

Ahmed E Yousef

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/8183631/ahmed-e-yousef-publications-by-year.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

126
papers

4,371
citations

36
h-index

63
g-index

132
ext. papers

4,878
ext. citations

3.7
avg. IF

5.68
L-index

#	Paper	IF	Citations
126	Prevalence and drug resistance patterns of Gram-negative enteric bacterial pathogens from diarrheic patients in Ethiopia: A systematic review and meta-analysis.. <i>PLoS ONE</i> , 2022 , 17, e0265271	3.7	0
125	Inducing the production of the bacteriocin paenibacillin by <i>Paenibacillus polymyxa</i> through application of environmental stresses with relevance to milk bio-preservation.. <i>International Journal of Food Microbiology</i> , 2022 , 371, 109637	5.8	
124	Spatial persistence of <i>Escherichia coli</i> O157:H7 flowing on micropatterned structures inspired by stomata and microgrooves of leafy greens. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 75, 102889	6.8	1
123	Enhancing titre and production stability of paenibacillin from <i>Paenibacillus polymyxa</i> by sequential drug resistance screening. <i>Journal of Applied Microbiology</i> , 2021 , 131, 2876-2885	4.7	3
122	Characterization of broad-host lytic <i>Salmonella</i> phages isolated from livestock farms and application against <i>Salmonella</i> Enteritidis in liquid whole egg. <i>LWT - Food Science and Technology</i> , 2021 , 144, 111269	5.4	1
121	Natural Antimicrobials Suitable for Combating Desiccation-Resistant in Milk Powder. <i>Microorganisms</i> , 2021 , 9,	4.9	2
120	Detection and characterization of a rare two-component lantibiotic, amyloliquedidin GF610 produced by <i>Bacillus velezensis</i> , using a combination of culture, molecular and bioinformatic analyses. <i>Journal of Applied Microbiology</i> , 2021 ,	4.7	1
119	Applications in food technology: antimicrobial peptides 2021 , 745-770		1
118	Draft Genome Sequence of <i>Salmonella enterica</i> subsp. Serovar Livingstone 1236H, a Desiccation-Resistant Strain That Poses a Salmonellosis Hazard in Low-Moisture Foods. <i>Microbiology Resource Announcements</i> , 2021 , 10,	1.3	1
117	Assessment of Safety and Probiotic Traits of OSY-EGY, Isolated From Egyptian Artisanal Cheese, Using Comparative Genomics and Phenotypic Analyses. <i>Frontiers in Microbiology</i> , 2020 , 11, 608314	5.7	5
116	Genome-Guided Mass Spectrometry Expedited the Discovery of Paraplantaricin TC318, a Lantibiotic Produced by Strain Isolated From Cheese. <i>Frontiers in Microbiology</i> , 2020 , 11, 1381	5.7	2
115	Mechanism of <i>Bacillus subtilis</i> spore inactivation induced by moderate electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 62, 102349	6.8	7
114	Effect of moderate electric field pretreatment in combination with ozonation on inactivation of <i>Escherichia coli</i> K12 in intact shell eggs. <i>LWT - Food Science and Technology</i> , 2020 , 127, 109338	5.4	5
113	Factors affecting <i>Alicyclobacillus acidoterrestris</i> growth and guaiacol production and controlling apple juice spoilage by lauric arginate and γ -polylysine. <i>LWT - Food Science and Technology</i> , 2020 , 119, 108883	5.4	7
112	Collateral adaptive responses induced by desiccation stress in <i>Salmonella enterica</i> . <i>LWT - Food Science and Technology</i> , 2020 , 133, 110089	5.4	8
111	Draft Genome Sequence of <i>Lactobacillus rhamnosus</i> OSU-PECh-69, a Cheese Isolate with Antibacterial Activity. <i>Microbiology Resource Announcements</i> , 2020 , 9,	1.3	1
110	Draft Genome Sequence of <i>Bacillus velezensis</i> CE2, Which Genetically Encodes a Novel Multicomponent Lantibiotic. <i>Microbiology Resource Announcements</i> , 2019 , 8,	1.3	1

