

Lynne McLandsborough

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2862978/publications.pdf>

Version: 2024-02-01

35
papers

1,896
citations

236612

25
h-index

360668

35
g-index

35
all docs

35
docs citations

35
times ranked

2135
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Surfactant Charge on Antimicrobial Efficacy of Surfactant-Stabilized Thyme Oil Nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6247-6255.	2.4	208
2	Physical Properties and Antimicrobial Efficacy of Thyme Oil Nanoemulsions: Influence of Ripening Inhibitors. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12056-12063.	2.4	196
3	Physicochemical Properties and Antimicrobial Efficacy of Carvacrol Nanoemulsions Formed by Spontaneous Emulsification. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8906-8913.	2.4	160
4	Fabrication, stability and efficacy of dual-component antimicrobial nanoemulsions: Essential oil (thyme oil) and cationic surfactant (lauric arginate). <i>Food Chemistry</i> , 2015, 172, 298-304.	4.2	115
5	Optimization of cinnamon oil nanoemulsions using phase inversion temperature method: Impact of oil phase composition and surfactant concentration. <i>Journal of Colloid and Interface Science</i> , 2018, 514, 208-216.	5.0	110
6	Effect of ripening inhibitor type on formation, stability, and antimicrobial activity of thyme oil nanoemulsion. <i>Food Chemistry</i> , 2018, 245, 104-111.	4.2	86
7	Label-free mapping of single bacterial cells using surface-enhanced Raman spectroscopy. <i>Analyst</i> , The, 2016, 141, 1356-1362.	1.7	70
8	Effectiveness of a spontaneous carvacrol nanoemulsion against <i>Salmonella enterica</i> Enteritidis and <i>Escherichia coli</i> O157:H7 on contaminated broccoli and radish seeds. <i>Food Microbiology</i> , 2015, 51, 10-17.	2.1	64
9	Low concentration of ethylenediaminetetraacetic acid (EDTA) affects biofilm formation of <i>Listeria monocytogenes</i> by inhibiting its initial adherence. <i>Food Microbiology</i> , 2012, 29, 10-17.	2.1	61
10	High-frequency intracellular infection and erythrogenic toxin A expression undergo phase variation in M1 group A streptococci. <i>Molecular Microbiology</i> , 2002, 28, 157-167.	1.2	60
11	Interactions of a Cationic Antimicrobial (μ -Polylysine) with an Anionic Biopolymer (Pectin): An Isothermal Titration Calorimetry, Microelectrophoresis, and Turbidity Study. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5579-5588.	2.4	59
12	Identification of genes involved in <i>Listeria monocytogenes</i> biofilm formation by mariner-based transposon mutagenesis. <i>Applied Microbiology and Biotechnology</i> , 2012, 93, 2051-2062.	1.7	57
13	Effectiveness of a novel spontaneous carvacrol nanoemulsion against <i>Salmonella enterica</i> Enteritidis and <i>Escherichia coli</i> O157:H7 on contaminated mung bean and alfalfa seeds. <i>International Journal of Food Microbiology</i> , 2014, 187, 15-21.	2.1	53
14	Antimicrobial activity and chemical stability of cinnamon oil in oil-in-water nanoemulsions fabricated using the phase inversion temperature method. <i>LWT - Food Science and Technology</i> , 2019, 110, 190-196.	2.5	53
15	Natural antimicrobial delivery systems: Formulation, antimicrobial activity, and mechanism of action of quillaja saponin-stabilized carvacrol nanoemulsions. <i>Food Hydrocolloids</i> , 2018, 82, 442-450.	5.6	52
16	<i>Deinococcus depolymerans</i> sp. nov., a gamma- and UV-radiation-resistant bacterium, isolated from a naturally radioactive site. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2011, 61, 1448-1453.	0.8	51
17	Physicochemical Properties and Antimicrobial Efficacy of Electrostatic Complexes Based on Cationic μ -Polylysine and Anionic Pectin. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6776-6782.	2.4	50
18	Cationic Antimicrobial (μ -Polylysine) \leftrightarrow Anionic Polysaccharide (Pectin) Interactions: Influence of Polymer Charge on Physical Stability and Antimicrobial Efficacy. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1837-1844.	2.4	48

