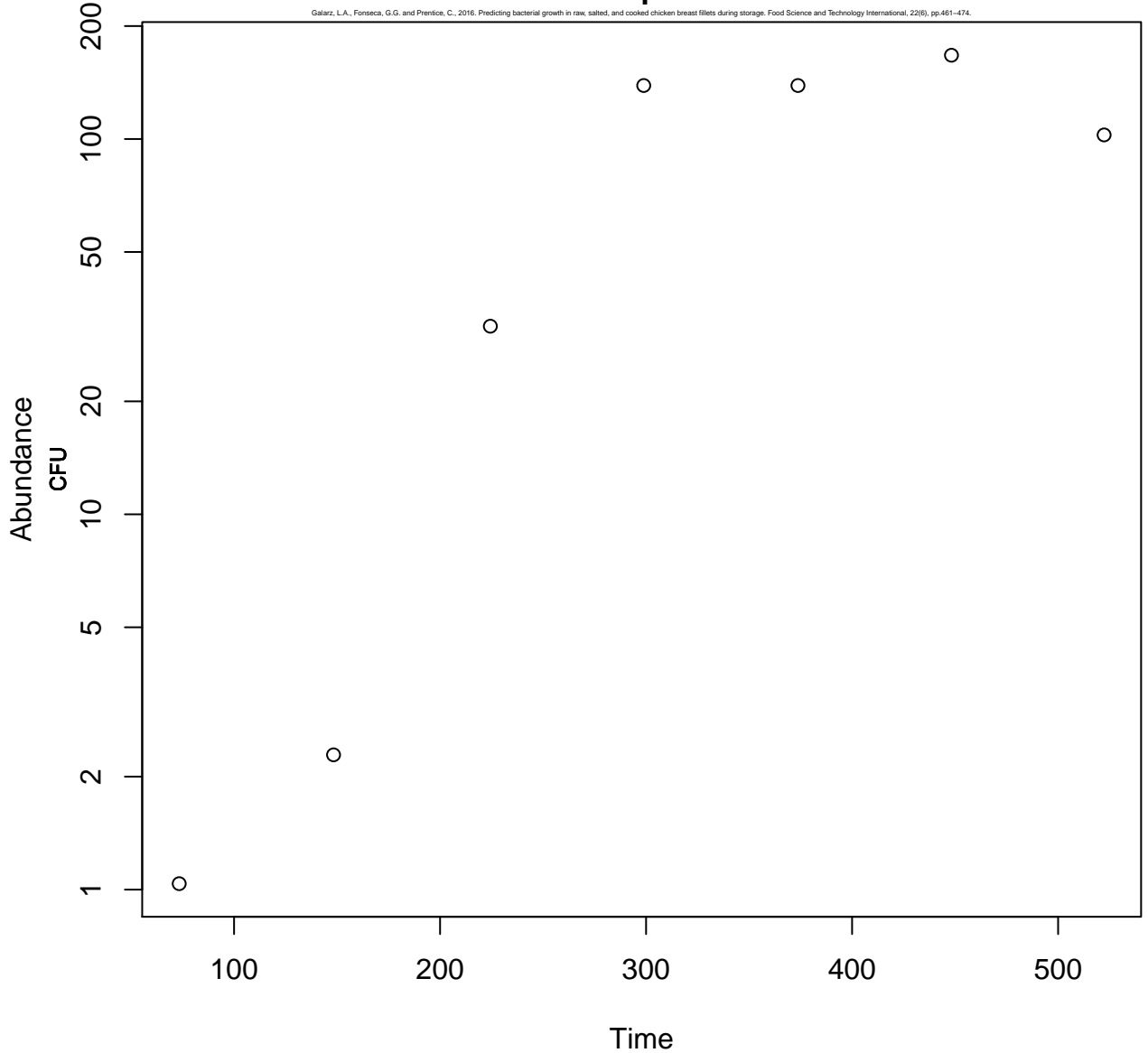
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Pseudomonas spp. Salted Chicken Breast

4

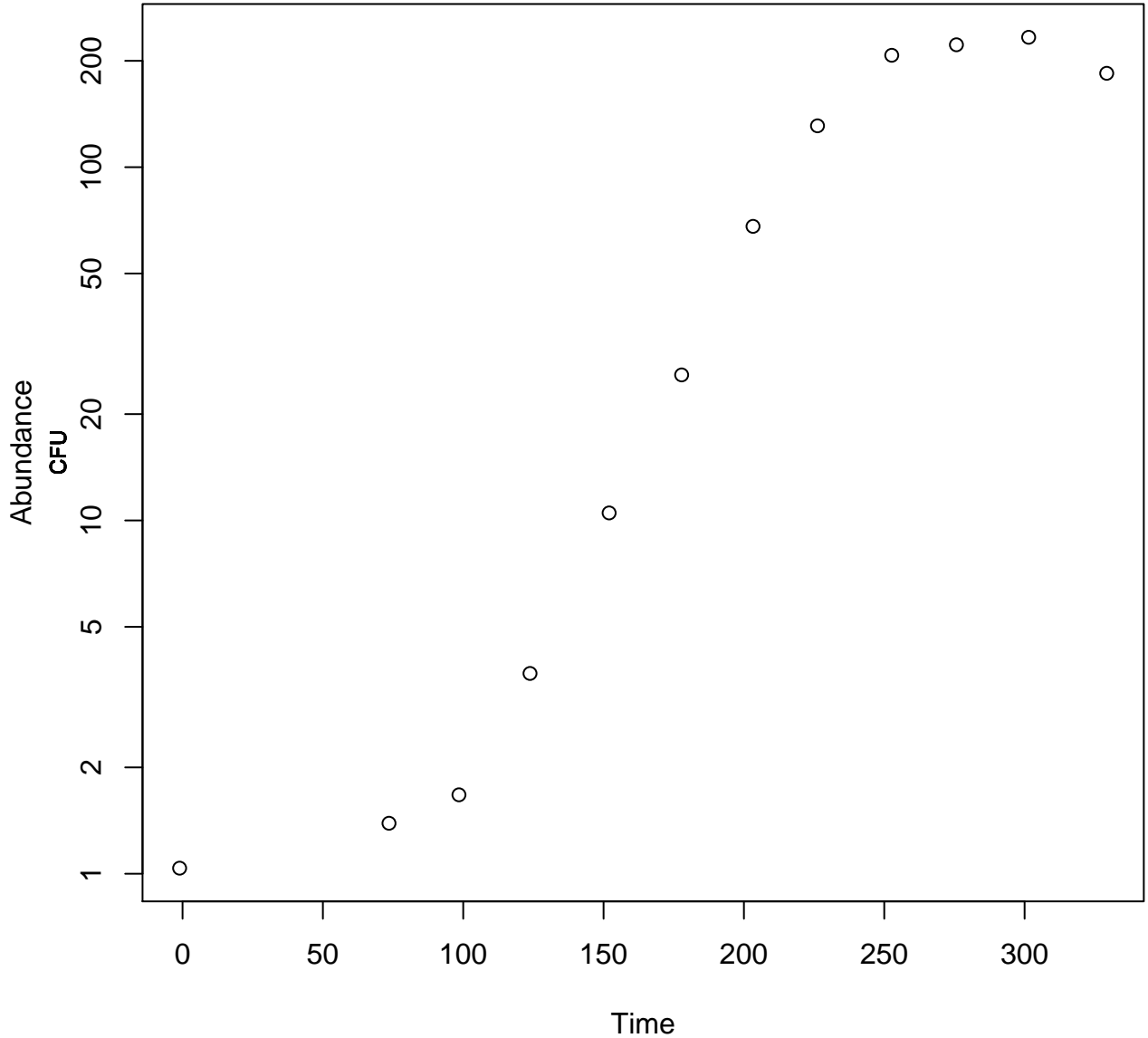
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Pseudomonas spp. Salted Chicken Breast

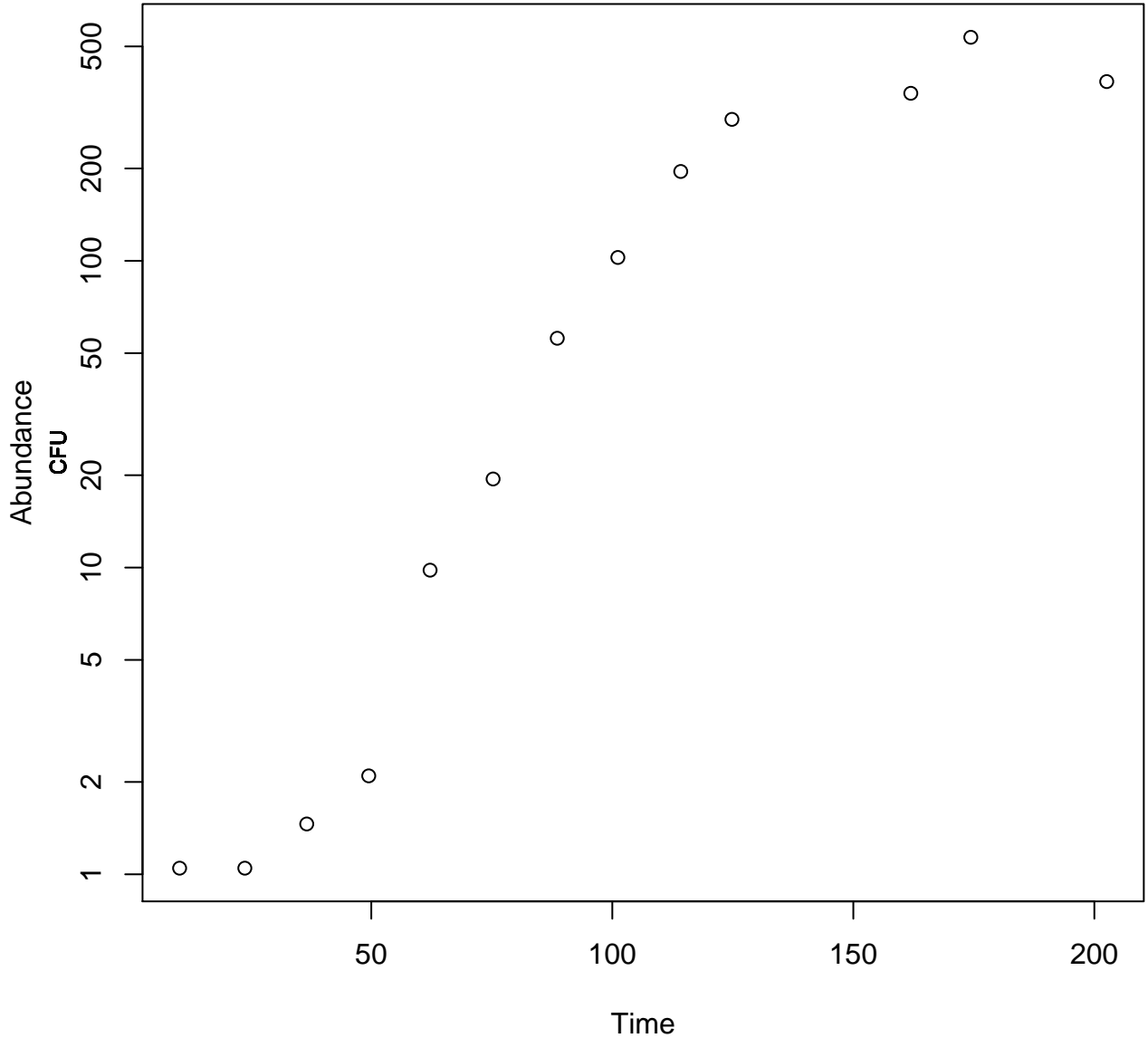
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



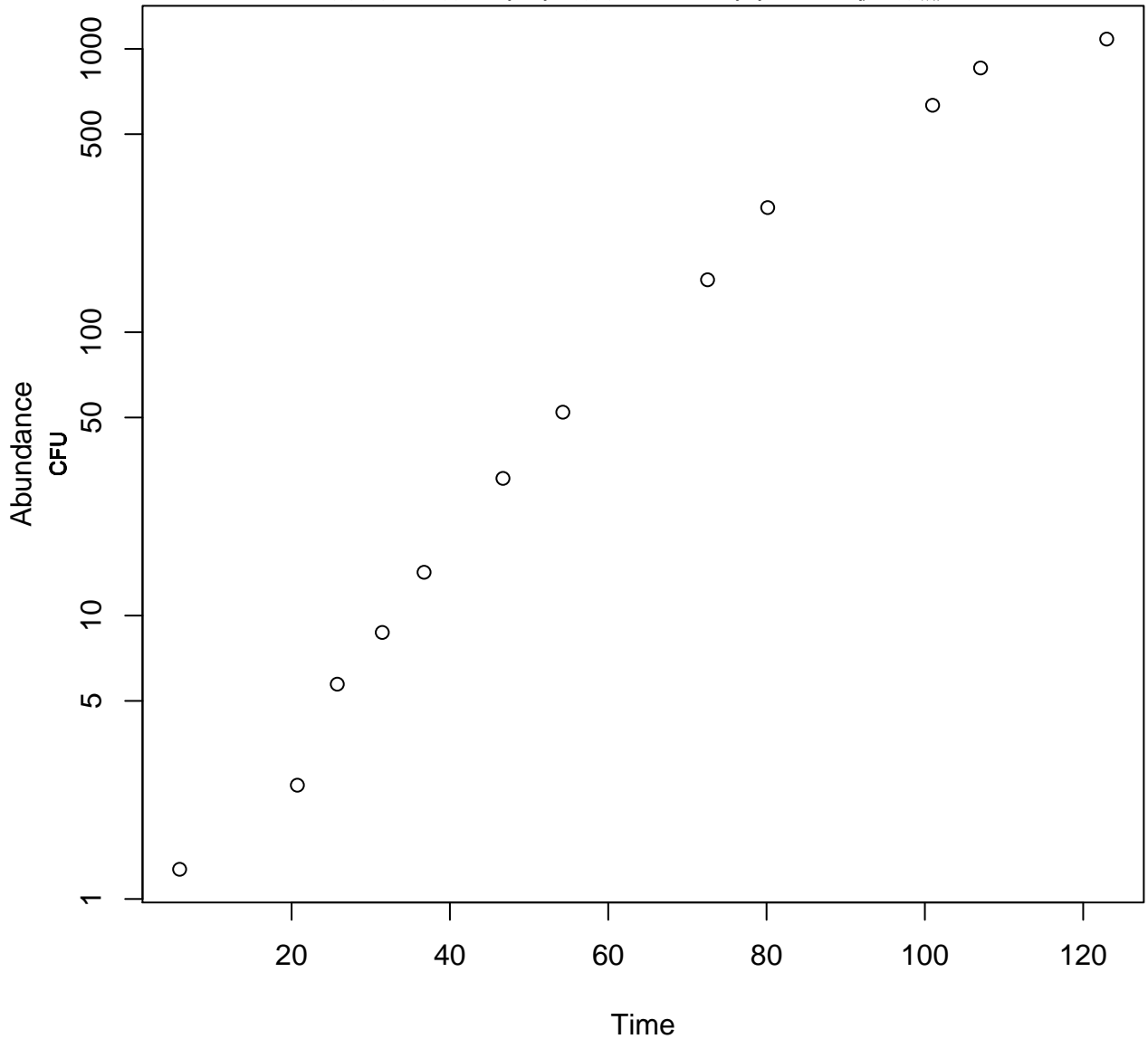
Pseudomonas spp. Salted Chicken Breast 10

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



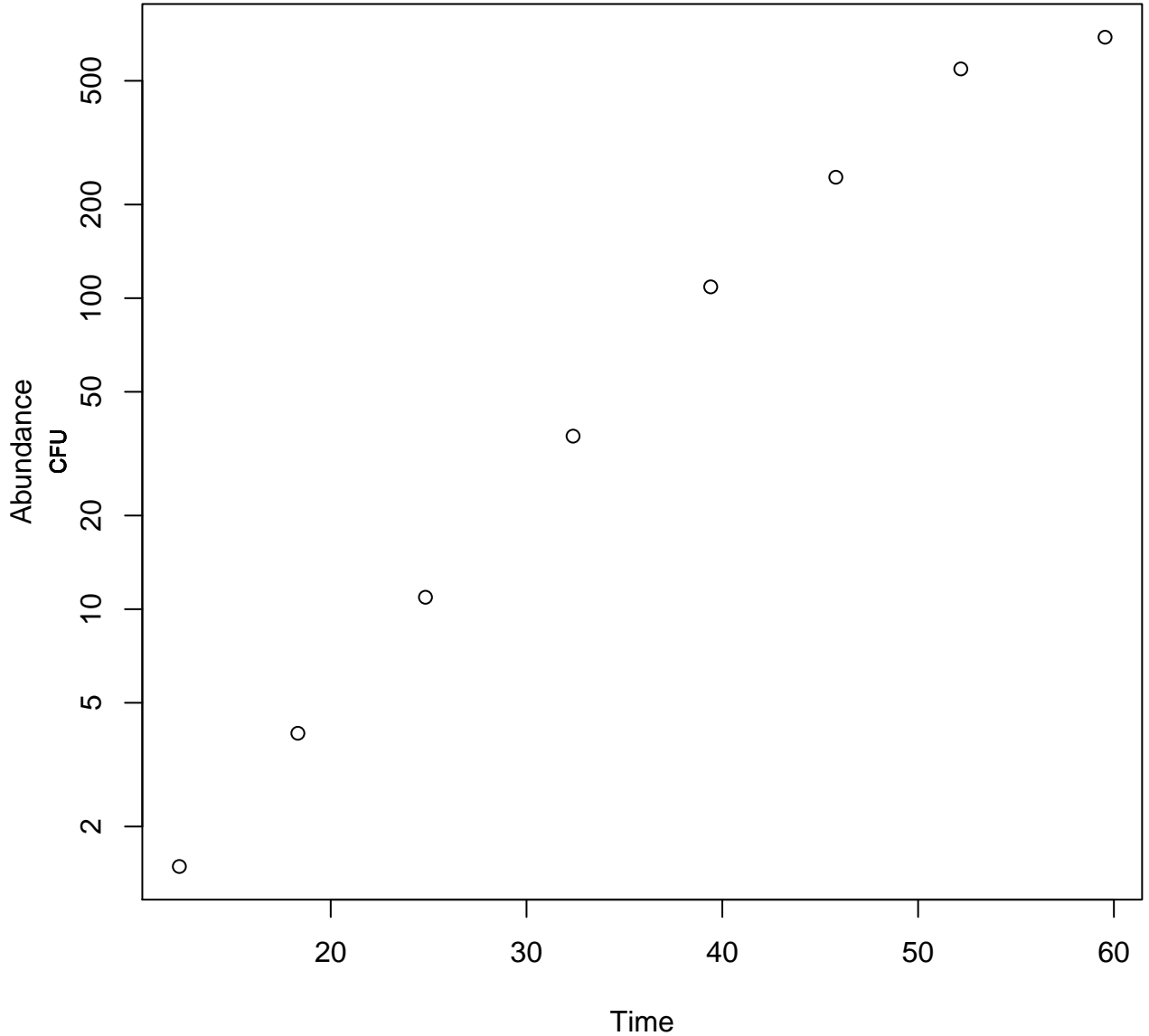
Pseudomonas spp. Salted Chicken Breast 15

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



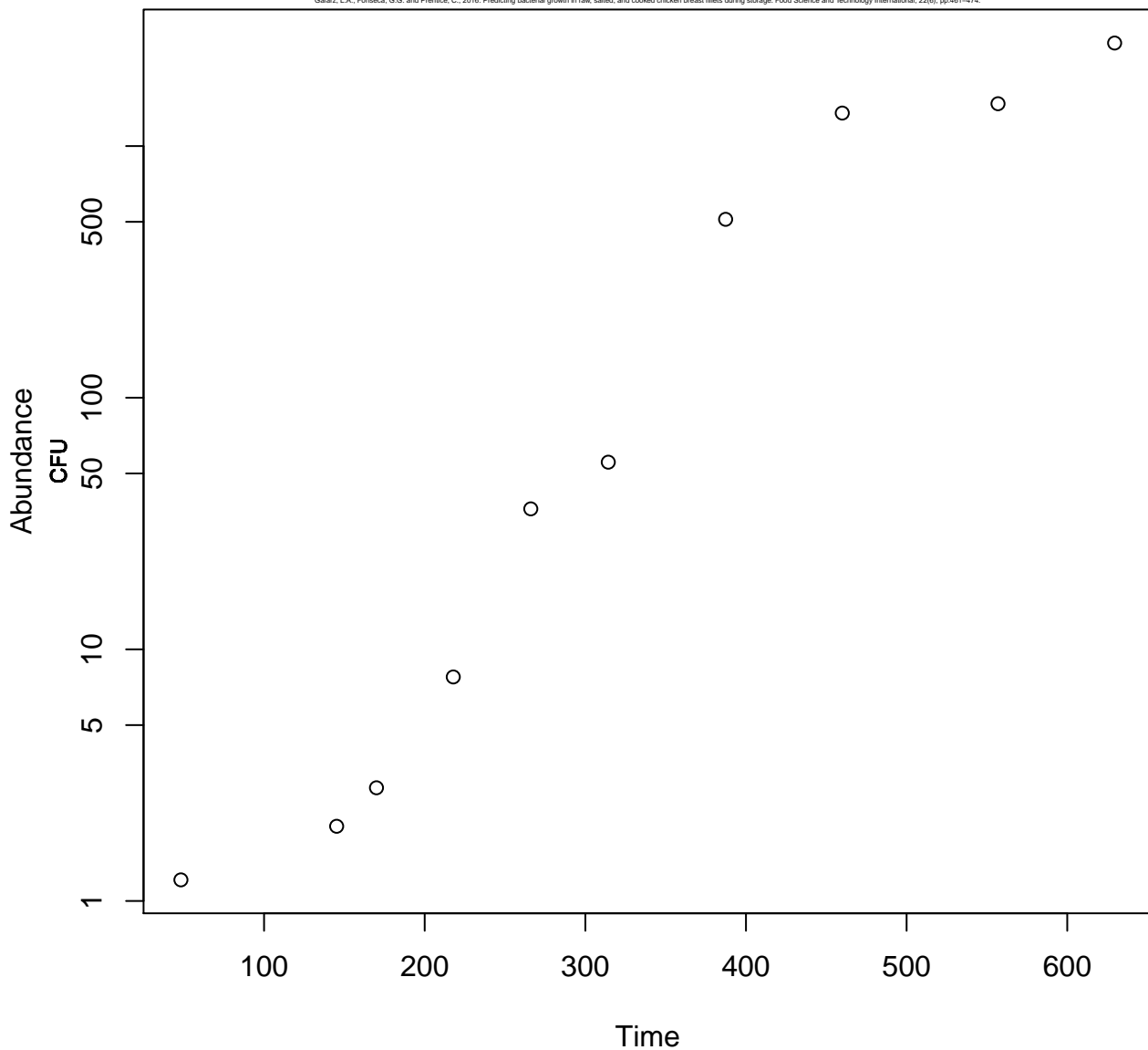
Pseudomonas spp. Salted Chicken Breast 20

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Pseudomonas spp. Cooked Chicken Breast 2

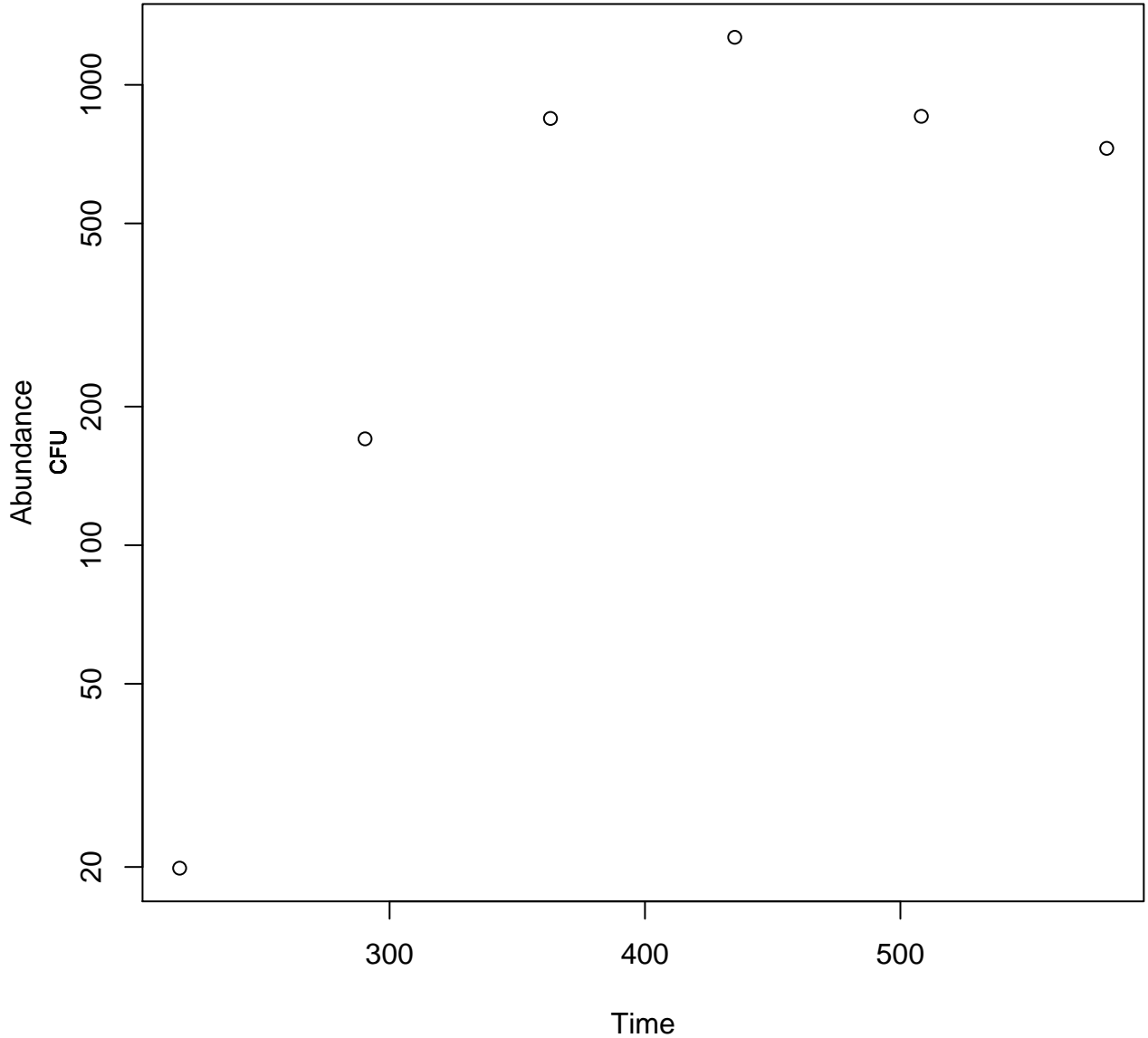
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Pseudomonas spp. Cooked Chicken Breast

4

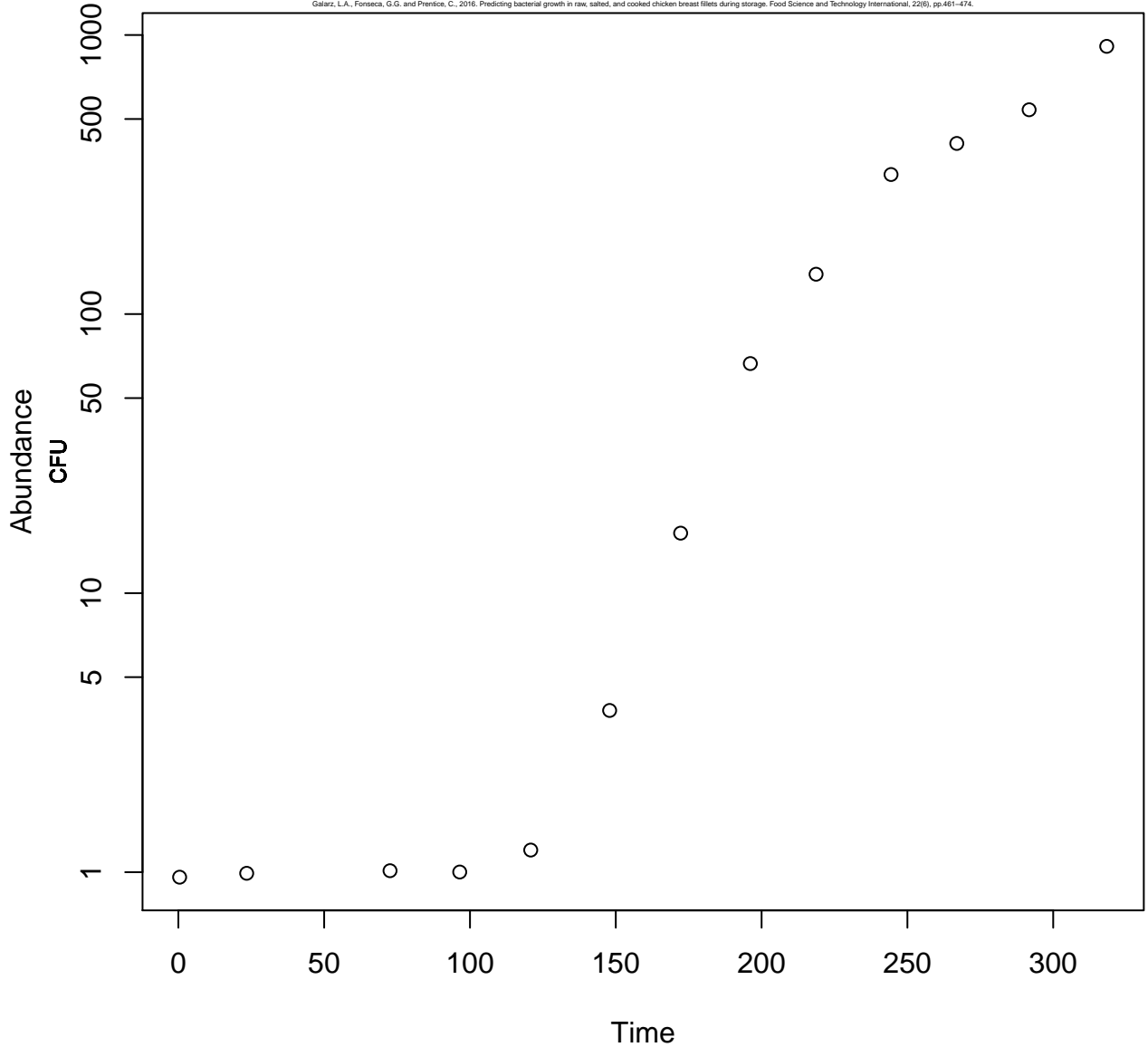
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Pseudomonas spp. Cooked Chicken Breast

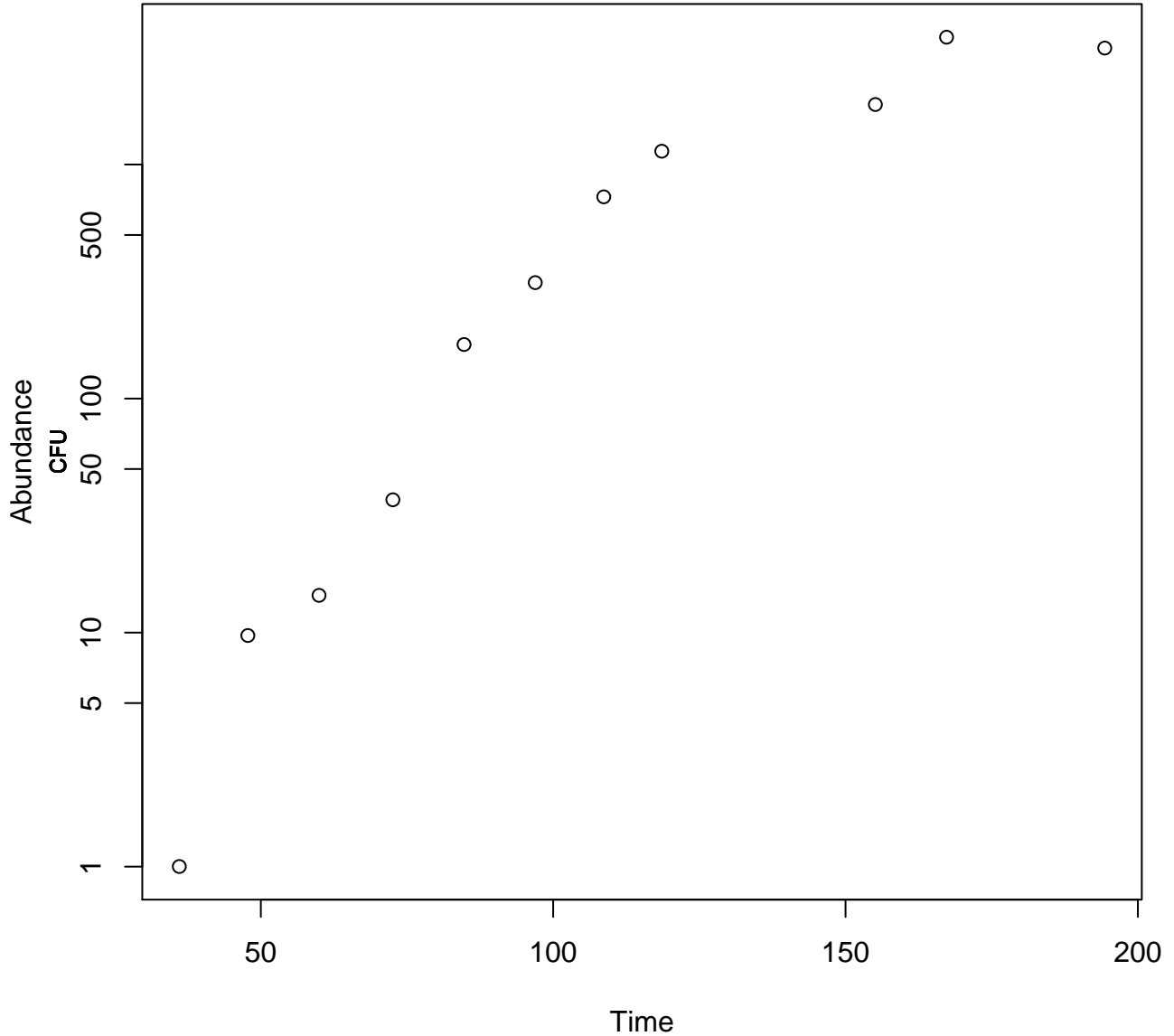
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



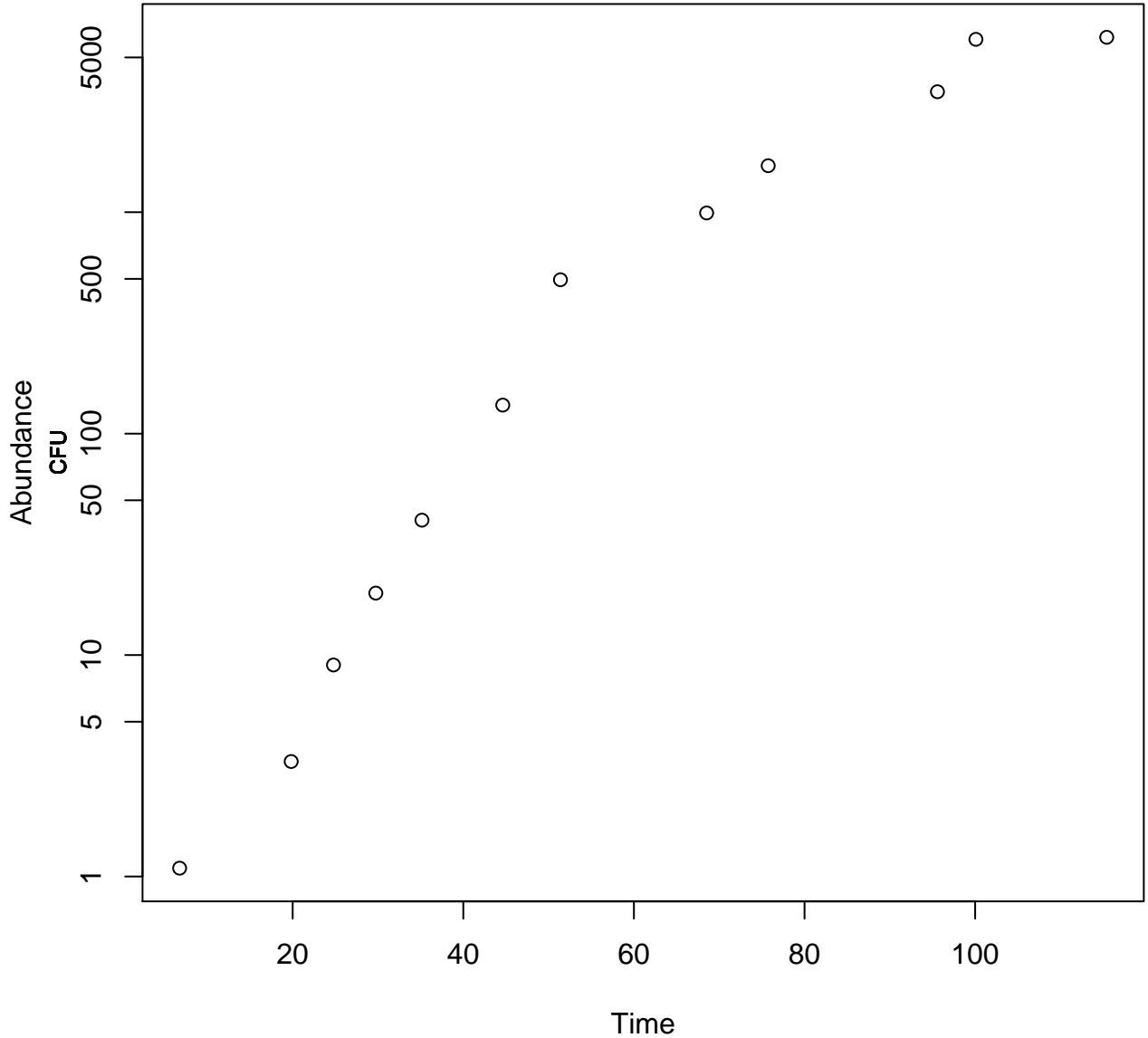
Pseudomonas spp. Cooked Chicken Breast 10

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



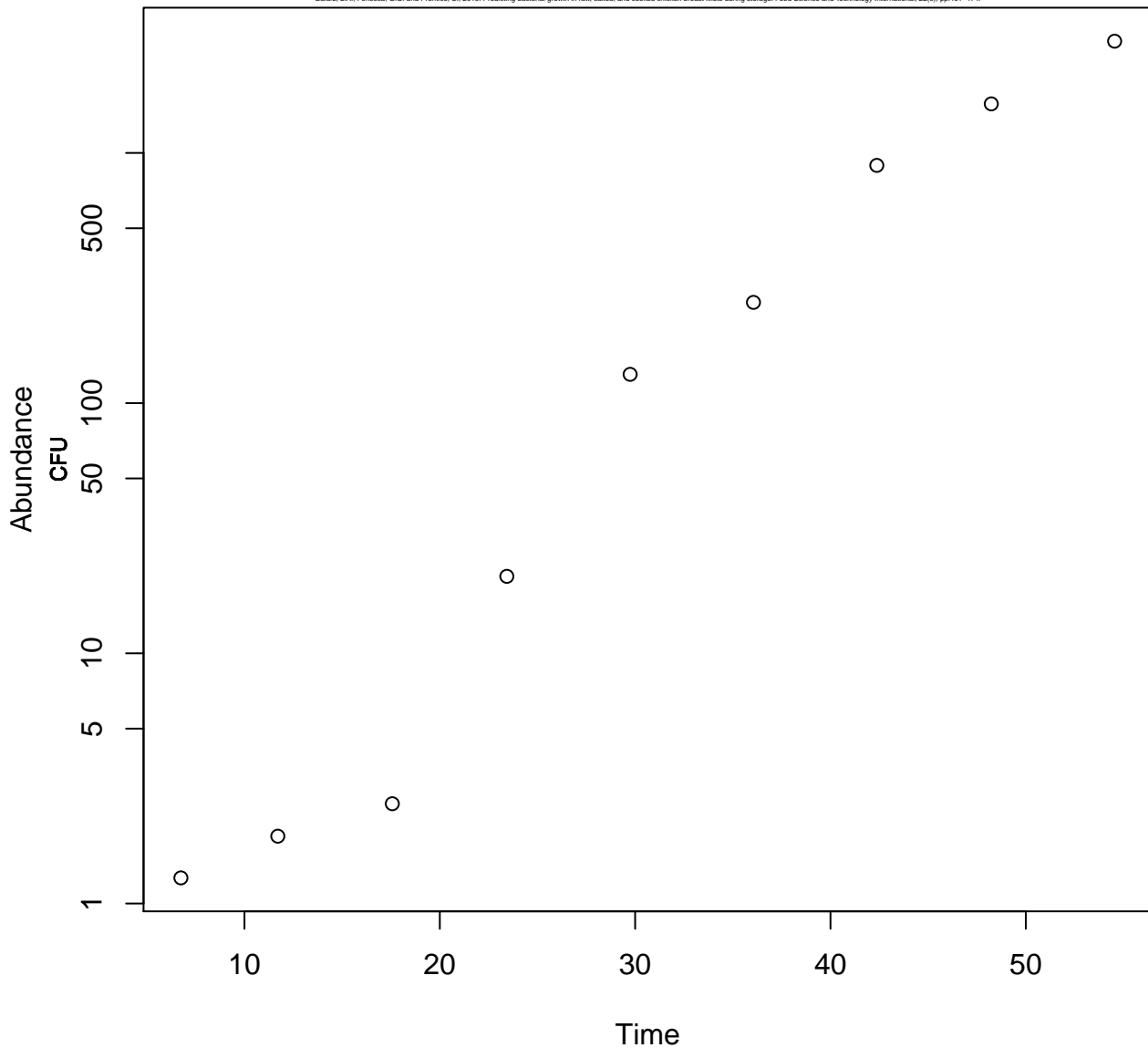
Pseudomonas spp. Cooked Chicken Breast 15

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Pseudomonas spp. Cooked Chicken Breast 20

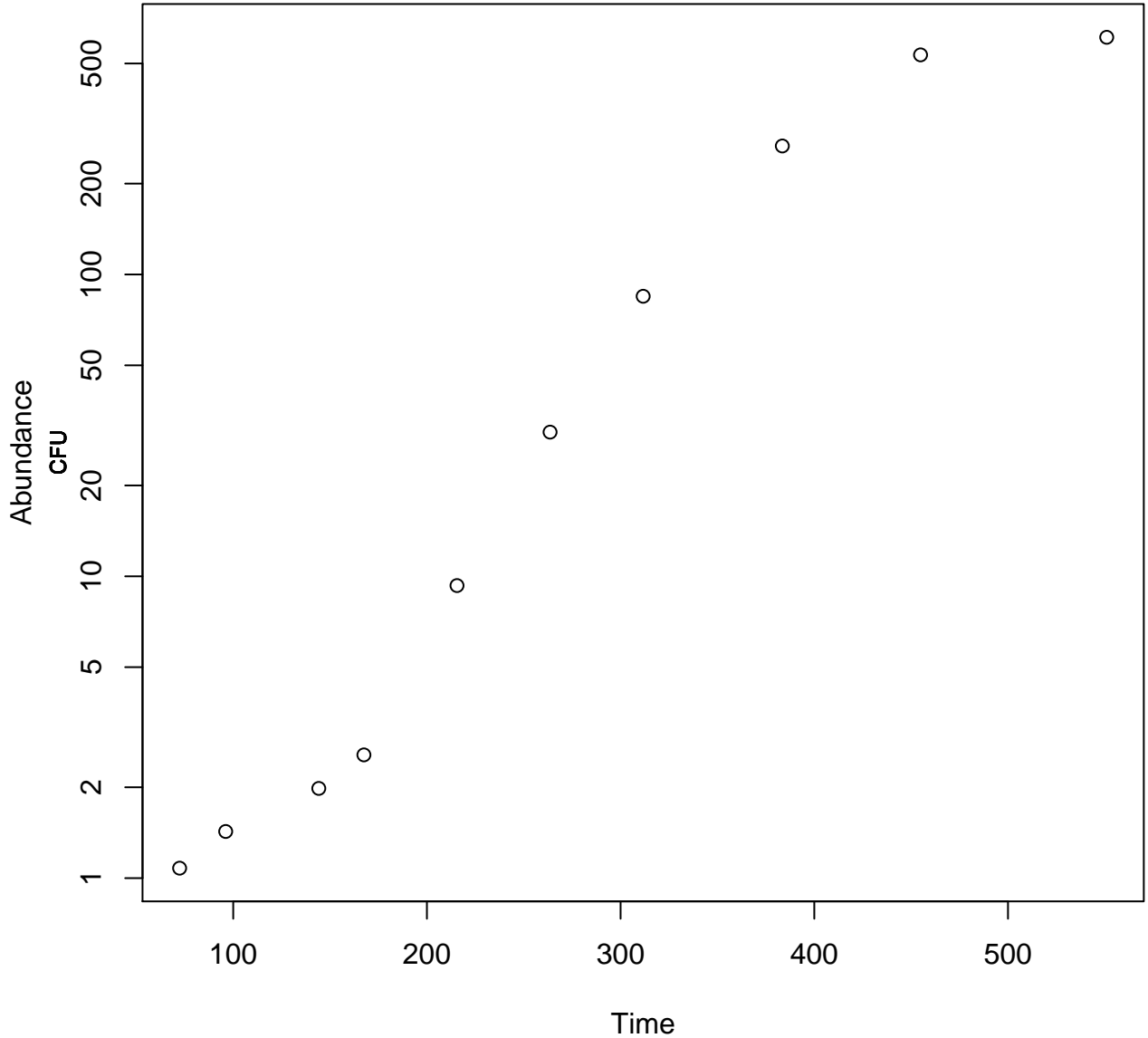
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Psychotropic. Raw Chicken Breast

2

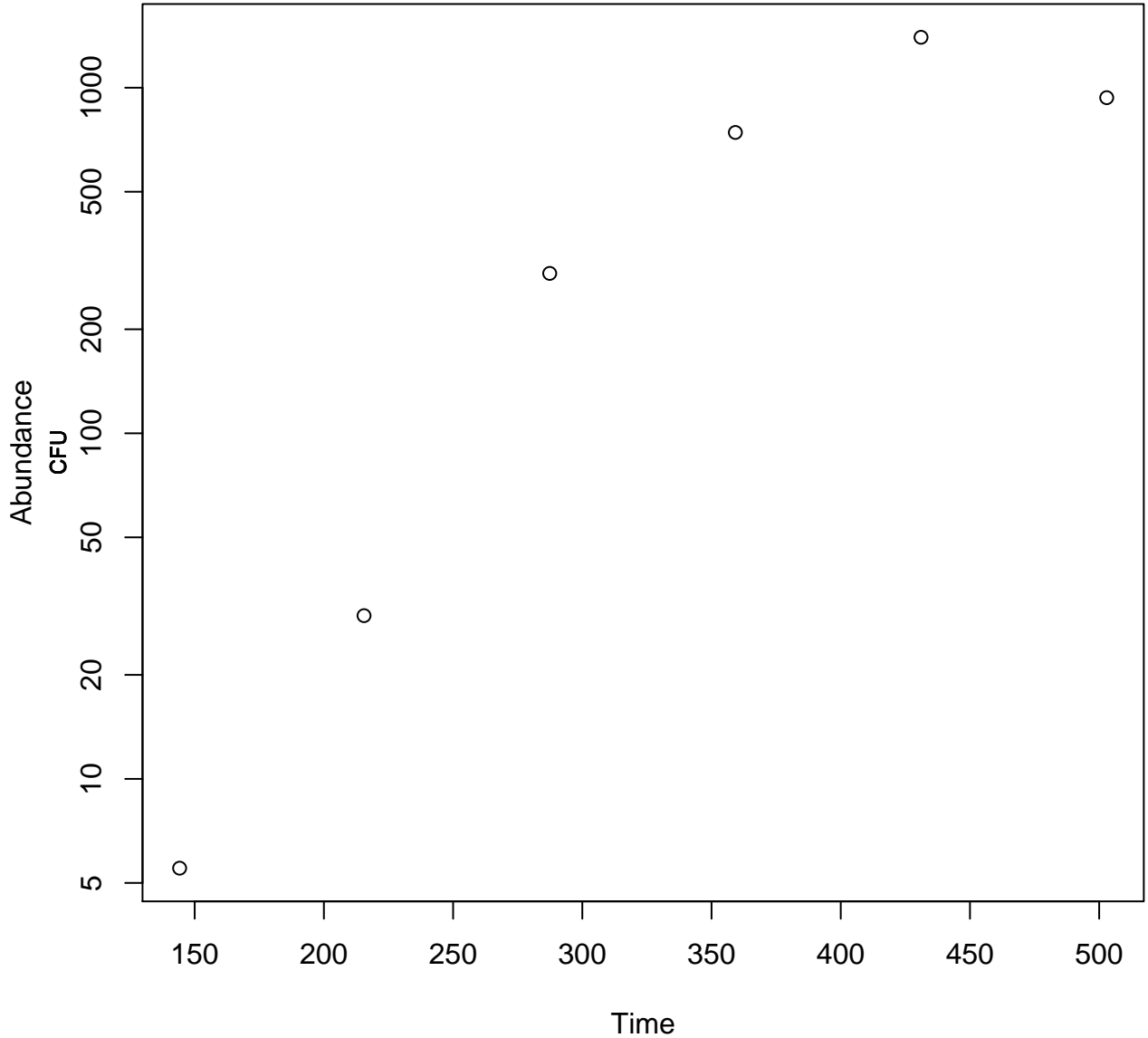
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Aerobic Psychotropic. Raw Chicken Breast

4

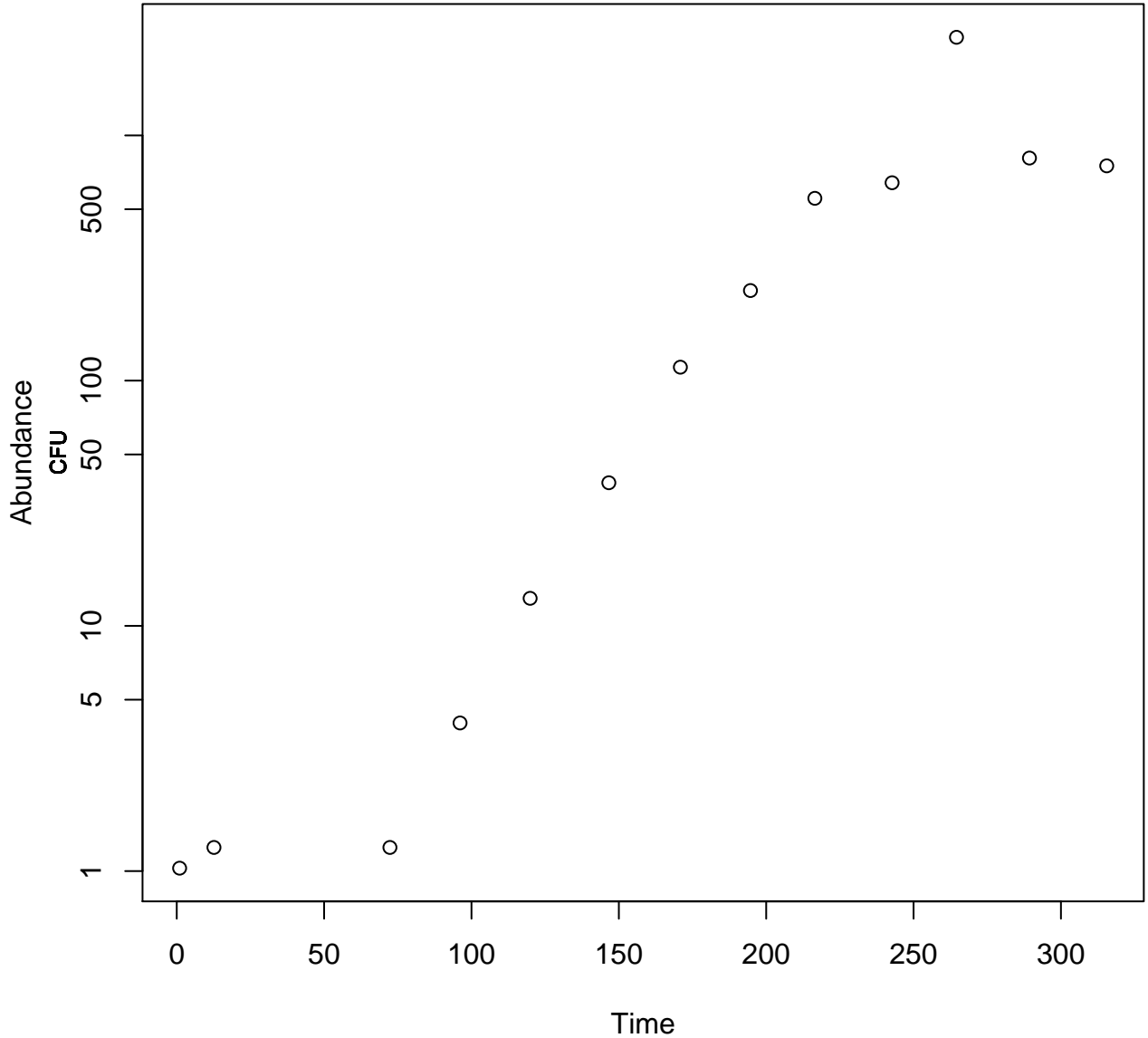
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Aerobic Psychotropic. Raw Chicken Breast

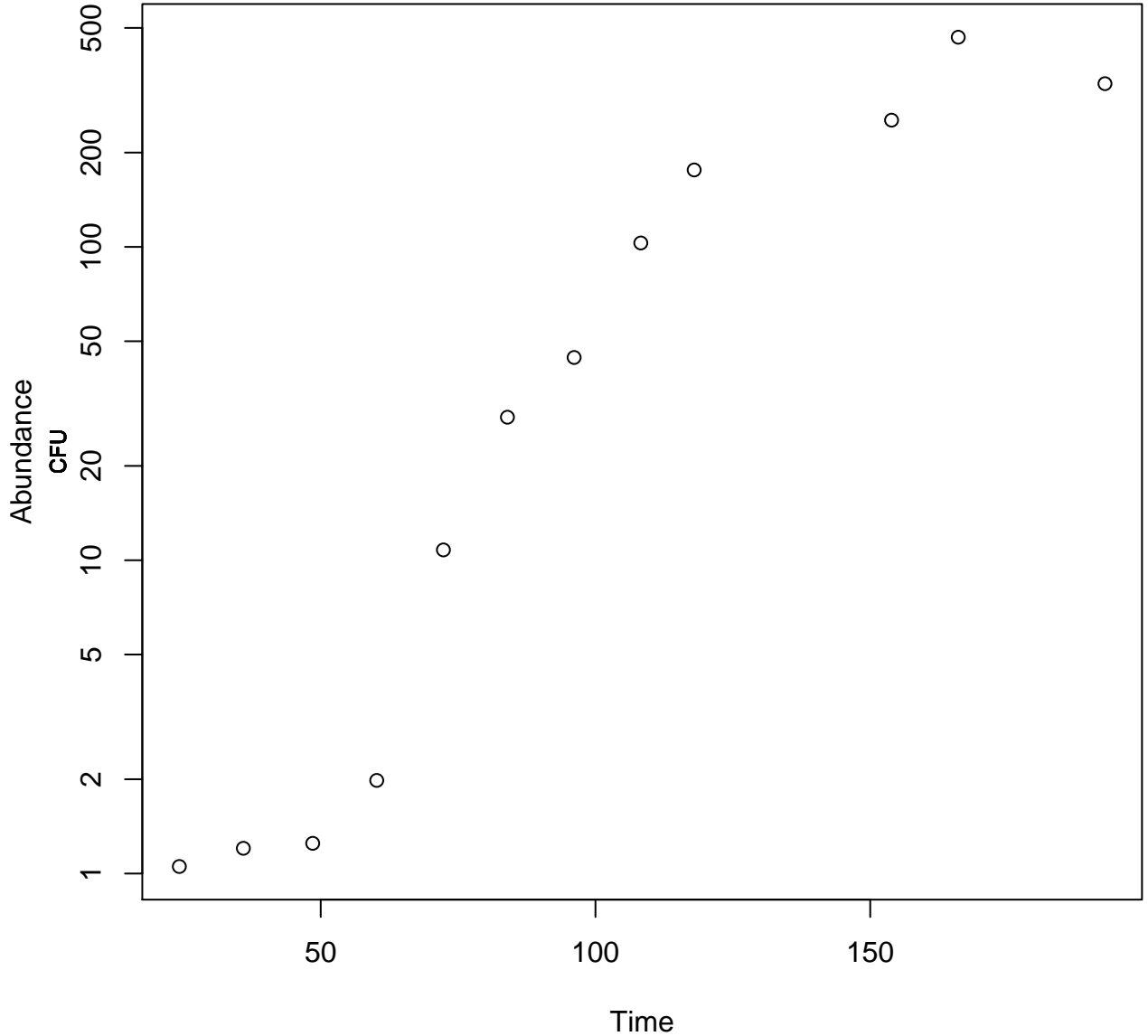
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



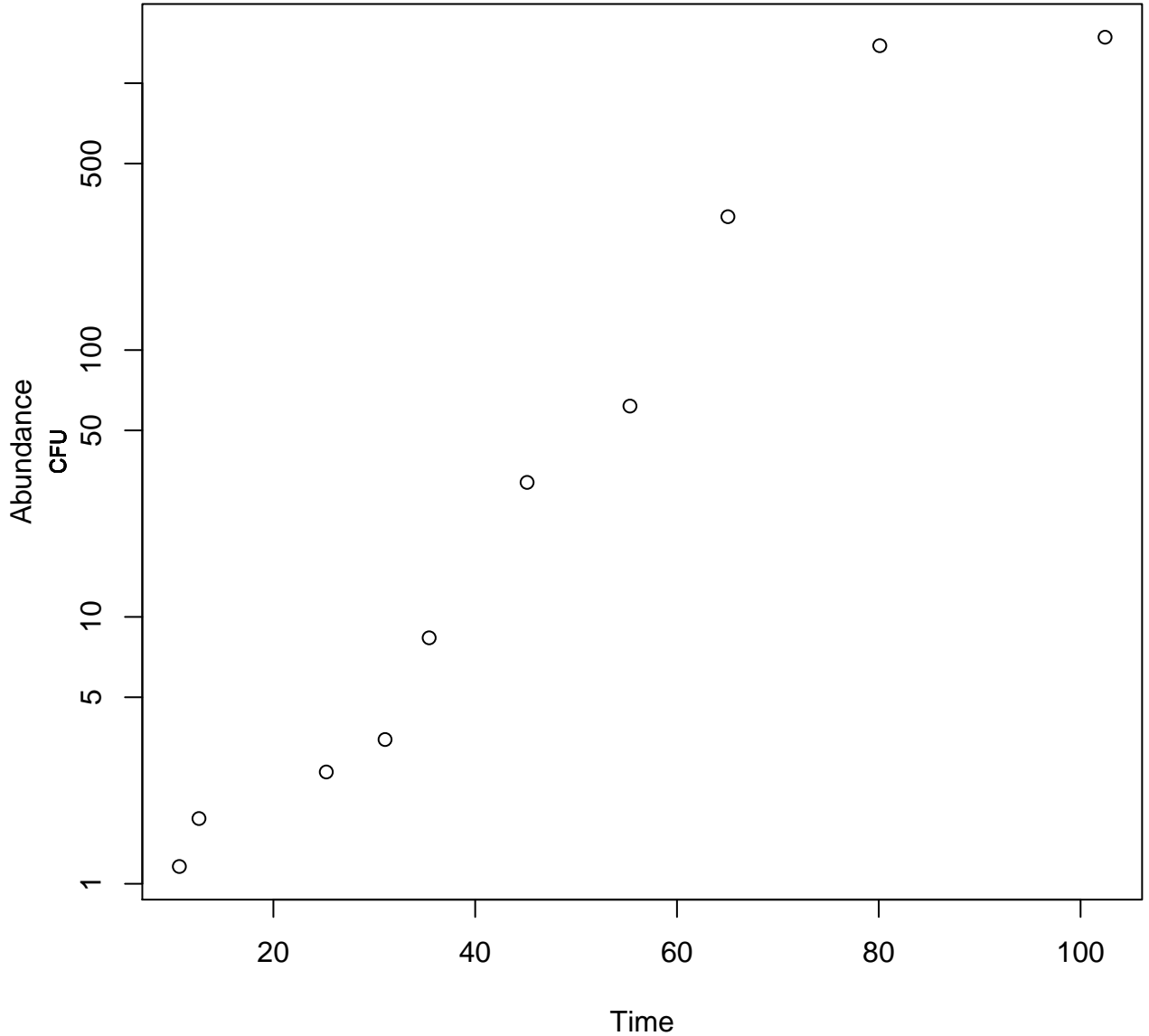
Aerobic Psychotropic. Raw Chicken Breast 10

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



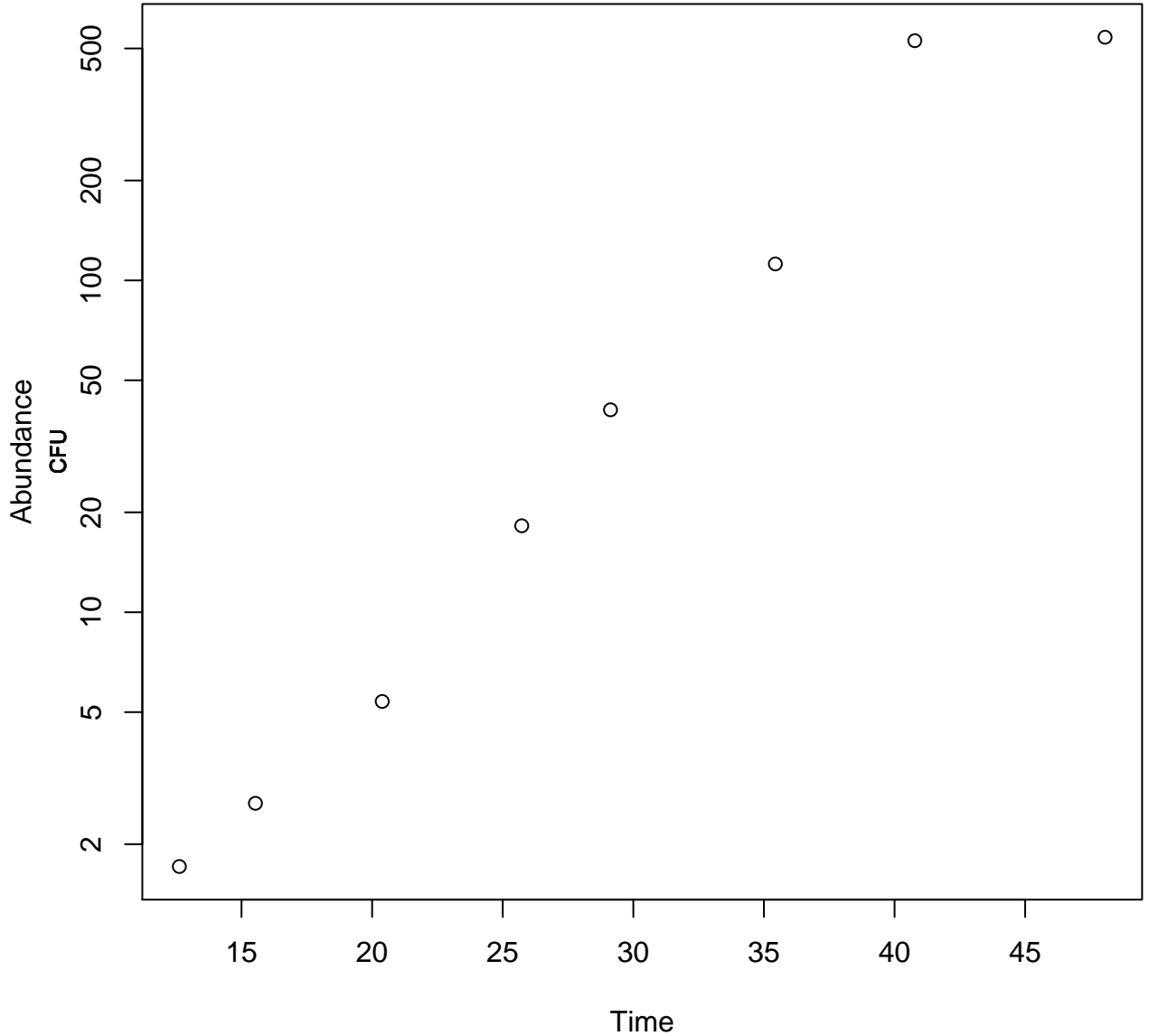
Aerobic Psychotropic. Raw Chicken Breast 15

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Psychotropic. Raw Chicken Breast 20

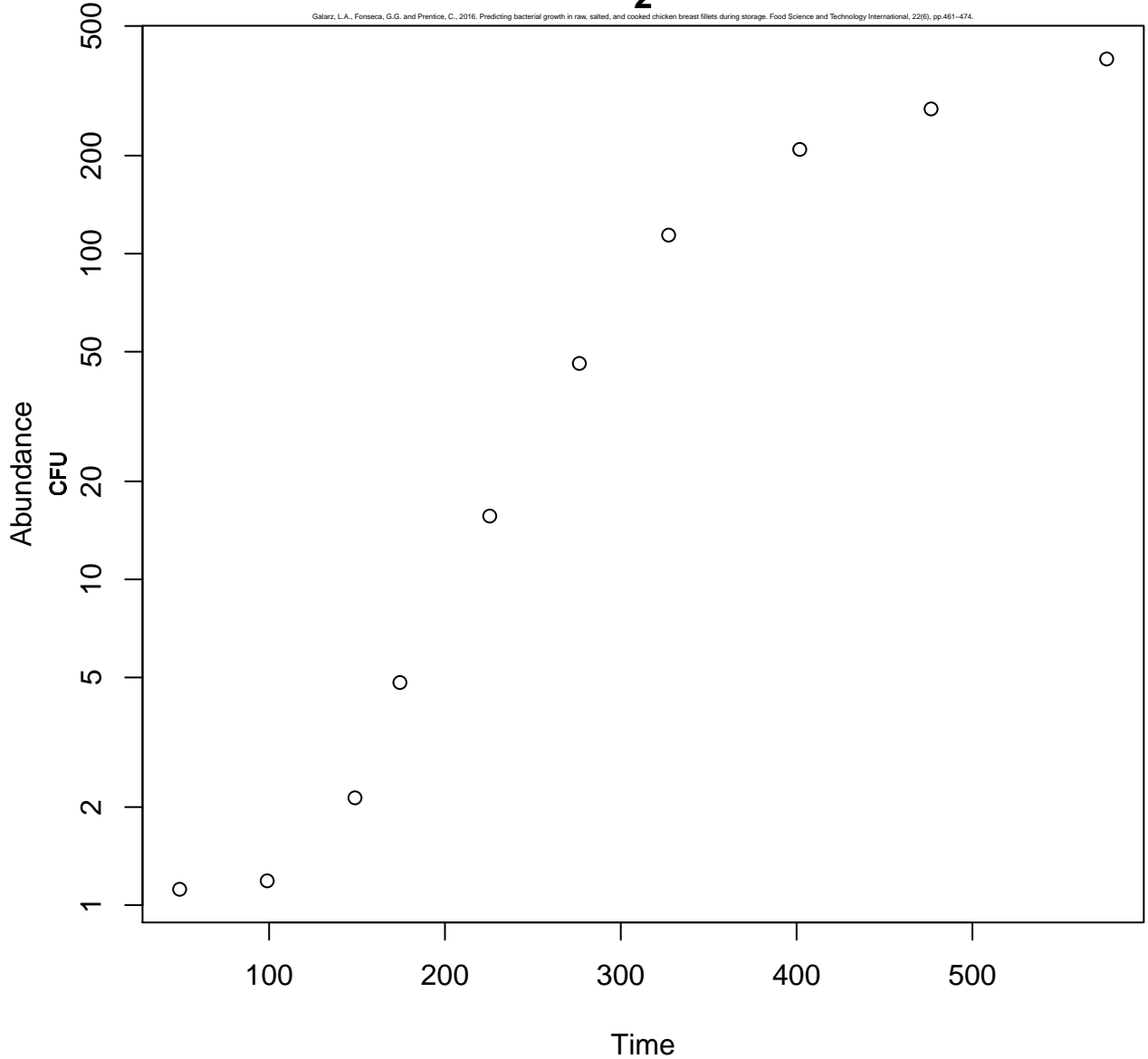
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Aerobic Psychotropic. Salted Chicken Breast

2

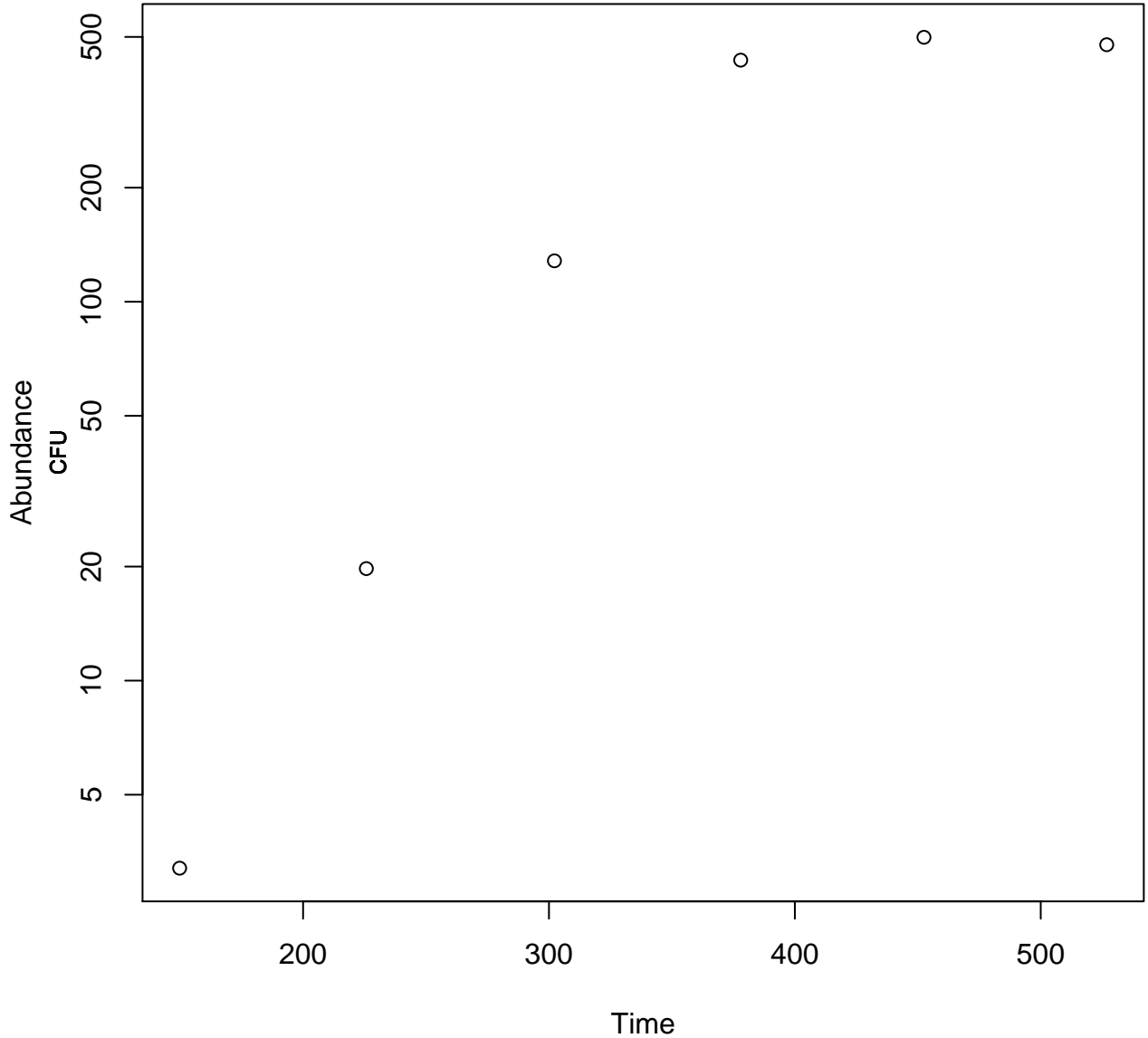
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Aerobic Psychotropic. Salted Chicken Breast

4

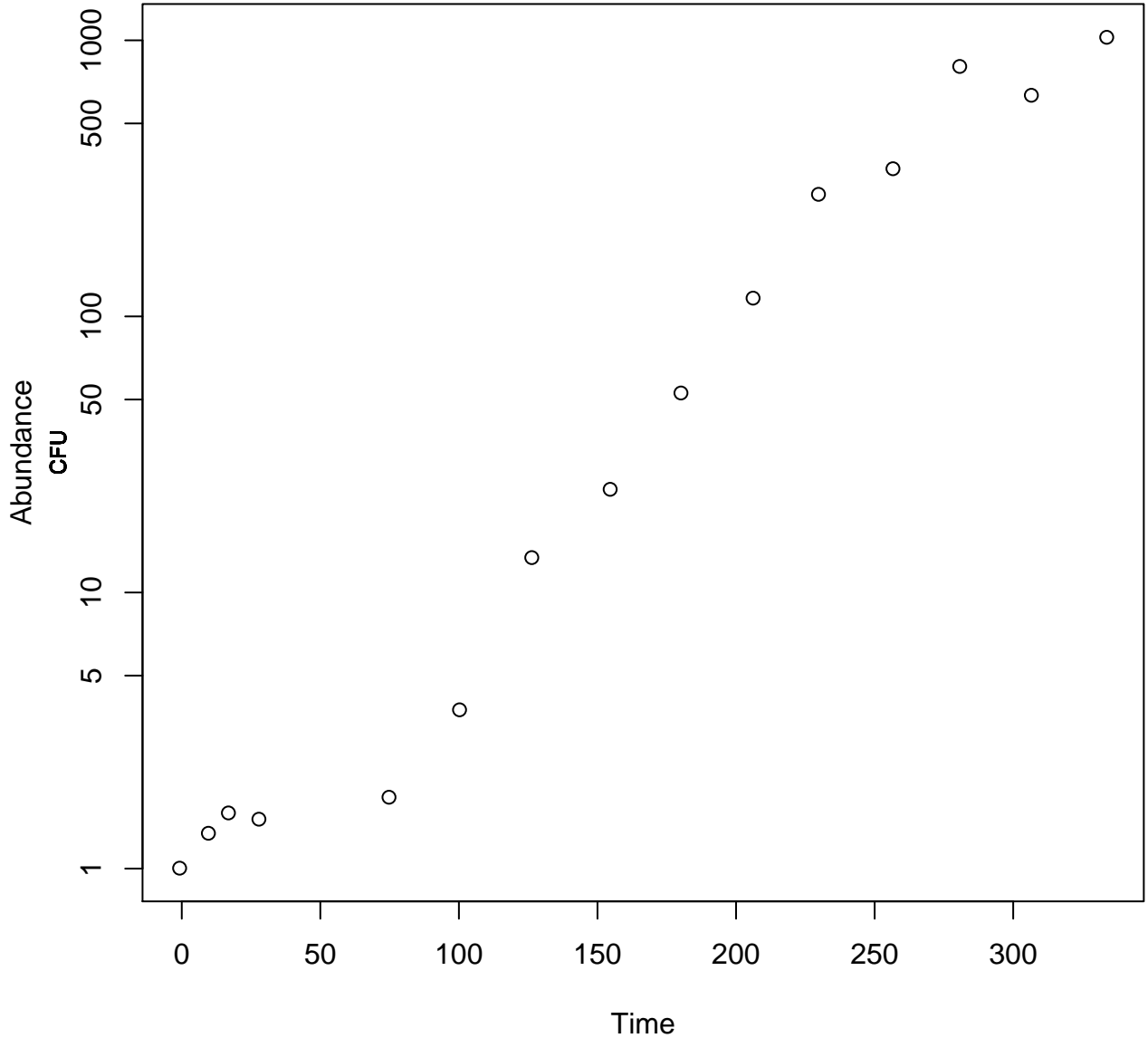
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Aerobic Psychotropic. Salted Chicken Breast

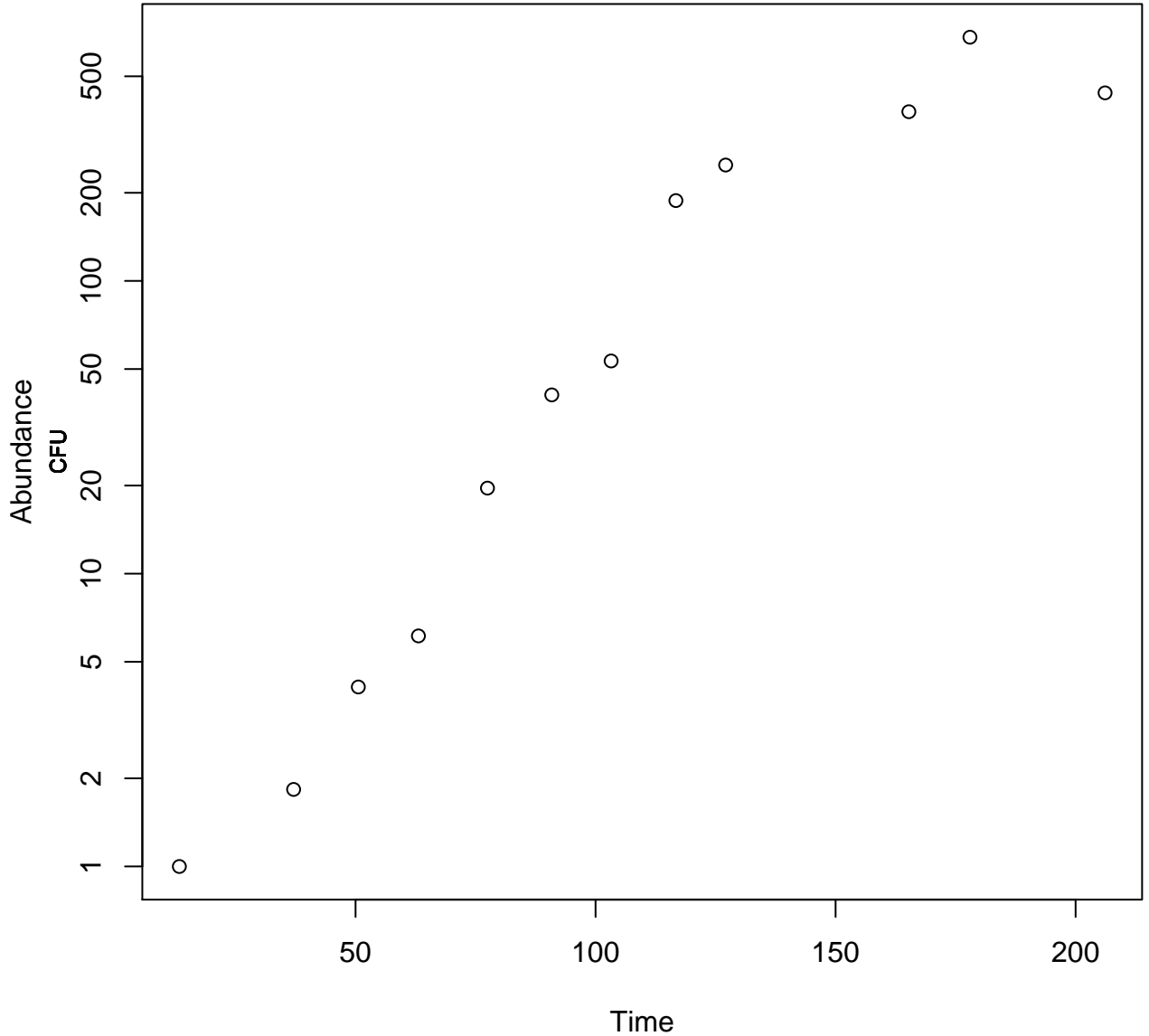
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Psychotropic. Salted Chicken Breast 10

