

# CITATION REPORT

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Food safety knowledge of consumers and the microbiological and temperature status of their refrigerators

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#	Paper	IF	Citations
204	An investigation of the thermal inactivation of <i>Staphylococcus aureus</i> and the potential for increased thermotolerance as a result of chilled storage. <b>2005</b> , 99, 1229-35		42
203	Consumer food safety knowledge. <b>2005</b> , 107, 441-452		46
202	A review of quantitative microbial risk assessment in the management of <i>Escherichia coli</i> O157:H7 on beef. <b>2006</b> , 74, 76-88		69
201	<i>Staphylococcus aureus</i> isolates from Irish domestic refrigerators possess novel enterotoxin and enterotoxin-like genes and are clonal in nature. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 508-15	2.5	16
200	Dynamic modeling of <i>Listeria monocytogenes</i> growth in pasteurized milk. <b>2006</b> , 100, 1289-98		56
199	Survey of internal temperatures of New Zealand domestic refrigerators. <b>2007</b> , 109, 323-329		14
198	The incidence of significant foodborne pathogens in domestic refrigerators. <b>2007</b> , 18, 346-351		88
197	Food safety self-reported behaviors and cognitions of young adults: results of a national study. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 1917-26	2.5	129
196	Antimicrobial activity of clove and cinnamon essential oils against <i>Listeria monocytogenes</i> in pasteurized milk. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 2757-63	2.5	104
195	A review of the incidence and transmission of <i>Listeria monocytogenes</i> in ready-to-eat products in retail and food service environments. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 2172-98	2.5	256
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