Michael J Callanan

List of Publications by Year in descending order

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29 1,467 16 27
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29 29 29 1564
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#	Article	IF	CITATIONS
1	Complete genome sequence of the probiotic lactic acid bacterium <i>Lactobacillus acidophilus</i> NCFM. Proceedings of the National Academy of Sciences of the United States of America, 2005, 102, 3906-3912.	7.1	565
2	Genome Sequence of <i>Lactobacillus helveticus</i> , an Organism Distinguished by Selective Gene Loss and Insertion Sequence Element Expansion. Journal of Bacteriology, 2008, 190, 727-735.	2.2	208
3	Exploring the Impacts of Postharvest Processing on the Microbiota and Metabolite Profiles during Green Coffee Bean Production. Applied and Environmental Microbiology, 2017, 83, .	3.1	162
4	Comparative genomics of lactic acid bacteria reveals a niche-specific gene set. BMC Microbiology, 2009, 9, 50.	3.3	122
5	(Ultra) High Pressure Homogenization for Continuous High Pressure Sterilization of Pumpable Foods Å¢â,¬â€œ A Review. Frontiers in Nutrition, 2014, 1, 15.	3.7	44
6	Iron-responsive gene expression in Pseudomonas fluorescens M114; cloning and characterization of a transcription-activating factor, PbrA. Molecular Microbiology, 1995, 15, 297-306.	2.5	43
7	Temporal shotgun metagenomics of an Ecuadorian coffee fermentation process highlights the predominance of lactic acid bacteria. Current Research in Biotechnology, 2020, 2, 1-15.	3.7	42
8	Association of bovine leptin polymorphisms with energy output and energy storage traits in progeny tested Holstein-Friesian dairy cattle sires. BMC Genetics, $2010,11,73.$	2.7	41
9	In situ investigation of Geobacillus stearothermophilus spore germination and inactivation mechanisms under moderate high pressure. Food Microbiology, 2014, 41, 8-18.	4.2	30
10	Whey proteins: targets of oxidation, or mediators of redox protection. Free Radical Research, 2019, 53, 1136-1152.	3.3	26
11	Genome analysis of the obligately lytic bacteriophage 4268 of Lactococcus lactis provides insight into its adaptable nature. Gene, 2006, 366, 189-199.	2.2	25
12	Mining the Probiotic Genome: Advanced Strategies, Enhanced Benefits, Perceived Obstacles. Current Pharmaceutical Design, 2005, 11 , 25-36.	1.9	23
13	Modification of Lactobacillus β-glucuronidase activity by random mutagenesis. Gene, 2007, 389, 122-127.	2.2	23
14	Investigating the Use of Ultraviolet Light Emitting Diodes (UV-LEDs) for the Inactivation of Bacteria in Powdered Food Ingredients. Foods, 2021, 10, 797.	4.3	21
15	Thermal or membrane processing for Infant Milk Formula: Effects on protein digestion and integrity of the intestinal barrier. Food Chemistry, 2021, 347, 129019.	8.2	18
16	Regulation of the iron uptake genes inPseudomonas fluorescensM114 by pseudobactin M114: thepbrAsigma factor gene does not mediate the siderophore regulatory response. FEMS Microbiology Letters, 1996, 144, 61-66.	1.8	16
17	Examination of lactococcal bacteriophage c2 DNA replication using two-dimensional agarose gel electrophoresis. Gene, 2001, 278, 101-106.	2.2	10
18	Geobacillus stearothermophilus ATCC 7953 spore chemical germination mechanisms in model systems. Food Control, 2015, 50, 141-149.	5.5	10

#	Article	IF	CITATIONS
19	Correlation of organic acid tolerance and genotypic characteristics of Listeria monocytogenes food and clinical isolates. Food Microbiology, 2022, 104, 104004.	4.2	10
20	Comparison of predicted and impedance determined growth of Listeria innocua in complex food matrices. Food Microbiology, 2020, 87, 103381.	4.2	6
21	Exploitation of the diverse insertion sequence element content of dairy Lactobacillus helveticus starters as a rapid method to identify different strains. Journal of Microbiological Methods, 2009, 79, 32-36.	1.6	5
22	Superior esterolytic activity in environmental Lactococcus lactis strains is linked to the presence of the SGNH hydrolase family of esterases. JDS Communications, 2020, 1, 25-28.	1.5	5
23	The Use of Membrane Filtration to Increase Native Whey Proteins in Infant Formula. Dairy, 2021, 2, 515-529.	2.0	4
24	Essentiality of the Early Transcript in the Replication Origin of the Lactococcal Prolate Phage c2. Journal of Bacteriology, 2004, 186, 8010-8017.	2.2	3
25	Complete Genome Sequence of vB_EcoM_112 , a T-Even-Type Bacteriophage Specific for Escherichia coli O157:H7. Genome Announcements, 2014, 2, .	0.8	3
26	Draft Genome Sequences of Four Lactococcus lactis Strains Isolated from Diverse Niches, Including Dairy Products, Grass, and Green Peas. Microbiology Resource Announcements, 2019, 8, .	0.6	1
27	Comparison of conventional heat-treated and membrane filtered infant formulas using an <i>in vitro</i> semi-dynamic digestion method. Food and Function, 2022, 13, 8158-8167.	4.6	1
28	Genome Sequencing of Microbes. , 2018, , 428-428.		0
29	Genomic Insights Into Food Fermentations. , 2021, , 160-170.		0