

# Chris W Michiels

## List of Publications by Year in descending order

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203  
papers

11,285  
citations

24978

57  
h-index

35952

97  
g-index

207  
all docs

207  
docs citations

207  
times ranked

10348  
citing authors

#	ARTICLE	IF	CITATIONS
1	Genome-Based Characterization of a Plasmid-Associated Micrococcin P1 Biosynthetic Gene Cluster and Virulence Factors in <i>Mammaliococcus sciuri</i> IMDO-S72. <i>Applied and Environmental Microbiology</i> , 2022, 88, AEM0208821.	1.4	11
2	Selection and Development of Nontoxic Nonproteolytic <i>Clostridium botulinum</i> Surrogate Strains for Food Challenge Testing. <i>Foods</i> , 2022, 11, 1577.	1.9	6
3	<i>Bacillus weihenstephanensis</i> can readily evolve for increased endospore heat resistance without compromising its thermotype. <i>International Journal of Food Microbiology</i> , 2021, 341, 109072.	2.1	7
4	Microbiological Safety of Ready-to-Eat Foods in Hospital and University Canteens in Hanoi, Vietnam. <i>Journal of Food Protection</i> , 2021, 84, 1915-1921.	0.8	3
5	The Natural Antimicrobial trans-Cinnamaldehyde Interferes with UDP-N-Acetylglucosamine Biosynthesis and Cell Wall Homeostasis in <i>Listeria monocytogenes</i> . <i>Foods</i> , 2021, 10, 1666.	1.9	8
6	AsnB Mediates Amidation of Meso-Diaminopimelic Acid Residues in the Peptidoglycan of <i>Listeria monocytogenes</i> and Affects Bacterial Surface Properties and Host Cell Invasion. <i>Frontiers in Microbiology</i> , 2021, 12, 760253.	1.5	4
7	Directed evolution by UV-C treatment of <i>Bacillus cereus</i> spores. <i>International Journal of Food Microbiology</i> , 2020, 317, 108424.	2.1	11
8	Combination of mild heat and plant essential oil constituents to inactivate resistant variants of <i>Escherichia coli</i> in buffer and in coconut water. <i>Food Microbiology</i> , 2020, 87, 103388.	2.1	13
9	Synthetic reconstruction of extreme high hydrostatic pressure resistance in <i>Escherichia coli</i> . <i>Metabolic Engineering</i> , 2020, 62, 287-297.	3.6	4
10	Evaluation of factors influencing the growth of non-toxigenic <i>Clostridium botulinum</i> type E and <i>Clostridium</i> sp. in high-pressure processed and conditioned tender coconut water from Thailand. <i>Food Research International</i> , 2020, 134, 109278.	2.9	14
11	Exploring the Ambiguous Status of Coagulase-Negative Staphylococci in the Biosafety of Fermented Meats: The Case of Antibacterial Activity Versus Biogenic Amine Formation. <i>Microorganisms</i> , 2020, 8, 167.	1.6	21
12	Identification of novel genes involved in high hydrostatic pressure resistance of <i>Escherichia coli</i> . <i>Food Microbiology</i> , 2019, 78, 171-178.	2.1	18
13	Influence of meat source, pH and production time on zinc protoporphyrin IX formation as natural colouring agent in nitrite-free dry fermented sausages. <i>Meat Science</i> , 2018, 135, 46-53.	2.7	21
14	In Vitro Zinc Protoporphyrin IX Formation in Different Meat Sources Related to Potentially Important Intrinsic Parameters. <i>Food and Bioprocess Technology</i> , 2017, 10, 131-142.	2.6	12
15	Membrane fatty acid composition as a determinant of <i>Listeria monocytogenes</i> sensitivity to trans-cinnamaldehyde. <i>Research in Microbiology</i> , 2017, 168, 536-546.	1.0	26
16	RpoS-independent evolution reveals the importance of attenuated cAMP/CRP regulation in high hydrostatic pressure resistance acquisition in <i>E. coli</i> . <i>Scientific Reports</i> , 2017, 7, 8600.	1.6	14
17	Canonical germinant receptor is dispensable for spore germination in <i>Clostridium botulinum</i> group II strain NCTC 11219. <i>Scientific Reports</i> , 2017, 7, 15426.	1.6	9
18	Cross-protection between controlled acid-adaptation and thermal inactivation for 48 <i>Escherichia coli</i> strains. <i>International Journal of Food Microbiology</i> , 2017, 241, 206-214.	2.1	40

