

Mansel W Griffiths

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Efficient capturing and sensitive detection of hepatitis A virus from solid foods (green onion, strawberry, and mussel) using protamine-coated iron oxide (FeO) magnetic nanoparticles and real-time RT-PCR. <i>Food Microbiology</i> , 2022 , 102, 103921	6	1
236	Does structure affect biological function? Modifications to the protein and phospholipids fraction of the milk fat globule membrane after extraction affect the antiproliferative activity of colon cancer cells. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13104	3.3	7
235	Effect of fermented milk from <i>Lactococcus lactis</i> ssp. <i>cremoris</i> strain JFR1 on <i>Salmonella</i> invasion of intestinal epithelial cells. <i>Journal of Dairy Science</i> , 2019 , 102, 6802-6819	4	5
234	Source attribution at the food sub-product level for the development of the Canadian Food Inspection Agency risk assessment model. <i>International Journal of Food Microbiology</i> , 2019 , 305, 108241	5.8	4
233	Concentration of hepatitis A virus in milk using protamine-coated iron oxide (FeO) magnetic nanoparticles. <i>Food Microbiology</i> , 2019 , 84, 103236	6	8
232	Immobilization of Intact Phage and Phage-Derived Proteins for Detection and Biocontrol Purposes. <i>Methods in Molecular Biology</i> , 2019 , 1898, 89-105	1.4	0
231	The impact of maturing food safety culture and a pathway to economic gain. <i>Food Control</i> , 2019 , 98, 367-379	6.2	16
230	Control of <i>Salmonella</i> Newport on cherry tomato using a cocktail of lytic bacteriophages. <i>International Journal of Food Microbiology</i> , 2019 , 293, 60-71	5.8	31
229	Evaluation of protective effect of <i>Lactobacillus acidophilus</i> La-5 on toxicity and colonization of <i>Clostridium difficile</i> in human epithelial cells <i>in vitro</i> . <i>Anaerobe</i> , 2019 , 55, 142-151	2.8	14
228	Identification of risk factors to be considered for food establishments risk assessment models. <i>Microbial Risk Analysis</i> , 2019 , 11, 1-10	1.6	8
227	Long-Term Preservation of Bacteriophage Antimicrobials Using Sugar Glasses. <i>ACS Biomaterials Science and Engineering</i> , 2018 , 4, 3802-3808	5.5	22
226	Selection of risk factors to be included in the Canadian Food Inspection Agency risk assessment inspection model for food establishments. <i>Food Microbiology</i> , 2018 , 75, 72-81	6	7
225	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
224	Quantifying the impact of food safety criteria included in the Canadian Food Inspection Agency risk assessment model for food establishments through Expert Elicitation. <i>Food Control</i> , 2018 , 92, 450-463	6.2	5
223	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
222	Seeds of the Wild Progenitor of Maize Possess Bacteria That Antagonize Foodborne Pathogens. <i>Foodborne Pathogens and Disease</i> , 2017 , 14, 202-209	3.8	3
221	Comparative analysis of existing food safety culture evaluation systems. <i>Food Control</i> , 2017 , 79, 371-379	6.2	27

