Chris W Michiels

List of Publications by Year
in descending order

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203 papers	11,285 citations	25014 57 h-index	36008 97 g-index
207 all docs	207 docs citations	207 times ranked	10348 citing authors

#	Article	IF	Citations
1	Lysozymes in the animal kingdom. Journal of Biosciences, 2010, 35, 127-160.	0.5	580
2	Biofilm formation and the food industry, a focus on the bacterial outer surface. Journal of Applied Microbiology, 2010, 109, 1117-1131.	1.4	533
3	Vibrio anguillarum as a fish pathogen: virulence factors, diagnosis and prevention. Journal of Fish Diseases, 2011, 34, 643-661.	0.9	399
4	Antimicrobial Properties of Lysozyme in Relation to Foodborne Vegetative Bacteria. Critical Reviews in Microbiology, 2003, 29, 191-214.	2.7	353
5	Role of bacterial cell surface structures in Escherichia coli biofilm formation. Research in Microbiology, 2005, 156, 626-633.	1.0	344
6	Bacterial inactivation by high-pressure homogenisation and high hydrostatic pressure. International Journal of Food Microbiology, 2002, 77, 205-212.	2.1	235
7	Escherichia coli mutants resistant to inactivation by high hydrostatic pressure. Applied and Environmental Microbiology, 1997, 63, 945-950.	1.4	203
8	High-Pressure Transient Sensitization of Escherichia coli to Lysozyme and Nisin by Disruption of Outer-Membrane Permeability. Journal of Food Protection, 1996, 59, 350-355.	0.8	196
9	High-Pressure Homogenization as a Non-Thermal Technique for the Inactivation of Microorganisms. Critical Reviews in Microbiology, 2006, 32, 201-216.	2.7	186
10	Bacterial interactions in biofilms. Critical Reviews in Microbiology, 2009, 35, 157-168.	2.7	186
11	Comparative Study of Pressure-Induced Germination of Bacillus subtilis Spores at Low and High Pressures. Applied and Environmental Microbiology, 1998, 64, 3220-3224.	1.4	182
12	Biotechnology under high pressure: applications and implications. Trends in Biotechnology, 2009, 27, 434-441.	4.9	173
13	Comparison of Sublethal Injury Induced in Salmonella enterica Serovar Typhimurium by Heat and by Different Nonthermal Treatments. Journal of Food Protection, 2003, 66, 31-37.	0.8	170
14	Quorum sensing inSerratia. FEMS Microbiology Reviews, 2007, 31, 407-424.	3.9	166
15	Inactivation of Escherichia coli in Milk by High-Hydrostatic-Pressure Treatment in Combination with Antimicrobial Peptides. Journal of Food Protection, 1999, 62, 1248-1254.	0.8	158
16	Azospirillum brasilenseIndole-3-Acetic Acid Biosynthesis: Evidence for a Non-Tryptophan Dependent Pathway. Molecular Plant-Microbe Interactions, 1993, 6, 609.	1.4	152
17	Muralytic activity and modular structure of the endolysins of Pseudomonas aeruginosa bacteriophages ΪŤKZ and EL. Molecular Microbiology, 2007, 65, 1334-1344.	1.2	150
18	High-Pressure Inactivation and Sublethal Injury of Pressure-Resistant Escherichia coli Mutants in Fruit Juices. Applied and Environmental Microbiology, 1998, 64, 1566-1568.	1.4	147

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19	Stress and How Bacteria Cope with Death and Survival. Critical Reviews in Microbiology, 2004, 30, 263-273.	2.7	146
20	The role of variable DNA tandem repeats in bacterial adaptation. FEMS Microbiology Reviews, 2014, 38, 119-141.	3.9	142
21	Inactivation of Gram-Negative Bacteria by Lysozyme, Denatured Lysozyme, and Lysozyme-Derived Peptides under High Hydrostatic Pressure. Applied and Environmental Microbiology, 2001, 67, 339-344.	1.4	135
22	Heat Shock Protein-Mediated Resistance to High Hydrostatic Pressure in Escherichia coli. Applied and Environmental Microbiology, 2004, 70, 2660-2666.	1.4	130
