Terrance M Arthur

List of Publications by Year
in descending order

97 papers	4,776 citations	76196 40 h-index	102304 66 g-index
97 all docs	97 docs citations	97 times ranked	2299 citing authors

#	Article	IF	Citations
1	Seasonal Prevalence of Shiga Toxinâ€“Producing Escherichia coli, Including O157:H7 and Non-O157 Serotypes, and Salmonella in Commercial Beef Processing Plants. Journal of Food Protection, 2003, 66, 1978-1986.	0.8	401
2	Escherichia coli O157 Prevalence and Enumeration of Aerobic Bacteria, Enterobacteriaceae, and Escherichia coli O157 at Various Steps in Commercial Beef Processing Plants. Journal of Food Protection, 2004, 67, 658-665.	0.8	213
3	Post-harvest interventions to reduce/eliminate pathogens in beef. Meat Science, 2005, 71, 79-91.	2.7	189
4	Salmonella and Escherichia coli 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. Applied and Environmental Microbiology, 2008, 74, 6289-6297.	1.4	139
5	Prevalence and Characterization of Non-O157 Shiga Toxin-Producing Escherichia coli on Carcasses in Commercial Beef Cattle Processing Plants. Applied and Environmental Microbiology, 2002, 68, 4847-4852.	1.4	127
6	Transportation and Lairage Environment Effects on Prevalence, Numbers, and Diversity of Escherichia coli O157:H7 on Hides and Carcasses of Beef Cattle at Processing. Journal of Food Protection, 2007, 70, 280-286.	0.8	126
7	Super shedding of Escherichia coli O157:H7 by cattle and the impact on beef carcass contamination. Meat Science, 2010, 86, 32-37.	2.7	124
8	Prevalence of Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella in Two Geographically Distant Commercial Beef Processing Plants in the United States. Journal of Food Protection, 2004, 67, 295-302.	0.8	123
9	Antimicrobial-Resistant Bacterial Populations and Antimicrobial Resistance Genes Obtained from Environments Impacted by Livestock and Municipal Waste. PLoS ONE, 2015, 10, e0132586.	1.1	118
10	Longitudinal Study of Escherichia coli O157:H7 in a Beef Cattle Feedlot and Role of High-Level Shedders in Hide Contamination. Applied and Environmental Microbiology, 2009, 75, 6515-6523.	1.4	116
11	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. Applied and Environmental Microbiology, 2001, 67, 3810-3818.	1.4	114
12	Localization of a Ï‚70 Binding Site on the N Terminus of the Escherichia coli RNA Polymerase Î²â€² Subunit. Journal of Biological Chemistry, 1998, 273, 31381-31387.	1.6	108
13	Impact of â€œRaised without Antibioticsâ€•Beef Cattle Production Practices on Occurrences of Antimicrobial Resistance. Applied and Environmental Microbiology, 2017, 83, .	1.4	99
14	Enumeration of Salmonella and Escherichia coli O157:H7 in ground beef, cattle carcass, hide and faecal samples using direct plating methodsâ€. Journal of Applied Microbiology, 2007, 103, 1657-1668.	1.4	95
15	Prevalence of Escherichia coli 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. Journal of Food Protection, 2004, 67, 646-650.	0.8	94
16	Development of Methods for the Recovery of Escherichia coli O157:H7 and Salmonella from Beef Carcass Sponge Samples and Bovine Fecal and Hide Samples. Journal of Food Protection, 2002, 65, 1527-1534.	0.8	90
17	Treatments Using Hot Water Instead of Lactic Acid Reduce Levels of Aerobic Bacteria and Enterobacteriaceae and Reduce the Prevalence of Escherichia coli O157:H7 on Preevisceration Beef Carcasses. Journal of Food Protection, 2006, 69, 1808-1813.	0.8	90
18	Prevalence and Characterization of Salmonella in Bovine Lymph Nodes Potentially Destined for Use in Ground Beefâ€. Journal of Food Protection, 2008, 71, 1685-1688.	0.8	90

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19	A Coiled-Coil from the RNA Polymerase Î²â€² Subunit Allosterically Induces Selective Nontemplate Strand Binding by Ïƒ70. Cell, 2001, 105, 935-944.	13.5	88
