Aidan Coffey

List of Publications by Year
in descending order

211 papers	9,090 citations	41258 49 h-index	54797 84 g-index
274 all docs	274 docs citations	274 times ranked	8251 citing authors

#	Article	IF	Citations
1	Evaluation of a Cocktail of Three Bacteriophages for Biocontrol of Escherichia coli O157:H7. Applied and Environmental Microbiology, 2004, 70, 3417-3424.	1.4	388
2	Bacteriophages and Bacterial Plant Diseases. Frontiers in Microbiology, 2017, 8, 34.	1.5	310
3	Production, properties, and industrial food application of lactic acid bacteria-derived exopolysaccharides. Applied Microbiology and Biotechnology, 2016, 100, 1121-1135.	1.7	280
4	Phage Therapy in the Food Industry. Annual Review of Food Science and Technology, 2014, 5, 327-349.	5.1	253
5	Movers and shakers. Gut Microbes, 2013, 4, 4-16.	4.3	236
6	Bacteriophages Ï•MR299-2 and Ï•NH-4 Can Eliminate Pseudomonas aeruginosa in the Murine Lung and on Cystic Fibrosis Lung Airway Cells. MBio, 2012, 3, e00029-12.	1.8	218
7	Bacteriophage and their lysins for elimination of infectious bacteria. FEMS Microbiology Reviews, 2009, 33, 801-819.	3.9	213
8	The Recombinant Phage Lysin LysK Has a Broad Spectrum of Lytic Activity against Clinically Relevant Staphylococci, Including Methicillin-Resistant Staphylococcus aureus. Journal of Bacteriology, 2005, 187, 7161-7164.	1.0	204
9	Potential of the Polyvalent Anti- Staphylococcus Bacteriophage K for Control of Antibiotic-Resistant Staphylococci from Hospitals. Applied and Environmental Microbiology, 2005, 71, 1836-1842.	1.4	201
10	Genome of Staphylococcal Phage K: a New Lineage of Myoviridae Infecting Gram-Positive Bacteria with a Low G+C Content. Journal of Bacteriology, 2004, 186, 2862-2871.	1.0	199
11	Recombinant bacteriophage lysins as antibacterials. Bioengineered Bugs, 2010, 1, 9-16.	2.0	188
12	Lactic Acid Bacteria Exopolysaccharides in Foods and Beverages: Isolation, Properties, Characterization, and Health Benefits. Annual Review of Food Science and Technology, 2018, 9, 155-176.	5.1	185
13	Influence of in-situ synthesized exopolysaccharides on the quality of gluten-free sorghum sourdough bread. International Journal of Food Microbiology, 2012, 155, 105-112.	2.1	157
14	Exopolysaccharide producing lactic acid bacteria: Their techno-functional role and potential application in gluten-free bread products. Food Research International, 2018, 110, 52-61.	2.9	138
15	Phage Lysin LysK Can Be Truncated to Its CHAP Domain and Retain Lytic Activity against Live Antibiotic-Resistant Staphylococci. Applied and Environmental Microbiology, 2009, 75, 872-874.	1.4	118
16	Inhibition of bacteriophage K proliferation on Staphylococcus aureus in raw bovine milk. Letters in Applied Microbiology, 2005, 41, 274-279.	1.0	111
17	Lactic Acid Bacteria as a Cell Factory for the Delivery of Functional Biomolecules and Ingredients in Cereal-Based Beverages: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 503-520.	5.4	109
18	Bacteriophage-resistance systems in dairy starter strains: molecular analysis to application. Antonie Van Leeuwenhoek, 2002, 82, 303-321.	0.7	101

#	Article	IF	Citations
19	Prevention of Staphylococcus aureus biofilm formation and reduction in established biofilm density using a combination of phage K and modified derivatives. Letters in Applied Microbiology, 2012, 54, 286-291.	1.0	100
20	Application of Lactobacillus amylovorus DSM19280 in gluten-free sourdough bread to improve the microbial shelf life. Food Microbiology, 2015, 47, 36-44.	2.1	98
21	Phage and Their Lysins as Biocontrol Agents for Food Safety Applications. Annual Review of Food Science and Technology, 2010, 1, 449-468.	5.1	96
22	A review of polyols â€“ biotechnological production, food applications, regulation, labeling and health effects. Critical Reviews in Food Science and Nutrition, 2020, 60, 2034-2051.	5.4	96
23	The newly isolated lytic bacteriophages st104a and st104b are highly virulent against Salmonella enterica. Journal of Applied Microbiology, 2006, 101, 251-259.	1.4	89
24	Antifungal activities of three different Lactobacillus species and their production of antifungal carboxylic acids in wheat sourdough. Applied Microbiology and Biotechnology, 2016, 100, 1701-1711.	1.7	89
25	â€œGreen Preservativesâ€• Combating Fungi in the Food and Feed Industry by Applying Antifungal Lactic Acid Bacteria. Advances in Food and Nutrition Research, 2012, 66, 217-238.	1.5	87
