Marcel H Zwietering

List of Publications by Year
in descending order

219 papers	9,990 citations	30047 54 h-index	53190 85 g-index
222 all docs	222 docs citations	222 times ranked	8013 citing authors

#	Article	IF	Citations
1	Predicting B. cereus growth and cereulide production in dairy mix. International Journal of Food Microbiology, 2022, 364, 109519.	2.1	6
2	Response to letter to the Editor from M. Peleg on: Not just variability and uncertainty; the relevance of chance for the survival of microbial cells to stress. Trends in Food Science and Technology, 2022, 122, 332-332.	7.8	0
3	Pivotal role of cheese salting method for the production of 3â€methylbutanal by <i>Lactococcus lactis</i>. International Journal of Dairy Technology, 2022, 75, 421-430.	1.3	6
4	Intraspecific variability in heat resistance of fungal conidia. Food Research International, 2022, 156, 111302.	2.9	3
5	Safe food for infants: An EU-China project to enhance the control of safety risks raised by microbial and chemical hazards all along the infant food chains. , 2022, 2, 100009.		3
6	Perception of food-related risks: Difference between consumers and experts and changes over time. Food Control, 2022, 141, 109142.	2.8	7
7	Alternative approaches to the risk management of Listeria monocytogenes in low risk foods. Food Control, 2021, 123, 107601.	2.8	37
8	Variability in lag duration of Listeria monocytogenes strains in half Fraser enrichment broth after stress affects the detection efficacy using the ISO 11290-1 method. International Journal of Food Microbiology, 2021, 337, 108914.	2.1	11
9	Incorporating strain variability in the design of heat treatments: A stochastic approach and a kinetic approach. Food Research International, 2021, 139, 109973.	2.9	12
10	Thermal inactivation kinetics of seven genera of vegetative bacterial pathogens common to the food chain are similar after adjusting for effects of water activity, sugar content and pH. Microbial Risk Analysis, 2021, 19, 100174.	1.3	3
11	All food processes have a residual risk, some are small, some very small and some are extremely small: zero risk does not exist. Current Opinion in Food Science, 2021, 39, 83-92.	4.1	22
12	Amino acid substitutions in ribosomal protein RpsU enable switching between high fitness and multiple-stress resistance in Listeria monocytogenes. International Journal of Food Microbiology, 2021, 351, 109269.	2.1	7
13	Processing environment monitoring in low moisture food production facilities: Are we looking for the right microorganisms?. International Journal of Food Microbiology, 2021, 356, 109351.	2.1	25
14	Multi-criteria decision analysis to evaluate control strategies for preventing cross-contamination during fresh-cut lettuce washing. Food Control, 2021, 128, 108136.	2.8	9
15	A model to predict the fate of Listeria monocytogenes in different cheese types â€“ A major role for undissociated lactic acid in addition to pH, water activity, and temperature. International Journal of Food Microbiology, 2021, 357, 109350.	2.1	8
16	Heterogeneity in single-cell outgrowth of Listeria monocytogenes in half Fraser enrichment broth is affected by strain variability and physiological state. Food Research International, 2021, 150, 110783.	2.9	5
17	Not just variability and uncertainty; the relevance of chance for the survival of microbial cells to stress. Trends in Food Science and Technology, 2021, 118, 799-807.	7.8	13
18	Risk assessment of Clostridium perfringens in Cornish pasties in the UK. Food Control, 2020, 108, 106822.	2.8	3

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19	Multilevel modelling as a tool to include variability and uncertainty in quantitative microbiology and risk assessment. Thermal inactivation of Listeria monocytogenes as proof of concept. Food Research International, 2020, 137, 109374.	2.9	38
