

HUDAA NEETOO

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WORK EXPERIENCE

Associate Professor in Microbiology & Food Safety

University of Mauritius, Réduit, Mauritius

Mar 24 - Present

Senior Lecturer in Microbiology

University of Mauritius, Réduit, Mauritius

Apr 19 – Mar 24

Head of Department, Agriculture & Food Science

University of Mauritius, Réduit, Mauritius

Nov 21 – Nov 23

Lecturer in Microbiology

University of Mauritius, Réduit, Mauritius

Aug 13 – Apr 19

Head of Laboratories

Thon des Mascareignes Ltée, Marine Road, Mauritius

Aug 12 – Aug 13

Microbiologist

Thon des Mascareignes Ltée, Marine Road, Mauritius

Dec 11- Aug 12

EDUCATION

PhD in Animal and Food Sciences (*concentration in Food Safety*)

University of Delaware, Newark, DE, U.S.A.

2011

MS in Food Science (*concentration in Food Safety*)

University of Delaware, Newark, DE, U.S.A.

2007

BSc (Hons) in Biochemistry

Imperial College London, U.K.

2004

FIELDS OF EXPERTISE

Food Safety | Microbiology

TEACHING EXPERIENCE

Full-time Lecturer University of Mauritius, Réduit, Mauritius **2013-PRESENT**

ADVANCES IN FOOD AND INDUSTRIAL MICROBIOLOGY (AGRI 6094)
LABORATORY METHODS IN MICROBIOLOGY (AGRI 6090)
EPIDEMIOLOGY & PUBLIC HEALTH SURVEILLANCE (AGRI 6092)
FOOD MICROBIOLOGY (AGRI 6001)
FOOD MICROBIOLOGY (NTS 3202)
FOOD & ENVIRONMENTAL MICROBIOLOGY (AGRI 3209)
INDUSTRIAL & FOOD MICROBIOLOGY (AGRI 3129)
MEDICAL & VETERINARY MICROBIOLOGY (AGRI 3080)
RECENT DEVELOPMENTS IN MICROBIOLOGY (AGRI 3082)
AQUATIC, MARINE AND ENVIRONMENTAL MICROBIOLOGY (AGRI 3079)
MICROORGANISMS & DISEASE (AGRI 2084)
MICROBIAL ECOLOGY & EVOLUTION (AGRI 2082)
INTRODUCTORY MICROBIOLOGY (AGRI 1080)
MICROBIOLOGY & GENETICS (AGRI 1047)
BASIC MICROBIOLOGY & TECHNIQUES (AGRI 1057)

Part-time Lecturer University of Mauritius, Réduit, Mauritius **2013**
ADVANCED FOOD MICROBIOLOGY (AGRI 2080)

PROJECT SUPERVISION

Undergraduate Level - BSc

2022/2023 - 5 Students
2021/2022 - 10 Students
2020/2021 - 15 Students
2019/2020 - 5 Students
2018/2019 - 6 Students
2017/2018 - 6 Students
2016/2017 - 14 Students
2015/2016 - 10 Students
2014/2015 - 12 Students
2013/2014 - 5 Students

Postgraduate Level - MSc

S/N	Academic Year	Student Name	MSc Program	Thesis Title	Status
1.	2018-2019	Shafeenah Sumun	MSc Climate Change and Sustainable Development	Contamination of sea urchins by marine <i>Vibrio</i> as affected by climatic variables	Completed

2.	2018-2019	Waseem Jaumdally	MSc Climate Change and Sustainable Development	Effect of climatic factors on <i>Vibrio</i> contamination of oysters	Completed/ Published
3.	2018-2019	Aisha Googoolie	MSc Climate Change and Sustainable Development	Influence of weather variability and extreme weather events on production, safety and quality of selected local vegetables in Mauritius	Completed
4.	2017-2018	Loveskee Ramaswami	MSc Microbiology	A study of the prevalence of <i>Cronobacter sakazakii</i> and <i>Salmonella</i> species in low-moisture foods	Completed/ Published
5.	2017-2018	Yeetisha Jogoo	MSc Microbiology	Assessment of hygiene level in foods of animal origin on local market	Completed
6.	2017-2018	Kaushulsingh Bissessur	MSc Microbiology	A risk analysis of microbiological hazards associated with seafood in Mauritius	Completed
7.	2022-2023	Ashna Seebaluck	MSc Food Safety & Food Innovation	Occurrence of mycotoxins in commercially available ready-to-eat cereal products	Completed
8.	2022-2023	Divya Goorsohye	MSc Food Safety & Food Innovation	Assessing the microbial safety and quality of chocolate and chocolate-derived products	Completed