109	The Microbial Lipopeptide Paenibacterin Disrupts Desiccation Resistance in Salmonella enterica Serovars Tennessee and Eimsbuettel. <i>Applied and Environmental Microbiology</i> , 2019 , 85,	4.8	8
108	Draft Genome Sequence of Lactobacillus paraplantarum OSY-TC318, a Producer of the Novel Lantibiotic Paraplantaracin TC318. <i>Microbiology Resource Announcements</i> , 2019 , 8,	1.3	3
107	Ozone-based treatments for inactivation of Salmonella enterica in tree nuts: Inoculation protocol and surrogate suitability considerations. <i>International Journal of Food Microbiology</i> , 2019 , 297, 21-26	5.8	7
106	Total Synthesis of Paenibacterin and Its Analogues. <i>Journal of Organic Chemistry</i> , 2019 , 84, 5339-5347	4.2	6
105	Draft Genome Sequence of Enterococcus durans OSY-EGY, a Multiple-Antimicrobial-Peptide Producer Isolated from Egyptian Hard Cheese. <i>Microbiology Resource Announcements</i> , 2019 , 8,	1.3	2
104	Draft Genome Sequence of Bacillus velezensis OSY-GA1, Which Encodes Multiple Antimicrobial Metabolites and Expresses Antimicrobial Activity against Foodborne Pathogens. <i>Microbiology Resource Announcements</i> , 2019 , 8,	1.3	4
103	Behavior of Microorganisms in Food: Growth, Survival, and Death 2019 , 3-21		1
102	Draft Genome Sequence of OSY-S3, a Producer of Potent Antimicrobial Agents Active against Bacteria and Fungi. <i>Genome Announcements</i> , 2018 , 6,		3
101	Modified microassay for the isolation of antimicrobial-producing, spore-forming and nonspore-forming bacteria. <i>Journal of Applied Microbiology</i> , 2018 , 124, 1401-1410	4.7	4
100	Antimicrobial peptides produced by Brevibacillus spp.: structure, classification and bioactivity: a mini review. <i>World Journal of Microbiology and Biotechnology</i> , 2018 , 34, 57	4.4	42
99	Semi-industrial Scale Production of a New Yeast with Probiotic Traits, Cryptococcus sp. YMHS, Isolated from the Red Sea. <i>Probiotics and Antimicrobial Proteins</i> , 2018 , 10, 77-88	5.5	8
98	Control of Listeria monocytogenes biofilm by paenibacterin, a natural antimicrobial lipopeptide. <i>Food Control</i> , 2018 , 84, 529-535	6.2	18
97	Ozone Antimicrobial Effects on Fruits and Fruit Juices. <i>Food Engineering Series</i> , 2018 , 505-522	0.5	1
96	Fresh produce sanitization by combination of gaseous ozone and liquid sanitizer. <i>Journal of Food Engineering</i> , 2017 , 210, 19-26	6	6
95	Brevibacillin, a cationic lipopeptide that binds to lipoteichoic acid and subsequently disrupts cytoplasmic membrane of Staphylococcus aureus. <i>Microbiological Research</i> , 2017 , 195, 18-23	5.3	30
94	Reduction of Escherichia coli O157:H7 population on baby spinach leaves by liquid sanitizers. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12479	2.4	2
93	New Paenibacillus strain produces a family of linear and cyclic antimicrobial lipopeptides: cyclization is not essential for their antimicrobial activity. <i>FEMS Microbiology Letters</i> , 2017 , 364,	2.9	15
92	New potentially antihypertensive peptides liberated in milk during fermentation with selected lactic acid bacteria and kombucha cultures. <i>Journal of Dairy Science</i> , 2017 , 100, 9508-9520	4	27

