Matthew J Stasiewicz

List of Publications by Year
in descending order

40 papers	1,561 citations	430874 18 h-index	361022 35 g-index
40 all docs	40 docs citations	40 times ranked	1590 citing authors

#	Article	IF	Citations
1	Single kernel aflatoxin and fumonisin contamination distribution and spectral classification in commercial corn. Food Control, 2022, 131, 108393.	5.5	14
2	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
3	Literature Review Investigating Intersections between US Foodservice Food Recovery and Safety. Resources, Conservation and Recycling, 2021, 168, 105304.	10.8	5
4	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
5	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
6	Genomic Analysis of Prophages Recovered from Listeria monocytogenes Lysogens Found in Seafood and Seafood-Related Environment. Microorganisms, 2021, 9, 1354.	3.6	5
7	Enabling Cost-Effective Screening for Antimicrobials against Listeria monocytogenes in Ham. Journal of Food Protection, 2021, 84, 802-810.	1.7	6
8	Non-Destructive Luminescence-Based Screening Tool for Listeria monocytogenes Growth on Ham. Foods, 2020, 9, 1700.	4.3	2
9	When to use one-dimensional, two-dimensional, and Shifted Transversal Design pooling in mycotoxin screening. PLoS ONE, 2020, 15, e0236668.	2.5	4
10	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
11	Title is missing!. , 2020, 15, e0236668.		0
12	Title is missing!. , 2020, 15, e0236668.		0
13	Title is missing!. , 2020, 15, e0236668.		0
14	Title is missing!. , 2020, 15, e0236668.		0
15	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
16	Persistent and sporadic Listeria monocytogenes strains do not differ when growing at 37â€‰Â°C, in planktonic state, under different food associated stresses or energy sources. BMC Microbiology, 2019, 19, 257.	3.3	18
17	Classification of aflatoxin contaminated single corn kernels by ultraviolet to near infrared spectroscopy. Food Control, 2019, 98, 253-261.	5.5	38
18	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

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19	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
20	Microbial analysis of commercially available US Queso Fresco. Journal of Dairy Science, 2018, 101, 7736-7745.	3.4	9
21	Multi-spectral kernel sorting to reduce aflatoxins and fumonisins in Kenyan maize. Food Control, 2017, 78, 203-214.	5.5	55
22	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
23	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
24	Development and Validation of Pathogen Environmental Monitoring Programs for Small Cheese Processing Facilities. Journal of Food Protection, 2016, 79, 2095-2106.	1.7	33
25	Development and Evaluation of Food Safety Modules for Kâ€12 Science Education. Journal of Food Science Education, 2015, 14, 48-53.	1.0	3
26	Genomics tools in microbial food safety. Current Opinion in Food Science, 2015, 4, 105-110.	8.0	22
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	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

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37	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
38	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
39	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
40	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