

# Joseph M Bosilevac

## List of Publications by Year in descending order

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107  
papers

4,291  
citations

81900

39  
h-index

118850

62  
g-index

108  
all docs

108  
docs citations

108  
times ranked

2110  
citing authors

#	ARTICLE	IF	CITATIONS
1	Pathogenomes and variations in Shiga toxin production among geographically distinct clones of <i>Escherichia coli</i> O113:H21. <i>Microbial Genomics</i> , 2022, 8, .	2.0	4
2	Characterization of <i>Escherichia coli</i> harboring colibactin genes (clb) isolated from beef production and processing systems. <i>Scientific Reports</i> , 2022, 12, 5305.	3.3	2
3	Development and validation of high-resolution melting assays for the detection of potentially virulent strains of <i>Escherichia coli</i> O103 and O121. <i>Food Control</i> , 2022, 139, 109095.	5.5	4
4	A review of Shiga-toxin producing <i>Escherichia coli</i> (STEC) contamination in the raw pork production chain. <i>International Journal of Food Microbiology</i> , 2022, 377, 109832.	4.7	9
5	Rapid estimation of <i>Salmonella enterica</i> contamination level in ground beef – Application of the time-to-positivity method using a combination of molecular detection and direct plating. <i>Food Microbiology</i> , 2021, 93, 103615.	4.2	3
6	Locus of Heat Resistance (LHR) in Meat-Borne <i>Escherichia coli</i> : Screening and Genetic Characterization. <i>Applied and Environmental Microbiology</i> , 2021, 87, .	3.1	8
7	Complete Closed Genome Sequence of the Extremely Heat-Resistant Strain <i>Escherichia coli</i> AW1.7. <i>Microbiology Resource Announcements</i> , 2021, 10, e0050221.	0.6	2
8	Validation of high-resolution melting assays for the detection of virulent strains of <i>Escherichia coli</i> O26 and O111 in beef and pork enrichment broths. <i>Food Control</i> , 2021, 128, 108123.	5.5	2
9	High-resolution melting real-time PCR assays for detection of <i>Escherichia coli</i> O26 and O111 strains possessing Shiga toxin genes. <i>LWT - Food Science and Technology</i> , 2020, 131, 109785.	5.2	6
10	Impact of mixed biofilm formation with environmental microorganisms on <i>E. coli</i> O157:H7 survival against sanitization. <i>Npj Science of Food</i> , 2020, 4, 16.	5.5	26
11	Seasonal Prevalence of Shiga Toxin-Producing <i>Escherichia coli</i> on Pork Carcasses for Three Steps of the Harvest Process at Two Commercial Processing Plants in the United States. <i>Applied and Environmental Microbiology</i> , 2020, 87, .	3.1	11
12	Genomic-based identification of environmental and clinical <i>Listeria monocytogenes</i> strains associated with an abortion outbreak in beef heifers. <i>BMC Veterinary Research</i> , 2020, 16, 70.	1.9	14
13	Evaluation of UVC Radiation and a UVC-Ozone Combination as Fresh Beef Interventions against Shiga Toxin-Producing <i>Escherichia coli</i> , <i>Salmonella</i> , and <i>Listeria monocytogenes</i> and Their Effects on Beef Quality. <i>Journal of Food Protection</i> , 2020, 83, 1520-1529.	1.7	13
14	Prevalence of Extreme Heat-Resistant Gram-Negative Bacteria Carried by U.S. Cattle at Harvest. <i>Journal of Food Protection</i> , 2020, 83, 1438-1443.	1.7	9
15	Food Service Pork Chops from Three U.S. Regions Harbor Similar Levels of Antimicrobial Resistance Regardless of Antibiotic Use Claims. <i>Journal of Food Protection</i> , 2019, 82, 1667-1676.	1.7	21
16	Prevalence and Characterization of <i>Salmonella</i> Present during Veal Harvest. <i>Journal of Food Protection</i> , 2019, 82, 775-784.	1.7	8
17	Comparative Performance Evaluation of Real-Time PCR and Dual-Labeled Fluorescence Resonance Energy Transfer Probe-Based Melt Peak Analysis for the Detection of <i>Escherichia coli</i> O157:H7 in Beef Products. <i>Journal of Food Protection</i> , 2019, 82, 507-512.	1.7	5
18	Detection of Shiga toxin-producing <i>Escherichia coli</i> , stx1, stx2 and <i>Salmonella</i> by two high resolution melt curve multiplex real-time PCR. <i>Food Control</i> , 2019, 96, 251-259.	5.5	18

