Antimicrobial Activity of Nisin, Reuterin, and the Lactoperoxidase System on *Listeria monocytogenes* and *Staphylococcus aureus* in Cuajada, a Semisolid Dairy Product Manufactured in Spain. By Arquès et al., page 70. *Listeria monocytogenes* counts were 8.0 log cfu/mL lower, and *Staphylococcus aureus* counts were 3.4 log cfu/mL lower, after 3 d at 10°C in cuajada made with nisin, reuterin, and the lactoperoxidase system compared with control cuajada. The combination of these 3 biopreservatives at low concentration, within the hurdle concept of food preservation, might be an useful tool to control the growth of pathogenic microorganisms such as *L. monocytogenes* and *Staph. aureus*. 