Omar A Oyarzabal

List of Publications by Year
in descending order

58	1,820	218677	265206
papers	citations	26 h-index	42 g-index

61	61	61	1835
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Unusual Manifestation of Live Staphylococcus saprophyticus, Corynebacterium urinapleomorphum, and Helicobacter pylori in the Gallbladder with Cholecystitis. International Journal of Molecular Sciences, 2018, 19, 1826.	4.1	9
2	Evaluation of an active learning module to teach hazard and risk in Hazard Analysis and Critical Control Points (HACCP) classes. Heliyon, 2017, 3, e00297.	3.2	7
3	Recovery of Campylobacter spp. from Food and Environmental Sources. Methods in Molecular Biology, 2017, 1512, 9-18.	0.9	5
4	Isolation, identification, and typing of Campylobacter strains from food samples. , 2017, , 61-83.		2
5	Varying Pathogenicity of Campylobacter jejuni Isolates. , 2017, , 41-60.		1
6	Isolation and Identification of Campylobacter spp. in Poultry. , 2016, , 19-35.		1
7	Control of Campylobacter spp. in Commercial Poultry Production. , 2016, , 137-149.		0
8	Application of Pulsed Field Gel Electrophoresis to Type Campylobacter jejuni. Methods in Molecular Biology, 2015, 1301, 139-156.	0.9	1
9	Identification of staphylococcal species based on variations in protein sequences (mass spectrometry) and DNA sequence (sodA microarray). Molecular and Cellular Probes, 2014, 28, 41-50.	2.1	13
10	Reprint of â€œIdentification of staphylococcal species based on variations in protein sequences (mass) Tj ETQq0 0 0 rgBT /Overlock 10	2.1	4
11	Update on Campylobacter Methodologies. Journal of Microbiological Methods, 2013, 95, 1-2.	1.6	1
12	Review of current methodologies to isolate and identify Campylobacter spp. from foods. Journal of Microbiological Methods, 2013, 95, 84-92.	1.6	72
13	Nanoliter/Picoliter Scale Fluidic Systems for Food Safety. ACS Symposium Series, 2013, , 145-165.	0.5	3
14	Improved protocol for isolation of Campylobacter spp. from retail broiler meat and use of pulsed field gel electrophoresis for the typing of isolates. Journal of Microbiological Methods, 2013, 95, 76-83.	1.6	17
15	Electron Microscopic, Genetic and Protein Expression Analyses of Helicobacter acinonychis Strains from a Bengal Tiger. PLoS ONE, 2013, 8, e71220.	2.5	25
16	Live Helicobacter pylori in the root canal of endodontic-infected deciduous teeth. Journal of Gastroenterology, 2012, 47, 936-940.	5.1	45
17	Prevalence of Campylobacter spp. in skinless, boneless retail broiler meat from 2005 through 2011 in Alabama, USA. BMC Microbiology, 2012, 12, 184.	3.3	38
18	Rapid paracellular transmigration of Campylobacter jejuni across polarized epithelial cells without affecting TER: role of proteolytic-active HtrA cleaving E-cadherin but not fibronectin. Gut Pathogens, 2012, 4, 3.	3.4	130

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19	Methods for Epidemiological Studies of Foodborne Pathogens. Food Science Text Series, 2012, , 57-71.	0.3	1
20	Typing of Campylobacter jejuni and Campylobacter coli isolated from live broilers and retail broiler meat by flaA-RFLP, MLST, PFGE and REP-PCR. Journal of Microbiological Methods, 2011, 84, 194-201.	1.6	68
21	Major Host Factors Involved in Epithelial Cell Invasion of Campylobacter jejuni: Role of Fibronectin, Integrin Beta1, FAK, Tiam-1, and DOCK180 in Activating Rho GTPase Rac1. Frontiers in Cellular and Infection Microbiology, 2011, 1, 17.	3.9	84
22	Evaluation of the contribution ofgyrAmutation and efflux pumps to fluoroquinolone and multidrug resistance in pathogenicEscherichia coliisolates from dogs and cats. American Journal of Veterinary Research, 2011, 72, 25-32.	0.6	15
23	The signaling pathway of Campylobacter jejuni-induced Cdc42 activation: Role of fibronectin, integrin beta1, tyrosine kinases and guanine exchange factor Vav2. Cell Communication and Signaling, 2011, 9, 32.	6.5	75
24	A simplified and cost-effective enrichment protocol for the isolation of Campylobacter spp. from retail broiler meat without microaerobic incubation. BMC Microbiology, 2011, 11, 175.	3.3	22
25	Tethered DNA scaffolds on optical sensor platforms for detection of hipO gene from Campylobacter jejuni. Sensors and Actuators B: Chemical, 2011, 156, 304-311.	7.8	29
26	Culture-based indicators of fecal contamination and molecular microbial indicators rarely correlate with Campylobacter spp. in recreational waters. Journal of Water and Health, 2011, 9, 695-707.	2.6	30
27	Morphologic, Genetic, and Biochemical Characterization of Helicobacter Magdeburgensis, a Novel Species Isolated from the Intestine of Laboratory Mice. Helicobacter, 2010, 15, 403-415.	3.5	19
28	The role of class 1 and 2 integrons in mediating antimicrobial resistance among canine and feline clinical E. coli isolates from the US. Veterinary Microbiology, 2010, 144, 363-370.	1.9	24
29	DNA identification and characterization of Campylobacter jejuni and Campylobacter coli isolated from caecal samples of chickens in Grenada. Journal of Applied Microbiology, 2010, 108, 1041-1049.	3.1	29
30	Survival of Campylobacter jejuni and Campylobacter coli on Retail Broiler Meat Stored at â^'20, 4, or 12Â°C and Development of Weibull Models for Survival. Journal of Food Protection, 2010, 73, 1438-1446.	1.7	17
31	Significance of Sample Weight and Enrichment Ratio on the Isolation of Naturally Occurring spp. in Commercial Retail Broiler Meat. Journal of Food Protection, 2010, 73, 1339-1343.	1.7	8
32	Antimicrobial Resistance Profiles and Clonal Relatedness of Canine and FelineEscherichia coliPathogens Expressing Multidrug Resistance in the United States. Journal of Veterinary Internal Medicine, 2010, 24, 323-330.	1.6	39
33	Efficacy of Mini VIDAS for the Detection of Campylobacter spp. from Retail Broiler Meat Enriched in Bolton Broth, with or without the Supplementation of Blood. Journal of Food Protection, 2009, 72, 2428-2432.	1.7	21
34	Use of Cellulose Filters To Isolate Campylobacter spp. from Naturally Contaminated Retail Broiler Meat. Journal of Food Protection, 2009, 72, 2592-2596.	1.7	34
35	REDUCTIONS OFESCHERICHIA COLI, COLIFORMS, AEROBIC PLATE COUNTS ANDCAMPYLOBACTER JEJUNIBY A SMALL-SCALE, HIGH-PRESSURE SYSTEM DEVISED TO CLEAN A MINIATURIZED POULTRY GIBLETS TRANSPORT SYSTEM. Journal of Food Safety, 2009, 29, 650-660.	2.3	0
36	Molecular typing, serotyping and cytotoxicity testing ofCampylobacter jejunistrains isolated from commercial broilers in Puerto Rico. Journal of Applied Microbiology, 2008, 105, 800-812.	3.1	20