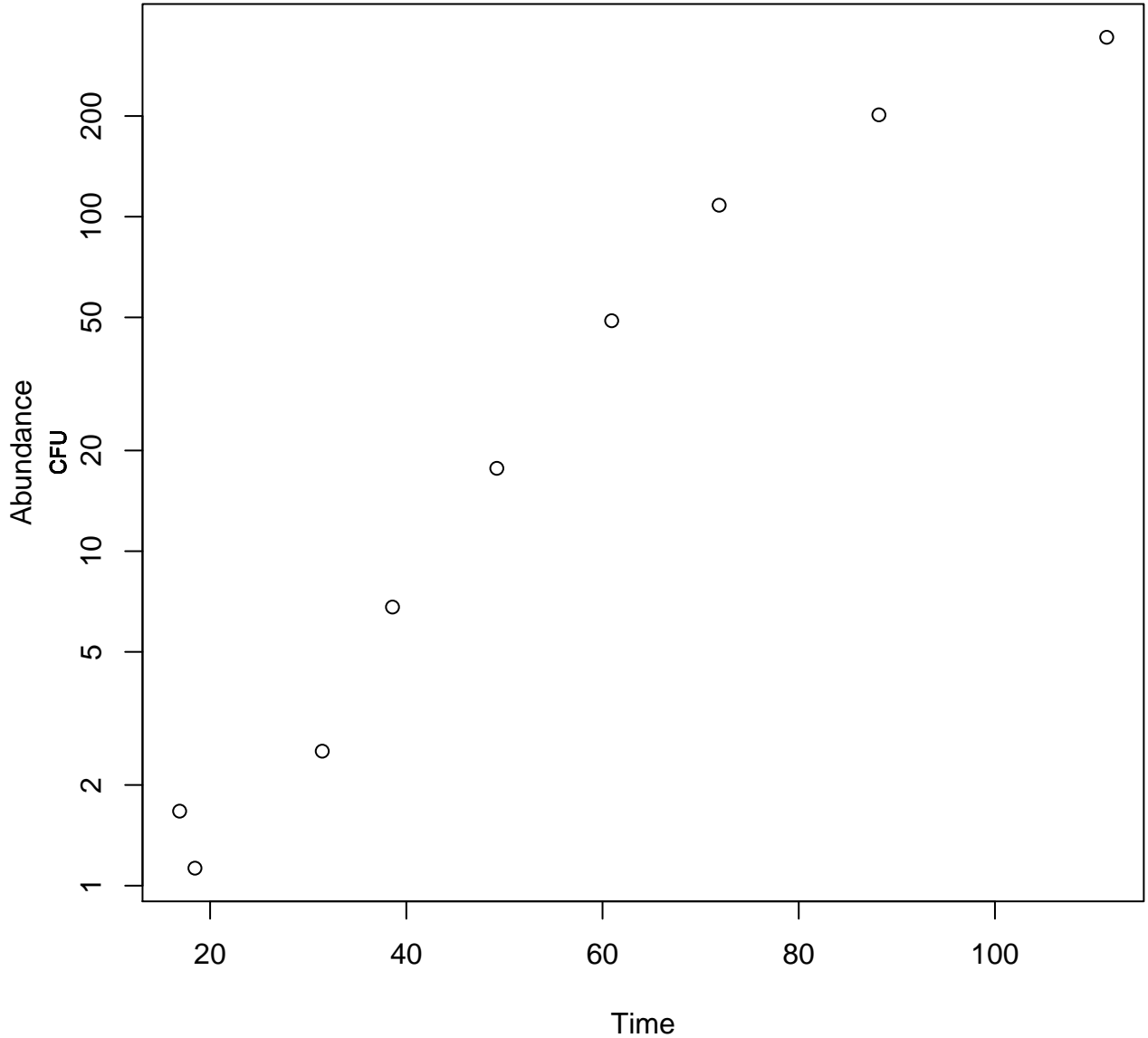
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Aerobic Psychotropic. Salted Chicken Breast

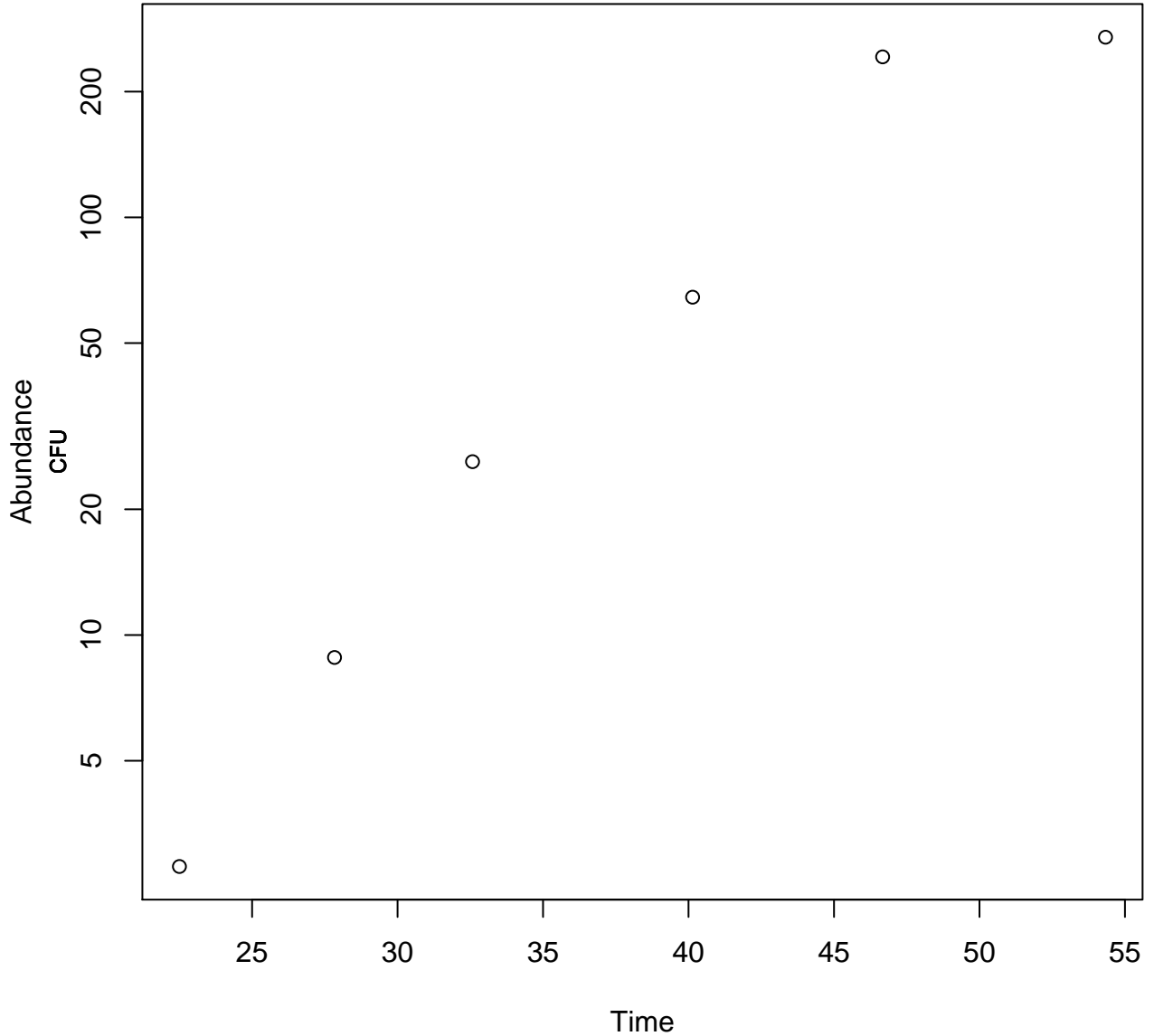
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Psychotropic. Salted Chicken Breast 20

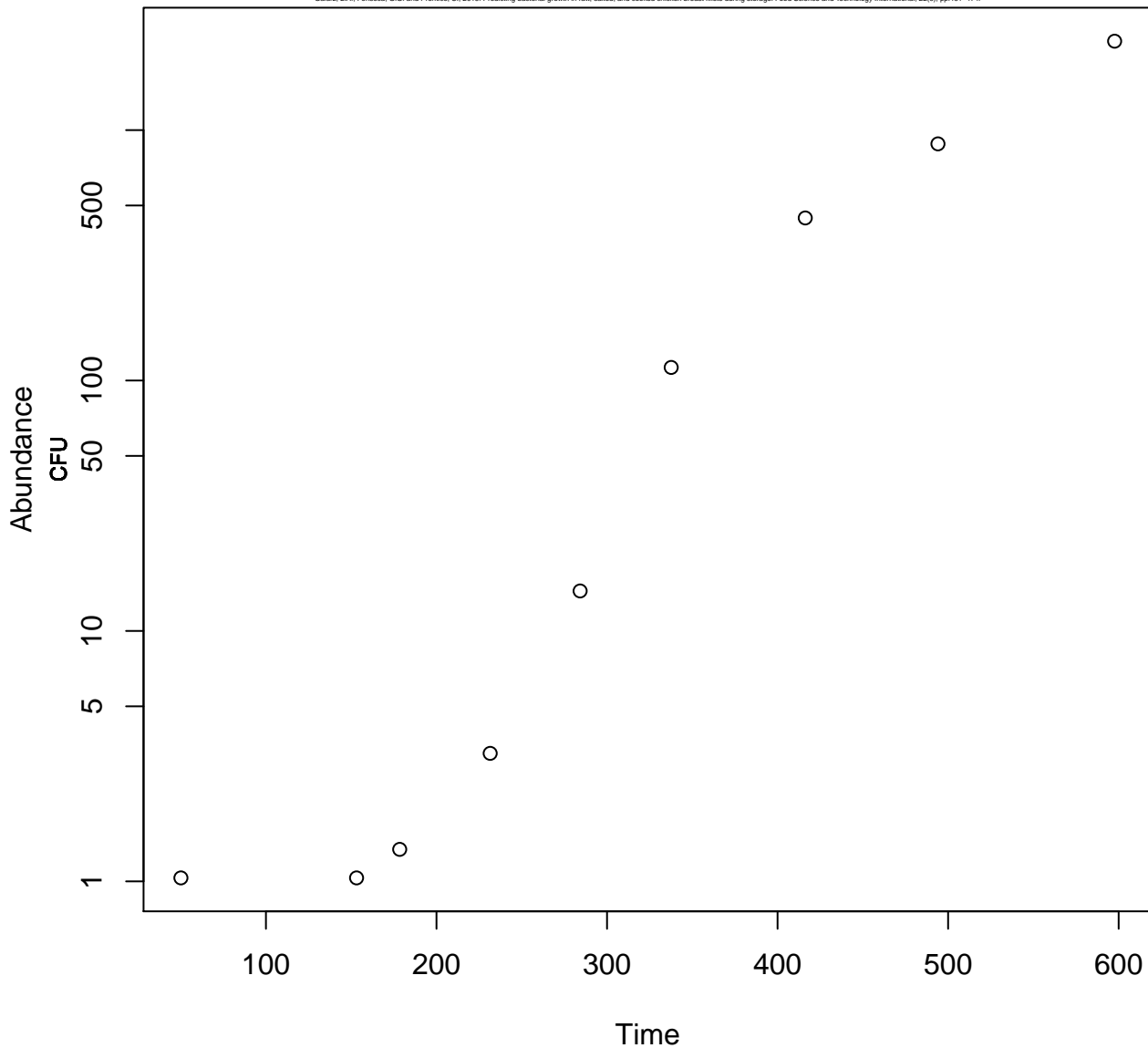
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



**Aerobic Psychotropic.
Cooked Chicken Breast**

2

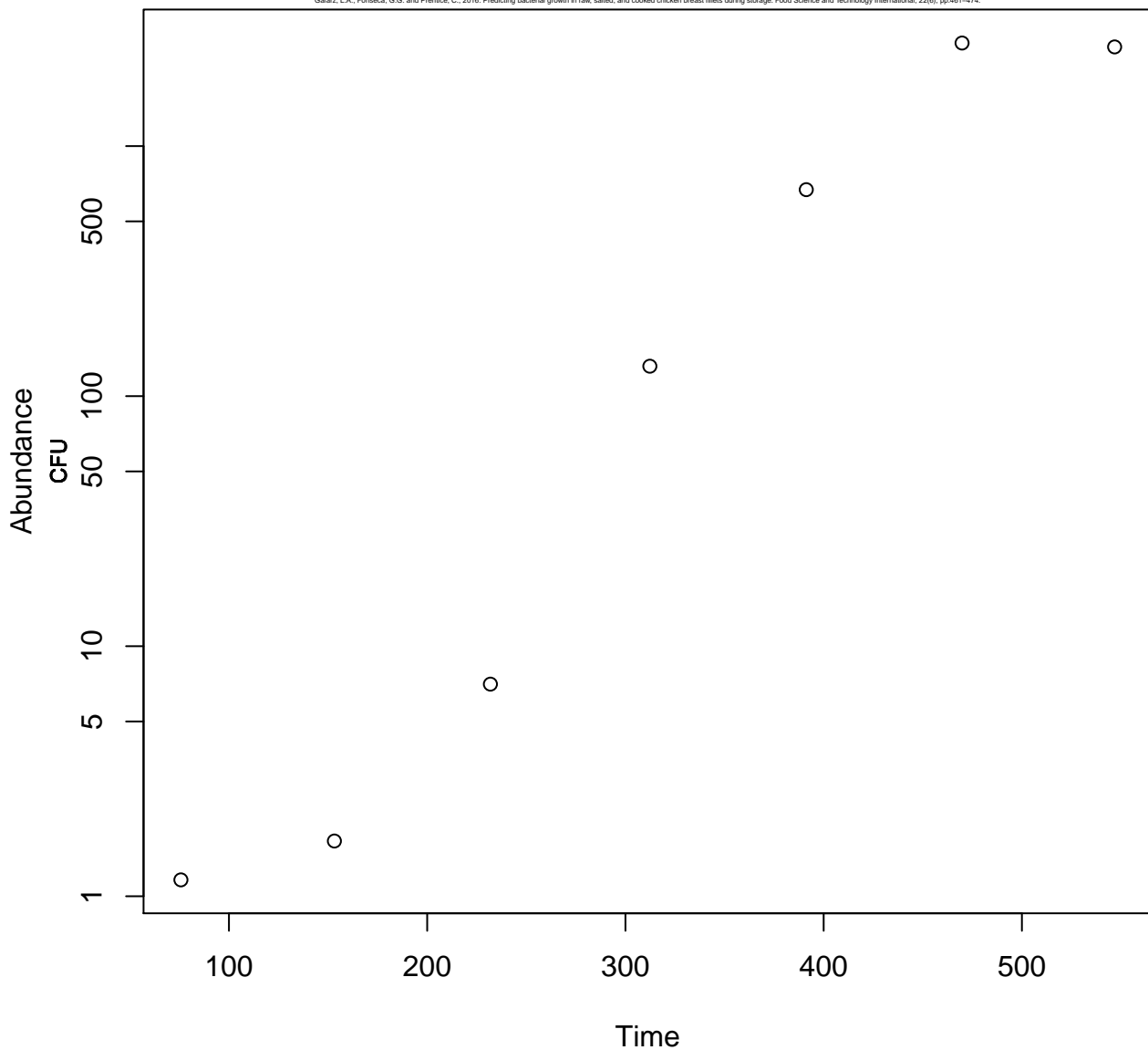
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



**Aerobic Psychotropic.
Cooked Chicken Breast**

4

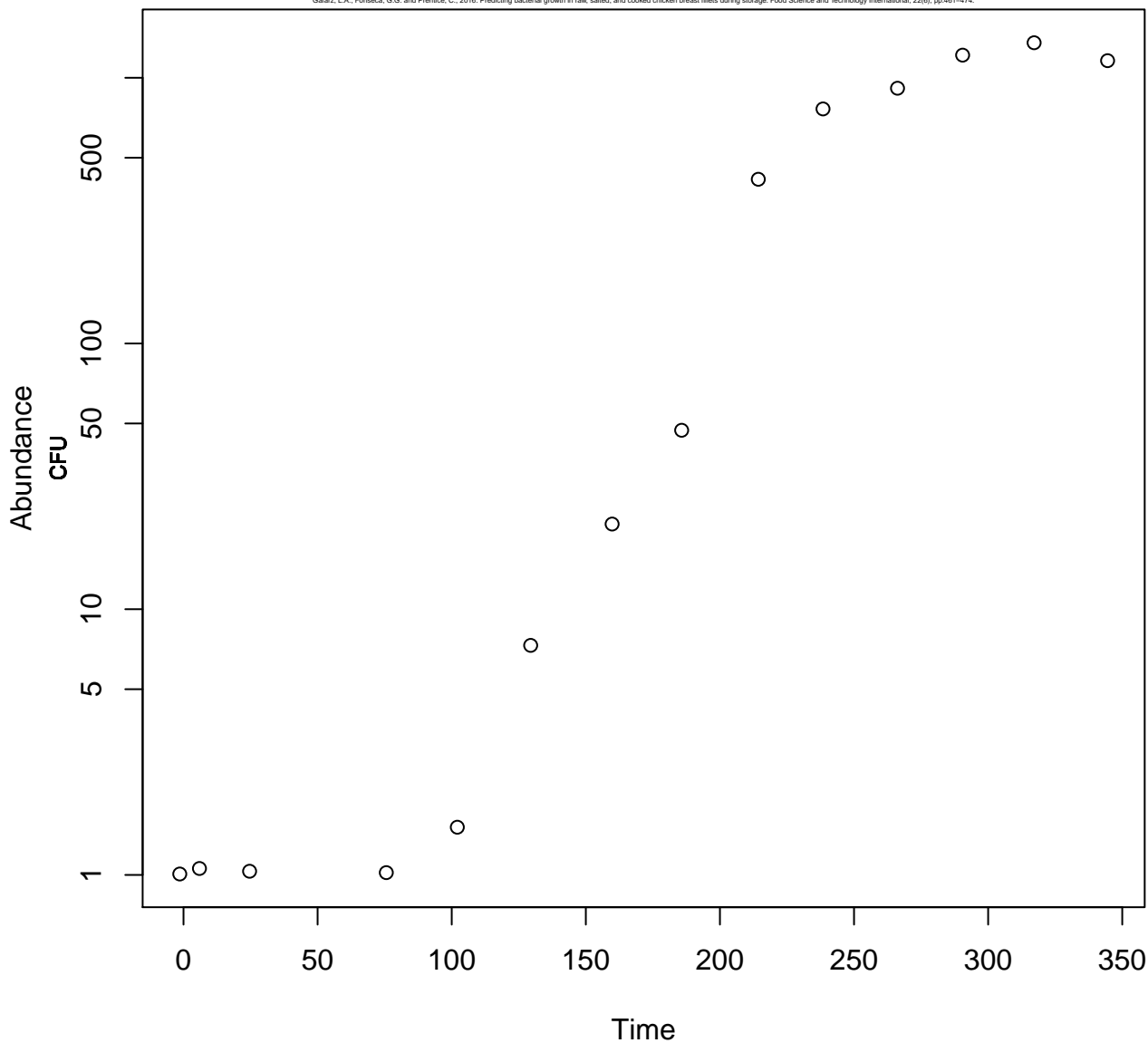
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



**Aerobic Psychotropic.
Cooked Chicken Breast**

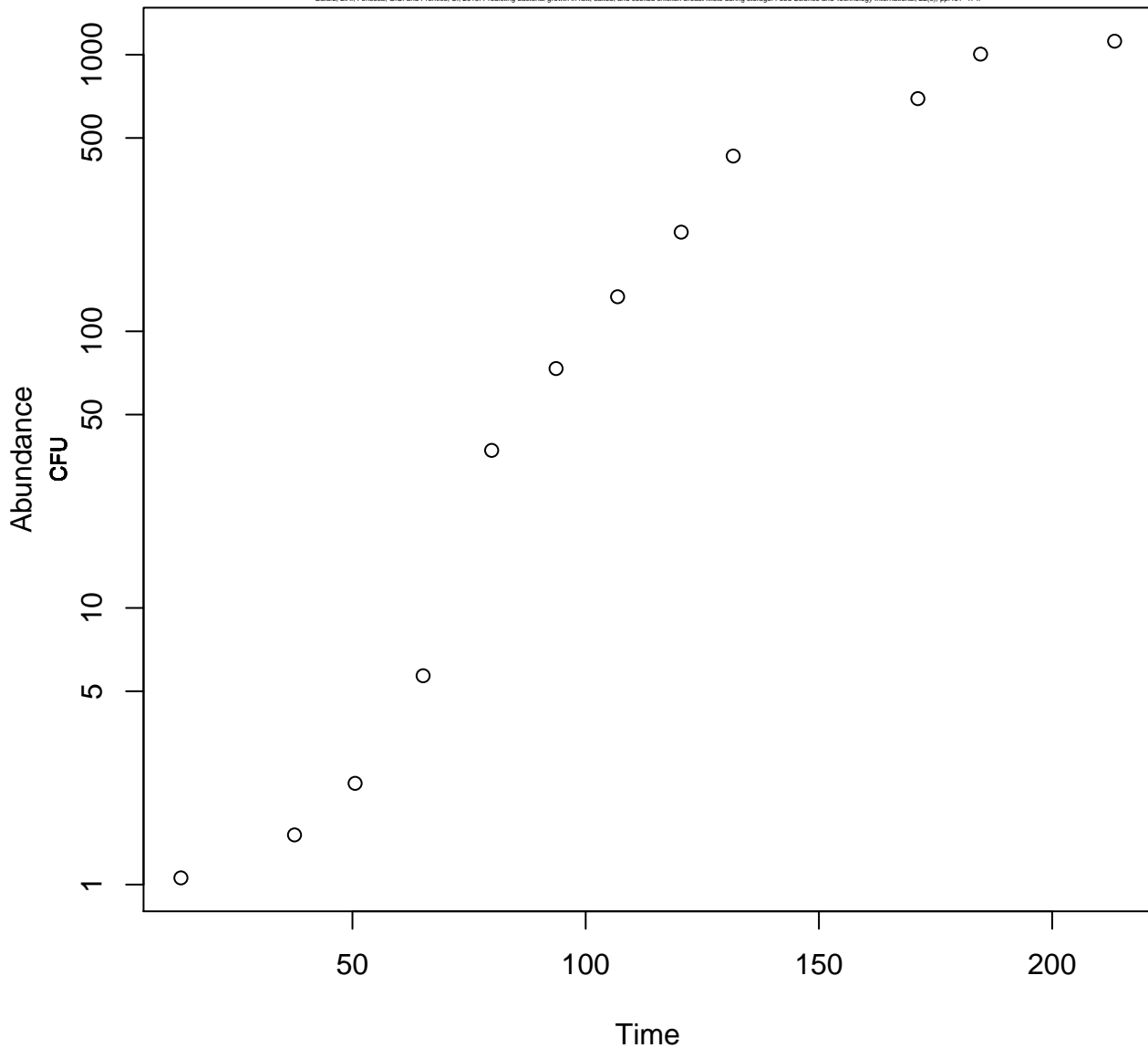
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



**Aerobic Psychotropic.
Cooked Chicken Breast
10**

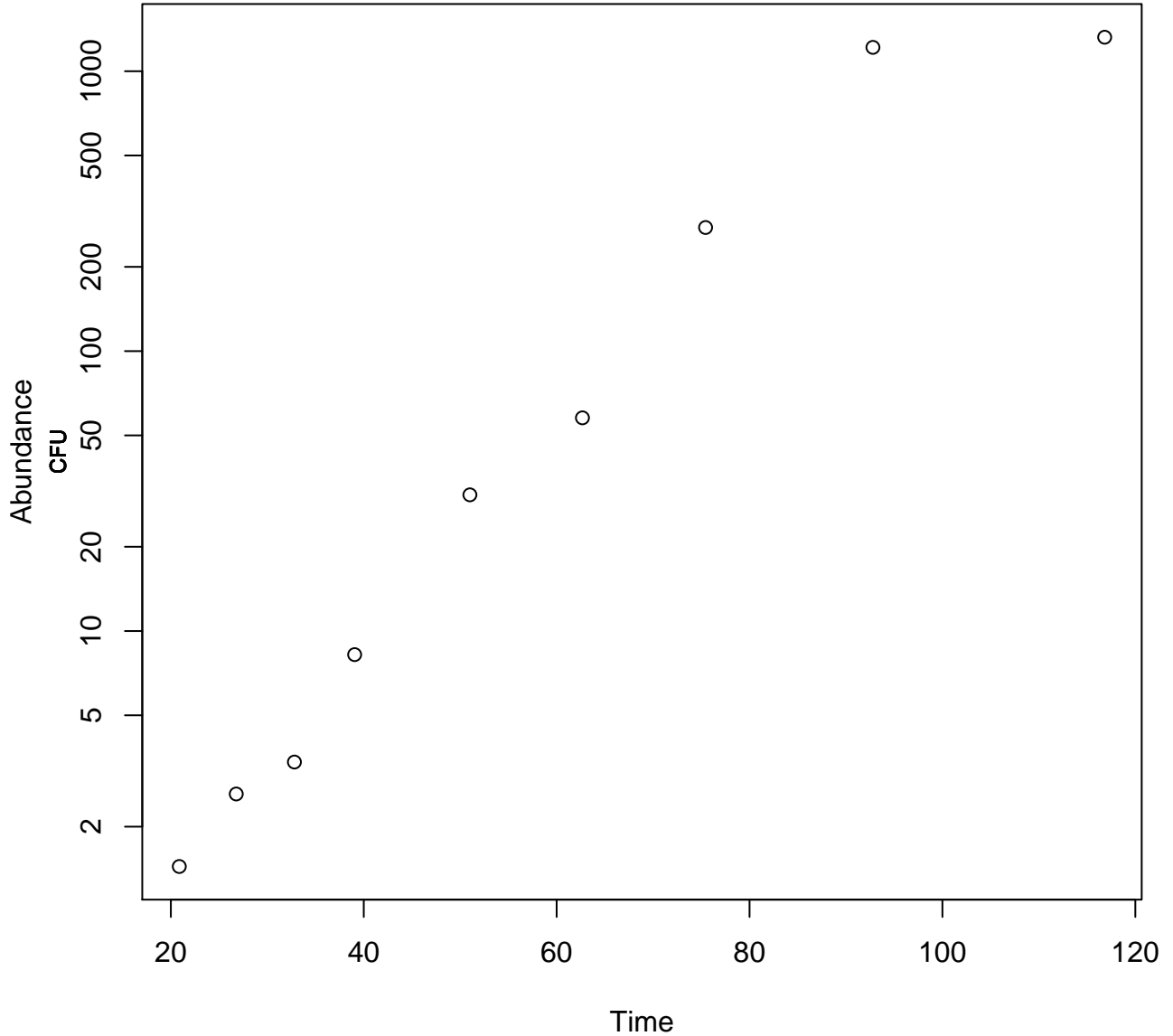
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Aerobic Psychotropic. Cooked Chicken Breast

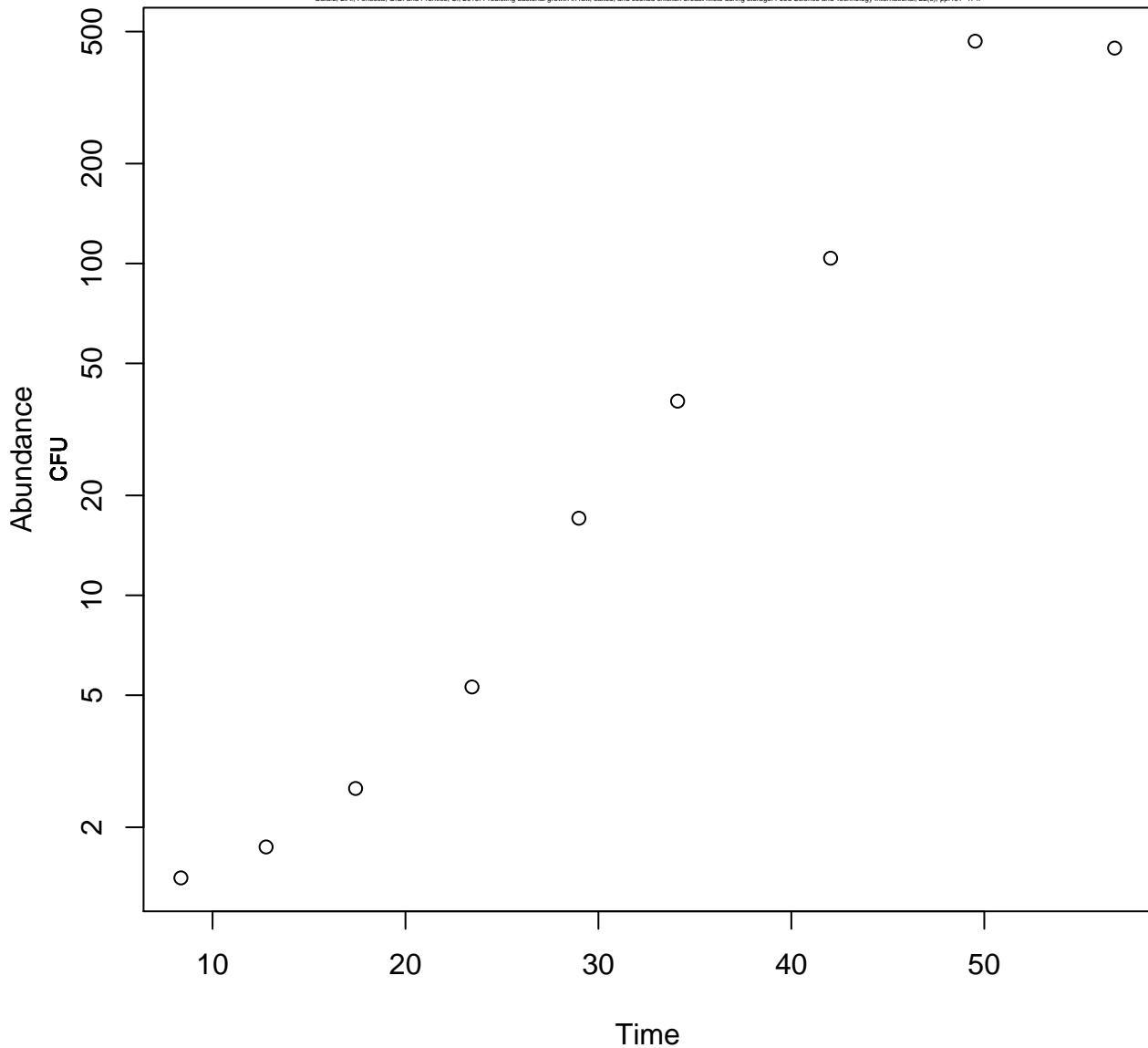
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Psychotropic.
Cooked Chicken Breast
20

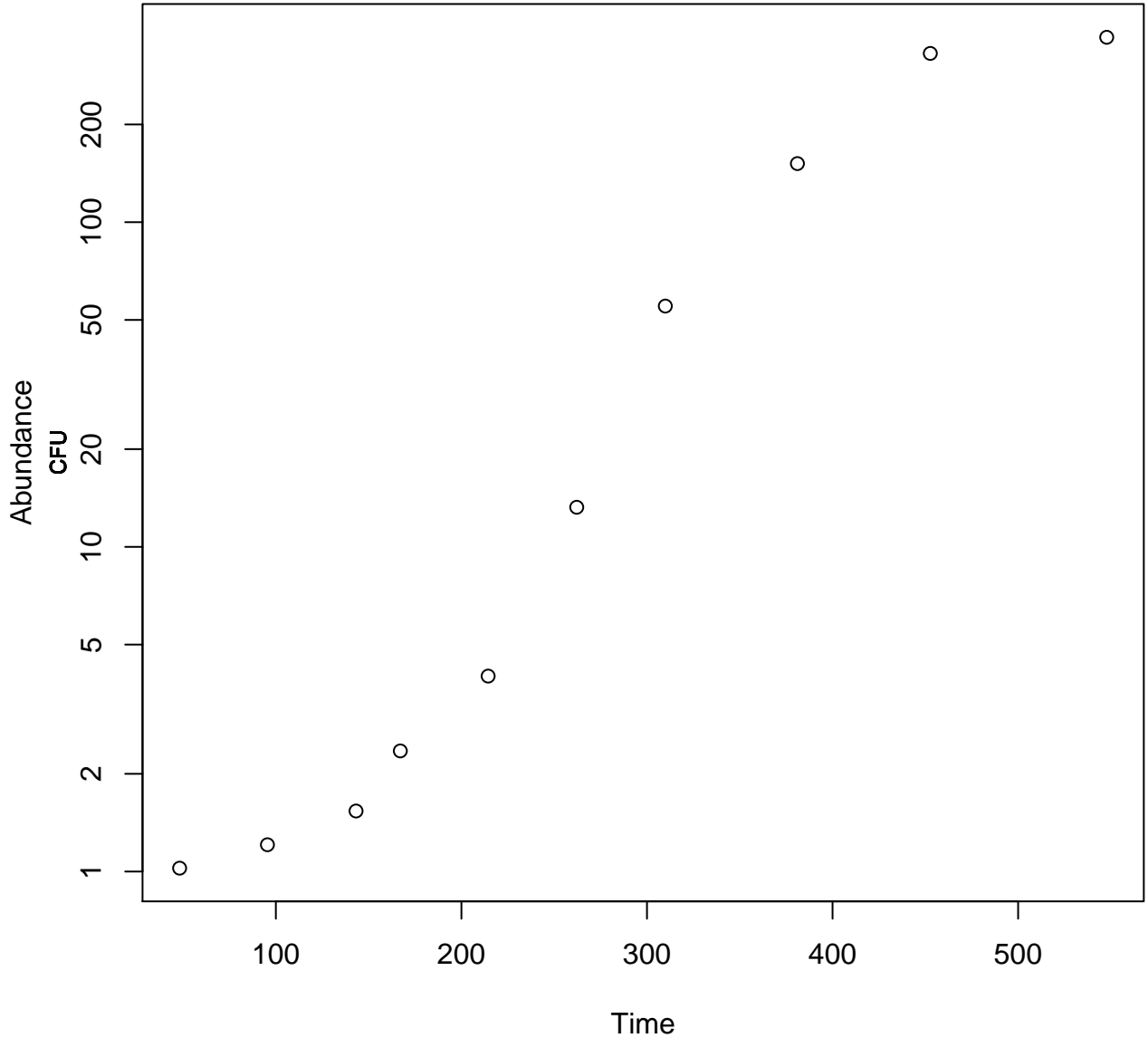
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Raw Chicken Breast

2

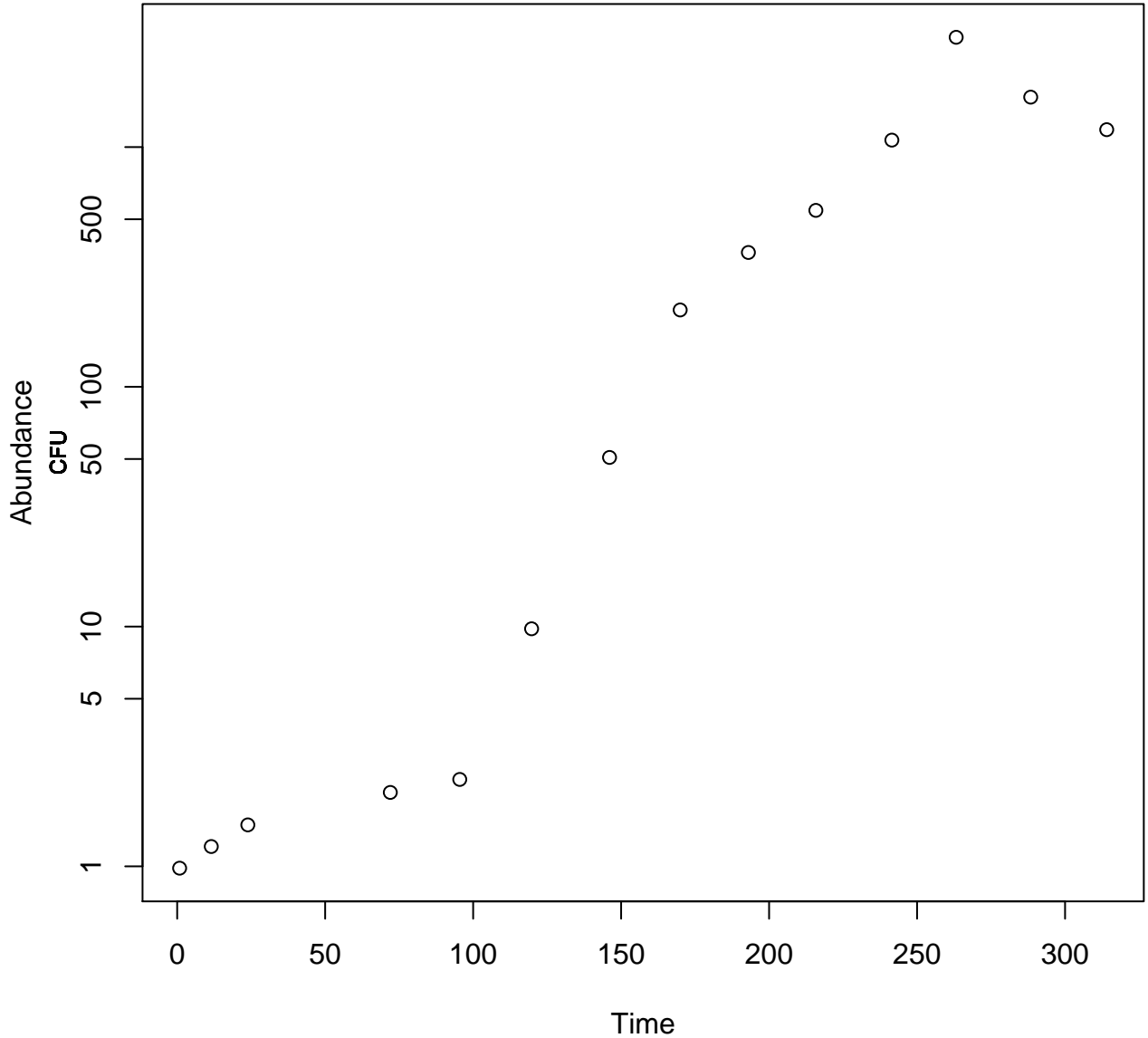
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Raw Chicken Breast

7

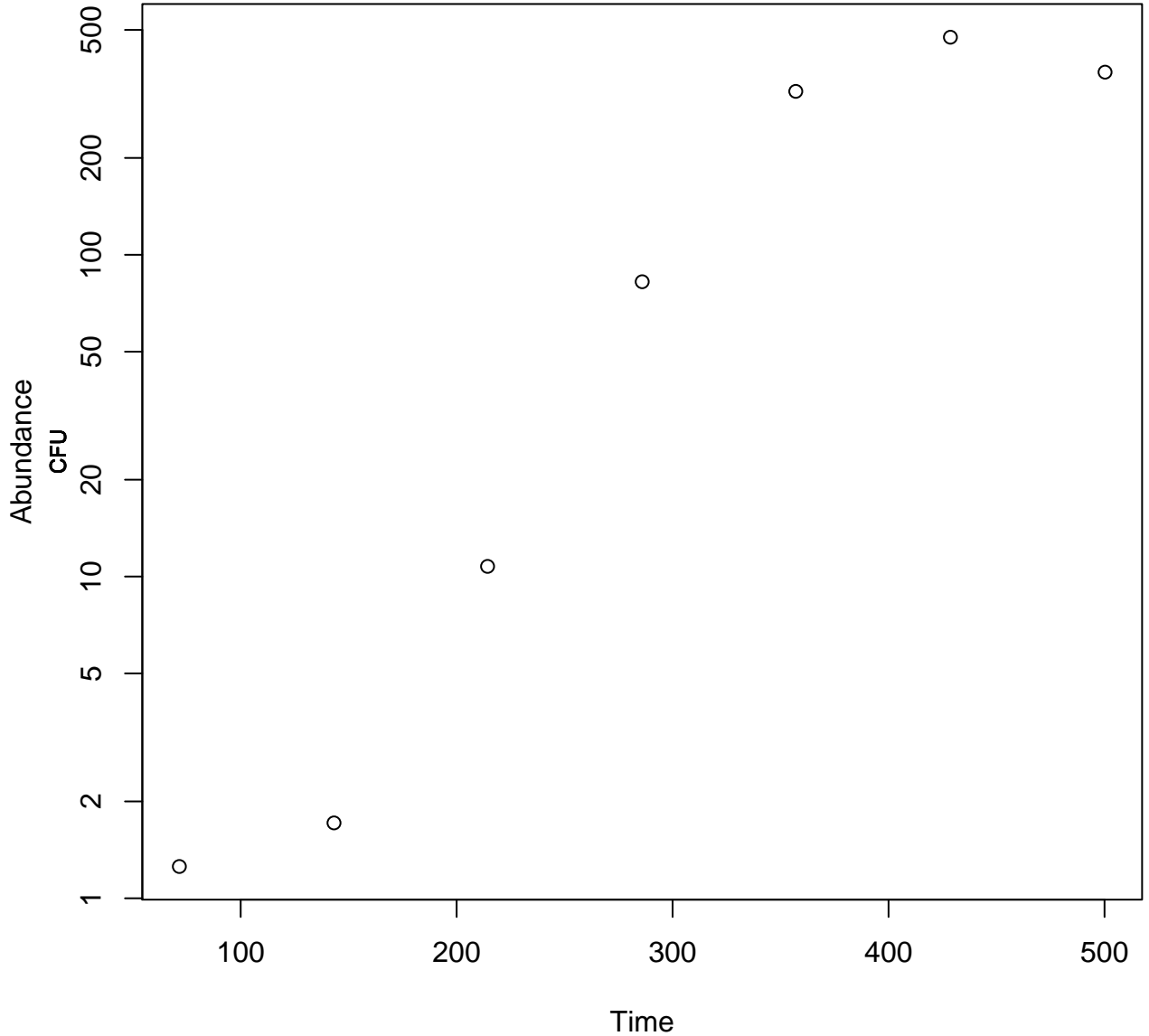
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Raw Chicken Breast

4

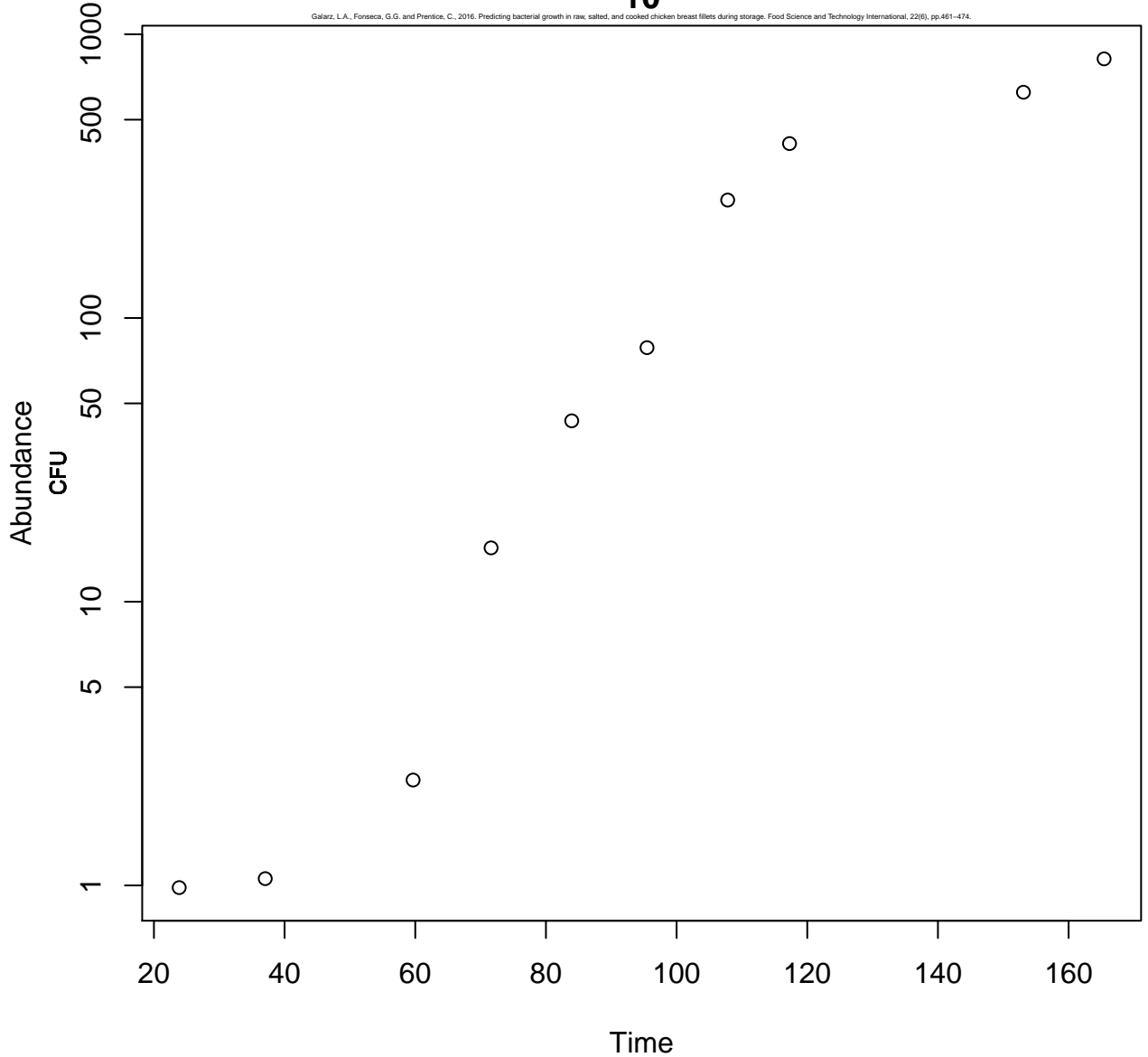
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Raw Chicken Breast

10

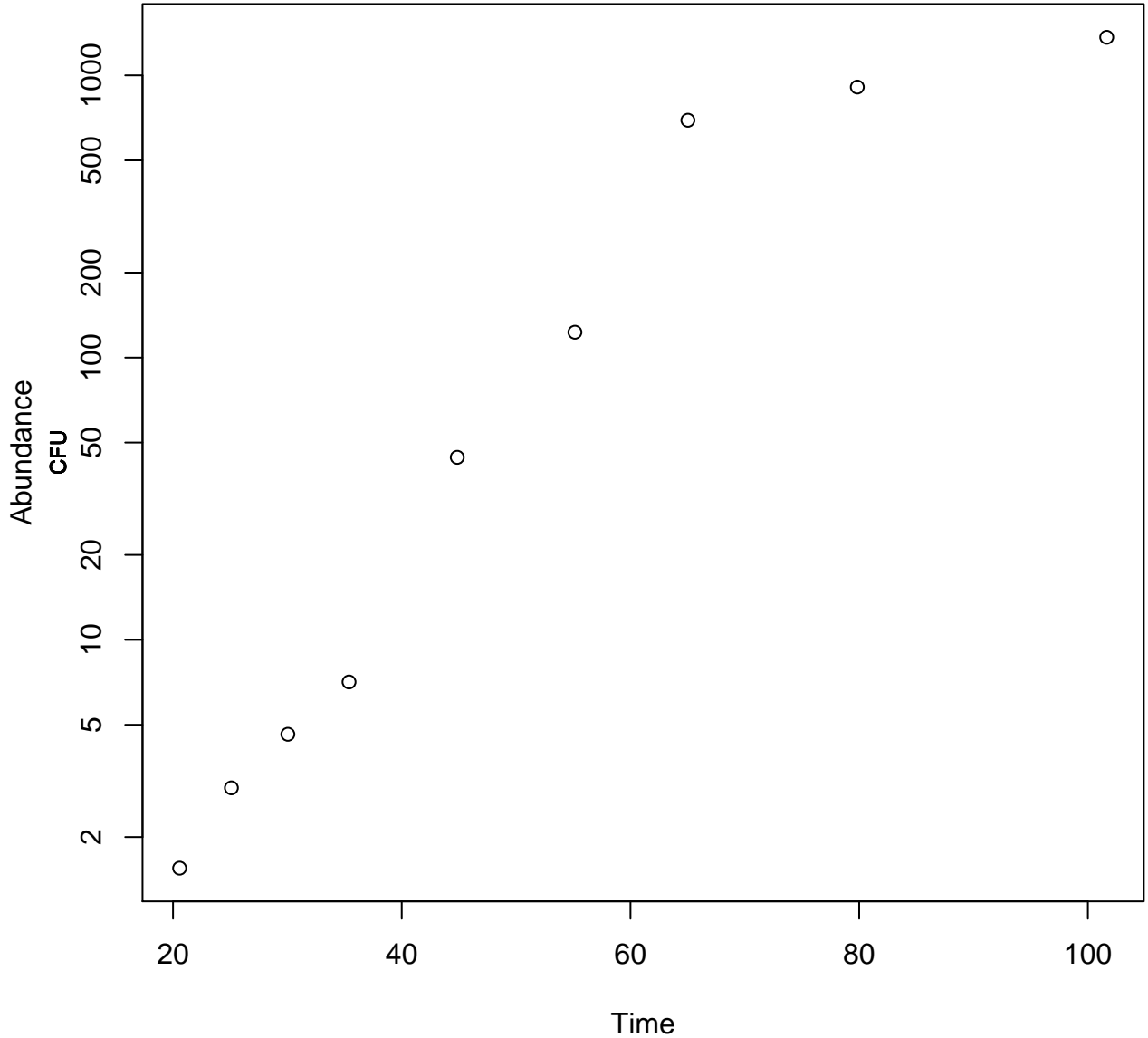
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Aerobic Mesophilic. Raw Chicken Breast

15

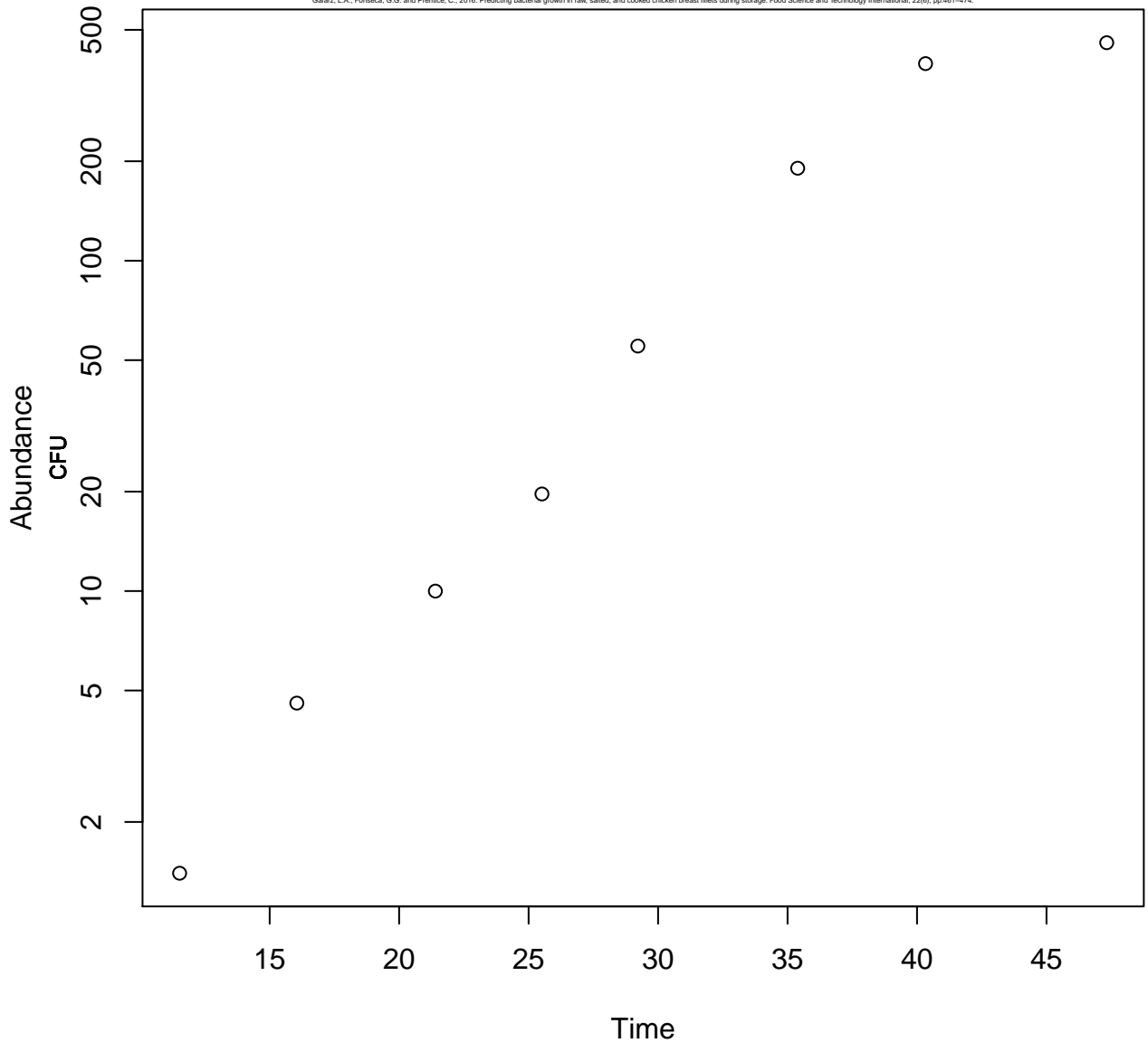
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Aerobic Mesophilic. Raw Chicken Breast

20

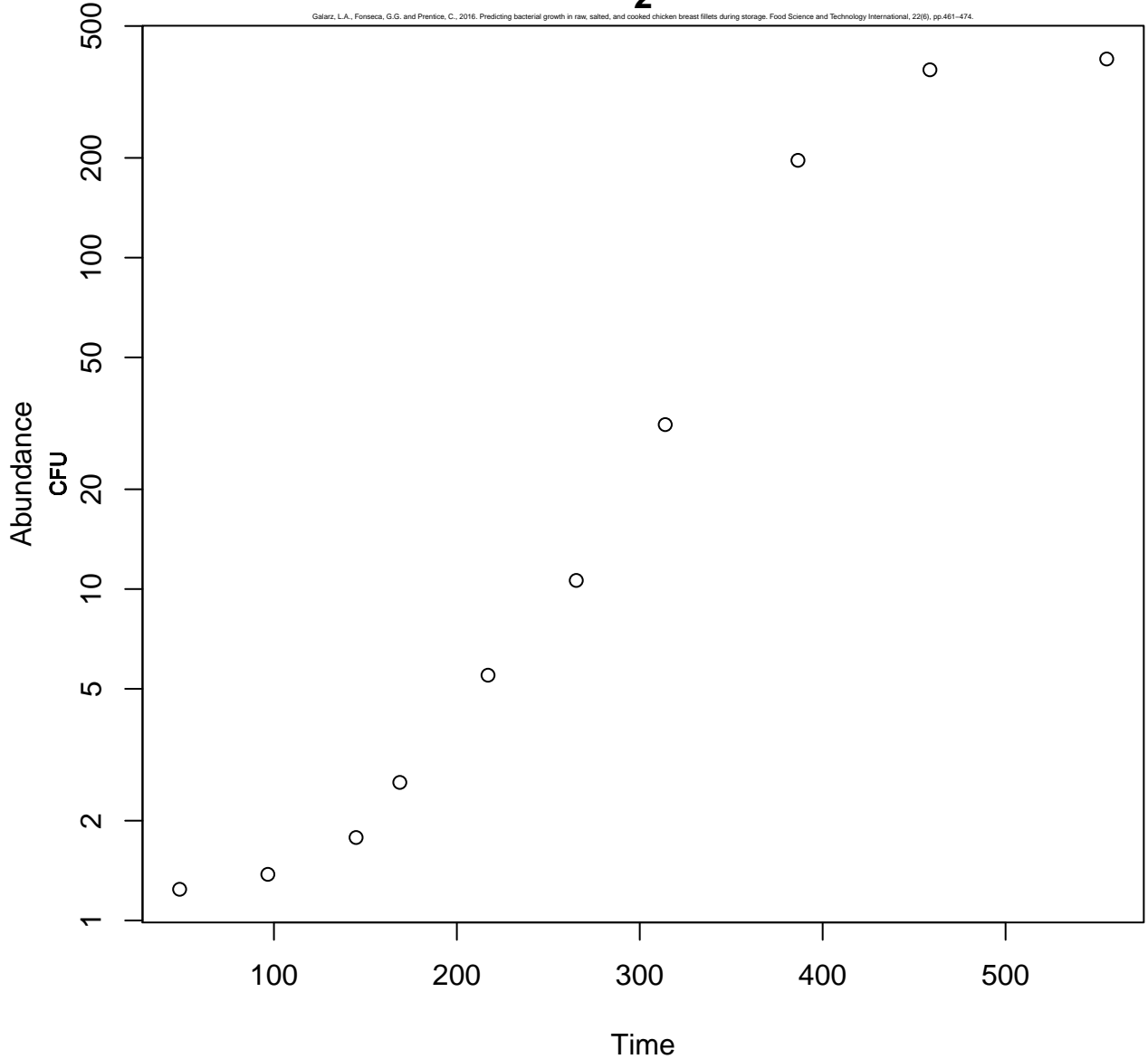
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Salted Chicken Breast

2

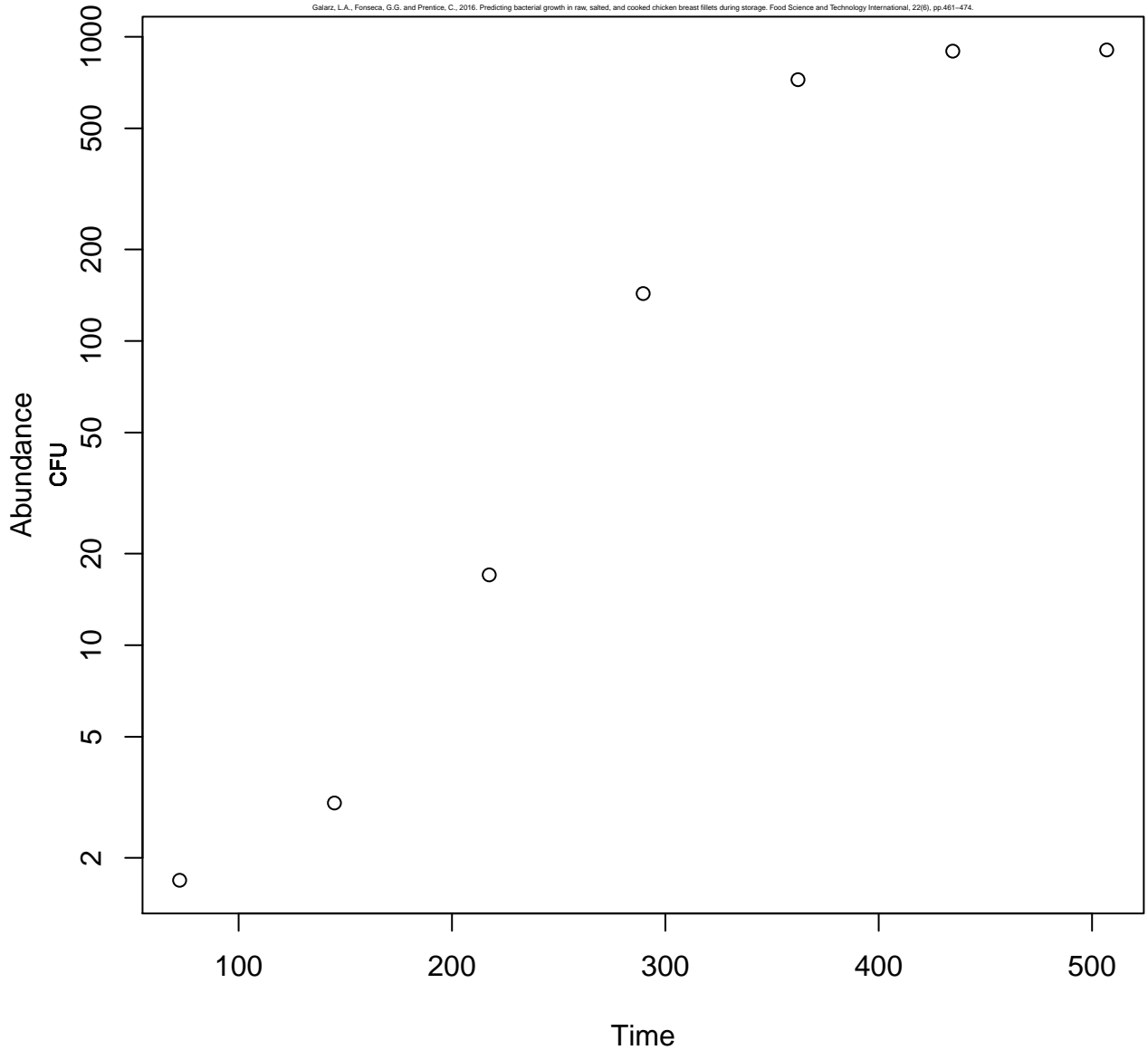
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Salted Chicken Breast

4

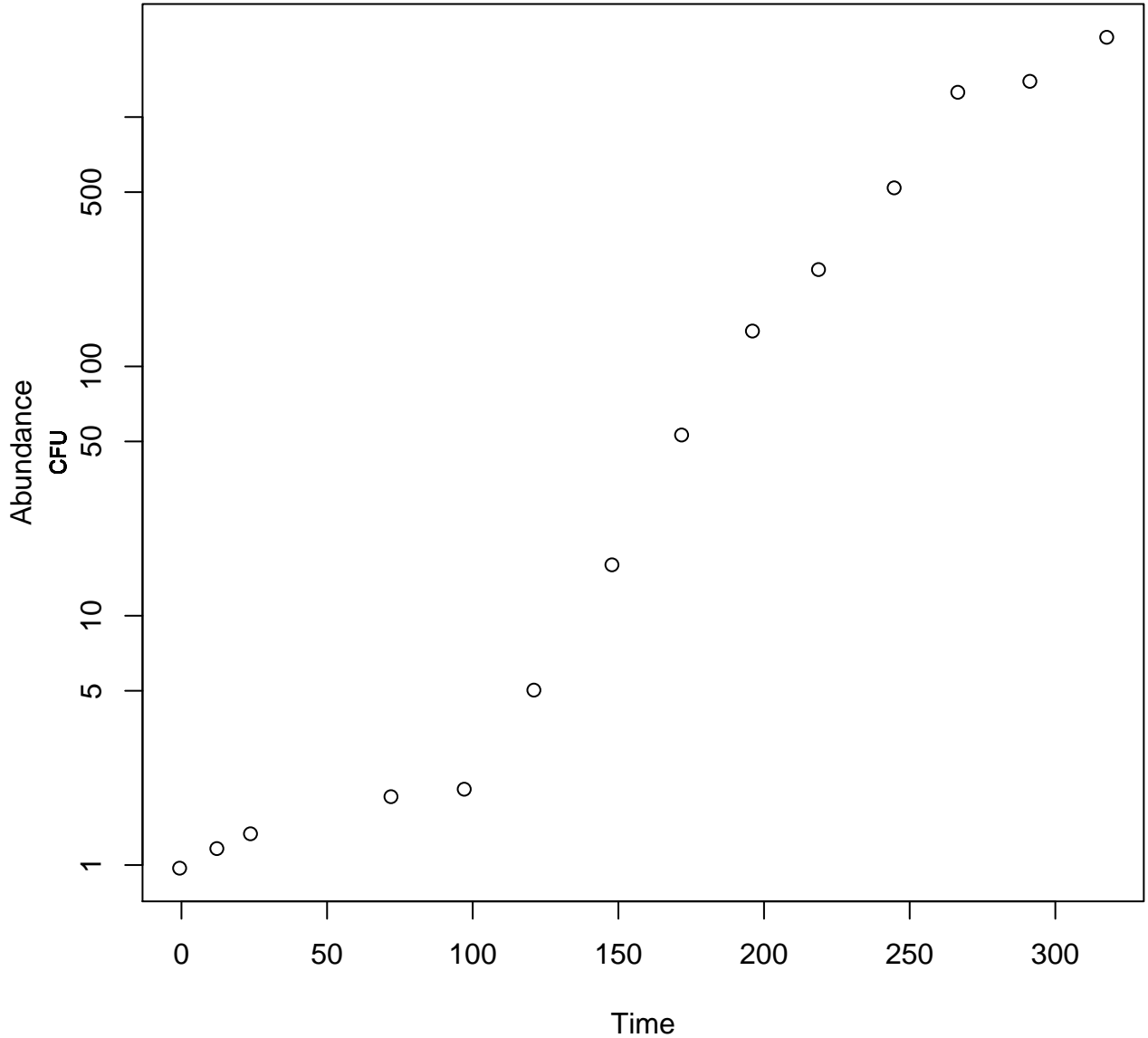
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Aerobic Mesophilic. Salted Chicken Breast

7

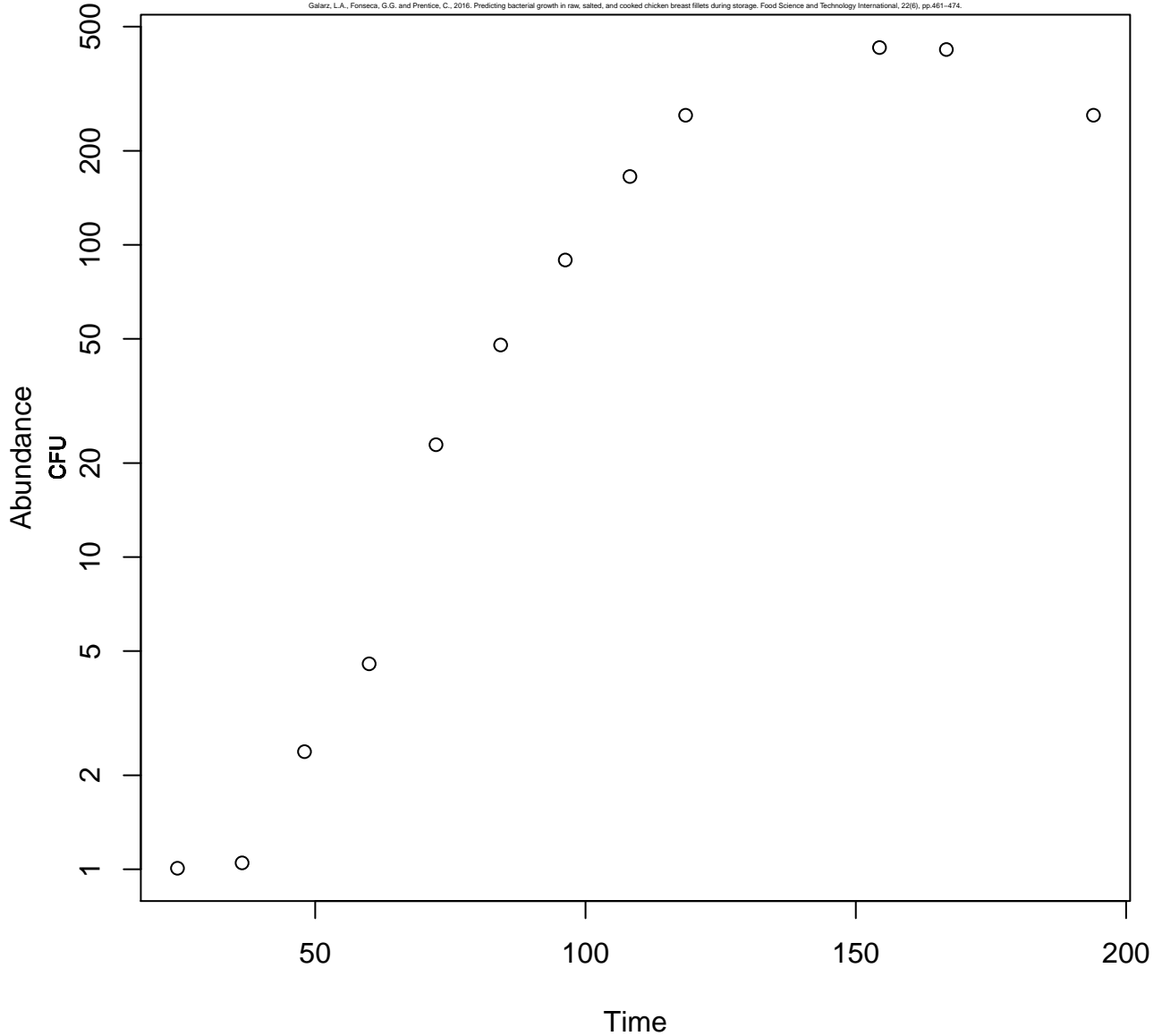
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Aerobic Mesophilic. Salted Chicken Breast

10

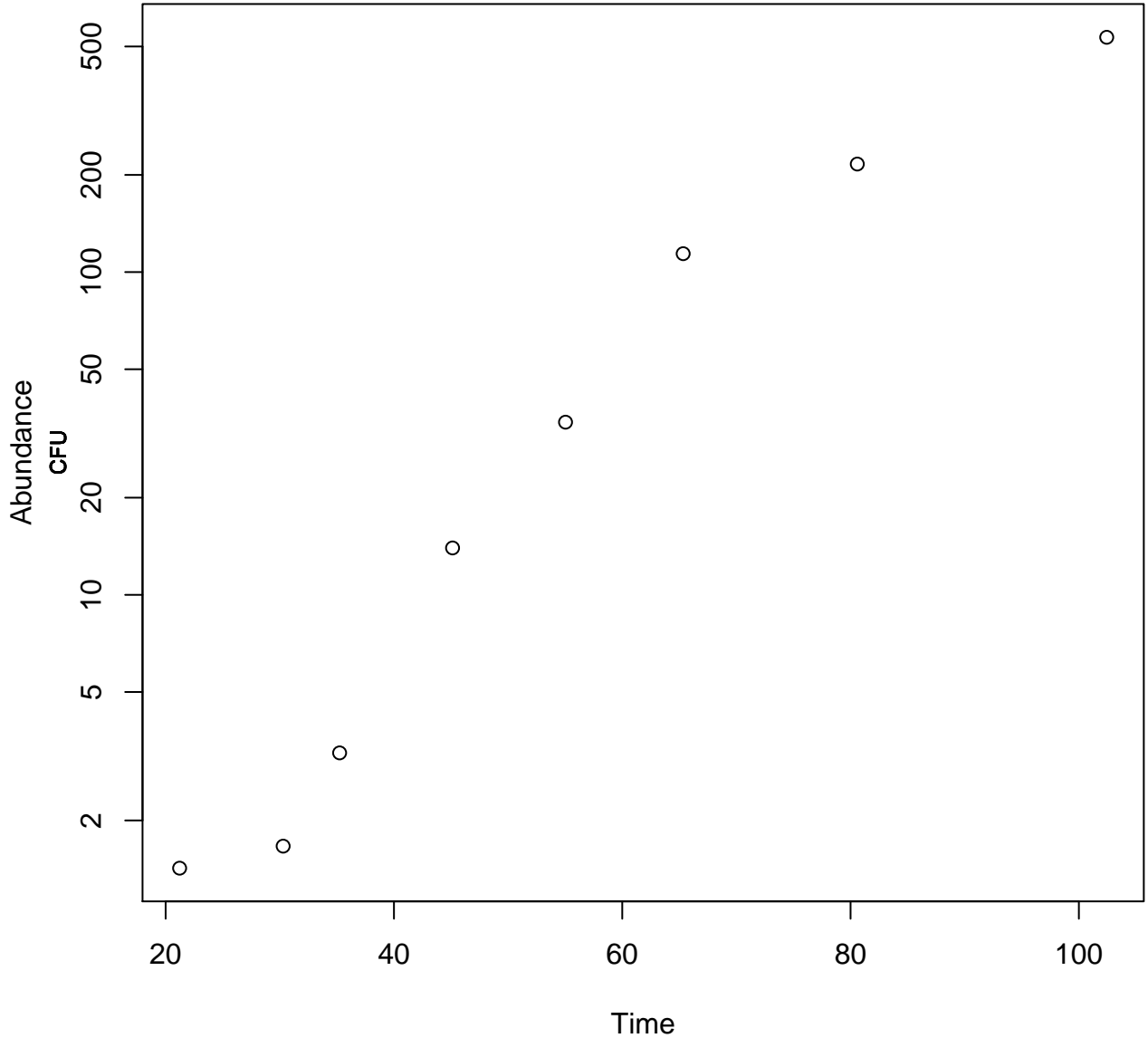
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Aerobic Mesophilic. Salted Chicken Breast

15

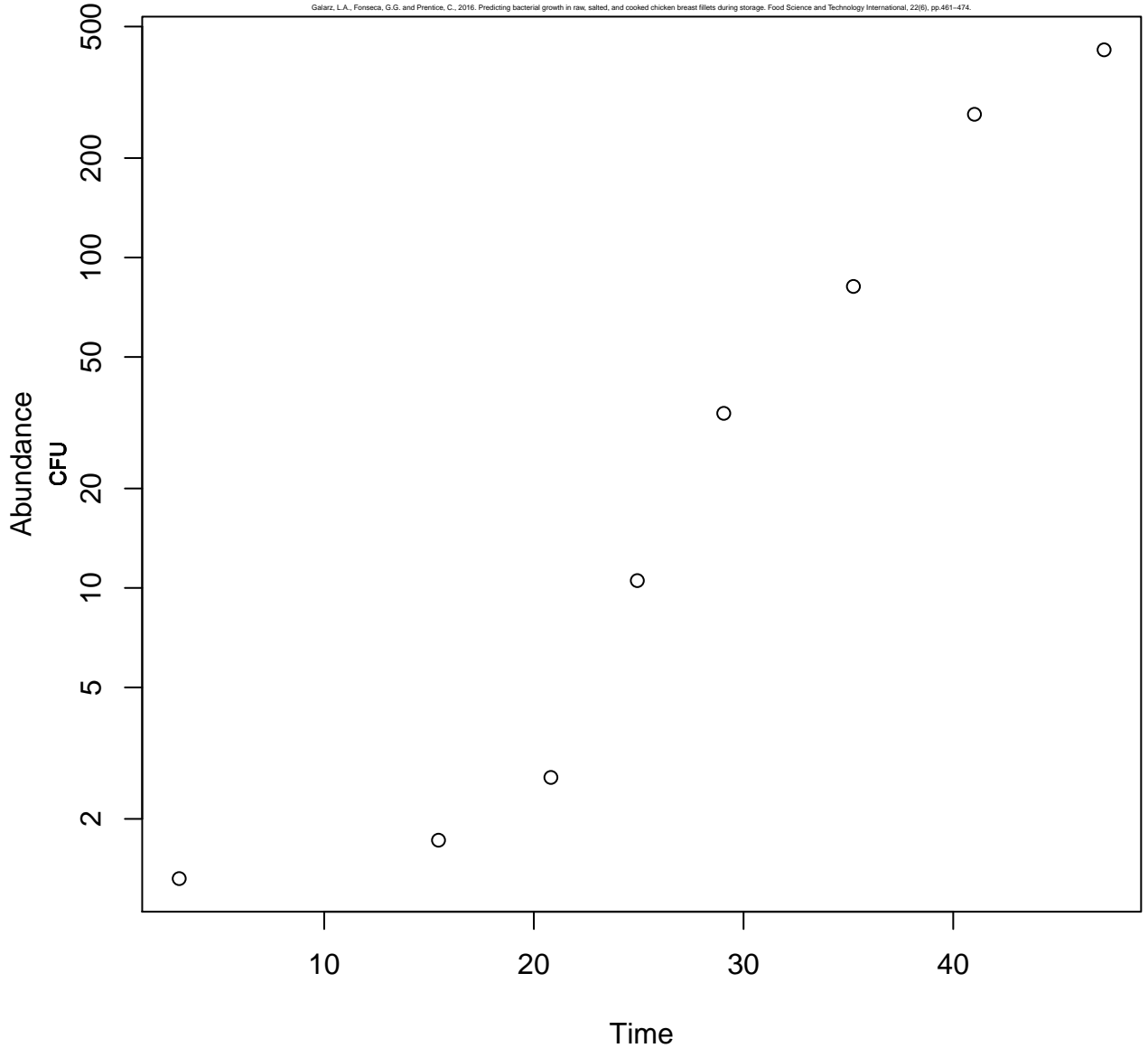
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Aerobic Mesophilic. Salted Chicken Breast

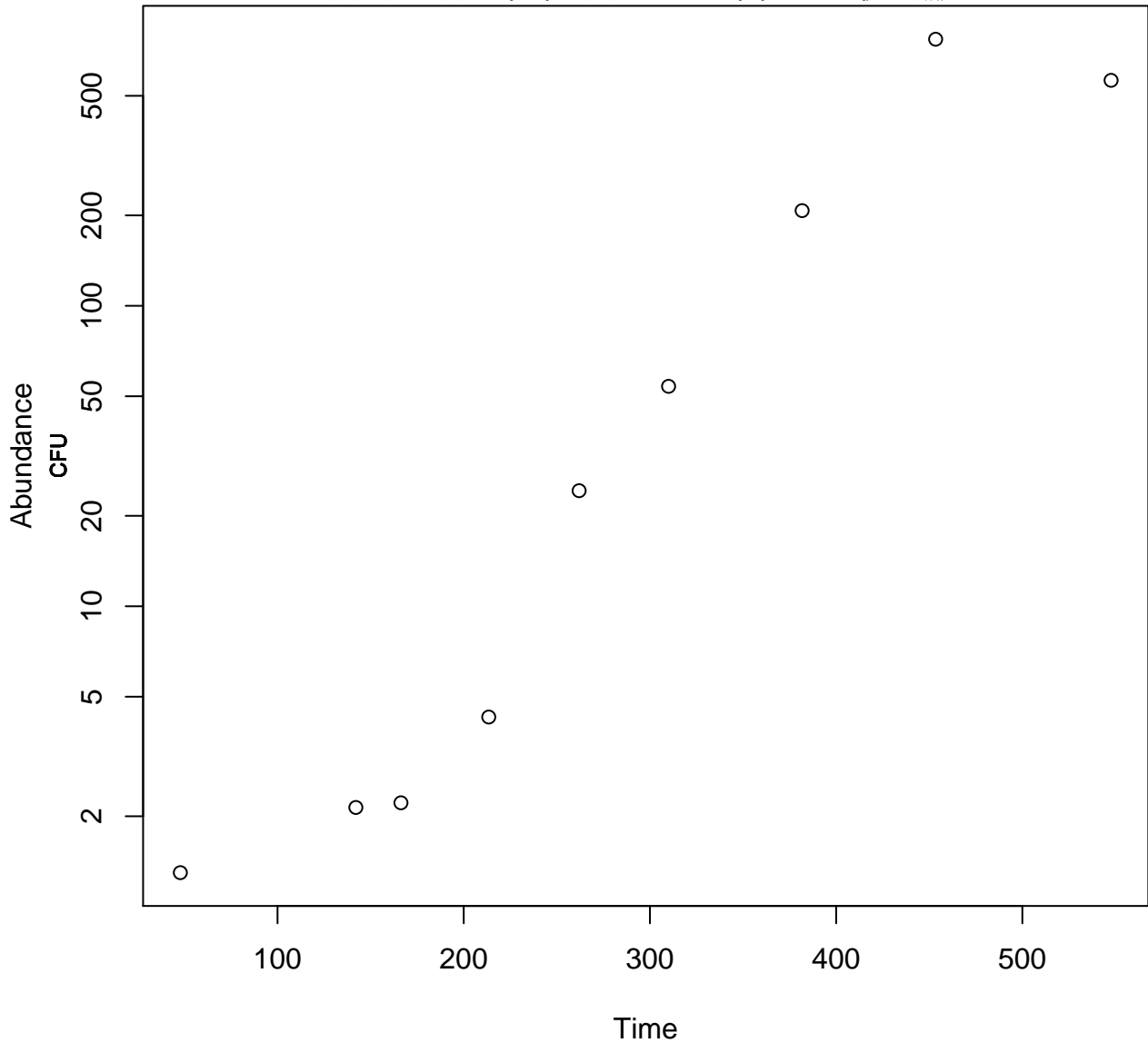
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic.
Cooked Chicken Breast
2

