

Mansel W Griffiths

List of Publications by Citations

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237
papers

7,769
citations

49
h-index

74
g-index

244
ext. papers

8,514
ext. citations

4.1
avg, IF

5.98
L-index

#	Paper	IF	Citations
237	Combining nonthermal technologies to control foodborne microorganisms. <i>International Journal of Food Microbiology</i> , 2003 , 89, 125-38	5.8	249
236	Survival of bifidobacteria in yogurt and simulated gastric juice following immobilization in gellan-xanthan beads. <i>International Journal of Food Microbiology</i> , 2000 , 61, 17-25	5.8	202
235	Interactions of Escherichia coli O157:H7, Salmonella typhimurium and Listeria monocytogenes plants cultivated in a gnotobiotic system. <i>International Journal of Food Microbiology</i> , 2005 , 99, 7-18	5.8	180
234	Psychrotrophs in dairy products: their effects and their control. <i>Critical Reviews in Food Science and Nutrition</i> , 1994 , 34, 1-30	11.5	167
233	Probiotics affect virulence-related gene expression in Escherichia coli O157:H7. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 4259-67	4.8	158
232	The evaluation of a fluorogenic polymerase chain reaction assay for the detection of Salmonella species in food commodities. <i>International Journal of Food Microbiology</i> , 1997 , 35, 239-50	5.8	153
231	Postadaptational resistance to benzalkonium chloride and subsequent physicochemical modifications of Listeria monocytogenes. <i>Applied and Environmental Microbiology</i> , 2002 , 68, 5258-64	4.8	138
230	Pasteurization of Fresh Orange Juice Using Low-Energy Pulsed Electrical Field. <i>Journal of Food Science</i> , 2002 , 67, 2294-2299	3.4	123
229	Development and characterization of a fluorescent-bacteriophage assay for detection of Escherichia coli O157:H7. <i>Applied and Environmental Microbiology</i> , 1999 , 65, 1397-404	4.8	122
228	Inactivation of Pseudomonas fluorescens by High Voltage Electric Pulses. <i>Journal of Food Science</i> , 1995 , 60, 1337-1340	3.4	108
227	Quantitative risk assessment of human listeriosis from consumption of soft cheese made from raw milk. <i>Preventive Veterinary Medicine</i> , 1998 , 37, 129-45	3.1	107
226	Rapid detection of Escherichia coli O157:H7 with multiplex real-time PCR assays. <i>Applied and Environmental Microbiology</i> , 2002 , 68, 3169-71	4.8	104
225	Use of Milk Enzymes as Indices of Heat Treatment. <i>Journal of Food Protection</i> , 1986 , 49, 696-705	2.5	104
224	Survival of bioluminescent Listeria monocytogenes and Escherichia coli O157:H7 in soft cheeses. <i>Journal of Dairy Science</i> , 1998 , 81, 1810-7	4	100
223	Direct quantitation and detection of salmonellae in biological samples without enrichment, using two-step filtration and real-time PCR. <i>Applied and Environmental Microbiology</i> , 2006 , 72, 3896-900	4.8	99
222	Inactivation of Salmonella Typhimurium in orange juice containing antimicrobial agents by pulsed electric field. <i>Journal of Food Protection</i> , 2002 , 65, 1081-7	2.5	99
221	The use of a fluorescent bacteriophage assay for detection of Escherichia coli O157:H7 in inoculated ground beef and raw milk. <i>International Journal of Food Microbiology</i> , 1999 , 47, 43-50	5.8	95

