Joseph M Bosilevac

List of Publications by Year
in descending order

107	4,291	81900	118850
papers	citations	39 h-index	62 g-index

108	108	108	2110
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Escherichia coli O157 Prevalence and Enumeration of Aerobic Bacteria, Enterobacteriaceae, and Escherichia coli O157 at Various Steps in Commercial Beef Processing Plants. Journal of Food Protection, 2004, 67, 658-665.	1.7	213
2	Prevalence and Characterization of Non-O157 Shiga Toxin-Producing Escherichia coli Isolates from Commercial Ground Beef in the United States. Applied and Environmental Microbiology, 2011, 77, 2103-2112.	3.1	206
3	Post-harvest interventions to reduce/eliminate pathogens in beef. Meat Science, 2005, 71, 79-91.	5.5	189
4	Salmonella and Escherichia coli O157:H7 Contamination on Hides and Carcasses of Cull Cattle Presented for Slaughter in the United States: an Evaluation of Prevalence and Bacterial Loads by Immunomagnetic Separation and Direct Plating Methods. Applied and Environmental Microbiology, 2008, 74, 6289-6297.	3.1	139
5	Transportation and Lairage Environment Effects on Prevalence, Numbers, and Diversity of Escherichia coli O157:H7 on Hides and Carcasses of Beef Cattle at Processing. Journal of Food Protection, 2007, 70, 280-286.	1.7	126
6	Super shedding of Escherichia coli O157:H7 by cattle and the impact on beef carcass contamination. Meat Science, 2010, 86, 32-37.	5.5	124
7	Effect of Chemical Dehairing on the Prevalence of Escherichia coli O157:H7 and the Levels of Aerobic Bacteria and Enterobacteriaceae on Carcasses in a Commercial Beef Processing Plant. Journal of Food Protection, 2003, 66, 2005-2009.	1.7	121
8	Longitudinal Study of Escherichia coli O157:H7 in a Beef Cattle Feedlot and Role of High-Level Shedders in Hide Contamination. Applied and Environmental Microbiology, 2009, 75, 6515-6523.	3.1	116
9	Prevalence and Characterization of Salmonellae in Commercial Ground Beef in the United States. Applied and Environmental Microbiology, 2009, 75, 1892-1900.	3.1	111
10	Impact of â€œRaised without Antibioticsâ€•Beef Cattle Production Practices on Occurrences of Antimicrobial Resistance. Applied and Environmental Microbiology, 2017, 83, .	3.1	99
11	Development and Evaluation of an On-Line Hide Decontamination Procedure for Use in a Commercial Beef Processing Plantâ€. Journal of Food Protection, 2005, 68, 265-272.	1.7	96
12	Pre- and post-harvest interventions to reduce pathogen contamination in the U.S. beef industry. Meat Science, 2014, 98, 372-382.	5.5	96
13	Enumeration of Salmonella and Escherichia coli O157:H7 in ground beef, cattle carcass, hide and faecal samples using direct plating methodsâ€. Journal of Applied Microbiology, 2007, 103, 1657-1668.	3.1	95
14	Prevalence of Escherichia coli O157 and Levels of Aerobic Bacteria and Enterobacteriaceae Are Reduced When Hides Are Washed and Treated with Cetylpyridinium Chloride at a Commercial Beef Processing Plant. Journal of Food Protection, 2004, 67, 646-650.	1.7	94
15	Treatments Using Hot Water Instead of Lactic Acid Reduce Levels of Aerobic Bacteria and Enterobacteriaceae and Reduce the Prevalence of Escherichia coli O157:H7 on Preevisceration Beef Carcasses. Journal of Food Protection, 2006, 69, 1808-1813.	1.7	90
16	Prevalence and Characterization of Salmonella in Bovine Lymph Nodes Potentially Destined for Use in Ground Beefâ€. Journal of Food Protection, 2008, 71, 1685-1688.	1.7	90