Post Graduate Level – MPhil/PhD

S/N	Student Name	Co-supervisor	Thesis Title	Status
1.	Soudesh Ballah	-	“A study on the microalgae biodiversity and occurrence of cyanotoxins in impounding reservoirs of Mauritius”	PhD candidate
2.	Shama Aumeerun	Dr. J. Soulange-Govinden, University of Mauritius Prof. F. Driver, University of Mauritius	“Value addition of marine macro-algae (seaweeds) as health-promoting poultry feed supplement”	PhD candidate
3.	Nooreen Mamode-Ally	Dr. M. Ranghoo-Sanmukhiya, University of Mauritius	“Impact of climatic factors on fungal and bacterial infections affecting tomato crops in Mauritius”	PhD candidate

		Prof. T. Coutinho, University of Pretoria		
4.	Sandhya Takooree	Dr. M. Ranghoo- Sanmukhiya, University of Mauritius Prof. J. Van der Waals, University of Pretoria	“Impact of climatic variability on pathogenic fungal species on potatoes and prevalence of mycotoxins”	PhD candidate
5.	Cheika Jahangeer	Assoc Prof. Dr F Mahomoodally, University of Mauritius	“Evaluation of traditionally used herbs and in the management of <i>Pseudomonas aeruginosa</i> and <i>Klebsiella pneumoniae</i> infections ”	PhD candidate

PUBLICATIONS

Journal Articles (73)

Neetoo, H., Takooree, S., Mamode Ally, N., Ameer Khan, A.B., Ranghoo-Sanmukhiya, V.M., Duchenne-Moutien, R., 2023. Surveillance of mycotoxin contaminants and mycotoxigenic fungi in agricultural produce. Quality Assurance and Safety of Crops and Food (Q2). <https://doi.org/10.15586/qas.v15i4.1211>

Takooree, S., **Neetoo, H.**, Ranghoo-Sanmukhiya, M., 2023. First report of *Colletotrichum coccodes* causing black dot on potato in Mauritius. *New Disease Reports*. (Q3). 48, e12224. <https://doi.org/10.1002/ndr2.12224>

Neetoo, H.*, Juggoo, K., Johaheer, H., Ranghoo-Sanmukhiya, M., Manoga, Z., Gurib, N., 2023. A study on the prevalence of human enteric viruses in salad vegetables and seafood and associated health risks for consumers. *Italian Journal of Food Safety* (Q3). <https://doi.org/10.4081/ijfs.2023.11447>

Mamode Ally, N., **Neetoo, H.***, Ranghoo-Sanmukhiya, V.M., Ameer Khan, A.B., Vojvodić, M., Bulajić, A., 2023. *New Disease Reports*. (Q3). First report of *Fusarium acacia-mearnsii* causing leaf blight on pumpkin in Mauritius. 48(1), e12207.

Sibanda, T., Ntuli, V., **Neetoo, H.**, Parry-Hanson, A., Njage, P., Coorey, R., Andoh, A., Habib, I., Buys, E., 2023. *Listeria monocytogenes* at the human-food interface: A review of risk factors influencing transmission and consumer exposure in Africa. *International Journal of Food Science and Technology* (Q1). 58, 4114-4126.