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19	Identification of Genes Required for Growth of <i>Escherichia coli</i> MG1655 at Moderately Low pH. <i>Frontiers in Microbiology</i> , 2016, 7, 1672.	1.5	31
20	A Protein Interaction Map of the Kalimantacin Biosynthesis Assembly Line. <i>Frontiers in Microbiology</i> , 2016, 7, 1726.	1.5	3
21	Severely Heat Injured Survivors of <i>E. coli</i> O157:H7 ATCC 43888 Display Variable and Heterogeneous Stress Resistance Behavior. <i>Frontiers in Microbiology</i> , 2016, 7, 1845.	1.5	12
22	Spoilage potential of <i>Vagococcus salmoninarum</i> in preservative-free, MAP-stored brown shrimp and differentiation from <i>Brochothrix thermosphacta</i> on streptomycin thallos acetate actidione agar. <i>Journal of Applied Microbiology</i> , 2016, 120, 1302-1312.	1.4	7
23	Polydopamine imprinted magnetic nanoparticles as a method to purify and detect class II hydrophobins from heterogeneous mixtures. <i>Talanta</i> , 2016, 160, 761-767.	2.9	12
24	Stress-Induced Evolution of Heat Resistance and Resuscitation Speed in <i>Escherichia coli</i> O157:H7 ATCC 43888. <i>Applied and Environmental Microbiology</i> , 2016, 82, 6656-6663.	1.4	15
25	Inhibition of nutrient- and high pressure-induced germination of <i>Bacillus cereus</i> spores by plant essential oils. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 250-258.	2.7	9
26	Systematic analysis of the kalimantacin assembly line <i>NRPS</i> module using an adapted targeted mutagenesis approach. <i>MicrobiologyOpen</i> , 2016, 5, 279-286.	1.2	5
27	Construction of Nontoxigenic Mutants of Nonproteolytic <i>Clostridium botulinum</i> NCTC 11219 by Insertional Mutagenesis and Gene Replacement. <i>Applied and Environmental Microbiology</i> , 2016, 82, 3100-3108.	1.4	10
28	Formation of naturally occurring pigments during the production of nitrite-free dry fermented sausages. <i>Meat Science</i> , 2016, 114, 1-7.	2.7	20
29	Assessment throughout a whole fishing year of the dominant microbiota of peeled brown shrimp ( <i>Crangon crangon</i> ) stored for 7 days under modified atmosphere packaging at 4°C without preservatives. <i>Food Microbiology</i> , 2016, 54, 60-71.	2.1	21
30	Two Complete and One Draft Genome Sequence of Nonproteolytic <i>Clostridium botulinum</i> Type E Strains NCTC 8266, NCTC 8550, and NCTC 11219. <i>Genome Announcements</i> , 2015, 3, .	0.8	3
31	Carvacrol suppresses high pressure high temperature inactivation of <i>Bacillus cereus</i> spores. <i>International Journal of Food Microbiology</i> , 2015, 197, 45-52.	2.1	20
32	Role of 1-acyl-sn-glycerol-3-phosphate acyltransferase in psychrotrophy and stress tolerance of <i>Serratia plymuthica</i> RVH1. <i>Research in Microbiology</i> , 2015, 166, 28-37.	1.0	9
33	The structure of the proteinaceous inhibitor Plil from <i>Aeromonas hydrophila</i> in complex with its target lysozyme. <i>Acta Crystallographica Section D: Biological Crystallography</i> , 2015, 71, 344-351.	2.5	6
34	An integrated fingerprinting and kinetic approach to accelerated shelf-life testing of chemical changes in thermally treated carrot puree. <i>Food Chemistry</i> , 2015, 179, 94-102.	4.2	26
35	Thiol-reactive natural antimicrobials and high pressure treatment synergistically enhance bacterial inactivation. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 27, 26-34.	2.7	28
36	The Zeamine Antibiotics Affect the Integrity of Bacterial Membranes. <i>Applied and Environmental Microbiology</i> , 2015, 81, 1139-1146.	1.4	28

