

Francis Butler

List of Publications by Year in descending order

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126
papers

4,872
citations

126907

33
h-index

114465

63
g-index

131
all docs

131
docs citations

131
times ranked

5874
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of high pressure processing on total antioxidant activity, phenolic, ascorbic acid, anthocyanin content and colour of strawberry and blackberry purées. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 308-313.	5.6	507
2	Incubation period of COVID-19: a rapid systematic review and meta-analysis of observational research. <i>BMJ Open</i> , 2020, 10, e039652.	1.9	420
3	Inferred duration of infectious period of SARS-CoV-2: rapid scoping review and analysis of available evidence for asymptomatic and symptomatic COVID-19 cases. <i>BMJ Open</i> , 2020, 10, e039856.	1.9	299
4	Effect of thermal and high pressure processing on antioxidant activity and instrumental colour of tomato and carrot purées. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 16-22.	5.6	270
5	A comparison of seven thresholding techniques with the k-means clustering algorithm for measurement of bread-crumbs by digital image analysis. <i>Journal of Food Engineering</i> , 2006, 74, 268-278.	5.2	151
6	Stability and Degradation Kinetics of Bioactive Compounds and Colour in Strawberry Jam during Storage. <i>Food and Bioprocess Technology</i> , 2011, 4, 1245-1252.	4.7	145
7	<i>Cronobacter</i> species (formerly known as <i>Enterobacter sakazakii</i>) in powdered infant formula: a review of our current understanding of the biology of this bacterium. <i>Journal of Applied Microbiology</i> , 2012, 113, 1-15.	3.1	128
8	Effect of thermal and high hydrostatic pressure processing on antioxidant activity and colour of fruit smoothies. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 551-556.	5.6	121
9	Effect of high hydrostatic pressure and thermal processing on the nutritional quality and enzyme activity of fruit smoothies. <i>LWT - Food Science and Technology</i> , 2012, 45, 50-57.	5.2	110
10	A framework for beef traceability from farm to slaughter using global standards: An Irish perspective. <i>Computers and Electronics in Agriculture</i> , 2009, 66, 62-69.	7.7	96
11	A review of quantitative microbial risk assessment in the management of <i>Escherichia coli</i> O157:H7 on beef. <i>Meat Science</i> , 2006, 74, 76-88.	5.5	80
12	Evaluation of fresh-cut apple slices enriched with probiotic bacteria. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 203-209.	5.6	80
13	Influences on antimicrobial prescribing behaviour of veterinary practitioners in cattle practice in Ireland. <i>Veterinary Record</i> , 2013, 172, 14-14.	0.3	78
14	The Effect of Fluctuating vs. Constant Frozen Storage Temperature Regimes on Some Quality Parameters of Selected Food Products. <i>LWT - Food Science and Technology</i> , 2002, 35, 190-200.	5.2	71
15	Assessment of retinal recognition technology as a biometric method for sheep identification. <i>Computers and Electronics in Agriculture</i> , 2008, 60, 156-166.	7.7	62
16	Count data distributions and their zero-modified equivalents as a framework for modelling microbial data with a relatively high occurrence of zero counts. <i>International Journal of Food Microbiology</i> , 2010, 136, 268-277.	4.7	60
17	A comparison between the discrete Poisson-gamma and Poisson-lognormal distributions to characterise microbial counts in foods. <i>Food Control</i> , 2011, 22, 1279-1286.	5.5	58
18	Modelling the effect of different sterilisation treatments on antioxidant activity and colour of carrot slices during storage. <i>Food Chemistry</i> , 2009, 114, 484-491.	8.2	57