20	Cross-sectional Study Examining Salmonella enterica Carriage in Subiliac Lymph Nodes of Cull and Feedlot Cattle at Harvest. Foodborne Pathogens and Disease, 2013, 10, 368-374.	0.8	87
21	Source Tracking of Escherichia coli O157:H7 and Salmonella Contamination in the Lairage Environment at Commercial U.S. Beef Processing Plants and Identification of an Effective Intervention. Journal of Food Protection, 2008, 71, 1752-1760.	0.8	83
22	Occurrence of Antimicrobial-Resistant Escherichia coli and Salmonella enterica in the Beef Cattle Production and Processing Continuum. Applied and Environmental Microbiology, 2015, 81, 713-725.	1.4	75
23	Evaluation of Commonly Used Antimicrobial Interventions for Fresh Beef Inoculated with Shiga Toxin–Producing Escherichia coli Serotypes O26, O45, O103, O111, O121, O145, and O157:H7. Journal of Food Protection, 2012, 75, 1207-1212.	0.8	74
24	Mutational Analysis of Î²â€²260â€“309, a Ï‚70 Binding Site Located on Escherichia coliCore RNA Polymerase. Journal of Biological Chemistry, 2000, 275, 23113-23119.	1.6	64
25	Binding of the Initiation Factor Ïƒ70 to Core RNA Polymerase Is a Multistep Process. Molecular Cell, 2001, 8, 21-31.	4.5	61
26	Effects of a Minimal Hide Wash Cabinet on the Levels and Prevalence of Escherichia coli O157:H7 and Salmonella on the Hides of Beef Cattle at Slaughter. Journal of Food Protection, 2007, 70, 1076-1079.	0.8	60
27	Diversity of Multidrug-Resistant Salmonella enterica Strains Associated with Cattle at Harvest in the United States. Applied and Environmental Microbiology, 2011, 77, 1783-1796.	1.4	60
28	Microbiological Analysis of Bovine Lymph Nodes for the Detection of Salmonella entericaâ€. Journal of Food Protection, 2012, 75, 854-858.	0.8	58
29	Microbiological Characterization of Imported and Domestic Boneless Beef Trim Used for Ground Beef. Journal of Food Protection, 2007, 70, 440-449.	0.8	55
30	Salmonella in Peripheral Lymph Nodes of Healthy Cattle at Slaughter. Frontiers in Microbiology, 2017, 8, 2214.	1.5	55
31	Biofilm Formation and Sanitizer Resistance of Escherichia coli O157:H7 Strains Isolated from â€œHigh Event Periodâ€•Meat Contamination. Journal of Food Protection, 2014, 77, 1982-1987.	0.8	54
32	Chromogenic Agar Medium for Detection and Isolation of Escherichia coli Serogroups O26, O45, O103, O111, O121, and O145 from Fresh Beef and Cattle Feces. Journal of Food Protection, 2013, 76, 192-199.	0.8	51
33	Interventions to reduce/eliminate Escherichia coli O157:H7 in ground beef. Meat Science, 2007, 77, 90-96.	2.7	49
34	Similar Levels of Antimicrobial Resistance in U.S. Food Service Ground Beef Products with and without a â€œRaised without Antibioticsâ€•Claim. Journal of Food Protection, 2018, 81, 2007-2018.	0.8	48
35	Effects of Low-Dose, Low-Penetration Electron Beam Irradiation of Chilled Beef Carcass Surface Cuts on Escherichia coli O157:H7 and Meat Qualityâ€. Journal of Food Protection, 2005, 68, 666-672.	0.8	45
36	Listeria Prevalence and Listeria monocytogenes Serovar Diversity at Cull Cow and Bull Processing Plants in the United States. Journal of Food Protection, 2007, 70, 2578-2582.	0.8	45

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37	Characterization of Escherichia coli O157:H7 Strains Isolated from Supershedding Cattle. Applied and Environmental Microbiology, 2013, 79, 4294-4303.	1.4	45
38	Evaluation of Various Antimicrobial Interventions for the Reduction of Escherichia coli O157:H7 on Bovine Heads during Processing. Journal of Food Protection, 2008, 71, 621-624.	0.8	44