91	Draft Genome Sequence of OSY-I, a Strain That Produces Brevibacillin, Which Combats Drug-Resistant Gram-Positive Bacteria. <i>Genome Announcements</i> , 2017 , 5,		4
90	Complete Genome Sequence of Phage OSYSP. <i>Genome Announcements</i> , 2017 , 5,		1
89	Efficacy of Gaseous Ozone Application during Vacuum Cooling against <i>Escherichia coli</i> O157:H7 on Spinach Leaves as Influenced by Bacterium Population Size. <i>Journal of Food Protection</i> , 2017 , 80, 1066-1071	2.5	15
88	Draft Genome Sequence of GF610, a Producer of Potent Anti- Agents. <i>Genome Announcements</i> , 2017 , 5,		6
87	Antimicrobial Gases for Food Application 2017 , 327-348		2
86	Prediction of growth of <i>Pseudomonas fluorescens</i> in milk during storage under fluctuating temperature. <i>Journal of Dairy Science</i> , 2016 , 99, 1822-1830	4	19
85	Isolation and Structural Elucidation of Brevibacillin, an Antimicrobial Lipopeptide from <i>Brevibacillus laterosporus</i> That Combats Drug-Resistant Gram-Positive Bacteria. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 2763-2772	4.8	46
84	Developing and optimizing bacteriophage treatment to control enterohemorrhagic <i>Escherichia coli</i> on fresh produce. <i>International Journal of Food Microbiology</i> , 2016 , 236, 90-7	5.8	35
83	Development of a New Paenibacillin-Producing Strain and Testing its Usability in Improving Food Safety. <i>Journal of Food Science</i> , 2015 , 80, M1538-43	3.4	6
82	Biosynthesis of paenibacillin, a lantibiotic with N-terminal acetylation, by <i>Paenibacillus polymyxa</i> . <i>Microbiological Research</i> , 2015 , 181, 15-21	5.3	28
81	Physics of Fresh Produce Safety: Role of Diffusion and Tissue Reaction in Sanitization of Leafy Green Vegetables with Liquid and Gaseous Ozone-Based Sanitizers. <i>Journal of Food Protection</i> , 2015 , 78, 2108-16	2.5	22
80	Paenibacterin, a novel broad-spectrum lipopeptide antibiotic, neutralises endotoxins and promotes survival in a murine model of <i>Pseudomonas aeruginosa</i> -induced sepsis. <i>International Journal of Antimicrobial Agents</i> , 2014 , 44, 74-7	14.3	14
79	The lipopeptide antibiotic paenibacterin binds to the bacterial outer membrane and exerts bactericidal activity through cytoplasmic membrane damage. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 2700-4	4.8	49
78	Changes in thermal resistance of three <i>Salmonella</i> serovars in response to osmotic shock and adaptation at water activities reduced by different humectants. <i>Journal of Food Protection</i> , 2014 , 77, 914-8	2.5	26
77	Resistance to Processes 2014 , 280-283		
76	Biosynthesis of the new broad-spectrum lipopeptide antibiotic paenibacterin in <i>Paenibacillus thiaminolyticus</i> OSY-SE. <i>Research in Microbiology</i> , 2014 , 165, 243-51	4	19
75	Physiological changes of <i>Escherichia coli</i> O157:H7 and <i>Staphylococcus aureus</i> following exposure to high hydrostatic pressure. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2013 , 8, 175-183	2.3	5
74	Characterization and application of enterocin RM6, a bacteriocin from <i>Enterococcus faecalis</i> . <i>BioMed Research International</i> , 2013 , 2013, 206917	3	17

73	Factors affecting thermal resistance of Salmonella enterica serovar enteritidis ODA 99-30581-13 in shell egg contents and use of heat-ozone combinations for egg pasteurization. <i>Journal of Food Protection</i> , 2013 , 76, 213-9	2.5	13
72	Intracellular Free Iron and Its Potential Role in Ultrahigh-Pressure-Induced Inactivation of Escherichia coli. <i>Applied and Environmental Microbiology</i> , 2013 , 79, 6519-6519	4.8	78
71	Accelerated inactivation of Geobacillus stearothermophilus spores by ohmic heating. <i>Journal of Food Engineering</i> , 2012 , 108, 69-76	6	63
70	Microbial decontamination of food using ozone 2012 , 495-532		3
69	STRUCTURAL CHANGES IN LISTERIA MONOCYTOGENES TREATED WITH GAMMA RADIATION, PULSED ELECTRIC FIELD AND ULTRA-HIGH PRESSURE. <i>Journal of Food Safety</i> , 2012 , 32, 66-73	2	23
68	Isolation of a Paenibacillus sp. strain and structural elucidation of its broad-spectrum lipopeptide antibiotic. <i>Applied and Environmental Microbiology</i> , 2012 , 78, 3156-65	4.8	67
67	Draft genome sequence of Paenibacillus polymyxa OSY-DF, which coproduces a lantibiotic, paenibacillin, and polymyxin E1. <i>Journal of Bacteriology</i> , 2012 , 194, 4739-40	3.5	26
66	Draft genome sequence of Paenibacillus sp. strain OSY-SE, a bacterium producing the novel broad-spectrum lipopeptide antibiotic paenibacterin. <i>Journal of Bacteriology</i> , 2012 , 194, 6306	3.5	7
65	Decontamination of raw foods using ozone-based sanitization techniques. <i>Annual Review of Food Science and Technology</i> , 2011 , 2, 281-98	14.7	49
64	Nisin treatment to enhance the efficacy of gamma radiation against Listeria monocytogenes on meat. <i>Journal of Food Protection</i> , 2011 , 74, 193-9	2.5	18
63	INACTIVATION OF PATHOGENIC BACTERIA BY FD&C RED NO. 3 AND HIGH-PRESSURE PROCESSING COMBINATION TREATMENT IN FOOD SYSTEMS. <i>Journal of Food Safety</i> , 2011 , 31, 472-479	2	2
62	Screening for Listeria monocytogenes surrogate strains applicable to food processing by ultrahigh pressure and pulsed electric field. <i>Journal of Food Protection</i> , 2011 , 74, 1655-61	2.5	20
61	Inactivation of Escherichia coli in broth and sausage by combined high pressure and Lactobacillus casei cell extract. <i>Food Science and Technology International</i> , 2010 , 16, 381-8	2.6	7
60	Synergistic effect of high pressure processing and Lactobacillus casei antimicrobial activity against pressure resistant Listeria monocytogenes. <i>New Biotechnology</i> , 2010 , 27, 403-8	6.4	15
59	Rapid differentiation of Bacillus strains using hydrophobic grid membranes and attenuated total reflectance Infrared microspectroscopy. <i>Journal of Food Protection</i> , 2009 , 72, 1909-15	2.5	9
58	Isolation and identification of spoilage microorganisms using food-based media combined with rDNA sequencing: ranch dressing as a model food. <i>Food Microbiology</i> , 2009 , 26, 235-9	6	19
57	Effect of moderate electric field frequency and growth stage on the cell membrane permeability of Lactobacillus acidophilus. <i>Biotechnology Progress</i> , 2009 , 25, 85-94	2.8	69
56	Production of shelf-stable ranch dressing using high-pressure processing. <i>Journal of Food Science</i> , 2009 , 74, M83-93	3.4	15

