

# CITATION REPORT

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A field study of the microbiological quality of fresh produce

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#	Paper	IF	Citations
186	Longitudinal microbiological survey of fresh produce grown by farmers in the upper midwest. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 1928-36	2.5	111
185	Interactions Affecting the Proliferation and Control of Human Pathogens on Edible Plants. <i>Journal of Food Science</i> , <b>2006</b> , 71, R89-R99	3.4	101
184	A field study of the microbiological quality of fresh produce of domestic and Mexican origin. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 112, 83-95	5.8	122
183	The key role of pulsed-field gel electrophoresis in investigation of a large multiserotype and multistate food-borne outbreak of Salmonella infections centered in Pennsylvania. <b>2006</b> , 44, 3208-12		26
182	Prevalence and genetic diversity of Bacillus cereus in dried red pepper in Korea. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 917-22	2.5	43
181	Food as a vehicle for transmission of Shiga toxin-producing Escherichia coli. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 2426-49	2.5	133
180	Recirculating immunomagnetic separation and optimal enrichment conditions for enhanced detection and recovery of low levels of Escherichia coli O157:H7 from fresh leafy produce and surface water. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 2717-24	2.5	19
179	OCCURRENCE OF LISTERIA SPECIES IN THE PROCESSING STAGES OF FROZEN PEPPER. <i>Journal of Food Safety</i> , <b>2007</b> , 27, 134-147	2	5
178	Summer meeting 2007 - the problems with fresh produce: an overview. <b>2008</b> , 105, 317-30		315
177	Comparative analysis of genetic diversity and incidence of virulence factors and antibiotic resistance among enterococcal populations from raw fruit and vegetable foods, water and soil, and clinical samples. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 123, 38-49	5.8	141
176	Microbiological quality of fresh, minimally-processed fruit and vegetables, and sprouts from retail establishments. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 123, 121-9	5.8	438
175	Detection of ebp (endocarditis- and biofilm-associated pilus) genes in enterococcal isolates from clinical and non-clinical origin. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 126, 123-6	5.8	16
174	Human pathogens and the phyllosphere. <b>2008</b> , 64, 183-221		36
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172	Microbiological quality of bagged cut spinach and lettuce mixes. <i>Applied and Environmental Microbiology</i> , <b>2008</b> , 74, 1240-2	4.8	57
171	Coliforms and prevalence of Escherichia coli and foodborne pathogens on minimally processed spinach in two packing plants. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 2398-403	2.5	31
170	Sanitation and Microbiological Quality in Production Field and Fruit-Packing Shed of Persimmon and Satsuma Mandarin in Japan. <b>2008</b> , 1, MBI.S868		4

169	Microbial concentrations on fresh produce are affected by postharvest processing, importation, and season. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 2389-97	2.5	74
168	Bacterial communities associated with retail alfalfa sprouts. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 200-4	2.5	17
167	Washing practices on the microflora on Georgia-grown cantaloupes. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 46-51	2.5	17
166	On-farm sources of microbial contamination of persimmon fruit in Japan. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 52-9	2.5	30
165	Monitoring hygiene on- and at-line is critical for controlling <i>Listeria monocytogenes</i> during produce processing. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 735-41	2.5	22
164	Cold atmospheric plasma disinfection of cut fruit surfaces contaminated with migrating microorganisms. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 1619-25	2.5	113
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162	Comparison of four commercial DNA extraction kits for PCR detection of <i>Listeria monocytogenes</i> , <i>Salmonella</i> , <i>Escherichia coli</i> O157:H7, and <i>Staphylococcus aureus</i> in fresh, minimally processed vegetables. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 2110-4	2.5	26
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153	Persistence of enterohaemorrhagic and nonpathogenic <i>E. coli</i> on spinach leaves and in rhizosphere soil. <b>2010</b> , 108, 1789-96		29
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