

Maria T Brandl

List of Publications by Year in descending order

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47
papers

4,737
citations

172457

29
h-index

223800

46
g-index

49
all docs

49
docs citations

49
times ranked

4805
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbiology of the Phyllosphere. <i>Applied and Environmental Microbiology</i> , 2003, 69, 1875-1883.	3.1	1,779
2	Fitness of Human Enteric Pathogens on Plants and Implications for Food Safety. <i>Annual Review of Phytopathology</i> , 2006, 44, 367-392.	7.8	507
3	Fitness of <i>Salmonella enterica</i> serovar Thompson in the Cilantro Phyllosphere. <i>Applied and Environmental Microbiology</i> , 2002, 68, 3614-3621.	3.1	240
4	An Outbreak of <i>Salmonella</i> Serotype Thompson Associated with Fresh Cilantro. <i>Journal of Infectious Diseases</i> , 2001, 183, 984-987.	4.0	166
5	Differential Involvement of Indole-3-Acetic Acid Biosynthetic Pathways in Pathogenicity and Epiphytic Fitness of <i>Erwinia herbicola</i> pv. <i>gypsophillae</i> . <i>Molecular Plant-Microbe Interactions</i> , 1998, 11, 634-642.	2.6	159
6	Detection on Surfaces and in Caco-2 Cells of <i>Campylobacter jejuni</i> Cells Transformed with New <i>gfp</i> , <i>yfp</i> , and <i>cfp</i> Marker Plasmids. <i>Applied and Environmental Microbiology</i> , 2000, 66, 5426-5436.	3.1	127
7	Transcriptome Analysis of <i>Escherichia coli</i> O157:H7 Exposed to Lysates of Lettuce Leaves. <i>Applied and Environmental Microbiology</i> , 2010, 76, 1375-1387.	3.1	116
8	Barcoding ciliates: a comprehensive study of 75 isolates of the genus <i>Tetrahymena</i> . <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2007, 57, 2412-2423.	1.7	116
9	<i>Salmonella</i> Interactions with Plants and Their Associated Microbiota. <i>Phytopathology</i> , 2013, 103, 316-325.	2.2	111
10	The <i>Salmonella</i> Transcriptome in Lettuce and Cilantro Soft Rot Reveals a Niche Overlap with the Animal Host Intestine. <i>Applied and Environmental Microbiology</i> , 2013, 79, 250-262.	3.1	95
11	Biological Sensor for Sucrose Availability: Relative Sensitivities of Various Reporter Genes. <i>Applied and Environmental Microbiology</i> , 2001, 67, 1308-1317.	3.1	92
12	Interactions between Food-Borne Pathogens and Protozoa Isolated from Lettuce and Spinach. <i>Applied and Environmental Microbiology</i> , 2008, 74, 2518-2525.	3.1	91
13	Comparison of Survival of <i>Campylobacter jejuni</i> in the Phyllosphere with That in the Rhizosphere of Spinach and Radish Plants. <i>Applied and Environmental Microbiology</i> , 2004, 70, 1182-1189.	3.1	80
14	Reduction of <i>Salmonella</i> Enteritidis Population Sizes on Almond Kernels with Infrared Heat. <i>Journal of Food Protection</i> , 2008, 71, 897-902.	1.7	78
15	Curli fimbriae are conditionally required in <i>Escherichia coli</i> O157:H7 for initial attachment and biofilm formation. <i>Food Microbiology</i> , 2016, 57, 81-89.	4.2	70
16	Occurrence of Indole-3-Acetic Acid-Producing Bacteria on Pear Trees and Their Association with Fruit Russet. <i>Phytopathology</i> , 1998, 88, 1149-1157.	2.2	69
17	<i>Salmonella</i> Biofilm Formation on <i>Aspergillus niger</i> Involves Cellulose and Chitin Interactions. <i>PLoS ONE</i> , 2011, 6, e25553.	2.5	55
18	Distinct Acid Resistance and Survival Fitness Displayed by Curli Variants of Enterohemorrhagic <i>Escherichia coli</i> O157:H7. <i>Applied and Environmental Microbiology</i> , 2011, 77, 3685-3695.	3.1	52

