


Echeverry, A., J.C. Brooks, M.F. Miller, J.A. Collins, G.H. Loneragan, and M.M. Brashears. 2010. Validation of lactic acid bacteria, lactic acid, and acidified sodium chlorite as decontaminating interventions to control *Escherichia coli* O157:H7 and *Salmonella Typhimurium* DT 104 in mechanically tenderized and brine enhanced (non-intact) beef at the purveyor. J of Food Prot. 73(12):2169-2179.


