

# Mieke Uyttendaele

## List of Publications by Year in descending order

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126  
papers

5,373  
citations

76326

40  
h-index

102487

66  
g-index

127  
all docs

127  
docs citations

127  
times ranked

5184  
citing authors

#	ARTICLE	IF	CITATIONS
1	Harnessing agricultural microbiomes for human pathogen control. ISME Communications, 2022, 2, .	4.2	8
2	Behavior of the Biological Control Agent <i>Bacillus thuringiensis</i> subsp. <i>aizawai</i> ABTS-1857 and <i>Salmonella enterica</i> on Spinach Plants and Cut Leaves. <i>Frontiers in Microbiology</i> , 2021, 12, 626029.	3.5	11
3	Evaluation of <i>B. thuringiensis</i> -based biopesticides in the primary production of fresh produce as a food safety hazard and risk. <i>Food Control</i> , 2021, 130, 108390.	5.5	14
4	Robustness of fermented carrot juice against <i>Listeria monocytogenes</i> , <i>Salmonella Typhimurium</i> and <i>Escherichia coli</i> O157:H7. <i>International Journal of Food Microbiology</i> , 2020, 335, 108854.	4.7	7
5	Detection of toxins involved in foodborne diseases caused by Gram-positive bacteria. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1605-1657.	11.7	51
6	Effect of mild steaming treatment on the inactivation of <i>Salmonella</i> , <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7 and their surrogates on black peppercorns. <i>Food Control</i> , 2019, 106, 106726.	5.5	7
7	Eleven <i>Campylobacter</i> Species. , 2019, , 263-287.		3
8	Monitoring of foodborne viruses in berries and considerations on the use of RT-PCR methods in surveillance. <i>Food Control</i> , 2018, 89, 235-240.	5.5	25
9	Potential of Human Norovirus Surrogates and <i>Salmonella enterica</i> Contamination of Pre-harvest Basil ( <i>Ocimum basilicum</i> ) via Leaf Surface and Plant Substrate. <i>Frontiers in Microbiology</i> , 2018, 9, 1728.	3.5	14
10	A survey on hygienic practices and their impact on the microbiological quality and safety in the Rwandan milk and dairy chain. <i>International Journal of Dairy Technology</i> , 2017, 70, 52-67.	2.8	18
11	Analysis of domestic refrigerator temperatures and home storage time distributions for shelf-life studies and food safety risk assessment. <i>Food Research International</i> , 2017, 96, 171-181.	6.2	61
12	Growth potential of <i>Listeria monocytogenes</i> in soft, semi-soft and semi-hard artisanal cheeses after post-processing contamination in deli retail establishments. <i>Food Control</i> , 2017, 76, 13-23.	5.5	37
13	Thermal inactivation and sublethal injury kinetics of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in broth versus agar surface. <i>International Journal of Food Microbiology</i> , 2017, 243, 70-77.	4.7	50
14	Guidance on the requirements for the development of microbiological criteria. <i>EFSA Journal</i> , 2017, 15, e05052.	1.8	10
15	Microbial community profiling of fresh basil and pitfalls in taxonomic assignment of enterobacterial pathogenic species based upon 16S rRNA amplicon sequencing. <i>International Journal of Food Microbiology</i> , 2017, 257, 148-156.	4.7	18
16	Inactivation of viruses and bacteria on strawberries using a levulinic acid plus sodium dodecyl sulfate based sanitizer, taking sensorial and chemical food safety aspects into account. <i>International Journal of Food Microbiology</i> , 2017, 257, 176-182.	4.7	39
17	Quantitative contamination assessment of <i>Escherichia coli</i> in baby spinach primary production in Spain: Effects of weather conditions and agricultural practices. <i>International Journal of Food Microbiology</i> , 2017, 257, 238-246.	4.7	37
18	Cross-protection between controlled acid-adaptation and thermal inactivation for 48 <i>Escherichia coli</i> strains. <i>International Journal of Food Microbiology</i> , 2017, 241, 206-214.	4.7	40

