Mansel W Griffiths

List of Publications by Year
in descending order

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238	9,256	34100 52	60616 81
papers	citations	h-index	g-index

244	244	244	7640
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Combining nonthermal technologies to control foodborne microorganisms. International Journal of Food Microbiology, 2003, 89, 125-138.	4.7	287
2	Survival of bifidobacteria in yogurt and simulated gastric juice following immobilization in gellanâ€“xanthan beads. International Journal of Food Microbiology, 2000, 61, 17-25.	4.7	229
3	Interactions of Escherichia coli O157:H7, Salmonella typhimurium and Listeria monocytogenes plants cultivated in a gnotobiotic system. International Journal of Food Microbiology, 2005, 99, 7-18.	4.7	208
4	Psychrotrophs in dairy products: Their effects and their control. Critical Reviews in Food Science and Nutrition, 1994, 34, 1-30.	10.3	201
5	Probiotics Affect Virulence-Related Gene Expression in Escherichia coli O157:H7. Applied and Environmental Microbiology, 2007, 73, 4259-4267.	3.1	187
6	The evaluation of a fluorogenic polymerase chain reaction assay for the detection of Salmonella species in food commodities. International Journal of Food Microbiology, 1997, 35, 239-250.	4.7	171
7	Postadaptational Resistance to Benzalkonium Chloride and Subsequent Physicochemical Modifications of Listeria monocytogenes. Applied and Environmental Microbiology, 2002, 68, 5258-5264.	3.1	168
8	Development and Characterization of a Fluorescent-Bacteriophage Assay for Detection ofEscherichia coliO157:H7. Applied and Environmental Microbiology, 1999, 65, 1397-1404.	3.1	143
9	Pasteurization of Fresh Orange Juice Using Low-Energy Pulsed Electrical Field. Journal of Food Science, 2002, 67, 2294-2299.	3.1	135
10	Quantitative risk assessment of human listeriosis from consumption of soft cheese made from raw milk. Preventive Veterinary Medicine, 1998, 37, 129-145.	1.9	132
11	Inactivation of Pseudomonas fluorescens by High Voltage Electric Pulses. Journal of Food Science, 1995, 60, 1337-1340.	3.1	119
12	Rapid Detection of Escherichia coli O157:H7 with Multiplex Real-Time PCR Assays. Applied and Environmental Microbiology, 2002, 68, 3169-3171.	3.1	115
13	Use of Milk Enzymes as Indices of Heat Treatment. Journal of Food Protection, 1986, 49, 696-705.	1.7	113
14	Survey of Ontario Bulk Tank Raw Milk for Food-Borne Pathogens. Journal of Food Protection, 1997, 60, 1341-1346.	1.7	112
15	Inactivation of Salmonella Typhimurium in Orange Juice Containing Antimicrobial Agents by Pulsed Electric Field. Journal of Food Protection, 2002, 65, 1081-1087.	1.7	112
16	Direct Quantitation and Detection of Salmonellae in Biological Samples without Enrichment, Using Two-Step Filtration and Real-Time PCR. Applied and Environmental Microbiology, 2006, 72, 3896-3900.	3.1	112
17	Survivial of Bioluminescent Listeria monocytogenes and Escherichia coli 0157:H7 in Soft Cheeses. Journal of Dairy Science, 1998, 81, 1810-1817.	3.4	110
18	Effect of Molecules Secreted by Lactobacillus acidophilus Strain La-5 on Escherichia coli O157:H7 Colonization. Applied and Environmental Microbiology, 2009, 75, 1165-1172.	3.1	109

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19	Development of prototypes of bioactive packaging materials based on immobilized bacteriophages for control of growth of bacterial pathogens in foods. International Journal of Food Microbiology, 2016, 217, 49-58.	4.7	108
