

Phil Bremer

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6171642/publications.pdf>

Version: 2024-02-01

182
papers

5,993
citations

71061

41
h-index

102432

66
g-index

193
all docs

193
docs citations

193
times ranked

6348
citing authors

#	ARTICLE	IF	CITATIONS
1	Biofilm Formation and Control in the Dairy Industry. , 2022, , 87-94.		2
2	Factors affecting the diffusion of traceability practices in an imported fresh produce supply chain in China. British Food Journal, 2022, 124, 1350-1364.	1.6	5
3	A systematic review of food loss and waste in China: Quantity, impacts and mediators. Journal of Environmental Management, 2022, 303, 114092.	3.8	26
4	Supplier audits during COVID-19: a process perspective on their transformation and implications for the future. International Journal of Logistics Management, 2022, 33, 1294-1314.	4.1	13
5	Biocide Use in the Beverage Industry: Consumers' Knowledge and Label Preferences Relating to the Need and Usefulness of Biocides with Particular Reference to Dairy Beverage Products in New Zealand and China. Beverages, 2022, 8, 5.	1.3	0
6	Pulsed Electric Fields Application in Meat Processing. Food Engineering Series, 2022, , 399-438.	0.3	1
7	Fresh food online shopping repurchase intention: the role of post-purchase customer experience and corporate image. International Journal of Retail and Distribution Management, 2022, 50, 206-228.	2.7	21
8	Chinese Consumers' Acceptance of Novel Technologies Designed To Control Foodborne Bacteria. Journal of Food Protection, 2022, 85, 1017-1026.	0.8	1
9	Effect of Sous vide Processing on Quality Parameters of Beef Short Ribs and Optimisation of Sous vide Time and Temperature Using Third-Order Multiple Regression. Food and Bioprocess Technology, 2022, 15, 1629-1646.	2.6	12
10	Non-permanent primary food packaging materials assessment: Identification, migration, toxicity, and consumption of substances. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 4130-4145.	5.9	11
11	Binding and release of odor compounds from textiles: Changing fiber selection for apparel. Textile Research Journal, 2021, 91, 709-716.	1.1	5
12	Characterization of blue cheese volatiles using fingerprinting, self-organizing maps, and entropy-based feature selection. Food Chemistry, 2021, 347, 128955.	4.2	9
13	The Implications of COVID-19 on Chinese Consumer Preferences for Lamb Meat. Foods, 2021, 10, 1324.	1.9	7
14	Heat and Mass Transfer Modeling to Predict Temperature Distribution during Potato Frying after Pre-Treatment with Pulsed Electric Field. Foods, 2021, 10, 1679.	1.9	9
15	Comparing Taste Detection Thresholds across Individuals Following Vegan, Vegetarian, or Omnivore Diets. Foods, 2021, 10, 2704.	1.9	10
16	The Effect of Sound Frequency and Intensity on Yeast Growth, Fermentation Performance and Volatile Composition of Beer. Molecules, 2021, 26, 7239.	1.7	5
17	Bacterial survival and adhesion for formulating new oral probiotic foods. Critical Reviews in Food Science and Nutrition, 2020, 60, 2926-2937.	5.4	15
18	Methanethiol formation during the photochemical oxidation of methionine-riboflavin system. Flavour and Fragrance Journal, 2020, 35, 34-41.	1.2	8

