

Mati Roasto

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

469
citations

623734

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674
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#	ARTICLE	IF	CITATIONS
1	The antioxidative and antimicrobial properties of the blue honeysuckle (<i>Lonicera caerulea</i> L.), Siberian rhubarb (<i>Rheum rhaponticum</i> L.) and some other plants, compared to ascorbic acid and sodium nitrite. <i>Food Control</i> , 2013, 31, 129-135.	5.5	60
2	<i>Listeria monocytogenes</i> in ready-to-eat vacuum and modified atmosphere packaged meat and fish products of Estonian origin at retail level. <i>Food Control</i> , 2016, 67, 48-52.	5.5	40
3	Changes in Polyphenols Contents and Antioxidant Capacities of Organically and Conventionally Cultivated Tomato (<i>Solanum lycopersicum</i> L.) Fruits during Ripening. <i>International Journal of Analytical Chemistry</i> , 2017, 2017, 1-10.	1.0	32
4	Monomorphic genotypes within a generalist lineage of <i>Campylobacter jejuni</i> show signs of global dispersion. <i>Microbial Genomics</i> , 2016, 2, e000088.	2.0	31
5	Antibacterial and antioxidative properties of different parts of garden rhubarb, blackcurrant, chokeberry and blue honeysuckle. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2311-2320.	3.5	27
6	The prevalence and serovar diversity of <i>Salmonella</i> in various food products in Estonia. <i>Food Control</i> , 2014, 42, 43-47.	5.5	26
7	Acrylamide in commercial foods and intake by infants in Estonia. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1875-1884.	2.3	23
8	Prevalence and counts of <i>Campylobacter</i> spp. in poultry meat at retail level in Estonia. <i>Food Control</i> , 2014, 44, 72-77.	5.5	20
9	Antimicrobial resistance and multilocus sequence types of <i>Campylobacter jejuni</i> isolated from Baltic broiler chicken meat and Estonian human patients. <i>Poultry Science</i> , 2018, 97, 3645-3651.	3.4	20
10	High occurrence of <i>Campylobacter</i> spp. in Latvian broiler chicken production. <i>Food Control</i> , 2013, 29, 188-191.	5.5	18
11	Composition and Antibacterial Effect of Mint Flavorings in Candies and Food Supplements. <i>Planta Medica</i> , 2020, 86, 1089-1096.	1.3	17
12	The occurrence of <i>Campylobacter</i> spp. in Estonian broiler chicken production in 2002–2007. <i>Food Control</i> , 2010, 21, 272-275.	5.5	16
13	<i>Campylobacter</i> species and their antimicrobial resistance in Latvian broiler chicken production. <i>Food Control</i> , 2014, 46, 86-90.	5.5	15
14	The source attribution analysis revealed the prevalent role of poultry over cattle and wild birds in human campylobacteriosis cases in the Baltic States. <i>PLoS ONE</i> , 2020, 15, e0235841.	2.5	15
15	Food chain information in the European pork industry: Where are we?. <i>Trends in Food Science and Technology</i> , 2021, 118, 833-839.	15.1	15
16	High Level of Antimicrobial Resistance in <i>Campylobacter jejuni</i> Isolated from Broiler Chickens in Estonia in 2005 and 2006. <i>Journal of Food Protection</i> , 2007, 70, 1940-1944.	1.7	14
17	Prevalence and Numbers of <i>Listeria monocytogenes</i> in Various Ready-to-Eat Foods over a 5-Year Period in Estonia. <i>Journal of Food Protection</i> , 2019, 82, 597-604.	1.7	14
18	The prevalence, counts, and MLST genotypes of <i>Campylobacter</i> in poultry meat and genomic comparison with clinical isolates. <i>Poultry Science</i> , 2022, 101, 101703.	3.4	13

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19	Nitrite and nitrate content in meat products and estimated nitrite intake by the Estonian children. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1229-1237.	2.3	12
20	Antimicrobial and Antioxidative Effects of Plant Powders in Raw and Cooked Minced Pork. Foods, 2019, 8, 661.	4.3	10
21	Comparative study of microbiological, chemical and sensory properties of kefir produced in Estonia, Latvia and Lithuania. Journal of Dairy Research, 2016, 83, 89-95.	1.4	6
22	Retrospective Use of Whole-Genome Sequencing Expands the Multicountry Outbreak Cluster of <i>Listeria monocytogenes</i> ST1247. International Journal of Genomics, 2021, 2021, 1-5.	1.6	6
23	Prevalence and Serotype Diversity of <i>Salmonella enterica</i> in the Estonian Meat Production Chain in 2016–2020. Pathogens, 2021, 10, 1622.	2.8	5
24	Antibiotic Resistance in <i>Campylobacter</i> spp. Isolated from Broiler Chicken Meat and Human Patients in Estonia. Microorganisms, 2022, 10, 1067.	3.6	5
25	Naturally Occurring Nitrates and Nitrites in Foods. , 0, , 225-253.		4
26	Phenotypic Characterization of <i>Escherichia coli</i> O157:H7 Strains Isolated from Cattle at Slaughter. Vector-Borne and Zoonotic Diseases, 2016, 16, 703-708.	1.5	3
27	Whole-genome multilocus sequence typing of closely related broiler chicken meat origin <i>Campylobacter jejuni</i> ST-5 isolates. Poultry Science, 2019, 98, 1610-1614.	3.4	1
28	Draft Genome Sequence of a Multicountry Outbreak-Related <i>Listeria monocytogenes</i> Sequence Type 1247 Strain, VLTRLM2013. Microbiology Resource Announcements, 2020, 9, .	0.6	1