# Kathryn J Boor

List of Publications by Year
in descending order



| 165 | 12,239 | 14655 66 | 30087 103 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 166 | 166 | 166 | 7645 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Alternative Sigma Factors and Their Roles in Bacterial Virulence. Microbiology and Molecular Biology Reviews, 2005, 69, 527-543. | 6.6 | 325 |
| 2 | Listeria monocytogenes Ïƒ B Regulates Stress Response and Virulence Functions. Journal of Bacteriology, 2003, 185, 5722-5734. | 2.2 | 321 |
| 3 | Food Safety Hazards Associated with Consumption of Raw Milk. Foodborne Pathogens and Disease, 2009, 6, 793-806. | 1.8 | 305 |
| 4 | Genetic Diversity and Spoilage Potentials among Pseudomonas spp. Isolated from Fluid Milk Products and Dairy Processing Plants. Applied and Environmental Microbiology, 2003, 69, 130-138. | 3.1 | 287 |
| 5 | General Stress Transcription Factor Ï, <sup>B</sup> and Its Role in Acid Tolerance and Virulence of Listeria monocytogenes. Journal of Bacteriology, 1998, 180, 3650-3656. | 2.2 | 280 |
| 6 | Role of Ï, B in Heat, Ethanol, Acid, and Oxidative Stress Resistance and during Carbon Starvation in Listeria monocytogenes. Applied and Environmental Microbiology, 2001, 67, 4454-4457. | 3.1 | 237 |
| 7 | Listeria monocytogenes Isolates from Foods and Humans Form Distinct but Overlapping Populations. Applied and Environmental Microbiology, 2004, 70, 5833-5841. | 3.1 | 229 |
| 8 | Epidemiology, Pathogenesis, and Prevention of FoodborneVibrio parahaemolyticusInfections. Foodborne Pathogens and Disease, 2004, 1, 74-88. | 1.8 | 212 |
| 9 | Formative Research on Hygiene Behaviors and Geophagy among Infants and Young Children and Implications of Exposure to Fecal Bacteria. American Journal of Tropical Medicine and Hygiene, 2013, 89, 709-716. | 1.4 | 205 |
| 10 | Comparative genetic characterization of Listeria monocytogenes isolates from human and animal listeriosis cases. Microbiology (United Kingdom), 2001, 147, 1095-1104. | 1.8 | 204 |
| 11 | Molecular Studies on the Ecology of Listeria monocytogenes in the Smoked Fish Processing Industry. Applied and Environmental Microbiology, 2001, 67, 198-205. | 3.1 | 203 |
| 12 | Effects of Somatic Cell Count on Quality and Shelf-Life of Pasteurized Fluid Milk. Journal of Dairy Science, 2000, 83, 264-274. | 3.4 | 199 |
| 13 | How the Bacterial Pathogen Listeria monocytogenes Mediates the Switch from Environmental Dr. Jekyll to Pathogenic Mr. Hyde. Infection and Immunity, 2006, 74, 2505-2512. | 2.2 | 174 |
| 14 | Modulation of stress and virulence in Listeria monocytogenes. Trends in Microbiology, 2008, 16, 388-396. | 7.7 | 173 |
| 15 | Role of Listeria monocytogenes Ïƒ B in Survival of Lethal Acidic Conditions and in the Acquired Acid Tolerance Response. Applied and Environmental Microbiology, 2003, 69, 2692-2698. | 3.1 | 165 |
| 16 | Comparative Analysis of the Ïƒ<sup>B</sup>-Dependent Stress Responses inListeria monocytogenesandListeria innocuaStrains Exposed to Selected Stress Conditions. Applied and Environmental Microbiology, 2008, 74, 158-171. | 3.1 | 163 |
| 17 | Ïƒ B-dependent gene induction and expression in Listeria monocytogenes during osmotic and acid stress conditions simulating the intestinal environment. Microbiology (United Kingdom), 2004, 150, 3843-3855. | 1.8 | 160 |