#	ARTICLE	IF	CITATIONS
19	Bacterial fouling in dairy processing. <i>International Dairy Journal</i> , 2020, 101, 104593.	1.5	27
20	Review of Online Food Delivery Platforms and their Impacts on Sustainability. <i>Sustainability</i> , 2020, 12, 5528.	1.6	217
21	Vietnamese Consumers'™ Preferences for Functional Milk Powder Attributes: A Segmentation-Based Conjoint Study with Educated Consumers. <i>Sustainability</i> , 2020, 12, 5258.	1.6	1
22	Understanding the Frying Process of Plant-Based Foods Pretreated with Pulsed Electric Fields Using Frying Models. <i>Foods</i> , 2020, 9, 949.	1.9	25
23	Effect of pulsed electric field with moderate heat (80°C) on inactivation, thermal resistance and differential gene expression in <i>B. cereus</i> spores. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14503.	0.9	9
24	A Systematic Review of Consumer Perceptions of Smart Packaging Technologies for Food. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	1.8	40
25	Functional Beverages in Selected Countries of Asia Pacific Region: A Review. <i>Beverages</i> , 2020, 6, 21.	1.3	19
26	Ideal Attributes of Functional Foods Helping the Immune System Recover From the Impact of Air Pollution: A Consumer-Led Product Design. <i>Journal of International Food and Agribusiness Marketing</i> , 2020, 32, 482-502.	1.0	3
27	Determining How Chinese Consumers that Purchase Western Food Products Prioritize Food Safety Cues: A Conjoint Study on Adult Milk Powder. <i>Journal of Food Products Marketing</i> , 2020, 26, 358-371.	1.4	8
28	Immune-Boosting Functional Foods: A Potential Remedy for Chinese Consumers Living Under Polluted Air. <i>Business and Management Studies</i> , 2020, 6, 12.	0.4	3
29	A Qualitative Study of Malaysian Parents'™ Purchase Intention of Functional Weaning Foods using the Theory of Planned Behavior. <i>Journal of Food Products Marketing</i> , 2019, 25, 187-206.	1.4	5
30	Comparison of Four Extraction Techniques for the Evaluation of Volatile Compounds in Spray-Dried New Zealand Sheep Milk. <i>Molecules</i> , 2019, 24, 1917.	1.7	21
31	Modifying the Functional Properties of Egg Proteins Using Novel Processing Techniques: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 986-1002.	5.9	27
32	Chinese Consumers'™ Perceptions of Functional Foods: A Netnography Study of Foods that Help the Immune System Recover from Air Pollution. <i>Journal of Food Products Marketing</i> , 2019, 25, 628-646.	1.4	9
33	Quality and Safety Considerations of Incorporating Post-PEF Ageing into the Pulsed Electric Fields and Sous Vide Processing Chain. <i>Food and Bioprocess Technology</i> , 2019, 12, 852-864.	2.6	15
34	Interrelationship among myoglobin forms, lipid oxidation and protein carbonyls in minced pork packaged under modified atmosphere. <i>Food Packaging and Shelf Life</i> , 2019, 20, 100311.	3.3	26
35	Differential gene expression for investigation of the effect of germinants and heat activation to induce germination in <i>Bacillus cereus</i> spores. <i>Food Research International</i> , 2019, 119, 462-468.	2.9	8
36	Pulsed electric fields treatment at different pH enhances the antioxidant and anti-inflammatory activity of ovomucin-depleted egg white. <i>Food Chemistry</i> , 2019, 276, 164-173.	4.2	11

#	ARTICLE	IF	CITATIONS
37	Process optimisation of pulsed electric fields pre-treatment to reduce the sous vide processing time of beef briskets. <i>International Journal of Food Science and Technology</i> , 2019, 54, 823-834.	1.3	16
38	Effect of cold storage and different ions on the thermal resistance of <i>B. cereus</i> NZAS01 spores-analysis of differential gene expression and ion exchange. <i>Food Research International</i> , 2019, 116, 578-585.	2.9	4
39	Polar lipid composition of the milk fat globule membrane in buttermilk made using various cream churning conditions or isolated from commercial samples. <i>International Dairy Journal</i> , 2018, 81, 138-142.	1.5	13
40	Proteolytic pattern, protein breakdown and peptide production of ovomucin-depleted egg white processed with heat or pulsed electric fields at different pH. <i>Food Research International</i> , 2018, 108, 465-474.	2.9	37
41	Front-face fluorescence spectroscopy in combination with parallel factor analysis for profiling of clonal and vineyard site differences in commercially produced Pinot Noir grape juices and wines. <i>Journal of Food Composition and Analysis</i> , 2018, 66, 30-38.	1.9	16
42	Impact of temperature, nutrients, pH and cold storage on the germination, growth and resistance of <i>Bacillus cereus</i> spores in egg white. <i>Food Research International</i> , 2018, 106, 394-403.	2.9	22
43	Microbiological and enzymatic activity of bovine whole milk treated by pulsed electric fields. <i>International Journal of Dairy Technology</i> , 2018, 71, 10-19.	1.3	34
44	Bioactive peptides derived from egg proteins: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2508-2530.	5.4	70
45	Addendum to "Cross-modal taste and aroma interactions: Cheese flavour perception and changes in flavour character in multicomponent mixtures" [Food Qual. Prefer. 48 (2016) 70-80]. <i>Food Quality and Preference</i> , 2018, 64, 264.	2.3	0
46	Relationship between total microbial numbers, volatile organic compound composition, and the sensory characteristics of whole fresh chilled pasteurized milk. <i>Food Packaging and Shelf Life</i> , 2018, 15, 69-75.	3.3	12
47	Comparing conventional Descriptive Analysis and Napping [®] against physicochemical measurements: a case study using apples. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1476-1484.	1.7	11
48	Textile binding and release of body odor compounds measured by proton transfer reaction " mass spectrometry. <i>Textile Research Journal</i> , 2018, 88, 2559-2567.	1.1	11
49	Evaluation of volatile organic compound release in modified atmosphere-packaged minced raw pork in relation to shelf-life. <i>Food Packaging and Shelf Life</i> , 2018, 18, 51-61.	3.3	22
50	Effect of medium compositions on microbially mediated volatile organic compounds release profile. <i>Journal of Applied Microbiology</i> , 2018, 125, 813-827.	1.4	17
51	The Role of Personality in Daily Food Allergy Experiences. <i>Frontiers in Psychology</i> , 2018, 9, 29.	1.1	5
52	Optimisation of Sous Vide Processing Parameters for Pulsed Electric Fields Treated Beef Briskets. <i>Food and Bioprocess Technology</i> , 2018, 11, 2055-2066.	2.6	23
53	Development of a novel sample reuse approach to measure the impact of lean meat, bone and adipose tissue on the development of volatiles in vacuum-packed chilled lamb stored at 2°C for 15 days. <i>Meat Science</i> , 2018, 145, 31-39.	2.7	8
54	Impact of different milk fat globule membrane preparations on protein composition, xanthine oxidase activity, and redox potential. <i>International Dairy Journal</i> , 2017, 64, 14-21.	1.5	13