Mamode Ally, N., **Neetoo, H.**, Ranghoo-Sanmukhiya, Coutinho, T., 2023. Greenhouse-grown tomatoes: microbial diseases and their control methods. *International Journal of Phytopathology* (Q4). 12(1). <https://esciencepress.net/journals/index.php/phytopath/article/view/4273>

- Cloete, L., Hosany, H., Rungasamy, I., Ramful-Baboolall, D., Ramasawmy, B. and **Neetoo, H***, 2022. Consumer acceptance of fresh-cut peppers and tomatoes and its enhancement by edible coatings. *Food Research* (Q3). [https://doi.org/10.26656/fr.2017.6\(6\).661](https://doi.org/10.26656/fr.2017.6(6).661)
- Bhajan, C., **Neetoo, H***, Hardowar, S., Boodia, N., Driver, M.F., Chooneea, M., Ramasawmy, B., Goburdhun, D., Ruggoo, A., 2022. Food waste generated by the Mauritian hotel industry. *Tourism Critiques: Practice & Theory*. <https://doi.org/10.1108/TRC-04-2022-0010>
- Neetoo, H***, Reega, K., Sheik Manoga, Z., Nazurally, N., Bhoyroo, V., Allam, M., Jaufeerally-Fakim, Y., Wahed- Ghoorah, A., Jaumdally, W., Malleck Hossen, A., Mayghun, F., Ismail, A., Hosenally, M., Prevalence, genomic characterization, and risk assessment of human pathogenic *Vibrio* species in seafood. *Journal of Food Protection* (Q2). <https://doi.org/10.4315/JFP-22-064>
- Takooree, S., Sanmukhiya, M., **Neetoo, H.**, Vally, V., Bulajić, A., van der Waals, J., 2022. A comparison of methods for the detection of *Phytophthora infestans* on potatoes in Mauritius. *Journal of Agricultural Sciences (Belgrade)* (Q4). 67(2): 203-217. <https://doi.org/10.2298/JAS2202203T>
- Neetoo, H.**, Chuttur, Y., Nazurally, A., Takooree, S., Mamode Ally, N., 2022. Crop disease prediction using multiple linear regression modelling. *Communications in Computer and Information Science* (Q4). 1572, 312–326. https://doi.org/10.1007/978-3-031-05767-0_25
- Ballah, M., Bhoyroo, V., Mamode Ally, N., **Neetoo, H***, 2022. Monitoring of the safety and quality of water of La Ferme impounding reservoir of Mauritius Asian Journal of Water, Environment and Pollution (Q4). 19(2), 9-16. DOI 10.3233/AJW220018
- Cloete, L., Ramasawmy, B., **Neetoo, H***, Ramful-Baboolall, D., Emmambux, M.N., Picot-Allain, C., 2022. Drivers and barriers for commercial uptake of edible coatings for fresh fruits and vegetable industry – a review. *Food Reviews International* (Q1). <https://doi.org/10.1080/87559129.2021.2012795>
- Duchenne, R., **Neetoo, H***, 2021. Climate change and emerging food safety issues. *Journal of Food Protection* (Q2). <https://doi.org/10.4315/JFP-21-141>
- Heenaye-Mamode Khan, M., Fauzee, J.S., Mamode Khan, N., **Neetoo, H.**, Toorabally, Z., Ahku, Y., Soobhug, A.D., 2021. A Case-Control Study of Female Breast Cancer Risk Factors in Mauritius. *Middle East Journal of Cancer* (Q4). <https://doi.org/10.30476/mejc.2022.87731.1432>
- Ramasawmy, B., **Neetoo, H.**, 2021. The role of Mauritian universities in supporting translational research: the case of the SmartBite project. *Charles Telfair Centre Newsletter*. <http://charlestelfaircentre.com/the-role-of-universities-in-supporting-translational-research-the-case-of-the-smartbite-project/>
- Ramaswami, L., Duchenne-Moutien, R., Ramguttu, H., Suharye, M., **Neetoo, H***, 2021. Prevalence of Emerging Pathogens *Cronobacter* spp. and *Pantoea dispersa* in Low Moisture Foods. *Food Protection Trends* (Q4). 41, 416-422.
- Takooree S.D., **Neetoo, H.**, Ranghoo-Sanmukhiya, M., Hardowar, S. Van der Waals, J., Vally, V., Bunwaree, A., Vojvodić, M., Bulajic, A., 2021. First report of charcoal rot caused by *Macrophomina phaseolina* on potato tubers in Mauritius. *Plant Disease* (Q1). <https://doi.org/10.1094/PDIS-02-21-0258-PDN>

