

Hajime Takahashi

List of Publications by Year in descending order

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114
papers

2,319
citations

186265

28
h-index

276875

41
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114
all docs

114
docs citations

114
times ranked

2498
citing authors

#	ARTICLE	IF	CITATIONS
1	Cloning and Sequencing of the Histidine Decarboxylase Genes of Gram-Negative, Histamine-Producing Bacteria and Their Application in Detection and Identification of These Organisms in Fish. <i>Applied and Environmental Microbiology</i> , 2003, 69, 2568-2579.	3.1	110
2	Risk of <i>Listeria monocytogenes</i> Contamination of Raw Ready-To-Eat Seafood Products Available at Retail Outlets in Japan. <i>Applied and Environmental Microbiology</i> , 2010, 76, 3383-3386.	3.1	78
3	Anti-inflammatory properties of fermented soy milk with <i>Lactococcus lactis</i> subsp. <i>lactis</i> S-SU2 in murine macrophage RAW264.7 cells and DSS-induced IBD model mice. <i>International Immunopharmacology</i> , 2015, 26, 295-303.	3.8	76
4	Cellular hydrophobicity of <i>Listeria monocytogenes</i> involves initial attachment and biofilm formation on the surface of polyvinyl chloride. <i>Letters in Applied Microbiology</i> , 2010, 50, 618-625.	2.2	72
5	In vitro antioxidant and anti-inflammation properties of lactic acid bacteria isolated from fish intestines and fermented fish from the Sanriku Satoumi region in Japan. <i>Food Research International</i> , 2014, 64, 248-255.	6.2	67
6	FLX Pyrosequencing Analysis of the Effects of the Brown-Algal Fermentable Polysaccharides Alginate and Laminaran on Rat Cecal Microbiotas. <i>Applied and Environmental Microbiology</i> , 2013, 79, 860-866.	3.1	66
7	Incidence of <i>Listeria monocytogenes</i> in Raw Seafood Products in Japanese Retail Stores. <i>Journal of Food Protection</i> , 2005, 68, 411-415.	1.7	59
8	Development of a multilocus variable-number of tandem repeat typing method for <i>Listeria monocytogenes</i> serotype 4b strains. <i>International Journal of Food Microbiology</i> , 2008, 124, 239-249.	4.7	56
9	Nonsense-mutated <i>inlA</i> and <i>prfA</i> not widely distributed in <i>Listeria monocytogenes</i> isolates from ready-to-eat seafood products in Japan. <i>International Journal of Food Microbiology</i> , 2007, 117, 312-318.	4.7	55
10	Biofilm Formation Ability of <i>Listeria monocytogenes</i> Isolates from Raw Ready-to-Eat Seafood. <i>Journal of Food Protection</i> , 2009, 72, 1476-1480.	1.7	52
11	Inhibitory effects of laminaran and alginate on production of putrefactive compounds from soy protein by intestinal microbiota in vitro and in rats. <i>Carbohydrate Polymers</i> , 2016, 143, 61-69.	10.2	51
12	Bacterial and fungal microbiota of spontaneously fermented Chinese products, Rubing milk cake and Yan-cai vegetable pickles. <i>Food Microbiology</i> , 2018, 72, 106-111.	4.2	49
13	Microbial and chemical properties of <i>aji-no-susu</i> , a traditional fermented fish with rice product in the Noto Peninsula, Japan. <i>Fisheries Science</i> , 2009, 75, 1499-1506.	1.6	45
14	<i>Photobacterium histaminum</i> Okuzumi et al. 1994 is a later subjective synonym of <i>Photobacterium damsela</i> subsp. <i>damsela</i> (Love et al. 1981) Smith et al. 1991.. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2000, 50, 1339-1342.	1.7	44
15	Anti-glycation properties of the aqueous extract solutions of dried algae products and effect of lactic acid fermentation on the properties. <i>Food Chemistry</i> , 2016, 192, 1109-1115.	8.2	43
16	Inhibitory effects of soybean oligosaccharides and water-soluble soybean fibre on formation of putrefactive compounds from soy protein by gut microbiota. <i>International Journal of Biological Macromolecules</i> , 2017, 97, 173-180.	7.5	43
17	<i>Lactobacillus plantarum</i> AN1 cells increase caecal <i>L. reuteri</i> in an ICR mouse model of dextran sodium sulphate-induced inflammatory bowel disease. <i>International Immunopharmacology</i> , 2018, 56, 119-127.	3.8	41
18	Use of ferulic acid as a novel candidate of growth inhibiting agent against <i>Listeria monocytogenes</i> in ready-to-eat food. <i>Food Control</i> , 2013, 33, 244-248.	5.5	40