220	Survey of Ontario Bulk Tank Raw Milk for Food-Borne Pathogens. <i>Journal of Food Protection</i> , 1997 , 60, 1341-1346	2.5	94
219	Destruction and Inhibition of Bacterial Spores by High Voltage Pulsed Electric Field. <i>Journal of Food Science</i> , 1997 , 62, 399-401	3.4	94
218	Isolation and characterization of Carnobacterium, Lactococcus, and Enterococcus spp. from cooked, modified atmosphere packaged, refrigerated, poultry meat. <i>International Journal of Food Microbiology</i> , 2000 , 62, 83-94	5.8	85
217	Reduction in levels of Escherichia coli O157:H7 in apple cider by pulsed electric fields. <i>Journal of Food Protection</i> , 2001 , 64, 964-9	2.5	84
216	Development and optimization of a novel immunomagnetic separation- bacteriophage assay for detection of Salmonella enterica serovar enteritidis in broth. <i>Applied and Environmental Microbiology</i> , 2001 , 67, 217-24	4.8	83
215	Effect of molecules secreted by Lactobacillus acidophilus strain La-5 on Escherichia coli O157:H7 colonization. <i>Applied and Environmental Microbiology</i> , 2009 , 75, 1165-72	4.8	82
214	Pasteurization of Milk Using Pulsed Electrical Field and Antimicrobials. <i>Journal of Food Science</i> , 2002 , 67, 2304-2308	3.4	82
213	Immobilization of bacteriophages on modified silica particles. <i>Biomaterials</i> , 2010 , 31, 1904-10	15.6	80
212	Development of prototypes of bioactive packaging materials based on immobilized bacteriophages for control of growth of bacterial pathogens in foods. <i>International Journal of Food Microbiology</i> , 2016 , 217, 49-58	5.8	78
211	Bovine whey proteins inhibit the interaction of Staphylococcus aureus and bacteriophage K. <i>Journal of Applied Microbiology</i> , 2006 , 101, 377-86	4.7	78
210	Identification of contamination sources of Bacillus cereus in pasteurized milk. <i>International Journal of Food Microbiology</i> , 1998 , 43, 159-71	5.8	72
209	Sensitivity of Listeria monocytogenes to sanitizers used in the meat processing industry. <i>Applied and Environmental Microbiology</i> , 2002 , 68, 6405-9	4.8	70
208	Isoelectric point determination of norovirus virus-like particles by capillary isoelectric focusing with whole column imaging detection. <i>Analytical Chemistry</i> , 2004 , 76, 48-52	7.8	69
207	Morphological, host range, and genetic characterization of two coliphages. <i>Applied and Environmental Microbiology</i> , 2003 , 69, 5364-71	4.8	69
206	Salmonella Detection in Eggs Using Bacteriophages. <i>Journal of Food Protection</i> , 1996 , 59, 908-914	2.5	68
205	Application of a novel immunomagnetic separation-bacteriophage assay for the detection of Salmonella enteritidis and Escherichia coli O157:H7 in food. <i>International Journal of Food Microbiology</i> , 2003 , 85, 63-71	5.8	67
204	Enrichment and DNA extraction protocols for the simultaneous detection of Salmonella and Listeria monocytogenes in raw sausage meat with multiplex real-time PCR. <i>Journal of Food Protection</i> , 2004 , 67, 189-92	2.5	65
203	Towards rapid on-site phage-mediated detection of generic Escherichia coli in water using luminescent and visual readout. <i>Analytical and Bioanalytical Chemistry</i> , 2014 , 406, 5685-93	4.4	64