23	From Field Barley to Malt: Detection and Specification of Microbial Activity for Quality Aspects. Critical Reviews in Microbiology, 1999, 25, 121-153.	2.7	122
24	Comparative Study of Pressure- and Nutrient-Induced Germination of Bacillus subtilis Spores. Applied and Environmental Microbiology, 2000, 66, 257-261.	1.4	121
25	Using survival analysis to investigate the effect of UV-C and heat treatment on storage rot of strawberry and sweet cherry. International Journal of Food Microbiology, 2002, 73, 187-196.	2.1	120
26	N-acyl-l-homoserine lactone signal interception byEscherichia coli. FEMS Microbiology Letters, 2006, 256, 83-89.	0.7	115
27	Pulsed white light in combination with UV-C and heat to reduce storage rot of strawberry. Postharvest Biology and Technology, 2003, 28, 455-461.	2.9	113
28	An SOS Response Induced by High Pressure in Escherichia coli. Journal of Bacteriology, 2004, 186, 6133-6141.	1.0	112
29	Combinations of pulsed white light and UV-C or mild heat treatment to inactivate conidia of Botrytis cinerea and Monilia fructigena. International Journal of Food Microbiology, 2003, 85, 185-196.	2.1	108
30	High pressure increases bactericidal activity and spectrum of lactoferrin, lactoferricin and nisin. International Journal of Food Microbiology, 2001, 64, 325-332.	2.1	106
31	Induction of Oxidative Stress by High Hydrostatic Pressure in Escherichia coli. Applied and Environmental Microbiology, 2005, 71, 2226-2231.	1.4	104
32	A New Family of Lysozyme Inhibitors Contributing to Lysozyme Tolerance in Gram-Negative Bacteria. PLoS Pathogens, 2008, 4, e1000019.	2.1	101
33	Inactivation of Bacillus cereus spores in milk by mild pressure and heat treatments. International Journal of Food Microbiology, 2004, 92, 227-234.	2.1	92
34	Inactivation of Escherichia coli and Listeria innocua in Milk by Combined Treatment with High Hydrostatic Pressure and the Lactoperoxidase System. Applied and Environmental Microbiology, 2000, 66, 4173-4179.	1.4	90
35	Guards of the great wall: bacterial lysozyme inhibitors. Trends in Microbiology, 2012, 20, 501-510.	3.5	90
36	Inactivation of Escherichia coli by high-pressure homogenisation is influenced by fluid viscosity but not by water activity and product composition. International Journal of Food Microbiology, 2005, 101, 281-291.	2.1	89

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37	Kinetic analysis and modelling of combined high-pressureâ€“temperature inactivation of the yeast Zygosaccharomyces bailii. International Journal of Food Microbiology, 2000, 56, 199-210.	2.1	86
38	Inactivation of conidia of Botrytis cinerea and Monilinia fructigena using UV-C and heat treatment. International Journal of Food Microbiology, 2002, 74, 27-35.	2.1	86
39	Rapid Acquisition of Gigapascal-High-Pressure Resistance by Escherichia coli. MBio, 2011, 2, e00130-10.	1.8	86
40	Biofilm formation and cell-to-cell signalling in Gram-negative bacteria isolated from a food processing environment. Journal of Applied Microbiology, 2004, 96, 177-184.	1.4	85
41	Invertebrate lysozymes: Diversity and distribution, molecular mechanism and in vivo function. Journal of Biosciences, 2012, 37, 327-348.	0.5	82
42	Food applications of bacterial cell wall hydrolases. Current Opinion in Biotechnology, 2011, 22, 164-171.	3.3	79
43	Protective effect of calcium on inactivation ofEscherichia coliby high hydrostatic pressure. Journal of Applied Microbiology, 1998, 85, 678-684.	1.4	77
44	Germination and inactivation of Bacillus coagulans and Alicyclobacillus acidoterrestris spores by high hydrostatic pressure treatment in buffer and tomato sauce. International Journal of Food Microbiology, 2012, 152, 162-167.	2.1	76