26	Bacteriophage-Derived Peptidase<mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" id="M1"><mml:mrow><mml:msub><mml:mrow><mml:mtext>CHAP</mml:mtext></mml:mrow><mml:mrow><mml:mtext>K</mml:mtext></mml:mrow></mml:msub></mml:mrow></mml:math> and Prevents Staphylococcal Biofilms. International Journal of Microbiology, 2013, 2013, 1-8.	0.9	80
27	Plasmids of lactococci â€“ genetic accessories or genetic necessities?. FEMS Microbiology Reviews, 2006, 30, 243-273.	3.9	79
28	Comparison of the activities of the lantibiotics nisin and lacticin 3147 against clinically significant mycobacteria. International Journal of Antimicrobial Agents, 2010, 36, 132-136.	1.1	79
29	Transcriptome analysis of Listeria monocytogenes exposed to biocide stress reveals a multi-system response involving cell wall synthesis, sugar uptake, and motility. Frontiers in Microbiology, 2014, 5, 68.	1.5	75
30	The truncated phage lysin CHAP_keliminatesStaphylococcusaureusin the nares of mice. Bioengineered Bugs, 2010, 1, 404-407.	2.0	73
31	Barley malt wort fermentation by exopolysaccharide-forming Weissella cibaria MG1 for the production of a novel beverage. Journal of Applied Microbiology, 2013, 115, 1379-1387.	1.4	73
32	In Vivo and Ex Vivo Evaluations of Bacteriophages e11/2 and e4/1c for Use in the Control of Escherichia coli O157:H7. Applied and Environmental Microbiology, 2010, 76, 7210-7216.	1.4	72
33	Novel type I restriction specificities through domain shuffling of HsdS subunits in Lactococcus lactis. Molecular Microbiology, 2000, 36, 866-875.	1.2	71
34	Investigating Biological Activity Spectrum for Novel Styrylquinazoline Analogues. Molecules, 2009, 14, 4246-4265.	1.7	67
35	Thermally triggered release of the bacteriophage endolysin CHAPK and the bacteriocin lysostaphin for the control of methicillin resistant Staphylococcus aureus (MRSA). Journal of Controlled Release, 2017, 245, 108-115.	4.8	65
36	Isolation and characterization of two anti-staphylococcal bacteriophages specific for pathogenic Staphylococcus aureus associated with bovine infections. Letters in Applied Microbiology, 2005, 41, 482-486.	1.0	63

#	Article	IF	Citations
37	The use of Lactobacillus brevis PS1 to in vitro inhibit the outgrowth of Fusarium culmorum and other common Fusarium species found on barley. International Journal of Food Microbiology, 2010, 141, 116-121.	2.1	62
38	CRISPR analysis of bacteriophageâ€insensitive mutants (BIMs) of industrial Streptococcus thermophilus â€“ implications for starter design. Journal of Applied Microbiology, 2010, 108, 945-955.	1.4	62
39	Bacteriophages in Food Applications: From Foe to Friend. Annual Review of Food Science and Technology, 2019, 10, 151-172.	5.1	62
40	The use of bacteriophages for food safety. Current Opinion in Food Science, 2020, 36, 1-8.	4.1	62
41	Growth and survival of E. coli O157:H7 during the manufacture and ripening of a smear-ripened cheese produced from raw milk. Journal of Applied Microbiology, 2001, 90, 201-207.	1.4	60
42	Investigating the biocontrol and anti-biofilm potential of a three phage cocktail against Cronobacter sakazakii in different brands of infant formula. International Journal of Food Microbiology, 2017, 253, 1-11.	2.1	60
43	AbiG, a genotypically novel abortive infection mechanism encoded by plasmid pCI750 of Lactococcus lactis subsp. cremoris UC653. Applied and Environmental Microbiology, 1996, 62, 3075-3082.	1.4	60
44	Antifungal sourdough lactic acid bacteria as biopreservation tool in quinoa and rice bread. International Journal of Food Microbiology, 2016, 239, 86-94.	2.1	59
45	Investigation of the Relationship between Lysogeny and Lysis of Lactococcus lactis in Cheese Using Prophage-Targeted PCR. Applied and Environmental Microbiology, 2000, 66, 2192-2198.	1.4	57
46	Sugar reduction in bakery products: Current strategies and sourdough technology as a potential novel approach. Food Research International, 2019, 126, 108583.	2.9	57
47	Assessment of Escherichia coli O157:H7-specific bacteriophages e11/2 and e4/1c in model broth and hide environments. International Journal of Food Microbiology, 2011, 147, 188-194.	2.1	56
48	Isolation and characterisation of exopolysaccharide-producing Weissella and Lactobacillus and their application as adjunct cultures in Cheddar cheese. International Dairy Journal, 2014, 34, 125-134.	1.5	55
49	Naturally Occurring Lactococcal Plasmid pAH90 Links Bacteriophage Resistance and Mobility Functions to a Food-Grade Selectable Marker. Applied and Environmental Microbiology, 2001, 67, 929-937.	1.4	51
50	Genome analysis of the Clostridium difficile phage Î¦CD6356, a temperate phage of the Siphoviridae family. Gene, 2010, 462, 34-43.	1.0	50