202	Internalization of Escherichia coli O157:H7 following biological and mechanical disruption of growing spinach plants. <i>Journal of Food Protection</i> , 2005 , 68, 2506-9	2.5	64
201	Applications of bioluminescence in the dairy industry. <i>Journal of Dairy Science</i> , 1993 , 76, 3118-25	4	64
200	A suggested new bacteriophage genus: "Viunalikevirus". <i>Archives of Virology</i> , 2012 , 157, 2035-46	2.6	62
199	Infection and removal of L-forms of Listeria monocytogenes with bred bacteriophage. <i>International Journal of Food Microbiology</i> , 1997 , 34, 197-207	5.8	62
198	Bacteriophages for detection and control of bacterial pathogens in food and food-processing environment. <i>Advances in Food and Nutrition Research</i> , 2012 , 67, 241-88	6	59
197	Regulation of alkaline metalloprotease promoter by N-acyl homoserine lactone quorum sensing in Pseudomonas fluorescens. <i>Journal of Applied Microbiology</i> , 2007 , 103, 2174-84	4.7	58
196	Microbial inactivation and shelf life comparison of 'cold' hurdle processing with pulsed electric fields and microfiltration, and conventional thermal pasteurisation in skim milk. <i>International Journal of Food Microbiology</i> , 2011 , 144, 379-86	5.8	57
195	Listeria monocytogenes in RTE foods marketed in Italy: prevalence and automated EcoRI ribotyping of the isolates. <i>International Journal of Food Microbiology</i> , 2009 , 129, 166-73	5.8	56
194	Shelf-life of Milk Packaged in Plastic Containers With and Without Treatment to Reduce Light Transmission. <i>International Dairy Journal</i> , 1998 , 8, 629-636	3.5	56
193	Major advances in fresh milk and milk products: fluid milk products and frozen desserts. <i>Journal of Dairy Science</i> , 2006 , 89, 1163-73	4	53
192	Influence of phage population on the phage-mediated bioluminescent adenylate kinase (AK) assay for detection of bacteria. <i>Letters in Applied Microbiology</i> , 2001 , 33, 311-5	2.9	53
191	Examination of stress and virulence gene expression in Escherichia coli O157:H7 using targeted microarray analysis. <i>Foodborne Pathogens and Disease</i> , 2008 , 5, 437-47	3.8	52
190	Real-time multiplex SYBR green I-based PCR assay for simultaneous detection of Salmonella serovars and Listeria monocytogenes. <i>Journal of Food Protection</i> , 2003 , 66, 2141-5	2.5	52
189	Reporter bacteriophage assays as a means to detect foodborne pathogenic bacteria. <i>Food Research International</i> , 2002 , 35, 863-870	7	52
188	Characterization of immune-active peptides obtained from milk fermented by Lactobacillus helveticus. <i>Journal of Dairy Research</i> , 2010 , 77, 129-36	1.6	49
187	Lactobacillus acidophilus modulates the virulence of Clostridium difficile. <i>Journal of Dairy Science</i> , 2014 , 97, 4745-58	4	48
186	Quorum sensing and expression of virulence in Escherichia coli O157:H7. <i>International Journal of Food Microbiology</i> , 2003 , 85, 1-9	5.8	47
185	Prevalence, detection and control of Cryptosporidium parvum in food. <i>International Journal of Food Microbiology</i> , 1996 , 32, 1-26	5.8	47

184	Measurement of food safety culture using survey and maturity profiling tools. <i>Food Control</i> , 2016 , 66, 174-182	6.2	45
183	Rapid methods to assess sanitizing efficacy of benzalkonium chloride to <i>Listeria monocytogenes</i> biofilms. <i>Journal of Microbiological Methods</i> , 2007 , 71, 231-7	2.8	45
182	Rapid Assessment of the Microbiological Quality of Poultry Carcasses Using ATP Bioluminescence. <i>Journal of Food Protection</i> , 1995 , 58, 551-554	2.5	45
181	Simultaneous separation and detection of hepatitis A virus and norovirus in produce. <i>International Journal of Food Microbiology</i> , 2010 , 139, 48-55	5.8	44
180	Effect of low-temperature storage on the bacteriological quality of raw milk. <i>Food Microbiology</i> , 1987 , 4, 285-291	6	43
179	Combination of immunomagnetic separation with real-time PCR for rapid detection of <i>Salmonella</i> in milk, ground beef, and alfalfa sprouts. <i>Journal of Food Protection</i> , 2005 , 68, 557-61	2.5	42
178	A <i>Shigella boydii</i> bacteriophage which resembles <i>Salmonella</i> phage Vil. <i>Virology Journal</i> , 2011 , 8, 242	6.1	41
177	The relation between temperature and growth of bacteria in dairy products. <i>Food Microbiology</i> , 1987 , 4, 173-185	6	41
176	In vitro inhibition of expression of virulence genes responsible for colonization and systemic spread of enteric pathogens using <i>Bifidobacterium bifidum</i> secreted molecules. <i>International Journal of Food Microbiology</i> , 2012 , 156, 255-63	5.8	39
175	A comparison of the bioscreen method and microscopy for the determination of lag times of individual cells of <i>Listeria monocytogenes</i> . <i>Letters in Applied Microbiology</i> , 2000 , 30, 468-72	2.9	38
174	Bacteriophage-based biosorbents coupled with bioluminescent ATP assay for rapid concentration and detection of <i>Escherichia coli</i> . <i>Journal of Microbiological Methods</i> , 2010 , 82, 177-83	2.8	37
173	Characterization of bacterial populations recovered from the teat canals of lactating dairy and beef cattle by 16S rRNA gene sequence analysis. <i>FEMS Microbiology Ecology</i> , 2006 , 56, 471-81	4.3	37
172	Rapid and quantitative detection of hepatitis A virus from green onion and strawberry rinses by use of real-time reverse transcription-PCR. <i>Applied and Environmental Microbiology</i> , 2005 , 71, 5624-6	4.8	37
171	THE APPLICATION of ATP BIOLUMINESCENCE FOR the ASSESSMENT of MILK QUALITY and FACTORY HYGIENE. <i>Journal of Rapid Methods and Automation in Microbiology</i> , 1992 , 1, 179-193		37
170	Print to detect: a rapid and ultrasensitive phage-based dipstick assay for foodborne pathogens. <i>Analytical and Bioanalytical Chemistry</i> , 2018 , 410, 1217-1230	4.4	36
169	Photodynamic treatment: a novel method for sanitation of food handling and food processing surfaces. <i>Journal of Food Protection</i> , 2009 , 72, 1020-4	2.5	36
168	Predictive Modeling of Psychrotrophic <i>Bacillus cereus</i> . <i>Journal of Food Protection</i> , 1993 , 56, 684-688	2.5	36
167	Cold stress improves the ability of <i>Lactobacillus plantarum</i> L67 to survive freezing. <i>International Journal of Food Microbiology</i> , 2014 , 191, 135-43	5.8	35