55	Inactivation of Escherichia coli O157:H7 and natural microbiota on spinach leaves using gaseous ozone during vacuum cooling and simulated transportation. <i>Journal of Food Protection</i> , 2009 , 72, 1538-46	2.5	49
54	Screening of Lactobacilli Derived from Fermented Foods and Partial Characterization of Lactobacillus casei OSY-LB6A for Its Antibacterial Activity against Foodborne Pathogens. <i>Preventive Nutrition and Food Science</i> , 2009 , 14, 162-167	2.4	2
53	Inactivation of Salmonella enterica serovar enteritidis in shell eggs by sequential application of heat and ozone. <i>Letters in Applied Microbiology</i> , 2008 , 46, 620-5	2.9	25
52	Proposed mechanism of inactivating Escherichia coli O157:H7 by ultra-high pressure in combination with tert-butylhydroquinone. <i>Journal of Applied Microbiology</i> , 2008 , 105, 2046-57	4.7	7
51	N-terminal acetylation in paenibacillin, a novel lantibiotic. <i>FEBS Letters</i> , 2008 , 582, 2787-92	3.8	39
50	Effect of moderate electric field on the metabolic activity and growth kinetics of Lactobacillus acidophilus. <i>Biotechnology and Bioengineering</i> , 2007 , 98, 872-81	4.9	36
49	Research Note: Penetration of Ozone Gas Across the Shell of Hen Eggs. <i>Ozone: Science and Engineering</i> , 2007 , 29, 147-150	2.4	14
48	Isolation and identification of a Paenibacillus polymyxa strain that coproduces a novel lantibiotic and polymyxin. <i>Applied and Environmental Microbiology</i> , 2007 , 73, 168-78	4.8	162
47	Culturability of Clostridium botulinum Spores under Different Germination Conditions, Sublethal Heat Treatments, and in the Presence of Nisin. <i>Preventive Nutrition and Food Science</i> , 2007 , 12, 251-258	2.4	
46	Genes of Escherichia coli O157:H7 that are involved in high-pressure resistance. <i>Applied and Environmental Microbiology</i> , 2006 , 72, 2661-71	4.8	91
45	Food commensal microbes as a potentially important avenue in transmitting antibiotic resistance genes. <i>FEMS Microbiology Letters</i> , 2006 , 255, 328-328	2.9	8
44	Microbiological and Safety Aspects of Pulsed Electric Field Technology. <i>ACS Symposium Series</i> , 2006 , 152-166	0.4	3
43	LACTOBACILLUS CURVATUS PRODUCES A BACTERIOCIN-LIKE AGENT ACTIVE AGAINST GRAM-NEGATIVE PATHOGENIC BACTERIA. <i>Journal of Food Safety</i> , 2005 , 25, 59-79	2	10
42	Inactivation of Salmonella enterica serovar Enteritidis on shell eggs by ozone and UV radiation. <i>Journal of Food Protection</i> , 2005 , 68, 711-7	2.5	77
41	Pulsed electric field alters molecular chaperone expression and sensitizes Listeria monocytogenes to heat. <i>Applied and Environmental Microbiology</i> , 2004 , 70, 2289-95	4.8	19
40	A real-time polymerase chain reaction-based method for rapid and specific detection of spoilage Alicyclobacillus spp. in apple juice. <i>Letters in Applied Microbiology</i> , 2004 , 39, 376-82	2.9	36
39	ANTIMICROBIAL PROPERTIES OF NISIN-COATED POLYMERIC FILMS AS INFLUENCED BY FILM TYPE AND COATING CONDITIONS. <i>Journal of Food Safety</i> , 2003 , 23, 1-12	2	20
38	Ozone and its current and future application in the food industry. <i>Advances in Food and Nutrition Research</i> , 2003 , 45, 167-218	6	157