220	Lactococcus lactis subsp. cremoris strain JFR1 attenuates Salmonella adhesion to human intestinal cells in vitro. <i>Food Research International</i> , 2016 , 90, 147-153	7	6
219	Measurement of food safety culture using survey and maturity profiling tools. <i>Food Control</i> , 2016 , 66, 174-182	6.2	45
218	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
217	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
216	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
215	The quality and safety of washed-rind cheeses with a focus on antilisterial protection. <i>International Dairy Journal</i> , 2016 , 55, 26-37	3.5	3
214	Temporal distribution of encapsulated bacteriophages during passage through the chick gastrointestinal tract. <i>Poultry Science</i> , 2016 , 95, 2911-2920	3.9	14
213	A proposed new bacteriophage subfamily: "Jerseyvirinae". <i>Archives of Virology</i> , 2015 , 160, 1021-33	2.6	16
212	Pulsed electric field processing preserves the antiproliferative activity of the milk fat globule membrane on colon carcinoma cells. <i>Journal of Dairy Science</i> , 2015 , 98, 2867-74	4	11
211	Effect of heat-assisted pulsed electric fields and bacteriophage on enterohemorrhagic Escherichia coli O157:H7. <i>Biotechnology Progress</i> , 2015 , 31, 110-8	2.8	7
210	Inhibitory Effect of Epigallocatechin Gallate on the Virulence of Clostridium difficile PCR Ribotype 027. <i>Journal of Food Science</i> , 2015 , 80, M2925-31	3.4	11
209	Enzyme treatment reverse transcription-PCR to differentiate infectious and inactivated F-specific RNA phages. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 3334-40	4.8	6
208	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
207	Rapid enumeration of phage in monodisperse emulsions. <i>Analytical Chemistry</i> , 2014 , 86, 5642-8	7.8	14
206	Differential effects of lactobacilli on activation and maturation of mouse dendritic cells. <i>Beneficial Microbes</i> , 2014 , 5, 323-34	4.9	13
205	Cold stress improves the ability of Lactobacillus plantarum L67 to survive freezing. <i>International Journal of Food Microbiology</i> , 2014 , 191, 135-43	5.8	35
204	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
203	Efficiency of bacteriophage therapy against Cronobacter sakazakii in Galleria mellonella (greater wax moth) larvae. <i>Archives of Virology</i> , 2014 , 159, 2253-61	2.6	25

202	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
201	Isolation and characterization of a novel bacteriophage against <i>Mycobacterium avium</i> subspecies paratuberculosis. <i>Archives of Virology</i> , 2014 , 159, 2659-74	2.6	10
200	Supersize me: <i>Cronobacter sakazakii</i> phage GAP32. <i>Virology</i> , 2014 , 460-461, 138-46	3.6	34
199	<i>Lactobacillus acidophilus</i> modulates the virulence of <i>Clostridium difficile</i> . <i>Journal of Dairy Science</i> , 2014 , 97, 4745-58	4	48
198	Bacteriophages in Industrial Food Processing: Incidence and Control in Industrial Fermentation 2014 , 199-216		1
197	Control of Bacterial Diarrhea with Phages: Coverage and Safety Issues in Bacteriophage Therapy 2014 , 273-295		
196	Practical and Theoretical Considerations for the Use of Bacteriophages in Food Systems 2014 , 217-235		11
195	Application of Bacteriophages for Control of Infectious Diseases in Aquaculture 2014 , 257-272		17
194	Encapsulation and Controlled Release of Bacteriophages for Food Animal Production 2014 , 237-255		4
193	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
192	Industrial and Regulatory Issues in Bacteriophage Applications in Food Production and Processing 2014 , 297-326		8
191	Recent Developments in Rapid Detection Methods 2014 , 450-459		
190	Potential Use of Bacteriophages as Indicators of Water Quality and Wastewater Treatment Processes 2014 , 103-118		14
189	<i>Bacillus cereus</i> and Other <i>Bacillus</i> spp. 2014 , 1-19		3
188	Application of Bacteriophages To Control Pathogenic and Spoilage Bacteria in Food Processing and Distribution 2014 , 119-135		11
187	A fluorescence-based method coupled with Disruptor filtration for rapid detection of F + RNA phages. <i>Letters in Applied Microbiology</i> , 2014 , 58, 177-83	2.9	1
186	Antimicrobial light-activated materials: towards application for food and environmental safety. <i>Journal of Applied Microbiology</i> , 2014 , 117, 1260-6	4.7	13
185	Pulsed Electric Field Processing of Liquid Foods and Beverages 2014 , 115-145		3