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19	Factors affecting the pH decline in lamb after slaughter. <i>Meat Science</i> , 2001, 58, 79-84.	5.5	56
20	Prevalence, numbers and characteristics of <i>Salmonella</i> spp. on Irish retail pork. <i>International Journal of Food Microbiology</i> , 2009, 131, 233-239.	4.7	56
21	Development of potentially synbiotic fresh-cut apple slices. <i>Journal of Functional Foods</i> , 2010, 2, 245-254.	3.4	54
22	Fractal texture analysis of bread crumb digital images. <i>European Food Research and Technology</i> , 2008, 226, 721-729.	3.3	51
23	Rheological properties and baking quality of wheat varieties from various geographical regions. <i>Journal of Cereal Science</i> , 2010, 51, 402-408.	3.7	49
24	Evaluation of thermal and high hydrostatic pressure processed apple purees enriched with prebiotic inclusions. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 261-268.	5.6	49
25	Flavour profiling of fresh and processed fruit smoothies by instrumental and sensory analysis. <i>Food Research International</i> , 2012, 45, 17-25.	6.2	49
26	Relative infectiousness of asymptomatic SARS-CoV-2 infected persons compared with symptomatic individuals: a rapid scoping review. <i>BMJ Open</i> , 2021, 11, e042354.	1.9	48
27	The use of meta-analytical tools in risk assessment for food safety. <i>Food Microbiology</i> , 2011, 28, 823-827.	4.2	45
28	A case of bovine raw milk contamination with <i>Listeria monocytogenes</i> . <i>Irish Veterinary Journal</i> , 2012, 65, 13.	2.1	43
29	Impact of a novel spray-chilling system on surface microflora, water activity and weight loss during beef carcass chilling. <i>Food Microbiology</i> , 2006, 23, 483-490.	4.2	41
30	Effect of Storage on the Content of Polyphenols of Minimally Processed Skin-On Apple Wedges from Ten Cultivars and Two Growing Seasons. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1609-1614.	5.2	40
31	Predictive thermal inactivation model for the combined effect of temperature, cinnamaldehyde and carvacrol on starvation-stressed multiple <i>Salmonella</i> serotypes in ground chicken. <i>International Journal of Food Microbiology</i> , 2013, 165, 184-199.	4.7	38
32	Effects of Thermal and High Hydrostatic Pressure Processing and Storage on the Content of Polyphenols and Some Quality Attributes of Fruit Smoothies. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 601-607.	5.2	37
33	Effect of sonication on the bioactive, quality and rheological characteristics of fruit smoothies. <i>International Journal of Food Science and Technology</i> , 2012, 47, 827-836.	2.7	37
34	Discrimination of crumb grain visual appearance of organic and non-organic bread loaves by image texture analysis. <i>Journal of Food Engineering</i> , 2008, 84, 480-488.	5.2	34
35	Effect of pH and Water Activity on the Growth Limits of <i>Listeria monocytogenes</i> in a Cheese Matrix at Two Contamination Levels. <i>Journal of Food Protection</i> , 2011, 74, 1805-1813.	1.7	34
36	Investigation of reported correlation coefficients between rheological properties of the wheat bread doughs and baking performance of the corresponding wheat flours. <i>Trends in Food Science and Technology</i> , 2012, 24, 13-18.	15.1	34

