Wioleta Chajecka-Wierzchowska

List of Publications by Year
in descending order

34	660	567281 15	580821 25
papers	citations	h-index	g-index

36	36	36	791
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Coagulase-negative staphylococci (CoNS) isolated from ready-to-eat food of animal origin â€“ Phenotypic and genotypic antibiotic resistance. Food Microbiology, 2015, 46, 222-226.	4.2	93
2	Virulence factors of Enterococcus spp. presented in food. LWT - Food Science and Technology, 2017, 75, 670-676.	5.2	68
3	Virulence factors, antimicrobial resistance and biofilm formation in Enterococcus spp. isolated from retail shrimps. LWT - Food Science and Technology, 2016, 69, 117-122.	5.2	49
4	Diversity of Antibiotic Resistance Genes in <i>Enterococcus</i> Strains Isolated from Readyâ€toâ€Eat Meat Products. Journal of Food Science, 2016, 81, M2799-M2807.	3.1	38
5	Retail Ready-to-Eat Food as a Potential Vehicle for Staphylococcus spp. Harboring Antibiotic Resistance Genes. Journal of Food Protection, 2014, 77, 993-998.	1.7	34
6	Biofilm Formation Ability and Presence of Adhesion Genes among Coagulase-Negative and Coagulase-Positive Staphylococci Isolates from Raw Cowâ€™s Milk. Pathogens, 2020, 9, 654.	2.8	33
7	Starter cultures as a reservoir of antibiotic resistant microorganisms. LWT - Food Science and Technology, 2020, 127, 109424.	5.2	31
8	Enterotoxigenic Potential of Coagulase-Negative Staphylococci from Ready-to-Eat Food. Pathogens, 2020, 9, 734.	2.8	29
9	Prevalence, biofilm formation and virulence markers of Salmonella sp. and Yersinia enterocolitica in food of animal origin in Poland. LWT - Food Science and Technology, 2017, 75, 552-556.	5.2	28
10	<i>Yersinia enterocolitica</i>: A Dangerous, But Often Ignored, Foodborne Pathogen. Food Reviews International, 2014, 30, 53-70.	8.4	27
11	Ready-to-eat dairy products as a source of multidrug-resistant Enterococcus strains: Phenotypic and genotypic characteristics. Journal of Dairy Science, 2020, 103, 4068-4077.	3.4	23
12	Enterococci from readyâ€toâ€eat food â€“ horizontal gene transfer of antibiotic resistance genes and genotypic characterization by PCR melting profile. Journal of the Science of Food and Agriculture, 2019, 99, 1172-1179.	3.5	22
13	Inâ€milk inactivation of <scp><i>Escherichia coli</i></scp> O157:H7 by the environmental lytic bacteriophage ECPSâ€6. Journal of Food Safety, 2020, 40, e12747.	2.3	18
14	Occurrence and antibiotic resistance of enterococci in ready-to-eat food of animal origin. African Journal of Microbiology Research, 2012, 6, 6773-6780.	0.4	17
15	S. epidermidis strains from artisanal cheese made from unpasteurized milk in Poland - Genetic characterization of antimicrobial resistance and virulence determinants. International Journal of Food Microbiology, 2019, 294, 55-59.	4.7	17
16	Effects of osmotic and high pressure stress on expression of virulence factors among Enterococcus spp. isolated from food of animal origin. Food Microbiology, 2022, 102, 103900.	4.2	16
17	Microorganisms from starter and protective cultures - Occurrence of antibiotic resistance and conjugal transfer of tet genes in vitro and during food fermentation. LWT - Food Science and Technology, 2022, 153, 112490.	5.2	15
18	A Comparison of Methods for Identifying Enterobacterales Isolates from Fish and Prawns. Pathogens, 2022, 11, 410.	2.8	15

#	Article	IF	Citations
19	<i><scp>S</scp>almonella</i> Detection in Poultry Meat â€“ Validation of <scp>VIDAS X</scp>press Automatic Enzymeâ€Linked Fluorescent Immunoassayâ€Based Method. Journal of Food Safety, 2012, 32, 407-414.	2.3	11
20	Microbiological contamination of dried and lyophilized garlic as a potential source of food spoilage. Journal of Food Science and Technology, 2015, 52, 1802-1807.	2.8	9
21	Antimicrobial and Antibiotic Resistance from the Perspective of Polish Veterinary Students: An Inter-University Study. Antibiotics, 2022, 11, 115.	3.7	9
22	Vidas UPâ€“Enzyme-Linked Fluorescent Immunoassay Based on Recombinant Phage Protein and Fluorescence<i>In Situ</i>Hybridization as Alternative Methods for Detection of<i>Salmonella enterica</i>Serovars in Meat. Foodborne Pathogens and Disease, 2014, 11, 747-752.	1.8	8
23	High pressure processing, acidic and osmotic stress increased resistance to aminoglycosides and tetracyclines and the frequency of gene transfer among strains from commercial starter and protective cultures. Food Microbiology, 2022, 107, 104090.	4.2	8
24	Growth potential of Yersinia enterocolitica in blue cheese and in blue cheese with probiotic -Lactobacillus acidophilus LA-5Â®. Journal of Food Science and Technology, 2015, 52, 7540-7544.	2.8	7
25	Enterococci isolated from plant-derived food - Analysis of antibiotic resistance and the occurrence of resistance genes. LWT - Food Science and Technology, 2021, 139, 110549.	5.2	7
26	Virulence Characterization of Listeria monocytogenes, Listeria innocua, and Listeria welshimeri Isolated from Fish and Shrimp Using In Vivo Early Zebrafish Larvae Models and Molecular Study. Pathogens, 2020, 9, 1028.	2.8	6
27	Linezolid-Resistant Enterococcus spp. Isolates from Foods of Animal Originâ€"The Genetic Basis of Acquired Resistance. Foods, 2022, 11, 975.	4.3	5
28	STAPHYLOCOCCUS AUREUS FROM READY-TO-EAT FOOD AS A SOURCE OF MULTIPLE ANTIBIOTIC RESISTANCE GENES. CBU International Conference Proceedings, 0, 5, 1108-1112.	0.0	4
29	Ceviche-Natural Preservative: Possibility of Microbiota Survival and Effect on L. monocytogenes. Foods, 2022, 11, 860.	4.3	4
30	Occurrence of antibiotic resistance among <i>Enterobacterales</i> isolated from raw and ready-to-eat food â€“ phenotypic and genotypic characteristics. International Journal of Environmental Health Research, 2022, 32, 1733-1744.	2.7	3
31	Antibiotic Resistance Carriage Causes a Lower Survivability Due to Stress Associated with High-Pressure Treatment among Strains from Starter Cultures. Animals, 2022, 12, 1460.	2.3	3
32	FLUORESCENCE IN SITU HYBRIDIZATION AS ALTERNATIVE SCREENING METHOD FOR DETERMINING PRESENCE OF SALMONELLA SP. IN CHICKEN MEAT. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, , .	0.1	0
33	Bakterie fermentacji mlekowej w tym szczepy probiotyczne jako rezerwuar genÃ³w opornoÅ›ci na antybiotyki. Å»ywnoÅ›Ä‡, 2019, 120, 22-35.	0.1	0
34	Mleko i produkty mleczne jako potencjalne ÅºrÃ³dÅ‚o enterotoksyn gronkowcowych. PrzemysÅ•SpoÅ»ywczy, 2020, 1, 26-29.	0.1	0