

From soil to gut:<i>Bacillus cereus</i>and its food poison

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Pore-forming proteins and adaptation of living organisms to environmental conditions. <i>Biochemistry (Moscow)</i> , 2008, 73, 1473-1492.	0.7	28
2	Environment driven cereulide production by emetic strains of <i>Bacillus cereus</i> . <i>International Journal of Food Microbiology</i> , 2008, 127, 60-67.	2.1	27
3	Identification of <i>Bacillus cereus</i> Group Species Associated with Food Poisoning Outbreaks in British Columbia, Canada. <i>Applied and Environmental Microbiology</i> , 2008, 74, 7451-7453.	1.4	71
4	Transfer of <i>Bacillus cereus</i> Spores from Packaging Paper into Food. <i>Journal of Food Protection</i> , 2009, 72, 2236-2242.	0.8	14
5	A Genome-Wide Survey for Host Response of Silkworm, <i>Bombyx mori</i> during Pathogen <i>Bacillus bombysepticus</i> Infection. <i>PLoS ONE</i> , 2009, 4, e8098.	1.1	105
6	Potentially Pathogenic Bacteria in Shower Water and Air of a Stem Cell Transplant Unit. <i>Applied and Environmental Microbiology</i> , 2009, 75, 5363-5372.	1.4	59
7	Pathogenic <i>Bacillus</i> species. , 2009, , 844-888.		9
8	IlsA, A Unique Surface Protein of <i>Bacillus cereus</i> Required for Iron Acquisition from Heme, Hemoglobin and Ferritin. <i>PLoS Pathogens</i> , 2009, 5, e1000675.	2.1	80
9	The <i>dlt</i> Operon of <i>Bacillus cereus</i> Is Required for Resistance to Cationic Antimicrobial Peptides and for Virulence in Insects. <i>Journal of Bacteriology</i> , 2009, 191, 7063-7073.	1.0	72
10	Phenotypic and Transcriptomic Analyses of Mildly and Severely Salt-Stressed <i>Bacillus cereus</i> ATCC 14579 Cells. <i>Applied and Environmental Microbiology</i> , 2009, 75, 4111-4119.	1.4	95
11	Cereulide synthesis in emetic <i>Bacillus cereus</i> is controlled by the transition state regulator AbrB, but not by the virulence regulator PlcR. <i>Microbiology (United Kingdom)</i> , 2009, 155, 922-931.	0.7	74
12	Effect of bile salts on the DNA and membrane integrity of enteric bacteria. <i>Journal of Medical Microbiology</i> , 2009, 58, 1533-1541.	0.7	234
13	ResDE-Dependent Regulation of Enterotoxin Gene Expression in <i>Bacillus cereus</i> : Evidence for Multiple Modes of Binding for ResD and Interaction with Fnr. <i>Journal of Bacteriology</i> , 2009, 191, 4419-4426.	1.0	30
14	Evolution of pathogenicity in the <i>Bacillus cereus</i> group. <i>Systematic and Applied Microbiology</i> , 2009, 32, 81-90.	1.2	123
15	Detection of toxigenic <i>Bacillus cereus</i> and <i>Bacillus thuringiensis</i> spores in U.S. rice. <i>International Journal of Food Microbiology</i> , 2009, 128, 460-466.	2.1	147
16	Development of a real-time PCR assay for detection and quantification of enterotoxigenic members of <i>Bacillus cereus</i> group in food samples. <i>International Journal of Food Microbiology</i> , 2009, 135, 15-21.	2.1	85
17	Fructose and glucose mediates enterotoxin production and anaerobic metabolism of <i>Bacillus cereus</i> ATCC14579. <i>Journal of Applied Microbiology</i> , 2009, 107, 821-829.	1.4	23
18	Sterilization of platelet concentrates at production scale by irradiation with short-wave ultraviolet light. <i>Transfusion</i> , 2009, 49, 1956-1963.	0.8	60

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19	Antineoplastic Agents. 570. Isolation and Structure Elucidation of Bacillistatins 1 and 2 from a Marine <i>Bacillus silvestris</i> . Journal of Natural Products, 2009, 72, 366-371.	1.5	34
