

Linda V Thomas

List of Publications by Year in descending order

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18
papers

665
citations

566801

15
h-index

794141

19
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19
all docs

19
docs citations

19
times ranked

828
citing authors

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