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37	Investigating chemical changes during shelf-life of thermal and high-pressure high-temperature sterilised carrot purees: A fingerprinting kinetics approach. <i>Food Chemistry</i> , 2015, 185, 119-126.	4.2	13
38	Formate hydrogen lyase mediates stationary-phase deacidification and increases survival during sugar fermentation in acetoin-producing enterobacteria. <i>Frontiers in Microbiology</i> , 2015, 6, 150.	1.5	22
39	Recombinant kiwi pectin methylesterase inhibitor: Purification and characterization of the interaction with plant pectin methylesterase during thermal and high-pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 29, 295-301.	2.7	3
40	Effect of a magnetic field on dispersion of a hop extract and the influence on gushing of beer. <i>Journal of Food Engineering</i> , 2015, 145, 10-18.	2.7	7
41	Variability in growth/no growth boundaries of 188 different <i>Escherichia coli</i> strains reveals that approximately 75 % have a higher growth probability under low pH conditions than <i>E. coli</i> O157:H7 strain ATCC 43888. <i>Food Microbiology</i> , 2015, 45, 222-230.	2.1	16
42	Chemical changes of thermally sterilized broccoli puree during shelf-life: Investigation of the volatile fraction by fingerprinting-kinetics. <i>Food Research International</i> , 2015, 67, 264-271.	2.9	27
43	A combination of polyunsaturated fatty acid, nonribosomal peptide and polyketide biosynthetic machinery is used to assemble the zeamine antibiotics. <i>Chemical Science</i> , 2015, 6, 923-929.	3.7	28
44	Metabolite profiling and peptidoglycan analysis of transient cell wall-deficient bacteria in a new <i>Escherichia coli</i> model system. <i>Environmental Microbiology</i> , 2015, 17, 1586-1599.	1.8	17
45	Comparative genome sequencing to assess the genetic diversity and virulence attributes of 15 <i>Vibrio anguillarum</i> isolates. <i>Journal of Fish Diseases</i> , 2015, 38, 795-807.	0.9	18
46	High Hydrostatic Pressure Effects in the Biosphere: from Molecules to Microbiology. , 2014, , 1-17.		10
47	Genome Sequence of <i>Serratia plymuthica</i> RVH1, Isolated from a Raw Vegetable-Processing Line. <i>Genome Announcements</i> , 2014, 2, .	0.8	7
48	The role of variable DNA tandem repeats in bacterial adaptation. <i>FEMS Microbiology Reviews</i> , 2014, 38, 119-141.	3.9	142
49	Kinetic study of <i>Bacillus cereus</i> spore inactivation by high pressure high temperature treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 12-17.	2.7	24
50	Thermal inactivation parameters of spores from different phylogenetic groups of <i>Bacillus cereus</i> . <i>International Journal of Food Microbiology</i> , 2014, 189, 183-188.	2.1	60
51	Acetoin Synthesis Acquisition Favors <i>Escherichia coli</i> Growth at Low pH. <i>Applied and Environmental Microbiology</i> , 2014, 80, 6054-6061.	1.4	19
52	2,3-Butanediol fermentation promotes growth of <i>Serratia plymuthica</i> at low pH but not survival of extreme acid challenge. <i>International Journal of Food Microbiology</i> , 2014, 175, 36-44.	2.1	22
53	Isolation and Validation of an Endogenous Fluorescent Nucleoid Reporter in <i>Salmonella Typhimurium</i> . <i>PLoS ONE</i> , 2014, 9, e93785.	1.1	5
54	Structural basis of bacterial defense against g-type lysozyme-based innate immunity. <i>Cellular and Molecular Life Sciences</i> , 2013, 70, 1113-1122.	2.4	26