37	Alternative food-preservation technologies: efficacy and mechanisms. <i>Microbes and Infection</i> , 2002 , 4, 433-40	9.3	310
36	Immunoassay method for quantitative determination of nisin in solution and on polymeric films. <i>Letters in Applied Microbiology</i> , 2002 , 34, 199-204	2.9	9
35	Spectrofluorimetric assessment of bacterial cell membrane damage by pulsed electric field. <i>Innovative Food Science and Emerging Technologies</i> , 2002 , 3, 247-254	6.8	42
34	DECONTAMINATION OF A MULTILAMINATED ASEPTIC FOOD PACKAGING MATERIAL AND STAINLESS STEEL BY OZONE. <i>Journal of Food Safety</i> , 2001 , 21, 1-13	2	19
33	Efficacy of Ozone Against Escherichia coli O157:H7 on Apples. <i>Journal of Food Science</i> , 2001 , 66, 1380-1384	3.4	98
32	Sporicidal action of ozone and hydrogen peroxide: a comparative study. <i>International Journal of Food Microbiology</i> , 2001 , 71, 131-8	5.8	150
31	Inactivation of Escherichia coli O1 57:H7, Listeria monocytogenes, and Lactobacillus leichmannii by combinations of ozone and pulsed electric field. <i>Journal of Food Protection</i> , 2001 , 64, 777-82	2.5	54
30	Solvent extraction of bacteriocins from liquid cultures. <i>Letters in Applied Microbiology</i> , 2000 , 31, 193-7	2.9	59
29	Inactivation Kinetics of Foodborne Spoilage and Pathogenic Bacteria by Ozone. <i>Journal of Food Science</i> , 2000 , 65, 521-528	3.4	94
28	Application of ozone for enhancing the microbiological safety and quality of foods: a review. <i>Journal of Food Protection</i> , 1999 , 62, 1071-87	2.5	542
27	USE OF OZONE TO INACTIVATE MICROORGANISMS ON LETTUCE. <i>Journal of Food Safety</i> , 1999 , 19, 17-34	2.5	176
26	Kinetics of inactivation of Bacillus subtilis spores by continuous or intermittent ohmic and conventional heating. <i>Biotechnology and Bioengineering</i> , 1999 , 62, 368-72	4.9	82
25	Inactivation of Listeria monocytogenes in milk by pulsed electric field. <i>Journal of Food Protection</i> , 1998 , 61, 1203-6	2.5	166
24	INACTIVATION OF ESCHERICHIA COLI O157:H7 BY THE COMBINATION OF ORGANIC ACIDS AND PULSED ELECTRIC FIELD. <i>Journal of Food Safety</i> , 1997 , 16, 287-299	2	81
23	Growth kinetics of Lactobacillus acidophilus under ohmic heating. <i>Biotechnology and Bioengineering</i> , 1996 , 49, 334-40	4.9	76
22	Resistance of Listeria monocytogenes to Heat after Adaptation to Environmental Stresses. <i>Journal of Food Protection</i> , 1996 , 59, 465-471	2.5	147
21	INHIBITION OF SURFACE GROWTH OF TOXIGENIC AND NONTOXIGENIC ASPERGILLI AND PENICILLIA BY EUGENOL, ISOEUGENOL AND MONOLAURIN. <i>Journal of Food Safety</i> , 1996 , 16, 219-229	2	22
20	INHIBITION OF STAPHYLOCOCCUS AUREUS IN BUFFER, CULTURE MEDIA AND FOODS BY LACIDIN A, A BACTERIOCIN PRODUCED BY LACTOBACILLUS ACIDOPHILUS OSU133. <i>Journal of Food Safety</i> , 1994 , 14, 87-101	2	11

