

Frelka, J.C. and L.J. Harris. 2014. Nuts and Nut Pastes. In M. Doyle, J. Kornacki and J. Gurtler (eds.), *The Microbiological Safety of Low Water Activity Foods and Spices*, in press. Springer, New York, NY.

Frelka, J.C. and L.J. Harris. 2015. Evaluation of microbial loads and the effects of antimicrobial sprays in postharvest handling of California walnuts. *Food Microbiol.* 48:133-142.

Davidson, G., **J. C. Frelka**, M. Yang, T. Jones, L. J. Harris. 2015. Prevalence of *Escherichia coli* O157:H7 and *Salmonella* on Inshell California Walnuts. *J. Food Prot.* 78:1547-1553.

Frelka, J.C., G.R. Davidson, L.J. Harris. 2016. Changes in aerobic plate and *Escherichia coli*-coliform counts and in populations of inoculated foodborne pathogens on inshell walnuts during storage. *J. Food. Prot.* 79:1143-1153

Davidson, G.R., **J.C. Frelka**, L.J. Harris. 2016. Efficacy of peracetic acid-based sprays against microbial loads on conveyors in a walnut hulling facility. *Food Prot. Tends.* 35:301-309.

Phinney, D.M., **J.C. Frelka**, D.R. Heldman. 2016. Chemical-free neutralization of caustic peeled tomato slurry to reclaim wastes. *Food Bioprod. Process.* 100:545-550.

Phinney, D.M., **J.C. Frelka**, J.L. Cooperstone, S.J. Schwartz, D.R. Heldman. 2017. Effect of solvent addition sequence on lycopene extraction efficiency from membrane neutralized caustic peeled tomato waste. *Food Chem.* 215:354-361

Phinney, D.M., **J.C. Frelka**, D.R. Heldman. 2017. Composition-Based Prediction of Temperature-Dependent Thermophysical Food Properties: Reevaluating Component Groups and Prediction Models. *J. Food Sci.* 82:6-15.

Phinney, D.M., **J.C. Frelka**, A. Wickramasinghe, D.R. Heldman. 2017. Effect of Freezing Rate and Microwave Thawing on Texture and Microstructural Properties of Potato (*Solanum tuberosum*). *J. Food Sci.* 82:933-938.

Frelka, J.C., D.M. Phinney, M.P. Wick, D.R. Heldman. 2017. Reverse Stability Kinetics of Meat Pigment Oxidation in Aqueous Extract from Fresh Beef. *J. Food Sci.* 82: 2910-2914.