

Presence of faecal coliforms, *Escherichia coli* and diarrhoeal pathogens in ready-to-eat salads, from an area where crops are irrigated with treated effluent

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Usability and Performance of CHROMagar STEC Medium in Detection of Shiga Toxin-Producing <i>Escherichia coli</i> Strains. <i>Journal of Clinical Microbiology</i> , 2012, 50, 3586-3590.	1.8	71
2	Presence of some indicator bacteria and diarrheagenic <i>E. coli</i> pathotypes on jalapeño and serrano peppers from popular markets in Pachuca City, Mexico. <i>Food Microbiology</i> , 2012, 32, 444-447.	2.1	27
3	Frequency of indicator bacteria, <i>Salmonella</i> and diarrhoeagenic <i>Escherichia coli</i> pathotypes on ready-to-eat cooked vegetable salads from Mexican restaurants. <i>Letters in Applied Microbiology</i> , 2013, 56, 414-420.	1.0	38
4	Behavior of enteroaggregative <i>Escherichia coli</i> , non-O157-shiga toxin-producing <i>E. coli</i> , enteroinvasive <i>E. coli</i> , enteropathogenic <i>E. coli</i> and enterotoxigenic <i>E. coli</i> strains on mung bean seeds and sprout. <i>International Journal of Food Microbiology</i> , 2013, 166, 364-368.	2.1	14
5	Recent Advances in Understanding Enteric Pathogenic <i>Escherichia coli</i> . <i>Clinical Microbiology Reviews</i> , 2013, 26, 822-880.	5.7	1,071
6	Microbiological quality of ready-to-eat salads: An underestimated vehicle of bacteria and clinically relevant antibiotic resistance genes. <i>International Journal of Food Microbiology</i> , 2013, 166, 464-470.	2.1	94
7	Behaviour of four diarrheagenic <i>Escherichia coli</i> pathotypes on carrots and in unpasteurized carrot juice. <i>Letters in Applied Microbiology</i> , 2013, 57, 540-546.	1.0	2
8	Multidrug-Resistant <i>Stx1</i> Harboring <i>E. coli</i> from Meat Shop and Fast Food. <i>Journal of Food Safety</i> , 2013, 33, 453-460.	1.1	5
9	Presence of coliform bacteria, fecal coliforms, <i>Escherichia coli</i> and <i>Salmonella</i> on corn tortillas in central Mexico. <i>Food Control</i> , 2013, 32, 31-34.	2.8	6
10	Presence of indicator bacteria, <i>Salmonella</i> and diarrheagenic <i>Escherichia coli</i> pathotypes on mung bean sprouts from public markets in Pachuca, Mexico. <i>Food Control</i> , 2013, 31, 280-283.	2.8	24
11	Presence of indicator bacteria, diarrhoeagenic <i>Escherichia coli</i> pathotypes and <i>Salmonella</i> in fresh carrot juice from Mexican restaurants. <i>Letters in Applied Microbiology</i> , 2013, 56, 180-185.	1.0	35
12	Prevalence and antibiotic resistance profiles of diarrheagenic <i>Escherichia coli</i> strains isolated from food items in northwestern Mexico. <i>International Journal of Food Microbiology</i> , 2013, 164, 36-45.	2.1	83
13	The microbiological quality of ready-to-eat food in Siu Mei and Lo Mei shops in Hong Kong. <i>Food Control</i> , 2013, 34, 547-553.	2.8	25
14	Presence of Shiga Toxin-Producing <i>Escherichia coli</i> , Enteroinvasive <i>E. coli</i> , Enteropathogenic <i>E. coli</i> , and Enterotoxigenic <i>E. coli</i> on Tomatoes from Public Markets in Mexico. <i>Journal of Food Protection</i> , 2013, 76, 1621-1625.	0.8	18
15	<i>Escherichia coli</i> O157 in Ground Beef from Local Retail Markets in Pachuca, Mexico. <i>Journal of Food Protection</i> , 2013, 76, 680-684.	0.8	4
16	Behavior of Non-O157 Shiga Toxin-Producing <i>Escherichia coli</i> , Enteroinvasive <i>E. coli</i> , Enteropathogenic <i>E. coli</i> , and Enterotoxigenic <i>E. coli</i> Strains on Alfalfa Sprouts. <i>Journal of Food Protection</i> , 2013, 76, 1429-1433.	0.8	2
17	Frequency and Correlation of Some Enteric Indicator Bacteria and <i>Salmonella</i> in Ready-to-Eat Raw Vegetable Salads from Mexican Restaurants. <i>Journal of Food Science</i> , 2013, 78, M1201-7.	1.5	12
18	Scientific Opinion on VTEC seropathotype and scientific criteria regarding pathogenicity assessment. <i>EFSA Journal</i> , 2013, 11, 3138.	0.9	147

