Lise Korsten

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	BIOLOGICALCONTROL OFPOSTHARVESTDISEASES OFFRUITS. Annual Review of Phytopathology, 2002, 40, 411-441.	7.8	878
2	Iturin A is the principal inhibitor in the biocontrol activity of <i>Bacillus amyloliquefaciens</i> PPCB004 against postharvest fungal pathogens. Journal of Applied Microbiology, 2010, 108, 386-395.	3.1	303
3	Microbial Hazards in Irrigation Water: Standards, Norms, and Testing to Manage Use of Water in Fresh Produce Primary Production. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 336-356.	11.7	222
4	The efficacy of combined application of edible coatings and thyme oil in inducing resistance components in avocado (Persea americana Mill.) against anthracnose during post-harvest storage. Crop Protection, 2014, 64, 159-167.	2.1	171
5	Effect of volatile compounds produced by Bacillus strains on postharvest decay in citrus. Biological Control, 2010, 53, 122-128.	3.0	168
6	Integrated control of citrus green and blue molds using Bacillus subtilis in combination with sodium bicarbonate or hot water. Postharvest Biology and Technology, 2003, 28, 187-194.	6.0	143
7	Combined application of antagonist Bacillus amyloliquefaciens and essential oils for the control of peach postharvest diseases. Crop Protection, 2010, 29, 369-377.	2.1	139
8	Effect of integrated application of chitosan coating and modified atmosphere packaging on overall quality retention in litchi cultivars. Journal of the Science of Food and Agriculture, 2009, 89, 915-920.	3.5	133
9	Essential oil vapours suppress the development of anthracnose and enhance defence related and antioxidant enzyme activities in avocado fruit. Postharvest Biology and Technology, 2013, 81, 66-72.	6.0	117
10	Mapping disruption and resilience mechanisms in food systems. Food Security, 2020, 12, 695-717.	5.3	111
11	Pectobacterium carotovorum subsp. brasiliensis causing blackleg on potatoes in South Africa. European Journal of Plant Pathology, 2010, 126, 175-185.	1.7	110
12	Screening rhizobacteria for biological control of Fusarium root and crown rot of sorghum in Ethiopia. Biological Control, 2007, 40, 97-106.	3.0	109
13	The incidence of antibiotic resistance within and beyond the agricultural ecosystem: A concern for public health. MicrobiologyOpen, 2020, 9, e1035.	3.0	108
14	Medicinal bulbous plants of South Africa and their traditional relevance in the control of infectious diseases. Journal of Ethnopharmacology, 2002, 82, 147-154.	4.1	91
15	Bacillus subtilis attachment, colonization, and survival on avocado flowers and its mode of action on stem-end rot pathogens. Biological Control, 2006, 37, 68-74.	3.0	89
16	Genetic Diversity Among Alternaria solani Isolates from Potatoes in South Africa. Plant Disease, 2004, 88, 959-964.	1.4	85
17	Avocado Fruit Quality Management during the Postharvest Supply Chain. Food Reviews International, 2014, 30, 169-202.	8.4	83
18	Field Sprays of Bacillus subtilis and Fungicides for Control of Preharvest Fruit Diseases of Avocado in South Africa, Plant Disease, 1997, 81, 455-459	1.4	82

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19	The potential global geographical distribution of Citrus Black Spot caused by Guignardia citricarpa (Kiely): likelihood of disease establishment in the European Union. Crop Protection, 2005, 24, 297-308.	2.1	73
20	Influence of modified atmosphere packaging and postharvest treatments on quality retention of litchi cv. Mauritius. Postharvest Biology and Technology, 2006, 41, 135-142.	6.0	73
21	Integrated application of 1-methylcyclopropene and modified atmosphere packaging to improve quality retention of litchi cultivars during storage. Postharvest Biology and Technology, 2009, 52, 71-77.	6.0	68
22	Evaluation of Bacterial Epiphytes Isolated from Avocado Leaf and Fruit Surfaces for Biocontrol of Avocado Postharvest Diseases. Plant Disease, 1995, 79, 1149.	1.4	68
23	Advances in control of postharvest diseases in tropical fresh produce. International Journal of Postharvest Technology and Innovation, 2006, 1, 48.	0.1	62
