

# Modeling of Pathogen Survival during Simulated Gastric

Applied and Environmental Microbiology

77, 1021-1032

DOI: [10.1128/aem.02139-10](https://doi.org/10.1128/aem.02139-10)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Dietary Proteins Extend the Survival of Salmonella Dublin in a Gastric Acid Environment. Journal of Food Protection, 2012, 75, 353-358.	1.7	15
3	In Vitro Evaluation of the Probiotic Potential of Halotolerant Lactobacilli Isolated from a Ripened Tropical Mexican Cheese. Probiotics and Antimicrobial Proteins, 2013, 5, 239-251.	3.9	35
4	Chromoendoscopy in magnetically guided capsule endoscopy. BioMedical Engineering OnLine, 2013, 12, 52.	2.7	6
5	Strain variability of the behavior of foodborne bacterial pathogens: A review. International Journal of Food Microbiology, 2013, 167, 310-321.	4.7	108
6	Evaluation of the strain variability of Salmonella enterica acid and heat resistance. Food Microbiology, 2013, 34, 259-267.	4.2	53
7	Characterization of an acid-tolerant $\beta$ -1,4-glucosidase from <i>Fusarium oxysporum</i> and its potential as an animal feed additive. Applied Microbiology and Biotechnology, 2013, 97, 10003-10011.	3.6	16
9	Risk assessment of microbial and chemical contamination in fresh produce. , 2014, , 153-171.		1
10	Assessment of synergistic combination potential of probiotic and bacteriophage against antibiotic-resistant <i>Staphylococcus aureus</i> exposed to simulated intestinal conditions. Archives of Microbiology, 2014, 196, 719-727.	2.2	14
11	Inactivation kinetics for Salmonella Enteritidis in potato omelet using microwave heating treatments. Food Control, 2014, 43, 175-182.	5.5	46
12	The <i>Escherichia coli</i> Acid Stress Response and Its Significance for Pathogenesis. Advances in Applied Microbiology, 2015, 92, 49-88.	2.4	65
13	Probiotic Properties of <i>Leuconostoc mesenteroides</i> Isolated from Aguamiel of <i>Agave salmiana</i> . Probiotics and Antimicrobial Proteins, 2015, 7, 107-117.	3.9	63
14	Predictive Modeling for Estimation of Bacterial Behavior from Farm to Table. Food Safety (Tokyo,) Tj ETQq1 1 0.784314 rgBT /Overloc 1.8		
15	Modeling Microbial Responses: Application to Food Safety. , 2016, , 61-81.		2
16	Surviving the acid barrier: responses of pathogenic <i>Vibrio cholerae</i> to simulated gastric fluid. Applied Microbiology and Biotechnology, 2016, 100, 815-824.	3.6	17
17	Gastric Mixing During Food Digestion: Mechanisms and Applications. Annual Review of Food Science and Technology, 2017, 8, 523-542.	9.9	42
18	Modelling of tetracycline resistance gene transfer by commensal <i>Escherichia coli</i> food isolates that survived in gastric fluid conditions. International Journal of Antimicrobial Agents, 2017, 49, 81-87.	2.5	15
19	Antagonistic effects of <i>Lactobacillus plantarum</i> O612 on the adhesion of selected foodborne enteropathogens in various colonic environments. Food Control, 2018, 91, 237-247.	5.5	36
20	Modeling the pressure inactivation of <i>Escherichia coli</i> and <i>Salmonella typhimurium</i> in sapote mamey ( <i>Pouteria sapota</i> (Jacq.) H.E. Moore & Stearn) pulp. Food Science and Technology International, 2018, 24, 117-131.	2.2	6

