

Leon Gorris

List of Publications by Year in descending order

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51
papers

5,244
citations

147566
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docs citations

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times ranked

5086
citing authors

#	ARTICLE	IF	CITATIONS
1	Antibiotic Resistance of Salmonella Typhimurium Monophasic Variant 1,4,[5],12:i:-in China: A Systematic Review and Meta-Analysis. <i>Antibiotics</i> , 2022, 11, 532.	1.5	18
2	A review of <i>Listeria monocytogenes</i> : An update on outbreaks, virulence, dose-response, ecology, and risk assessments. <i>Food Control</i> , 2017, 75, 1-13.	2.8	597
3	Status and future of Quantitative Microbiological Risk Assessment in China. <i>Trends in Food Science and Technology</i> , 2015, 42, 70-80.	7.8	36
4	Operationalising a performance objective with a microbiological criterion using a risk-based approach. <i>Food Control</i> , 2015, 58, 33-42.	2.8	10
5	The application of the Appropriate Level of Protection (ALOP) and Food Safety Objective (FSO) concepts in food safety management, using <i>Listeria monocytogenes</i> in deli meats as a case study. <i>Food Control</i> , 2013, 29, 382-393.	2.8	26
6	Risk assessment strategies as a tool in the application of the Appropriate Level of Protection (ALOP) and Food Safety Objective (FSO) by risk managers. <i>International Journal of Food Microbiology</i> , 2013, 167, 8-28.	2.1	24
7	Impact of microbial distributions on food safety II. Quantifying impacts on public health and sampling. <i>Food Control</i> , 2012, 26, 546-554.	2.8	20
8	Modelling homogeneous and heterogeneous microbial contaminations in a powdered food product. <i>International Journal of Food Microbiology</i> , 2012, 157, 35-44.	2.1	26
9	Random or systematic sampling to detect a localised microbial contamination within a batch of food. <i>Food Control</i> , 2011, 22, 1448-1455.	2.8	38
10	Risk-based Estimate of Effect of Foodborne Diseases on Public Health, Greece. <i>Emerging Infectious Diseases</i> , 2011, 17, 1581-1598.	2.0	72
11	Actual distribution of <i>Cronobacter</i> spp. in industrial batches of powdered infant formula and consequences for performance of sampling strategies. <i>International Journal of Food Microbiology</i> , 2011, 151, 62-69.	2.1	51
12	Food Safety Objective Approach for Controlling <i>Clostridium botulinum</i> Growth and Toxin Production in Commercially Sterile Foods. <i>Journal of Food Protection</i> , 2011, 74, 1956-1989.	0.8	36
13	Factors influencing the accuracy of the plating method used to enumerate low numbers of viable micro-organisms in food. <i>International Journal of Food Microbiology</i> , 2010, 143, 32-40.	2.1	30
14	Comparison of Two Optical-Density-Based Methods and a Plate Count Method for Estimation of Growth Parameters of <i>Bacillus cereus</i> . <i>Applied and Environmental Microbiology</i> , 2010, 76, 1399-1405.	1.4	85
15	Comparing Nonsynergistic Gamma Models with Interaction Models To Predict Growth of Emetic <i>Bacillus cereus</i> when Using Combinations of pH and Individual Undissociated Acids as Growth-Limiting Factors. <i>Applied and Environmental Microbiology</i> , 2010, 76, 5791-5801.	1.4	22
16	A study into the occurrence of <i>Cronobacter</i> spp. in The Netherlands between 2001 and 2005. <i>Food Control</i> , 2010, 21, 1127-1136.	2.8	51
17	Growth of <i>Cronobacter</i> spp. under Dynamic Temperature Conditions Occurring during Cooling of Reconstituted Powdered Infant Formula. <i>Journal of Food Protection</i> , 2009, 72, 2489-2498.	0.8	6
18	Perspective on the risk to infants in the Netherlands associated with <i>Cronobacter</i> spp. occurring in powdered infant formula. <i>International Journal of Food Microbiology</i> , 2009, 136, 232-237.	2.1	24