45	A study on the effects of high pressure and heat on Bacillus subtilis spores at low pH. International Journal of Food Microbiology, 2001, 64, 333-341.	2.1	75
46	A PKS/NRPS/FAS Hybrid Gene Cluster from Serratia plymuthica RVH1 Encoding the Biosynthesis of Three Broad Spectrum, Zeamine-Related Antibiotics. PLoS ONE, 2013, 8, e54143.	1.1	75
47	High sucrose concentration protects E. coli against high pressure inactivation but not against high pressure sensitization to the lactoperoxidase system. International Journal of Food Microbiology, 2003, 88, 1-9.	2.1	73
48	N -Acyl- l -Homoserine Lactone Quorum Sensing Controls Butanediol Fermentation in Serratia plymuthica RVH1 and Serratia marcescens MG1. Journal of Bacteriology, 2006, 188, 4570-4572.	1.0	72
49	Mrr instigates the SOS response after high pressure stress in Escherichia coli. Molecular Microbiology, 2005, 58, 1381-1391.	1.2	71
50	Effects of dietary inclusion of xylooligoâ€•saccharides, arabinoxylooligosacchaâ€•rides and soluble arabinoxylan on the microbial composition of caecal contents of chickens. Journal of the Science of Food and Agriculture, 2008, 88, 2517-2522.	1.7	71
51	Lytic and Nonlytic Mechanism of Inactivation of Gram-Positive Bacteria by Lysozyme under Atmospheric and High Hydrostatic Pressure. Journal of Food Protection, 2002, 65, 1916-1923.	0.8	66
52	Modelling inactivation of Staphylococcus aureus and Yersinia enterocolitica by high-pressure homogenisation at different temperatures. International Journal of Food Microbiology, 2003, 87, 55-62.	2.1	64
53	Inactivation of Escherichia coli by high hydrostatic pressure at different temperatures in buffer and carrot juice. International Journal of Food Microbiology, 2005, 98, 179-191.	2.1	63
54	Diversify or Die: Generation of Diversity in Response to Stress. Critical Reviews in Microbiology, 2005, 31, 69-78.	2.7	63

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55	Periplasmic lysozyme inhibitor contributes to lysozyme resistance in Escherichia coli. Cellular and Molecular Life Sciences, 2004, 61, 1229-1237.	2.4	62
56	Role of Quorum Sensing and Antimicrobial Component Production by Serratia plymuthica in Formation of Biofilms, Including Mixed Biofilms with Escherichia coli. Applied and Environmental Microbiology, 2006, 72, 7294-7300.	1.4	60
57	Thermal inactivation parameters of spores from different phylogenetic groups of Bacillus cereus. International Journal of Food Microbiology, 2014, 189, 183-188.	2.1	60
58	Characterization of a luxI/luxR-type quorum sensing system and N-acyl-homoserine lactone-dependent regulation of exo-enzyme and antibacterial component production in Serratia plymuthica RVH1. Research in Microbiology, 2007, 158, 150-158.	1.0	59
59	The lactoperoxidase system increases efficacy of high-pressure inactivation of foodborne bacteria. International Journal of Food Microbiology, 2003, 81, 211-221.	2.1	58
60	Cell wall substrate specificity of six different lysozymes and lysozyme inhibitory activity of bacterial extracts. FEMS Microbiology Letters, 2006, 259, 41-46.	0.7	58
61	Comparison of bactericidal activity of six lysozymes at atmospheric pressure and under high hydrostatic pressure. International Journal of Food Microbiology, 2006, 108, 355-63.	2.1	56
62	Induction of Shiga Toxin-Converting Prophage in Escherichia coli by High Hydrostatic Pressure. Applied and Environmental Microbiology, 2005, 71, 1155-1162.	1.4	55
63	Shelf-life extension of cooked ham model product by high hydrostatic pressure and natural preservatives. Innovative Food Science and Emerging Technologies, 2011, 12, 407-415.	2.7	55