17	Cross-sectional Study ExaminingSalmonella entericaCarriage in Subiliac Lymph Nodes of Cull and Feedlot Cattle at Harvest. Foodborne Pathogens and Disease, 2013, 10, 368-374.	1.8	87
18	Source Tracking of Escherichia coli O157:H7 and Salmonella Contamination in the Lairage Environment at Commercial U.S. Beef Processing Plants and Identification of an Effective Intervention. Journal of Food Protection, 2008, 71, 1752-1760.	1.7	83

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19	Occurrence of Antimicrobial-Resistant Escherichia coli and Salmonella enterica in the Beef Cattle Production and Processing Continuum. Applied and Environmental Microbiology, 2015, 81, 713-725.	3.1	75
20	Evaluation of Commonly Used Antimicrobial Interventions for Fresh Beef Inoculated with Shiga Toxin–Producing Escherichia coli Serotypes O26, O45, O103, O111, O121, O145, and O157:H7. Journal of Food Protection, 2012, 75, 1207-1212.	1.7	74
21	Efficacy of Ozonated and Electrolyzed Oxidative Waters To Decontaminate Hides of Cattle before Slaughter. Journal of Food Protection, 2005, 68, 1393-1398.	1.7	67
22	Prevalence and Level of Escherichia coli O157:H7 in Feces and on Hides of Feedlot Steers Fed Diets with or without Wet Distillers Grains with Solubles. Journal of Food Protection, 2009, 72, 1624-1633.	1.7	65
23	Effects of a Minimal Hide Wash Cabinet on the Levels and Prevalence of Escherichia coli O157:H7 and Salmonella on the Hides of Beef Cattle at Slaughter. Journal of Food Protection, 2007, 70, 1076-1079.	1.7	60
24	Diversity of Multidrug-Resistant Salmonella enterica Strains Associated with Cattle at Harvest in the United States. Applied and Environmental Microbiology, 2011, 77, 1783-1796.	3.1	60
25	Microbiological Analysis of Bovine Lymph Nodes for the Detection of Salmonella entericaâ€. Journal of Food Protection, 2012, 75, 854-858.	1.7	58
26	Microbiological Characterization of Imported and Domestic Boneless Beef Trim Used for Ground Beef. Journal of Food Protection, 2007, 70, 440-449.	1.7	55
27	Salmonella in Peripheral Lymph Nodes of Healthy Cattle at Slaughter. Frontiers in Microbiology, 2017, 8, 2214.	3.5	55
28	Biofilm Formation and Sanitizer Resistance of Escherichia coli O157:H7 Strains Isolated from â€œHigh Event Periodâ€•Meat Contamination. Journal of Food Protection, 2014, 77, 1982-1987.	1.7	54
29	Chromogenic Agar Medium for Detection and Isolation of Escherichia coli Serogroups O26, O45, O103, O111, O121, and O145 from Fresh Beef and Cattle Feces. Journal of Food Protection, 2013, 76, 192-199.	1.7	51
30	Interventions to reduce/eliminate Escherichia coli O157:H7 in ground beef. Meat Science, 2007, 77, 90-96.	5.5	49
31	Similar Levels of Antimicrobial Resistance in U.S. Food Service Ground Beef Products with and without a â€œRaised without Antibioticsâ€•Claim. Journal of Food Protection, 2018, 81, 2007-2018.	1.7	48
32	Effects of Low-Dose, Low-Penetration Electron Beam Irradiation of Chilled Beef Carcass Surface Cuts on Escherichia coli O157:H7 and Meat Qualityâ€. Journal of Food Protection, 2005, 68, 666-672.	1.7	45
33	Listeria Prevalence and Listeria monocytogenes Serovar Diversity at Cull Cow and Bull Processing Plants in the United States. Journal of Food Protection, 2007, 70, 2578-2582.	1.7	45
34	MICROBIOLOGY: Signaling Antibiotic Resistance in Staphylococci. Science, 2001, 291, 1915-1916.	12.6	44
35	Evaluation of Various Antimicrobial Interventions for the Reduction of Escherichia coli O157:H7 on Bovine Heads during Processing. Journal of Food Protection, 2008, 71, 621-624.	1.7	44