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19	Artisanal Italian salami and sopresse: Identification of control strategies to manage microbiological hazards. <i>Food Microbiology</i> , 2017, 61, 5-13.	4.2	18
20	Microarray-Based Screening of Differentially Expressed Genes of <i>E. coli</i> O157:H7 Sakai during Preharvest Survival on Butterhead Lettuce. <i>Agriculture (Switzerland)</i> , 2016, 6, 6.	3.1	14
21	Anti-viral Effect of <i>Bifidobacterium adolescentis</i> against Noroviruses. <i>Frontiers in Microbiology</i> , 2016, 7, 864.	3.5	33
22	Food Safety, a Global Challenge. <i>International Journal of Environmental Research and Public Health</i> , 2016, 13, 67.	2.6	54
23	Identification of risk factors for <i>Campylobacter</i> contamination levels on broiler carcasses during the slaughter process. <i>International Journal of Food Microbiology</i> , 2016, 226, 26-32.	4.7	43
24	Challenges in Food Safety as Part of Food Security: Lessons Learnt on Food Safety in a Globalized World. <i>Procedia Food Science</i> , 2016, 6, 16-22.	0.6	24
25	Minimal processing of iceberg lettuce has no substantial influence on the survival, attachment and internalization of <i>E. coli</i> O157 and <i>Salmonella</i> . <i>International Journal of Food Microbiology</i> , 2016, 238, 40-49.	4.7	12
26	Transfer of <i>Campylobacter</i> from a Positive Batch to Broiler Carcasses of a Subsequently Slaughtered Negative Batch: A Quantitative Approach. <i>Journal of Food Protection</i> , 2016, 79, 896-901.	1.7	15
27	Is There a Relation between the Microscopic Leaf Morphology and the Association of <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 with Iceberg Lettuce Leaves?. <i>Journal of Food Protection</i> , 2016, 79, 1784-1788.	1.7	8
28	Thermal inactivation kinetics of surface contaminating <i>Listeria monocytogenes</i> on vacuum-packaged agar surface and ready-to-eat sliced ham and sausage. <i>Food Research International</i> , 2016, 89, 843-849.	6.2	8
29	Shift in performance of food safety management systems in supply chains: case of green bean chain in Kenya versus hot pepper chain in Uganda. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3380-3392.	3.5	20
30	Discriminative power of <i>Campylobacter</i> phenotypic and genotypic typing methods. <i>Journal of Microbiological Methods</i> , 2016, 125, 33-39.	1.6	22
31	Won't we scare them? The impact of communicating uncontrollable risks on the public's perception. <i>Journal of Risk Research</i> , 2016, 19, 316-330.	2.6	18
32	A systematic review of human norovirus survival reveals a greater persistence of human norovirus RT-qPCR signals compared to those of cultivable surrogate viruses. <i>International Journal of Food Microbiology</i> , 2016, 216, 40-49.	4.7	56
33	The heterogeneity in the type of shelf life label and storage instructions on refrigerated foods in supermarkets in Belgium and illustration of its impact on assessing the <i>Listeria monocytogenes</i> threshold level of 100 CFU/g. <i>Food Control</i> , 2016, 59, 377-385.	5.5	16
34	Microbial Hazards in Irrigation Water: Standards, Norms, and Testing to Manage Use of Water in Fresh Produce Primary Production. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 336-356.	11.7	222
35	Zero Risk Does Not Exist: Lessons Learned from Microbial Risk Assessment Related to Use of Water and Safety of Fresh Produce. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 387-410.	11.7	47
36	Risk Factors for <i>Salmonella</i> , Shiga Toxin-Producing <i>Escherichia coli</i> and <i>Campylobacter</i> Occurrence in Primary Production of Leafy Greens and Strawberries. <i>International Journal of Environmental Research and Public Health</i> , 2015, 12, 9809-9831.	2.6	51

