Mark L Tamplin

List of Publications by Year
in descending order

75 papers	3,001 citations	159585 30 h-index	168389 53 g-index
76 all docs	76 docs citations	76 times ranked	2947 citing authors

#	Article	IF	Citations
1	Discriminant Analysis of Ribotype Profiles of Escherichia coli for Differentiating Human and Nonhuman Sources of Fecal Pollution. Applied and Environmental Microbiology, 1999, 65, 3142-3147.	3.1	202
2	ComBase: A Common Database on Microbial Responses to Food Environments. Journal of Food Protection, 2004, 67, 1967-1971.	1.7	202
3	A tissue culture assay for tetrodotoxin, saxitoxin and related toxins. Toxicon, 1988, 26, 191-197.	1.6	165
4	Seasonal distribution of total and pathogenic Vibrio parahaemolyticus in Chesapeake Bay oysters and waters. International Journal of Food Microbiology, 2008, 128, 354-361.	4.7	154
5	High-throughput sequencing of microbial communities in Poro cheese, an artisanal Mexican cheese. Food Microbiology, 2014, 44, 136-141.	4.2	114
6	Atlantic Salmon (Salmo salar L.) Gastrointestinal Microbial Community Dynamics in Relation to Digesta Properties and Diet. Microbial Ecology, 2016, 71, 589-603.	2.8	113
7	Geographical Variation in Ribotype Profiles of Escherichia coli Isolates from Humans, Swine, Poultry, Beef, and Dairy Cattle in Florida. Applied and Environmental Microbiology, 2003, 69, 1089-1092.	3.1	98
8	The future of predictive microbiology: Strategic research, innovative applications and great expectations. International Journal of Food Microbiology, 2008, 128, 2-9.	4.7	97
9	Pathogenesis of Infection by Clinical and Environmental Strains of Vibrio vulnificus in Iron-Dextran-Treated Mice. Infection and Immunity, 2000, 68, 5785-5793.	2.2	95
10	Removal of microorganisms from water by columns containing sand coated with ferric and aluminum hydroxides. Water Research, 1999, 33, 769-777.	11.3	93
11	Colonization of Tomatoes by Salmonella Montevideo Is Affected by Relative Humidity and Storage Temperature. Journal of Food Protection, 2007, 70, 30-34.	1.7	80
12	Phenotypic and genotypic characterization of human and nonhuman escherichia coli. Water Research, 2001, 35, 379-386.	11.3	73
13	Models of the behavior of O157:H7 in raw sterile ground beef stored at 5 to 46 ï¿½C. International Journal of Food Microbiology, 2005, 100, 335-344.	4.7	70
14	Growth of Escherichia coli O157:H7 in Raw Ground Beef Stored at 10Â° C and the Influence of Competitive Bacterial Flora, Strain Variation, and Fat Level. Journal of Food Protection, 2002, 65, 1535-1540.	1.7	67
15	Cholera DFA: An improved direct fluorescent monoclonal antibody staining kit for rapid detection and enumeration ofVibrio choleraeO1. FEMS Microbiology Letters, 1994, 120, 143-148.	1.8	65
16	Insight into the Genome of Brochothrix thermosphacta, a Problematic Meat Spoilage Bacterium. Applied and Environmental Microbiology, 2017, 83, .	3.1	61
17	Comparison of Cultivation and PCR-Hybridization for Detection of Salmonella in Porcine Fecal and Water Samples. Journal of Clinical Microbiology, 2001, 39, 2477-2484.	3.9	59
18	Genomic and metabolic characterization of spoilage-associated Pseudomonas species. International Journal of Food Microbiology, 2018, 268, 61-72.	4.7	58