51	Investigating the Spectrum of Biological Activity of Substituted Quinoline-2-Carboxamides and Their Isosteres. Molecules, 2012, 17, 613-644.	1.7	50
52	Ecofriendly control of potato late blight causative agent and the potential role of lactic acid bacteria: a review. Applied Microbiology and Biotechnology, 2012, 96, 37-48.	1.7	50
53	Use of a broad-host-range bacteriocin-producing Lactococcus lactis transconjugant as an alternative starter for salami manufacture. International Journal of Food Microbiology, 1998, 43, 231-235.	2.1	49
54	Ring-substituted 4-Hydroxy-1H-quinolin-2-ones: Preparation and Biological Activity. Molecules, 2009, 14, 1145-1159.	1.7	49

#	Article	IF	Citations
55	The gene encoded antimicrobial peptides, a template for the design of novel anti-mycobacterial drugs. Bioengineered Bugs, 2010, 1, 408-412.	2.0	49
56	Characterization of the staphylococcal bacteriophage lysin CHAPK. Journal of Applied Microbiology, 2011, 111, 1025-1035.	1.4	49
57	Development of a broad-host-range phage cocktail for biocontrol. Bioengineered Bugs, 2011, 2, 31-37.	2.0	49
58	Comparison of the impact of dextran and reuteran on the quality of wheat sourdough bread. Journal of Cereal Science, 2012, 56, 531-537.	1.8	49
59	The QuEChERS approach in a novel application for the identification of antifungal compounds produced by lactic acid bacteria cultures. Talanta, 2014, 129, 364-373.	2.9	49
60	Novel N4-Like Bacteriophages of Pectobacterium atrosepticum. Pharmaceuticals, 2018, 11, 45.	1.7	49
61	Novel cultures for cheese improvement. Trends in Food Science and Technology, 2000, 11, 96-104.	7.8	48
62	Crystal structure of the lytic CHAPK domain of the endolysin LysK from Staphylococcus aureus bacteriophage K. Virology Journal, 2014, 11, 133.	1.4	47
63	Nucleotide sequence and structural organization of the small, broad-host-range plasmid pCI411 from Leuconostoc lactis 533. Microbiology (United Kingdom), 1994, 140, 2263-2269.	0.7	46
64	Anti-infective and herbicidal activity of N-substituted 2-aminobenzothiazoles. Bioorganic and Medicinal Chemistry, 2012, 20, 7059-7068.	1.4	46
65	Rapid identification, by use of the LTQ Orbitrap hybrid FT mass spectrometer, of antifungal compounds produced by lactic acid bacteria. Analytical and Bioanalytical Chemistry, 2012, 403, 2983-2995.	1.9	46
66	Silk Route to the Acceptance and Re-Implementation of Bacteriophage Therapyâ€"Part II. Antibiotics, 2018, 7, 35.	1.5	46
67	A new phage on the â€˜Mozzarellaâ€™ block: Bacteriophage 5093 shares a low level of homology with other Streptococcus thermophilus phages. International Dairy Journal, 2011, 21, 963-969.	1.5	45
68	Investigating the Activity Spectrum for Ring-Substituted 8-Hydroxyquinolines. Molecules, 2010, 15, 288-304.	1.7	44
69	Genomic diversity of Salmonella enterica -The UoWUCC 10K genomes project. Wellcome Open Research, 2020, 5, 223.	0.9	43
70	Application of Lactobacillus amylovorus as an antifungal adjunct toÂextend the shelf-life of Cheddar cheese. International Dairy Journal, 2014, 34, 167-173.	1.5	42
71	Inhibition ofListeria monocytogenesbiofilms by bacteriocin-producing bacteria isolated from mushroom substrate. Journal of Applied Microbiology, 2017, 122, 279-293.	1.4	42
72	Genomics of Weissella cibaria with an examination of its metabolic traits. Microbiology (United) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	0.7	41

#	Article	IF	Citations
73	Synthesis and antimycobacterial properties of ring-substituted 6-hydroxynaphthalene-2-carboxanilides. Bioorganic and Medicinal Chemistry, 2015, 23, 2035-2043.	1.4	41
74	Investigating the Spectrum of Biological Activity of Ring-Substituted Salicylanilides and Carbamoylphenylcarbamates. Molecules, 2010, 15, 8122-8142.	1.7	40
75	Things Are Getting Hairy: Enterobacteria Bacteriophage vB_PcaM_CBB. Frontiers in Microbiology, 2017, 8, 44.	1.5	40
76	Effect of Genetically Modifying the Lactococcal Proteolytic System on Ripening and Flavor Development in Cheddar Cheese. Applied and Environmental Microbiology, 1994, 60, 4226-4233.	1.4	39
77	Design of a Phage-Insensitive Lactococcal Dairy Starter via Sequential Transfer of Naturally Occurring Conjugative Plasmids. Applied and Environmental Microbiology, 1998, 64, 4618-4622.	1.4	39
78	Antibacterial and Herbicidal Activity of Ring-Substituted 2-Hydroxynaphthalene-1-carboxanilides. Molecules, 2013, 18, 9397-9419.	1.7	38
79	Genomic diversity of Salmonella enterica -The UoWUCC 10K genomes project. Wellcome Open Research, 2020, 5, 223.	0.9	38
80	Comparison of Staphylococcus Phage K with Close Phage Relatives Commonly Employed in Phage Therapeutics. Antibiotics, 2018, 7, 37.	1.5	37