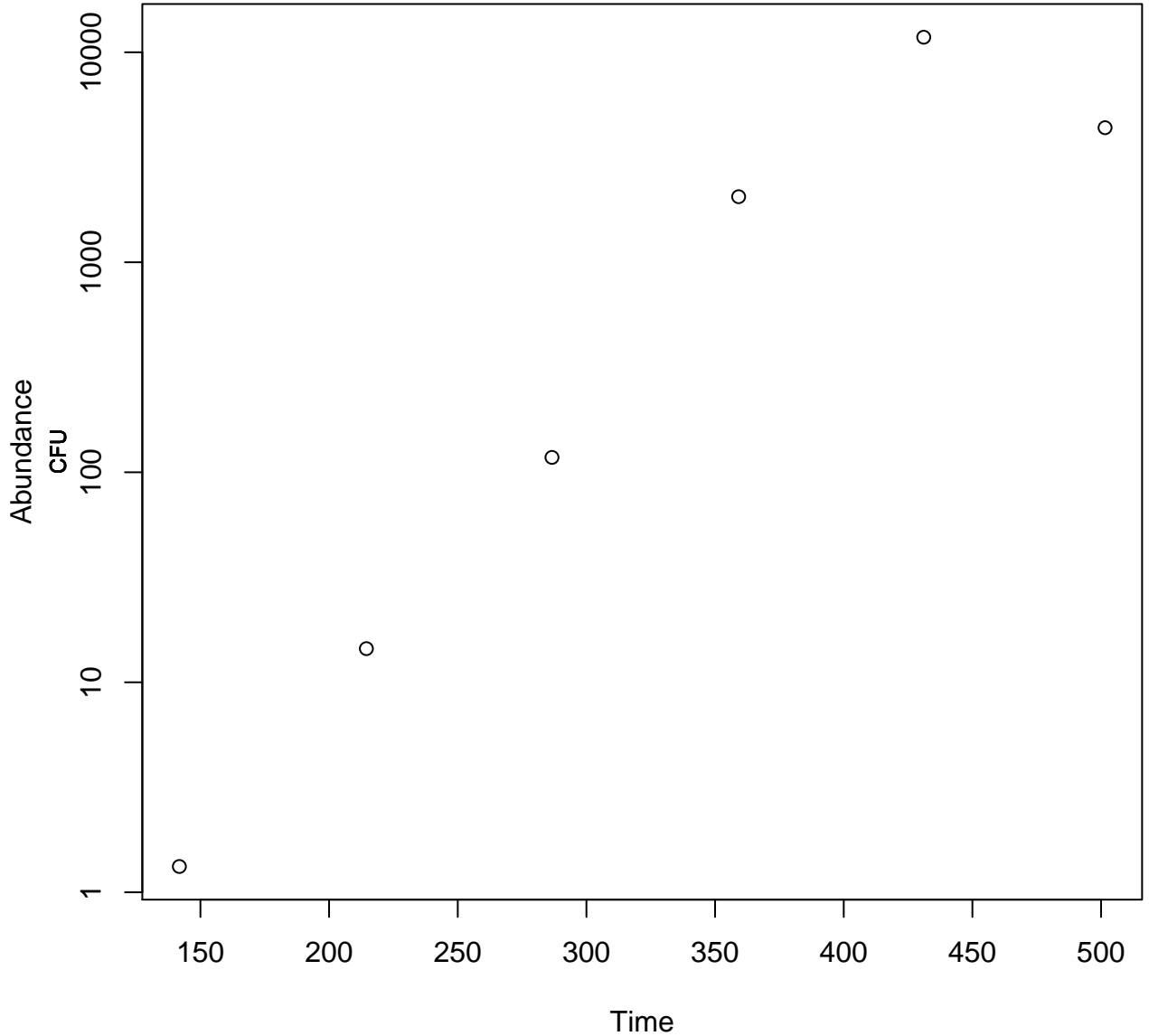
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Cooked Chicken Breast

4

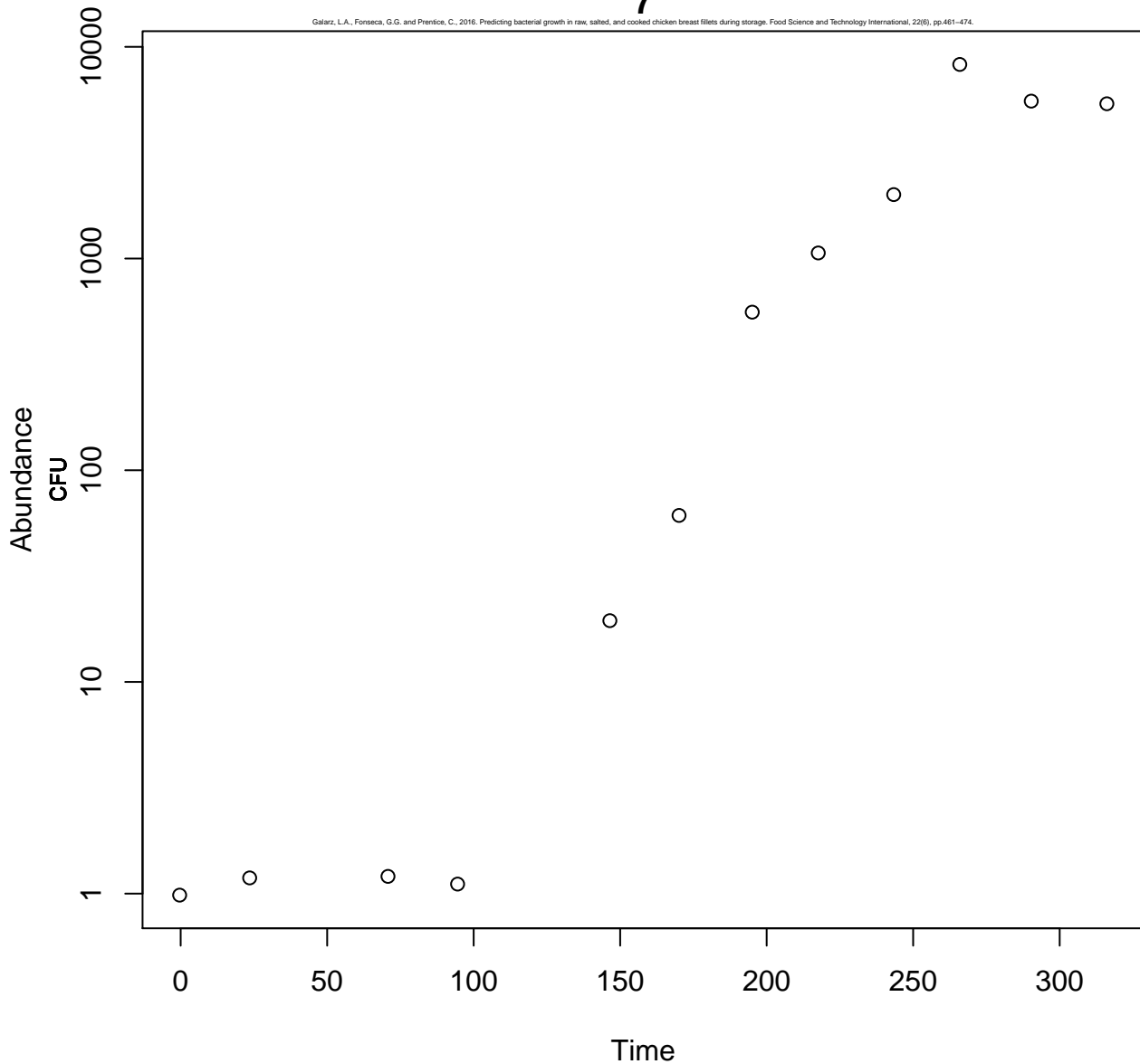
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Cooked Chicken Breast

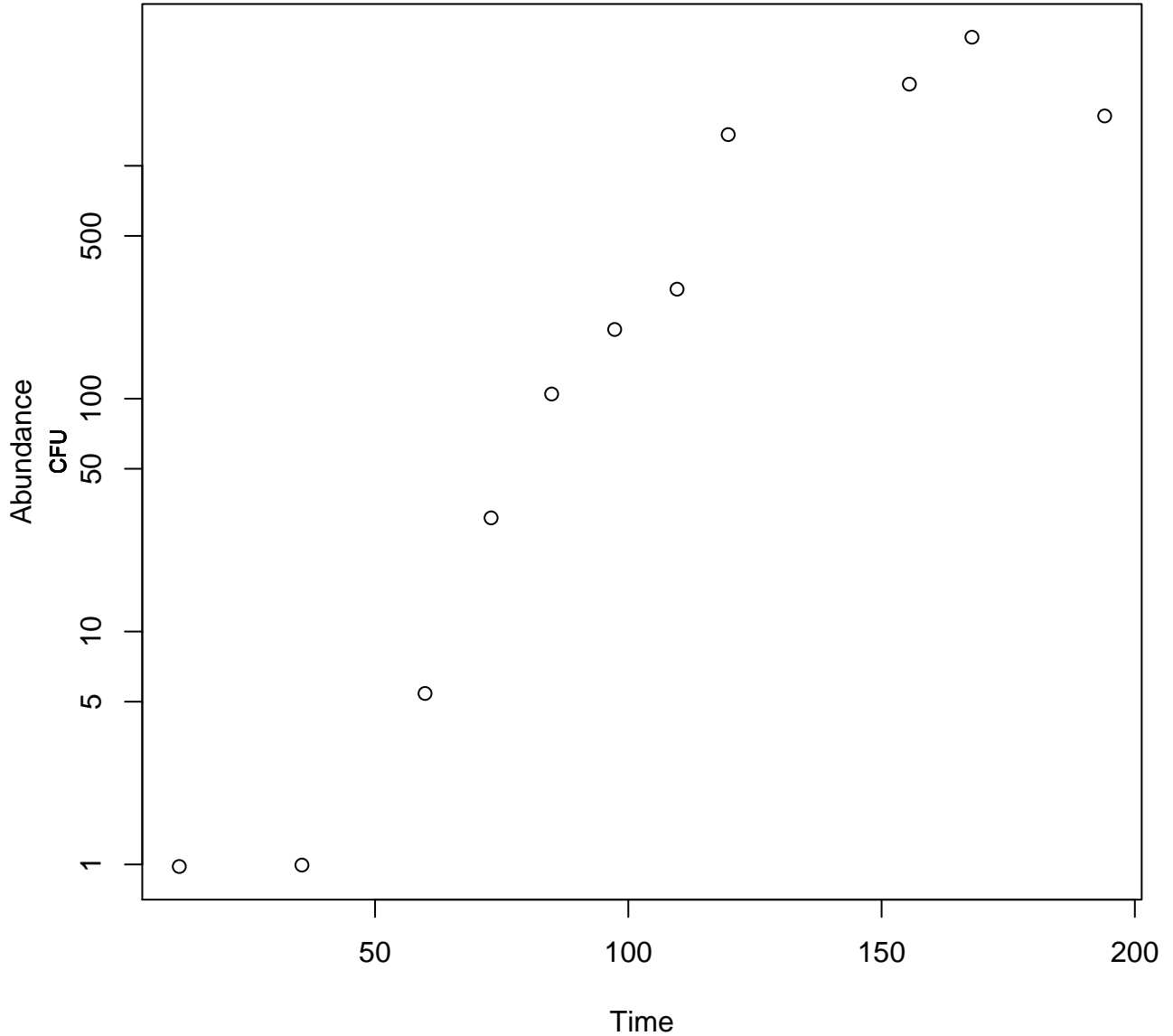
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Cooked Chicken Breast 10

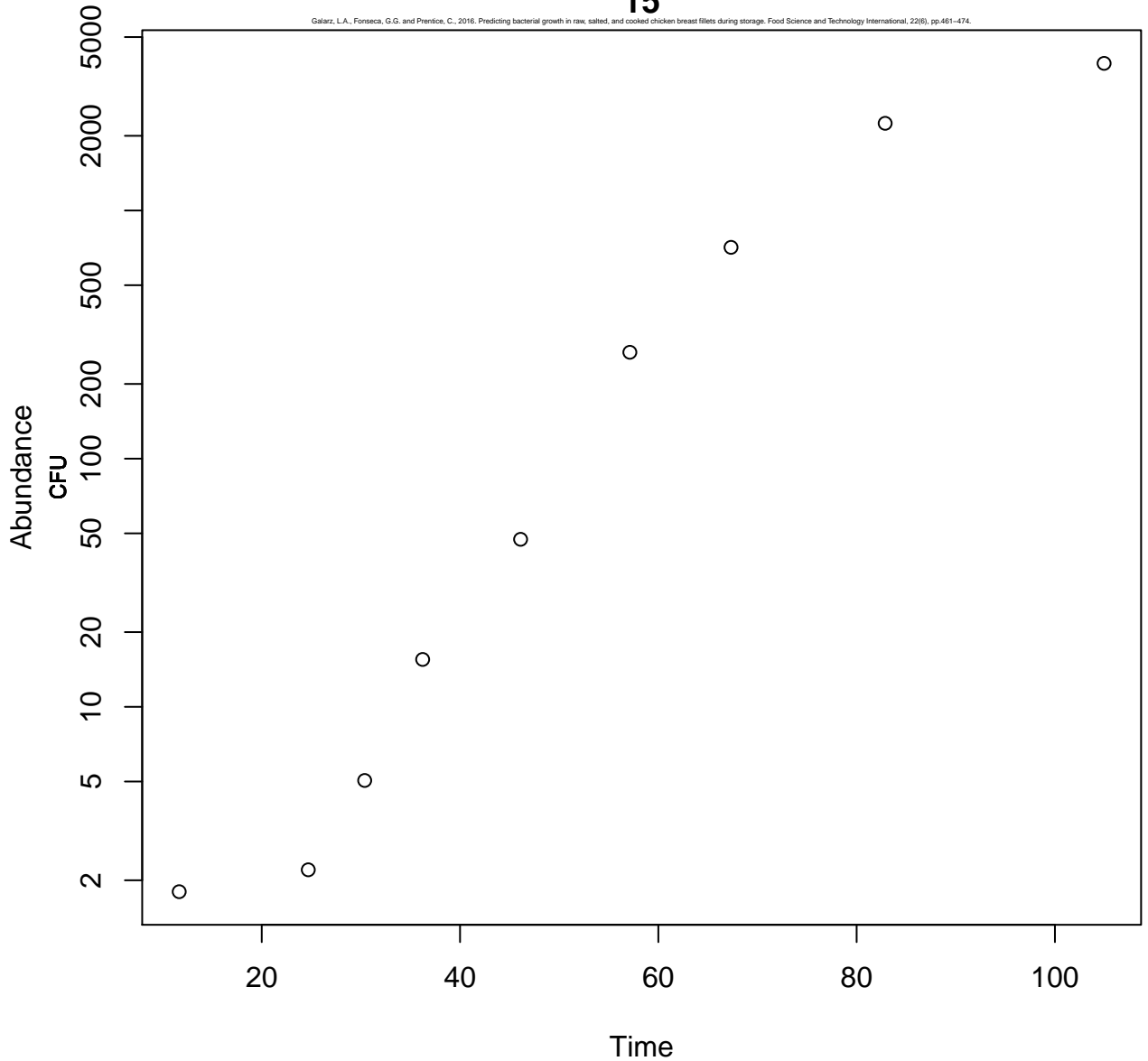
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Cooked Chicken Breast

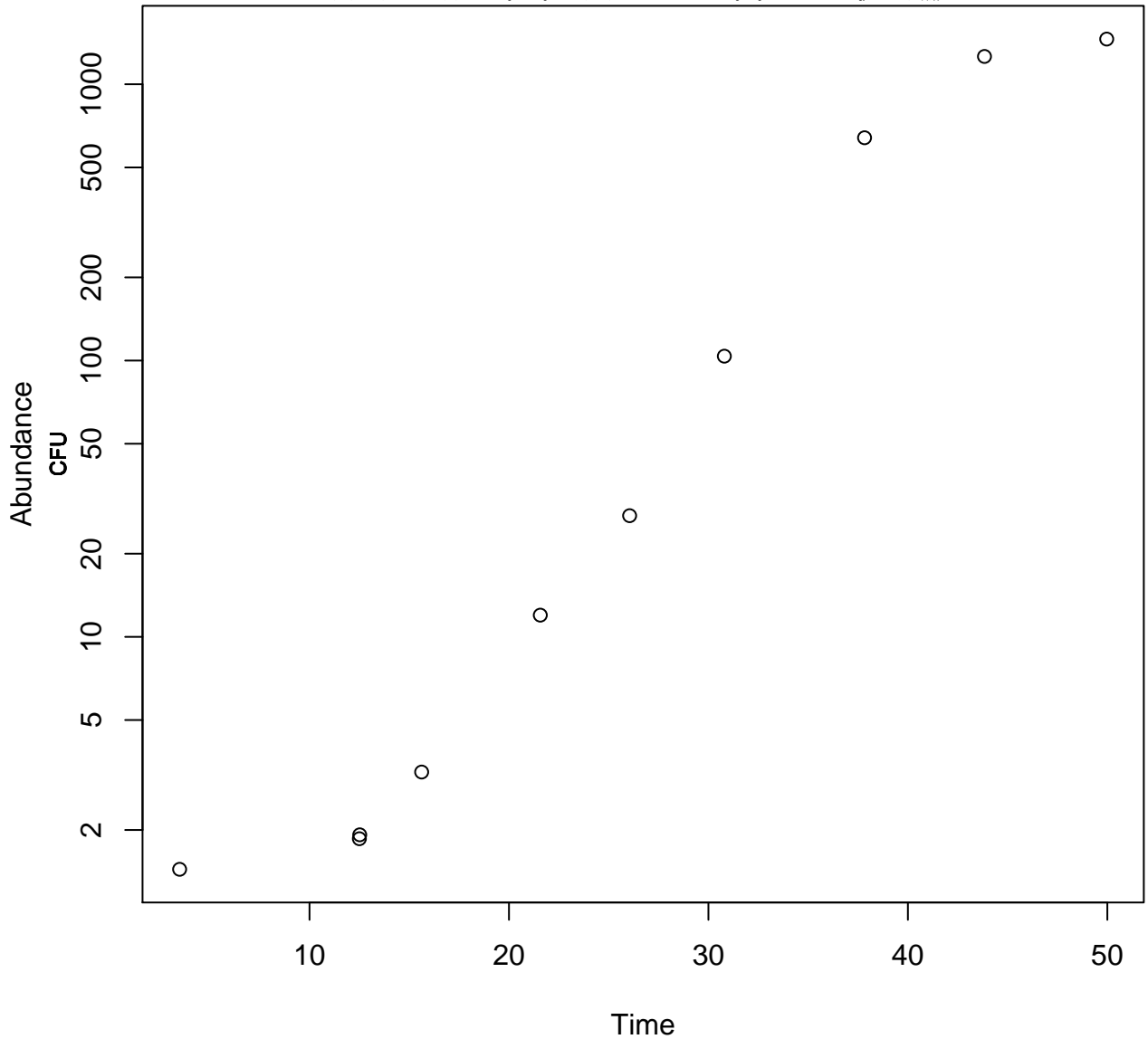
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Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.



Aerobic Mesophilic. Cooked Chicken Breast 20

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast filets during storage. Food Science and Technology International, 22(6), pp.461-474.

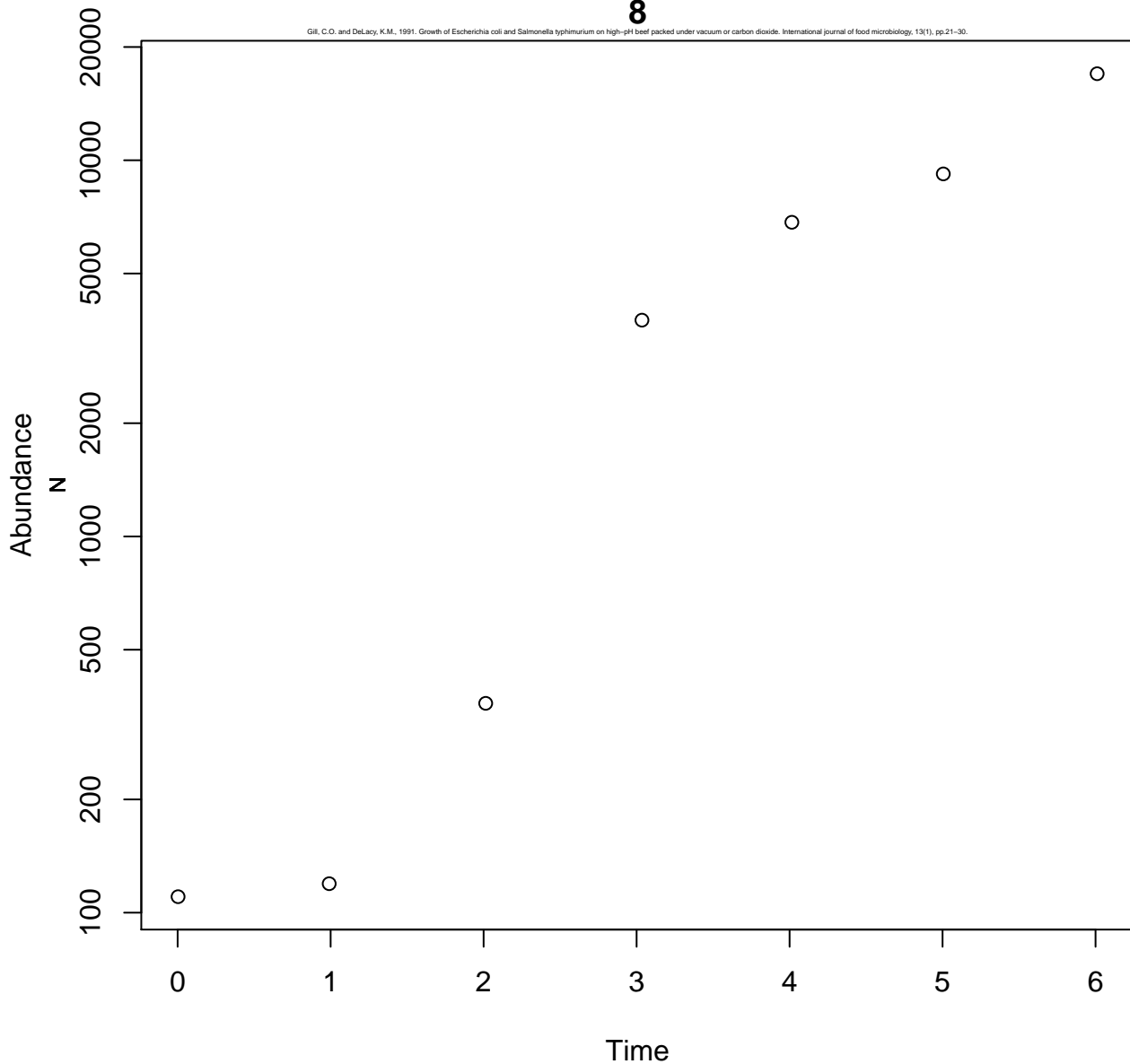


Spoilage

Vacuum Beef Striploins

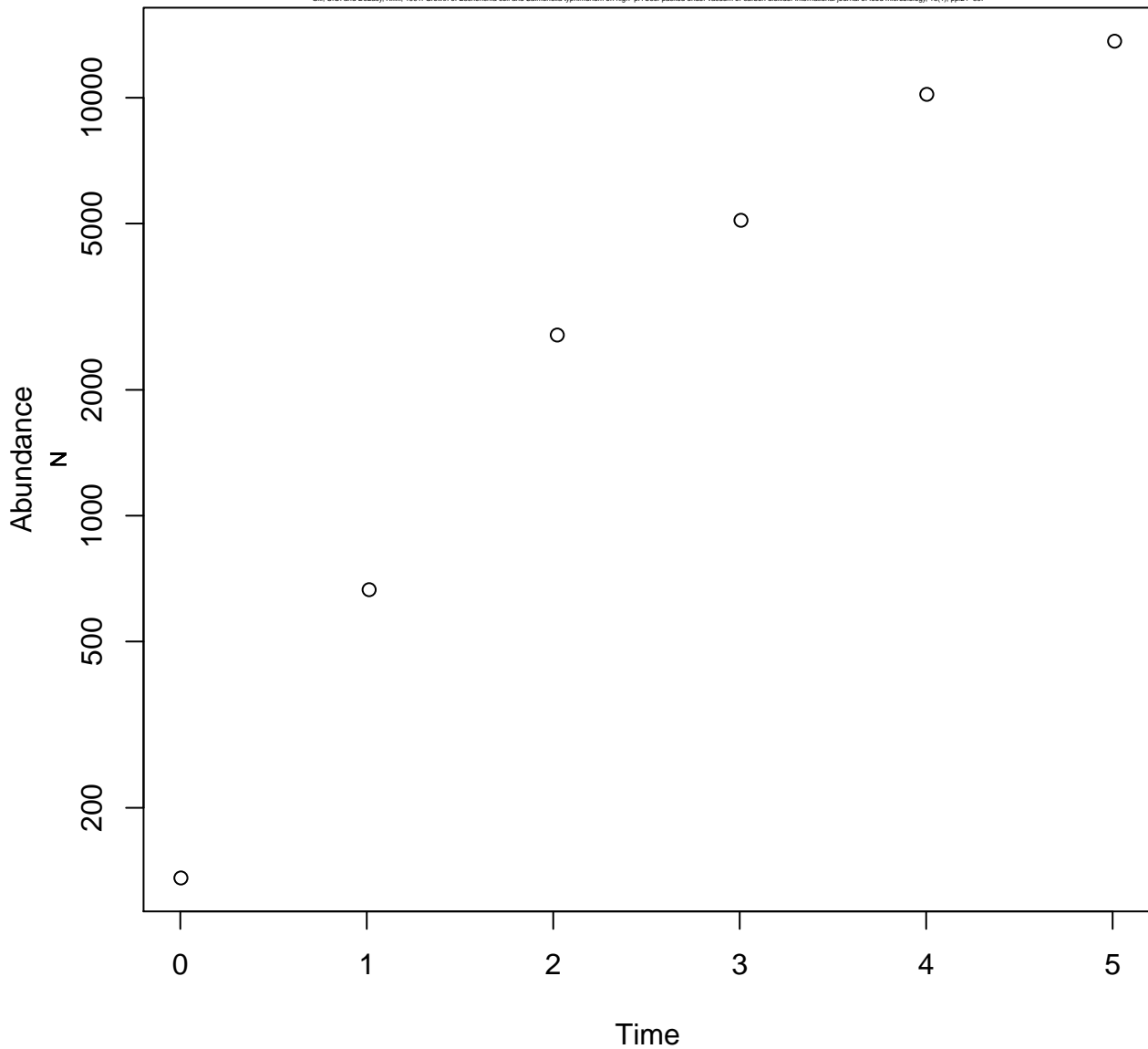
8

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



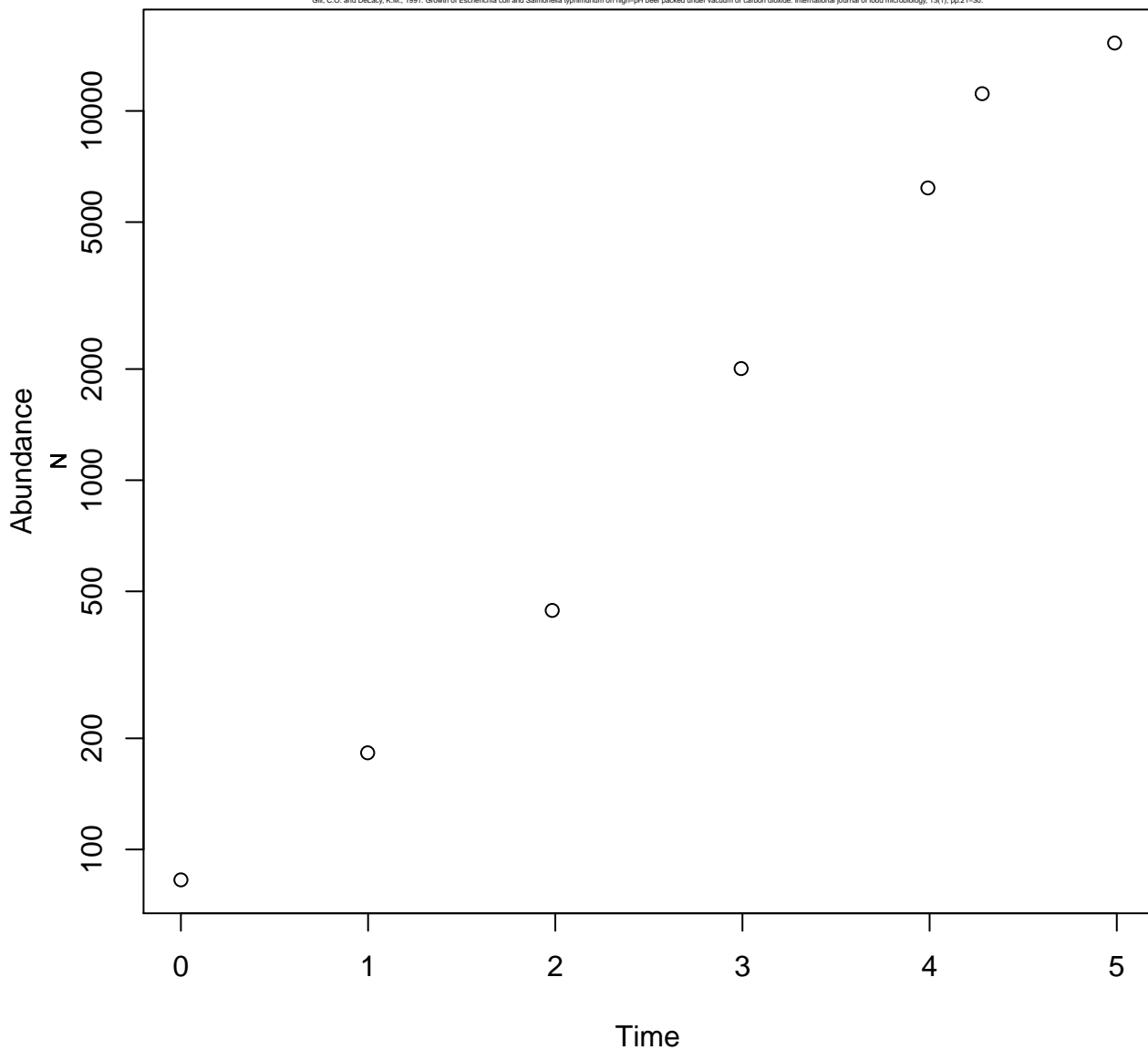
Spoilage Vacuum Beef Striploins 10

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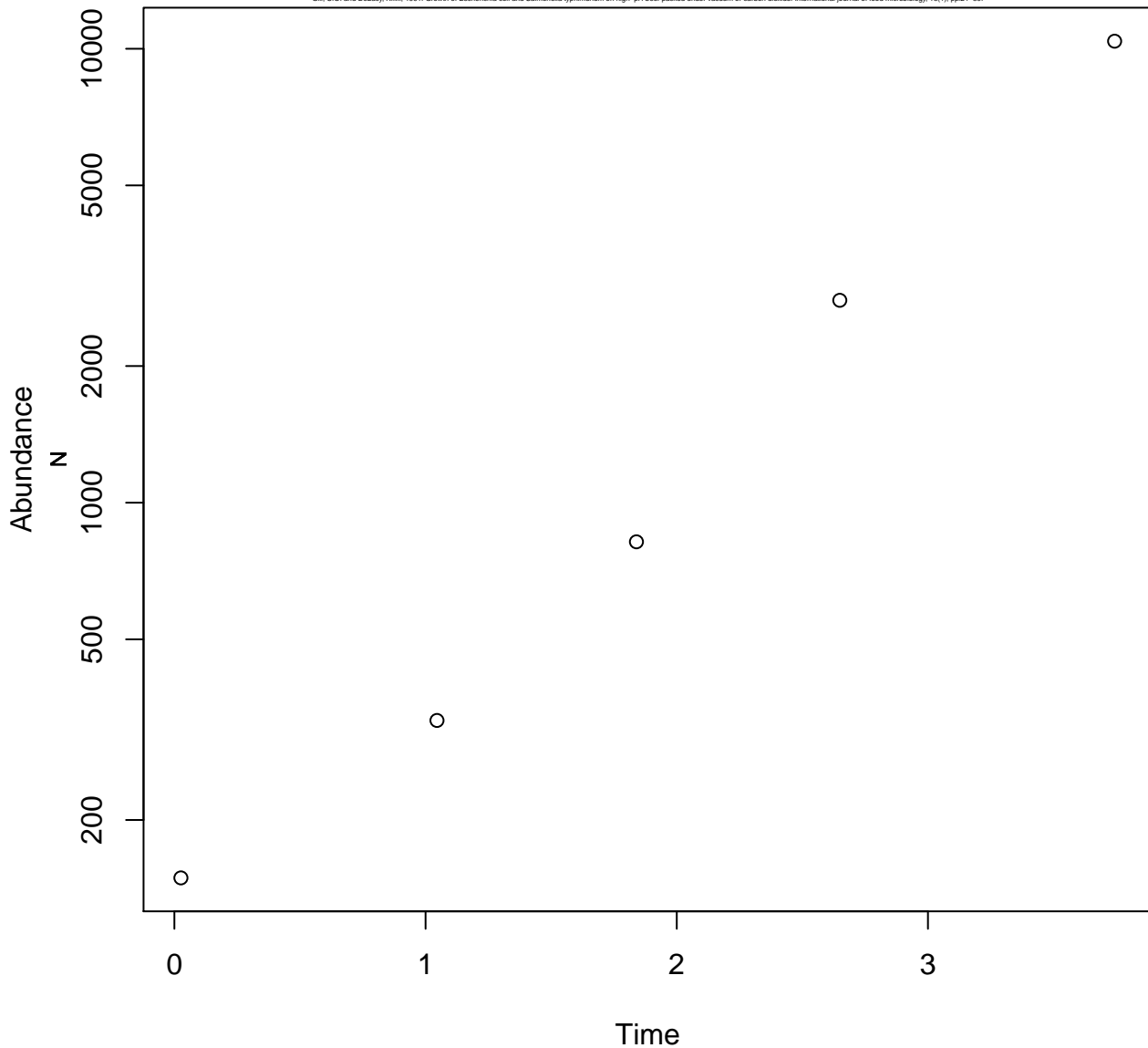
Spoilage Vacuum Beef Striploins 12

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



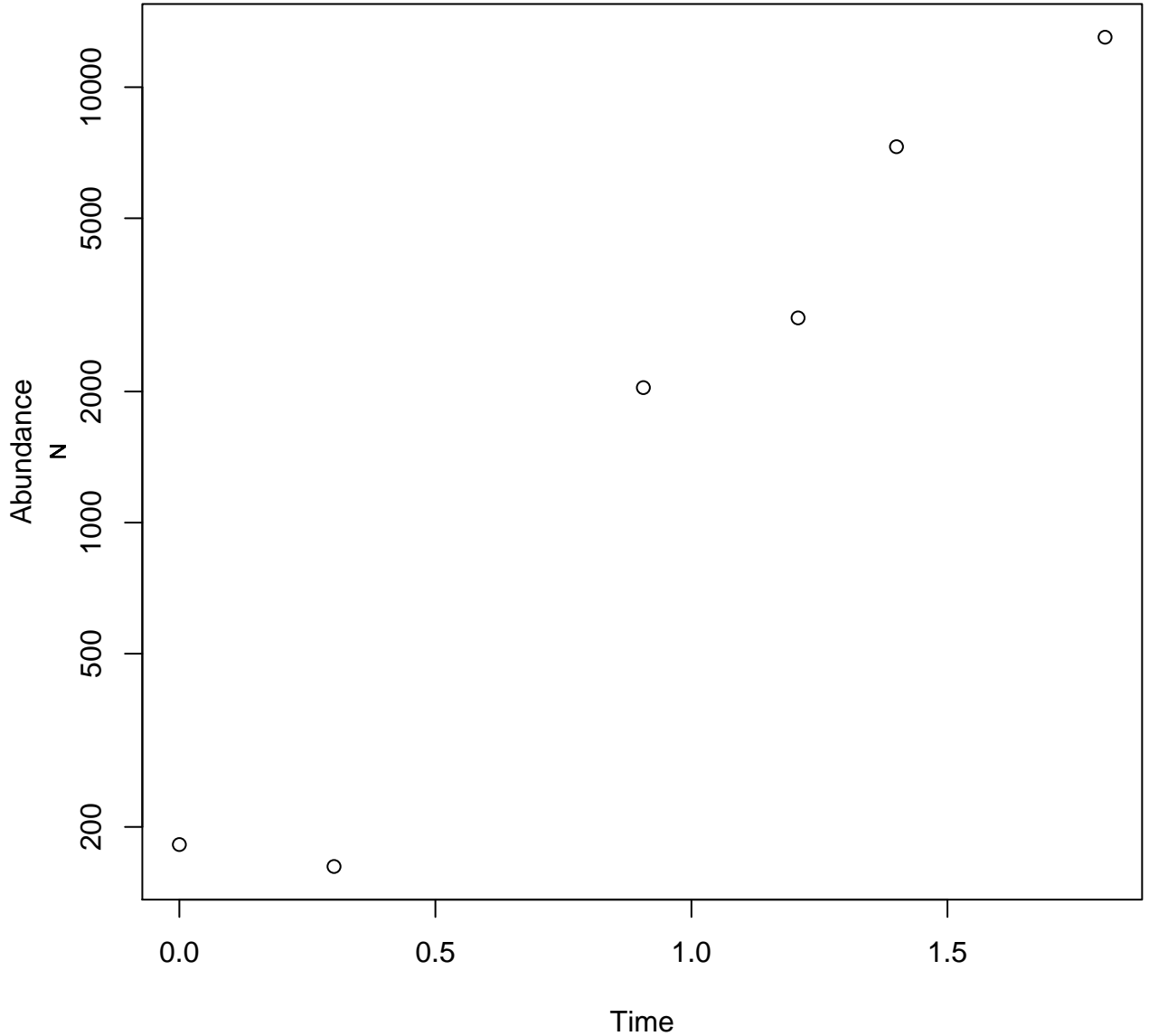
Spoilage Vacuum Beef Striploins 15

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



Spoilage Vacuum Beef Striploins 20

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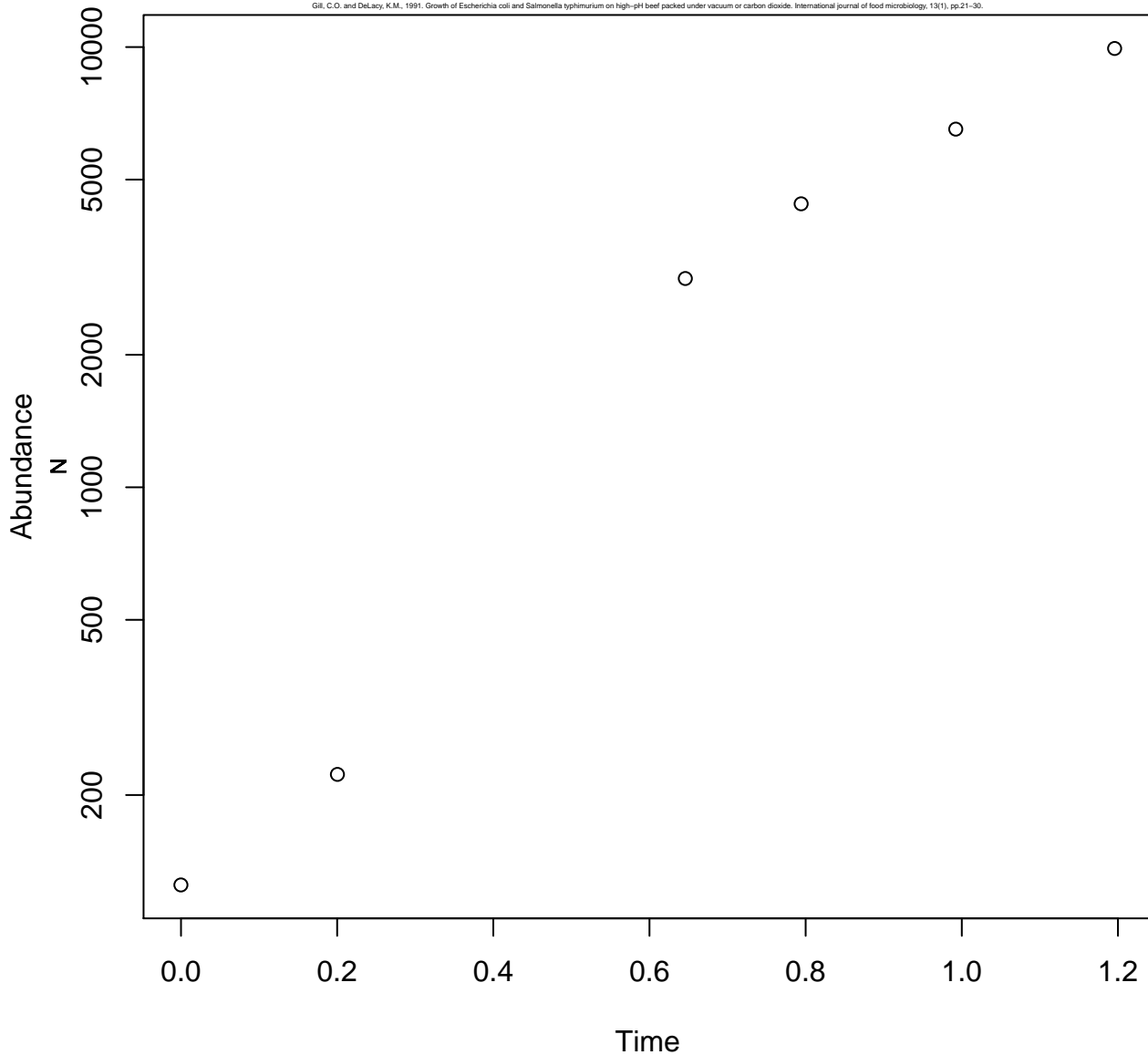


Spoilage

Vacuum Beef Striploins

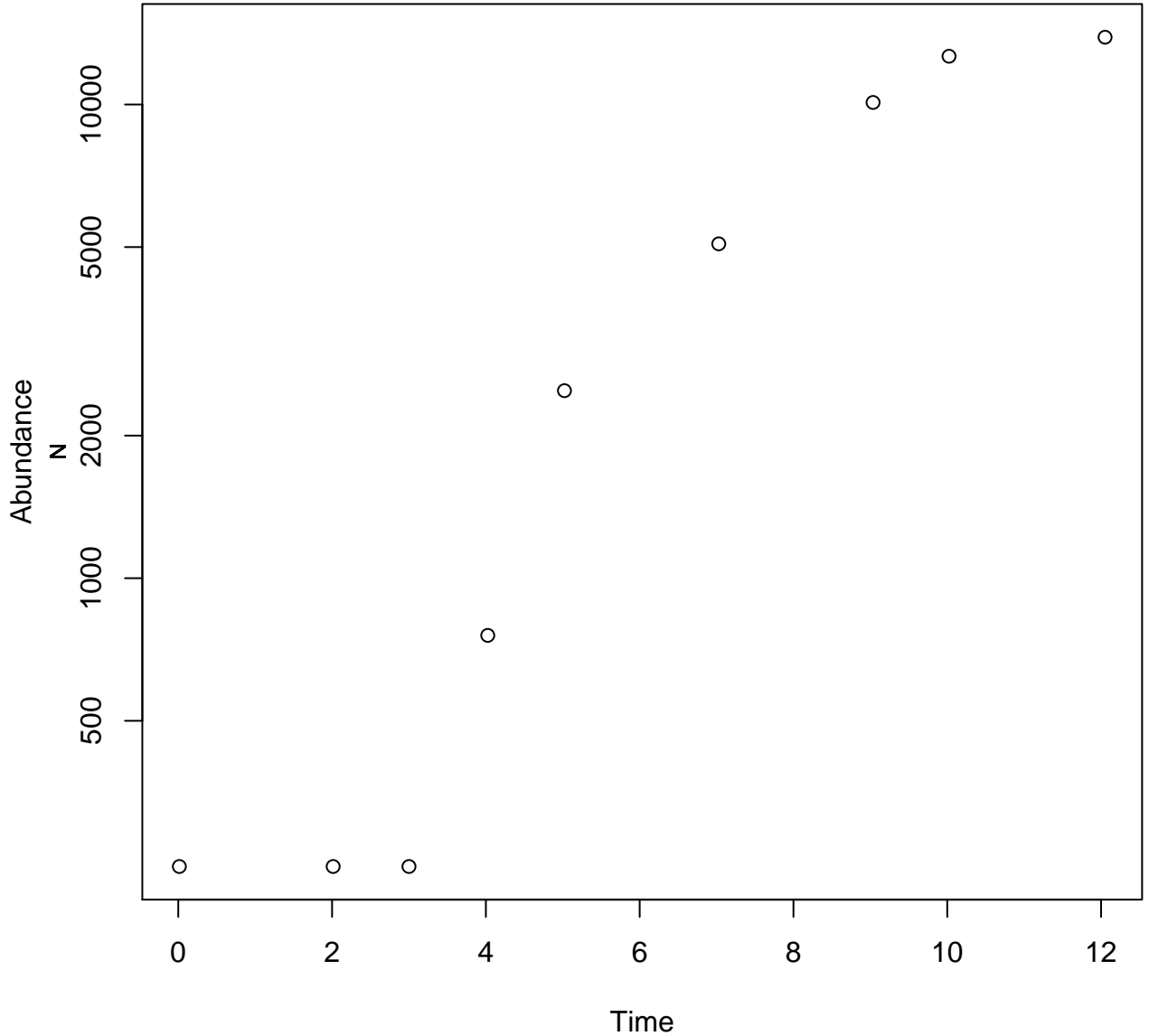
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Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



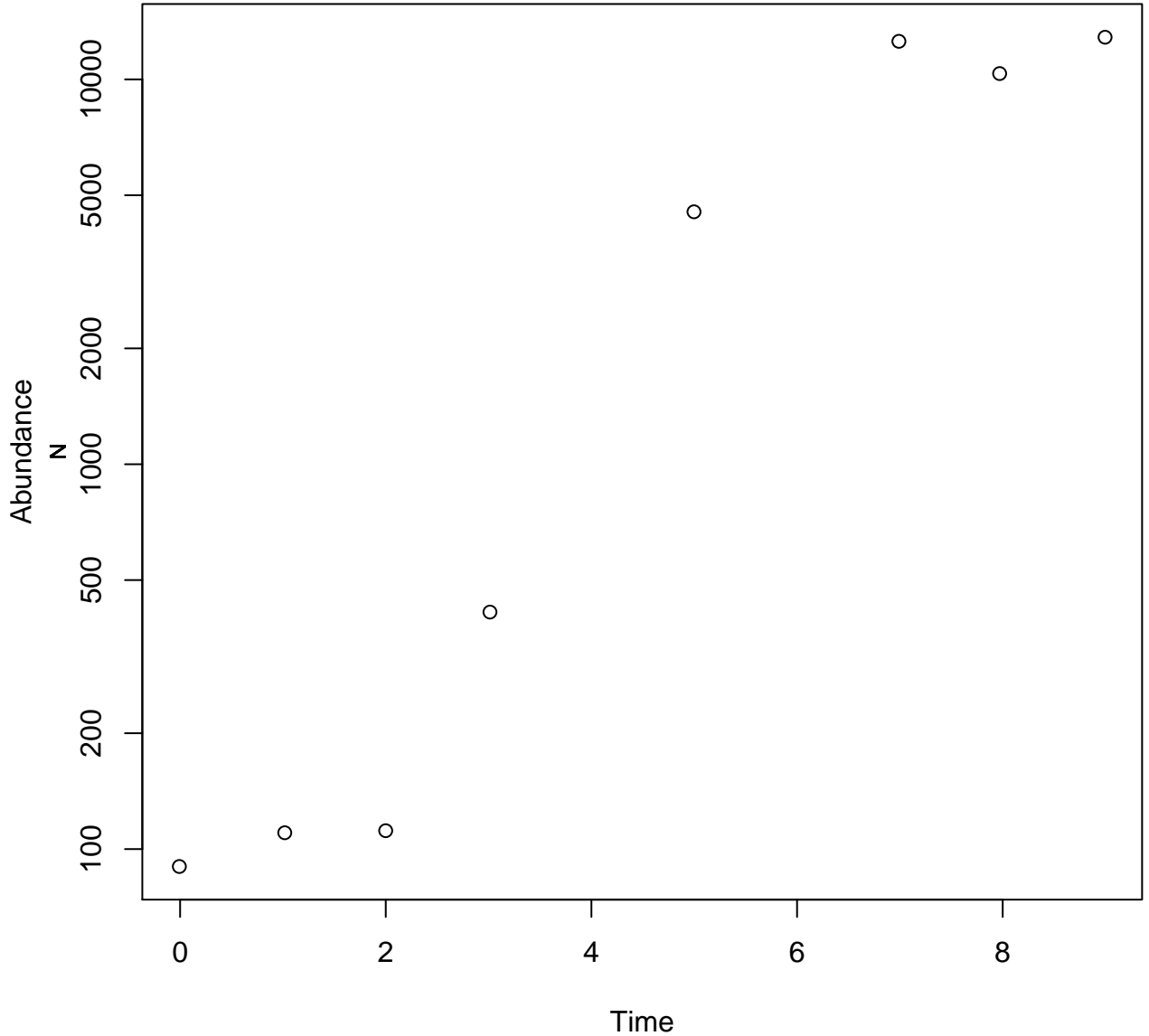
Spoilage C02 Beef Striploins 10

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



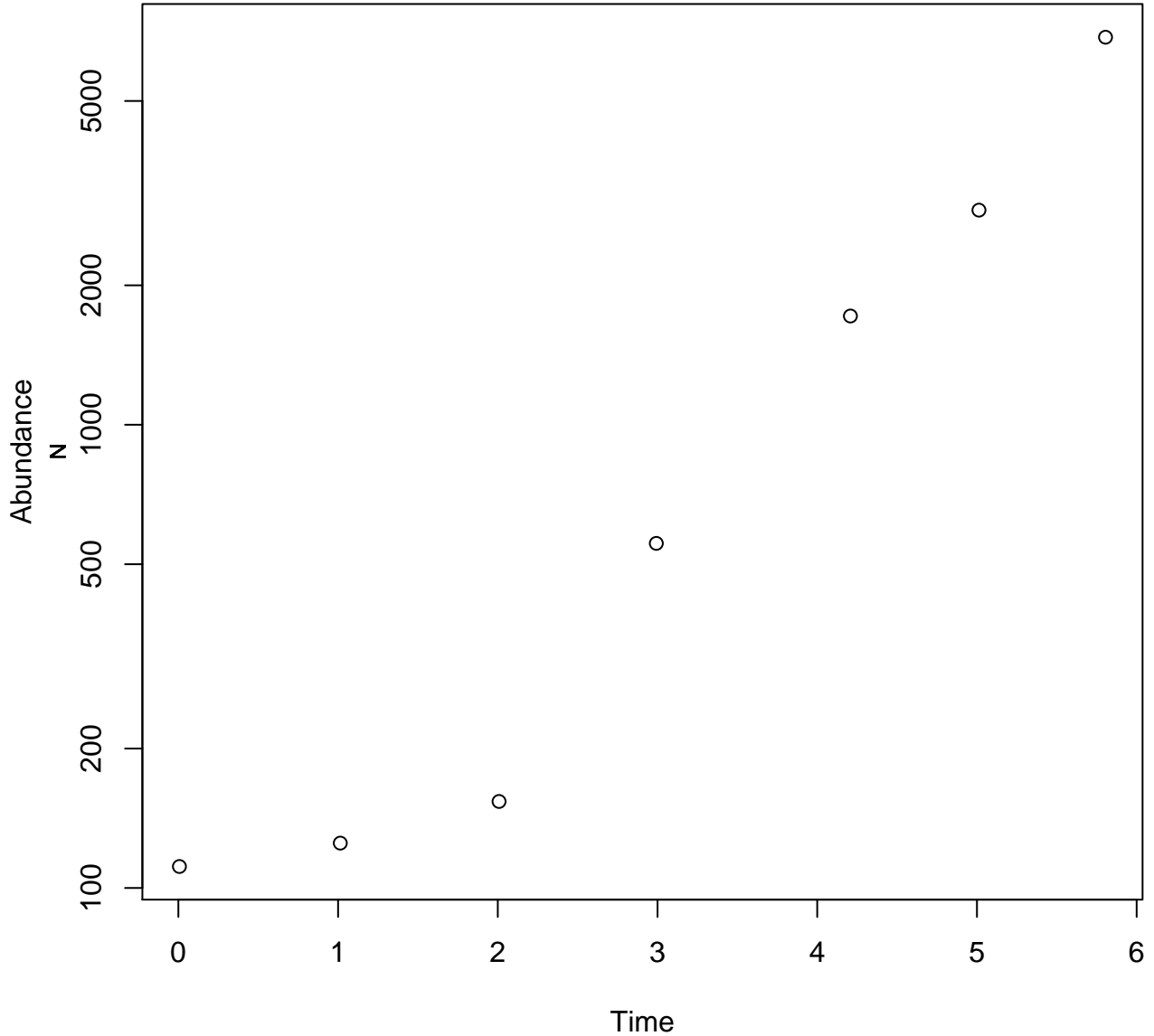
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Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



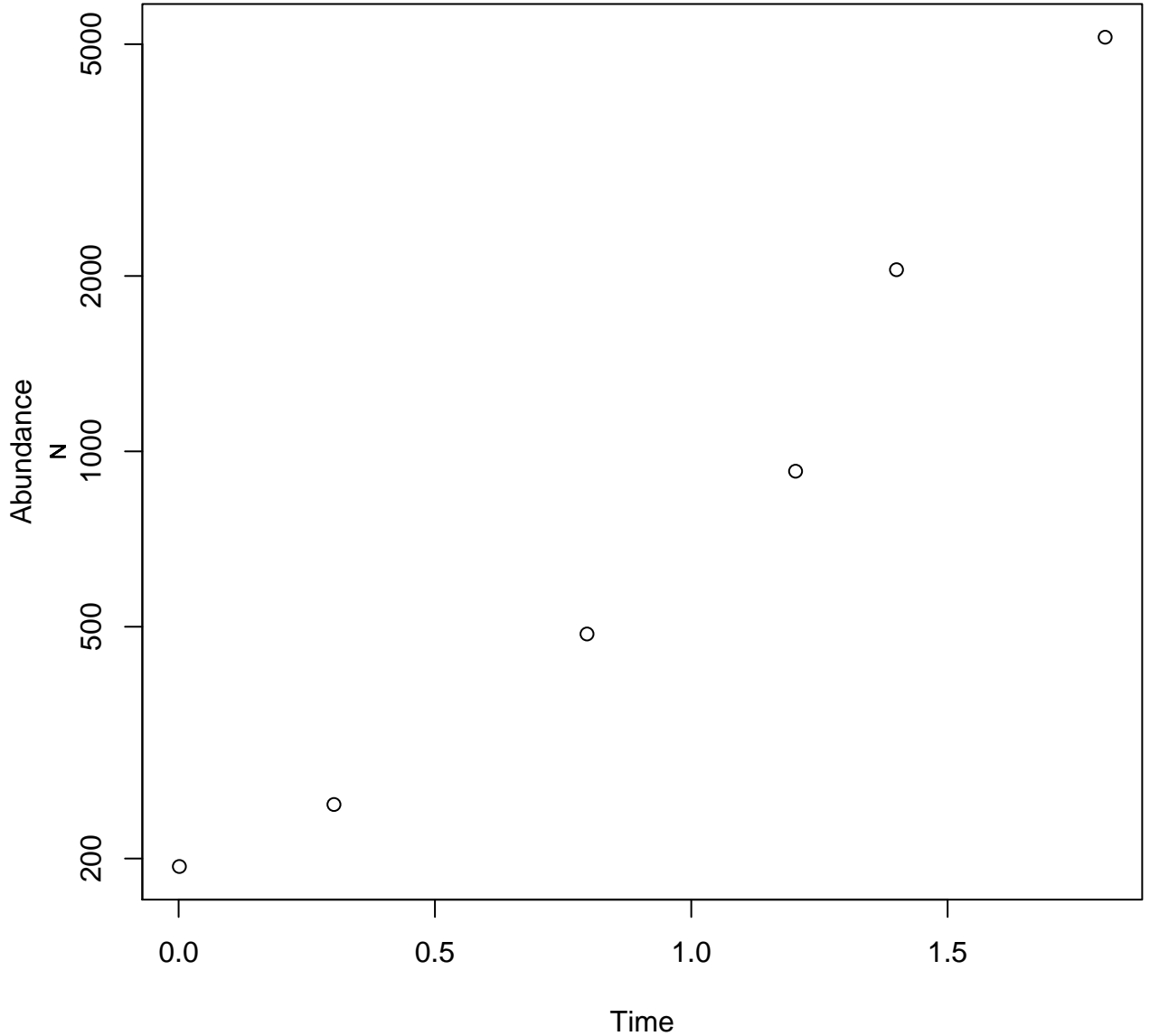
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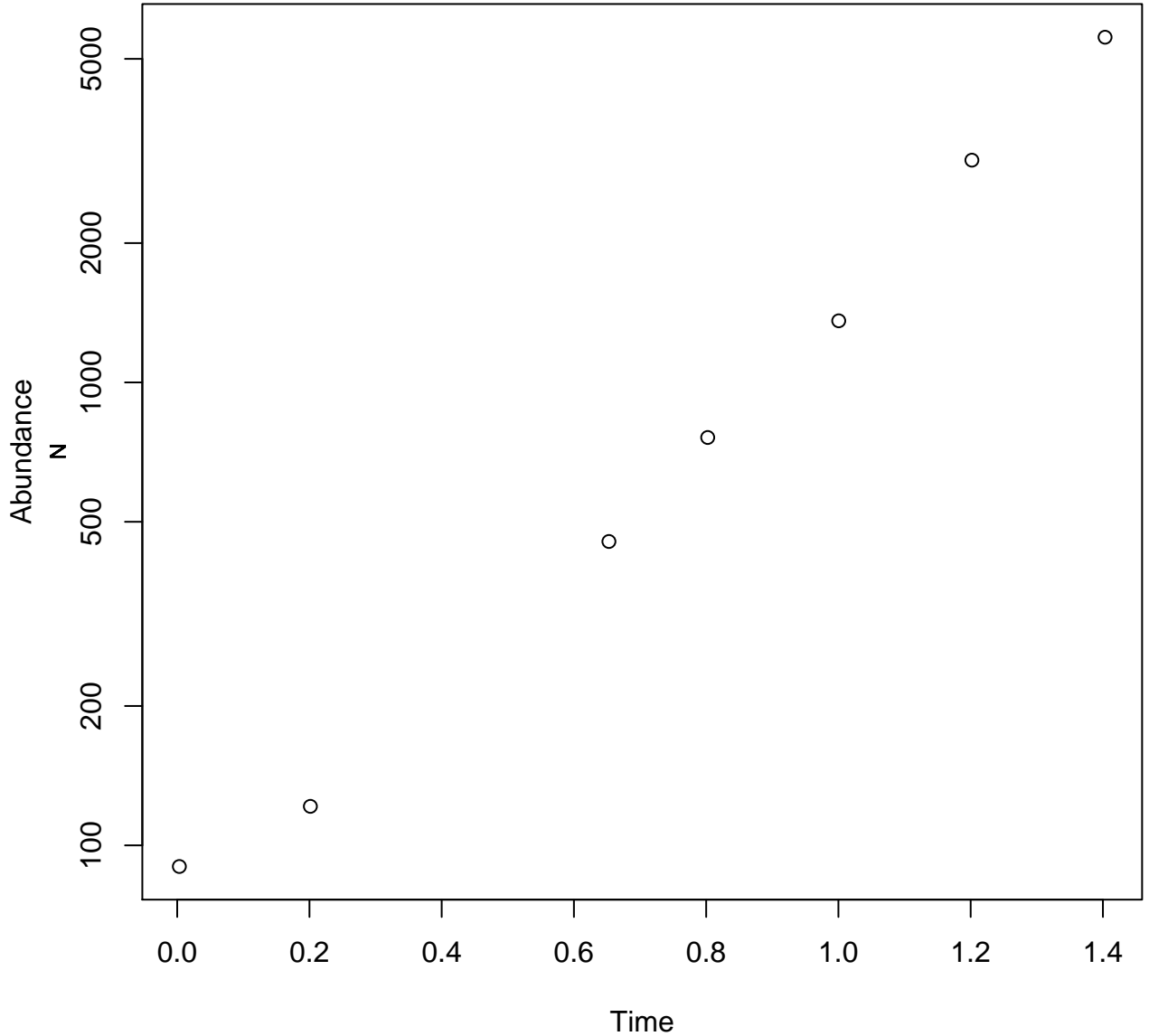
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Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



Spoilage CO₂ Beef Striploins 30

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.

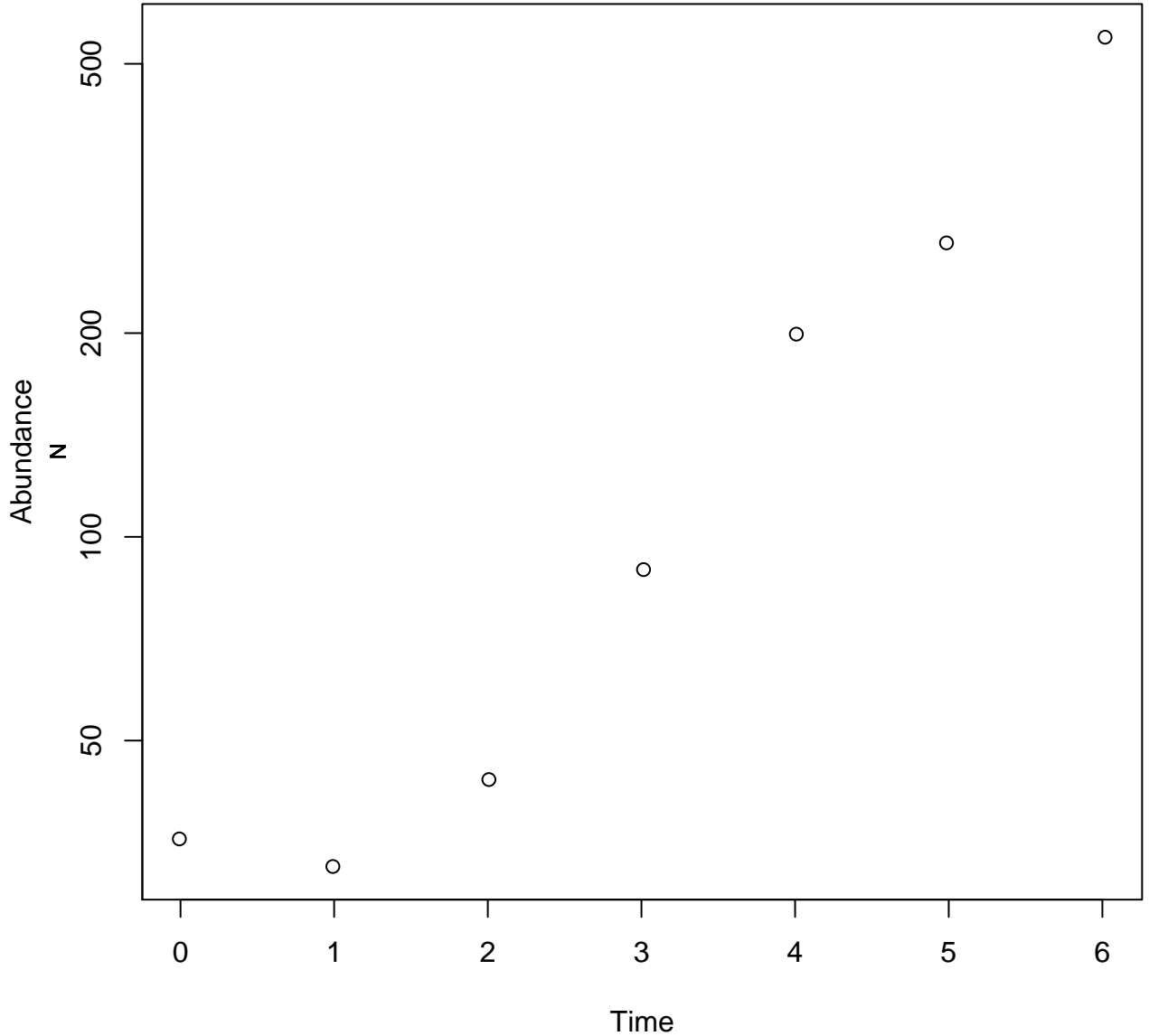


Escherichia coli

Vacuum Beef Striploins

8

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.

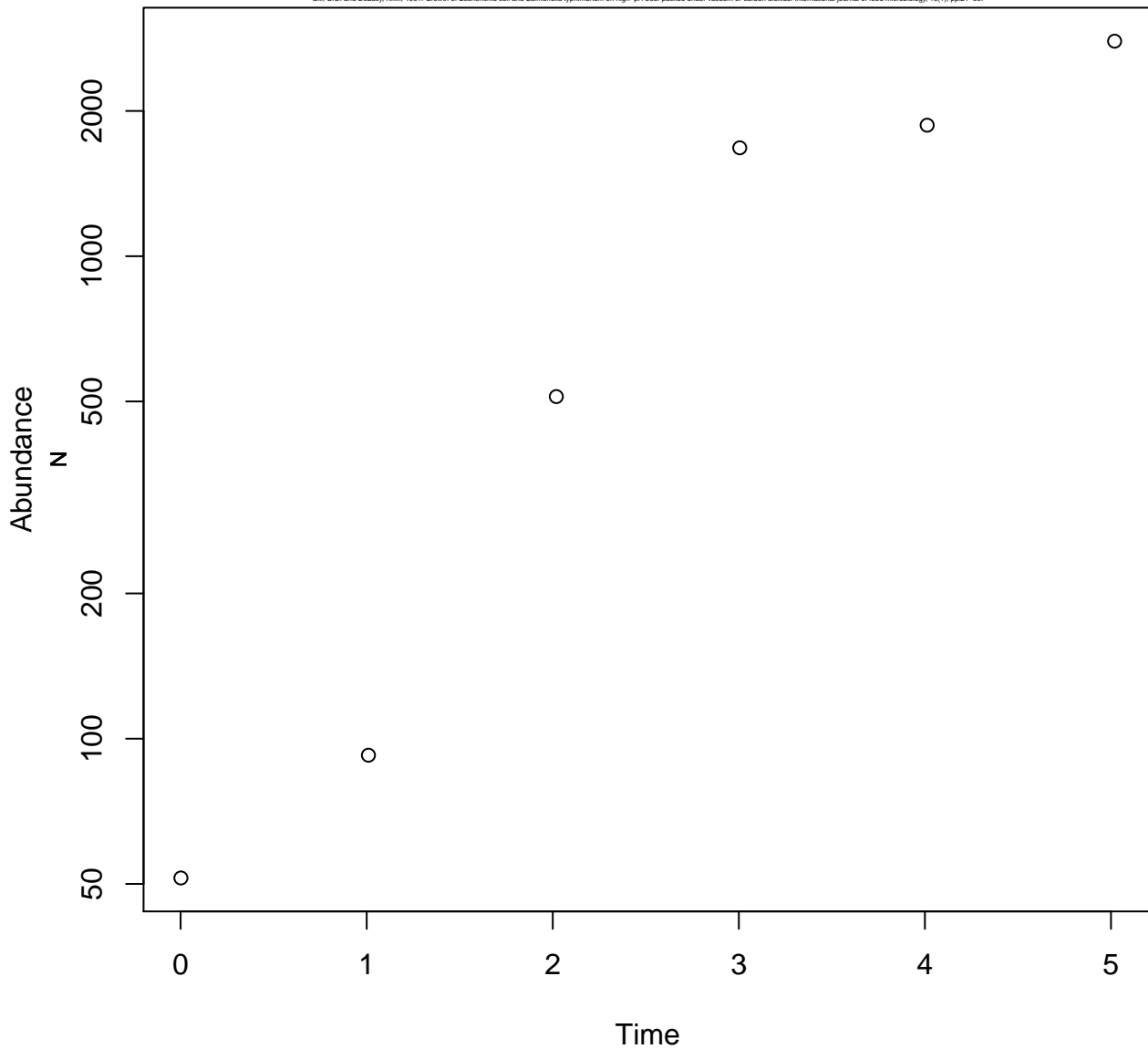


Escherichia coli

Vacuum Beef Striploins

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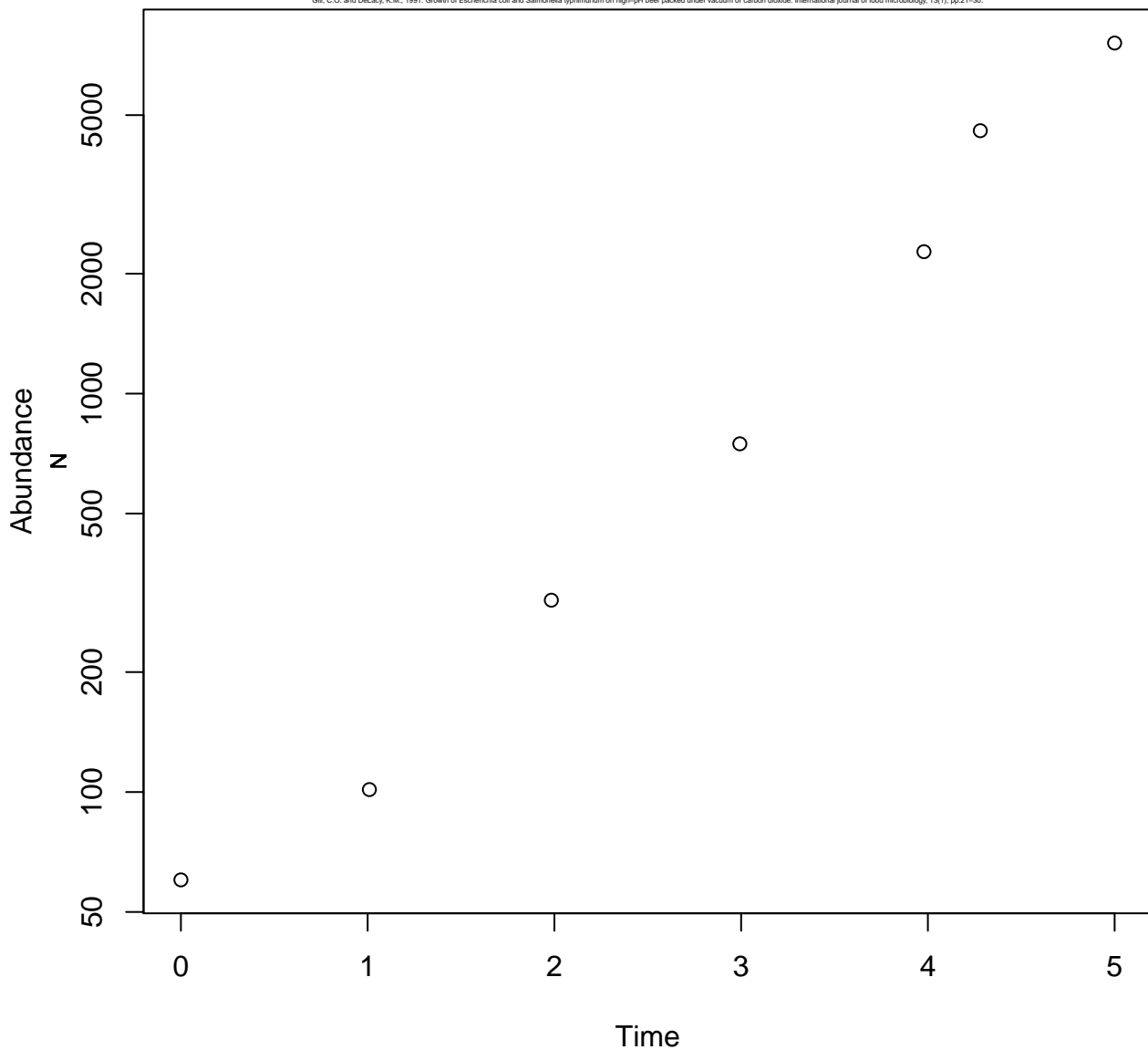


Escherichia coli

Vacuum Beef Striploins

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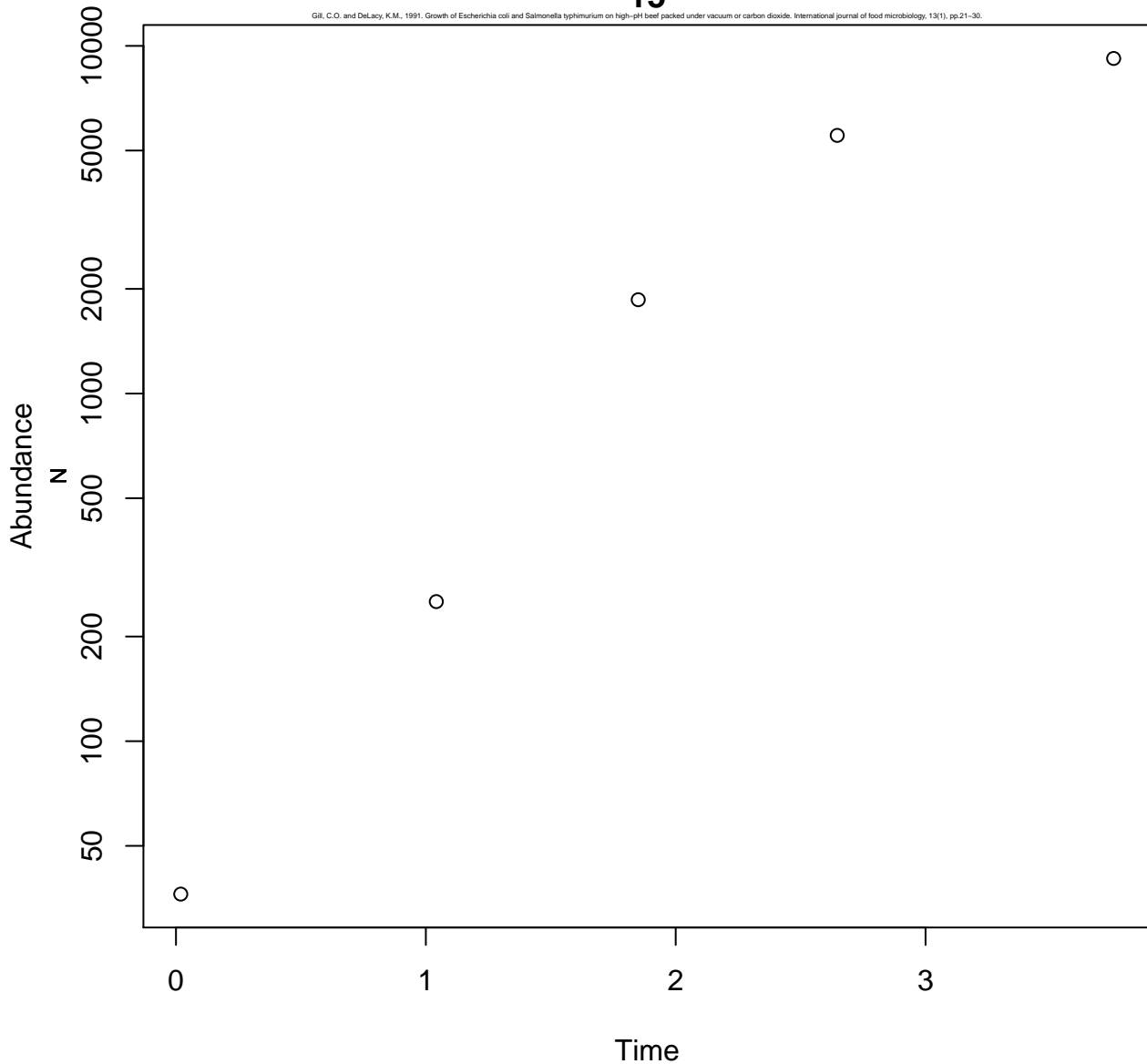