| 18 | Deep RNA sequencing of L. monocytogenes reveals overlapping and extensive stationary phase and sigma B-dependent transcriptomes, including multiple highly transcribed noncoding RNAs. BMC Genomics, 2009, 10, 641. | 2.8 | 160 |

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|---|---|---|---|
| 19 | Identification and Characterization of Psychrotolerant Sporeformers Associated with Fluid Milk Production and Processing. Applied and Environmental Microbiology, 2012, 78, 1853-1864. | 3.1 | 160 |
| 20 | Bacillus wiedmannii sp. nov., a psychrotolerant and cytotoxic Bacillus cereus group species isolated from dairy foods and dairy environments. International Journal of Systematic and Evolutionary Microbiology, 2016, 66, 4744-4753. | 1.7 | 157 |
| 21 | Sigma B Contributes to PrfA-Mediated Virulence in Listeria monocytogenes. Infection and Immunity, 2002, 70, 3948-3952. | 2.2 | 153 |
| 22 | Bacterial Stress Responses: What Doesn't Kill Them Can Make Them Stronger. PLoS Biology, 2006, 4, e23. | 5.6 | 151 |
| 23 | Quantitative Descriptive Analysis and Principal Component Analysis for Sensory Characterization of Ultrapasteurized Milk. Journal of Dairy Science, 2001, 84, 12-20. | 3.4 | 148 |
| 24 | Characterization of Pasteurized Fluid Milk Shelfâ€life Attributes. Journal of Food Science, 2004, 69, M207. | 3.1 | 133 |
| 25 | Biofilm in milking equipment on a dairy farm as a potential source of bulk tank milk contamination with Listeria monocytogenes. Journal of Dairy Science, 2010, 93, 2792-2802. | 3.4 | 132 |
| 26 | Molecular Subtyping and Tracking of Listeria monocytogenes in Latin-Style Fresh-Cheese Processing Plants. Journal of Dairy Science, 2004, 87, 2803-2812. | 3.4 | 128 |
| 27 | Molecular and Phenotypic Characterization of Pseudomonas spp. Isolated from Milk. Applied and Environmental Microbiology, 2000, 66, 2085-2095. | 3.1 | 123 |
| 28 | Ïƒ B contributes to Listeria monocytogenes invasion by controlling expression of inlA and inlB. Microbiology (United Kingdom), 2005, 151, 3215-3222. | 1.8 | 121 |
| 29 | Sigma B Contributes to Listeria monocytogenes Gastrointestinal Infection but Not to Systemic Spread in the Guinea Pig Infection Model. Infection and Immunity, 2006, 74, 876-886. | 2.2 | 114 |
| 30 | Microarray-Based Characterization of theListeria monocytogenesCold Regulon in Log- and Stationary-Phase Cells. Applied and Environmental Microbiology, 2007, 73, 6484-6498. | 3.1 | 114 |
| 31 | The Evolving Role of Coliforms As Indicators of Unhygienic Processing Conditions in Dairy Foods. Frontiers in Microbiology, 2016, 7, 1549. | 3.5 | 114 |
| 32 | Characterization and Pathogenic Potential of Listeria monocytogenes Isolates from the Smoked Fish Industry. Applied and Environmental Microbiology, 2001, 67, 646-653. | 3.1 | 110 |
| 33 | Identification of Components of the Sigma B Regulon in Listeria monocytogenes That Contribute to Acid and Salt Tolerance. Applied and Environmental Microbiology, 2008, 74, 6848-6858. | 3.1 | 110 |
| 34 | High temperature, short time pasteurization temperatures inversely affect bacterial numbers during refrigerated storage of pasteurized fluid milk. Journal of Dairy Science, 2009, 92, 4823-4832. | 3.4 | 109 |
| 35 | Listeria monocytogenes Shows Temperature-Dependent and -Independent Responses to Salt Stress, Including Responses That Induce Cross-Protection against Other Stresses. Applied and Environmental Microbiology, 2012, 78, 2602-2612. | 3.1 | 108 |