20	Variability in lag-duration of Campylobacter spp. during enrichment after cold and oxidative stress and its impact on growth kinetics and reliable detection. Food Research International, 2020, 134, 109253.	2.9	6
21	Reprint of: Microbial food safety in the 21st century: Emerging challenges and foodborne pathogenic bacteria. Trends in Food Science and Technology, 2019, 84, 34-37.	7.8	47
22	Dynamic modelling of brewersâ€™ yeast and Cyberlindnera fabianii co-culture behaviour for steering fermentation performance. Food Microbiology, 2019, 83, 113-121.	2.1	8
23	Heat resistance of spores of 18 strains of Geobacillus stearothermophilus and impact of culturing conditions. International Journal of Food Microbiology, 2019, 291, 161-172.	2.1	41
24	Estimates of the burden of illnesses related to foodborne pathogens as from the syndromic surveillance data of 2013 in Rwanda. Microbial Risk Analysis, 2018, 9, 55-63.	1.3	7
25	Next generation microbiological risk assessmentâ€"Potential of omics data for hazard characterisation. International Journal of Food Microbiology, 2018, 287, 28-39.	2.1	39
26	Foodborne pathogens and their risk exposure factors associated with farm vegetables in Rwanda. Food Control, 2018, 89, 86-96.	2.8	34
27	Natural Diversity in Heat Resistance of Bacteria and Bacterial Spores: Impact on Food Safety and Quality. Annual Review of Food Science and Technology, 2018, 9, 383-410.	5.1	75
28	Factors that inhibit growth of Listeria monocytogenes in nature-ripened Gouda cheese: A major role for undissociated lactic acid. Food Control, 2018, 84, 413-418.	2.8	36
29	Editorial: Integration of omics into MRA. International Journal of Food Microbiology, 2018, 287, 1-2.	2.1	5
30	Reduction of microbial counts during kitchen scale washing and sanitization of salad vegetables. Food Control, 2018, 85, 495-503.	2.8	26
31	Microbial food safety in the 21st century: Emerging challenges and foodborne pathogenic bacteria. Trends in Food Science and Technology, 2018, 81, 155-158.	7.8	61
32	Gene profiling-based phenotyping for identification of cellular parameters that contribute to fitness, stress-tolerance and virulence of Listeria monocytogenes variants. International Journal of Food Microbiology, 2018, 283, 14-21.	2.1	15
33	Microbial variability in growth and heat resistance of a pathogen and a spoiler: All variabilities are equal but some are more equal than others. International Journal of Food Microbiology, 2017, 240, 24-31.	2.1	38
34	Two complementary approaches to quantify variability in heat resistance of spores of Bacillus subtilis. International Journal of Food Microbiology, 2017, 253, 48-53.	2.1	24
35	Indicator microorganisms in fresh vegetables from â€œfarm to forkâ€•in Rwanda. Food Control, 2017, 75, 126-133.	2.8	23
36	The Range of Microbial Risks in Food Processing. , 2016, , 43-54.		1

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37	Modeling and Validation of the Ecological Behavior of Wild-Type Listeria monocytogenes and Stress-Resistant Variants. Applied and Environmental Microbiology, 2016, 82, 5389-5401.	1.4	15
38	Characterization and Exposure Assessment of Emetic Bacillus cereus and Cereulide Production in Food Products on the Dutch Market. Journal of Food Protection, 2016, 79, 230-238.	0.8	40
39	Minimal inhibitory concentrations of undissociated lactic, acetic, citric and propionic acid for Listeria monocytogenes under conditions relevant to cheese. Food Microbiology, 2016, 58, 63-67.	2.1	40
40	How NaCl and water content determine water activity during ripening of Gouda cheese, and the predicted effect on inhibition of Listeria monocytogenes. Journal of Dairy Science, 2016, 99, 5192-5201.	1.4	24