#	ARTICLE	IF	CITATIONS
55	Comparing PTR-MS profile of milk inoculated with pure or mixed cultures of spoilage bacteria. Food Microbiology, 2017, 64, 155-163.	2.1	20
56	In vitro peptic digestion of ovomucin-depleted egg white affected by pH, temperature and pulsed electric fields. Food Chemistry, 2017, 231, 165-174.	4.2	21
57	Effects of pH, temperature and pulsed electric fields on the turbidity and protein aggregation of ovomucin-depleted egg white. Food Research International, 2017, 91, 161-170.	2.9	68
58	Understanding the effect of pulsed electric fields on thermostability of connective tissue isolated from beef pectoralis muscle using a model system. Food Research International, 2017, 100, 261-267.	2.9	28
59	Comparison of four extraction methods for analysis of volatile hop-derived aroma compounds in beer. Journal of Separation Science, 2017, 40, 4366-4376.	1.3	28
60	PTR-MS volatile profiling of Pinot Noir wines for the investigation of differences based on vineyard site. Journal of Mass Spectrometry, 2017, 52, 625-631.	0.7	11
61	Nutrients in Cheese and Their Effect on Health and Disease. , 2017, , 177-192.		5
62	Pulsed Electric Fields Effects on Meat Tissue Quality and Functionality. , 2017, , 2455-2475.		10
63	Investigating the in-vitro and in-vivo flavour release from 21 fresh-cut apples. Food Chemistry, 2016, 212, 543-551.	4.2	9
64	Critical analysis of the maximum non inhibitory concentration (MNIC) method in quantifying sub-lethal injury in <i>Saccharomyces cerevisiae</i> cells exposed to either thermal or pulsed electric field treatments. International Journal of Food Microbiology, 2016, 233, 73-80.	2.1	17
65	Dynamic changes in the volatiles and sensory properties of chilled milk during exposure to light. International Dairy Journal, 2016, 62, 35-38.	1.5	15
66	<i>Bacillus</i> Spores in the Food Industry: A Review on Resistance and Response to Novel Inactivation Technologies. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 1139-1148.	5.9	129
67	The effect of alginate lyase on the gentamicin resistance of <i>Pseudomonas aeruginosa</i> in mucoid biofilms. Journal of Applied Microbiology, 2016, 121, 126-135.	1.4	20
68	The stress of food allergy issues in daily life. Psychology and Health, 2016, 31, 750-767.	1.2	19
69	GC-MS Metabolite Profiling of Extreme Southern Pinot noir Wines: Effects of Vintage, Barrel Maturation, and Fermentation Dominate over Vineyard Site and Clone Selection. Journal of Agricultural and Food Chemistry, 2016, 64, 2342-2351.	2.4	31
70	The impact of cream churning conditions on xanthine oxidase activity and oxidation-reduction potential in model emulsion systems. International Dairy Journal, 2016, 60, 55-61.	1.5	5
71	Effects of Pulsed Electric Fields on Selected Quality Attributes of Beef Outside Flat (Biceps femoris). IFMBE Proceedings, 2016, , 51-54.	0.2	13
72	Cross-modal taste and aroma interactions: Cheese flavour perception and changes in flavour character in multicomponent mixtures. Food Quality and Preference, 2016, 48, 70-80.	2.3	17

