

Michael W Peck

List of Publications by Year in descending order

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73
papers

3,777
citations

126907

33
h-index

133252

59
g-index

75
all docs

75
docs citations

75
times ranked

2821
citing authors

#	ARTICLE	IF	CITATIONS
1	Synergistic interaction between pH and NaCl in the limits of germination and outgrowth of <i>Clostridium sporogenes</i> and Group I <i>Clostridium botulinum</i> vegetative cells and spores after heat treatment. <i>Food Microbiology</i> , 2022, 106, 104055.	4.2	7
2	Diversity of the Genomes and Neurotoxins of Strains of <i>Clostridium botulinum</i> Group I and <i>Clostridium sporogenes</i> Associated with Foodborne, Infant and Wound Botulism. <i>Toxins</i> , 2020, 12, 586.	3.4	32
3	Assessment of the risk of botulism from chilled, vacuum/modified atmosphere packed fresh beef, lamb and pork held at 3–8°C. <i>Food Microbiology</i> , 2020, 91, 103544.	4.2	19
4	Pan-Genomic Analysis of <i>Clostridium botulinum</i> Group II (Non-Proteolytic <i>C. botulinum</i>) Associated with Foodborne Botulism and Isolated from the Environment. <i>Toxins</i> , 2020, 12, 306.	3.4	20
5	Risk presented to minimally processed chilled foods by psychrotrophic <i>Bacillus cereus</i> . <i>Trends in Food Science and Technology</i> , 2019, 93, 94-105.	15.1	60
6	Identification of a novel botulinum neurotoxin gene cluster in <i>Enterococcus</i> . <i>FEBS Letters</i> , 2018, 592, 310-317.	2.8	82
7	The orphan germinant receptor protein GerXAO (but not GerX3b) is essential for L-alanine induced germination in <i>Clostridium botulinum</i> Group II. <i>Scientific Reports</i> , 2018, 8, 7060.	3.3	6
8	Historical Perspectives and Guidelines for Botulinum Neurotoxin Subtype Nomenclature. <i>Toxins</i> , 2017, 9, 38.	3.4	232
9	Analysis of the Germination of Individual <i>Clostridium sporogenes</i> Spores with and without Germinant Receptors and Cortex-Lytic Enzymes. <i>Frontiers in Microbiology</i> , 2017, 8, 2047.	3.5	21
10	Diversity of the Germination Apparatus in <i>Clostridium botulinum</i> Groups I, II, III, and IV. <i>Frontiers in Microbiology</i> , 2016, 7, 1702.	3.5	25
11	New Elements To Consider When Modeling the Hazards Associated with Botulinum Neurotoxin in Food. <i>Journal of Bacteriology</i> , 2016, 198, 204-211.	2.2	4
12	Systematic Assessment of Nonproteolytic <i>Clostridium botulinum</i> Spores for Heat Resistance. <i>Applied and Environmental Microbiology</i> , 2016, 82, 6019-6029.	3.1	15
13	Impact of <i>Clostridium botulinum</i> genomic diversity on food safety. <i>Current Opinion in Food Science</i> , 2016, 10, 52-59.	8.0	32
14	Quantification of Nonproteolytic <i>Clostridium botulinum</i> Spore Loads in Food Materials. <i>Applied and Environmental Microbiology</i> , 2016, 82, 1675-1685.	3.1	17
15	Evolution of Chromosomal <i>Clostridium botulinum</i> Type E Neurotoxin Gene Clusters: Evidence Provided by Their Rare Plasmid-Borne Counterparts. <i>Genome Biology and Evolution</i> , 2016, 8, 540-555.	2.5	13
16	An Integrative Approach to Computational Modelling of the Gene Regulatory Network Controlling <i>Clostridium botulinum</i> Type A1 Toxin Production. <i>PLoS Computational Biology</i> , 2016, 12, e1005205.	3.2	9
17	The pattern of growth observed for <i>Clostridium botulinum</i> type A1 strain ATCC 19397 is influenced by nutritional status and quorum sensing: a modelling perspective. <i>Pathogens and Disease</i> , 2015, 73, ftv084.	2.0	8
18	Genomes, neurotoxins and biology of <i>Clostridium botulinum</i> Group I and Group II. <i>Research in Microbiology</i> , 2015, 166, 303-317.	2.1	99

