

เอกสารอ้างอิง

- ธนาकर นะศรี, จิรศักดิ์ ตั้งตรงไพโรจน์. สารเสริมชีวนะ. วารสารโรคสัตว์น้ำ 2536; 14(2): 57-70.
- ปัทมา แดงชาติ, นงลักษณ์ พิสุทธิลาภ. การปนเปื้อนของเชื้อ *Escherichia coli* O157:H7 ในอาหารทะเล
แช่แข็งที่ผลิตเพื่อการส่งออก. วารสารกรมวิทยาศาสตร์การแพทย์ 2543; 43(3): 262-8.
- พวงพร โชติไกร. จุลชีววิทยาของอาหารและนม. กรุงเทพฯ: สำนักพิมพ์มหาวิทยาลัยรามคำแหง; 2542.
- พงศ์เทพ วิไลพันธ์. แบคทีเรียโอชินจากแบคทีเรียกรดแลคติกในอุตสาหกรรมอาหาร. อาหาร 2546;
33(3): 173-80.
- โมตรี ปะการะสังข์, วิโรจน์ ประสพสมัย, มานะ ศรีจันทร์. การเฝ้าระวังการติดเชื้อ *Escherichia coli* O157:H7
ในผู้ป่วยโรคอุจจาระร่วงที่มารับบริการในโรงพยาบาลศรีนครินทร์ จังหวัดขอนแก่น. วารสาร
เทคนิคการแพทย์และกายภาพบำบัด 2542; 11(3): 113-9.
- เยาวพา บุญปู. Animal Probiotics [ออนไลน์] ม.ป.ป. [อ้างเมื่อ 28 มิถุนายน 2545]. จาก <http://www.rdi.gpo.or.th/htmls/probiotic.html>.
- วิเชียร ลีลาวัชรมาศ. โปรไบโอติก: อาหารสุขภาพสำหรับมนุษย์และสัตว์ ตอนที่ 1. วารสารจารย์พาร์
2541ก; 5(41): 50-3
- _____. โปรไบโอติก: อาหารสุขภาพสำหรับมนุษย์และสัตว์ ตอนที่ 3. วารสารจารย์พาร์
2541ข; 5(43): 51-4.
- _____. โปรไบโอติก: อาหารสุขภาพสำหรับมนุษย์และสัตว์ ตอนจบ. วารสารจารย์พาร์
2542; 6(49): 31-5.
- สุมนหา วัฒนสินธุ์. จุลชีววิทยาทางอาหาร. กรุงเทพฯ: โรงพิมพ์มหาวิทยาลัยธรรมศาสตร์; 2545.
- AOAC. Official Methods of Analysis Association Official Analytical Chemists. 16th ed. Maryland;
1999.
- Aymerich MT, Garriga M, Costa S, Monfort JM, Hugas M. Preservation of ropiness in cooked pork by
bacteriocinogenic cultures. *International Dairy Journal* 2002; 12: 239-46.
- Bodnaruk PW, Williams RC, Golden DA. Survival of *Yersinia enterocolitica* During Fermentation and
Storage of Yoghurt. *Journal of Food Science* 1998; 63(3): 535-7.
- Bredholt S, Nesbakken T, Holck A. Protective cultures inhibit growth of *Listeria monocytogenes* and
Escherichia coli O157:H7 in cooked, sliced, vacuum- and gas-packaged meat. *International Journal
of Food Microbiology* 1999; 53: 43-52.
- Cai Y, Ng LK, Farber JM. Isolation and Characterization of nisin-producing *Lactococcus lactis* supsp.
lactis from bean sprouts. *Journal of Applied Microbiology* 1997; 83: 499-507.
- Chung KC, Goepfert JM. Growth of *Salmonella* at low pH. *Journal of Food Science* 1970; 35: 326.
cited in Ray B, Sandine WE. Acetic, Propionic, and Lactic Acids of Starter Culture
Bacteria as Biopreservatives. In: Ray B, Daeschel M, editors. *Food Biopreservatives of
Microbial Origin*. Florida: CRC Press; 1992. p. 103-36.

- Cleveland J, Montville TJ, Nes IF, Chikindas ML. Bacteriocins: Safe, Natural Antimicrobial for Food Preservation. **International Journal of Food Microbiology** 2001; 71: 1-20.
- Connar DE, Scott VN, Bernard DT. Growth, Inhibition and survival of *Listeria monocytogenes* as affected by acedric conditions. **Journal of Food Protection** 1990; 53: 652. cited in Ray B, Sandine WE. Acetic, Propionic, and Lactic Acids of Starter Culture Bacteria as Biopreservatives. In: Ray B, Daeschel M, editors. **Food Biopreservatives of Microbial Origin**. Florida: CRC Press; 1992. p. 103-36.
