

Dumitru Macarisin

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

1,893
citations

361413

20
h-index

395702

33
g-index

33
all docs

33
docs citations

33
times ranked

2027
citing authors

#	ARTICLE	IF	CITATIONS
1	Twenty years of postharvest biocontrol research: Is it time for a new paradigm?. <i>Postharvest Biology and Technology</i> , 2009, 52, 137-145.	6.0	601
2	Ectopic expression of a novel peach (<i>Prunus persica</i>) CBF transcription factor in apple (<i>Malus domestica</i>) results in short-day induced dormancy and increased cold hardiness. <i>Planta</i> , 2011, 233, 971-983.	3.2	172
3	Superoxide anion and hydrogen peroxide in the yeast antagonist-fruit interaction: A new role for reactive oxygen species in postharvest biocontrol?. <i>Postharvest Biology and Technology</i> , 2010, 58, 194-202.	6.0	129
4	Infectious Dose of <i>Listeria monocytogenes</i> in Outbreak Linked to Ice Cream, United States, 2015. <i>Emerging Infectious Diseases</i> , 2016, 22, 2113-2119.	4.3	97
5	Role of Curli and Cellulose Expression in Adherence of <i>Escherichia coli</i> O157:H7 to Spinach Leaves. <i>Foodborne Pathogens and Disease</i> , 2012, 9, 160-167.	1.8	81
6	Effect of Spinach Cultivar and Bacterial Adherence Factors on Survival of <i>Escherichia coli</i> O157:H7 on Spinach Leaves. <i>Journal of Food Protection</i> , 2013, 76, 1829-1837.	1.7	65
7	Expressed sequence tag analysis of the response of apple (<i>Malus domestica</i> "Royal Gala") to low temperature and water deficit. <i>Physiologia Plantarum</i> , 2008, 133, 298-317.	5.2	61
8	The occurrence of <i>Listeria monocytogenes</i> is associated with built environment microbiota in three tree fruit processing facilities. <i>Microbiome</i> , 2019, 7, 115.	11.1	61
9	<i>Spinacia oleracea</i> L. Leaf Stomata Harboring <i>Cryptosporidium parvum</i> Oocysts: a Potential Threat to Food Safety. <i>Applied and Environmental Microbiology</i> , 2010, 76, 555-559.	3.1	59
10	Effect of Washing, Waxing and Low-Temperature Storage on the Postharvest Microbiome of Apple. <i>Microorganisms</i> , 2020, 8, 944.	3.6	54
11	Prevalence and Level of <i>Listeria monocytogenes</i> in Ice Cream Linked to a Listeriosis Outbreak in the United States. <i>Journal of Food Protection</i> , 2016, 79, 1828-1832.	1.7	49
12	Proteomic analysis of ϵ -aminobutyric acid priming and abscisic acid induction of drought resistance in crabapple (<i>Malus pumila</i>): effect on general metabolism, the phenylpropanoid pathway and cell wall enzymes. <i>Plant, Cell and Environment</i> , 2009, 32, 1612-1631.	5.7	48
13	Role of curli and plant cultivation conditions on <i>Escherichia coli</i> O157:H7 internalization into spinach grown on hydroponics and in soil. <i>International Journal of Food Microbiology</i> , 2014, 173, 48-53.	4.7	44
14	Infectivity of <i>Cryptosporidium parvum</i> Oocysts after Storage of Experimentally Contaminated Apples. <i>Journal of Food Protection</i> , 2010, 73, 1824-1829.	1.7	34
15	Survival of outbreak, food, and environmental strains of <i>Listeria monocytogenes</i> on whole apples as affected by cultivar and wax coating. <i>Scientific Reports</i> , 2019, 9, 12170.	3.3	34
16	Internalization of <i>Listeria monocytogenes</i> in cantaloupes during dump tank washing and hydrocooling. <i>International Journal of Food Microbiology</i> , 2017, 257, 165-175.	4.7	31
17	Antibacterial Activity of Cinnamaldehyde and Sporan against <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> . <i>Journal of Food Processing and Preservation</i> , 2014, 38, 749-757.	2.0	29
18	Differences in biofilm formation of produce and poultry <i>Salmonella enterica</i> isolates and their persistence on spinach plants. <i>Food Microbiology</i> , 2013, 36, 388-394.	4.2	27

