

Peer Reviewed Articles of Antimicrobials Approved by the FDA and FSIS as Safe and Suitable Ingredients

Title	Author	Chemical	Website Address
Acidified Sodium Chlorite Chemical and Technical Assessment	Madduri V. Rao	Acidified Sodium Chlorite	http://www.fao.org/ag/agn/agns/files/jecfa68/CTA%20Acidified%20Sodium%20Chlorite%20-%20Final%202007.pdf
Acidified Sodium Chlorite	N/A	Acidified Sodium Chlorite	http://www.meatupdate.csiro.au/new/Acidified%20Sodium%20Chlorite.pdf
Application of Acidified Sodium Chlorite in the Drinking Water to Control Salmonella serotype Typhimurium and Campylobacter jejuni in Commercial Broilers	P. Mohyla, S. F. Bilgili, O. A. Oyarzabal, C. C. Warf, and G. K. Kemp	Acidified Sodium Chlorite	http://www.auburn.edu/~oyarzoa/publications/2007-JAPR-1.pdf
Monochloramine Versus Sodium Hypochlorite as Antimicrobial Agents for Reducing Populations of Bacteria on Broiler Chicken Carcasses	Scott M. Russell And Stephen P. Axtell	Calcium Hypochlorite and Sodium Hypochlorite	http://www.zentox.com/PathX/PathX-JFP.pdf
Effect of Cetylpyridinium Chloride (Cecure® CPC Antimicrobial) on the Refrigerated Shelf Life of Fresh Boneless, Skinless Broiler Thigh Meat	Y. Bai, K.R. Coleman, C.W. Coleman and A.L. Waldroup	Cetylpyridinium Chloride	http://www.pjbs.org/ijps/fin809.pdf
Microbiological Impact of Spray Washing Broiler Carcasses Using Different Chlorine Concentrations and Water Temperatures	J. K. Northcutt, D. P. Smith, M. T. Musgrove, K. D. Ingram, and A. Hinton, Jr.	Chlorine	http://ps.fass.org/cgi/reprint/84/10/1648.pdf
Chemical carcass decontamination to control Salmonella and Campylobacter in poultry meat	N.M. Bolder , F.F. Putirulan and L.J.A. Lipman	Chlorine Dioxide	http://lba.zwans.com/fullpapers/10853.pdf
Effectiveness of 1,3-Dibromo-5,5 Dimethylhydantoin on Reduction of Escherichia coli O157:H7-and Salmonella-Inoculated Fresh Meat	Norasak Kalchayanand, Terrance M. Arthur, Joseph M. Bosilevac, Dayna M. Brichtaharhay, Michael N. Guerini, Steven D. Shackelford, Tommy L. Wheeler, And Mohammad Koohmaraie	DBDMH	http://www.ars.usda.gov/SP2UserFiles/Place/54380530/2009720151.pdf
Comparison of Electrolyzed Oxidizing Water with Various Antimicrobial Interventions to Reduce Salmonella Species on Poultry	K. A. Fabrizio, R. R. Sharma, A. Demirci, and C. N. Cutter	Electrolytically Generated Hypochlorous Acid	http://ps.fass.org/cgi/reprint/81/10/1598.pdf
Efficacy of Electrolyzed Oxidizing Water for Inactivating <i>Escherichia coli</i> O157:H7, <i>Salmonella enteritidis</i> , and <i>Listeria monocytogenes</i>	K. S. Venkitanarayanan, G. O. Ezeike, Y. Hung, and M. Doyle	Electrolytically Generated Hypochlorous Acid	http://aem.asm.org/cgi/reprint/65/9/4276
Inactivation of <i>Escherichia coli</i> O157:H7 in Poultry Chiller Water Using Combined Ultraviolet Light, Pulsed Electric Field and Ozone Treatments	Michael Ngadi, Xue Jun, James Smith and G.S.V. Raghavan	Ozone	http://www.pjbs.org/ijps/fin186.pdf
The Microbial and Quality Properties of Poultry Carcasses Treated with Peracetic Acid as an Antimicrobial Treatment	L. J. Bauermeister, J. W. J. Bowers, J. C. Townsend, and S. R. McKee	Peracetic Acid	http://ps.fass.org/cgi/content/abstract/87/11/2390
Validating the Efficacy of Peracetic Acid Mixture as an Antimicrobial in Poultry Chillers	Laura J. Bauermiester, Jordan W. J. Bowers, Julie C. Townsend, And Shelly R. McKee	Peracetic Acid	http://apt.allenpress.com/perlserv/?request=get-abstract&doi=10.1043%2F0362-028X(2008)071%3C1119%3AVTEOPA%3E2.3.CO%3B2&ct=1
Effectiveness of trisodium phosphate, lactic acid, and acetic acid in reduction of <i>E. coli</i> and microbial load on chicken surfaces	F. M. Bin Jasass	Trisodium Phosphate	http://academicjournals.org/AJMR/PDF/Pdf2008/Ma/r/Jasass.pdf