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37	Agricultural and Management Practices and Bacterial Contamination in Greenhouse versus Open Field Lettuce Production. <i>International Journal of Environmental Research and Public Health</i> , 2015, 12, 32-63.	2.6	47
38	Characterization of the Bacterial Community Naturally Present on Commercially Grown Basil Leaves: Evaluation of Sample Preparation Prior to Culture-Independent Techniques. <i>International Journal of Environmental Research and Public Health</i> , 2015, 12, 10171-10197.	2.6	16
39	Binding to histo-blood group antigen-expressing bacteria protects human norovirus from acute heat stress. <i>Frontiers in Microbiology</i> , 2015, 6, 659.	3.5	89
40	Growth and inactivation of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in broth and validation in ground pork meat during simulated home storage abusive temperature and home pan-frying. <i>Frontiers in Microbiology</i> , 2015, 6, 1161.	3.5	16
41	Microbiological analysis of pre-packed sweet basil ( <i>Ocimum basilicum</i> ) and coriander ( <i>Coriandrum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock <i>Journal of Food Microbiology</i> , 2015, 208, 11-18.	4.7	17
42	Microbiological safety and quality aspects of the short supply chain. <i>British Food Journal</i> , 2015, 117, 2250-2264.	2.9	14
43	<i>Bacillus cereus</i> Adhesion to Simulated Intestinal Mucus Is Determined by Its Growth on Mucin, Rather Than Intestinal Environmental Parameters. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 904-913.	1.8	10
44	Effects of Domestic Storage and Thawing Practices on in Poultry-Based Meat Preparations. <i>Journal of Food Protection</i> , 2015, 78, 2117-2125.	1.7	17
45	Exploring the strain-specific attachment of <i>Leuconostoc gelidum</i> subsp. <i>gasicomitatum</i> on food contact surfaces. <i>International Journal of Food Microbiology</i> , 2015, 199, 41-46.	4.7	6
46	Measuring general animal health status: Development of an animal health barometer. <i>Preventive Veterinary Medicine</i> , 2015, 118, 341-350.	1.9	12
47	A quantitative exposure model simulating human norovirus transmission during preparation of deli sandwiches. <i>International Journal of Food Microbiology</i> , 2015, 196, 126-136.	4.7	22
48	Microbial Safety and Sanitary Quality of Strawberry Primary Production in Belgium: Risk Factors for <i>Salmonella</i> and Shiga Toxin-Producing <i>Escherichia coli</i> Contamination. <i>Applied and Environmental Microbiology</i> , 2015, 81, 2562-2570.	3.1	24
49	Factors affecting the status of food safety management systems in the global fresh produce chain. <i>Food Control</i> , 2015, 52, 85-97.	5.5	67
50	Survival of <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 on Strawberries, Basil, and Other Leafy Greens during Storage. <i>Journal of Food Protection</i> , 2015, 78, 652-660.	1.7	25
51	Effectiveness of inactivation of foodborne pathogens during simulated home pan frying of steak, hamburger or meat strips. <i>International Journal of Food Microbiology</i> , 2015, 206, 118-129.	4.7	34
52	Selection Criteria for Water Disinfection Techniques in Agricultural Practices. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1529-1551.	10.3	59
53	Affective and cognitive reactions towards emerging food safety risks in Europe. <i>Journal of Risk Research</i> , 2015, 18, 21-39.	2.6	13
54	Opinions on Fresh Produce Food Safety and Quality Standards by Fresh Produce Supply Chain Experts from the Global South and North. <i>Journal of Food Protection</i> , 2015, 78, 1914-1924.	1.7	8

