Mohammad Koohmaraie

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	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
2	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
3	Immersion in Antimicrobial Solutions Reduces Salmonella enterica and Shiga Toxin–Producing Escherichia coli on Beef Cheek Meat. Journal of Food Protection, 2014, 77, 538-548.	1.7	16
4	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
5	Efficacy of Hypobromous Acid as a Hide-On Carcass Antimicrobial Intervention. Journal of Food Protection, 2012, 75, 955-958.	1.7	15
6	Tracking the Sources of Salmonella in Ground Beef Produced from Nonfed Cattle. Journal of Food Protection, 2012, 75, 1464-1468.	1.7	42
7	Diversity of Multidrug-Resistant <i>Salmonella enterica</i> Strains Associated with Cattle at Harvest in the United States. Applied and Environmental Microbiology, 2011, 77, 1783-1796.	3.1	60
8	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
9	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
10	Effectiveness of 1,3-Dibromo-5,5 Dimethylhydantoin on Reduction of Escherichia coli O157:H7– and Salmonella-Inoculated Fresh Meat. Journal of Food Protection, 2009, 72, 151-156.	1.7	23
11	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
12	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
13	Prevalence and Characterization of Salmonellae in Commercial Ground Beef in the United States. Applied and Environmental Microbiology, 2009, 75, 1892-1900.	3.1	111
14	Valuing Fed Cattle Using Objective Tenderness Measures. Journal of Agricultural & Applied Economics, 2009, 41, 163-175.	1.4	6
15	<i>Salmonella</i> and <i>Escherichia coli</i> 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
16	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
17	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
18	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

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19	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
20	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
21	Microbiological Characterization of Imported and Domestic Boneless Beef Trim Used for Ground Beef. Journal of Food Protection, 2007, 70, 440-449.	1.7	55
22	Microbiological Characterization of Lamb Carcasses at Commercial Processing Plants in the United States. Journal of Food Protection, 2007, 70, 1811-1819.	1.7	33
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	Protocol for Evaluating the Efficacy of Cetylpyridinium Chloride as a Beef Hide Intervention. Journal of Food Protection, 2004, 67, 303-309.	1.7	35
33	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
34	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
35	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
36	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

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37	Seasonal Prevalence of Shiga Toxin–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
38	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
39	Meat tenderness and muscle growth: is there any relationship?. Meat Science, 2002, 62, 345-352.	5.5	312
40	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
41	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
42	Inâ€Store Valuation of Steak Tenderness. American Journal of Agricultural Economics, 2001, 83, 539-550.	4.3	205
43	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
44	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
45	Biochemical factors regulating the toughening and tenderization processes of meat. Meat Science, 1996, 43, 193-201.	5.5	511
46	Is Z-disk degradation responsible for postmortem tenderization?. Journal of Animal Science, 1995, 73, 1351-1367.	0.5	502
47	Muscle proteinases and meat aging. Meat Science, 1994, 36, 93-104.	5.5	393
48	Effect of pH, temperature, and inhibitors on autolysis and catalytic activity of bovine skeletal muscle μ-calpain. Journal of Animal Science, 1992, 70, 3071-3080.	0.5	117
49	Ovine skeletal muscle multicatalytic proteinase complex (proteasome): purification, characterization, and comparison of its effects on myofibrils with 1¼-calpains. Journal of Animal Science, 1992, 70, 3697-3708	0.5	110