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19	Surface pH of Fresh Beef as a Parameter To Validate Effectiveness of Lactic Acid Treatment against <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> . <i>Journal of Food Protection</i> , 2018, 81, 1126-1133.	1.7	9
20	A Novel Selective Medium for Simultaneous Enrichment of Shiga Toxin-Producing <i>Escherichia coli</i> and <i>Salmonella</i> in Ground Beef. <i>Journal of Food Protection</i> , 2018, 81, 1252-1257.	1.7	2
21	Similar Levels of Antimicrobial Resistance in U.S. Food Service Ground Beef Products with and without a "Raised without Antibiotics" Claim. <i>Journal of Food Protection</i> , 2018, 81, 2007-2018.	1.7	48
22	Comparative genomics of <i>Salmonella enterica</i> serovar Montevideo reveals lineage-specific gene differences that may influence ecological niche association. <i>Microbial Genomics</i> , 2018, 4, .	2.0	19
23	Biofilm Formation, Antimicrobial Resistance, and Sanitizer Tolerance of <i>Salmonella enterica</i> Strains Isolated from Beef Trim. <i>Foodborne Pathogens and Disease</i> , 2017, 14, 687-695.	1.8	28
24	Impact of "Raised without Antibiotics" Beef Cattle Production Practices on Occurrences of Antimicrobial Resistance. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	3.1	99
25	Genome Sequences of 34 Shiga Toxin-Producing <i>Escherichia coli</i> Isolates from Swine and Other Sources. <i>Genome Announcements</i> , 2017, 5, .	0.8	1
26	Shiga Toxin-Producing Serogroup O91 <i>Escherichia coli</i> Strains Isolated from Food and Environmental Samples. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	3.1	25
27	<i>Salmonella</i> in Peripheral Lymph Nodes of Healthy Cattle at Slaughter. <i>Frontiers in Microbiology</i> , 2017, 8, 2214.	3.5	55
28	Rapid Detection and Classification of <i>Salmonella enterica</i> Shedding in Feedlot Cattle Utilizing the Roka Bioscience Atlas <i>Salmonella</i> Detection Assay for the Analysis of Rectoanal Mucosal Swabs. <i>Journal of Food Protection</i> , 2017, 80, 1760-1767.	1.7	8
29	Characterization of Enterohemorrhagic <i>Escherichia coli</i> on Veal Hides and Carcasses. <i>Journal of Food Protection</i> , 2017, 80, 136-145.	1.7	10
30	Characterization and Virulence Potential of Serogroup O113 Shiga Toxin-Producing <i>Escherichia coli</i> Strains Isolated from Beef and Cattle in the United States. <i>Journal of Food Protection</i> , 2017, 80, 383-391.	1.7	12
31	Evaluation of Rectoanal Mucosal Swab Sampling for Molecular Detection of Enterohemorrhagic <i>Escherichia coli</i> in Beef Cattle. <i>Journal of Food Protection</i> , 2017, 80, 661-667.	1.7	6
32	Methods for detecting pathogens in the beef food chain: detecting particular pathogens. <i>Burleigh Dodds Series in Agricultural Science</i> , 2017, , 59-78.	0.2	0
33	Methods for detecting pathogens in the beef food chain: an overview. <i>Burleigh Dodds Series in Agricultural Science</i> , 2017, , 35-58.	0.2	1
34	Contamination Revealed by Indicator Microorganism Levels during Veal Processing. <i>Journal of Food Protection</i> , 2016, 79, 1341-1347.	1.7	5
35	<i>Escherichia coli</i> 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. <i>Journal of Food Protection</i> , 2016, 79, 1875-1883.	1.7	21
36	Effect of Direct-Fed Microbial Dosage on the Fecal Concentrations of Enterohemorrhagic <i>Escherichia coli</i> in Feedlot Cattle. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 190-195.	1.8	2