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55	Survival of Salmonella Typhimurium in poultry-based meat preparations during grilling, frying and baking. <i>International Journal of Food Microbiology</i> , 2015, 197, 1-8.	4.7	33
56	Campylobacter carcass contamination throughout the slaughter process of Campylobacter-positive broiler batches. <i>International Journal of Food Microbiology</i> , 2015, 194, 25-31.	4.7	45
57	Literature review: Impact of climate change on pesticide use. <i>Food Research International</i> , 2015, 68, 7-15.	6.2	223
58	Batch testing for noroviruses in frozen raspberries. <i>International Journal of Food Microbiology</i> , 2015, 192, 43-50.	4.7	24
59	Pre- and Postharvest Preventive Measures and Intervention Strategies to Control Microbial Food Safety Hazards of Fresh Leafy Vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 453-468.	10.3	226
60	Enteric Pathogen Survival Varies Substantially in Irrigation Water from Belgian Lettuce Producers. <i>International Journal of Environmental Research and Public Health</i> , 2014, 11, 10105-10124.	2.6	15
61	Evaluation of Three Swabbing Devices for Detection of <i>Listeria monocytogenes</i> on Different Types of Food Contact Surfaces. <i>International Journal of Environmental Research and Public Health</i> , 2014, 11, 804-814.	2.6	31
62	Application of Long-Range and Binding Reverse Transcription-Quantitative PCR To Indicate the Viral Integrities of Noroviruses. <i>Applied and Environmental Microbiology</i> , 2014, 80, 6473-6479.	3.1	23
63	Sub-Emetic Toxicity of <i>Bacillus cereus</i> Toxin Cereulide on Cultured Human Enterocyte-Like Caco-2 Cells. <i>Toxins</i> , 2014, 6, 2270-2290.	3.4	23
64	Evaluation of a New Chromogenic Medium for Direct Enumeration of Campylobacter in Poultry Meat Samples. <i>Journal of Food Protection</i> , 2014, 77, 2111-2114.	1.7	14
65	Evaluation of an Attachment Assay on Lettuce Leaves with Temperature- and Starvation-Stressed <i>Escherichia coli</i> O157:H7 MB3885. <i>Journal of Food Protection</i> , 2014, 77, 549-557.	1.7	15
66	Microbiological Quality and Safety Assessment of the Rwandan Milk and Dairy Chain. <i>Journal of Food Protection</i> , 2014, 77, 299-307.	1.7	43
67	Detection of Noroviruses in Shellfish and Semiprocessed Fishery Products from a Belgian Seafood Company. <i>Journal of Food Protection</i> , 2014, 77, 1342-1347.	1.7	13
68	Molecular Methods in Food Safety Microbiology: Interpretation and Implications of Nucleic Acid Detection. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 551-577.	11.7	61
69	Relationships among hygiene indicators and enteric pathogens in irrigation water, soil and lettuce and the impact of climatic conditions on contamination in the lettuce primary production. <i>International Journal of Food Microbiology</i> , 2014, 171, 21-31.	4.7	101
70	Microbiological sampling plan based on risk classification to verify supplier selection and production of served meals in food service operation. <i>Food Microbiology</i> , 2014, 41, 60-75.	4.2	14
71	Microbiological contamination linked to implementation of good agricultural practices in the production of organic lettuce in Southern Brazil. <i>Food Control</i> , 2014, 42, 152-164.	5.5	63
72	Microbiological quality and safety assessment of lettuce production in Brazil. <i>International Journal of Food Microbiology</i> , 2014, 181, 67-76.	4.7	71

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73	Microbiological Safety of Strawberries and Lettuce for Domestic Consumption in Egypt. Journal of Food Processing & Technology, 2014, 05, .	0.2	15
74	Performance of Two Real-Time RT-PCR Assays for the Quantification of GI and GII Noroviruses and Hepatitis A Virus in Environmental Water Samples. Food Analytical Methods, 2013, 6, 1016-1023.	2.6	5
75	Behaviour of Belgian consumers, related to the consumption, storage and preparation of cooked chilled foods. Food Control, 2013, 34, 681-690.	5.5	12
76	Toxin producing <i>Bacillus cereus</i> persist in ready-to-reheat spaghetti Bolognese mainly in vegetative state. International Journal of Food Microbiology, 2013, 167, 236-243.	4.7	17
77	Diversity of <i>Bacillus cereus</i> group strains is reflected in their broad range of pathogenicity and diverse ecological lifestyles. FEMS Microbiology Ecology, 2013, 84, 433-450.	2.7	173
78	Survival of Enteric Pathogens During Butterhead Lettuce Growth: Crop Stage, Leaf Age, and Irrigation. Foodborne Pathogens and Disease, 2013, 10, 485-491.	1.8	31
79	Assessment of the microbial safety and quality of cooked chilled foods and their production process. International Journal of Food Microbiology, 2013, 160, 193-200.	4.7	26
80	A quantitative microbiological exposure assessment model for <i>Bacillus cereus</i> in REPFEDs. International Journal of Food Microbiology, 2013, 166, 433-449.	4.7	29
81	Organic acid based sanitizers and free chlorine to improve the microbial quality and shelf-life of sugar snaps. International Journal of Food Microbiology, 2013, 167, 161-169.	4.7	18
82	Assessment of Food Safety Management Systems in the global fresh produce chain. Food Research International, 2013, 52, 230-242.	6.2	72
83	A critical review of methods for detecting human noroviruses and predicting their infectivity. Critical Reviews in Microbiology, 2013, 39, 295-309.	6.1	111
84	Viral genes everywhere: public health implications of PCR-based testing of foods. Current Opinion in Virology, 2013, 3, 69-73.	5.4	24
85	Analyzing Consumers' Reactions to News Coverage of the 2011 <i>Escherichia coli</i> O104:H4 Outbreak, Using the Extended Parallel Processing Model. Journal of Food Protection, 2013, 76, 473-481.	1.7	8
86	Insight into the Prevalence and Distribution of Microbial Contamination To Evaluate Water Management in the Fresh Produce Processing Industry. Journal of Food Protection, 2012, 75, 671-681.	1.7	87
87	Evaluation of methods measuring the capsid integrity and/or functions of noroviruses by heat inactivation. Journal of Virological Methods, 2012, 181, 1-5.	2.1	42
88	Detection of <i>Clostridium botulinum</i> neurotoxins A and B in milk by ELISA and immuno-PCR at higher sensitivity than mouse bio-assay. Food Analytical Methods, 2012, 5, 319-326.	2.6	16
89	Regulation of toxin production by <i>Bacillus cereus</i> and its food safety implications. Critical Reviews in Microbiology, 2011, 37, 188-213.	6.1	104
90	Measuring the safety of the food chain in Belgium: Development of a barometer. Food Research International, 2011, 44, 940-950.	6.2	24

