

Carlos Alonso-Calleja

List of Publications by Year in descending order

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114
papers

3,826
citations

117625

34
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155660

55
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116
all docs

116
docs citations

116
times ranked

3847
citing authors

#	ARTICLE	IF	CITATIONS
1	Prevalence, quantification and antibiotic resistance of <i>Listeria monocytogenes</i> in poultry preparations. <i>Food Control</i> , 2022, 135, 108608.	5.5	14
2	Minimum Inhibitory Concentration (MIC) and Minimum Bactericidal Concentration (MBC) for Twelve Antimicrobials (Biocides and Antibiotics) in Eight Strains of <i>Listeria monocytogenes</i> . <i>Biology</i> , 2022, 11, 46.	2.8	56
3	Biofilm Formation of <i>Staphylococcus aureus</i> from Pets, Livestock, and Wild Animals: Relationship with Clonal Lineages and Antimicrobial Resistance. <i>Antibiotics</i> , 2022, 11, 772.	3.7	5
4	Exploring the Biofilm Formation Capacity in <i>S. pseudintermedius</i> and Coagulase-Negative <i>Staphylococci</i> Species. <i>Pathogens</i> , 2022, 11, 689.	2.8	5
5	Biovolume and spatial distribution of foodborne Gram-negative and Gram-positive pathogenic bacteria in mono- and dual-species biofilms. <i>Food Microbiology</i> , 2021, 94, 103616.	4.2	16
6	Clonal Diversity and Antimicrobial Resistance of Methicillin-Resistant <i>Staphylococcus pseudintermedius</i> Isolated from Canine Pyoderma. <i>Microorganisms</i> , 2021, 9, 482.	3.6	17
7	Survey of the Knowledge and Use of Antibiotics among Medical and Veterinary Health Professionals and Students in Portugal. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 2753.	2.6	5
8	Topical Application of Ozonated Oils for the Treatment of MRSA Skin Infection in an Animal Model of Infected Ulcer. <i>Biology</i> , 2021, 10, 372.	2.8	11
9	Multidrug-resistant <i>Klebsiella pneumoniae</i> harboring extended spectrum β -lactamase encoding genes isolated from human septicemias. <i>PLoS ONE</i> , 2021, 16, e0250525.	2.5	21
10	Antimicrobial Resistance Genes and Diversity of Clones among Faecal ESBL-Producing <i>Escherichia coli</i> Isolated from Healthy and Sick Dogs Living in Portugal. <i>Antibiotics</i> , 2021, 10, 1013.	3.7	16
11	Characterization of ESBL-Producing <i>Escherichia coli</i> and <i>Klebsiella pneumoniae</i> Isolated from Clinical Samples in a Northern Portuguese Hospital: Predominance of CTX-M-15 and High Genetic Diversity. <i>Microorganisms</i> , 2021, 9, 1914.	3.6	18
12	Genomic and Metabolic Characteristics of the Pathogenicity in <i>Pseudomonas aeruginosa</i> . <i>International Journal of Molecular Sciences</i> , 2021, 22, 12892.	4.1	39
13	Antibiotic Resistance and Biofilm-Forming Ability in Enterococcal Isolates from Red Meat and Poultry Preparations. <i>Pathogens</i> , 2020, 9, 1021.	2.8	9
14	High Efficacy of Ozonated Oils on the Removal of Biofilms Produced by Methicillin-Resistant <i>Staphylococcus aureus</i> (MRSA) from Infected Diabetic Foot Ulcers. <i>Molecules</i> , 2020, 25, 3601.	3.8	22
15	Implications of antibiotics use during the COVID-19 pandemic: present and future. <i>Journal of Antimicrobial Chemotherapy</i> , 2020, 75, 3413-3416.	3.0	84
16	Diversity, Antibiotic Resistance, and Biofilm-Forming Ability of Enterobacteria Isolated from Red Meat and Poultry Preparations. <i>Microorganisms</i> , 2020, 8, 1226.	3.6	9
17	Genetic Characterization of Methicillin-Resistant <i>Staphylococcus aureus</i> Isolates from Human Bloodstream Infections: Detection of MLSB Resistance. <i>Antibiotics</i> , 2020, 9, 375.	3.7	14
18	Comparative Insight upon Chitosan Solution and Chitosan Nanoparticles Application on the Phenolic Content, Antioxidant and Antimicrobial Activities of Individual Grape Components of Sous-Å Variety. <i>Antioxidants</i> , 2020, 9, 178.	5.1	29