81	Bacteriophage-resistance systems in dairy starter strains: molecular analysis to application. Antonie Van Leeuwenhoek, 2002, 82, 303-21.	0.7	37
82	Genome of a virulent bacteriophage Lb338-1 that lyses the probiotic Lactobacillus paracasei cheese strain. Gene, 2009, 448, 29-39.	1.0	36
83	Isolation and detection of Mycobacterium avium subsp. paratuberculosis (MAP) from cattle in Ireland using both traditional culture and molecular based methods. Gut Pathogens, 2010, 2, 11.	1.6	34
84	Bacteriophages and Their Derivatives as Biotherapeutic Agents in Disease Prevention and Treatment. Journal of Viruses, 2014, 2014, 1-20.	0.4	34
85	Inhibition of growth of Trichophyton tonsurans by Lactobacillus reuteri. Journal of Applied Microbiology, 2011, 111, 474-483.	1.4	33
86	Primaquine hybrids as promising antimycobacterial and antimalarial agents. European Journal of Medicinal Chemistry, 2018, 143, 769-779.	2.6	33
87	Synthesis and Biological Evaluation of N-Alkoxyphenyl-3-hydroxynaphthalene-2-carboxanilides. Molecules, 2015, 20, 9767-9787.	1.7	32
88	Leuconostoc citreum TR116: In-situ production of mannitol in sourdough and its application to reduce sugar in burger buns. International Journal of Food Microbiology, 2019, 302, 80-89.	2.1	32
89	Effects of cereal Î²-glucans and enzyme inclusion on the porcine gastrointestinal tract microbiota. Anaerobe, 2012, 18, 557-565.	1.0	31
90	Antifungal activity of Lactobacillus againstMicrosporum canis,Microsporum gypseumandEpidermophyton floccosum. Bioengineered, 2012, 3, 104-113.	1.4	31

#	Article	IF	Citations
91	Lactic acid bacteria bioprotection applied to the malting process. Part I: Strain characterization and identification of antifungal compounds. Food Control, 2015, 51, 433-443.	2.8	31
92	Improvement of taste and shelf life of yeasted low-salt bread containing functional sourdoughs using Lactobacillus amylovorus DSM 19280 and Weisella cibaria MG1. International Journal of Food Microbiology, 2019, 302, 69-79.	2.1	31
93	Ring-substituted 8-hydroxyquinoline-2-carboxanilides as potential antimycobacterial agents. Bioorganic and Medicinal Chemistry, 2015, 23, 4188-4196.	1.4	30
94	Influence of environmental parameters on phosphatidylcholine phospholipase C production in Listeria monocytogenes: a convenient method to differentiate L. monocytogenes from other Listeria species. Applied and Environmental Microbiology, 1996, 62, 1252-1256.	1.4	30
95	Analysis of bacterial community shifts in the gastrointestinal tract of pigs fed diets supplemented with Î²-glucan from Laminaria digitata, Laminaria hyperborea and Saccharomyces cerevisiae. Animal, 2013, 7, 1079-1087.	1.3	29
96	Complete Genome Sequences of vB_LmoS_188 and vB_LmoS_293, Two Bacteriophages with Specificity for Listeria monocytogenes Strains of Serotypes 4b and 4e. Genome Announcements, 2015, 3, .	0.8	28
97	Lactic acid bacteria bioprotection applied to the malting process. Part II: Substrate impact and mycotoxin reduction. Food Control, 2015, 51, 444-452.	2.8	28
98	Polyol-producing lactic acid bacteria isolated from sourdough and their application to reduce sugar in a quinoa-based milk substitute. International Journal of Food Microbiology, 2018, 286, 31-36.	2.1	28
99	Isolation, characterisation and exploitation of lactic acid bacteria capable of efficient conversion of sugars to mannitol. International Journal of Food Microbiology, 2020, 321, 108546.	2.1	27
100	Increasing phage resistance of cheese starters : a case study using Lactococcus lactis DPC4268. Letters in Applied Microbiology, 1998, 26, 51-55.	1.0	26
101	Isolation and characterisation of six novel mycobacteriophages and investigation of their antimicrobial potential in milk. International Dairy Journal, 2013, 28, 8-14.	1.5	26
102	Bacteriophage-based tools: recent advances and novel applications. F1000Research, 2016, 5, 2782.	0.8	26
103	Genome analysis of the obligately lytic bacteriophage 4268 of Lactococcus lactis provides insight into its adaptable nature. Gene, 2006, 366, 189-199.	1.0	25
104	Efficient method for generation of bacteriophage insensitive mutants of Streptococcus thermophilus yoghurt and mozzarella strains. Journal of Microbiological Methods, 2007, 70, 159-164.	0.7	25
105	Genome analysis of Cronobacter phage vB_CsaP_Ss1 reveals an endolysin with potential for biocontrol of Gram-negative bacterial pathogens. Journal of General Virology, 2015, 96, 463-477.	1.3	25
106	N-Alkoxyphenylhydroxynaphthalenecarboxamides and Their Antimycobacterial Activity. Molecules, 2016, 21, 1068.	1.7	25