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37	Development and validation of a probabilistic second-order exposure assessment model for <i>Escherichia coli</i> O157:H7 contamination of beef trimmings from Irish meat plants. <i>Meat Science</i> , 2008, 79, 139-154.	5.5	33
38	Presymptomatic transmission of SARS-CoV-2 infection: a secondary analysis using published data. <i>BMJ Open</i> , 2021, 11, e041240.	1.9	33
39	Alternative methods of pig chilling. <i>Meat Science</i> , 1989, 26, 67-83.	5.5	32
40	Time dependent rheological characterisation of buttermilk at 5 °C. <i>Journal of Food Engineering</i> , 1995, 25, 569-580.	5.2	32
41	Prevalence and numbers of <i>Salmonella</i> spp. and Enterobacteriaceae on pork cuts in abattoirs in the Republic of Ireland. <i>Journal of Applied Microbiology</i> , 2008, 105, 1209-1219.	3.1	32
42	Estimation of Prevalence of Salmonella on Pig Carcasses and Pork Joints, Using a Quantitative Risk Assessment Model Aided by Meta-Analysis. <i>Journal of Food Protection</i> , 2009, 72, 274-285.	1.7	30
43	Modelling the effect of chilling on the occurrence of Salmonella on pig carcasses at study, abattoir and batch levels by meta-analysis. <i>International Journal of Food Microbiology</i> , 2013, 163, 101-113.	4.7	30
44	Optimising a rapid chilling system for lamb carcasses. <i>Journal of Food Engineering</i> , 2002, 52, 75-81.	5.2	27
45	A comparison of the ability of several small and large deformation rheological measurements of wheat dough to predict baking behaviour. <i>Journal of Food Engineering</i> , 2007, 83, 475-482.	5.2	27
46	Effect of flour type and dough rheological properties on cookie spread measured dynamically during baking. <i>Journal of Cereal Science</i> , 2009, 49, 178-183.	3.7	27
47	Comparison of growth limits of <i>Listeria monocytogenes</i> in milk, broth and cheese. <i>Journal of Applied Microbiology</i> , 2010, 109, no-no.	3.1	26
48	The effect of different mixing processes on dough extensional rheology and baked attributes. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2098-2104.	3.5	26
49	A Review and Evaluation of Plant Protection Product Ranking Tools Used in Agriculture. <i>Human and Ecological Risk Assessment (HERA)</i> , 2011, 17, 300-327.	3.4	26
50	Alginate Coating as Carrier of Oligofructose and Inulin and to Maintain the Quality of Fresh Cut Apples. <i>Journal of Food Science</i> , 2011, 76, H19-29.	3.1	26
51	Time-dependent viscosity of stirred yogurt. Part I: couette flow. <i>Journal of Food Engineering</i> , 2002, 51, 249-254.	5.2	25
52	The performance of several oxygen scavengers in varying oxygen environments at refrigerated temperatures: implications for low oxygen modified atmosphere packaging of meat. <i>International Journal of Food Science and Technology</i> , 2009, 44, 188-196.	2.7	25
53	Selecting apple cultivars for use in ready-to-eat desserts based on multivariate analyses of physico-chemical properties. <i>LWT - Food Science and Technology</i> , 2012, 48, 308-315.	5.2	25
54	The effect of ultra-rapid chilling and subsequent ageing on the calpain/calpastatin system and myofibrillar degradation in lamb <i>M. longissimus thoracis et lumborum</i> . <i>Meat Science</i> , 2001, 59, 293-301.	5.5	24

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55	Characterisation of within-batch and between-batch variability in microbial counts in foods using Poisson-gamma and Poisson-lognormal regression models. <i>Food Control</i> , 2011, 22, 1268-1278.	5.5	24
56	Effectiveness of sampling plans by attributes based on mixture distributions characterising microbial clustering in food. <i>Food Control</i> , 2013, 34, 50-60.	5.5	23
57	The effect of freezing compared with chilling on selected physico-chemical and sensory properties of sous vide cooked carrots. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 137-145.	5.6	21
58	Modeling the growth of <i>Listeria monocytogenes</i> on the surface of smear- or mold-ripened cheese. <i>Frontiers in Cellular and Infection Microbiology</i> , 2014, 4, 90.	3.9	21
59	Effect of packaging cycle on the colour stability of six beef muscles stored in a modified atmosphere mother pack system with oxygen scavengers. <i>International Journal of Food Science and Technology</i> , 2003, 38, 623-632.	2.7	20
60	A survey of acrylamide precursors in Irish ware potatoes and acrylamide levels in French fries. <i>LWT - Food Science and Technology</i> , 2007, 40, 1601-1609.	5.2	20
61	Digitization of farinogram plots and estimation of mixing stability. <i>Journal of Cereal Science</i> , 2008, 48, 729-733.	3.7	19
62	Classical enterotoxins of coagulase-positive <i>Staphylococcus aureus</i> isolates from raw milk and products for raw milk cheese production in Ireland. <i>Dairy Science and Technology</i> , 2012, 92, 487-499.	2.2	19
63	A risk characterization model of <i>Salmonella</i> Typhimurium in Irish fresh pork sausages. <i>Food Research International</i> , 2012, 45, 1184-1193.	6.2	18
64	Relating physicochemical and microbiological safety indicators during processing of linguiãsa, a Portuguese traditional dry-fermented sausage. <i>Food Research International</i> , 2015, 78, 50-61.	6.2	17
65	A Monte Carlo Risk Assessment Model for Acrylamide Formation in French Fries. <i>Risk Analysis</i> , 2009, 29, 1410-1426.	2.7	16
66	Monitoring the dynamic density of wheat dough during fermentation. <i>Journal of Food Engineering</i> , 2009, 95, 332-338.	5.2	16
67	Patterns of antimicrobial resistance in pathogenic <i>Escherichia coli</i> isolates from cases of calf enteritis during the spring-calving season. <i>Veterinary Microbiology</i> , 2014, 170, 73-80.	1.9	16
68	Occurrence and identification of spore-forming bacteria in skim-milk powders. <i>International Dairy Journal</i> , 2019, 97, 176-184.	3.0	16
69	Impact of reader antenna polarisation, distance, inlay design, conveyor speed, tag location and orientation on the coupling of UHF RFID as applied to modified atmosphere packaged meat. <i>Computers and Electronics in Agriculture</i> , 2009, 69, 135-141.	7.7	15
70	The effects of item composition, tag inlay design, reader antenna polarization, power and transponder orientation on the dynamic coupling efficiency of backscatter ultra-high frequency radio frequency identification. <i>Packaging Technology and Science</i> , 2009, 22, 241-248.	2.8	15
71	EFFECT OF WATER IMMERSION AND SOUS-VIDE PROCESSING ON ANTIOXIDANT ACTIVITY, PHENOLIC, CAROTENOID CONTENT AND COLOR OF CARROT DISKS. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 1009-1023.	2.0	15
72	A novel derivation of a within-batch sampling plan based on a Poisson-gamma model characterising low microbial counts in foods. <i>International Journal of Food Microbiology</i> , 2013, 161, 84-96.	4.7	15

