

Karen Fong

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

232
citations

1040056

9
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1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

263
citing authors

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