24	Semi-commercial evaluation of Bacillus licheniformis to control mango postharvest diseases in South Africa. Postharvest Biology and Technology, 2005, 38, 57-65.	6.0	60
25	Comparison of cross inoculation potential of South African avocado and mango isolates of Colletotrichum gloeosporioides. Microbiological Research, 2003, 158, 143-150.	5.3	59
26	Imazalil resistance in Penicillium digitatum and P. italicum causing citrus postharvest green and blue mould: Impact and options. Postharvest Biology and Technology, 2015, 107, 66-76.	6.0	57
27	Microbiome approaches provide the key to biologically control postharvest pathogens and storability of fruits and vegetables. FEMS Microbiology Ecology, 2020, 96, .	2.7	54
28	Awakening from the listeriosis crisis: Food safety challenges, practices and governance in the food retail sector in South Africa. Food Control, 2019, 104, 333-342.	5.5	53
29	Suppression of Pythium ultimum root rot of sorghum by rhizobacterial isolates from Ethiopia and South Africa. Biological Control, 2008, 45, 72-84.	3.0	51
30	Pathogenic <i>Penicillium</i> spp. on Apple and Pear. Plant Disease, 2014, 98, 590-598.	1.4	50
31	An Overview on Litchi Fruit Quality and Alternative Postharvest Treatments to Replace Sulfur Dioxide Fumigation. Food Reviews International, 2010, 26, 162-188.	8.4	48
32	Occurrence, Identification, and Antimicrobial Resistance Profiles of Extended-Spectrum and AmpC β-Lactamase-Producing <i>Enterobacteriaceae</i> from Fresh Vegetables Retailed in Gauteng Province, South Africa. Foodborne Pathogens and Disease, 2019, 16, 421-427.	1.8	48
33	Occurrence, fate and toxic effects of the industrial endocrine disrupter, nonylphenol, on plants - A review. Ecotoxicology and Environmental Safety, 2019, 181, 419-427.	6.0	47
34	Efficacy of rhizobacteria for growth promotion in sorghum under greenhouse conditions and selected modes of action studies. Journal of Agricultural Science, 2009, 147, 17-30.	1.3	45
35	Combination of 1â€methylcyclopropene treatment and controlled atmosphere storage retains overall fruit quality and bioactive compounds in mango. Journal of the Science of Food and Agriculture, 2012, 92, 821-830.	3.5	43
36	Postharvest decay control and quality retention in litchi (cv. McLean's Red) by combined application of modified atmosphere packaging and antimicrobial agents. Crop Protection, 2008, 27, 1208-1214.	2.1	40

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37	Fruit quality and physiological responses of litchi cultivar McLean's Red to 1-methylcyclopropene pre-treatment and controlled atmosphere storage conditions. LWT - Food Science and Technology, 2010, 43, 942-948.	5.2	38
38	Effect of thyme oil vapours exposure on phenylalanine ammonia-lyase (PAL) and lipoxygenase (LOX) genes expression, and control of anthracnose in â€~Hass' and â€~Ryan' avocado fruit. Scientia Horticulturae, 2017, 224, 232-237.	3.6	38
39	Irrigation water quality and microbial safety of leafy greens in different vegetable production systems: A review. Food Reviews International, 2018, 34, 308-328.	8.4	36
40	Expression of pathogenesis-related (PR) genes in avocados fumigated with thyme oil vapours and control of anthracnose. Food Chemistry, 2016, 194, 938-943.	8.2	35
41	A One-Day Sensitive Method to Detect and Distinguish Between the Citrus Black Spot Pathogen Guignardia citricarpa and the Endophyte Guignardia mangiferae. Plant Disease, 2006, 90, 97-101.	1.4	34
42	Cultivable microbiome of fresh white button mushrooms. Letters in Applied Microbiology, 2017, 64, 164-170.	2.2	33
43	Influence of environmental factors on field concentrations ofAlternaria solani conidia above a South African potato crop. Phytoparasitica, 2003, 31, 353-364.	1.2	32
44	Effect of different post-harvest treatments on overall quality retention in litchi fruit during low temperature storage. Journal of Horticultural Science and Biotechnology, 2005, 80, 32-38.	1.9	32
45	Attachment and Colonization by O157:H7, subsp. serovar Typhimurium, and on Stone Fruit Surfaces and Survival through a Simulated Commercial Export Chain. Journal of Food Protection, 2010, 73, 1247-1256.	1.7	32