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19	Produce Contamination Issues in Mexico and Central America. , 2014, , 343-364.		0
20	Prevalence and Diversity of Enterotoxigenic <i>Escherichia coli</i> Strains in Fresh Produce. <i>Journal of Food Protection</i> , 2014, 77, 820-823.	0.8	16
21	High-Pressure Processing of Salads and Ready Meals. , 2014, , 25-34.		1
22	Use of Propolis in the Sanitization of Lettuce. <i>International Journal of Molecular Sciences</i> , 2014, 15, 12243-12257.	1.8	25
23	Effect of the food production chain from farm practices to vegetable processing on outbreak incidence. <i>Microbial Biotechnology</i> , 2014, 7, 517-527.	2.0	163
24	Behavior of shiga toxin-producing <i>Escherichia coli</i> , enteroinvasive <i>E. coli</i> , enteropathogenic <i>E. coli</i> and enterotoxigenic <i>E. coli</i> strains on whole and sliced jalapeño and serrano peppers. <i>Food Microbiology</i> , 2014, 40, 75-80.	2.1	10
26	Presence of non-O157 Shiga toxin-producing <i>Escherichia coli</i> , enterotoxigenic <i>E. coli</i> , enteropathogenic <i>E. coli</i> and <i>Salmonella</i> in fresh beetroot ( <i>Beta vulgaris</i> L.) juice from public markets in Mexico. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2705-2711.	1.7	14
27	Microbiological Food Safety and a Low-Microbial Diet to Protect Vulnerable People. <i>Foodborne Pathogens and Disease</i> , 2014, 11, 413-424.	0.8	16
28	Evaluation of zoonotic potency of <i>Escherichia coli</i> O157:H7 through arbitrarily primed PCR methods. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2015, 5, 915-920.	0.5	6
29	Microbial Hazards in Irrigation Water: Standards, Norms, and Testing to Manage Use of Water in Fresh Produce Primary Production. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 336-356.	5.9	222
30	Public health risks associated with Enterotoxigenic <i>Escherichia coli</i> (EAEC) as a foodborne pathogen. <i>EFSA Journal</i> , 2015, 13, 4330.	0.9	13
32	Single-Stranded DNA Aptamers against Pathogens and Toxins: Identification and Biosensing Applications. <i>BioMed Research International</i> , 2015, 2015, 1-31.	0.9	79
33	Microbiological Quality of Ready-to-Eat Vegetables Collected in Mexico City: Occurrence of Aerobic-Mesophilic Bacteria, Fecal Coliforms, and Potentially Pathogenic Nontuberculous Mycobacteria. <i>BioMed Research International</i> , 2015, 2015, 1-9.	0.9	25
34	Presence and Correlation of Some Enteric Indicator Bacteria, Diarrheagenic <i>Escherichia coli</i> Pathotypes, and <i>Salmonella</i> Serotypes in Alfalfa Sprouts from Local Retail Markets in Pachuca, Mexico. <i>Journal of Food Protection</i> , 2015, 78, 609-614.	0.8	23
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36	Genetic Relatedness Among <i>Escherichia coli</i> Pathotypes Isolated from Food Products for Human Consumption in Cartagena, Colombia. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 454-461.	0.8	18
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41	Prevalence, genetic diversity, and antibiotic resistance of enterotoxigenic <i>Escherichia coli</i> in retail ready-to-eat foods in China. <i>Food Control</i> , 2016, 68, 236-243.	2.8	24
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43	Enterotoxigenic <i>Escherichia coli</i> . , 2016, , 1-26.		6
44	<i>Escherichia coli</i> in Food Products. , 2016, , 173-203.		1
45	Antimicrobial Activity of Marjoram ( <i>Origanum Majorana</i> ) Essential Oil Against the Multidrug-Resistant <i>Salmonella Enterica</i> Serovar Schwarzengrund Inoculated in Vegetables from Organic Farming. <i>Journal of Food Safety</i> , 2016, 36, 489-496.	1.1	8
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51	An Update on Aptamer-Based Multiplex System Approaches for the Detection of Common Foodborne Pathogens. <i>Food Analytical Methods</i> , 2017, 10, 2549-2565.	1.3	20
