Chris W Michiels

List of Publications by Citations

205 papers	9,432 citations	55 h-index	90 g-index
207 ext. papers	10,360 ext. citations	5.2 avg, IF	6.21 L-index

#	Paper	IF	Citations
205	Lysozymes in the animal kingdom. *Journal of Biosciences*, **2010**, 35, 127-60	2.3	476
204	Biofilm formation and the food industry, a focus on the bacterial outer surface. *Journal of Applied Microbiology*, **2010**, 109, 1117-31	4.7	418
203	Antimicrobial properties of lysozyme in relation to foodborne vegetative bacteria. *Critical Reviews in Microbiology*, **2003**, 29, 191-214	7.8	294
202	Role of bacterial cell surface structures in Escherichia coli biofilm formation. *Research in Microbiology*, **2005**, 156, 626-33	4	292
201	Vibrio anguillarum as a fish pathogen: virulence factors, diagnosis and prevention. *Journal of Fish Diseases*, **2011**, 34, 643-61	2.6	276
200	Bacterial inactivation by high-pressure homogenisation and high hydrostatic pressure. *International Journal of Food Microbiology*, **2002**, 77, 205-12	5.8	217
199	High-Pressure Transient Sensitization of Escherichia coli to Lysozyme and Nisin by Disruption of Outer-Membrane Permeability. *Journal of Food Protection*, **1996**, 59, 350-355	2.5	177
198	Escherichia coli mutants resistant to inactivation by high hydrostatic pressure. *Applied and Environmental Microbiology*, **1997**, 63, 945-50	4.8	170
197	Comparative study of pressure-induced germination of Bacillus subtilis spores at low and high pressures. *Applied and Environmental Microbiology*, **1998**, 64, 3220-4	4.8	161
196	High-pressure homogenization as a non-thermal technique for the inactivation of microorganisms. *Critical Reviews in Microbiology*, **2006**, 32, 201-16	7.8	160
195	Comparison of sublethal injury induced in Salmonella enterica serovar Typhimurium by heat and by different nonthermal treatments. *Journal of Food Protection*, **2003**, 66, 31-7	2.5	150
194	Biotechnology under high pressure: applications and implications. *Trends in Biotechnology*, **2009**, 27, 434-41	15.1	149
193	Inactivation of Escherichia coli in milk by high-hydrostatic-pressure treatment in combination with antimicrobial peptides. *Journal of Food Protection*, **1999**, 62, 1248-54	2.5	145
192	Bacterial interactions in biofilms. *Critical Reviews in Microbiology*, **2009**, 35, 157-68	7.8	134
191	High-pressure inactivation and sublethal injury of pressure-resistant Escherichia coli mutants in fruit juices. *Applied and Environmental Microbiology*, **1998**, 64, 1566-8	4.8	130
190	Quorum sensing in Serratia. *FEMS Microbiology Reviews*, **2007**, 31, 407-24	15.1	120
189	Inactivation of gram-negative bacteria by lysozyme, denatured lysozyme, and lysozyme-derived peptides under high hydrostatic pressure. *Applied and Environmental Microbiology*, **2001**, 67, 339-44	4.8	119

188	Azospirillum brasilenseIndole-3-Acetic Acid Biosynthesis: Evidence for a Non-Tryptophan Dependent Pathway. *Molecular Plant-Microbe Interactions*, **1993**, 6, 609	3.6	118
187	Muralytic activity and modular structure of the endolysins of Pseudomonas aeruginosa bacteriophages phiKZ and EL. *Molecular Microbiology*, **2007**, 65, 1334-44	4.1	117
186	Stress and how bacteria cope with death and survival. *Critical Reviews in Microbiology*, **2004**, 30, 263-73	7.8	114
185	Heat shock protein-mediated resistance to high hydrostatic pressure in Escherichia coli. *Applied and Environmental Microbiology*, **2004**, 70, 2660-6	4.8	112
184	Comparative study of pressure- and nutrient-induced germination of Bacillus subtilis spores. *Applied and Environmental Microbiology*, **2000**, 66, 257-61	4.8	111