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19	Evaluation of the Phenolic Profile of <i>Castanea sativa</i> Mill. By-Products and Their Antioxidant and Antimicrobial Activity against Multiresistant Bacteria. <i>Antioxidants</i> , 2020, 9, 87.	5.1	52
20	Microbial load and antibiotic resistance in raw beef preparations from northwest Spain. <i>Food Science and Nutrition</i> , 2020, 8, 777-785.	3.4	13
21	Livestock-Associated Methicillin-Resistant <i>Staphylococcus aureus</i> (MRSA) in Purulent Subcutaneous Lesions of Farm Rabbits. <i>Foods</i> , 2020, 9, 439.	4.3	14
22	<i>Staphylococci</i> among Wild European Rabbits from the Azores: A Potential Zoonotic Issue?. <i>Journal of Food Protection</i> , 2020, 83, 1110-1114.	1.7	7
23	Detection of Antibiotic Resistance in <i>Escherichia coli</i> Strains: Can Fish Commonly Used in Raw Preparations such as Sushi and Sashimi Constitute a Public Health Problem?. <i>Journal of Food Protection</i> , 2019, 82, 1130-1134.	1.7	11
24	Characterization of <i>Listeria monocytogenes</i> Originating from the Spanish Meat-Processing Chain. <i>Foods</i> , 2019, 8, 542.	4.3	20
25	Microbial Load and Antibiotic Resistance Patterns of <i>Escherichia coli</i> and <i>Enterococcus faecalis</i> Isolates from the Meat of Wild and Domestic Pigeons. <i>Foods</i> , 2019, 8, 536.	4.3	13
26	Prevalence, Molecular Typing, and Determination of the Biofilm-Forming Ability of <i>Listeria monocytogenes</i> Serotypes from Poultry Meat and Poultry Preparations in Spain. <i>Microorganisms</i> , 2019, 7, 529.	3.6	9
27	Effect of low doses of biocides on the antimicrobial resistance and the biofilms of <i>Cronobacter sakazakii</i> and <i>Yersinia enterocolitica</i> . <i>Scientific Reports</i> , 2019, 9, 15905.	3.3	34
28	Effect of Sodium Hypochlorite and Benzalkonium Chloride on the Structural Parameters of the Biofilms Formed by Ten <i>Salmonella enterica</i> Serotypes. <i>Pathogens</i> , 2019, 8, 154.	2.8	13
29	Susceptibility of <i>Listeria monocytogenes</i> planktonic cultures and biofilms to sodium hypochlorite and benzalkonium chloride. <i>Food Microbiology</i> , 2019, 82, 533-540.	4.2	45
30	Architecture and Viability of the Biofilms Formed by Nine <i>Listeria</i> Strains on Various Hydrophobic and Hydrophilic Materials. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 5256.	2.5	11
31	Persistent <i>Listeria monocytogenes</i> Isolates from a Poultry-Processing Facility Form More Biofilm but Do Not Have a Greater Resistance to Disinfectants than Sporadic Strains. <i>Pathogens</i> , 2019, 8, 250.	2.8	26
32	Phylogenetic Diversity, Antimicrobial Susceptibility and Virulence Characteristics of <i>Escherichia coli</i> Isolates from Pigeon Meat. <i>Antibiotics</i> , 2019, 8, 259.	3.7	9
33	Effect of Low Doses of Disinfectants on the Biofilm-Forming Ability of <i>Listeria monocytogenes</i> . <i>Foodborne Pathogens and Disease</i> , 2019, 16, 262-268.	1.8	40
34	Antibiotic susceptibility of methicillin-resistant staphylococci (MRS) of food origin: A comparison of agar disc diffusion method and a commercially available miniaturized test. <i>Food Microbiology</i> , 2018, 72, 220-224.	4.2	15
35	Effect of several packaging conditions on the microbiological, physicochemical and sensory properties of ostrich steaks during refrigerated storage. <i>Food Microbiology</i> , 2018, 72, 146-156.	4.2	15
36	Effects of Bacteriophage P100 at Different Concentrations on the Structural Parameters of <i>Listeria monocytogenes</i> Biofilms. <i>Journal of Food Protection</i> , 2018, 81, 2040-2044.	1.7	15

