

Chawalit Kocharunchitt

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

582
citations

759190

12
h-index

794568

19
g-index

19
all docs

19
docs citations

19
times ranked

703
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of bacteriophages as biocontrol agents to control Salmonella associated with seed sprouts. International Journal of Food Microbiology, 2009, 128, 453-459.	4.7	119
2	Novel Biocontrol Methods for Listeria monocytogenes Biofilms in Food Production Facilities. Frontiers in Microbiology, 2018, 9, 605.	3.5	85
3	Integrated Transcriptomic and Proteomic Analysis of the Physiological Response of Escherichia coli O157:H7 Sakai to Steady-state Conditions of Cold and Water Activity Stress. Molecular and Cellular Proteomics, 2012, 11, M111.009019.	3.8	81
4	Investigation of the <i>Listeria monocytogenes</i> Scott A Acid Tolerance Response and Associated Physiological and Phenotypic Features via Whole Proteome Analysis. Journal of Proteome Research, 2012, 11, 2409-2426.	3.7	48
5	Global Genome Response of Escherichia coli O157:H7 Sakai during Dynamic Changes in Growth Kinetics Induced by an Abrupt Downshift in Water Activity. PLoS ONE, 2014, 9, e90422.	2.5	46
6	Changes of the bacterial community diversity on chicken carcasses through an Australian poultry processing line. Food Microbiology, 2020, 86, 103350.	4.2	35
7	Utility of gel-free, label-free shotgun proteomics approaches to investigate microorganisms. Applied Microbiology and Biotechnology, 2011, 90, 407-416.	3.6	24
8	Application of chlorine dioxide and peroxyacetic acid during spray chilling as a potential antimicrobial intervention for beef carcasses. Food Microbiology, 2020, 87, 103355.	4.2	23
9	Physiological Response of Escherichia coli O157:H7 Sakai to Dynamic Changes in Temperature and Water Activity as Experienced during Carcass Chilling. Molecular and Cellular Proteomics, 2016, 15, 3331-3347.	3.8	21
10	Characterisation of Listeria monocytogenes food-associated isolates to assess environmental fitness and virulence potential. International Journal of Food Microbiology, 2021, 350, 109247.	4.7	18
11	Global Genome Response of Escherichia coli O157:H7 Sakai during Dynamic Changes in Growth Kinetics Induced by an Abrupt Temperature Downshift. PLoS ONE, 2014, 9, e99627.	2.5	15
12	Colonisation dynamics of Listeria monocytogenes strains isolated from food production environments. Scientific Reports, 2021, 11, 12195.	3.3	14
13	Effect of peracetic acid on Campylobacter in food matrices mimicking commercial poultry processing. Food Control, 2020, 113, 107185.	5.5	13
14	Impact of Poultry Processing Operating Parameters on Bacterial Transmission and Persistence on Chicken Carcasses and Their Shelf Life. Applied and Environmental Microbiology, 2020, 86, .	3.1	13
15	Development of a Maillard Reaction-Based Time-Temperature Integrator/Indicator (TTI) for Visual Monitoring of Chilled Beef During Long-term Storage and Distribution. Food and Bioprocess Technology, 2020, 13, 2094-2103.	4.7	10
16	Combined effect of chilling and desiccation on survival of Escherichia coli suggests a transient loss of culturability. International Journal of Food Microbiology, 2015, 208, 1-10.	4.7	6
17	Effect of Storage Conditions on Shelf Stability of Undiluted Neutral Electrolyzed Water. Journal of Food Protection, 2020, 83, 1838-1843.	1.7	6
18	The effects of glucose on microbial spoilage of vacuum-packed lamb. Meat Science, 2022, 188, 108781.	5.5	4

#	ARTICLE	IF	CITATIONS
19	Listeria monocytogenes: illuminating adaptation with proteomics. Microbiology Australia, 2013, 34, 75.	0.4	1