- Daeschel MA. Procedures to detect antimicrobial activities of microorganism. In: Ray B, Daeschel M, editors. **Food Biopreservatives of Microbial Origin**. Florida: CRC Press; 1992. p. 57-80.
- Davidson PM, Hoover DG. Antimicrobial substances from lactic acid bacteria. In: Salminen S, von Wright A, editors. **Lactic Acid Bacteria**. New York: Marcel Dekker; 1993. p. 127-59.
- Duffes F, Leori F, Boyaval P, Dousset X. Inhibition of *Listeria monocytogenes* by *Carnobacterium* spp. Strains in a simulated cold smoked fish system stored at 4 °C. **International Journal of Food Microbiology** 1999; 47: 33-42.
- Ennahar S, Sashihara T, Sonomoto K, Ishizaki A. Class IIa Bacteriocins: Biosynthesis, Structure and activity. **FEMS Microbiological Reviews** 2000; 24: 85-106. อ้างถึงใน พงศเทพ วิลพันธ์. แบคทีเรียโอซินจากแบคทีเรียกรดแลคติกในอุตสาหกรรมอาหาร. **อาหาร** 2546; 33(3): 173-80.
- Food Safety and Inspection Service. **White Paper on Escherichia coli O157:H7 Food Safety and Inspection Service U.S. Department of Agriculture** [online] 1999 [cited 2004 Sep 25]. Available from: http://www.fsis.usda.gov/OPPDE/nacmpi/Nov99/white_paper-11-1.htm.
- Food and drug administration. **Food and Drug Administration Bacteriological Analytical Manual**. USA: AOAC International; 1998.
- Fooks LJ, Gibson GR. Mixed culture fermentation studies on the effects of synbiotics on the human intestinal pathogens *Campylobacter jejuni* and *Escherichia coli*. **Anaerobe**. 2003; 9:231-242.
- Fuller R. editor. **Probiotics: The Scientific basis**. London: Chapman & Hall; 1992.
- Gagnon M, Kheadr E E, Le Blay G, Fliss I. In vitro inhibition of *Escherichia coli* O157:H7 by bifidobacterial strains of human origin. **International Journal of Food Microbiology** 2004; 92: 69-78.
- Garbutt J. **Essentials of Food Microbiology**. London: Arnold; 1997.
- Gilmour A, Rowe MT. Micro-organisms Associated with Milk. In Robinson RK, editor. **Dairy Microbiology : The Microbiology of Milk Vol.1**. 2nd ed. London: Elsevier Science Publisher; 1990. p. 37-75.
- Gulmez M, Guven A. Survival of *Escherichia coli* O157:H7, *Listeria monocytogenes* 4b and *Yersinia enterocolitica* O3 in different yoghurt and kefir combination as prefermentation contaminant. **Journal of Applied Microbiology** 2003; 95: 631-6.
- Goldin BR, Gorbach SL. Probiotics for humans. In: Fuller R, editor. **Probiotics: The Scientific basis**. London: Chapman & Hall; 1992. p. 355-76.

- Govaris A, Koidis P, Papatheodorou K. Behaviour of *Escherichia coli* O157:H7 in sour milk, cows' milk yoghurt and ewes' milk yoghurt. **Journal of Dairy Research** 2002; 69: 655-660.
- Gupta KG, Chandoik L, Bhatnagar L. Antimicrobial activity of diacetyl and its influence on the keeping quality of milk, Zentralbl. **Bakteriol. Parasitenkd. Infektionskr. Hugg. Abt. 1: Orig. Reihe B.** 1993; 158: 202. อ้างถึงใน สมณฑา วัฒนสินธุ์. จุลชีววิทยาทางอาหาร. กรุงเทพฯ: โรงพิมพ์มหาวิทยาลัยธรรมศาสตร์; 2545.
- Gutiérrez-Méndez N. Inhibition of Pathogens by Lactic Bacteria. **American Society for Microbiology** [online] 2004 [cited 2004 Sep 25]. Available from: <http://www.asm.org/Media/index.aspMbid=27711>.
- Hammer BW, Babel FJ. **Dairy Bacteriology.** 2nd ed. New York: John Wiley & Sons; 1957.
- Hoover DG. Microorganism and Their Products in Preservation of Foods. In: Lund BM, Baird-Parker TC, Gould GW, editors. **The Microbiological Safety and Quality of Food Vol. I.** Washington D.C.: ASM Press; 2000. p. 251-76.
- Ibrahim S A, Salameh M M, Brown WM, Shahbazi A, Seo CW. Antimicrobial activity of *Lactobacillus reuteri* against *Escherichia coli* O157:H7 [Abstract]. **Journal of Animal Science/Journal of Dairy Science** [serial online] 2003; 81/86: 361-2.