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37	Complete, Closed Genome Sequences of 10 <i>Salmonella enterica</i> subsp. <i>enterica</i> Serovar Typhimurium Strains Isolated from Human and Bovine Sources. <i>Genome Announcements</i> , 2016, 4, .	0.8	3
38	Complete and Closed Genome Sequences of 10 <i>Salmonella enterica</i> subsp. <i>enterica</i> Serovar Anatum Isolates from Human and Bovine Sources. <i>Genome Announcements</i> , 2016, 4, .	0.8	3
39	Prevalence and Level of Enterohemorrhagic <i>Escherichia coli</i> in Culled Dairy Cows at Harvest. <i>Journal of Food Protection</i> , 2016, 79, 421-431.	1.7	17
40	Comparison of methods for the enumeration of enterohemorrhagic <i>Escherichia coli</i> from veal hides and carcasses. <i>Frontiers in Microbiology</i> , 2015, 6, 1062.	3.5	10
41	Occurrence of Antimicrobial-Resistant <i>Escherichia coli</i> and <i>Salmonella enterica</i> in the Beef Cattle Production and Processing Continuum. <i>Applied and Environmental Microbiology</i> , 2015, 81, 713-725.	3.1	75
42	Prevalence of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> in Camels, Cattle, Goats, and Sheep Harvested for Meat in Riyadh. <i>Journal of Food Protection</i> , 2015, 78, 89-96.	1.7	30
43	Efficacy of Antimicrobial Compounds on Surface Decontamination of Seven Shiga Toxin-Producing <i>Escherichia coli</i> and <i>Salmonella</i> Inoculated onto Fresh Beef. <i>Journal of Food Protection</i> , 2015, 78, 503-510.	1.7	14
44	Distribution of <i>Escherichia coli</i> Passaged through Processing Equipment during Ground Beef Production Using Inoculated Trimmings. <i>Journal of Food Protection</i> , 2015, 78, 273-280.	1.7	2
45	Effects of In-Plant Interventions on Reduction of Enterohemorrhagic <i>Escherichia coli</i> and Background Indicator Microorganisms on Veal Calf Hides. <i>Journal of Food Protection</i> , 2014, 77, 745-751.	1.7	19
46	Immersion in Antimicrobial Solutions Reduces <i>Salmonella enterica</i> and Shiga Toxin-Producing <i>Escherichia coli</i> on Beef Cheek Meat. <i>Journal of Food Protection</i> , 2014, 77, 538-548.	1.7	16
47	Biofilm Formation and Sanitizer Resistance of <i>Escherichia coli</i> O157:H7 Strains Isolated from "High Event Period" Meat Contamination. <i>Journal of Food Protection</i> , 2014, 77, 1982-1987.	1.7	54
48	Evaluation of real time PCR assays for the detection and enumeration of enterohemorrhagic <i>Escherichia coli</i> directly from cattle feces. <i>Journal of Microbiological Methods</i> , 2014, 105, 72-79.	1.6	42
49	Pre- and post-harvest interventions to reduce pathogen contamination in the U.S. beef industry. <i>Meat Science</i> , 2014, 98, 372-382.	5.5	96
50	The physiologic state of <i>Escherichia coli</i> O157:H7 does not affect its detection in two commercial real-time PCR-based tests. <i>Food Microbiology</i> , 2013, 33, 205-212.	4.2	2
51	Resistance of various shiga toxin-producing <i>Escherichia coli</i> to electrolyzed oxidizing water. <i>Food Control</i> , 2013, 30, 580-584.	5.5	27
52	Chromogenic Agar Medium for Detection and Isolation of <i>Escherichia coli</i> Serogroups O26, O45, O103, O111, O121, and O145 from Fresh Beef and Cattle Feces. <i>Journal of Food Protection</i> , 2013, 76, 192-199.	1.7	51
53	Isolation and Characterization of <i>Clostridium difficile</i> Associated with Beef Cattle and Commercially Produced Ground Beef. <i>Journal of Food Protection</i> , 2013, 76, 256-264.	1.7	16
54	Impact of Sampling Area and Location on Measurement of Indicator Organisms during Beef Carcass Interventions. <i>Journal of Food Protection</i> , 2013, 76, 2069-2073.	1.7	3

