

## **White Papers and Reports**

[Mermelstein, Niel H .Advances in Pathogen Detection. 2014. Food Technology.](#)

[Validation and Verification: A Practical, Industry-driven Framework Developed to Support the Requirements of the Food](#)

[Anderson, N.M., J.W. Larkin, M.B. Cole, G.E. Skinner, R.C. Whiting, L.G.M. Gorris, A. Rodriguez, R. Buchanan, C.M. Stewart, J.H. Hanlin, L. Keener, and P.A. Hall. 2011. The Food Safety Objective approach for controlling Clostridium botulinum growth and toxin production in commercially sterile foods. J. of Food Protection. 74\(11\): 1956-1989.](#)

[Krishnamurthy, K., Sneed, J. 2011. Cooling practices used in school foodservice. Food Protection Trends. 31\(12\): 828-833.](#)

[Van Schothorst, M., M.H. Zwietering, T. Ross, R.L. Buchanan, and M.B. Cole. 2009. Relating microbiological criteria to food safety objectives and performance objectives. Food Control. 20:11, 967-979.](#)