Escherichia coli

Vacuum Beef Striploins

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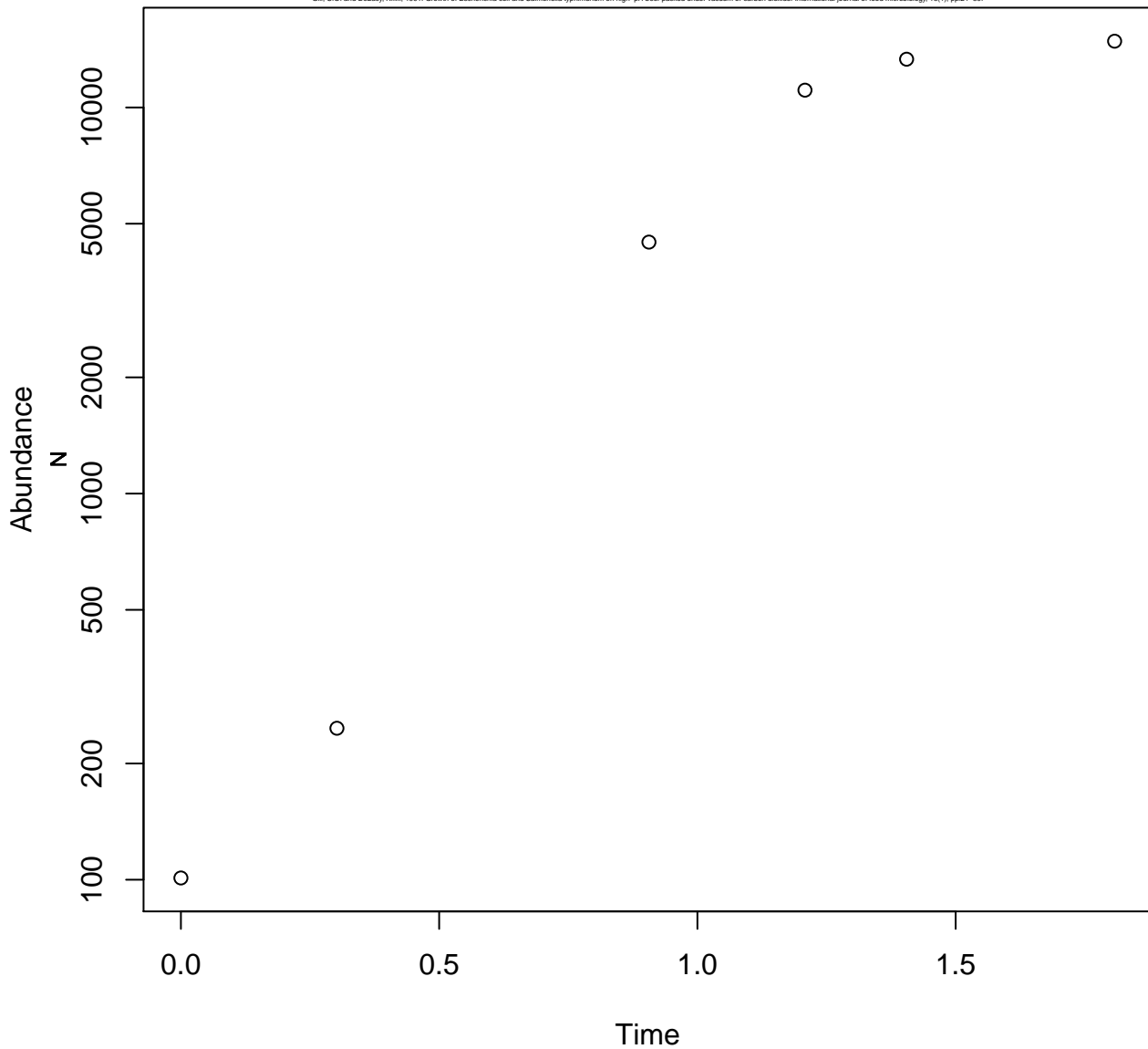


Escherichia coli

Vacuum Beef Striploins

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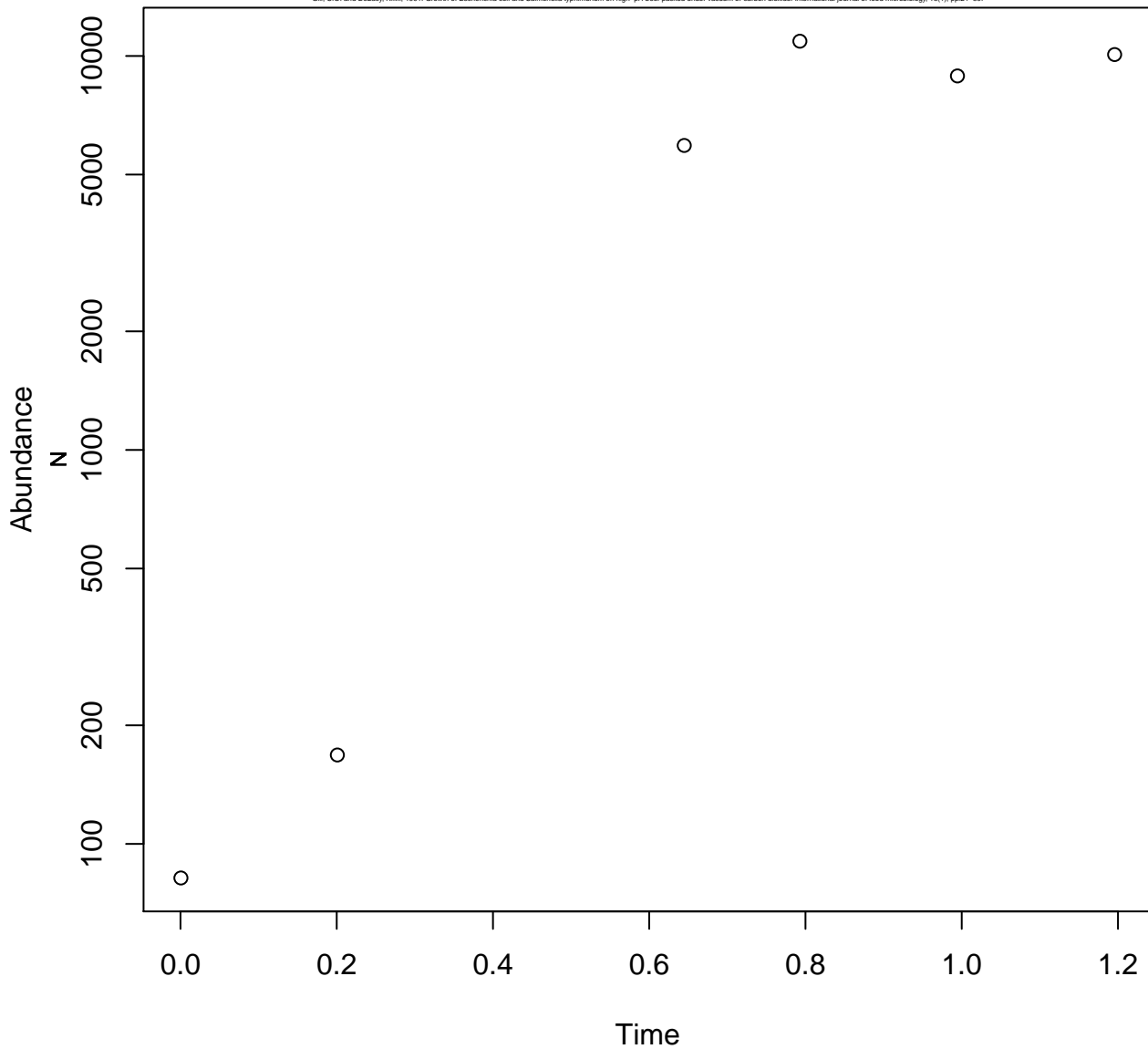


Escherichia coli

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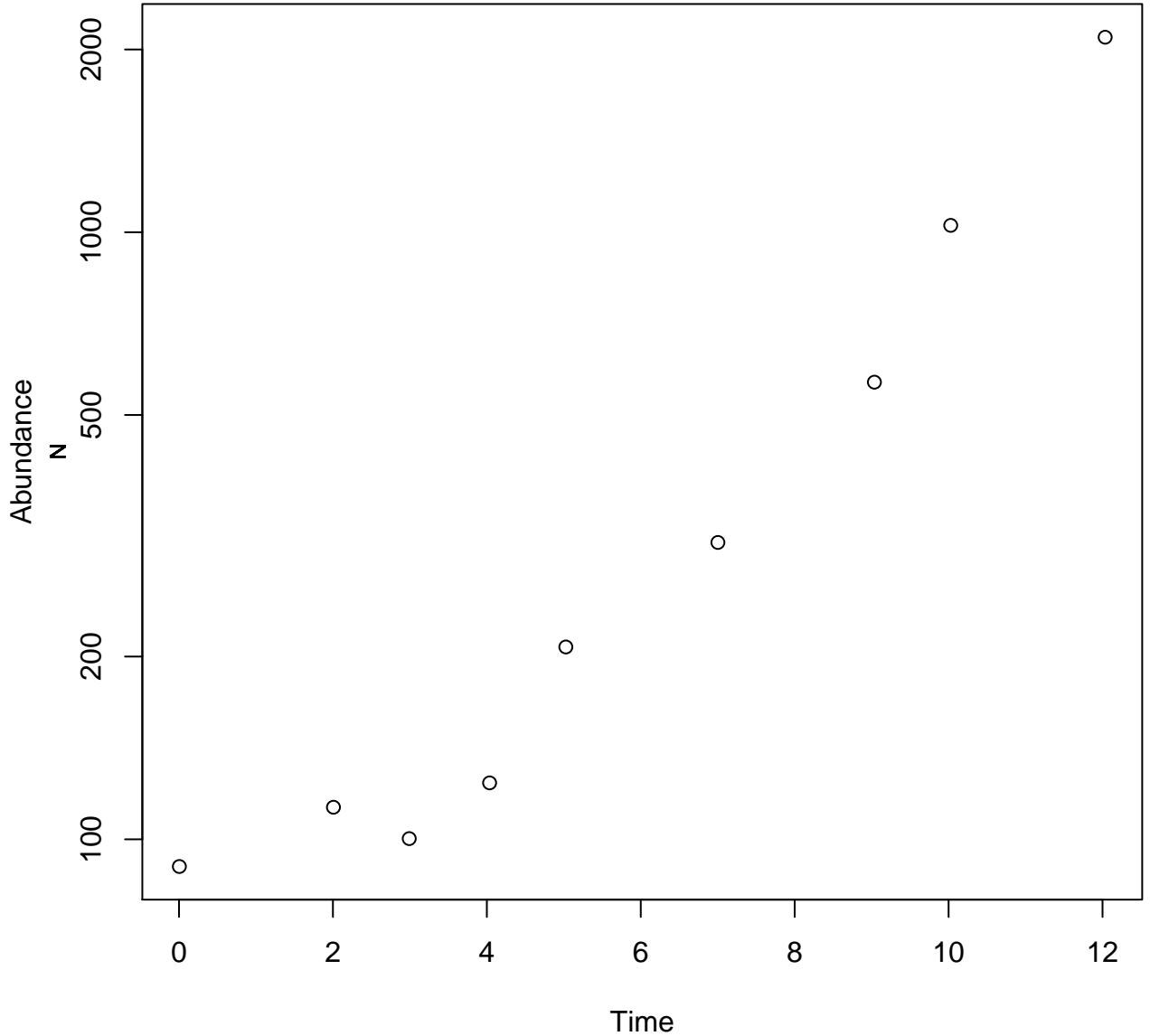


Escherichia coli

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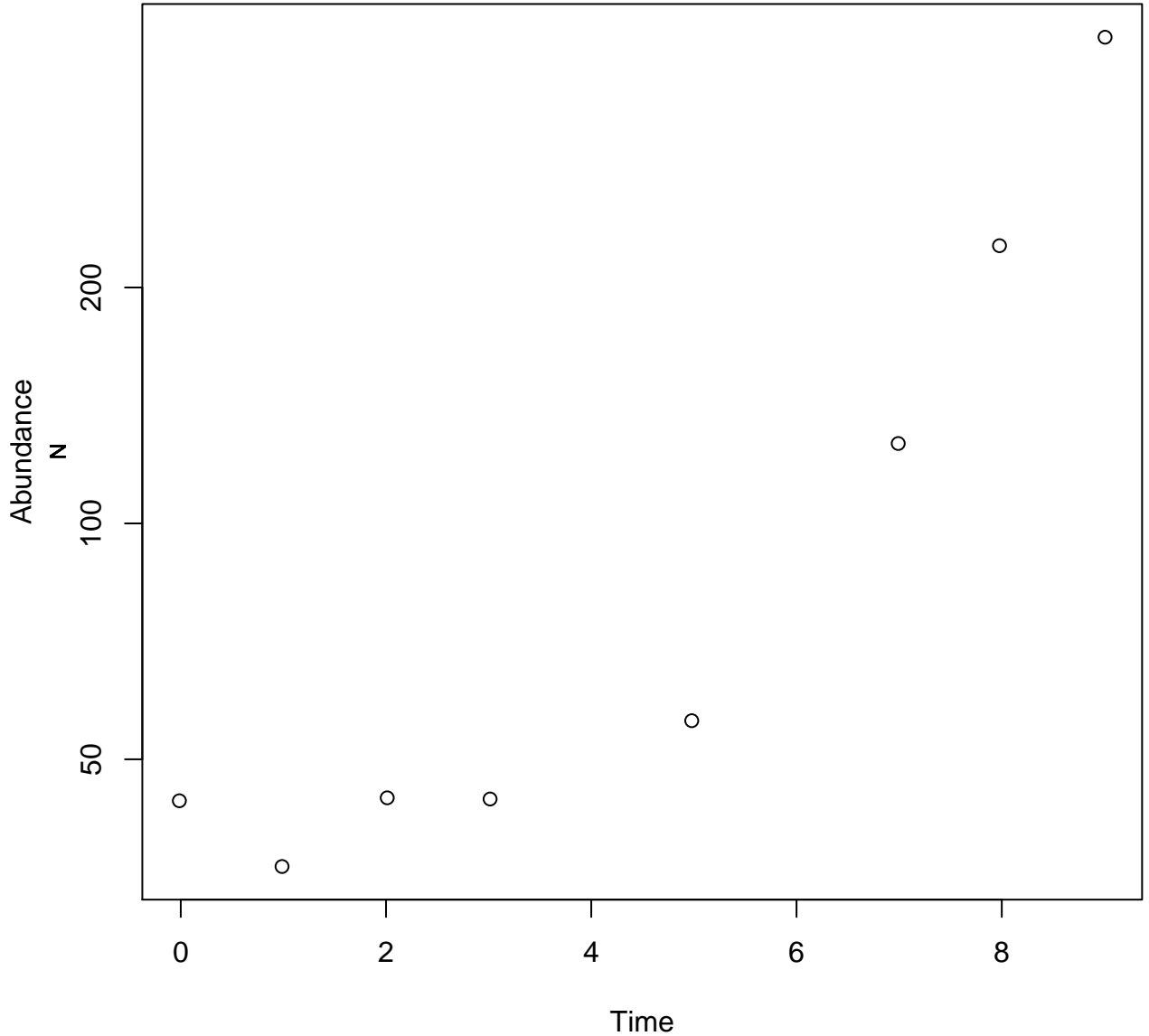


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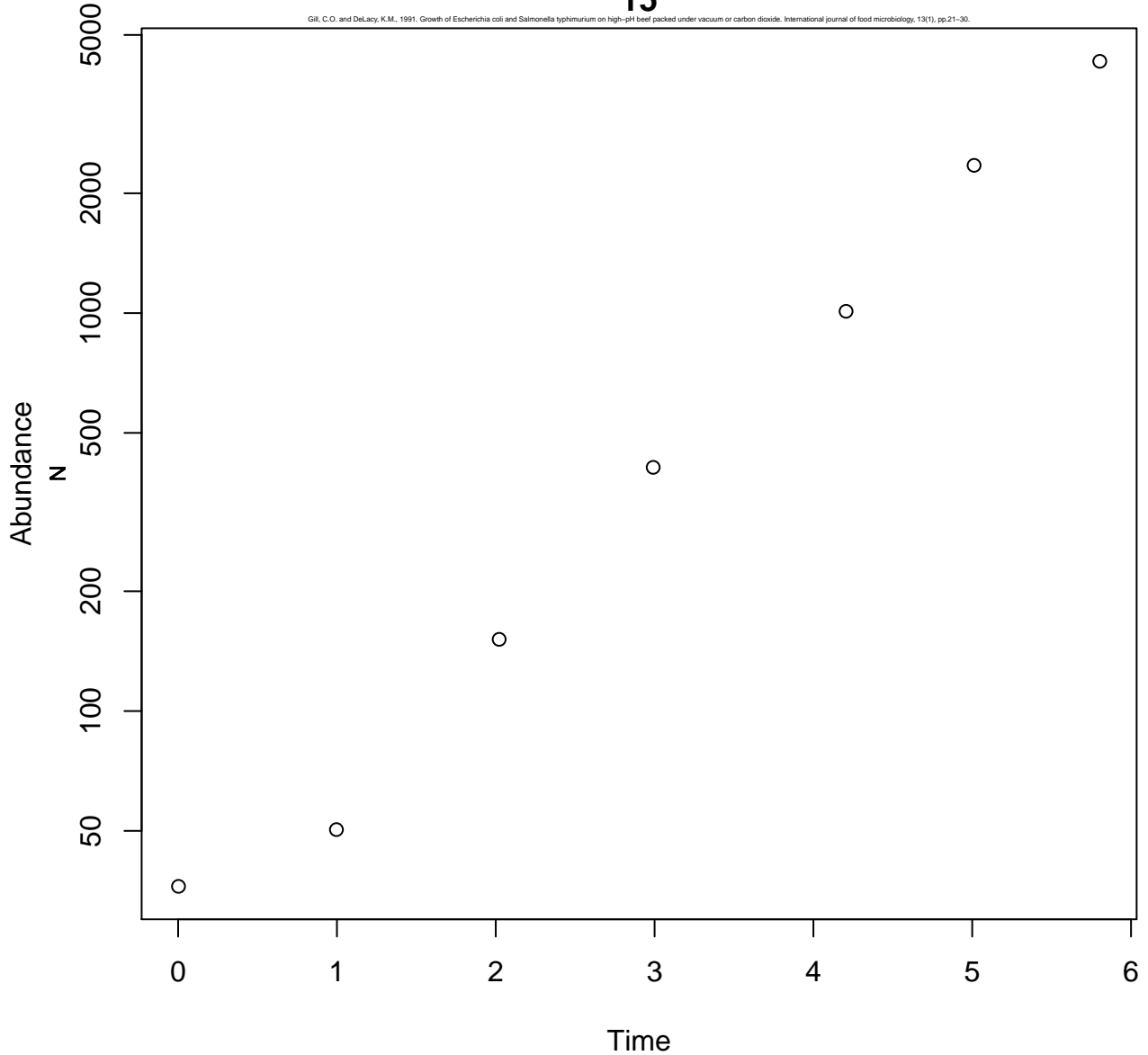


Escherichia coli

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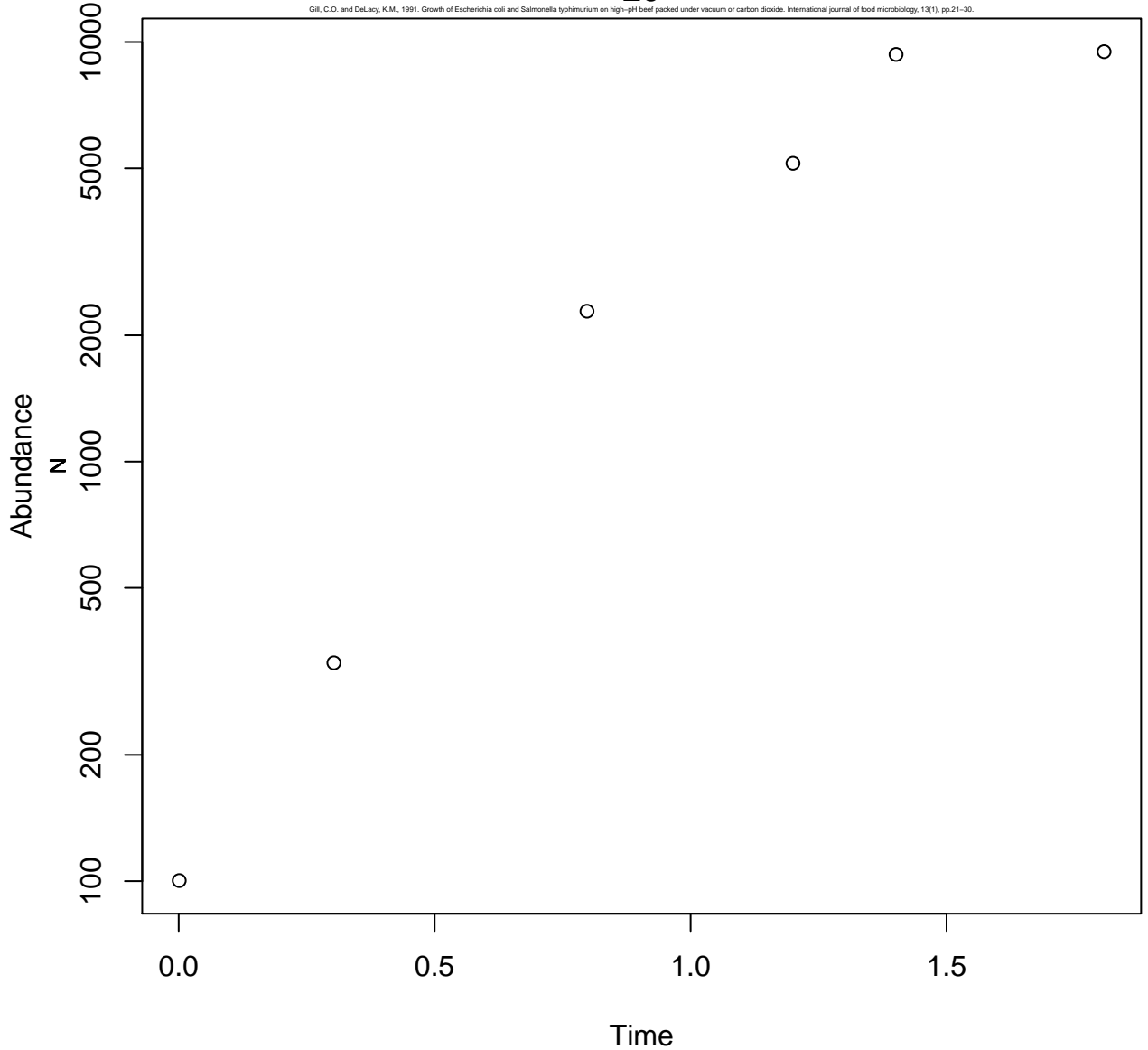


Escherichia coli

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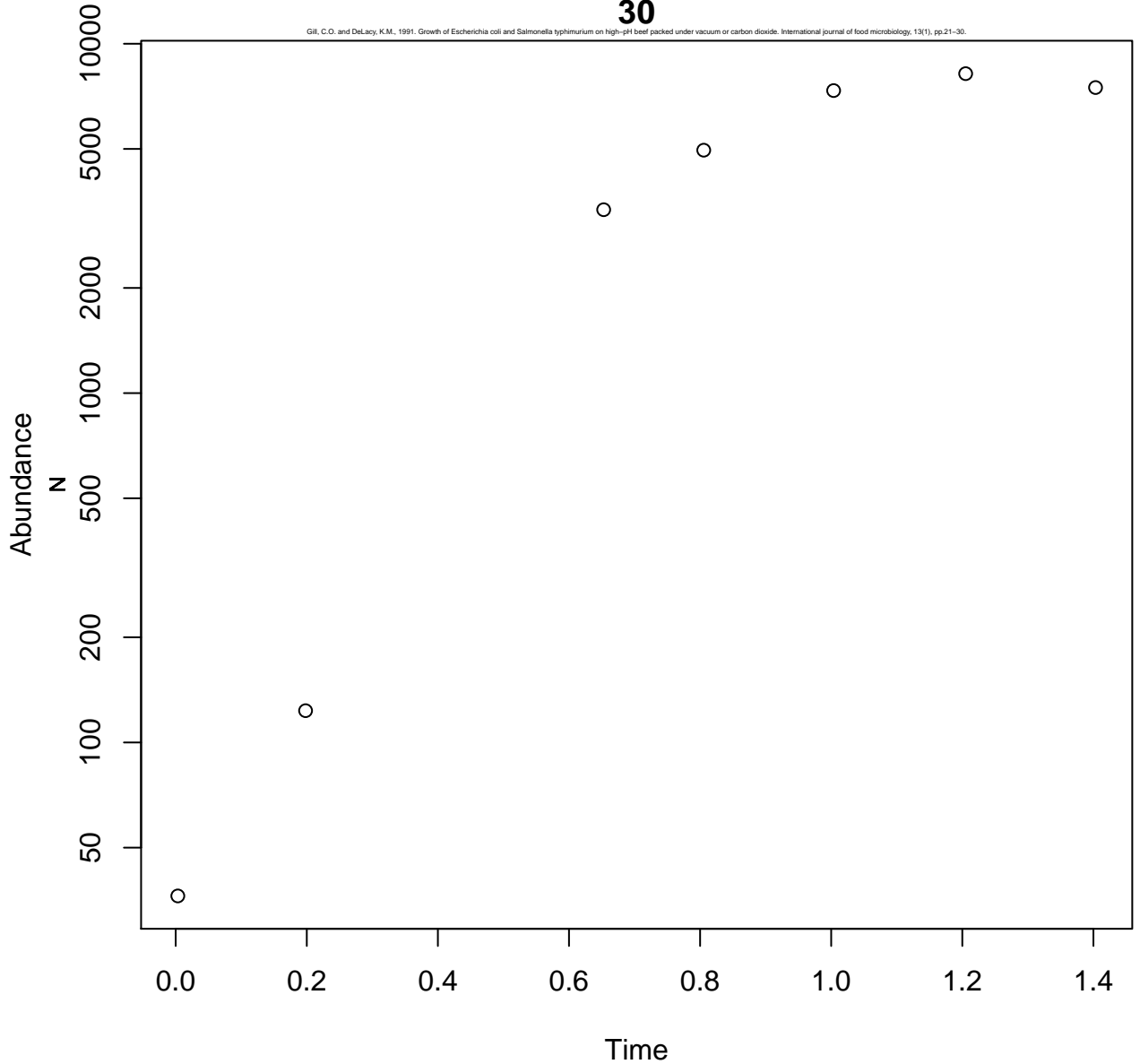


Escherichia coli

C02 Beef Striploins

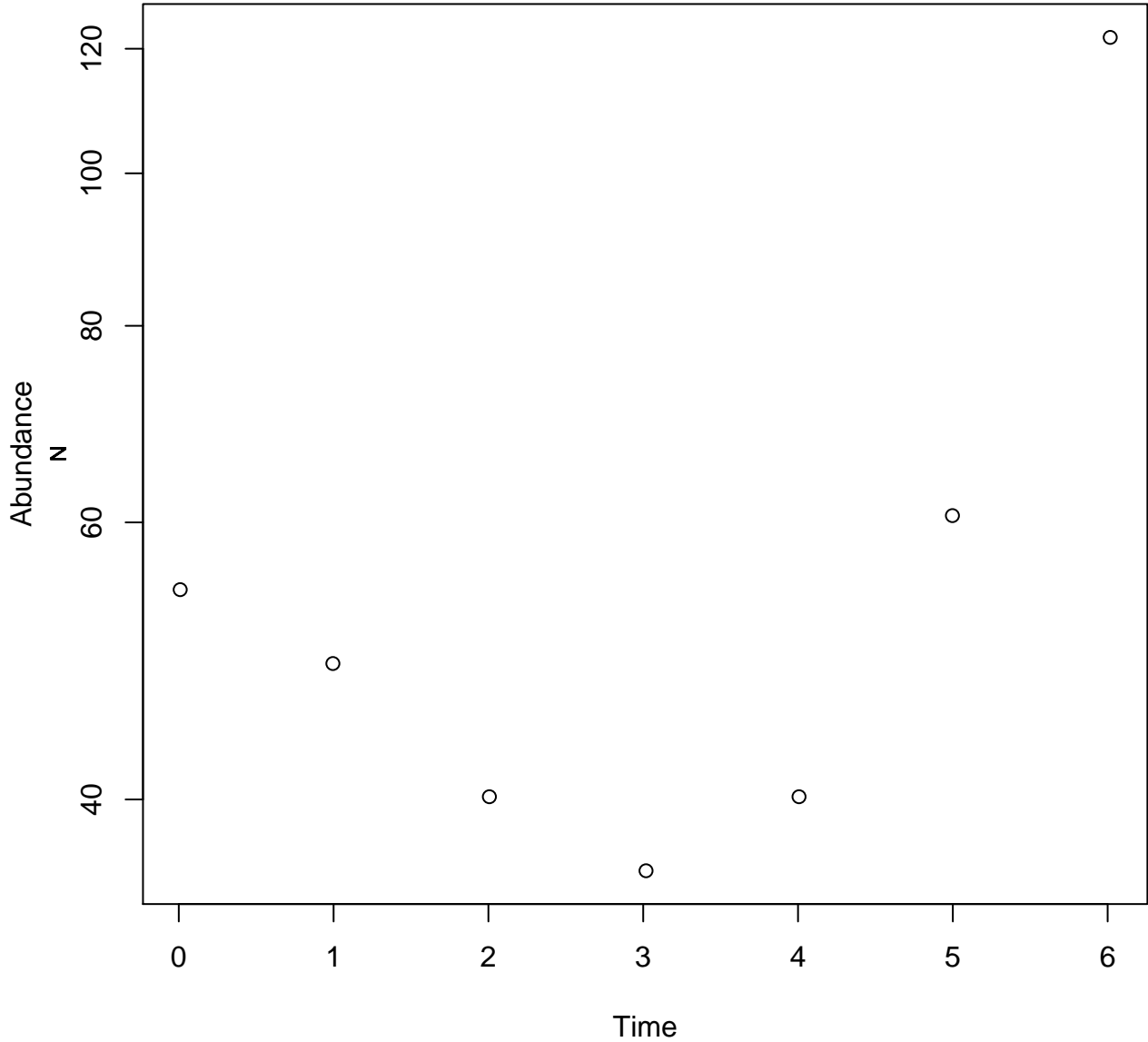
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Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



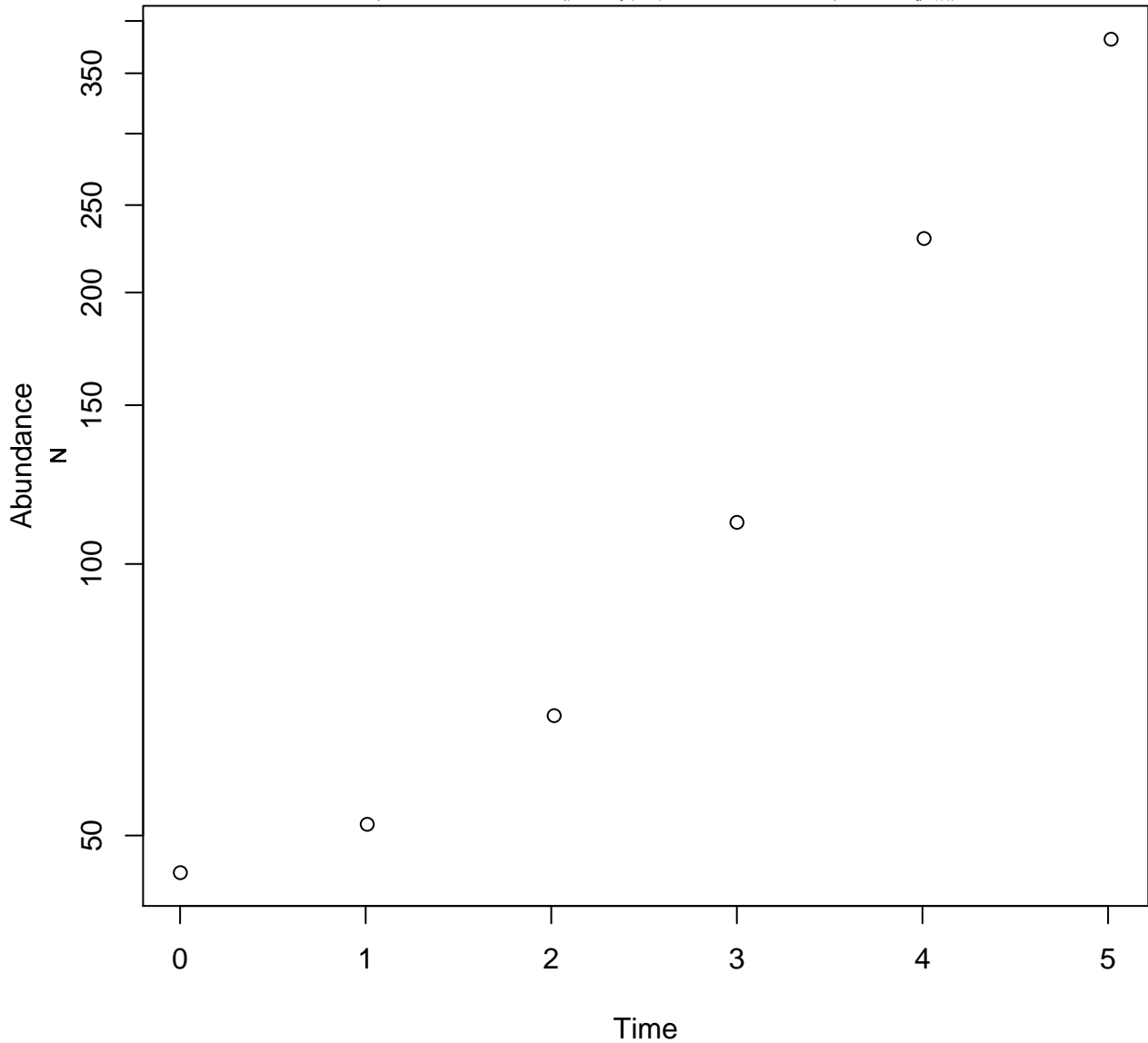
Salmonella Typhimurium
Vacuum Beef Striploins
8

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



Salmonella Typhimurium
Vacuum Beef Striploins
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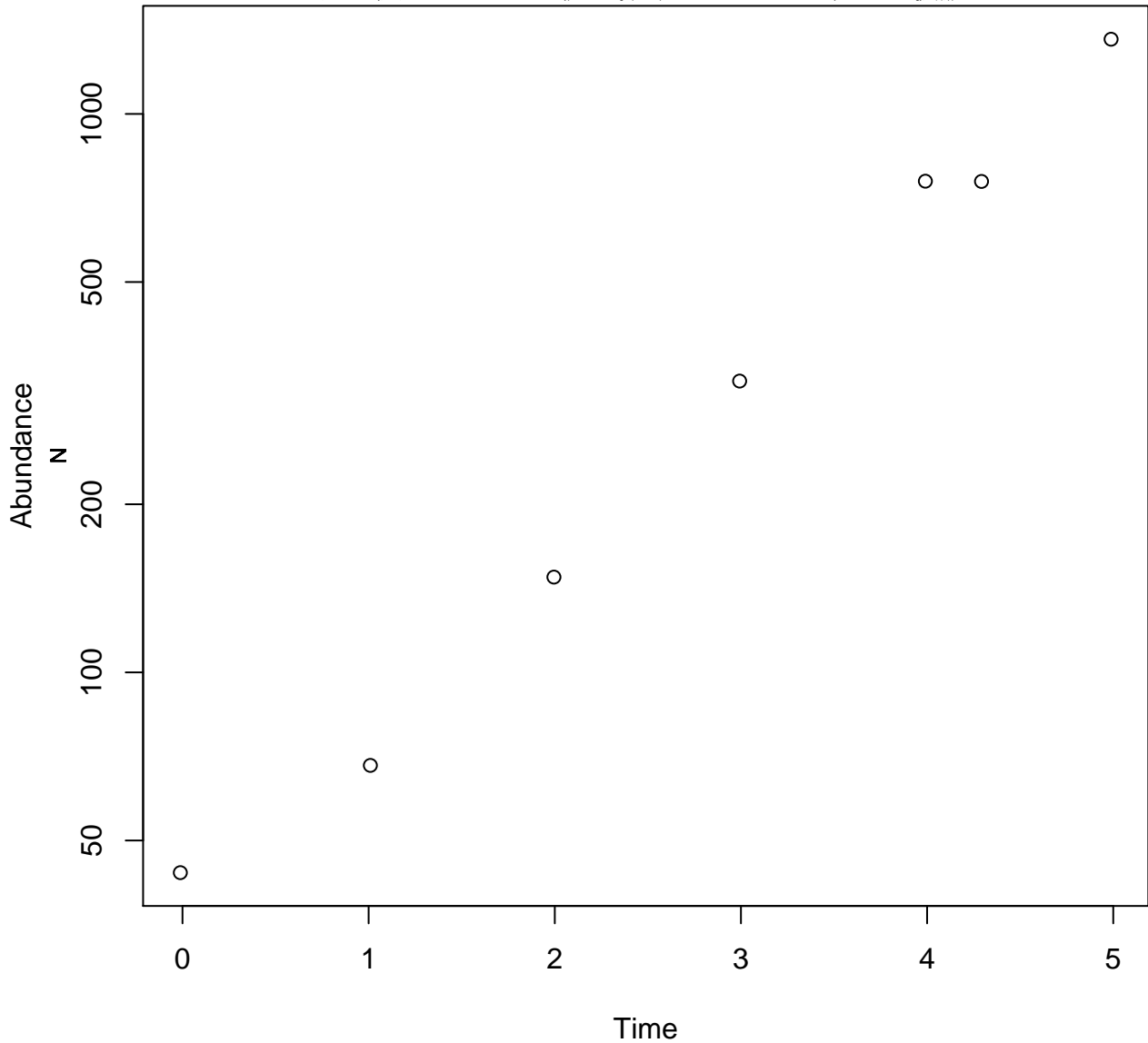


Salmonella Typhimurium

Vacuum Beef Striploins

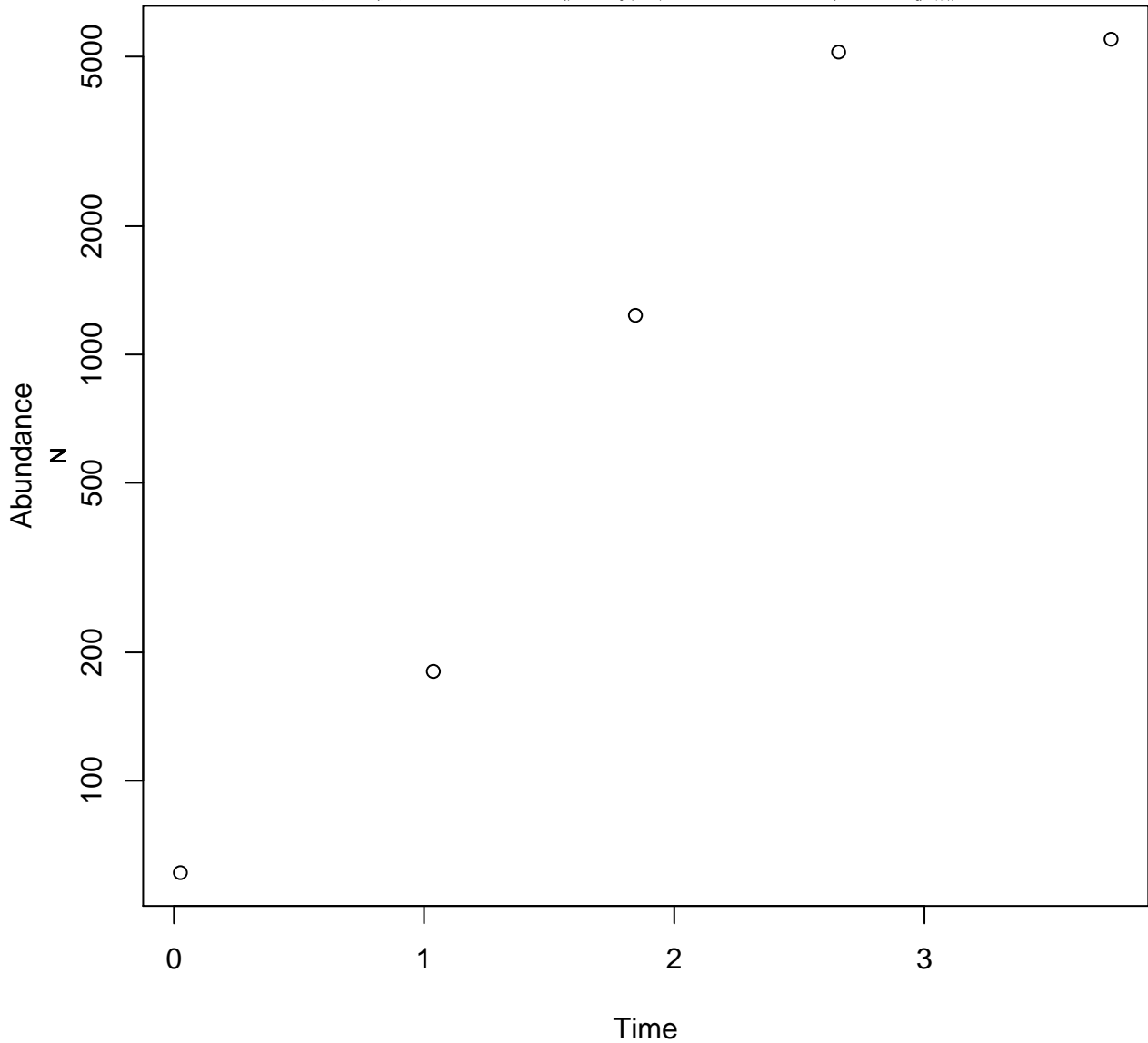
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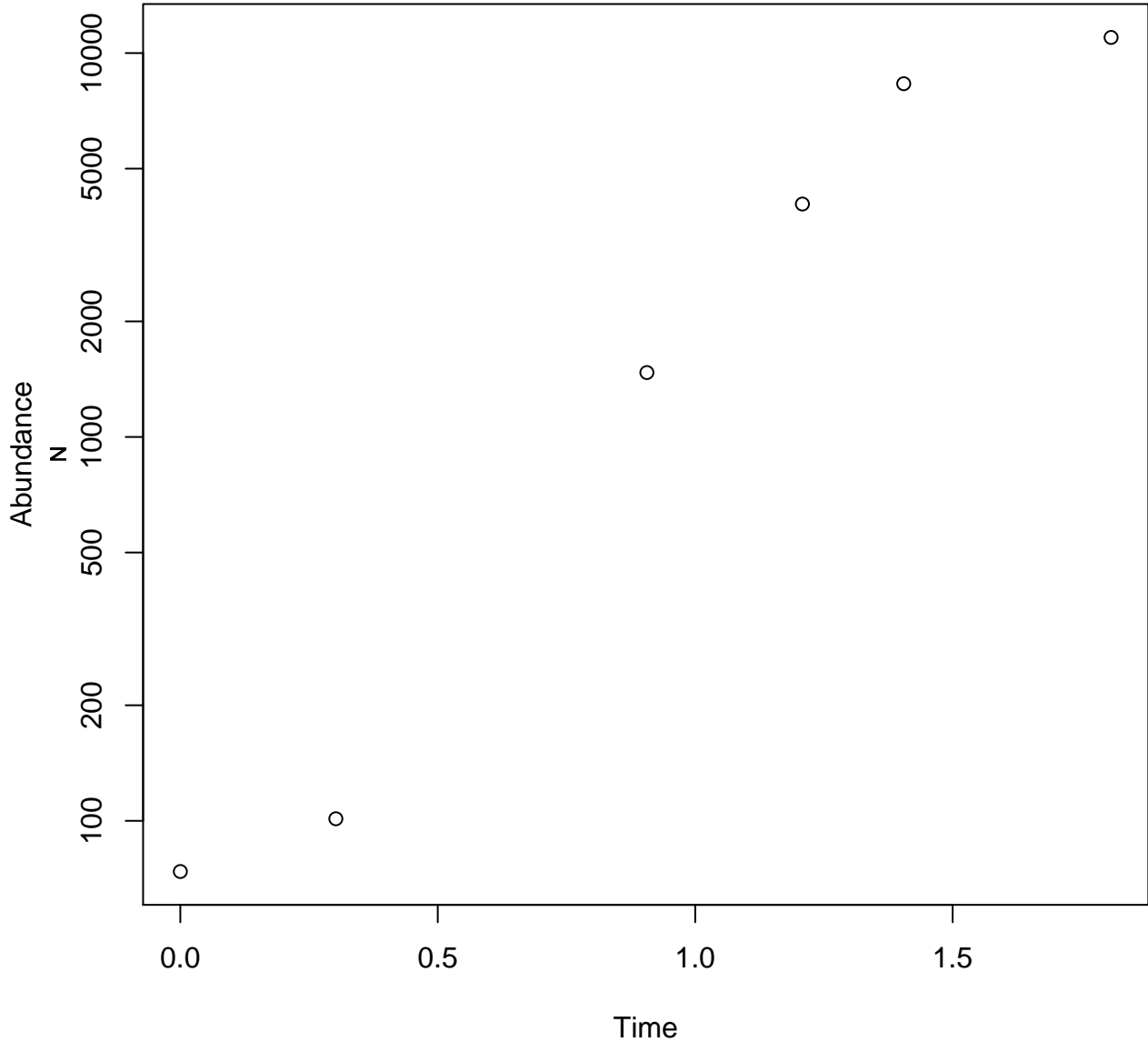
Salmonella Typhimurium
Vacuum Beef Striploins
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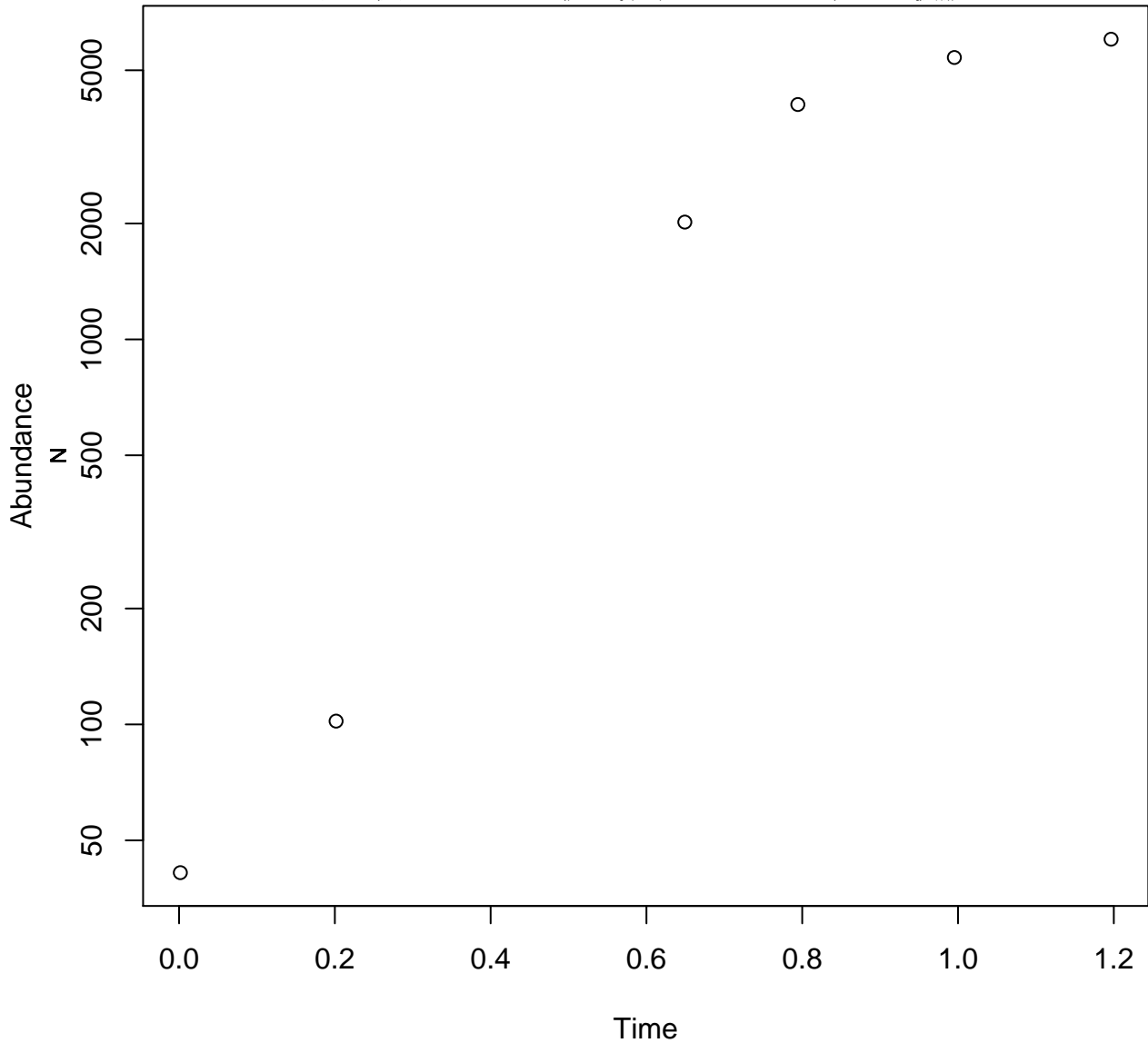
Salmonella Typhimurium
Vacuum Beef Striploins
20

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



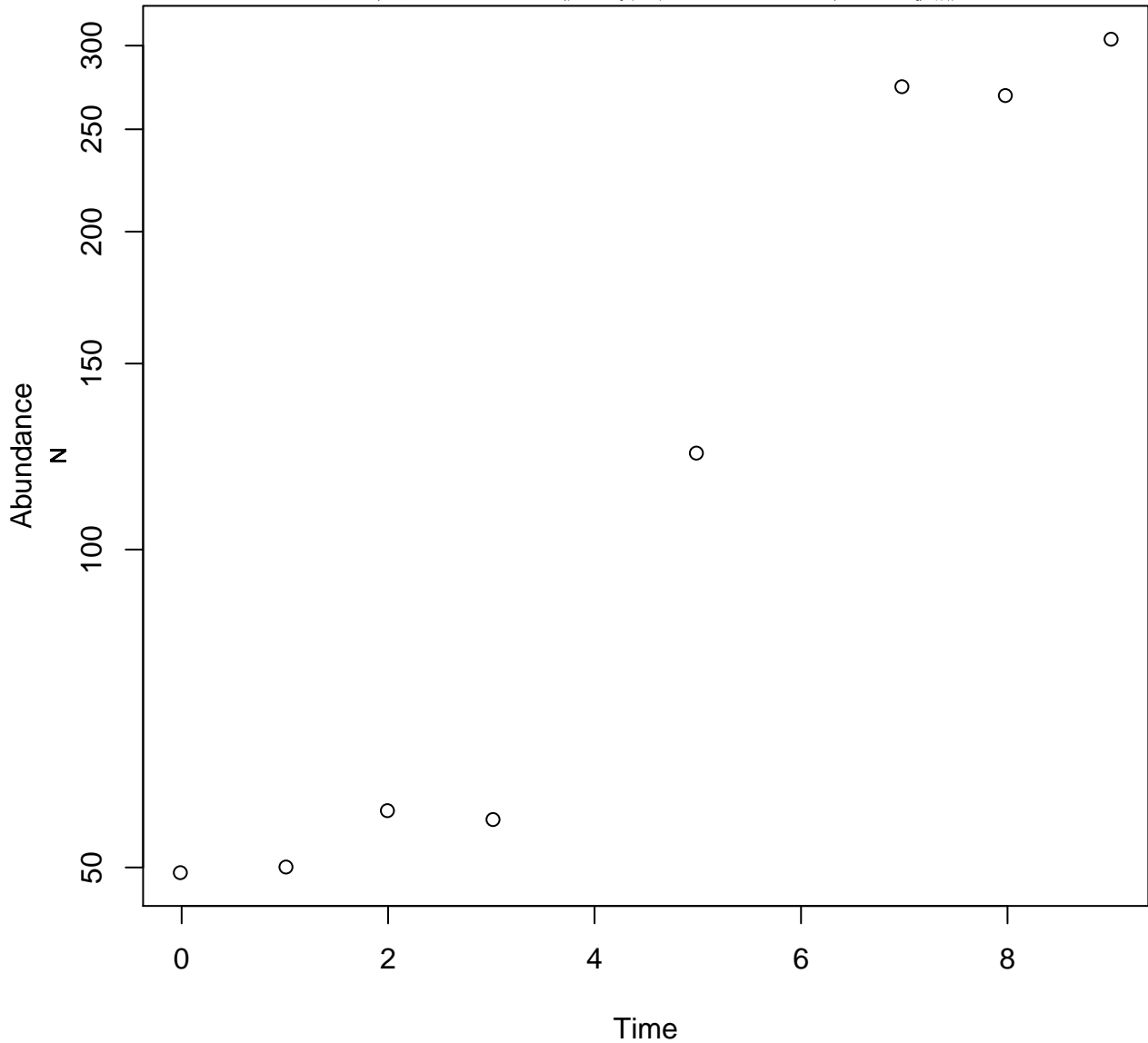
Salmonella Typhimurium
Vacuum Beef Striploins
30

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



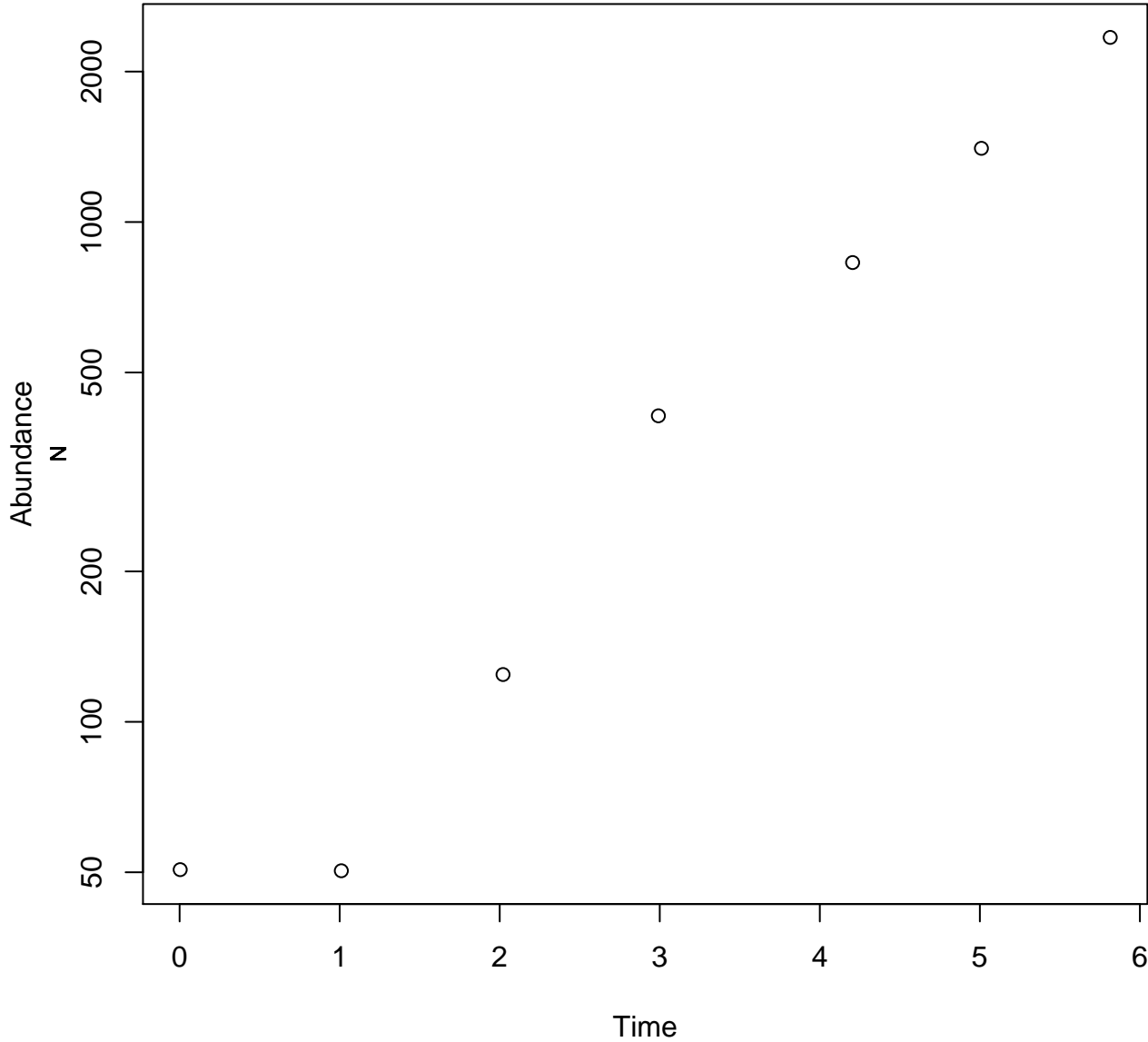
Salmonella Typhimurium
C02 Beef Striploins
12

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



Salmonella Typhimurium
C02 Beef Striploins
15

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.

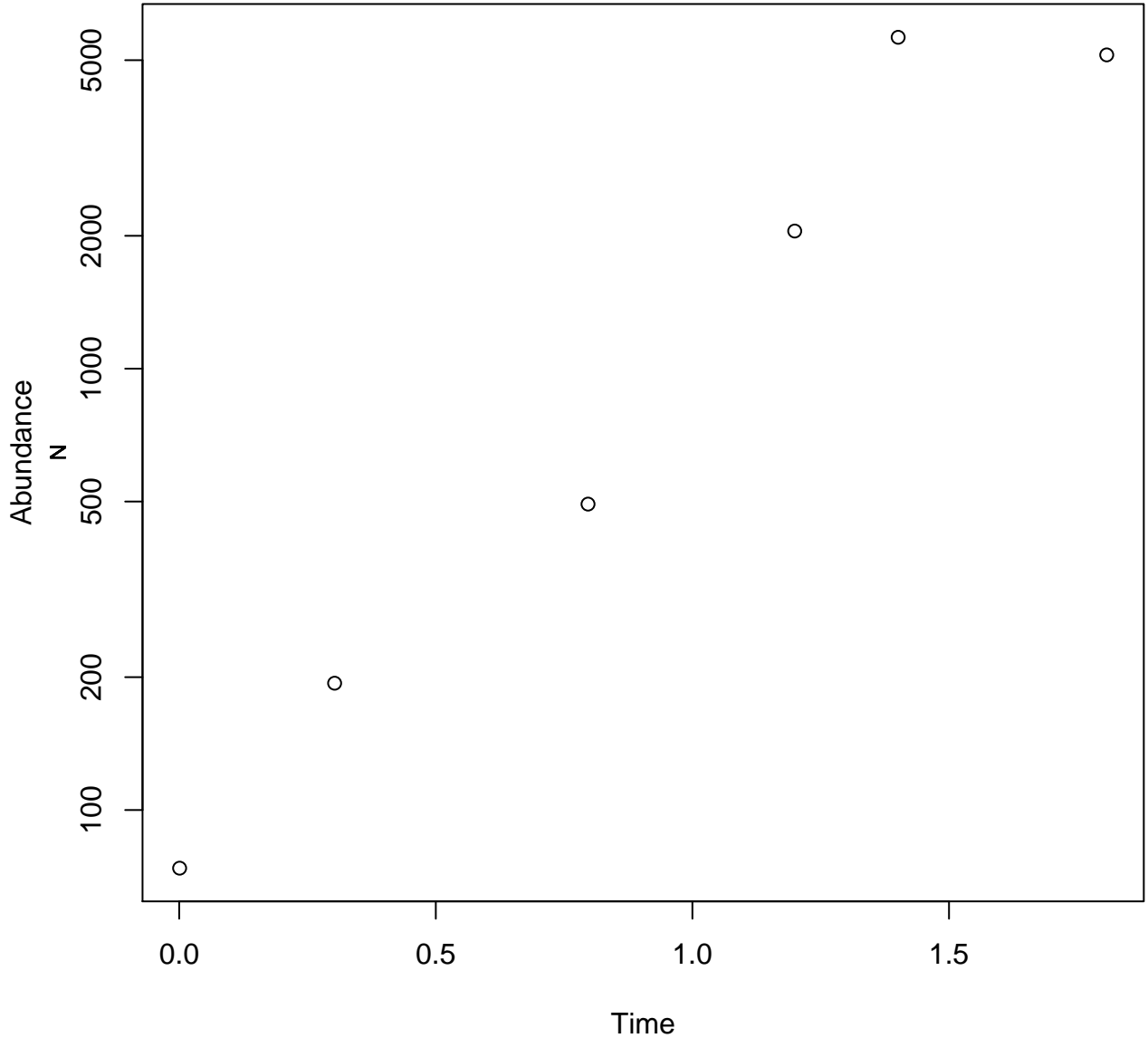


Salmonella Typhimurium

C02 Beef Striploins

20

Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.

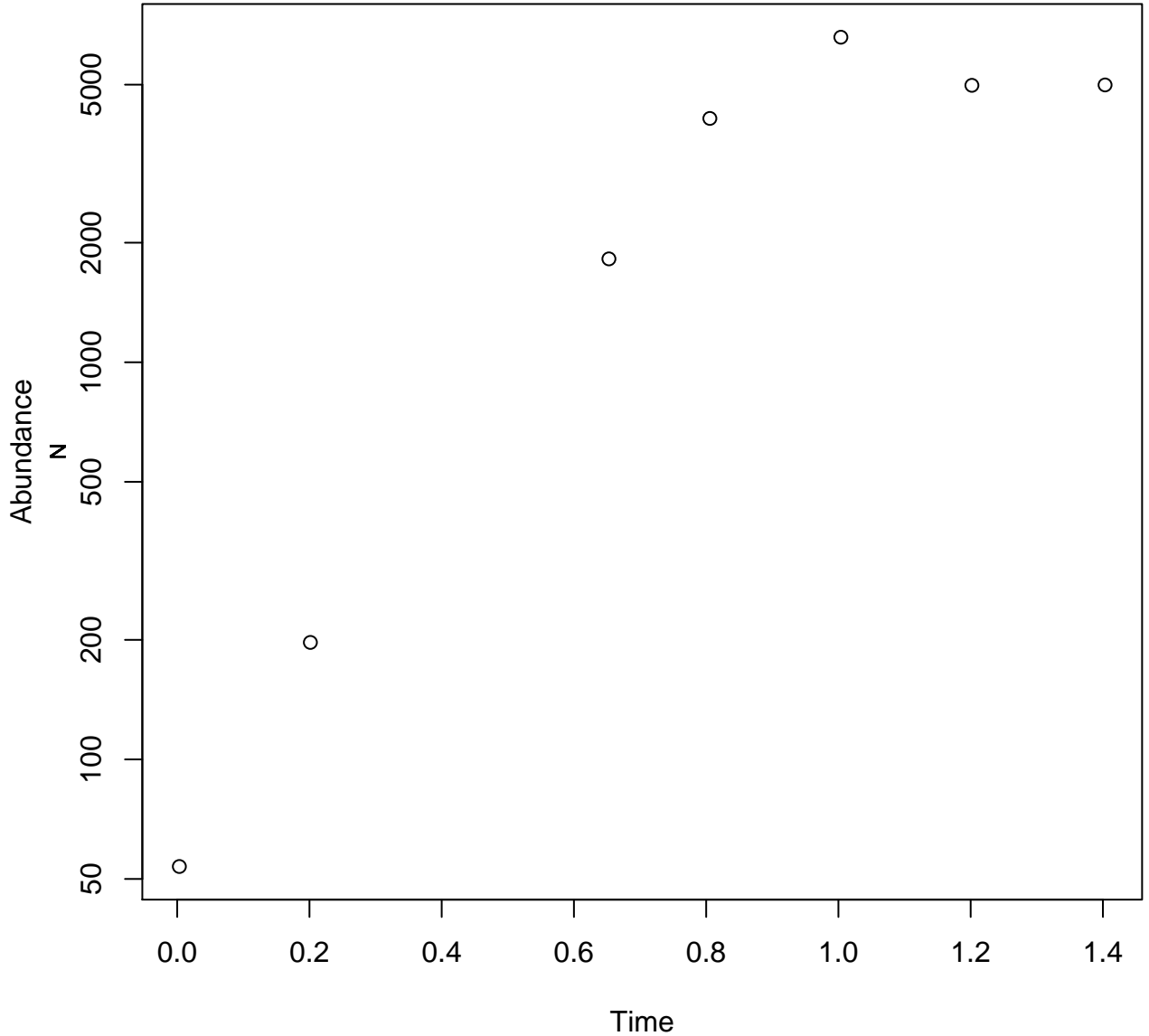


Salmonella Typhimurium

C02 Beef Striploins

30

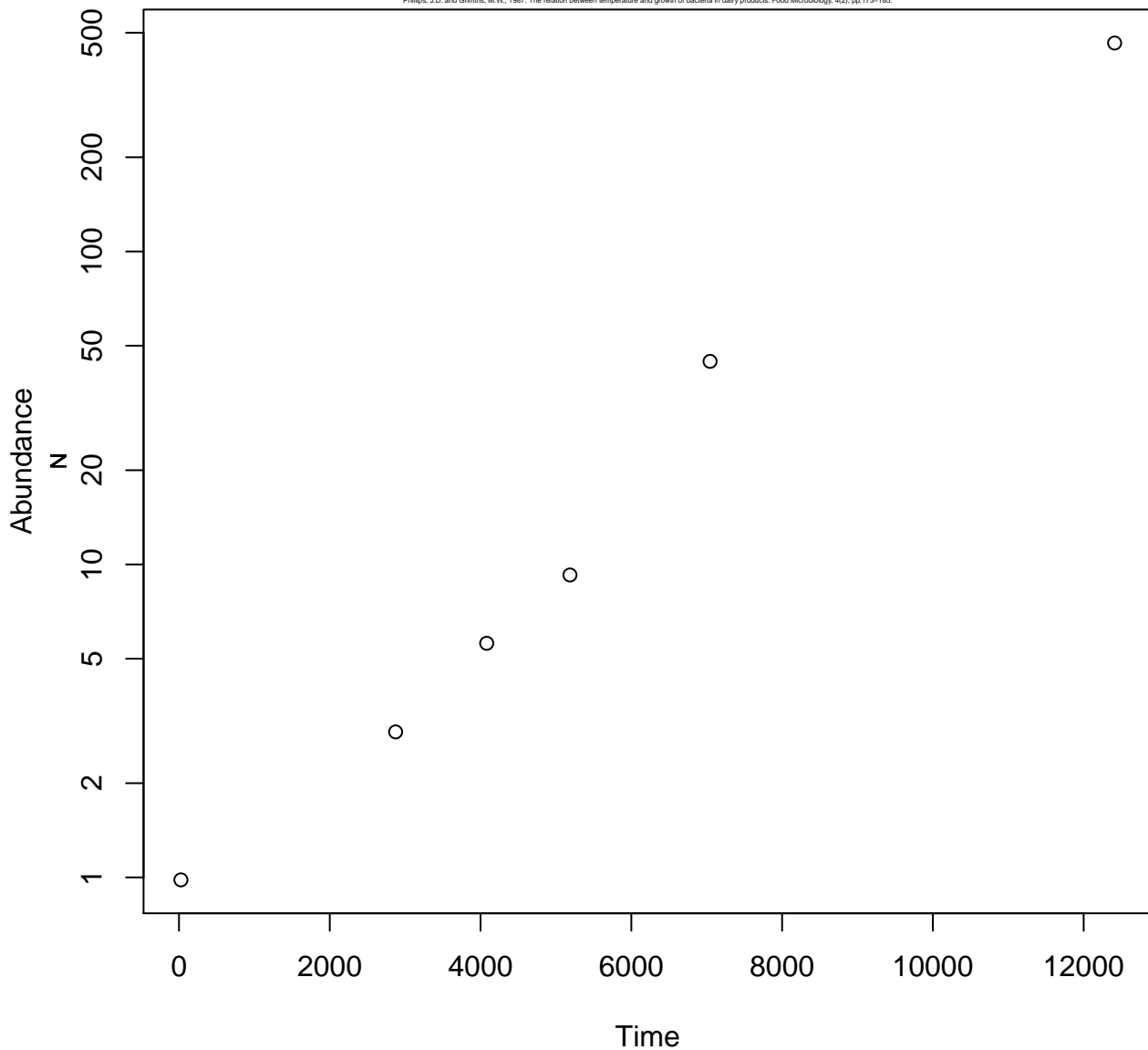
Gill, C.O. and DeLacy, K.M., 1991. Growth of *Escherichia coli* and *Salmonella typhimurium* on high-pH beef packed under vacuum or carbon dioxide. *International journal of food microbiology*, 13(1), pp.21-30.



Serratia marcescens Pasteurised Skim Milk

6

Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

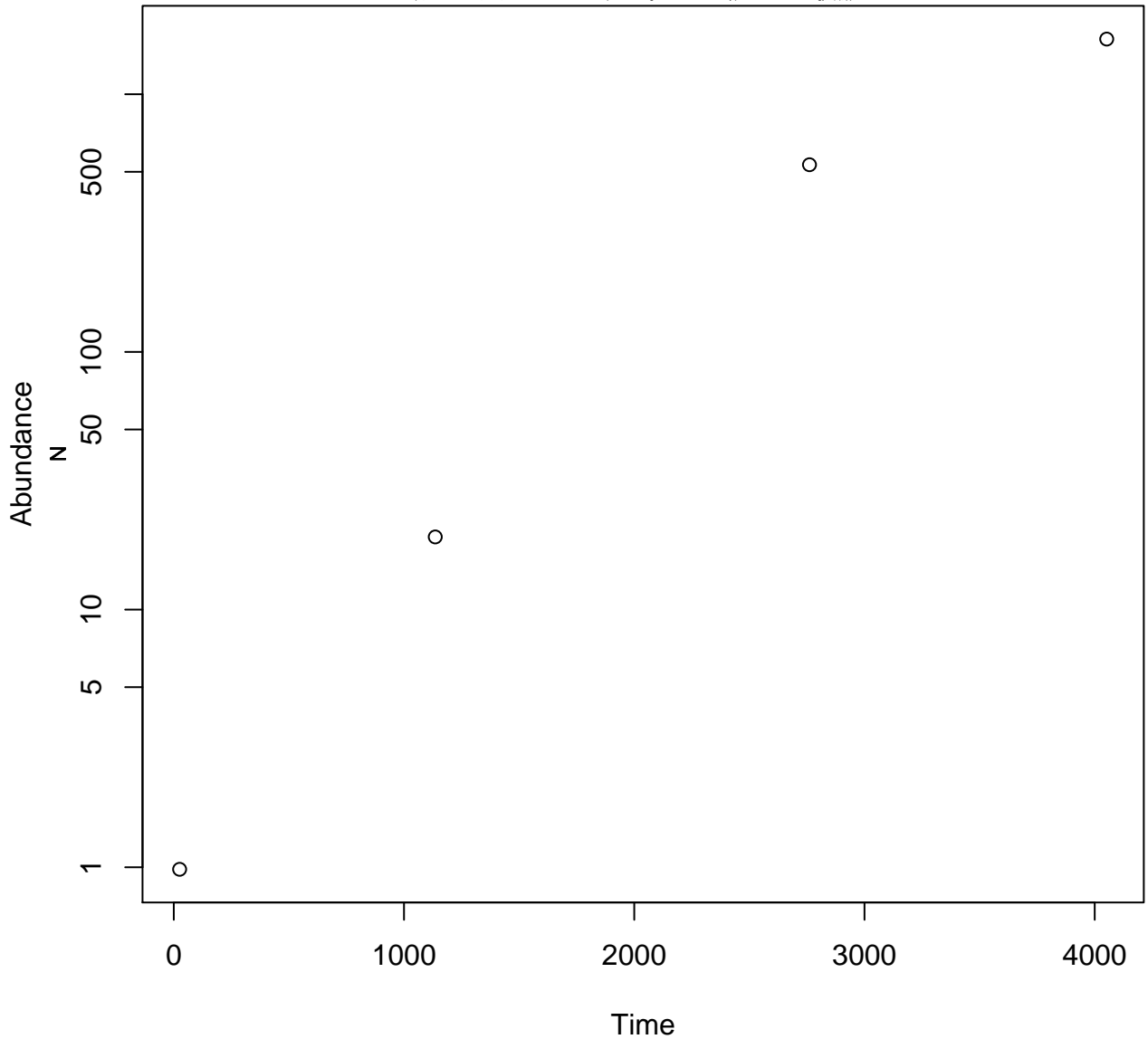


Serratia marcescens

Pasteurised Skim Milk

10

Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

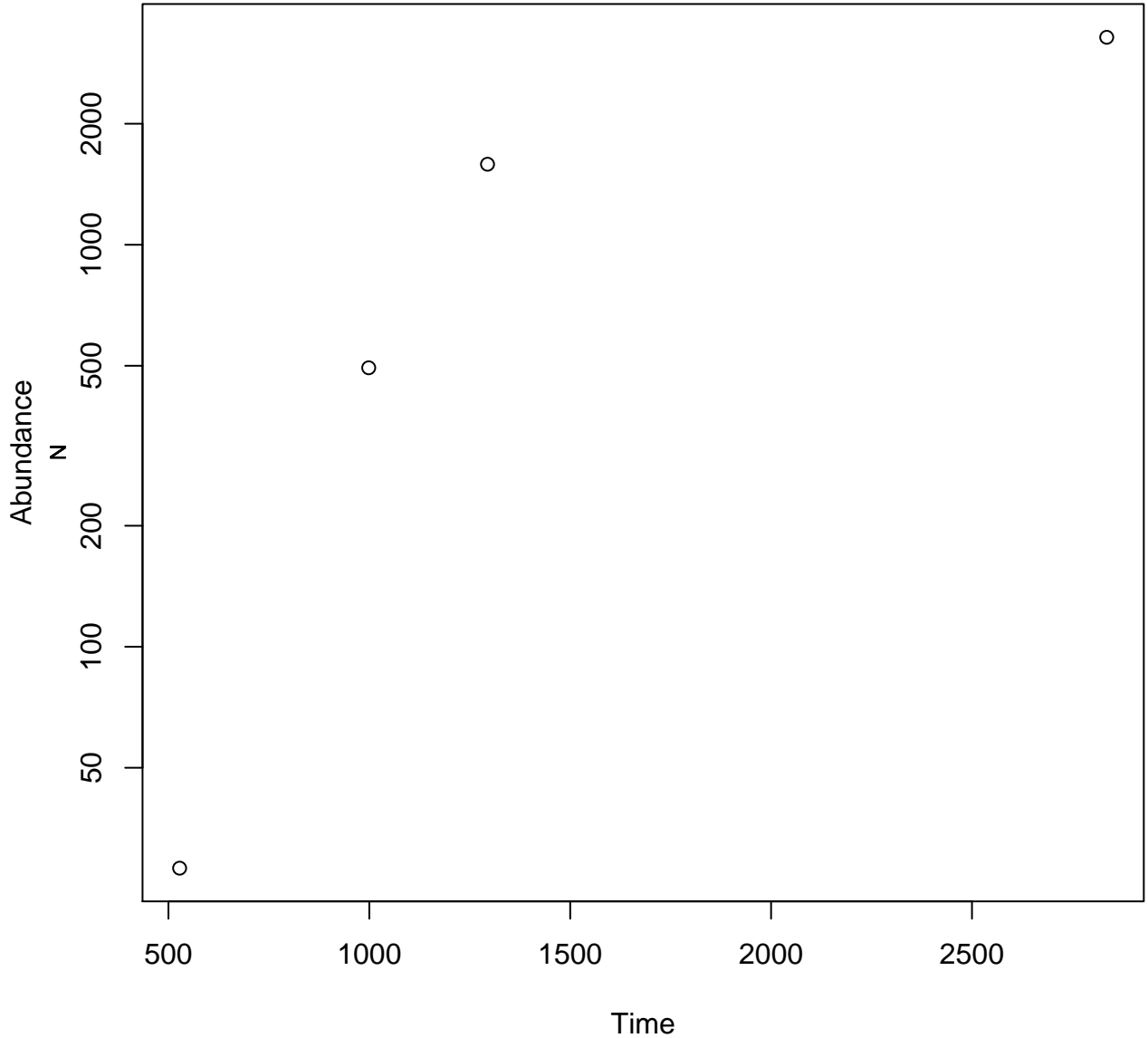


Serratia marcescens

Pasteurised Skim Milk

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Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

