

Publications

- 2010 BARIL E, COROLLER L, BOULAIS C, **POSTOLLEC F**, LEGUERINEL I, CARLIN F, MAFART P., The wet-heat resistance of *Bacillus cereus* KBAB4 spores produced in a two-step sporulation process depends on sporulation temperature but not on previous cell history. *Soumis*
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- 2010 **POSTOLLEC F**, BONILLA S, BARON F, JAN S, GAUTIER M, HALLIER-SOULIER S, PAVAN S, **SOHIER D**, 2010. A multi-parametric PCR-based tool for fast detection and identification of spore-forming bacteria in food. *Int J Food Microbiol*. 2010 Aug 15;142(1-2):78-88.
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- 2009 **POSTOLLEC F**, BONILLA S, BARON F, JAN S, GAUTIER M, HALLIER-SOULIER S, PAVAN S, **SOHIER D**, Submitted for publication. A multi-parametric PCR-based tool for fast detection and identification of spore-forming bacteria in food. *J Applied Microbiol*.
- 2009 **SOHIER D**, LE DIZES AS, **THUAULT D**, NEUVEGLISE C, COTON E, CASAREGOLA S 2009, Accepté pour publication. Important genetic diversity revealed by inter-LTR PCR fingerprinting of *Kluyveromyces marxianus* and *Debaryomyces hansenii* strains from French traditional cheeses. *Dairy Sc.Technol*.
- 2009 **SOHIER D**, Leguerinel I, Co-chairs and Co-Editors of the « Sporeforming bacteria in food » International Congress and Proceedings, SPORE 2009, Quimper (Fr) (www.spore2009.org)
- 2009 **SOHIER D.**, Co-Editeur Du Food Microbiology Special Issue du colloque SPORE2009 "Spores forming bacteria in food" Quimper (FRANCE), 15, 16 & 17 juin 2009
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- 2007 PARAYRE S, FALENTIN H, MADEC MN, SIVIERI K, LE DIZES AS, SOHIER D, LORTAL S, 2007. Easy DNA extraction method and optimisation of PCR-Temporal Temperature Gel Electrophoresis to identify the predominant high and low GC-content bacteria from dairy products. *J Microbiol Methods*. 69(3):431-41.
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- 2006 COUVERT O., AUGUSTIN J.C., HUCHET V., MAFART P., THUAULT D. 2006. La microbiologie prévisionnelle, du laboratoire à l'industrie agroalimentaire. Sciences des Aliments, 26 (2006), 377 - 393
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