

Kaarin Goodburn - Publications

| Date | Publication Details |
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| 2015 | A comprehensive review of current practices in the management of L. monocytogenes during the production of cooked, sliced meat. FSA Project FS241045. http://www.food.gov.uk/sites/default/files/FS241045_Final_Report_MKakhu.pdf |
| 2014 | Playing it Safe. Food Science & Technology; Vol. 28 (2), 2014, 23–26: |
| 2014 | Applications and perceptions of date labeling of food. (co-author). Comprehensive Reviews in Food Science and Food Safety; Vol. 13 (4), 2014, 745–769: http://onlinelibrary.wiley.com/doi/10.1111/1541-4337.12086/full |
| 2014 | Smoked salmon industry practices and their association with Listeria monocytogenes. (co-author). Food Control, Vol 35, Issue 1, January 2014, Pages 284–292: http://www.sciencedirect.com/science/article/pii/S095671351300354X |
| 2012 | A review of the published literature and current production and processing practices in smoked fish processing plants with emphasis on contamination by Listeria monocytogenes, FSA Scotland Project FS425012, June 2012 |
| 2012 | Investigating the risk from Listeria monocytogenes in smoked fish production. (co-author). Proceeding of FoodMicro 2012, Istanbul, Turkey, p135. |
| 2012 | An overview of current UK fresh produce farming practices that minimise the risk of foodborne illness outbreaks associated with ready-to-eat fresh produce Acta Horticulturae. (co-author). http://www.actahort.org/books/936/936_1.htm |
| 2010 | Shelf life of ready to eat food in relation to L. monocytogenes - Guidance for food business operators. Chilled Food Association (CFA), ISBN-13 978-1-901798-17-3. |
| 2010 | Rationale for Ready to Wash (Produce) Not Being Ready to Eat. CFA/57/10. CFA |
| 2010 | Protocol for Produce Washing. CFA/56/10. CFA |
| 2010 | Produce Decontamination Assessment Protocol: Part 2 – Washing Validation. CFA/55/10. CFA |
| 2010 | Produce Decontamination Assessment Protocol: Part 1 – Attachment. CFA/54/10. CFA |
| 2009 | A review of the published literature describing foodborne illness outbreaks associated with ready to eat fresh produce and an overview of current UK fresh produce farming practices. (co-author). Food Standards Agency Project B17007 |
| 2008 | Microbiological Hazards in Fresh Leafy Vegetables and Herbs: Meeting Report. (contributor). FAO/WHO Microbiological Risk Assessment Series #14. |
| 2008 | Assessment of the potential for growth and neurotoxin formation by non-proteolytic Cl botulinum in commercial foods designed to be stored chilled. (co-author). Trends in Food Science & Technology |
| 2008 | Good hygienic practice for the effective control of Listeria and, in particular, Listeria monocytogenes in the production of cold smoked salmon. Scottish Salmon Producers Organisation (SSPO) & Salmon Processors and Smokers Group (SPSG) |
| 2008 | Food Safety & Hygiene Training in Multicultural Environments. CFA, ISBN 978-1-901788-16-6 |
| 2007 | Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers (2nd ed). CFA, ISBN 978-1-901798-15-9 |
| 2006 | Clostridium botulinum in Vacuum Packed and Modified Atmosphere Packed Chilled Foods. (co-author). Institute of Food Research – FSA Project B13006 |
| 2006 | Water Quality Management Guidance (2nd edition). CFA, ISBN 978-1-901798-090-8 |
| 2006 | Chilled Food Association Best Practice Guidelines for the Production of Chilled Food (4th edition). TSO, ISBN 0-11-720283-7 |
| 2006 | Recommendations for the Production of Prepackaged Chilled Food. European Chilled Food Federation |
| 2005 | Microbiological Testing and Interpretation Guidance. CFA, ISBN 978-1-901798-10-4 |
| 2005 | Guidance on the Practical Implementation of EU Regulation on Microbiological Criteria for Foodstuffs. CFA. |
| 2004 | Translation of 2003 Finnish Government Cleaning and Disinfection Guidance for Industry |
| 2004 | Feasibility of Producing a Listing of Disinfectant Suppliers, PAU 167. For Food Standards Agency |
| 2004 | Feasibility of Guidelines for Selection and Use of Disinfectants, PAU 166. For Food Standards Agency |
| 2004 | Veterinary Residues Management Guidance. CFA, ISBN 1 901798 08 9 |
| 2003 | Fire Risk Minimisation Guidance. Food Industry Panels Group |
| 2002 | Produce Quality Standards for the Chilled Food Industry. Food Science & Technology |
| 2002 | Chilled food is hot stuff! Frozen & Chilled Foods Yearbook |
| 2002 | Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers. CFA. |
| 2002 | VTEC and agriculture. Kehittyvä Elintarvike, Finland. |
| 2002 | Due Diligence Guidance on the Agricultural use of Pesticides for Suppliers to Chilled Food Manufacturers. CFA, ISBN 1 901798 02 X |
| 2002 | Hygienic Design Guidelines. CFA, ISBN 1 901798 07 0 |
| 2001 | EU Food Law: A practical guide, (Editor & Contributor), 272pp, June 2001, ISBN 1 85573 557 1, Woodhead Publishing |
| 2001 | High Risk Area Best Practice Guidelines. CFA. |
| 2000 | Legislation. Chilled Foods: A comprehensive guide, second edition, 2000. ISBN 1 85573 499 0, Woodhead Publishing |
| 1999 | Packaging Hygiene Guidelines. CFA. |
| 1999 | Water Quality Management: Guidance for the Chilled Food Industry CFA. |
| 1999 | Handwash training poster. CFA. |
| 1997 | Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods. CFA. |
| 1995 | Class A (High Risk) Area Best Practice Guidelines. CFA. |
| 1994 | The Heat is On. Frozen & Chilled Foods Yearbook. |
| 1993 | Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods. 2nd edition. CFA, ISBN 1 901798 00 3 |
| 1991 | Hygienic Handling of Chilled Foods. Food Technology International Europe. |
| 1990 | Food irradiation: legislation and consumer acceptability. Food Science and Technology Today, 4 (2) (1990), pp. 83–97 |
| 1989 | Food Irradiation Debate: For and Against. Woman & Home Magazine. |
| 1989 | Guidelines for Good Hygienic Practice in the Manufacture, Distribution and Retail Sale of Chilled Foods. CFA. |
| 1989 | Irradiation: Just a Matter of Time? Caterer & Hotelkeeper |
| 1988 | Modified Atmosphere Packaging - A Technology Guide. LFRA |
| 1988 | A Review of the APRIA International Symposium on the Industrial & Media Background to Food Irradiation. Tech Note No. 69. LFRA |
| 1987 | Food Irradiation. Institute of Biology. |
| 1987 | A User's Guide to the New Sweeteners. Food Ingredient Guide No. 2. LFRA. |
| 1987 | Detecting the Undetectable? (Detection of irradiated food). Food Science & Technology Today. IFST. |
| 1987 | Is Food Irradiation Safe? Food Production. |

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| 1986 | Focus on Clingfilm. LFRA. |
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