

Lynne McLandsborough

List of Publications by Year in descending order

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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 | 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 |
| 2 | Aptamer-based surface enhanced Raman spectroscopy (SERS) for the rapid detection of <i>Salmonella Enteritidis</i> contaminated in ground beef. <i>LWT - Food Science and Technology</i> , 2021, 150, 111937. | 2.5 | 5 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 8 | 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 |
| 9 | 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 |
| 10 | Influence of sprouting environment on the microbiota of sprouts. <i>Journal of Food Safety</i> , 2018, 38, e12380. | 1.1 | 7 |
| 11 | Antimicrobial polymer coatings with efficacy against pathogenic and spoilage microorganisms. <i>LWT - Food Science and Technology</i> , 2018, 97, 546-554. | 2.5 | 30 |
| 12 | 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 |
| 13 | Innovative sandwich assay with dual optical and SERS sensing mechanisms for bacterial detection. <i>Analytical Methods</i> , 2017, 9, 4732-4739. | 1.3 | 35 |
| 14 | Inactivation of <i>Salmonella</i> 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 |
| 15 | Label-free mapping of single bacterial cells using surface-enhanced Raman spectroscopy. <i>Analyst</i> , The, 2016, 141, 1356-1362. | 1.7 | 70 |
| 16 | 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 |
| 17 | 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 |
| 18 | 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 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | 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 |
| 20 | Disruption of lmo1386, a putative DNA translocase gene, affects biofilm formation of <i>Listeria monocytogenes</i> on abiotic surfaces. <i>International Journal of Food Microbiology</i> , 2013, 161, 158-163. | 2.1 | 11 |
| 21 | 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 |
| 22 | 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 |
| 23 | 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 |
| 24 | Cationic Antimicrobial (μ -Polylysine)-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 |
| 25 | 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 |
| 26 | 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 |
| 27 | 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 |
| 28 | 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 |
| 29 | 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 |
| 30 | <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 |
| 31 | Effects of Contact Time, Pressure, Percent Relative Humidity (%RH), and Material Type on <i>Listeria</i> Biofilm Adhesive Strength at a Cellular Level Using Atomic Force Microscopy (AFM). <i>Food Biophysics</i> , 2008, 3, 305-311. | 1.4 | 12 |
| 32 | Effects of Primers and Taq Polymerase on Randomly Amplified Polymorphic DNA Analysis for Typing <i>Listeria monocytogenes</i> From the Environment of a Shrimp Processing Plant. <i>Food Biotechnology</i> , 2005, 19, 217-226. | 0.6 | 3 |
| 33 | 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 |
| 34 | Interaction between Emulsion Droplets and <i>Escherichia coli</i> Cells. <i>Journal of Food Science</i> , 2001, 66, 570-657. | 1.5 | 30 |
| 35 | Studies on the Growth of <i>Escherichia coli</i> O157:H7 Strains at 45.5°C. <i>Journal of Food Protection</i> , 2000, 63, 1173-1178. | 0.8 | 10 |