

# John Henry Wells

## List of Publications by Year in descending order

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16  
papers

743  
citations

623734

14  
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996975

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docs citations

16  
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.	2.9	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.	1.9	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 <i>Listeria monocytogenes</i> and <i>Pseudomonas fluorescens</i> on Precooked Chicken Nuggets Stored under Modified Atmospheres <sup>1</sup> . Journal of Food Protection, 1991, 54, 841-843.	1.7	61
5	A Kinetic Approach to Food Quality Prediction Using Full-History Time-Temperature Indicators. Journal of Food Science, 1988, 53, 1866-1871.	3.1	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.	3.1	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.	3.1	39
8	A QUALITY-BASED INVENTORY ISSUE POLICY FOR PERISHABLE FOODS. Journal of Food Processing and Preservation, 1989, 12, 271-292.	2.0	33
9	CORRELATION OF TIME-TEMPERATURE INDICATOR RESPONSE WITH MICROBIAL GROWTH IN PASTEURIZED MILK. Journal of Food Processing and Preservation, 1987, 11, 309-324.	2.0	32
10	COMPUTER SIMULATION of CAPACITIVE RADIO FREQUENCY (RF) DIELECTRIC HEATING ON VEGETABLE SPROUT SEEDS. Journal of Food Process Engineering, 2003, 26, 239-263.	2.9	26
11	Performance Evaluation of Time-Temperature Indicators for Frozen Food Transport. Journal of Food Science, 2006, 50, 369-371.	3.1	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.	2.0	18
13	DESCRIPTION of LOG PHASE GROWTH FOR SELECTED MICROORGANISMS DURING MODIFIED ATMOSPHERE STORAGE. Journal of Food Process Engineering, 1992, 15, 299-317.	2.9	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.	2.9	16
15	A Graphical Interpretation of Time-Temperature Related Quality Changes in Frozen Food. Journal of Food Science, 1987, 52, 435-439.	3.1	14
16	Temperature Tolerance of Foods during Distribution. , 1997, , .		0