184	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
183	Targeted disinfection of E. coli via bioconjugation to photoreactive TiO ₂ . <i>Bioconjugate Chemistry</i> , 2013 , 24, 448-55	6.3	12
182	The Genome of Cronobacter sakazakii Bacteriophage vB_CsaP_GAP227 Suggests a New Genus within the Autographivirinae. <i>Genome Announcements</i> , 2013 , 1,		10
181	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
180	A suggested new bacteriophage genus: "Viunalikevirus". <i>Archives of Virology</i> , 2012 , 157, 2035-46	2.6	62
179	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
178	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
177	Bifidobacterium spp. influences the production of autoinducer-2 and biofilm formation by Escherichia coli O157:H7. <i>Anaerobe</i> , 2012 , 18, 539-45	2.8	25
176	Impact of hydroxyl- and superoxide anion-based oxidative stress on logarithmic and stationary phase Escherichia coli O157:H7 stress and virulence gene expression. <i>Food Microbiology</i> , 2012 , 29, 141-7 ⁶		18
175	In vitro inhibition of expression of virulence genes responsible for colonization and systemic spread of enteric pathogens using Bifidobacterium bifidum secreted molecules. <i>International Journal of Food Microbiology</i> , 2012 , 156, 255-63	5.8	39
174	Genome sequence of Cronobacter sakazakii myovirus vB_CsaM_GAP31. <i>Journal of Virology</i> , 2012 , 86, 13830-1	6.6	9
173	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
172	Microbial decontamination of milk and dairy products 2012 , 190-238		3
171	Complete genome sequence of Vibrio parahaemolyticus bacteriophage vB_VpaM_MAR. <i>Journal of Virology</i> , 2012 , 86, 13138-9	6.6	13
170	Complete genome sequence of Cronobacter sakazakii bacteriophage vB_CsaM_GAP161. <i>Journal of Virology</i> , 2012 , 86, 13806-7	6.6	11
169	Genome sequence of temperate Vibrio parahaemolyticus bacteriophage vB_VpaS_MAR10. <i>Journal of Virology</i> , 2012 , 86, 13851-2	6.6	11
168	Enterococcus faecium LM-2, a multi-bacteriocinogenic strain naturally occurring in Byaslagĭa traditional cheese of Inner Mongolia in China. <i>Food Control</i> , 2011 , 22, 283-289	6.2	26
167	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

166	A peptidic fraction from milk fermented with <i>Lactobacillus helveticus</i> protects mice against <i>Salmonella</i> infection. <i>International Dairy Journal</i> , 2011 , 21, 607-614	3.5	23
165	Cross-protective effects of temperature, pH, and osmotic and starvation stresses in <i>Escherichia coli</i> O157:H7 subjected to pulsed electric fields in milk. <i>International Dairy Journal</i> , 2011 , 21, 953-962	3.5	12
164	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
163	A <i>Shigella boydii</i> bacteriophage which resembles <i>Salmonella</i> phage Vil. <i>Virology Journal</i> , 2011 , 8, 242	6.1	41
162	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
161	Heterologous extracellular production of enterocin P in <i>Lactococcus lactis</i> by a food-grade expression system. <i>European Food Research and Technology</i> , 2011 , 233, 123-129	3.4	6
160	Bioluminescent high-throughput assay for the bacteria adherence to the tissue culture cells. <i>Biotechnology and Bioengineering</i> , 2011 , 108, 1628-33	4.9	2
159	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
158	Recombinant production of omega-3 fatty acids in <i>Escherichia coli</i> using a gene cluster isolated from <i>Shewanella baltica</i> MAC1. <i>Journal of Applied Microbiology</i> , 2010 , 109, 1897-905	4.7	33
157	Targeted microarray analysis of stationary phase <i>Escherichia coli</i> O157:H7 subjected to disparate nutrient conditions. <i>Journal of Applied Microbiology</i> , 2010 , 109, 2118-27	4.7	11
156	Probiotics down-regulate genes in <i>Salmonella enterica</i> serovar typhimurium pathogenicity islands 1 and 2. <i>Journal of Food Protection</i> , 2010 , 73, 452-60	2.5	32
155	Applicability of bacteriocinogenic <i>Lactobacillus pentosus</i> 31-1 as a novel functional starter culture or coculture for fermented sausage manufacture. <i>Journal of Food Protection</i> , 2010 , 73, 292-8	2.5	13
154	Characterization of immune-active peptides obtained from milk fermented by <i>Lactobacillus helveticus</i> . <i>Journal of Dairy Research</i> , 2010 , 77, 129-36	1.6	49
153	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
152	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
151	Immobilization of bacteriophages on modified silica particles. <i>Biomaterials</i> , 2010 , 31, 1904-10	15.6	80
150	Effect of unassembled phage protein complexes on the attachment to cellulose of genetically modified bacteriophages containing cellulose binding modules. <i>Colloids and Surfaces B: Biointerfaces</i> , 2010 , 76, 529-34	6	5
149	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

