

Mohammad Koohmaraie

List of Publications by Year in descending order

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49
papers

5,321
citations

116194

36
h-index

223390

49
g-index

49
all docs

49
docs citations

49
times ranked

2956
citing authors

#	ARTICLE	IF	CITATIONS
1	Prevalence of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> in Camels, Cattle, Goats, and Sheep Harvested for Meat in Riyadh. <i>Journal of Food Protection</i> , 2015, 78, 89-96.	0.8	30
2	Effects of In-Plant Interventions on Reduction of Enterohemorrhagic <i>Escherichia coli</i> and Background Indicator Microorganisms on Veal Calf Hides. <i>Journal of Food Protection</i> , 2014, 77, 745-751.	0.8	19
3	Immersion in Antimicrobial Solutions Reduces <i>Salmonella enterica</i> and Shiga Toxin-Producing <i>Escherichia coli</i> on Beef Cheek Meat. <i>Journal of Food Protection</i> , 2014, 77, 538-548.	0.8	16
4	Prevalence, Enumeration, Serotypes, and Antimicrobial Resistance Phenotypes of <i>Salmonella enterica</i> Isolates from Carcasses at Two Large United States Pork Processing Plants. <i>Applied and Environmental Microbiology</i> , 2012, 78, 2716-2726.	1.4	41
5	Efficacy of Hypobromous Acid as a Hide-On Carcass Antimicrobial Intervention. <i>Journal of Food Protection</i> , 2012, 75, 955-958.	0.8	15
6	Tracking the Sources of <i>Salmonella</i> in Ground Beef Produced from Nonfed Cattle. <i>Journal of Food Protection</i> , 2012, 75, 1464-1468.	0.8	42
7	Diversity of Multidrug-Resistant <i>Salmonella enterica</i> Strains Associated with Cattle at Harvest in the United States. <i>Applied and Environmental Microbiology</i> , 2011, 77, 1783-1796.	1.4	60
8	Evaluation of a Direct-Fed Microbial Product Effect on the Prevalence and Load of <i>Escherichia coli</i> O157:H7 in Feedlot Cattle. <i>Journal of Food Protection</i> , 2010, 73, 366-371.	0.8	29
9	Super shedding of <i>Escherichia coli</i> O157:H7 by cattle and the impact on beef carcass contamination. <i>Meat Science</i> , 2010, 86, 32-37.	2.7	124
10	Effectiveness of 1,3-Dibromo-5,5 Dimethylhydantoin on Reduction of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> -Inoculated Fresh Meat. <i>Journal of Food Protection</i> , 2009, 72, 151-156.	0.8	23
11	Prevalence and Enumeration of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> in U.S. Abattoirs that Process Fewer than 1,000 Head of Cattle per Day. <i>Journal of Food Protection</i> , 2009, 72, 1272-1278.	0.8	38
12	Prevalence Rates of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> at Different Sampling Sites on Cattle Hides at a Feedlot and Processing Plant. <i>Journal of Food Protection</i> , 2009, 72, 1267-1271.	0.8	27
13	Prevalence and Characterization of <i>Salmonellae</i> in Commercial Ground Beef in the United States. <i>Applied and Environmental Microbiology</i> , 2009, 75, 1892-1900.	1.4	111
14	Valuing Fed Cattle Using Objective Tenderness Measures. <i>Journal of Agricultural & Applied Economics</i> , 2009, 41, 163-175.	0.8	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. <i>Applied and Environmental Microbiology</i> , 2008, 74, 6289-6297.	1.4	139
16	Source Tracking of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Contamination in the Lairage Environment at Commercial U.S. Beef Processing Plants and Identification of an Effective Intervention. <i>Journal of Food Protection</i> , 2008, 71, 1752-1760.	0.8	83
17	Prevalence and Characterization of <i>Salmonella</i> in Bovine Lymph Nodes Potentially Destined for Use in Ground Beef. <i>Journal of Food Protection</i> , 2008, 71, 1685-1688.	0.8	90
18	Comparison of Effects of Antimicrobial Interventions on Multidrug-Resistant <i>Salmonella</i> , Susceptible <i>Salmonella</i> , and <i>Escherichia coli</i> O157:H7. <i>Journal of Food Protection</i> , 2008, 71, 2177-2181.	0.8	41