- Mamode Ally, N., **Neetoo, H.**, Ranghoo-Sanmukhiya, V.M., Hardowar, S., Vally, V., Gungoosingh-Bunwaree, Maudarbaccus, F., Coutinho, T., Vojvodić, M., Bulajić, A., 2021. First Report of *Botrytis cinerea* causing gray mold on greenhouse-grown tomato plants in Mauritius. *Plant Disease* (Q1). <https://doi.org/10.1094/pdis-01-21-0219-pdn>
- Liu, G., Mamode Ally, N., Dooly, D.D., Li, Boodhoo, K., **Neetoo, H***, 2020. A study on the effectiveness of a defined microbial consortium to enhance the microbiological safety of cattle manure. *Journal of the Science of Food and Agriculture* (Q1). doi.org/10.1002/jsfa.10886
- Neetoo H***, Goburdhun D., Ruggoo A., Pohoroo S., Pohoroo A., Reega, K., 2020 Understanding the management practices of animal manure adopted by livestock breeders and crop growers of Mauritius. *African Journal of Food, Agriculture, Nutrition and Development* (Q4). doi.org/10.18697/ajfand.94.18800
- Mamode Ally, N., **Neetoo, H.**, Ranghoo-Sanmukhiya, M., Hardowar, S., Vally, V., Bunwaree, A., Coutinho, T., Vojvodić, M., Bulajic, A., 2020. First Report of Target Spot on Tomato Caused by *Corynespora cassiicola* in Mauritius. *Plant Disease* (Q1). <https://apsjournals.apsnet.org/doi/10.1094/PDIS-05-20-1119-PDN>
- Takooree S.D., **Neetoo, H.**, Ranghoo-Sanmukhiya, M., Hardowar, S. Van der Waals, J., Vally, V., Bunwaree, A., Vojvodić, M., Bulajic, A., 2020. First report of Black Scurf caused by *Rhizoctonia solani* AG-3 on potato tubers in Mauritius. *Plant Disease* (Q1). <https://doi.org/10.1094/PDIS-06-20-1183-PDN>
- Googolee A.M., Takooree S.D. Goburdhun D and **Neetoo H***, 2020. Characterizing the cultivation practices and microbiological quality of watercress. *Journal of Agriculture and Food Research* (Q1). 2(12). (doi: 10.1016/j.jafr.2020.100057)
- Takooree, S.D., Motah, U.D., Lobine, D., Ranghoo-Sanmukhiya, V.M., **Neetoo, H***, 2019. Domestic chopping boards represent important vehicles of microbial food contamination and human pathogens. *Journal of Food Safety and Hygiene*. 5(4), 202-205.
- Neetoo H**, Googolee A, Goburdhun D and Lollchund R., 2019. Effect of climatic stimuli on food security in Mauritius: the case of tomato crops. *AAS Open Res* 2:163 (slides) (doi: [10.21955/aasopenres.1115114.1](https://doi.org/10.21955/aasopenres.1115114.1))
- Bhakha, T., Toorabally, Z., Ramasawmy, B., **Neetoo, H***, 2019. Development, characterization and shelf-life testing of a novel pulse-based snack bar. *AIMS Agriculture and Food* (Q2). 4(3): 756-777. Doi: [10.3934/agrfood.2019.3.756](https://doi.org/10.3934/agrfood.2019.3.756)
- Goburdhun, D., Beeharry, M., Reega, K., Ruggoo, A., **Neetoo, H***, 2019. Assessment of the microbiological quality of popular food items on sale in secondary school canteens of Mauritius. *Italian Journal of Food Safety* (Q3). 8(1). <https://doi.org/10.4081/ijfs.2019.7326>
- Neetoo, H***, Ramasawmy, B., Ruggoo, A., Hardowar, S., Rungasamy, I., Jaumdally, W., Reega, K. 2019. A comparative assessment of the quality of minimally processed pineapples sold in wet markets and supermarkets of Mauritius. *Current Research in Nutrition and Food Science* (Q3). 7(1)
- Lall, N., **Neetoo, H.**, Rademan, S., Lambrechts, I.A., Fibrich, B., Mahomoodally, F., Szuman, K., Blom van Staden, A., Aumeeruddy, M.Z., Aumeeruddy-Elalfi, Z., Zengin, G., 2019. Pharmacological activities, chemical profile and physico-chemical properties of raw and commercial honey. *Biocatalysis and Agricultural Biotechnology* (Q1). 48(3): 89 - 99.