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21	Acid-happy: Survival and recovery of enteropathogenic <i>Escherichia coli</i> (EPEC) in simulated gastric fluid. <i>Microbial Pathogenesis</i> , 2019, 128, 396-404.	2.9	26
22	<i>Escherichia coli</i> O157:H7 Stationary-Phase Acid Resistance and Assessment of Survival in a Model Vegetable Fermentation System. <i>Journal of Food Protection</i> , 2020, 83, 745-753.	1.7	4
23	In Vitro Gene Transcription of <i>Listeria monocytogenes</i> After Exposure to Human Gastric and Duodenal Aspirates. <i>Journal of Food Protection</i> , 2020, 83, 89-100.	1.7	4
24	An agent-based simulator for the gastrointestinal pathway of <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 2020, 333, 108776.	4.7	2
25	Membrane modification as a survival mechanism through gastric fluid in non-acid adapted enteropathogenic <i>Escherichia coli</i> (EPEC). <i>Microbial Pathogenesis</i> , 2020, 144, 104180.	2.9	3
26	A dynamic and integrated in vitro/ex vivo gastrointestinal model for the evaluation of the probability and severity of infection in humans by <i>Salmonella</i> spp. vehiculated in different matrices. <i>Food Microbiology</i> , 2021, 95, 103671.	4.2	2
28	Short communication: Evaluating the recovery potential of injured cells of <i>Listeria innocua</i> under product temperature-abuse conditions and passage through simulated gastrointestinal fluids. <i>Journal of Dairy Science</i> , 2021, 104, 2787-2793.	3.4	0
29	A New Dose-Response Model for Estimating the Infection Probability of <i>Campylobacter jejuni</i> Based on the Key Events Dose-Response Framework. <i>Applied and Environmental Microbiology</i> , 2021, 87, e0129921.	3.1	5
30	Competitive growth kinetics of <i>Campylobacter jejuni</i> , <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> with enteric microflora in a small intestine model. <i>Journal of Applied Microbiology</i> , 2021, , .	3.1	1
31	The Effects of Food Composition on Foodborne Illness Infectious Dose and Host Susceptibility. , 2017, , 469-494.		3
32	Experimentally observed <i>Campylobacter jejuni</i> survival kinetics in chicken meat products during model gastric digestion tended to be lower than model predictions. <i>Food Microbiology</i> , 2021, 102, 103932.	4.2	2
33	Total Lactic Acid Bacteria and Antibacterial Activity in Yoghurt with Addition of <i>Ananas comosus</i> Merr. and <i>Cinnamomum burmannii</i> . <i>Amerta Nutrition</i> , 2020, 4, 257.	0.2	1
35	The Role of Egg Yolk in Modulating the Virulence of <i>Salmonella Enterica</i> Serovar Enteritidis. <i>Frontiers in Cellular and Infection Microbiology</i> , 0, 12, .	3.9	4
36	Persisting Microbiota and Neuronal Imbalance Following <i>T. gondii</i> Infection Reliant on the Infection Route. <i>Frontiers in Immunology</i> , 0, 13, .	4.8	6
38	Simulated Colonic Fluid Replicates the <i>In Vivo</i> Growth Capabilities of <i>Citrobacter rodentium</i> <i>cpxRA</i> Mutants and Uncovers Additive Effects of Cpx-Regulated Genes on Fitness. <i>Infection and Immunity</i> , 2022, 90, .	2.2	2
39	Effect of gastric pH and bile acids on the survival of <i>Listeria monocytogenes</i> and <i>Salmonella Typhimurium</i> during simulated gastrointestinal digestion. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 82, 103161.	5.6	9
40	Influence of Hurdle Technology on Foodborne Pathogen Survival in the Human Gastrointestinal Tract. <i>Microorganisms</i> , 2023, 11, 405.	3.6	0
41	Effects of intrinsic characteristics of <i>Salmonella enterica</i> strains isolated from foods and humans, and their interaction with food matrices during simulated gastric conditions. <i>International Journal of Food Microbiology</i> , 2024, 413, 110584.	4.7	0

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42	Exploration adhesion properties of <i>Liquorilactobacillus</i> and <i>Lentilactobacillus</i> isolated from two different sources of tepache kefir grains. PLoS ONE, 2024, 19, e0297900.	2.5	0