| 36 | Contributions of Listeria monocytogenes Ïƒ B and PrfA to expression of virulence and stress response genes during extra- and intracellular growth. Microbiology (United Kingdom), 2006, 152, 1827-1838. | 1.8 | 107 |

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|---|---|---|---|
| 37 | Distribution of Serotypes and Antimicrobial Resistance Genes among Streptococcus agalactiae Isolates from Bovine and Human Hosts. Journal of Clinical Microbiology, 2005, 43, 5899-5906. | 3.9 | 104 |
| 38 | Listeria monocytogenes Ïƒ<sup>B</sup> Modulates PrfA-Mediated Virulence Factor Expression. Infection and Immunity, 2009, 77, 2113-2124. | 2.2 | 104 |
| 39 | Exposure to Salt and Organic Acids Increases the Ability of Listeria monocytogenes To Invade Caco-2 Cells but Decreases Its Ability To Survive Gastric Stress. Applied and Environmental Microbiology, 2006, 72, 5384-5395. | 3.1 | 103 |
| 40 | Nisin Resistance of Listeria monocytogenes Is Increased by Exposure to Salt Stress and Is Mediated via LiaR. Applied and Environmental Microbiology, 2013, 79, 5682-5688. | 3.1 | 103 |
| 41 | Identification and Characterization of Elevated Microbial Counts in Bulk Tank Raw Milk. Journal of Dairy Science, 2001, 84, 292-298. | 3.4 | 101 |
| 42 | RsbT and RsbV Contribute to Ïƒ B -Dependent Survival under Environmental, Energy, and Intracellular Stress Conditions in Listeria monocytogenes. Applied and Environmental Microbiology, 2004, 70, 5349-5356. | 3.1 | 101 |
| 43 | When cheese gets the blues: Pseudomonas fluorescens as the causative agent of cheese spoilage. Journal of Dairy Science, 2011, 94, 3176-3183. | 3.4 | 101 |
| 44 | Tracking Heat-Resistant, Cold-Thriving Fluid Milk Spoilage Bacteria from Farm to Packaged Product. Journal of Dairy Science, 2008, 91, 1218-1228. | 3.4 | 100 |
| 45 | Transcriptomic and Phenotypic Analyses Identify Coregulated, Overlapping Regulons among PrfA, CtsR, HrcA, and the Alternative Sigma Factors Ïƒ <sup>B</sup> , Ïƒ <sup>C</sup> , Ïƒ <sup>H</sup> , and Ïƒ <sup>L</sup> in Listeria monocytogenes. Applied and Environmental Microbiology, 2011, 77, 187-200. | 3.1 | 100 |
| 46 | A 100-Year Review: Microbiology and safety of milk handling. Journal of Dairy Science, 2017, 100, 9933-9951. | 3.4 | 100 |
| 47 | DNA Sequence-Based Subtyping and Evolutionary Analysis of Selected Salmonella enterica Serotypes. Journal of Clinical Microbiology, 2005, 43, 3688-3698. | 3.9 | 99 |
| 48 | Effects of Fat Content on the Sensory Properties, Melting, Color, and Hardness of Ice Cream. Journal of Dairy Science, 1999, 82, 32-38. | 3.4 | 97 |
| 49 | Ïƒ B-dependent expression patterns of compatible solute transporter genes opuCA and lmo1421 and the conjugated bile salt hydrolase gene bsh in Listeria monocytogenes. Microbiology (United Kingdom), 2003, 149, 3247-3256. | 1.8 | 96 |
| 50 | Listeria monocytogenes Ïƒ <sup>B</sup> Has a Small Core Regulon and a Conserved Role in Virulence but Makes Differential Contributions to Stress Tolerance across a Diverse Collection of Strains. Applied and Environmental Microbiology, 2010, 76, 4216-4232. | 3.1 | 96 |
| 51 | Tracking Spore-Forming Bacterial Contaminants in Fluid Milk-Processing Systems. Journal of Dairy Science, 2007, 90, 4872-4883. | 3.4 | 95 |
| 52 | Persistence of Escherichia coli O157:H7 in Dairy Fermentation Systems. Journal of Food Protection, 1998, 61, 1602-1608. | 1.7 | 88 |
| 53 | ADSA Foundation Scholar Award Fluid Dairy Product Quality and Safety: Looking to the Future. Journal of Dairy Science, 2001, 84, 1-11. | 3.4 | 83 |