- Ballah, S.M., Bhoyroo, V., **Neetoo, H***, 2019. Assessment of the physico-chemical quality and extent of algal proliferation in water from an impounding reservoir prone to eutrophication. *Journal of Ecology and Environment* (Q2). 8(1): 15-27
- Aumeeruddy, M.Z., **Neetoo, H.**, Mahomoodally, F., 2018. Biological, phytochemical, and physico-chemical properties of two commercial *Nigella sativa* seed oils: A comparative analysis". *Istanbul Journal of Pharmacy*. 48(3): 89 - 99.
- Aumeeruddy, M.Z., **Neetoo, H.**, Mahomoodally, F., 2018. Knowledge, consumption pattern and ethnomedicinal uses of *Nigella sativa* seed and honey in Mauritius: a comparative study. *Journal of Complementary Medicine Research*. 8(1): 15-27
- Simothy, L., Mahomoodally, F., **Neetoo, H***, 2018. A study on the potential of ants to act as vectors of foodborne pathogens. *AIMS Microbiology* (Q2), 4(2): 319-333 doi: [10.3934/microbiol.2018.2.319](https://doi.org/10.3934/microbiol.2018.2.319)
- Ramroop, P., **Neetoo, H***, 2018. Antilisterial activity of *Cymbopogon citratus* on crabsticks. *AIMS Microbiology* Q2), 2018, 4(1): 67-84. doi: 10.3934/microbiol.2018.1.67
- Subbarayan, S., Ruggoo, A., **Neetoo, H***, 2017. Potential of commercial spice mixes to enhance the microbial safety and quality of poultry meat, *Journal of World's Poultry Research*. 7(3): 134-144.
- Burgus, H and **Neetoo, H***, 2016. A study on the food safety knowledge and perceptions among poultry consumers in Mauritius. *Journal of World's Poultry Research*. 6(3): 121-130.
- Chummun, S. and **Neetoo, H***, 2016. A study on the relationship between microbial growth, histamine development and organoleptic changes in retailed fresh Sprangled Emperor and Big Eye Tuna. *Journal of Food Chemistry and Nanotechnology*. 2(1): 6-13. doi: 10.17756/jfcn.2016-005
- Ganeshan, S. and **Neetoo, H***, 2016. Pre-harvest microbial contamination of tomato and pepper plants: Understanding the pre-harvest contamination pathways of mature tomato and bell pepper plants using bacterial pathogen surrogates. *Advances in Crop Science and Technology*, 4:1. <http://dx.doi.org/10.4172/2329-8863.1000204>
- Phagoo, L., **Neetoo, H***. 2015. Antibiotic resistance of *Salmonella* in poultry farms of Mauritius. *Journal of World Poultry Research* 5(3): 42-47.
- Heetun, I., Goburdhun, D., **Neetoo, H***. 2015. Comparative microbiological evaluation of raw chicken from markets and chilled outlets. *Journal of World Poultry Research*. 5(1), 10-18.
- Lou, F., **Neetoo, H.**, Chen, H., Li, J. 2015. High hydrostatic pressure processing: a promising non-thermal technology to inactivate viruses in high-risk foods. *Annual Review of Food Science and Technology* 6: 389-409.
- Cader, S., Goburdhun, D., **Neetoo, H***. 2014. Assessment of the microbial safety and quality of eggs from large and small-scale hen breeders. *Journal of World Poultry Research*. 4(4): 75-81.
- Neetoo, H***, Chen, H. 2014. Influence of growth temperatures of *Salmonella* and storage temperatures of alfalfa seeds on the thermal inactivation of the pathogen. *Journal of Food Processing and*

Preservation. doi:10.1111/jfpp.12439.

Neetoo, H., Mahomoodally, F., 2014. Use of antimicrobial films and edible coatings incorporating chemical and biological preservatives to control the growth of *Listeria monocytogenes* on cold-smoked salmon. *Biomed Research International*. <http://dx.doi.org/10.1155/2014/534915>

Neetoo, H*, Chen, H. 2014. Factors influencing the dry heat sensitivity of *Salmonella enterica* on alfalfa sprouting seeds. *Journal of Food Safety*. 34: 312-320.

