# Dumitru Macarisin

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/11514577/publications.pdf

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| 33 | 1,893 | 361413 | 395702 |
|---|---|---|---|
| papers | citations | 20 h-index | 33 g-index |

| 33 | 33 | 33 | 2027 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Prevalence and Distribution of Listeria monocytogenes in Three Commercial Tree Fruit Packinghouses. Frontiers in Microbiology, 2021, 12, 652708. | 3.5 | 21 |
| 2 | The Persistence of Bacterial Pathogens in Surface Water and Its Impact on Global Food Safety. Pathogens, 2021, 10, 1391. | 2.8 | 21 |
| 3 | Genetic Diversity of Listeria monocytogenes Isolated From Three Commercial Tree Fruit Packinghouses and Evidence of Persistent and Transient Contamination. Frontiers in Microbiology, 2021, 12, 756688. | 3.5 | 8 |
| 4 | Survival of a serotype 4b strain and a serotype 1/2a strain of Listeria monocytogenes, isolated from a stone fruit outbreak investigation, on whole stone fruit at 4ÂÂ°C. International Journal of Food Microbiology, 2020, 334, 108801. | 4.7 | 2 |
| 5 | Antimicrobial Efficacy of Pelargonic AcidÂMicelles against Salmonella varies by Surfactant, Serotype and Stress Response. Scientific Reports, 2020, 10, 10287. | 3.3 | 17 |
| 6 | Effect of Washing, Waxing and Low-Temperature Storage on the Postharvest Microbiome of Apple. Microorganisms, 2020, 8, 944. | 3.6 | 54 |
| 7 | Successive exposure to Mentha piperita L. essential oil affects the culturability and induces membrane repair in a persister epidemic Salmonella Typhimurium PT4. Microbial Pathogenesis, 2020, 149, 104264. | 2.9 | 3 |
| 8 | The occurrence of Listeria monocytogenes is associated with built environment microbiota in three tree fruit processing facilities. Microbiome, 2019, 7, 115. | 11.1 | 61 |
| 9 | Survival of outbreak, food, and environmental strains of Listeria monocytogenes on whole apples as affected by cultivar and wax coating. Scientific Reports, 2019, 9, 12170. | 3.3 | 34 |
| 10 | Comparison of three enrichment schemes for the detection of low levels of desiccation-stressed Listeria spp. from select environmental surfaces. Food Control, 2018, 84, 493-498. | 5.5 | 13 |
| 11 | Aeolian contamination of fruits by enteric pathogens: an unexplored paradigm. Current Opinion in Food Science, 2018, 19, 138-144. | 8.0 | 25 |
| 12 | Enumeration and characterization of Listeria monocytogenes in novelty ice cream samples manufactured on a specific production line linked to a listeriosis outbreak. Food Control, 2017, 82, 1-7. | 5.5 | 13 |
| 13 | Internalization of Listeria monocytogenes in cantaloupes during dump tank washing and hydrocooling. International Journal of Food Microbiology, 2017, 257, 165-175. | 4.7 | 31 |
| 14 | Comparative evaluation of direct plating and most probable number for enumeration of low levels of Listeria monocytogenes in naturally contaminated ice cream products. International Journal of Food Microbiology, 2017, 241, 15-22. | 4.7 | 24 |
| 15 | Prevalence and Level of Listeria monocytogenes in Ice Cream Linked to a Listeriosis Outbreak in the United States. Journal of Food Protection, 2016, 79, 1828-1832. | 1.7 | 49 |
| 16 | Recovery and Growth Potential of Listeria monocytogenes in Temperature Abused Milkshakes Prepared from Naturally Contaminated Ice Cream Linked to a Listeriosis Outbreak. Frontiers in Microbiology, 2016, 7, 764. | 3.5 | 19 |
| 17 | Infectious Dose ofListeria monocytogenesin Outbreak Linked to Ice Cream, United States, 2015. Emerging Infectious Diseases, 2016, 22, 2113-2119. | 4.3 | 97 |
| 18 | Internalization of Listeria monocytogenes in Whole Avocado. Journal of Food Protection, 2016, 79, 1440-1446. | 1.7 | 22 |