39	Effects of In-Feed Chlortetracycline Prophylaxis in Beef Cattle on Animal Health and Antimicrobial-Resistant Escherichia coli. Applied and Environmental Microbiology, 2016, 82, 7197-7204.	1.4	44
40	[11] Mapping protein-protein interaction domains using ordered fragment ladder far-Western analysis of hexahistidine-tagged fusion proteins. Methods in Enzymology, 2000, 328, 141-157.	0.4	42
41	Evaluation of Culture- and PCR-Based Detection Methods for Escherichia coli O157:H7 in Inoculated Ground Beef. Journal of Food Protection, 2005, 68, 1566-1574.	0.8	42
42	Comparison of Effects of Antimicrobial Interventions on Multidrug-Resistant Salmonella, Susceptible Salmonella, and Escherichia coli O157:H7. Journal of Food Protection, 2008, 71, 2177-2181.	0.8	41
43	Methods for Recovering Escherichia coli O157:H7 from Cattle Fecal, Hide, and Carcass Samples: Sensitivity and Improvements. Journal of Food Protection, 2005, 68, 2264-2268.	0.8	39
44	Prevalence and Enumeration of Escherichia coli O157:H7 and Salmonella in U.S. Abattoirs that Process Fewer than 1,000 Head of Cattle per Day. Journal of Food Protection, 2009, 72, 1272-1278.	0.8	38
45	Comparative Analysis of Super-Shedder Strains of Escherichia coli O157:H7 Reveals Distinctive Genomic Features and a Strongly Aggregative Adherent Phenotype on Bovine Rectoanal Junction Squamous Epithelial Cells. PLoS ONE, 2015, 10, e0116743.	1.1	36
46	Protocol for Evaluating the Efficacy of Cetylpyridinium Chloride as a Beef Hide Intervention. Journal of Food Protection, 2004, 67, 303-309.	0.8	35
47	Survival of Escherichia coli O157:H7 on Cattle Hides. Applied and Environmental Microbiology, 2011, 77, 3002-3008.	1.4	35
48	Antimicrobial-Resistant Fecal Bacteria from Ceftiofur-Treated and Nonantimicrobial-Treated Comingled Beef Cows at a Cowâ€“Calf Operation. Microbial Drug Resistance, 2016, 22, 598-608.	0.9	35
49	Microbiological Characterization of Lamb Carcasses at Commercial Processing Plants in the United States. Journal of Food Protection, 2007, 70, 1811-1819.	0.8	33
50	Evaluation of Bacteriophage Application to Cattle in Lairage at Beef Processing Plants to Reduce Escherichia coli O157:H7 Prevalence on Hides and Carcasses. Foodborne Pathogens and Disease, 2017, 14, 17-22.	0.8	33
51	Improvement of Immunomagnetic Separation for Escherichia coli O157:H7 Detection by the PickPen Magnetic Particle Separation Device. Journal of Food Protection, 2006, 69, 2870-2874.	0.8	31
52	Development of an epitope tag for the gentle purification of proteins by immunoaffinity chromatography: application to epitope-tagged green fluorescent protein. Analytical Biochemistry, 2003, 323, 171-179.	1.1	29
53	Enumeration of Salmonella from poultry carcass rinses via direct plating methods*. Letters in Applied Microbiology, 2008, 46, 186-191.	1.0	29
54	Evaluation of a Direct-Fed Microbial Product Effect on the Prevalence and Load of Escherichia coli O157:H7 in Feedlot Cattle. Journal of Food Protection, 2010, 73, 366-371.	0.8	29

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55	Biofilm Formation, Antimicrobial Resistance, and Sanitizer Tolerance of Salmonella enterica Strains Isolated from Beef Trim. Foodborne Pathogens and Disease, 2017, 14, 687-695.	0.8	28
56	Characterization of O157:H7 and Other Escherichia coli Isolates Recovered from Cattle Hides, Feces, and Carcassesâ€. Journal of Food Protection, 2004, 67, 993-998.	0.8	27
57	Evaluation of Escherichia coli O157:H7 Growth Media for Use in Test-and-Hold Procedures for Ground Beef Processingâ€. Journal of Food Protection, 2006, 69, 1007-1011.	0.8	27
58	Prevalence Rates of Escherichia coli O157:H7 and Salmonella at Different Sampling Sites on Cattle Hides at a Feedlot and Processing Plantâ€. Journal of Food Protection, 2009, 72, 1267-1271.	0.8	27