41	The 2015 Dutch food-based dietary guidelines. European Journal of Clinical Nutrition, 2016, 70, 869-878.	1.3	268
42	European alerting and monitoring data as inputs for the risk assessment of microbiological and chemical hazards in spices and herbs. Food Control, 2016, 69, 237-249.	2.8	39
43	Influence of Lactobacillus plantarum WCFS1 on post-acidification, metabolite formation and survival of starter bacteria in set-yoghurt. Food Microbiology, 2016, 59, 14-22.	2.1	45
44	Microbial testing in food safety: effect of specificity and sensitivity on sampling plansâ€"how does the OC curve move. Current Opinion in Food Science, 2016, 12, 42-51.	4.1	10
45	The effect of different matrices on the growth kinetics and heat resistance of Listeria monocytogenes and Lactobacillus plantarum. International Journal of Food Microbiology, 2016, 238, 326-337.	2.1	14
46	Determination of single cell lag times of Cronobacter spp. strains exposed to different stress conditions: Impact on detection. International Journal of Food Microbiology, 2016, 236, 161-166.	2.1	6
47	Quantifying Variability in Growth and Thermal Inactivation Kinetics of Lactobacillus plantarum. Applied and Environmental Microbiology, 2016, 82, 4896-4908.	1.4	20
48	Effects of different media on the enrichment of low numbers of Shiga toxin-producing Escherichia coli in mung bean sprouts and on the development of the sprout microbiome. International Journal of Food Microbiology, 2016, 232, 26-34.	2.1	9
49	Impact of Pathogen Population Heterogeneity and Stress-Resistant Variants on Food Safety. Annual Review of Food Science and Technology, 2016, 7, 439-456.	5.1	33
50	Bacterial concentration and diversity in fresh tropical shrimps (Penaeus notialis) and the surrounding brackish waters and sediment. International Journal of Food Microbiology, 2016, 218, 96-104.	2.1	36
51	Bacterial Spores in Food: Survival, Emergence, and Outgrowth. Annual Review of Food Science and Technology, 2016, 7, 457-482.	5.1	117
52	Inactivation of bacterial pathogens in yoba mutandabota, a dairy product fermented with the probiotic Lactobacillus rhamnosus yoba. International Journal of Food Microbiology, 2016, 217, 42-48.	2.1	26
53	Relevance of microbial finished product testing in food safety management. Food Control, 2016, 60, 31-43.	2.8	57
54	Diversity of acid stress resistant variants of Listeria monocytogenes and the potential role of ribosomal protein S21 encoded by rpsU. Frontiers in Microbiology, 2015, 6, 422.	1.5	35

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55	Reducing viral contamination from finger pads: handwashing is more effective than alcohol-based hand disinfectants. Journal of Hospital Infection, 2015, 90, 226-234.	1.4	77
56	Statistical Aspects of Food Safety Sampling. Annual Review of Food Science and Technology, 2015, 6, 479-503.	5.1	39
57	Prediction of spoilage of tropical shrimp (Penaeus notialis) under dynamic temperature regimes. International Journal of Food Microbiology, 2015, 210, 121-130.	2.1	30
58	Quantifying strain variability in modeling growth of Listeria monocytogenes. International Journal of Food Microbiology, 2015, 208, 19-29.	2.1	74
59	Evaluation of different buffered peptone water (BPW) based enrichment broths for detection of Gram-negative foodborne pathogens from various food matrices. International Journal of Food Microbiology, 2015, 214, 109-115.	2.1	19
60	Strain diversity and phage resistance in complex dairy starter cultures. Journal of Dairy Science, 2015, 98, 5173-5182.	1.4	26
61	Effect of sublethal preculturing on the survival of probiotics and metabolite formation in set-yoghurt. Food Microbiology, 2015, 49, 104-115.	2.1	39
