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	Machine Learning and Advanced Statistical Modeling Can Identify Key Quality Management Practices That Affect Postpasteurization Contamination of Fluid Milk. Journal of Food Protection, 2021, 84, 1496-1511.	1.7	7
2	A practical training program for fluid milk defect judging should focus on initial training of panelists. Journal of Dairy Science, 2020, 103, 6716-6726.	3.4	1
3	Systematic review of the Listeria monocytogenes Ïƒ^B regulon supports a role in stress response, virulence and metabolism. Future Microbiology, 2019, 14, 801-828.	2.0	59
4	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
5	Scientific Integrity Principles and Best Practices: Recommendations from a Scientific Integrity Consortium. Science and Engineering Ethics, 2019, 25, 327-355.	2.9	70
6	Emerging needs and opportunities in foodborne disease detection and prevention: From tools to people. Food Microbiology, 2018, 75, 65-71.	4.2	48
7	Symposium review: Effect of post-pasteurization contamination on fluid milk quality. Journal of Dairy Science, 2018, 101, 861-870.	3.4	59
8	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
9	Survival and detection of coliforms, Enterobacteriaceae, and gram-negative bacteria in Greek yogurt. Journal of Dairy Science, 2017, 100, 950-960.	3.4	29
10	Internal transcribed spacer (ITS) sequencing reveals considerable fungal diversity in dairy products. Journal of Dairy Science, 2017, 100, 8814-8825.	3.4	29
11	Short communication: Pseudomonas azotoformans causes gray discoloration in HTST fluid milk. Journal of Dairy Science, 2017, 100, 7906-7909.	3.4	11
12	A 100-Year Review: Microbiology and safety of milk handling. Journal of Dairy Science, 2017, 100, 9933-9951.	3.4	100
13	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
14	Home Alone: Elimination of All but One Alternative Sigma Factor in Listeria monocytogenes Allows Prediction of New Roles for Ïƒ B. Frontiers in Microbiology, 2017, 8, 1910.	3.5	49
15	Development and Validation of Pathogen Environmental Monitoring Programs for Small Cheese Processing Facilities. Journal of Food Protection, 2016, 79, 2095-2106.	1.7	33
16	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
17	The Evolving Role of Coliforms As Indicators of Unhygienic Processing Conditions in Dairy Foods. Frontiers in Microbiology, 2016, 7, 1549.	3.5	114
18	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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19	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
20	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
21	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
22	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
23	Identification and characterization of psychrotolerant coliform bacteria isolated from pasteurized fluid milk. Journal of Dairy Science, 2016, 99, 130-140.	3.4	48
24	The Listeria monocytogenes strain 10403S BioCyc database. Database: the Journal of Biological Databases and Curation, 2015, 2015, .	3.0	22
25	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
26	A standard bacterial isolate set for research on contemporary dairy spoilage. Journal of Dairy Science, 2015, 98, 5806-5817.	3.4	52
27	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
28	Short communication: Postpasteurization hold temperatures of 4 or 6Â°C, but not raw milk holding of 24 or 72 hours, affect bacterial outgrowth in pasteurized fluid milk. Journal of Dairy Science, 2015, 98, 7640-7643.	3.4	3
29	Spore populations among bulk tank raw milk and dairy powders are significantly different. Journal of Dairy Science, 2015, 98, 8492-8504.	3.4	60
30	Clonal Clustering Using 10-Gene Multilocus Sequence Typing Reveals an Association Between Genotype andListeria monocytogenesMaximum Growth Rate in Defined Medium. Foodborne Pathogens and Disease, 2015, 12, 972-982.	1.8	9
31	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
32	Regulatory network features in Listeria monocytogenesâ€"changing the way we talk. Frontiers in Cellular and Infection Microbiology, 2014, 4, 14.	3.9	23
33	Phosphotransferase System-Dependent Extracellular Growth of Listeria monocytogenes Is Regulated by Alternative Sigma Factors Ïƒ^Land Ïƒ^H. Applied and Environmental Microbiology, 2014, 80, 7673-7682.	3.1	8
34	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
35	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
36	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

