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	An in vitro study into the antimicrobial and cytotoxic effect of Acticoatâ„¢ dressings supplemented with chlorhexidine. Burns, 2022, 48, 941-951.	1.9	3
2	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
3	Antimicrobial efficacy of nisin-loaded bacterial cellulose nanocrystals against selected meat spoilage lactic acid bacteria. Carbohydrate Polymers, 2021, 251, 117096.	10.2	50
4	Salmonella survival after exposure to heat in a model meat juice system. Food Microbiology, 2021, 94, 103628.	4.2	6
5	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
6	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
7	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
8	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
9	Transcriptional profiling of biofilms formed on chilled beef by psychrotrophic meat spoilage bacterium, Pseudomonas fragi 1793. Biofilm, 2021, 3, 100045.	3.8	17
10	Survival of Salmonella on Red Meat in Response to Dry Heat. Journal of Food Protection, 2021, 84, 372-380.	1.7	5
11	Characterization of the biofilm matrix composition of psychrotrophic, meat spoilage pseudomonads. Scientific Reports, 2020, 10, 16457.	3.3	37
12	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
13	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
14	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
15	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
16	In situ characterisation of biofilms formed by psychrotrophic meat spoilage pseudomonads. Biofouling, 2019, 35, 840-855.	2.2	14
17	Salmonella response to physical interventions employed in red meat processing facilities. Food Control, 2019, 103, 91-102.	5.5	12
18	A Comparison of 16S rRNA Profiles Through Slaughter in Australian Export Beef Abattoirs. Frontiers in Microbiology, 2019, 10, 2747.	3.5	10

#	Article	IF	Citations
19	Draft Genome Sequences of Four Antibiotic-Resistant Salmonella Strains Isolated from Australian Red Meat Animal Species. Microbiology Resource Announcements, 2019, 8, .	0.6	3
20	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
21	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
22	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
23	Efficacy of Antibacterial Peptides Against Peptide-Resistant MRSA Is Restored by Permeabilization of Bacteria Membranes. Frontiers in Microbiology, 2016, 7, 1745.	3.5	33
24	Investigations into methods to improve the antibacterial activity of Acticoat. Journal of Medical Microbiology, 2016, 65, 397-405.	1.8	2