

Mark L Tamplin

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8450787/publications.pdf>

Version: 2024-02-01

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	Modelling growth and histamine formation of <i>Klebsiella aerogenes</i> TI24 isolated from Indonesian pindang. <i>International Journal of Food Microbiology</i> , 2022, 362, 109459.	4.7	2
2	Detection, quantification, and characterization of <i>Salmonella enterica</i> in mango, tomato, and raw chicken purchased in the central region of Mexico. <i>Journal of Food Science</i> , 2022, 87, 370-382.	3.1	4
3	Quantitative modeling of the survival of <i>Listeria monocytogenes</i> in soy sauce-based acidified food products. <i>International Journal of Food Microbiology</i> , 2022, 370, 109635.	4.7	0
4	Effect of peroxyacetic acid treatment and bruising on the bacterial community and shelf-life of baby spinach. <i>International Journal of Food Microbiology</i> , 2021, 343, 109086.	4.7	4
5	Pathogen growth when implementing "Time as a Public Health Control". <i>Food Microbiology</i> , 2021, 96, 103718.	4.2	1
6	Modelling viability of <i>Listeria monocytogenes</i> in paneer. <i>Food Microbiology</i> , 2021, 97, 103738.	4.2	5
7	<i>Salmonella enterica</i> in Mexico 2000–2017: Epidemiology, Antimicrobial Resistance, and Prevalence in Food. <i>Foodborne Pathogens and Disease</i> , 2020, 17, 98-118.	1.8	25
8	qPCR quantification of <i>Carnobacterium maltaromaticum</i> , <i>Brochothrix thermosphacta</i> , and <i>Serratia liquefaciens</i> growth kinetics in mixed culture. <i>Journal of Microbiological Methods</i> , 2020, 175, 105961.	1.6	4
9	Effect of glucose, pH and lactic acid on <i>Carnobacterium maltaromaticum</i> , <i>Brochothrix thermosphacta</i> and <i>Serratia liquefaciens</i> within a commercial heat-shrunk vacuum-package film. <i>Food Microbiology</i> , 2020, 91, 103515.	4.2	12
10	Removal of Grit from Baby Leafy Salad Vegetables by Combinations of Sanitiser and Surfactant. <i>Journal of Food Quality</i> , 2019, 2019, 1-8.	2.6	2
11	Genomic and metabolic characterization of spoilage-associated <i>Pseudomonas</i> species. <i>International Journal of Food Microbiology</i> , 2018, 268, 61-72.	4.7	58
12	Vibrioferin production by the food spoilage bacterium <i>Pseudomonas fragi</i> . <i>FEMS Microbiology Letters</i> , 2018, 365, .	1.8	19
13	Approaches to empower the implementation of new tools to detect and prevent foodborne pathogens in food processing. <i>Food Microbiology</i> , 2018, 75, 126-132.	4.2	23
14	Integrating predictive models and sensors to manage food stability in supply chains. <i>Food Microbiology</i> , 2018, 75, 90-94.	4.2	33
15	Characterization of Bacterial Communities in Mexican Artisanal Raw Milk "Bola de Ocosingo" Cheese by High-Throughput Sequencing. <i>Frontiers in Microbiology</i> , 2018, 9, 2598.	3.5	13
16	Characterisation of the <i>Brochothrix thermosphacta</i> sortase A enzyme. <i>FEMS Microbiology Letters</i> , 2018, 365, .	1.8	5
17	Effect of abattoir and cut on variations in microbial communities of vacuum-packaged beef. <i>Meat Science</i> , 2017, 131, 34-39.	5.5	29
18	Insight into the Genome of <i>Brochothrix thermosphacta</i> , a Problematic Meat Spoilage Bacterium. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	3.1	61