#	ARTICLE	IF	CITATIONS
73	Pulsed Electric Fields Effects on Meat Tissue Quality and Functionality. , 2016, , 1-21.		3
74	Influence of Cross-Modal Sensory Interactions on Cheese Flavour Intensity and Character. ACS Symposium Series, 2015, , 15-25.	0.5	3
75	Sensory Interactions between Cheese Aroma and Taste. Journal of Sensory Studies, 2015, 30, 247-257.	0.8	21
76	Effect of freezing as pre-treatment prior to pulsed electric field processing on quality traits of beef muscles. Innovative Food Science and Emerging Technologies, 2015, 29, 31-40.	2.7	91
77	Measuring textile adsorption of body odor compounds using proton-transfer-reaction mass spectrometry. Textile Research Journal, 2015, 85, 1817-1826.	1.1	15
78	Apple Flavor: Linking Sensory Perception to Volatile Release and Textural Properties. Journal of Sensory Studies, 2015, 30, 195-210.	0.8	20
79	Innovative approach to determine the effect of pulsed electric fields on the microstructure of whole potato tubers: Use of cell viability, microscopic images and ionic leakage measurements. Food Research International, 2015, 77, 556-564.	2.9	60
80	Emerging Approach: Reduce Histamine Poisoning with Diamine Oxidase. Journal of Food Processing and Preservation, 2015, 39, 225-230.	0.9	4
81	Microbially induced changes in the volatile constituents of fresh chilled pasteurised milk during storage. Food Packaging and Shelf Life, 2014, 2, 81-90.	3.3	30
82	Monitoring photooxidation-induced dynamic changes in the volatile composition of extended shelf life bovine milk by PTR-MS. Journal of Mass Spectrometry, 2014, 49, 952-958.	0.7	19
83	Understanding the Needs of Food-Allergic Adults. Qualitative Health Research, 2014, 24, 933-945.	1.0	23
84	Biofilm An unrecognised source of spoilage enzymes in dairy products?. International Dairy Journal, 2014, 34, 32-40.	1.5	73
85	Proteolysis in ultra-heat-treated skim milk after exposure to multispecies biofilms under conditions modelling a milk tanker. International Journal of Dairy Technology, 2014, 67, 176-181.	1.3	13
86	Bacterial inactivation in whole milk using pulsed electric field processing. International Dairy Journal, 2014, 35, 49-56.	1.5	100
87	Reduction of bacterial counts and inactivation of enzymes in bovine whole milk using pulsed electric fields. International Dairy Journal, 2014, 39, 146-156.	1.5	61
88	Cross-modal interaction between cheese taste and aroma. International Dairy Journal, 2014, 39, 222-228.	1.5	20
89	Cheddar cheese taste can be reconstructed in solution using basic tastes. International Dairy Journal, 2014, 34, 116-124.	1.5	11
90	Aroma-taste interactions between a model cheese aroma and five basic tastes in solution. Food Quality and Preference, 2014, 31, 1-9.	2.3	58