36	Evaluation of Culture- and PCR-Based Detection Methods for Escherichia coli O157:H7 in Inoculated Ground Beef. Journal of Food Protection, 2005, 68, 1566-1574.	1.7	42

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37	Evaluation of real time PCR assays for the detection and enumeration of enterohemorrhagic Escherichia coli directly from cattle feces. Journal of Microbiological Methods, 2014, 105, 72-79.	1.6	42
38	Comparison of Effects of Antimicrobial Interventions on Multidrug-Resistant Salmonella, Susceptible Salmonella, and Escherichia coli O157:H7. Journal of Food Protection, 2008, 71, 2177-2181.	1.7	41
39	Prevalence, Enumeration, Serotypes, and Antimicrobial Resistance Phenotypes of Salmonella enterica Isolates from Carcasses at Two Large United States Pork Processing Plants. Applied and Environmental Microbiology, 2012, 78, 2716-2726.	3.1	41
40	Methods for Recovering Escherichia coli O157:H7 from Cattle Fecal, Hide, and Carcass Samples: Sensitivity and Improvements. Journal of Food Protection, 2005, 68, 2264-2268.	1.7	39
41	Prevalence and Enumeration of Escherichia coli O157:H7 and Salmonella in U.S. Abattoirs that Process Fewer than 1,000 Head of Cattle per Day. Journal of Food Protection, 2009, 72, 1272-1278.	1.7	38
42	Protocol for Evaluating the Efficacy of Cetylpyridinium Chloride as a Beef Hide Intervention. Journal of Food Protection, 2004, 67, 303-309.	1.7	35
43	Survival of Escherichia coli O157:H7 on Cattle Hides. Applied and Environmental Microbiology, 2011, 77, 3002-3008.	3.1	35
44	Microbiological Characterization of Lamb Carcasses at Commercial Processing Plants in the United States. Journal of Food Protection, 2007, 70, 1811-1819.	1.7	33
45	Predicting the Presence of Non-O157 Shiga Toxin-Producing Escherichia coli in Ground Beef by Using Molecular Tests for Shiga Toxins, Intimin, and O Serogroups. Applied and Environmental Microbiology, 2012, 78, 7152-7155.	3.1	33
46	Decreased Dosage of Acidified Sodium Chlorite Reduces Microbial Contamination and Maintains Organoleptic Qualities of Ground Beef Products. Journal of Food Protection, 2004, 67, 2248-2254.	1.7	31
47	Improvement of Immunomagnetic Separation for Escherichia coli O157:H7 Detection by the PickPen Magnetic Particle Separation Device. Journal of Food Protection, 2006, 69, 2870-2874.	1.7	31
48	Prevalence of Escherichia coli O157:H7 and Salmonella in Camels, Cattle, Goats, and Sheep Harvested for Meat in Riyadh. Journal of Food Protection, 2015, 78, 89-96.	1.7	30
49	Evaluation of a Direct-Fed Microbial Product Effect on the Prevalence and Load of Escherichia coli O157:H7 in Feedlot Cattle. Journal of Food Protection, 2010, 73, 366-371.	1.7	29
50	Biofilm Formation, Antimicrobial Resistance, and Sanitizer Tolerance of Salmonella enterica Strains Isolated from Beef Trim. Foodborne Pathogens and Disease, 2017, 14, 687-695.	1.8	28
51	Tumor Cell Viability in Clear Cell Sarcoma Requires DNA Binding Activity of the EWS/ATF1 Fusion Protein. Journal of Biological Chemistry, 1999, 274, 34811-34818.	3.4	27
52	Prevalence Rates of Escherichia coli O157:H7 and Salmonella at Different Sampling Sites on Cattle Hides at a Feedlot and Processing Plantâ€. Journal of Food Protection, 2009, 72, 1267-1271.	1.7	27
53	Resistance of various shiga toxin-producing Escherichia coli to electrolyzed oxidizing water. Food Control, 2013, 30, 580-584.	5.5	27