#	ARTICLE	IF	CITATIONS
19	InÂvitro characteristics of an Atlantic salmon (<i>Salmo salar</i> L.) hind gut microbial community in relation to different dietary treatments. <i>Research in Microbiology</i> , 2017, 168, 751-759.	2.1	19
20	Culture-dependent and culture-independent assessment of spoilage community growth on VP lamb meat from packaging to past end of shelf-life. <i>Food Microbiology</i> , 2017, 68, 71-80.	4.2	37
21	Effect of Environmental Factors on Intra-Specific Inhibitory Activity of <i>Carnobacterium maltaromaticum</i> . <i>Microorganisms</i> , 2017, 5, 59.	3.6	5
22	A Predictive Model for the Growth of <i>Listeria monocytogenes</i> in Commercial Blue Crab (<i>Callinectes</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	0
23	Modelling the combined effect of salt, sorbic acid and nisin on the probability of growth of <i>Clostridium sporogenes</i> in high moisture processed cheese analogue. <i>International Dairy Journal</i> , 2016, 57, 62-71.	3.0	16
24	Atlantic Salmon (<i>Salmo salar</i> L.) Gastrointestinal Microbial Community Dynamics in Relation to Digesta Properties and Diet. <i>Microbial Ecology</i> , 2016, 71, 589-603.	2.8	113
25	Microbial and sensorial models for head-on and gutted (HOG) Atlantic Salmon (<i>Salmo salar</i>) stored from 0 to 15Â°C. <i>Food Microbiology</i> , 2016, 57, 144-150.	4.2	9
26	Modelling the combined effects of salt, sorbic acid and nisin on the probability of growth of <i>Clostridium sporogenes</i> in a controlled environment (nutrient broth). <i>Food Control</i> , 2016, 62, 32-43.	5.5	18
27	Interstrain Interactions between Bacteria Isolated from Vacuum-Packaged Refrigerated Beef. <i>Applied and Environmental Microbiology</i> , 2015, 81, 2753-2761.	3.1	24
28	Evaluation of the effects of sodium chloride, potassium sorbate, nisin and lysozyme on the probability of growth of <i>Clostridium sporogenes</i> . <i>International Journal of Food Science and Technology</i> , 2014, 49, 1506-1512.	2.7	8
29	High-throughput sequencing of microbial communities in Poro cheese, an artisanal Mexican cheese. <i>Food Microbiology</i> , 2014, 44, 136-141.	4.2	114
30	Microbial growth, communities and sensory characteristics of vacuum and modified atmosphere packaged lamb shoulders. <i>Food Microbiology</i> , 2013, 36, 305-315.	4.2	45
31	Cultured C2C12 cell lines as a model for assessment of bacterial attachment to bovine primary muscle cells. <i>Meat Science</i> , 2013, 94, 215-219.	5.5	3
32	Development and validation of a predictive model for the growth of <i>Vibrio parahaemolyticus</i> in post-harvest shellstock oysters. <i>International Journal of Food Microbiology</i> , 2013, 161, 1-6.	4.7	40
33	Preliminary Stochastic Model for Managing <i>Vibrio parahaemolyticus</i> and Total Viable Bacterial Counts in a Pacific Oyster (<i>Crassostrea gigas</i>) Supply Chain. <i>Journal of Food Protection</i> , 2013, 76, 1168-1178.	1.7	11
34	Development and Validation of a Predictive Model for the Growth of <i>Vibrio vulnificus</i> in Postharvest Shellstock Oysters. <i>Applied and Environmental Microbiology</i> , 2012, 78, 1675-1681.	3.1	27
35	Prevalence, characterization and sources of <i>Listeria monocytogenes</i> in blue crab (<i>Callinectes</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	4.2	50
36	Bacterial attachment to immobilized extracellular matrix proteins in vitro. <i>International Journal of Food Microbiology</i> , 2012, 157, 210-217.	4.7	26