20	Bacteriocin production by <i>Staphylococcus aureus</i> involved in bovine mastitis in Brazil. Research in Microbiology, 2009, 160, 592-599.	1.0	27
21	Comparison of multiplex PCR, enzyme immunoassay and cell culture methods for the detection of enterotoxinogenic <i>Bacillus cereus</i> . Journal of Microbiological Methods, 2009, 78, 265-270.	0.7	84
22	What Sets <i>Bacillus anthracis</i> Apart from Other <i>Bacillus</i> Species?. Annual Review of Microbiology, 2009, 63, 451-476.	2.9	216
23	Formation of Very Large Conductance Channels by <i>Bacillus cereus</i> Nhe in Vero and GH4 Cells Identifies NheA <sup>+</sup> B as the Inherent Pore-Forming Structure. Journal of Membrane Biology, 2010, 237, 1-11.	1.0	21
24	<i>Bacillus gaemokensis</i> sp. nov., isolated from foreshore tidal flat sediment from the Yellow Sea. Journal of Microbiology, 2010, 48, 867-871.	1.3	66
25	Potential Applications of the Cyclic Peptide Enterocin AS-48 in the Preservation of Vegetable Foods and Beverages. Probiotics and Antimicrobial Proteins, 2010, 2, 77-89.	1.9	52
26	<i>Trichomonas vaginalis</i> vast BspA-like gene family: evidence for functional diversity from structural organisation and transcriptomics. BMC Genomics, 2010, 11, 99.	1.2	71
27	<i>Bacillus cereus</i> cytotoxins Hbl, Nhe and CytK are secreted via the Sec translocation pathway. BMC Microbiology, 2010, 10, 304.	1.3	84
28	Acute encephalopathy of <i>Bacillus cereus</i> mimicking Reye syndrome. Brain and Development, 2010, 32, 688-690.	0.6	38
29	Comparative analysis of transcriptional and physiological responses of <i>Bacillus cereus</i> to organic and inorganic acid shocks. International Journal of Food Microbiology, 2010, 137, 13-21.	2.1	45
30	Future challenges to microbial food safety. International Journal of Food Microbiology, 2010, 139, S79-S94.	2.1	198
31	Germinant receptor diversity and germination responses of four strains of the <i>Bacillus cereus</i> group. International Journal of Food Microbiology, 2010, 139, 108-115.	2.1	41
32	Emetic toxin producing <i>Bacillus cereus</i> Korean isolates contain genes encoding diarrheal-related enterotoxins. International Journal of Food Microbiology, 2010, 144, 182-186.	2.1	38
33	Performance characteristics of the Duopath <sup>®</sup> Cereus Enterotoxins assay for rapid detection of enterotoxinogenic <i>Bacillus cereus</i> strains. International Journal of Food Microbiology, 2010, 144, 322-326.	2.1	33
34	Studies with bioengineered Nisin peptides highlight the broad spectrum potency of Nisin V. Microbial Biotechnology, 2010, 3, 473-486.	2.0	84
35	Microbiological characterisation of artisanal farmhouse cheeses manufactured in Scotland. International Journal of Dairy Technology, 2010, 63, 356-369.	1.3	31
36	EMERGENCE OF <i>BACILLUS CEREUS</i> AS A DOMINANT ORGANISM IN IRISH RETAILED POWDERED INFANT FORMULAE (PIF) WHEN RECONSTITUTED AND STORED UNDER ABUSE CONDITIONS. Journal of Food Safety, 2010, 30, 814-831.	1.1	22

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37	Insertional mutagenesis reveals genes involved in <i>Bacillus cereus</i> ATCC 14579 growth at low temperature. <i>FEMS Microbiology Letters</i> , 2010, 306, 177-183.	0.7	21
38	Difference in genes between a high virulence strain G <sub>4</sub> and a low virulence strain G <sub>18</sub> of <i>Flavobacterium columnare</i> by using suppression subtractive hybridization. <i>Journal of Fish Diseases</i> , 2010, 33, 403-412.	0.9	12
