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List of articles citing

Biofilm formation and sporulation by *Bacillus cereus* on a stainless steel surface and subsequent resistance of vegetative cells and spores to chlorine, chlorine dioxide, and a peroxyacetic acid-based sanitizer

DOI: 10.4315/0362-028x-68.12.2614

Journal of Food Protection, 2005, 68, 2614-22.

Source: <https://exaly.com/paper-pdf/38570400/citation-report.pdf>

Version: 2024-04-28

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#	Paper	IF	Citations
159	Evaluation of chlorine, chlorine dioxide, and a peroxyacetic acid-based sanitizer for effectiveness in killing <i>Bacillus cereus</i> and <i>Bacillus thuringiensis</i> spores in suspensions, on the surface of stainless steel, and on apples. <i>Journal of Food Protection</i> , 2006 , 69, 1892-903	2.5	43
158	Lethality of chlorine, chlorine dioxide, and a commercial produce sanitizer to <i>Bacillus cereus</i> and <i>Pseudomonas</i> in a liquid detergent, on stainless steel, and in biofilm. <i>Journal of Food Protection</i> , 2006 , 69, 2621-34	2.5	32
157	Efficacy of amphoteric surfactant- and peracetic acid-based disinfectants on spores of <i>Bacillus cereus</i> in vitro and on food premises of the German armed forces. <i>Journal of Food Protection</i> , 2006 , 69, 1605-10	2.5	10
156	Phenotypic and functional characterization of <i>Bacillus anthracis</i> biofilms. 2007 , 153, 1693-1701		33
155	Air-liquid interface biofilms of <i>Bacillus cereus</i> : formation, sporulation, and dispersion. 2007 , 73, 1481-8		169
154	Efficacy of a sanitizer and disinfectants to inactivate <i>Encephalitozoon intestinalis</i> spores. <i>Journal of Food Protection</i> , 2007 , 70, 681-4	2.5	5
153	Germination of <i>Bacillus cereus</i> spores adhered to stainless steel. <i>International Journal of Food Microbiology</i> , 2007 , 116, 367-71	5.8	40
152	From soil to gut: <i>Bacillus cereus</i> and its food poisoning toxins. 2008 , 32, 579-606		781
151	Production and stability of chlorine dioxide in organic acid solutions as affected by pH, type of acid, and concentration of sodium chlorite, and its effectiveness in inactivating <i>Bacillus cereus</i> spores. <i>Food Microbiology</i> , 2008 , 25, 964-9	6	18
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