# Joshua T Ravensdale

List of Publications by Year
in descending order



| 24 | 372 | 840776 11 | 794594 19 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 24 | 24 | 24 | 486 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | The Predominance of Psychrotrophic Pseudomonads on Aerobically Stored Chilled Red Meat. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1622-1635. | 11.7 | 69 |
| 2 | Antimicrobial efficacy of nisin-loaded bacterial cellulose nanocrystals against selected meat spoilage lactic acid bacteria. Carbohydrate Polymers, 2021, 251, 117096. | 10.2 | 50 |
| 3 | Characterization of the biofilm matrix composition of psychrotrophic, meat spoilage pseudomonads. Scientific Reports, 2020, 10, 16457. | 3.3 | 37 |
| 4 | In Vitro Antimicrobial Efficacy of Tobramycin Against Staphylococcus aureus Biofilms in Combination With or Without DNase I and/or Dispersin B: A Preliminary Investigation. Microbial Drug Resistance, 2017, 23, 384-390. | 2.0 | 35 |
| 5 | Efficacy of Antibacterial Peptides Against Peptide-Resistant MRSA Is Restored by Permeabilization of Bacteria Membranes. Frontiers in Microbiology, 2016, 7, 1745. | 3.5 | 33 |
| 6 | Transcriptional profiling of biofilms formed on chilled beef by psychrotrophic meat spoilage bacterium, Pseudomonas fragi 1793. Biofilm, 2021, 3, 100045. | 3.8 | 17 |
| 7 | In situ characterisation of biofilms formed by psychrotrophic meat spoilage pseudomonads. Biofouling, 2019, 35, 840-855. | 2.2 | 14 |
| 8 | Effectiveness of gelatine and chitosan spray coating for extending shelf life of vacuumâ€packaged beef. International Journal of Food Science and Technology, 2021, 56, 4026-4037. | 2.7 | 14 |
| 9 | Effect of chitosan and gum Arabic with natamycin on the aroma profile and bacterial community of Australian grown black PÃ©rigord truffles (Tuber melansoporum) during storage. Food Microbiology, 2021, 97, 103743. | 4.2 | 14 |
| 10 | Effectiveness of bacterial cellulose in controlling purge accumulation and improving physicochemical, microbiological, and sensorial properties of vacuumâ€packaged beef. Journal of Food Science, 2020, 85, 2153-2163. | 3.1 | 13 |
| 11 | Salmonella response to physical interventions employed in red meat processing facilities. Food Control, 2019, 103, 91-102. | 5.5 | 12 |
| 12 | A Comparison of 16S rRNA Profiles Through Slaughter in Australian Export Beef Abattoirs. Frontiers in Microbiology, 2019, 10, 2747. | 3.5 | 10 |
| 13 | Bacterial community analysis using 16S rRNA amplicon sequencing in the boning room of Australian beef export abattoirs. International Journal of Food Microbiology, 2020, 332, 108779. | 4.7 | 10 |
| 14 | Evaluation of the water-holding and anti-spoilage effect of a bacterial cellulose nanocrystal coating for the storage of vacuum-packaged beef. Food Packaging and Shelf Life, 2022, 31, 100818. | 7.5 | 8 |
| 15 | Salmonella survival after exposure to heat in a model meat juice system. Food Microbiology, 2021, 94, 103628. | 4.2 | 6 |
| 16 | Integration of Emerging Biomedical Technologies in Meat Processing to Improve Meat Safety and Quality. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 615-632. | 11.7 | 5 |
| 17 | Survival of Salmonella Under Heat Stress is Associated with the Presence/Absence of CRISPR Cas Genes and Iron Levels. Current Microbiology, 2021, 78, 1741-1751. | 2.2 | 5 |
| 18 | Survival of Salmonella on Red Meat in Response to Dry Heat. Journal of Food Protection, 2021, 84, 372-380. | 1.7 | 5 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Changes in STEC and bacterial communities during enrichment of manufacturing beef in selective and non-selective media. Food Microbiology, 2021, 96, 103711. | 4.2 | 4 |
| 20 | An in vitro study into the antimicrobial and cytotoxic effect of Acticoatâ„¢ dressings supplemented with chlorhexidine. Burns, 2022, 48, 941-951. | 1.9 | 3 |
| 21 | Draft Genome Sequences of Four Antibiotic-Resistant Salmonella Strains Isolated from Australian Red Meat Animal Species. Microbiology Resource Announcements, 2019, 8, . | 0.6 | 3 |
| 22 | PCR screening of antimicrobial resistance genes in faecal samples from Australian and Chinese children. Journal of Global Antimicrobial Resistance, 2018, 14, 178-181. | 2.2 | 2 |
| 23 | Investigations into methods to improve the antibacterial activity of Acticoat. Journal of Medical Microbiology, 2016, 65, 397-405. | 1.8 | 2 |
| 24 | Analysis of Bacterial Diversity in Relation to the Presence of the Top 7 Shiga Toxinâ€“Producing Escherichia coli throughout Australian Beef Abattoirs. Journal of Food Protection, 2020, 83, 1812-1821. | 1.7 | 1 |