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19	Real-time PCR and enrichment culture for sensitive detection and enumeration of <i>Escherichia coli</i> . <i>Journal of Microbiological Methods</i> , 2009, 79, 124-127.	1.6	39
20	Development of quantitative real-time PCR for detection and enumeration of <i>Enterobacteriaceae</i> . <i>International Journal of Food Microbiology</i> , 2017, 246, 92-97.	4.7	36
21	Effect of quantity of food residues on resistance to desiccation of food-related pathogens adhered to a stainless steel surface. <i>Food Microbiology</i> , 2015, 46, 234-238.	4.2	35
22	Matrix-assisted Laser Desorption Ionization-Time of Flight Mass Spectrometry (MALDI-TOF MS) Can Precisely Discriminate the Lineages of <i>Listeria monocytogenes</i> and Species of <i>Listeria</i> . <i>PLoS ONE</i> , 2016, 11, e0159730.	2.5	34
23	Antioxidant and fermentation properties of aqueous solutions of dried algal products from the Boso Peninsula, Japan. <i>Food Bioscience</i> , 2017, 19, 85-91.	4.4	33
24	Difference of genotypic and phenotypic characteristics and pathogenicity potential of <i>Photobacterium damsela</i> subsp. <i>damsela</i> between clinical and environmental isolates from Japan. <i>Microbial Pathogenesis</i> , 2008, 45, 150-158.	2.9	32
25	Multiple-locus variable-number of tandem-repeats analysis distinguishes <i>Vibrio parahaemolyticus</i> pandemic O3:K6 strains. <i>Journal of Microbiological Methods</i> , 2008, 72, 313-320.	1.6	32
26	Use of Commercially Available Antimicrobial Compounds for Prevention of <i>Listeria monocytogenes</i> Growth in Ready-to-Eat Minced Tuna and Salmon Roe during Shelf Life. <i>Journal of Food Protection</i> , 2011, 74, 994-998.	1.7	32
27	Effect of Food Residues on Norovirus Survival on Stainless Steel Surfaces. <i>PLoS ONE</i> , 2011, 6, e21951.	2.5	32
28	Next-generation sequencing reveals predominant bacterial communities during fermentation of Thai fish sauce in large manufacturing plants. <i>LWT - Food Science and Technology</i> , 2019, 114, 108375.	5.2	30
29	Effects of environmental factors on histamine production in the psychrophilic histamine-producing bacterium <i>Photobacterium iliopiscarium</i> . <i>Food Control</i> , 2015, 52, 39-42.	5.5	29
30	Distribution of psychrophilic and mesophilic histamine-producing bacteria in retailed fish in Japan. <i>Food Control</i> , 2014, 46, 338-342.	5.5	28
31	Effects of <i>Lactobacillus plantarum</i> Uruma-SU4 fermented green loofah on plasma lipid levels and gut microbiome of high-fat diet fed mice. <i>Food Research International</i> , 2019, 121, 817-824.	6.2	28
32	Effect of paired antimicrobial combinations on <i>Listeria monocytogenes</i> growth inhibition in ready-to-eat seafood products. <i>Food Control</i> , 2012, 26, 397-400.	5.5	27
33	Effect of sodium-alginate and laminaran on <i>Salmonella</i> Typhimurium infection in human enterocyte-like HT-29-Luc cells and BALB/c mice. <i>Carbohydrate Polymers</i> , 2015, 125, 113-119.	10.2	27
34	Anti-glycation properties of the aqueous extract solutions of dried algae products harvested and made in the Miura Peninsula, Japan, and effect of lactic acid fermentation on the properties. <i>Journal of Applied Phycology</i> , 2016, 28, 3617-3624.	2.8	26
35	Discrimination of live and dead cells of <i>Escherichia coli</i> using propidium monoazide after sodium dodecyl sulfate treatment. <i>Food Control</i> , 2017, 71, 79-82.	5.5	26
36	Protective effects of rice bran fermented by <i>Saccharomyces cerevisiae</i> Misaki-1 and <i>Lactobacillus plantarum</i> Sanriki-SU8 in dextran sodium sulphate-induced inflammatory bowel disease model mice. <i>Food Bioscience</i> , 2016, 16, 44-49.	4.4	25