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19	The influence of mayonnaise pH and storage temperature on the growth of Listeria monocytogenes in seafood salad. International Journal of Food Microbiology, 2005, 102, 277-285.	4.7	52
20	Modelling transfer of Listeria monocytogenes during slicing of 'gravad' salmon. International Journal of Food Microbiology, 2007, 118, 69-78.	4.7	51
21	Prevalence, characterization and sources of Listeria monocytogenes in blue crab (Callinectus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.2	50
22	Predictive Models for the Effect of Storage Temperature on Vibrio parahaemolyticus Viability and Counts of Total Viable Bacteria in Pacific Oysters (Crassostrea gigas). Applied and Environmental Microbiology, 2011, 77, 8687-8695.	3.1	45
23	Microbial growth, communities and sensory characteristics of vacuum and modified atmosphere packaged lamb shoulders. Food Microbiology, 2013, 36, 305-315.	4.2	45
24	Animal and Environmental Impact on the Presence and Distribution of Salmonella and Escherichia coli in Hydroponic Tomato Greenhouses. Journal of Food Protection, 2008, 71, 676-683.	1.7	40
25	Development and validation of a predictive model for the growth of Vibrio parahaemolyticus in post-harvest shellstock oysters. International Journal of Food Microbiology, 2013, 161, 1-6.	4.7	40
26	Effects of Physicochemical Factors and Bacterial Colony Morphotype on Association of *Vibrio vulnificus* with Hemocytes of *Crassostrea virginica*. Applied and Environmental Microbiology, 1993, 59, 1012-1017.	3.1	39
27	Culture-dependent and culture-independent assessment of spoilage community growth on VP lamb meat from packaging to past end of shelf-life. Food Microbiology, 2017, 68, 71-80.	4.2	37
28	Integrating predictive models and sensors to manage food stability in supply chains. Food Microbiology, 2018, 75, 90-94.	4.2	33
29	Environmental Influence on Activities and Foreign-Particle Binding by Hemocytes of American Oysters, Crassostrea virginica. Canadian Journal of Fisheries and Aquatic Sciences, 1988, 45, 1309-1315.	1.4	32
30	Use of Pulsed-Field Gel Electrophoresis To Characterize the Heterogeneity and Clonality of Salmonella Isolates Obtained from the Carcasses and Feces of Swine at Slaughter. Applied and Environmental Microbiology, 2003, 69, 4177-4182.	3.1	32
31	Elution, Detection, and Quantification of Polio I, Bacteriophages, Salmonella Montevideo, and Escherichia coli O157:H7 from Seeded Strawberries and Tomatoes. Journal of Food Protection, 2001, 64, 292-297.	1.7	31
32	Inactivation of Escherichia coli O157:H7 in Simulated Human Gastric Fluid. Applied and Environmental Microbiology, 2005, 71, 320-325.	3.1	30
33	Coastal Vibrios: Identifying Relationships between Environmental Condition and Human Disease. Human and Ecological Risk Assessment (HERA), 2001, 7, 1437-1445.	3.4	29
34	Effect of abattoir and cut on variations in microbial communities of vacuum-packaged beef. Meat Science, 2017, 131, 34-39.	5.5	29
35	Transfer Coefficient Models for Escherichia coli O157:H7 on Contacts between Beef Tissue and High-Density Polyethylene Surfaces. Journal of Food Protection, 2006, 69, 1248-1255.	1.7	27
36	Development and Validation of a Predictive Model for the Growth of Vibrio vulnificus in Postharvest Shellstock Oysters. Applied and Environmental Microbiology, 2012, 78, 1675-1681.	3.1	27

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37	Salmonella spp. and Escherichia coli Biotype I on Swine Carcasses Processed under the Hazard Analysis and Critical Control Point–Based Inspection Models Project. Journal of Food Protection, 2001, 64, 1305-1308.	1.7	26
38	Bacterial attachment to immobilized extracellular matrix proteins in vitro. International Journal of Food Microbiology, 2012, 157, 210-217.	4.7	26
39	Distribution Patterns of Escherichia coli O157:H7 in Ground Beef Produced by a Laboratory-Scale Grinder. Journal of Food Protection, 2002, 65, 1894-1902.	1.7	25
40	EFFECT OF STORAGE TEMPERATURE ON THE GROWTH OF LISTERIA MONOCYTOGENES ON QUESO BLANCO SLICES*. Journal of Food Safety, 2006, 26, 202-214.	2.3	25
41	<i>Salmonella enterica</i> in Mexico 2000–2017: Epidemiology, Antimicrobial Resistance, and Prevalence in Food. Foodborne Pathogens and Disease, 2020, 17, 98-118.	1.8	25
42	Interstrain Interactions between Bacteria Isolated from Vacuum-Packaged Refrigerated Beef. Applied and Environmental Microbiology, 2015, 81, 2753-2761.	3.1	24
43	Approaches to empower the implementation of new tools to detect and prevent foodborne pathogens in food processing. Food Microbiology, 2018, 75, 126-132.	4.2	23
44	Diethylcarbamazine-Mediated Clearance of Brugia pahangi Microfilariae in Immunodeficient Nude Mice. American Journal of Tropical Medicine and Hygiene, 1985, 34, 476-483.	1.4	23
45	InÂvitro characteristics of an Atlantic salmon (Salmo salar L.) hind gut microbial community in relation to different dietary treatments. Research in Microbiology, 2017, 168, 751-759.	2.1	19
46	Vibrioferrin production by the food spoilage bacterium Pseudomonas fragi. FEMS Microbiology Letters, 2018, 365, .	1.8	19
47	Modelling the combined effects of salt, sorbic acid and nisin on the probability of growth of Clostridium sporogenes in a controlled environment (nutrient broth). Food Control, 2016, 62, 32-43.	5.5	18
48	Enhanced Broth Media for Selective Growth of Vibrio vulnificus. Applied and Environmental Microbiology, 1998, 64, 2701-2704.	3.1	18
49	Lysozyme as a barrier to growth of Bacillus anthracis strain Sterne in liquid egg white, milk and beef. Food Microbiology, 2011, 28, 1231-1234.	4.2	17
50	Modelling the combined effect of salt, sorbic acid and nisin on the probability of growth of Clostridium sporogenes in high moisture processed cheese analogue. International Dairy Journal, 2016, 57, 62-71.	3.0	16
51	Characterization of Bacterial Communities in Mexican Artisanal Raw Milk â€œBola de Ocosingoâ€•Cheese by High-Throughput Sequencing. Frontiers in Microbiology, 2018, 9, 2598.	3.5	13
52	Behavior of <i>Bacillus anthracis</i> Strains Sterne and Ames K0610 in Sterile Raw Ground Beef. Applied and Environmental Microbiology, 2008, 74, 1111-1116.	3.1	12
53	Kinetics of growth and inactivation of Salmonella enterica serotype Typhimurium DT104 in pasteurised liquid egg products. Food Microbiology, 2010, 27, 396-402.	4.2	12
54	Effect of glucose, pH and lactic acid on Carnobacterium maltaromaticum, Brochothrix thermosphacta and Serratia liquefaciens within a commercial heat-shrunk vacuum-package film. Food Microbiology, 2020, 91, 103515.	4.2	12