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55	Enzyme characterisation and gene expression profiling of Atlantic salmon chicken- and goose-type lysozymes. <i>Developmental and Comparative Immunology</i> , 2013, 40, 11-19.	1.0	31
56	Loss of cAMP/CRP regulation confers extreme high hydrostatic pressure resistance in <i>Escherichia coli</i> O157:H7. <i>International Journal of Food Microbiology</i> , 2013, 166, 65-71.	2.1	18
57	Exposure to high hydrostatic pressure rapidly selects for increased RpoS activity and general stress-resistance in <i>Escherichia coli</i> O157:H7. <i>International Journal of Food Microbiology</i> , 2013, 163, 28-33.	2.1	35
58	Does Virulence Assessment of <i>Vibrio anguillarum</i> Using Sea Bass ( <i>Dicentrarchus labrax</i> ) Larvae Correspond with Genotypic and Phenotypic Characterization?. <i>PLoS ONE</i> , 2013, 8, e70477.	1.1	21
59	A PKS/NRPS/FAS Hybrid Gene Cluster from <i>Serratia plymuthica</i> RVH1 Encoding the Biosynthesis of Three Broad Spectrum, Zeamine-Related Antibiotics. <i>PLoS ONE</i> , 2013, 8, e54143.	1.1	75
60	Emergence and Stability of High-Pressure Resistance in Different Food-Borne Pathogens. <i>Applied and Environmental Microbiology</i> , 2012, 78, 3234-3241.	1.4	52
61	Combined Modeling and Biophysical Characterisation of CO <sub>2</sub> Interaction with Class II Hydrophobins: New Insight into the Mechanism Underpinning Primary Gushing. <i>Journal of the American Society of Brewing Chemists</i> , 2012, 70, 249-256.	0.8	23
62	Structural characterization of the PlIG lysozyme inhibitor family. <i>Journal of Structural Biology</i> , 2012, 180, 235-242.	1.3	12
63	High pressure pasteurization of apple pieces in syrup: Microbiological shelf-life and quality evolution during refrigerated storage. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 259-266.	2.7	15
64	Guards of the great wall: bacterial lysozyme inhibitors. <i>Trends in Microbiology</i> , 2012, 20, 501-510.	3.5	90
65	Variability of the tandem repeat region of the <i>Escherichia coli</i> <i>tolA</i> gene. <i>Research in Microbiology</i> , 2012, 163, 316-322.	1.0	7
66	Role of Lysozyme Inhibitors in the Virulence of Avian Pathogenic <i>Escherichia coli</i> . <i>PLoS ONE</i> , 2012, 7, e45954.	1.1	22
67	Invertebrate lysozymes: Diversity and distribution, molecular mechanism and in vivo function. <i>Journal of Biosciences</i> , 2012, 37, 327-348.	0.5	82
68	Germination and inactivation of <i>Bacillus coagulans</i> and <i>Alicyclobacillus acidoterrestris</i> spores by high hydrostatic pressure treatment in buffer and tomato sauce. <i>International Journal of Food Microbiology</i> , 2012, 152, 162-167.	2.1	76
69	Variation of Intragenic Tandem Repeat Tract of <i>tolA</i> Modulates <i>Escherichia coli</i> Stress Tolerance. <i>PLoS ONE</i> , 2012, 7, e47766.	1.1	6
70	Piezophysiology of the Model Bacterium <i>Escherichia coli</i> . , 2011, , 671-686.		2
71	Structure based discovery of small molecule suppressors targeting bacterial lysozyme inhibitors. <i>Biochemical and Biophysical Research Communications</i> , 2011, 405, 527-532.	1.0	18
72	Shelf-life extension of cooked ham model product by high hydrostatic pressure and natural preservatives. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 407-415.	2.7	55