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91	The challenge of merging food safety diagnostic needs with quantitative PCR platforms. Trends in Food Science and Technology, 2011, 22, S30-S38.	15.1	53
92	Screening of Fruit Products for Norovirus and the Difficulty of Interpreting Positive PCR Results. Journal of Food Protection, 2011, 74, 425-431.	1.7	53
93	Critical studies on binding-based RT-PCR detection of infectious Noroviruses. Journal of Virological Methods, 2011, 177, 153-159.	2.1	41
94	Evaluation of ISO 10272:2006 standard versus alternative enrichment and plating combinations for enumeration and detection of Campylobacter in chicken meat. Food Microbiology, 2011, 28, 1117-1123.	4.2	48
95	Detection of low numbers of healthy and sub-lethally injured Salmonella enterica in chocolate. International Journal of Food Microbiology, 2011, 145, 488-491.	4.7	30
96	Inactivation of Murine Norovirus 1, Coliphage $\Phi$ X174, and <i>Bacteroides fragilis</i> Phage B40-8 on Surfaces and Fresh-Cut Iceberg Lettuce by Hydrogen Peroxide and UV Light. Applied and Environmental Microbiology, 2011, 77, 2200-2200.	3.1	0
97	Alternative microbial methods: An overview and selection criteria. Food Microbiology, 2010, 27, 710-730.	4.2	257
98	Survival of poultry-derived Campylobacter jejuni of multilocus sequence type clonal complexes 21 and 45 under freeze, chill, oxidative, acid and heat stresses. Food Microbiology, 2010, 27, 829-834.	4.2	35
99	Survival of Campylobacter spp. in poultry meat preparations subjected to freezing, refrigeration, minor salt concentration, and heat treatment. International Journal of Food Microbiology, 2010, 137, 147-153.	4.7	64
100	Survival of Campylobacter jejuni on raw chicken legs packed in high-oxygen or high-carbon dioxide atmosphere after the decontamination with lactic acid/sodium lactate buffer. International Journal of Food Microbiology, 2010, 140, 201-206.	4.7	35
101	Inactivation of Viruses in Water by Biogenic Silver: Innovative and Environmentally Friendly Disinfection Technique. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	4
102	Quantification methods for Bacillus cereus vegetative cells and spores in the gastrointestinal environment. Journal of Microbiological Methods, 2010, 83, 202-210.	1.6	28
103	Comparing the Effect of Various Contamination Levels for Salmonella in Chicken Meat Preparations on the Probability of Illness in Belgium. Journal of Food Protection, 2009, 72, 2093-2105.	1.7	10
104	Comparison of Enrichment Conditions for Rapid Detection of Low Numbers of Sublethally Injured Escherichia coli O157 in Food. Journal of Food Protection, 2009, 72, 1862-1868.	1.7	39
105	Efficacy of Sodium Hypochlorite and Peroxyacetic Acid To Reduce Murine Norovirus 1, B40-8, Listeria monocytogenes, and Escherichia coli O157:H7 on Shredded Iceberg Lettuce and in Residual Wash Water. Journal of Food Protection, 2009, 72, 1047-1054.	1.7	115
106	Multiplex real-time RT-PCR for simultaneous detection of GI/GII noroviruses and murine norovirus 1. Journal of Virological Methods, 2009, 161, 247-253.	2.1	70
107	Kinetics of resuscitation and growth of L. monocytogenes as a tool to select appropriate enrichment conditions as a prior step to rapid detection methods. Food Microbiology, 2009, 26, 88-93.	4.2	25
108	Treatment of Escherichia coli O157:H7 with lactic acid, neutralized electrolyzed oxidizing water and chlorine dioxide followed by growth under sub-optimal conditions of temperature, pH and modified atmosphere. Food Microbiology, 2009, 26, 629-637.	4.2	31