64	Integrated Regulation of Acetoin Fermentation by Quorum Sensing and pH in Serratia plymuthica RVH1. Applied and Environmental Microbiology, 2011, 77, 3422-3427.	1.4	55
65	Identification and mapping of loci involved in motility, adsorption to wheat roots, colony morphology, and growth in minimal medium on the Azospirillum brasilense Sp7 90-MDa plasmid. Plasmid, 1991, 26, 83-93.	0.4	54
66	Sensitisation of Escherichia coli to antibacterial peptides and enzymes by high-pressure homogenisation. International Journal of Food Microbiology, 2005, 105, 165-175.	2.1	54
67	The Rcs Two-Component System Regulates Expression of Lysozyme Inhibitors and Is Induced by Exposure to Lysozyme. Journal of Bacteriology, 2009, 191, 1979-1981.	1.0	53
68	Emergence and Stability of High-Pressure Resistance in Different Food-Borne Pathogens. Applied and Environmental Microbiology, 2012, 78, 3234-3241.	1.4	52
69	Quorum-sensing-dependent switch to butanediol fermentation prevents lethal medium acidification in Aeromonas hydrophila AH-1N. Research in Microbiology, 2007, 158, 379-385.	1.0	51
70	Effect of Egg Washing on the Cuticle Quality of Brown and White Table Eggs. Journal of Food Protection, 2011, 74, 1649-1654.	0.8	51
71	Effects on Salmonella shell contamination and trans-shell penetration of coating hens' eggs with chitosan. International Journal of Food Microbiology, 2011, 145, 43-48.	2.1	51
72	Azospirillum lipoferum and Azospirillum brasilense surface polysaccharide mutants that are affected in flocculation. Journal of Applied Bacteriology, 1990, 69, 705-711.	1.1	49

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73	Decontamination of Seeds for Seed Sprout Production by High Hydrostatic Pressure. Journal of Food Protection, 2003, 66, 918-923.	0.8	49
74	Role of the Lysozyme Inhibitor Ivy in Growth or Survival of Escherichia coli and Pseudomonas aeruginosa Bacteria in Hen Egg White and in Human Saliva and Breast Milk. Applied and Environmental Microbiology, 2008, 74, 4434-4439.	1.4	48
75	Identification of a bacterial inhibitor against g-type lysozyme. Cellular and Molecular Life Sciences, 2011, 68, 1053-1064.	2.4	48
76	Expression of a P-type Ca2+-transport ATPase in Bacillus subtilis during sporulation. Cell Calcium, 2002, 32, 93-103.	1.1	46
77	Inactivation of gram-negative bacteria in milk and banana juice by hen egg white and lambda lysozyme under high hydrostatic pressure. International Journal of Food Microbiology, 2006, 112, 19-25.	2.1	44
78	Inactivation of Salmonella Senftenberg strain W 775 during composting of biowastes and garden wastes. Journal of Applied Microbiology, 2007, 103, 53-64.	1.4	42
79	Analysis of outer membrane permeability ofPseudomonas aeruginosaand bactericidal activity of endolysins KZ144 and EL188 under high hydrostatic pressure. FEMS Microbiology Letters, 2008, 280, 113-119.	0.7	42
80	Moderate Temperatures Affect Escherichia coli Inactivation by High-Pressure Homogenization Only through Fluid Viscosity. Biotechnology Progress, 2004, 20, 1512-1517.	1.3	41
81	Cross-protection between controlled acid-adaptation and thermal inactivation for 48 Escherichia coli strains. International Journal of Food Microbiology, 2017, 241, 206-214.	2.1	40
82	Antimicrobial Compounds of Low Molecular Mass are Constitutively Present in Insects: Characterisation of β-Alanyl-Tyrosine. Current Pharmaceutical Design, 2003, 9, 159-174.	0.9	40
83	Genetic and physiological diversity of Tetragenococcus halophilus strains isolated from sugar- and salt-rich environments. Microbiology (United Kingdom), 2008, 154, 2600-2610.	0.7	39