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19	Apertures in the <i>Clostridium sporogenes</i> spore coat and exosporium align to facilitate emergence of the vegetative cell. <i>Food Microbiology</i> , 2015, 51, 45-50.	4.2	25
20	Functional Characterisation of Germinant Receptors in <i>Clostridium botulinum</i> and <i>Clostridium sporogenes</i> Presents Novel Insights into Spore Germination Systems. <i>PLoS Pathogens</i> , 2014, 10, e1004382.	4.7	40
21	Three Classes of Plasmid (47â€“63 kb) Carry the Type B Neurotoxin Gene Cluster of Group II <i>Clostridium botulinum</i> . <i>Genome Biology and Evolution</i> , 2014, 6, 2076-2087.	2.5	20
22	Detection limit of <i>Clostridium botulinum</i> spores in dried mushroom samples sourced from China. <i>International Journal of Food Microbiology</i> , 2013, 166, 72-76.	4.7	3
23	Genomic and physiological variability within Group II (non-proteolytic) <i>Clostridium botulinum</i> . <i>BMC Genomics</i> , 2013, 14, 333.	2.8	49
24	The Type F6 Neurotoxin Gene Cluster Locus of Group II <i>Clostridium botulinum</i> Has Evolved by Successive Disruption of Two Different Ancestral Precursors. <i>Genome Biology and Evolution</i> , 2013, 5, 1032-1037.	2.5	21
25	Does proximity to neighbours affect germination of spores of non-proteolytic <i>Clostridium botulinum</i> ?. <i>Food Microbiology</i> , 2012, 32, 104-109.	4.2	10
26	Lag Phase Is a Distinct Growth Phase That Prepares Bacteria for Exponential Growth and Involves Transient Metal Accumulation. <i>Journal of Bacteriology</i> , 2012, 194, 686-701.	2.2	462
27	<i>Clostridium botulinum</i> in the post-genomic era. <i>Food Microbiology</i> , 2011, 28, 183-191.	4.2	126
28	Complete Genome Sequence of the Proteolytic <i>Clostridium botulinum</i> Type A5 (B3â€²) Strain H04402 065. <i>Journal of Bacteriology</i> , 2011, 193, 2351-2352.	2.2	30
29	Rapid Affinity Immunochromatography Column-Based Tests for Sensitive Detection of <i>Clostridium botulinum</i> Neurotoxins and <i>Escherichia coli</i> O157. <i>Applied and Environmental Microbiology</i> , 2010, 76, 4143-4150.	3.1	35
30	Effects of Carbon Dioxide on Growth of Proteolytic <i>Clostridium botulinum</i> , Its Ability To Produce Neurotoxin, and Its Transcriptome. <i>Applied and Environmental Microbiology</i> , 2010, 76, 1168-1172.	3.1	26
31	Development and Application of a New Method for Specific and Sensitive Enumeration of Spores of Nonproteolytic <i>Clostridium botulinum</i> Types B, E, and F in Foods and Food Materials. <i>Applied and Environmental Microbiology</i> , 2010, 76, 6607-6614.	3.1	24
32	Further Characterization of Proteolytic <i>Clostridium botulinum</i> Type A5 Reveals that Neurotoxin Formation Is Unaffected by Loss of the <i>cntR</i> (<i>botR</i>) Promoter Sigma Factor Binding Site. <i>Journal of Clinical Microbiology</i> , 2010, 48, 1012-1013.	3.9	18
33	Regulation of Neurotoxin Production and Sporulation by a Putative <i>agrBD</i> Signaling System in Proteolytic <i>Clostridium botulinum</i> . <i>Applied and Environmental Microbiology</i> , 2010, 76, 4448-4460.	3.1	108
34	Comparative Genomic Hybridization Analysis of Two Predominant Nordic Group I (Proteolytic) <i>Clostridium botulinum</i> Type B Clusters. <i>Applied and Environmental Microbiology</i> , 2009, 75, 2643-2651.	3.1	29
35	Contrasting Effects of Heat Treatment and Incubation Temperature on Germination and Outgrowth of Individual Spores of Nonproteolytic <i>Clostridium botulinum</i> Bacteria. <i>Applied and Environmental Microbiology</i> , 2009, 75, 2712-2719.	3.1	46
36	Multiplex PCR for Detection of Botulinum Neurotoxin-Producing Clostridia in Clinical, Food, and Environmental Samples. <i>Applied and Environmental Microbiology</i> , 2009, 75, 6457-6461.	3.1	82