#	ARTICLE	IF	CITATIONS
19	Antimicrobial activity of PIT-fabricated cinnamon oil nanoemulsions: Effect of surfactant concentration on morphology of foodborne pathogens. <i>Food Control</i> , 2019, 98, 405-411.	2.8	46
20	Rapid concentration detection and differentiation of bacteria in skimmed milk using surface enhanced Raman scattering mapping on 4-mercaptophenylboronic acid functionalized silver dendrites. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 2229-2238.	1.9	41
21	Interaction of cationic antimicrobial (ϵ -polylysine) with food-grade biopolymers: Dextran, chitosan, carrageenan, alginate, and pectin. <i>Food Research International</i> , 2014, 64, 396-401.	2.9	36
22	Innovative sandwich assay with dual optical and SERS sensing mechanisms for bacterial detection. <i>Analytical Methods</i> , 2017, 9, 4732-4739.	1.3	35
23	Impact of ripening inhibitors on molecular transport of antimicrobial components from essential oil nanoemulsions. <i>Journal of Colloid and Interface Science</i> , 2019, 556, 568-576.	5.0	31
24	Interaction between Emulsion Droplets and Escherichia coli Cells. <i>Journal of Food Science</i> , 2001, 66, 570-657.	1.5	30
25	Antimicrobial polymer coatings with efficacy against pathogenic and spoilage microorganisms. <i>LWT - Food Science and Technology</i> , 2018, 97, 546-554.	2.5	30
26	Rationalizing and advancing the 3-MPBA SERS sandwich assay for rapid detection of bacteria in environmental and food matrices. <i>Food Microbiology</i> , 2018, 72, 89-97.	2.1	24
27	Inactivation of Salmonella on Sprouting Seeds Using a Spontaneous Carvacrol Nanoemulsion Acidified with Organic Acids. <i>Journal of Food Protection</i> , 2016, 79, 1115-1126.	0.8	16
28	Effects of Contact Time, Pressure, Percent Relative Humidity (%RH), and Material Type on Listeria Biofilm Adhesive Strength at a Cellular Level Using Atomic Force Microscopy (AFM). <i>Food Biophysics</i> , 2008, 3, 305-311.	1.4	12
29	Disruption of lmo1386, a putative DNA translocase gene, affects biofilm formation of Listeria monocytogenes on abiotic surfaces. <i>International Journal of Food Microbiology</i> , 2013, 161, 158-163.	2.1	11
30	Studies on the Growth of Escherichia coli O157:H7 Strains at 45.5°C. <i>Journal of Food Protection</i> , 2000, 63, 1173-1178.	0.8	10
31	Influence of sprouting environment on the microbiota of sprouts. <i>Journal of Food Safety</i> , 2018, 38, e12380.	1.1	7
32	Aptamer-based surface enhanced Raman spectroscopy (SERS) for the rapid detection of Salmonella Enteritidis contaminated in ground beef. <i>LWT - Food Science and Technology</i> , 2021, 150, 111937.	2.5	5
33	Effects of Primers and Taq Polymerase on Randomly Amplified Polymorphic DNA Analysis for Typing Listeria monocytogenes From the Environment of a Shrimp Processing Plant. <i>Food Biotechnology</i> , 2005, 19, 217-226.	0.6	3
34	Development and Pilot Testing of a Food Safety Curriculum for Managers and Staff of Residential Childcare Institutions (RCCIs). <i>Journal of Food Science Education</i> , 2013, 12, 67-74.	1.0	3
35	Evaluation of the efficacy of antimicrobials against pathogens on food contact surfaces using a rapid microbial log reduction detection method. <i>International Journal of Food Microbiology</i> , 2022, 373, 109699.	2.1	3