## Karen Fong

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1223103/publications.pdf

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#	Article	IF	CITATIONS
1	Characterization of Four Novel Bacteriophages Isolated from British Columbia for Control of Non-typhoidal Salmonella in Vitro and on Sprouting Alfalfa Seeds. Frontiers in Microbiology, 2017, 8, 2193.	3.5	41
2	Heat resistance of Salmonella enterica is increased by pre-adaptation to peanut oil or sub-lethal heat exposure. Food Microbiology, 2016, 58, 139-147.	4.2	36
3	Diversity and Host Specificity Revealed by Biological Characterization and Whole Genome Sequencing of Bacteriophages Infecting Salmonella enterica. Viruses, 2019, 11, 854.	3.3	32
4	Strain-Specific Survival of Salmonella enterica in Peanut Oil, Peanut Shell, and Chia Seeds. Journal of Food Protection, 2016, 79, 361-369.	1.7	21
5	Inactivation of Salmonella enterica on post-harvest cantaloupe and lettuce by a lytic bacteriophage cocktail. Current Research in Food Science, 2020, 2, 25-32.	5.8	19
6	Ethanol adaptation in foodborne bacterial pathogens. Critical Reviews in Food Science and Nutrition, 2021, 61, 777-787.	10.3	17
7	Bacteriophage-based weapons for the war against foodborne pathogens. Current Opinion in Food Science, 2018, 20, 69-75.	8.0	16
8	Native bacterial communities and <i>Listeria monocytogenes</i> survival in soils collected from the Lower Mainland of British Columbia, Canada. Canadian Journal of Microbiology, 2018, 64, 695-705.	1.7	14
9	Bacteriophage-Insensitive Mutants of Antimicrobial-Resistant Salmonella Enterica are Altered in their Tetracycline Resistance and Virulence in Caco-2 Intestinal Cells. International Journal of Molecular Sciences, 2020, 21, 1883.	4.1	13
10	How Broad Is Enough: The Host Range of Bacteriophages and Its Impact on the Agri-Food Sector. Phage, 2021, 2, 83-91.	1.7	12
11	A Dynamic Method for Broad-Spectrum Bacteriophage Cocktail Formulation Against Poultry-Associated <i>i</i> >Salmonella enterica <i>i</i> >. Phage, 2020, 1, 109-117.	1.7	9
12	Meat juice contributes to the stability of ethanol adaptation in $\langle i \rangle$ Salmonella enterica $\langle i \rangle$ serovar Enteritidis. Food Quality and Safety, 2021, 5, .	1.8	2