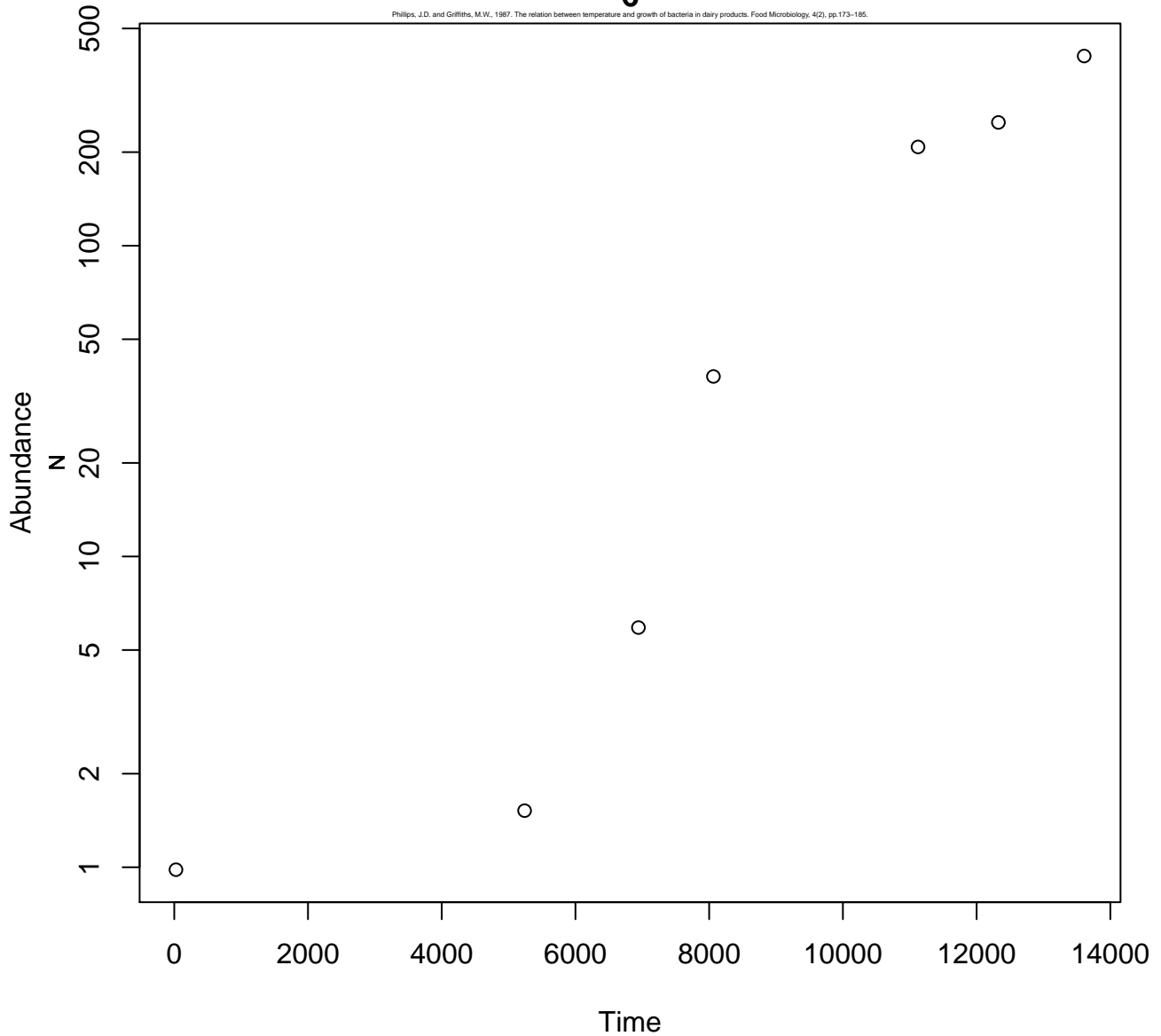


Serratia marcescens

UHT Skim Milk

6

Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

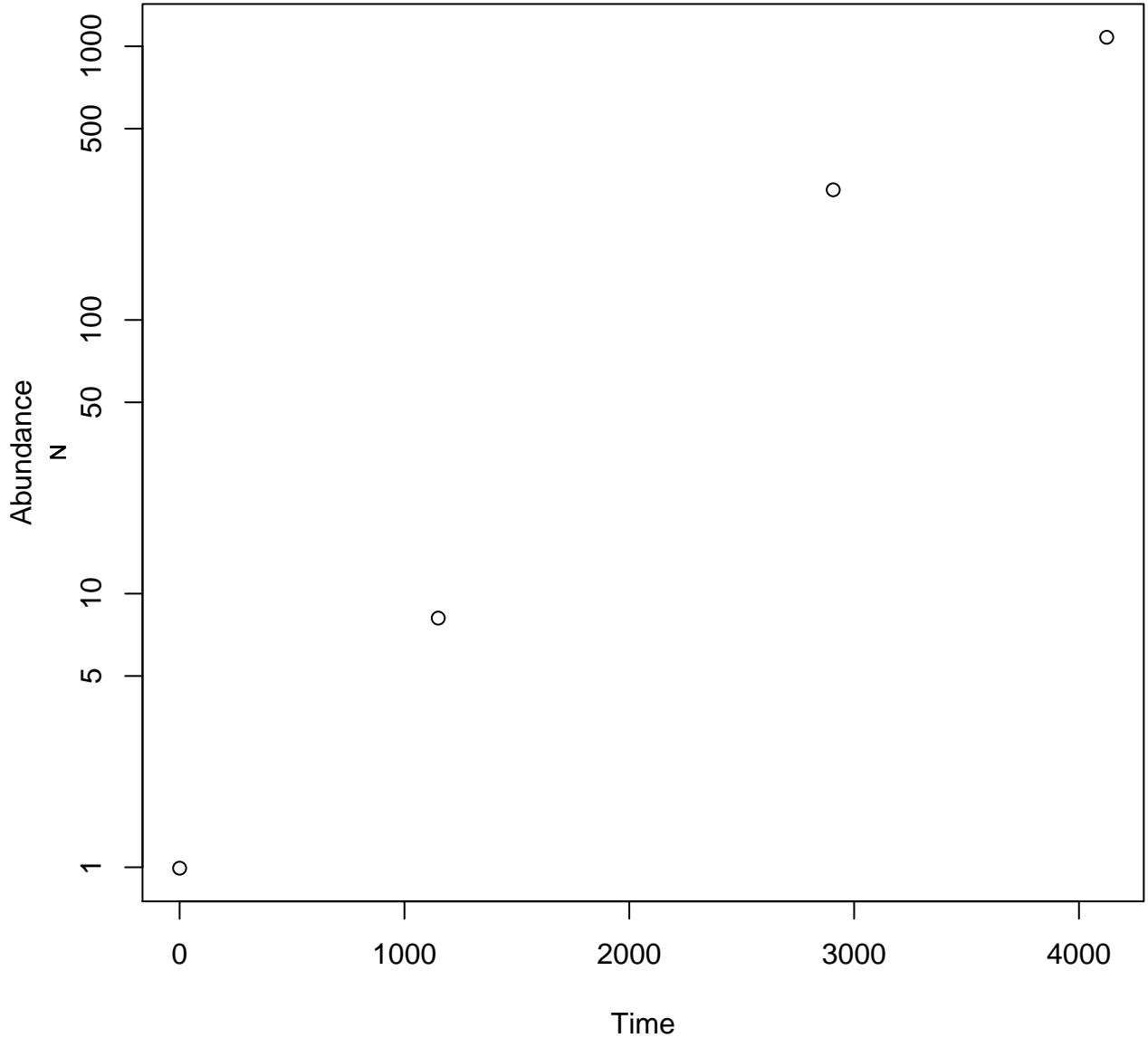


Serratia marcescens

UHT Skim Milk

10

Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

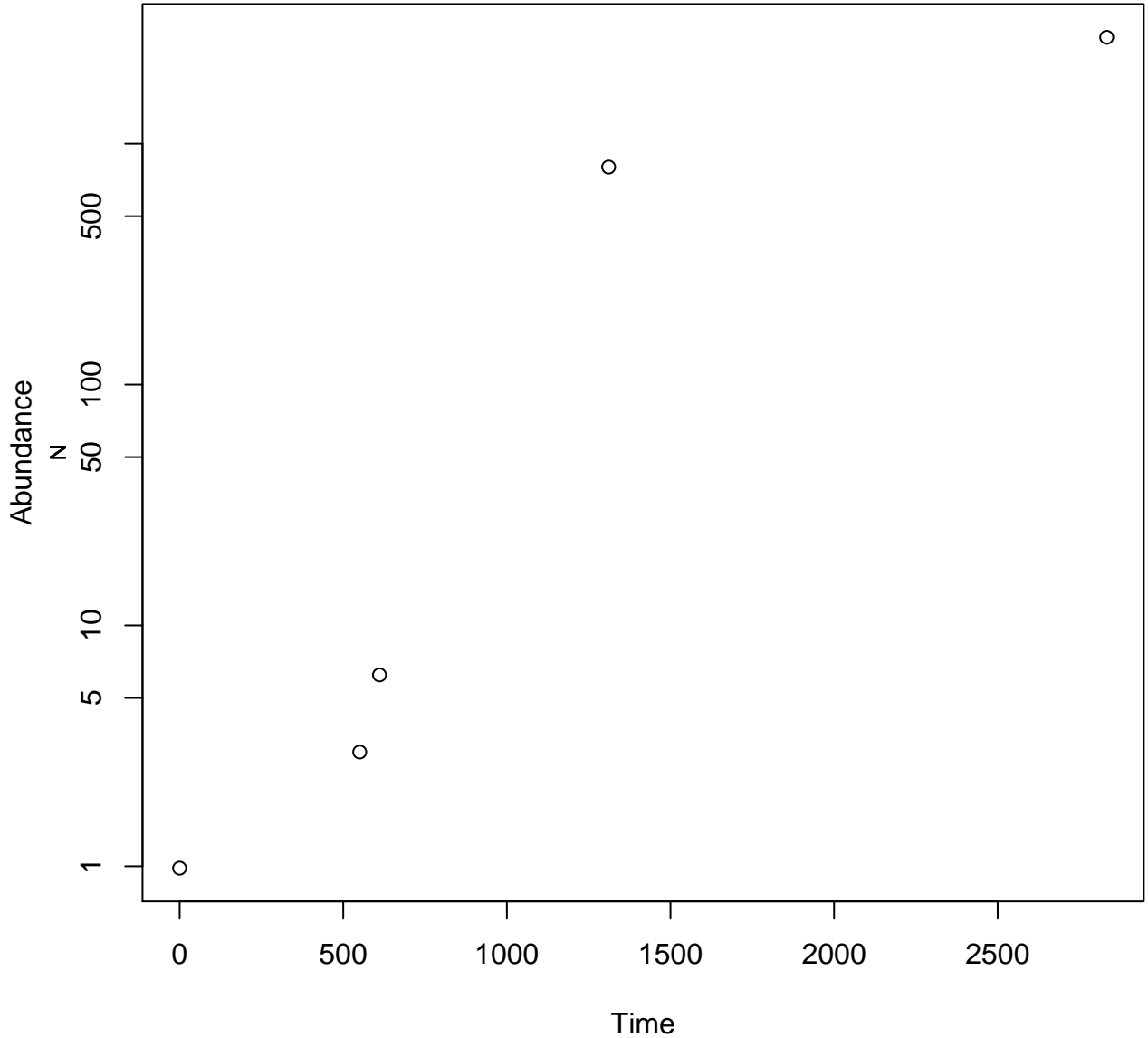


Serratia marcescens

UHT Skim Milk

15

Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

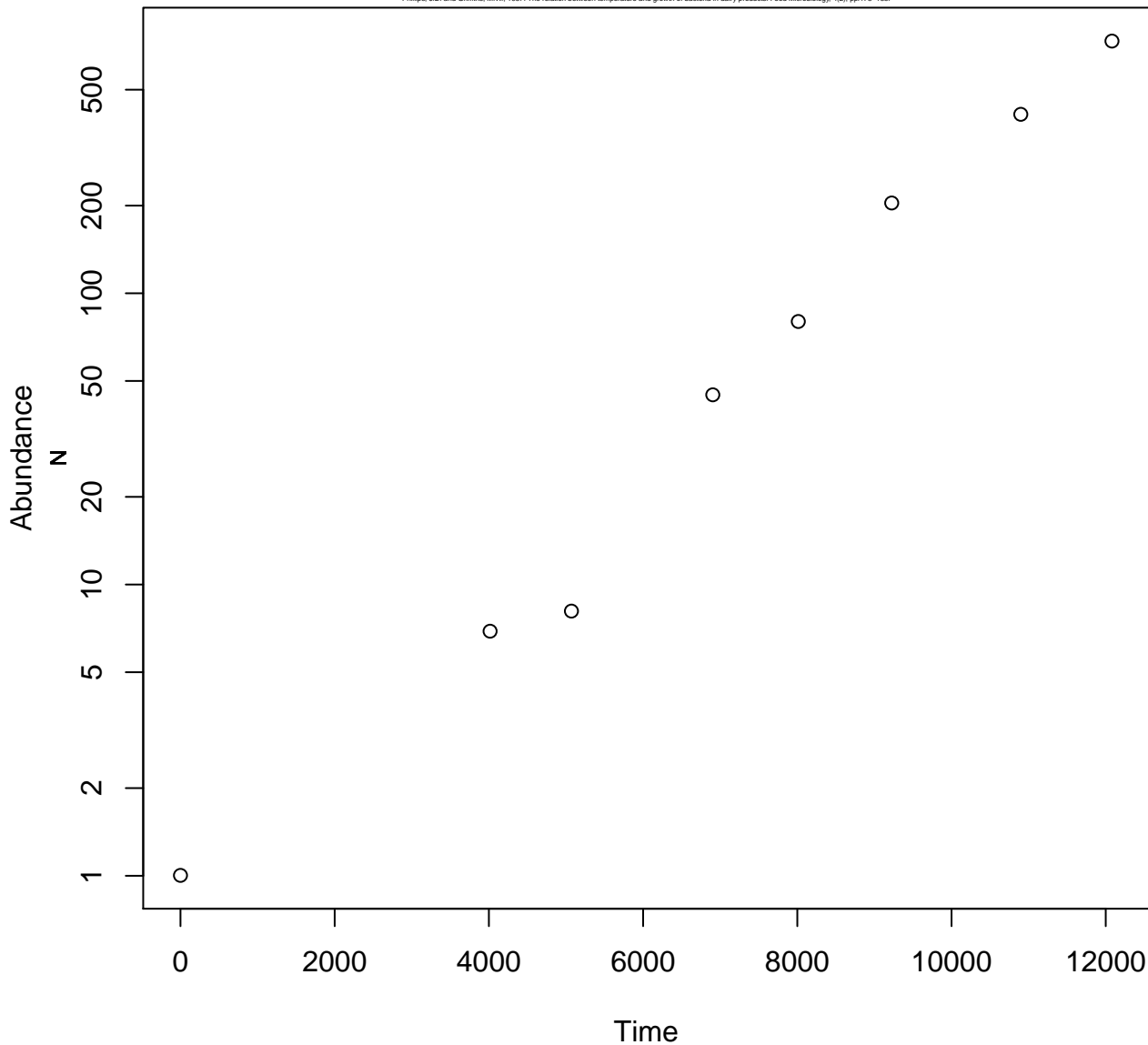


Serratia marcescens

Pasteurised Full-fat Milk

6

Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

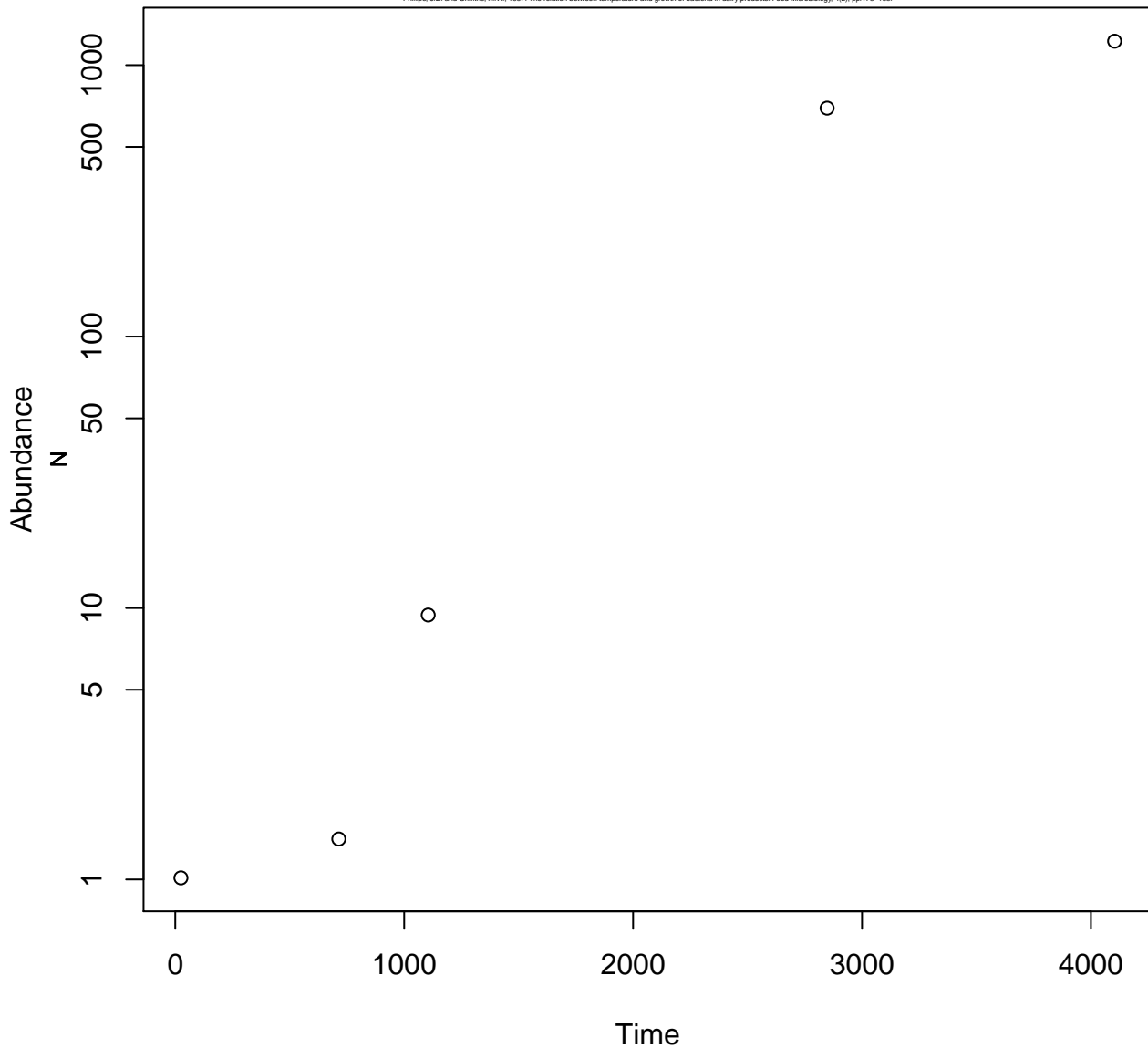


Serratia marcescens

Pasteurised Full-fat Milk

10

Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

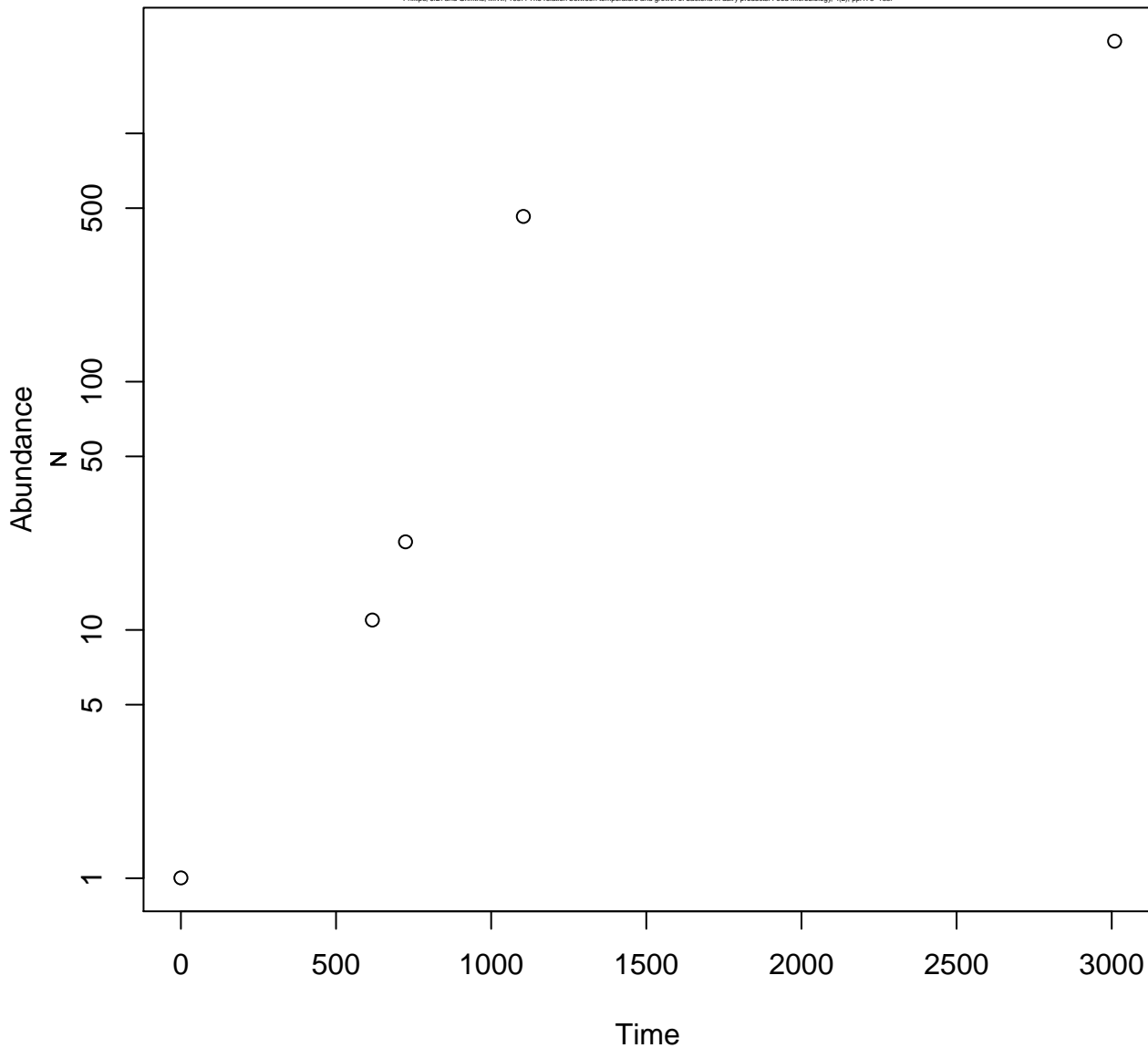


Serratia marcescens

Pasteurised Full-fat Milk

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Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

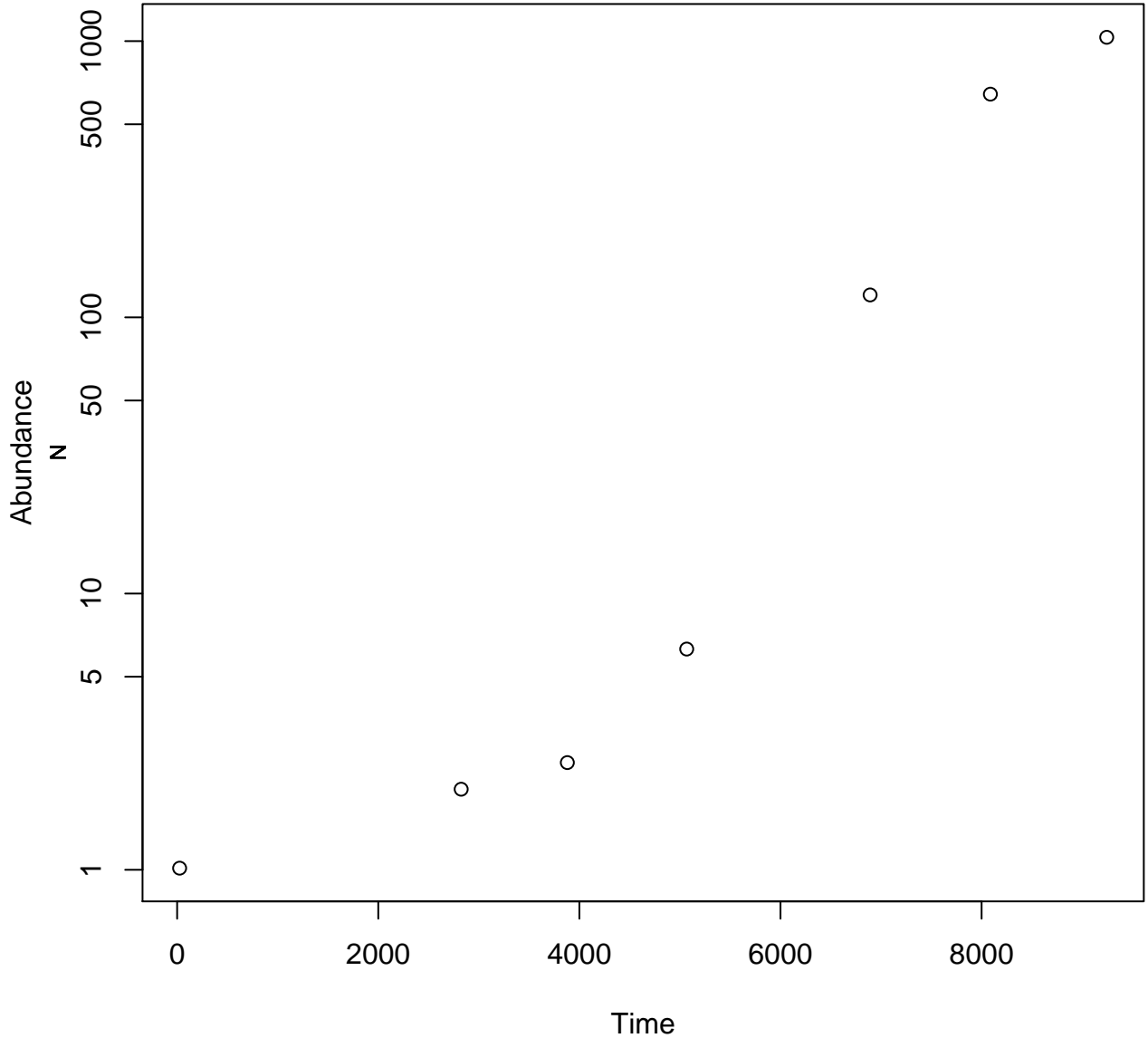


Serratia marcescens

UHT Full-fat Milk

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Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

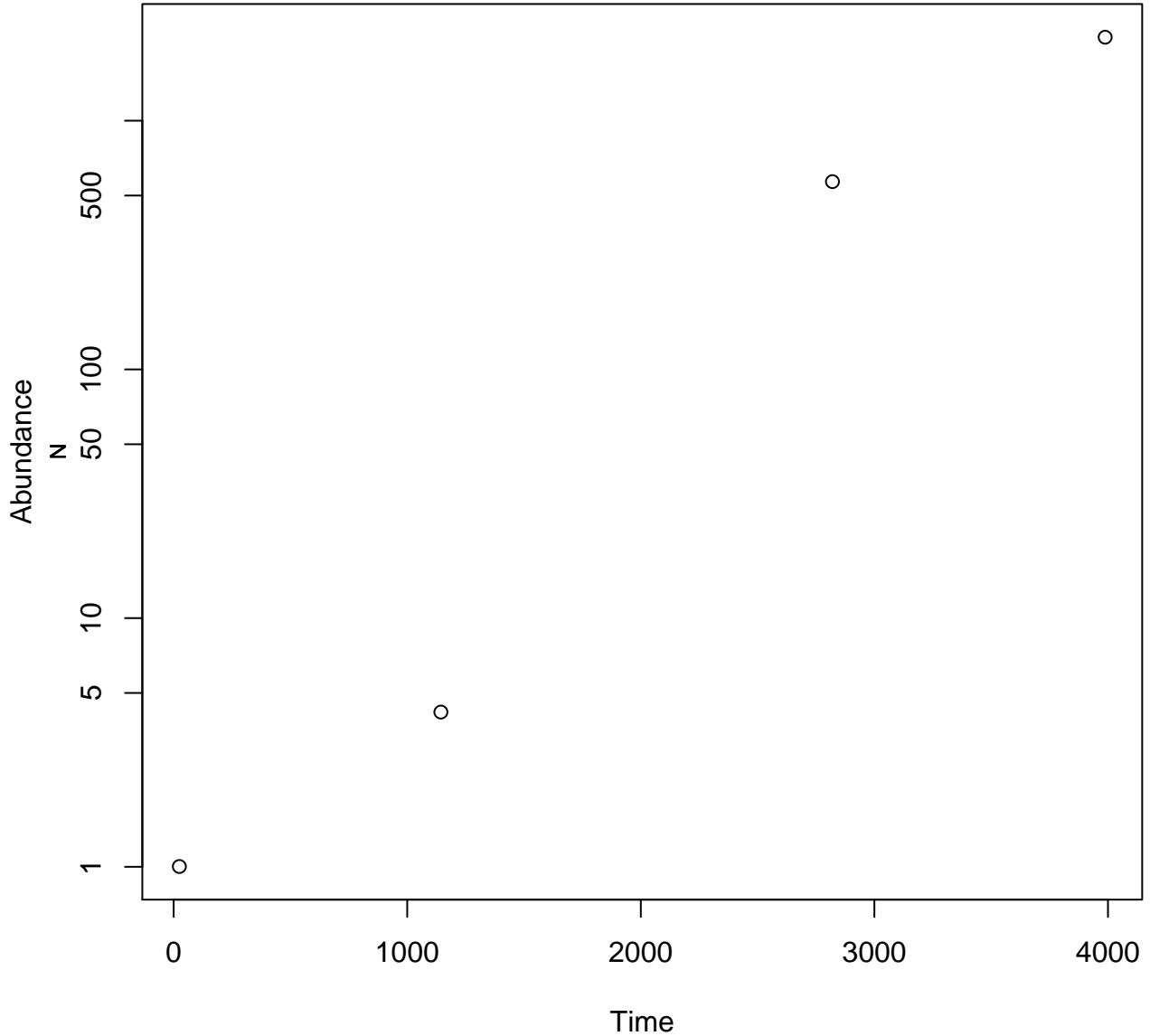


Serratia marcescens

UHT Full-fat Milk

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Philips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

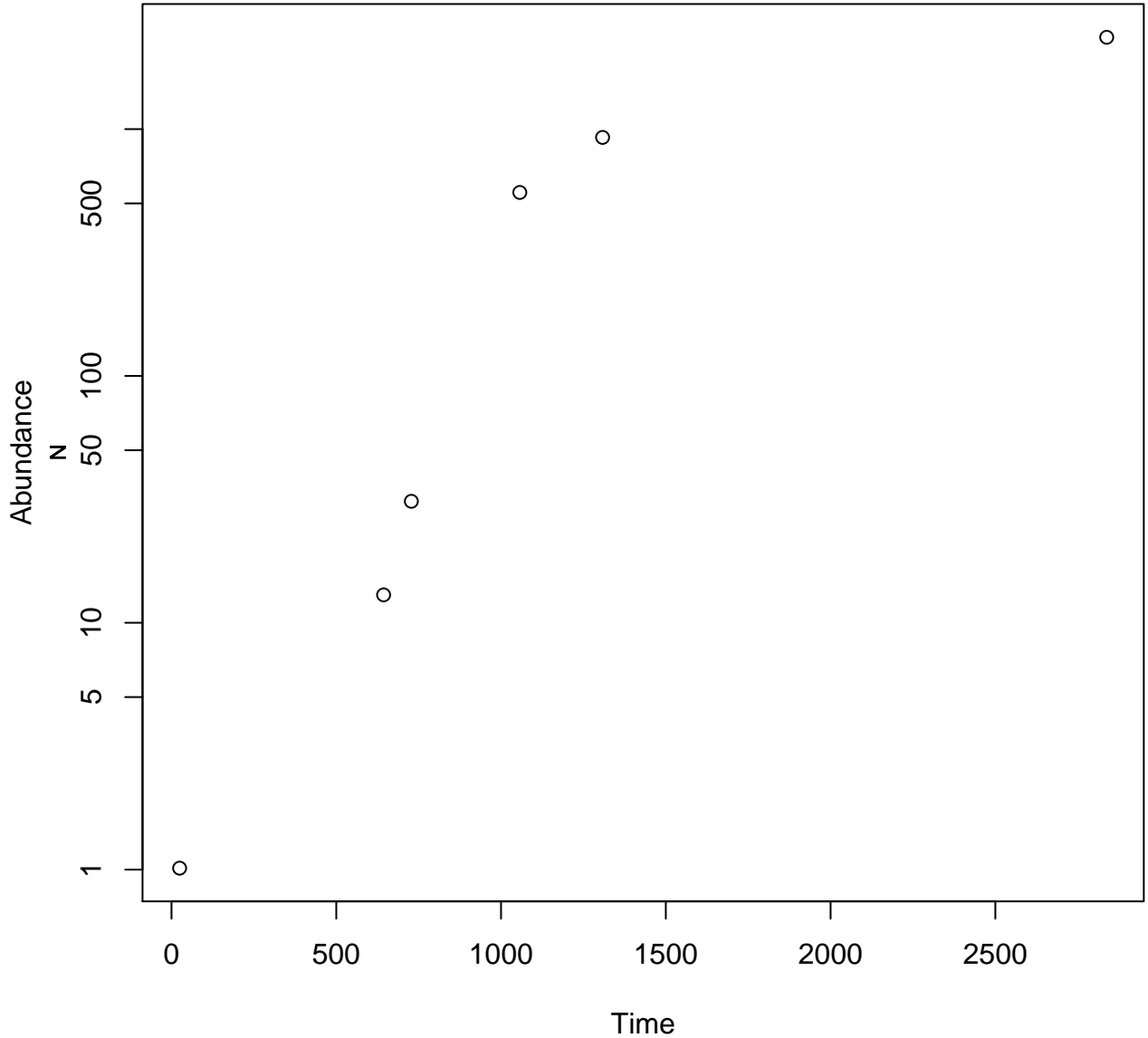


Serratia marcescens

UHT Full-fat Milk

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Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

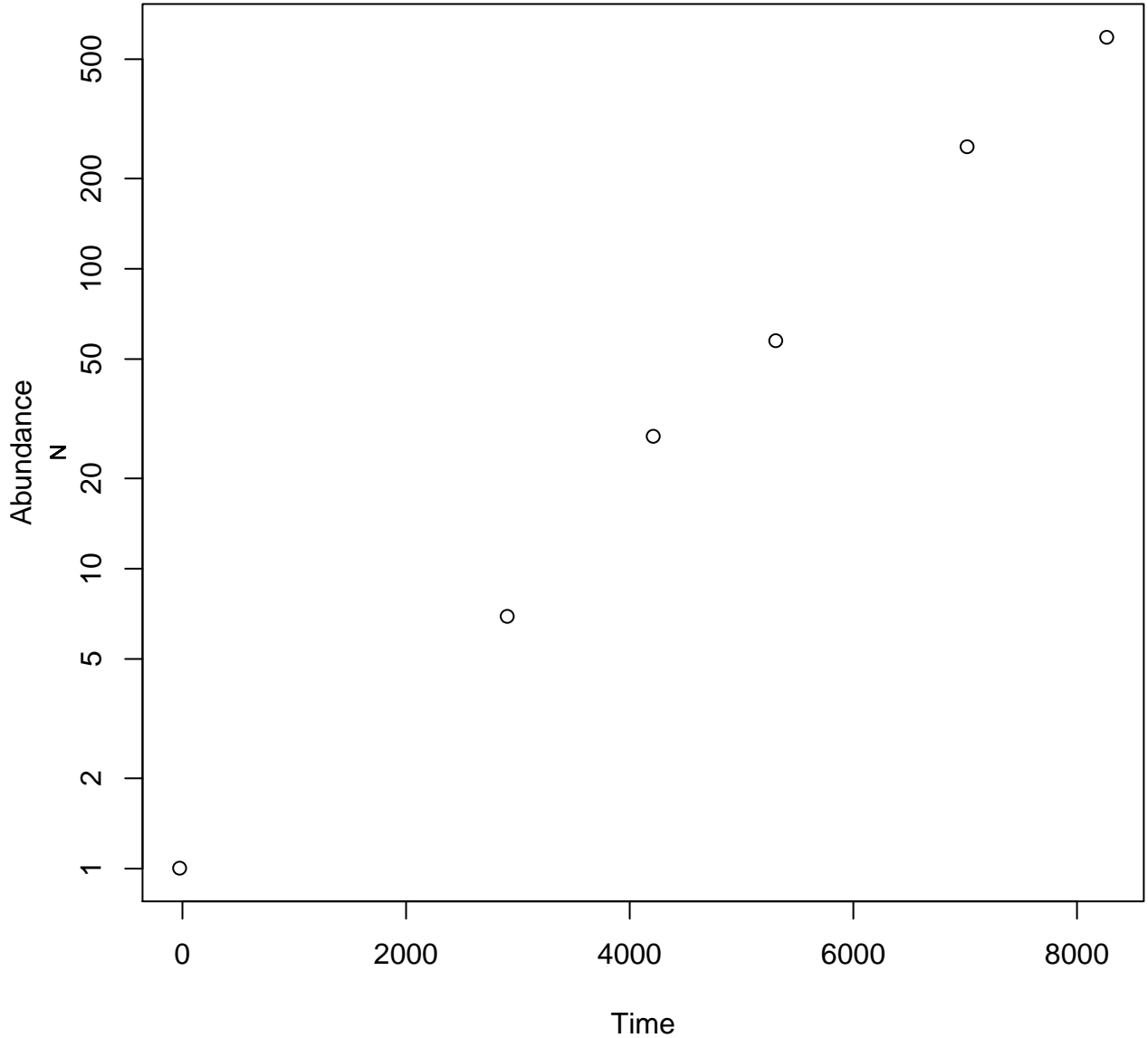


Serratia marcescens

Pasteurised Double Cream

6

Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173-185.

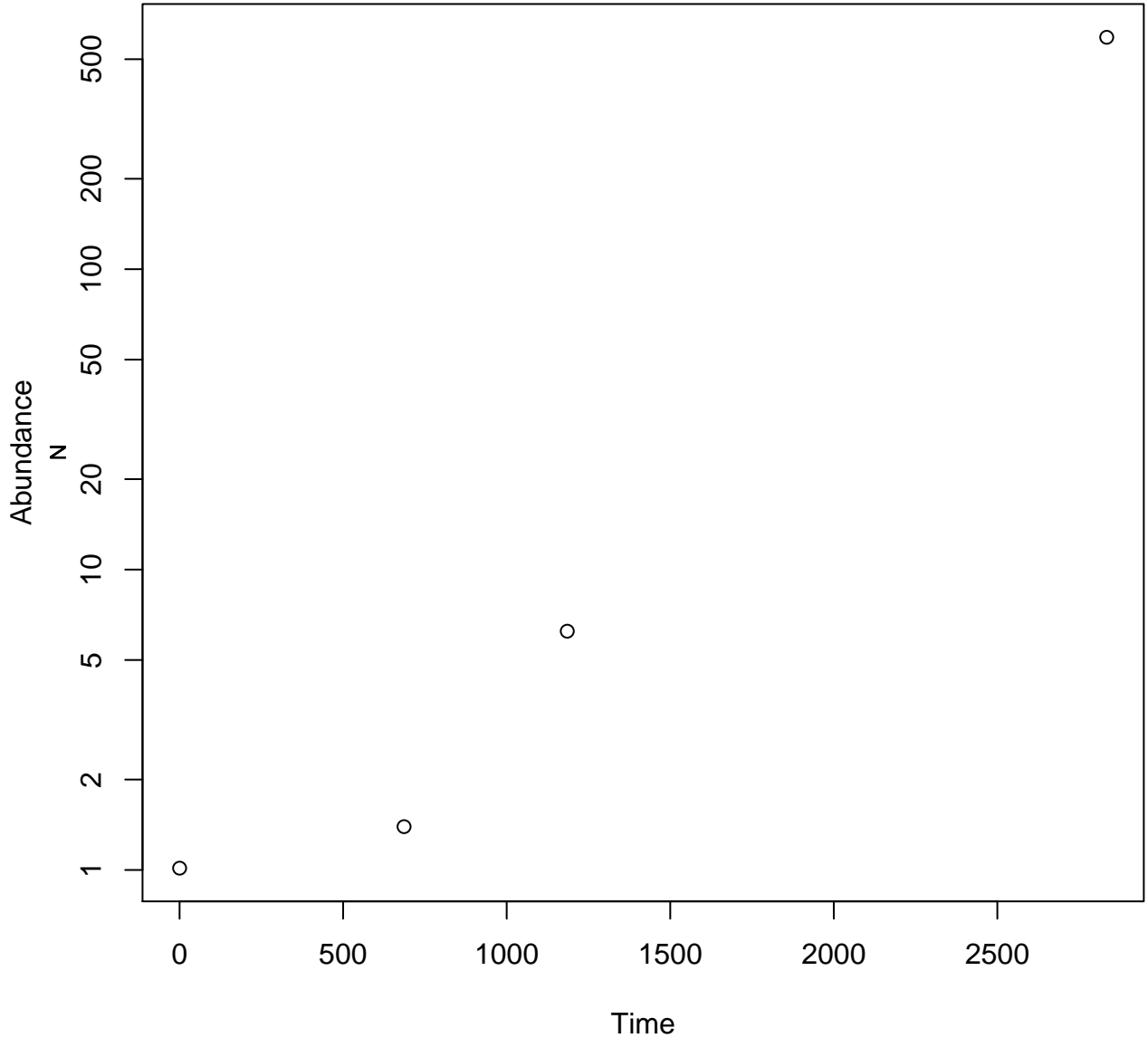


Serratia marcescens

Pasteurised Double Cream

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Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173-185.

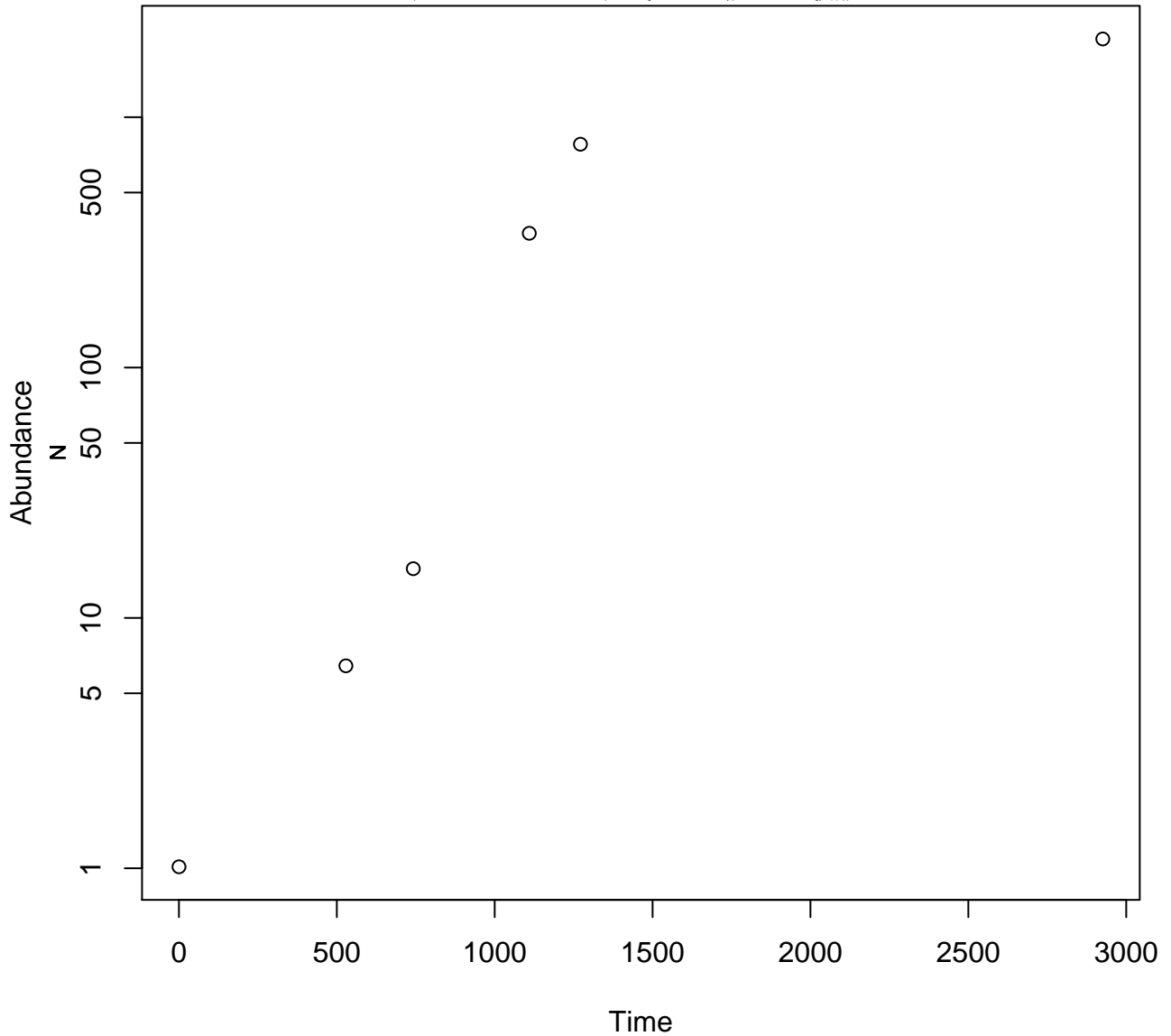


Serratia marcescens

Pasteurised Double Cream

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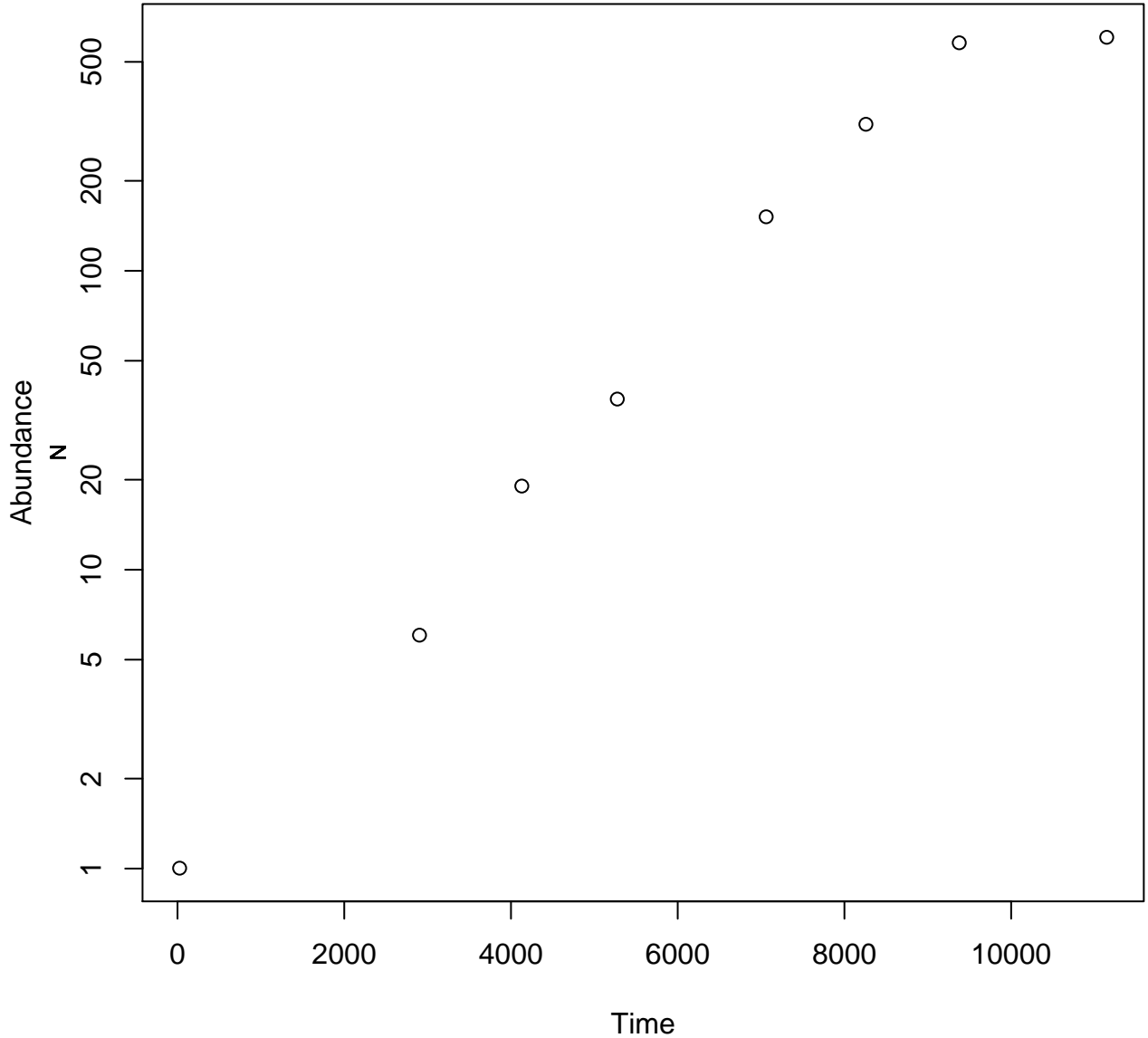


Serratia marcescens

UHT Double Cream

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Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

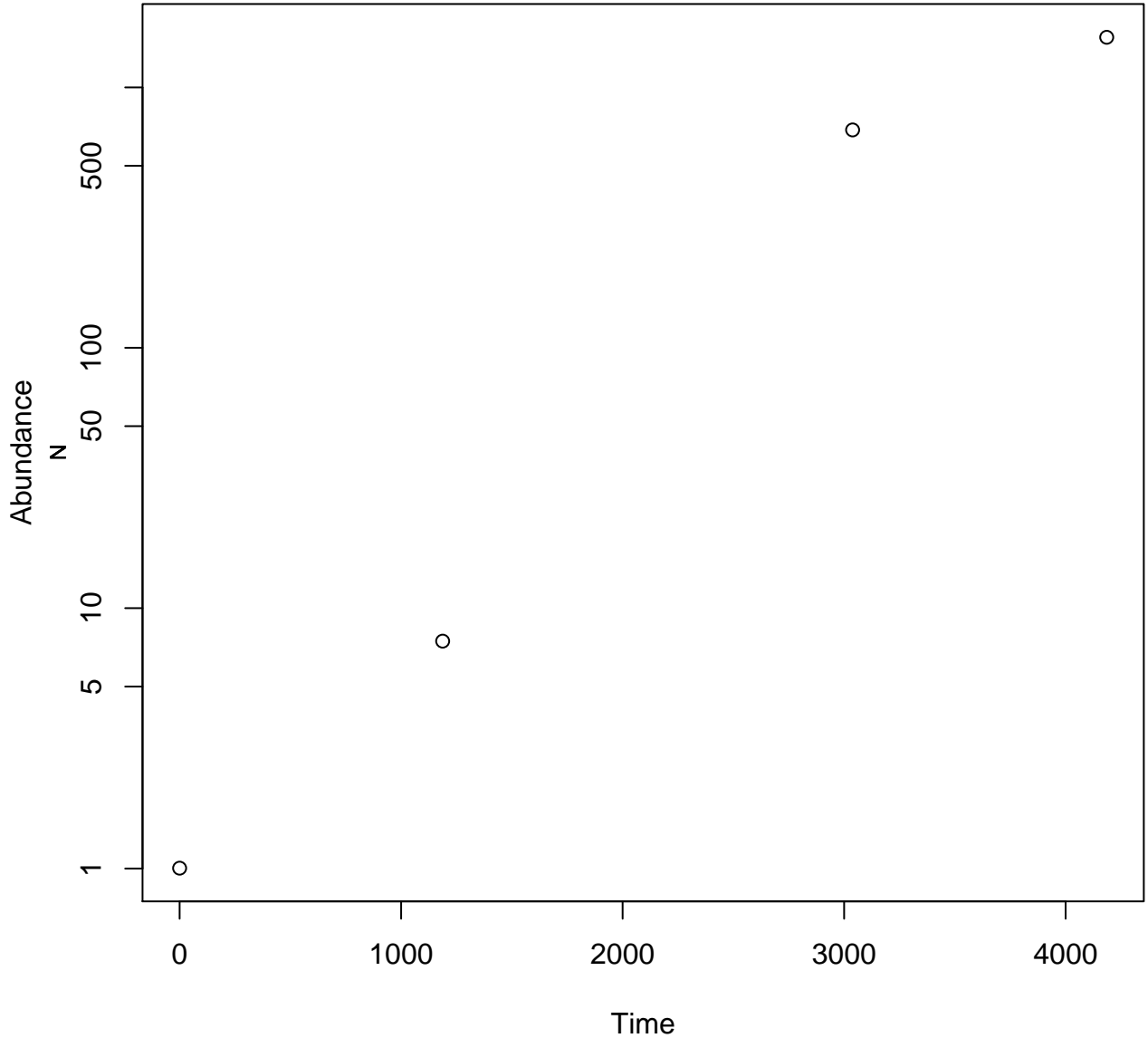


Serratia marcescens

UHT Double Cream

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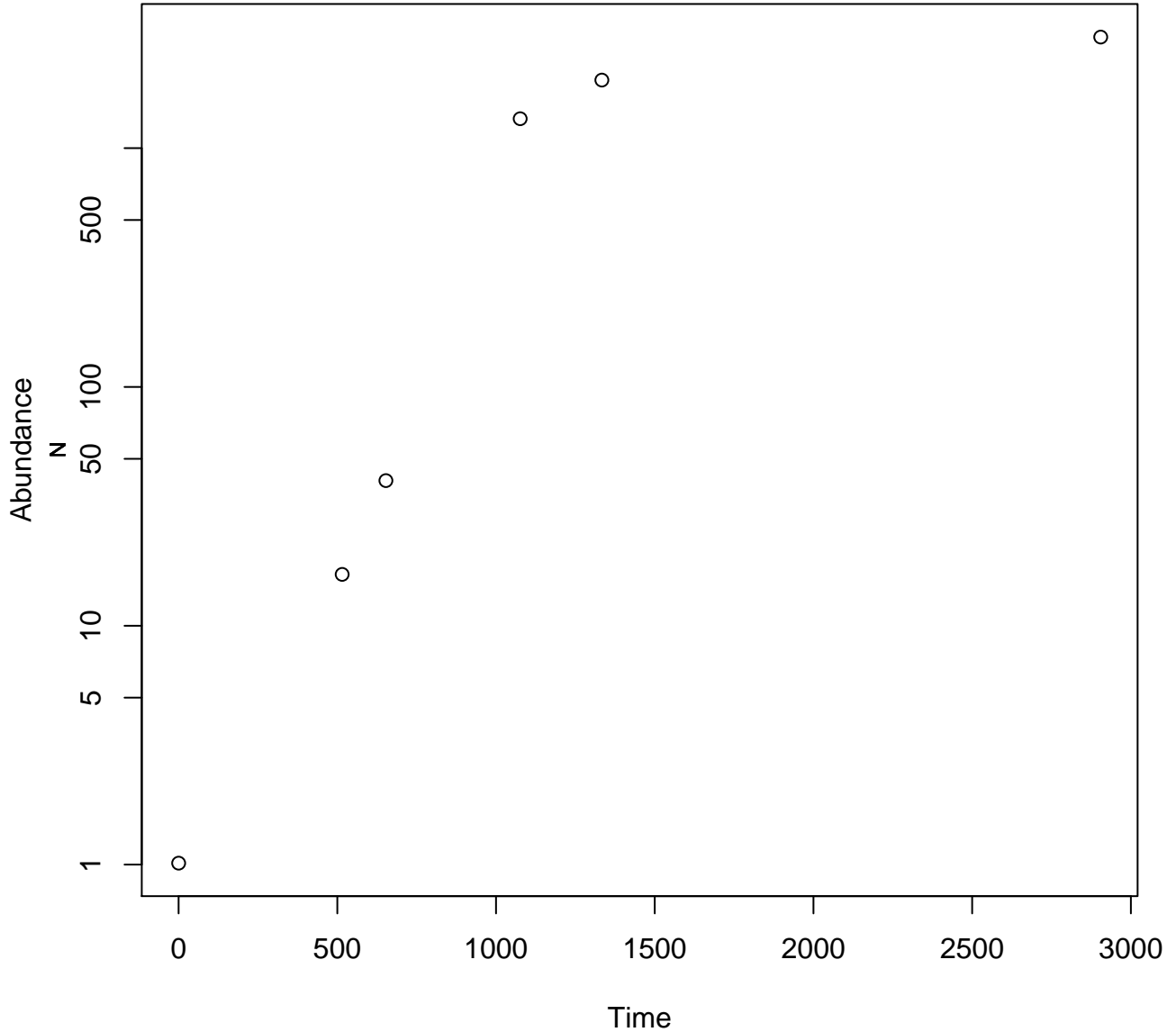


Serratia marcescens

UHT Double Cream

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Phillips, J.D. and Griffiths, M.W., 1967. The relation between temperature and growth of bacteria in dairy products. Food Microbiology 4(2), pp.173-185.

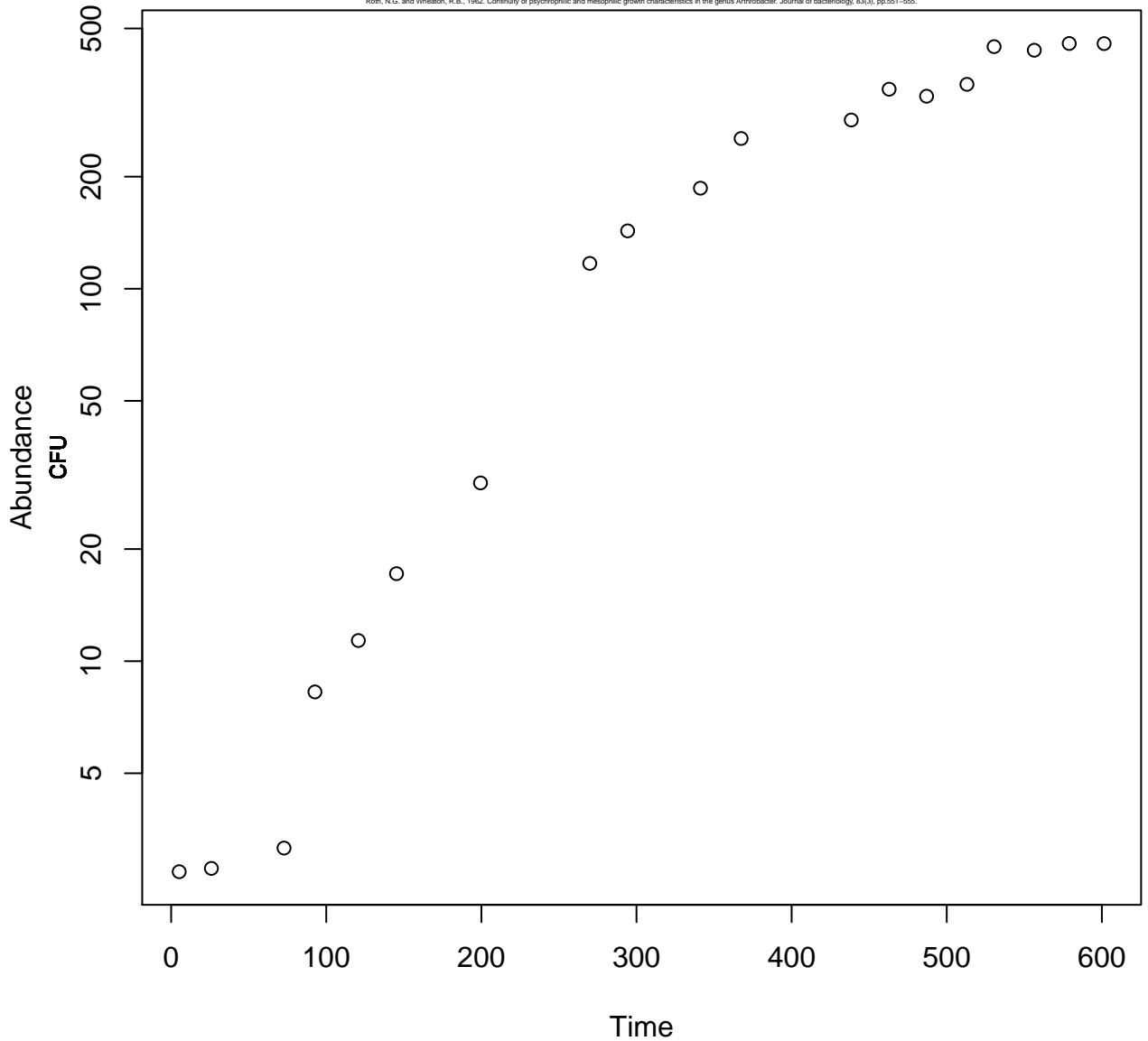


Arthrobacter sp. 77

TGE agar

0

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

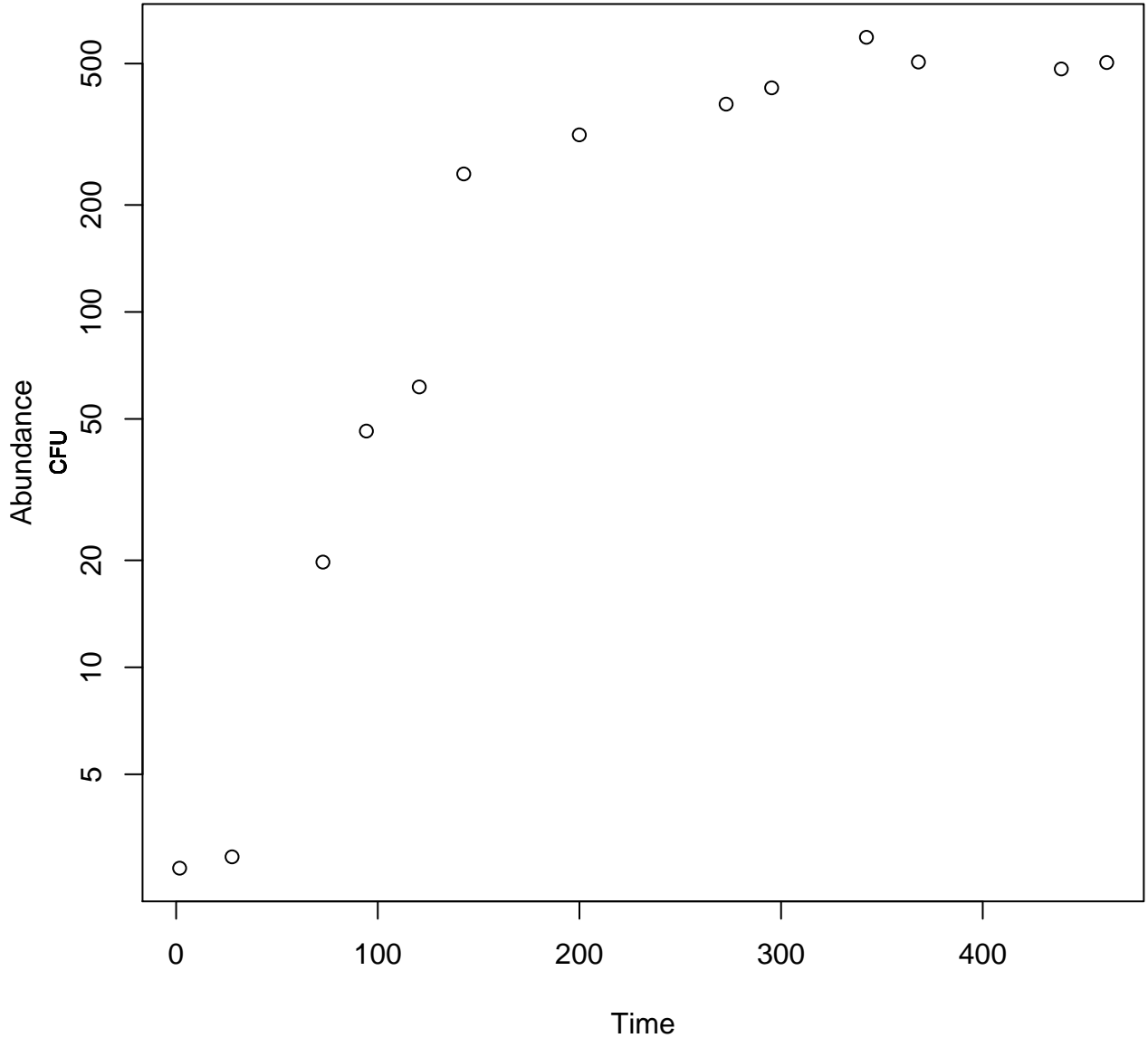


Arthrobacter sp. 77

TGE agar

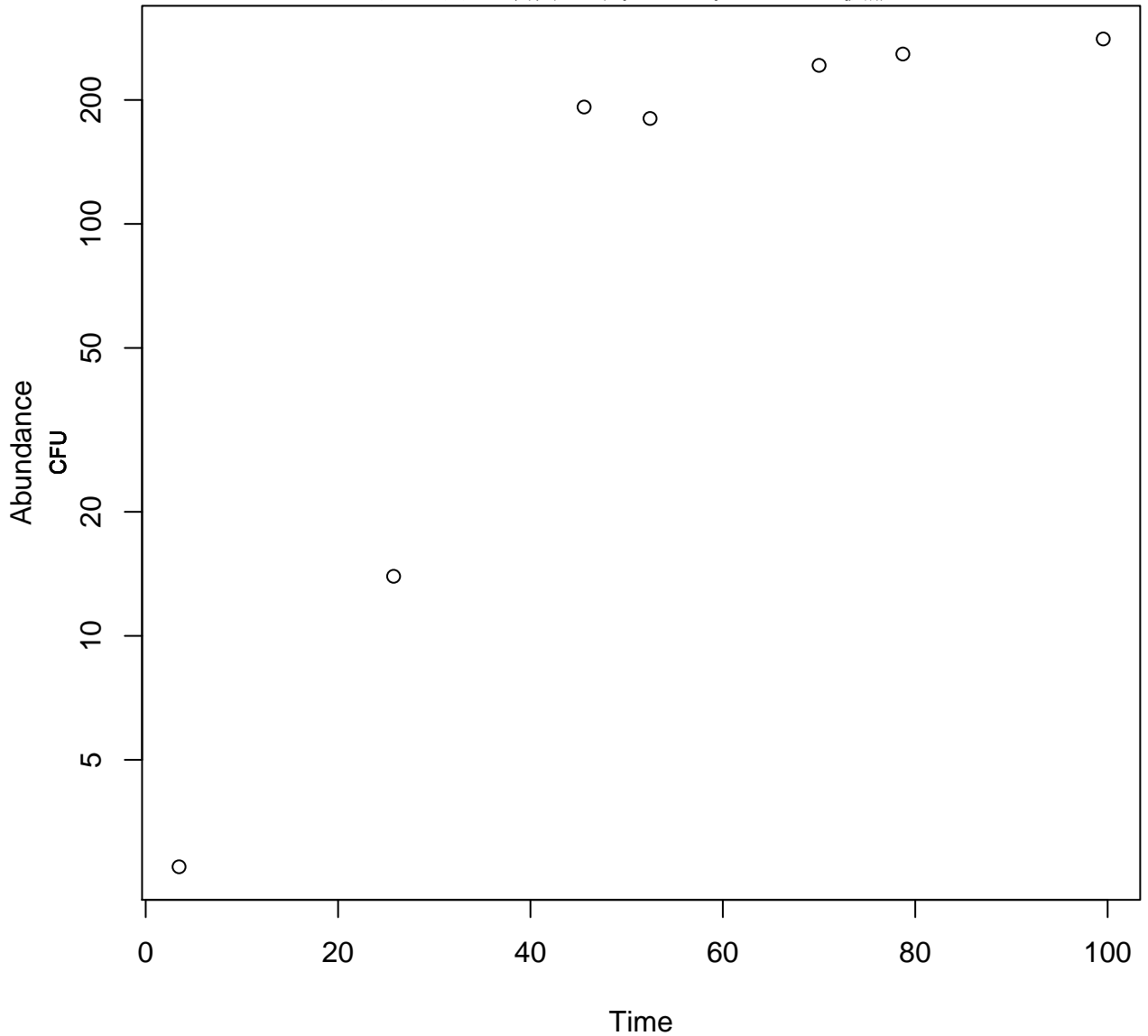
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Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



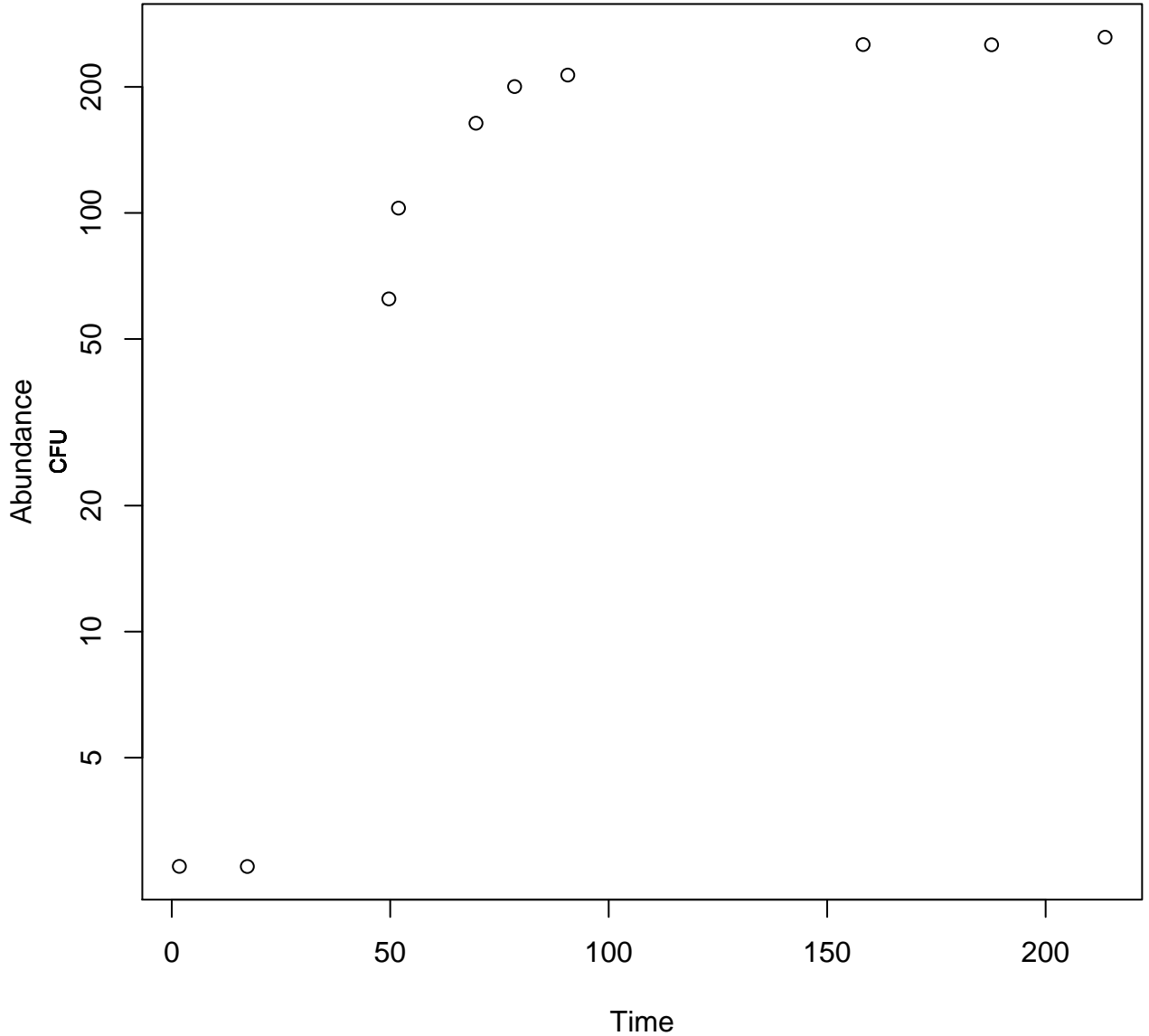
Arthrobacter sp. 77
TGE agar
20

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



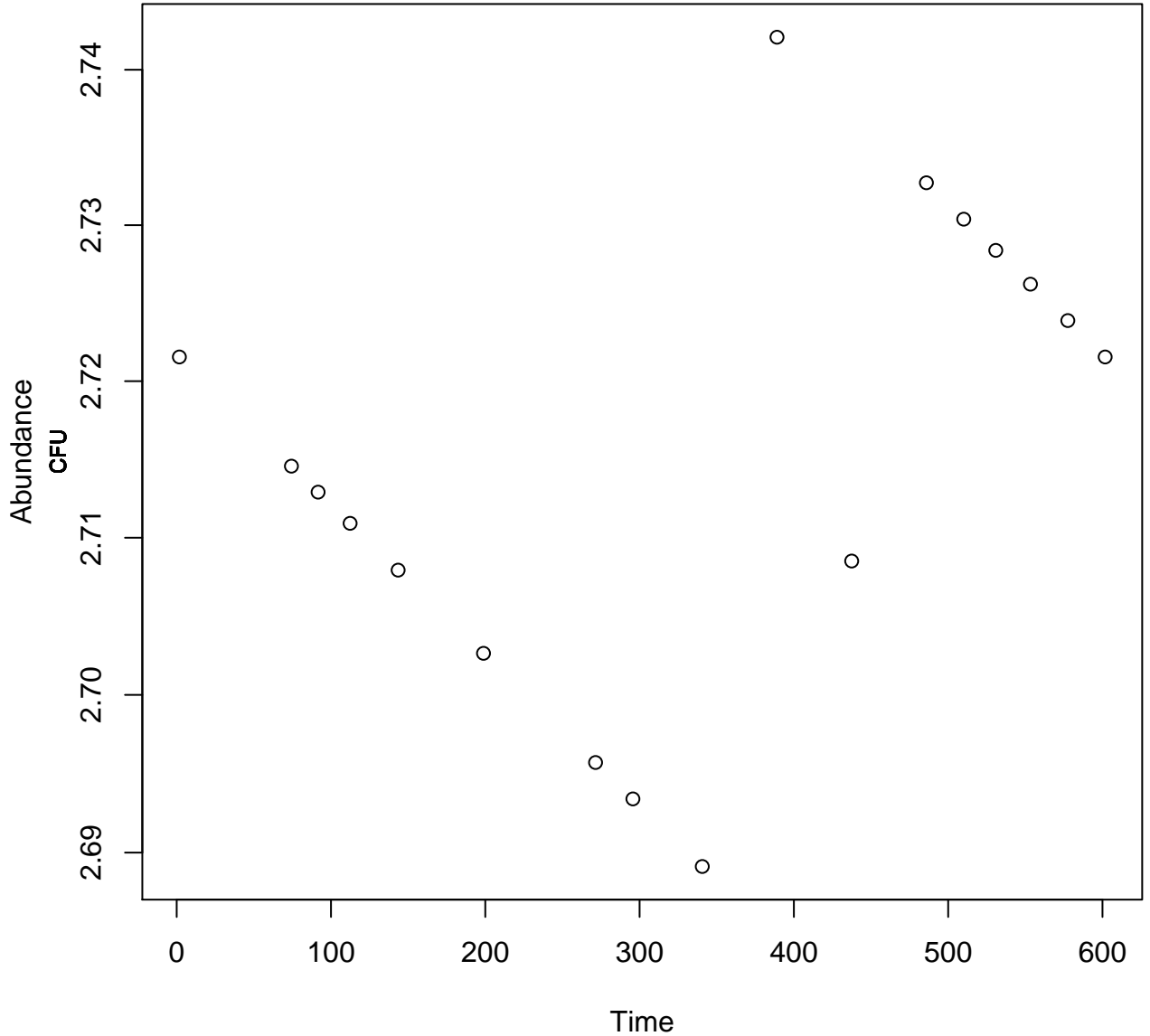
Arthrobacter sp. 77
TGE agar
30

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



Arthrobacter sp. 77
TGE agar
37

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

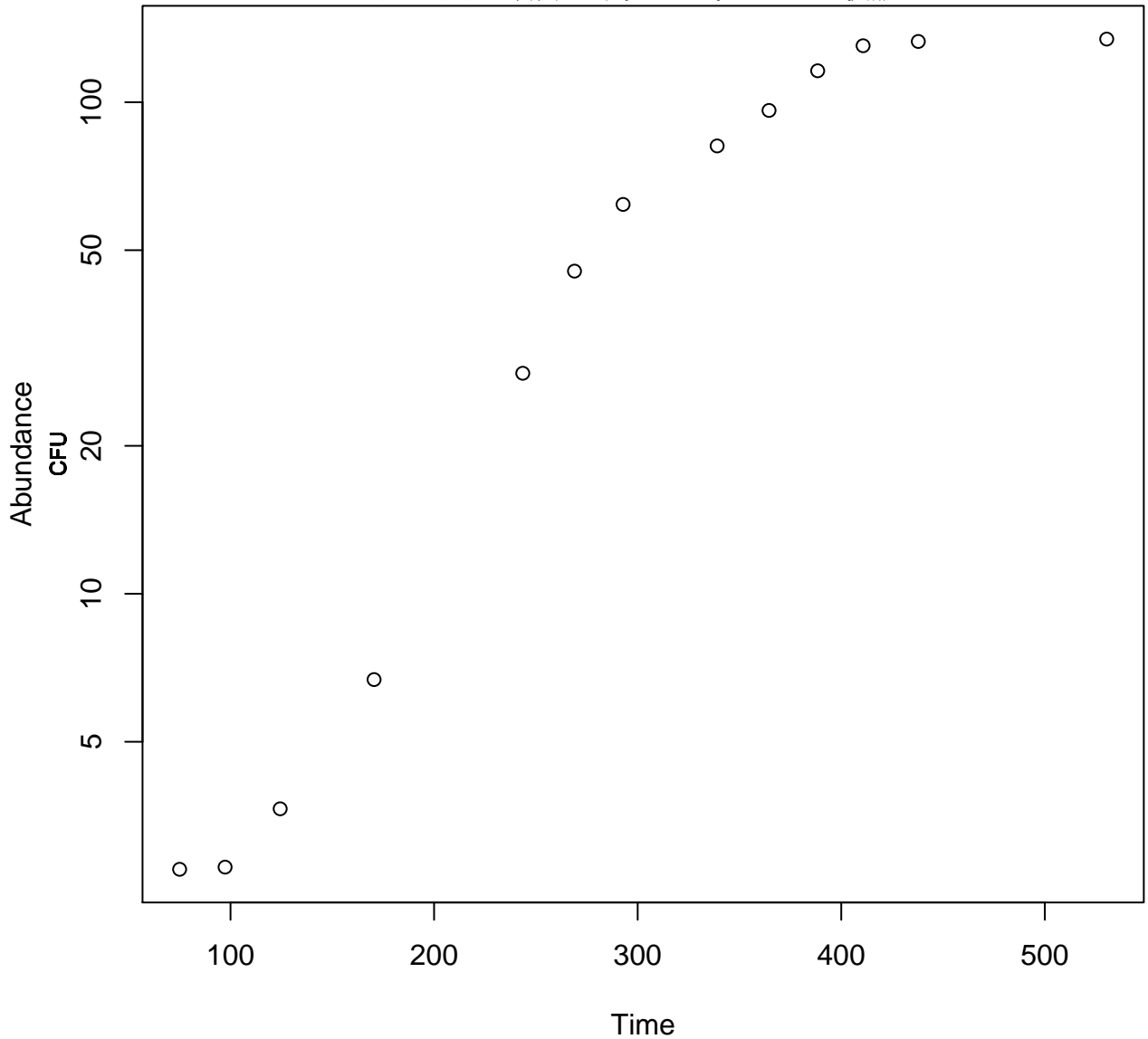


Arthrobacter sp. 88

TGE agar

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Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