Li, X., Ye, M., **Neetoo, H.**, Golovan, S., Chen, H., 2013. Pressure inactivation of Tulane virus, a candidate surrogate for human norovirus and its potential application in food industry. *International Journal of Food Microbiology* 162: 37-42.

Lou, F., Huang, P., **Neetoo, H.**, Gurtler, J.B., Chen, H., Jiang, X., Li, J., 2012. High-pressure inactivation of human norovirus-like particles provides evidence that the capsid of human norovirus is highly pressure-resistant. *Applied and Environmental Microbiology* 78: 5320-5327.

Neetoo, H., Chen, H., 2012. High pressure inactivation of *Salmonella* on Jalapeño and Serrano peppers destined for direct consumption or as ingredients in Mexican salsa and guacamole. *International Journal of Food Microbiology* 156, 197-203.

Neetoo, H., Lu, Y., Wu, C., Chen, H., 2012. Use of High Hydrostatic Pressure to inactivate *Escherichia coli* O157:H7 and *Salmonella enterica* internalized within and adhered to pre-harvest contaminated green onions. *Applied and Environmental Microbiology* 78, 2063-2065.

Juck, G., **Neetoo, H.**, Beswick, E., Chen, H., 2012. Influence of prior growth conditions, pressure treatment parameters, and recovery conditions on the inactivation and recovery of *Listeria monocytogenes*, *Escherichia coli*, and *Salmonella* Typhimurium in turkey meat. *International Journal of Food Microbiology* 153, 203-211.

Lou, F., **Neetoo, H.**, Li, J., Chen, H., Li, J., 2011. Inactivation of human rotavirus, vesicular stomatitis virus, and avian metapneumovirus by high-pressure processing: lack of correlation between barosensitivity of viruses and presence of viral envelope. *Applied and Environmental Microbiology* 77, 8538-8547.

Ye, M., **Neetoo, H.**, Chen, H., 2011. Prior frozen storage enhances the effect of antimicrobial edible coatings against *Listeria monocytogenes* on cold-smoked salmon during subsequent refrigerated storage. *Journal of Applied Microbiology* 111, 865-876.

Jiang, Z., **Neetoo, H.**, Chen, H., 2011. Efficacy of freezing, frozen storage and edible antimicrobial coatings used in combination for control of *Listeria monocytogenes* on roasted turkey stored at chilled temperatures. *Food Microbiology* 28, 1394-1401.

Neetoo, H., Nekoozadeh, S., Jiang, Z., Chen, H., 2011. Application of High Hydrostatic Pressure to decontaminate green onions from *Escherichia coli* O157:H7 and *Salmonella* spp. *Food Microbiology* 28, 1275-1283.