#	ARTICLE	IF	CITATIONS
91	Lipolysis within single culture and co-culture biofilms of dairy origin. <i>International Journal of Food Microbiology</i> , 2013, 163, 129-135.	2.1	28
92	The effect of holding live sea urchins (<i>Evechinus chloroticus</i>) in air prior to gonad removal on gonad adenine nucleotide profiles during storage at 4°C. <i>Food Chemistry</i> , 2013, 141, 841-846.	4.2	6
93	X-ray Micro-Computer Tomographic Method to Visualize the Microstructure of Different Apple Cultivars. <i>Journal of Food Science</i> , 2013, 78, E1735-42.	1.5	46
94	The effect of postharvest handling and processing on sea urchin (<i>Evechinus chloroticus</i>) gonad quality. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2545-2553.	1.3	2
95	Seasonal changes in the biochemical composition of <i>Evechinus chloroticus</i> gonads (Echinodermata: Echinoidea). <i>New Zealand Journal of Marine and Freshwater Research</i> , 2012, 46, 399-410.	0.8	14
96	Determination of the similarity between gonads recovered from single sea urchins (<i>Evechinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547. <i>Science and Technology</i> , 2012, 49, 102-107.	2.5	1
97	Histamine stability in Rihaakuru at ~80, 4 and 30°C. <i>Food Chemistry</i> , 2012, 135, 1226-1229.	4.2	12
98	Prediction of the amount and rate of histamine degradation by diamine oxidase (DAO). <i>Food Chemistry</i> , 2012, 135, 2650-2660.	4.2	23
99	<i>In Vitro</i> and <i>In Vivo</i> Flavor Release from Intact and Fresh-Cut Apple in Relation with Genetic, Textural, and Physicochemical Parameters. <i>Journal of Food Science</i> , 2012, 77, C1226-33.	1.5	18
100	Antibiotic susceptibility of <i>Moraxella catarrhalis</i> biofilms in a continuous flow model. <i>Diagnostic Microbiology and Infectious Disease</i> , 2012, 74, 394-398.	0.8	5
101	Proteolysis produced within biofilms of bacterial isolates from raw milk tankers. <i>International Journal of Food Microbiology</i> , 2012, 157, 28-34.	2.1	64
102	Extraction and analysis of carotenoids from the New Zealand sea urchin <i>Evechinus chloroticus</i> gonads. <i>Acta Biochimica Polonica</i> , 2012, 59, .	0.3	15
103	Adsorption of Enterobactin to Metal Oxides and the Role of Siderophores in Bacterial Adhesion to Metals. <i>Langmuir</i> , 2011, 27, 10587-10596.	1.6	27
104	Thermo-resistant enzyme-producing bacteria isolated from the internal surfaces of raw milk tankers. <i>International Dairy Journal</i> , 2011, 21, 742-747.	1.5	62
105	Effect of NaOH (caustic wash) on the viability, surface characteristics and adhesion of spores of a <i>Geobacillus</i> sp. isolated from a milk powder production line. <i>Letters in Applied Microbiology</i> , 2011, 52, 104-108.	1.0	12
106	Biogenic amines and potential histamine -Forming bacteria in Rihaakuru (a cooked fish paste). <i>Food Chemistry</i> , 2011, 128, 479-484.	4.2	37
107	Chemistry and microbiology of traditional Rihaakuru (fish paste) from the Maldives. <i>International Journal of Food Sciences and Nutrition</i> , 2011, 62, 139-147.	1.3	10
108	The physico-chemical characterization of casein-modified surfaces and their influence on the adhesion of spores from a <i>Geobacillus</i> species. <i>Biofouling</i> , 2011, 27, 459-466.	0.8	6

#	ARTICLE	IF	CITATIONS
109	Degradation of histamine in tuna soup by diamine oxidase (DAO). , 2011, , .		1
110	Self-organization of dipeptide-grafted polymeric nanoparticles film: A novel method for surface modification. European Polymer Journal, 2010, 46, 1824-1832.	2.6	5
111	Characterisation of odour active volatile compounds of New Zealand sea urchin (<i>Evechinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T method. Food Chemistry, 2010, 121, 601-607.	4.2	14
112	Characterization of spore surfaces from a <i>Geobacillus</i> sp. isolate by pH dependence of surface charge and infrared spectra. Journal of Applied Microbiology, 2010, 109, 1339-1348.	1.4	21
113	Effect of Season on the Sensory Quality of Sea Urchin (<i>Evechinus chloroticus</i>) Roe. Journal of Food Science, 2010, 75, S20-30.	1.5	29
114	Control of Biogenic Amines in Food—Existing and Emerging Approaches. Journal of Food Science, 2010, 75, R139-50.	1.5	373
115	Salt Modulates Bacterial Hydrophobicity and Charge Properties Influencing Adhesion of <i>Pseudomonas aeruginosa</i> (PA01) in Aqueous Suspensions. Langmuir, 2010, 26, 8659-8665.	1.6	42
116	Sensory and volatile analysis of sea urchin roe from different geographical regions in New Zealand. LWT - Food Science and Technology, 2010, 43, 202-213.	2.5	24
117	Proton and cadmium adsorption by the archaeon <i>Thermococcus zilligii</i> : Generalising the contrast between thermophiles and mesophiles as sorbents. Chemical Geology, 2010, 273, 82-90.	1.4	13
118	Effect of manufactured diets on the yield, biochemical composition and sensory quality of <i>Evechinus chloroticus</i> sea urchin gonads. Aquaculture, 2010, 308, 49-59.	1.7	45
119	Bovine serum albumin adsorption on N-methyl-d-glucamine modified colloidal silica. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2009, 349, 207-213.	2.3	19
120	Structure and Conformation in Mixtures of Methyl-Terminated Poly(ethylene oxide) and Water. Principal Component Analysis and Band Fitting of Infrared Absorptions. Journal of Physical Chemistry B, 2009, 113, 14229-14238.	1.2	25
121	Effect of gender, diet and storage time on the physical properties and sensory quality of sea urchin (<i>Evechinus chloroticus</i>) gonads. Aquaculture, 2009, 288, 205-215.	1.7	63
122	Biofilms in dairy processing. , 2009, , 396-431.		18
123	Preparation and characterization of poly(styrene-alt-maleic acid)-b-polystyrene block copolymer self-assembled nanoparticles. Colloid and Polymer Science, 2008, 286, 1605-1612.	1.0	15
124	Modelling of the acid–base properties of two thermophilic bacteria at different growth times. Geochimica Et Cosmochimica Acta, 2008, 72, 4185-4200.	1.6	21
125	Recovery of Spores from Thermophilic Dairy Bacilli and Effects of Their Surface Characteristics on Attachment to Different Surfaces. Applied and Environmental Microbiology, 2008, 74, 731-737.	1.4	72
126	Mechanisms of Cation Exchange by <i>Pseudomonas aeruginosa</i> PA01 and PA01 <i>wbpL</i> , a Strain with a Truncated Lipopolysaccharide. Applied and Environmental Microbiology, 2008, 74, 6980-6986.	1.4	42