107	Leuconostoc citreum TR116 as a Microbial Cell Factory to Functionalise High-Protein Faba Bean Ingredients for Bakery Applications. Foods, 2020, 9, 1706.	1.9	25
108	Bacteriophage Endolysins and their Applications. Science Progress, 2016, 99, 183-199.	1.0	24

#	Article	IF	Citations
109	Inhibition of L. monocytogenes Biofilm Formation by the Amidase Domain of the Phage vB_LmoS_293 Endolysin. Viruses, 2019, 11, 722.	1.5	24
110	Characteristics of the biologically active 35-kDa metalloprotease virulence factor from Listeria monocytogenes. Journal of Applied Microbiology, 2001, 88, 132-141.	1.4	23
111	In silico analysis of Ardmore, a novel mycobacteriophage isolated from soil. Gene, 2010, 453, 9-23.	1.0	22
112	Diversity ofListeria monocytogenesstrains isolated fromAgaricus bisporusmushroom production. Journal of Applied Microbiology, 2018, 125, 586-595.	1.4	22
113	Erwinia amylovora phage vB_EamM_Y3 represents another lineage of hairy Myoviridae. Research in Microbiology, 2018, 169, 505-514.	1.0	22
114	Selection of Potential Therapeutic Bacteriophages that Lyse a CTX-M-15 Extended Spectrum Î²-Lactamase Producing Salmonella enterica Serovar Typhi Strain from the Democratic Republic of the Congo. Viruses, 2018, 10, 172.	1.5	22
115	Analysis of the role of the Cronobacter sakazakii ProP homologues in osmotolerance. Gut Pathogens, 2014, 6, 15.	1.6	21
116	Pectobacterium atrosepticum Phage vB_PatP_CB5: A Member of the Proposed Genus â€˜Phimunavirusâ€™. Viruses, 2018, 10, 394.	1.5	21
117	The incorporation of sourdough in sugar-reduced biscuits: a promising strategy to improve techno-functional and sensory properties. European Food Research and Technology, 2019, 245, 1841-1854.	1.6	21
118	Isolation and Characterization of Pectobacterium Phage vB_PatM_CB7: New Insights into the Genus Certrevirus. Antibiotics, 2020, 9, 352.	1.5	21
119	Emergence of MRSA clone ST22 in healthy young adults in the community in the absence of risk factors. Epidemiology and Infection, 2010, 138, 673-676.	1.0	20
120	Molecular characterization of Mycobacterium avium subsp. paratuberculosis using multi-locus short sequence repeat (MLSSR) and mycobacterial interspersed repetitive unitsâ€“variable number tandem repeat (MIRUâ€“VNTR) typing methods. Veterinary Microbiology, 2011, 149, 482-487.	0.8	20
121	Preparation and Biological Properties of Ring-Substituted Naphthalene-1-Carboxanilides. Molecules, 2014, 19, 10386-10409.	1.7	20
122	Characterization of a Bacteriophage-Derived Murein Peptidase for Elimination of Antibiotic-Resistant Staphylococcus aureus. Current Protein and Peptide Science, 2016, 17, 183-190.	0.7	20
123	Control of Zymoseptoria tritici cause of septoria tritici blotch of wheat using antifungal Lactobacillus strains. Journal of Applied Microbiology, 2016, 121, 485-494.	1.4	19
124	Use of lacticin 481 to facilitate delivery of the bacteriophage resistance plasmid, pCBG104 to cheese starters. Journal of Applied Microbiology, 2002, 92, 238-246.	1.4	18
125	A study of the prevalence of methicillin-resistant Staphylococcus aureus in pigs and in personnel involved in the pig industry in Ireland. Veterinary Journal, 2011, 190, 255-259.	0.6	18
126	Genome sequence of the phage clP1, which infects the beer spoilage bacterium Pediococcus damnosus. Gene, 2012, 504, 53-63.	1.0	18

#	Article	IF	Citations
127	Application of bacteriophages. Microbiology Australia, 2017, 38, 63.	0.1	18
128	The use of cadmium resistance on the phage-resistance plasmid pNP40 facilitates selection for its horizontal transfer to industrial dairy starter lactococci. Letters in Applied Microbiology, 2001, 33, 409-414.	1.0	17
129	A tail of two phages: genomic and functional analysis of Listeria monocytogenes phages vB_LmoS_188 and vB_LmoS_293 reveal the receptor-binding proteins involved in host specificity. Frontiers in Microbiology, 2015, 6, 1107.	1.5	17
130	Lactococcus lactisDPC5598, a plasmid-free derivative of a commercial starter, provides a valuable alternative host for culture improvement studies. Journal of Applied Microbiology, 2002, 93, 134-143.	1.4	15
131	Variable Bacteriocin Production in the Commercial Starter Lactococcus lactis DPC4275 Is Linked to the Formation of the Cointegrate Plasmid pMRC02. Applied and Environmental Microbiology, 2004, 70, 34-42.	1.4	15
132	Cloning and expression of a mureinolytic enzyme from the mycobacteriophage TM4. FEMS Microbiology Letters, 2010, 311, 126-132.	0.7	15
133	Comparative modelling of LysB from the mycobacterial bacteriophage Ardmore. Bioengineered Bugs, 2011, 2, 88-95.	2.0	15
134	Codon optimisation to improve expression of aMycobacterium aviumssp.paratuberculosis-specific membrane-associated antigen byLactobacillus salivarius. Pathogens and Disease, 2013, 68, 27-38.	0.8	15