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|---|---|---|---|
| 19 | Physical Covering for Control of Escherichia coli O157:H7 and Salmonella spp. in Static and Windrow Composting Processes. Applied and Environmental Microbiology, 2015, 81, 2063-2074. | 3.1 | 12 |
| 20 | Antibacterial Activity of Cinnamaldehyde and Sporan against Escherichia coli O157:H7 and Salmonella. Journal of Food Processing and Preservation, 2014, 38, 749-757. | 2.0 | 29 |
| 21 | Role of curli and plant cultivation conditions on Escherichia coli O157:H7 internalization into spinach grown on hydroponics and in soil. International Journal of Food Microbiology, 2014, 173, 48-53. | 4.7 | 44 |
| 22 | Differences in biofilm formation of produce and poultry Salmonella enterica isolates and their persistence on spinach plants. Food Microbiology, 2013, 36, 388-394. | 4.2 | 27 |
| 23 | Adhesive-tape recovery combined with molecular and microscopic testing for the detection of Cryptosporidium oocysts on experimentally contaminated fresh produce and a food preparation surface. Parasitology Research, 2013, 112, 1567-1574. | 1.6 | 10 |
| 24 | Effect of Spinach Cultivar and Bacterial Adherence Factors on Survival of Escherichia coli O157:H7 on Spinach Leaves. Journal of Food Protection, 2013, 76, 1829-1837. | 1.7 | 65 |
| 25 | Role of Curli and Cellulose Expression in Adherence ofEscherichia coliO157:H7 to Spinach Leaves. Foodborne Pathogens and Disease, 2012, 9, 160-167. | 1.8 | 81 |
| 26 | Immunolocalization of Î²- and Î´-giardin within the ventral disk in trophozoites of Giardia duodenalis using multiplex laser scanning confocal microscopy. Parasitology Research, 2012, 111, 241-248. | 1.6 | 7 |
| 27 | Ectopic expression of a novel peach (Prunus persica) CBF transcription factor in apple (MalusÂÃ—Âdomestica) results in short-day induced dormancy and increased cold hardiness. Planta, 2011, 233, 971-983. | 3.2 | 172 |
| 28 | Superoxide anion and hydrogen peroxide in the yeast antagonistâ€“fruit interaction: A new role for reactive oxygen species in postharvest biocontrol?. Postharvest Biology and Technology, 2010, 58, 194-202. | 6.0 | 129 |
| 29 | Infectivity of Cryptosporidium parvum Oocysts after Storage of Experimentally Contaminated Apples. Journal of Food Protection, 2010, 73, 1824-1829. | 1.7 | 34 |
| 30 | Spinacia oleracea L. Leaf Stomata Harboring Cryptosporidium parvum Oocysts: a Potential Threat to Food Safety. Applied and Environmental Microbiology, 2010, 76, 555-559. | 3.1 | 59 |
| 31 | Twenty years of postharvest biocontrol research: Is it time for a new paradigm?. Postharvest Biology and Technology, 2009, 52, 137-145. | 6.0 | 601 |
| 32 | Proteomic analysis ofÎ²â€aminobutyric acid priming and abscisic acid â€“ induction of drought resistance in crabapple (Malus pumila): effect on general metabolism, the phenylpropanoid pathway and cell wall enzymes. Plant, Cell and Environment, 2009, 32, 1612-1631. | 5.7 | 48 |
| 33 | Expressed sequence tag analysis of the response of apple (Malus x domesticaâ€˜Royal Galaâ€™) to low temperature and water deficit. Physiologia Plantarum, 2008, 133, 298-317. | 5.2 | 61 |