62	Risk assessment and risk management for safe foods: Assessment needs inclusion of variability and uncertainty, management needs discrete decisions. International Journal of Food Microbiology, 2015, 213, 118-123.	2.1	51
63	Operationalising a performance objective with a microbiological criterion using a risk-based approach. Food Control, 2015, 58, 33-42.	2.8	10
64	Performance of stress resistant variants of Listeria monocytogenes in mixed species biofilms with Lactobacillus plantarum. International Journal of Food Microbiology, 2015, 213, 24-30.	2.1	11
65	Characterization of the microbial community in different types of Daqu samples as revealed by 16S rRNA and 26S rRNA gene clone libraries. World Journal of Microbiology and Biotechnology, 2015, 31, 199-208.	1.7	98
66	Spoilage evaluation, shelf-life prediction, and potential spoilage organisms of tropical brackish water shrimp (Penaeus notialis) at different storage temperatures. Food Microbiology, 2015, 48, 8-16.	2.1	70
67	Two distinct groups within the Bacillus subtilis group display significantly different spore heat resistance properties. Food Microbiology, 2015, 45, 18-25.	2.1	53
68	Quantifying variability on thermal resistance of Listeria monocytogenes. International Journal of Food Microbiology, 2015, 193, 130-138.	2.1	66
69	Integrating Concepts: a Case Study Using Enterobacter sakazakii in Infant Formula. , 2014, , 177-204.		2
70	Quality Perceptions of Stakeholders in Beninese Export-Oriented Shrimp Chain. Journal of Food Protection, 2014, 77, 1642-1648.	0.8	9
71	The fate of Listeria monocytogenes in brine and on Gouda cheese following artificial contamination during brining. International Dairy Journal, 2014, 39, 253-258.	1.5	13
72	Food Safety Assurance Systems: Microbiological Testing, Sampling Plans, and Microbiological Criteria. , 2014, , 244-253.		11

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73	Microbiota dynamics related to environmental conditions during the fermentative production of Fen-Daqu, a Chinese industrial fermentation starter. International Journal of Food Microbiology, 2014, 182-183, 57-62.	2.1	98
74	Influence of different proteolytic strains of Streptococcus thermophilus in co-culture with Lactobacillus delbrueckii subsp. bulgaricus on the metabolite profile of set-yoghurt. International Journal of Food Microbiology, 2014, 177, 29-36.	2.1	167
75	Quantification of transfer of Listeria monocytogenes between cooked ham and slicing machine surfaces. Food Control, 2014, 44, 177-184.	2.8	35
76	Mutandabota, a Food Product from Zimbabwe: Processing, Composition, and Socioeconomic Aspects. Ecology of Food and Nutrition, 2014, 53, 24-41.	0.8	15
77	The impact of selected strains of probiotic bacteria on metabolite formation in set yoghurt. International Dairy Journal, 2014, 38, 1-10.	1.5	45
78	Diversity assessment of Listeria monocytogenes biofilm formation: Impact of growth condition, serotype and strain origin. International Journal of Food Microbiology, 2013, 165, 259-264.	2.1	163
79	Fermentation characteristics of yeasts isolated from traditionally fermented masau (Ziziphus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	2.1	50
80	A novel derivation of a within-batch sampling plan based on a Poisson-gamma model characterising low microbial counts in foods. International Journal of Food Microbiology, 2013, 161, 84-96.	2.1	15
81	Transfer of noroviruses between fingers and fomites and food products. International Journal of Food Microbiology, 2013, 167, 346-352.	2.1	49
82	Ranking the microbiological safety of foods: A new tool and its application to composite products. Trends in Food Science and Technology, 2013, 33, 124-138.	7.8	9