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37	Investigation of Kokumi Substances and Bacteria in Thai Fermented Freshwater Fish (Pla-ra). Journal of Agricultural and Food Chemistry, 2020, 68, 10345-10351.	5.2	25
38	Heat-denatured lysozyme could be a novel disinfectant for reducing hepatitis A virus and murine norovirus on berry fruit. International Journal of Food Microbiology, 2018, 266, 104-108.	4.7	23
39	Bacterial and fungal microbiota in traditional Bangladeshi fermented milk products analysed by culture-dependent and culture-independent methods. Food Research International, 2018, 111, 431-437.	6.2	22
40	Design of a New Universal Real-Time PCR System Targeting the <i>tuf</i> Gene for the Enumeration of Bacterial Counts in Food. Journal of Food Protection, 2010, 73, 670-679.	1.7	21
41	Analysis of the growth of histamine-producing bacteria and histamine accumulation in fish during storage at low temperatures. Food Control, 2012, 26, 174-177.	5.5	21
42	Development of a controlling method for <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> spp. in fresh market beef by using polylysine and modified atmosphere packaging. Food Control, 2014, 37, 62-67.	5.5	21
43	Induction of the histidine decarboxylase genes of <i>Photobacterium damsela</i> subsp. <i>damsela</i> (formally <i>P. histaminum</i>) at low pH. Journal of Applied Microbiology, 2009, 107, 485-497.	3.1	20
44	PCR-DGGE analysis of bacterial communities in funazushi, fermented crucian carp with rice, during fermentation. Fisheries Science, 2011, 77, 151-157.	1.6	20
45	Effects of rice bran and fermented rice bran suspensions on caecal microbiota in dextran sodium sulphate-induced inflammatory bowel disease model mice. Food Bioscience, 2018, 25, 8-14.	4.4	20
46	Heat-Denatured Lysozyme Inactivates Murine Norovirus as a Surrogate Human Norovirus. Scientific Reports, 2015, 5, 11819.	3.3	19
47	Growth inhibition effects of ferulic acid and glycine/sodium acetate on <i>Listeria monocytogenes</i> in coleslaw and egg salad. Food Control, 2015, 57, 105-109.	5.5	18
48	Adaptation of <i>Campylobacter jejuni</i> to biocides used in the food industry affects biofilm structure, adhesion strength, and cross-resistance to clinical antimicrobial compounds. Biofouling, 2016, 32, 827-839.	2.2	18
49	Detection and isolation of protein susceptible indigenous bacteria affected by dietary milk-casein, albumen and soy-protein in the caecum of ICR mice. International Journal of Biological Macromolecules, 2020, 144, 813-820.	7.5	18
50	Antioxidant and anti-norovirus properties of aqueous acetic acid macromolecular extracts of edible brown macroalgae. LWT - Food Science and Technology, 2021, 141, 110942.	5.2	18
51	Evaluation of the antibacterial activity of allyl isothiocyanate, clove oil, eugenol and carvacrol against spoilage lactic acid bacteria. LWT - Food Science and Technology, 2021, 145, 111263.	5.2	18
52	Highly discriminatory typing method for <i>Listeria monocytogenes</i> using polymorphic tandem repeat regions. Journal of Microbiological Methods, 2012, 90, 285-291.	1.6	17
53	Protective Effects of Mekabu Aqueous Solution Fermented by <i>Lactobacillus plantarum</i> Sanriku-SU7 on Human Enterocyte-Like HT-29-luc Cells and DSS-Induced Murine IBD Model. Probiotics and Antimicrobial Proteins, 2017, 9, 48-55.	3.9	17
54	Multilocus variable-number of tandem repeat analysis (MLVA) for <i>Clostridium tyrobutyricum</i> strains isolated from cheese production environment. International Journal of Food Microbiology, 2014, 190, 61-65.	4.7	16

