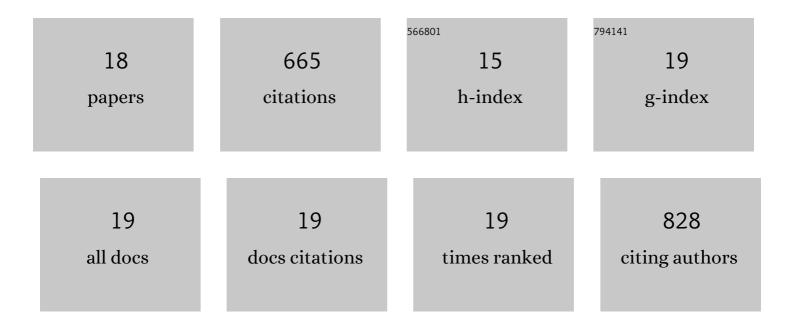
Linda V Thomas

List of Publications by Year in descending order

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LINDA V THOMAS

#	Article	IF	CITATIONS
1	Effective Use of Nisin to Control Lactic Acid Bacterial Spoilage in Vacuum-Packed Bologna-type Sausage. Journal of Food Protection, 1999, 62, 1004-1010.	0.8	93
2	Exploring the influence of the gut microbiota and probiotics on health: a symposium report. British Journal of Nutrition, 2014, 112, S1-S18.	1.2	81
3	Submerged bacterial colonies within food and model systems: their growth, distribution and interactions. International Journal of Food Microbiology, 1995, 28, 299-315.	2.1	74
4	Effective Use of Nisin To Control Bacillus and Clostridium Spoilage of a Pasteurized Mashed Potato Product. Journal of Food Protection, 2002, 65, 1580-1585.	0.8	47
5	Effect of three preservatives on the growth of Bacillus cereus, Vero cytotoxigenic Escherichia coli and Staphylococcus aureus, on plates with gradients of pH and sodium chloride concentration. International Journal of Food Microbiology, 1993, 17, 289-301.	2.1	46
6	Interactions of Nisin with Glutathione in a Model Protein System and Meat. Journal of Food Protection, 2006, 69, 951-956.	0.8	43
7	Probiotics– the journey continues. International Journal of Dairy Technology, 2016, 69, 469-480.	1.3	39
8	Competition between Salmonella and Pseudomonas species growing in and on agar, as affected by pH, sodium chloride concentration and temperature. International Journal of Food Microbiology, 1996, 29, 361-370.	2.1	27
9	A Double-Blind, Randomized Placebo-Controlled Trial of Probiotic Lactobacillus casei Shirota in Stable Cirrhotic Patients. Nutrients, 2020, 12, 1651.	1.7	27
10	Spatial interactions between subsurface bacterial colonies in a model system: a territory model describing the inhibition of Listeria monocytogenes by a nisin-producing lactic acid bacterium. Microbiology (United Kingdom), 1997, 143, 2575-2582.	0.7	26
11	Effects of salt concentration on bacterial growth on plates with gradients of pH and temperature. FEMS Microbiology Letters, 1991, 77, 309-314.	0.7	21
12	An investigation of the effects of four variables on the growth of Salmonella typhimurium using two types of gradient gel plates. International Journal of Food Microbiology, 1991, 14, 261-275.	2.1	19
13	The possession of coli surface antigen CS6 by enterotoxigenicEscherichia coli of serogroups O25, O27, O148, and O159: a possible colonization factor?. Current Microbiology, 1986, 14, 51-54.	1.0	16
14	Investigation of the effectiveness of Ascopyrone P as a food preservative. International Journal of Food Microbiology, 2004, 93, 319-323.	2.1	16
15	Probiotics in primary care: A survey of health professionals. Practice Nursing, 2015, 26, 550-554.	0.1	15
16	Method for Investigation of Competition between Bacteria as a Function of Three Environmental Factors Varied Simultaneously. Applied and Environmental Microbiology, 1993, 59, 1991-1997.	1.4	15
17	Testing multiple variables on the growth of a mixed inoculum of Salmonella strains using gradient plates. International Journal of Food Microbiology, 1992, 15, 165-175.	2.1	12
18	Changes in the intestinal microbiota after a short period of dietary over-indulgence, representative of a holiday or festival season. Food Science and Technology Bulletin, 2009, 5, 51-59.	0.5	1