59	Disinfectant and Antibiotic Susceptibility Profiles of Escherichia coli O157:H7 Strains from Cattle Carcasses, Feces, and Hides and Ground Beef from the United Statesâ€. Journal of Food Protection, 2013, 76, 6-17.	0.8	27
60	Characterization of Escherichia coli O157:H7 Strains from Contaminated Raw Beef Trim during â€œHigh Event Periodsâ€• Applied and Environmental Microbiology, 2014, 80, 506-514.	1.4	26
61	Comparison of the Molecular Genotypes of Escherichia coli O157:H7 from the Hides of Beef Cattle in Different Regions of North Americaâ€. Journal of Food Protection, 2007, 70, 1622-1626.	0.8	25
62	Effectiveness of 1,3-Dibromo-5,5 Dimethylhydantoin on Reduction of Escherichia coli O157:H7â€“ and Salmonella-Inoculated Fresh Meat. Journal of Food Protection, 2009, 72, 151-156.	0.8	23
63	Detection of Escherichia coli O157:H7 and Salmonella enterica in Air and Droplets at Three U.S. Commercial Beef Processing Plants. Journal of Food Protection, 2012, 75, 2213-2218.	0.8	23
64	Escherichia coli O157:H7 Strains Isolated from High-Event Period Beef Contamination Have Strong Biofilm-Forming Ability and Low Sanitizer Susceptibility, Which Are Associated with High pO157 Plasmid Copy Number. Journal of Food Protection, 2016, 79, 1875-1883.	0.8	21
65	Food Service Pork Chops from Three U.S. Regions Harbor Similar Levels of Antimicrobial Resistance Regardless of Antibiotic Use Claims. Journal of Food Protection, 2019, 82, 1667-1676.	0.8	21
66	Soil versus Pond Ash Surfacing of Feedlot Pens: Occurrence of Escherichia coli O157:H7 in Cattle and Persistence in Manure. Journal of Food Protection, 2010, 73, 1269-1277.	0.8	19
67	Comparative genomics of two super-shedder isolates of Escherichia coli O157:H7. PLoS ONE, 2017, 12, e0182940.	1.1	19
68	Complete Genome Sequence of SS52, a Strain of Escherichia coli O157:H7 Recovered from Supershedder Cattle. Genome Announcements, 2015, 3, .	0.8	17
69	Isolation and Characterization of Clostridium difficile Associated with Beef Cattle and Commercially Produced Ground Beef. Journal of Food Protection, 2013, 76, 256-264.	0.8	16
70	Impacts of Individual Animal Response to Heat and Handling Stresses onEscherichia coliandE. coliO157:H7 Fecal Shedding by Feedlot Cattle. Foodborne Pathogens and Disease, 2009, 6, 855-864.	0.8	14
71	Efficacy of Antimicrobial Compounds on Surface Decontamination of Seven Shiga Toxin-Producing Escherichia coli and Salmonella Inoculated onto Fresh Beef. Journal of Food Protection, 2015, 78, 503-510.	0.8	14
72	The epitope for the polyol-responsive monoclonal antibody 8RB13 is in the flap-domain of the beta-subunit of bacterial RNA polymerase and can be used as an epitope tag for immunoaffinity chromatography. Protein Expression and Purification, 2011, 77, 26-33.	0.6	12

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73	Effects of In-Feed Chlortetracycline Prophylaxis in Beef Cattle on Antimicrobial Resistance Genes. Foodborne Pathogens and Disease, 2018, 15, 689-697.	0.8	12
74	Metagenomic Characterization of the Microbiome and Resistome of Retail Ground Beef Products. Frontiers in Microbiology, 2020, 11, 541972.	1.5	12
75	Antimicrobial Resistance in U.S. Retail Ground Beef with and without Label Claims Regarding Antibiotic Use. Journal of Food Protection, 2021, 84, 827-842.	0.8	12
76	Cropland Amendment with Beef Cattle Manure Minimally Affects Antimicrobial Resistance. Journal of Environmental Quality, 2019, 48, 1683-1693.	1.0	10
77	Surface pH of Fresh Beef as a Parameter To Validate Effectiveness of Lactic Acid Treatment against Escherichia coli O157:H7 and Salmonella. Journal of Food Protection, 2018, 81, 1126-1133.	0.8	9