#	ARTICLE	IF	CITATIONS
127	Characterization of Monolaurin Resistance in <i>Enterococcus faecalis</i> . Applied and Environmental Microbiology, 2007, 73, 5507-5515.	1.4	26
128	Adhesive Secretions of Live Mussels Observed in Situ by Attenuated Total Reflection Infrared Spectroscopy. Applied Spectroscopy, 2007, 61, 55-59.	1.2	16
129	Acid-Base Titrations of Functional Groups on the Surface of the Thermophilic Bacterium <i>Anoxybacillus flavithermus</i> : Comparing a Chemical Equilibrium Model with ATR-IR Spectroscopic Data. Langmuir, 2007, 23, 2731-2740.	1.6	36
130	Adsorption to Metal Oxides of the <i>Pseudomonas aeruginosa</i> Siderophore Pyoverdine and Implications for Bacterial Biofilm Formation on Metals. Langmuir, 2007, 23, 7189-7195.	1.6	49
131	Infrared Spectroscopic Studies of Siderophore-Related Hydroxamic Acid Ligands Adsorbed on Titanium Dioxide. Langmuir, 2006, 22, 10109-10117.	1.6	55
132	Monitoring Metal Ion Binding in Single-Layer <i>Pseudomonas aeruginosa</i> Biofilms Using ATR-IR Spectroscopy. Langmuir, 2006, 22, 286-291.	1.6	44
133	The effect of pH and ionic strength on proton adsorption by the thermophilic bacterium <i>Anoxybacillus flavithermus</i> . Geochimica Et Cosmochimica Acta, 2006, 70, 1914-1927.	1.6	43
134	The association of <i>E. coli</i> and soil particles in overland flow. Water Science and Technology, 2006, 54, 153-159.	1.2	29
135	Numbers and transported state of <i>Escherichia coli</i> in runoff direct from fresh cowpats under simulated rainfall*. Letters in Applied Microbiology, 2006, 42, 83-87.	1.0	44
136	Laboratory scale Clean-In-Place (CIP) studies on the effectiveness of different caustic and acid wash steps on the removal of dairy biofilms. International Journal of Food Microbiology, 2006, 106, 254-262.	2.1	185
137	Interaction of <i>Escherichia coli</i> and Soil Particles in Runoff. Applied and Environmental Microbiology, 2006, 72, 3406-3411.	1.4	89
138	Triketones active against antibiotic-resistant bacteria: Synthesis, structure-activity relationships, and mode of action. Bioorganic and Medicinal Chemistry, 2005, 13, 6651-6662.	1.4	67
139	EVALUATION OF SWEET POTATO CULTIVARS AND HEATING METHODS FOR CONTROL OF MALTOSE PRODUCTION, VISCOSITY AND SENSORY QUALITY. Journal of Food Quality, 2005, 28, 191-204.	1.4	14
140	Ecological Behavior of <i>Lactobacillus reuteri</i> 100-23 Is Affected by Mutation of the luxS Gene. Applied and Environmental Microbiology, 2005, 71, 8419-8425.	1.4	88
141	Erosion and Subsequent Transport State of <i>Escherichia coli</i> from Cowpats. Applied and Environmental Microbiology, 2005, 71, 2875-2879.	1.4	90
142	Survival of <i>Campylobacter jejuni</i> in Water: Effect of Grazing by the Freshwater Crustacean <i>Daphnia carinata</i> (Cladocera). Applied and Environmental Microbiology, 2005, 71, 5085-5088.	1.4	24
143	Development of a Laboratory Scale Clean-In-Place System To Test the Effectiveness of Natural Antimicrobials against Dairy Biofilms. Journal of Food Protection, 2004, 67, 1438-1443.	0.8	29
144	Morphotypic Conversion in <i>Listeria monocytogenes</i> Biofilm Formation: Biological Significance of Rough Colony Isolates. Applied and Environmental Microbiology, 2004, 70, 6686-6694.	1.4	50

