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## Bacillus cereus food poisoning and its toxins

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#	Paper	IF	Citations
387	Conjugative plasmid pAW63 brings new insights into the genesis of the <i>Bacillus anthracis</i> virulence plasmid pXO2 and of the <i>Bacillus thuringiensis</i> plasmid pBT9727. <b>2005</b> , 6, 103		78
386	Deletion of sigB in <i>Bacillus cereus</i> affects spore properties. <b>2005</b> , 252, 169-73		8
385	Deletion of the sigB gene in <i>Bacillus cereus</i> ATCC 14579 leads to hydrogen peroxide hyperresistance. <b>2005</b> , 71, 6427-30		17
384	Rapid Ped-2E9 cell-based cytotoxicity analysis and genotyping of <i>Bacillus</i> species. <b>2005</b> , 43, 5865-72		24
383	Distribution of genes encoding putative virulence factors and fragment length polymorphisms in the vrrA gene among Brazilian isolates of <i>Bacillus cereus</i> and <i>Bacillus thuringiensis</i> . <b>2005</b> , 71, 8107-14		11
382	Production and characterization of antibodies against each of the three subunits of the <i>Bacillus cereus</i> nonhemolytic enterotoxin complex. <b>2005</b> , 71, 8214-20		72
381	Analysis of the role of RsbV, RsbW, and RsbY in regulating $\{\sigma\}$ B activity in <i>Bacillus cereus</i> . <b>2005</b> , 187, 5846-51		39
380	Biofilm formation by <i>Bacillus cereus</i> is influenced by PlcR, a pleiotropic regulator. <b>2006</b> , 72, 5089-92		71
379	Multivariate approach to comparing whole-cell proteomes of <i>Bacillus cereus</i> indicates a biofilm-specific proteome. <b>2006</b> , 5, 1924-30		33
378	Elaboration of an electroporation protocol for <i>Bacillus cereus</i> ATCC 14579. <b>2006</b> , 67, 543-8		57
377	Presence and growth of <i>Bacillus cereus</i> in dehydrated potato flakes and hot-held, ready-to-eat potato products purchased in New Zealand. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 1173-7	2.5	17
376	Effects of chitosan and a low-molecular-weight chitosan on <i>Bacillus cereus</i> and application in the preservation of cooked rice. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 2168-75	2.5	32
375	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> , <b>2006</b> , 69, 1605-10	2.5	10
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363	Incidence and characterization of diarrheal enterotoxins of fecal <i>Bacillus cereus</i> isolates associated with diarrhea. <b>2007</b> , 59, 383-7	26
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355	Presence and significance of <i>Bacillus cereus</i> in dehydrated potato products. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 514-20	2.5 35
354	Efficacy of enterocin AS-48 against bacilli in ready-to-eat vegetable soups and purees. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 2339-45	2.5 37
353	Isolation and characterization of a psychrotolerant toxin producer, <i>Bacillus weihenstephanensis</i> , in liquid egg products. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 2782-91	2.5 40

352	Differentiation and characterization by molecular techniques of <i>Bacillus cereus</i> group isolates from potato and dough two traditional cereal-based fermented foods of Burkina Faso and Republic of Congo. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 1165-73	2.5	27
351	Inhibition of <i>Bacillus cereus</i> in milk fermented with kefir grains. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 2613-6	2.5	14
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343	Characterization of the <i>codY</i> gene and its influence on biofilm formation in <i>Bacillus cereus</i> . <b>2008</b> , 189, 557-68		40
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341	From soil to gut: <i>Bacillus cereus</i> and its food poisoning toxins. <b>2008</b> , 32, 579-606		781
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231	Effects of a skin neuropeptide (substance p) on cutaneous microflora. <i>PLoS ONE</i> , <b>2013</b> , 8, e78773	3-7	39
230	Bacillus cereus. <b>2014</b> , 147-164		10
229	Bacillus cereus and Other Bacillus spp.. <b>2014</b> , 1-19		3
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227	Diversity of pulsed-field gel electrophoresis patterns of cereulide-producing isolates of Bacillus cereus and Bacillus weihenstephanensis. <b>2014</b> , 353, 124-31		19