39	The potential of flow cytometry in the study of <i>Bacillus cereus</i> . <i>Journal of Applied Microbiology</i> , 2010, 108, 1-16.	1.4	27
40	Development of a PCR assay for identification of the <i>Bacillus cereus</i> group species. <i>Journal of Applied Microbiology</i> , 2010, 108, 266-273.	1.4	26
41	Soya bean tempe extracts show antibacterial activity against <i>Bacillus cereus</i> cells and spores. <i>Journal of Applied Microbiology</i> , 2010, 109, 137-145.	1.4	18
42	An evaluation of commercial DNA extraction kits for the isolation of bacterial spore DNA from soil. <i>Journal of Applied Microbiology</i> , 2010, 109, 1886-1896.	1.4	106
43	Exopolysaccharides produced by <i>Lactobacillus</i> and <i>Bifidobacterium</i> strains abrogate in vitro the cytotoxic effect of bacterial toxins on eukaryotic cells. <i>Journal of Applied Microbiology</i> , 2010, 109, 2079-2086.	1.4	89
44	Analysis of acid-stressed <i>Bacillus cereus</i> reveals a major oxidative response and inactivation-associated radical formation. <i>Environmental Microbiology</i> , 2010, 12, 873-885.	1.8	88
45	Bacterial Toxins and the Nervous System: Neurotoxins and Multipotential Toxins Interacting with Neuronal Cells. <i>Toxins</i> , 2010, 2, 683-737.	1.5	83
46	Inference of Homologous Recombination in Bacteria Using Whole-Genome Sequences. <i>Genetics</i> , 2010, 186, 1435-1449.	1.2	155
47	Physical Characteristics of Spores of Food-Associated Isolates of the <i>Bacillus cereus</i> Group. <i>Applied and Environmental Microbiology</i> , 2010, 76, 982-984.	1.4	41
48	Biosynthesis of a New UDP-sugar, UDP-2-acetamido-2-deoxyxylose, in the Human Pathogen <i>Bacillus cereus</i> Subspecies <i>cytotoxicus</i> NVH 391-98. <i>Journal of Biological Chemistry</i> , 2010, 285, 24825-24833.	1.6	16
49	The InhA Metalloproteases of <i>Bacillus cereus</i> Contribute Concomitantly to Virulence. <i>Journal of Bacteriology</i> , 2010, 192, 286-294.	1.0	99
50	Rapid Detoxification of Cereulide in <i>Bacillus cereus</i> Food Poisoning. <i>Pediatrics</i> , 2010, 125, e951-e955.	1.0	94
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54	Identification of the Main Promoter Directing Cereulide Biosynthesis in Emetic <i>Bacillus cereus</i> and Its Application for Real-Time Monitoring of <i>ces</i> Gene Expression in Foods. <i>Applied and Environmental Microbiology</i> , 2010, 76, 1232-1240.	1.4	55

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56	Spore-forming Bacilli and Clostridia in human disease. <i>Future Microbiology</i> , 2010, 5, 1109-1123.	1.0	49
57	Direct-Imaging-Based Quantification of <i>Bacillus cereus</i> ATCC 14579 Population Heterogeneity at a Low Incubation Temperature. <i>Applied and Environmental Microbiology</i> , 2010, 76, 927-930.	1.4	11
58	A quadruple-enterotoxin-deficient mutant of <i>Bacillus thuringiensis</i> remains insecticidal. <i>Microbiology (United Kingdom)</i> , 2010, 156, 3575-3583.	0.7	18
59	<i>Bacillus cereus</i> , a Volatile Human Pathogen. <i>Clinical Microbiology Reviews</i> , 2010, 23, 382-398.	5.7	898
60	A Novel Spore Protein, ExsM, Regulates Formation of the Exosporium in <i>Bacillus cereus</i> and <i>Bacillus anthracis</i> and Affects Spore Size and Shape. <i>Journal of Bacteriology</i> , 2010, 192, 4012-4021.	1.0	32
61	Differential Involvement of the Five RNA Helicases in Adaptation of <i>Bacillus cereus</i> ATCC 14579 to Low Growth Temperatures. <i>Applied and Environmental Microbiology</i> , 2010, 76, 6692-6697.	1.4	36