20	Destruction and Inhibition of Bacterial Spores by High Voltage Pulsed Electric Field. Journal of Food Science, 1997, 62, 399-401.	3.1	106
21	The use of a fluorescent bacteriophage assay for detection of Escherichia coli O157:H7 in inoculated ground beef and raw milk. International Journal of Food Microbiology, 1999, 47, 43-50.	4.7	101
22	Immobilization of bacteriophages on modified silica particles. Biomaterials, 2010, 31, 1904-1910.	11.4	101
23	Isolation and characterization of Carnobacterium, Lactococcus, and Enterococcus spp. from cooked, modified atmosphere packaged, refrigerated, poultry meat. International Journal of Food Microbiology, 2000, 62, 83-94.	4.7	100
24	Bovine whey proteins inhibit the interaction of Staphylococcus aureus and bacteriophage K. Journal of Applied Microbiology, 2006, 101, 377-386.	3.1	94
25	Pasteurization of Milk Using Pulsed Electrical Field and Antimicrobials. Journal of Food Science, 2002, 67, 2304-2308.	3.1	93
26	Reduction in Levels of Escherichia coli O157:H7 in Apple Cider by Pulsed Electric Fields. Journal of Food Protection, 2001, 64, 964-969.	1.7	90
27	Development and Optimization of a Novel Immunomagnetic Separation- Bacteriophage Assay for Detection of Salmonella enterica Serovar Enteritidis in Broth. Applied and Environmental Microbiology, 2001, 67, 217-224.	3.1	89
28	Identification of contamination sources of Bacillus cereus in pasteurized milk. International Journal of Food Microbiology, 1998, 43, 159-171.	4.7	87
29	Morphological, Host Range, and Genetic Characterization of Two Coliphages. Applied and Environmental Microbiology, 2003, 69, 5364-5371.	3.1	84
30	Sensitivity of Listeria monocytogenes to Sanitizers Used in the Meat Processing Industry. Applied and Environmental Microbiology, 2002, 68, 6405-6409.	3.1	83
31	Towards rapid on-site phage-mediated detection of generic Escherichia coli in water using luminescent and visual readout. Analytical and Bioanalytical Chemistry, 2014, 406, 5685-5693.	3.7	82
32	Isoelectric Point Determination of Norovirus Virus-like Particles by Capillary Isoelectric Focusing with Whole Column Imaging Detection. Analytical Chemistry, 2004, 76, 48-52.	6.5	80
33	Salmonella Detection in Eggs Using LuX Bacteriophages. Journal of Food Protection, 1996, 59, 908-914.	1.7	77
34	A suggested new bacteriophage genus: â€œViunalikevirusâ€• Archives of Virology, 2012, 157, 2035-2046.	2.1	77
35	Bacteriophages for Detection and Control of Bacterial Pathogens in Food and Food-Processing Environment. Advances in Food and Nutrition Research, 2012, 67, 241-288.	3.0	77
36	Internalization of Escherichia coli O157:H7 following Biological and Mechanical Disruption of Growing Spinach Plants. Journal of Food Protection, 2005, 68, 2506-2509.	1.7	74

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37	Regulation of alkaline metalloprotease promoter by N-acyl homoserine lactone quorum sensing in Pseudomonas fluorescens. Journal of Applied Microbiology, 2007, 103, 2174-2184.	3.1	72
38	Microbial inactivation and shelf life comparison of â€˜coldâ€™ hurdle processing with pulsed electric fields and microfiltration, and conventional thermal pasteurisation in skim milk. International Journal of Food Microbiology, 2011, 144, 379-386.	4.7	72
39	Applications of Bioluminescence in the Dairy Industry. Journal of Dairy Science, 1993, 76, 3118-3125.	3.4	71
40	Infection and removal of L-forms of Listeria monocytogenes with bred bacteriophage. International Journal of Food Microbiology, 1997, 34, 197-207.	4.7	71
