

Minimum bacteriostatic and bactericidal concentration Escherichia coli strains in tryptic soy broth

Food Microbiology

19, 383-388

DOI: [10.1006/fmic.2002.0459](https://doi.org/10.1006/fmic.2002.0459)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Evaluation of Household Sanitizers for Reducing Levels of <i>Escherichia coli</i> on Iceberg Lettuce. <i>Journal of Food Protection</i> , 2002, 65, 1646-1650.	0.8	172
2	Effectiveness of household natural sanitizers in the elimination of <i>Salmonella typhimurium</i> on rocket (<i>Eruca sativa</i> Miller) and spring onion (<i>Allium cepa</i> L.). <i>International Journal of Food Microbiology</i> , 2005, 98, 319-323.	2.1	54
3	Elimination of <i>Yersinia enterocolitica</i> on carrots (<i>Daucus carota</i> L.) by using household sanitisers. <i>Food Control</i> , 2005, 16, 845-850.	2.8	16
4	Purification and characterization of an antibacterial protein from the cultured mycelia of <i>Cordyceps sinensis</i> . <i>Wuhan University Journal of Natural Sciences</i> , 2006, 11, 709-714.	0.2	11
5	Effectiveness of Disinfectants in Killing <i>Enterobacter sakazakii</i> in Suspension, Dried on the Surface of Stainless Steel, and in a Biofilm. <i>Applied and Environmental Microbiology</i> , 2007, 73, 1256-1265.	1.4	89
6	Antimicrobial effect of koruk (unripe grape "Vitis vinifera") juice against <i>Salmonella typhimurium</i> on salad vegetables. <i>Food Control</i> , 2007, 18, 702-706.	2.8	46
7	Moisture, sawdust, and bleach regulate the persistence of <i>Escherichia coli</i> O157:H7 on floor surfaces in butcher shops. <i>Food Control</i> , 2008, 19, 1119-1125.	2.8	10
8	Vinegar as an antimicrobial agent for control of <i>Candida</i> spp. in complete denture wearers. <i>Journal of Applied Oral Science</i> , 2008, 16, 385-390.	0.7	47
9	Antilisterial activities of salad dressings, without or with prior microwave oven heating, on frankfurters during simulated home storage. <i>International Journal of Food Microbiology</i> , 2009, 132, 9-13.	2.1	14
10	Effect of lemon juice on the survival of <i>Salmonella</i> Enteritidis and <i>Escherichia coli</i> in cig kofte (raw meatball). <i>British Food Journal</i> , 2011, 113, 1183-1194.	1.6	12
11	Vinegar as a Removing Agent of <i>Candida albicans</i> From Acrylic Resin Plates. <i>Jundishapur Journal of Microbiology</i> , 2012, 5, 388-392.	0.2	8
12	The role of the consumer in the reduction of <i>Listeria monocytogenes</i> in lettuces by washing at home. <i>Food Control</i> , 2013, 29, 98-102.	2.8	14
13	Balsamic vinegar from Modena: An easy and effective approach to reduce <i>Listeria monocytogenes</i> from lettuce. <i>Food Control</i> , 2014, 42, 38-42.	2.8	23
14	Cross contamination of <i>Escherichia coli</i> O157:H7 between lettuce and wash water during home-scale washing. <i>Food Microbiology</i> , 2015, 46, 428-433.	2.1	56
15	Investigating the antioxidant and antimicrobial activities of different vinegars. <i>European Food Research and Technology</i> , 2017, 243, 2083-2094.	1.6	56
16	Potential for Bacteriophage Cocktail to Complement Commercial Sanitizer Use on Produce against <i>Escherichia coli</i> O157:H7. <i>Microorganisms</i> , 2020, 8, 1316.	1.6	5
17	Inactivation modeling of microorganisms using organic chlorine and acetic acid solutions and estimation of growth kinetics of adhered <i>Enterobacteriaceae</i> to lettuce (<i>Lactuca sativa</i> L.). <i>Journal of Food Safety</i> , 2020, 40, e12790.	1.1	1
18	Sulfonium-based liposome-encapsulated antibiotics deliver a synergistic antibacterial activity. <i>RSC Medicinal Chemistry</i> , 2021, 12, 1005-1015.	1.7	12

#	ARTICLE	IF	CITATIONS
19	Avaliação da eficiência antibacteriana de fermentados acéticos comerciais em saladas de alface (<i>Lactuca sativa</i>) comercializadas na cidade de Duque de Caxias, Rio de Janeiro. <i>Vigilância Sanitária Em Debate: Sociedade, Ciência & Tecnologia</i> , 2019, 7, 53.	0.3	2
20	Effect of Marinating Chicken Meat with Lemon, Green Tea and Turmeric Against Foodborne Bacterial Pathogens. <i>International Journal of Poultry Science</i> , 2012, 11, 326-332.	0.6	14