

# Catherine M Burgess

## List of Publications by Year in descending order

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Version: 2024-02-01

30  
papers

1,270  
citations

394286

19  
h-index

454834

30  
g-index

30  
all docs

30  
docs citations

30  
times ranked

1744  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial resistance and genomic diversity of <i>Campylobacter jejuni</i> isolates from broiler caeca and neck skin samples collected at key stages during processing.. <i>Food Control</i> , 2022, 135, 108664.	2.8	3
2	Harnessing agricultural microbiomes for human pathogen control. <i>ISME Communications</i> , 2022, 2, .	1.7	8
3	Impact of Industrial Practices on the Microbial and Quality Attributes of Fresh Vacuum-Packed Lamb Joints. <i>Foods</i> , 2022, 11, 1850.	1.9	3
4	Examining the efficacy of mushroom industry biocides on <i>Listeria monocytogenes</i> biofilm. <i>Journal of Applied Microbiology</i> , 2021, 130, 1106-1116.	1.4	5
5	Inactivation efficacy of plasma-activated water: influence of plasma treatment time, exposure time and bacterial species. <i>International Journal of Food Science and Technology</i> , 2021, 56, 721-732.	1.3	22
6	Application of plasma activated water for decontamination of alfalfa and mung bean seeds. <i>Food Microbiology</i> , 2021, 96, 103708.	2.1	29
7	Reagent free electrochemical-based detection of silver ions at interdigitated microelectrodes using in-situ pH control. <i>Sensors and Actuators B: Chemical</i> , 2021, 333, 129531.	4.0	38
8	Natural Anti-Microbials for Enhanced Microbial Safety and Shelf-Life of Processed Packaged Meat. <i>Foods</i> , 2021, 10, 1598.	1.9	24
9	Survival of <i>Escherichia coli</i> and <i>Listeria innocua</i> on Lettuce after Irrigation with Contaminated Water in a Temperate Climate. <i>Foods</i> , 2021, 10, 2072.	1.9	6
10	Combined effects of ultrasound, plasma-activated water, and peracetic acid on decontamination of mackerel fillets. <i>LWT - Food Science and Technology</i> , 2021, 150, 111957.	2.5	32
11	Prevalence and Whole-Genome Sequence-Based Analysis of Shiga Toxin-Producing <i>Escherichia coli</i> Isolates from the Recto-Anal Junction of Slaughter-Age Irish Sheep. <i>Applied and Environmental Microbiology</i> , 2021, 87, e0138421.	1.4	9
12	The ability of <i>Listeria monocytogenes</i> to form biofilm on surfaces relevant to the mushroom production environment. <i>International Journal of Food Microbiology</i> , 2020, 317, 108385.	2.1	33
13	Impact of beef extract used for sample concentration on the detection of <i>Escherichia coli</i> DNA in water samples via qPCR. <i>Journal of Microbiological Methods</i> , 2020, 168, 105786.	0.7	4
14	Inactivation efficacy and mechanisms of plasma activated water on bacteria in planktonic state. <i>Journal of Applied Microbiology</i> , 2020, 129, 1248-1260.	1.4	65
15	Whole-genome epidemiology links phage-mediated acquisition of a virulence gene to the clonal expansion of a pandemic <i>Salmonella enterica</i> serovar Typhimurium clone. <i>Microbial Genomics</i> , 2020, 6, .	1.0	15
16	A quantitative real time PCR assay to detect and enumerate <i>Escherichia coli</i> O157 and O26 serogroups in sheep recto-anal swabs. <i>Journal of Microbiological Methods</i> , 2019, 165, 105703.	0.7	10
17	Microbial Contamination of Fresh Produce: What, Where, and How?. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1727-1750.	5.9	143
18	<i>Lactococcus lactis</i> subsp. <i>lactis</i> as a natural anti-listerial agent in the mushroom industry. <i>Food Microbiology</i> , 2019, 82, 30-35.	2.1	19

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19	Microevolution of antimicrobial resistance and biofilm formation of <i>Salmonella</i> Typhimurium during persistence on pig farms. <i>Scientific Reports</i> , 2019, 9, 8832.	1.6	37
20	High pressure processing on microbial inactivation, quality parameters and nutritional quality indices of mackerel fillets. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 55, 80-87.	2.7	44
21	Diversity and composition of the gut microbiota of Atlantic salmon ( <i>Salmo salar</i> ) farmed in Irish waters. <i>Journal of Applied Microbiology</i> , 2019, 127, 648-657.	1.4	36
22	Antibiotic resistance in grass and soil. <i>Biochemical Society Transactions</i> , 2019, 47, 477-486.	1.6	48
23	An investigation of shedding and super-shedding of Shiga toxin-producing <i>Escherichia coli</i> O157 and <i>E. coli</i> O26 in cattle presented for slaughter in the Republic of Ireland. <i>Zoonoses and Public Health</i> , 2019, 66, 83-91.	0.9	31
24	Effects of high intensity ultrasound on the inactivation profiles of <i>Escherichia coli</i> K12 and <i>Listeria innocua</i> with salt and salt replacers. <i>Ultrasonics Sonochemistry</i> , 2018, 48, 492-498.	3.8	27
25	Potential for transfer of <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> and <i>Salmonella</i> Senftenberg from contaminated food waste derived compost and anaerobic digestate liquid to lettuce plants. <i>Food Microbiology</i> , 2016, 59, 7-13.	2.1	17
26	The response of foodborne pathogens to osmotic and desiccation stresses in the food chain. <i>International Journal of Food Microbiology</i> , 2016, 221, 37-53.	2.1	157
27	Laminarin from Irish Brown Seaweeds <i>Ascophyllum nodosum</i> and <i>Laminaria hyperborea</i> : Ultrasound Assisted Extraction, Characterization and Bioactivity. <i>Marine Drugs</i> , 2015, 13, 4270-4280.	2.2	217
28	Development of a quantitative real time PCR assay to detect and enumerate <i>Escherichia coli</i> O157 and O26 serogroups in bovine recto-anal swabs. <i>Journal of Microbiological Methods</i> , 2015, 114, 9-15.	0.7	19
29	A review of factors that affect transmission and survival of verocytotoxin-producing <i>Escherichia coli</i> in the European farm to fork beef chain. <i>Meat Science</i> , 2014, 97, 375-383.	2.7	29
30	Bacterial vitamin B2, B11 and B12 overproduction: An overview. <i>International Journal of Food Microbiology</i> , 2009, 133, 1-7.	2.1	140