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73	Conducting inferential statistics for low microbial counts in foods using the Poisson-gamma regression. <i>Food Control</i> , 2014, 37, 385-394.	5.5	15
74	The effect of short- and long-term freeze-chilling on the quality of cooked green beans and carrots. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 65-72.	5.6	14
75	Quality and antioxidant capacity of fresh-cut apple wedges enriched with honey by vacuum impregnation. <i>International Journal of Food Science and Technology</i> , 2011, 46, 626-634.	2.7	14
76	VISCOSITY CHARACTERIZATION OF A COMMERCIAL YOGURT AT 5C USING A CUP IN BOB AND A VANE GEOMETRY OVER A WIDE SHEAR RATE RANGE (10 ² S ⁻¹ -10 ³ s ⁻¹). <i>Journal of Food Process Engineering</i> , 1999, 22, 1-10.	2.9	13
77	Prediction of panellists'™ perception of bread crumb appearance using fractal and visual textural features. <i>European Food Research and Technology</i> , 2008, 226, 779-785.	3.3	13
78	Factors affecting staphylococcal enterotoxin Cbovine production in milk. <i>International Dairy Journal</i> , 2014, 39, 41-46.	3.0	13
79	The Impact of Winter Relocation and Depuration on Norovirus Concentrations in Pacific Oysters Harvested from a Commercial Production Site. <i>Food and Environmental Virology</i> , 2018, 10, 288-296.	3.4	13
80	The effect of short- and long-term freeze-chilling on the quality of mashed potato. <i>Innovative Food Science and Emerging Technologies</i> , 2003, 4, 85-97.	5.6	12
81	Development and Application of a Stochastic Epidemic Model for the Transmission of Salmonella Typhimurium at the Farm Level of the Pork Production Chain. <i>Risk Analysis</i> , 2009, 29, 1521-1533.	2.7	12
82	Modeling Prevalence and Counts from Most Probable Number in a Bayesian Framework: An Application to Salmonella Typhimurium in Fresh Pork Sausages. <i>Journal of Food Protection</i> , 2010, 73, 1416-1422.	1.7	12
83	Use of a Poisson-gamma model to assess the performance of the EC process hygiene criterion for Enterobacteriaceae on Irish sheep carcasses. <i>Food Control</i> , 2012, 25, 172-183.	5.5	12
84	Evaluation of Norovirus Reduction in Environmentally Contaminated Pacific Oysters During Laboratory Controlled and Commercial Depuration. <i>Food and Environmental Virology</i> , 2021, 13, 229-240.	3.4	12
85	Time-dependent viscosity of stirred yogurt. Part II: tube flow. <i>Journal of Food Engineering</i> , 2002, 51, 255-261.	5.2	11
86	A longitudinal study of the effect of time on the matching performance of a retinal recognition system for lambs. <i>Computers and Electronics in Agriculture</i> , 2008, 64, 202-211.	7.7	11
87	The effect of Quaternary Ammonium Compounds on the attachment of wild and adapted <i>Pseudomonas putida</i> strains to different contact materials used in the food sector. <i>Food Control</i> , 2014, 42, 277-283.	5.5	11
88	Estimation of the serial interval and proportion of pre-symptomatic transmission events of COVID-19 in Ireland using contact tracing data. <i>BMC Public Health</i> , 2021, 21, 805.	2.9	11
89	Effect of surface properties of different food contact materials on the efficiency of quaternary ammonium compounds residue recovery and persistence. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1791-1797.	2.7	10
90	Production of safer food by understanding risk factors for <i>L. monocytogenes</i> occurrence and persistence in food processing environments. <i>Journal of Food Safety</i> , 2018, 38, e12516.	2.3	10

