Mohammad Koohmaraie

List of Publications by Year
in descending order

49 papers	5,321 citations	101543 36 h-index	197818 49 g-index
49 all docs	49 docs citations	49 times ranked	2778 citing authors

#	Article	IF	Citations
1	Biochemical factors regulating the toughening and tenderization processes of meat. Meat Science, 1996, 43, 193-201.	5.5	511
2	Is Z-disk degradation responsible for postmortem tenderization?. Journal of Animal Science, 1995, 73, 1351-1367.	0.5	502
3	Seasonal Prevalence of Shiga Toxinâ€"Producing Escherichia coli, Including O157:H7 and Non-O157 Serotypes, and Salmonella in Commercial Beef Processing Plants. Journal of Food Protection, 2003, 66, 1978-1986.	1.7	401
4	Muscle proteinases and meat aging. Meat Science, 1994, 36, 93-104.	5.5	393
5	Meat tenderness and muscle growth: is there any relationship?. Meat Science, 2002, 62, 345-352.	5.5	312
6	Escherichia coli O157 Prevalence and Enumeration of Aerobic Bacteria, Enterobacteriaceae, and Escherichia coli O157 at Various Steps in Commercial Beef Processing Plants. Journal of Food Protection, 2004, 67, 658-665.	1.7	213
7	Inâ€Store Valuation of Steak Tenderness. American Journal of Agricultural Economics, 2001, 83, 539-550.	4.3	205
8	Salmonella and Escherichia coli O157:H7 Contamination on Hides and Carcasses of Cull Cattle Presented for Slaughter in the United States: an Evaluation of Prevalence and Bacterial Loads by Immunomagnetic Separation and Direct Plating Methods. Applied and Environmental Microbiology, 2008, 74, 6289-6297.	3.1	139
9	Postmortem proteolysis and calpain/calpastatin activity in callipyge and normal lamb biceps femoris during extended postmortem storage.. Journal of Animal Science, 1999, 77, 1490.	0.5	130
10	Prevalence and Characterization of Non-O157 Shiga Toxin-Producing Escherichia coli on Carcasses in Commercial Beef Cattle Processing Plants. Applied and Environmental Microbiology, 2002, 68, 4847-4852.	3.1	127
11	Transportation and Lairage Environment Effects on Prevalence, Numbers, and Diversity of Escherichia coli O157:H7 on Hides and Carcasses of Beef Cattle at Processing. Journal of Food Protection, 2007, 70, 280-286.	1.7	126
12	Super shedding of Escherichia coli O157:H7 by cattle and the impact on beef carcass contamination. Meat Science, 2010, 86, 32-37.	5.5	124
13	Prevalence of Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella in Two Geographically Distant Commercial Beef Processing Plants in the United States. Journal of Food Protection, 2004, 67, 295-302.	1.7	123
14	Effect of Chemical Dehairing on the Prevalence of Escherichia coli O157:H7 and the Levels of Aerobic Bacteria and Enterobacteriaceae on Carcasses in a Commercial Beef Processing Plant. Journal of Food Protection, 2003, 66, 2005-2009.	1.7	121
15	Effect of pH, temperature, and inhibitors on autolysis and catalytic activity of bovine skeletal muscle Î¼-calpain. Journal of Animal Science, 1992, 70, 3071-3080.	0.5	117
16	Genotypic Analyses of Escherichia coli O157:H7 and O157 Nonmotile Isolates Recovered from Beef Cattle and Carcasses at Processing Plants in the Midwestern States of the United States. Applied and Environmental Microbiology, 2001, 67, 3810-3818.	3.1	114
17	Prevalence and Characterization of Salmonellae in Commercial Ground Beef in the United States. Applied and Environmental Microbiology, 2009, 75, 1892-1900.	3.1	111
18	Ovine skeletal muscle multicatalytic proteinase complex (proteasome): purification, characterization, and comparison of its effects on myofibrils with Î¼-calpains. Journal of Animal Science, 1992, 70, 3697-3708.	0.5	110