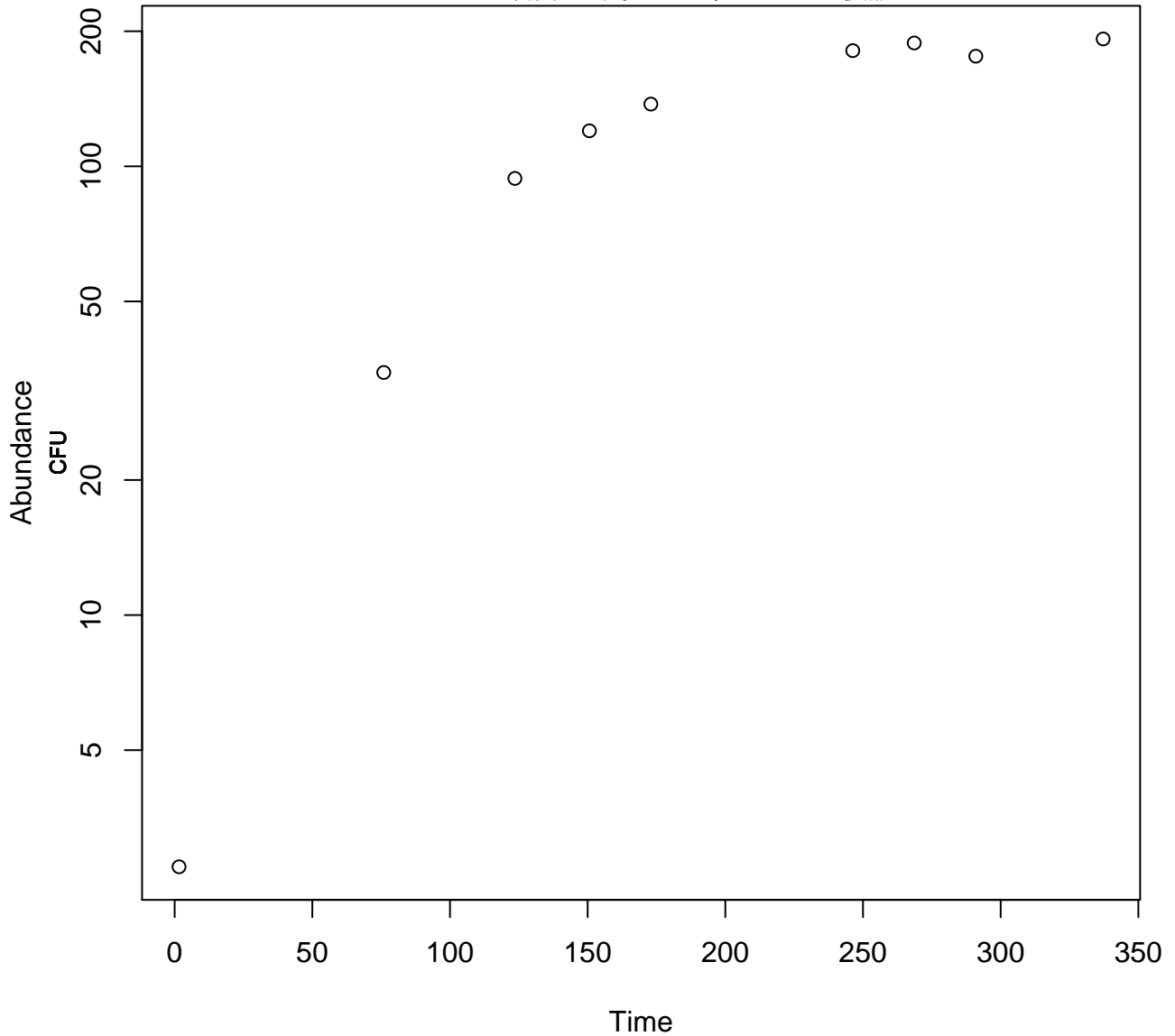


Arthrobacter sp. 88

TGE agar

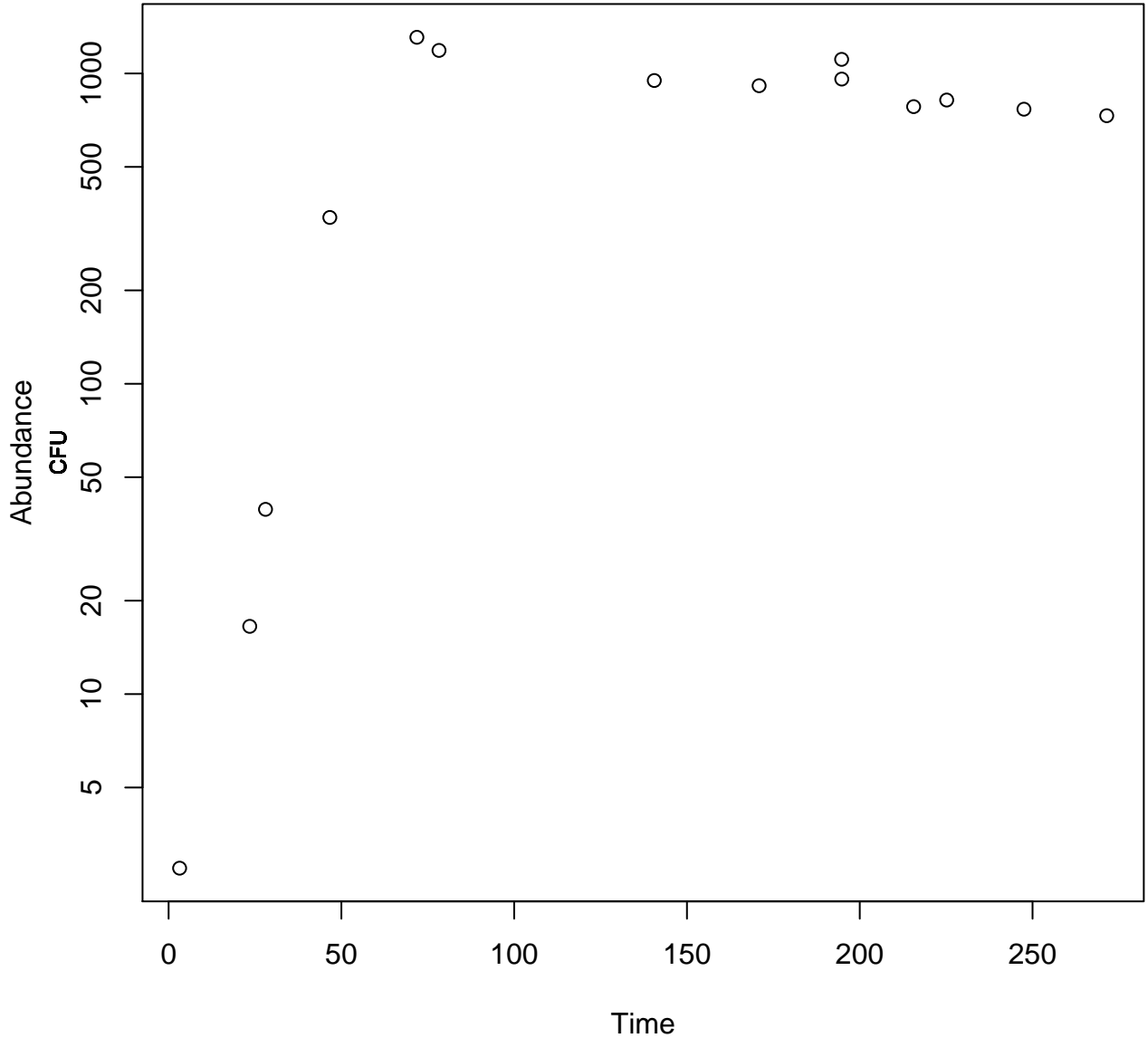
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Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



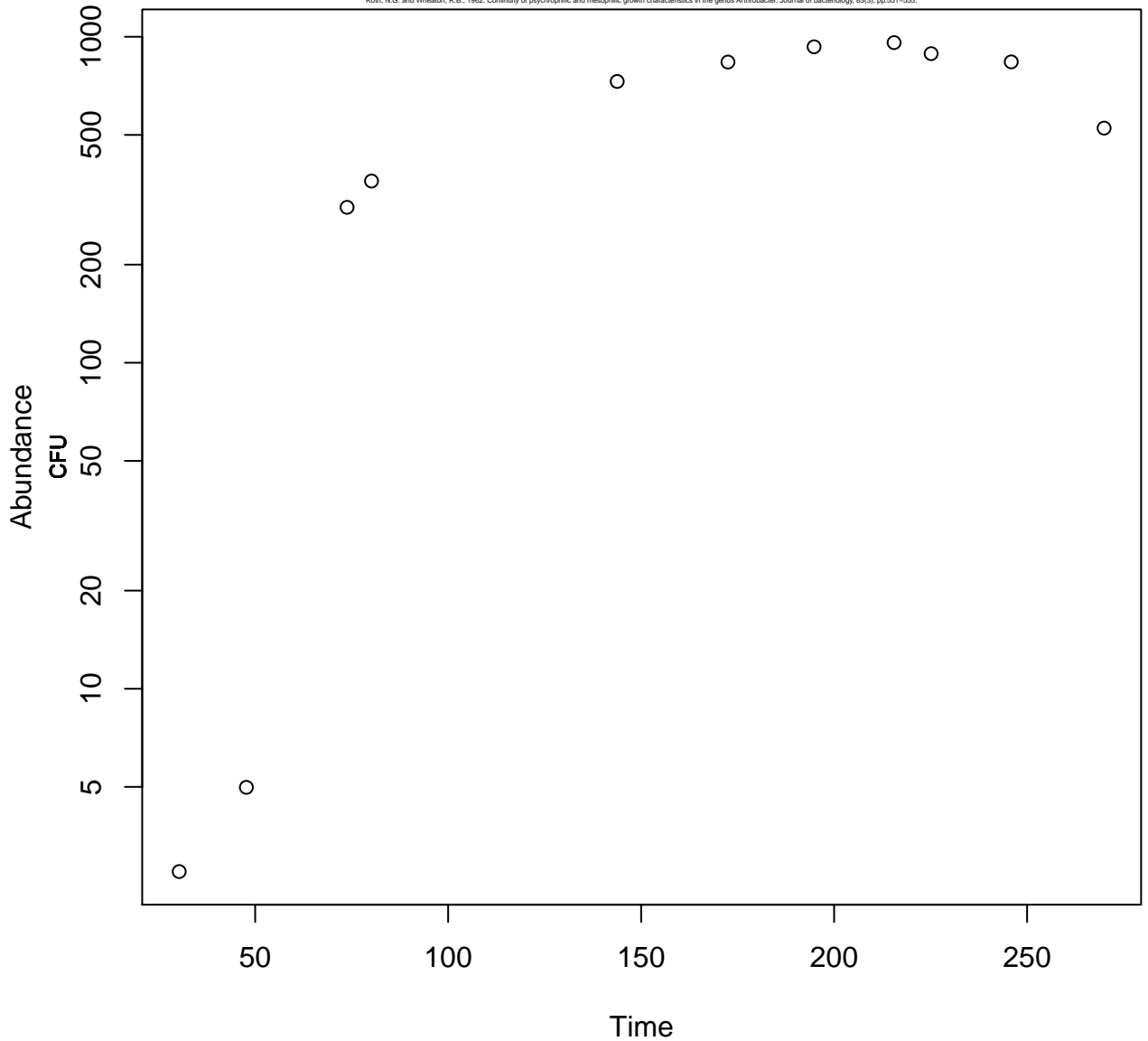
Arthrobacter sp. 88
TGE agar
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Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



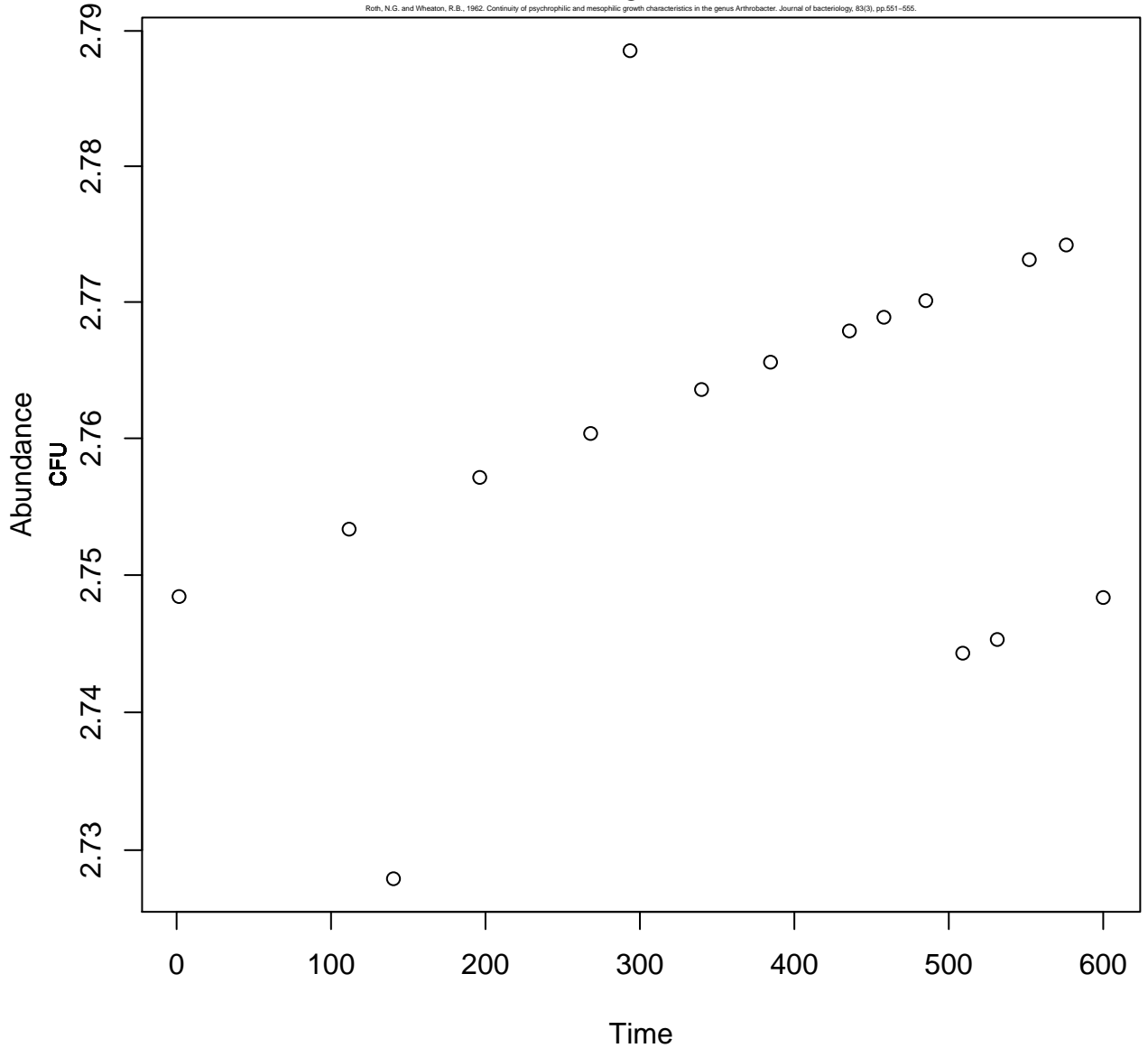
Arthrobacter sp. 88
TGE agar
30

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



Arthrobacter sp. 88
TGE agar
37

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

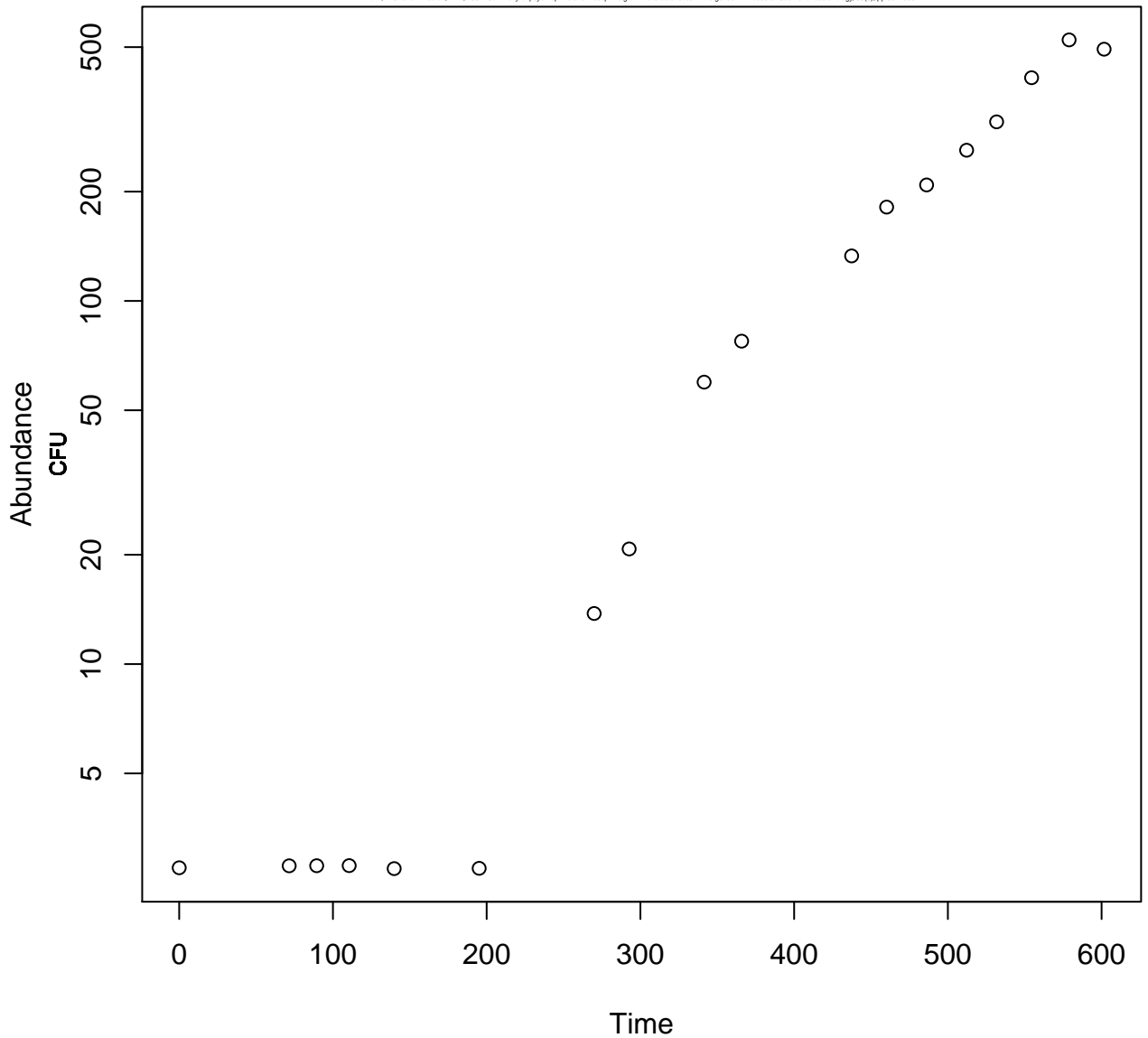


Arthrobacter sp. 62

TGE agar

0

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

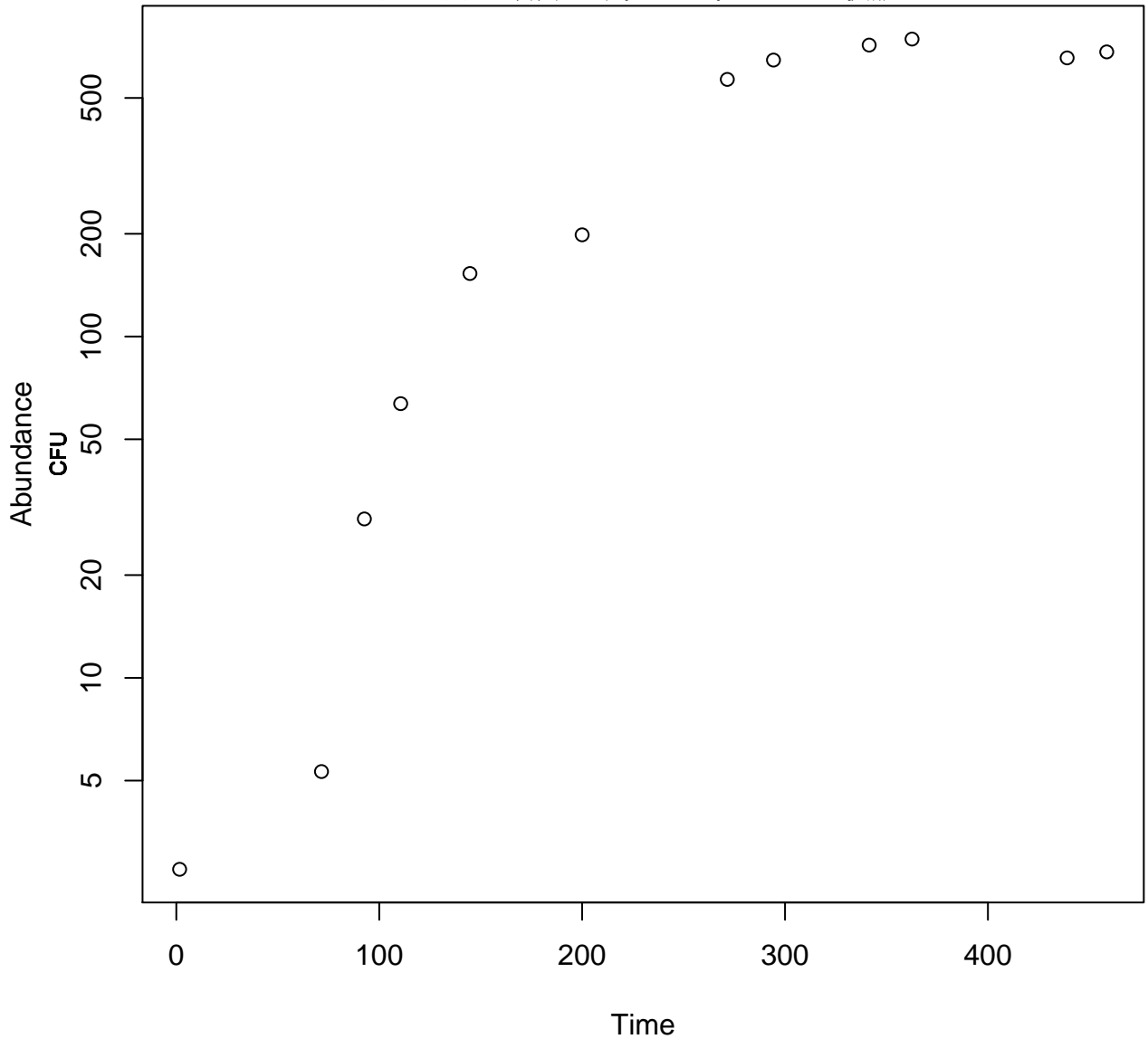


Arthrobacter sp. 62

TGE agar

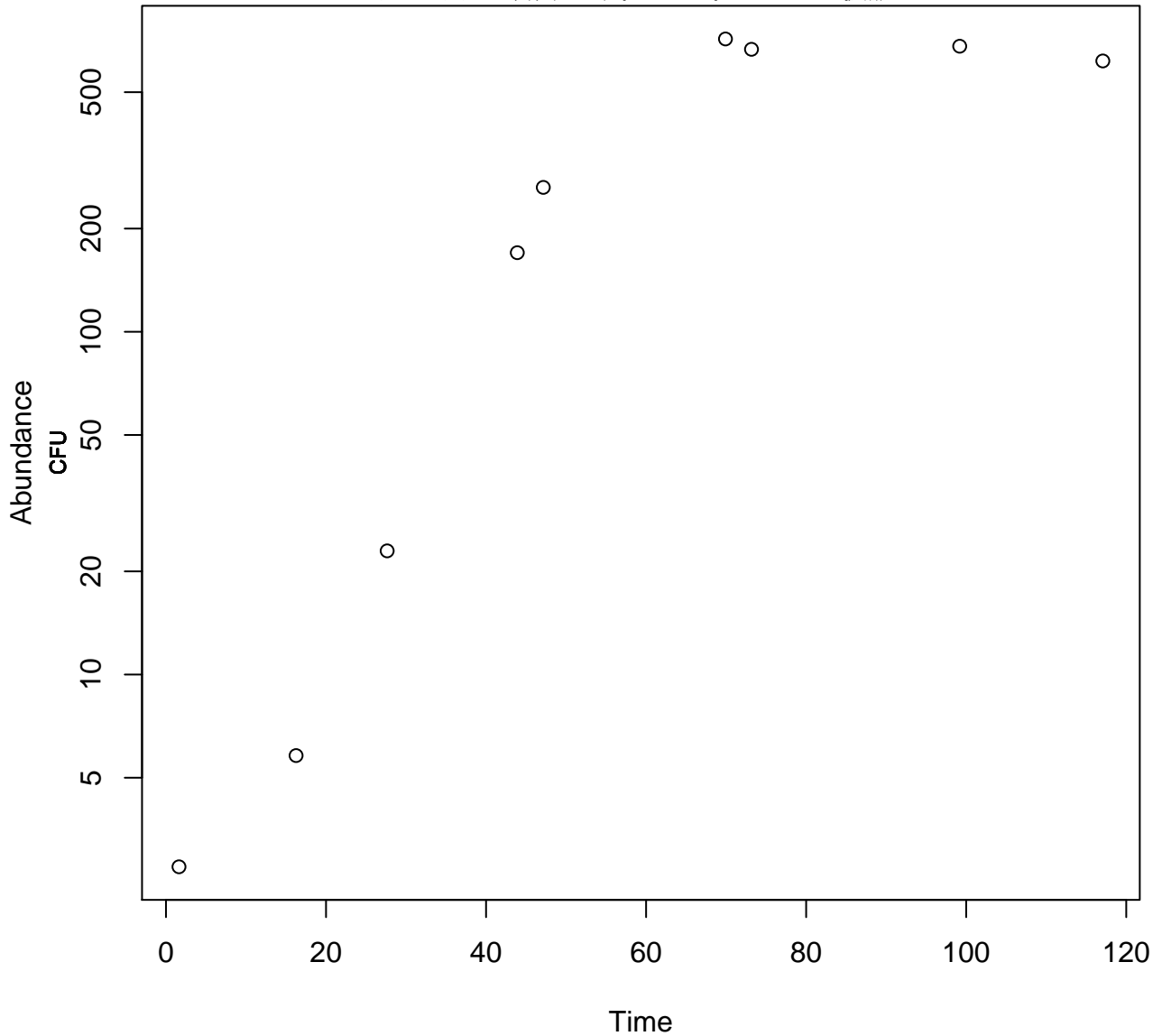
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Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



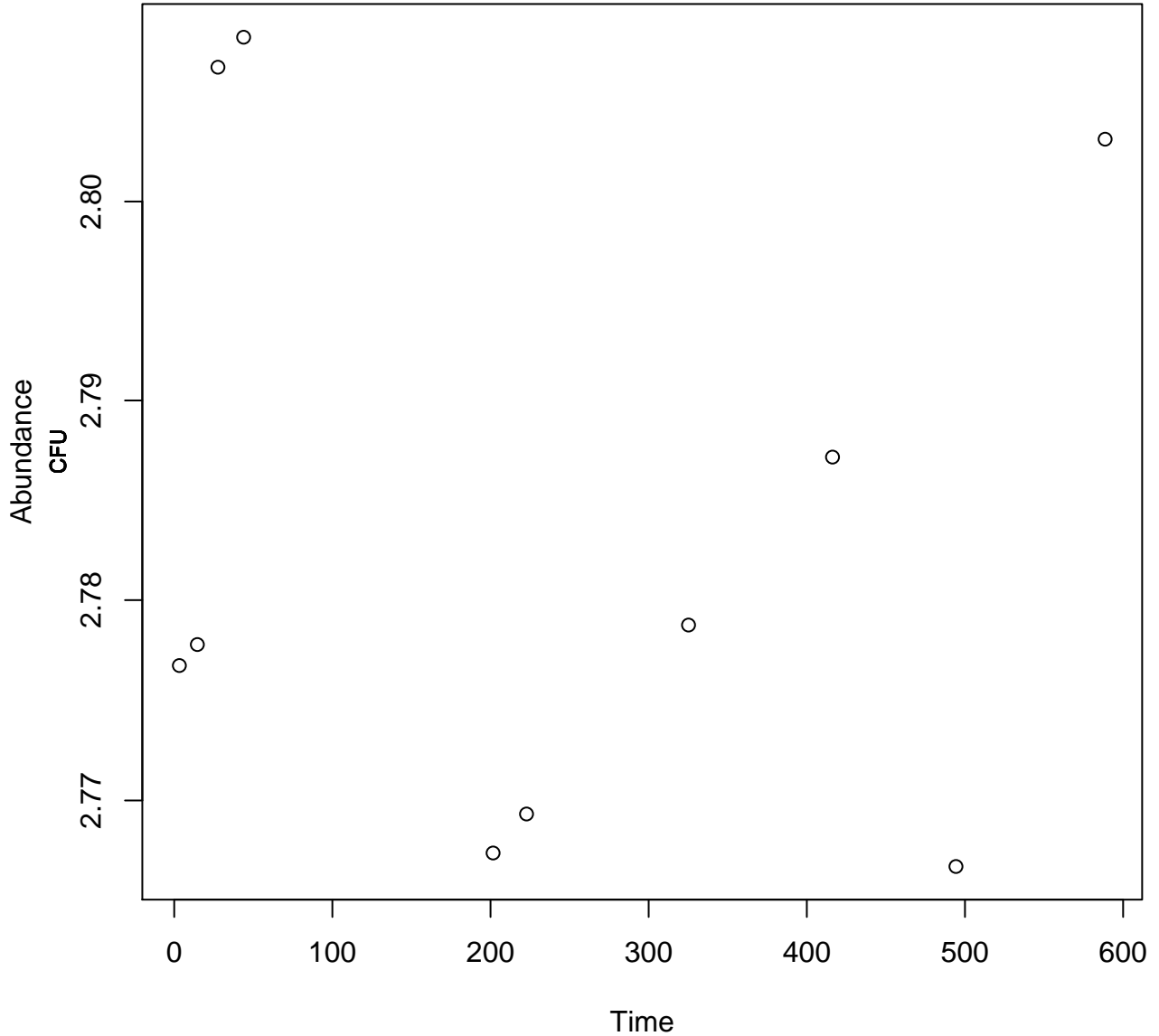
Arthrobacter sp. 62
TGE agar
20

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



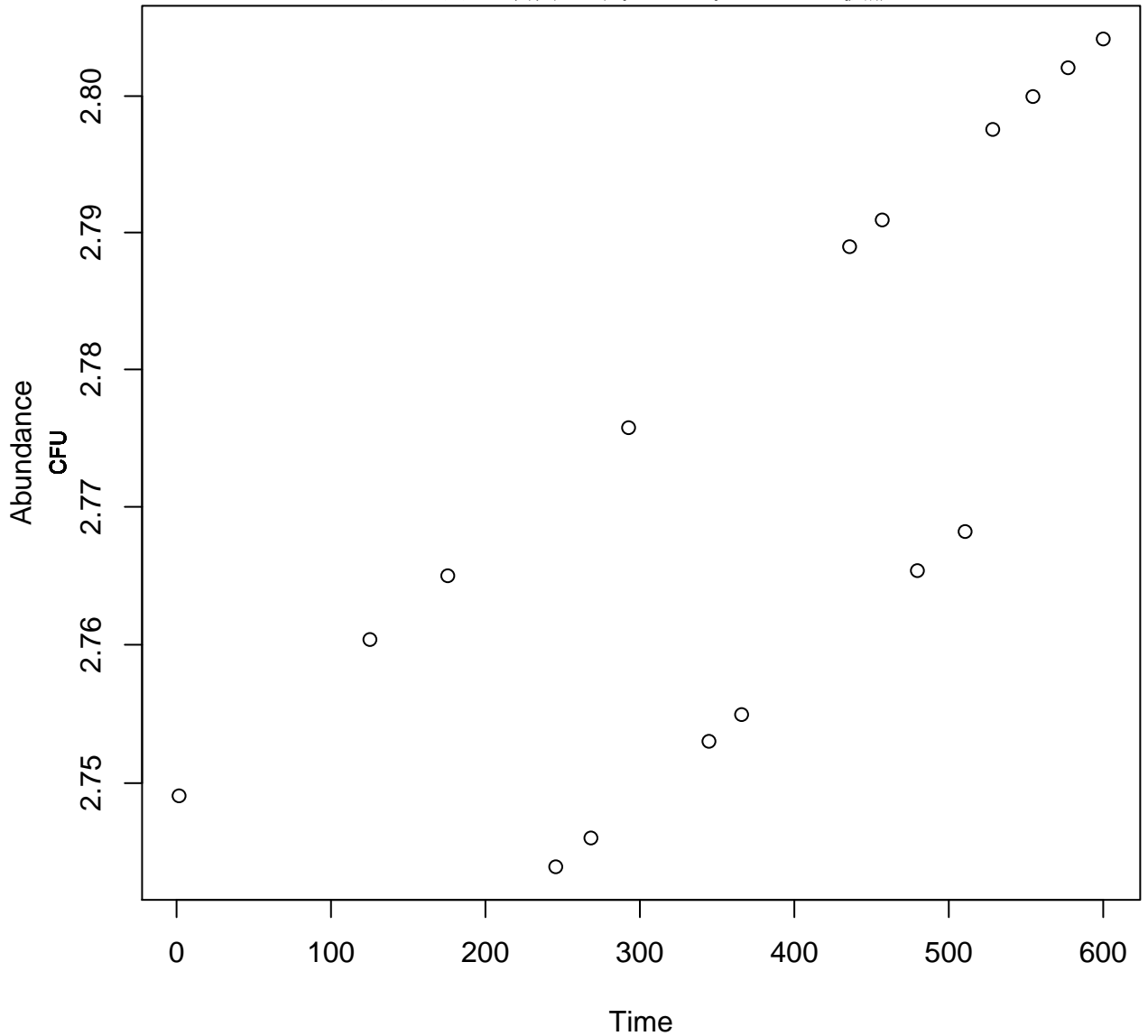
Arthrobacter sp. 62
TGE agar
30

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



Arthrobacter sp. 62
TGE agar
37

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

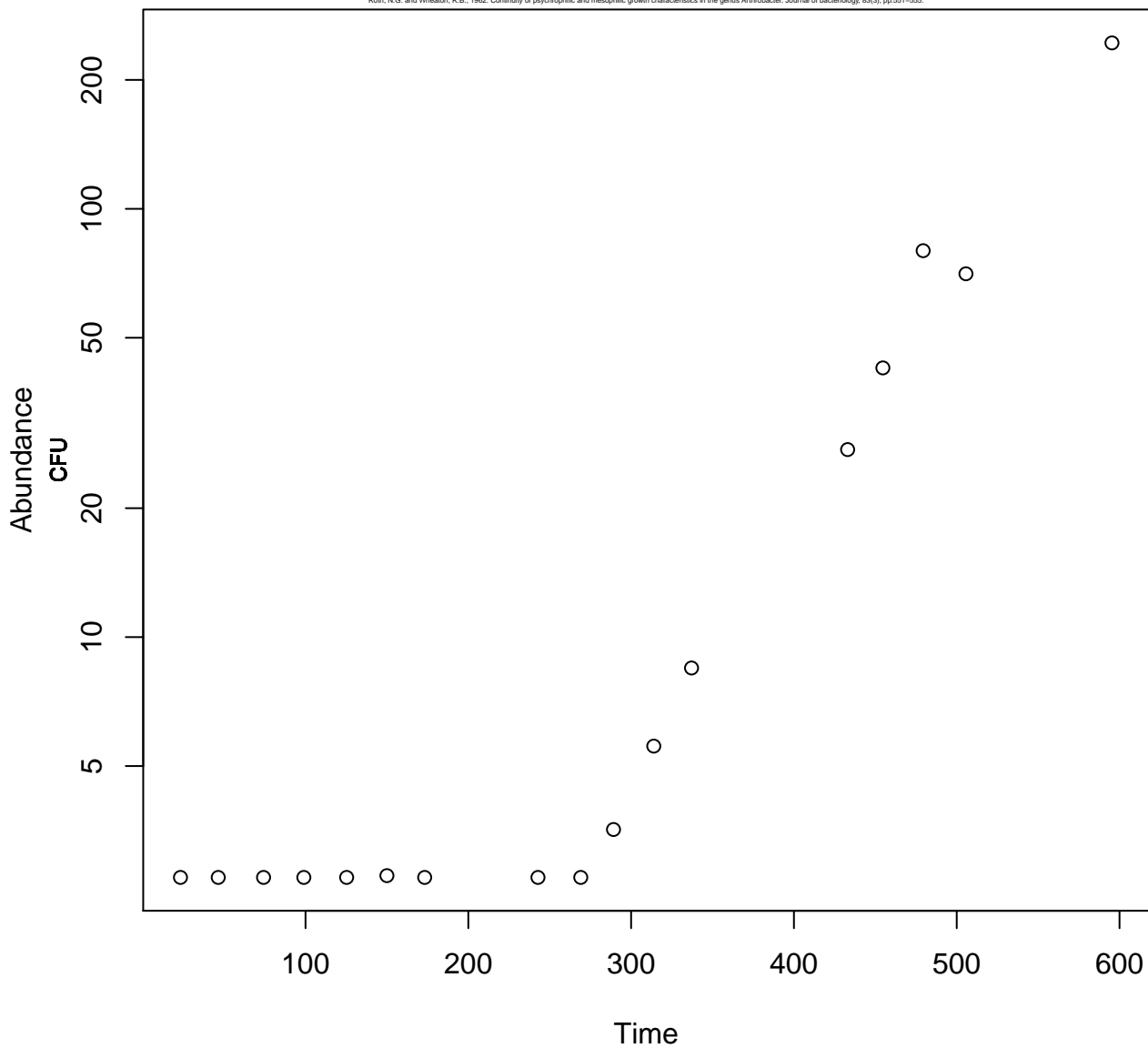


Arthrobacter aurescens

TGE agar

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Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

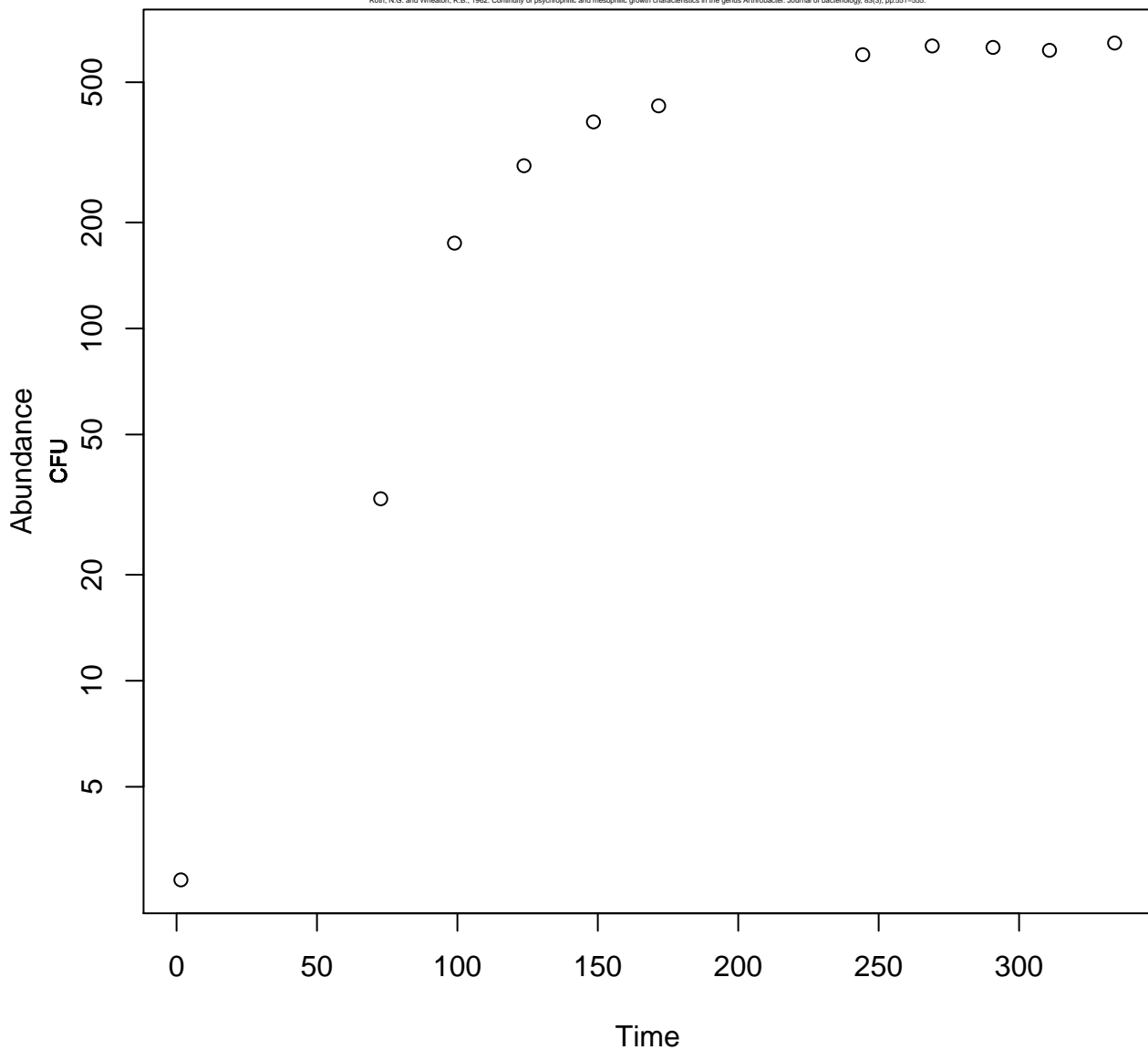


Arthrobacter aurescens

TGE agar

7

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

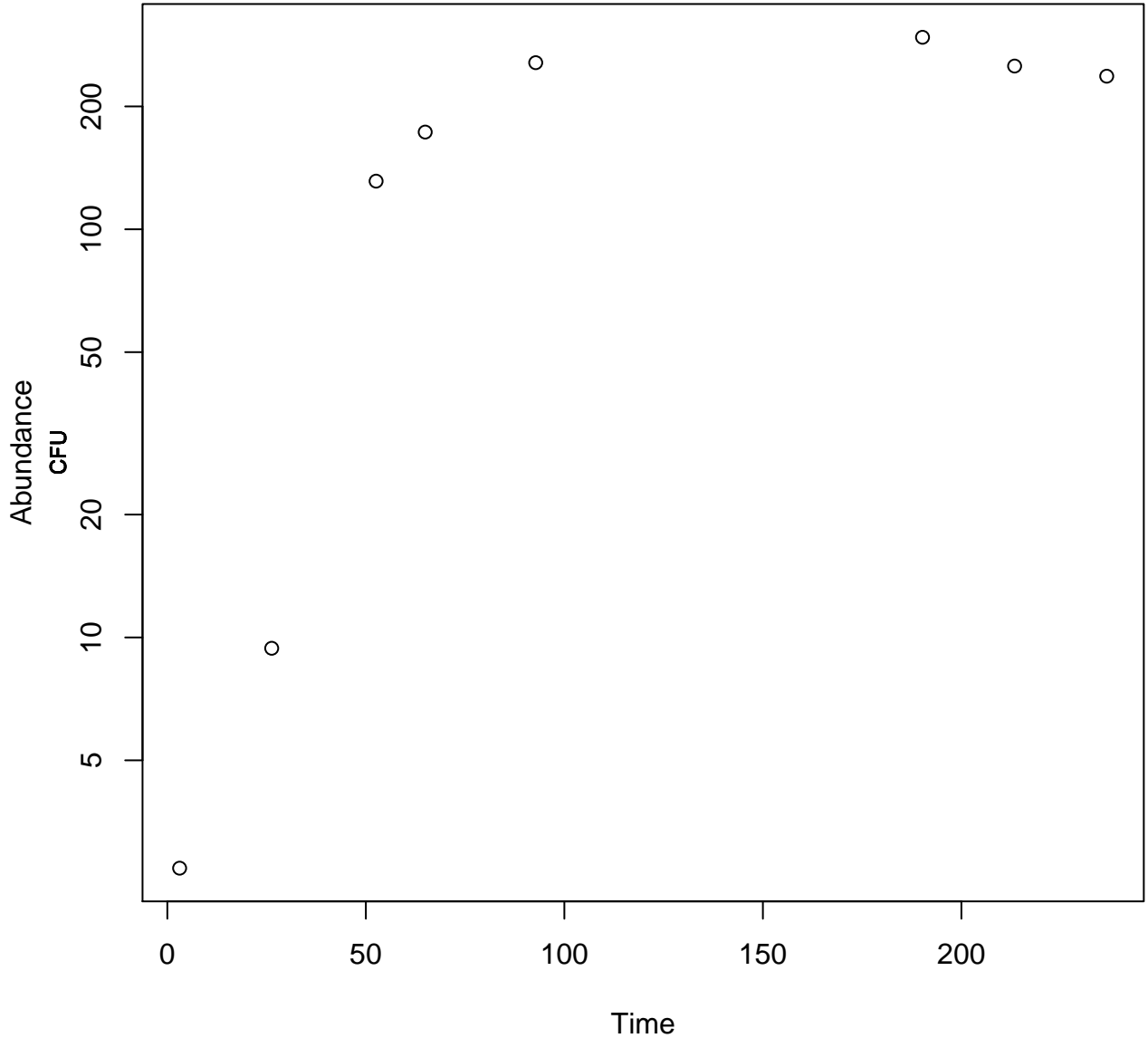


Arthrobacter aurescens

TGE agar

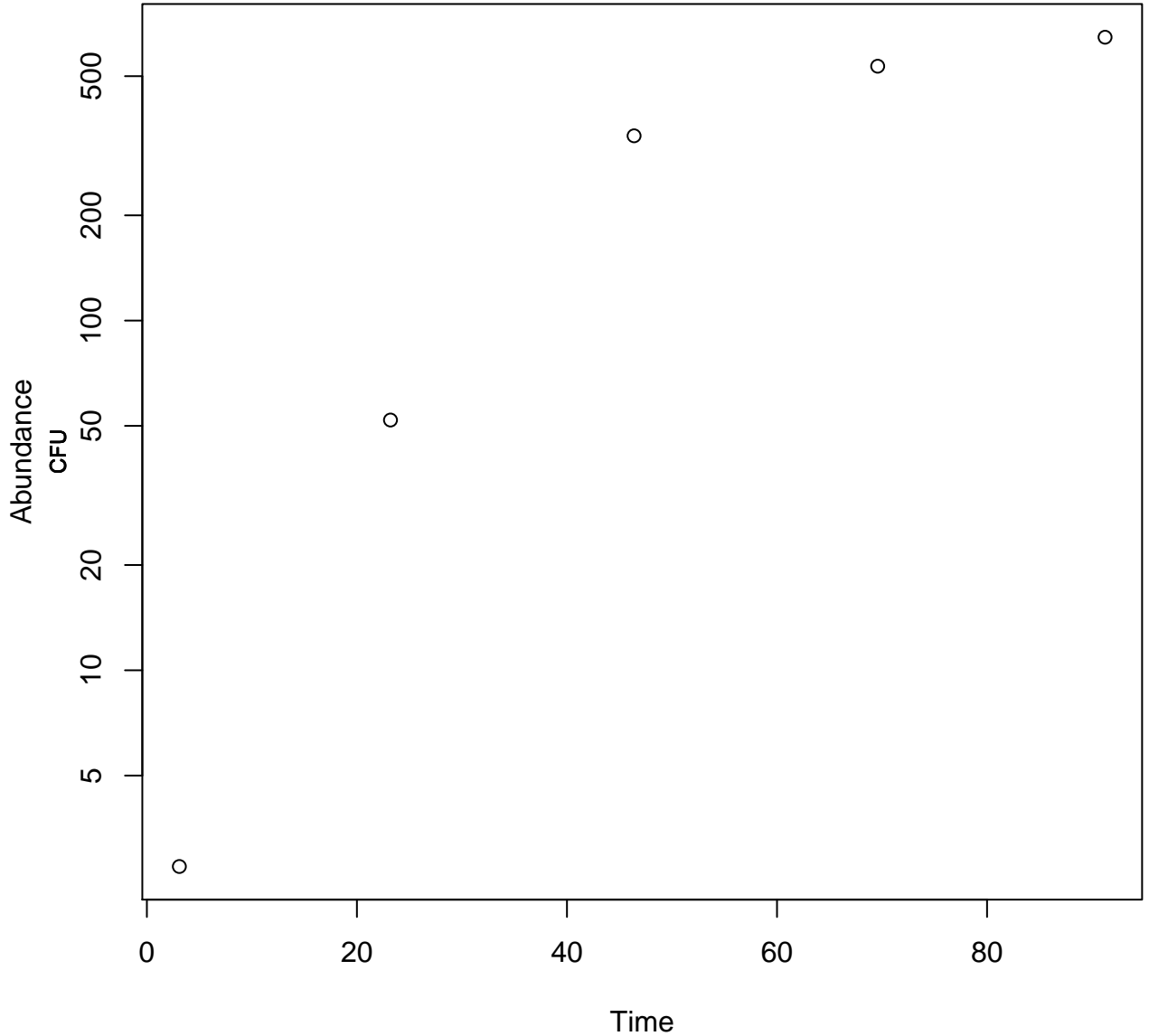
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Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



Arthrobacter aurescens
TGE agar
30

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

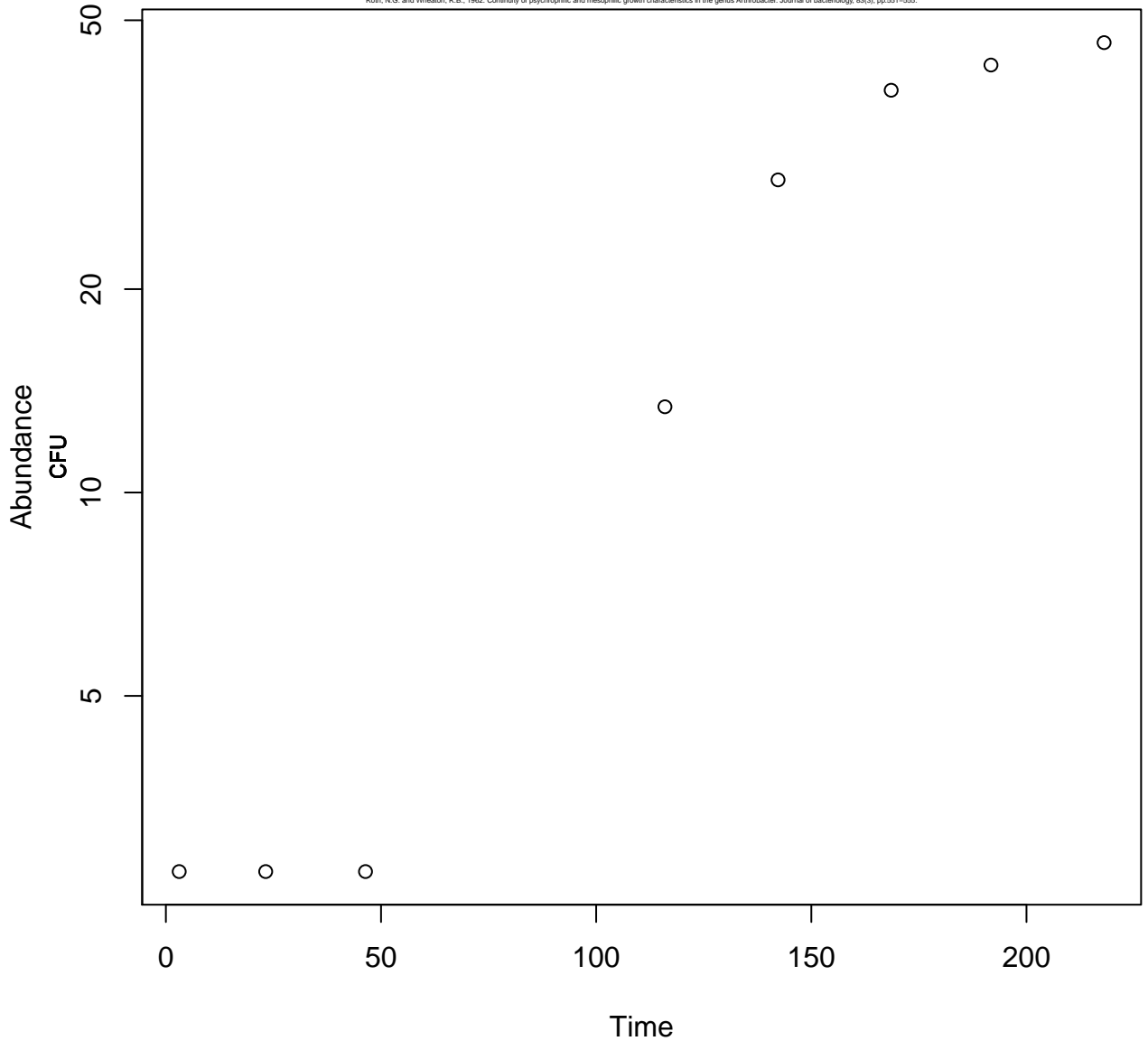


Arthrobacter aurescens

TGE agar

37

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

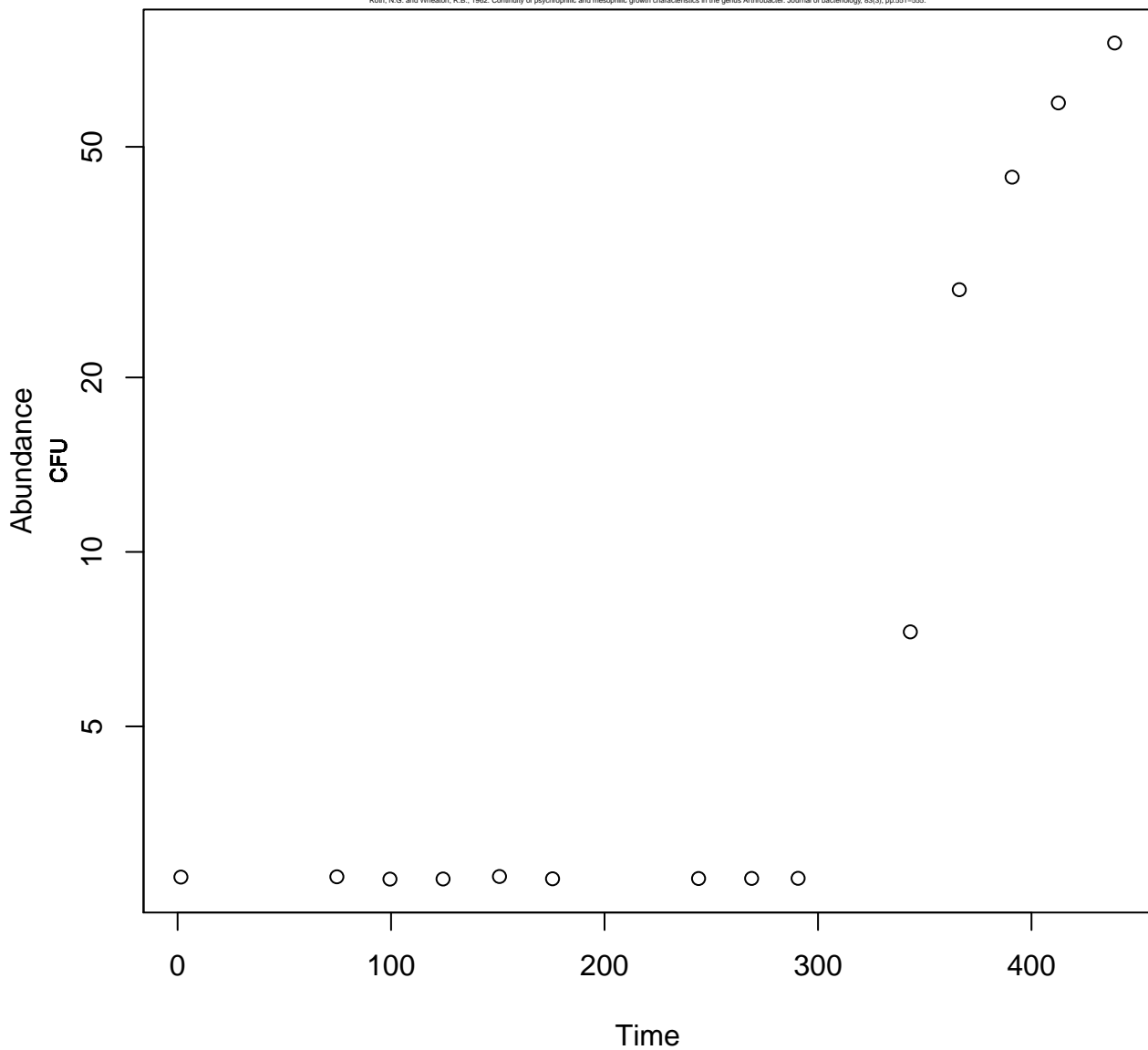


Arthrobacter citreus

TGE agar

0

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

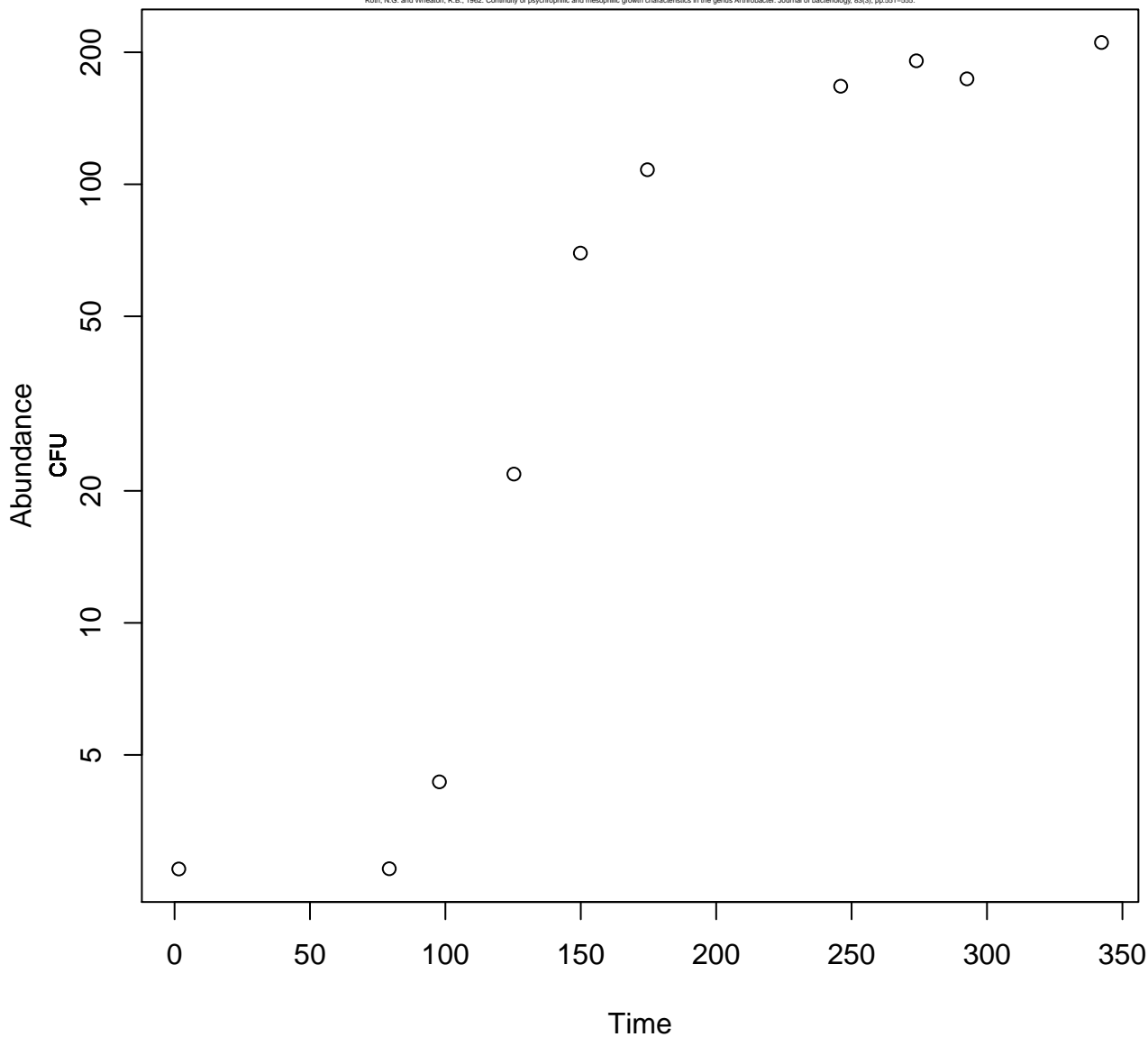


Arthrobacter citreus

TGE agar

7

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

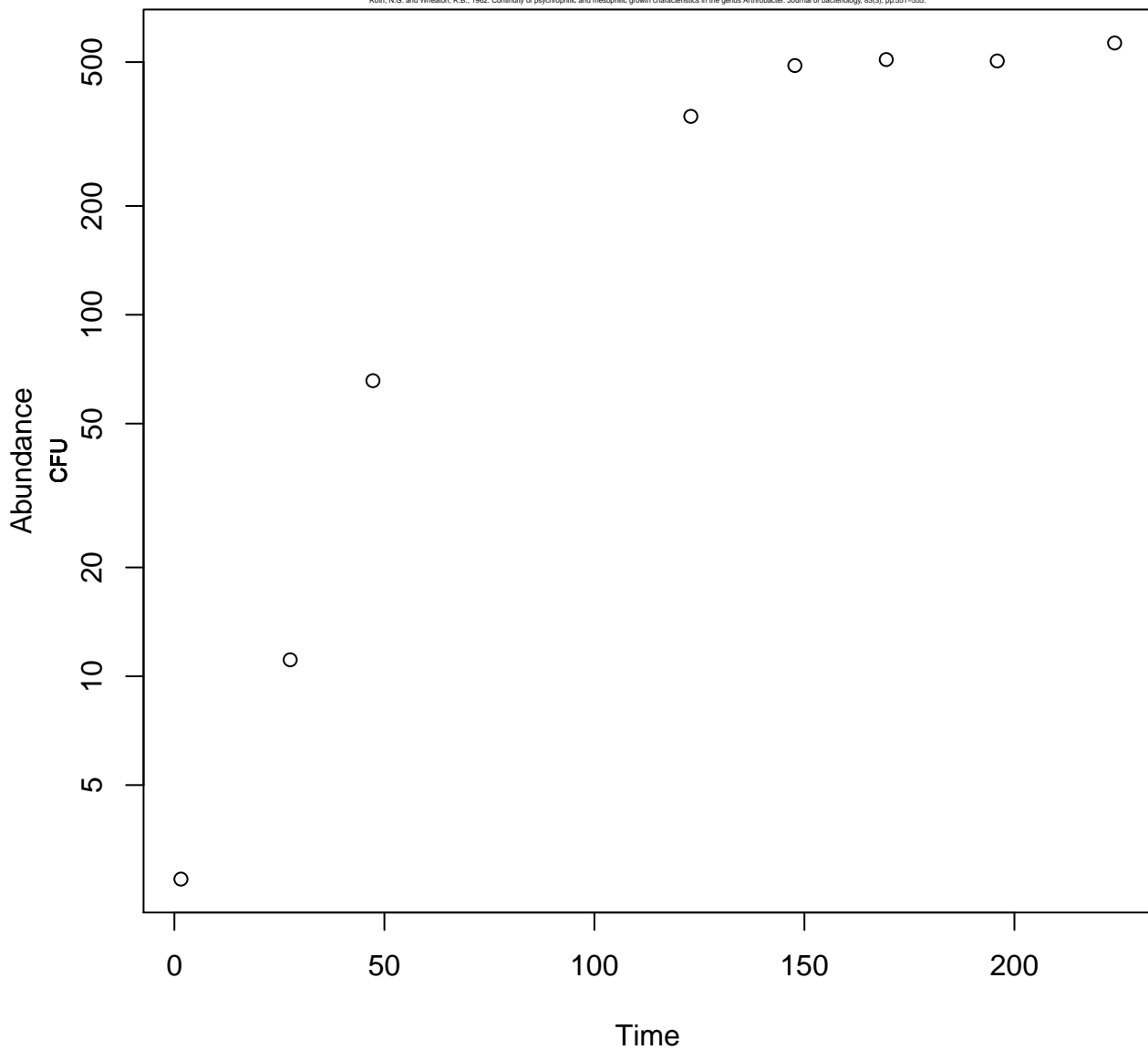


Arthrobacter citreus

TGE agar

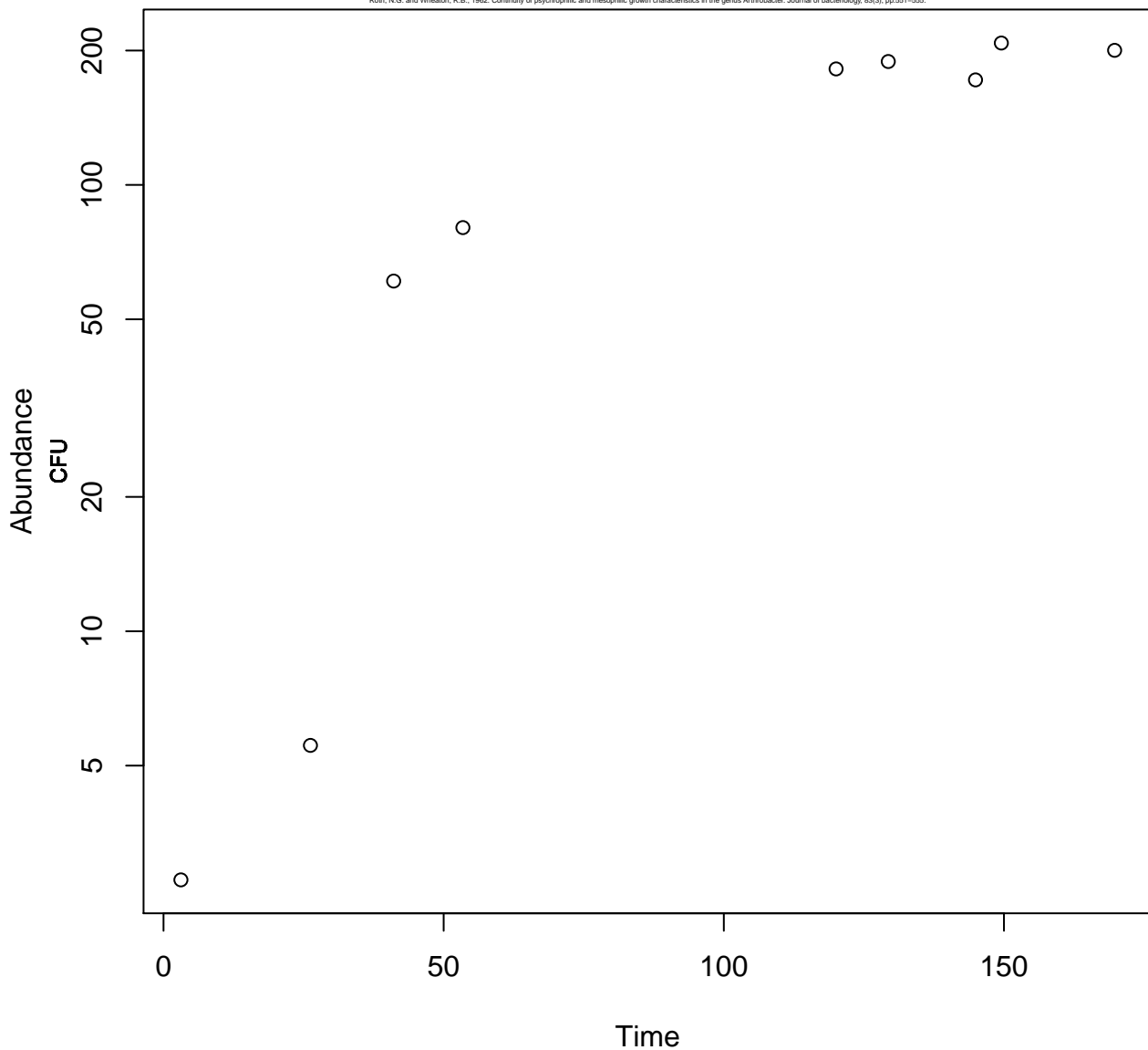
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Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



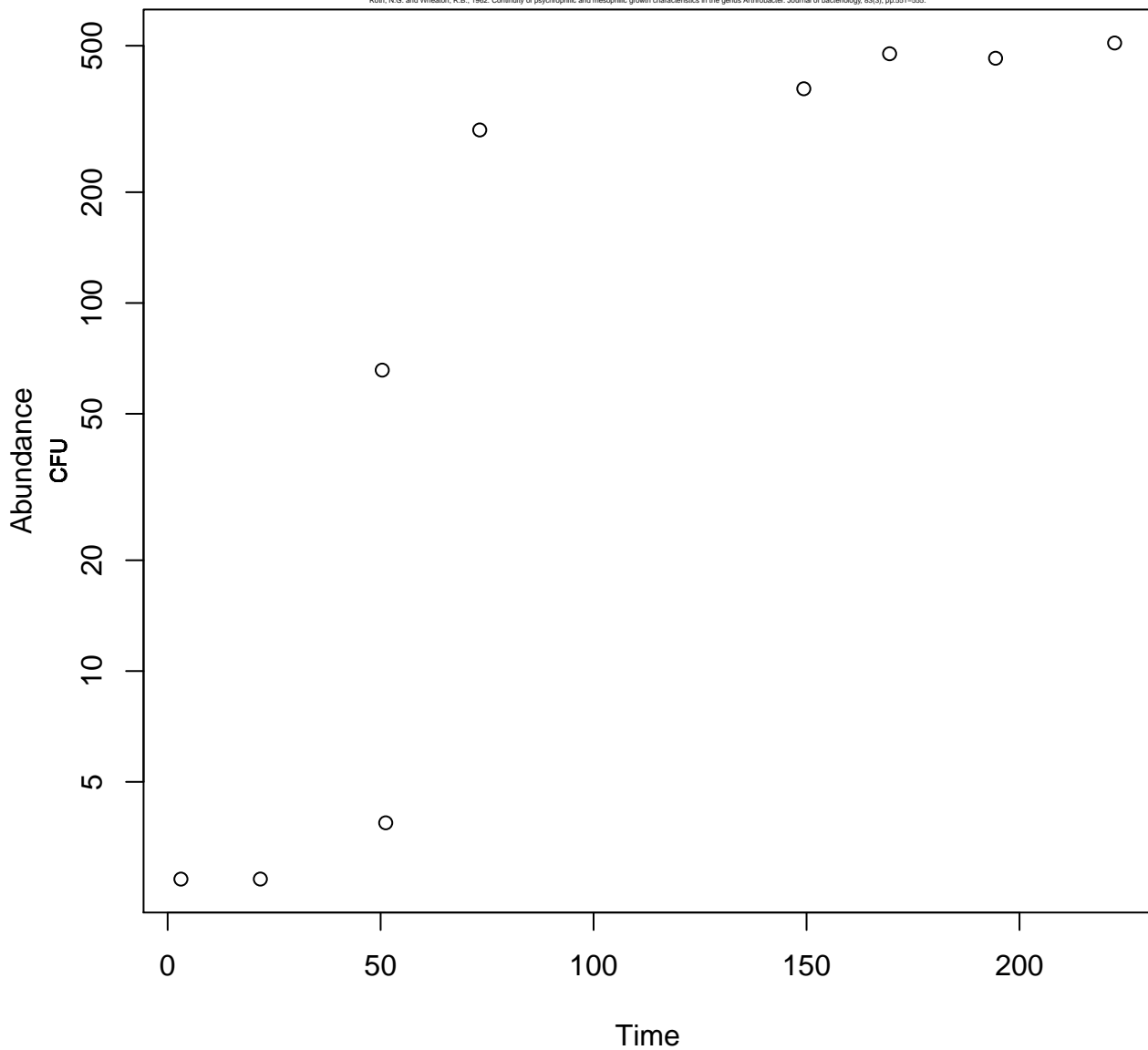
Arthrobacter citreus
TGE agar
30

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



Arthrobacter citreus
TGE agar
37

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

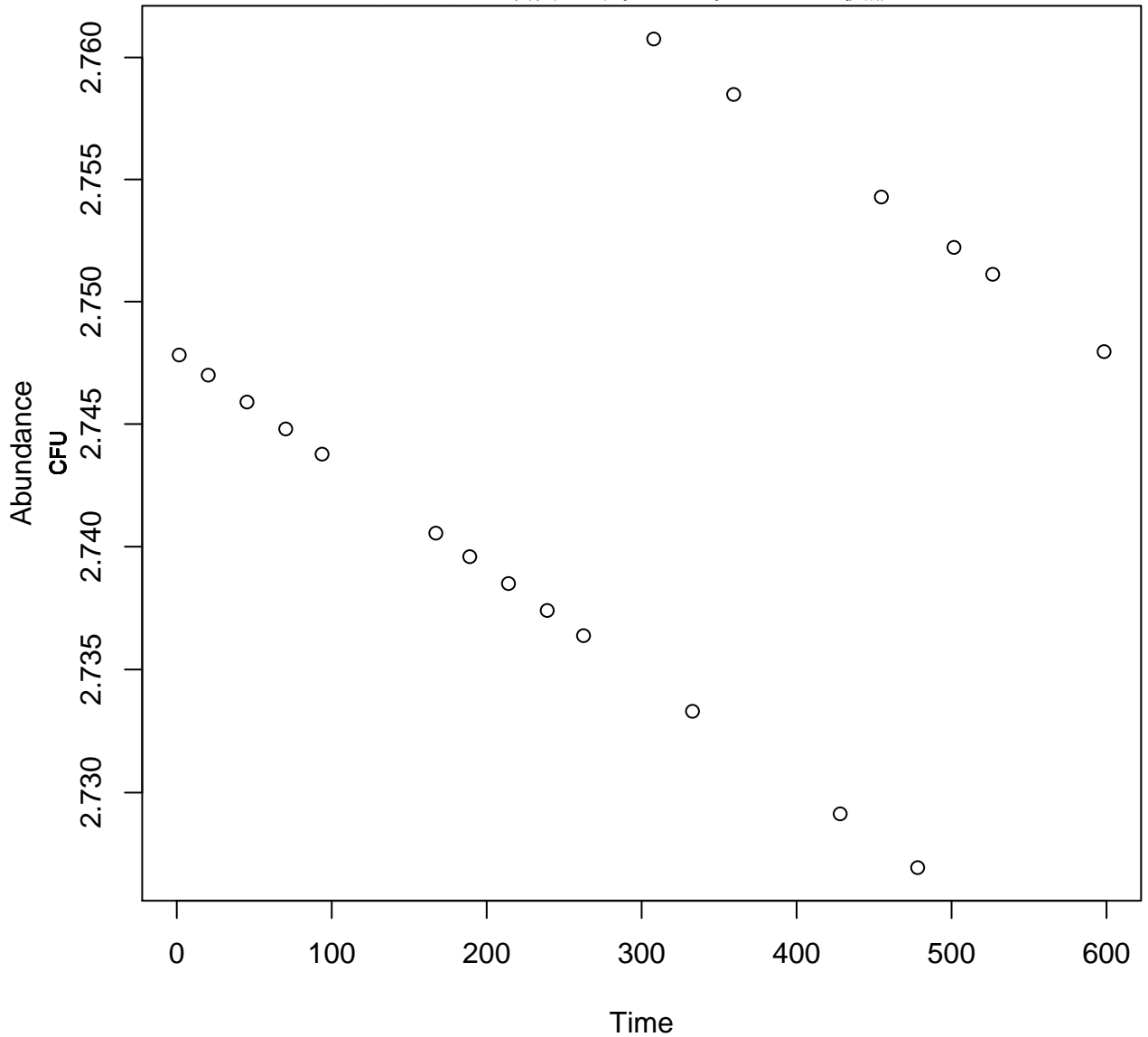


Arthrobacter globiformis

TGE agar

0

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

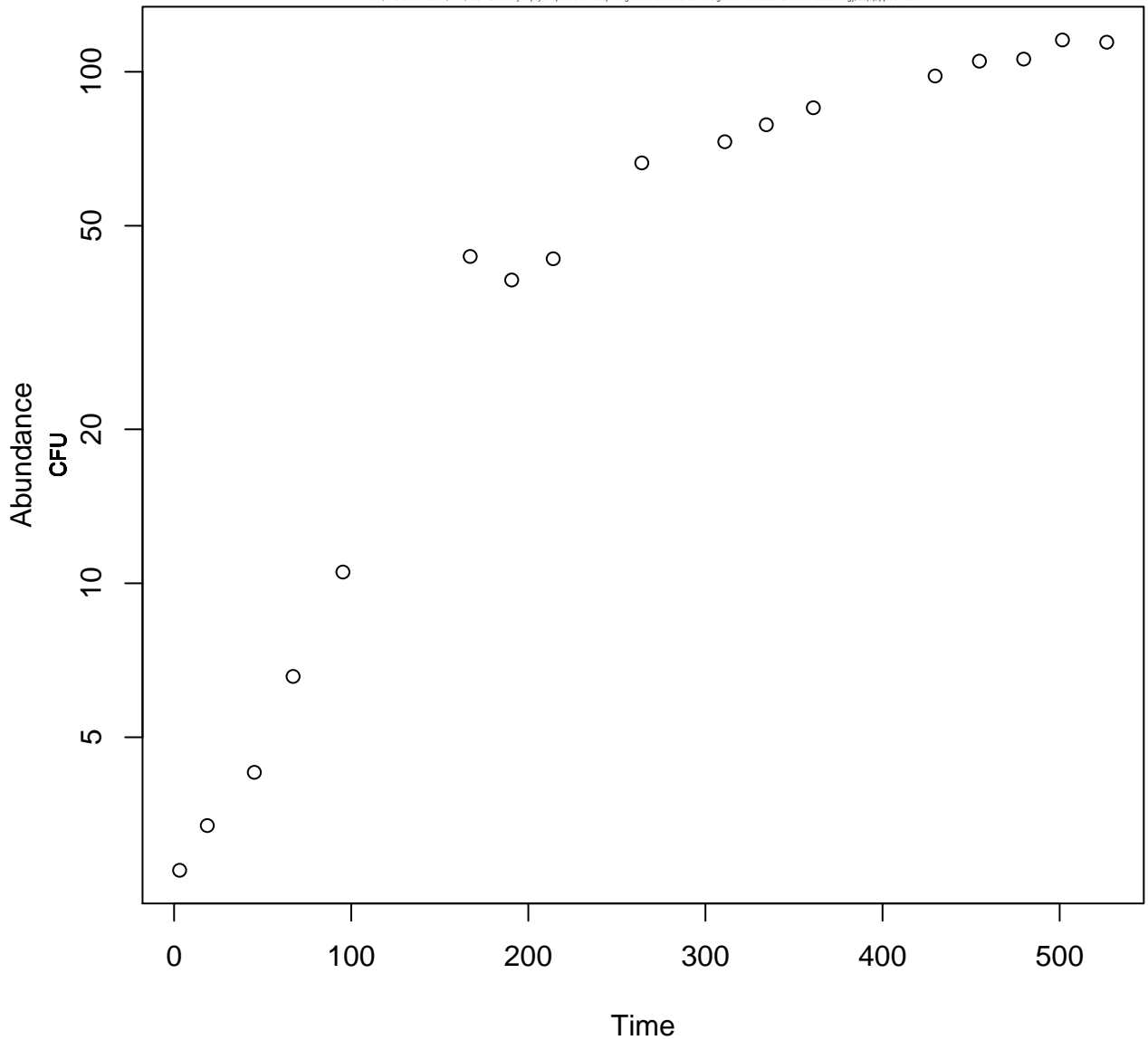


Arthrobacter globiformis

TGE agar

7

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

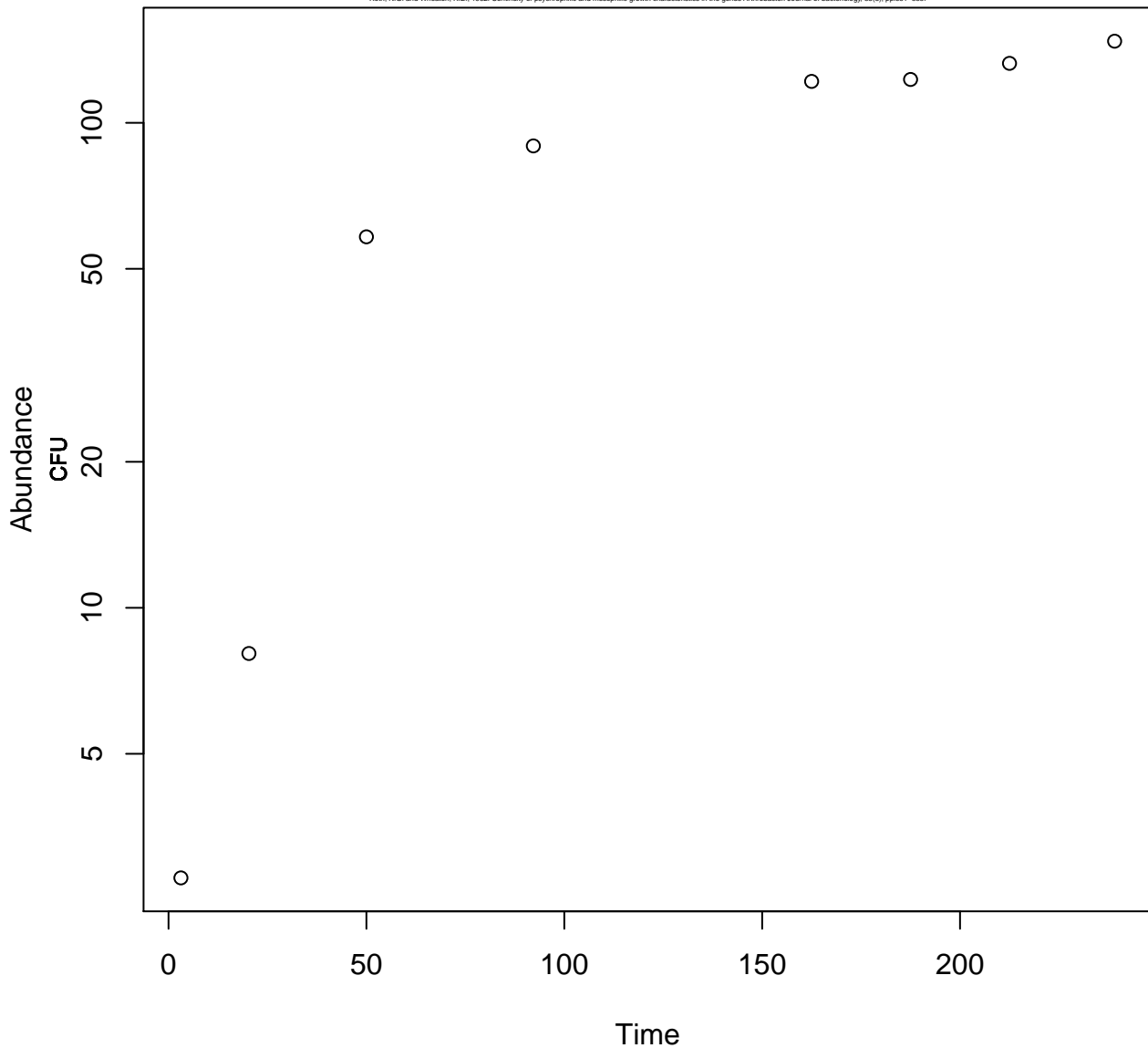


Arthrobacter globiformis

TGE agar

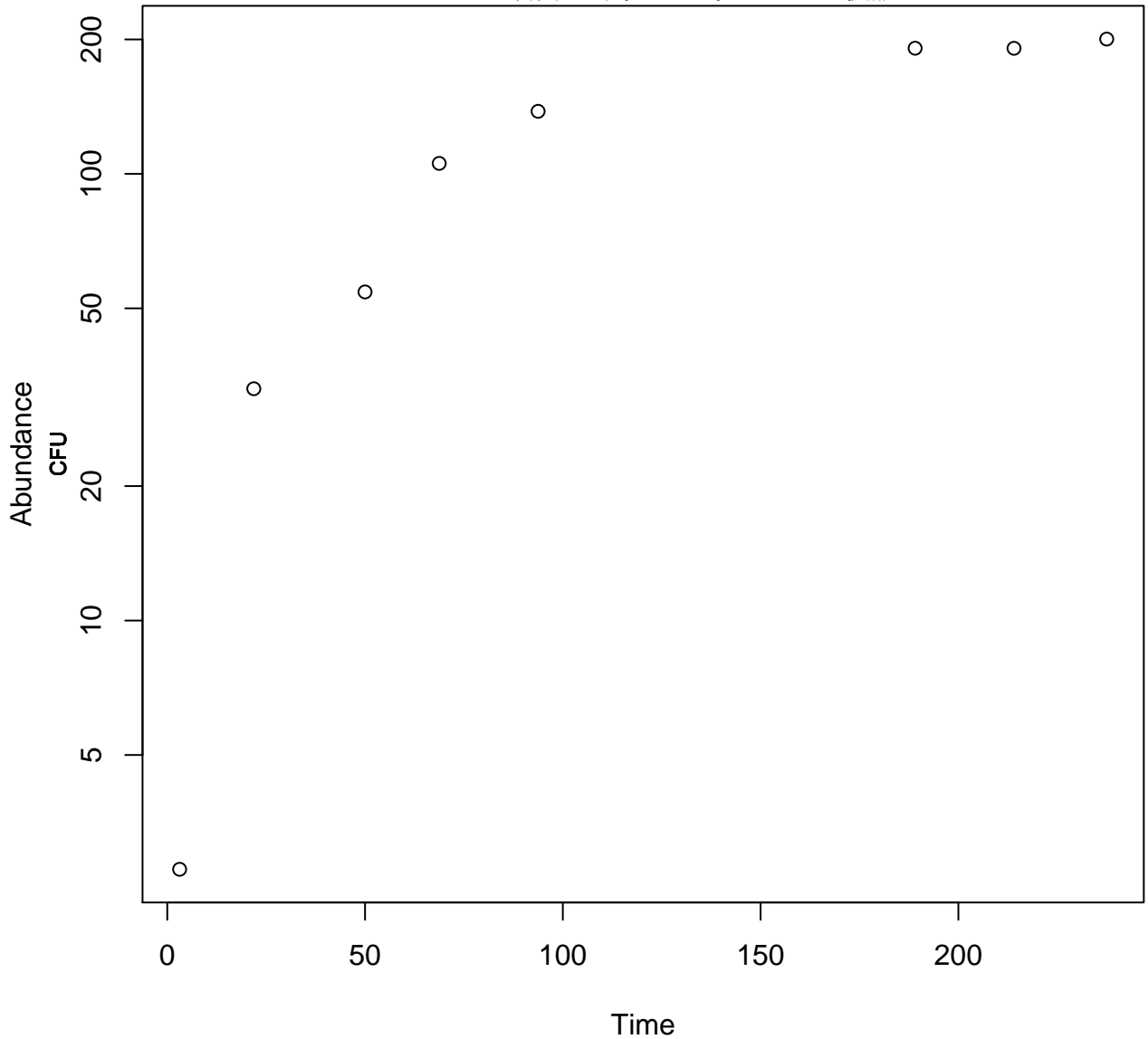
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Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.