183	Using survival analysis to investigate the effect of UV-C and heat treatment on storage rot of strawberry and sweet cherry. *International Journal of Food Microbiology*, **2002**, 73, 187-96	5.8	106
182	From field barley to malt: detection and specification of microbial activity for quality aspects. *Critical Reviews in Microbiology*, **1999**, 25, 121-53	7.8	104
181	An SOS response induced by high pressure in Escherichia coli. *Journal of Bacteriology*, **2004**, 186, 6133-41	3.5	101
180	Pulsed white light in combination with UV-C and heat to reduce storage rot of strawberry. *Postharvest Biology and Technology*, **2003**, 28, 455-461	6.2	98
179	High pressure increases bactericidal activity and spectrum of lactoferrin, lactoferricin and nisin. *International Journal of Food Microbiology*, **2001**, 64, 325-32	5.8	98
178	N-acyl-L-homoserine lactone signal interception by Escherichia coli. *FEMS Microbiology Letters*, **2006**, 256, 83-9	2.9	95
177	Combinations of pulsed white light and UV-C or mild heat treatment to inactivate conidia of Botrytis cinerea and Monilia fructigena. *International Journal of Food Microbiology*, **2003**, 85, 185-96	5.8	95
176	The role of variable DNA tandem repeats in bacterial adaptation. *FEMS Microbiology Reviews*, **2014**, 38, 119-41	15.1	92
175	Induction of oxidative stress by high hydrostatic pressure in Escherichia coli. *Applied and Environmental Microbiology*, **2005**, 71, 2226-31	4.8	89
174	Inactivation of Bacillus cereus spores in milk by mild pressure and heat treatments. *International Journal of Food Microbiology*, **2004**, 92, 227-34	5.8	88
173	A new family of lysozyme inhibitors contributing to lysozyme tolerance in gram-negative bacteria. *PLoS Pathogens*, **2008**, 4, e1000019	7.6	82
172	Kinetic analysis and modelling of combined high-pressure-temperature inactivation of the yeast Zygosaccharomyces bailii. *International Journal of Food Microbiology*, **2000**, 56, 199-210	5.8	82
171	Inactivation of Escherichia coli by high-pressure homogenisation is influenced by fluid viscosity but not by water activity and product composition. *International Journal of Food Microbiology*, **2005**, 101, 281-91	5.8	81

170	Inactivation of Escherichia coli and Listeria innocua in milk by combined treatment with high hydrostatic pressure and the lactoperoxidase system. *Applied and Environmental Microbiology*, **2000**, 66, 4173-9	4.8	81
169	Biofilm formation and cell-to-cell signalling in Gram-negative bacteria isolated from a food processing environment. *Journal of Applied Microbiology*, **2004**, 96, 177-84	4.7	79
168	Inactivation of conidia of Botrytis cinerea and Monilinia fructigena using UV-C and heat treatment. *International Journal of Food Microbiology*, **2002**, 74, 27-35	5.8	79
167	Protective effect of calcium on inactivation of Escherichia coli by high hydrostatic pressure. *Journal of Applied Microbiology*, **1998**, 85, 678-84	4.7	75
166	Food applications of bacterial cell wall hydrolases. *Current Opinion in Biotechnology*, **2011**, 22, 164-71	11.4	74
165	Rapid acquisition of Gigapascal-high-pressure resistance by Escherichia coli. *MBio*, **2011**, 2, e00130-10	7.8	72
164	A study on the effects of high pressure and heat on Bacillus subtilis spores at low pH. *International Journal of Food Microbiology*, **2001**, 64, 333-41	5.8	70
163	Invertebrate lysozymes: diversity and distribution, molecular mechanism and in vivo function. *Journal of Biosciences*, **2012**, 37, 327-48	2.3	69
162	High sucrose concentration protects E. coli against high pressure inactivation but not against high pressure sensitization to the lactoperoxidase system. *International Journal of Food Microbiology*, **2003**, 88, 1-9	5.8	67
161	Guards of the great wall: bacterial lysozyme inhibitors. *Trends in Microbiology*, **2012**, 20, 501-10	12.4	63
