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Bacteriophages as biocontrol agents in food

DOI: 10.4315/0362-028x-68.2.426

Journal of Food Protection, 2005, 68, 426-37.

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#	Paper	IF	Citations
165	Phage therapy reduces <i>Campylobacter jejuni</i> colonization in broilers. 2005 , 109, 275-83		222
164	Bacteriophage P100 for control of <i>Listeria monocytogenes</i> in foods: genome sequence, bioinformatic analyses, oral toxicity study, and application. 2005 , 43, 301-12		317
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- 2 Fighting *Listeria monocytogenes* with Bacteriophages: Biotechnology for Food Safety. **2023**, 265-271
- 1 Phages for treatment of *Salmonella* spp infection. **2023**,