Calculating Microbial Survival Parameters and Predicting Non-Isothermal Inactivation Data

Citation Report

#	ARTICLE	IF	CITATIONS
1	Estimation of the non-isothermal inactivation patterns of Bacillus sporothermodurans IC4 spores in soups from their isothermal survival data. International Journal of Food Microbiology, 2004, 95, 205-218.	4.7	53
2	Calculating the efficacy of heat sterilization processes. Journal of Food Engineering, 2005, 67, 59-69.	5.2	48
3	Generating microbial survival curves during thermal processing in real time. Journal of Applied Microbiology, 2005, 98, 406-417.	3.1	82
6	On modeling and simulating transitions between microbial growth and inactivation or vice versa. International Journal of Food Microbiology, 2006, 108, 22-35.	4.7	20
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10	The logistic (Verhulst) model for sigmoid microbial growth curves revisited. Food Research International, 2007, 40, 808-818.	6.2	96
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19	Dynamic Model of Heat Inactivation Kinetics for Bacterial Adaptation. Applied and Environmental Microbiology, 2009, 75, 2590-2597.	3.1	32
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22	Comparing the effectiveness of thermal and non-thermal food preservation processes: the concept of equivalent efficacy. , 2010, , 464-488.		3
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28	Heat Treatment of Milk | Sterilization of Milk and Other Products. , 2011, , 714-724.		6
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