Arthrobacter globiformis
TGE agar
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Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

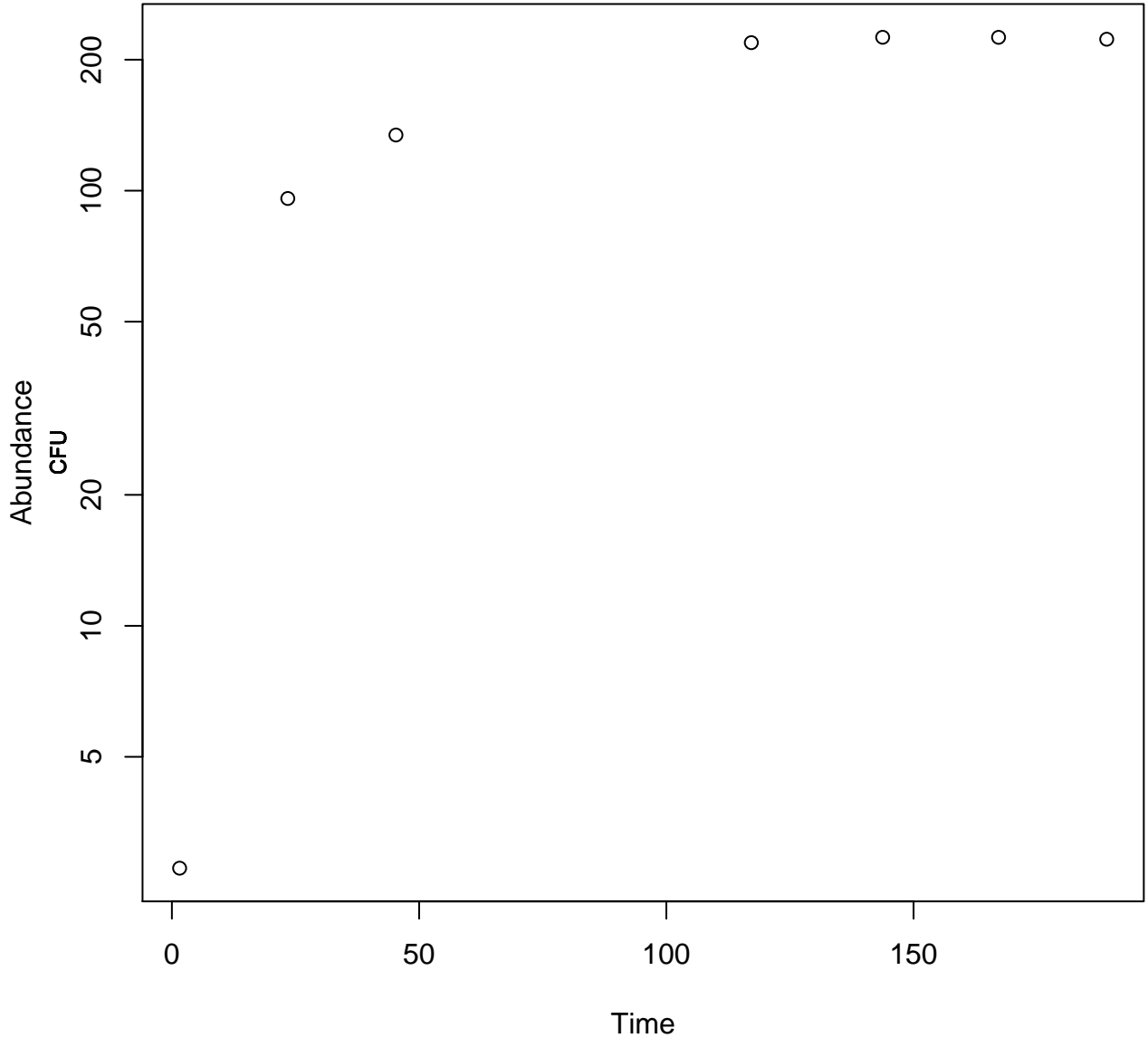


Arthrobacter globiformis

TGE agar

37

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

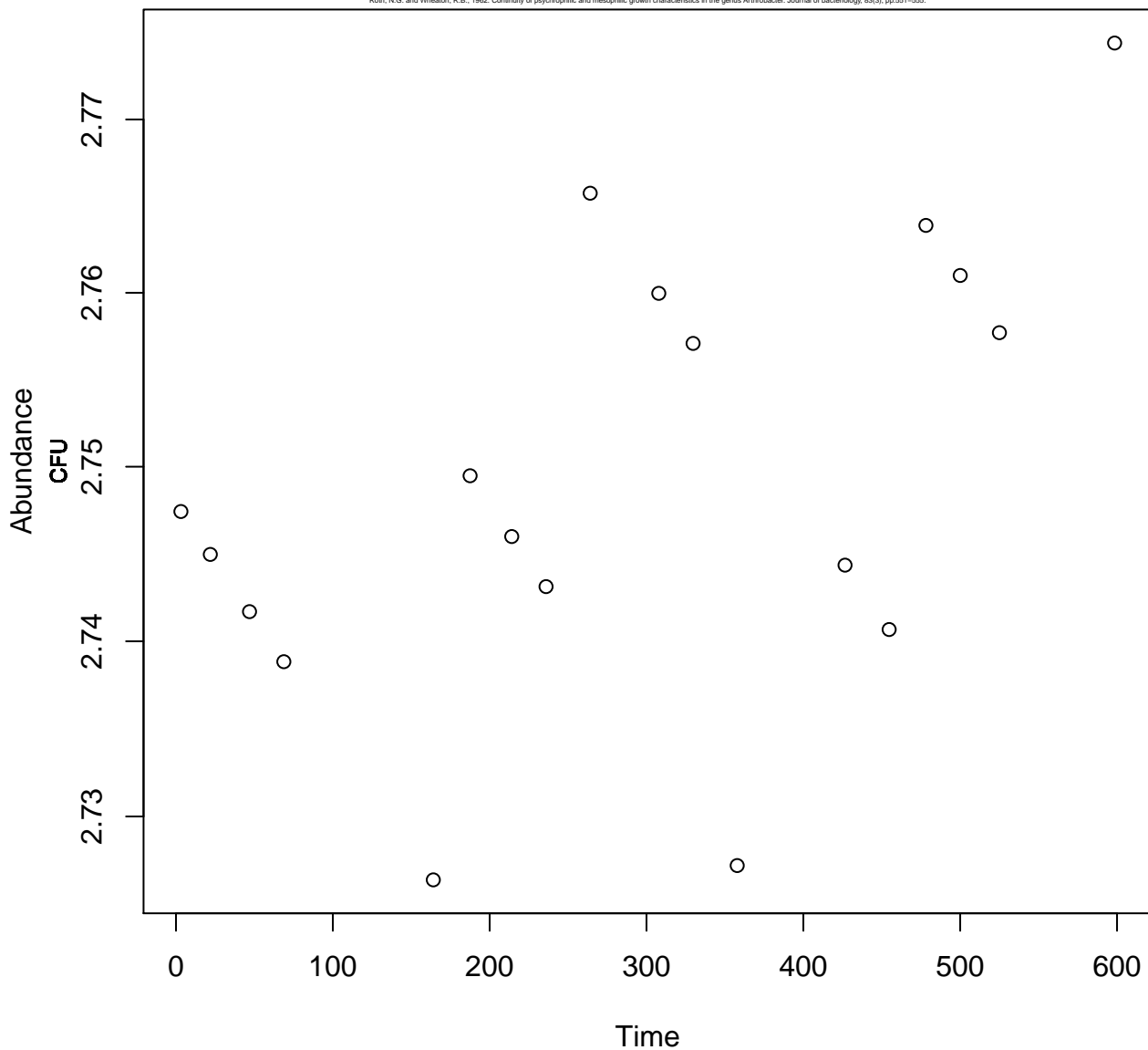


Arthrobacter simplex

TGE agar

0

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

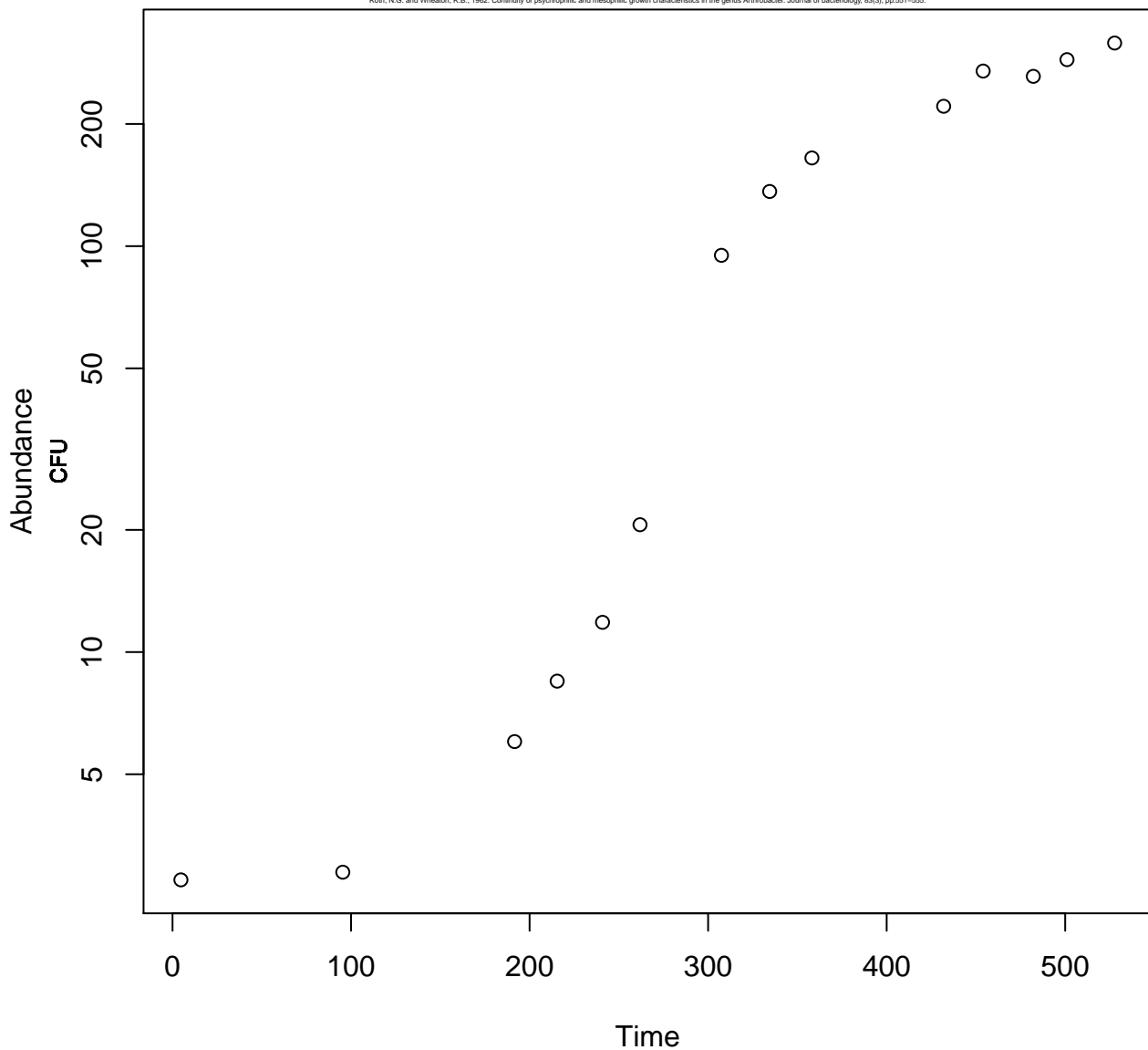


Arthrobacter simplex

TGE agar

7

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

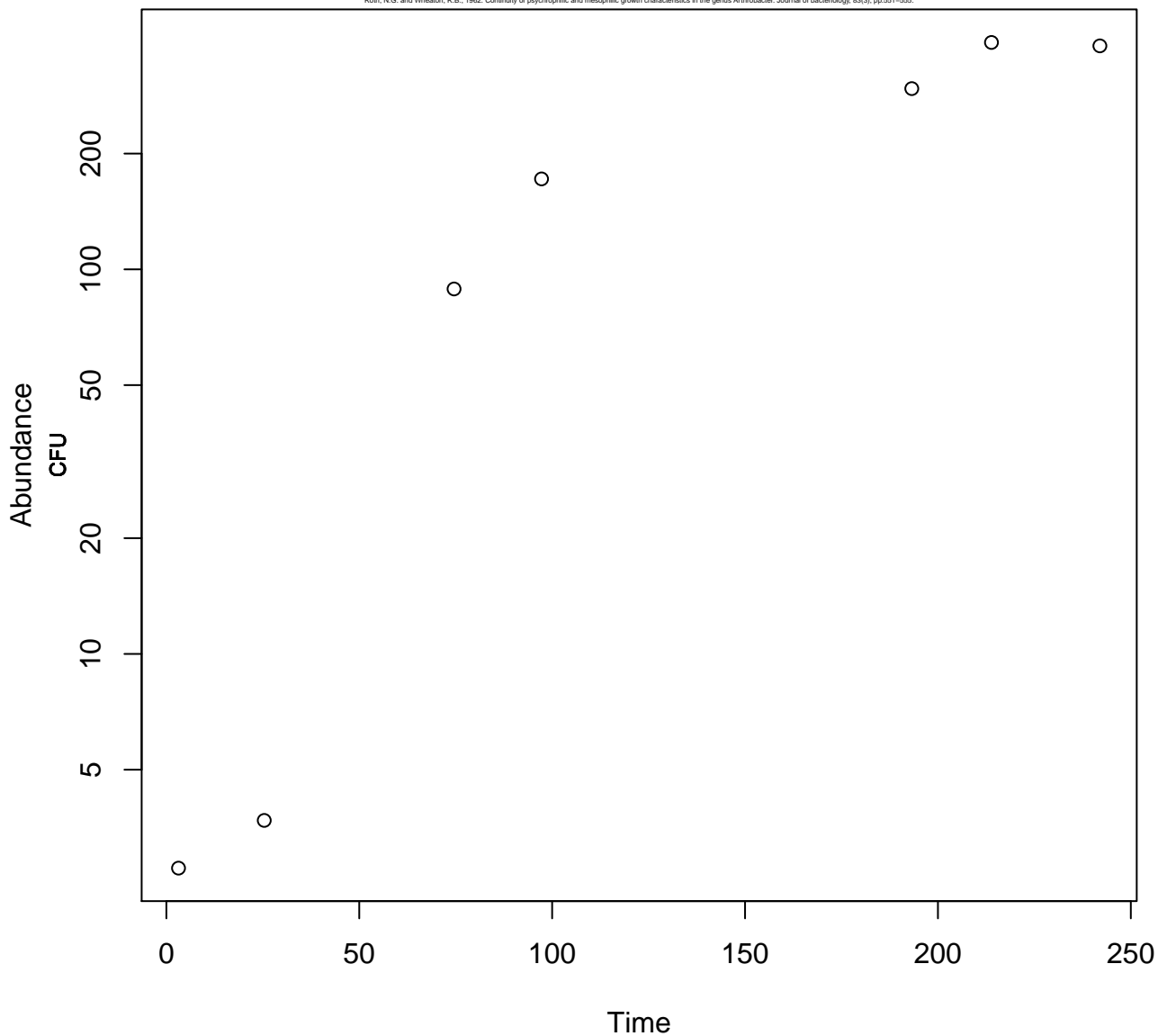


Arthrobacter simplex

TGE agar

20

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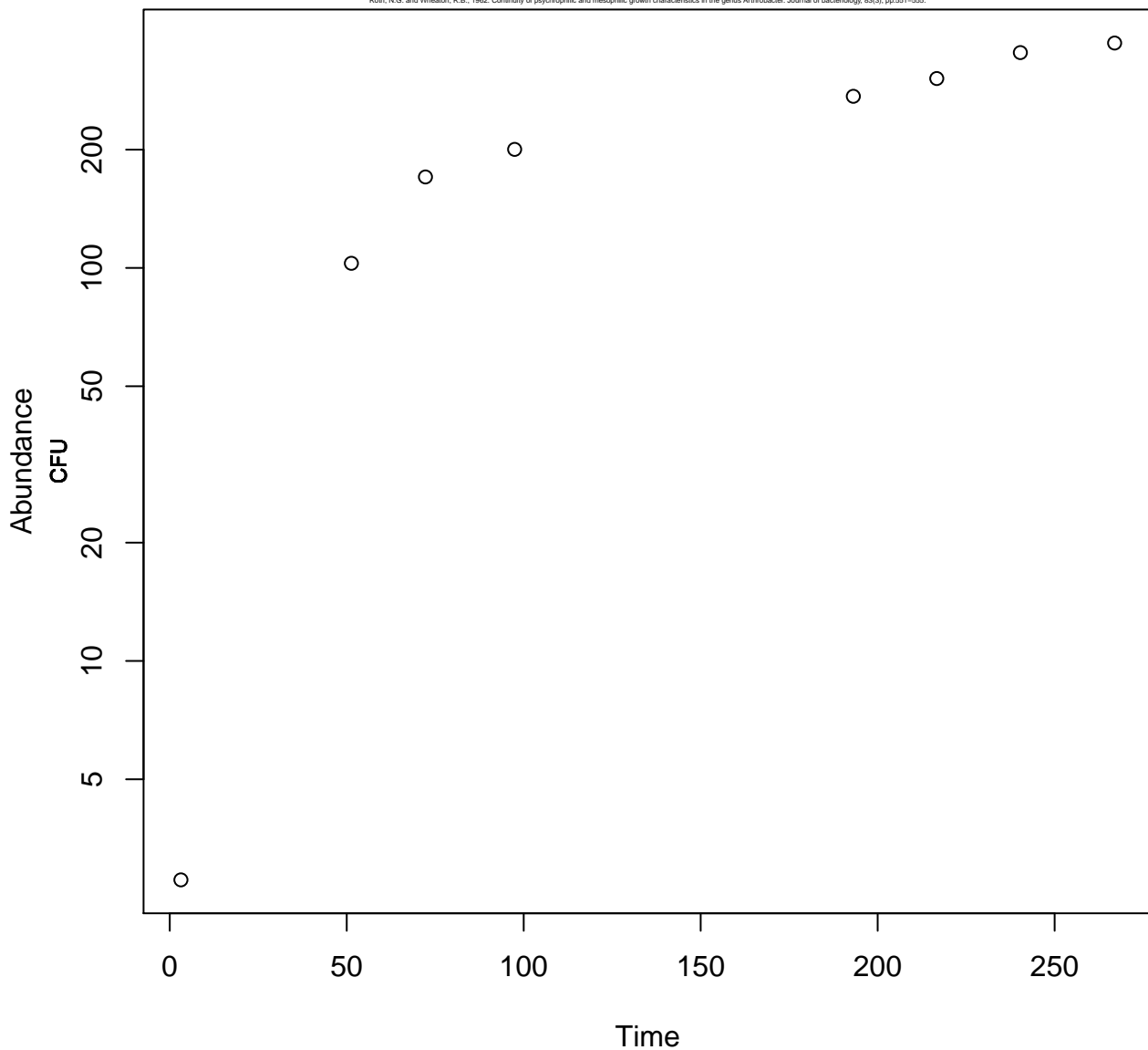


Arthrobacter simplex

TGE agar

30

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

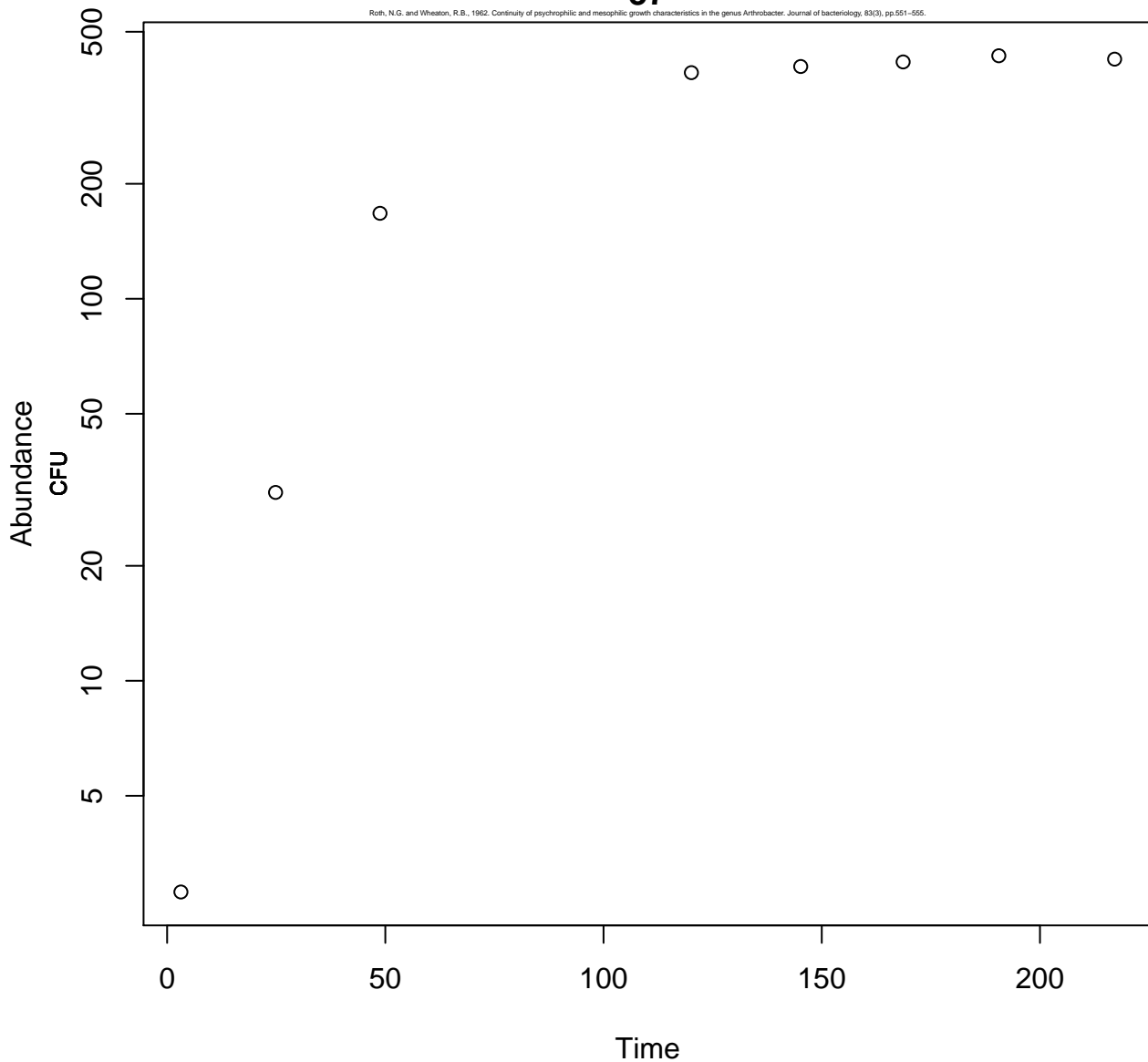


Arthrobacter simplex

TGE agar

37

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus *Arthrobacter*. *Journal of bacteriology*, 83(3), pp.551-555.

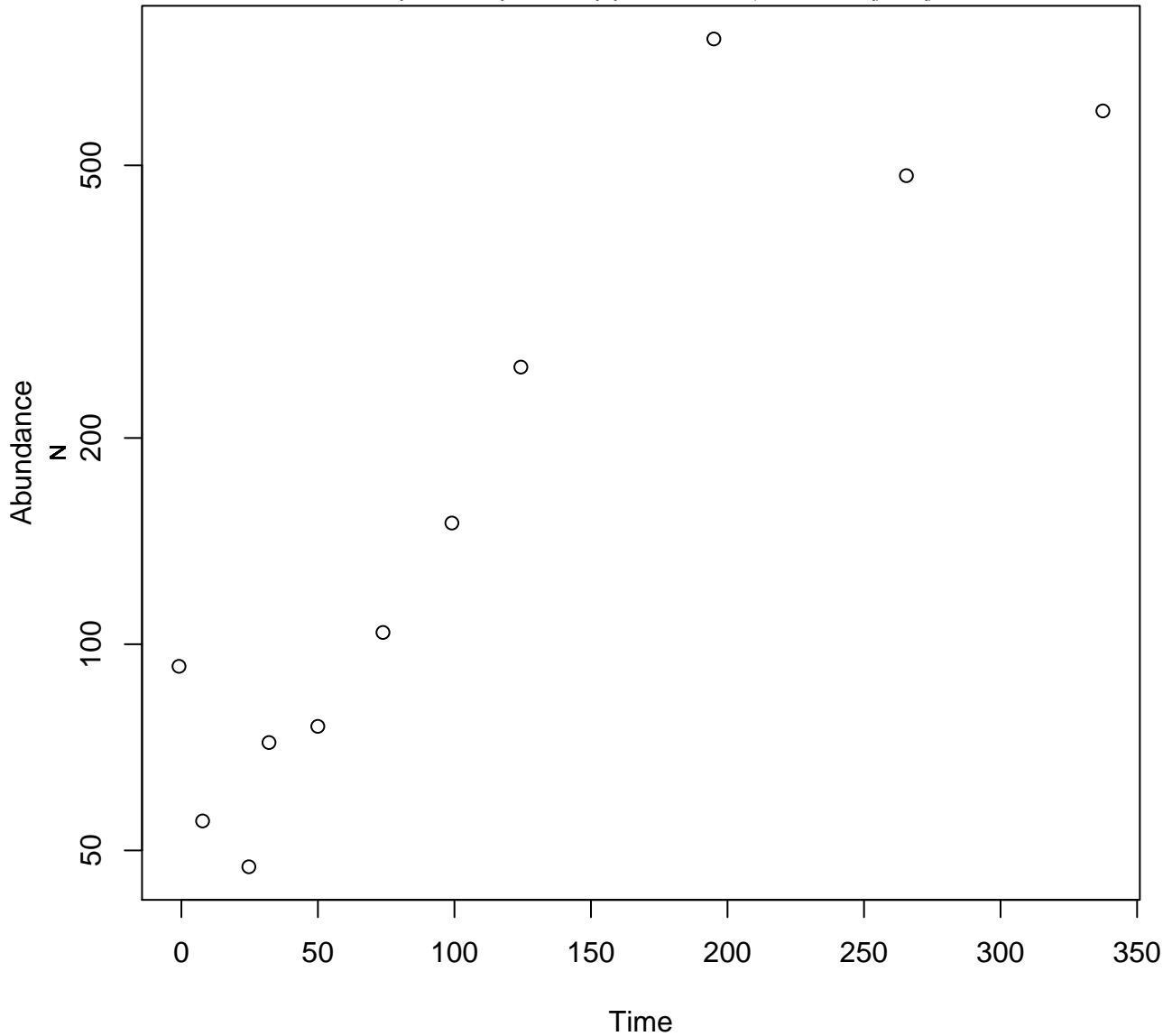


Lactobacillus plantarum

MRS broth

8

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

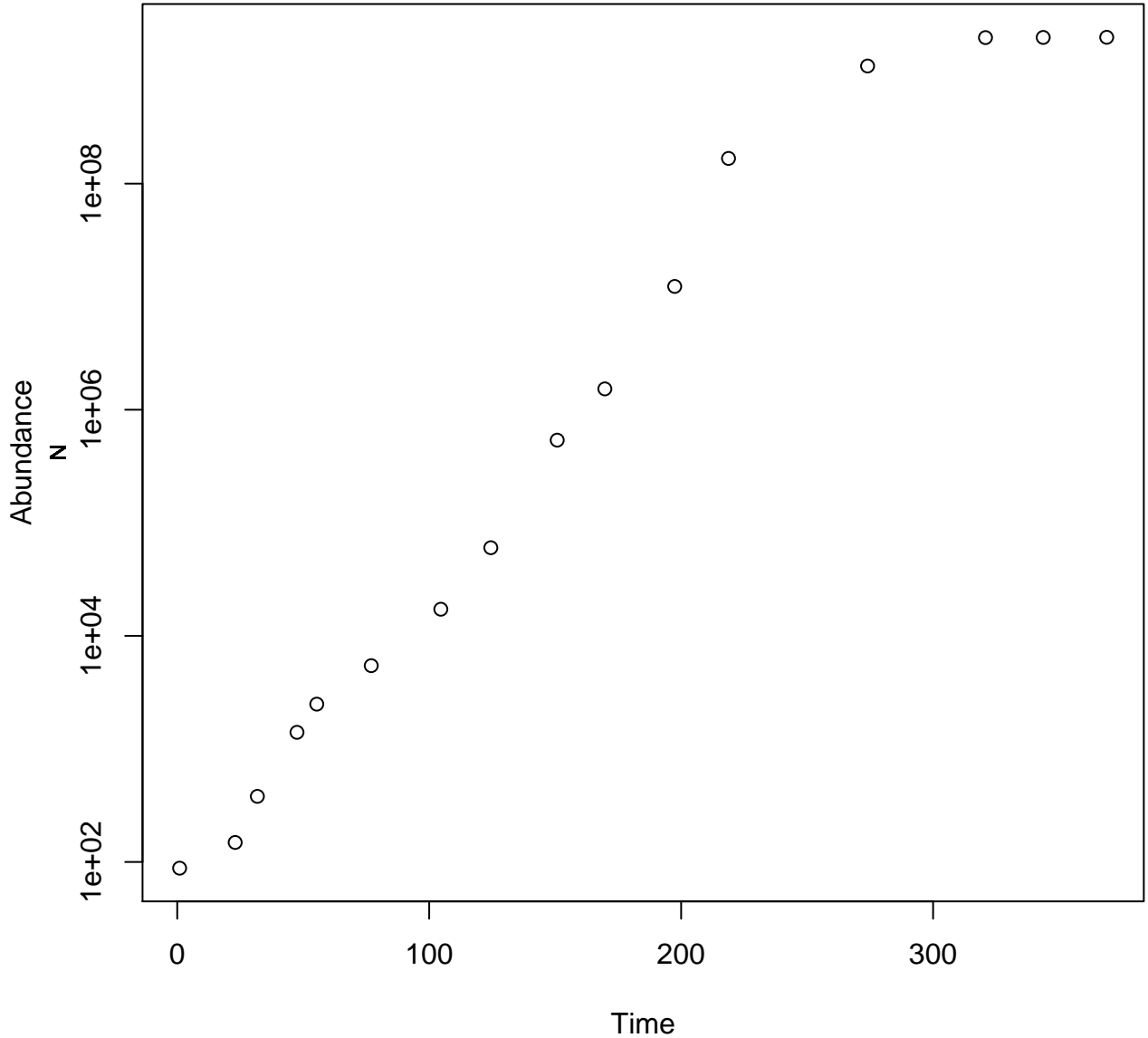


Lactobacillus plantarum

MRS broth

12

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

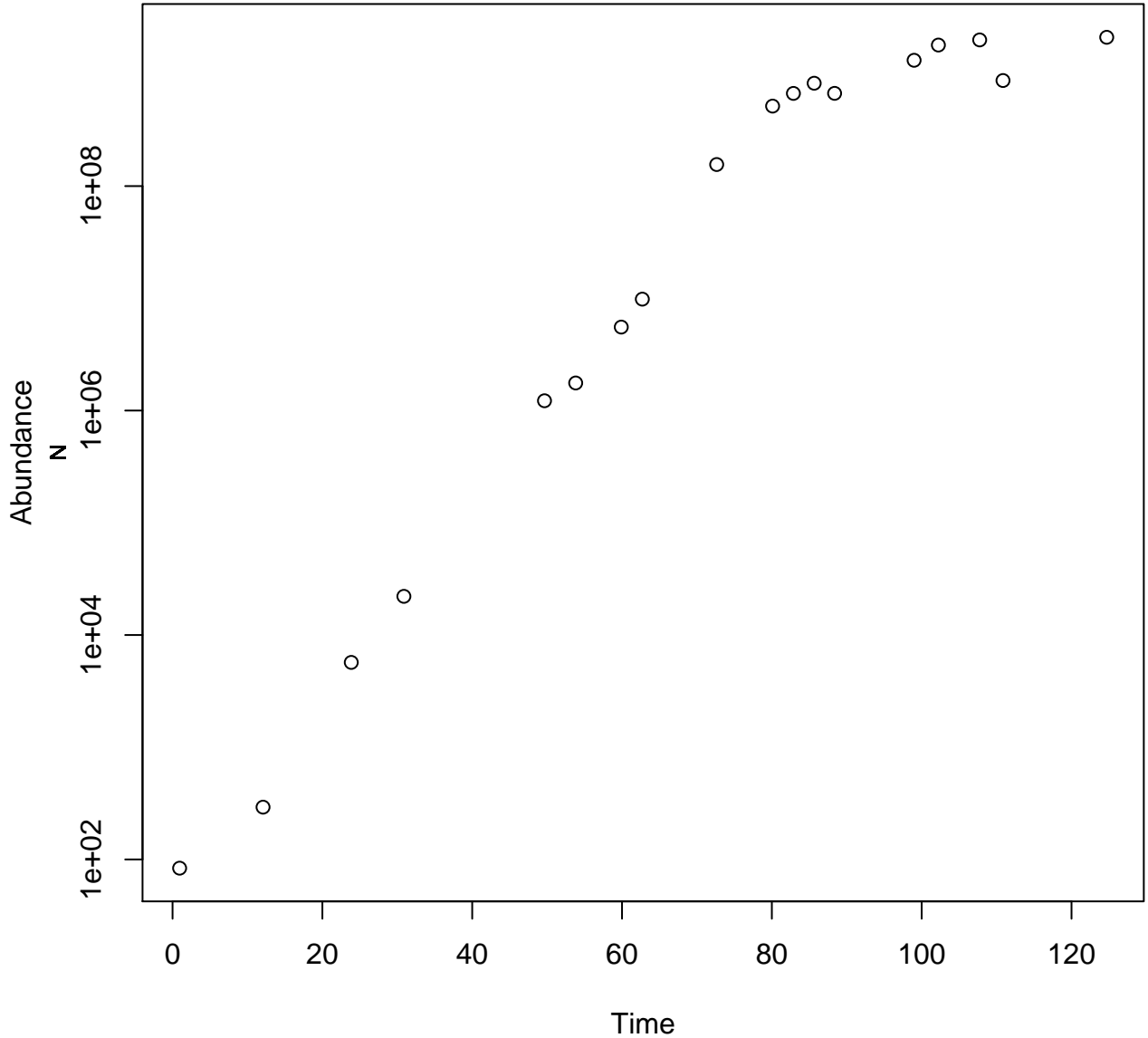


Lactobacillus plantarum

MRS broth

16

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

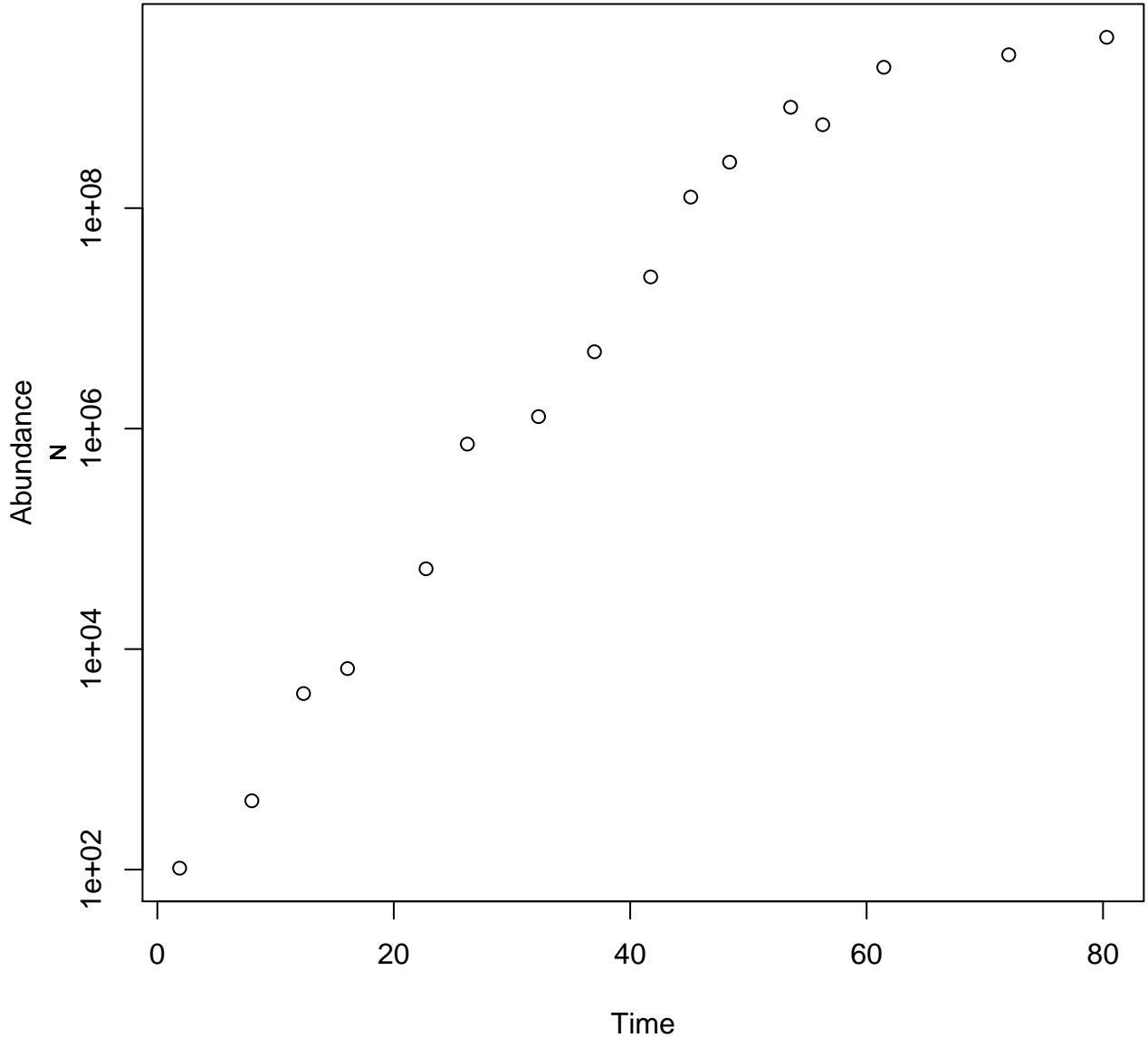


Lactobacillus plantarum

MRS broth

20

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

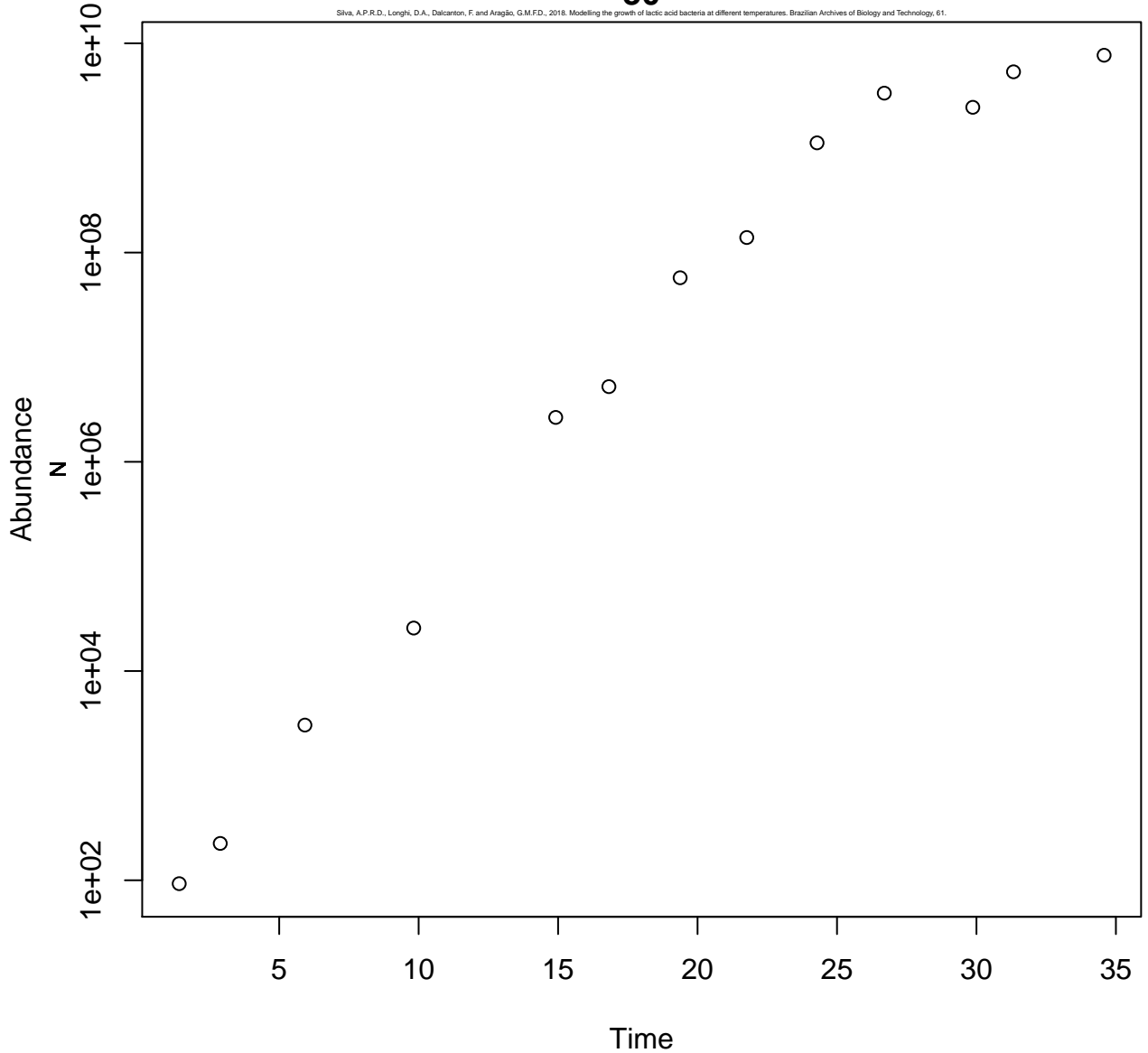


Lactobacillus plantarum

MRS broth

30

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

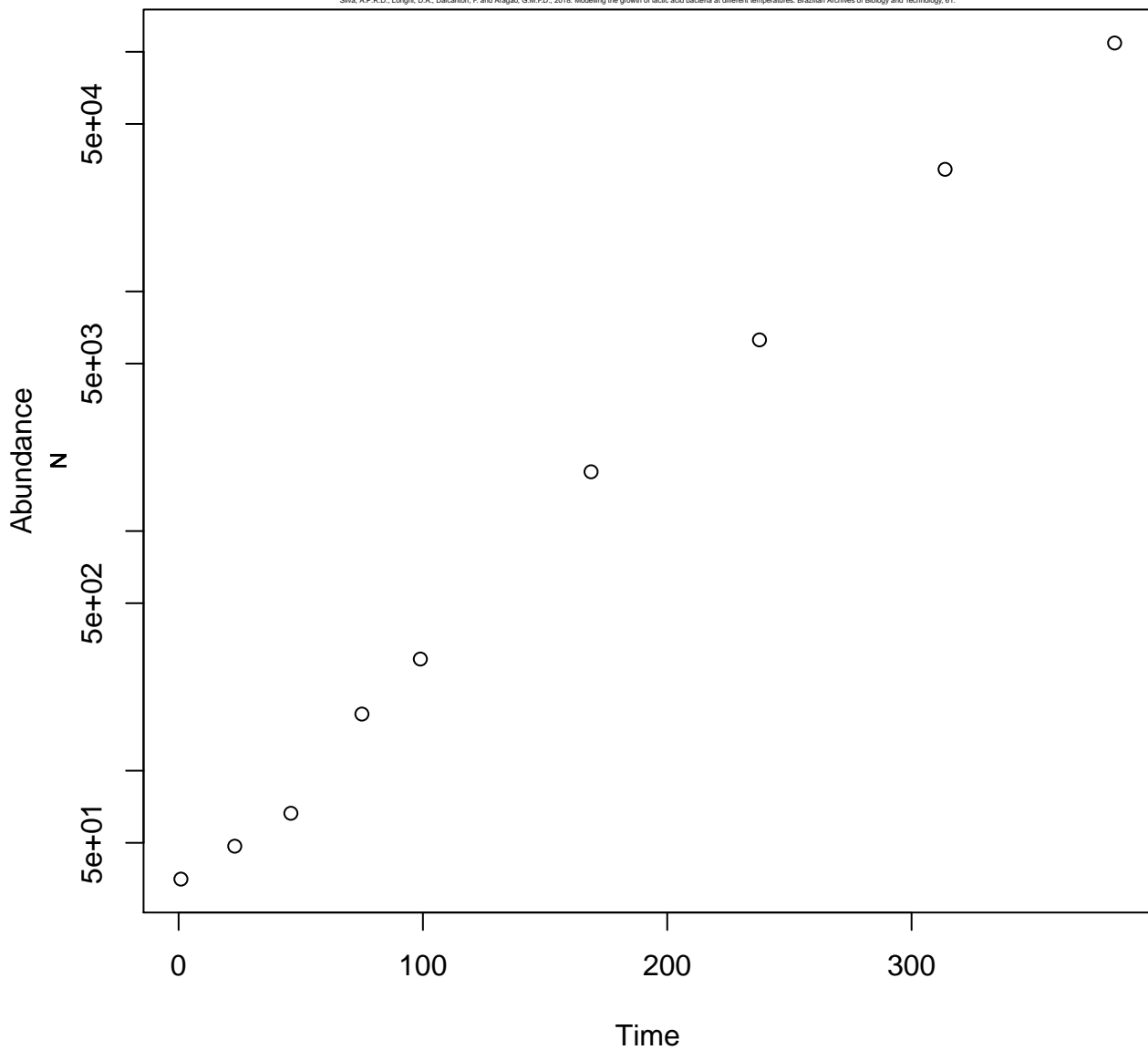


Weissella viridescens

MRS broth

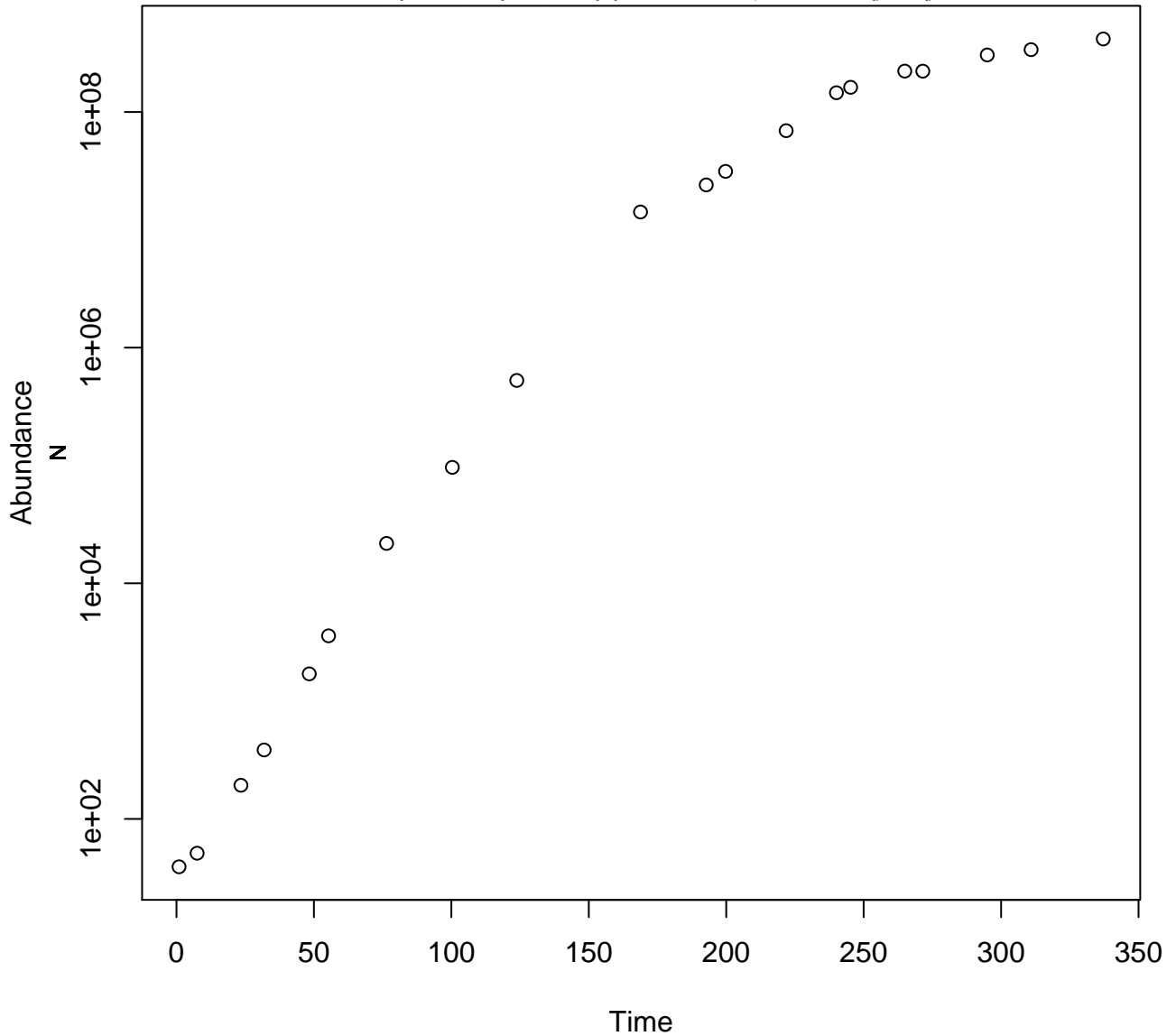
4

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.



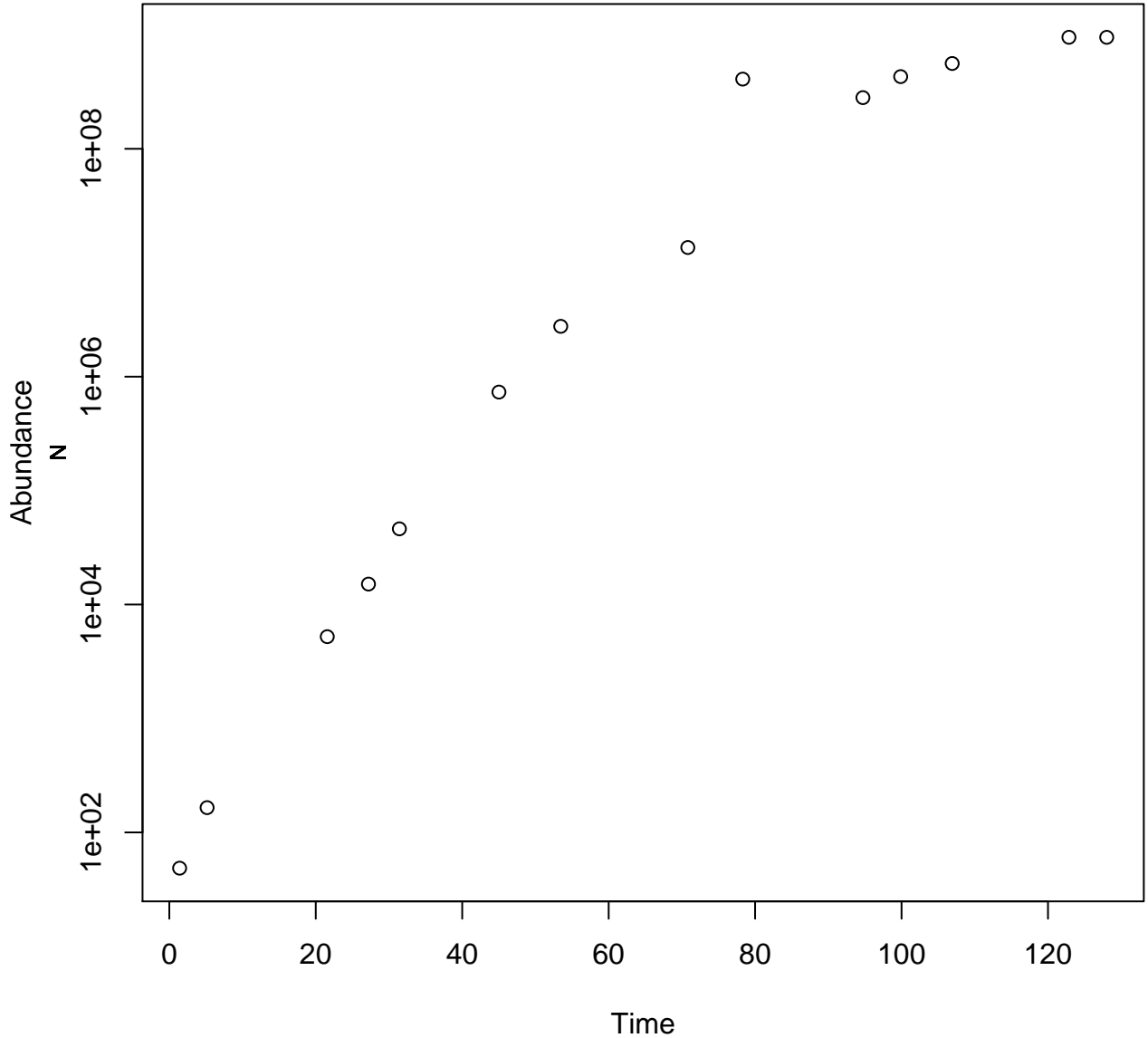
Weissella viridescens
MRS broth
8

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.



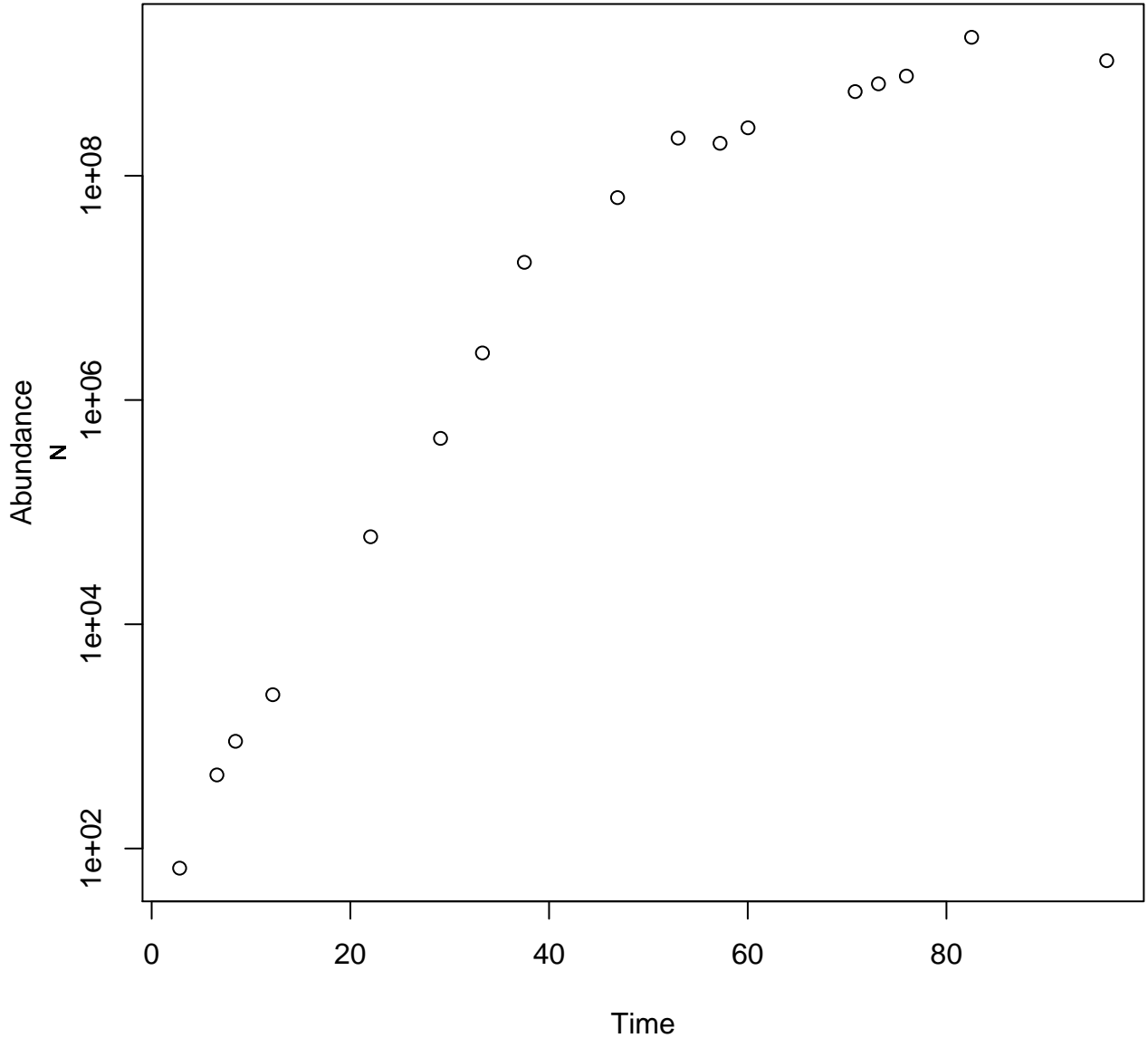
Weissella viridescens
MRS broth
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Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.



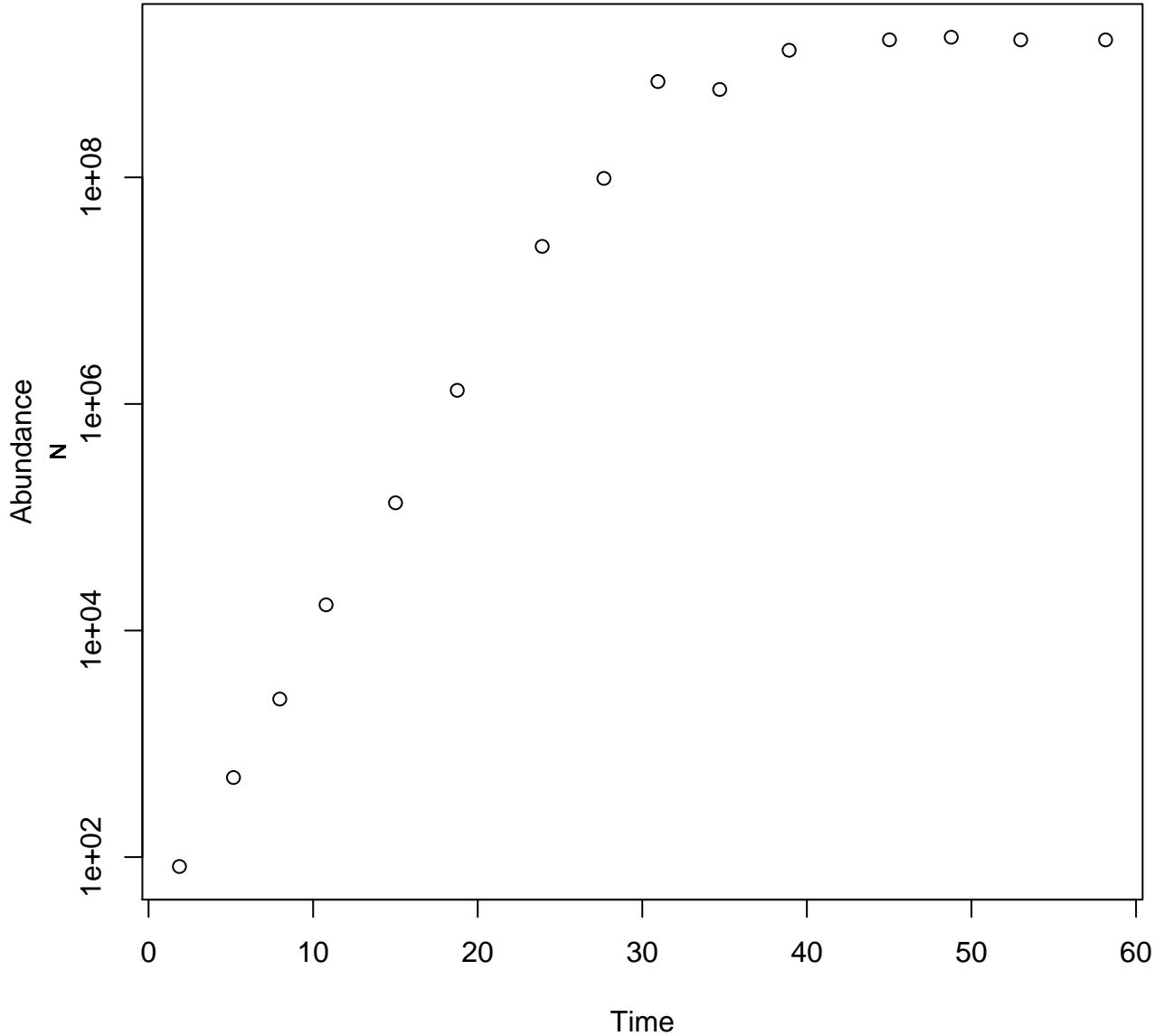
Weissella viridescens
MRS broth
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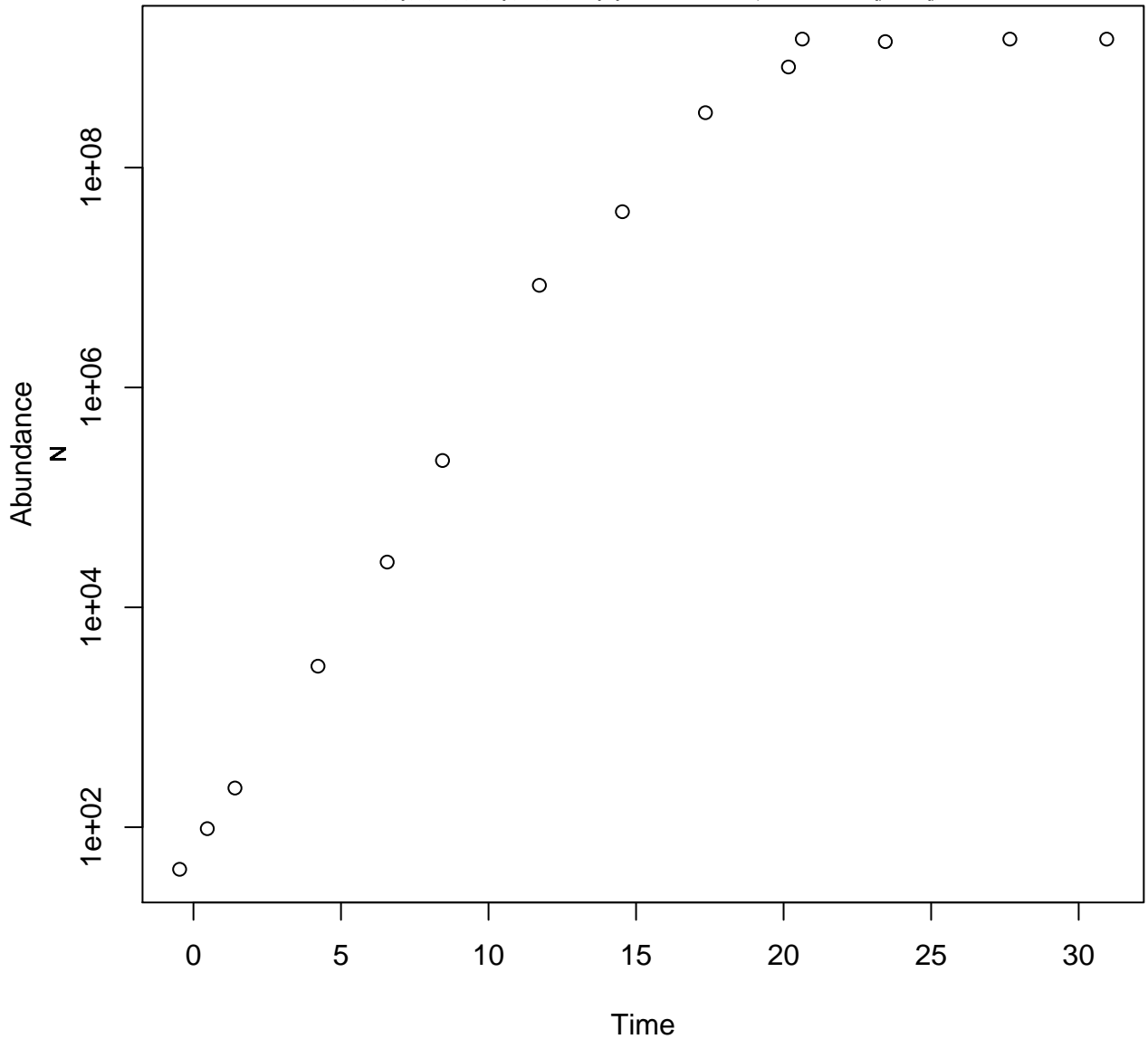
Weissella viridescens
MRS broth
20

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.



Weissella viridescens
MRS broth
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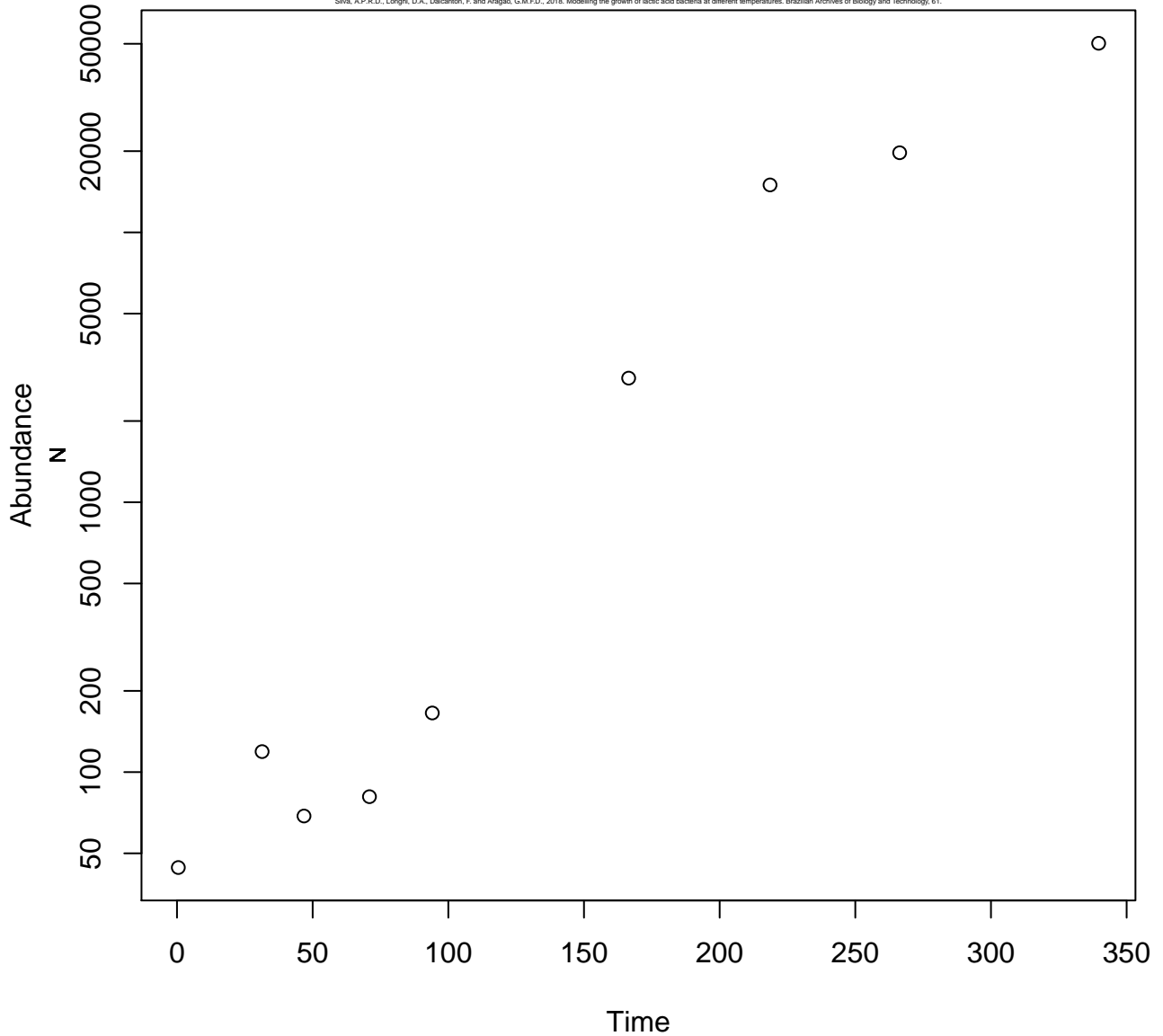


Lactobacillus sakei

MRS broth

4

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

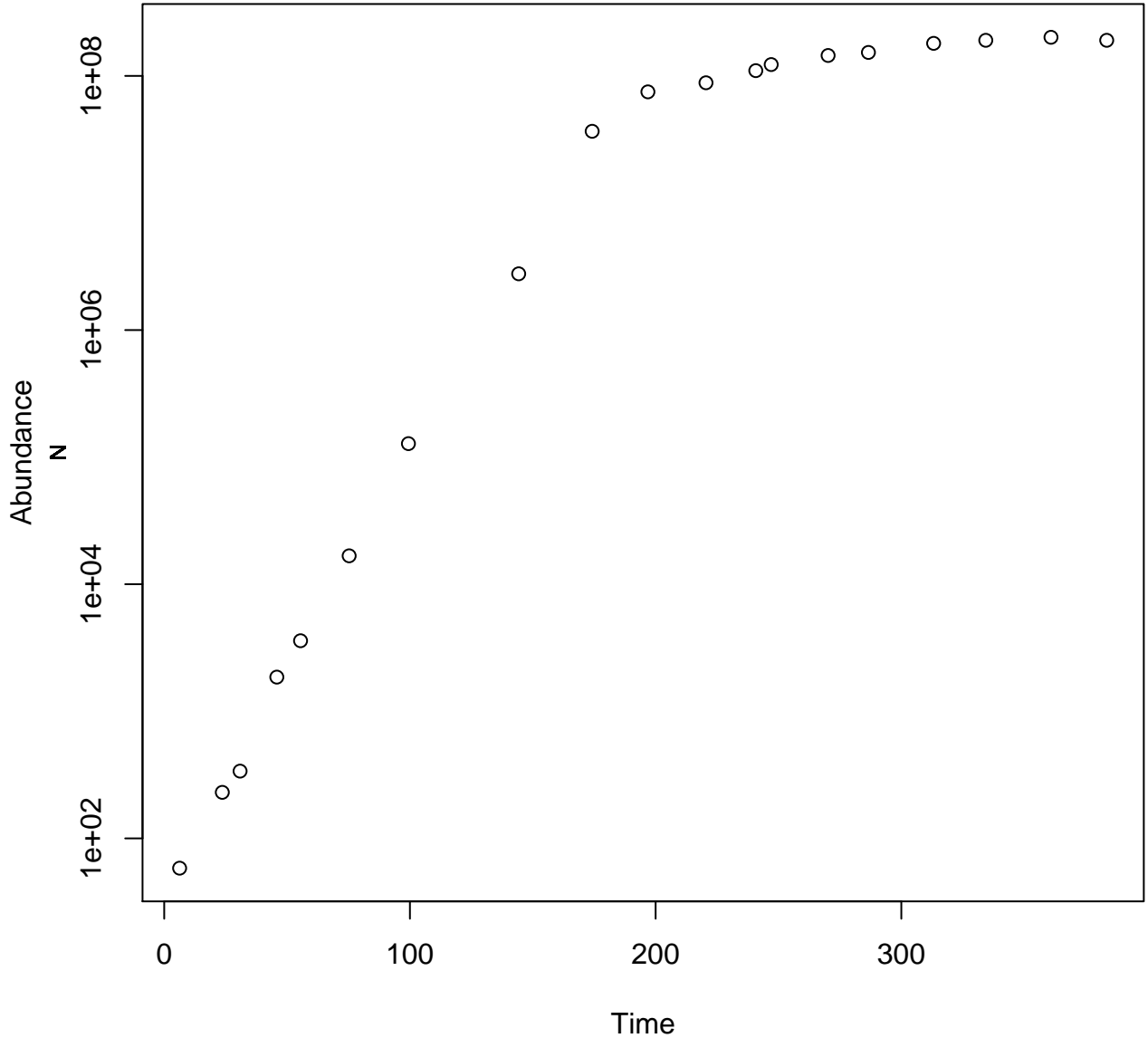


Lactobacillus sakei

MRS broth

8

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

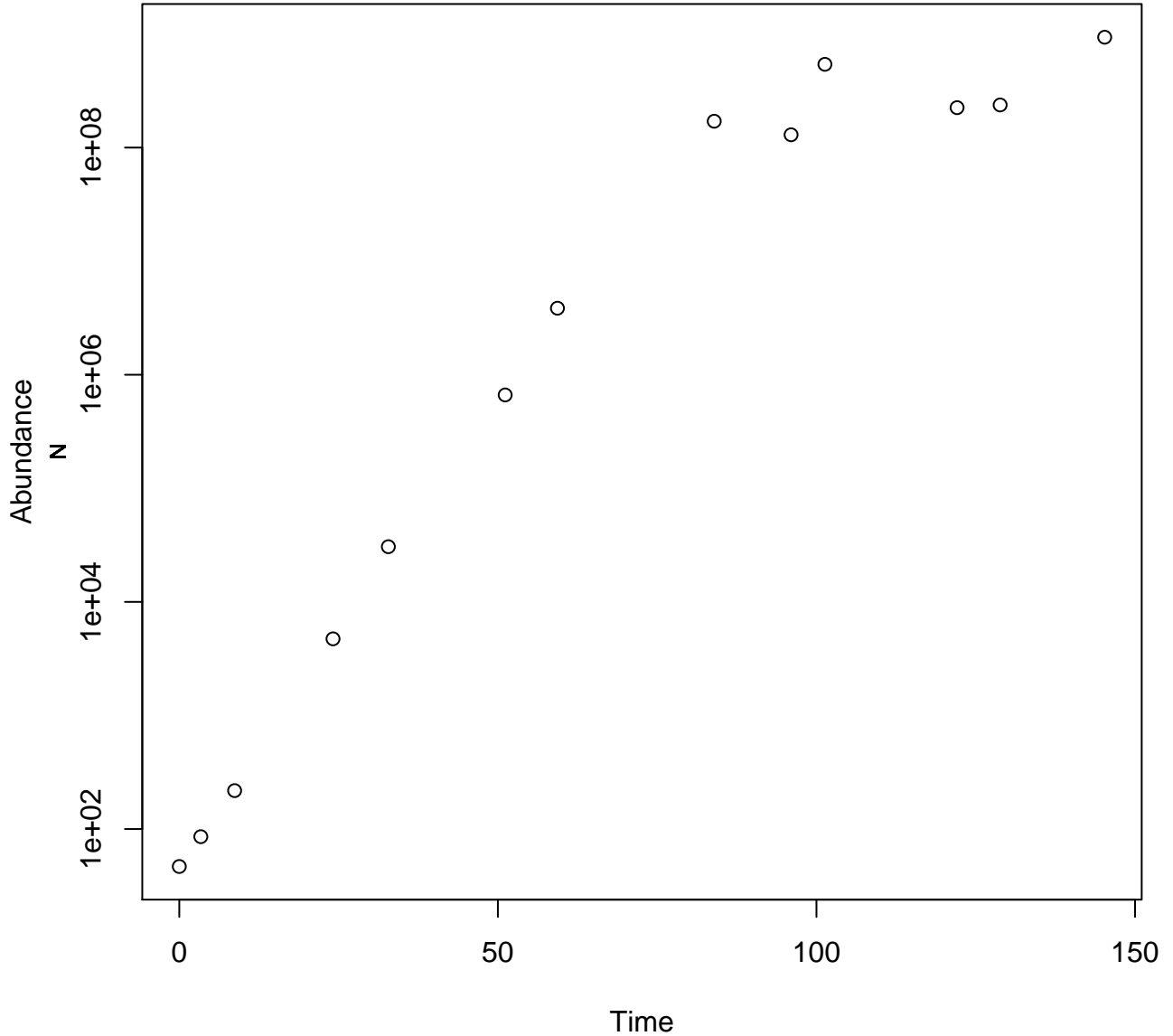


Lactobacillus sakei

MRS broth

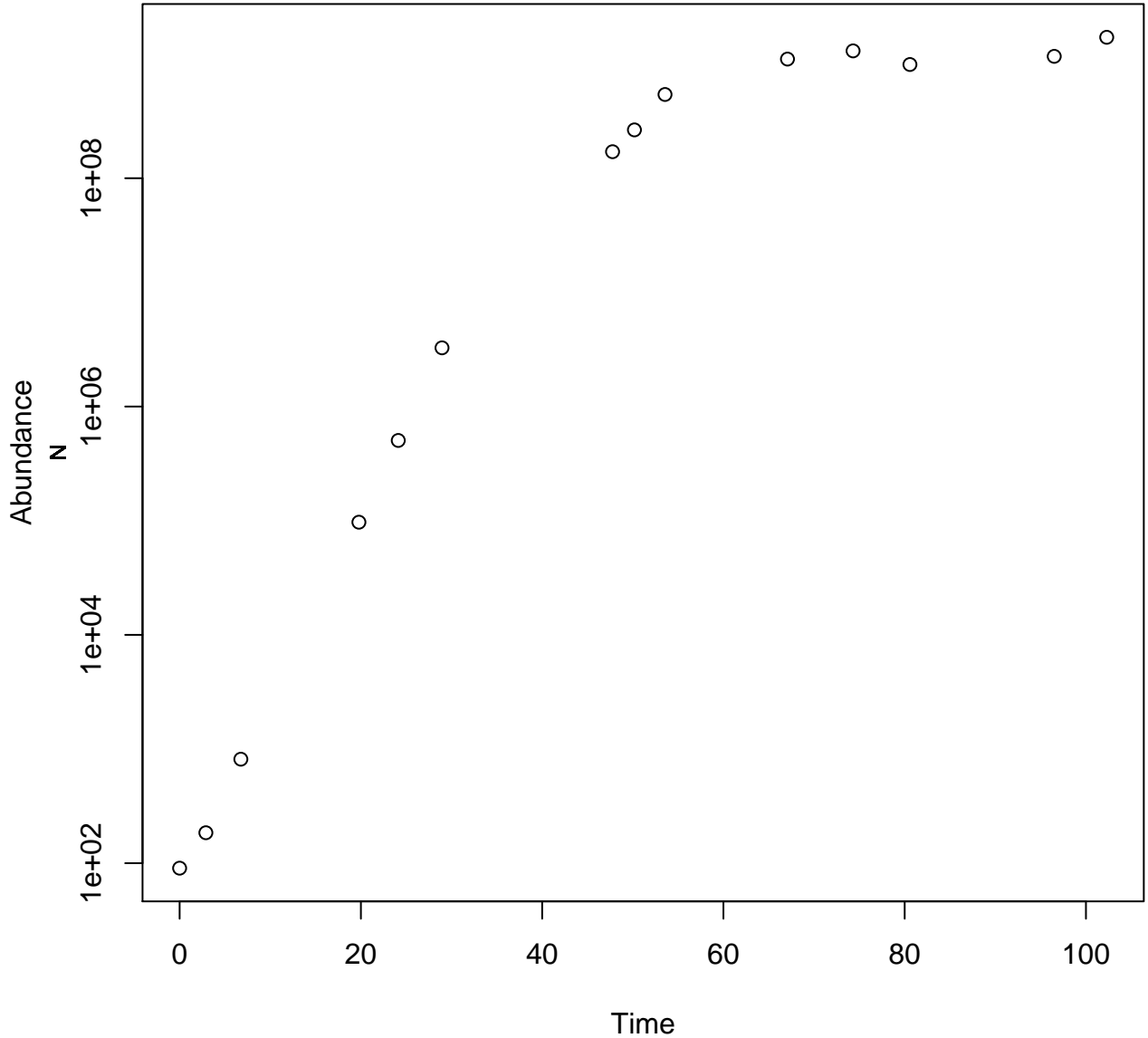
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Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.