| 54 | Short communication: Bacterial ecology of high-temperature, short-time pasteurized milk processed in the United States. Journal of Dairy Science, 2009, 92, 4833-4840. | 3.4 | 83 |

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| 55 | Role of Ïƒ B in Regulating the Compatible Solute Uptake Systems of Listeria monocytogenes : Osmotic Induction of opuC Is Ïƒ B Dependent. Applied and Environmental Microbiology, 2003, 69, 2015-2022. | 3.1 | 82 |
| 56 | Listeria monocytogenes Ïƒ B Contributes to Invasion of Human Intestinal Epithelial Cells. Infection and Immunity, 2004, 72, 7374-7378. | 2.2 | 82 |
| 57 | Microbiological and Chemical Quality of Raw Milk in New York State. Journal of Dairy Science, 1998, 81, 1743-1748. | 3.4 | 75 |
| 58 | Salt Stress Phenotypes inListeria monocytogenesVary by Genetic Lineage and Temperature. Foodborne Pathogens and Disease, 2010, 7, 1537-1549. | 1.8 | 75 |
| 59 | Development of Molecular Typing Methods for Bacillus spp. and Paenibacillus spp. Isolated from Fluid Milk Products. Journal of Food Science, 2006, 71, M50. | 3.1 | 74 |
| 60 | Molecular Ecology of Listeria monocytogenes : Evidence for a Reservoir in Milking Equipment on a Dairy Farm. Applied and Environmental Microbiology, 2009, 75, 1315-1323. | 3.1 | 73 |
| 61 | Ïƒ B Activation under Environmental and Energy Stress Conditions in Listeria monocytogenes. Applied and Environmental Microbiology, 2006, 72, 5197-5203. | 3.1 | 72 |
| 62 | Temperature-Dependent Expression of Listeria monocytogenes Internalin and Internalin-Like Genes Suggests Functional Diversity of These Proteins among the Listeriae. Applied and Environmental Microbiology, 2007, 73, 2806-2814. | 3.1 | 72 |
| 63 | Vitamin A Degradation and Light-Oxidized Flavor Defects in Milk. Journal of Dairy Science, 2002, 85, 351-354. | 3.4 | 70 |
| 64 | Ïƒ<sup>B</sup>-Dependent and Ïƒ<sup>B</sup>-Independent Mechanisms Contribute to Transcription ofListeria monocytogenesCold Stress Genes during Cold Shock and Cold Growth. Applied and Environmental Microbiology, 2007, 73, 6019-6029. | 3.1 | 70 |
| 65 | Contributions of Two-Component Regulatory Systems, Alternative Ïƒ Factors, and Negative Regulators to Listeria monocytogenes Cold Adaptation and Cold Growth. Journal of Food Protection, 2008, 71, 420-425. | 1.7 | 70 |
| 66 | Evaluation of dairy powder products implicates thermophilic sporeformers as the primary organisms of interest. Journal of Dairy Science, 2014, 97, 2487-2497. | 3.4 | 70 |
| 67 | Scientific Integrity Principles and Best Practices: Recommendations from a Scientific Integrity Consortium. Science and Engineering Ethics, 2019, 25, 327-355. | 2.9 | 70 |
| 68 | Effects of Fat Replacers on the Sensory Properties, Color, Melting, and Hardness of Ice Cream. Journal of Dairy Science, 1999, 82, 2094-2100. | 3.4 | 68 |
| 69 | Listeria monocytogenes Grown at 7Â°C Shows Reduced Acid Survival and an Altered Transcriptional Response to Acid Shock Compared to L. monocytogenes Grown at 37Â°C. Applied and Environmental Microbiology, 2012, 78, 3824-3836. | 3.1 | 68 |
| 70 | Molecular Subtyping and Characterization of Psychrotolerant Endospore-Forming Bacteria in Two New York State Fluid Milk Processing Systems. Journal of Food Protection, 2007, 70, 2354-2364. | 1.7 | 67 |
| 71 | A Small RNA Controls Expression of the Chitinase ChiA in Listeria monocytogenes. PLoS ONE, 2011, 6, e19019. | 2.5 | 67 |