160	Germination and inactivation of Bacillus coagulans and Alicyclobacillus acidoterrestris spores by high hydrostatic pressure treatment in buffer and tomato sauce. *International Journal of Food Microbiology*, **2012**, 152, 162-7	5.8	63
159	Mrr instigates the SOS response after high pressure stress in Escherichia coli. *Molecular Microbiology*, **2005**, 58, 1381-91	4.1	62
158	Lytic and nonlytic mechanism of inactivation of gram-positive bacteria by lysozyme under atmospheric and high hydrostatic pressure. *Journal of Food Protection*, **2002**, 65, 1916-23	2.5	61
157	Inactivation of Escherichia coli by high hydrostatic pressure at different temperatures in buffer and carrot juice. *International Journal of Food Microbiology*, **2005**, 98, 179-91	5.8	61
156	Effects of dietary inclusion of xylooligo- saccharides, arabinoxylooligosaccha- rides and soluble arabinoxylan on the microbial composition of caecal contents of chickens. *Journal of the Science of Food and Agriculture*, **2008**, 88, 2517-2522	4.3	59
155	N-acyl-L-homoserine lactone quorum sensing controls butanediol fermentation in Serratia plymuthica RVH1 and Serratia marcescens MG1. *Journal of Bacteriology*, **2006**, 188, 4570-2	3.5	59
154	Modelling inactivation of Staphylococcus aureus and Yersinia enterocolitica by high-pressure homogenisation at different temperatures. *International Journal of Food Microbiology*, **2003**, 87, 55-62	5.8	59
153	Diversify or die: generation of diversity in response to stress. *Critical Reviews in Microbiology*, **2005**, 31, 69-78	7.8	57

152	Periplasmic lysozyme inhibitor contributes to lysozyme resistance in Escherichia coli. *Cellular and Molecular Life Sciences*, **2004**, 61, 1229-37	10.3	57
151	Role of quorum sensing and antimicrobial component production by Serratia plymuthica in formation of biofilms, including mixed biofilms with Escherichia coli. *Applied and Environmental Microbiology*, **2006**, 72, 7294-300	4.8	55
150	The lactoperoxidase system increases efficacy of high-pressure inactivation of foodborne bacteria. *International Journal of Food Microbiology*, **2003**, 81, 211-21	5.8	55
149	A PKS/NRPS/FAS hybrid gene cluster from Serratia plymuthica RVH1 encoding the biosynthesis of three broad spectrum, zeamine-related antibiotics. *PLoS ONE*, **2013**, 8, e54143	3.7	54
148	Characterization of a luxI/luxR-type quorum sensing system and N-acyl-homoserine lactone-dependent regulation of exo-enzyme and antibacterial component production in Serratia plymuthica RVH1. *Research in Microbiology*, **2007**, 158, 150-8	4	51
147	Induction of Shiga toxin-converting prophage in Escherichia coli by high hydrostatic pressure. *Applied and Environmental Microbiology*, **2005**, 71, 1155-62	4.8	49
146	Sensitisation of Escherichia coli to antibacterial peptides and enzymes by high-pressure homogenisation. *International Journal of Food Microbiology*, **2005**, 105, 165-75	5.8	48
145	Shelf-life extension of cooked ham model product by high hydrostatic pressure and natural preservatives. *Innovative Food Science and Emerging Technologies*, **2011**, 12, 407-415	6.8	47
144	Effects on Salmonella shell contamination and trans-shell penetration of coating hensQeggs with chitosan. *International Journal of Food Microbiology*, **2011**, 145, 43-8	5.8	47
143	The Rcs two-component system regulates expression of lysozyme inhibitors and is induced by exposure to lysozyme. *Journal of Bacteriology*, **2009**, 191, 1979-81	3.5	46
142	Emergence and stability of high-pressure resistance in different food-borne pathogens. *Applied and Environmental Microbiology*, **2012**, 78, 3234-41	4.8	46