135	Synthesis and Biological Evaluation of 2-Hydroxy-3-[(2-aryloxyethyl)amino]propyl 4-[(Alkoxycarbonyl)amino]benzoates. Scientific World Journal, The, 2013, 2013, 1-13.	0.8	15
136	Enhanced expression of codon optimized Mycobacterium avium subsp. paratuberculosis antigens in Lactobacillus salivarius. Frontiers in Cellular and Infection Microbiology, 2014, 4, 120.	1.8	15
137	Genome analysis of the staphylococcal temperate phage DW2 and functional studies on the endolysin and tail hydrolase. Bacteriophage, 2014, 4, e28451.	1.9	15
138	Crystallization of the CHAP domain of the endolysin fromStaphylococcus aureusbacteriophage K. Acta Crystallographica Section F: Structural Biology Communications, 2013, 69, 1393-1396.	0.7	14
139	Antimicrobial Resistance Determinants Circulating among Thermophilic Campylobacter Isolates Recovered from Broilers in Ireland Over a One-Year Period. Antibiotics, 2020, 9, 308.	1.5	14
140	N-Substituted 5-Amino-6-methylpyrazine-2,3-dicarbonitriles: Microwave-Assisted Synthesis and Biological Properties. Molecules, 2014, 19, 651-671.	1.7	13
141	The Structureâ€“Antimicrobial Activity Relationships of a Promising Class of the Compounds Containing the N-Arylpiperazine Scaffold. Molecules, 2016, 21, 1274.	1.7	13
142	Application of mannitol producing Leuconostoc citreum TR116 to reduce sugar content of barley, oat and wheat malt-based worts. Food Microbiology, 2020, 90, 103464.	2.1	13
143	Optimization of a Rapid Viability Assay for Mycobacterium avium subsp. paratuberculosis by Using alamarBlue. Applied and Environmental Microbiology, 2009, 75, 7870-7872.	1.4	12
144	The effects of liquid versus spray-dried Laminaria digitata extract on selected bacterial groups in the piglet gastrointestinal tract (GIT) microbiota. Anaerobe, 2013, 21, 1-8.	1.0	12

#	Article	IF	Citations
145	Low genetic diversity of bovine Mycobacterium avium subspecies paratuberculosis isolates detected by MIRU-VNTR genotyping. Veterinary Microbiology, 2017, 203, 280-285.	0.8	12
146	Sourdough technology as a novel approach to overcome quality losses in sugar-reduced cakes. Food and Function, 2019, 10, 4985-4997.	2.1	12
147	Application of Streptococcus thermophilus DPC1842 as an adjunct to counteract bacteriophage disruption in a predominantly lactococcal Cheddar cheese starter: use in bulk starter culture systems. Dairy Science and Technology, 2001, 81, 327-334.	0.9	12
148	Emergence of group B Streptococcus serotype IV in women of child-bearing age in Ireland. Epidemiology and Infection, 2011, 139, 236-238.	1.0	11
149	In silico modeling of the staphylococcal bacteriophage-derived peptidase CHAP_K. Bacteriophage, 2011, 1, 198-206.	1.9	11
150	Investigation into the prevalence, persistence and antibiotic resistance profiles of staphylococci isolated from euro currency. Journal of Applied Microbiology, 2013, 115, 565-571.	1.4	11
151	First reported detection of biofilm formation by Campylobacter fetus during investigation of a case of prosthetic valve endocarditis. Journal of Clinical Pathology, 2019, 72, 554-557.	1.0	11
152	Identification and characterization of novel endolysins targeting Gardnerella vaginalis biofilms to treat bacterial vaginosis. Npj Biofilms and Microbiomes, 2022, 8, 29.	2.9	11
153	High resolution melting PCR to differentiate Mycobacterium avium subsp. paratuberculosisâ€œcattle typeâ€•and â€œsheep typeâ€• Journal of Microbiological Methods, 2012, 88, 172-174.	0.7	10
154	High-resolution melting analysis for rapid detection of linezolid resistance (mediated by G2576T) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	0.7	10
155	Phages of non-dairy lactococci: isolation and characterization of Î¦L47, a phage infecting the grass isolate Lactococcus lactis ssp. cremoris DPC6860. Frontiers in Microbiology, 2014, 4, 417.	1.5	10
156	Genome Sequence of Jumbo Phage vB_AbaM_ME3 of Acinetobacter baumanni. Genome Announcements, 2016, 4, .	0.8	10
157	The use of bacteriophages to control and detect pathogens in the dairy industry. International Journal of Dairy Technology, 2020, 73, 1-11.	1.3	10
158	The impact of key processing stages and flock variables on the prevalence and levels of Campylobacter on broiler carcasses. Food Microbiology, 2021, 95, 103688.	2.1	10
159	Investigation of the Antimycobacterial Activity of 8-Hydroxyquinolines. Medicinal Chemistry, 2015, 11, 771-779.	0.7	10
160	The impact of biotechnology on the dairy industry. Biotechnology Advances, 1994, 12, 625-633.	6.0	9