| 72 | Resilience in the Face of Uncertainty: Sigma Factor B Fine-Tunes Gene Expression To Support Homeostasis in Gram-Positive Bacteria. Applied and Environmental Microbiology, 2016, 82, 4456-4469. | 3.1 | 66 |

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| 73 | Transcriptomic and Phenotypic Analyses Suggest a Network between the Transcriptional Regulators HrcA and Ïƒ<sup>B</sup>inListeria monocytogenes. Applied and Environmental Microbiology, 2007, 73, 7981-7991. | 3.1 | 64 |
| 74 | Bacterial Tracking in a Dairy Production System Using Phenotypic and Ribotyping Methods. Journal of Food Protection, 1998, 61, 1336-1340. | 1.7 | 61 |
| 75 | The Listeria monocytogenes prfAP2 promoter is regulated by sigma B in a growth phase dependent manner. FEMS Microbiology Letters, 2005, 245, 329-336. | 1.8 | 61 |
| 76 | VirR-Mediated Resistance of Listeria monocytogenes against Food Antimicrobials and Cross-Protection Induced by Exposure to Organic Acid Salts. Applied and Environmental Microbiology, 2015, 81, 4553-4562. | 3.1 | 61 |
| 77 | Transcriptomic Analysis of the Adaptation of Listeria monocytogenes to Growth on Vacuum-Packed Cold Smoked Salmon. Applied and Environmental Microbiology, 2015, 81, 6812-6824. | 3.1 | 61 |
| 78 | Genetic and Transcriptional Organization of the Region Encoding the Î² Subunit of Bacillus subtilis RNA Polymerase. Journal of Biological Chemistry, 1995, 270, 20329-20336. | 3.4 | 60 |
| 79 | Comparative Genomic Analysis of the sigB Operon in Listeria monocytogenes and in Other Gram-Positive Bacteria. Current Microbiology, 2004, 48, 39-46. | 2.2 | 60 |
| 80 | Spore populations among bulk tank raw milk and dairy powders are significantly different. Journal of Dairy Science, 2015, 98, 8492-8504. | 3.4 | 60 |
| 81 | Comparative Phenotypic, Molecular, and Virulence Characterization of Vibrio parahaemolyticus O3:K6 Isolates. Applied and Environmental Microbiology, 2002, 68, 2901-2909. | 3.1 | 59 |
| 82 | Proteomic Analyses of a Listeria monocytogenes Mutant Lacking Ïƒ <sup>B</sup> Identify New Components of the Ïƒ <sup>B</sup> Regulon and Highlight a Role for Ïƒ <sup>B</sup> in the Utilization of Glycerol. Applied and Environmental Microbiology, 2008, 74, 594-604. | 3.1 | 59 |
| 83 | Symposium review: Effect of post-pasteurization contamination on fluid milk quality. Journal of Dairy Science, 2018, 101, 861-870. | 3.4 | 59 |
| 84 | Systematic review of the Listeria monocytogenes Ïƒ<sup>B</sup> regulon supports a role in stress response, virulence and metabolism. Future Microbiology, 2019, 14, 801-828. | 2.0 | 59 |
| 85 | Molecular Subtyping and Characterization of Bovine and Human Streptococcus agalactiae Isolates. Journal of Clinical Microbiology, 2005, 43, 1177-1186. | 3.9 | 58 |
| 86 | The Alternative Sigma Factor ÏƒB and the Virulence Gene Regulator PrfA Both Regulate Transcription of Listeria monocytogenes Internalins. Applied and Environmental Microbiology, 2007, 73, 2919-2930. | 3.1 | 54 |
| 87 | Phenotypic and Transcriptomic Analyses Demonstrate Interactions between the Transcriptional Regulators CtsR and Sigma B inListeria monocytogenes. Applied and Environmental Microbiology, 2007, 73, 7967-7980. | 3.1 | 54 |
| 88 | Real-Time PCR Detection of Paenibacillus spp. in Raw Milk To Predict Shelf Life Performance of Pasteurized Fluid Milk Products. Applied and Environmental Microbiology, 2012, 78, 5855-5863. | 3.1 | 54 |