141	Inactivation of gram-negative bacteria in milk and banana juice by hen egg white and lambda lysozyme under high hydrostatic pressure. *International Journal of Food Microbiology*, **2006**, 112, 19-25	5.8	44
140	Cell wall substrate specificity of six different lysozymes and lysozyme inhibitory activity of bacterial extracts. *FEMS Microbiology Letters*, **2006**, 259, 41-6	2.9	44
139	Identification and mapping of loci involved in motility, adsorption to wheat roots, colony morphology, and growth in minimal medium on the Azospirillum brasilense Sp7 90-MDa plasmid. *Plasmid*, **1991**, 26, 83-93	3.3	44
138	Comparison of bactericidal activity of six lysozymes at atmospheric pressure and under high hydrostatic pressure. *International Journal of Food Microbiology*, **2006**, 108, 355-63	5.8	43
137	Azospirillum lipoferum and Azospirillum brasilense surface polysaccharide mutants that are affected in flocculation. *Journal of Applied Bacteriology*, **1990**, 69, 705-711		43
136	Quorum-sensing-dependent switch to butanediol fermentation prevents lethal medium acidification in Aeromonas hydrophila AH-1N. *Research in Microbiology*, **2007**, 158, 379-85	4	42
135	Decontamination of seeds for seed sprout production by high hydrostatic pressure. *Journal of Food Protection*, **2003**, 66, 918-23	2.5	42

134	Thermal inactivation parameters of spores from different phylogenetic groups of Bacillus cereus. *International Journal of Food Microbiology*, **2014**, 189, 183-8	5.8	41
133	Effect of egg washing on the cuticle quality of brown and white table eggs. *Journal of Food Protection*, **2011**, 74, 1649-54	2.5	41
132	Role of the lysozyme inhibitor Ivy in growth or survival of Escherichia coli and Pseudomonas aeruginosa bacteria in hen egg white and in human saliva and breast milk. *Applied and Environmental Microbiology*, **2008**, 74, 4434-9	4.8	41
131	Expression of a P-type Ca(2+)-transport ATPase in Bacillus subtilis during sporulation. *Cell Calcium*, **2002**, 32, 93	4	41
130	Identification of a bacterial inhibitor against g-type lysozyme. *Cellular and Molecular Life Sciences*, **2011**, 68, 1053-64	10.3	40
129	Integrated regulation of acetoin fermentation by quorum sensing and pH in Serratia plymuthica RVH1. *Applied and Environmental Microbiology*, **2011**, 77, 3422-7	4.8	40
128	Inactivation of Salmonella Senftenberg strain W 775 during composting of biowastes and garden wastes. *Journal of Applied Microbiology*, **2007**, 103, 53-64	4.7	38
127	Moderate temperatures affect Escherichia coli inactivation by high-pressure homogenization only through fluid viscosity. *Biotechnology Progress*, **2004**, 20, 1512-7	2.8	37
126	Analysis of outer membrane permeability of Pseudomonas aeruginosa and bactericidal activity of endolysins KZ144 and EL188 under high hydrostatic pressure. *FEMS Microbiology Letters*, **2008**, 280, 113-9	2.9	35
125	Exposure to high hydrostatic pressure rapidly selects for increased RpoS activity and general stress-resistance in Escherichia coli O157:H7. *International Journal of Food Microbiology*, **2013**, 163, 28-33	5.8	33
124	Genetic and physiological diversity of Tetragenococcus halophilus strains isolated from sugar- and salt-rich environments. *Microbiology (United Kingdom)*, **2008**, 154, 2600-2610	2.9	33
123	Generation of bactericidal and mutagenic components by pulsed electric field treatment. *International Journal of Food Microbiology*, **2004**, 93, 165-73	5.8	33
122	Lysozyme inhibitor conferring bacterial tolerance to invertebrate type lysozyme. *Cellular and Molecular Life Sciences*, **2010**, 67, 1177-88	10.3	32
121	Predictive modelling and validation of Pseudomonas fluorescens growth at superatmospheric oxygen and carbon dioxide concentrations. *Food Microbiology*, **2005**, 22, 149-158	6	31