46	Fungal diversity and community composition of wheat rhizosphere and non-rhizosphere soils from three different agricultural production regions of South Africa. Applied Soil Ecology, 2020, 151, 103543.	4.3	32
47	Effect of biocontrol agent Bacillus amyloliquefaciens and 1-methyl cyclopropene on the control of postharvest diseases and maintenance of fruit quality. Crop Protection, 2011, 30, 173-178.	2.1	31
48	Internalisation potential of Escherichia coli O157:H7, Listeria monocytogenes, Salmonella enterica subsp. enterica serovar Typhimurium and Staphylococcus aureus in lettuce seedlings and mature plants. Journal of Water and Health, 2013, 11, 210-223.	2.6	30
49	Pyrosequencing analysis of roof-harvested rainwater and river water used for domestic purposes in Luthengele village in the Eastern Cape Province of South Africa. Environmental Monitoring and Assessment, 2015, 187, 41.	2.7	30
50	A Survey for â€~ <i>Candidatus</i> Liberibacter' Species in South Africa Confirms the Presence of Only â€~ <i>Ca.</i> L. africanus' in Commercial Citrus. Plant Disease, 2010, 94, 244-249.	1.4	29
51	Microbial succession in white button mushroom production systems from compost and casing to a marketable packed product. Annals of Microbiology, 2016, 66, 151-164.	2.6	29
52	Effect of a biocontrol agent (Bacillus subtilis) and modified atmosphere packaging on postharvest decay control and quality retention of litchi during storage. Phytoparasitica, 2007, 35, 507-518.	1.2	28
53	Monitoring Pesticide Residues in Fruits and Vegetables at Two of the Biggest Fresh Produce Markets in Africa. Journal of Food Protection, 2016, 79, 1938-1945.	1.7	26
54	Volatile compounds, quality attributes, mineral composition and pericarp structure of South African litchi export cultivars Mauritius and McLean's Red. Journal of the Science of Food and Agriculture, 2008, 88, 1074-1081.	3.5	25

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55	Pathogenicity and Host Susceptibility of <i>Penicillium</i> spp. on Citrus. Plant Disease, 2015, 99, 21-30.	1.4	25
56	Occurrence, Phenotypic and Molecular Characterization of Extended-Spectrum- and AmpC- β-Lactamase Producing Enterobacteriaceae Isolated From Selected Commercial Spinach Supply Chains in South Africa. Frontiers in Microbiology, 2020, 11, 638.	3.5	24
57	Biological control of postharvest diseases of fruits and vegetables. Applied Mycology and Biotechnology, 2002, , 219-238.	0.3	23
58	Genetic Diversity and Antibiotic Resistance of Escherichia coli Isolates from Different Leafy Green Production Systems. Journal of Food Protection, 2016, 79, 1846-1853.	1.7	22
59	Control ofPenicillium digitatum on citrus fruit using two plant extracts and study of their mode of action. Phytoparasitica, 2007, 35, 264-276.	1.2	21
60	Prevalence and serovar diversity of Salmonella spp. in primary horticultural fruit production environments. Food Control, 2016, 69, 13-19.	5.5	20
61	Exploratory Study into the Microbiological Quality of Spinach and Cabbage Purchased from Street Vendors and Retailers in Johannesburg, South Africa. Journal of Food Protection, 2017, 80, 1726-1733.	1.7	20
62	Bacterial community dynamics and functional profiling of soils from conventional and organic cropping systems. Applied Soil Ecology, 2021, 157, 103734.	4.3	20
63	Evaluation of different formulations of Bacillus licheniformis in mango pack house trials. Biological Control, 2006, 37, 237-242.	3.0	19
64	Effect of Different Preharvest Treatment Regimes on Fruit Quality of Litchi Cultivar â€~Maritius'. Journal of Plant Nutrition, 2009, 32, 19-29.	1.9	19
65	Microbiological Food Safety Status of Commercially Produced Tomatoes from Production to Marketing. Journal of Food Protection, 2016, 79, 392-406.	1.7	19
66	EFFECT OF PASSIVE AND ACTIVE MODIFIED ATMOSPHERE PACKAGING ON QUALITY RETENTION OF TWO CULTIVARS OF LITCHI (<i>LITCHI CHINENSIS</i> SONN.). Journal of Food Quality, 2010, 33, 337-351.	2.6	18
67	Determining the Potential Link between Irrigation Water Quality and the Microbiological Quality of Onions by Phenotypic and Genotypic Characterization of Escherichia coli Isolates. Journal of Food Protection, 2015, 78, 643-651.	1.7	18