83	Virulence aspects of Listeria monocytogenes LO28 high pressure-resistant variants. Microbial Pathogenesis, 2013, 59-60, 48-51.	1.3	8
84	Non-essential genes form the hubs of genome scale protein function and environmental gene expression networks in Salmonella entericaserovar Typhimurium. BMC Microbiology, 2013, 13, 294.	1.3	11
85	The application of the Appropriate Level of Protection (ALOP) and Food Safety Objective (FSO) concepts in food safety management, using Listeria monocytogenes in deli meats as a case study. Food Control, 2013, 29, 382-393.	2.8	26
86	Multiple regression model for thermal inactivation of Listeria monocytogenes in liquid food products. Food Control, 2013, 29, 394-400.	2.8	13
87	Surface behaviour of S. Typhimurium, S. Derby, S. Brandenburg and S. Infantis. Veterinary Microbiology, 2013, 161, 305-314.	0.8	34
88	Nutritive value of masau (Ziziphus mauritiana) fruits from Zambezi Valley in Zimbabwe. Food Chemistry, 2013, 138, 168-172.	4.2	43
89	Risk assessment strategies as a tool in the application of the Appropriate Level of Protection (ALOP) and Food Safety Objective (FSO) by risk managers. International Journal of Food Microbiology, 2013, 167, 8-28.	2.1	24
90	Isolation and quantification of highly acid resistant variants of Listeria monocytogenes. International Journal of Food Microbiology, 2013, 166, 508-514.	2.1	56

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91	Fate of Listeria monocytogenes in Gouda microcheese: No growth, andÂsubstantial inactivation after extended ripening times. International Dairy Journal, 2013, 32, 192-198.	1.5	26
92	Regarding â€œThe Economic Efficiency of Sampling Size: The Case of Beef Trimâ€ Risk Analysis, 2013, 33, 350-352.	1.5	0
93	Microbiota Dynamics and Diversity at Different Stages of Industrial Processing of Cocoa Beans into Cocoa Powder. Applied and Environmental Microbiology, 2012, 78, 2904-2913.	1.4	34
94	Extreme Heat Resistance of Food Borne Pathogens<i>Campylobacter jejuni, Escherichia coli</i>, and<i>Salmonella typhimurium</i>on Chicken Breast Fillet during Cooking. International Journal of Microbiology, 2012, 2012, 1-10.	0.9	24
95	Meta-analysis for quantitative microbiological risk assessments and benchmarking data. Trends in Food Science and Technology, 2012, 25, 34-39.	7.8	40
96	Residual Viral and Bacterial Contamination of Surfaces after Cleaning and Disinfection. Applied and Environmental Microbiology, 2012, 78, 7769-7775.	1.4	93
97	Impact of microbial distributions on food safety II. Quantifying impacts on public health and sampling. Food Control, 2012, 26, 546-554.	2.8	20
98	Impact of microbial distributions on food safety I. Factors influencing microbial distributions and modelling aspects. Food Control, 2012, 26, 601-609.	2.8	49
99	Diversity in biofilm formation and production of curli fimbriae and cellulose of<i>Salmonella</i>Typhimurium strains of different origin in high and low nutrient medium. Biofouling, 2012, 28, 51-63.	0.8	75
100	Yeasts preservation: alternatives for lyophilisation. World Journal of Microbiology and Biotechnology, 2012, 28, 3239-3244.	1.7	13
101	Arginine metabolism in sugar deprived Lactococcus lactis enhances survival and cellular activity, while supporting flavour production. Food Microbiology, 2012, 29, 27-32.	2.1	22
102	Complex microbiota of a Chinese â€œFenâ€•liquor fermentation starter (Fen-Daqu), revealed by culture-dependent and culture-independent methods. Food Microbiology, 2012, 31, 293-300.	2.1	205
103	Application of the Central Limit Theorem in microbial risk assessment: High number of servings reduces the Coefficient of Variation of food-borne burden-of-illness. International Journal of Food Microbiology, 2012, 153, 413-419.	2.1	6
