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Abbreviations

AHC	Agglomerative hierarchical clustering
ANOVA	Analysis of variance
CIP	Cleaning-in-place
CCP	Critical control point
cfu	Colony forming unit
CytK	Cytotoxin K
D-value	Decimal reduction time
DNA	Deoxyribonucleic acid
EPS	Extracellular polymeric substances
HACCP	Hazard analysis and critical control point
Hbl	Haemolysin BL
HIMUL	Himalayan Milk Producers' Union Limited
ISO	International Organization for Standardization
Nhe	Nonhaemolytic enterotoxin
OD	Optical density
P-value	Calculated probability
PC	Principal component
PCA	Principal component analysis
PCR	Polymerase chain reaction
RAPD	Random amplified polymorphic DNA
RNA	Ribonucleic acid
RSM	Response surface methodology
SE	Standard error
s.l.	*sensu lato*
s.s.	*sensu stricto*
UHT	Ultra high temperature