68	Profile of <i>Penicillium</i> species in the pear supply chain. Plant Pathology, 2016, 65, 1126-1132.	2.4	18
69	Microbial quality and suitability of roof-harvested rainwater in rural villages for crop irrigation and domestic use. Journal of Water and Health, 2016, 14, 961-971.	2.6	18
70	Assessment of foodborne pathogen presence in the peach supply chain and its potential risk to the end consumer. Food Control, 2017, 78, 374-382.	5.5	18
71	Characterization of fungal communities of developmental stages in table grape grown in the northern region of South Africa. Journal of Applied Microbiology, 2017, 123, 1251-1262.	3.1	18
72	Failure ofPhyllosticta citricarpapycnidiospores to infect Eureka lemon leaf litter. Australasian Plant Pathology, 2007, 36, 87.	1.0	17

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73	Pesticide Residue Monitoring on South African Fresh Produce Exported over a 6-Year Period. Journal of Food Protection, 2016, 79, 1759-1766.	1.7	17
74	Effect of postharvest practices including degreening on citrus carpoplane microbial biomes. Journal of Applied Microbiology, 2017, 122, 1057-1070.	3.1	17
75	Infection process of Colletotrichum dematium on cowpea stems. Mycological Research, 1999, 103, 230-234.	2.5	16
76	Evaluation of pre-harvest Bacillus licheniformis sprays to control mango fruit diseases. Crop Protection, 2007, 26, 1474-1481.	2.1	16
77	Ultrastructural and developmental evidence of phytotoxicity on cos lettuce (Lactuca sativa) associated with nonylphenol exposure. Chemosphere, 2017, 169, 428-436.	8.2	16
78	Food sovereignty: shifting debates on democratic food governance. Food Security, 2018, 10, 223-233.	5.3	16
79	A comparative morphological study of South African avocado and mango isolates ofColletotrichum gloeosporioides. Canadian Journal of Botany, 2003, 81, 877-885.	1.1	15
80	Comparison of biofilm formation and water quality when water from different sources was stored in large commercial water storage tanks. Journal of Water and Health, 2013, 11, 30-40.	2.6	15
81	Antibiotic resistance in Escherichia coli isolates from roof-harvested rainwater tanks and urban pigeon faeces as the likely source of contamination. Environmental Monitoring and Assessment, 2015, 187, 405.	2.7	15
82	Effect of postharvest practices on the culturable filamentous fungi and yeast microbiota associated with the pear carpoplane. Postharvest Biology and Technology, 2016, 118, 87-95.	6.0	15
83	Nonylphenol, an industrial endocrine disrupter chemical, affects root hair growth, shoot length and root length of germinating cos lettuce (Lactuca sativa). Seed Science and Technology, 2016, 44, 43-52.	1.4	15
84	Evaluation of PLANT-Plus, a decision support system for control of early blight on potatoes in South Africa. Crop Protection, 2003, 22, 821-828.	2.1	14
85	Factors determining use of biological disease control measures by the avocado industry in South Africa. Crop Protection, 2013, 51, 7-13.	2.1	14
86	Assessment of irrigation water quality and microbiological safety of leafy greens in different production systems. Journal of Food Safety, 2017, 37, e12324.	2.3	14
87	Evaluation of the integrated application of two types of modified atmosphere packaging and hot water treatments on quality retention in the litchi cultivar †McLean's Red'. Journal of Horticultural Science and Biotechnology, 2006, 81, 639-644.	1.9	13
88	Epidemiology of cashew anthracnose (Colletotrichum gloeosporioides Penz.) in Mozambique. Crop Protection, 2013, 49, 66-72.	2.1	13
89	Plant Health and Sound Vibration: Analyzing Implications of the Microbiome in Grape Wine Leaves. Pathogens, 2021, 10, 63.	2.8	13
90	High prevalence of multidrug resistant <i>Escherichia coli</i> isolated from fresh vegetables sold by selected formal and informal traders in the most densely populated Province of South Africa. Journal of Food Science, 2021, 86, 161-168.	3.1	13

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91	Early blight in South Africa: Knowledge, attitudes and control practices of potato growers. Potato Research, 2003, 46, 27-37.	2.7	12