84	Lysozyme inhibitor conferring bacterial tolerance to invertebrate type lysozyme. Cellular and Molecular Life Sciences, 2010, 67, 1177-1188.	2.4	39
85	Generation of bactericidal and mutagenic components by pulsed electric field treatment. International Journal of Food Microbiology, 2004, 93, 165-173.	2.1	38
86	Predictive modelling and validation of Pseudomonas fluorescens growth at superatmospheric oxygen and carbon dioxide concentrations. Food Microbiology, 2005, 22, 149-158.	2.1	35
87	Genotypic and phenotypic characterization of a biofilm-formingSerratia plymuthicaisolate from a raw vegetable processing line. FEMS Microbiology Letters, 2005, 246, 265-272.	0.7	35
88	Exposure to high hydrostatic pressure rapidly selects for increased RpoS activity and general stress-resistance in Escherichia coli O157:H7. International Journal of Food Microbiology, 2013, 163, 28-33.	2.1	35
89	Plasmid localization and mapping of two Azospirillum brasilense loci that affect exopolysaccharide synthesis. Plasmid, 1989, 21, 142-146.	0.4	34
90	Upstream of the SOS response: figure out the trigger. Trends in Microbiology, 2006, 14, 421-423.	3.5	33

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91	Source of tryptone in growth medium affects oxidative stress resistance in Escherichia coli. Journal of Applied Microbiology, 2004, 97, 124-133.	1.4	31
92	Enzyme characterisation and gene expression profiling of Atlantic salmon chicken- and goose-type lysozymes. Developmental and Comparative Immunology, 2013, 40, 11-19.	1.0	31
93	Identification of Genes Required for Growth of Escherichia coli MG1655 at Moderately Low pH. Frontiers in Microbiology, 2016, 7, 1672.	1.5	31
94	Model based process design of the combined high pressure and mild heat treatment ensuring safety and quality of a carrot simulant system. Journal of Food Engineering, 2007, 78, 1010-1021.	2.7	30
95	Biological Approach to Modeling of Staphylococcus aureus High-Hydrostatic-Pressure Inactivation Kinetics. Applied and Environmental Microbiology, 2010, 76, 6982-6990.	1.4	30
96	Purification of Ivy, a lysozyme inhibitor from Escherichia coli, and characterisation of its specificity for various lysozymes. Enzyme and Microbial Technology, 2005, 37, 205-211.	1.6	29
97	Nucleotide sequence of an insertion sequence (IS) element identified in the T-DNA region of a spontaneous variant of the Ti-plasmid pTiT37. Nucleic Acids Research, 1986, 14, 6699-6709.	6.5	28
98	Validation of predictive growth models describing superatmospheric oxygen effects on Pseudomonas fluorescens and Listeria innocua on fresh-cut lettuce. International Journal of Food Microbiology, 2006, 111, 48-58.	2.1	28
99	Molecular Basis of Bacterial Defense against Host Lysozymes: X-ray Structures of Periplasmic Lysozyme Inhibitors PliI and PliC. Journal of Molecular Biology, 2011, 405, 1233-1245.	2.0	28
100	Thiol-reactive natural antimicrobials and high pressure treatment synergistically enhance bacterial inactivation. Innovative Food Science and Emerging Technologies, 2015, 27, 26-34.	2.7	28
101	The Zeamine Antibiotics Affect the Integrity of Bacterial Membranes. Applied and Environmental Microbiology, 2015, 81, 1139-1146.	1.4	28
102	A combination of polyunsaturated fatty acid, nonribosomal peptide and polyketide biosynthetic machinery is used to assemble the zeamine antibiotics. Chemical Science, 2015, 6, 923-929.	3.7	28
103	Chemical changes of thermally sterilized broccoli puree during shelf-life: Investigation of the volatile fraction by fingerprinting-kinetics. Food Research International, 2015, 67, 264-271.	2.9	27
104	Survival of Mycobacterium avium ssp. paratuberculosis in yoghurt and in commercial fermented milk products containing probiotic cultures. Journal of Applied Microbiology, 2011, 110, 1252-1261.	1.4	26
