Sarah Murphy

List of Publications by Year
in descending order

13	212	1307594	1125743
papers	citations	7	13
		h-index	g-index

13	13	13	254
all docs	docs citations	times ranked	citing authors

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