- Lou, F., **Neetoo, H.**, Chen, H., Li, J. 2011. Inactivation of human Norovirus surrogate by High Pressure Processing: effectiveness, mechanism and potential application in fresh produce industry. *Applied and Environmental Microbiology* 77, 1862-1871.
- Ye, M., Huang, Y., **Neetoo, H.**, Shearer, A.E.H., Chen, H., 2011. The influence of growth conditions on pressure resistance and recovery of *Vibrio parahaemolyticus* in oysters. *Journal of Food Protection* 74, 751-758
- Neetoo, H.**, Chen, H., 2011. Individual and combined application of dry heat with high hydrostatic pressure to inactivate *Salmonella* and *E. coli* O157:H7 on alfalfa seeds. *Food Microbiology* 28, 119-127.
- Juck, G., **Neetoo, H.**, Chen, H., 2010. Application of an active alginate coating to control the growth of *Listeria monocytogenes* on poached and deli turkey products. *International Journal of Food Microbiology* 142, 302-308.
- Jiang, Z., **Neetoo, H.**, Chen, H., 2010. Control of *Listeria monocytogenes* on ready-to-eat foods using chitosan-based antimicrobial coatings and films. *Journal of Food Science* 76, M22-M26.
- Neetoo, H.**, Chen, H., 2010. Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on artificially contaminated alfalfa seeds using high hydrostatic pressure. *Food Microbiology* 27, 332-338.
- Neetoo, H.**, Chen, H., 2010. Pre-soaking of seeds enhances pressure inactivation of *E. coli* O157:H7 and *Salmonella* spp. on crimson clover, red clover, radish and broccoli seeds. *International Journal of Food Microbiology*. 137, 274-280.
- Shearer, A.E.H., **Neetoo, H.**, Chen, H., 2010. Effect of growth and recovery temperatures on pressure resistance of *Listeria monocytogenes*. *International Journal of Food Microbiology* 136, 359-363.
- Neetoo, H.**, Ye, M., Chen, H., 2010. Bioactive alginate coatings to control *Listeria monocytogenes* on cold-smoked salmon slices and fillets. *International Journal of Food Microbiology* 136, 326-331.
- Chen, H., **Neetoo, H.**, Ye, M., Joerger, R., 2009. Differences in pressure tolerance of *Listeria monocytogenes* strains are not correlated with other stress tolerances and are not based on differences in CtsR. *Food Microbiology* 26, 404-408.
- Neetoo, H.**, Ye, M., Chen, H. 2009. Factors affecting the efficacy of pressure inactivation of *Escherichia coli* O157:H7 on alfalfa seeds and seed viability. *International Journal of Food Microbiology* 131, 218-223.
- Neetoo, H.**, Pizzolato, T., Chen, H., 2009. Application of high hydrostatic pressure and mild heat to target a complete elimination of *Escherichia coli* O157:H7 on alfalfa seeds with minimal adverse effects on seed viability. *Applied and Environmental Microbiology* 75, 1901-1907.
- Neetoo, H.**, Ye, M., Chen, H., 2008. Potential application of high hydrostatic pressure to eliminate *Escherichia coli* O157:H7 on alfalfa sprouted seeds. *International Journal of Food Microbiology* 128, 348-353.
- Ye, M., **Neetoo, H.**, Chen, H., 2008. Effectiveness of chitosan-coated plastic films incorporating antimicrobials in inhibition of *Listeria monocytogenes* on cold-smoked salmon. *International Journal of Food Microbiology* 127, 235-240.

Neetoo, H., Ye, M., Chen, H., 2008. Potential antimicrobials to control *Listeria monocytogenes* in vacuum-packaged cold-smoked salmon fillets and pâté. *International Journal for Food Microbiology* 123, 220-227.

M, Ye., **Neetoo, H.**, Chen, H., 2008. Control of *Listeria monocytogenes* on ham steaks by antimicrobials incorporated into chitosan-coated plastic films. *Food Microbiology* 25, 260-268.

Neetoo, H., Ye, M., Chen, H., Joerger R., Hicks D.T., Hoover D.G., 2008. Use of nisin-coated plastic films to control *Listeria monocytogenes* and spoilage microflora on vacuum-packaged cold-smoked salmon. *International Journal of Food Microbiology* 122, 8-15.

Neetoo, H., Ye, M., Chen, H., 2007. Use of antimicrobial-coated plastic films to control *Listeria monocytogenes* on cold-smoked salmon. International Smoked Seafood Conference Proceedings. University of Alaska Fairbanks, Fairbanks, Alaska, pp. 81-89.

Neetoo, H., Ye M. and Chen H., 2007. The effectiveness and stability of plastic films coated with nisin for Inhibition of *Listeria monocytogenes*. *Journal of Food Protection*. 70, 1267-1271.

Book Chapters (9)

Nazurally, N., Facknath, S., **Neetoo, H.**, Lalljee, B., Ambati, R., Gokare A.R., 2022. In: Seaweeds in Mauritius: Bioresources, Cultivation, Trade, and Multifarious Applications. Springer Nature. doi.org/10.1007/978-3-030-91955-9_8

Duchenne, R., Ranghoo-Sanmukhiya, V., **Neetoo, H.**, 2021. Impact of climate change and climate variability on food safety and foodborne diseases. In: Food Security and Safety: African Perspectives, (O.O. Babalola, ed.), Springer Nature Switzerland, Switzerland. https://doi.org/10.1007/978-3-030-50672-8_24

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