92	Biological control in Africa: can it provide a sustainable solution for control of fruit diseases?. South African Journal of Botany, 2004, 70, 128-139.	2.5	11
93	Bacterial biomes and potential human pathogens in irrigation water and leafy greens from different production systems described using pyrosequencing. Journal of Applied Microbiology, 2017, 123, 1043-1053.	3.1	11
94	Diversity of Cladobotryum mycophilum isolates associated with cobweb disease of Agaricus bisporus in the south African mushroom industry. European Journal of Plant Pathology, 2019, 154, 767-776.	1.7	11
95	Exploring the microbial communities associated with Botrytis cinerea during berry development in table grape with emphasis on potential biocontrol yeasts. European Journal of Plant Pathology, 2019, 154, 919-930.	1.7	11
96	The microbiome and resistome of apple fruits alter in the post-harvest period. Environmental Microbiomes, 2022, 17, 10.	5.0	11
97	In vitro sensitivity testing of Cladobotryum mycophilum to carbendazim and prochloraz manganese. South African Journal of Science, 2015, 111, 7.	0.7	10
98	Postharvest decay of nectarine and plum caused by Penicillium spp European Journal of Plant Pathology, 2016, 146, 779-791.	1.7	10
99	Antimicrobial Resistance Profiles of <i>Salmonella</i> spp. from Agricultural Environments in Fruit Production Systems. Foodborne Pathogens and Disease, 2016, 13, 495-501.	1.8	10
100	Relative proportions of E. coli and Enterococcus spp. may be a good indicator of potential health risks associated with the use of roof harvested rainwater stored in tanks. Environmental Monitoring and Assessment, 2018, 190, 177.	2.7	10
101	Prevalence of Botrytis cinerea at different phenological stages of table grapes grown in the northern region of South Africa. Scientia Horticulturae, 2018, 239, 57-63.	3.6	10
102	A scoping study on the prevalence of <i>Escherichia coli</i> and <i>Enterococcus</i> species in harvested rainwater stored in tanks. Water S A, 2015, 41, 501.	0.4	9
103	Mango Endophyte and Epiphyte Microbiome Composition during Fruit Development and Post-Harvest Stages. Horticulturae, 2021, 7, 495.	2.8	9
104	Impact of ripeness on the infection and colonisation of Penicillium digitatum and P. expansum on plum. Postharvest Biology and Technology, 2019, 149, 148-158.	6.0	8
105	Antibiogram Signatures of Some Enterobacteria Recovered from Irrigation Water and Agricultural Soil in two District Municipalities of South Africa. Microorganisms, 2020, 8, 1206.	3.6	8
106	Prevalence of <i>E. coli</i> O157:H7 strains in irrigation water and agricultural soil in two district municipalities in South Africa. International Journal of Environmental Studies, 2021, 78, 474-483.	1.6	8
107	Production of monoclonal antibodies against Xanthomonas campestris pv. mangiferaeindicae and their use to investigate differences in virulence. Journal of Applied Bacteriology, 1994, 77, 509-518.	1.1	7
108	Electrophoretic and immunological analysis of lipopolysaccharides of Xanthomonas albilineans from three geographical regions. Letters in Applied Microbiology, 1995, 21, 210-214.	2.2	7

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109	Characterization of Multidrug-Resistant Escherichia coli Isolated from Two Commercial Lettuce and Spinach Supply Chains. Journal of Food Protection, 2022, 85, 122-132.	1.7	7
110	Evaluation of Ethiopian plant extracts,Acacia seyalandWithania somnifera, to control green mould and ensure quality maintenance of citrus (Citrus sinensisL.). Fruits, 2009, 64, 285-294.	0.4	7
111	A search for anthracnose resistant cashew cultivars in Mozambique. Crop Protection, 2013, 50, 6-11.	2.1	6
112	Integrated Application of Chitosan Coating with Different Postharvest Treatments in the Control of Postharvest Decay and Maintenance of Overall FruitÂQuality. , 2016, , 127-153.		6
113	Genetic modification for disease resistance: a position paper. Food Security, 2016, 8, 865-870.	5.3	6
114	Microbiological Status and Food Safety Compliance of Commercial Basil Production Systems. Journal of Food Protection, 2016, 79, 43-50.	1.7	6