148	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
147	<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
146	Effect of molecules secreted by <i>Lactobacillus acidophilus</i> strain La-5 on <i>Escherichia coli</i> O157:H7 colonization. <i>Applied and Environmental Microbiology</i> , 2009 , 75, 1165-72	4.8	82
145	Use of bioluminescent <i>Salmonella enterica</i> serovar Enteritidis to determine penetration in tumbled and hand-tumbled marinated chicken breast fillets. <i>Journal of Applied Poultry Research</i> , 2009 , 18, 269-273	2.3	1
144	<i>Listeria monocytogenes</i> 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
143	Mg ²⁺ -free buffer elevates transformation efficiency of <i>Vibrio parahaemolyticus</i> by electroporation. <i>Letters in Applied Microbiology</i> , 2009 , 48, 349-54	2.9	13
142	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
141	Anion-exchange filtration and real-time PCR for the detection of a norovirus surrogate in food. <i>Journal of Food Protection</i> , 2009 , 72, 2178-83	2.5	13
140	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> , 2008 , 32, 7-11	2.9	1
139	Cryotolerance of <i>Escherichia coli</i> O157:H7 in Laboratory Media and Food. <i>Journal of Food Science</i> , 2008 , 66, 1169-1173	3.4	9
138	MOSFET-Based Pulse Power Supply for Bacterial Transformation. <i>IEEE Transactions on Industry Applications</i> , 2008 , 44, 25-31	4.3	14
137	Examination of stress and virulence gene expression in <i>Escherichia coli</i> O157:H7 using targeted microarray analysis. <i>Foodborne Pathogens and Disease</i> , 2008 , 5, 437-47	3.8	52
136	Immunocapture and real-time PCR to detect <i>Campylobacter</i> spp. <i>Journal of Food Protection</i> , 2008 , 71, 2543-7	2.5	15
135	Illuminating cellular physiology: recent developments. <i>Science Progress</i> , 2007 , 90, 129-60	1.1	11
134	Regulation of alkaline metalloprotease promoter by N-acyl homoserine lactone quorum sensing in <i>Pseudomonas fluorescens</i> . <i>Journal of Applied Microbiology</i> , 2007 , 103, 2174-84	4.7	58
133	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
132	Simultaneous quantification of pathogenic <i>Campylobacter</i> and <i>Salmonella</i> 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
131	Probiotics affect virulence-related gene expression in <i>Escherichia coli</i> O157:H7. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 4259-67	4.8	158

130	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
129	ROUNDTABLE DISCUSSION: Food biotechnology: Approaches, challenges, opportunities. <i>Industrial Biotechnology</i> , 2007 , 3, 190-197	1.3	
128	Effect of environmental stresses on the mean and distribution of individual cell lag times of <i>Escherichia coli</i> O157:H7. <i>International Journal of Food Microbiology</i> , 2006 , 110, 278-85	5.8	32
127	. <i>IEEE Transactions on Plasma Science</i> , 2006 , 34, 1412-1415	1.3	25
126	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
125	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
124	Biological characteristics of luminescent <i>Lactococcus lactis</i> transformed with lux genes. <i>Food Research International</i> , 2006 , 39, 426-432	7	3
123	Morphological and physiological responses of <i>Campylobacter jejuni</i> to stress. <i>Journal of Food Protection</i> , 2006 , 69, 2747-53	2.5	25
122	Dairy research in Canadian universities. <i>International Journal of Dairy Technology</i> , 2006 , 59, 159-165	3.7	
121	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
120	Bovine whey proteins inhibit the interaction of <i>Staphylococcus aureus</i> and bacteriophage K. <i>Journal of Applied Microbiology</i> , 2006 , 101, 377-86	4.7	78
119	Enhancement of polyunsaturated fatty acid production by Tn5 transposon in <i>Shewanella baltica</i> . <i>Biotechnology Letters</i> , 2006 , 28, 1187-92	3	20
118	Interactions of <i>Escherichia coli</i> O157:H7, <i>Salmonella typhimurium</i> and <i>Listeria monocytogenes</i> plants cultivated in a gnotobiotic system. <i>International Journal of Food Microbiology</i> , 2005 , 99, 7-18	5.8	180
117	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
116	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
115	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
114	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
113	A robotic DNA purification protocol and real-time PCR for the detection of <i>Campylobacter jejuni</i> in foods. <i>Journal of Food Protection</i> , 2005 , 68, 2131-5	2.5	8

