Matthew J Stasiewicz

List of Publications by Year in descending order

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40

all docs

40 1,561 18
papers citations h-index

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docs citations

h-index g-index

40 1590
times ranked citing authors

35

#	Article	IF	CITATIONS
1	Listeria monocytogenes Persistence in Food-Associated Environments: Epidemiology, Strain Characteristics, and Implications for Public Health. Journal of Food Protection, 2014, 77, 150-170.	1.7	566
2	Whole-Genome Sequencing Allows for Improved Identification of Persistent Listeria monocytogenes in Food-Associated Environments. Applied and Environmental Microbiology, 2015, 81, 6024-6037.	3.1	127
3	Listeria floridensis sp. nov., Listeria aquatica sp. nov., Listeria cornellensis sp. nov., Listeria riparia sp. nov. and Listeria grandensis sp. nov., from agricultural and natural environments. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 1882-1889.	1.7	114
4	Persistent Listeria monocytogenes subtypes isolated from a smoked fish processing facility included both phage susceptible and resistant isolates. Food Microbiology, 2013, 35, 38-48.	4.2	84
5	Diverse Geno- and Phenotypes of Persistent Listeria monocytogenes Isolates from Fermented Meat Sausage Production Facilities in Portugal. Applied and Environmental Microbiology, 2011, 77, 2701-2715.	3.1	76
6	Listeria monocytogenes and Listeria spp. Contamination Patterns in Retail Delicatessen Establishments in Three U.S. States. Journal of Food Protection, 2014, 77, 1929-1939.	1.7	57
7	Multi-spectral kernel sorting to reduce aflatoxins and fumonisins in Kenyan maize. Food Control, 2017, 78, 203-214.	5.5	55
8	The Transcriptional Response of Listeria monocytogenes during Adaptation to Growth on Lactate and Diacetate Includes Synergistic Changes That Increase Fermentative Acetoin Production. Applied and Environmental Microbiology, 2011, 77, 5294-5306.	3.1	53
9	Classification of aflatoxin contaminated single corn kernels by ultraviolet to near infrared spectroscopy. Food Control, 2019, 98, 253-261.	5.5	38
10	Genome analysis of antimicrobial resistance, virulence, and plasmid presence in Turkish Salmonella serovar Infantis isolates. International Journal of Food Microbiology, 2019, 307, 108275.	4.7	37
11	Development and Validation of Pathogen Environmental Monitoring Programs for Small Cheese Processing Facilities. Journal of Food Protection, 2016, 79, 2095-2106.	1.7	33
12	Modeling the Effect of Prior Sublethal Thermal History on the Thermal Inactivation Rate of Salmonella in Ground Turkey. Journal of Food Protection, 2008, 71, 279-285.	1.7	32
13	Implementation of Statistical Tools To Support Identification and Management of Persistent Listeria monocytogenes Contamination in Smoked Fish Processing Plants. Journal of Food Protection, 2013, 76, 796-811.	1.7	28
14	A Review of the Methodology of Analyzing Aflatoxin and Fumonisin in Single Corn Kernels and the Potential Impacts of These Methods on Food Security. Foods, 2020, 9, 297.	4.3	28
15	Efficacy of different antimicrobials on inhibition of Listeria monocytogenes growth in laboratory medium and on cold-smoked salmon. International Journal of Food Microbiology, 2013, 165, 265-275.	4.7	27
16	Enhanced Sanitation Standard Operating Procedures Have Limited Impact on Listeria monocytogenes Prevalence in Retail Delis. Journal of Food Protection, 2017, 80, 1903-1912.	1.7	27
17	Genomics tools in microbial food safety. Current Opinion in Food Science, 2015, 4, 105-110.	8.0	22
18	Optimization of combinations of bactericidal and bacteriostatic treatments to control Listeria monocytogenes on cold-smoked salmon. International Journal of Food Microbiology, 2014, 179, 1-9.	4.7	21

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19	Twenty-Two Years of U.S. Meat and Poultry Product Recalls: Implications for Food Safety and Food Waste. Journal of Food Protection, 2017, 80, 674-684.	1.7	19
20	Aerobic Plate Counts and ATP Levels Correlate with Listeria monocytogenes Detection in Retail Delis. Journal of Food Protection, 2015, 78, 825-830.	1.7	18
21	Persistent and sporadic Listeria monocytogenes strains do not differ when growing at 37 °C, in planktonic state, under different food associated stresses or energy sources. BMC Microbiology, 2019, 19, 257.	3.3	18
22	Single kernel aflatoxin and fumonisin contamination distribution and spectral classification in commercial corn. Food Control, 2022, 131, 108393.	5.5	14
23	The Combination of Lactate and Diacetate Synergistically Reduces Cold Growth in Brain Heart Infusion Broth across Listeria monocytogenes Lineages. Journal of Food Protection, 2010, 73, 631-640.	1.7	12
24	Microbial analysis of commercially available US Queso Fresco. Journal of Dairy Science, 2018, 101, 7736-7745.	3.4	9
25	Responding to Bioterror Concerns by Increasing Milk Pasteurization Temperature Would Increase Estimated Annual Deaths from Listeriosis. Journal of Food Protection, 2014, 77, 696-705.	1.7	7
26	Evaluation of the Impact of Skewness, Clustering, and Probe Sampling Plan on Aflatoxin Detection in Corn. Risk Analysis, 2021, 41, 2065-2080.	2.7	6
27	Enabling Cost-Effective Screening for Antimicrobials against Listeria monocytogenes in Ham. Journal of Food Protection, 2021, 84, 802-810.	1.7	6
28	Literature Review Investigating Intersections between US Foodservice Food Recovery and Safety. Resources, Conservation and Recycling, 2021, 168, 105304.	10.8	5
29	Genomic Analysis of Prophages Recovered from Listeria monocytogenes Lysogens Found in Seafood and Seafood-Related Environment. Microorganisms, 2021, 9, 1354.	3.6	5
30	When to use one-dimensional, two-dimensional, and Shifted Transversal Design pooling in mycotoxin screening. PLoS ONE, 2020, 15, e0236668.	2.5	4
31	Development and Evaluation of Food Safety Modules for Kâ€12 Science Education. Journal of Food Science Education, 2015, 14, 48-53.	1.0	3
32	CRISPRâ€Based Subtyping Using Whole Genome Sequence Data Does Not Improve Differentiation of Persistent and Sporadic Listeria monocytogenes Strains. Journal of Food Science, 2019, 84, 319-326.	3.1	3
33	Using Qualitative Interviews to Better Understand Differences in How Local Health Departments Inspect School Share Tables. Journal of Food Protection, 2021, 84, 1664-1672.	1.7	3
34	Non-Destructive Luminescence-Based Screening Tool for Listeria monocytogenes Growth on Ham. Foods, 2020, 9, 1700.	4.3	2
35	Genome Sequences of Listeria Phages Induced from Lysogenic Isolates of Listeria monocytogenes from Seafood and a Seafood Processing Environment in Thailand. Genome Announcements, 2018, 6, .	0.8	1
36	Quantitative modeling of school cafeteria share tables predicts reduced food waste and manageable norovirus-related food safety risk. Microbial Risk Analysis, 2022, 22, 100229.	2.3	1

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37	Title is missing!. , 2020, 15, e0236668.		O
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