104	Modelling homogeneous and heterogeneous microbial contaminations in a powdered food product. International Journal of Food Microbiology, 2012, 157, 35-44.	2.1	26
105	Thermal stability of structurally different viruses with proven or potential relevance to food safety. Journal of Applied Microbiology, 2012, 112, 1050-1057.	1.4	71
106	Modeling peptide formation during the hydrolysis of Î²-casein by Lactococcus lactis. Process Biochemistry, 2012, 47, 83-93.	1.8	11
107	<i>Theobroma cacao</i>L., â€œThe Food of the Godsâ€ Quality Determinants of Commercial Cocoa Beans, with Particular Reference to the Impact of Fermentation. Critical Reviews in Food Science and Nutrition, 2011, 51, 731-761.	5.4	141
108	Random or systematic sampling to detect a localised microbial contamination within a batch of food. Food Control, 2011, 22, 1448-1455.	2.8	38

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109	Hydrolysis of Î²-casein by the cell-envelope-located PI-type protease of Lactococcus lactis: A modelling approach. International Dairy Journal, 2011, 21, 755-762.	1.5	8
110	Risk-based Estimate of Effect of Foodborne Diseases on Public Health, Greece. Emerging Infectious Diseases, 2011, 17, 1581-1598.	2.0	72
111	Data Analysis of the Inactivation of Foodborne Microorganisms under High Hydrostatic Pressure To Establish Global Kinetic Parameters and Influencing Factors. Journal of Food Protection, 2011, 74, 2097-2106.	0.8	17
112	Germination and outgrowth of spores of Bacillus cereus group members: Diversity and role of germinant receptors. Food Microbiology, 2011, 28, 199-208.	2.1	89
113	Modelling: One word for many activities and uses. Food Microbiology, 2011, 28, 818-822.	2.1	19
114	Risk evaluation and management to reaching a suggested FSO in a steam meal. Food Microbiology, 2011, 28, 631-638.	2.1	14
115	Microbiota of cocoa powder with particular reference to aerobic thermoresistant spore-formers. Food Microbiology, 2011, 28, 573-582.	2.1	37
116	Consumption of raw vegetables and fruits: A risk factor for Campylobacter infections. International Journal of Food Microbiology, 2011, 144, 406-412.	2.1	55
117	Actual distribution of Cronobacter spp. in industrial batches of powdered infant formula and consequences for performance of sampling strategies. International Journal of Food Microbiology, 2011, 151, 62-69.	2.1	51
118	Isolation of Highly Heat-Resistant Listeria monocytogenes Variants by Use of a Kinetic Modeling-Based Sampling Scheme. Applied and Environmental Microbiology, 2011, 77, 2617-2624.	1.4	24
119	Comparing Nonsynergy Gamma Models and Interaction Models To Predict Growth of Emetic Bacillus cereus for Combinations of pH and Water Activity Values. Applied and Environmental Microbiology, 2011, 77, 5707-5715.	1.4	4
120	Microbiota of Tayohounta, a fermented baobab flavour food of Benin. African Journal of Biotechnology, 2011, 10, .	0.3	3
121	Future challenges to microbial food safety. International Journal of Food Microbiology, 2010, 139, S79-S94.	2.1	198
122	Quantitative microbiological risk assessment as a tool to obtain useful information for risk managers â€" Specific application to Listeria monocytogenes and ready-to-eat meat products. International Journal of Food Microbiology, 2010, 141, S170-S179.	2.1	62
123	Factors influencing the accuracy of the plating method used to enumerate low numbers of viable micro-organisms in food. International Journal of Food Microbiology, 2010, 143, 32-40.	2.1	30
124	Short- and Long-Term Biomarkers for Bacterial Robustness: A Framework for Quantifying Correlations between Cellular Indicators and Adaptive Behavior. PLoS ONE, 2010, 5, e13746.	1.1	45