105	Structural basis of bacterial defense against g-type lysozyme-based innate immunity. Cellular and Molecular Life Sciences, 2013, 70, 1113-1122.	2.4	26
106	An integrated fingerprinting and kinetic approach to accelerated shelf-life testing of chemical changes in thermally treated carrot puree. Food Chemistry, 2015, 179, 94-102.	4.2	26
107	Membrane fatty acid composition as a determinant of Listeria monocytogenes sensitivity to trans-cinnamaldehyde. Research in Microbiology, 2017, 168, 536-546.	1.0	26
108	Role of Porins in Sensitivity of Escherichia coli to Antibacterial Activity of the Lactoperoxidase Enzyme System. Applied and Environmental Microbiology, 2005, 71, 3512-3518.	1.4	25

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109	SulA-dependent hypersensitivity to high pressure and hyperfilamentation after high-pressure treatment of Escherichia coli lon mutants. Research in Microbiology, 2005, 156, 233-237.	1.0	25
110	Unique stress response to the lactoperoxidase-thiocyanate enzyme system in Escherichia coli. Research in Microbiology, 2005, 156, 225-232.	1.0	24
111	Kinetic study of Bacillus cereus spore inactivation by high pressure high temperature treatment. Innovative Food Science and Emerging Technologies, 2014, 26, 12-17.	2.7	24
112	Quorum sensing and butanediol fermentation affect colonization and spoilage of carrot slices by Serratia plymuthica. International Journal of Food Microbiology, 2009, 134, 63-69.	2.1	23
113	Dynamic Light Scattering (DLS) as a Tool to Detect CO2-Hydrophobin Structures and Study the Primary Gushing Potential of Beer. Journal of the American Society of Brewing Chemists, 2011, 69, 144-149.	0.8	23
114	Combined Modeling and Biophysical Characterisation of CO₂ Interaction with Class II Hydrophobins: New Insight into the Mechanism Underpinning Primary Gushing. Journal of the American Society of Brewing Chemists, 2012, 70, 249-256.	0.8	23
115	Role of Lysozyme Inhibitors in the Virulence of Avian Pathogenic Escherichia coli. PLoS ONE, 2012, 7, e45954.	1.1	22
116	2,3-Butanediol fermentation promotes growth of Serratia plymuthica at low pH but not survival of extreme acid challenge. International Journal of Food Microbiology, 2014, 175, 36-44.	2.1	22
117	Formate hydrogen lyase mediates stationary-phase deacidification and increases survival during sugar fermentation in acetoin-producing enterobacteria. Frontiers in Microbiology, 2015, 6, 150.	1.5	22
118	Heterologous expression of the Bacillus pumilus endo-Î²-xylanase (xynA) gene in the yeast Saccharomyces cerevisiae. Applied Microbiology and Biotechnology, 2001, 56, 431-434.	1.7	21
119	Predictive modelling and validation of Listeria innocua growth at superatmospheric oxygen and carbon dioxide concentrations. International Journal of Food Microbiology, 2005, 105, 333-345.	2.1	21
120	Inactivation of Escherichia coli and Shigella in acidic fruit and vegetable juices by peroxidase systems. Journal of Applied Microbiology, 2006, 101, 242-250.	1.4	21
121	Evidence for an evolutionary antagonism between Mrr and Type III modification systems. Nucleic Acids Research, 2011, 39, 5991-6001.	6.5	21
122	Does Virulence Assessment of Vibrio anguillarum Using Sea Bass (Dicentrarchus labrax) Larvae Correspond with Genotypic and Phenotypic Characterization?. PLoS ONE, 2013, 8, e70477.	1.1	21
123	Assessment throughout a whole fishing year of the dominant microbiota of peeled brown shrimp (Crangon crangon) stored for 7 days under modified atmosphere packaging at 4ÂÂ°C without preservatives. Food Microbiology, 2016, 54, 60-71.	2.1	21