- Ingram M, Ottoway FJH, Coppock JBM. **The Preservative action of acid substances in food.** London: Chem. Ind. 1956; 42: 1154. cited in Ray B, Sandine WE. Acetic, Propionic, and Lactic Acids of Starter Culture Bacteria as Biopreservatives. In: Ray B, Daeschel M, editors. **Food Biopreservatives of Microbial Origin.** Florida: CRC Press; 1992. p. 103-36.
- Jaroni D, Brashears MM. Production of Hydrogenperoxide by as Influenced by Media Used for Propagation of Cells. **Journal of Food Science** 2000; 65(6): 1033-6.
- Jay JM. Antimicrobial properties of diacetyl. **Applied and Environmental Microbiology** 1982; 44: 525.
- Kalantzopoulos G. Fermented Products with probiotic Qualities. **Anaerobe** 1997; 3: 185-90.
- Kasimoglu A, Akgün S. Survival of *Escherichia coli* O157:H7 in the Processing and Post-Processing Stages of Acidophilus Yoghurt. **International Journal of Food Science & Technology** 2004; 39: 563-8.
- Klaenhammer TR. Probiotics and Prebiotics. In: Doyle MP, Beuchat LR, Montville TJ, editors. **Food Microbiological.** 2nd ed. Washington D.C.: ASM Press; 2001. p. 797-811.
- Kroger M, Kurman JA, Rasic JL. Fermented milks-post and present. **Food Technology** 1989; 43: 92-9. cited in Fuller R, editor. **Probiotics: The Scientific basis.** London: Chapman & Hall; 1992.
- Levine AS, Feller CR. Action of acetic acid on food spoilage microorganisms. **Journal of Bacteriology** 1940; 39: 499.
- Leyer GL, Wang L, Johnson EA. Acid adaptation of *Escherichia coli* O157:H7 increase survival in acidic foods. **Applied and Environmental Microbiology** 1995; 61: 3752-55.

- Maisnier-Patin S, Deschamps N, Tatini SR, Richard J. Inhibition of *Listeria monocytogenes* in Camembert cheese made with a nisin-producing starter. **Lait** 1992; 72: 249-326. cited in O'Sullivan L, Ross RP, Hill C. Potential of Bacteriocin-Producing Lactic Acid Bacteria for Improvements in Food Safety and Quality. **Biochimie** 2002; 84: 593-624.
- Marteu P, Rambaud JC. Potential of Using Lactic acid Bacteria for Therapy and Immunodulation in Man. **FEMS Microbiology Reviews** 1993; 12: 207-20. อ้างถึงใน สุมณฑา วัฒนสินธุ์. จุลชีววิทยาทางอาหาร. กรุงเทพฯ: โรงพิมพ์มหาวิทยาลัยธรรมศาสตร์; 2545.
- Massa S, Altieri C, Quaranta V, De Pace R. Survival of *Escherichia coli* O157:H7 in Yoghurt during preparation and storage at 4 °C. **Letters in Applied Microbiology** 1997; 24: 347-50.
- Minor-Pérez H, Ponce-Alquicira E, Macias-Bravo R, Guerrero-Legarreta I. Changes in Fatty acids and microbial populations of pork inoculated with two biopreservative strains. **Meat Science** 2004; 66: 793-800.
- Morgan D, Newman CP, Hutchinson DN, Walker AM, Rowe B, Majid F. Verotoxin producing *Escherichia coli* O157:H7 infections associated with the consumption of yoghurt. **Epidemiology and Infection** 1993; 111(2): 181-7.
- Mossel DAA, Corry JEL, Struijk CB, Baird RM. **Essentials of the Microbiology of Foods**. England: John Wiley & Sons; 1995.
- Motlagh AM, Johnson MC, Ray B. Viability loss of foodborne pathogens by starter culture metabolites. **Journal of Food Protection** 1991; 54: 873-84. cited in Davidson PM, Hoover DG. Antimicrobial substances from lactic acid bacteria. In: Salminen S, von Wright A, editors. **Lactic Acid Bacteria**. New york: Marcel Dekker; 1993. p. 127-59.
- Muriana PM. Bacteriocins for control of *Listeria* spp. in food. **Journal of Food Protection** 1996; 59: 54-63. อ้างถึงใน พงศ์เทพ วิไลพันธ์. แบคทีเรียโอซินจากแบคทีเรียกรดแลคติกในอุตสาหกรรมอาหาร. **อาหาร** 2546; 33(3): 173-80.
- Nousiainen J, Setälä J. Lactic acid bacteria As Probiotics. In: Salminen S, von Wright A, editors. **Lactic Acid Bacteria**. New york: Marcel Dekker; 1993. p. 315-56.
