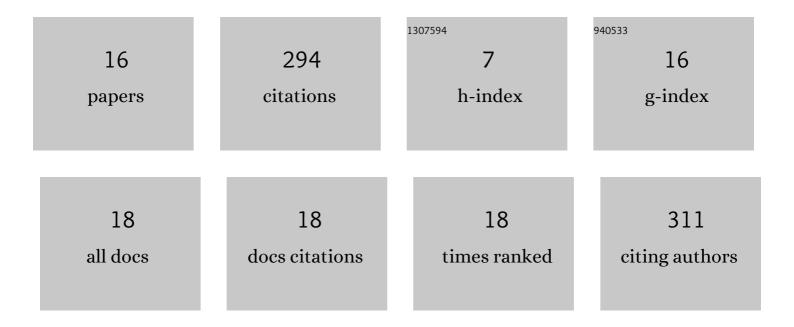
John Mills

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4599585/publications.pdf Version: 2024-02-01



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