| 89 | Ribotyping of Streptococcus uberis from a dairy's environment, bovine feces and milk. Veterinary Microbiology, 2005, 109, 257-265. | 1.9 | 53 |
| 90 | Cross Talk between SigB and PrfA in Listeria monocytogenes Facilitates Transitions between Extra- and Intracellular Environments. Microbiology and Molecular Biology Reviews, 2019, 83, . | 6.6 | 53 |

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| 91 | A standard bacterial isolate set for research on contemporary dairy spoilage. Journal of Dairy Science, 2015, 98, 5806-5817. | 3.4 | 52 |
| 92 | Mastitis-Causing Streptococci Are Important Contributors to Bacterial Counts in Raw Bulk Tank Milk. Journal of Food Protection, 2004, 67, 2644-2650. | 1.7 | 51 |
| 93 | Quantitative Risk Assessment of Listeriosis Due to Consumption of Raw Milkâ€. Journal of Food Protection, 2011, 74, 1268-1281. | 1.7 | 51 |
| 94 | Home Alone: Elimination of All but One Alternative Sigma Factor in Listeria monocytogenes Allows Prediction of New Roles for ÏƒB. Frontiers in Microbiology, 2017, 8, 1910. | 3.5 | 49 |
| 95 | Identification and characterization of psychrotolerant coliform bacteria isolated from pasteurized fluid milk. Journal of Dairy Science, 2016, 99, 130-140. | 3.4 | 48 |
| 96 | Emerging needs and opportunities in foodborne disease detection and prevention: From tools to people. Food Microbiology, 2018, 75, 65-71. | 4.2 | 48 |
| 97 | Peroxide Test Strips Detect Added Hydrogen Peroxide in Raw Milk at Levels Affecting Bacterial Load. Journal of Food Protection, 2014, 77, 1809-1813. | 1.7 | 47 |
| 98 | Spore test parameters matter: Mesophilic and thermophilic spore counts detected in raw milk and dairy powders differ significantly by test method. Journal of Dairy Science, 2016, 99, 5180-5191. | 3.4 | 46 |
| 99 | Coliform detection in cheese is associated with specific cheese characteristics, but no association was found with pathogen detection. Journal of Dairy Science, 2016, 99, 6105-6120. | 3.4 | 46 |
| 100 | Fluid Milk Vitamin Fortification Compliance in New York State. Journal of Dairy Science, 2001, 84, 2813-2820. | 3.4 | 43 |
| 101 | Sensory Threshold of Light-Oxidized Flavor Defects in Milk. Journal of Food Science, 2002, 67, 2770-2773. | 3.1 | 42 |
| 102 | ÏƒBand ÏƒLContribute toListeria monocytogenes10403S Response to the Antimicrobial Peptides SdpC and Nisin. Foodborne Pathogens and Disease, 2009, 6, 1057-1065. | 1.8 | 42 |
| 103 | Acceptance of 2% Ultra-Pasteurized Milk by Consumers, 6 to 11 Years Old. Journal of Dairy Science, 2001, 84, 951-954. | 3.4 | 41 |
| 104 | Results from raw milk microbiological tests do not predict the shelf-life performance of commercially pasteurized fluid milk. Journal of Dairy Science, 2011, 94, 1211-1222. | 3.4 | 41 |
| 105 | Identification of dairy farm management practices associated with the presence of psychrotolerant sporeformers in bulk tank milk. Journal of Dairy Science, 2014, 97, 4083-4096. | 3.4 | 41 |
| 106 | Contributions of ÏƒB and PrfA to Listeria monocytogenes salt stress under food relevant conditions. International Journal of Food Microbiology, 2014, 177, 98-108. | 4.7 | 40 |
| 107 | Different management practices are associated with mesophilic and thermophilic spore levels in bulk tank raw milk. Journal of Dairy Science, 2015, 98, 4338-4351. | 3.4 | 40 |