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37	Independent evolution of neurotoxin and flagellar genetic loci in proteolytic <i>Clostridium botulinum</i> . <i>BMC Genomics</i> , 2009, 10, 115.	2.8	128
38	Network analysis of the transcriptional pattern of young and old cells of <i>Escherichia coli</i> during lag phase. <i>BMC Systems Biology</i> , 2009, 3, 108.	3.0	28
39	Biology and Genomic Analysis of <i>Clostridium botulinum</i> . <i>Advances in Microbial Physiology</i> , 2009, 55, 183-320.	2.4	209
40	The Identification and Characterization of <i>Clostridium perfringens</i> by Real-Time PCR, Location of Enterotoxin Gene, and Heat Resistance. <i>Foodborne Pathogens and Disease</i> , 2008, 5, 629-639.	1.8	39
41	Assessment of the potential for growth and neurotoxin formation by non-proteolytic <i>Clostridium botulinum</i> in short shelf-life commercial foods designed to be stored chilled. <i>Trends in Food Science and Technology</i> , 2008, 19, 207-216.	15.1	64
42	Effects of Carbon Dioxide on Neurotoxin Gene Expression in Nonproteolytic <i>Clostridium botulinum</i> Type E. <i>Applied and Environmental Microbiology</i> , 2008, 74, 2391-2397.	3.1	35
43	Historical and Contemporary NaCl Concentrations Affect the Duration and Distribution of Lag Times from Individual Spores of Nonproteolytic <i>Clostridium botulinum</i> . <i>Applied and Environmental Microbiology</i> , 2007, 73, 2118-2127.	3.1	34
44	Genome sequence of a proteolytic (Group I) <i>Clostridium botulinum</i> strain Hall A and comparative analysis of the clostridial genomes. <i>Genome Research</i> , 2007, 17, 1082-1092.	5.5	228
45	Sparse Bayesian Kernel Survival Analysis for Modeling the Growth Domain of Microbial Pathogens. <i>IEEE Transactions on Neural Networks</i> , 2006, 17, 471-481.	4.2	11
46	Heterogeneity of Times Required for Germination and Outgrowth from Single Spores of Nonproteolytic <i>Clostridium botulinum</i> . <i>Applied and Environmental Microbiology</i> , 2005, 71, 4998-5003.	3.1	72
47	Diversity of Proteolytic <i>Clostridium botulinum</i> Strains, Determined by a Pulsed-Field Gel Electrophoresis Approach. <i>Applied and Environmental Microbiology</i> , 2005, 71, 1311-1317.	3.1	57
48	The safety of pasteurised in-pack chilled meat products with respect to the foodborne botulism hazard. <i>Meat Science</i> , 2005, 70, 461-475.	5.5	75
49	Bayesian Kernel Learning Methods for Parametric Accelerated Life Survival Analysis. <i>Lecture Notes in Computer Science</i> , 2005, , 37-55.	1.3	0
50	Validation of Three Rapid Screening Methods for Detection of Verotoxin-Producing <i>Escherichia coli</i> in Foods: Interlaboratory Study. <i>Journal of AOAC INTERNATIONAL</i> , 2004, 87, 68-77.	1.5	22
51	Modeling the Prevalence of <i>Bacillus cereus</i> Spores during the Production of a Cooked Chilled Vegetable Product. <i>Journal of Food Protection</i> , 2004, 67, 939-946.	1.7	14
52	Validation of three rapid screening methods for detection of verotoxin-producing <i>Escherichia coli</i> in foods: interlaboratory study. <i>Journal of AOAC INTERNATIONAL</i> , 2004, 87, 68-77.	1.5	5
53	Distribution of turbidity detection times produced by single cell-generated bacterial populations. <i>Journal of Microbiological Methods</i> , 2003, 55, 821-827.	1.6	71
54	Thermal Inactivation of Nonproteolytic <i>Clostridium botulinum</i> Type E Spores in Model Fish Media and in Vacuum-Packaged Hot-Smoked Fish Products. <i>Applied and Environmental Microbiology</i> , 2003, 69, 4029-4036.	3.1	33