19	Inactivation and Attachment of <i>Listeria monocytogenes</i> on Beef Muscle Treated with Lactic Acid and Selected Bacteriocins. <i>Journal of Food Protection</i> , 1993 , 56, 29-33	2.5	53
18	<i>Pediococcus acidilactici</i> PO2 Bacteriocin Production in Whey Permeate and Inhibition of <i>Listeria monocytogenes</i> in Foods. <i>Journal of Food Science</i> , 1993 , 58, 430-434	3.4	31
17	Thermal Inactivation of <i>Listeria monocytogenes</i> in Chicken Gravy. <i>Journal of Food Protection</i> , 1992 , 55, 492-496	2.5	17
16	INHIBITION OF <i>Listeria monocytogenes</i> BY LIQUID SMOKE AND ISOEUGENOL, A PHENOLIC COMPONENT FOUND IN SMOKE. <i>Journal of Food Safety</i> , 1992 , 12, 303-314	2	44
15	Survival of <i>Borrelia burgdorferi</i> in Whole Milk, Low Fat Milk, and Skim Milk at 34°C and in Skim Milk at 5°C. <i>Journal of Food Protection</i> , 1991 , 54, 532-536	2.5	1
14	Thermal Inactivation of <i>Borrelia burgdorferi</i> , the Cause of Lyme Disease. <i>Journal of Food Protection</i> , 1990 , 53, 296-299	2.5	3
13	Degradation of Aflatoxin B in Dried Figs by Sodium Bisulfite With or Without Heat, Ultraviolet Energy or Hydrogen Peroxide. <i>Journal of Food Protection</i> , 1990 , 53, 581-582	2.5	37
12	Inactivation and Injury of <i>Listeria monocytogenes</i> in a Minimal Medium as Affected by Benzoic Acid and Incubation Temperature. <i>Journal of Food Science</i> , 1989 , 54, 650-652	3.4	10
11	Inactivation of <i>Listeria monocytogenes</i> by Ultraviolet Energy. <i>Journal of Food Science</i> , 1988 , 53, 571-573	3.4	58
10	Behavior of <i>Listeria monocytogenes</i> During the Manufacture and Storage of Colby Cheese. <i>Journal of Food Protection</i> , 1988 , 51, 12-15	2.5	39
9	Quantitation of Growth of Mold on Cheese. <i>Journal of Food Protection</i> , 1987 , 50, 337-341	2.5	10
8	Degradation of Aflatoxin M in Milk by Ultraviolet Energy. <i>Journal of Food Protection</i> , 1985 , 48, 697-698	2.5	25
7	Rapid Reverse Phase Liquid Chromatographic Determination of Aflatoxin M1 in Milk. <i>Journal of the Association of Official Analytical Chemists</i> , 1985 , 68, 462-465		3
6	Kinetics of growth and accumulation of aflatoxin B(1) by <i>Aspergillus parasiticus</i> in the presence of butylated hydroxyanisole, isoprothiolane, and nystatin. <i>Biotechnology and Bioengineering</i> , 1984 , 26, 6-11	4.9	9
5	Incorporation of [14C]acetate into aflatoxin by resting cultures of <i>Aspergillus parasiticus</i> in the presence of antifungal agents. <i>European Journal of Applied Microbiology and Biotechnology</i> , 1983 , 18, 103-108		18
4	Kinetics of aflatoxin biosynthesis by <i>Aspergillus parasiticus</i> in the presence of N(alpha)-palmitoyl-L-lysyl-L-lysine-ethyl ester dihydrochloride or dichlorvos. <i>Biotechnology and Bioengineering</i> , 1983 , 25, 671-85	4.9	5
3	Growth and Synthesis of Aflatoxin by <i>Aspergillus parasiticus</i> in the Presence of Sorbic Acid. <i>Journal of Food Protection</i> , 1981 , 44, 736-741	2.5	59
2	Physical Methods of Food Preservation		5

1 Basics of Ozone Sanitization and Food Applications 289-313

1