| 108 | A decade of improvement: New York State fluid milk quality. Journal of Dairy Science, 2012, 95, 7384-7390. | 3.4 | 38 |

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| 109 | Application of the BAX for Screening/Genus Listeria Polymerase Chain Reaction System for Monitoring Listeria Species in Cold-Smoked Fish and in the Smoked Fish Processing Environment. Journal of Food Protection, 2000, 63, 343-346. | 1.7 | 34 |
| 110 | The Listeria monocytogenes Ïƒ<sup>B</sup>Regulon and Its Virulence-Associated Functions Are Inhibited by a Small Molecule. MBio, 2011, 2, . | 4.1 | 33 |
| 111 | Increased In Vitro Adherence and On-Farm Persistence of Predominant and Persistent Listeria monocytogenes Strains in the Milking System. Applied and Environmental Microbiology, 2011, 77, 3676-3684. | 3.1 | 33 |
| 112 | Refinement of the Listeria monocytogenes ÏƒB regulon through quantitative proteomic analysis. Microbiology (United Kingdom), 2013, 159, 1109-1119. | 1.8 | 33 |
| 113 | Development and Validation of Pathogen Environmental Monitoring Programs for Small Cheese Processing Facilities. Journal of Food Protection, 2016, 79, 2095-2106. | 1.7 | 33 |
| 114 | Growth and persistence of Listeria monocytogenes isolates on the plant model Arabidopsis thaliana. Food Microbiology, 2008, 25, 698-704. | 4.2 | 32 |
| 115 | Differential Regulation ofListeria monocytogenesInternalin and Internalin-Like Genes by Ïƒ<sup>B</sup>and PrfA as Revealed by Subgenomic Microarray Analyses. Foodborne Pathogens and Disease, 2008, 5, 417-435. | 1.8 | 32 |
| 116 | Ïƒ<sup>B</sup>- and PrfA-Dependent Transcription of Genes Previously Classified as Putative Constituents of theListeria monocytogenesPrfA Regulon. Foodborne Pathogens and Disease, 2008, 5, 281-293. | 1.8 | 32 |
| 117 | Bacterial Populations in Complementary Foods and Drinking-water in Households with Children Aged 10-15 Months in Zanzibar, Tanzania. Journal of Health, Population and Nutrition, 2009, 27, 41-52. | 2.0 | 30 |
| 118 | Survival and detection of coliforms, Enterobacteriaceae, and gram-negative bacteria in Greek yogurt. Journal of Dairy Science, 2017, 100, 950-960. | 3.4 | 29 |
| 119 | Internal transcribed spacer (ITS) sequencing reveals considerable fungal diversity in dairy products. Journal of Dairy Science, 2017, 100, 8814-8825. | 3.4 | 29 |
| 120 | Evaluation of different methods to detect microbial hygiene indicators relevant in the dairy industry. Journal of Dairy Science, 2016, 99, 7033-7042. | 3.4 | 28 |
| 121 | Protein level identification of the Listeria monocytogenes Sigma H, Sigma L, and Sigma C regulons. BMC Microbiology, 2013, 13, 156. | 3.3 | 27 |
| 122 | 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 |
| 123 | Genomic comparison of sporeforming bacilli isolated from milk. BMC Genomics, 2014, 15, 26. | 2.8 | 27 |
| 124 | Alternative Sigma Factor ÏƒB Is Not Essential for Listeria monocytogenes Surface Attachment. Journal of Food Protection, 2005, 68, 311-317. | 1.7 | 26 |
| 125 | Exploration of the Role of the Non-Coding RNA SbrE in L. monocytogenes Stress Response. International Journal of Molecular Sciences, 2013, 14, 378-393. | 4.1 | 26 |
| 126 | Evaluation of Adenosine Triphosphate-Bioluminescence Hygiene Monitoring for Trouble-Shooting Fluid Milk Shelf-Life Problems. Journal of Dairy Science, 1998, 81, 817-820. | 3.4 | 25 |

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| 127 | Characterization of Chocolate Milk Spoilage Patterns. Journal of Food Protection, 2000, 63, 516-521. | 1.7 | 24 |