#	ARTICLE	IF	CITATIONS
145	Evaluation of the effectiveness of a commercially available defined substrate medium and enumeration system for measuring <i>Escherichia coli</i> numbers in faeces and soil samples*. <i>Letters in Applied Microbiology</i> , 2004, 39, 383-387.	1.0	20
146	Safety of Frozen Foods. , 2004, , .		2
147	Development of a method to quantify in vitro the synergistic activity of "natural" antimicrobials. <i>International Journal of Food Microbiology</i> , 2003, 85, 249-258.	2.1	38
148	Siderophore-Mediated Covalent Bonding to Metal (Oxide) Surfaces during Biofilm Initiation by <i>Pseudomonas aeruginosa</i> Bacteria. <i>Langmuir</i> , 2003, 19, 3575-3577.	1.6	69
149	A Novel Method for the Reduction of Numbers of <i>Listeria monocytogenes</i> Cells by Freezing in Combination with an Essential Oil in Bacteriological Media. <i>Journal of Food Protection</i> , 2003, 66, 390-395.	0.8	45
150	Direct Infrared Spectroscopic Evidence of pH- and Ionic Strength-Induced Changes in Distance of Attached <i>Pseudomonas aeruginosa</i> from ZnSe Surfaces. <i>Langmuir</i> , 2002, 18, 1904-1907.	1.6	24
151	Development of a Technique To Quantify the Effectiveness of Enrichment Regimes in Recovering "Stressed" <i>Listeria</i> Cells. <i>Journal of Food Protection</i> , 2002, 65, 1122-1128.	0.8	15
152	Influence of ionic strength and pH on the first 60 min of <i>Pseudomonas aeruginosa</i> attachment to ZnSe and to TiO ₂ monitored by ATR-IR spectroscopy. <i>Colloids and Surfaces B: Biointerfaces</i> , 2002, 26, 365-372.	2.5	57
153	Inactivation of <i>Listeria monocytogenes</i> / <i>Flavobacterium</i> spp. biofilms using chlorine: impact of substrate, pH, time and concentration. <i>Letters in Applied Microbiology</i> , 2002, 35, 321-325.	1.0	74
154	The resistance to heat of thermo-resistant streptococci attached to stainless steel in the presence of milk. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2002, 28, 134-136.	1.4	19
155	The resistance to heat of thermo-resistant streptococci attached to stainless steel in the presence of milk. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2002, 28, 134-136.	1.4	2
156	Survival of <i>Listeria monocytogenes</i> Attached to Stainless Steel Surfaces in the Presence or Absence of <i>Flavobacterium</i> spp.. <i>Journal of Food Protection</i> , 2001, 64, 1369-1376.	0.8	106
157	Biocorrosion of Copper in Potable Water. <i>Journal - American Water Works Association</i> , 2001, 93, 82-91.	0.2	34
158	Properties of the stainless steel substrate, influencing the adhesion of thermo-resistant streptococci. <i>Journal of Food Engineering</i> , 2000, 43, 235-242.	2.7	245
159	The effect of 100% CO ₂ on the growth of nonproteolytic <i>Clostridium botulinum</i> at chill temperatures. <i>International Journal of Food Microbiology</i> , 2000, 54, 39-48.	2.1	30
160	Application of the Bigelow (z-Value) Model and Histamine Detection to Determine the Time and Temperature Required to Eliminate <i>Morganella morganii</i> from Seafood. <i>Journal of Food Protection</i> , 2000, 63, 277-280.	0.8	11
161	Microbiologically Influenced Corrosion of Copper in Potable Water Systems" pH Effects. <i>Corrosion</i> , 2000, 56, 942-950.	0.5	35
162	The influence of welding procedures on bacterial colonization of stainless steel weldments. <i>Journal of Food Engineering</i> , 1999, 42, 85-96.	2.7	44