166	Supersize me: Cronobacter sakazakii phage GAP32. <i>Virology</i> , 2014 , 460-461, 138-46	3.6	34
165	Simultaneous quantification of pathogenic Campylobacter and Salmonella in chicken rinse fluid by a flotation and real-time multiplex PCR procedure. <i>International Journal of Food Microbiology</i> , 2007 , 117, 50-4	5.8	34
164	Recombinant production of omega-3 fatty acids in Escherichia coli using a gene cluster isolated from Shewanella baltica MAC1. <i>Journal of Applied Microbiology</i> , 2010 , 109, 1897-905	4.7	33
163	A research note: the potential for transfer of Salmonella from irrigation water to tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 287-289	4.3	33
162	Probiotics down-regulate genes in Salmonella enterica serovar typhimurium pathogenicity islands 1 and 2. <i>Journal of Food Protection</i> , 2010 , 73, 452-60	2.5	32
161	Effect of environmental stresses on the mean and distribution of individual cell lag times of Escherichia coli O157:H7. <i>International Journal of Food Microbiology</i> , 2006 , 110, 278-85	5.8	32
160	Quantification of Campylobacter spp. in chicken rinse samples by using flotation prior to real-time PCR. <i>Applied and Environmental Microbiology</i> , 2005 , 71, 5759-64	4.8	32
159	Modeling the survival of Escherichia coli O157:H7 in uncooked, semidry, fermented sausage. <i>Journal of Food Protection</i> , 2001 , 64, 759-66	2.5	32
158	Milk catalase activity as an indicator of thermization treatments used in the manufacture of cheddar cheese. <i>Journal of Dairy Science</i> , 1998 , 81, 338-45	4	31
157	THE EFFECT OF MONO AND POLYGLYCEROL LAURATE ON SPOILAGE AND PATHOGENIC BACTERIA ASSOCIATED WITH FOODS. <i>Journal of Food Safety</i> , 1994 , 14, 131-151	2	31
156	Control of Salmonella Newport on cherry tomato using a cocktail of lytic bacteriophages. <i>International Journal of Food Microbiology</i> , 2019 , 293, 60-71	5.8	31
155	Engineering of EPA/DHA omega-3 fatty acid production by Lactococcus lactis subsp. cremoris MG1363. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 3071-80	5.7	30
154	Processing temperature, alcohol and carbonation levels and their impact on pulsed electric fields (PEF) mitigation of selected characteristic microorganisms in beer. <i>Food Research International</i> , 2011 , 44, 2524-2533	7	30
153	Properties of a thermostable beta-galactosidase from a thermophilic Bacillus: comparison of the enzyme activity of whole cells, purified enzyme and immobilised whole cells. <i>Journal of the Science of Food and Agriculture</i> , 1978 , 29, 753-61	4.3	30
152	Detection of verotoxigenic Escherichia coli by magnetic capture-hybridization PCR. <i>Applied and Environmental Microbiology</i> , 1998 , 64, 147-52	4.8	30
151	Use of luminescent Campylobacter jejuni ATCC 33291 to assess eggshell colonization and penetration in fresh and retail eggs. <i>Journal of Food Protection</i> , 2001 , 64, 2058-62	2.5	28
150	Comparative analysis of existing food safety culture evaluation systems. <i>Food Control</i> , 2017 , 79, 371-379	6.2	27
149	Pulsed electric fields as a processing alternative for microbial reduction in spice. <i>Food Research International</i> , 1997 , 30, 185-191	7	27