41	Application of a novel immunomagnetic separationâ€“bacteriophage assay for the detection of Salmonella enteritidis and Escherichia coli O157:H7 in food. International Journal of Food Microbiology, 2003, 85, 63-71.	4.7	71
42	Enrichment and DNA Extraction Protocols for the Simultaneous Detection of Salmonella and Listeria monocytogenes in Raw Sausage Meat with Multiplex Real-Time PCR. Journal of Food Protection, 2004, 67, 189-192.	1.7	70
43	Lactobacillus acidophilus modulates the virulence of Clostridium difficile. Journal of Dairy Science, 2014, 97, 4745-4758.	3.4	67
44	Major Advances in Fresh Milk and Milk Products: Fluid Milk Products and Frozen Desserts. Journal of Dairy Science, 2006, 89, 1163-1173.	3.4	65
45	Listeria monocytogenes in RTE foods marketed in Italy: Prevalence and automated EcoRI ribotyping of the isolates. International Journal of Food Microbiology, 2009, 129, 166-173.	4.7	63
46	A Shigella boydii bacteriophage which resembles Salmonella phage Vil. Virology Journal, 2011, 8, 242.	3.4	62
47	Shelf-life of Milk Packaged in Plastic Containers With and Without Treatment to Reduce Light Transmission. International Dairy Journal, 1998, 8, 629-636.	3.0	61
48	Real-Time Multiplex SYBR Green Iâ€“Based PCR Assay for Simultaneous Detection of Salmonella Serovars and Listeria monocytogenes. Journal of Food Protection, 2003, 66, 2141-2145.	1.7	60
49	Characterization of immune-active peptides obtained from milk fermented byLactobacillus helveticus. Journal of Dairy Research, 2010, 77, 129-136.	1.4	60
50	Measurement of food safety culture using survey and maturity profiling tools. Food Control, 2016, 66, 174-182.	5.5	59
51	Influence of phage population on the phage-mediated bioluminescent adenylate kinase (AK) assay for detection of bacteria. Letters in Applied Microbiology, 2001, 33, 311-315.	2.2	58
52	Reporter bacteriophage assays as a means to detect foodborne pathogenic bacteria. Food Research International, 2002, 35, 863-870.	6.2	58
53	Prevalence, detection and control of Cryptosporidium parvum in food. International Journal of Food Microbiology, 1996, 32, 1-26.	4.7	57
54	Control of Salmonella Newport on cherry tomato using a cocktail of lytic bacteriophages. International Journal of Food Microbiology, 2019, 293, 60-71.	4.7	56

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55	Examination of Stress and Virulence Gene Expression inEscherichia coliO157:H7 Using Targeted Microarray Analysis. Foodborne Pathogens and Disease, 2008, 5, 437-447.	1.8	53
56	Quorum sensing and expression of virulence in Escherichia coli O157:H7. International Journal of Food Microbiology, 2003, 85, 1-9.	4.7	52
57	Rapid methods to assess sanitizing efficacy of benzalkonium chloride to Listeria monocytogenes biofilms. Journal of Microbiological Methods, 2007, 71, 231-237.	1.6	52
58	Print to detect: a rapid and ultrasensitive phage-based dipstick assay for foodborne pathogens. Analytical and Bioanalytical Chemistry, 2018, 410, 1217-1230.	3.7	52
59	Rapid Assessment of the Microbiological Quality of Poultry Carcasses Using ATP Bioluminescence. Journal of Food Protection, 1995, 58, 551-554.	1.7	51
60	Cold stress improves the ability of Lactobacillus plantarum L67 to survive freezing. International Journal of Food Microbiology, 2014, 191, 135-143.	4.7	50
61	Simultaneous separation and detection of hepatitis A virus and norovirus in produce. International Journal of Food Microbiology, 2010, 139, 48-55.	4.7	48