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37	Characterization of Biofilms Formed by Foodborne Methicillin-Resistant <i>Staphylococcus aureus</i> . <i>Frontiers in Microbiology</i> , 2018, 9, 3004.	3.5	27
38	Structure and viability of 24- and 72-h-old biofilms formed by four pathogenic bacteria on polystyrene and glass contact surfaces. <i>Food Microbiology</i> , 2018, 76, 513-517.	4.2	38
39	Visualization and quantification of the cellular and extracellular components of <i>Salmonella Agona</i> biofilms at different stages of development. <i>PLoS ONE</i> , 2018, 13, e0200011.	2.5	38
40	Lactic acid concentrations that reduce microbial load yet minimally impact colour and sensory characteristics of beef. <i>Meat Science</i> , 2017, 129, 169-175.	5.5	18
41	Effect of sub-inhibitory concentrations of biocides on the architecture and viability of MRSA biofilms. <i>Food Microbiology</i> , 2017, 65, 294-301.	4.2	44
42	Effect of Sub-Lethal Concentrations of Biocides on the Structural Parameters and Viability of the Biofilms Formed by <i>Salmonella</i> Typhimurium. <i>Foodborne Pathogens and Disease</i> , 2017, 14, 350-356.	1.8	38
43	Microbial loads and antibiotic resistance patterns of <i>Staphylococcus aureus</i> in different types of raw poultry-based meat preparations. <i>Poultry Science</i> , 2017, 96, 4046-4052.	3.4	20
44	Hygienic Status Assessment of Two Lamb Slaughterhouses in Spain. <i>Journal of Food Protection</i> , 2017, 80, 1152-1158.	1.7	1
45	Prevalence, Antimicrobial Resistance, and Genotypic Characterization of Vancomycin-Resistant Enterococci in Meat Preparations. <i>Journal of Food Protection</i> , 2016, 79, 748-756.	1.7	30
46	Antimicrobial resistance and virulence genes in enterococci from wild game meat in Spain. <i>Food Microbiology</i> , 2016, 53, 156-164.	4.2	47
47	Adaptation and cross-adaptation of <i>Escherichia coli</i> ATCC 12806 to several food-grade biocides. <i>Food Control</i> , 2015, 56, 86-94.	5.5	22
48	Effect of various decontamination treatments against Gram-positive bacteria on chicken stored under differing conditions of temperature abuse. <i>Food Control</i> , 2015, 47, 71-76.	5.5	5
49	Effect of sub-lethal concentrations of biocides on the susceptibility to antibiotics of multi-drug resistant <i>Salmonella enterica</i> strains. <i>Food Control</i> , 2014, 40, 329-334.	5.5	46
50	Exposure of <i>Escherichia coli</i> ATCC 12806 to Sublethal Concentrations of Food-Grade Biocides Influences Its Ability To Form Biofilm, Resistance to Antimicrobials, and Ultrastructure. <i>Applied and Environmental Microbiology</i> , 2014, 80, 1268-1280.	3.1	107
51	Growth kinetic parameters of Gram-positive and Gram-negative bacteria on poultry treated with various chemical decontaminants. <i>Food Control</i> , 2013, 33, 429-432.	5.5	16
52	Effectiveness of several chemical decontamination treatments against Gram-negative bacteria on poultry during storage under different simulated cold chain disruptions. <i>Food Control</i> , 2013, 34, 574-580.	5.5	16
53	Antimicrobial resistance in <i>E. coli</i> isolates from conventionally and organically reared poultry: A comparison of agar disc diffusion and Sensi Test Gram-negative methods. <i>Food Control</i> , 2013, 30, 227-234.	5.5	62
54	Decontamination treatments can increase the prevalence of resistance to antibiotics of <i>Escherichia coli</i> naturally present on poultry. <i>Food Microbiology</i> , 2013, 34, 112-117.	4.2	22

