Symposiums

• Nonthermal Inactivation of Foodborne Viruses
  – Location: Room 295
  – Start time: Sun, Jun 22: 10:30 AM – 12 PM

• Use of Surrogates and Methods for Distinguishing between Infectious and Non-Infectious Human Norovirus
  – Location: Room 396
  – Start time: Tue, Jun 24: 1:15 – 2:45 PM
Posters - Monday, June 23: 2:30 - 5:00 PM

• 164-04. Efficacy of Low-Temperature High Hydrostatic Pressure Processing in Inactivating Vibrio parahaemolyticus in Pure Culture and Oyster Homogenates.

• 164-05. Inactivation of Human Norovirus In Contaminated Oysters and Clams by High-Hydrostatic Pressure.

• 175-02. Inactivation of Murine Norovirus (MNV) on Blueberries Using Ultraviolet Light Irradiation With and Without the Presence of Water.
• 179-01. Decontamination of *Escherichia coli* O157:H7 on Fresh Strawberries and Raspberries Using a Novel Water-assisted Pulsed Light System.

• 179-03. Strategies to Enhance High Pressure Inactivation of Murine Norovirus in Strawberry Puree and on Strawberries.

• 179-04. High Pressure Processing of Green Onions and Salsa to Reduce or Eliminate Murine Norovirus.

• 179-10. Evaluation of Porcine Gastric Mucin Binding Assay for Quantification of Infectious Virus Particles Using Murine Norovirus and Tulane Virus.

207-02. Effects of Nonthermal Atmospheric Cold Plasma on Blueberry Native Microbiota and Sensory Attributes.
• 248-27. Gaseous Ozone Treatment Reduces Surface and Internal Norovirus Contamination on and in Fruits and Vegetables.

• 249-02. Application of Pulsed Light (PL)-Surfactant Combination on Inactivation of Salmonella on Green Onions.

• 251-04. Attitude and Knowledge Assessment of the Shellfish and Produce Industries, and Outreach Educators Regarding Non-Thermal Processing and Its Applications.