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55	Effect of <i>Lactobacillus plantarum</i> Tennozu-SU2 on <i>Salmonella Typhimurium</i> Infection in Human Enterocyte-Like HT-29-Luc Cells and BALB/c Mice. <i>Probiotics and Antimicrobial Proteins</i> , 2017, 9, 64-70.	3.9	16
56	Effects of edible algae on caecal microbiomes of ICR mice fed a high-sucrose and low dietary fibre diet. <i>Journal of Applied Phycology</i> , 2019, 31, 3969-3978.	2.8	16
57	In vitro antioxidant, anti-glycation and immunomodulation activities of fermented blue-green algae <i>Aphanizomenon flos-aquae</i> . <i>Molecular Biology Reports</i> , 2019, 46, 1775-1786.	2.3	16
58	Establishment of a Simple and Rapid Identification Method for <i>Listeria</i> spp. by Using High-Resolution Melting Analysis, and Its Application in Food Industry. <i>PLoS ONE</i> , 2014, 9, e99223.	2.5	16
59	Comparison of the major virulence-related genes of <i>Listeria monocytogenes</i> in Internalin A truncated strain 36-25-1 and a clinical wild-type strain. <i>BMC Microbiology</i> , 2014, 14, 15.	3.3	15
60	Effect of glucose on <i>Listeria monocytogenes</i> biofilm formation, and assessment of the biofilm's sanitation tolerance. <i>Biofouling</i> , 2016, 32, 815-826.	2.2	15
61	Viability of murine norovirus in salads and dressings and its inactivation using heat-denatured lysozyme. <i>International Journal of Food Microbiology</i> , 2016, 233, 29-33.	4.7	15
62	Direct Detection and Identification of Lactic Acid Bacteria in a Food Processing Plant and in Meat Products Using Denaturing Gradient Gel Electrophoresis. <i>Journal of Food Protection</i> , 2004, 67, 2515-2520.	1.7	14
63	Genetic Characteristics of Japanese Clinical <i>Listeria monocytogenes</i> Isolates. <i>PLoS ONE</i> , 2015, 10, e0122902.	2.5	14
64	Development of multilocus single strand conformation polymorphism (MLSSCP) analysis of virulence genes of <i>Listeria monocytogenes</i> and comparison with existing DNA typing methods. <i>International Journal of Food Microbiology</i> , 2007, 118, 274-284.	4.7	12
65	Typical gut indigenous bacteria in ICR mice fed a soy protein-based normal or low-protein diet. <i>Current Research in Food Science</i> , 2021, 4, 295-300.	5.8	11
66	<i>Listeria monocytogenes</i> develops no resistance to ferulic acid after exposure to low concentrations. <i>Food Control</i> , 2015, 47, 560-563.	5.5	9
67	Protective effects of heat-killed <i>Lactococcus lactis</i> subsp. <i>lactis</i> BF3, isolated from the intestine of chum salmon, in a murine model of DSS-induced inflammatory bowel disease. <i>Bioscience of Microbiota, Food and Health</i> , 2016, 35, 137-140.	1.8	9
68	Viability and heat resistance of murine norovirus on bread. <i>International Journal of Food Microbiology</i> , 2016, 216, 127-131.	4.7	9
69	Induction of gut <i>Lactobacillus reuteri</i> in normal ICR mice by oral administration of <i>L. plantarum</i> AN1. <i>Journal of Food Biochemistry</i> , 2018, 42, e12589.	2.9	9
70	Effect of rice bran fermented with <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> on gut microbiome of mice fed high-sucrose diet. <i>Beneficial Microbes</i> , 2019, 10, 811-821.	2.4	9
71	Susceptibility of gut indigenous lactic acid bacteria in BALB/c mice to oral administered <i>Lactobacillus plantarum</i> . <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 53-62.	2.8	8
72	Impact of pH and protein hydrophobicity on norovirus inactivation by heat-denatured lysozyme. <i>PLoS ONE</i> , 2020, 15, e0237888.	2.5	8