120	Genotypic and phenotypic characterization of a biofilm-forming Serratia plymuthica isolate from a raw vegetable processing line. *FEMS Microbiology Letters*, **2005**, 246, 265-72	2.9	31
119	Plasmid localization and mapping of two Azospirillum brasilense loci that affect exopolysaccharide synthesis. *Plasmid*, **1989**, 21, 142-6	3.3	31
118	Antimicrobial compounds of low molecular mass are constitutively present in insects: characterisation of beta-alanyl-tyrosine. *Current Pharmaceutical Design*, **2003**, 9, 159-74	3.3	31
117	Biological approach to modeling of Staphylococcus aureus high-hydrostatic-pressure inactivation kinetics. *Applied and Environmental Microbiology*, **2010**, 76, 6982-90	4.8	30

116	Upstream of the SOS response: figure out the trigger. *Trends in Microbiology*, **2006**, 14, 421-3	12.4	30
115	Model based process design of the combined high pressure and mild heat treatment ensuring safety and quality of a carrot simulant system. *Journal of Food Engineering*, **2007**, 78, 1010-1021	6	29
114	Purification of Ivy, a lysozyme inhibitor from Escherichia coli, and characterisation of its specificity for various lysozymes. *Enzyme and Microbial Technology*, **2005**, 37, 205-211	3.8	27
113	Thiol-reactive natural antimicrobials and high pressure treatment synergistically enhance bacterial inactivation. *Innovative Food Science and Emerging Technologies*, **2015**, 27, 26-34	6.8	26
112	Nucleotide sequence of an insertion sequence (IS) element identified in the T-DNA region of a spontaneous variant of the Ti-plasmid pTiT37. *Nucleic Acids Research*, **1986**, 14, 6699-709	20.1	26
111	Structural basis of bacterial defense against g-type lysozyme-based innate immunity. *Cellular and Molecular Life Sciences*, **2013**, 70, 1113-22	10.3	25
110	Enzyme characterisation and gene expression profiling of Atlantic salmon chicken- and goose-type lysozymes. *Developmental and Comparative Immunology*, **2013**, 40, 11-9	3.2	25
109	Molecular basis of bacterial defense against host lysozymes: X-ray structures of periplasmic lysozyme inhibitors PliI and PliC. *Journal of Molecular Biology*, **2011**, 405, 1233-45	6.5	25
108	Validation of predictive growth models describing superatmospheric oxygen effects on Pseudomonas fluorescens and Listeria innocua on fresh-cut lettuce. *International Journal of Food Microbiology*, **2006**, 111, 48-58	5.8	25
107	Cross-protection between controlled acid-adaptation and thermal inactivation for 48 Escherichia coli strains. *International Journal of Food Microbiology*, **2017**, 241, 206-214	5.8	24
106	Source of tryptone in growth medium affects oxidative stress resistance in Escherichia coli. *Journal of Applied Microbiology*, **2004**, 97, 124-33	4.7	23
105	Chemical changes of thermally sterilized broccoli puree during shelf-life: Investigation of the volatile fraction by fingerprinting-kinetics. *Food Research International*, **2015**, 67, 264-271	7	22
104	Dynamic Light Scattering (DLS) as a Tool to Detect CO2-Hydrophobin Structures and Study the Primary Gushing Potential of Beer. *Journal of the American Society of Brewing Chemists*, **2011**, 69, 144-149	1.9	22
103	Survival of Mycobacterium avium ssp. paratuberculosis in yoghurt and in commercial fermented milk products containing probiotic cultures. *Journal of Applied Microbiology*, **2011**, 110, 1252-61	4.7	22
102	Combined Modeling and Biophysical Characterisation of CO2 Interaction with Class II Hydrophobins: New Insight into the Mechanism Underpinning Primary Gushing. *Journal of the American Society of Brewing Chemists*, **2012**, 70, 249-256	1.9	22
101	SulA-dependent hypersensitivity to high pressure and hyperfilamentation after high-pressure treatment of Escherichia coli lon mutants. *Research in Microbiology*, **2005**, 156, 233-7	4	22