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53	Occurrence of extended-spectrum $\beta$ -lactamase, AmpC and virulence genes in <i>Escherichia coli</i> isolates from vegetable salads in Morocco. <i>British Food Journal</i> , 2017, 119, 1633-1647.	1.6	2
54	Effects of household washing on bacterial load and removal of <i>Escherichia coli</i> from lettuce and ready-to-eat salads. <i>Food Science and Nutrition</i> , 2017, 5, 1215-1220.	1.5	40
56	Effect of high-pressure processing on quality and stability of green mango blended mayonnaise. <i>Journal of Food Science and Technology</i> , 2017, 54, 2341-2350.	1.4	7
57	Shiga (vero) toxin producing <i>Escherichia coli</i> in various types of food stuffs; virulence factors, serogroups and antimicrobial resistance properties. <i>Journal of Food Safety</i> , 2017, 37, e12312.	1.1	2
58	Current Interventions for Controlling Pathogenic <i>Escherichia coli</i> . <i>Advances in Applied Microbiology</i> , 2017, 100, 1-47.	1.3	13

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60	Presence and Antimicrobial Resistance of <i>Escherichia coli</i> in Ready-to-Eat Foods in Shaanxi, China. <i>Journal of Food Protection</i> , 2017, 80, 420-424.	0.8	5
61	Enteroaggregative <i>Escherichia coli</i> is the predominant diarrheagenic <i>E. coli</i> pathotype among irrigation water and food sources in South Africa. <i>International Journal of Food Microbiology</i> , 2018, 278, 44-51.	2.1	32
62	Prevalence, antimicrobial resistance and virulence genes of <i>Escherichia coli</i> isolated from retail meat in Tamaulipas, Mexico. <i>Journal of Global Antimicrobial Resistance</i> , 2018, 14, 266-272.	0.9	23
63	Predictive modeling of microbial single cells: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 711-725.	5.4	7
64	Survival of foodborne bacteria on strawberries and antibacterial activities of <i>Hibiscus sabdariffa</i> extracts and chemical sanitizers on strawberries. <i>Journal of Food Safety</i> , 2018, 38, e12378.	1.1	8
65	Microbiological contamination of ready-to-eat vegetable salads in developing countries and potential solutions in the supply chain to control microbial pathogens. <i>Food Control</i> , 2018, 85, 235-244.	2.8	74
66	Molecular Characterization of Enterotoxigenic <i>Escherichia coli</i> in Foodborne Outbreak. <i>Journal of Bacteriology and Virology</i> , 2018, 48, 113.	0.0	1
67	Behavior of 11 Foodborne Bacteria on Whole and Cut Mangoes var. Ataulfo and Kent and Antibacterial Activities of <i>Hibiscus sabdariffa</i> Extracts and Chemical Sanitizers Directly onto Mangoes Contaminated with Foodborne Bacteria. <i>Journal of Food Protection</i> , 2018, 81, 743-753.	0.8	15
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72	Multi-drug resistant extended-spectrum beta-lactamase producing <i>E. coli</i> and <i>Salmonella</i> on raw vegetable salads served at hotels and restaurants in Bharatpur, Nepal. <i>BMC Research Notes</i> , 2019, 12, 516.	0.6	23
73	Occurrence, fate and toxic effects of the industrial endocrine disrupter, nonylphenol, on plants - A review. <i>Ecotoxicology and Environmental Safety</i> , 2019, 181, 419-427.	2.9	47
74	Preharvest Transmission Routes of Fresh Produce Associated Bacterial Pathogens with Outbreak Potentials: A Review. <i>International Journal of Environmental Research and Public Health</i> , 2019, 16, 4407.	1.2	105
75	The Role of Pathogenic <i>E. coli</i> in Fresh Vegetables: Behavior, Contamination Factors, and Preventive Measures. <i>International Journal of Microbiology</i> , 2019, 2019, 1-10.	0.9	99
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100	Use of bacterial strains antagonistic to Escherichia coli for biocontrol of spinach: A field trial. Innovative Food Science and Emerging Technologies, 2021, 74, 102862.	2.7	11
101	Processed ready-to-eat (RTE) foods sold in Yenagoa Nigeria were colonized by diarrheagenic Escherichia coli which constitute a probable hazard to human health. PLoS ONE, 2022, 17, e0266059.	1.1	8
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