| 128 | Salt Stress-Induced Transcription of Ïƒ<sup>B</sup>- and CtsR-Regulated Genes in Persistent and Non-persistentListeria monocytogenesStrains from Food Processing Plants. Foodborne Pathogens and Disease, 2012, 9, 198-206. | 1.8 | 24 |
| 129 | Reduction of pasteurization temperature leads to lower bacterial outgrowth in pasteurized fluid milk during refrigerated storage: A case study. Journal of Dairy Science, 2012, 95, 471-475. | 3.4 | 24 |
| 130 | Evaluation of various selective media for the detection of Pseudomonas species in pasteurized milk. Journal of Dairy Science, 2012, 95, 1568-1574. | 3.4 | 24 |
| 131 | Light-Oxidized Flavor Development and Vitamin A Degradation in Chocolate Milk. Journal of Food Science, 1998, 63, 930-934. | 3.1 | 23 |
| 132 | Distribution of Internalin Gene Profiles ofListeria monocytogenesIsolates from Different Sources Associated with Phylogenetic Lineages. Foodborne Pathogens and Disease, 2007, 4, 222-232. | 1.8 | 23 |
| 133 | Regulatory network features in Listeria monocytogenesâ€"changing the way we talk. Frontiers in Cellular and Infection Microbiology, 2014, 4, 14. | 3.9 | 23 |
| 134 | Effect of Curing Method and Freeze-Thawing on Subsequent Growth of Listeria monocytogenes on Cold-Smoked Salmon. Journal of Food Protection, 2012, 75, 1619-1626. | 1.7 | 22 |
| 135 | The Listeria monocytogenes strain 10403S BioCyc database. Database: the Journal of Biological Databases and Curation, 2015, 2015, . | 3.0 | 22 |
| 136 | The Listeria monocytogenes Bile Stimulon under Acidic Conditions Is Characterized by Strain-Specific Patterns and the Upregulation of Motility, Cell Wall Modification Functions, and the PrfA Regulon. Frontiers in Microbiology, 2018, 9, 120. | 3.5 | 22 |
| 137 | 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 |
| 138 | Microbiology of Market Milks. , 2005, , 91-122. | | 20 |
| 139 | Short communication: NÎ±-Lauroyl-l-arginine ethylester monohydrochloride reduces bacterial growth in pasteurized milk. Journal of Dairy Science, 2009, 92, 4207-4210. | 3.4 | 20 |
| 140 | Stochastic and Differential Activation of Ïƒ B and PrfA in Listeria monocytogenes at the Single Cell Level under Different Environmental Stress Conditions. Frontiers in Microbiology, 2017, 8, 348. | 3.5 | 19 |
| 141 | Inhibition of Milk Lipolysis by Lambda Carrageenan. Journal of Dairy Science, 1982, 65, 24-27. | 3.4 | 18 |
| 142 | Effects of Acid Stress on Vibrio parahaemolyticus Survival and Cytotoxicity. Journal of Food Protection, 2004, 67, 1328-1334. | 1.7 | 17 |
| 143 | An advanced bioinformatics approach for analyzing RNA-seq data reveals sigma H-dependent regulation of competence genes in Listeria monocytogenes. BMC Genomics, 2016, 17, 115. | 2.8 | 17 |
| 144 | Detection of ViableMycobacterium aviumSubsp.ParatuberculosisUsing Luciferase Reporter Systems. Foodborne Pathogens and Disease, 2004, 1, 258-266. | 1.8 | 16 |

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| 145 | Phylogeny and functional conservation of ÏƒE in endospore-forming bacteria The GenBank accession numbers for the sequences determined in this work are AF225461â€“AF225466.. Microbiology (United) Tj ETQq1 1 0.784314 rgBT /Ov | 1.8 | 14 |
| 146 | Environmental Reservoir and Transmission into the Mammalian Host. , 2007, , 111-137. | | 12 |
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