54	Impact of mixed biofilm formation with environmental microorganisms on E. coli O157:H7 survival against sanitization. Npj Science of Food, 2020, 4, 16.	5.5	26

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55	Shiga Toxin-Producing Serogroup O91 Escherichia coli Strains Isolated from Food and Environmental Samples. Applied and Environmental Microbiology, 2017, 83, .	3.1	25
56	Comparison of the Molecular Genotypes of Escherichia coli O157:H7 from the Hides of Beef Cattle in Different Regions of North Americaâ€. Journal of Food Protection, 2007, 70, 1622-1626.	1.7	25
57	Effectiveness of 1,3-Dibromo-5,5 Dimethylhydantoin on Reduction of Escherichia coli O157:H7â€“ and Salmonella-Inoculated Fresh Meat. Journal of Food Protection, 2009, 72, 151-156.	1.7	23
58	Detection of Escherichia coli O157:H7 and Salmonella enterica in Air and Droplets at Three U.S. Commercial Beef Processing Plants. Journal of Food Protection, 2012, 75, 2213-2218.	1.7	23
59	Prevalence of Mycobacterium avium subsp. paratuberculosis in Ileocecal Lymph Nodes and on Hides and Carcasses from Cull Cows and Fed Cattle at Commercial Beef Processing Plants in the United Statesâ€. Journal of Food Protection, 2009, 72, 1457-1462.	1.7	21
60	Escherichia coli O157:H7 Strains Isolated from High-Event Period Beef Contamination Have Strong Biofilm-Forming Ability and Low Sanitizer Susceptibility, Which Are Associated with High pO157 Plasmid Copy Number. Journal of Food Protection, 2016, 79, 1875-1883.	1.7	21
61	Food Service Pork Chops from Three U.S. Regions Harbor Similar Levels of Antimicrobial Resistance Regardless of Antibiotic Use Claims. Journal of Food Protection, 2019, 82, 1667-1676.	1.7	21
62	Effects of In-Plant Interventions on Reduction of Enterohemorrhagic Escherichia coli and Background Indicator Microorganisms on Veal Calf Hides. Journal of Food Protection, 2014, 77, 745-751.	1.7	19
63	Comparative genomics of Salmonella enterica serovar Montevideo reveals lineage-specific gene differences that may influence ecological niche association. Microbial Genomics, 2018, 4, .	2.0	19
64	Detection of Shiga toxin-producing Escherichia coli, stx1, stx2 and Salmonella by two high resolution melt curve multiplex real-time PCR. Food Control, 2019, 96, 251-259.	5.5	18
65	Impact of Reducing the Level of Wet Distillers Grains Fed to Cattle Prior to Harvest on Prevalence and Levels of Escherichia coli O157:H7 in Feces and on Hides. Journal of Food Protection, 2011, 74, 1611-1617.	1.7	17
66	Prevalence and Level of Enterohemorrhagic Escherichia coli in Culled Dairy Cows at Harvest. Journal of Food Protection, 2016, 79, 421-431.	1.7	17
67	Isolation and Characterization of Clostridium difficile Associated with Beef Cattle and Commercially Produced Ground Beef. Journal of Food Protection, 2013, 76, 256-264.	1.7	16
68	Immersion in Antimicrobial Solutions Reduces Salmonella enterica and Shiga Toxinâ€“Producing Escherichia coli on Beef Cheek Meat. Journal of Food Protection, 2014, 77, 538-548.	1.7	16
69	Inhibition of Activating Transcription Factor 1- and cAMP-responsive Element-binding Protein-activated Transcription by an Intracellular Single Chain Fv Fragment. Journal of Biological Chemistry, 1998, 273, 16874-16879.	3.4	15
70	Dual-Serotype Biofilm Formation by Shiga Toxin-Producing Escherichia coli O157:H7 and O26:H11 Strains. Applied and Environmental Microbiology, 2012, 78, 6341-6344.	3.1	14
