

Bacteriophage Control of Foodborne Bacteria

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Bacteriophage P100 for control of <i>Listeria monocytogenes</i> in foods: Genome sequence, bioinformatic analyses, oral toxicity study, and application. <i>Regulatory Toxicology and Pharmacology</i> , 2005, 43, 301-312.	1.3	375
2	The ability of flagellum-specific <i>Proteus vulgaris</i> bacteriophage PV22 to interact with <i>Campylobacter jejuni</i> flagella in culture. <i>Virology Journal</i> , 2006, 3, 50.	1.4	16
3	Methodological Quality Assessment of Review Articles Evaluating Interventions to Improve Microbial Food Safety. <i>Foodborne Pathogens and Disease</i> , 2006, 3, 447-456.	0.8	27
4	Isolation and Characterization of a New T-Even Bacteriophage, CEV1, and Determination of Its Potential To Reduce <i>Escherichia coli</i> O157:H7 Levels in Sheep. <i>Applied and Environmental Microbiology</i> , 2006, 72, 6405-6410.	1.4	141
5	Isolation of <i>Salmonella</i> Bacteriophages from Swine Effluent Lagoons. <i>Journal of Environmental Quality</i> , 2006, 35, 522-528.	1.0	47
6	Isolation and characterization of bacteriophages infecting <i>Salmonella</i> spp.. <i>FEMS Microbiology Letters</i> , 2006, 258, 182-186.	0.7	146
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9	Bacteriophages for Plant Disease Control. <i>Annual Review of Phytopathology</i> , 2007, 45, 245-262.	3.5	238
10	Simple colorimetric microplate test of phage lysis in <i>Salmonella enterica</i> . <i>Journal of Microbiological Methods</i> , 2007, 69, 394-398.	0.7	23
11	Biocontrol of <i>Staphylococcus aureus</i> in curd manufacturing processes using bacteriophages. <i>International Dairy Journal</i> , 2007, 17, 1232-1239.	1.5	127
12	Bacteriophage Therapy To Reduce <i>Salmonella</i> Colonization of Broiler Chickens. <i>Applied and Environmental Microbiology</i> , 2007, 73, 4543-4549.	1.4	290
13	Bacteriophages and phage-derived products as antibacterial therapeutics. <i>Expert Opinion on Therapeutic Patents</i> , 2007, 17, 1341-1350.	2.4	14
14	Occurrence and Characterization of <i>Salmonella</i> from Chicken Nuggets, Strips, and Pelleted Broiler Feed. <i>Journal of Food Protection</i> , 2007, 70, 2251-2258.	0.8	43
15	Food as a Vehicle for Transmission of Shiga Toxinâ€“Producing <i>Escherichia coli</i> . <i>Journal of Food Protection</i> , 2007, 70, 2426-2449.	0.8	158
16	Novel alternatives to antibiotics: bacteriophages, bacterial cell wall hydrolases, and antimicrobial peptides. <i>Journal of Applied Microbiology</i> , 2007, 104, 070802123828004-???	1.4	217
17	Characterization of <i>Campylobacter</i> phages including analysis of host range by selected <i>Campylobacter</i> Penner serotypes. <i>BMC Microbiology</i> , 2007, 7, 90.	1.3	53
18	Characterization of a <i>Leuconostoc gelidum</i> bacteriophage from pork. <i>International Journal of Food Microbiology</i> , 2007, 114, 370-375.	2.1	15

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20	Bacteriophages: New Tools for Safer Food?. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2007, 2, 138-143.	0.5	29
21	Characterization of <i>Salmonella</i> Bacteriophages Isolated from Swine Lagoon Effluent. <i>Current Microbiology</i> , 2008, 56, 208-213.	1.0	21
22	Modified atmosphere packaging of fresh meats—sudden partial adaptation caused an increase in sustainability of dutch supply chains of fresh meats. <i>Packaging Technology and Science</i> , 2008, 21, 37-46.	1.3	18
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27	Chapter 7 Human Pathogens and the Phyllosphere. <i>Advances in Applied Microbiology</i> , 2008, 64, 183-221.	1.3	47
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31	Bacteriophages for prophylaxis and therapy in cattle, poultry and pigs. <i>Animal Health Research Reviews</i> , 2008, 9, 201-215.	1.4	124
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33	Phages, bacteria, and food. , 2008, , 302-331.		10
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36	Evaluation of a Biocontrol Preparation Consisting of <i>Enterobacter asburiae</i> JX1 and a Lytic Bacteriophage Cocktail To Suppress the Growth of <i>Salmonella Javiana</i> Associated with Tomatoes. <i>Journal of Food Protection</i> , 2009, 72, 2284-2292.	0.8	41

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58	Use of a Mixture of Bacteriophages for Biological Control of <i>Salmonella enterica</i> Strains in Compost. <i>Applied and Environmental Microbiology</i> , 2010, 76, 5327-5332.	1.4	42
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65	Numeric taxonomy approaches for lytic evaluation of <i>Salmonella</i> specific bacteriophages. <i>Food Control</i> , 2010, 21, 754-759.	2.8	1
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98	Bacteriophage performance against <i>Staphylococcus aureus</i> in milk is improved by high hydrostatic pressure treatments. <i>International Journal of Food Microbiology</i> , 2012, 156, 209-213.	2.1	41
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101	Genomic analysis of bacteriophage ESP2949-1, which is virulent for <i>Cronobacter sakazakii</i> . <i>Archives of Virology</i> , 2012, 157, 199-202.	0.9	15
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103	Incorporation of T4 bacteriophage in electrospun fibres. <i>Journal of Applied Microbiology</i> , 2013, 114, 1425-1434.	1.4	52
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107	Use of a bacteriophage cocktail to control <i>Salmonella</i> in food and the food industry. <i>International Journal of Food Microbiology</i> , 2013, 165, 169-174.	2.1	159
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110	Bacteriophages for managing <i>Shigella</i> in various clinical and non-clinical settings. <i>Bacteriophage</i> , 2013, 3, e25098.	1.9	34
111	Lytic bacteriophages reduce <i>Escherichia coli</i> O157. <i>Bacteriophage</i> , 2013, 3, e24323.	1.9	62
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121	Encapsulation of T4 bacteriophage in electrospun poly(ethylene oxide)/cellulose diacetate fibers. Carbohydrate Polymers, 2014, 100, 150-157.	5.1	95
122	A note on stability in food matrices of <i>Salmonella enterica</i> serovar Enteritidis-controlling bacteriophages. Electronic Journal of Biotechnology, 2014, 17, 189-191.	1.2	10
123	Effects of bacteriophage on the quality and shelf life of <i>Paralichthys olivaceus</i> during chilled storage. Journal of the Science of Food and Agriculture, 2014, 94, 1657-1662.	1.7	14
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151	Use of encapsulated bacteriophages to enhance farm to fork food safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2801-2810.	5.4	29
152	Bacteriophage Biocontrol in Poultry. , 2017, , 59-112.		0
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