

John Mills

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

294
citations

1307594

7
h-index

940533

16
g-index

18
all docs

18
docs citations

18
times ranked

311
citing authors

#	ARTICLE	IF	CITATIONS
1	Factors affecting microbial spoilage and shelf-life of chilled vacuum-packed lamb transported to distant markets: A review. <i>Meat Science</i> , 2014, 98, 71-80.	5.5	121
2	The spoilage characteristics of <i>Brochothrix thermosphacta</i> and two psychrotolerant <i>Enterobacteriaceae</i> in vacuum packed lamb and the comparison between high and low pH cuts. <i>Meat Science</i> , 2014, 97, 83-92.	5.5	40
3	Identifying the bacterial community on the surface of Intraloxâ„¢ belting in a meat boning room by culture-dependent and culture-independent 16S rDNA sequence analysis. <i>International Journal of Food Microbiology</i> , 2006, 109, 47-53.	4.7	38
4	Comparative genomics of <i>Clostridium</i> species associated with vacuum-packed meat spoilage. <i>Food Microbiology</i> , 2021, 95, 103687.	4.2	25
5	Characterization of volatile metabolites associated with confinement odour during the shelf-life of vacuum packed lamb meat under different storage conditions. <i>Meat Science</i> , 2016, 113, 80-91.	5.5	22
6	Draft Genome Sequence of <i>Clostridium estertheticum</i> subsp. <i>laramiense</i> DSM 14864 ^T , Isolated from Spoiled Uncooked Beef. <i>Microbiology Resource Announcements</i> , 2019, 8, .	0.6	13
7	Antimicrobial effect of different peroxyacetic acid and hydrogen peroxide formats against spores of <i>Clostridium estertheticum</i> . <i>Meat Science</i> , 2018, 143, 69-73.	5.5	7
8	The effect of chilled storage on <i>Listeria monocytogenes</i> cell surface hydrophobicity and attachment to beef muscle. <i>International Journal of Food Science and Technology</i> , 2001, 36, 783-788.	2.7	5
9	Whole-Genome Sequencing of <i>Clostridium</i> sp. Strain FP2, Isolated from Spoiled Venison. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.6	4
10	Draft Genome Sequence of <i>Clostridium estertheticum</i> -Like Strain FP3, Isolated from Spoiled Uncooked Lamb. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.6	3
11	Draft Genome Sequence of Psychrotolerant <i>Clostridium</i> sp. Strain M14, Isolated from Spoiled Uncooked Venison. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.6	3
12	An investigation into the anaerobic spoilage microbiota of beef carcass and rump steak cuts using high-throughput sequencing. <i>FEMS Microbiology Letters</i> , 2021, 368, .	1.8	3
13	Draft Genome Sequence of <i>Clostridium</i> sp. Strain FP1, with Similarity to <i>Clostridium tagluense</i> , Isolated from Spoiled Lamb. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.6	3
14	Draft Genome Sequence of <i>Clostridium estertheticum</i> -like Strain FP4, Isolated from Spoiled Uncooked Lamb. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.6	3
15	Occurrence of genes encoding spore germination in <i>Clostridium</i> species that cause meat spoilage. <i>Microbial Genomics</i> , 2022, 8, .	2.0	3
16	Draft Genome Sequence of <i>Clostridium bowmanii</i> DSM 14206 T, Isolated from an Antarctic Microbial Mat. <i>Microbiology Resource Announcements</i> , 2022, , e0103521.	0.6	1