62	In vitro inhibition of expression of virulence genes responsible for colonization and systemic spread of enteric pathogens using Bifidobacterium bifidum secreted molecules. International Journal of Food Microbiology, 2012, 156, 255-263.	4.7	48
63	Combination of Immunomagnetic Separation with Real-Time PCR for Rapid Detection of Salmonella in Milk, Ground Beef, and Alfalfa Sprouts. Journal of Food Protection, 2005, 68, 557-561.	1.7	47
64	Supersize me: Cronobacter sakazakii phage GAP32. Virology, 2014, 460-461, 138-146.	2.4	46
65	The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 1987, 4, 173-185.	4.2	44
66	Effect of low-temperature storage on the bacteriological quality of raw milk. Food Microbiology, 1987, 4, 285-291.	4.2	44
67	A comparison of the Bioscreen method and microscopy for the determination of lag times of individual cells of Listeria monocytogenes. Letters in Applied Microbiology, 2000, 30, 468-472.	2.2	44
68	Characterization of bacterial populations recovered from the teat canals of lactating dairy and beef cattle by 16S rRNA gene sequence analysis. FEMS Microbiology Ecology, 2006, 56, 471-481.	2.7	44
69	Yersinia enterocolitica-Specific Infection by Bacteriophages TG1 and Ï•R1-RT Is Dependent on Temperature-Regulated Expression of the Phage Host Receptor OmpF. Applied and Environmental Microbiology, 2016, 82, 5340-5353.	3.1	44
70	Detection of Verotoxigenic Escherichia coli by Magnetic Capture-Hybridization PCR. Applied and Environmental Microbiology, 1998, 64, 147-152.	3.1	44
71	Modeling the Survival of Escherichia coli O157:H7 in Uncooked, Semidry, Fermented Sausage. Journal of Food Protection, 2001, 64, 759-766.	1.7	43
72	Photodynamic Treatment: A Novel Method for Sanitation of Food Handling and Food Processing Surfaces. Journal of Food Protection, 2009, 72, 1020-1024.	1.7	42

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73	Probiotics Down-Regulate Genes in Serovar Typhimurium Pathogenicity Islands 1 and 2. Journal of Food Protection, 2010, 73, 452-460.	1.7	42
74	Bacteriophage-based biosorbents coupled with bioluminescent ATP assay for rapid concentration and detection of Escherichia coli. Journal of Microbiological Methods, 2010, 82, 177-183.	1.6	42
75	THE APPLICATION of ATP BIOLUMINESCENCE FOR the ASSESSMENT of MILK QUALITY and FACTORY HYGIENE. Journal of Rapid Methods and Automation in Microbiology, 1992, 1, 179-193.	0.4	41
76	Effects of environmental stresses on the activities of the uspA, grpE and rpoS promoters of Escherichia coli O157:H7. International Journal of Food Microbiology, 2005, 99, 91-98.	4.7	41
77	Probiotics Down-Regulate flaA Ïƒ28 Promoter in Campylobacter jejuni. Journal of Food Protection, 2005, 68, 2295-2300.	1.7	40
78	Simultaneous quantification of pathogenic Campylobacter and Salmonella in chicken rinse fluid by a flotation and real-time multiplex PCR procedure. International Journal of Food Microbiology, 2007, 117, 50-54.	4.7	40
79	Rapid and Quantitative Detection of Hepatitis A Virus from Green Onion and Strawberry Rinses by Use of Real-Time Reverse Transcription-PCR. Applied and Environmental Microbiology, 2005, 71, 5624-5626.	3.1	39
80	Recombinant production of omega-3 fatty acids in Escherichia coli using a gene cluster isolated from Shewanella baltica MAC1. Journal of Applied Microbiology, 2010, 109, 1897-1905.	3.1	39
81	Processing temperature, alcohol and carbonation levels and their impact on pulsed electric fields (PEF) mitigation of selected characteristic microorganisms in beer. Food Research International, 2011, 44, 2524-2533.	6.2	39