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91	Estimating the distribution of norovirus in individual oysters. <i>International Journal of Food Microbiology</i> , 2020, 333, 108785.	4.7	10
92	The vitamin C status of freeze-chilled mashed potato. <i>Journal of Food Engineering</i> , 2003, 56, 219-221.	5.2	9
93	Numbers of close contacts of individuals infected with SARS-CoV-2 and their association with government intervention strategies. <i>BMC Public Health</i> , 2021, 21, 2238.	2.9	9
94	Effect of Flour Type and Baking Temperature on Cake Dynamic Height Profile Measurements During Baking. <i>Food and Bioprocess Technology</i> , 2010, 3, 594-602.	4.7	8
95	The effect of increased interrogation zone, reader antenna polarization and application factors in the performance of UHF RFID tag detection on modified atmosphere packaged meat. <i>Packaging Technology and Science</i> , 2010, 23, 339-350.	2.8	8
96	A consumer-phase exposure assessment of <i>Salmonella</i> Typhimurium from Irish fresh pork sausages: II. Cooking and consumption modules. <i>Food Control</i> , 2010, 21, 1693-1702.	5.5	8
97	Quality and Antioxidant Properties of Fresh-cut Apple Wedges from 10 Cultivars During Modified Atmosphere Packaging Storage. <i>Food Science and Technology International</i> , 2011, 17, 267-276.	2.2	8
98	Efficiency of the sampling plan for <i>Cronobacter</i> spp. assuming a Poisson lognormal distribution of the bacteria in powder infant formula and the implications of assuming a fixed within and between-lot variability. <i>Food Control</i> , 2013, 33, 174-185.	5.5	8
99	Risk-based approach to developing a national residue sampling plan for testing under European Union regulation for veterinary medicinal products and coccidiostat feed additives in domestic animal production. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1155-1165.	2.3	8
100	Bayesian Networks modeling of diarrhetic shellfish poisoning in <i>Mytilus edulis</i> harvested in Bantry Bay, Ireland. <i>Harmful Algae</i> , 2022, 112, 102171.	4.8	8
101	Modelling the flow of a time-dependent viscous product (cultured buttermilk) in a tube viscometer at 5°C. <i>Journal of Food Engineering</i> , 1999, 42, 199-206.	5.2	7
102	A consumer-phase exposure assessment of <i>Salmonella</i> typhimurium from Irish fresh pork sausages: I. Transport and refrigeration modules. <i>Food Control</i> , 2010, 21, 1683-1692.	5.5	7
103	OXYGEN SCAVENGER EFFECT ON THE DEVELOPMENT OF METMYOGLOBIN ON BEEF STEAKS DURING EARLY LOW-OXYGEN STORAGE. <i>Journal of Muscle Foods</i> , 2006, 17, 381-397.	0.5	6
104	Association of Glutenin Subunit Composition and Dough Rheological Characteristics with Cookie Baking Properties of Soft Wheat Cultivars. <i>Cereal Chemistry</i> , 2009, 86, 339-349.	2.2	6
105	Controlling <i>Salmonella</i> infections in pig farms: A framework modelling approach. <i>Food Research International</i> , 2012, 45, 1139-1148.	6.2	6
106	Validation of a Simple Spectrophotometric Method for the Measurement of Quaternary Ammonium Compound Residue Concentrations in Food Production Facility. <i>Food Analytical Methods</i> , 2013, 6, 1265-1270.	2.6	6
107	Role of analytical testing for food fraud risk mitigation – A commentary on implementation of analytical fraud testing. <i>Current Research in Food Science</i> , 2021, 4, 301-307.	5.8	6
108	THE USE OF MICRO-PERFORATED LIDDING FILM IN LOW-OXYGEN STORAGE OF BEEF STEAKS. <i>Journal of Muscle Foods</i> , 2005, 16, 103-116.	0.5	5