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37	Genomic comparison of sporeforming bacilli isolated from milk. BMC Genomics, 2014, 15, 26.	2.8	27
38	Contributions of Ïƒ B and PrfA to Listeria monocytogenes salt stress under food relevant conditions. International Journal of Food Microbiology, 2014, 177, 98-108.	4.7	40
39	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
40	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
41	Protein level identification of the Listeria monocytogenes Sigma H, Sigma L, and Sigma C regulons. BMC Microbiology, 2013, 13, 156.	3.3	27
42	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
43	Refinement of the Listeria monocytogenes Ïƒ B regulon through quantitative proteomic analysis. Microbiology (United Kingdom), 2013, 159, 1109-1119.	1.8	33
44	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
45	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
46	Ïƒ B Plays a Limited Role in the Ability of Listeria monocytogenes Strain F2365 To Survive Oxidative and Acid Stress and in Its Virulence Characteristics. Journal of Food Protection, 2013, 76, 2079-2086.	1.7	7
47	Fluoro-Phenyl-Styrene-Sulfonamide, a Novel Inhibitor of Ïƒ ^BActivity, Prevents the Activation of Ïƒ ^Bby Environmental and Energy Stresses in Bacillus subtilis. Journal of Bacteriology, 2013, 195, 2509-2517.	2.2	10
48	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
49	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
50	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
51	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
52	Identification and Characterization of Psychrotolerant Sporeformers Associated with Fluid Milk Production and Processing. Applied and Environmental Microbiology, 2012, 78, 1853-1864.	3.1	160
53	Salt Stress-Induced Transcription of Ïƒ ^B- 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
54	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

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55	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
56	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
57	Erratum to â€œReduction of pasteurization temperature leads to lower bacterial outgrowth in pasteurized fluid milk during refrigerated storage: A case studyâ€•(J. Dairy Sci. 95:471â€“475). Journal of Dairy Science, 2012, 95, 1585.	3.4	0
58	A decade of improvement: New York State fluid milk quality. Journal of Dairy Science, 2012, 95, 7384-7390.	3.4	38
59	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
60	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
61	The Listeria monocytogenes Ïƒ^BRegulon and Its Virulence-Associated Functions Are Inhibited by a Small Molecule. MBio, 2011, 2, .	4.1	33
62	Transcriptomic and Phenotypic Analyses Identify Coregulated, Overlapping Regulons among PrfA, CtsR, HrcA, and the Alternative Sigma Factors Ïƒ ^B , Ïƒ ^C , Ïƒ ^H , and Ïƒ ^L in Listeria monocytogenes. Applied and Environmental Microbiology, 2011, 77, 187-200.	3.1	100
63	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
64	Quantitative Risk Assessment of Listeriosis Due to Consumption of Raw Milkâ€. Journal of Food Protection, 2011, 74, 1268-1281.	1.7	51
65	A Small RNA Controls Expression of the Chitinase ChiA in Listeria monocytogenes. PLoS ONE, 2011, 6, e19019.	2.5	67
66	Listeria monocytogenes Ïƒ ^B 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
67	Salt Stress Phenotypes inListeria monocytogenesVary by Genetic Lineage and Temperature. Foodborne Pathogens and Disease, 2010, 7, 1537-1549.	1.8	75
68	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
69	Growth Temperature-Dependent Contributions of Response Regulators, Ïƒ^B, PrfA, and Motility Factors toListeria monocytogenesInvasion of Caco-2 Cells. Foodborne Pathogens and Disease, 2010, 7, 1337-1349.	1.8	8
70	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
71	Ïƒ Band Ïƒ LContribute toListeria monocytogenes10403S Response to the Antimicrobial Peptides SdpC and Nisin. Foodborne Pathogens and Disease, 2009, 6, 1057-1065.	1.8	42
72	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