82	Predictive Modeling of Psychrotrophic Bacillus cereus. Journal of Food Protection, 1993, 56, 684-688.	1.7	38
83	A research note: the potential for transfer ofSalmonella from irrigation water to tomatoes. Journal of the Science of Food and Agriculture, 2004, 84, 287-289.	3.5	37
84	THE EFFECT OF MONO AND POLYGLYCEROL LAURATE ON SPOILAGE AND PATHOGENIC BACTERIA ASSOCIATED WITH FOODS. Journal of Food Safety, 1994, 14, 131-151.	2.3	36
85	Induced Expression of the Heat Shock Protein Genes uspA and grpE during Starvation at Low Temperatures and Their Influence on Thermal Resistance of Escherichia coli O157:H7. Journal of Food Protection, 2003, 66, 2045-2050.	1.7	36
86	Impact of hydroxyl- and superoxide anion-based oxidative stress on logarithmic and stationary phase Escherichia coli O157:H7 stress and virulence gene expression. Food Microbiology, 2012, 29, 141-147.	4.2	36
87	Milk Catalase Activity as an Indicator of Thermization Treatments Used in the Manufacture of Cheddar Cheese. Journal of Dairy Science, 1998, 81, 338-345.	3.4	35
88	Inactivation of Naturally Grown Microorganisms in Orange Juice Using Pulsed Electric Fields. IEEE Transactions on Plasma Science, 2006, 34, 1412-1415.	1.3	35
89	Comparative analysis of existing food safety culture evaluation systems. Food Control, 2017, 79, 371-379.	5.5	35
90	Long-Term Preservation of Bacteriophage Antimicrobials Using Sugar Glasses. ACS Biomaterials Science and Engineering, 2018, 4, 3802-3808.	5.2	35

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91	Properties of a thermostable Î²-galactosidase from a thermophilicBacillus: Comparison of the enzyme activity of whole cells, purified enzyme and immobilised whole cells. Journal of the Science of Food and Agriculture, 1978, 29, 753-761.	3.5	34
92	Quantification of Campylobacter spp. in Chicken Rinse Samples by Using Flotation prior to Real-Time PCR. Applied and Environmental Microbiology, 2005, 71, 5759-5764.	3.1	34
93	Effect of environmental stresses on the mean and distribution of individual cell lag times of Escherichia coli O157:H7. International Journal of Food Microbiology, 2006, 110, 278-285.	4.7	34
94	Pulsed electric fields as a processing alternative for microbial reduction in spice. Food Research International, 1997, 30, 185-191.	6.2	33
95	Effect of environmental and chemotactic stimuli on the activity of theCampylobacter jejuni flaAÃÂƒ28promoter. FEMS Microbiology Letters, 2001, 205, 43-48.	1.8	33
96	Engineering of EPA/DHA omega-3 fatty acid production by Lactococcus lactis subsp. cremoris MG1363. Applied Microbiology and Biotechnology, 2014, 98, 3071-3080.	3.6	33
97	Luminescent Salmonella strains as real time reporters of growth and recovery from sublethal injury in food. International Journal of Food Microbiology, 1996, 31, 27-43.	4.7	31
98	Use of Luminescent Campylobacter jejuni ATCC 33291 To Assess Eggshell Colonization and Penetration in Fresh and Retail Eggs. Journal of Food Protection, 2001, 64, 2058-2062.	1.7	31
99	Rapid Microbiological Methods with Hazard Analysis Critical Control Point. Journal of AOAC INTERNATIONAL, 1997, 80, 1143-1150.	1.5	30
100	Bifidobacterium spp. influences the production of autoinducer-2 and biofilm formation by Escherichia coli O157:H7. Anaerobe, 2012, 18, 539-545.	2.1	30
101	Milk fat globule membrane isolate induces apoptosis in HT-29 human colon cancer cells. Food and Function, 2013, 4, 222-230.	4.6	30
102	Efficiency of bacteriophage therapy against Cronobacter sakazakii in Galleria mellonella (greater wax) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.1	30