124	Influence of meat source, pH and production time on zinc protoporphyrin IX formation as natural colouring agent in nitrite-free dry fermented sausages. Meat Science, 2018, 135, 46-53.	2.7	21
125	Exploring the Ambiguous Status of Coagulase-Negative Staphylococci in the Biosafety of Fermented Meats: The Case of Antibacterial Activity Versus Biogenic Amine Formation. Microorganisms, 2020, 8, 167.	1.6	21
126	Sensitization of Outer-Membrane Mutants of Salmonella Typhimurium and Pseudomonas aeruginosa to Antimicrobial Peptides under High Pressure. Journal of Food Protection, 2003, 66, 1360-1367.	0.8	20

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127	Present knowledge of the bacterial microflora in the extreme environment of sugar thick juice. Food Microbiology, 2008, 25, 831-836.	2.1	20
128	Carvacrol suppresses high pressure high temperature inactivation of Bacillus cereus spores. International Journal of Food Microbiology, 2015, 197, 45-52.	2.1	20
129	Formation of naturally occurring pigments during the production of nitrite-free dry fermented sausages. Meat Science, 2016, 114, 1-7.	2.7	20
130	Isolation and functional analysis ofluxSinSerratia plymuthicaRVH1. FEMS Microbiology Letters, 2006, 262, 201-209.	0.7	19
131	Predominance of Tetragenococcus halophilus as the cause of sugar thick juice degradation. Food Microbiology, 2008, 25, 413-421.	2.1	19
132	Activation of the Salmonella Typhimurium Mrr protein. Biochemical and Biophysical Research Communications, 2008, 367, 435-439.	1.0	19
133	Acetoin Synthesis Acquisition Favors Escherichia coli Growth at Low pH. Applied and Environmental Microbiology, 2014, 80, 6054-6061.	1.4	19
134	Protective effect of hop ?-acids on microbial degradation of thick juice during storage. Journal of Applied Microbiology, 2007, 104, 070915215109010-???.	1.4	18
135	Structure based discovery of small molecule suppressors targeting bacterial lysozyme inhibitors. Biochemical and Biophysical Research Communications, 2011, 405, 527-532.	1.0	18
136	Loss of cAMP/CRP regulation confers extreme high hydrostatic pressure resistance in Escherichia coli O157:H7. International Journal of Food Microbiology, 2013, 166, 65-71.	2.1	18
137	Comparative genome sequencing to assess the genetic diversity and virulence attributes of 15 <scp>V</scp>ibrio anguillarum isolates. Journal of Fish Diseases, 2015, 38, 795-807.	0.9	18
138	Identification of novel genes involved in high hydrostatic pressure resistance of Escherichia coli. Food Microbiology, 2019, 78, 171-178.	2.1	18
139	CorA Affects Tolerance of Escherichia coli and Salmonella enterica Serovar Typhimurium to the Lactoperoxidase Enzyme System but Not to Other Forms of Oxidative Stress. Applied and Environmental Microbiology, 2005, 71, 6515-6523.	1.4	17
140	Metabolite profiling and peptidoglycan analysis of transient cell wallâ€deficient bacteria in a new <scp>E</scp>scherichia coli model system. Environmental Microbiology, 2015, 17, 1586-1599.	1.8	17
141	Molecular and Metabolic Typing of Resident and Transient Fluorescent Pseudomonad Flora from a Meat Mincer. Journal of Food Protection, 1997, 60, 1515-1519.	0.8	16
142	Variability in growth/no growth boundaries of 188 different Escherichia coli strains reveals that approximately 75 % have a higher growth probability under low pH conditions than E.Âcoli O157:H7 strain ATCC 43888. Food Microbiology, 2015, 45, 222-230.	2.1	16
143	High pressure pasteurization of apple pieces in syrup: Microbiological shelf-life and quality evolution during refrigerated storage. Innovative Food Science and Emerging Technologies, 2012, 16, 259-266.	2.7	15