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37	Development of a polymerase chain reaction assay for specific identification ofClostridium colinum. Avian Pathology, 2008, 37, 179-181.	2.0	12
38	Performance of Broilers Fed Diets Supplemented with Sanguinarine-Like Alkaloids and Organic Acids. Journal of Applied Poultry Research, 2008, 17, 128-133.	1.2	63
39	Evaluation of Three Commercial Latex Agglutination Tests for Identification of Campylobacter spp. Journal of Clinical Microbiology, 2008, 46, 3546-3547.	3.9	21
40	Studies with sanguinarine like alkaloids as feed additive in broiler diets. Brazilian Journal of Poultry Science, 2008, 10, 67-71.	0.7	25
41	Conjugative Transfer of Chromosomally Encoded Antibiotic Resistance from Helicobacter pylori to Campylobacter jejuni. Journal of Clinical Microbiology, 2007, 45, 402-408.	3.9	41
42	Development of a surface plasmon resonance biosensor for the identification of Campylobacter jejuni. Journal of Microbiological Methods, 2007, 69, 78-85.	1.6	98
43	Efficacy of supplemented buffered peptone water for the isolation of Campylobacter jejuni and C. coli from broiler retail products. Journal of Microbiological Methods, 2007, 69, 129-136.	1.6	42
44	Evaluation of Logistic Processing To Reduce Cross-Contamination of Commercial Broiler Carcasses with Campylobacter spp.. Journal of Food Protection, 2007, 70, 2549-2554.	1.7	26
45	Aerosol Studies with Listeria innocua and Listeria monocytogenes. Journal of Food Protection, 2007, 70, 1857-1865.	1.7	18
46	Expression patterns and role of the CadF protein inCampylobacter jejuniandCampylobacter coli. FEMS Microbiology Letters, 2007, 274, 9-16.	1.8	51
47	IN VITRO SURVIVAL AT LOW pH AND ACID ADAPTATION RESPONSE OF CAMPYLOBACTER JEJUNI AND CAMPYLOBACTER COLI. Journal of Food Safety, 2007, 27, 326-343.	2.3	16
48	Reduction of Campylobacter spp. by Commercial Antimicrobials Applied during the Processing of Broiler Chickens: A Review from the United States Perspective. Journal of Food Protection, 2005, 68, 1752-1760.	1.7	90
49	Evaluation of Agar Plates for Direct Enumeration of Campylobacter spp. from Poultry Carcass Rinses. Applied and Environmental Microbiology, 2005, 71, 3351-3354.	3.1	84
50	Effects of Postchill Application of Acidified Sodium Chlorite To Control Campylobacter spp. and Escherichia coli on Commercial Broiler Carcasses. Journal of Food Protection, 2004, 67, 2288-2291.	1.7	53
51	Survival of Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella in Juice Concentrates. Journal of Food Protection, 2003, 66, 1595-1598.	1.7	70
52	Inactivation of Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella in Cranberry, Lemon, and Lime Juice Concentrates. Journal of Food Protection, 2003, 66, 1637-1641.	1.7	47
53	Specific detection of Campylobacter lari by PCR. Journal of Microbiological Methods, 1997, 29, 97-102.	1.6	11
54	Specific identification of Campylobacter fetus by PCR targeting variable regions of the 16S rDNA. Veterinary Microbiology, 1997, 58, 61-71.	1.9	17

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55	High content, size and distribution of single-stranded DNA in the mitochondria of Chenopodium album (L.). Plant Molecular Biology, 1997, 33, 1037-1050.	3.9	36
56	Application of Direct-Fed Microbial Bacteria and Fructooligosaccharides for Salmonella Control in Broilers During Feed Withdrawal. Poultry Science, 1996, 75, 186-190.	3.4	42
57	Fructooligosaccharide Utilization by Salmonellae and Potential Direct-Fed-Microbial Bacteria for Poultry. Journal of Food Protection, 1995, 58, 1192-1196.	1.7	6
58	In Vitro Fructooligosaccharide Utilization and Inhibition of Salmonella spp. by Selected Bacteria. Poultry Science, 1995, 74, 1418-1425.	3.4	39