62	Quantification of the Effect of Culturing Temperature on Salt-Induced Heat Resistance of <i>Bacillus</i> Species. <i>Applied and Environmental Microbiology</i> , 2010, 76, 4286-4292.	1.4	19
63	InhA1, NprA, and HlyII as Candidates for Markers To Differentiate Pathogenic from Nonpathogenic <i>Bacillus cereus</i> Strains. <i>Journal of Clinical Microbiology</i> , 2010, 48, 1358-1365.	1.8	79
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67	Detection of <i>Bacillus cereus</i> with enteropathogenic potential by multiplex real-time PCR based on SYBR green I. <i>Molecular and Cellular Probes</i> , 2010, 24, 124-130.	0.9	64
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70	Aureocins 4185, Bacteriocins Produced by <i>Staphylococcus aureus</i> 4185: Potential Application in Food Preservation. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 1255-1262.	0.8	19
71	Complete Nucleotide Sequence and Molecular Characterization of <i>Bacillus</i> Phage TP21 and its Relatedness to Other Phages with the Same Name. <i>Viruses</i> , 2010, 2, 961-971.	1.5	20
72	A subset of naturally isolated <i>Bacillus</i> strains show extreme virulence to the free-living nematodes <i>Caenorhabditis elegans</i> and <i>Pristionchus pacificus</i> . <i>Environmental Microbiology</i> , 2010, 12, 3007-3021.	1.8	58

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74	Conjugated-Polyelectrolyte-Grafted Cotton Fibers Act as "Micro Flypaper" for the Removal and Destruction of Bacteria. <i>ACS Applied Materials &amp; Interfaces</i> , 2011, 3, 2932-2937.	4.0	35
75	Regulation of toxin production by <i>Bacillus cereus</i> and its food safety implications. <i>Critical Reviews in Microbiology</i> , 2011, 37, 188-213.	2.7	104
76	A hospital acquired outbreak of <i>Bacillus cereus</i> gastroenteritis, Oman. <i>Journal of Infection and Public Health</i> , 2011, 4, 180-186.	1.9	24
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78	Non-peptide Metabolites from the Genus <i>Bacillus</i> . <i>Journal of Natural Products</i> , 2011, 74, 893-899.	1.5	91
79	Multifaceted interactions of bacterial toxins with the gastrointestinal mucosa. <i>Future Microbiology</i> , 2011, 6, 763-797.	1.0	21
80	Reference genes for quantitative, reverse-transcription PCR in <i>Bacillus cereus</i> group strains throughout the bacterial life cycle. <i>Journal of Microbiological Methods</i> , 2011, 86, 210-217.	0.7	65
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82	Hycin 3682, a bioactive peptide produced by <i>Staphylococcus hyicus</i> 3682 with potential applications for food preservation. <i>Research in Microbiology</i> , 2011, 162, 1052-1059.	1.0	27
83	Dispersal of Aerobic Endospore-forming Bacteria from Soil and Agricultural Activities to Food and Feed. <i>Soil Biology</i> , 2011, , 135-156.	0.6	2
84	Technical Guidance on the assessment of the toxigenic potential of <i>Bacillus</i> species used in animal nutrition. <i>EFSA Journal</i> , 2011, 9, .	0.9	15
85	The Importance of Endospore-Forming Bacteria Originating from Soil for Contamination of Industrial Food Processing. <i>Applied and Environmental Soil Science</i> , 2011, 2011, 1-11.	0.8	83
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92	The use of a porcine intestinal cell model system for evaluating the food safety risk of <i>Bacillus cereus</i> probiotics and the implications for assessing enterotoxigenicity. <i>Apmis</i> , 2011, 119, 877-884.	0.9	37