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73	Development of New Multilocus Variable Number of Tandem Repeat Analysis (MLVA) for <i>Listeria innocua</i> and Its Application in a Food Processing Plant. <i>PLoS ONE</i> , 2014, 9, e105803.	2.5	8
74	Pyrosequencing analysis of the microbiota of kusaya gravy obtained from Izu Islands. <i>International Journal of Food Microbiology</i> , 2016, 238, 320-325.	4.7	7
75	A novel typing method for <i>Listeria monocytogenes</i> using high-resolution melting analysis (HRMA) of tandem repeat regions. <i>International Journal of Food Microbiology</i> , 2017, 253, 36-42.	4.7	7
76	Efficacy of Propidium Monoazide on Quantitative Real-Time PCR-Based Enumeration of <i>Staphylococcus aureus</i> Live Cells Treated with Various Sanitizers. <i>Journal of Food Protection</i> , 2018, 81, 1815-1820.	1.7	7
77	Evaluation of Petrifilm Lactic Acid Bacteria Plates for Counting Lactic Acid Bacteria in Food. <i>Journal of Food Protection</i> , 2018, 81, 1030-1034.	1.7	7
78	Typical indigenous bacteria in the cecum of ddY mice fed a casein-beef tallow diet or whole egg diet. <i>Journal of Food Biochemistry</i> , 2019, 43, e13064.	2.9	7
79	Evaluation of Inactivation of Murine Norovirus in Inoculated Shell Oysters by High Hydrostatic Pressure Treatment. <i>Journal of Food Protection</i> , 2019, 82, 2169-2173.	1.7	7
80	Use of Single-Strand Conformation Polymorphism of Amplified 16S rDNA for Grouping of Bacteria Isolated from Foods. <i>Journal of Food Protection</i> , 2008, 71, 839-844.	1.7	6
81	Development of Multiple-Locus Variable-Number Tandem-Repeat Analysis for Molecular Subtyping of <i>Campylobacter jejuni</i> by Using Capillary Electrophoresis. <i>Applied and Environmental Microbiology</i> , 2015, 81, 5318-5325.	3.1	6
82	In vitro antioxidant and anti-glycation properties of <i>Sargassum horneri</i> from golden tides on the South Korean coast and the effect on gut microbiota of mice fed a high-sucrose and low-fibre diet. <i>Journal of Applied Phycology</i> , 2022, 34, 2211-2222.	2.8	6
83	A Quantitative Real-Time PCR Method for Monitoring <i>Clostridium botulinum</i> Type A in Rice Samples. <i>Journal of Food Protection</i> , 2010, 73, 688-694.	1.7	5
84	A rapid typing method for <i>Listeria monocytogenes</i> based on high-throughput multilocus sequence typing (Hi-MLST). <i>International Journal of Food Microbiology</i> , 2017, 243, 84-89.	4.7	5
85	Effects of fermented green-loofah and green-papaya on nitric oxide secretion from murine macrophage raw 264.7 cells. <i>Molecular Biology Reports</i> , 2018, 45, 1013-1021.	2.3	5
86	Detection and isolation of the typical gut indigenous bacteria from ddY mice fed a casein-beef tallow-based or egg yolk-based diet. <i>Journal of Food Biochemistry</i> , 2020, 44, e13246.	2.9	5
87	Effects of fermented <i>Aphanizomenon flos-aquae</i> on the caecal microbiome of mice fed a high-sucrose and low-dietary fibre diet. <i>Journal of Applied Phycology</i> , 2021, 33, 397-407.	2.8	5
88	Analysis of Bacterial Communities in Kusaya Gravy by Denaturing Gradient Gel Electrophoresis of PCR-Amplified Ribosomal DNA Fragments. <i>Japanese Journal of Food Microbiology</i> , 2002, 19, 179-185.	0.2	5
89	Molecular subtyping for source tracking of <i>Escherichia coli</i> using core genome multilocus sequence typing at a food manufacturing plant. <i>PLoS ONE</i> , 2021, 16, e0261352.	2.5	5
90	Differences in the viability of murine norovirus in different aquatic locations. <i>Marine Pollution Bulletin</i> , 2016, 112, 313-317.	5.0	4