161	Development of a novel oral vaccine against Mycobacterium avium paratuberculosis and Johne disease. Bioengineered Bugs, 2010, 1, 155-163.	2.0	9
162	Lysins to kill - A tale of viral weapons of mass destruction. Bioengineered Bugs, 2011, 2, 306-308.	2.0	9

#	Article	IF	Citations
163	Characterisation of the antibacterial properties of a bacterial derived peptidoglycan hydrolase (LysCs4), active against C. sakazakii and other Gram-negative food-related pathogens. International Journal of Food Microbiology, 2015, 215, 79-85.	2.1	9
164	Synthesis and In Vitro Antimycobacterial Activity of Novel N-Arylpiperazines Containing an Ethane-1,2-diyl Connecting Chain. Molecules, 2017, 22, 2100.	1.7	9
165	Bacteriophages: Emerging Applications in Medicine, Food, and Biotechnology. Phage, 2020, 1, 75-82.	0.8	9
166	Part I. The Use ofLactobacillus PlantarumStarter Cultures to Inhibit Rootlet Growth during Germination of Barley, Reducing Malting Loss, and its Influence on Malt Quality. Journal of the American Society of Brewing Chemists, 2011, 69, 227-238.	0.8	8
167	Antimycobacterial and Photosynthetic Electron Transport Inhibiting Activity of Ring-Substituted 4-Arylamino-7-Chloroquinolinium Chlorides. Molecules, 2013, 18, 10648-10670.	1.7	8
168	A comprehensive investigation into sample extraction and method validation for the identification of antifungal compounds produced by lactic acid bacteria using HPLC-UV/DAD. Analytical Methods, 2014, 6, 5331.	1.3	8
169	Whole genome sequence analysis; an improved technology that identifies underlying genotypic differences between closely related Listeria monocytogenes strains. Innovative Food Science and Emerging Technologies, 2017, 44, 89-96.	2.7	8
170	Antimicrobial resistance of Campylobacter isolates recovered from broilers in the Republic of Ireland in 2017 and 2018: an update. British Poultry Science, 2020, 61, 550-556.	0.8	8
171	Comparative genomics of Cp8viruses with special reference to Campylobacter phage vB_CjeM_los1, isolated from a slaughterhouse in Ireland. Archives of Virology, 2018, 163, 2139-2154.	0.9	7
172	Effectiveness of current hygiene practices on minimization of Listeria monocytogenes in different mushroom productionâ€related environments. Food Science and Nutrition, 2020, 8, 3456-3468.	1.5	7
173	Lentil-Based Yogurt Alternatives Fermented with Multifunctional Strains of Lactic Acid Bacteriaâ€"Techno-Functional, Microbiological, and Sensory Characteristics. Foods, 2022, 11, 2013.	1.9	7
174	Isolation and Characterization of Bacteriophages That Inhibit Strains of Pediococcus Damnosus, Lactobacillus Brevis, and Lactobacillus paraplantarum That Cause Beer Spoilage. Journal of the American Society of Brewing Chemists, 2011, 69, 8-12.	0.8	6
175	Functionalisation of wheat and oat bran using single-strain fermentation and its impact on techno-functional and nutritional properties of biscuits. European Food Research and Technology, 2021, 247, 1825-1837.	1.6	6
176	Engineering of the CHAPk Staphylococcal Phage Endolysin to Enhance Antibacterial Activity against Stationary-Phase Cells. Antibiotics, 2021, 10, 722.	1.5	6
177	Genomic analysis of Leuconostoc citreum TR116 with metabolic reconstruction and the effects of fructose on gene expression for mannitol production. International Journal of Food Microbiology, 2021, 354, 109327.	2.1	6
178	Lactic Acid Bacteria | Lactococcus lactis. , 2011, , 132-137.		5
179	The efficacy of organic acid, medium chain fatty acid and essential oil based broiler treatments; in vitro antiâ€•Campylobacter jejuni activity and the effect of these chemicalâ€based treatments on broiler performance. Journal of Applied Microbiology, 2022, 132, 687-695.	1.4	5
180	A rapid viability and drug-susceptibility assay utilizing mycobacteriophage as an indicator of drug susceptibilities of Anti-TB drugs against Mycobacterium smegmatis mc² 155. International Journal of Mycobacteriology, 2019, 8, 124.	0.3	5

#	Article	IF	Citations
181	Isolation of the mustard Napin protein Allergen Sin a 1 and characterisation of its antifungal activity. Biochemistry and Biophysics Reports, 2022, 29, 101208.	0.7	5
182	Salmonella enterica phage-resistant mutant colonies display an unusual phenotype in the presence of phage Felix 01. Letters in Applied Microbiology, 2007, 45, 581-585.	1.0	4
183	The role of the Cronobacter sakazakii ProP C-terminal coiled coil domain in osmotolerance. Gut Pathogens, 2014, 6, 46.	1.6	4
184	Characterisation of clinical meticillin-resistant Staphylococcus epidermidis demonstrating high levels of linezolid resistance (>256ÂÎ¼g/ml) resulting from transmissible and mutational mechanisms. Journal of Infection and Chemotherapy, 2015, 21, 547-549.	0.8	4