103	Morphological and Physiological Responses of Campylobacter jejuni to Stress. Journal of Food Protection, 2006, 69, 2747-2753.	1.7	29
104	Probabilistic Risk Model for Staphylococcal Intoxication from Pork-Based Food Dishes Prepared in Food Service Establishments in Korea. Journal of Food Protection, 2009, 72, 1897-1908.	1.7	29
105	Factors affecting the inactivation of the natural microbiota of milk processed by pulsed electric fields and cross-flow microfiltration. Journal of Dairy Research, 2011, 78, 270-278.	1.4	29
106	Yogurt Containing Bioactive Molecules Produced by Lactobacillus acidophilus La-5 Exerts a Protective Effect against Enterohemorrhagic Escherichia coli in Mice. Journal of Food Protection, 2012, 75, 1796-1805.	1.7	29
107	Comparative Persistence of Subgroups of F-Specific RNA Phages in River Water. Applied and Environmental Microbiology, 2013, 79, 4564-4567.	3.1	29
108	Change in Color and Volatile Composition of Skim Milk Processed with Pulsed Electric Field and Microfiltration Treatments or Heat Pasteurization. Foods, 2014, 3, 250-268.	4.3	29

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109	Cell-Free Spent Media Obtained from Bifidobacterium bifidum and Bifidobacterium crudilactis Grown in Media Supplemented with 3â€²-Sialyllactose Modulate Virulence Gene Expression in Escherichia coli O157:H7 and Salmonella Typhimurium. Frontiers in Microbiology, 2016, 7, 1460.	3.5	29
110	Detection of Salmonella and simultaneous detection of Salmonella and Shiga-like toxin-producing Escherichia coli using the magnetic capture hybridization polymerase chain reaction. Letters in Applied Microbiology, 2001, 32, 7-11.	2.2	29
111	Use of Luminescent Strains of Salmonella enteritidis To Monitor Contamination and Survival in Eggs. Journal of Food Protection, 1996, 59, 915-921.	1.7	28
112	Survival of Listeria innocua in Salmon following Cold-Smoke Application. Journal of Food Protection, 2000, 63, 715-720.	1.7	28
113	Detection of Campylobacter jejuni in naturally contaminated chicken skin by melting peak analysis of amplicons in real-time PCR. International Journal of Food Microbiology, 2005, 104, 105-111.	4.7	28
114	Survival of Bioluminescent Escherichia coli O157:H7 in a Model System Representing Fermented Sausage Production. Journal of Food Protection, 1997, 60, 1487-1492.	1.7	27
115	Enterococcus faecium LM-2, a multi-bacteriocinogenic strain naturally occurring in â€œByaslagâ€, a traditional cheese of Inner Mongolia in China. Food Control, 2011, 22, 283-289.	5.5	27
116	A peptidic fraction from milk fermented with LactobacillusÂhelveticus protects mice against Salmonella infection. International Dairy Journal, 2011, 21, 607-614.	3.0	27
117	From Bits and Pieces to Whole Phage to Nanomachines: Pathogen Detection Using Bacteriophages. Annual Review of Food Science and Technology, 2017, 8, 305-329.	9.9	27
118	The impact of maturing food safety culture and a pathway to economic gain. Food Control, 2019, 98, 367-379.	5.5	26
119	Prediction of the shelfâ€life of pasteurized milk at different storage temperatures. Journal of Applied Bacteriology, 1988, 65, 269-278.	1.1	25
120	Adenosine Triphosphate Bioluminescence for Hygiene Monitoring in Health Care Institutions. Journal of Food Protection, 1994, 57, 509-512.	1.7	25
121	Rapid Detection of Campylobacter jejuni in Chicken Rinse Water by Melting-Peak Analysis of Amplicons in Real-Time Polymerase Chain Reaction. Journal of Food Protection, 2003, 66, 1343-1352.	1.7	25
