

F Breidt

List of Publications by Year in descending order

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32
papers

3,167
citations

279798

23
h-index

395702

33
g-index

33
all docs

33
docs citations

33
times ranked

3364
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative genomics of the lactic acid bacteria. Proceedings of the National Academy of Sciences of the United States of America, 2006, 103, 15611-15616.	7.1	1,303
2	Resistance of <i>Listeria monocytogenes</i> Biofilms to Sanitizing Agents in a Simulated Food Processing Environment. Applied and Environmental Microbiology, 2006, 72, 7711-7717.	3.1	336
3	Enumeration of Viable <i>Listeria monocytogenes</i> Cells by Real-Time PCR with Propidium Monoazide and Ethidium Monoazide in the Presence of Dead Cells. Applied and Environmental Microbiology, 2007, 73, 8028-8031.	3.1	241
4	Isolation and characterization of a <i>Lactobacillus plantarum</i> bacteriophage, $\hat{1}$ JL-1, from a cucumber fermentation. International Journal of Food Microbiology, 2003, 84, 225-235.	4.7	160
5	Bacteriophage Ecology in Commercial Sauerkraut Fermentations. Applied and Environmental Microbiology, 2003, 69, 3192-3202.	3.1	112
6	Protective Effects of Organic Acids on Survival of <i>Escherichia coli</i> O157:H7 in Acidic Environments. Applied and Environmental Microbiology, 2006, 72, 660-664.	3.1	79
7	Modeling of the Competitive Growth of <i>Listeria monocytogenes</i> and <i>Lactococcus lactis</i> in Vegetable Broth. Applied and Environmental Microbiology, 1998, 64, 3159-3165.	3.1	74
8	Identification of the genes for the lactose-specific components of the phosphotransferase system in the lac operon of <i>Staphylococcus aureus</i> . Journal of Biological Chemistry, 1987, 262, 16444-16449.	3.4	64
9	Identification of the genes for the lactose-specific components of the phosphotransferase system in the lac operon of <i>Staphylococcus aureus</i> . Journal of Biological Chemistry, 1987, 262, 16444-9.	3.4	61
10	Nucleotide and deduced amino acid sequences of the <i>Staphylococcus aureus</i> phospho-beta-galactosidase gene. Applied and Environmental Microbiology, 1987, 53, 969-973.	3.1	59
11	Independent Effects of Acetic Acid and pH on Survival of <i>Escherichia coli</i> in Simulated Acidified Pickle Products. Journal of Food Protection, 2004, 67, 12-18.	1.7	57
12	Use of RAPD-PCR as a method to follow the progress of starter cultures in sauerkraut fermentation. International Journal of Food Microbiology, 2004, 93, 287-296.	4.7	49
13	Controlling cabbage fermentations with nisin and nisin-resistant <i>Leuconostoc mesenteroides</i> . Food Microbiology, 1995, 12, 109-116.	4.2	48
14	Isolation and Characterization of Bacteriophages from Fermenting Sauerkraut. Applied and Environmental Microbiology, 2002, 68, 973-976.	3.1	46
15	Sequence Analysis of <i>Leuconostoc mesenteroides</i> Bacteriophage $\hat{1}$ 1-A4 Isolated from an Industrial Vegetable Fermentation. Applied and Environmental Microbiology, 2010, 76, 1955-1966.	3.1	41
16	Bacteriophage Ecology in a Commercial Cucumber Fermentation. Applied and Environmental Microbiology, 2012, 78, 8571-8578.	3.1	41
17	Atmospheric plasma-aided biocidal finishes for nonwoven polypropylene fabrics. I. Synthesis and characterization. Journal of Applied Polymer Science, 2007, 103, 1900-1910.	2.6	38
18	Atmospheric plasma-aided biocidal finishes for nonwoven polypropylene fabrics. II. Functionality of synthesized fabrics. Journal of Applied Polymer Science, 2007, 103, 1911-1917.	2.6	32

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19	Reduction of Microflora of Whole Pickling Cucumbers by Blanching. <i>Journal of Food Science</i> , 2000, 65, 1354-1358.	3.1	31
20	Cloning and expression of the phospho-beta-galactosidase gene of <i>Staphylococcus aureus</i> in <i>Escherichia coli</i> . <i>Journal of Bacteriology</i> , 1986, 166, 1061-1066.	2.2	29
21	Competitive Growth of Genetically Marked Malolactic-Deficient <i>Lactobacillus plantarum</i> in Cucumber Fermentations. <i>Applied and Environmental Microbiology</i> , 1992, 58, 3845-3849.	3.1	28
22	A RAPID METHOD FOR THE DETERMINATION OF BACTERIAL GROWTH KINETICS. <i>Journal of Rapid Methods and Automation in Microbiology</i> , 1994, 3, 59-68.	0.4	26
23	Determination of 5-Log Pathogen Reduction Times for Heat-Processed, Acidified Vegetable Brines. <i>Journal of Food Protection</i> , 2005, 68, 305-310.	1.7	26
24	Sequence analysis of the <i>Lactobacillus plantarum</i> bacteriophage ϕ JL-1. <i>Gene</i> , 2005, 348, 45-54.	2.2	24
25	Characterization of a lytic <i>Lactobacillus plantarum</i> bacteriophage and molecular cloning of a lysin gene in <i>Escherichia coli</i> . <i>International Journal of Food Microbiology</i> , 2001, 65, 63-74.	4.7	23
26	Quantifying the Significance of Phage Attack on Starter Cultures: a Mechanistic Model for Population Dynamics of Phage and Their Hosts Isolated from Fermenting Sauerkraut. <i>Applied and Environmental Microbiology</i> , 2006, 72, 3908-3915.	3.1	23
27	Isolation and Characterization of Nisin-Resistant <i>Leuconostoc mesenteroides</i> for Use in Cabbage Fermentations. <i>Applied and Environmental Microbiology</i> , 1993, 59, 3778-3783.	3.1	23
28	Determination of 5-Log Reduction Times for <i>Escherichia coli</i> O157:H7, <i>Salmonella enterica</i> , or <i>Listeria monocytogenes</i> in Acidified Foods with pH 3.5 or 3.8. <i>Journal of Food Protection</i> , 2013, 76, 1245-1249.	1.7	18
29	Survival and expression of acid resistance genes in Shiga toxin-producing <i>Escherichia coli</i> acid adapted in pineapple juice and exposed to synthetic gastric fluid. <i>Journal of Applied Microbiology</i> , 2016, 121, 1416-1426.	3.1	17
30	Identification of cis-acting sequences required for translational autoregulation of the ermC methylase. <i>Journal of Bacteriology</i> , 1990, 172, 3661-3668.	2.2	16
31	Characterization of the microbial diversity in yacon spontaneous fermentation at 20°C. <i>International Journal of Food Microbiology</i> , 2015, 203, 35-40.	4.7	15
32	Heat Transfer and Microbial Kinetics Modeling to Determine the Location of Microorganisms within Cucumber Fruit. <i>Journal of Food Science</i> , 2005, 70, E324.	3.1	10