Resource Summary Report

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ComBase: A Combined Database For Predictive Microbiology

RRID:SCR_008181

Type: Tool

Proper Citation

ComBase: A Combined Database For Predictive Microbiology (RRID:SCR_008181)

Resource Information

URL: http://www.combase.cc/index.php/en/

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Description: A database of information about how microorganisms respond to different environments. The information in ComBase is referred to as quantitative microbiological data since it describes how levels of microorganisms, both spoilage organisms and pathogens, change over the course of time. The primary goal of the ComBase consortium is to improve efficiency in locating specific microbiological information, provide a more rapid means to compare data from different laboratories, and to reduce unnecessary redundancy in conducting microbiological studies. Cornbase was launched in 2003 The ComBase Initiative is a collaboration between the Food Standards Agency and the Institute of Food Research from the United Kingdom; the USDA Agricultural Research Service and its Eastern Regional Research Center from the United States; and the Food Safety Center in Australia. Its purpose is to make data and predictive tools on microbial responses to food environments freely available via web-based software. The ComBase Database (accessible via the ComBase Browser) consists of thousands of microbial growth and survival curves that have been collated in research establishments and from publications. They form the basis for numerous microbial models presented in ComBase Predictor, a useful tool for industry, academia and regulatory agencies. They can be used in developing new food technologies while maintaining food safety; in teaching and research; in assessing the microbial risk in foods or setting up new guidelines.

Synonyms: ComBase

Resource Type: database, data or information resource

Keywords: environment, food, food microbiology, condition, growth, microbial, microbiological, microbiology, microorganism, pathogen, public health database, quantitative, safety, spoilage, survival, temperature, water, predictive microbiology

Funding:

Resource Name: ComBase: A Combined Database For Predictive Microbiology

Resource ID: SCR_008181

Alternate IDs: nif-0000-21095

Old URLs: http://wyndmoor.arserrc.gov/combase/Search.aspx

Record Creation Time: 20220129T080246+0000

Record Last Update: 20250430T055558+0000

Ratings and Alerts

No rating or validation information has been found for ComBase: A Combined Database For Predictive Microbiology.

No alerts have been found for ComBase: A Combined Database For Predictive Microbiology.

Data and Source Information

Source: SciCrunch Registry

Usage and Citation Metrics

We found 10 mentions in open access literature.

Listed below are recent publications. The full list is available at NIF.

Athanasopoulou E, et al. (2024) Synthesis and characterization of polysaccharide- and protein-based edible films and application as packaging materials for fresh fish fillets. Scientific reports, 14(1), 517.

Katsouli M, et al. (2024) Shelf-Life Enhancement Applying Pulsed Electric Field and High-Pressure Treatments Prior to Osmotic Dehydration of Fresh-Cut Potatoes. Foods (Basel, Switzerland), 13(1).

Giannakourou MC, et al. (2021) Combined Effect of Impregnation with an Origanum vulgare

Infusion and Osmotic Treatment on the Shelf Life and Quality of Chilled Chicken Fillets. Molecules (Basel, Switzerland), 26(9).

Huang C, et al. (2021) Debaryomyces hansenii Strains Isolated From Danish Cheese Brines Act as Biocontrol Agents to Inhibit Germination and Growth of Contaminating Molds. Frontiers in microbiology, 12, 662785.

Kapetanakou AE, et al. (2020) Developing a Commercial Antimicrobial Active Packaging System of Ground Beef Based on "Tsipouro" Alcoholic Distillate. Foods (Basel, Switzerland), 9(9).

Jagadeesan B, et al. (2019) The use of next generation sequencing for improving food safety: Translation into practice. Food microbiology, 79, 96.

Giannakourou MC, et al. (2019) Shelf Life Extension and Improvement of the Nutritional Value of Fish Fillets through Osmotic Treatment Based on the Sustainable Use of Rosa damascena Distillation By-Products. Foods (Basel, Switzerland), 8(9).

Novelli E, et al. (2017) Analysis of Process Factors of Dry Fermented Salami to Control Listeria Monocytogenes. Italian journal of food safety, 6(1), 6184.

Zhao Y, et al. (2014) In situ examination of Lactobacillus brevis after exposure to an oxidizing disinfectant. Frontiers in microbiology, 5, 623.

Viana T, et al. (2014) Efficient fermentation of an improved synthetic grape must by enological and laboratory strains of Saccharomyces cerevisiae. AMB Express, 4, 16.