

# John Mills

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4599585/publications.pdf>

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	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
2	Occurrence of genes encoding spore germination in <i>Clostridium</i> species that cause meat spoilage. <i>Microbial Genomics</i> , 2022, 8, .	2.0	3
3	Comparative genomics of <i>Clostridium</i> species associated with vacuum-packed meat spoilage. <i>Food Microbiology</i> , 2021, 95, 103687.	4.2	25
4	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
5	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
6	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
7	Whole-Genome Sequencing of <i>Clostridium</i> sp. Strain FP2, Isolated from Spoiled Venison. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.6	4
8	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
9	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
10	Draft Genome Sequence of <i>Clostridium estertheticum</i> subsp. <i>laramiense</i> DSM 14864 <sup>T</sup> , Isolated from Spoiled Uncooked Beef. <i>Microbiology Resource Announcements</i> , 2019, 8, .	0.6	13
11	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
12	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
13	The spoilage characteristics of <i>Brochothrix thermosphacta</i> and two psychrotolerant Enterobacteriaceae in vacuum packed lamb and the comparison between high and low pH cuts. <i>Meat Science</i> , 2014, 97, 83-92.	5.5	40
14	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
15	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
16	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