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19	Aeolian contamination of fruits by enteric pathogens: an unexplored paradigm. <i>Current Opinion in Food Science</i> , 2018, 19, 138-144.	8.0	25
20	Comparative evaluation of direct plating and most probable number for enumeration of low levels of <i>Listeria monocytogenes</i> in naturally contaminated ice cream products. <i>International Journal of Food Microbiology</i> , 2017, 241, 15-22.	4.7	24
21	Internalization of <i>Listeria monocytogenes</i> in Whole Avocado. <i>Journal of Food Protection</i> , 2016, 79, 1440-1446.	1.7	22
22	Prevalence and Distribution of <i>Listeria monocytogenes</i> in Three Commercial Tree Fruit Packinghouses. <i>Frontiers in Microbiology</i> , 2021, 12, 652708.	3.5	21
23	The Persistence of Bacterial Pathogens in Surface Water and Its Impact on Global Food Safety. <i>Pathogens</i> , 2021, 10, 1391.	2.8	21
24	Recovery and Growth Potential of <i>Listeria monocytogenes</i> in Temperature Abused Milkshakes Prepared from Naturally Contaminated Ice Cream Linked to a Listeriosis Outbreak. <i>Frontiers in Microbiology</i> , 2016, 7, 764.	3.5	19
25	Antimicrobial Efficacy of Pelargonic Acid Micelles against <i>Salmonella</i> varies by Surfactant, Serotype and Stress Response. <i>Scientific Reports</i> , 2020, 10, 10287.	3.3	17
26	Enumeration and characterization of <i>Listeria monocytogenes</i> in novelty ice cream samples manufactured on a specific production line linked to a listeriosis outbreak. <i>Food Control</i> , 2017, 82, 1-7.	5.5	13
27	Comparison of three enrichment schemes for the detection of low levels of desiccation-stressed <i>Listeria</i> spp. from select environmental surfaces. <i>Food Control</i> , 2018, 84, 493-498.	5.5	13
28	Physical Covering for Control of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> spp. in Static and Windrow Composting Processes. <i>Applied and Environmental Microbiology</i> , 2015, 81, 2063-2074.	3.1	12
29	Adhesive-tape recovery combined with molecular and microscopic testing for the detection of <i>Cryptosporidium</i> oocysts on experimentally contaminated fresh produce and a food preparation surface. <i>Parasitology Research</i> , 2013, 112, 1567-1574.	1.6	10
30	Genetic Diversity of <i>Listeria monocytogenes</i> Isolated From Three Commercial Tree Fruit Packinghouses and Evidence of Persistent and Transient Contamination. <i>Frontiers in Microbiology</i> , 2021, 12, 756688.	3.5	8
31	Immunolocalization of β - and γ -giardin within the ventral disk in trophozoites of <i>Giardia duodenalis</i> using multiplex laser scanning confocal microscopy. <i>Parasitology Research</i> , 2012, 111, 241-248.	1.6	7
32	Successive exposure to <i>Mentha piperita</i> L. essential oil affects the culturability and induces membrane repair in a persister epidemic <i>Salmonella</i> Typhimurium PT4. <i>Microbial Pathogenesis</i> , 2020, 149, 104264.	2.9	3
33	Survival of a serotype 4b strain and a serotype 1/2a strain of <i>Listeria monocytogenes</i> , isolated from a stone fruit outbreak investigation, on whole stone fruit at 4°C. <i>International Journal of Food Microbiology</i> , 2020, 334, 108801.	4.7	2