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55	Molecular and Physiological Characterisation of Spore Germination in <i>Clostridium botulinum</i> and <i>C. sporogenes</i> . <i>Anaerobe</i> , 2002, 8, 89-100.	2.1	44
56	Research on factors allowing a risk assessment of spore-forming pathogenic bacteria in cooked chilled foods containing vegetables: a FAIR collaborative project. <i>International Journal of Food Microbiology</i> , 2000, 60, 117-135.	4.7	79
57	Growth from Spores of Nonproteolytic <i>Clostridium botulinum</i> in Heat-Treated Vegetable Juice. <i>Applied and Environmental Microbiology</i> , 1999, 65, 2136-2142.	3.1	45
58	A Predictive Model That Describes the Effect of Prolonged Heating at 70 to 90°C and Subsequent Incubation at Refrigeration Temperatures on Growth from Spores and Toxigenesis by Nonproteolytic <i>Clostridium botulinum</i> in the Presence of Lysozyme. <i>Applied and Environmental Microbiology</i> , 1999, 65, 3449-3457.	3.1	42
59	Investigation of the Ability of Proteolytic <i>Clostridium Botulinum</i> to Multiply and Produce Toxin in Fresh Italian Pasta. <i>Journal of Food Protection</i> , 1998, 61, 988-993.	1.7	16
60	<i>Clostridium botulinum</i> and the safety of refrigerated processed foods of extended durability. <i>Trends in Food Science and Technology</i> , 1997, 8, 186-192.	15.1	92
61	Combinations of Heat Treatment and Sodium Chloride That Prevent Growth from Spores of Nonproteolytic <i>Clostridium botulinum</i> . <i>Journal of Food Protection</i> , 1997, 60, 1553-1559.	1.7	7
62	Predictive Model Describing the Effect of Prolonged Heating at 70 to 80°C and Incubation at Refrigeration Temperatures on Growth and Toxigenesis by Nonproteolytic <i>Clostridium botulinum</i> . <i>Journal of Food Protection</i> , 1997, 60, 1064-1071.	1.7	44
63	Predictive model of the effect of CO ₂ , pH, temperature and NaCl on the growth of <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 1997, 37, 37-45.	4.7	103
64	Predictive model of the effect of temperature, pH and sodium chloride on growth from spores of non-proteolytic <i>Clostridium botulinum</i> . <i>International Journal of Food Microbiology</i> , 1996, 31, 69-85.	4.7	75
65	Predictive models of the effect of temperature, pH and acetic and lactic acids on the growth of <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 1996, 32, 73-90.	4.7	71
66	Effect of sporulation temperature on some properties of spores of non-proteolytic <i>Clostridium botulinum</i> . <i>International Journal of Food Microbiology</i> , 1995, 28, 289-297.	4.7	16
67	On-line fluorescence-monitoring of the methanogenic fermentation. <i>Biotechnology and Bioengineering</i> , 1992, 39, 1151-1160.	3.3	20
68	Methane fermentation of woody biomass. <i>Bioresource Technology</i> , 1991, 37, 141-147.	9.6	51
69	On-line monitoring of the methanogenic fermentation by measurement of culture fluorescence. <i>Biotechnology Letters</i> , 1990, 12, 17-22.	2.2	21
70	Anaerobic digestion of cattle slurry in an upflow anaerobic filter. <i>Bioresource Technology</i> , 1987, 13, 125-133.	0.3	4
71	Improved assay of coenzyme F420 analogues from methanogenic bacteria. <i>Biotechnology Letters</i> , 1987, 1, 279-284.	0.5	6
72	Metabolism of acetylene by <i>Rhodococcus A1</i> . <i>Archives of Microbiology</i> , 1980, 127, 99-104.	2.2	48

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73	Clostridium botulinum. , 0, , 31-52.		6