122	Evaluation of a rapid microbial detection method via phage lytic amplification assay coupled with Live/Dead fluorochromic stains. Letters in Applied Microbiology, 2007, 44, 673-678.	2.2	25
123	Principles, Applications, and Limitations of Automated Ribotyping as a Rapid Method in Food Safety. Foodborne Pathogens and Disease, 2009, 6, 1047-1055.	1.8	25
124	Enhancement of Polyunsaturated Fatty Acid Production by Tn5 Transposon in Shewanella baltica. Biotechnology Letters, 2006, 28, 1187-1192.	2.2	24
125	Temporal distribution of encapsulated bacteriophages during passage through the chick gastrointestinal tract. Poultry Science, 2016, 95, 2911-2920.	3.4	24
126	The effect of extended low-temperature storage of raw milk on the quality of pasteurized and UHT milk. Food Microbiology, 1988, 5, 75-87.	4.2	23

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127	Adenosine Triphosphate Bioluminescence as a Method to Determine Microbial Levels in Scald and Chill Tanks at a Poultry Abattoir. Poultry Science, 1994, 73, 1673-1678.	3.4	23
128	ANTIFUNGAL EFFECTS OF SORBIC ACID AND PROPIONIC ACID AT DIFFERENT pH AND NaCl CONDITIONS. Journal of Food Safety, 1999, 19, 109-120.	2.3	23
129	Bovine milk fat globule membrane affects virulence expression in Escherichia coli O157:H7. Journal of Dairy Science, 2012, 95, 6313-6319.	3.4	23
130	A proposed new bacteriophage subfamily: â€œJerseyvirinaeâ€• Archives of Virology, 2015, 160, 1021-1033.	2.1	22
131	Effect of Aeration on Extracellular Enzyme Synthesis by Psychrotrophs Growing in Milk During Refrigerated Storage. Journal of Food Protection, 1984, 47, 697-702.	1.7	21
132	Diagnostic and Therapeutic Applications of Lytic Phages. Analytical Letters, 2003, 36, 3241-3259.	1.8	21
133	The antiproliferative properties of the milk fat globule membrane are affected by extensive heating. Dairy Science and Technology, 2014, 94, 439-453.	2.2	21
134	Application of Bacteriophages for Control of Infectious Diseases in Aquaculture. , 0, , 257-272.		21
135	A sampling regime based on an ATP bioluminescence assay to assess the quality of poultry carcasses at critical control points during processing. Food Research International, 1997, 30, 803-809.	6.2	20
136	An electrical method for detecting Listeria spp. Letters in Applied Microbiology, 1989, 9, 129-132.	2.2	19
137	The detection of foodborne pathogens by the polymerase chain reaction (PCR). Food Research International, 1992, 25, 457-469.	6.2	19
138	Linear-transform and non-linear modelling of bovine milk catalase inactivation in a high-temperature short-time pasteurizer. Food Research International, 1996, 29, 89-93.	6.2	19
139	Applicability of Bacteriocinogenic Lactobacillus pentosus 31-1 as a Novel Functional Starter Culture or Coculture for Fermented Sausage Manufacture. Journal of Food Protection, 2010, 73, 292-298.	1.7	19
140	Rapid Enumeration of Phage in Monodisperse Emulsions. Analytical Chemistry, 2014, 86, 5642-5648.	6.5	19
141	Pulsed electric field processing preserves the antiproliferative activity of the milk fat globule membrane on colon carcinoma cells. Journal of Dairy Science, 2015, 98, 2867-2874.	3.4	19
142	Detection of pathogenic Yersinia enterocolitica in milk and pork using a DIG-labelled probe targeted against the yst gene. International Journal of Food Microbiology, 1997, 37, 103-112.	4.7	18
143	Mycobacterium paratuberculosis heat resistance. Letters in Applied Microbiology, 2000, 30, 341-342.	2.2	18