185	Comparative Genomic Analysis of Two Serotype 1/2b Listeria monocytogenes Isolates from Analogous Environmental Niches Demonstrates the Influence of Hypervariable Hotspots in Defining Pathogenesis. Frontiers in Nutrition, 2016, 3, 54.	1.6	4
186	Investigation of molecular mechanisms underlying tetracycline resistance in thermophilic Campylobacter spp. suggests that previous reports of tet(A)-mediated resistance in these bacteria are premature. Gut Pathogens, 2019, 11, 56.	1.6	4
187	Lachancea fermentati FST 5.1: an alternative to baker's yeast to produce low FODMAP whole wheat bread. Food and Function, 2021, 12, 11262-11277.	2.1	4
188	Insights into Gene Transcriptional Regulation of Kayvirus Bacteriophages Obtained from Therapeutic Mixtures. Viruses, 2022, 14, 626.	1.5	4
189	Molecular manipulations of Lactococcus starter cultures for food fermentations. Journal of Chemical Technology and Biotechnology, 1993, 58, 195-199.	1.6	3
190	Complete Genome Sequence of vB_EcoM_112, a T-Even-Type Bacteriophage Specific for Escherichia coli O157:H7. Genome Announcements, 2014, 2, .	0.8	3
191	Complete Genome Sequence of Listeria monocytogenes Strain DPC6895, a Serotype 1/2b Isolate from Bovine Raw Milk. Genome Announcements, 2015, 3, .	0.8	3
192	The investigation of the truncated mbtA gene within the mycobactin cluster of Mycobacterium avium subspecies paratuberculosis as a novel diagnostic marker for real-time PCR. Journal of Microbiological Methods, 2017, 136, 40-48.	0.7	3
193	A comparative study evaluating the efficacy of IS_MAP04 with IS900 and IS_MAP02 as a new diagnostic target for the detection of Mycobacterium avium subspecies paratuberculosis from bovine faeces. Veterinary Microbiology, 2017, 204, 104-109.	0.8	3
194	Draft Genome Sequence of Campylobacter fetus subsp. fetus CITCf01, Isolated from a Patient with Subacute Bacterial Endocarditis. Microbiology Resource Announcements, 2019, 8, .	0.3	3
195	An in vitro investigation of the survival and/or growth of Campylobacter jejuni in broiler digestate from different feed types. Letters in Applied Microbiology, 2021, 72, 36-40.	1.0	3
196	Genetics and Genomics of Bacteriophages. , 2021, , 193-218.		3
197	Investigation of Salmonella Phageâ€“Bacteria Infection Profiles: Network Structure Reveals a Gradient of Target-Range from Generalist to Specialist Phage Clones in Nested Subsets. Viruses, 2021, 13, 1261.	1.5	3
198	Activity of bacteriophages to multiply resistant strains of salmonella and their various serotypes. Bulletin Veterinary Biotechnology, 2018, 32, 500-508.	0.1	3

#	Article	IF	Citations
199	Antimicrobial resistance and genomic diversity of Campylobacter jejuni isolates from broiler caeca and neck skin samples collected at key stages during processing.. Food Control, 2022, 135, 108664.	2.8	3
200	Phenotypic and genetic analyses of two Campylobacter fetus isolates from a patient with relapsed prosthetic valve endocarditis. Pathogens and Disease, 2022, 79, .	0.8	3
201	Insertional Inactivation of Determinants for Mg 2+ and Co 2+ Transport as a Tool for Screening Recombinant Lactococcus Species Clones. Applied and Environmental Microbiology, 2005, 71, 4897-4901.	1.4	2
202	Genetics and Genomics of Bacteriophages. , 2017, , 1-26.		2
203	Maximising Productivity and Eliminating Campylobacter in Broilers by Manipulating Stocking Density and Population Structure Using â€˜Biosecurity Cubesâ€™. Pathogens, 2021, 10, 492.	1.2	2
204	Effect of Doxycycline Use in the Early Broiler Production Cycle on the Microbiome. Frontiers in Microbiology, 0, 13, .	1.5	2
205	Antistaphylococcal Activity of Novel Salicylanilide Derivatives. Current Drug Discovery Technologies, 2012, 9, 39-47.	0.6	1
206	Bacteriophage and Anti-phage Mechanisms in Lactic Acid Bacteria. , 2019, , 139-150.		1
207	Inhibitory activity of two synthetic Pharabitis nil L. antimicrobial peptides against common spoilage yeasts. Applied Food Research, 2022, , 100168.	1.4	1
208	Potential for the enhanced detection, identification, and subsequent treatment of periprosthetic joint infection using MALDI-TOF MS analysis of sonicate fluid. Journal of Hospital Infection, 2015, 90, 272-273.	1.4	0
209	Testing barrier materials in the development of a biosecurity pen to protect broilers against Campylobacter. Food Control, 2021, 128, 108172.	2.8	0
210	Mycobacterium avium subspecies paratuberculosis: Are Mycobacteriophages the Answer?. , 2020, , .		0
211	Peptidoglycan Hydrolases from Phages of Gram-positive Bacteria. , 2020, , .		0