#	ARTICLE	IF	CITATIONS
37	Lysozyme as a barrier to growth of <i>Bacillus anthracis</i> strain Sterne in liquid egg white, milk and beef. <i>Food Microbiology</i> , 2011, 28, 1231-1234.	4.2	17
38	Predictive Models for the Effect of Storage Temperature on <i>Vibrio parahaemolyticus</i> Viability and Counts of Total Viable Bacteria in Pacific Oysters (<i>Crassostrea gigas</i>). <i>Applied and Environmental Microbiology</i> , 2011, 77, 8687-8695.	3.1	45
39	Kinetics of growth and inactivation of <i>Salmonella enterica</i> serotype Typhimurium DT104 in pasteurised liquid egg products. <i>Food Microbiology</i> , 2010, 27, 396-402.	4.2	12
40	Thermal inactivation of <i>Bacillus anthracis</i> Sterne in irradiated ground beef heated in a water bath or cooked on commercial grills. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 123-129.	5.6	7
41	Validation of Cooking Times and Temperatures for Thermal Inactivation of <i>Yersinia pestis</i> Strains KIM5 and CDC-A1122 in Irradiated Ground Beef. <i>Journal of Food Protection</i> , 2009, 72, 564-571.	1.7	11
42	The survivability of <i>Bacillus anthracis</i> (Sterne strain) in processed liquid eggs. <i>Food Microbiology</i> , 2009, 26, 123-127.	4.2	8
43	The future of predictive microbiology: Strategic research, innovative applications and great expectations. <i>International Journal of Food Microbiology</i> , 2008, 128, 2-9.	4.7	97
44	Seasonal distribution of total and pathogenic <i>Vibrio parahaemolyticus</i> in Chesapeake Bay oysters and waters. <i>International Journal of Food Microbiology</i> , 2008, 128, 354-361.	4.7	154
45	Behavior of <i>Bacillus anthracis</i> Strains Sterne and Ames K0610 in Sterile Raw Ground Beef. <i>Applied and Environmental Microbiology</i> , 2008, 74, 1111-1116.	3.1	12
46	Animal and Environmental Impact on the Presence and Distribution of <i>Salmonella</i> and <i>Escherichia coli</i> in Hydroponic Tomato Greenhouses. <i>Journal of Food Protection</i> , 2008, 71, 676-683.	1.7	40
47	Colonization of Tomatoes by <i>Salmonella</i> Montevideo Is Affected by Relative Humidity and Storage Temperature. <i>Journal of Food Protection</i> , 2007, 70, 30-34.	1.7	80
48	Modelling transfer of <i>Listeria monocytogenes</i> during slicing of "gravad" salmon. <i>International Journal of Food Microbiology</i> , 2007, 118, 69-78.	4.7	51
49	Transfer Coefficient Models for <i>Escherichia coli</i> O157:H7 on Contacts between Beef Tissue and High-Density Polyethylene Surfaces. <i>Journal of Food Protection</i> , 2006, 69, 1248-1255.	1.7	27
50	EFFECT OF STORAGE TEMPERATURE ON THE GROWTH OF <i>Listeria monocytogenes</i> ON QUESO BLANCO SLICES*. <i>Journal of Food Safety</i> , 2006, 26, 202-214.	2.3	25
51	Predicting the Growth of Microbial Pathogens in Food. <i>ACS Symposium Series</i> , 2006, , 205-218.	0.5	0
52	Bayesian synthesis of a pathogen growth model: <i>Listeria monocytogenes</i> under competition†. <i>International Journal of Food Microbiology</i> , 2006, 109, 34-46.	4.7	11
53	Models of the behavior of O157:H7 in raw sterile ground beef stored at 5 to 46 °C. <i>International Journal of Food Microbiology</i> , 2005, 100, 335-344.	4.7	70
54	The influence of mayonnaise pH and storage temperature on the growth of <i>Listeria monocytogenes</i> in seafood salad. <i>International Journal of Food Microbiology</i> , 2005, 102, 277-285.	4.7	52

