An International Outbreak of Salmonellosis Associated with a Rare Phage Type of Salmonella Enteritidis

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Citation Report

#	Article	IF	Citations
1	Survival of Salmonella Enteritidis PT 30 on Inoculated Almonds after Commercial Fumigation with Propylene Oxide. Journal of Food Protection, 2005, 68, 1613-1622.	0.8	107
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