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109	Modelling production of <i>S. aureus</i> enterotoxin Cbovine in milk, and its production during cheesemaking. Dairy Science and Technology, 2015, 95, 747-757.	2.2	5
110	An Appraisal of the Use of Meat-Juice Serology Monitoring Data for Estimating Prevalence of Cecal Salmonella Carriage of Pigs at Slaughter by Means of Herd-Level and Animal-Level Simulation. Journal of Food Protection, 2009, 72, 286-294.	1.7	4
111	Uncoupling "growth" and "increasing cell numbers" of <i>Listeria monocytogenes</i> in naturally contaminated milk from a sub-clinically infected cow. Food Control, 2017, 71, 228-233.	5.5	4
112	The effects of sequential heat treatment on microbial reduction and spore inactivation during milk processing. International Dairy Journal, 2020, 104, 104648.	3.0	4
113	Omnibus Modeling of <i>Listeria monocytogenes</i> Growth Rates at Low Temperatures. Foods, 2021, 10, 1099.	4.3	4
114	EFFECT OF OXYGEN CONCENTRATIONS ON BLOOMING ABILITY OF AGED BEEF LONGISSIMUS LUMBORUM STEAKS FOLLOWING ULTRALOW OXYGEN AND VACUUM STORAGE. Journal of Muscle Foods, 2006, 17, 267-276.	0.5	3
115	Operating characteristic curves for single, double and multiple fraction defective sampling plans developed for <i>Cronobacter</i> in powder infant formula. Procedia Food Science, 2011, 1, 979-986.	0.6	3
116	A Bayesian approach to estimating the uncertainty in the distribution of <i>Cronobacter</i> spp. in powdered infant formula arising from microbiological criteria test outcomes. Microbial Risk Analysis, 2016, 4, 36-42.	2.3	3
117	Quaternary Ammonium Compounds (QACs) induced inactivation of <i>Pseudomonas</i> spp.: Effect of material surface. Food and Bioproducts Processing, 2016, 98, 71-78.	3.6	3
118	Risk of salmonellosis from the consumption of Irish fresh pork sausages. International Journal of Computer Aided Engineering and Technology, 2015, 7, 287.	0.2	2
119	Development of a Self-Regulated Dynamic Model for the Propagation of <i>Salmonella</i> , Typhimurium in Pig Farms. Risk Analysis, 2011, 31, 63-77.	2.7	1
120	FUNDAMENTAL RHEOLOGY AND QUALITY CHARACTERISTICS OF <i>SOUS-VIDE</i> PROCESSED APPLE PUREES CONTAINING APPLE OR BLACKCURRANT POMACE INCLUSIONS. Journal of Food Quality, 2012, 35, 93-107.	2.6	1
121	A Bayesian estimation of the concentration of microbial organisms in powdered foods arising from repeat testing for microbial contamination. Microbial Risk Analysis, 2020, 14, 100083.	2.3	1
122	Crumb Features Quantification by Cryo-Scanning Electron Microscopy Images. , 2008, , 89-97.		1
123	Effect of Flour Type on Cake Volume and Cookie Diameter Evaluated Dynamically During Baking. , 2008, , 154-157.		0
124	Four Perspectives on "Old Russia" (Rus ²). Kritika, 2009, 10, 291-305.	0.1	0
125	Quality and sensory acceptability of a chilled functional apple ready-dessert. Food Science and Technology International, 2012, 18, 167-177.	2.2	0
126	A Genetic Method To Evaluate the Prevalence of Unique DNA Profiles between Sequential Ground Beef Batches. Journal of Food Protection, 2017, 80, 425-430.	1.7	0