#	ARTICLE	IF	CITATIONS
55	Quantifying the Robustness of a Broth-Based <i>Escherichia coli</i> O157:H7 Growth Model in Ground Beef. <i>Journal of Food Protection</i> , 2005, 68, 2301-2309.	1.7	9
56	Inactivation of <i>Escherichia coli</i> O157:H7 in Simulated Human Gastric Fluid. <i>Applied and Environmental Microbiology</i> , 2005, 71, 320-325.	3.1	30
57	ComBase: A Common Database on Microbial Responses to Food Environments. <i>Journal of Food Protection</i> , 2004, 67, 1967-1971.	1.7	202
58	Use of Pulsed-Field Gel Electrophoresis To Characterize the Heterogeneity and Clonality of <i>Salmonella</i> Isolates Obtained from the Carcasses and Feces of Swine at Slaughter. <i>Applied and Environmental Microbiology</i> , 2003, 69, 4177-4182.	3.1	32
59	Geographical Variation in Ribotype Profiles of <i>Escherichia coli</i> Isolates from Humans, Swine, Poultry, Beef, and Dairy Cattle in Florida. <i>Applied and Environmental Microbiology</i> , 2003, 69, 1089-1092.	3.1	98
60	Distribution Patterns of <i>Escherichia coli</i> O157:H7 in Ground Beef Produced by a Laboratory-Scale Grinder. <i>Journal of Food Protection</i> , 2002, 65, 1894-1902.	1.7	25
61	Growth of <i>Escherichia coli</i> O157:H7 in Raw Ground Beef Stored at 10°C and the Influence of Competitive Bacterial Flora, Strain Variation, and Fat Level. <i>Journal of Food Protection</i> , 2002, 65, 1535-1540.	1.7	67
62	Phenotypic and genotypic characterization of human and nonhuman <i>Escherichia coli</i> . <i>Water Research</i> , 2001, 35, 379-386.	11.3	73
63	Elution, Detection, and Quantification of Polio I, Bacteriophages, <i>Salmonella</i> Montevideo, and <i>Escherichia coli</i> O157:H7 from Seeded Strawberries and Tomatoes. <i>Journal of Food Protection</i> , 2001, 64, 292-297.	1.7	31
64	<i>Salmonella</i> spp. and <i>Escherichia coli</i> Biotype I on Swine Carcasses Processed under the Hazard Analysis and Critical Control Point-Based Inspection Models Project. <i>Journal of Food Protection</i> , 2001, 64, 1305-1308.	1.7	26
65	Coastal Vibrios: Identifying Relationships between Environmental Condition and Human Disease. <i>Human and Ecological Risk Assessment (HERA)</i> , 2001, 7, 1437-1445.	3.4	29
66	Comparison of Cultivation and PCR-Hybridization for Detection of <i>Salmonella</i> in Porcine Fecal and Water Samples. <i>Journal of Clinical Microbiology</i> , 2001, 39, 2477-2484.	3.9	59
67	Pathogenesis of Infection by Clinical and Environmental Strains of <i>Vibrio vulnificus</i> in Iron-Dextran-Treated Mice. <i>Infection and Immunity</i> , 2000, 68, 5785-5793.	2.2	95
68	Discriminant Analysis of Ribotype Profiles of <i>Escherichia coli</i> for Differentiating Human and Nonhuman Sources of Fecal Pollution. <i>Applied and Environmental Microbiology</i> , 1999, 65, 3142-3147.	3.1	202
69	Removal of microorganisms from water by columns containing sand coated with ferric and aluminum hydroxides. <i>Water Research</i> , 1999, 33, 769-777.	11.3	93
70	Enhanced Broth Media for Selective Growth of <i>Vibrio vulnificus</i> . <i>Applied and Environmental Microbiology</i> , 1998, 64, 2701-2704.	3.1	18
71	Cholera DFA: An improved direct fluorescent monoclonal antibody staining kit for rapid detection and enumeration of <i>Vibrio cholerae</i> O1. <i>FEMS Microbiology Letters</i> , 1994, 120, 143-148.	1.8	65
72	Effects of Physicochemical Factors and Bacterial Colony Morphotype on Association of <i>Vibrio vulnificus</i> with Hemocytes of <i>Crassostrea virginica</i> . <i>Applied and Environmental Microbiology</i> , 1993, 59, 1012-1017.	3.1	39

#	ARTICLE	IF	CITATIONS
73	A tissue culture assay for tetrodotoxin, saxitoxin and related toxins. <i>Toxicon</i> , 1988, 26, 191-197.	1.6	165
74	Environmental Influence on Activities and Foreign-Particle Binding by Hemocytes of American Oysters, <i>Crassostrea virginica</i> . <i>Canadian Journal of Fisheries and Aquatic Sciences</i> , 1988, 45, 1309-1315.	1.4	32
75	Diethylcarbamazine-Mediated Clearance of <i>Brugia pahangi</i> Microfilariae in Immunodeficient Nude Mice. <i>American Journal of Tropical Medicine and Hygiene</i> , 1985, 34, 476-483.	1.4	23