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73	Listeria monocytogenesÏƒ^BModulates PrfA-Mediated Virulence Factor Expression. Infection and Immunity, 2009, 77, 2113-2124.	2.2	104
74	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
75	Food Safety Hazards Associated with Consumption of Raw Milk. Foodborne Pathogens and Disease, 2009, 6, 793-806.	1.8	305
76	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
77	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
78	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
79	Growth and persistence of Listeria monocytogenes isolates on the plant model Arabidopsis thaliana. Food Microbiology, 2008, 25, 698-704.	4.2	32
80	Modulation of stress and virulence in Listeria monocytogenes. Trends in Microbiology, 2008, 16, 388-396.	7.7	173
81	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
82	Differential Regulation ofListeria monocytogenesInternalin and Internalin-Like Genes by Ïƒ^Band PrfA as Revealed by Subgenomic Microarray Analyses. Foodborne Pathogens and Disease, 2008, 5, 417-435.	1.8	32
83	Ïƒ^B- 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
84	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
85	Proteomic Analyses of a Listeria monocytogenes Mutant Lacking Ïƒ ^B Identify New Components of the Ïƒ ^B Regulon and Highlight a Role for Ïƒ ^B in the Utilization of Glycerol. Applied and Environmental Microbiology, 2008, 74, 594-604.	3.1	59
86	Comparative Analysis of the Ïƒ^B-Dependent Stress Responses inListeria monocytogenesandListeria innocuaStrains Exposed to Selected Stress Conditions. Applied and Environmental Microbiology, 2008, 74, 158-171.	3.1	163
87	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
88	Bacterial populations in complementary foods and drinking water in households with children 10â€“15 months old in Pemba Island, Tanzania. FASEB Journal, 2008, 22, 873.8.	0.5	0
89	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
90	Transcriptomic and Phenotypic Analyses Suggest a Network between the Transcriptional Regulators HrcA and Ïƒ^BinListeria monocytogenes. Applied and Environmental Microbiology, 2007, 73, 7981-7991.	3.1	64

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91	Ïƒ^B-Dependent and Ïƒ^B-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
92	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
93	Environmental Reservoir and Transmission into the Mammalian Host. , 2007, , 111-137.		12
94	Microarray-Based Characterization of theListeria monocytogenesCold Regulon in Log- and Stationary-Phase Cells. Applied and Environmental Microbiology, 2007, 73, 6484-6498.	3.1	114
95	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
96	Tracking Spore-Forming Bacterial Contaminants in Fluid Milk-Processing Systems. Journal of Dairy Science, 2007, 90, 4872-4883.	3.4	95
97	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
98	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
99	Evaluation of a Tissue Cultureâ€"Based Approach for Differentiating between Virulent and Avirulent Vibrio parahaemolyticus Strains Based on Cytotoxicity. Journal of Food Protection, 2007, 70, 348-354.	1.7	4
100	Vibrio parahaemolyticus Growth under Low-Iron Conditions and Survival under High-Magnesium Conditions. Journal of Food Protection, 2006, 69, 1040-1045.	1.7	5
101	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
102	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
103	Bacterial Stress Responses: What Doesn't Kill Them Can Make Them Stronger. PLoS Biology, 2006, 4, e23.	5.6	151
104	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
105	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
106	Ïƒ B Activation under Environmental and Energy Stress Conditions in Listeria monocytogenes. Applied and Environmental Microbiology, 2006, 72, 5197-5203.	3.1	72
107	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
108	Microbiology of Market Milks. , 2005, , 91-122.		20