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19	Applying the Food Safety Objective and Related Standards to Thermal Inactivation of Salmonella in Poultry Meat. <i>Journal of Food Protection</i> , 2007, 70, 2036-2044.	0.8	33
20	A Probabilistic Modeling Approach in Thermal Inactivation: Estimation of Postprocess <i>Bacillus cereus</i> Spore Prevalence and Concentration. <i>Journal of Food Protection</i> , 2006, 69, 118-129.	0.8	63
21	Effects of Preculturing Conditions on Lag Time and Specific Growth Rate of <i>Enterobacter sakazakii</i> in Reconstituted Powdered Infant Formula. <i>Applied and Environmental Microbiology</i> , 2006, 72, 2721-2729.	1.4	61
22	Food safety objective: An integral part of food chain management. <i>Food Control</i> , 2005, 16, 801-809.	2.8	122
23	Application of Elements of Microbiological Risk Assessment in the Food Industry Via a Tiered Approach. <i>Journal of Food Protection</i> , 2004, 67, 2033-2040.	0.8	15
24	Occurrence of <i>Enterobacter sakazakii</i> in food production environments and households. <i>Lancet, The</i> , 2004, 363, 39-40.	6.3	290
25	Superoxide dismutase plays an important role in the survival of <i>Lactobacillus sake</i> upon exposure to elevated oxygen. <i>Archives of Microbiology</i> , 2001, 176, 79-88.	1.0	35
26	High Oxygen and High Carbon Dioxide Modified Atmospheres for Shelf-life Extension of Minimally Processed Carrots. <i>Journal of Food Science</i> , 2000, 65, 61-66.	1.5	194
27	Effect of combined application of high pressure treatment and modified atmospheres on the shelf life of fresh Atlantic salmon. <i>Innovative Food Science and Emerging Technologies</i> , 2000, 1, 87-98.	2.7	157
28	Biopreservation in modified atmosphere stored mungbean sprouts: the use of vegetable-associated bacteriocinogenic lactic acid bacteria to control the growth of <i>Listeria monocytogenes</i> . <i>Letters in Applied Microbiology</i> , 1999, 28, 226-232.	1.0	71
29	Effect of elevated oxygen and carbon dioxide on the surface growth of vegetable-associated micro-organisms. <i>Journal of Applied Microbiology</i> , 1999, 86, 429-438.	1.4	161
30	Antibiosis plays a role in the context of direct interaction during antagonism of <i>Paenibacillus polymyxa</i> towards <i>Fusarium oxysporum</i> . <i>Journal of Applied Microbiology</i> , 1999, 86, 13-21.	1.4	94
31	Mannitol-enhanced survival of <i>Lactococcus lactis</i> subjected to drying. <i>Applied Microbiology and Biotechnology</i> , 1999, 51, 100-104.	1.7	58
32	The influence of oxygen and carbon dioxide on the growth of prevalent <i>Enterobacteriaceae</i> and <i>Pseudomonas</i> species isolated from fresh and controlled-atmosphere-stored vegetables. <i>Food Microbiology</i> , 1998, 15, 459-469.	2.1	96
33	The influence of carbon dioxide on gas exchange of mungbean sprouts at aerobic and anaerobic conditions. <i>Journal of the Science of Food and Agriculture</i> , 1998, 76, 443-449.	1.7	7
34	Bactericidal activity of carvacrol towards the food-borne pathogen <i>Bacillus cereus</i> . <i>Journal of Applied Microbiology</i> , 1998, 85, 211-218.	1.4	175
35	Characterization of the Action of Selected Essential Oil Components on Gram-Negative Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3590-3595.	2.4	1,260
36	Surface disinfection of tomatoes using the natural plant compound trans-cinnamaldehyde. <i>Postharvest Biology and Technology</i> , 1996, 9, 343-350.	2.9	34

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37	Microbiology of minimally processed, modified-atmosphere packaged chicory endive. <i>Postharvest Biology and Technology</i> , 1996, 9, 209-221.	2.9	75
38	Comparative study on the action of <i>Saccharomyces carvone</i> , <i>in situ</i> , on the potato storage fungi <i>Fusarium solani</i> var. <i>coeruleum</i> and <i>F. sulphureum</i> . <i>Journal of Applied Bacteriology</i> , 1996, 80, 535-539.	1.1	27
39	Growth of psychrotrophic foodborne pathogens in a solid surface model system under the influence of carbon dioxide and oxygen. <i>Food Microbiology</i> , 1995, 12, 509-519.	2.1	100
40	Detection of <i>Erwinia carotovora</i> subsp. <i>atroseptica</i> and <i>Erwinia chrysanthemi</i> in potato tubers using polymerase chain reaction. <i>Plant Pathology</i> , 1995, 44, 1058-1069.	1.2	46
41	Secondary plant metabolites as control agents of postharvest <i>Penicillium</i> rot on tulip bulbs. <i>Postharvest Biology and Technology</i> , 1995, 6, 303-312.	2.9	49
42	The use of carvone in agriculture: sprout suppression of potatoes and antifungal activity against potato tuber and other plant diseases. <i>Industrial Crops and Products</i> , 1995, 4, 3-13.	2.5	135
43	Food preservation by hurdle technology. <i>Trends in Food Science and Technology</i> , 1995, 6, 41-46.	7.8	514
44	Survival of <i>Aeromonas hydrophila</i> and <i>Listeria monocytogenes</i> on fresh vegetables stored under moderate vacuum. <i>World Journal of Microbiology and Biotechnology</i> , 1994, 10, 670-672.	1.7	21
45	Early stages in biofilm development in methanogenic fluidized-bed reactors. <i>Applied Microbiology and Biotechnology</i> , 1990, 33, 352-358.	1.7	36
46	Quantification of cyclic 2,3-diphosphoglycerate from methanogenic bacteria by isotachopheresis. <i>Journal of Chromatography A</i> , 1990, 504, 421-428.	1.8	13
47	Biofilm development in laboratory methanogenic fluidized bed reactors. <i>Biotechnology and Bioengineering</i> , 1989, 33, 687-693.	1.7	40
48	Influence of waste water composition on biofilm development in laboratory methanogenic fluidized bed reactors. <i>Applied Microbiology and Biotechnology</i> , 1988, 29, 95-102.	1.7	26
49	Separation and quantification of cofactors from methanogenic bacteria by high-performance liquid chromatography: optimum and routine analyses. <i>Journal of Microbiological Methods</i> , 1988, 8, 175-190.	0.7	28
50	Quantification of methanogenic biomass by enzyme-linked immunosorbent assay and by analysis of specific methanogenic cofactors. <i>Bioresource Technology</i> , 1987, 14, 195-208.	0.3	7
51	Behavioural effects of (-)naloxone in mice from four inbred strains. <i>Psychopharmacology</i> , 1981, 74, 355-359.	1.5	29