71	Efficacy of Antimicrobial Compounds on Surface Decontamination of Seven Shiga Toxin-Producing Escherichia coli and Salmonella Inoculated onto Fresh Beef. Journal of Food Protection, 2015, 78, 503-510.	1.7	14
72	Genomic-based identification of environmental and clinical Listeria monocytogenes strains associated with an abortion outbreak in beef heifers. BMC Veterinary Research, 2020, 16, 70.	1.9	14

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73	Evaluation of UVC Radiation and a UVC-Ozone Combination as Fresh Beef Interventions against Shiga Toxinâ€“Producing Escherichia coli, Salmonella, and Listeria monocytogenes and Their Effects on Beef Quality. Journal of Food Protection, 2020, 83, 1520-1529.	1.7	13
74	Characterization and Virulence Potential of Serogroup O113 Shiga Toxinâ€“Producing Escherichia coli Strains Isolated from Beef and Cattle in the United States. Journal of Food Protection, 2017, 80, 383-391.	1.7	12
75	Seasonal Prevalence of Shiga Toxin-Producing Escherichia coli on Pork Carcasses for Three Steps of the Harvest Process at Two Commercial Processing Plants in the United States. Applied and Environmental Microbiology, 2020, 87, .	3.1	11
76	Comparison of methods for the enumeration of enterohemorrhagic Escherichia coli from veal hides and carcasses. Frontiers in Microbiology, 2015, 6, 1062.	3.5	10
77	Characterization of Enterohemorrhagic Escherichia coli on Veal Hides and Carcasses. Journal of Food Protection, 2017, 80, 136-145.	1.7	10
78	Effects of Using Reduced Volumes of Nonselective Enrichment Medium in Methods for the Detection of Escherichia coli O157:H7 from Raw Beef. Journal of Food Protection, 2008, 71, 1768-1773.	1.7	9
79	Inoculation of Beef with Low Concentrations of Escherichia coli O157:H7 and Examination of Factors That Interfere with Its Detection by Culture Isolation and Rapid Methods. Journal of Food Protection, 2010, 73, 2180-2188.	1.7	9
80	Surface pH of Fresh Beef as a Parameter To Validate Effectiveness of Lactic Acid Treatment against Escherichia coli O157:H7 and Salmonella. Journal of Food Protection, 2018, 81, 1126-1133.	1.7	9
81	Prevalence of Extreme Heat-Resistant Gram-Negative Bacteria Carried by U.S. Cattle at Harvest. Journal of Food Protection, 2020, 83, 1438-1443.	1.7	9
82	A review of Shiga-toxin producing Escherichia coli (STEC) contamination in the raw pork production chain. International Journal of Food Microbiology, 2022, 377, 109832.	4.7	9
83	Rapid Enrichment Strategy for Isolation of Listeria from Bovine Hide, Carcass, and Meat Samplesâ€. Journal of Food Protection, 2007, 70, 53-57.	1.7	8
84	Rapid Detection and Classification of Salmonella enterica Shedding in Feedlot Cattle Utilizing the Roka Bioscience Atlas Salmonella Detection Assay for the Analysis of Rectoanal Mucosal Swabs. Journal of Food Protection, 2017, 80, 1760-1767.	1.7	8
85	Prevalence and Characterization of Salmonella Present during Veal Harvest. Journal of Food Protection, 2019, 82, 775-784.	1.7	8
86	Locus of Heat Resistance (LHR) in Meat-Borne Escherichia coli: Screening and Genetic Characterization. Applied and Environmental Microbiology, 2021, 87, .	3.1	8
87	Evaluation of Rectoanal Mucosal Swab Sampling for Molecular Detection of Enterohemorrhagic Escherichia coli in Beef Cattle. Journal of Food Protection, 2017, 80, 661-667.	1.7	6
88	High-resolution melting real-time PCR assays for detection of Escherichia coli O26 and O111 strains possessing Shiga toxin genes. LWT - Food Science and Technology, 2020, 131, 109785.	5.2	6