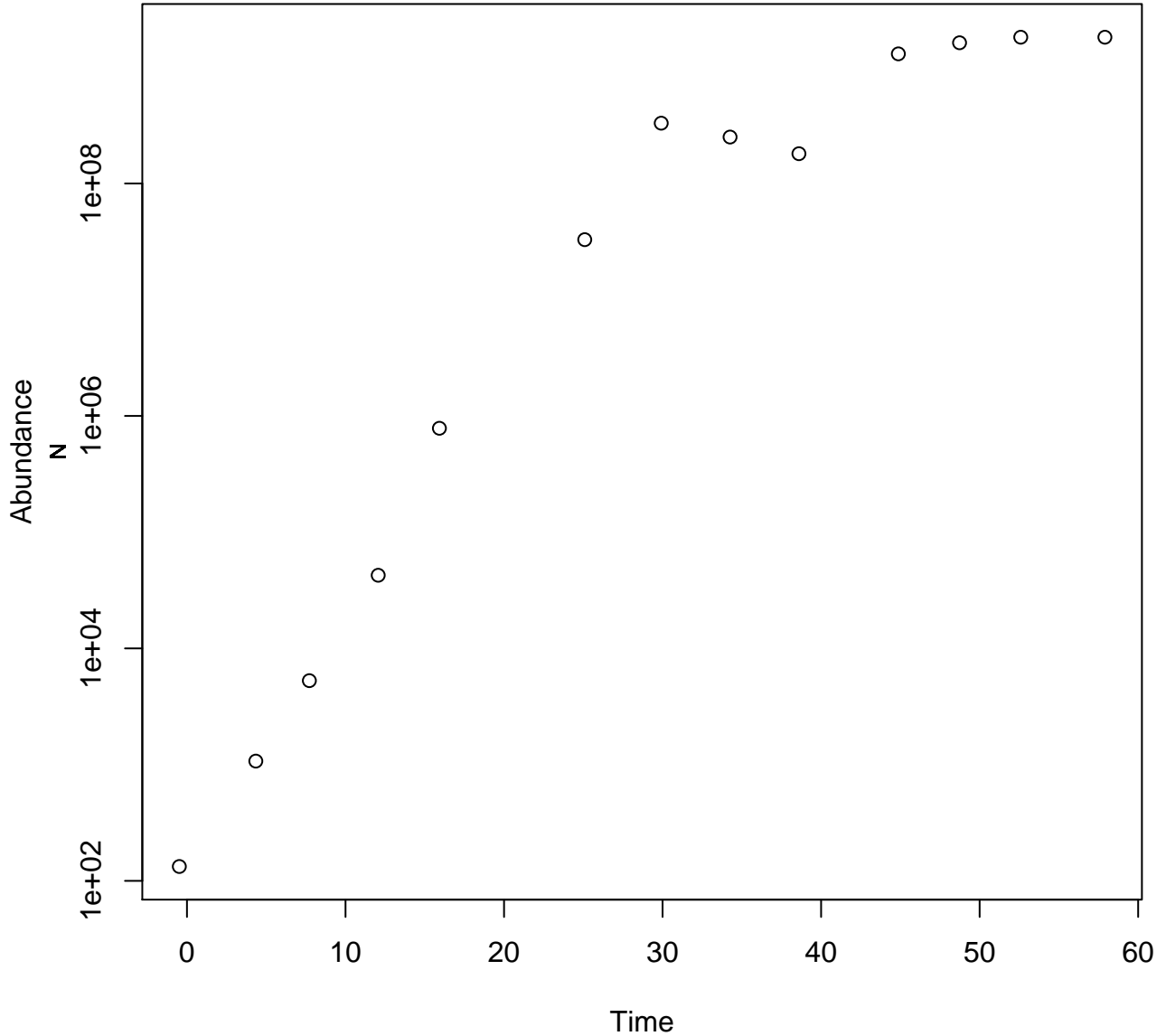
Lactobacillus sakei
MRS broth
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Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.



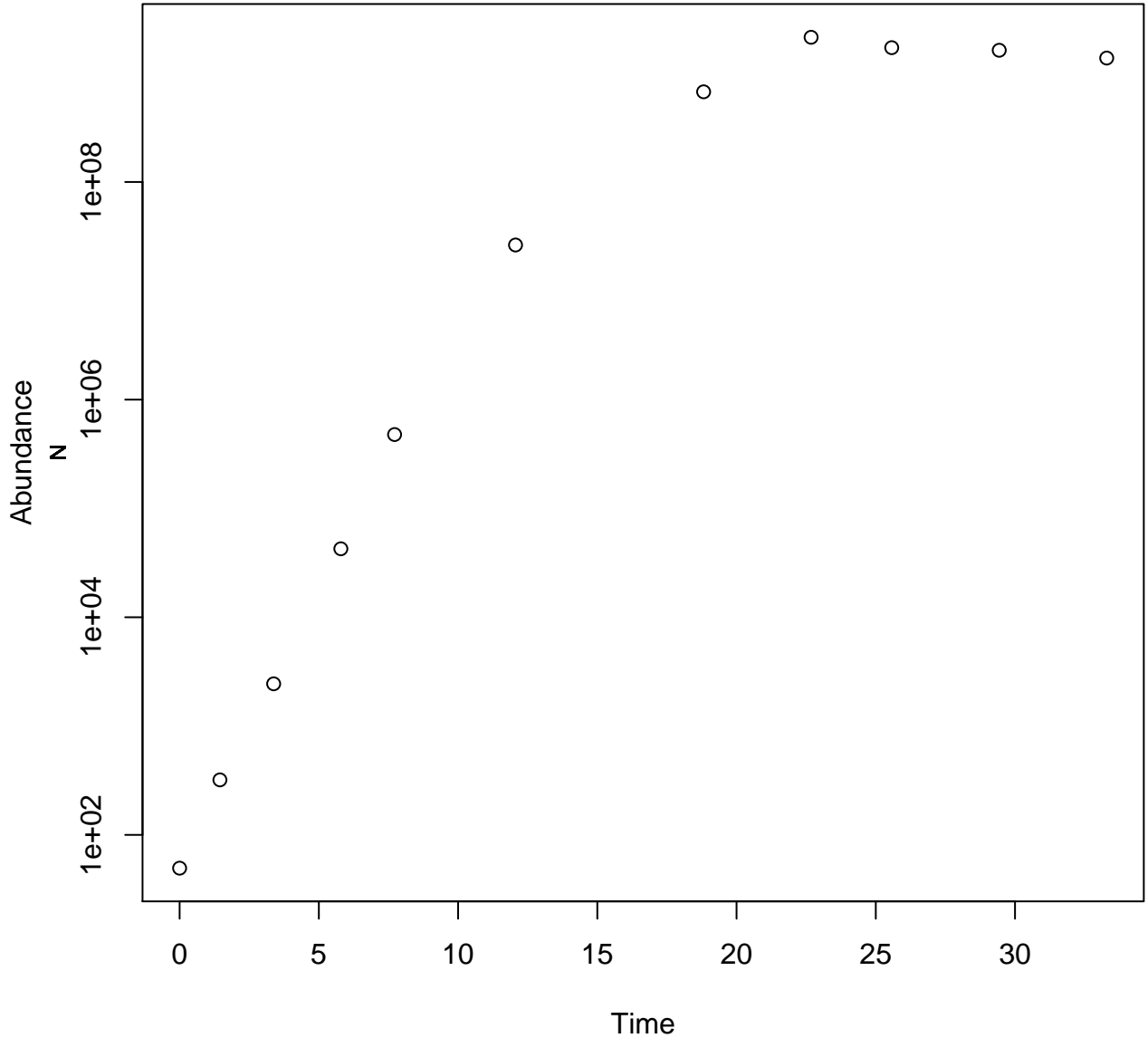
Lactobacillus sakei
MRS broth
20

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.



Lactobacillus sakei
MRS broth
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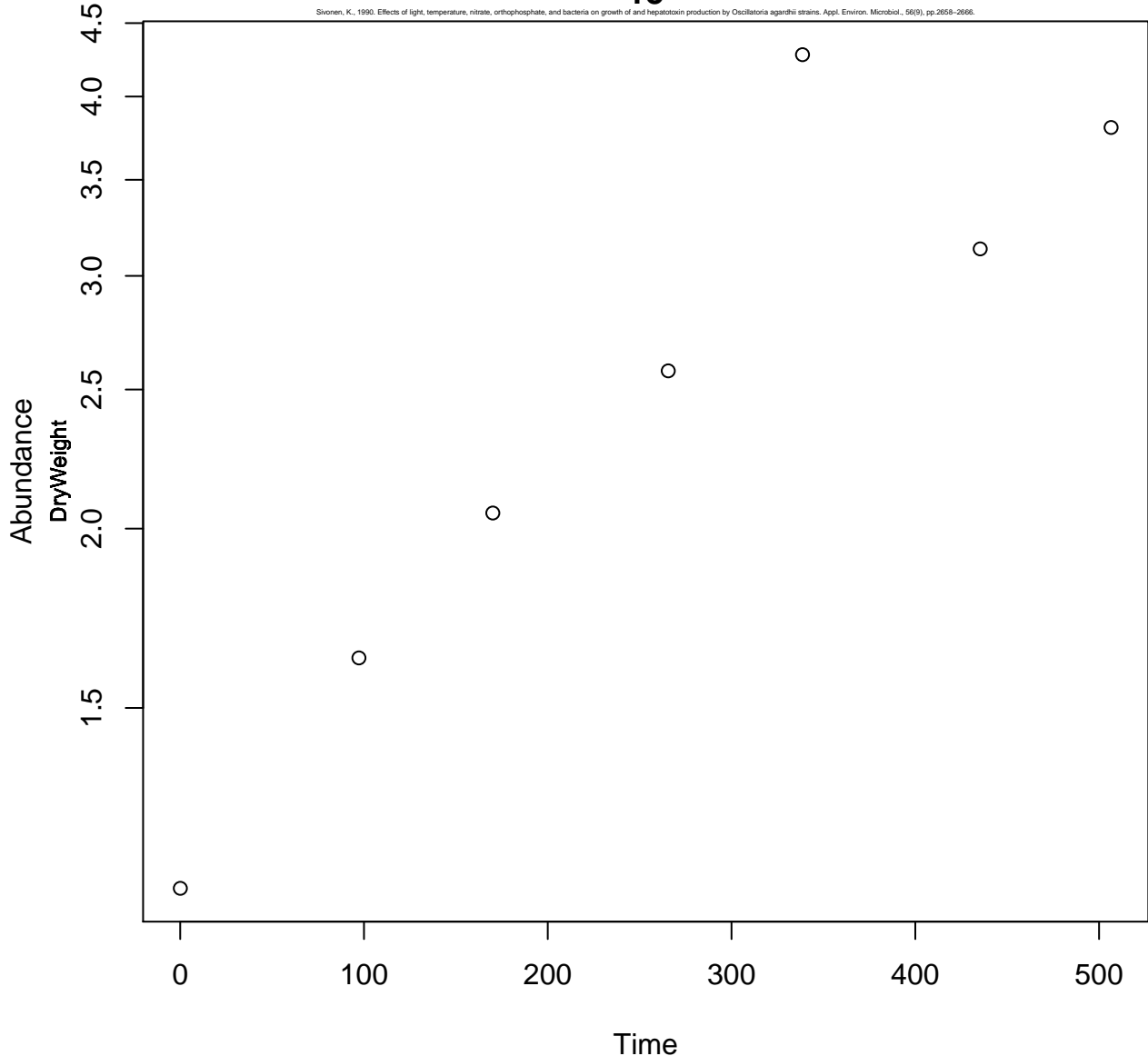


Oscillatoria agardhii Strain 97

Z8

15

Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by *Oscillatoria agardhii* strains. *Appl. Environ. Microbiol.*, 56(8), pp.2658-2666.

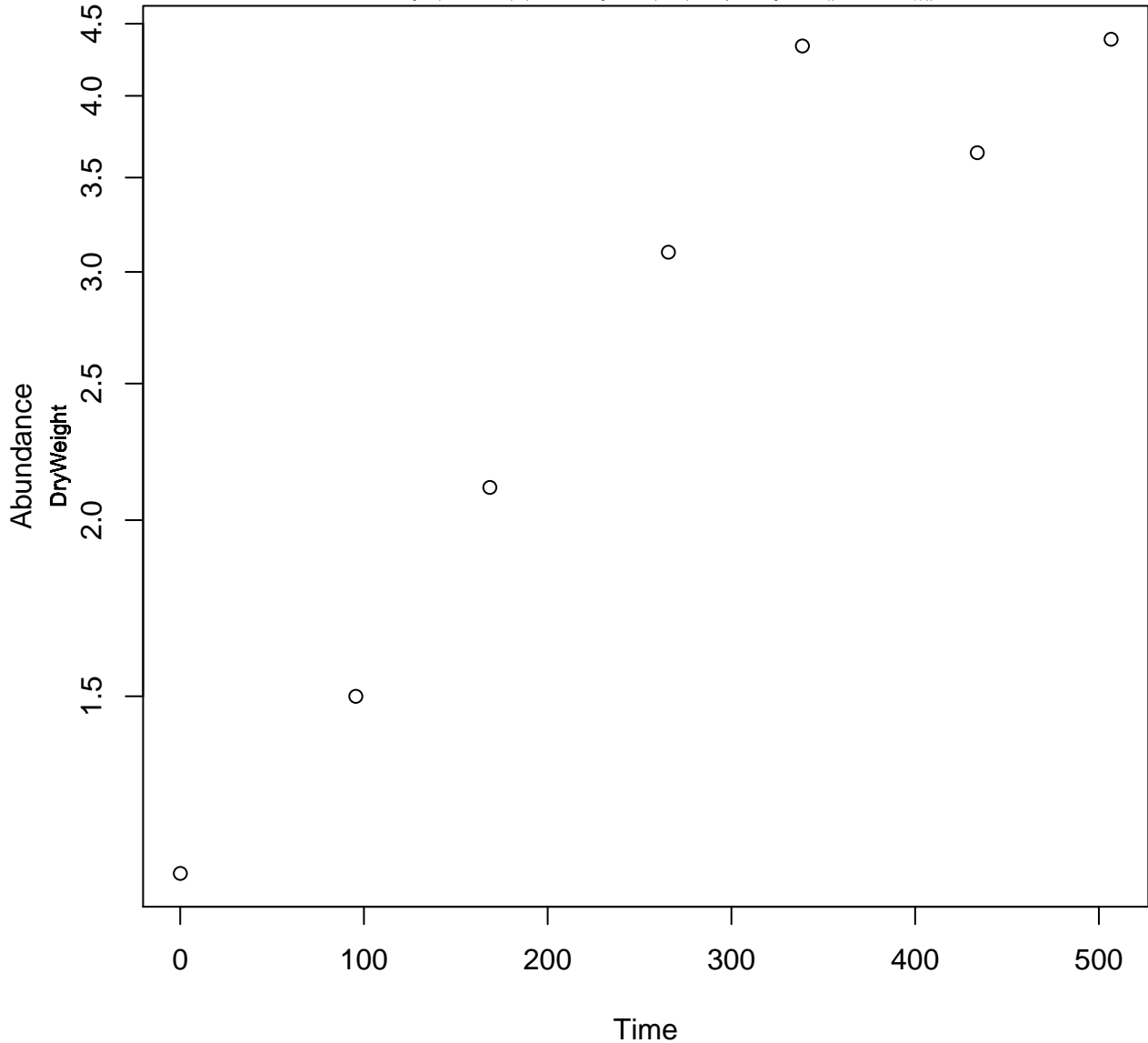


Oscillatoria agardhii Strain 97

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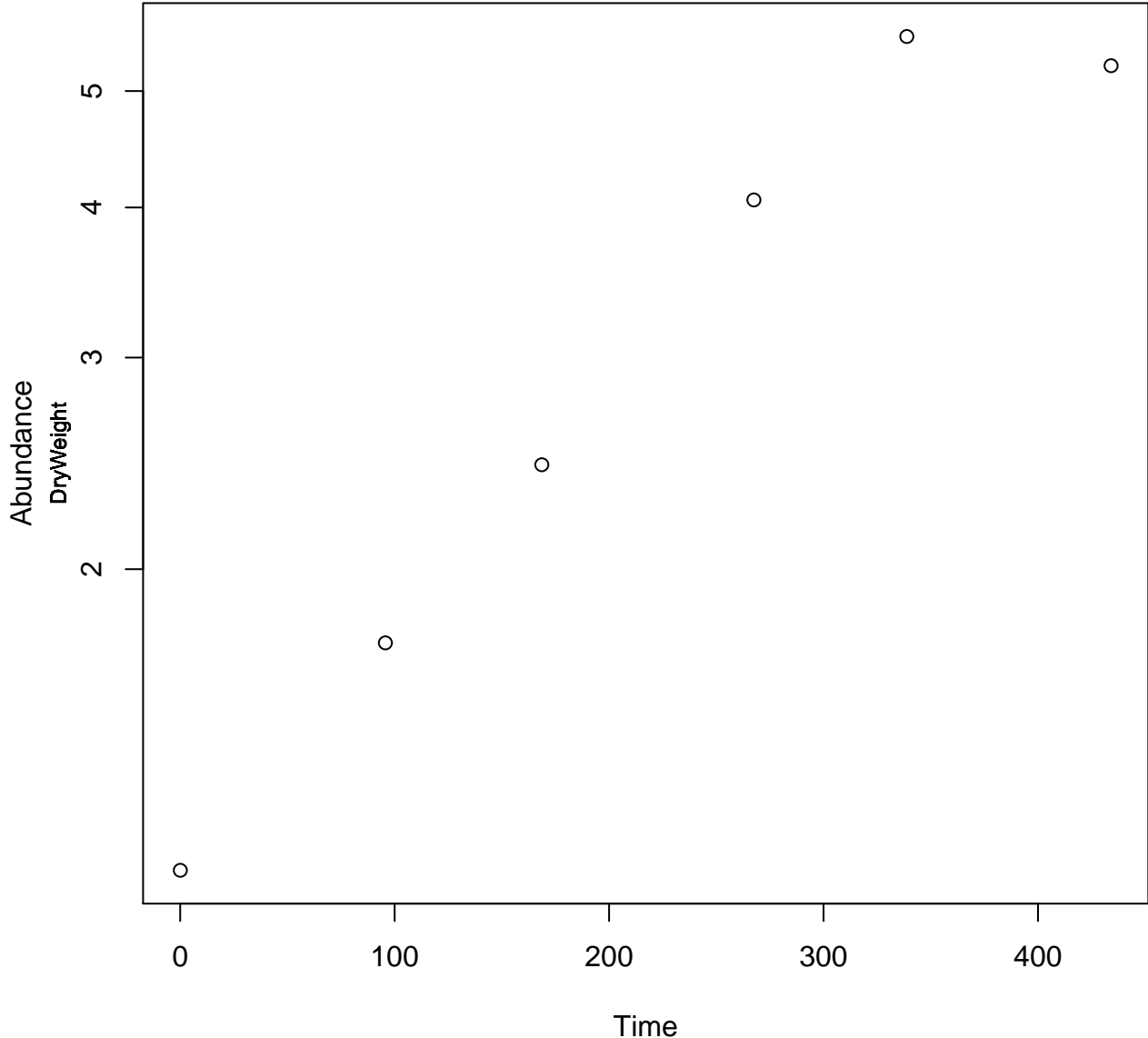


Oscillatoria agardhii Strain 97

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25

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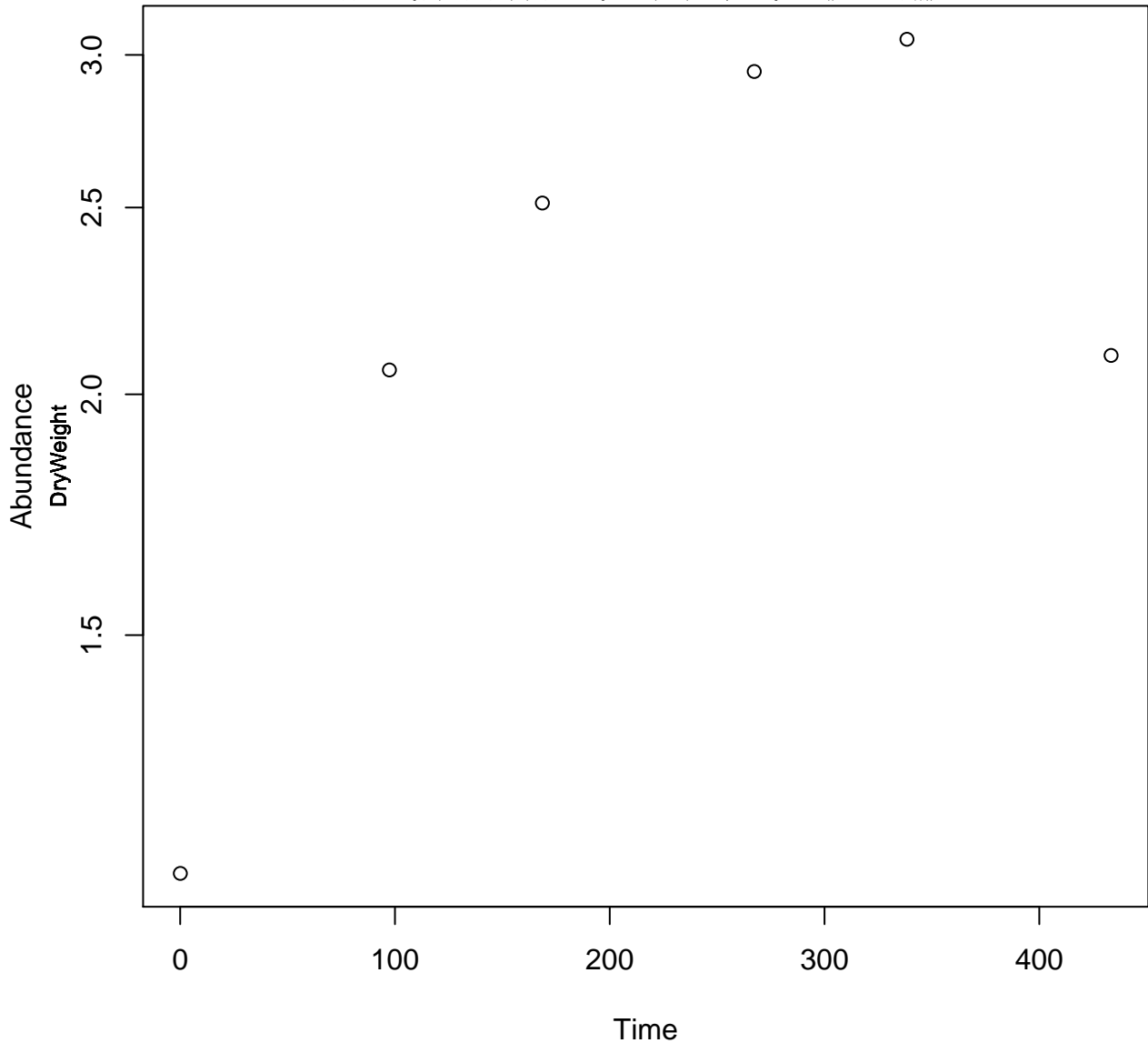


Oscillatoria agardhii Strain 97

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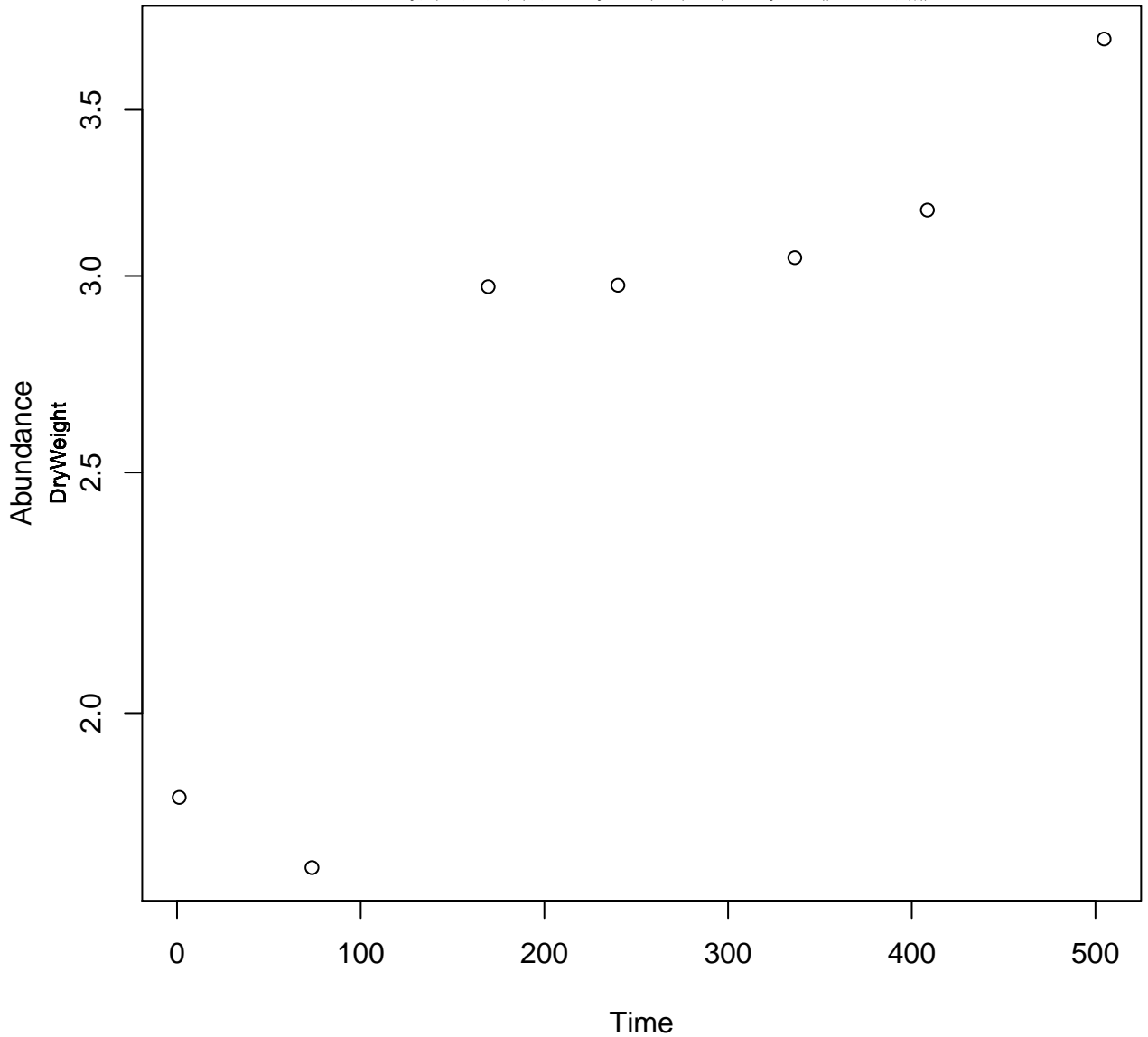


Oscillatoria agardhii StrainCYA 128

Z8

15

Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by *Oscillatoria agardhii* strains. *Appl. Environ. Microbiol.*, 56(9), pp.2658-2666.

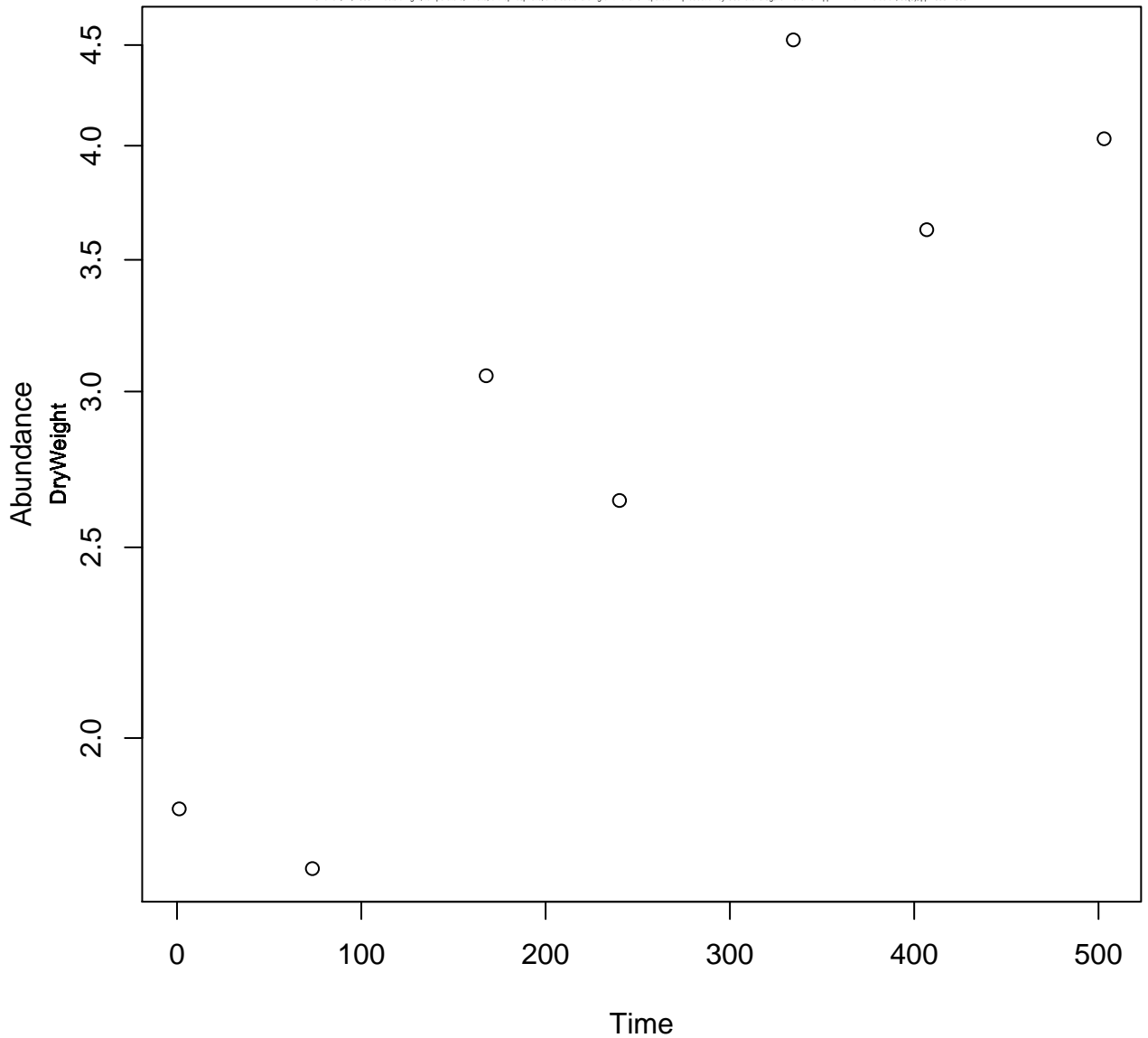


Oscillatoria agardhii StrainCYA 128

Z8

20

Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by *Oscillatoria agardhii* strains. *Appl. Environ. Microbiol.*, 56(9), pp.2658-2666.

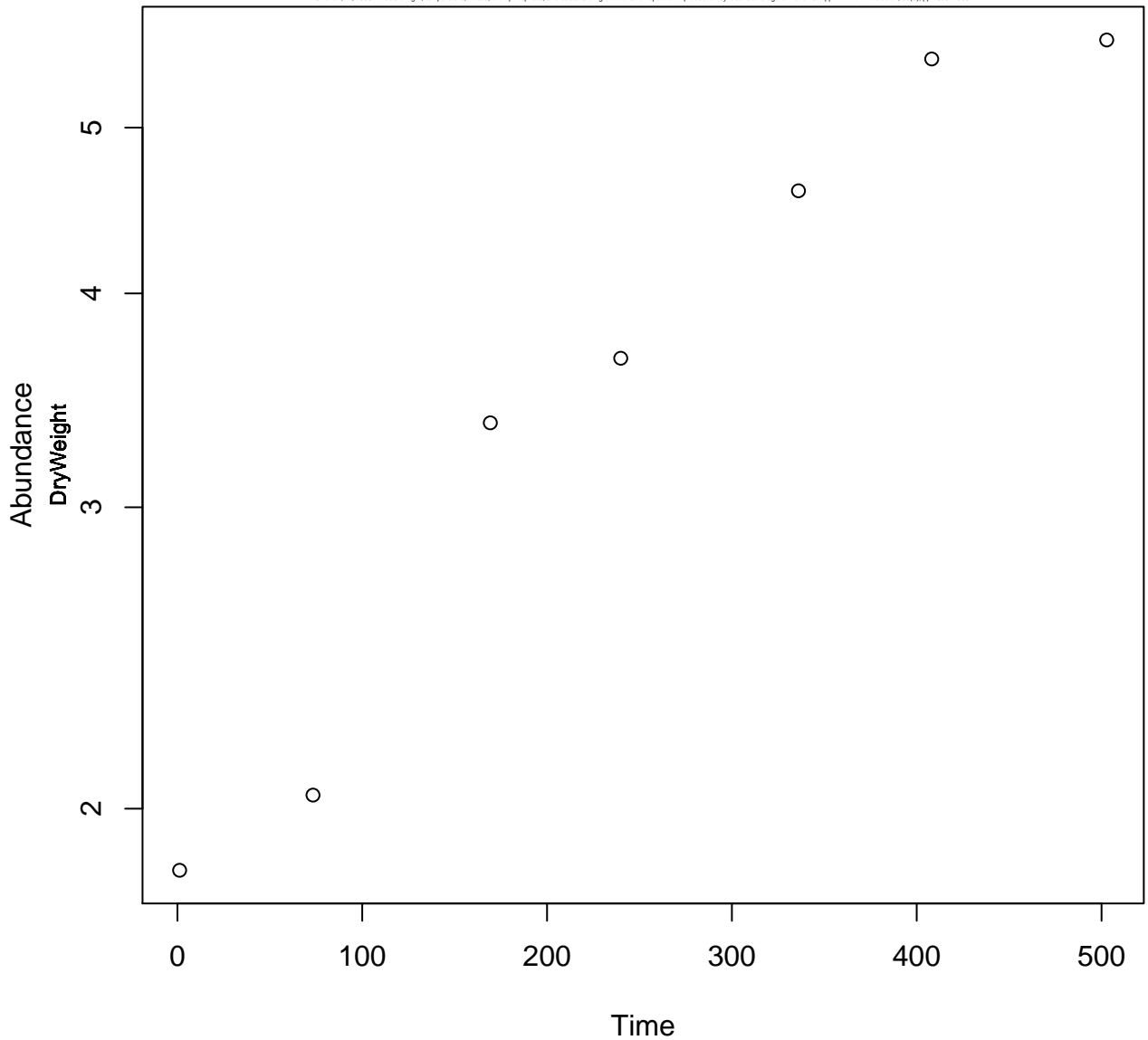


Oscillatoria agardhii StrainCYA 128

Z8

25

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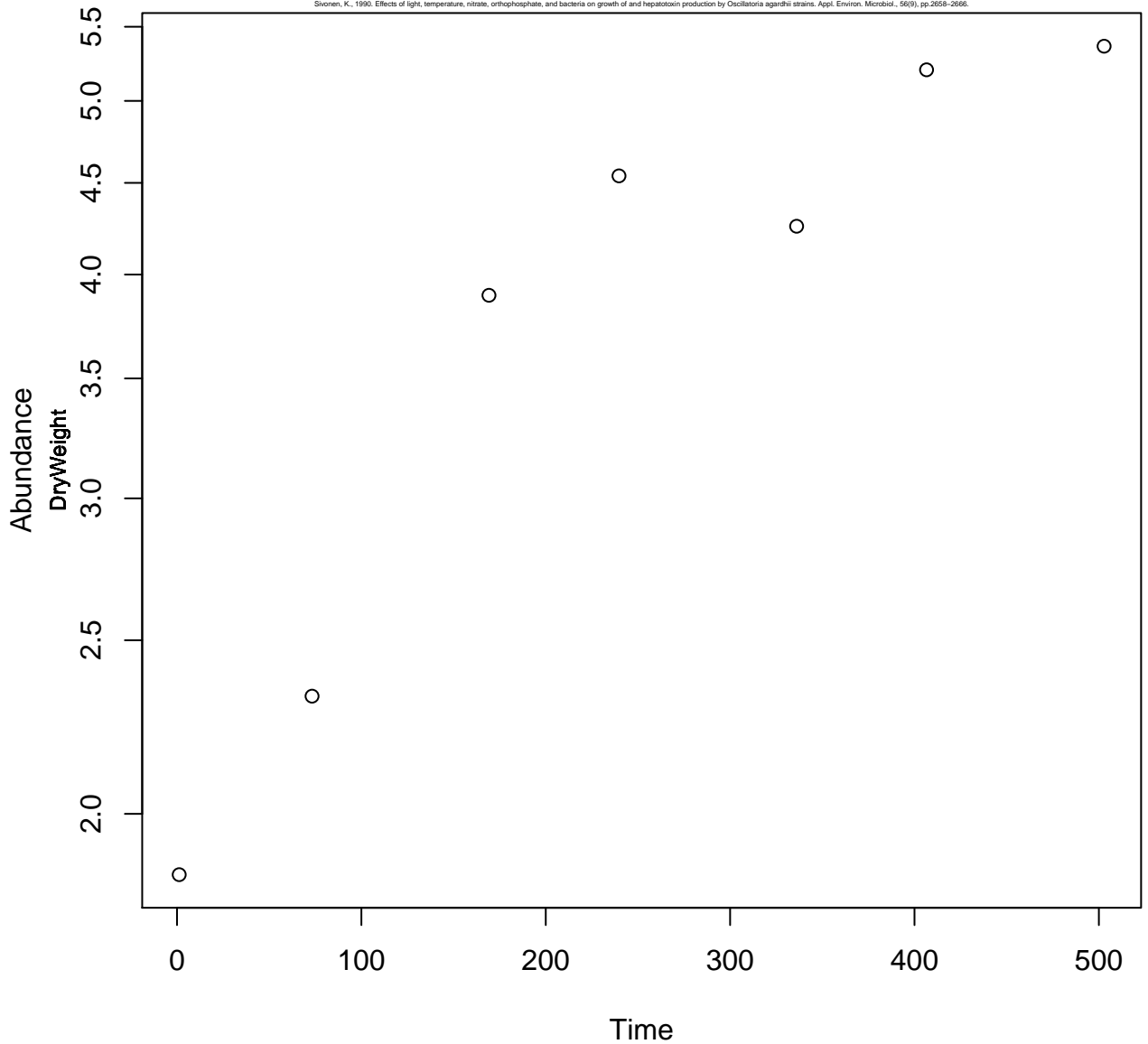


Oscillatoria agardhii StrainCYA 128

Z8

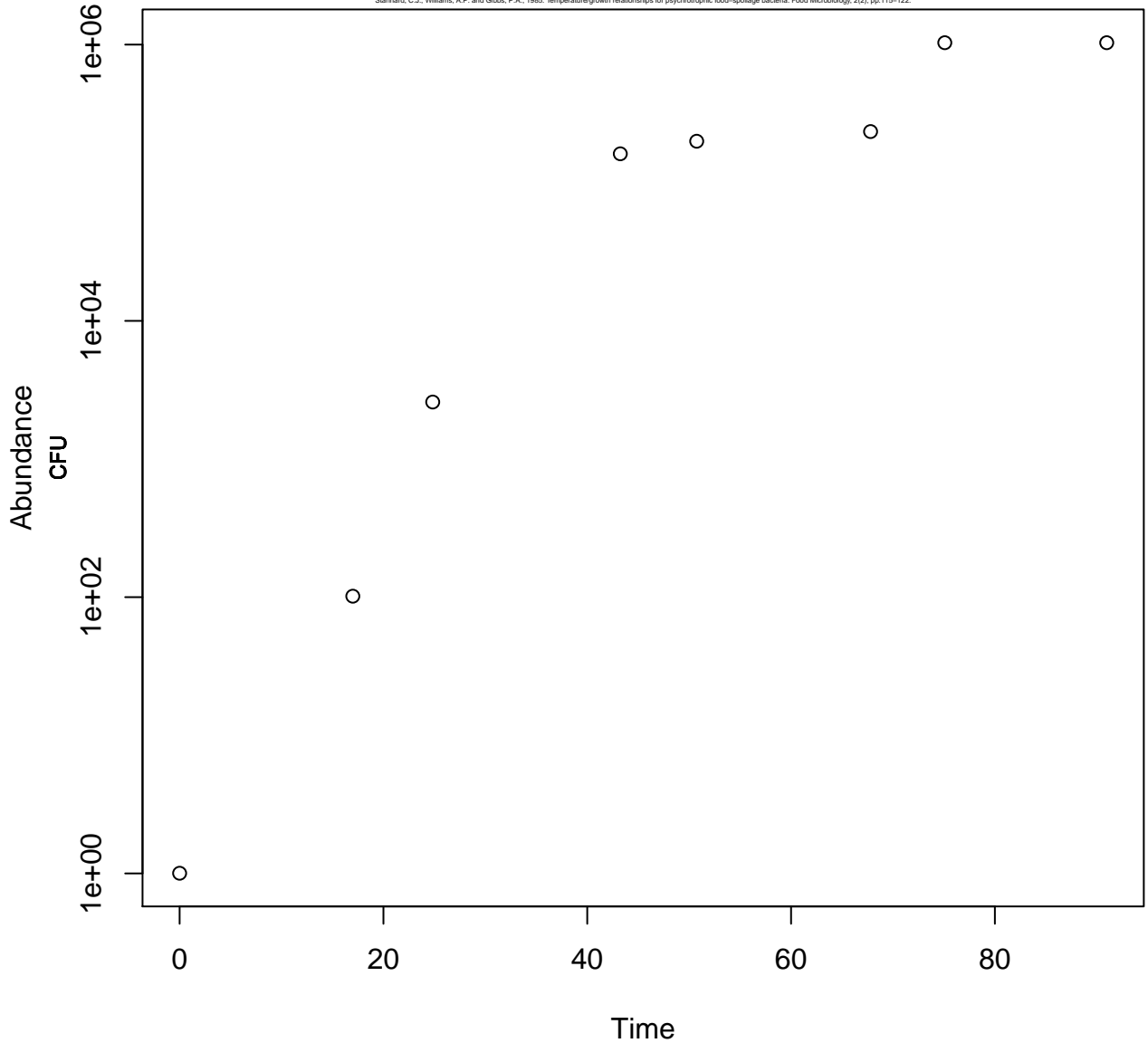
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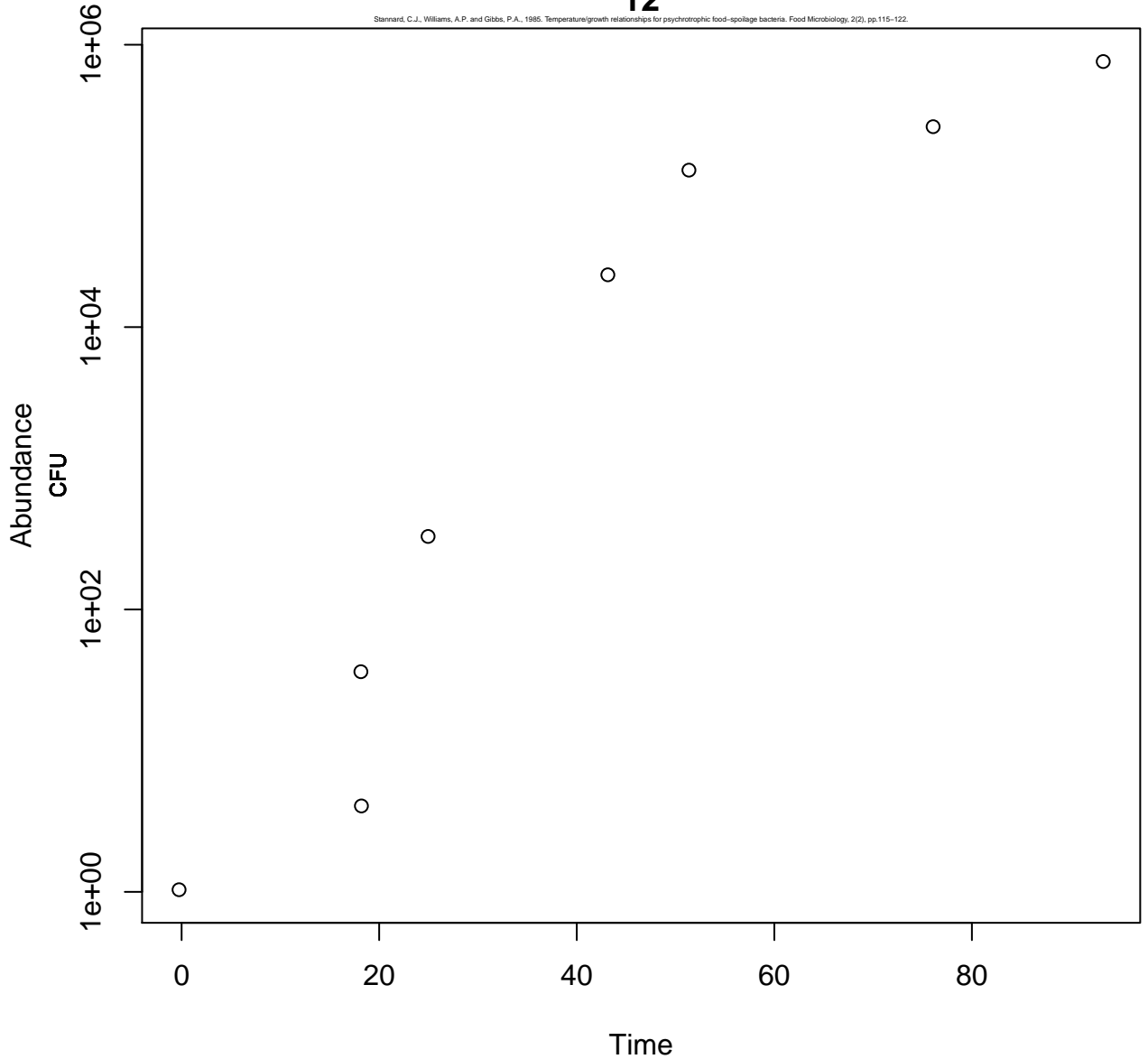
Pseudomonas sp.
APT Broth
15

Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115-122.



Pseudomonas sp.
APT Broth
12

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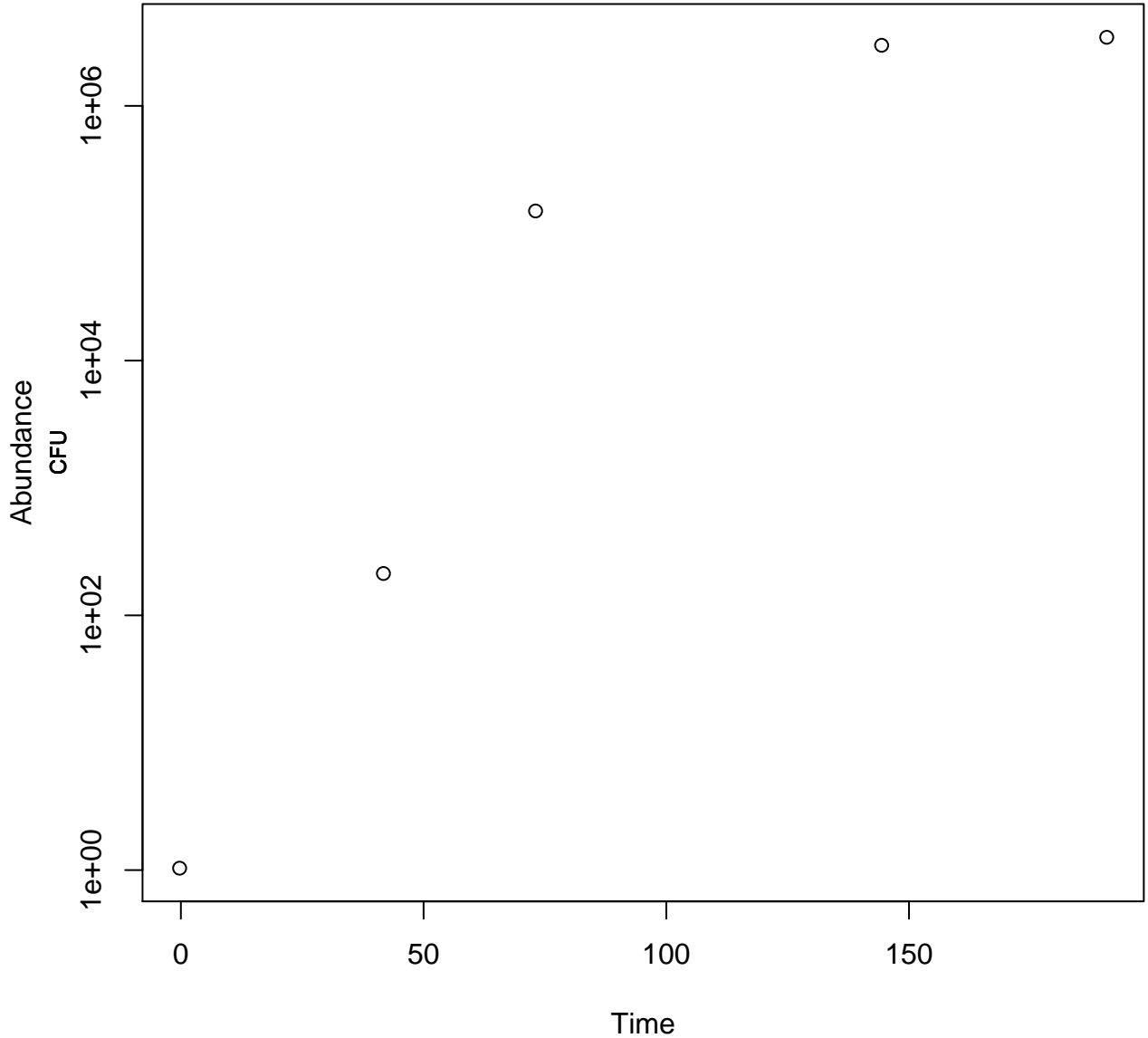


Pseudomonas sp.

APT Broth

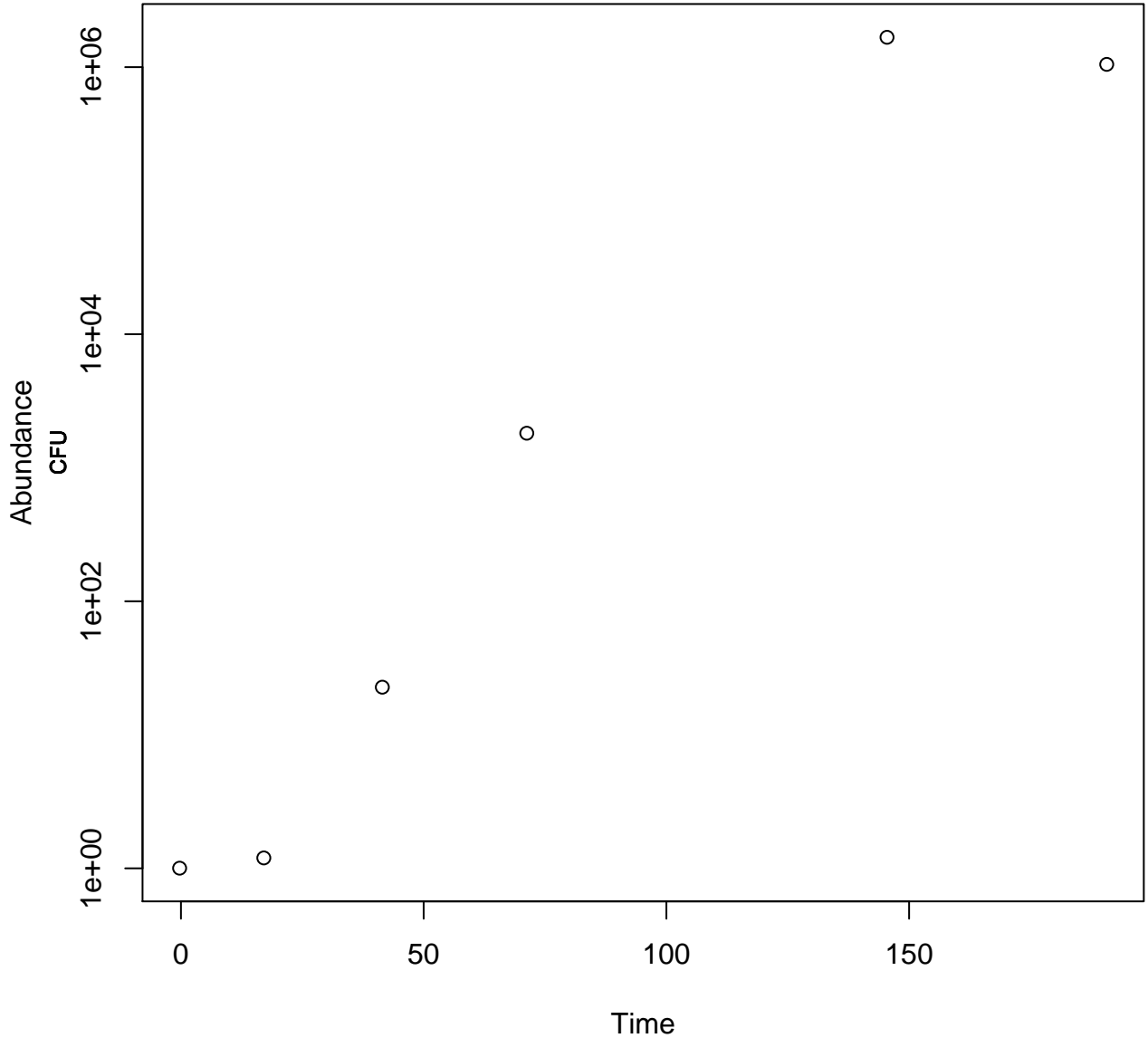
8

Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115-122.



Pseudomonas sp. APT Broth 6

Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115-122.

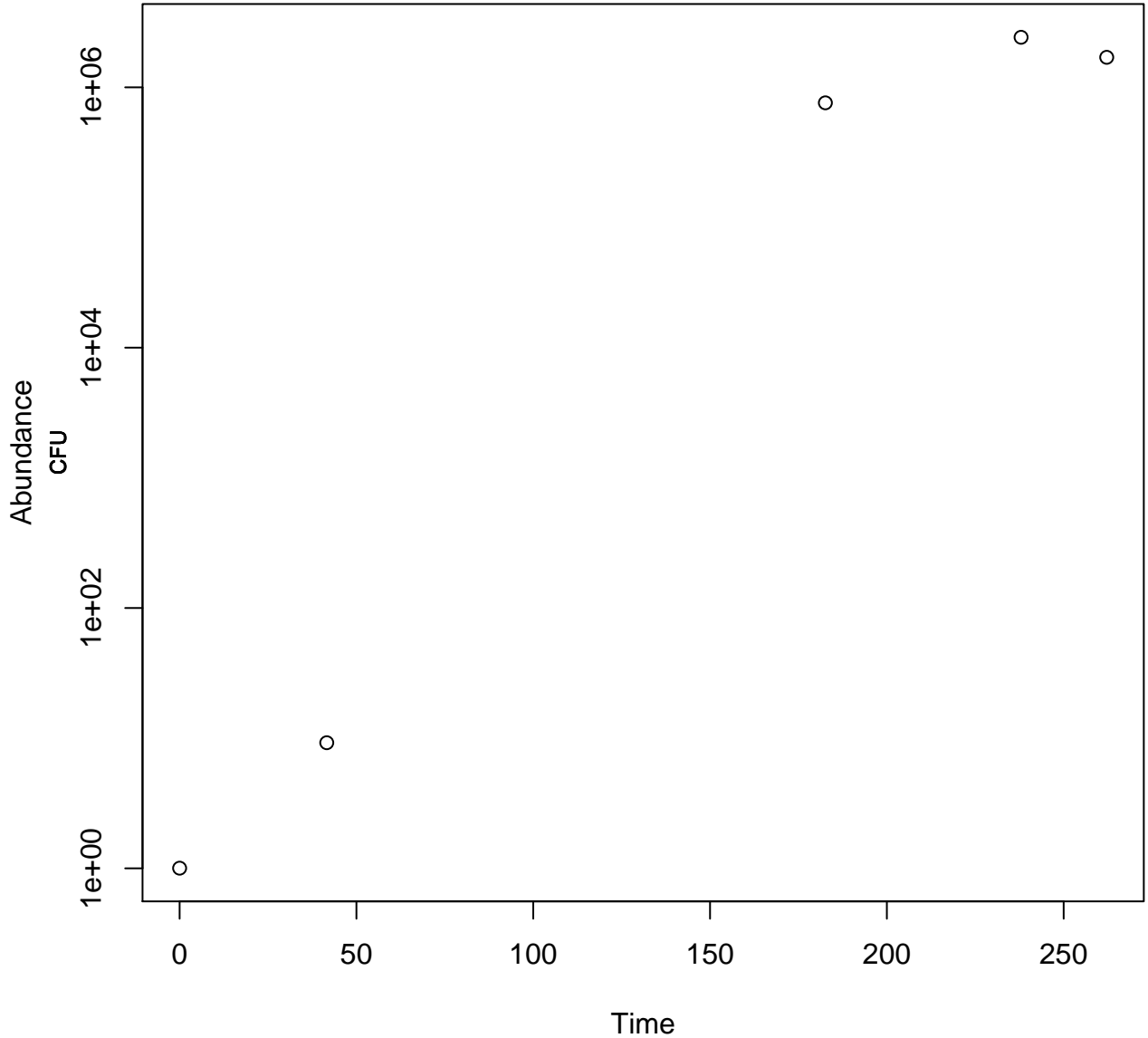


Pseudomonas sp.

APT Broth

4

Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115-122.

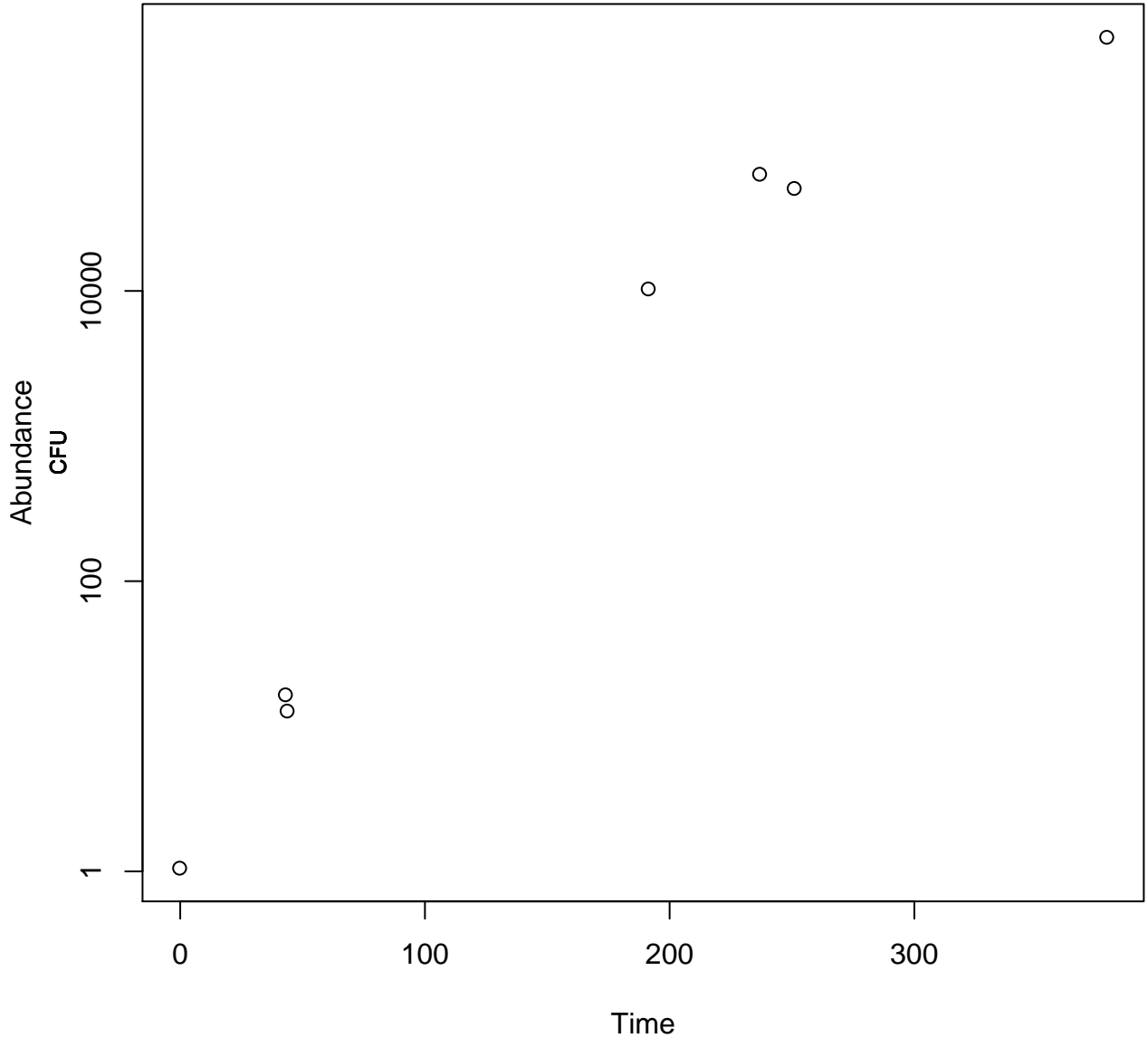


Pseudomonas sp.

APT Broth

2

Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115-122.

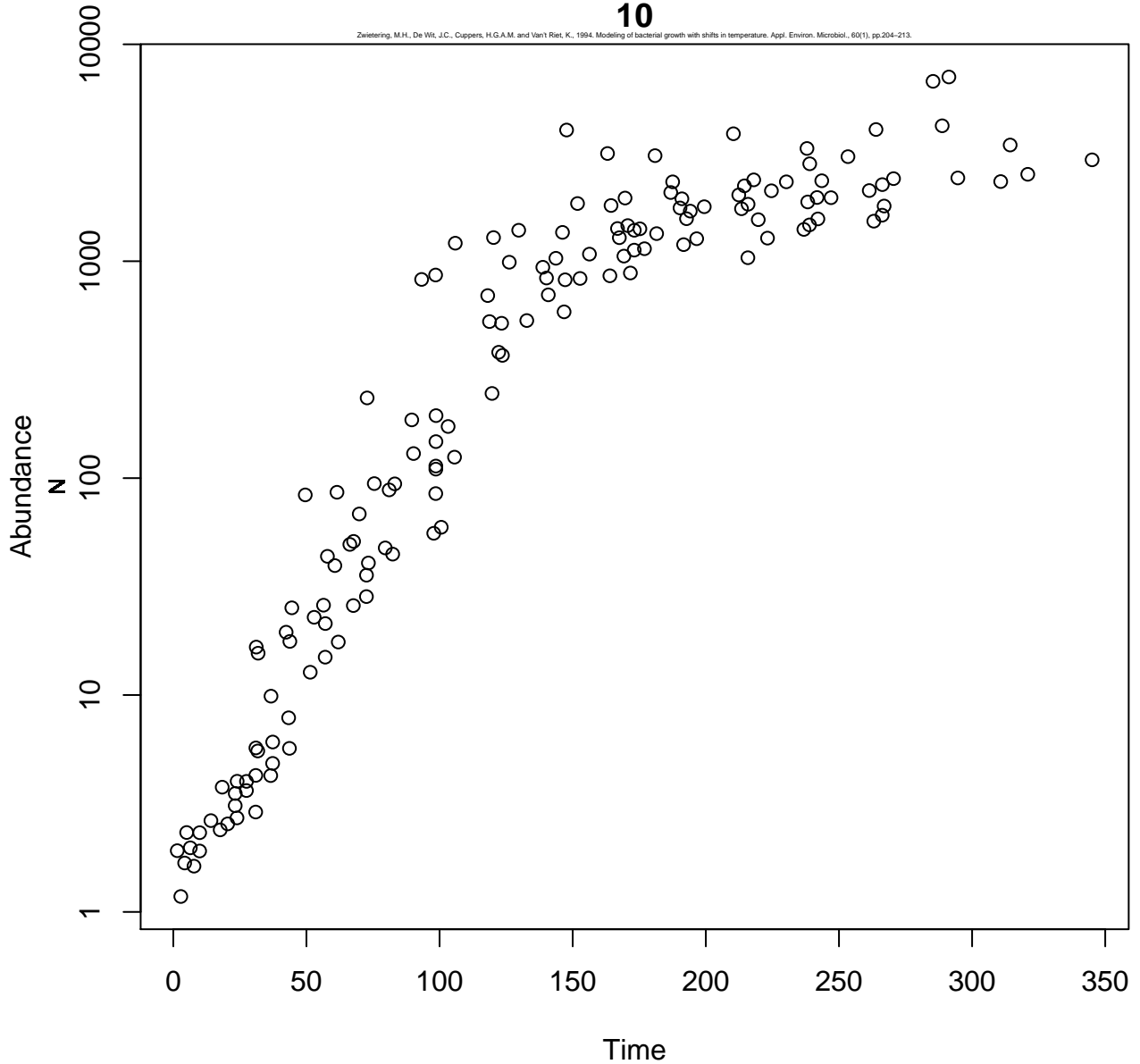


Lactobacillus plantarum

MRS

10

Zwietering, M.H., De Wit, J.C., Cuppers, H.G.A.M. and Van't Riet, K., 1994. Modeling of bacterial growth with shifts in temperature. Appl. Environ. Microbiol., 60(1), pp.204-213.

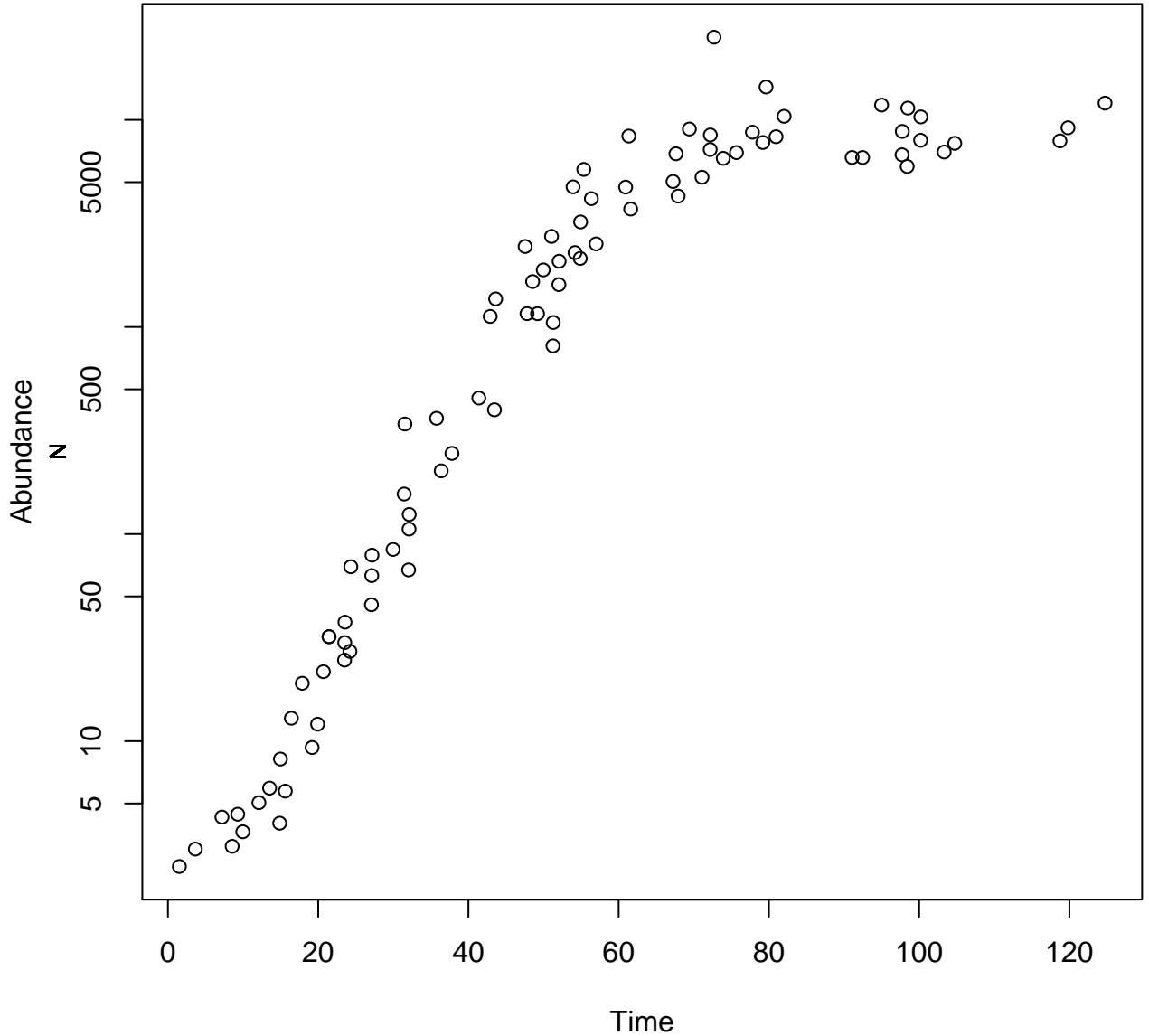


Lactobacillus plantarum

MRS

15

Zwietering, M.H., De Wit, J.C., Cuppers, H.G.A.M. and Van't Riet, K., 1994. Modeling of bacterial growth with shifts in temperature. Appl. Environ. Microbiol., 60(1), pp.204-213.

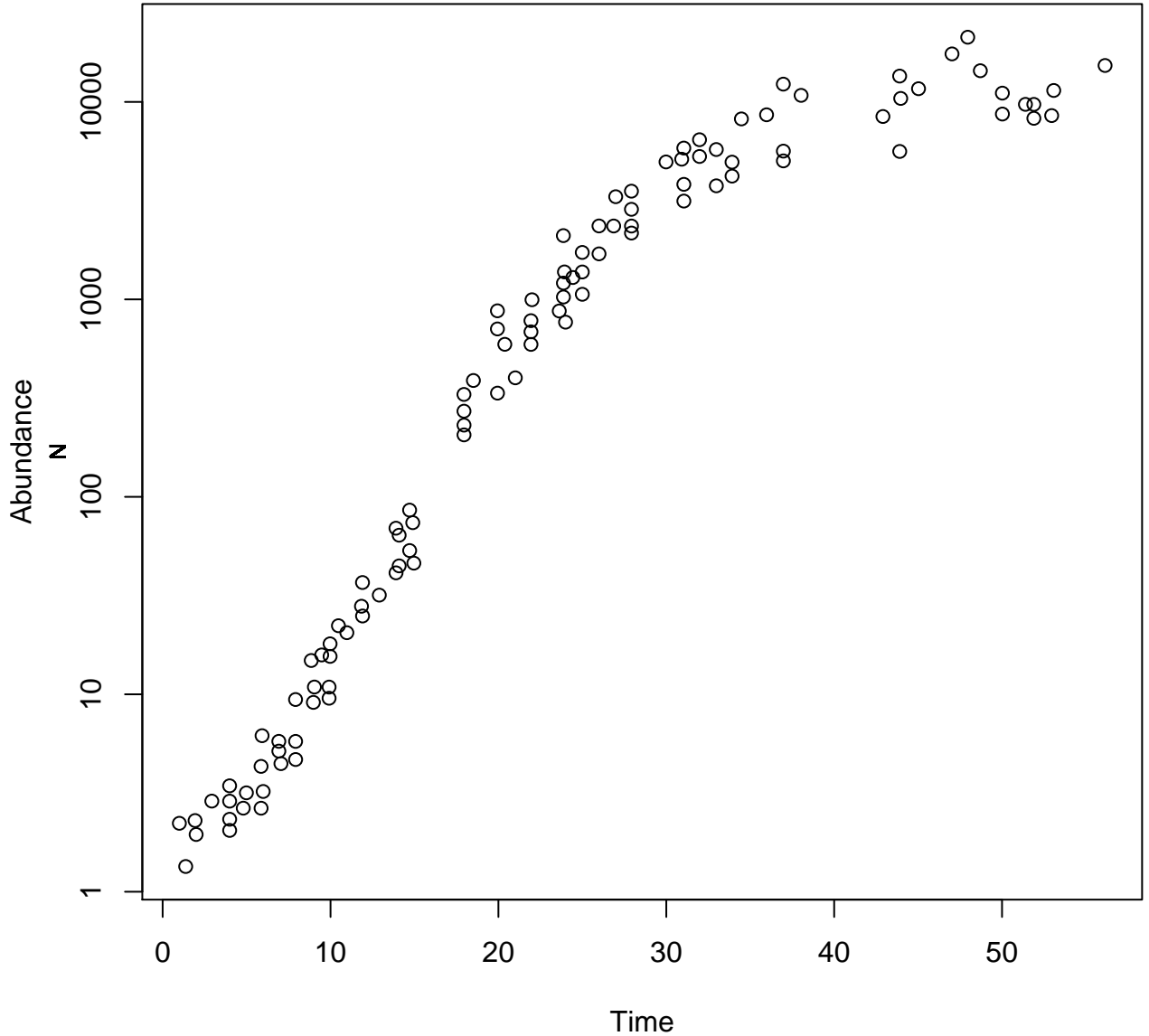


Lactobacillus plantarum

MRS

20

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Lactobacillus plantarum
MRS
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