125	Population Diversity of <i>Listeria monocytogenes</i> LO28: Phenotypic and Genotypic Characterization of Variants Resistant to High Hydrostatic Pressure. Applied and Environmental Microbiology, 2010, 76, 2225-2233.	1.4	48
126	Comparison of Two Optical-Density-Based Methods and a Plate Count Method for Estimation of Growth Parameters of <i>Bacillus cereus</i>. Applied and Environmental Microbiology, 2010, 76, 1399-1405.	1.4	85

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127	Direct-Imaging-Based Quantification of Bacillus cereus ATCC 14579 Population Heterogeneity at a Low Incubation Temperature. Applied and Environmental Microbiology, 2010, 76, 927-930.	1.4	11
128	Comparing Nonsynergistic Gamma Models with Interaction Models To Predict Growth of Emetic <i>Bacillus cereus</i> when Using Combinations of pH and Individual Undissociated Acids as Growth-Limiting Factors. Applied and Environmental Microbiology, 2010, 76, 5791-5801.	1.4	22
129	Quantification of the Effect of Culturing Temperature on Salt-Induced Heat Resistance of <i>Bacillus</i> Species. Applied and Environmental Microbiology, 2010, 76, 4286-4292.	1.4	19
130	Validation of control measures in a food chain using the FSO concept. Food Control, 2010, 21, 1716-1722.	2.8	37
131	First Characterization of Bioactive Components in Soybean Tempe That Protect Human and Animal Intestinal Cells against Enterotoxigenic Escherichia coli (ETEC) Infection. Journal of Agricultural and Food Chemistry, 2010, 58, 7649-7656.	2.4	20
132	Occurrence and Characterization of Shiga Toxinâ€“Producing<i>Escherichia coli</i>in Raw Meat, Raw Milk, and Street Vended Juices in Bangladesh. Foodborne Pathogens and Disease, 2010, 7, 1381-1385.	0.8	36
133	Multi-Tools Approach for Food Safety Risk Management of Steam Meals. Journal of Food Protection, 2009, 72, 2638-2645.	0.8	10
134	Phenotypic and Transcriptomic Analyses of Mildly and Severely Salt-Stressed <i>Bacillus cereus</i> ATCC 14579 Cells. Applied and Environmental Microbiology, 2009, 75, 4111-4119.	1.4	95
135	Quantitative risk assessment: Is more complex always better?Simple is not stupid and complex is not always more correct. International Journal of Food Microbiology, 2009, 134, 57-62.	2.1	49
136	Perspective on the risk to infants in the Netherlands associated with Cronobacter spp. occurring in powdered infant formula. International Journal of Food Microbiology, 2009, 136, 232-237.	2.1	24
137	The impact of oxygen availability on stress survival and radical formation of Bacillus cereus. International Journal of Food Microbiology, 2009, 135, 303-311.	2.1	32
138	Modelling the number of viable vegetative cells ofBacillus cereuspassing through the stomach. Journal of Applied Microbiology, 2009, 106, 258-267.	1.4	30
139	Fermented soya bean (tempe) extracts reduce adhesion of enterotoxigenicEscherichia colito intestinal epithelial cells. Journal of Applied Microbiology, 2009, 106, 1013-1021.	1.4	26
140	<i>Campylobacter jejuni</i>: a study on environmental conditions affecting culturability and<i>in vitro</i>adhesion/invasion. Journal of Applied Microbiology, 2009, 106, 924-931.	1.4	15
141	Kinetics of<i>Lactobacillus plantarum</i>44a in the faeces of tilapia (<i>Oreochromis niloticus</i>) after its intake in feed. Journal of Applied Microbiology, 2009, 107, 1967-1975.	1.4	10
142	Relating microbiological criteria to food safety objectives and performance objectives. Food Control, 2009, 20, 967-979.	2.8	152
143	Pyruvate relieves the necessity of high induction levels of catalase and enables Campylobacter jejuni to grow under fully aerobic conditions. Letters in Applied Microbiology, 2008, 46, 377-382.	1.0	23