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73	Molecular Basis of Bacterial Defense against Host Lysozymes: X-ray Structures of Periplasmic Lysozyme Inhibitors PliI and PliC. <i>Journal of Molecular Biology</i> , 2011, 405, 1233-1245.	2.0	28
74	Effect of Egg Washing on the Cuticle Quality of Brown and White Table Eggs. <i>Journal of Food Protection</i> , 2011, 74, 1649-1654.	0.8	51
75	Dynamic Light Scattering (DLS) as a Tool to Detect CO <sub>2</sub> -Hydrophobin Structures and Study the Primary Cushing Potential of Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2011, 69, 144-149.	0.8	23
76	Survival of <i>Mycobacterium avium</i> ssp. <i>paratuberculosis</i> in yoghurt and in commercial fermented milk products containing probiotic cultures. <i>Journal of Applied Microbiology</i> , 2011, 110, 1252-1261.	1.4	26
77	<i>Vibrio anguillarum</i> as a fish pathogen: virulence factors, diagnosis and prevention. <i>Journal of Fish Diseases</i> , 2011, 34, 643-661.	0.9	399
78	Effects on <i>Salmonella</i> shell contamination and trans-shell penetration of coating hens' eggs with chitosan. <i>International Journal of Food Microbiology</i> , 2011, 145, 43-48.	2.1	51
79	Identification of a bacterial inhibitor against g-type lysozyme. <i>Cellular and Molecular Life Sciences</i> , 2011, 68, 1053-1064.	2.4	48
80	Food applications of bacterial cell wall hydrolases. <i>Current Opinion in Biotechnology</i> , 2011, 22, 164-171.	3.3	79
81	Development of a DNA Array for the Simultaneous Detection and Identification of Sugar Thick Juice Bacterial Contaminants. <i>Food Analytical Methods</i> , 2011, 4, 173-185.	1.3	6
82	Integrated Regulation of Acetoin Fermentation by Quorum Sensing and pH in <i>Serratia plymuthica</i> RVH1. <i>Applied and Environmental Microbiology</i> , 2011, 77, 3422-3427.	1.4	55
83	Goose-Type Lysozyme Inhibitor (PliG) Enhances Survival of <i>Escherichia coli</i> in Goose Egg Albumen. <i>Applied and Environmental Microbiology</i> , 2011, 77, 4697-4699.	1.4	6
84	Evidence for an evolutionary antagonism between Mrr and Type III modification systems. <i>Nucleic Acids Research</i> , 2011, 39, 5991-6001.	6.5	21
85	Rapid Acquisition of Gigapascal-High-Pressure Resistance by <i>Escherichia coli</i> . <i>MBio</i> , 2011, 2, e00130-10.	1.8	86
86	Lysozyme inhibitor conferring bacterial tolerance to invertebrate type lysozyme. <i>Cellular and Molecular Life Sciences</i> , 2010, 67, 1177-1188.	2.4	39
87	Lysozymes in the animal kingdom. <i>Journal of Biosciences</i> , 2010, 35, 127-160.	0.5	580
88	Biofilm formation and the food industry, a focus on the bacterial outer surface. <i>Journal of Applied Microbiology</i> , 2010, 109, 1117-1131.	1.4	533
89	Biological Approach to Modeling of <i>Staphylococcus aureus</i> High-Hydrostatic-Pressure Inactivation Kinetics. <i>Applied and Environmental Microbiology</i> , 2010, 76, 6982-6990.	1.4	30
90	Localization of <i>Mycobacterium avium</i> subspecies <i>paratuberculosis</i> in artificially inoculated milk and colostrum by fractionation. <i>Journal of Dairy Science</i> , 2010, 93, 4722-4729.	1.4	6