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109	Resistance of <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7 and <i>Campylobacter jejuni</i> after exposure to repetitive cycles of mild bactericidal treatments. <i>Food Microbiology</i> , 2009, 26, 889-895.	4.2	43
110	Characterization of <i>Escherichia coli</i> from raw poultry in Belgium and impact on the detection of <i>Campylobacter jejuni</i> using Bolton broth. <i>International Journal of Food Microbiology</i> , 2009, 135, 248-253.	4.7	62
111	Influence of partial inactivation on growth of <i>Listeria monocytogenes</i> under sub-optimal conditions of increased NaCl concentration or increased acidity. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 267-271.	5.6	12
112	Effects of CO <sub>2</sub> on the resuscitation of <i>Listeria monocytogenes</i> injured by various bactericidal treatments. <i>International Journal of Food Microbiology</i> , 2008, 123, 67-73.	4.7	33
113	Multi-method approach indicates no presence of sub-lethally injured <i>Listeria monocytogenes</i> cells after mild heat treatment. <i>International Journal of Food Microbiology</i> , 2008, 123, 262-268.	4.7	36
114	Processing practices contributing to <i>Campylobacter</i> contamination in Belgian chicken meat preparations. <i>International Journal of Food Microbiology</i> , 2008, 128, 297-303.	4.7	33
115	Detection of Murine Norovirus 1 by Using Plaque Assay, Transfection Assay, and Real-Time Reverse Transcription-PCR before and after Heat Exposure. <i>Applied and Environmental Microbiology</i> , 2008, 74, 543-546.	3.1	254
116	Baseline Data from a Belgium-Wide Survey of <i>Campylobacter</i> Species Contamination in Chicken Meat Preparations and Considerations for a Reliable Monitoring Program. <i>Applied and Environmental Microbiology</i> , 2008, 74, 5483-5489.	3.1	74
117	Quantification of gene expression of <i>Listeria monocytogenes</i> by real-time reverse transcription PCR: Optimization, evaluation and pitfalls. <i>Journal of Microbiological Methods</i> , 2007, 69, 306-314.	1.6	33
118	Computer aided boar semen motility analysis for cereulide detection in different food matrices. <i>International Journal of Food Microbiology</i> , 2007, 114, 92-99.	4.7	34
119	Establishment of procedures provoking sub-lethal injury of <i>Listeria monocytogenes</i> , <i>Campylobacter jejuni</i> and <i>Escherichia coli</i> O157 to serve method performance testing. <i>International Journal of Food Microbiology</i> , 2007, 118, 241-249.	4.7	93
120	Dynamics of boar semen motility inhibition as a semi-quantitative measurement of <i>Bacillus cereus</i> emetic toxin (Cereulide). <i>Journal of Microbiological Methods</i> , 2006, 65, 525-534.	1.6	28
121	Development of a real-time NASBA assay for the detection of <i>Campylobacter jejuni</i> cells. <i>Journal of Microbiological Methods</i> , 2006, 66, 313-320.	1.6	16
122	Influence of Type of Food on the Kinetics and Overall Production of <i>Bacillus cereus</i> Emetic Toxin. <i>Journal of Food Protection</i> , 2006, 69, 847-852.	1.7	54
123	The microbial safety of strawberry and raspberry fruits packaged in high-oxygen and equilibrium-modified atmospheres compared to air storage. <i>International Journal of Food Science and Technology</i> , 2006, 41, 93-103.	2.7	42
124	Prevalence and characterisation of <i>Bacillus cereus</i> in vacuum packed potato puree. <i>International Journal of Food Science and Technology</i> , 2006, 41, 878-884.	2.7	27
125	Differential <i>inlA</i> and <i>inlB</i> Expression and Interaction with Human Intestinal and Liver Cells by <i>Listeria monocytogenes</i> Strains of Different Origins. <i>Applied and Environmental Microbiology</i> , 2006, 72, 3862-3871.	3.1	56
126	<i>Campylobacter</i> Species. , 0, , 263-286.		1