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55	Bayesian synthesis of a pathogen growth model: Listeria monocytogenes under competition†. International Journal of Food Microbiology, 2006, 109, 34-46.	4.7	11
56	Validation of Cooking Times and Temperatures for Thermal Inactivation of Yersinia pestis Strains KIM5 and CDC-A1122 in Irradiated Ground Beef. Journal of Food Protection, 2009, 72, 564-571.	1.7	11
57	Preliminary Stochastic Model for Managing Vibrio parahaemolyticus and Total Viable Bacterial Counts in a Pacific Oyster (Crassostrea gigas) Supply Chain. Journal of Food Protection, 2013, 76, 1168-1178.	1.7	11
58	Quantifying the Robustness of a Broth-Based Escherichia coli O157:H7 Growth Model in Ground Beef. Journal of Food Protection, 2005, 68, 2301-2309.	1.7	9
59	Microbial and sensorial models for head-on and gutted (HOG) Atlantic Salmon (Salmo salar) stored from 0 to 15°C. Food Microbiology, 2016, 57, 144-150.	4.2	9
60	The survivability of Bacillus anthracis (Sterne strain) in processed liquid eggs. Food Microbiology, 2009, 26, 123-127.	4.2	8
61	Evaluation of the effects of sodium chloride, potassium sorbate, nisin and lysozyme on the probability of growth of <i><scp>C</scp>lostridium sporogenes</i>. International Journal of Food Science and Technology, 2014, 49, 1506-1512.	2.7	8
62	Thermal inactivation of Bacillus anthracis Sterne in irradiated ground beef heated in a water bath or cooked on commercial grills. Innovative Food Science and Emerging Technologies, 2010, 11, 123-129.	5.6	7
63	Effect of Environmental Factors on Intra-Specific Inhibitory Activity of Carnobacterium maltaromaticum. Microorganisms, 2017, 5, 59.	3.6	5
64	Characterisation of the Brochothrix thermosphacta sortase A enzyme. FEMS Microbiology Letters, 2018, 365, .	1.8	5
65	Modelling viability of Listeria monocytogenes in paneer. Food Microbiology, 2021, 97, 103738.	4.2	5
66	qPCR quantification of Carnobacterium maltaromaticum, Brochothrix thermosphacta, and Serratia liquefaciens growth kinetics in mixed culture. Journal of Microbiological Methods, 2020, 175, 105961.	1.6	4
67	Effect of peroxyacetic acid treatment and bruising on the bacterial community and shelf-life of baby spinach. International Journal of Food Microbiology, 2021, 343, 109086.	4.7	4
68	Detection, quantification, and characterization of <i>Salmonella enterica</i> in mango, tomato, and raw chicken purchased in the central region of Mexico. Journal of Food Science, 2022, 87, 370-382.	3.1	4
69	Cultured C2C12 cell lines as a model for assessment of bacterial attachment to bovine primary muscle cells. Meat Science, 2013, 94, 215-219.	5.5	3
70	Removal of Grit from Baby Leafy Salad Vegetables by Combinations of Sanitiser and Surfactant. Journal of Food Quality, 2019, 2019, 1-8.	2.6	2
71	Modelling growth and histamine formation of Klebsiella aerogenes TI24 isolated from Indonesian pindang. International Journal of Food Microbiology, 2022, 362, 109459.	4.7	2
72	Pathogen growth when implementing 'Time as a Public Health Control'. Food Microbiology, 2021, 96, 103718.	4.2	1

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73	Predicting the Growth of Microbial Pathogens in Food. ACS Symposium Series, 2006, , 205-218.	0.5	0
74	A Predictive Model for the Growth of Listeria monocytogenes in Commercial Blue Crab (Callinectes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	0
75	Quantitative modeling of the survival of Listeria monocytogenes in soy sauce-based acidified food products. International Journal of Food Microbiology, 2022, 370, 109635.	4.7	0