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109	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
110	Ribotyping of Streptococcus uberis from a dairy's environment, bovine feces and milk. Veterinary Microbiology, 2005, 109, 257-265.	1.9	53
111	Alternative Sigma Factor ÏƒB Is Not Essential for Listeria monocytogenes Surface Attachment. Journal of Food Protection, 2005, 68, 311-317.	1.7	26
112	Alternative Sigma Factors and Their Roles in Bacterial Virulence. Microbiology and Molecular Biology Reviews, 2005, 69, 527-543.	6.6	325
113	Molecular Subtyping and Characterization of Bovine and Human Streptococcus agalactiae Isolates. Journal of Clinical Microbiology, 2005, 43, 1177-1186.	3.9	58
114	Ïƒ B contributes to Listeria monocytogenes invasion by controlling expression of inlA and inlB. Microbiology (United Kingdom), 2005, 151, 3215-3222.	1.8	121
115	DNA Sequence-Based Subtyping and Evolutionary Analysis of Selected Salmonella enterica Serotypes. Journal of Clinical Microbiology, 2005, 43, 3688-3698.	3.9	99
116	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
117	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
118	Effects of Acid Stress on Vibrio parahaemolyticus Survival and Cytotoxicity. Journal of Food Protection, 2004, 67, 1328-1334.	1.7	17
119	Listeria monocytogenes Ïƒ B Contributes to Invasion of Human Intestinal Epithelial Cells. Infection and Immunity, 2004, 72, 7374-7378.	2.2	82
120	Listeria monocytogenes Isolates from Foods and Humans Form Distinct but Overlapping Populations. Applied and Environmental Microbiology, 2004, 70, 5833-5841.	3.1	229
121	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
122	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
123	Characterization of Pasteurized Fluid Milk Shelfâ€life Attributes. Journal of Food Science, 2004, 69, M207.	3.1	133
124	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
125	Epidemiology, Pathogenesis, and Prevention of FoodborneVibrio parahaemolyticusInfections. Foodborne Pathogens and Disease, 2004, 1, 74-88.	1.8	212
126	Detection of ViableMycobacterium aviumSubsp.ParatuberculosisUsing Luciferase Reporter Systems. Foodborne Pathogens and Disease, 2004, 1, 258-266.	1.8	16

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127	Short Communication: Growth Characteristics of Streptococcus uberis in UHT-Treated Milk. Journal of Dairy Science, 2004, 87, 813-815.	3.4	4
128	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
129	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
130	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
131	Listeria monocytogenes Ïƒ B Regulates Stress Response and Virulence Functions. Journal of Bacteriology, 2003, 185, 5722-5734.	2.2	321
132	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
133	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
134	Sigma B Contributes to PrfA-Mediated Virulence in Listeria monocytogenes. Infection and Immunity, 2002, 70, 3948-3952.	2.2	153
135	Comparative Phenotypic, Molecular, and Virulence Characterization of Vibrio parahaemolyticus O3:K6 Isolates. Applied and Environmental Microbiology, 2002, 68, 2901-2909.	3.1	59
136	Vitamin A Degradation and Light-Oxidized Flavor Defects in Milk. Journal of Dairy Science, 2002, 85, 351-354.	3.4	70
137	Sensory Threshold of Light-Oxidized Flavor Defects in Milk. Journal of Food Science, 2002, 67, 2770-2773.	3.1	42
138	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
139	Quantitative Descriptive Analysis and Principal Component Analysis for Sensory Characterization of Ultrapasteurized Milk. Journal of Dairy Science, 2001, 84, 12-20.	3.4	148
140	Identification and Characterization of Elevated Microbial Counts in Bulk Tank Raw Milk. Journal of Dairy Science, 2001, 84, 292-298.	3.4	101
141	Acceptance of 2% Ultra-Pasteurized Milk by Consumers, 6 to 11 Years Old. Journal of Dairy Science, 2001, 84, 951-954.	3.4	41
142	Fluid Milk Vitamin Fortification Compliance in New York State. Journal of Dairy Science, 2001, 84, 2813-2820.	3.4	43
143	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
144	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

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145	Characterization and Pathogenic Potential of Listeria monocytogenes Isolates from the Smoked Fish Industry. Applied and Environmental Microbiology, 2001, 67, 646-653.	3.1	110
146	Comparative genetic characterization of Listeria monocytogenes isolates from human and animal listeriosis cases. Microbiology (United Kingdom), 2001, 147, 1095-1104.	1.8	204
147	Characterization of Chocolate Milk Spoilage Patterns. Journal of Food Protection, 2000, 63, 516-521.	1.7	24
148	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
149	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
150	Molecular and Phenotypic Characterization of Pseudomonas spp. Isolated from Milk. Applied and Environmental Microbiology, 2000, 66, 2085-2095.	3.1	123
151	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	44
152	Characterization ofrpoSalleles inEscherichia coliO157:H7 and in otherE. coliserotypes. Journal of Applied Microbiology, 1999, 86, 295-301.	3.1	10
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