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19	Transportation and Lairage Environment Effects on Prevalence, Numbers, and Diversity of <i>Escherichia coli</i> O157:H7 on Hides and Carcasses of Beef Cattle at Processing. <i>Journal of Food Protection</i> , 2007, 70, 280-286.	0.8	126
20	<i>Listeria</i> Prevalence and <i>Listeria monocytogenes</i> Serovar Diversity at Cull Cow and Bull Processing Plants in the United States. <i>Journal of Food Protection</i> , 2007, 70, 2578-2582.	0.8	45
21	Microbiological Characterization of Imported and Domestic Boneless Beef Trim Used for Ground Beef. <i>Journal of Food Protection</i> , 2007, 70, 440-449.	0.8	55
22	Microbiological Characterization of Lamb Carcasses at Commercial Processing Plants in the United States. <i>Journal of Food Protection</i> , 2007, 70, 1811-1819.	0.8	33
23	Effects of a Minimal Hide Wash Cabinet on the Levels and Prevalence of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> on the Hides of Beef Cattle at Slaughter. <i>Journal of Food Protection</i> , 2007, 70, 1076-1079.	0.8	60
24	Comparison of the Molecular Genotypes of <i>Escherichia coli</i> O157:H7 from the Hides of Beef Cattle in Different Regions of North America. <i>Journal of Food Protection</i> , 2007, 70, 1622-1626.	0.8	25
25	Treatments Using Hot Water Instead of Lactic Acid Reduce Levels of Aerobic Bacteria and Enterobacteriaceae and Reduce the Prevalence of <i>Escherichia coli</i> O157:H7 on Preevisceration Beef Carcasses. <i>Journal of Food Protection</i> , 2006, 69, 1808-1813.	0.8	90
26	Improvement of Immunomagnetic Separation for <i>Escherichia coli</i> O157:H7 Detection by the PickPen Magnetic Particle Separation Device. <i>Journal of Food Protection</i> , 2006, 69, 2870-2874.	0.8	31
27	Efficacy of Ozonated and Electrolyzed Oxidative Waters To Decontaminate Hides of Cattle before Slaughter. <i>Journal of Food Protection</i> , 2005, 68, 1393-1398.	0.8	67
28	Methods for Recovering <i>Escherichia coli</i> O157:H7 from Cattle Fecal, Hide, and Carcass Samples: Sensitivity and Improvements. <i>Journal of Food Protection</i> , 2005, 68, 2264-2268.	0.8	39
29	Effects of Low-Dose, Low-Penetration Electron Beam Irradiation of Chilled Beef Carcass Surface Cuts on <i>Escherichia coli</i> O157:H7 and Meat Quality. <i>Journal of Food Protection</i> , 2005, 68, 666-672.	0.8	45
30	Development and Evaluation of an On-Line Hide Decontamination Procedure for Use in a Commercial Beef Processing Plant. <i>Journal of Food Protection</i> , 2005, 68, 265-272.	0.8	96
31	Prevalence of <i>Escherichia coli</i> 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. <i>Journal of Food Protection</i> , 2004, 67, 646-650.	0.8	94
32	Protocol for Evaluating the Efficacy of Cetylpyridinium Chloride as a Beef Hide Intervention. <i>Journal of Food Protection</i> , 2004, 67, 303-309.	0.8	35
33	Prevalence of <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , and <i>Salmonella</i> in Two Geographically Distant Commercial Beef Processing Plants in the United States. <i>Journal of Food Protection</i> , 2004, 67, 295-302.	0.8	123
34	<i>Escherichia coli</i> O157 Prevalence and Enumeration of Aerobic Bacteria, Enterobacteriaceae, and <i>Escherichia coli</i> O157 at Various Steps in Commercial Beef Processing Plants. <i>Journal of Food Protection</i> , 2004, 67, 658-665.	0.8	213
35	Characterization of O157:H7 and Other <i>Escherichia coli</i> Isolates Recovered from Cattle Hides, Feces, and Carcasses. <i>Journal of Food Protection</i> , 2004, 67, 993-998.	0.8	27
36	Effect of Chemical Dehairing on the Prevalence of <i>Escherichia coli</i> O157:H7 and the Levels of Aerobic Bacteria and Enterobacteriaceae on Carcasses in a Commercial Beef Processing Plant. <i>Journal of Food Protection</i> , 2003, 66, 2005-2009.	0.8	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. <i>Journal of Food Protection</i> , 2003, 66, 1978-1986.	0.8	401
38	Prevalence and Characterization of Non-O157 Shiga Toxin-Producing Escherichia coli on Carcasses in Commercial Beef Cattle Processing Plants. <i>Applied and Environmental Microbiology</i> , 2002, 68, 4847-4852.	1.4	127
39	Meat tenderness and muscle growth: is there any relationship?. <i>Meat Science</i> , 2002, 62, 345-352.	2.7	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. <i>Journal of Food Protection</i> , 2002, 65, 1527-1534.	0.8	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. <i>Applied and Environmental Microbiology</i> , 2001, 67, 3810-3818.	1.4	114
42	In-Store Valuation of Steak Tenderness. <i>American Journal of Agricultural Economics</i> , 2001, 83, 539-550.	2.4	205
43	Postmortem proteolysis and calpain/calpastatin activity in callipyge and normal lamb biceps femoris during extended postmortem storage.. <i>Journal of Animal Science</i> , 1999, 77, 1490.	0.2	130
44	Effects of postmortem storage on the ultrastructure of the endomysium and myofibrils in normal and callipyge longissimus.. <i>Journal of Animal Science</i> , 1998, 76, 2811.	0.2	50
45	Biochemical factors regulating the toughening and tenderization processes of meat. <i>Meat Science</i> , 1996, 43, 193-201.	2.7	511
46	Is Z-disk degradation responsible for postmortem tenderization?. <i>Journal of Animal Science</i> , 1995, 73, 1351-1367.	0.2	502
47	Muscle proteinases and meat aging. <i>Meat Science</i> , 1994, 36, 93-104.	2.7	393
48	Effect of pH, temperature, and inhibitors on autolysis and catalytic activity of bovine skeletal muscle μ 4-calpain. <i>Journal of Animal Science</i> , 1992, 70, 3071-3080.	0.2	117
49	Ovine skeletal muscle multicatalytic proteinase complex (proteasome): purification, characterization, and comparison of its effects on myofibrils with μ 4-calpains. <i>Journal of Animal Science</i> , 1992, 70, 3697-3708.	0.2	110