#	Article	IF	Citations
19	Development and Evaluation of an On-Line Hide Decontamination Procedure for Use in a Commercial Beef Processing Plantâ€. Journal of Food Protection, 2005, 68, 265-272.	1.7	96
20	Prevalence of Escherichia coli O157 and Levels of Aerobic Bacteria and Enterobacteriaceae Are Reduced When Hides Are Washed and Treated with Cetylpyridinium Chloride at a Commercial Beef Processing Plant. Journal of Food Protection, 2004, 67, 646-650.	1.7	94
21	Development of Methods for the Recovery of Escherichia coli O157:H7 and Salmonella from Beef Carcass Sponge Samples and Bovine Fecal and Hide Samples. Journal of Food Protection, 2002, 65, 1527-1534.	1.7	90
22	Treatments Using Hot Water Instead of Lactic Acid Reduce Levels of Aerobic Bacteria and Enterobacteriaceae and Reduce the Prevalence of Escherichia coli O157:H7 on Preevisceration Beef Carcasses. Journal of Food Protection, 2006, 69, 1808-1813.	1.7	90
23	Prevalence and Characterization of Salmonella in Bovine Lymph Nodes Potentially Destined for Use in Ground Beefâ€. Journal of Food Protection, 2008, 71, 1685-1688.	1.7	90
24	Source Tracking of Escherichia coli O157:H7 and Salmonella Contamination in the Lairage Environment at Commercial U.S. Beef Processing Plants and Identification of an Effective Intervention. Journal of Food Protection, 2008, 71, 1752-1760.	1.7	83
25	Efficacy of Ozonated and Electrolyzed Oxidative Waters To Decontaminate Hides of Cattle before Slaughter. Journal of Food Protection, 2005, 68, 1393-1398.	1.7	67
26	Effects of a Minimal Hide Wash Cabinet on the Levels and Prevalence of Escherichia coli O157:H7 and Salmonella on the Hides of Beef Cattle at Slaughter. Journal of Food Protection, 2007, 70, 1076-1079.	1.7	60
27	Diversity of Multidrug-Resistant Salmonella enterica Strains Associated with Cattle at Harvest in the United States. Applied and Environmental Microbiology, 2011, 77, 1783-1796.	3.1	60
28	Microbiological Characterization of Imported and Domestic Boneless Beef Trim Used for Ground Beef. Journal of Food Protection, 2007, 70, 440-449.	1.7	55
29	Effects of postmortem storage on the ultrastructure of the endomysium and myofibrils in normal and callipyge longissimus.. Journal of Animal Science, 1998, 76, 2811.	0.5	50
30	Effects of Low-Dose, Low-Penetration Electron Beam Irradiation of Chilled Beef Carcass Surface Cuts on Escherichia coli O157:H7 and Meat Qualityâ€. Journal of Food Protection, 2005, 68, 666-672.	1.7	45
31	Listeria Prevalence and Listeria monocytogenes Serovar Diversity at Cull Cow and Bull Processing Plants in the United States. Journal of Food Protection, 2007, 70, 2578-2582.	1.7	45
32	Tracking the Sources of Salmonella in Ground Beef Produced from Nonfed Cattle. Journal of Food Protection, 2012, 75, 1464-1468.	1.7	42
33	Comparison of Effects of Antimicrobial Interventions on Multidrug-Resistant Salmonella, Susceptible Salmonella, and Escherichia coli O157:H7. Journal of Food Protection, 2008, 71, 2177-2181.	1.7	41
34	Prevalence, Enumeration, Serotypes, and Antimicrobial Resistance Phenotypes of Salmonella enterica Isolates from Carcasses at Two Large United States Pork Processing Plants. Applied and Environmental Microbiology, 2012, 78, 2716-2726.	3.1	41
35	Methods for Recovering Escherichia coli O157:H7 from Cattle Fecal, Hide, and Carcass Samples: Sensitivity and Improvements. Journal of Food Protection, 2005, 68, 2264-2268.	1.7	39
36	Prevalence and Enumeration of Escherichia coli O157:H7 and Salmonella in U.S. Abattoirs that Process Fewer than 1,000 Head of Cattle per Day. Journal of Food Protection, 2009, 72, 1272-1278.	1.7	38

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37	Protocol for Evaluating the Efficacy of Cetylpyridinium Chloride as a Beef Hide Intervention. Journal of Food Protection, 2004, 67, 303-309.	1.7	35
38	Microbiological Characterization of Lamb Carcasses at Commercial Processing Plants in the United States. Journal of Food Protection, 2007, 70, 1811-1819.	1.7	33
39	Improvement of Immunomagnetic Separation for Escherichia coli O157:H7 Detection by the PickPen Magnetic Particle Separation Device. Journal of Food Protection, 2006, 69, 2870-2874.	1.7	31
40	Prevalence of Escherichia coli O157:H7 and Salmonella in Camels, Cattle, Goats, and Sheep Harvested for Meat in Riyadh. Journal of Food Protection, 2015, 78, 89-96.	1.7	30
41	Evaluation of a Direct-Fed Microbial Product Effect on the Prevalence and Load of Escherichia coli O157:H7 in Feedlot Cattle. Journal of Food Protection, 2010, 73, 366-371.	1.7	29
42	Characterization of O157:H7 and Other Escherichia coli Isolates Recovered from Cattle Hides, Feces, and Carcassesâ€. Journal of Food Protection, 2004, 67, 993-998.	1.7	27
43	Prevalence Rates of Escherichia coli O157:H7 and Salmonella at Different Sampling Sites on Cattle Hides at a Feedlot and Processing Plantâ€. Journal of Food Protection, 2009, 72, 1267-1271.	1.7	27
44	Comparison of the Molecular Genotypes of Escherichia coli O157:H7 from the Hides of Beef Cattle in Different Regions of North Americaâ€. Journal of Food Protection, 2007, 70, 1622-1626.	1.7	25
45	Effectiveness of 1,3-Dibromo-5,5 Dimethylhydantoin on Reduction of Escherichia coli O157:H7â€“ and Salmonella-Inoculated Fresh Meat. Journal of Food Protection, 2009, 72, 151-156.	1.7	23
46	Effects of In-Plant Interventions on Reduction of Enterohemorrhagic Escherichia coli and Background Indicator Microorganisms on Veal Calf Hides. Journal of Food Protection, 2014, 77, 745-751.	1.7	19
47	Immersion in Antimicrobial Solutions Reduces Salmonella enterica and Shiga Toxinâ€“Producing Escherichia coli on Beef Cheek Meat. Journal of Food Protection, 2014, 77, 538-548.	1.7	16
48	Efficacy of Hypobromous Acid as a Hide-On Carcass Antimicrobial Intervention. Journal of Food Protection, 2012, 75, 955-958.	1.7	15
49	Valuing Fed Cattle Using Objective Tenderness Measures. Journal of Agricultural & Applied Economics, 2009, 41, 163-175.	1.4	6