100	Quorum sensing and butanediol fermentation affect colonization and spoilage of carrot slices by Serratia plymuthica. *International Journal of Food Microbiology*, **2009**, 134, 63-9	5.8	21
99	Role of porins in sensitivity of Escherichia coli to antibacterial activity of the lactoperoxidase enzyme system. *Applied and Environmental Microbiology*, **2005**, 71, 3512-8	4.8	21

98	Kinetic study of Bacillus cereus spore inactivation by high pressure high temperature treatment. *Innovative Food Science and Emerging Technologies*, **2014**, 26, 12-17	6.8	20
97	An integrated fingerprinting and kinetic approach to accelerated shelf-life testing of chemical changes in thermally treated carrot puree. *Food Chemistry*, **2015**, 179, 94-102	8.5	20
96	Unique stress response to the lactoperoxidase-thiocyanate enzyme system in Escherichia coli. *Research in Microbiology*, **2005**, 156, 225-32	4	20
95	Identification of Genes Required for Growth of MG1655 at Moderately Low pH. *Frontiers in Microbiology*, **2016**, 7, 1672	5.7	20
94	2,3-Butanediol fermentation promotes growth of Serratia plymuthica at low pH but not survival of extreme acid challenge. *International Journal of Food Microbiology*, **2014**, 175, 36-44	5.8	19
93	Role of lysozyme inhibitors in the virulence of avian pathogenic Escherichia coli. *PLoS ONE*, **2012**, 7, e45954	3.7	19
92	Present knowledge of the bacterial microflora in the extreme environment of sugar thick juice. *Food Microbiology*, **2008**, 25, 831-6	6	19
91	A combination of polyunsaturated fatty acid, nonribosomal peptide and polyketide biosynthetic machinery is used to assemble the zeamine antibiotics. *Chemical Science*, **2015**, 6, 923-929	9.4	18
90	Formation of naturally occurring pigments during the production of nitrite-free dry fermented sausages. *Meat Science*, **2016**, 114, 1-7	6.4	18
89	Assessment throughout a whole fishing year of the dominant microbiota of peeled brown shrimp (Crangon crangon) stored for 7 days under modified atmosphere packaging at 4□C without preservatives. *Food Microbiology*, **2016**, 54, 60-71	6	18
88	Activation of the Salmonella typhimurium Mrr protein. *Biochemical and Biophysical Research Communications*, **2008**, 367, 435-9	3.4	18
87	Inactivation of Escherichia coli and Shigella in acidic fruit and vegetable juices by peroxidase systems. *Journal of Applied Microbiology*, **2006**, 101, 242-50	4.7	18
86	Heterologous expression of the Bacillus pumilus endo-beta-xylanase (xynA) gene in the yeast Saccharomyces cerevisiae. *Applied Microbiology and Biotechnology*, **2001**, 56, 431-4	5.7	18
85	The zeamine antibiotics affect the integrity of bacterial membranes. *Applied and Environmental Microbiology*, **2015**, 81, 1139-46	4.8	17
84	Formate hydrogen lyase mediates stationary-phase deacidification and increases survival during sugar fermentation in acetoin-producing enterobacteria. *Frontiers in Microbiology*, **2015**, 6, 150	5.7	17
83	Structure based discovery of small molecule suppressors targeting bacterial lysozyme inhibitors. *Biochemical and Biophysical Research Communications*, **2011**, 405, 527-32	3.4	17
82	Isolation and functional analysis of luxS in Serratia plymuthica RVH1. *FEMS Microbiology Letters*, **2006**, 262, 201-9	2.9	17
81	Sensitization of outer-membrane mutants of Salmonella typhimurium and Pseudomonas aeruginosa to antimicrobial peptides under high pressure. *Journal of Food Protection*, **2003**, 66, 1360-7	2.5	17

80	Membrane fatty acid composition as a determinant of Listeria monocytogenes sensitivity to trans-cinnamaldehyde. *Research in Microbiology*, **2017**, 168, 536-546	4	16