78	Strain and host-cell dependent role of type-1 fimbriae in the adherence phenotype of super-shed Escherichia coli O157:H7. International Journal of Medical Microbiology, 2021, 311, 151511.	1.5	9
79	In-Feed Tylosin Phosphate Administration to Feedlot Cattle Minimally Affects Antimicrobial Resistance. Journal of Food Protection, 2020, 83, 350-364.	0.8	9
80	Diagnostic Accuracy of Rectoanal Mucosal Swab of Feedlot Cattle for Detection and Enumeration of Salmonella enterica. Journal of Food Protection, 2016, 79, 531-537.	0.8	8
81	Rapid Detection and Classification of Salmonella enterica Shedding in Feedlot Cattle Utilizing the Roka Bioscience Atlas Salmonella Detection Assay for the Analysis of Rectoanal Mucosal Swabs. Journal of Food Protection, 2017, 80, 1760-1767.	0.8	8
82	No Change in Risk for Antibiotic-Resistant Salmonellosis from Beef, United States, 2002â€“2010. Emerging Infectious Diseases, 2020, 26, 2108-2117.	2.0	8
83	Gas Formation in Ground Beef Chubs Due to Hafnia alvei Is Reduced by Multiple Applications of Antimicrobial Interventions to Artificially Inoculated Beef Trim Stockâ€. Journal of Food Protection, 2002, 65, 1651-1655.	0.8	7
84	Evaluation of Rectoanal Mucosal Swab Sampling for Molecular Detection of Enterohemorrhagic Escherichia coli in Beef Cattle. Journal of Food Protection, 2017, 80, 661-667.	0.8	6
85	Evaluation of two commercially-available Salmonella vaccines on Salmonella in the peripheral lymph nodes of experimentally-infected cattle. , 2020, 8, 251513552095776.	1.4	6
86	Antimicrobial Resistance at Two U.S. Cull Cow Processing Establishments. Journal of Food Protection, 2020, 83, 2216-2228.	0.8	6
87	Resistomes and microbiome of meat trimmings and colon content from culled cows raised in conventional and organic production systems. Animal Microbiome, 2022, 4, 21.	1.5	6
88	Novel Continuous and Manual Sampling Methods for Beef Trim Microbiological Testing. Journal of Food Protection, 2018, 81, 1605-1613.	0.8	5
89	Nonfimbrial Adhesin Mutants Reveal Divergent Escherichia coli O157:H7 Adherence Mechanisms on Human and Cattle Epithelial Cells. International Journal of Microbiology, 2021, 2021, 1-16.	0.9	5
90	A Comparative Quantitative Assessment of Human Exposure to Various Antimicrobial-Resistant Bacteria among U.S. Ground Beef Consumers. Journal of Food Protection, 2021, 84, 736-759.	0.8	5

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91	Supershed Escherichia coli O157:H7 Has Potential for Increased Persistence on the Rectoanal Junction Squamous Epithelial Cells and Antibiotic Resistance. International Journal of Microbiology, 2020, 2020, 1-16.	0.9	4
92	Validation of Additional Approaches and Applications for Using the Continuous and Manual Sampling Devices for Raw Beef Trim. Journal of Food Protection, 2021, 84, 536-544.	0.8	3
93	A Farm-to-Fork Quantitative Microbial Exposure Assessment of Î²-Lactam-Resistant Escherichia coli among U.S. Beef Consumers. Microorganisms, 2022, 10, 661.	1.6	3
94	Rates of evolutionary change of resident Escherichia coli O157:H7 differ within the same ecological niche. BMC Genomics, 2022, 23, 275.	1.2	3
95	The physiologic state of Escherichia coli O157:H7 does not affect its detection in two commercial real-time PCR-based tests. Food Microbiology, 2013, 33, 205-212.	2.1	2
96	Effect of Direct-Fed Microbial Dosage on the Fecal Concentrations of EnterohemorrhagicEscherichia coliin Feedlot Cattle. Foodborne Pathogens and Disease, 2016, 13, 190-195.	0.8	2
97	Twenty-Four-Month Longitudinal Study Suggests Little to No Horizontal Gene Transfer In Situ between Third-Generation Cephalosporin-Resistant Salmonella and Third-Generation Cephalosporin-Resistant Escherichia coli in a Beef Cattle Feedyard. Journal of Food Protection, 2022, 85, 323-335.	0.8	2