226	Comparison of 3 selective media for enumeration of <i>Bacillus cereus</i> in several food matrixes. <b>2014</b> , 79, M2480-4	6
225	<i>Bacillus cereus</i> enterotoxins act as major virulence factors and exhibit distinct cytotoxicity to different human cell lines. <b>2014</b> , 77, 49-57	58
224	Microencapsulation of essential oil of pimento [ <i>Pimenta dioica</i> (L) Merr.] by chitosan/k-carrageenan complex coacervation method. <b>2014</b> , 22, 203-211	97
223	Effect of temperatures on the growth, toxin production, and heat resistance of <i>Bacillus cereus</i> in cooked rice. <b>2014</b> , 11, 133-7	14
222	Murine model of <i>Bacillus cereus</i> gastrointestinal infection. <b>2014</b> , 63, 1741-1749	8
221	Enterotoxigenic profiling of emetic toxin- and enterotoxin-producing <i>Bacillus cereus</i> , Isolated from food, environmental, and clinical samples by multiplex PCR. <b>2014</b> , 79, M2288-93	32
220	Thermal inactivation parameters of spores from different phylogenetic groups of <i>Bacillus cereus</i> . <b>2014</b> , 189, 183-8	41
219	The odd one out: <i>Bacillus</i> ACT bacteriophage CP-51 exhibits unusual properties compared to related Spounavirinae W.Ph. and Bastille. <b>2014</b> , 462-463, 299-308	13
218	Extensive host range determination and improved efficacy of the bacteriophage JBP901 in the presence of divalent cations for control of <i>Bacillus cereus</i> in Cheonggukjang. <b>2014</b> , 23, 499-504	2
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212	The Genus <i>Bacillus</i> . <b>2015</b> , 429-466	1
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205	Bacillus cereus Adhesion to Simulated Intestinal Mucus Is Determined by Its Growth on Mucin, Rather Than Intestinal Environmental Parameters. <b>2015</b> , 12, 904-13		8
204	Label-free, non-invasive light scattering sensor for rapid screening of Bacillus colonies. <b>2015</b> , 109, 56-66		17
203	Characteristics of enterotoxin distribution, hemolysis, lecithinase, and starch hydrolysis of Bacillus cereus isolated from infant formulas and ready-to-eat foods. <b>2015</b> , 98, 1652-60		28
202	Bacillus anthracis and Other Bacillus Species. <b>2015</b> , 1789-1844		6
201	Prevalence, genetic diversity, and antibiotic resistance of Bacillus cereus isolated from Korean fermented soybean products. <b>2015</b> , 80, M123-8		23
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199	Influence of food matrix on outgrowth heterogeneity of heat damaged Bacillus cereus spores. <b>2015</b> , 201, 27-34		26
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180	Rapid Testing of Food Matrices for <i>Bacillus cereus</i> Enterotoxins. <b>2017</b> , 37, e12292		4
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152	Characterization and comparison of metaproteomes in traditional and commercial dajiang, a fermented soybean paste in northeast China. <b>2019</b> , 301, 125270		28
151	Screening of <i>Bacillus cereus</i> presence in minced meat and meat products originating from Serbian retail facilities. <b>2019</b> , 333, 012079		2
150	Identification of cereulide producing <i>Bacillus cereus</i> by MALDI-TOF MS. <b>2019</b> , 82, 75-81		15
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144	Olive oil polyphenol extract inhibits vegetative cells of <i>Bacillus cereus</i> isolated from raw milk. <b>2019</b> , 102, 3894-3902		27
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141	<i>Bacillus cereus</i> biofilm formation on central venous catheters of hospitalised cardiac patients. <b>2019</b> , 35, 204-216		13
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134	Screening food for <i>Bacillus cereus</i> toxins using whole genome sequencing. <b>2019</b> , 78, 164-170			16
133	Growth and survival of <i>Bacillus cereus</i> from spores in cooked rice [One-step dynamic analysis and predictive modeling. <b>2019</b> , 96, 403-409			5
132	Virulence potentials of <i>Bacillus</i> strains recovered from edible snails and survival during culinary preparation. <b>2020</b> , 108, 106834			0
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130	No Assembly Required: Using BTyper3 to Assess the Congruency of a Proposed Taxonomic Framework for the Group With Historical Typing Methods. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 580691	5-7		10
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123	Detection of toxins involved in foodborne diseases caused by Gram-positive bacteria. <b>2020</b> , 19, 1605-1657			20
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119	Combinatory effects of cereulide and deoxynivalenol on in vitro cell viability and inflammation of human Caco-2 cells. <b>2020</b> , 94, 833-844			7



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113	(-)-Tetrahydroberberrubine acetate accelerates antioxidant potential and inhibits food associated Bacillus cereus in rice. <b>2021</b> , 339, 127902		5
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109	The Food Poisoning Toxins of. <b>2021</b> , 13,		33
108	Controlling the Risk of Bacillus in Food Using Berries. <b>2021</b> , 12, 557-577		1
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106	Fermentation of African nightshade leaves with lactic acid bacterial starter cultures. <b>2021</b> , 342, 109056		6
105	Pathogens Transmitted through Contaminated Rice.		
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96	Evaluation of <i>B. thuringiensis</i> -based biopesticides in the primary production of fresh produce as a food safety hazard and risk. <b>2021</b> , 130, 108390		4
95	Evaluation of the membrane damage mechanism of thymol against <i>Bacillus cereus</i> and its application in the preservation of skim milk. <b>2022</b> , 131, 108435		5
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93	<i>Bacillus</i> for Rice Cultivation in Thailand. <b>2015</b> , 81-100		3
92	Gastroenteritis. <b>2010</b> , 1200-1227		1
91	No Assembly Required: Using BTyper3 to Assess the Congruency of a Proposed Taxonomic Framework for the <i>Bacillus cereus</i> group with Historical Typing Methods.		1
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78	32. Psychrotrophic heat-resistant bacteria in the sector of pasteurized liquid egg processing: a focus on the <i>Bacillus cereus</i> group. <i>Human Health Handbooks</i> , <b>2015</b> , 577-614			
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73	The Role of Alternative Sigma Factors in Pathogen Virulence. <b>2017</b> , 229-303			1
72	Toxin production ability of <i>Bacillus cereus</i> strains from food product of Ukraine. <i>Harbva Nauka Tehnologija</i> <b>2017</b> , 11,	0.6		1
71	Identification of cereulide producing <i>Bacillus cereus</i> by MALDI-TOF MS.			
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68	Cereulide synthetase acquisition and loss events within the evolutionary history of Group III <i>Bacillus cereus</i> sensu lato facilitate the transition between emetic and diarrheal foodborne pathogen.			1
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