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55	Antibiotic-Resistant Bacteria: A Challenge for the Food Industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 11-48.	10.3	316
56	Effect of the Temperature of the Dipping Solution on the Antimicrobial Effectiveness of Various Chemical Decontaminants against Pathogenic and Spoilage Bacteria on Poultry. <i>Journal of Food Protection</i> , 2013, 76, 833-842.	1.7	20
57	Decontamination Treatments for Psychrotrophic Microorganisms on Chicken Meat during Storage at Different Temperatures. <i>Journal of Food Protection</i> , 2013, 76, 1977-1980.	1.7	5
58	Influence of Housing Systems on Microbial Load and Antimicrobial Resistance Patterns of <i>Escherichia coli</i> Isolates from Eggs Produced for Human Consumption. <i>Journal of Food Protection</i> , 2012, 75, 847-853.	1.7	15
59	Behaviour of co-inoculated pathogenic and spoilage bacteria on poultry following several decontamination treatments. <i>International Journal of Food Microbiology</i> , 2012, 159, 152-159.	4.7	12
60	Increase over time in the prevalence of multiple antibiotic resistance among isolates of <i>Listeria monocytogenes</i> from poultry in Spain. <i>Food Control</i> , 2012, 23, 37-41.	5.5	79
61	Influence of serotype on the growth kinetics and the ability to form biofilms of <i>Salmonella</i> isolates from poultry. <i>Food Microbiology</i> , 2012, 31, 173-180.	4.2	120
62	Prevalence and antimicrobial resistance of <i>Salmonella</i> serotypes isolated from poultry in Spain: Comparison between 1993 and 2006. <i>International Journal of Food Microbiology</i> , 2012, 153, 281-287.	4.7	95
63	Microbiological food safety assessment of high hydrostatic pressure processing: A review. <i>LWT - Food Science and Technology</i> , 2011, 44, 1251-1260.	5.2	298
64	Effects of exposure to poultry chemical decontaminants on the membrane fluidity of <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> strains. <i>International Journal of Food Microbiology</i> , 2010, 137, 130-136.	4.7	37
65	Aminopeptidase Activity by Spoilage Bacteria and Its Relationship to Microbial Load and Sensory Attributes of Poultry Legs during Aerobic Cold Storage. <i>Journal of Food Protection</i> , 2010, 73, 322-326.	1.7	7
66	Comparative analysis of acid resistance in <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> strains before and after exposure to poultry decontaminants. Role of the glutamate decarboxylase (GAD) system. <i>Food Microbiology</i> , 2009, 26, 905-909.	4.2	14
67	Adaptation and cross-adaptation of <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> to poultry decontaminants. <i>Journal of Microbiology</i> , 2009, 47, 142-146.	2.8	22
68	Comparison of antibiotic resistance patterns in <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> strains pre-exposed and exposed to poultry decontaminants. <i>Food Control</i> , 2009, 20, 1108-1111.	5.5	49
69	Effect of poultry decontaminants concentration on growth kinetics for pathogenic and spoilage bacteria. <i>Food Microbiology</i> , 2008, 25, 888-894.	4.2	22
70	Influence of oxygen exclusion and temperature on pathogenic bacteria levels and sensory characteristics of packed ostrich steaks throughout refrigerated storage. <i>Meat Science</i> , 2007, 76, 201-209.	5.5	11
71	Effectiveness of Trisodium Phosphate, Acidified Sodium Chlorite, Citric Acid, and Peroxyacids against Pathogenic Bacteria on Poultry during Refrigerated Storage. <i>Journal of Food Protection</i> , 2007, 70, 2063-2071.	1.7	60
72	Prevalence of <i>Salmonella enterica</i> serovars and genovars from chicken carcasses in slaughterhouses in Spain. <i>Journal of Applied Microbiology</i> , 2007, 103, 1366-1375.	3.1	54