144	Comparison of ATP and in vivo bioluminescence for assessing the efficiency of immunomagnetic sorbents for live Escherichia coli O157:H7 cells. Journal of Applied Microbiology, 2002, 92, 1021-1027.	3.1	18

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145	Growth History Influences Starvation-Induced Expression of uspA, grpE, and rpoS and Subsequent Cryotolerance in Escherichia coli O157:H7. Journal of Food Protection, 2005, 68, 1154-1158.	1.7	18
146	MOSFET-Based Pulse Power Supply for Bacterial Transformation. IEEE Transactions on Industry Applications, 2008, 44, 25-31.	4.9	18
147	Pseudomonas fragi Strains Isolated from Meat Do Not Produce N-Acyl Homoserine Lactones as Signal Molecules. Journal of Food Protection, 2009, 72, 2597-2601.	1.7	18
148	Expression and characterization of cell-signalling molecules in Campylobacter jejuni. Journal of Applied Microbiology, 2011, 110, 786-800.	3.1	18
149	Inhibitory Effect of Epigallocatechin Gallate on the Virulence of Clostridium difficile PCR Ribotype 027. Journal of Food Science, 2015, 80, M2925-31.	3.1	18
150	Evaluation of protective effect of Lactobacillus acidophilus La-5 on toxicity and colonization of Clostridium difficile in human epithelial cells inÂvitro. Anaerobe, 2019, 55, 142-151.	2.1	18
151	In Vivo Assessment of Effect of Fermented Milk Diet on Course of Infection in Mice with Bioluminescent Salmonella. Journal of Food Protection, 2003, 66, 2160-2163.	1.7	17
152	Complete Genome Sequence of Vibrio parahaemolyticus Bacteriophage vB_VpaM_MAR. Journal of Virology, 2012, 86, 13138-13139.	3.4	17
153	Differential effects of lactobacilli on activation and maturation of mouse dendritic cells. Beneficial Microbes, 2014, 5, 323-334.	2.4	17
154	Effect of fermented milk from Lactococcus lactis ssp. cremoris strain JFR1 on Salmonella invasion of intestinal epithelial cells. Journal of Dairy Science, 2019, 102, 6802-6819.	3.4	17
155	Use of an Autobioluminescent Campylobacter jejuni To Monitor Cell Survival as a Function of Temperature, pH, and Sodium Chloride. Journal of Food Protection, 2003, 66, 2032-2037.	1.7	16
156	Immunocapture and Real-Time PCR To Detect Campylobacter spp.. Journal of Food Protection, 2008, 71, 2543-2547.	1.7	16
157	Potential Use of Bacteriophages as Indicators of Water Quality and Wastewater Treatment Processes. , 0, , 103-118.		16
158	Method for assessment of functional affinity of antibodies for live bacteria. Journal of Microbiological Methods, 2004, 58, 49-57.	1.6	15
159	Cross-protective effects of temperature, pH, and osmotic and starvation stresses in Escherichia coli O157:H7 subjected to pulsed electric fields in milk. International Dairy Journal, 2011, 21, 953-962.	3.0	15
160	Genome Sequence of Temperate Vibrio parahaemolyticus Bacteriophage vB_VpaS_MAR10. Journal of Virology, 2012, 86, 13851-13852.	3.4	15
161	Application of Bacteriophages To Control Pathogenic and Spoilage Bacteria in Food Processing and Distribution. , 0, , 119-135.		15
162	Antimicrobial light-activated materials: towards application for food and environmental safety. Journal of Applied Microbiology, 2014, 117, 1260-1266.	3.1	15

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163	Isolation and characterization of a novel bacteriophage against Mycobacterium avium subspecies paratuberculosis. Archives of Virology, 2014, 159, 2659-2674.	2.1	15
164	Practical and Theoretical Considerations for the Use of Bacteriophages in Food Systems. , 0, , 217-235.		15
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