

William P Charteris

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

850
citations

933447

10
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

909
citing authors

#	ARTICLE	IF	CITATIONS
1	Edible table (bio)spread containing potentially probiotic Lactobacillus and Bifidobacterium species. International Journal of Dairy Technology, 2002, 55, 44-56.	2.8	27
2	Gradient Diffusion Antibiotic Susceptibility Testing of Potentially Probiotic Lactobacilli. Journal of Food Protection, 2001, 64, 2007-2014.	1.7	107
3	Quality control Lactobacillus strains for use with the API 50CH and API ZYM systems at 37 °C. Journal of Basic Microbiology, 2001, 41, 241.	3.3	27
4	Title is missing!. World Journal of Microbiology and Biotechnology, 2001, 17, 615-625.	3.6	12
5	Effect of Conjugated Bile Salts on Antibiotic Susceptibility of Bile Salt-Tolerant Lactobacillus and Bifidobacterium Isolates. Journal of Food Protection, 2000, 63, 1369-1376.	1.7	42
6	Ingredient selection criteria for probiotic microorganisms in functional dairy foods. International Journal of Dairy Technology, 1998, 51, 123-136.	2.8	79
7	Antibiotic Susceptibility of Potentially Probiotic Lactobacillus Species. Journal of Food Protection, 1998, 61, 1636-1643.	1.7	362
8	Selective detection, enumeration and identification of potentially probiotic Lactobacillus and Bifidobacterium species in mixed bacterial populations. International Journal of Food Microbiology, 1997, 35, 1-27.	4.7	161
9	Microbiological quality assurance of edible table spreads in new product development. International Journal of Dairy Technology, 1996, 49, 87-98.	2.8	13
10	Physicochemical aspects of the microbiology of edible table spreads. International Journal of Dairy Technology, 1995, 48, 87-96.	2.8	15
11	Minor ingredients of edible table spreads. International Journal of Dairy Technology, 1995, 48, 101-106.	2.8	5