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19	Genes <i>ycfR</i> , <i>sirA</i> and <i>yigG</i> Contribute to the Surface Attachment of <i>Salmonella enterica</i> Typhimurium and Saintpaul to Fresh Produce. <i>PLoS ONE</i> , 2013, 8, e57272.	2.5	51
20	Distinct Transcriptional Profiles and Phenotypes Exhibited by <i>Escherichia coli</i> O157:H7 Isolates Related to the 2006 Spinach-Associated Outbreak. <i>Applied and Environmental Microbiology</i> , 2012, 78, 455-463.	3.1	50
21	Review of Current Technologies for Reduction of <i>Salmonella</i> Populations on Almonds. <i>Food and Bioprocess Technology</i> , 2012, 5, 2046-2057.	4.7	47
22	Binding of recombinant norovirus like particle to histo-blood group antigen on cells in the lumen of pig duodenum. <i>Research in Veterinary Science</i> , 2007, 83, 410-418.	1.9	46
23	Shelf-life of infrared dry-roasted almonds. <i>Food Chemistry</i> , 2013, 138, 671-678.	8.2	45
24	Production of the Plant Hormone Auxin by <i>Salmonella</i> and Its Role in the Interactions with Plants and Animals. <i>Frontiers in Microbiology</i> , 2017, 8, 2668.	3.5	40
25	Functional Metagenomics of <i>Escherichia coli</i> O157:H7 Interactions with Spinach Indigenous Microorganisms during Biofilm Formation. <i>PLoS ONE</i> , 2012, 7, e44186.	2.5	38
26	Drying and decontamination of raw pistachios with sequential infrared drying, tempering and hot air drying. <i>International Journal of Food Microbiology</i> , 2017, 246, 85-91.	4.7	37
27	Comparative Analysis of Super-Shedder Strains of <i>Escherichia coli</i> O157:H7 Reveals Distinctive Genomic Features and a Strongly Aggregative Adherent Phenotype on Bovine Rectoanal Junction Squamous Epithelial Cells. <i>PLoS ONE</i> , 2015, 10, e0116743.	2.5	36
28	Migration of <i>Salmonella</i> Enteritidis Phage Type 30 through Almond Hulls and Shells. <i>Journal of Food Protection</i> , 2008, 71, 397-401.	1.7	35
29	Downy mildew disease promotes the colonization of romaine lettuce by <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> . <i>BMC Microbiology</i> , 2015, 15, 19.	3.3	33
30	Effect of sulfur dioxide fumigation on survival of foodborne pathogens on table grapes under standard storage temperature. <i>Food Microbiology</i> , 2015, 49, 189-196.	4.2	33
31	Breeding Crops for Enhanced Food Safety. <i>Frontiers in Plant Science</i> , 2020, 11, 428.	3.6	26
32	Assessing the Ability of <i>Salmonella enterica</i> to Translocate Type III Effectors Into Plant Cells. <i>Molecular Plant-Microbe Interactions</i> , 2018, 31, 233-239.	2.6	23
33	Effect of the Surfactant Tween 80 on the Detachment and Dispersal of <i>Salmonella enterica</i> Serovar Thompson Single Cells and Aggregates from Cilantro Leaves as Revealed by Image Analysis. <i>Applied and Environmental Microbiology</i> , 2014, 80, 5037-5042.	3.1	21
34	Survival characteristics of diarrheagenic <i>Escherichia coli</i> pathotypes and <i>Helicobacter pylori</i> during passage through the free-living ciliate, <i>Tetrahymena</i> sp.. <i>FEMS Microbiology Ecology</i> , 2012, 82, 574-583.	2.7	20
35	Fluorescent Viability Stains to Probe the Metabolic Status of Aflatoxigenic Fungus in Dual Culture of <i>Aspergillus flavus</i> and <i>Pichia anomala</i> . <i>Mycopathologia</i> , 2011, 171, 133-138.	3.1	19
36	Interactions of <i>Salmonella enterica</i> Serovar Typhimurium and <i>Pectobacterium carotovorum</i> within a Tomato Soft Rot. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	3.1	17

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37	Conditional Function of Autoaggregative Protein Cah and Common <i>cah</i> Mutations in Shiga Toxin-Producing <i>Escherichia coli</i> . <i>Applied and Environmental Microbiology</i> , 2018, 84, .	3.1	15
38	High Genotypic and Phenotypic Similarity Among Shiga Toxin-Producing <i>Escherichia coli</i> O111 Environmental and Outbreak Strains. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 235-243.	1.8	12
39	Enhanced formation of shiga toxin-producing <i>Escherichia coli</i> persister variants in environments relevant to leafy greens production. <i>Food Microbiology</i> , 2019, 84, 103241.	4.2	12
40	Formation of <i>Escherichia coli</i> O157:H7 Persister Cells in the Lettuce Phyllosphere and Application of Differential Equation Models To Predict Their Prevalence on Lettuce Plants in the Field. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	3.1	12
41	Plant Bioactive Compounds as an Intrinsic and Sustainable Tool to Enhance the Microbial Safety of Crops. <i>Microorganisms</i> , 2021, 9, 2485.	3.6	12
42	Seasonality, shelf life and storage atmosphere are main drivers of the microbiome and <i>E. coli</i> O157:H7 colonization of post-harvest lettuce cultivated in a major production area in California. <i>Environmental Microbiomes</i> , 2021, 16, 25.	5.0	11
43	<i>Escherichia coli</i> O157:H7 Converts Plant-Derived Choline to Glycine Betaine for Osmoprotection during Pre- and Post-harvest Colonization of Injured Lettuce Leaves. <i>Frontiers in Microbiology</i> , 2017, 8, 2436.	3.5	10
44	Physical, Microbial, and Chemical Quality of Hot-Air-Dried Persimmon (<i>Diospyros kaki</i>) Chips during Storage. <i>Journal of Food Quality</i> , 2020, 2020, 1-15.	2.6	9
45	Effect of Plant Systemic Resistance Elicited by Biological and Chemical Inducers on the Colonization of the Lettuce and Basil Leaf Apoplast by <i>Salmonella enterica</i> . <i>Applied and Environmental Microbiology</i> , 2021, 87, e0115121.	3.1	8
46	Biology of Foodborne Pathogens on Produce. , 0, , 55-83.		7
47	Complete Genome Sequences of Three Shiga Toxin-Producing <i>Escherichia coli</i> O111:H8 Strains Exhibiting an Aggregation Phenotype. <i>Microbiology Resource Announcements</i> , 2019, 8, .	0.6	0