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55	Cross-sectional Study Examining <i>Salmonella enterica</i> Carriage in Subiliac Lymph Nodes of Cull and Feedlot Cattle at Harvest. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 368-374.	1.8	87
56	Prevalence, Enumeration, Serotypes, and Antimicrobial Resistance Phenotypes of <i>Salmonella enterica</i> Isolates from Carcasses at Two Large United States Pork Processing Plants. <i>Applied and Environmental Microbiology</i> , 2012, 78, 2716-2726.	3.1	41
57	Microbiological Analysis of Bovine Lymph Nodes for the Detection of <i>Salmonella enterica</i> . <i>Journal of Food Protection</i> , 2012, 75, 854-858.	1.7	58
58	Evaluation of Commonly Used Antimicrobial Interventions for Fresh Beef Inoculated with Shiga Toxin-producing <i>Escherichia coli</i> Serotypes O26, O45, O103, O111, O121, O145, and O157:H7. <i>Journal of Food Protection</i> , 2012, 75, 1207-1212.	1.7	74
59	Detection of <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> in Air and Droplets at Three U.S. Commercial Beef Processing Plants. <i>Journal of Food Protection</i> , 2012, 75, 2213-2218.	1.7	23
60	Predicting the Presence of Non-O157 Shiga Toxin-Producing <i>Escherichia coli</i> in Ground Beef by Using Molecular Tests for Shiga Toxins, Intimin, and O Serogroups. <i>Applied and Environmental Microbiology</i> , 2012, 78, 7152-7155.	3.1	33
61	Dual-Serotype Biofilm Formation by Shiga Toxin-Producing <i>Escherichia coli</i> O157:H7 and O26:H11 Strains. <i>Applied and Environmental Microbiology</i> , 2012, 78, 6341-6344.	3.1	14
62	Prevalence and Characterization of Non-O157 Shiga Toxin-Producing <i>Escherichia coli</i> Isolates from Commercial Ground Beef in the United States. <i>Applied and Environmental Microbiology</i> , 2011, 77, 2103-2112.	3.1	206
63	Diversity of Multidrug-Resistant <i>Salmonella enterica</i> Strains Associated with Cattle at Harvest in the United States. <i>Applied and Environmental Microbiology</i> , 2011, 77, 1783-1796.	3.1	60
64	Impact of Reducing the Level of Wet Distillers Grains Fed to Cattle Prior to Harvest on Prevalence and Levels of <i>Escherichia coli</i> O157:H7 in Feces and on Hides. <i>Journal of Food Protection</i> , 2011, 74, 1611-1617.	1.7	17
65	Survival of <i>Escherichia coli</i> O157:H7 on Cattle Hides. <i>Applied and Environmental Microbiology</i> , 2011, 77, 3002-3008.	3.1	35
66	Inoculation of Beef with Low Concentrations of <i>Escherichia coli</i> O157:H7 and Examination of Factors That Interfere with Its Detection by Culture Isolation and Rapid Methods. <i>Journal of Food Protection</i> , 2010, 73, 2180-2188.	1.7	9
67	Evaluation of a Direct-Fed Microbial Product Effect on the Prevalence and Load of <i>Escherichia coli</i> O157:H7 in Feedlot Cattle. <i>Journal of Food Protection</i> , 2010, 73, 366-371.	1.7	29
68	Super shedding of <i>Escherichia coli</i> O157:H7 by cattle and the impact on beef carcass contamination. <i>Meat Science</i> , 2010, 86, 32-37.	5.5	124
69	Effectiveness of 1,3-Dibromo-5,5 Dimethylhydantoin on Reduction of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> -Inoculated Fresh Meat. <i>Journal of Food Protection</i> , 2009, 72, 151-156.	1.7	23
70	Prevalence and Level of <i>Escherichia coli</i> O157:H7 in Feces and on Hides of Feedlot Steers Fed Diets with or without Wet Distillers Grains with Solubles. <i>Journal of Food Protection</i> , 2009, 72, 1624-1633.	1.7	65
71	Increased Detection of <i>Listeria</i> Species and <i>Listeria monocytogenes</i> in Raw Beef, Using the Assurance GDS Molecular Detection System with Culture Isolation. <i>Journal of Food Protection</i> , 2009, 72, 674-679.	1.7	3
72	Prevalence of <i>Mycobacterium avium</i> subsp. <i>paratuberculosis</i> in Ileocecal Lymph Nodes and on Hides and Carcasses from Cull Cows and Fed Cattle at Commercial Beef Processing Plants in the United States. <i>Journal of Food Protection</i> , 2009, 72, 1457-1462.	1.7	21