93	Species diversity and relative abundance of lactic acid bacteria in the milk of rhesus monkeys ( <i>Macaca mulatta</i> ). <i>Journal of Medical Primatology</i> , 2011, 40, 52-58.	0.3	23
94	<i>Bacillus cereus</i> from blood cultures: virulence genes, antimicrobial susceptibility and risk factors for blood stream infection. <i>FEMS Immunology and Medical Microbiology</i> , 2011, 63, 202-209.	2.7	26
95	<i>Bacillus</i> probiotics. <i>Food Microbiology</i> , 2011, 28, 214-220.	2.1	648
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99	Transcriptional kinetic analyses of cereulide synthetase genes with respect to growth, sporulation and emetic toxin production in <i>Bacillus cereus</i> . <i>Food Microbiology</i> , 2011, 28, 284-290.	2.1	44
100	Spores of <i>Bacillus cereus</i> strain KBAB4 produced at 10°C and 30°C display variations in their properties. <i>Food Microbiology</i> , 2011, 28, 291-297.	2.1	43
101	Formation of cereulide and enterotoxins by <i>Bacillus cereus</i> in fermented African locust beans. <i>Food Microbiology</i> , 2011, 28, 1441-1447.	2.1	18
102	Genetic diversity, antimicrobial resistance and toxigenic profiles of <i>Bacillus cereus</i> isolated from food in Brazil over three decades. <i>International Journal of Food Microbiology</i> , 2011, 147, 12-16.	2.1	70
103	Physiological parameters of <i>Bacillus cereus</i> marking the end of acid-induced lag phases. <i>International Journal of Food Microbiology</i> , 2011, 148, 42-47.	2.1	9
104	Inhibition of <i>Bacillus cereus</i> spore outgrowth and multiplication by chitosan. <i>International Journal of Food Microbiology</i> , 2011, 149, 218-225.	2.1	30
105	Genetic diversity of emetic toxin producing <i>Bacillus cereus</i> Korean strains. <i>International Journal of Food Microbiology</i> , 2011, 150, 66-72.	2.1	22
106	Heat stress leads to superoxide formation in <i>Bacillus cereus</i> detected using the fluorescent probe MitoSOX. <i>International Journal of Food Microbiology</i> , 2011, 151, 119-122.	2.1	22
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108	Characterization of Bacilli Isolated from the Confined Environments of the Antarctic Concordia Station and the International Space Station. <i>Astrobiology</i> , 2011, 11, 323-334.	1.5	25

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109	Bacterial Community Composition of Biological Degreasing Systems and Health Risk Assessment for Workers. <i>Microbial Ecology</i> , 2011, 62, 868-881.	1.4	3
110	Diagnostic properties of three conventional selective plating media for selection of <i>Bacillus cereus</i> , <i>B. thuringiensis</i> and <i>B. weihenstephanensis</i> . <i>Folia Microbiologica</i> , 2011, 56, 535-539.	1.1	11
111	Whole-genome phylogenies of the family Bacillaceae and expansion of the sigma factor gene family in the <i>Bacillus cereus</i> species-group. <i>BMC Genomics</i> , 2011, 12, 430.	1.2	49
112	Triplex PCR-based detection of enterotoxigenic <i>Bacillus cereus</i> ATCC 14579 in nonfat dry milk. <i>Journal of Basic Microbiology</i> , 2011, 51, 147-152.	1.8	5
113	Biofilm formation and dispersal in Gram-positive bacteria. <i>Current Opinion in Biotechnology</i> , 2011, 22, 172-179.	3.3	240
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115	Enumeration and Identification of Bacterial Contaminants in Commercial and Locally Produced Honey. <i>Bios</i> , 2011, 82, 103-111.	0.0	2
116	Lactate Dehydrogenase A Promotes Communication between Carbohydrate Catabolism and Virulence in <i>Bacillus cereus</i> . <i>Journal of Bacteriology</i> , 2011, 193, 1757-1766.	1.0	20