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73	Effect of various chemical decontamination treatments on natural microflora and sensory characteristics of poultry. <i>International Journal of Food Microbiology</i> , 2007, 115, 268-280.	4.7	123
74	Effects of temperature, oxygen exclusion, and storage on the microbial loads and pH of packed ostrich steaks. <i>Meat Science</i> , 2006, 73, 498-502.	5.5	18
75	Artificial neural network based identification of <i>Campylobacter</i> species by Fourier transform infrared spectroscopy. <i>Journal of Microbiological Methods</i> , 2006, 67, 131-140.	1.6	40
76	Evaluation of vitamin and mineral intakes and impact of snack foods on Spanish adults. <i>Nutrition Research</i> , 2006, 26, 255-265.	2.9	12
77	Microbiological Profiles, pH, and Titratable Acidity of Chorizo and Salchichón (Two Spanish Dry) Tj ETQq1 1 0.784314 rgBT /Overlock 2006, 69, 1183-1189.	1.7	31
78	Comparison of pathogenic and spoilage bacterial levels on refrigerated poultry parts following treatment with trisodium phosphate. <i>Food Microbiology</i> , 2006, 23, 195-198.	4.2	19
79	Effectiveness of Trisodium Phosphate Treatment against Pathogenic and Spoilage Bacteria on Poultry during Refrigerated Storage. <i>Journal of Food Protection</i> , 2005, 68, 866-869.	1.7	3
80	Characterisation of <i>Listeria monocytogenes</i> Isolates from Poultry by Serotyping and Phage Typing. <i>Food Science and Technology International</i> , 2005, 11, 55-65.	2.2	2
81	Discrimination of Enterobacterial Repetitive Intergenic Consensus PCR Types of <i>Campylobacter coli</i> and <i>Campylobacter jejuni</i> by Fourier Transform Infrared Spectroscopy. <i>Applied and Environmental Microbiology</i> , 2005, 71, 4318-4324.	3.1	74
82	Comparison of a Newly Developed Spanish Food Frequency Questionnaire and Multiple Dietary Records for Measuring Food and Nutrient Intakes in Young Populations: Influence of Sex and Meal Type. <i>Ecology of Food and Nutrition</i> , 2005, 44, 1-21.	1.6	3
83	Differences in reported winter and summer dietary intakes in young adults in Spain. <i>International Journal of Food Sciences and Nutrition</i> , 2005, 56, 431-443.	2.8	60
84	Sampling Methods for Microbiological Analysis of Red Meat and Poultry Carcasses. <i>Journal of Food Protection</i> , 2004, 67, 1303-1308.	1.7	76
85	Microbiological quality of vacuum-packed retail ostrich meat in Spain. <i>Food Microbiology</i> , 2004, 21, 241-246.	4.2	49
86	Occurrence of salmonellae in retail chicken carcasses and their products in Spain. <i>International Journal of Food Microbiology</i> , 2003, 81, 169-173.	4.7	55
87	Intake of nutrients associated with an increased risk of cardiovascular disease in a Spanish population. <i>International Journal of Food Sciences and Nutrition</i> , 2003, 54, 57-75.	2.8	20
88	Comparison of Different Most-Probable-Number Methods for Enumeration of <i>Listeria</i> in Poultry. <i>Journal of Food Protection</i> , 2003, 66, 65-71.	1.7	18
89	Effectiveness of Trisodium Phosphate against <i>Listeria monocytogenes</i> on Excised and Nonexcised Chicken Skin. <i>Journal of Food Protection</i> , 2003, 66, 61-64.	1.7	16
90	Intake of nutrients associated with an increased risk of cardiovascular disease in a Spanish population. <i>International Journal of Food Sciences and Nutrition</i> , 2003, 54, 57-75.	2.8	12