148	Induced expression of the heat shock protein genes <i>uspA</i> and <i>grpE</i> during starvation at low temperatures and their influence on thermal resistance of <i>Escherichia coli</i> O157:H7. <i>Journal of Food Protection</i> , 2003 , 66, 2045-50	2.5	27
147	Effects of environmental stresses on the activities of the <i>uspA</i> , <i>grpE</i> and <i>rpoS</i> promoters of <i>Escherichia coli</i> O157:H7. <i>International Journal of Food Microbiology</i> , 2005 , 99, 91-8	5.8	27
146	Probiotics down-regulate <i>flaA</i> sigma28 promoter in <i>Campylobacter jejuni</i> . <i>Journal of Food Protection</i> , 2005 , 68, 2295-300	2.5	27
145	Effect of environmental and chemotactic stimuli on the activity of the <i>Campylobacter jejuni flA</i> sigma(28) promoter. <i>FEMS Microbiology Letters</i> , 2001 , 205, 43-8	2.9	27
144	Survival of <i>Listeria innocua</i> in salmon following cold-smoke application. <i>Journal of Food Protection</i> , 2000 , 63, 715-20	2.5	27
143	Milk fat globule membrane isolate induces apoptosis in HT-29 human colon cancer cells. <i>Food and Function</i> , 2013 , 4, 222-30	6.1	26
142	<i>Enterococcus faecium</i> LM-2, a multi-bacteriocinogenic strain naturally occurring in <i>Byaslagĭa</i> traditional cheese of Inner Mongolia in China. <i>Food Control</i> , 2011 , 22, 283-289	6.2	26
141	Detection of <i>Salmonella</i> and simultaneous detection of <i>Salmonella</i> and Shiga-like toxin-producing <i>Escherichia coli</i> using the magnetic capture hybridization polymerase chain reaction. <i>Letters in Applied Microbiology</i> , 2001 , 32, 7-11	2.9	26
140	Efficiency of bacteriophage therapy against <i>Cronobacter sakazakii</i> in <i>Galleria mellonella</i> (greater wax moth) larvae. <i>Archives of Virology</i> , 2014 , 159, 2253-61	2.6	25
139	<i>Bifidobacterium</i> spp. influences the production of autoinducer-2 and biofilm formation by <i>Escherichia coli</i> O157:H7. <i>Anaerobe</i> , 2012 , 18, 539-45	2.8	25
138	Evaluation of a rapid microbial detection method via phage lytic amplification assay coupled with Live/Dead fluorochromic stains. <i>Letters in Applied Microbiology</i> , 2007 , 44, 673-8	2.9	25
137	. <i>IEEE Transactions on Plasma Science</i> , 2006 , 34, 1412-1415	1.3	25
136	Morphological and physiological responses of <i>Campylobacter jejuni</i> to stress. <i>Journal of Food Protection</i> , 2006 , 69, 2747-53	2.5	25
135	Detection of <i>Campylobacter jejuni</i> in naturally contaminated chicken skin by melting peak analysis of amplicons in real-time PCR. <i>International Journal of Food Microbiology</i> , 2005 , 104, 105-11	5.8	25
134	Use of Luminescent Strains of <i>Salmonella enteritidis</i> To Monitor Contamination and Survival in Eggs. <i>Journal of Food Protection</i> , 1996 , 59, 915-921	2.5	25
133	Luminescent <i>Salmonella</i> strains as real time reporters of growth and recovery from sublethal injury in food. <i>International Journal of Food Microbiology</i> , 1996 , 31, 27-43	5.8	25
132	Comparative persistence of subgroups of F-specific RNA phages in river water. <i>Applied and Environmental Microbiology</i> , 2013 , 79, 4564-7	4.8	24
131	Rapid Microbiological Methods with Hazard Analysis Critical Control Point. <i>Journal of AOAC INTERNATIONAL</i> , 1997 , 80, 1143-1150	1.7	24