112	Probiotics down-regulate flaA sigma28 promoter in <i>Campylobacter jejuni</i> . <i>Journal of Food Protection</i> , 2005 , 68, 2295-300	2.5	27
111	Internalization of <i>Escherichia coli</i> O157:H7 following biological and mechanical disruption of growing spinach plants. <i>Journal of Food Protection</i> , 2005 , 68, 2506-9	2.5	64
110	Quantification of <i>Campylobacter</i> 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
109	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
108	Enrichment and DNA extraction protocols for the simultaneous detection of <i>Salmonella</i> and <i>Listeria monocytogenes</i> in raw sausage meat with multiplex real-time PCR. <i>Journal of Food Protection</i> , 2004 , 67, 189-92	2.5	65
107	A research note: the potential for transfer of <i>Salmonella</i> from irrigation water to tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 287-289	4.3	33
106	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
105	Method for assessment of functional affinity of antibodies for live bacteria. <i>Journal of Microbiological Methods</i> , 2004 , 58, 49-57	2.8	13
104	MICROBIOLOGICAL ANALYSIS Rapid Methods 2004 , 755-761		
103	Diagnostic and Therapeutic Applications of Lytic Phages. <i>Analytical Letters</i> , 2003 , 36, 3241-3259	2.2	21
102	Use of an autobioluminescent <i>Campylobacter jejuni</i> to monitor cell survival as a function of temperature, pH, and sodium chloride. <i>Journal of Food Protection</i> , 2003 , 66, 2032-7	2.5	14
101	Rapid detection of <i>Campylobacter jejuni</i> 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
100	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
99	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
98	Real-time multiplex SYBR green I-based PCR assay for simultaneous detection of <i>Salmonella</i> serovars and <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2003 , 66, 2141-5	2.5	52
97	Quorum sensing and expression of virulence in <i>Escherichia coli</i> O157:H7. <i>International Journal of Food Microbiology</i> , 2003 , 85, 1-9	5.8	47
96	Application of a novel immunomagnetic separation-bacteriophage assay for the detection of <i>Salmonella enteritidis</i> and <i>Escherichia coli</i> O157:H7 in food. <i>International Journal of Food Microbiology</i> , 2003 , 85, 63-71	5.8	67
95	Combining nonthermal technologies to control foodborne microorganisms. <i>International Journal of Food Microbiology</i> , 2003 , 89, 125-38	5.8	249

94	Morphological, host range, and genetic characterization of two coliphages. <i>Applied and Environmental Microbiology</i> , 2003 , 69, 5364-71	4.8	69
93	Growth of autofluorescent <i>Campylobacter jejuni</i> in response to various environmental conditions. <i>Journal of Food Protection</i> , 2003 , 66, 1190-7	2.5	10
92	Development, implementation, and analysis of an on-farm food safety program for the production of greenhouse vegetables. <i>Journal of Food Protection</i> , 2002 , 65, 918-23	2.5	7
91	Inactivation of <i>Salmonella</i> Typhimurium in orange juice containing antimicrobial agents by pulsed electric field. <i>Journal of Food Protection</i> , 2002 , 65, 1081-7	2.5	99
90	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
89	Pasteurization of Fresh Orange Juice Using Low-Energy Pulsed Electrical Field. <i>Journal of Food Science</i> , 2002 , 67, 2294-2299	3.4	123
88	Pasteurization of Milk Using Pulsed Electrical Field and Antimicrobials. <i>Journal of Food Science</i> , 2002 , 67, 2304-2308	3.4	82
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