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73	Prevalence and Enumeration of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> in U.S. Abattoirs that Process Fewer than 1,000 Head of Cattle per Day. <i>Journal of Food Protection</i> , 2009, 72, 1272-1278.	1.7	38
74	Prevalence Rates of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> at Different Sampling Sites on Cattle Hides at a Feedlot and Processing Plant. <i>Journal of Food Protection</i> , 2009, 72, 1267-1271.	1.7	27
75	Prevalence and Characterization of <i>Salmonellae</i> in Commercial Ground Beef in the United States. <i>Applied and Environmental Microbiology</i> , 2009, 75, 1892-1900.	3.1	111
76	Longitudinal Study of <i>Escherichia coli</i> O157:H7 in a Beef Cattle Feedlot and Role of High-Level Shedders in Hide Contamination. <i>Applied and Environmental Microbiology</i> , 2009, 75, 6515-6523.	3.1	116
77	<i>Salmonella</i> and <i>Escherichia coli</i> 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. <i>Applied and Environmental Microbiology</i> , 2008, 74, 6289-6297.	3.1	139
78	Source Tracking of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Contamination in the Lairage Environment at Commercial U.S. Beef Processing Plants and Identification of an Effective Intervention. <i>Journal of Food Protection</i> , 2008, 71, 1752-1760.	1.7	83
79	Prevalence and Characterization of <i>Salmonella</i> in Bovine Lymph Nodes Potentially Destined for Use in Ground Beef. <i>Journal of Food Protection</i> , 2008, 71, 1685-1688.	1.7	90
80	Effects of Using Reduced Volumes of Nonselective Enrichment Medium in Methods for the Detection of <i>Escherichia coli</i> O157:H7 from Raw Beef. <i>Journal of Food Protection</i> , 2008, 71, 1768-1773.	1.7	9
81	Comparison of Effects of Antimicrobial Interventions on Multidrug-Resistant <i>Salmonella</i> , Susceptible <i>Salmonella</i> , and <i>Escherichia coli</i> O157:H7. <i>Journal of Food Protection</i> , 2008, 71, 2177-2181.	1.7	41
82	Evaluation of Various Antimicrobial Interventions for the Reduction of <i>Escherichia coli</i> O157:H7 on Bovine Heads during Processing. <i>Journal of Food Protection</i> , 2008, 71, 621-624.	1.7	44
83	Interventions to reduce/eliminate <i>Escherichia coli</i> O157:H7 in ground beef. <i>Meat Science</i> , 2007, 77, 90-96.	5.5	49
84	Rapid Enrichment Strategy for Isolation of <i>Listeria</i> from Bovine Hide, Carcass, and Meat Samples. <i>Journal of Food Protection</i> , 2007, 70, 53-57.	1.7	8
85	Transportation and Lairage Environment Effects on Prevalence, Numbers, and Diversity of <i>Escherichia coli</i> O157:H7 on Hides and Carcasses of Beef Cattle at Processing. <i>Journal of Food Protection</i> , 2007, 70, 280-286.	1.7	126
86	<i>Listeria</i> Prevalence and <i>Listeria monocytogenes</i> Serovar Diversity at Cull Cow and Bull Processing Plants in the United States. <i>Journal of Food Protection</i> , 2007, 70, 2578-2582.	1.7	45
87	Microbiological Characterization of Imported and Domestic Boneless Beef Trim Used for Ground Beef. <i>Journal of Food Protection</i> , 2007, 70, 440-449.	1.7	55
88	Microbiological Characterization of Lamb Carcasses at Commercial Processing Plants in the United States. <i>Journal of Food Protection</i> , 2007, 70, 1811-1819.	1.7	33
89	Effects of a Minimal Hide Wash Cabinet on the Levels and Prevalence of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> on the Hides of Beef Cattle at Slaughter. <i>Journal of Food Protection</i> , 2007, 70, 1076-1079.	1.7	60
90	Enumeration of <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 in ground beef, cattle carcass, hide and faecal samples using direct plating methods. <i>Journal of Applied Microbiology</i> , 2007, 103, 1657-1668.	3.1	95

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91	Comparison of the Molecular Genotypes of Escherichia coli O157:H7 from the Hides of Beef Cattle in Different Regions of North America. Journal of Food Protection, 2007, 70, 1622-1626.	1.7	25
92	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
93	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
94	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
95	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
96	Effects of Low-Dose, Low-Penetration Electron Beam Irradiation of Chilled Beef Carcass Surface Cuts on Escherichia coli O157:H7 and Meat Quality. Journal of Food Protection, 2005, 68, 666-672.	1.7	45
97	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
98	Development and Evaluation of an On-Line Hide Decontamination Procedure for Use in a Commercial Beef Processing Plant. Journal of Food Protection, 2005, 68, 265-272.	1.7	96
99	Post-harvest interventions to reduce/eliminate pathogens in beef. Meat Science, 2005, 71, 79-91.	5.5	189
100	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
101	Protocol for Evaluating the Efficacy of Cetylpyridinium Chloride as a Beef Hide Intervention. Journal of Food Protection, 2004, 67, 303-309.	1.7	35
102	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
103	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
104	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
105	MICROBIOLOGY: Signaling Antibiotic Resistance in Staphylococci. Science, 2001, 291, 1915-1916.	12.6	44
106	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
107	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