130	Survival of Bioluminescent Escherichia coli O157:H7 in a Model System Representing Fermented Sausage Production. <i>Journal of Food Protection</i> , 1997 , 60, 1487-1492	2.5	24
129	Prediction of the shelf-life of pasteurized milk at different storage temperatures. <i>Journal of Applied Bacteriology</i> , 1988 , 65, 269-278		24
128	A peptidic fraction from milk fermented with Lactobacillus helveticus protects mice against Salmonella infection. <i>International Dairy Journal</i> , 2011 , 21, 607-614	3.5	23
127	Factors affecting the inactivation of the natural microbiota of milk processed by pulsed electric fields and cross-flow microfiltration. <i>Journal of Dairy Research</i> , 2011 , 78, 270-8	1.6	23
126	Rapid detection of Campylobacter jejuni in chicken rinse water by melting-peak analysis of amplicons in real-time polymerase chain reaction. <i>Journal of Food Protection</i> , 2003 , 66, 1343-52	2.5	23
125	Long-Term Preservation of Bacteriophage Antimicrobials Using Sugar Glasses. <i>ACS Biomaterials Science and Engineering</i> , 2018 , 4, 3802-3808	5.5	22
124	Yogurt containing bioactive molecules produced by Lactobacillus acidophilus La-5 exerts a protective effect against enterohemorrhagic Escherichia coli in mice. <i>Journal of Food Protection</i> , 2012 , 75, 1796-805	2.5	22
123	Yersinia enterocolitica-Specific Infection by Bacteriophages TG1 and ?R1-RT Is Dependent on Temperature-Regulated Expression of the Phage Host Receptor OmpF. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 5340-53	4.8	22
122	From Bits and Pieces to Whole Phage to Nanomachines: Pathogen Detection Using Bacteriophages. <i>Annual Review of Food Science and Technology</i> , 2017 , 8, 305-329	14.7	21
121	Principles, applications, and limitations of automated ribotyping as a rapid method in food safety. <i>Foodborne Pathogens and Disease</i> , 2009 , 6, 1047-55	3.8	21
120	Diagnostic and Therapeutic Applications of Lytic Phages. <i>Analytical Letters</i> , 2003 , 36, 3241-3259	2.2	21
119	The effect of extended low-temperature storage of raw milk on the quality of pasteurized and UHT milk. <i>Food Microbiology</i> , 1988 , 5, 75-87	6	21
118	Effect of Aeration on Extracellular Enzyme Synthesis by Psychrotrophs Growing in Milk During Refrigerated Storage. <i>Journal of Food Protection</i> , 1984 , 47, 697-702	2.5	21
117	Probabilistic risk model for staphylococcal intoxication from pork-based food dishes prepared in food service establishments in Korea. <i>Journal of Food Protection</i> , 2009 , 72, 1897-908	2.5	20
116	Enhancement of polyunsaturated fatty acid production by Tn5 transposon in Shewanella baltica. <i>Biotechnology Letters</i> , 2006 , 28, 1187-92	3	20
115	Adenosine Triphosphate Bioluminescence for Hygiene Monitoring in Health Care Institutions. <i>Journal of Food Protection</i> , 1994 , 57, 509-513	2.5	20
114	A sampling regime based on an ATP bioluminescence assay to assess the quality of poultry carcasses at critical control points during processing. <i>Food Research International</i> , 1997 , 30, 803-809	7	19
113	Bovine milk fat globule membrane affects virulence expression in Escherichia coli O157:H7. <i>Journal of Dairy Science</i> , 2012 , 95, 6313-9	4	18

