

# Sarah Murphy

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1960502/publications.pdf>

Version: 2024-02-01

13  
papers

212  
citations

1307594

7  
h-index

1125743

13  
g-index

13  
all docs

13  
docs citations

13  
times ranked

254  
citing authors

#	ARTICLE	IF	CITATIONS
1	A 100-Year Review: Microbiology and safety of milk handling. <i>Journal of Dairy Science</i> , 2017, 100, 9933-9951.	3.4	100
2	Nevertheless, She Resisted â€“ Role of the Environment on <i>Listeria monocytogenes</i> Sensitivity to Nisin Treatment in a Laboratory Cheese Model. <i>Frontiers in Microbiology</i> , 2020, 11, 635.	3.5	19
3	Environmental conditions and serotype affect <i>Listeria monocytogenes</i> susceptibility to phage treatment in a laboratory cheese model. <i>Journal of Dairy Science</i> , 2019, 102, 9674-9688.	3.4	17
4	Bedding and bedding management practices are associated with mesophilic and thermophilic spore levels in bulk tank raw milk. <i>Journal of Dairy Science</i> , 2019, 102, 6885-6900.	3.4	16
5	Development of a Monte Carlo simulation model to predict pasteurized fluid milk spoilage due to post-pasteurization contamination with gram-negative bacteria. <i>Journal of Dairy Science</i> , 2022, 105, 1978-1998.	3.4	15
6	Interventions designed to control postpasteurization contamination in high-temperature, short-time-pasteurized fluid milk processing facilities: A case study on the effect of employee training, clean-in-place chemical modification, and preventive maintenance programs. <i>Journal of Dairy Science</i> , 2020, 103, 7569-7584.	3.4	11
7	Short communication: Coliform Petrifilm as an alternative method for detecting total gram-negative bacteria in fluid milk. <i>Journal of Dairy Science</i> , 2020, 103, 5043-5046.	3.4	9
8	Machine Learning and Advanced Statistical Modeling Can Identify Key Quality Management Practices That Affect Postpasteurization Contamination of Fluid Milk. <i>Journal of Food Protection</i> , 2021, 84, 1496-1511.	1.7	7
9	Identification, subtyping, and tracking of dairy spoilage-associated <i>Pseudomonas</i> by sequencing the <i>ileS</i> gene. <i>Journal of Dairy Science</i> , 2021, 104, 2668-2683.	3.4	7
10	Optimizing Pasteurized Fluid Milk Shelf-Life Through Microbial Spoilage Reduction. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	3.9	5
11	Characterization of the roles of activated charcoal and Chelex in the induction of PrfA regulon expression in complex medium. <i>PLoS ONE</i> , 2021, 16, e0250989.	2.5	3
12	A standard set of testing methods reliably enumerates spores across commercial milk powders. <i>Journal of Dairy Science</i> , 2021, 104, 2615-2631.	3.4	2
13	Growth and survival of aerobic and Gram-negative bacteria on fresh spinach in a Chinese supply chain from harvest through distribution and refrigerated storage. <i>International Journal of Food Microbiology</i> , 2022, 370, 109639.	4.7	1