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91	The Rcs Two-Component System Regulates Expression of Lysozyme Inhibitors and Is Induced by Exposure to Lysozyme. <i>Journal of Bacteriology</i> , 2009, 191, 1979-1981.	1.0	53
92	Biotechnology under high pressure: applications and implications. <i>Trends in Biotechnology</i> , 2009, 27, 434-441.	4.9	173
93	Quorum sensing and butanediol fermentation affect colonization and spoilage of carrot slices by <i>Serratia plymuthica</i> . <i>International Journal of Food Microbiology</i> , 2009, 134, 63-69.	2.1	23
94	Bacterial interactions in biofilms. <i>Critical Reviews in Microbiology</i> , 2009, 35, 157-168.	2.7	186
95	Effects of dietary inclusion of xylooligo- and arabinoxylooligosaccharides and soluble arabinoxyylan on the microbial composition of caecal contents of chickens. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2517-2522.	1.7	71
96	Analysis of outer membrane permeability of <i>Pseudomonas aeruginosa</i> and bactericidal activity of endolysins KZ144 and EL188 under high hydrostatic pressure. <i>FEMS Microbiology Letters</i> , 2008, 280, 113-119.	0.7	42
97	Predominance of <i>Tetragenococcus halophilus</i> as the cause of sugar thick juice degradation. <i>Food Microbiology</i> , 2008, 25, 413-421.	2.1	19
98	Present knowledge of the bacterial microflora in the extreme environment of sugar thick juice. <i>Food Microbiology</i> , 2008, 25, 831-836.	2.1	20
99	Activation of the <i>Salmonella</i> Typhimurium Mrr protein. <i>Biochemical and Biophysical Research Communications</i> , 2008, 367, 435-439.	1.0	19
100	Mutational analysis and a structural model of methyl-directed restriction enzyme Mrr. <i>Biochemical and Biophysical Research Communications</i> , 2008, 377, 862-866.	1.0	12
101	Role of the Lysozyme Inhibitor Ivy in Growth or Survival of <i>Escherichia coli</i> and <i>Pseudomonas aeruginosa</i> Bacteria in Hen Egg White and in Human Saliva and Breast Milk. <i>Applied and Environmental Microbiology</i> , 2008, 74, 4434-4439.	1.4	48
102	A New Family of Lysozyme Inhibitors Contributing to Lysozyme Tolerance in Gram-Negative Bacteria. <i>PLoS Pathogens</i> , 2008, 4, e1000019.	2.1	101
103	Detection of a Lysozyme Inhibitor in <i>Proteus mirabilis</i> by a New Reverse Zymogram Method. <i>Applied and Environmental Microbiology</i> , 2008, 74, 4978-4981.	1.4	13
104	Genetic and physiological diversity of <i>Tetragenococcus halophilus</i> strains isolated from sugar- and salt-rich environments. <i>Microbiology (United Kingdom)</i> , 2008, 154, 2600-2610.	0.7	39
105	Using Mild High-pressure Shock to Generate Bacterial Ghosts of <i>Escherichia coli</i> . <i>Zeitschrift Fur Naturforschung - Section B Journal of Chemical Sciences</i> , 2008, 63, 765-768.	0.3	6
106	Modelling of high-pressure inactivation of microorganisms in foods. , 2007, , 161-197.		4
107	Characterization of a luxI/luxR-type quorum sensing system and N-acyl-homoserine lactone-dependent regulation of exo-enzyme and antibacterial component production in <i>Serratia plymuthica</i> RVH1. <i>Research in Microbiology</i> , 2007, 158, 150-158.	1.0	59
108	Quorum-sensing-dependent switch to butanediol fermentation prevents lethal medium acidification in <i>Aeromonas hydrophila</i> AH-1N. <i>Research in Microbiology</i> , 2007, 158, 379-385.	1.0	51