112	Impact of hydroxyl- and superoxide anion-based oxidative stress on logarithmic and stationary phase <i>Escherichia coli</i> O157:H7 stress and virulence gene expression. <i>Food Microbiology</i> , 2012 , 29, 141-7 ⁶	18
111	<i>Pseudomonas fragi</i> strains isolated from meat do not produce N-acyl homoserine lactones as signal molecules. <i>Journal of Food Protection</i> , 2009 , 72, 2597-601	2.5 18
110	Comparison of ATP and in vivo bioluminescence for assessing the efficiency of immunomagnetic sorbents for live <i>Escherichia coli</i> O157:H7 cells. <i>Journal of Applied Microbiology</i> , 2002 , 92, 1021-7	4.7 18
109	Growth history influences starvation-induced expression of <i>uspA</i> , <i>grpE</i> , and <i>rpoS</i> and subsequent cryotolerance in <i>Escherichia coli</i> O157:H7. <i>Journal of Food Protection</i> , 2005 , 68, 1154-8	2.5 18
108	<i>Mycobacterium paratuberculosis</i> heat resistance. <i>Letters in Applied Microbiology</i> , 2000 , 30, 341-4	2.9 18
107	Linear-transform and non-linear modelling of bovine milk catalase inactivation in a high-temperature short-time pasteurizer. <i>Food Research International</i> , 1996 , 29, 89-93	7 18
106	Adenosine triphosphate bioluminescence as a method to determine microbial levels in scald and chill tanks at a poultry abattoir. <i>Poultry Science</i> , 1994 , 73, 1673-8	3.9 18
105	Application of Bacteriophages for Control of Infectious Diseases in Aquaculture 2014 , 257-272	17
104	Change in Color and Volatile Composition of Skim Milk Processed with Pulsed Electric Field and Microfiltration Treatments or Heat Pasteurization. <i>Foods</i> , 2014 , 3, 250-268	4.9 17
103	ANTIFUNGAL EFFECTS OF SORBIC ACID AND PROPIONIC ACID AT DIFFERENT pH AND NaCl CONDITIONS. <i>Journal of Food Safety</i> , 1999 , 19, 109-120	2 17
102	The detection of foodborne pathogens by the polymerase chain reaction (PCR). <i>Food Research International</i> , 1992 , 25, 457-469	7 17
101	An electrical method for detecting <i>Listeria</i> spp. <i>Letters in Applied Microbiology</i> , 1989 , 9, 129-132	2.9 17
100	A proposed new bacteriophage subfamily: "Jerseyvirinae". <i>Archives of Virology</i> , 2015 , 160, 1021-33	2.6 16
99	Detection of pathogenic <i>Yersinia enterocolitica</i> in milk and pork using a DIG-labelled probe targeted against the <i>yst</i> gene. <i>International Journal of Food Microbiology</i> , 1997 , 37, 103-12	5.8 16
98	Cell-Free Spent Media Obtained from and Grown in Media Supplemented with 3'-Sialyllactose Modulate Virulence Gene Expression in O157:H7 and Typhimurium. <i>Frontiers in Microbiology</i> , 2016 , 7, 1460	5.7 16
97	The impact of maturing food safety culture and a pathway to economic gain. <i>Food Control</i> , 2019 , 98, 367-379	6.2 16
96	The antiproliferative properties of the milk fat globule membrane are affected by extensive heating. <i>Dairy Science and Technology</i> , 2014 , 94, 439-453	15
95	Expression and characterization of cell-signalling molecules in <i>Campylobacter jejuni</i> . <i>Journal of Applied Microbiology</i> , 2011 , 110, 786-800	4.7 15

94	Immunocapture and real-time PCR to detect <i>Campylobacter</i> spp. <i>Journal of Food Protection</i> , 2008 , 71, 2543-7	2.5	15
93	In vivo assessment of effect of fermented milk diet on course of infection in mice with bioluminescent <i>Salmonella</i> . <i>Journal of Food Protection</i> , 2003 , 66, 2160-3	2.5	15
92	Rapid enumeration of phage in monodisperse emulsions. <i>Analytical Chemistry</i> , 2014 , 86, 5642-8	7.8	14
91	Potential Use of Bacteriophages as Indicators of Water Quality and Wastewater Treatment Processes 2014 , 103-118		14
90	MOSFET-Based Pulse Power Supply for Bacterial Transformation. <i>IEEE Transactions on Industry Applications</i> , 2008 , 44, 25-31	4.3	14
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88	Temporal distribution of encapsulated bacteriophages during passage through the chick gastrointestinal tract. <i>Poultry Science</i> , 2016 , 95, 2911-2920	3.9	14
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