79	Evidence for an evolutionary antagonism between Mrr and Type III modification systems. *Nucleic Acids Research*, **2011**, 39, 5991-6001	20.1	16
78	Predominance of Tetragenococcus halophilus as the cause of sugar thick juice degradation. *Food Microbiology*, **2008**, 25, 413-21	6	16
77	Predictive modelling and validation of Listeria innocua growth at superatmospheric oxygen and carbon dioxide concentrations. *International Journal of Food Microbiology*, **2005**, 105, 333-45	5.8	16
76	Loss of cAMP/CRP regulation confers extreme high hydrostatic pressure resistance in Escherichia coli O157:H7. *International Journal of Food Microbiology*, **2013**, 166, 65-71	5.8	15
75	Carvacrol suppresses high pressure high temperature inactivation of Bacillus cereus spores. *International Journal of Food Microbiology*, **2015**, 197, 45-52	5.8	15
74	Does virulence assessment of Vibrio anguillarum using sea bass (Dicentrarchus labrax) larvae correspond with genotypic and phenotypic characterization?. *PLoS ONE*, **2013**, 8, e70477	3.7	15
73	Molecular and Metabolic Typing of Resident and Transient Fluorescent Pseudomonad Flora from a Meat Mincer. *Journal of Food Protection*, **1997**, 60, 1515-1519	2.5	15
72	CorA affects tolerance of Escherichia coli and Salmonella enterica serovar Typhimurium to the lactoperoxidase enzyme system but not to other forms of oxidative stress. *Applied and Environmental Microbiology*, **2005**, 71, 6515-23	4.8	14
71	Metabolite profiling and peptidoglycan analysis of transient cell wall-deficient bacteria in a new Escherichia coli model system. *Environmental Microbiology*, **2015**, 17, 1586-99	5.2	13
70	Comparative genome sequencing to assess the genetic diversity and virulence attributes of 15 Vibrio anguillarum isolates. *Journal of Fish Diseases*, **2015**, 38, 795-807	2.6	13
69	Influence of meat source, pH and production time on zinc protoporphyrin IX formation as natural colouring agent in nitrite-free dry fermented sausages. *Meat Science*, **2018**, 135, 46-53	6.4	13
68	Stress-Induced Evolution of Heat Resistance and Resuscitation Speed in Escherichia coli O157:H7 ATCC 43888. *Applied and Environmental Microbiology*, **2016**, 82, 6656-6663	4.8	13
67	High pressure pasteurization of apple pieces in syrup: Microbiological shelf-life and quality evolution during refrigerated storage. *Innovative Food Science and Emerging Technologies*, **2012**, 16, 259-266	6.8	13
66	Screening for Bacillus subtilis mutants deficient in pressure induced spore germination: identification of ykvU as a novel germination gene. *FEMS Microbiology Letters*, **2005**, 243, 385-91	2.9	13
65	Acetoin synthesis acquisition favors Escherichia coli growth at low pH. *Applied and Environmental Microbiology*, **2014**, 80, 6054-61	4.8	12
64	Inactivation of Escherichia coli by High Pressure **2014**, 53-85		12
63	Detection of a lysozyme inhibitor in Proteus mirabilis by a new reverse zymogram method. *Applied and Environmental Microbiology*, **2008**, 74, 4978-81	4.8	12

62	Identification of novel genes involved in high hydrostatic pressure resistance of Escherichia coli. *Food Microbiology*, **2019**, 78, 171-178	6	12
61	Investigating chemical changes during shelf-life of thermal and high-pressure high-temperature sterilised carrot purees: A fingerprinting kinetics approach. *Food Chemistry*, **2015**, 185, 119-26	8.5	11
60	Structural characterization of the PliG lysozyme inhibitor family. *Journal of Structural Biology*, **2012**, 180, 235-42	3.4	11
59	Mutational analysis and a structural model of methyl-directed restriction enzyme Mrr. *Biochemical and Biophysical Research Communications*, **2008**, 377, 862-6	3.4	11