89	Contamination Revealed by Indicator Microorganism Levels during Veal Processing. Journal of Food Protection, 2016, 79, 1341-1347.	1.7	5
90	Comparative Performance Evaluation of Real-Time PCR and Dual-Labeled Fluorescence Resonance Energy Transfer Probe-Based Melt Peak Analysis for the Detection of Escherichia coli O157:H7 in Beef Products. Journal of Food Protection, 2019, 82, 507-512.	1.7	5

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91	Pathogenomes and variations in Shiga toxin production among geographically distinct clones of Escherichia coli O113:H21. Microbial Genomics, 2022, 8, .	2.0	4
92	Development and validation of high-resolution melting assays for the detection of potentially virulent strains of Escherichia coli O103 and O121. Food Control, 2022, 139, 109095.	5.5	4
93	Increased Detection of Listeria Species and Listeria monocytogenes in Raw Beef, Using the Assurance GDS Molecular Detection System with Culture Isolationâ€. Journal of Food Protection, 2009, 72, 674-679.	1.7	3
94	Impact of Sampling Area and Location on Measurement of Indicator Organisms during Beef Carcass Interventionsâ€. Journal of Food Protection, 2013, 76, 2069-2073.	1.7	3
95	Complete, Closed Genome Sequences of 10 Salmonella enterica subsp. enterica Serovar Typhimurium Strains Isolated from Human and Bovine Sources. Genome Announcements, 2016, 4, .	0.8	3
96	Complete and Closed Genome Sequences of 10 Salmonella enterica subsp. enterica Serovar Anatum Isolates from Human and Bovine Sources. Genome Announcements, 2016, 4, .	0.8	3
97	Rapid estimation of Salmonella enterica contamination level in ground beef â€“ Application of the time-to-positivity method using a combination of molecular detection and direct plating. Food Microbiology, 2021, 93, 103615.	4.2	3
98	The physiologic state of Escherichia coli O157:H7 does not affect its detection in two commercial real-time PCR-based tests. Food Microbiology, 2013, 33, 205-212.	4.2	2
99	Distribution of Escherichia coli Passaged through Processing Equipment during Ground Beef Production Using Inoculated Trimmings. Journal of Food Protection, 2015, 78, 273-280.	1.7	2
100	Effect of Direct-Fed Microbial Dosage on the Fecal Concentrations of EnterohemorrhagicEscherichia coliin Feedlot Cattle. Foodborne Pathogens and Disease, 2016, 13, 190-195.	1.8	2
101	A Novel Selective Medium for Simultaneous Enrichment of Shiga Toxinâ€“Producing Escherichia coli and Salmonella in Ground Beef. Journal of Food Protection, 2018, 81, 1252-1257.	1.7	2
102	Complete Closed Genome Sequence of the Extremely Heat-Resistant Strain Escherichia coli AW1.7. Microbiology Resource Announcements, 2021, 10, e0050221.	0.6	2
103	Validation of high-resolution melting assays for the detection of virulent strains of Escherichia coli O26 and O111 in beef and pork enrichment broths. Food Control, 2021, 128, 108123.	5.5	2
104	Characterization of Escherichia coli harboring colibactin genes (clb) isolated from beef production and processing systems. Scientific Reports, 2022, 12, 5305.	3.3	2
105	Genome Sequences of 34 Shiga Toxin-Producing Escherichia coli Isolates from Swine and Other Sources. Genome Announcements, 2017, 5, .	0.8	1
106	Methods for detecting pathogens in the beef food chain: an overview. Burleigh Dodds Series in Agricultural Science, 2017, , 35-58.	0.2	1
107	Methods for detecting pathogens in the beef food chain: detecting particular pathogens. Burleigh Dodds Series in Agricultural Science, 2017, , 59-78.	0.2	0