144	Stress-Induced Evolution of Heat Resistance and Resuscitation Speed in Escherichia coli O157:H7 ATCC 43888. Applied and Environmental Microbiology, 2016, 82, 6656-6663.	1.4	15

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145	Screening forBacillus subtilismutants deficient in pressure induced spore germination: identification ofykvUas a novel germination gene. FEMS Microbiology Letters, 2005, 243, 385-391.	0.7	14
146	RpoS-independent evolution reveals the importance of attenuated cAMP/CRP regulation in high hydrostatic pressure resistance acquisition in E. coli. Scientific Reports, 2017, 7, 8600.	1.6	14
147	Evaluation of factors influencing the growth of non-toxigenic Clostridium botulinum type E and Clostridium sp. in high-pressure processed and conditioned tender coconut water from Thailand. Food Research International, 2020, 134, 109278.	2.9	14
148	Decrease in Cell Surface Galactose Residues of Schizosaccharomyces pombe Enhances Its Coflocculation with Pediococcus damnosus. Applied and Environmental Microbiology, 2001, 67, 3413-3417.	1.4	13
149	Detection of a Lysozyme Inhibitor in Proteus mirabilis by a New Reverse Zymogram Method. Applied and Environmental Microbiology, 2008, 74, 4978-4981.	1.4	13
150	Inactivation of Escherichia coli by High Pressure. , 0, , 53-85.		13
151	Investigating chemical changes during shelf-life of thermal and high-pressure high-temperature sterilised carrot purees: A â€˜fingerprinting kineticsâ€™ approach. Food Chemistry, 2015, 185, 119-126.	4.2	13
152	Combination of mild heat and plant essential oil constituents to inactivate resistant variants of Escherichia coli in buffer and in coconut water. Food Microbiology, 2020, 87, 103388.	2.1	13
153	Mutational analysis and a structural model of methyl-directed restriction enzyme Mrr. Biochemical and Biophysical Research Communications, 2008, 377, 862-866.	1.0	12
154	Structural characterization of the PliG lysozyme inhibitor family. Journal of Structural Biology, 2012, 180, 235-242.	1.3	12
155	Severely Heat Injured Survivors of E. coli O157:H7 ATCC 43888 Display Variable and Heterogeneous Stress Resistance Behavior. Frontiers in Microbiology, 2016, 7, 1845.	1.5	12
156	Polydopamine imprinted magnetic nanoparticles as a method to purify and detect class II hydrophobins from heterogeneous mixtures. Talanta, 2016, 160, 761-767.	2.9	12
157	In Vitro Zinc Protoporphyrin IX Formation in Different Meat Sources Related to Potentially Important Intrinsic Parameters. Food and Bioprocess Technology, 2017, 10, 131-142.	2.6	12
158	Directed evolution by UV-C treatment of Bacillus cereus spores. International Journal of Food Microbiology, 2020, 317, 108424.	2.1	11
159	Genome-Based Characterization of a Plasmid-Associated Micrococcin P1 Biosynthetic Gene Cluster and Virulence Factors in Mammaliicoccus sciuri IMDO-S72. Applied and Environmental Microbiology, 2022, 88, AEM0208821.	1.4	11
160	High Hydrostatic Pressure Effects in the Biosphere: from Molecules to Microbiology. , 2014, , 1-17.		10
161	Construction of Nontoxigenic Mutants of Nonproteolytic Clostridium botulinum NCTC 11219 by Insertional Mutagenesis and Gene Replacement. Applied and Environmental Microbiology, 2016, 82, 3100-3108.	1.4	10
162	Construction of an Azospirillum brasilense Sp7 recA mutant. Molecular Genetics and Genomics, 1990, 223, 152-155.	2.4	9

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163	Degradation of Starchy Endosperm Cell Walls in Nongerminating Sterilized Barley by Fungi. Journal of Agricultural and Food Chemistry, 2001, 49, 975-981.	2.4	9
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