

# John Henry Wells

## List of Publications by Year in descending order

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16  
papers

743  
citations

623574

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docs citations

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times ranked

484  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | USING CAPACITIVE (RADIO FREQUENCY) DIELECTRIC HEATING IN FOOD PROCESSING AND PRESERVATION ? A REVIEW. Journal of Food Process Engineering, 2000, 23, 25-55.   | 1.5 | 154       |
| 2  | Comparison of isopropanol and hexane for extraction of vitamin E and oryzanols from stabilized rice bran. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 1653-1656.                  | 0.8 | 118       |
| 3  | APPLICATIONS OF DYNAMIC MODIFIED ATMOSPHERE PACKAGING SYSTEMS FOR FRESH RED MEATS: REVIEW. Journal of Muscle Foods, 1994, 5, 299-328.   | 0.5 | 104       |
| 4  | Comparative Growth of Listeria monocytogenes and Pseudomonas fluorescens on Precooked Chicken Nuggets Stored under Modified Atmospheres <sup>1</sup> . Journal of Food Protection, 1991, 54, 841-843. | 0.8 | 61        |
| 5  | A Kinetic Approach to Food Quality Prediction Using Full-History Time-Temperature Indicators. Journal of Food Science, 1988, 53, 1866-1871.   | 1.5 | 47        |
| 6  | Dynamic Changes of Headspace Gases in CO <sub>2</sub> and N <sub>2</sub> Packaged Fresh Beef. Journal of Food Science, 1995, 60, 571-575.   | 1.5 | 46        |
| 7  | Application of Time-Temperature Indicators in Monitoring Changes in Quality Attributes of Perishable and Semiperishable Foods. Journal of Food Science, 1988, 53, 148-152.                            | 1.5 | 39        |
| 8  | A QUALITY-BASED INVENTORY ISSUE POLICY FOR PERISHABLE FOODS. Journal of Food Processing and Preservation, 1989, 12, 271-292.  | 0.9 | 33        |
| 9  | CORRELATION OF TIME-TEMPERATURE INDICATOR RESPONSE WITH MICROBIAL GROWTH IN PASTEURIZED MILK. Journal of Food Processing and Preservation, 1987, 11, 309-324.   | 0.9 | 32        |
| 10 | COMPUTER SIMULATION of CAPACITIVE RADIO FREQUENCY (RF) DIELECTRIC HEATING ON VEGETABLE SPROUT SEEDS. Journal of Food Process Engineering, 2003, 26, 239-263.  | 1.5 | 26        |
| 11 | Performance Evaluation of Time-Temperature Indicators for Frozen Food Transport. Journal of Food Science, 2006, 50, 369-371.  | 1.5 | 19        |
| 12 | RESPONSE CHARACTERISTICS OF FULL-HISTORY TIME-TEMPERATURE INDICATORS SUITABLE FOR PERISHABLE FOOD HANDLING. Journal of Food Processing and Preservation, 1988, 12, 207-218.                           | 0.9 | 18        |
| 13 | DESCRIPTION of LOG PHASE GROWTH FOR SELECTED MICROORGANISMS DURING MODIFIED ATMOSPHERE STORAGE. Journal of Food Process Engineering, 1992, 15, 299-317.   | 1.5 | 16        |
| 14 | METHOD FOR MEASURING CO <sub>2</sub> ABSORPTION IN CO <sub>2</sub> and N <sub>2</sub> PACKAGED FRESH MEAT. Journal of Food Process Engineering, 1995, 18, 383-395.                                    | 1.5 | 16        |
| 15 | A Graphical Interpretation of Time-Temperature Related Quality Changes in Frozen Food. Journal of Food Science, 1987, 52, 435-439.  | 1.5 | 14        |
| 16 | Temperature Tolerance of Foods during Distribution. , 1997, , .   |     | 0         |