58	Protective effect of hop beta-acids on microbial degradation of thick juice during storage. *Journal of Applied Microbiology*, **2008**, 104, 51-9	4.7	11
57	Severely Heat Injured Survivors of O157:H7 ATCC 43888 Display Variable and Heterogeneous Stress Resistance Behavior. *Frontiers in Microbiology*, **2016**, 7, 1845	5.7	11
56	Variability in growth/no growth boundaries of 188 different Escherichia coli strains reveals that approximately 75% have a higher growth probability under low pH conditions than E. coli O157:H7 strain ATCC 43888. *Food Microbiology*, **2015**, 45, 222-30	6	10
55	Evaluation of factors influencing the growth of non-toxigenic Clostridium botulinum type E and Clostridium sp. in high-pressure processed and conditioned tender coconut water from Thailand. *Food Research International*, **2020**, 134, 109278	7	10
54	RpoS-independent evolution reveals the importance of attenuated cAMP/CRP regulation in high hydrostatic pressure resistance acquisition in E. coli. *Scientific Reports*, **2017**, 7, 8600	4.9	10
53	High Hydrostatic Pressure Effects in the Biosphere: from Molecules to Microbiology **2014**, 1-17		10
52	Decrease in cell surface galactose residues of Schizosaccharomyces pombe enhances its coflocculation with Pediococcus damnosus. *Applied and Environmental Microbiology*, **2001**, 67, 3413-7	4.8	10
51	Exploring the Ambiguous Status of Coagulase-Negative Staphylococci in the Biosafety of Fermented Meats: The Case of Antibacterial Activity Versus Biogenic Amine Formation. *Microorganisms*, **2020**, 8,	4.9	8
50	Polydopamine imprinted magnetic nanoparticles as a method to purify and detect class II hydrophobins from heterogeneous mixtures. *Talanta*, **2016**, 160, 761-767	6.2	8
49	Inhibition of nutrient- and high pressure-induced germination of Bacillus cereus spores by plant essential oils. *Innovative Food Science and Emerging Technologies*, **2016**, 34, 250-258	6.8	8
48	Improvement of malt modification by use of Rhizopus VII as starter culture. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 3718-24	5.7	8
47	Nucleotide sequence of the T-DNA region encoding transcripts 6a and 6b of the pTiT37 nopaline Ti plasmid. *Plant Molecular Biology*, **1986**, 7, 33-41	4.6	8
46	Combination of mild heat and plant essential oil constituents to inactivate resistant variants of Escherichia coli in buffer and in coconut water. *Food Microbiology*, **2020**, 87, 103388	6	8
45	Construction of Nontoxigenic Mutants of Nonproteolytic Clostridium botulinum NCTC 11219 by Insertional Mutagenesis and Gene Replacement. *Applied and Environmental Microbiology*, **2016**, 82, 3100-3108	4.8	7

44	Genome Sequence of Serratia plymuthica RVH1, Isolated from a Raw Vegetable-Processing Line. *Genome Announcements*, **2014**, 2,		7
43	Investigation into the resistance of lactoperoxidase tolerant Escherichia coli mutants to different forms of oxidative stress. *FEMS Microbiology Letters*, **2005**, 252, 315-9	2.9	7
42	Degradation of starchy endosperm cell walls in nongerminating sterilized barley by fungi. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 975-81	5.7	7
41	Construction of an Azospirillum brasilense Sp7 recA mutant. *Molecular Genetics and Genomics*, **1990**, 223, 152-5		7
40	Phosphonylation of purified human, canine and porcine cholinesterase by soman. Stereoselective aspects. *Biochemical Pharmacology*, **1991**, 41, 955-9	6	7
39	Directed evolution by UV-C treatment of Bacillus cereus spores. *International Journal of Food Microbiology*, **2020**, 317, 108424	5.8	7
38	Development of a DNA Array for the Simultaneous Detection and Identification of Sugar Thick Juice Bacterial Contaminants. *Food Analytical Methods*, **2011**, 4, 173-185	3.4	6
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