Ian B Powell

List of Publications by Year in descending order

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29 papers	1,848 citations	393982 19 h-index	525886 27 g-index
31 all docs	31 docs citations	31 times ranked	1799 citing authors

#	Article	IF	Citations
1	Food fermentations: Microorganisms with technological beneficial use. International Journal of Food Microbiology, 2012, 154, 87-97.	2.1	591
2	Species and Type Phages of Lactococcal Bacteriophages. Intervirology, 1991, 32, 2-9.	1.2	230
3	A Simple and Rapid Method for Genetic Transformation of Lactic Streptococci by Electroporation. Applied and Environmental Microbiology, 1988, 54, 655-660.	1.4	190
4	Integrated polymerase chain reaction-based procedures for the detection and identification of species and subspecies of the Gram-positive bacterial genus Lactococcus. Journal of Applied Microbiology, 2002, 93, 353-361.	1.4	88
5	Temperate bacteriophages and lysogeny in lactic acid bacteria. FEMS Microbiology Letters, 1990, 87, 79-90.	0.7	84
6	Effect of shear rate and oxygen stresses on the survival of Lactococcus lactis during the atomization and drying stages of spray drying: A laboratory and pilot scale study. Journal of Food Engineering, 2012, 113, 194-200.	2.7	71
7	The Effect of Dryer Inlet and Outlet Air Temperatures and Protectant Solids on the Survival ofLactococcus lactisduring Spray Drying. Drying Technology, 2012, 30, 1649-1657.	1.7	52
8	Drying kinetics and survival studies of dairy fermentation bacteria in convective air drying environment using single droplet drying. Journal of Food Engineering, 2012, 110, 405-417.	2.7	48
9	Molecular comparison of prolate- and isometric-headed bacteriophages of lactococci. Canadian Journal of Microbiology, 1989, 35, 860-866.	0.8	41
10	Effect of rennet on the composition, proteolysis and microstructure of reduced-fat Cheddar cheese during ripening. Dairy Science and Technology, 2015, 95, 665-686.	2.2	40
11	Population Genomics and Phylogeography of an Australian Dairy Factory Derived Lytic Bacteriophage. Genome Biology and Evolution, 2012, 4, 382-393.	1.1	36
12	Starter Cultures: General Aspects. , 2017, , 201-226.		35
13	Resistance to In Vitro Restriction of DNA from Lactic Streptococcal Bacteriophage c6A. Applied and Environmental Microbiology, 1986, 51, 1358-1360.	1.4	32
14	Characterization and Genomic Analysis of Phage asccï†28, a Phage of the Family Podoviridae Infecting Lactococcus lactis. Applied and Environmental Microbiology, 2008, 74, 3453-3460.	1.4	31
15	Genotyping of Present-Day and Historical Geobacillus Species Isolates from Milk Powders by High-Resolution Melt Analysis of Multiple Variable-Number Tandem-Repeat Loci. Applied and Environmental Microbiology, 2012, 78, 7090-7097.	1.4	29
16	Genotyping of dairy Bacillus licheniformis isolates by high resolution melt analysis of multiple variable number tandem repeat loci. Food Microbiology, 2013, 34, 344-351.	2.1	29
17	Effect of calcium chloride addition and draining pH on the microstructure and texture of full fat Cheddar cheese during ripening. Food Chemistry, 2015, 181, 111-118.	4.2	27
18	Survival, fermentation activity and storage stability of spray dried Lactococcus lactis produced via different atomization regimes. Journal of Food Engineering, 2013, 115, 83-90.	2.7	25

#	Article	IF	Citations
19	The Effect of Milk Protein Concentration on the Microstructure and Textural Properties of Full Fat Cheddar Cheese During Ripening. Food and Bioprocess Technology, 2014, 7, 2912-2922.	2.6	23
20	Simultaneous conjugal transfer inLactococcusto genes involved in bacteriocin production and reduced susceptibility to bacteriophages. FEMS Microbiology Letters, 1990, 72, 209-213.	0.7	22
21	Rapid identification of dairy mesophilic and thermophilic sporeforming bacteria using DNA high resolution melt analysis of variable 16S rDNA regions. International Journal of Food Microbiology, 2013, 165, 175-183.	2.1	18
22	The addition of calcium chloride in combination with a lower draining pH to change the microstructure and improve fat retention in Cheddar cheese. International Dairy Journal, 2015, 46, 53-62.	1.5	18
23	Effect of elevated temperature on the microstructure of full fat Cheddar cheese during ripening. Food Structure, 2017, 14, 8-16.	2.3	17
24	Conjugally Transferable Phage Resistance Activities from Lactococcus lactis DRC1. Journal of Dairy Science, 1992, 75, 683-691.	1.4	15
25	Intragenomic 16S rRNA gene heterogeneity in Lactococcus lactis subsp. cremoris. International Dairy Journal, 2009, 19, 222-227.	1.5	13
26	The Survival ofLactococcus lactisin a Convective-Air-Drying Environment: The Role of Protectant Solids, Oxygen Injury, and Mechanism of Protection. Drying Technology, 2013, 31, 1661-1674.	1.7	13
27	Cheddar Cheese and Related Dry-Salted Cheese Varieties. , 2017, , 829-863.		9
28	Stability Analysis of the Lactococcus lactis DRC1 Lactose Plasmid Using Pulsed-Field Gel Electrophoresis. Plasmid, 1993, 29, 70-73.	0.4	8
29	Starter Cultures: General Aspects. , 2022, , 358-366.		1