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91	A novel biomarker for detection of <i>Listeria</i> species in food processing factory. <i>Food Control</i> , 2017, 73, 1032-1038.	5.5	4
92	Inactivating Effect of Heat-Denatured Lysozyme on Murine Norovirus in Bread Fillings. <i>Shokuhin Eiseigaku Zasshi Journal of the Food Hygienic Society of Japan</i> , 2018, 59, 89-92.	0.2	4
93	Dynamics of microbiota in Japanese Black beef stored for a long time under chilled conditions. <i>Food Microbiology</i> , 2021, 100, 103849.	4.2	4
94	Comparison between the Antimicrobial Activity of Essential Oils and Their Components in the Vapor Phase against Food-related Bacteria. <i>Journal of Oleo Science</i> , 2022, 71, 411-417.	1.4	4
95	Genetic distance in the whole-genome perspective on <i>Listeria monocytogenes</i> strains F2-382 and NIHS-28 that show similar subtyping results. <i>BMC Microbiology</i> , 2014, 14, 309.	3.3	3
96	Draft Genome Sequence of the Histamine-Producing Bacterium <i>Enterobacter kobei</i> Strain 42-12. <i>Microbiology Resource Announcements</i> , 2019, 8, .	0.6	3
97	Evaluation of peptones from chicken waste as a nitrogen source for microorganisms. <i>Letters in Applied Microbiology</i> , 2021, 72, 408-414.	2.2	3
98	Effects of Ethanol-Precipitated Argan Press Cake on the Caecal Microbiome of Mice Fed a High-Sucrose Diet. <i>Waste and Biomass Valorization</i> , 2021, 12, 5451-5460.	3.4	3
99	Prevalence of Histamine-Forming Bacteria in Two Kinds of Salted Fish at Town Markets of Guangdong Province of South China. <i>Journal of Food Protection</i> , 2022, 85, 956-960.	1.7	3
100	Whole-Genome Sequence of <i>Listeria newyorkensis</i> , Isolated from River Water in Japan. <i>Microbiology Resource Announcements</i> , 2019, 8, .	0.6	2
101	Detection and isolation of typical gut indigenous bacteria in ICR mice fed wheat bran and wheat straw fibre. <i>Food Chemistry Molecular Sciences</i> , 2022, 4, 100071.	2.1	2
102	Detection and isolation of typical gut indigenous bacteria in mice fed corn starch, bread flour and whole wheat flour. , 2022, 1, 91-100.		2
103	Development of a novel multi-locus variable-number tandem repeat analysis (MLVA) combined with high resolution melting analysis (HRMA) for <i>Listeria innocua</i> typing and its application in a food processing plant. <i>Food Control</i> , 2016, 70, 302-309.	5.5	1
104	Development of the Genus and Species Determination Method for Histamine Producing Bacteria Isolated from Fishery Product with High-Resolution Melting Analysis. <i>Shokuhin Eiseigaku Zasshi Journal of the Food Hygienic Society of Japan</i> , 2019, 60, 168-175.	0.2	1
105	Growth Inhibition of <i>Listeria monocytogenes</i> in Fresh White Cheese by Mustard Oil Microemulsion. <i>Journal of Food Protection</i> , 2022, 85, 1404-1409.	1.7	1
106	Dynamics of microbiota in the imported beef primal cuts during storage at different chilled temperatures. <i>Bioscience, Biotechnology and Biochemistry</i> , 0, , .	1.3	1
107	A Method to Monitor the Occurrence of Injured Bacteria in Processed Foods. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2018, 65, 275-279.	0.1	0
108	Whole-Genome Sequence of a Serotype 1/2b <i>Listeria monocytogenes</i> Strain Isolated from Raw Seafood in Japan. <i>Microbiology Resource Announcements</i> , 2019, 8, .	0.6	0

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109	Verification of Expiration Date Determination of Japanese Black Beef Aimed at Chilled Shipping Export. Japanese Journal of Food Microbiology, 2021, 38, 118-122.	0.2	0
110	Detection of low-mineral- and high-salt responsible caecal indigenous bacteria in ICR mice. 3 Biotech, 2022, 12, 59.	2.2	0
111	Impact of pH and protein hydrophobicity on norovirus inactivation by heat-denatured lysozyme. , 2020, 15, e0237888.		0
112	Impact of pH and protein hydrophobicity on norovirus inactivation by heat-denatured lysozyme. , 2020, 15, e0237888.		0
113	Impact of pH and protein hydrophobicity on norovirus inactivation by heat-denatured lysozyme. , 2020, 15, e0237888.		0
114	Impact of pH and protein hydrophobicity on norovirus inactivation by heat-denatured lysozyme. , 2020, 15, e0237888.		0