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109	The high-pressure shock response in <i>Escherichia coli</i> : a short survey. <i>High Pressure Research</i> , 2007, 27, 121-124.	0.4	1
110	Characterization of a luxI/luxR-type quorum sensing system and N-acyl homoserine lactone-dependent regulation of exo-enzyme and antibacterial component production in <i>Serratia plymuthica</i> RVH1. <i>Research in Microbiology</i> , 2007, , .	1.0	1
111	Model based process design of the combined high pressure and mild heat treatment ensuring safety and quality of a carrot simulant system. <i>Journal of Food Engineering</i> , 2007, 78, 1010-1021.	2.7	30
112	Muralytic activity and modular structure of the endolysins of <i>Pseudomonas aeruginosa</i> bacteriophages $\phi$ KZ and EL. <i>Molecular Microbiology</i> , 2007, 65, 1334-1344.	1.2	150
113	Inactivation of <i>Salmonella</i> Senftenberg strain W 775 during composting of biowastes and garden wastes. <i>Journal of Applied Microbiology</i> , 2007, 103, 53-64.	1.4	42
114	Protective effect of hop $\alpha$ -acids on microbial degradation of thick juice during storage. <i>Journal of Applied Microbiology</i> , 2007, 104, 070915215109010-???	1.4	18
115	Quorum sensing in <i>Serratia</i> . <i>FEMS Microbiology Reviews</i> , 2007, 31, 407-424.	3.9	166
116	High-Pressure Homogenization as a Non-Thermal Technique for the Inactivation of Microorganisms. <i>Critical Reviews in Microbiology</i> , 2006, 32, 201-216.	2.7	186
117	Upstream of the SOS response: figure out the trigger. <i>Trends in Microbiology</i> , 2006, 14, 421-423.	3.5	33
118	N-acyl-l-homoserine lactone signal interception by <i>Escherichia coli</i> . <i>FEMS Microbiology Letters</i> , 2006, 256, 83-89.	0.7	115
119	Cell wall substrate specificity of six different lysozymes and lysozyme inhibitory activity of bacterial extracts. <i>FEMS Microbiology Letters</i> , 2006, 259, 41-46.	0.7	58
120	Isolation and functional analysis of $\sigma$ in <i>Serratia plymuthica</i> RVH1. <i>FEMS Microbiology Letters</i> , 2006, 262, 201-209.	0.7	19
121	Inactivation of <i>Escherichia coli</i> and <i>Shigella</i> in acidic fruit and vegetable juices by peroxidase systems. <i>Journal of Applied Microbiology</i> , 2006, 101, 242-250.	1.4	21
122	Comparison of bactericidal activity of six lysozymes at atmospheric pressure and under high hydrostatic pressure. <i>International Journal of Food Microbiology</i> , 2006, 108, 355-63.	2.1	56
123	Validation of predictive growth models describing superatmospheric oxygen effects on <i>Pseudomonas fluorescens</i> and <i>Listeria innocua</i> on fresh-cut lettuce. <i>International Journal of Food Microbiology</i> , 2006, 111, 48-58.	2.1	28
124	Inactivation of gram-negative bacteria in milk and banana juice by hen egg white and lambda lysozyme under high hydrostatic pressure. <i>International Journal of Food Microbiology</i> , 2006, 112, 19-25.	2.1	44
125	N -Acyl- l -Homoserine Lactone Quorum Sensing Controls Butanediol Fermentation in <i>Serratia plymuthica</i> RVH1 and <i>Serratia marcescens</i> MG1. <i>Journal of Bacteriology</i> , 2006, 188, 4570-4572.	1.0	72
126	Role of Quorum Sensing and Antimicrobial Component Production by <i>Serratia plymuthica</i> in Formation of Biofilms, Including Mixed Biofilms with <i>Escherichia coli</i> . <i>Applied and Environmental Microbiology</i> , 2006, 72, 7294-7300.	1.4	60



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127	Purification of Ivy, a lysozyme inhibitor from <i>Escherichia coli</i> , and characterisation of its specificity for various lysozymes. <i>Enzyme and Microbial Technology</i> , 2005, 37, 205-211.	1.6	29
128	Screening for <i>Bacillus subtilis</i> mutants deficient in pressure induced spore germination: identification of ykvU as a novel germination gene. <i>FEMS Microbiology Letters</i> , 2005, 243, 385-391.	0.7	14
129	Construction and use of anstx1 transcriptional fusion to GFP. <i>FEMS Microbiology Letters</i> , 2005, 245, 73-77.	0.7	7
130	Mrr instigates the SOS response after high pressure stress in <i>Escherichia coli</i> . <i>Molecular Microbiology</i> , 2005, 58, 1381-1391.	1.2	71
131	Predictive modelling and validation of <i>Pseudomonas fluorescens</i> growth at superatmospheric oxygen and carbon dioxide concentrations. <i>Food Microbiology</i> , 2005, 22, 149-158.	2.1	35
132	Inactivation of <i>Escherichia coli</i> by high hydrostatic pressure at different temperatures in buffer and carrot juice. <i>International Journal of Food Microbiology</i> , 2005, 98, 179-191.	2.1	63
133	Inactivation of <i>Escherichia coli</i> by high-pressure homogenisation is influenced by fluid viscosity but not by water activity and product composition. <i>International Journal of Food Microbiology</i> , 2005, 101, 281-291.	2.1	89
134	Predictive modelling and validation of <i>Listeria innocua</i> growth at superatmospheric oxygen and carbon dioxide concentrations. <i>International Journal of Food Microbiology</i> , 2005, 105, 333-345.	2.1	21
135	Sensitisation of <i>Escherichia coli</i> to antibacterial peptides and enzymes by high-pressure homogenisation. <i>International Journal of Food Microbiology</i> , 2005, 105, 165-175.	2.1	54
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