144	Prevalence and Genetic Characterization of Shiga Toxin-Producing <i>Escherichia coli</i> Isolates from Slaughtered Animals in Bangladesh. Applied and Environmental Microbiology, 2008, 74, 5414-5421.	1.4	77

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145	Lack of response of INT-407 cells to the presence of non-culturableCampylobacter jejuni. Epidemiology and Infection, 2008, 136, 1401-1406.	1.0	11
146	Traditional Processing of<i>Masau</i>Fruits (<i>Ziziphus Mauritiana</i>) in Zimbabwe. Ecology of Food and Nutrition, 2008, 47, 95-107.	0.8	22
147	Inactivation Kinetics of Three Listeria monocytogenes Strains under High Hydrostatic Pressure. Journal of Food Protection, 2008, 71, 2007-2013.	0.8	47
148	Shiga toxin-producing Escherichia coli isolated from patients with diarrhoea in Bangladesh. Journal of Medical Microbiology, 2007, 56, 380-385.	0.7	51
149	Experimental design, data processing and model fitting in predictive microbiology. , 2007, , 22-43.		16
150	Predictive models in microbiological risk assessment. , 2007, , 110-125.		6
151	Quantitative Analysis of Population Heterogeneity of the Adaptive Salt Stress Response and Growth Capacity of Bacillus cereus ATCC 14579. Applied and Environmental Microbiology, 2007, 73, 4797-4804.	1.4	38
152	Consumer food preparation and its implication for survival ofCampylobacter jejunion chicken. British Food Journal, 2007, 109, 548-561.	1.6	40
153	Air-Liquid Interface Biofilms of Bacillus cereus: Formation, Sporulation, and Dispersion. Applied and Environmental Microbiology, 2007, 73, 1481-1488.	1.4	217
154	Extracting Additional Risk Managers Information from a Risk Assessment of Listeria monocytogenes in Deli Meats. Journal of Food Protection, 2007, 70, 1137-1152.	0.8	38
155	Number of Salmonella on Chicken Breast Filet at Retail Level and Its Implications for Public Health Risk. Journal of Food Protection, 2007, 70, 2045-2055.	0.8	53
156	Metabolic capacity of <i>Bacillus cereus</i> strains ATCC 14579 and ATCC 10987 interlinked with comparative genomics. Environmental Microbiology, 2007, 9, 2933-2944.	1.8	47
157	Yeasts and lactic acid bacteria microbiota from masau (Ziziphus mauritiana) fruits and their fermented fruit pulp in Zimbabwe. International Journal of Food Microbiology, 2007, 120, 159-166.	2.1	89
158	Evaluation of Immunomagnetic Separation and PCR for the Detection of Escherichia coli O157 in Animal Feces and Meats. Journal of Food Protection, 2006, 69, 2865-2869.	0.8	19
159	A systematic approach to determine global thermal inactivation parameters for various food pathogens. International Journal of Food Microbiology, 2006, 107, 73-82.	2.1	228
160	Information systems in food safety management. International Journal of Food Microbiology, 2006, 112, 181-194.	2.1	175
161	Spores from mesophilic Bacillus cereus strains germinate better and grow faster in simulated gastro-intestinal conditions than spores from psychrotrophic strains. International Journal of Food Microbiology, 2006, 112, 120-128.	2.1	55
162	Quantification of the Effects of Salt Stress and Physiological State on Thermotolerance of Bacillus cereus ATCC 10987 and ATCC 14579. Applied and Environmental Microbiology, 2006, 72, 5884-5894.	1.4	79

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163	Effects of Preculturing Conditions on Lag Time and Specific Growth Rate of Enterobacter sakazakii in Reconstituted Powdered Infant Formula. Applied and Environmental Microbiology, 2006, 72, 2721-2729.	1.4	61
164	Distribution of prophages and SGI-1 antibiotic-resistance genes among different Salmonella enterica serovar Typhimurium isolates. Microbiology (United Kingdom), 2006, 152, 2137-2147.	0.7	25
165	Doseâ€"response relationships and foodborne disease. , 2006, , 422-439.		5
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