- Ogawa M, Shimizu K, Nomoto K, Tanaka R, Hamabata T, Yamasaki S, et al. Inhibition of in vitro growth of Shiga toxin-producing *Escherichia coli* O157:H7 by probiotic *Lactobacillus* strains due to production of Lactic acid. **International Journal of Food Microbiology** 2001; 68: 135-40.
- Ogwaro BA, Gibson H, Whitehead M, Hill DJ. Survival of *Escherichia coli* O157:H7 in Traditional African Yoghurt Fermentation. **International Journal of Food Microbiology** 2002; 79: 105-12.
- O'Sullivan MG, Thornton G, O'Sullivan GC, Collins JK. Probiotic Bacteria : myth or reality. **Trend of Food Science and Technology** 1997; 3: 310-4. อ้างถึงใน วิเชียร ลีลาวัชรมาศ. โปรไบโอติก: อาหารสุขภาพสำหรับมนุษย์และสัตว์ ตอนจบ. **วารสารจารย์พาร** 2542; 6(49): 31-5,
- O'Sullivan L, Ross RP, Hill C. Potential of Bacteriocin-Producing Lactic Acid Bacteria for Improvements in Food Safety and Quality. **Biochimie** 2002; 84: 593-624.

- Pidcock K, Heard GM, Henriksson A. Application of Nontraditional Meat Starter Cultures in Production of Hungarian Salami. **International Journal of Food Microbiology** 2002; 76: 75–81.
- Ray B. Cells of Lactic Acid Bacteria as Food Biopreservatives. In: Ray B, Daeschel M, editors. **Food Biopreservatives of Microbial Origin**. Florida: CRC Press; 1992. p. 81–101.
- Ray B, Sandine WE. Acetic, Propionic, and Lactic Acids of Starter Culture Bacteria as Biopreservatives. In: Ray B, Daeschel M, editors. **Food Biopreservatives of Microbial Origin**. Florida: CRC Press; 1992. p. 103–36.
- Rilla N, Martínez B, Delgado T, Rodríguez A. Inhibition of *Clostridium tyrobutyricum* in Vidiago Cheese by *Lactococcus lactis* ssp. *lactis* IPLA 729, a nisin Z Producer. **International Journal of Food Microbiology** 2003; 85: 23–33.
- Shah NP. SYMPOSIUM: PROBIOTIC BACTERIA Probiotic bacteria: Selective Enumeration and Survival in Dairy Foods. **Journal of Dairy Science** 2000; 83: 894–907.
- Sorrells KM, Enigl DC, Hatfield JR. The effect of pH, acidulant, time and temperature on the growth and survival of *Listeria monocytogenes*. **Journal of Food Protection** 1989; 52: 571.
cited in Ray B, Sandine WE. Acetic, Propionic, and Lactic Acids of Starter Culture Bacteria as Biopreservatives. In: Ray B, Daeschel M, editors. **Food Biopreservatives of Microbial Origin**. Florida: CRC Press; 1992. p. 103–36.
- Suthienkul O, Brown JE, Seriwatana J, Tienthongdee S, Sastravaha S, Echeverria P. Shiga-like toxin-producing *Escherichia coli* in retail meats and cattle in Thailand. **Applied and Environmental Microbiology** 1990; 56: 1135–9.
- Talarico TL, Dobrogosz WJ. Chemical characterization of antimicrobial substance produced by *Lactobacillus reuteri*. **Agents Chemother** 1989; 33: 674–9. cited in Hoover DG. Microorganism and Their Products in Preservation of Foods. In: Lund BM, Baird-Parker TC, Gould GW, editors. **The Microbiological Safety and Quality of Food Vol. I**. Washington D.C.: ASM Press; 2000. p. 251–76.
- Tharmaraj N, Shah NP. Selective Enumeration of *Lactobacillus delbrueckii* ssp. *bulgaricus*, *Streptococcus thermophilus*, *Lactobacillus acidophilus*, Bifidobacteria, *Lactobacillus casei*, *Lactobacillus rhamnosus*, and Propionibacteria. **Journal of Dairy Science** 2003; 86: 2288–96.
- Timmerman H M, Koning CJM, Mulder L, Rombouts FM, Beynen AC. Monostrain and multispecies Probiotics – A comparison of functionality and efficacy. **International Journal of Food Microbiology** 2004; In Press.
- Vescovo M, Orsi C, Scolari G, Torriani S. Inhibitory effect of selected lactic acid bacteria on microflora associated with ready-to-use vegetables. **Letters in Applied Microbiology** 1995; 21: 121–5.
cited in O’Sullivan L, Ross RP, Hill C. Potential of Bacteriocin-Producing Lactic Acid Bacteria for Improvements in Food Safety and Quality. **Biochimie** 2002; 84: 593–624.
- Vinderola CG, Bailo N, Reinheimer JA. Survival of probiotic microflora in Argentinian yoghurts during refrigerated storage. **Food Research International** 2000; 33: 97–102.