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91	Characterization of <i>Staphylococcus aureus</i> isolated from poultry meat in Spain. <i>Poultry Science</i> , 2002, 81, 414-421.	3.4	19
92	Changes in the Microflora of Valdeteja Raw Goat's Milk Cheese throughout Manufacturing and Ripening. <i>LWT - Food Science and Technology</i> , 2002, 35, 222-232.	5.2	28
93	Microbiological quality of retail chicken by-products in Spain. <i>Meat Science</i> , 2002, 62, 45-50.	5.5	107
94	Influence of Poultry Carcass Skin Sample Site on the Effectiveness of Trisodium Phosphate against <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2002, 65, 853-856.	1.7	20
95	Evaluation of the Spiral Plating Method for the Enumeration of Microorganisms throughout the Manufacturing and Ripening of a Raw Goat's Milk Cheese. <i>Journal of Food Protection</i> , 2002, 65, 339-344.	1.7	13
96	Evaluation of the international phage typing set and some experimental phages for typing of <i>Listeria monocytogenes</i> from poultry in Spain. <i>Journal of Applied Microbiology</i> , 2002, 92, 90-96.	3.1	20
97	Comparison of the acidifying activity of <i>Lactococcus lactis</i> subsp. <i>lactis</i> strains isolated from goat's milk and Valdeteja cheese. <i>Letters in Applied Microbiology</i> , 2002, 34, 134-138.	2.2	13
98	Methods to Detect the Occurrence of Various Indicator Bacteria on the Surface of Retail Poultry in Spain. <i>Journal of Food Science</i> , 2002, 67, 765-771.	3.1	17
99	Activity of trisodium phosphate compared with sodium hydroxide wash solutions against <i>Listeria monocytogenes</i> attached to chicken skin during refrigerated storage. <i>Food Microbiology</i> , 2002, 19, 57-63.	4.2	24
100	Incidence and pathogenicity of <i>Yersinia</i> spp. isolates from poultry in Spain. <i>Food Microbiology</i> , 2002, 19, 295-301.	4.2	24
101	Review: Trisodium Phosphate (TSP) Treatment for Decontamination of Poultry. <i>Food Science and Technology International</i> , 2002, 8, 11-24.	2.2	24
102	Review: Trisodium Phosphate (TSP) Treatment for Decontamination of Poultry. <i>Food Science and Technology International</i> , 2002, 8, 11-24.	2.2	44
103	Efficacy of Trisodium Phosphate Solutions in Reducing <i>Listeria monocytogenes</i> Populations on Chicken Skin during Refrigerated Storage. <i>Journal of Food Protection</i> , 2001, 64, 1627-1630.	1.7	13
104	Microbiological Quality of Retail Poultry Carcasses in Spain. <i>Journal of Food Protection</i> , 2001, 64, 1961-1966.	1.7	24
105	Influence of strain and trisodium phosphate concentration on growth parameters of <i>Listeria monocytogenes</i> in vitro. <i>Letters in Applied Microbiology</i> , 2001, 32, 428-432.	2.2	12
106	Comparison of PALCAM and modified Oxford plating media for isolation of <i>Listeria</i> species in poultry meat following UVM II or Fraser secondary enrichment broths. <i>Food Microbiology</i> , 2001, 18, 555-563.	4.2	14
107	Occurrence of <i>Listeria</i> species in retail poultry meat and comparison of a cultural/immunoassay for their detection. <i>International Journal of Food Microbiology</i> , 2001, 65, 75-82.	4.7	65
108	Lactic acid bacteria isolated from a hand-made blue cheese. <i>Food Microbiology</i> , 2000, 17, 23-32.	4.2	48

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109	Note. Effect of trisodium phosphate on mesophilic and psychrotrophic bacterial flora attached to the skin of chicken carcasses during refrigerated storage. Nota. Efecto del fosfato trisódico en los microorganismos mesófilos y psicrotrofos presentes en la piel de canales de pollo durante su almacenamiento en refrigeración. Food Science and Technology International, 2000, 6, 345-350.	2.2	12
110	Evaluation of Fraser Broth to Isolate Listeria from Poultry. LWT - Food Science and Technology, 2000, 33, 560-563.	5.2	1
111	Effect of trisodium phosphate solutions washing on the sensory evaluation of poultry meat. Meat Science, 2000, 55, 471-474.	5.5	35
112	NORMAS UNE-EN-ISO DE LA SERIE 9000 (NORMAS ISO DE LA SERIE 9000). Ciencia Y Tecnología Alimentaria, 1997, 1, 139-144.	0.4	0
113	Numerical taxonomy of psychrotrophic bacteria isolated from raw ewes' milk. Journal of Dairy Research, 1993, 60, 371-383.	1.4	21
114	Species of Pseudomonas obtained at 7°C and 30°C during aerobic storage of lamb carcasses. Journal of Applied Bacteriology, 1992, 73, 317-323.	1.1	10