#	ARTICLE	IF	CITATIONS
163	Survival of <i>Streptococcus pyogenes</i> under stress and starvation. <i>FEMS Microbiology Letters</i> , 1999, 176, 421-428.	0.7	38
164	Removal and inactivation of thermo-resistant streptococci colonising stainless steel. <i>International Dairy Journal</i> , 1999, 9, 429-436.	1.5	40
165	Survival of <i>Listeria monocytogenes</i> in sea water and effect of exposure on thermal resistance. <i>Journal of Applied Microbiology</i> , 1998, 85, 545-553.	1.4	24
166	Thermal Death Times of <i>Hafnia alvei</i> Cells in a Model Suspension and in Artificially Contaminated Hot-Smoked Kahawai (<i>Arripis trutta</i>). <i>Journal of Food Protection</i> , 1998, 61, 1047-1051.	0.8	24
167	Reducing Total Aerobic Counts and <i>Listeria monocytogenes</i> on the Surface of King Salmon (<i>Oncorhynchus tshawytscha</i>). <i>Journal of Food Protection</i> , 1998, 61, 849-854.	0.8	22
168	Thermal Death Time of <i>Listeria monocytogenes</i> Cells in Artificially Contaminated Greenshell Mussels (<i>Perna canaliculus</i>). <i>Journal of Aquatic Food Product Technology</i> , 1997, 6, 21-36.	0.6	4
169	Biofilms in dairy manufacturing plant – description, current concerns and methods of control. <i>Biofouling</i> , 1997, 11, 81-97.	0.8	209
170	Use of the Malthus conductance growth analyser to determine numbers of thermophilic streptococci on stainless steel. <i>Journal of Applied Microbiology</i> , 1997, 83, 335-339.	1.4	27
171	The influence of cell surface properties of thermophilic streptococci on attachment to stainless steel. <i>Journal of Applied Microbiology</i> , 1997, 83, 508-517.	1.4	94
172	Thermal-Death Times of <i>Listeria monocytogenes</i> in Green Shell Mussels (<i>Perna canaliculus</i>) Prepared for Hot Smoking. <i>Journal of Food Protection</i> , 1995, 58, 604-608.	0.8	21
173	A Laboratory Based Study on the Accumulation and Excretion of <i>Listeria</i> spp. in King Salmon (<i>Oncorhynchus tshawytscha</i>). <i>Journal of Aquatic Food Product Technology</i> , 1994, 2, 67-78.	0.6	0
174	Stability in Aqueous Media of 316L Stainless Steel Films Deposited on Internal Reflection Elements. <i>Applied Spectroscopy</i> , 1993, 47, 161-166.	1.2	7
175	Two-phase model for describing the interactions between copper ions and exopolymers from <i>Alteromonas atlantica</i> . <i>Canadian Journal of Microbiology</i> , 1992, 38, 785-793.	0.8	22
176	The dynamics of biofilms. <i>International Biodeterioration and Biodegradation</i> , 1992, 30, 135-154.	1.9	25
177	Atomic force microscopy examination of the topography of a hydrated bacterial biofilm on a copper surface. <i>Current Microbiology</i> , 1992, 24, 223-230.	1.0	80
178	Characterization of a thin copper film to investigate microbial biofilm formation. <i>Surface and Interface Analysis</i> , 1991, 17, 767-772.	0.8	11
179	An evaluation of biofilm development utilizing non-destructive attenuated total reflectance Fourier transform infrared spectroscopy. <i>Biofouling</i> , 1991, 3, 89-100.	0.8	85
180	Laboratory-Based Model of Microbiologically Induced Corrosion of Copper. <i>Applied and Environmental Microbiology</i> , 1991, 57, 1956-1962.	1.4	56

#	ARTICLE	IF	CITATIONS
181	A comparison of the roles of direct absorption and phytoplankton ingestion in accumulation of chromium by sea urchin larvae. <i>Marine Environmental Research</i> , 1990, 30, 233-241.	1.1	7
182	The effect of cr(iii) on the form and degradability of a polysaccharide produced by a bacterium isolated from a marine sediment. <i>Marine Environmental Research</i> , 1986, 20, 249-259.	1.1	11