117	Inhibition of Cereulide Toxin Synthesis by Emetic <i>Bacillus cereus</i> via Long-Chain Polyphosphates. <i>Applied and Environmental Microbiology</i> , 2011, 77, 1475-1482.	1.4	23
118	Global Gene Expression Profile for Swarming <i>Bacillus cereus</i> Bacteria. <i>Applied and Environmental Microbiology</i> , 2011, 77, 5149-5156.	1.4	48
119	Comparative Analysis of Antimicrobial Activities of Valinomycin and Cereulide, the <i>Bacillus cereus</i> Emetic Toxin. <i>Applied and Environmental Microbiology</i> , 2011, 77, 2755-2762.	1.4	44
120	Comparing Nonsynergy Gamma Models and Interaction Models To Predict Growth of Emetic <i>Bacillus cereus</i> for Combinations of pH and Water Activity Values. <i>Applied and Environmental Microbiology</i> , 2011, 77, 5707-5715.	1.4	4
121	Evolutionary History and Functional Characterization of Three Large Genes Involved in Sporulation in <i>Bacillus cereus</i> Group Bacteria. <i>Journal of Bacteriology</i> , 2011, 193, 5420-5430.	1.0	5
122	PATHOGENS IN MILK   <i>Bacillus cereus</i> . , 2011, , 24-30.		2
123	Temperature-Dependent Production of Various PlcR-Controlled Virulence Factors in <i>Bacillus weihenstephanensis</i> Strain KBAB4. <i>Applied and Environmental Microbiology</i> , 2012, 78, 2553-2561.	1.4	35
124	Application of Hazard Analysis and Critical Control Point Methodology and Risk-Based Grading to Consumer Food Safety Surveys. <i>Journal of Food Protection</i> , 2012, 75, 1673-1690.	0.8	12
125	Prevalence and Fate of <i>Bacillus cereus</i> in African Traditional Cereal-Based Foods Used as Infant Foods. <i>Journal of Food Protection</i> , 2012, 75, 1642-1645.	0.8	6
126	Impact of Sorbic Acid on Germination and Outgrowth Heterogeneity of <i>Bacillus cereus</i> ATCC 14579 Spores. <i>Applied and Environmental Microbiology</i> , 2012, 78, 8477-8480.	1.4	10



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128	Soil-Related Bacterial and Fungal Infections. <i>Journal of the American Board of Family Medicine</i> , 2012, 25, 734-744.	0.8	104
129	Evolution of the <i>Bacillus cereus</i> Group. , 2012, , 117-129.		3
130	<i>Bacillus thuringiensis</i> Genetics and Phagesâ€”From Transduction and Sequencing to Recombineering. , 2012, , 131-157.		1
131	Colonization of <i>Caenorhabditis elegans</i> by <i>Bacillus nematocida</i> B16, a Bacterial Opportunistic Pathogen. <i>Journal of Molecular Microbiology and Biotechnology</i> , 2012, 22, 258-267.	1.0	9
132	Monoclonal Antibodies Neutralize <i>Bacillus cereus</i> Nhe Enterotoxin by Inhibiting Ordered Binding of Its Three Exoprotein Components. <i>Infection and Immunity</i> , 2012, 80, 832-838.	1.0	28
133	<i>Bacillus cereus</i> , an unusual cause of fulminant liver failure: diagnosis may prevent liver transplantation. <i>Journal of Medical Microbiology</i> , 2012, 61, 743-745.	0.7	16
134	Restricting Fermentative Potential by Proteome Remodeling. <i>Molecular and Cellular Proteomics</i> , 2012, 11, M111.013102.	2.5	44
135	Influence of Anaerobiosis and Low Temperature on <i>Bacillus cereus</i> Growth, Metabolism, and Membrane Properties. <i>Applied and Environmental Microbiology</i> , 2012, 78, 1715-1723.	1.4	57
136	Heatingâ€”induced Bacteriological and Biochemical Modifications in Human Donor Milk After Holder Pasteurisation. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2012, 54, 197-203.	0.9	41
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