115	Comparison of Safe Alternative Dipping Treatments to Maintain Quality of Zucchini. Journal of Food Quality, 2016, 39, 109-115.	2.6	6
116	Whole Genome Sequencing of Extended-Spectrum- and AmpC- β-Lactamase-Positive Enterobacterales Isolated From Spinach Production in Gauteng Province, South Africa. Frontiers in Microbiology, 2021, 12, 734649.	3.5	6
117	Relating Leaf Nutrient Status to Fruit Quality Attributes in Litchi cv. â€~Mauritius'. Journal of Plant Nutrition, 2007, 30, 1727-1735.	1.9	5
118	Effect of Temperature and Nutrient Concentration on Survival of Foodborne Pathogens in Deciduous Fruit Processing Environments for Effective Hygiene Management. Journal of Food Protection, 2016, 79, 1959-1964.	1.7	5
119	Viable microbial loads on citrus carpoplane during packhouse processing and survival of foodborne pathogens in reconstituted postharvest fungicides. Journal of Food Safety, 2017, 37, e12357.	2.3	5
120	Morphological characterisation of lettuce plasma membrane ultrastructure and vesicle formation caused by nonylphenol: A scanning electron microscopy study. South African Journal of Botany, 2017, 111, 176-181.	2.5	5
121	Fungal microbiome shifts on avocado fruit associated with a combination of postharvest chemical and physical interventions. Journal of Applied Microbiology, 2022, 133, 1905-1918.	3.1	5
122	Assessment of Primary Production of Horticultural Safety Management Systems of Mushroom Farms in South Africa. Journal of Food Protection, 2016, 79, 1188-1196.	1.7	4
123	Viable bacterial population and persistence of foodborne pathogens on the pear carpoplane. Journal of the Science of Food and Agriculture, 2017, 97, 1185-1192.	3.5	4
124	Impact of Postharvest Storage on the Infection and Colonization of <i>Penicillium digitatum</i> and <i>Penicillium expansum</i> on Nectarine. Plant Disease, 2019, 103, 1584-1594.	1.4	4
125	smAvo and smaTo: A fruity odyssey of smart sensor platforms in Southern Africa. HardwareX, 2020, 8, e00156.	2.2	4
126	Antibiogram imprints of E. coli O157:H7 recovered from irrigation water and agricultural soil samples collected from two district municipalities in South Africa. International Journal of Environmental Studies, 2021, 78, 940-953.	1.6	4

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127	Multidrug resistant Escherichia coli from fresh produce sold by street vendors in South African informal settlements. International Journal of Environmental Health Research, 2021, , 1-16.	2.7	4
128	Statement based on the 4ÂTH international conference on global food security – December 2020: Challenges for a disruptive research Agenda. Global Food Security, 2021, 30, 100554.	8.1	4
129	Microbiological safety of spinach throughout commercial supply chains in Gauteng Province, South Africa and characterization of isolated multidrugâ€resistant Escherichia coli. Journal of Applied Microbiology, 2021, , .	3.1	4
130	A rapid method for differentiation of Xanthomonas campestris pv. mangiferaeindicae from other Xanthomonads and mango phylloplane inhabitants. Journal of Basic Microbiology, 1995, 35, 337-347.	3.3	3
131	Pesticide residues and estrogenic activity in fruit and vegetables sampled from major fresh produce markets in South Africa. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-10.	2.3	2
132	Alternative Disease Assessment Method for Cercospora Spot (Pseudocercospora purpurea (Cooke)) Tj ETQq0 0 C) rgBT /Ove 0.4	erlock 10 Tf :
133	Antibiotic resistance profiles of Staphylococcus spp. from white button mushrooms and handlers. South African Journal of Science, 2021, 117, .	0.7	2
134	Determination of the status of the etiological agent of American foulbrood,Paenibacillus larvae, in Swaziland. Journal of Apicultural Research, 2011, 50, 284-291.	1.5	1

135	Penicillium air mycoflora in postharvest fruit handling environments associated with the pear export chain. Postharvest Biology and Technology, 2017, 128, 153-160.	6.0	1
136	Microbial Load and Prevalence of Escherichia coli and Salmonella spp. in Macadamia Nut Production Systems. Journal of Food Protection, 2021, 84, 1088-1096.	1.7	1
197	Pathogen Survival on Fresh Fruit in Ocean Cargo and Warehouse Storage 2005 221-243		0