Joshua B Gurtler

List of Publications by Year
in descending order

55 papers	2,269 citations	331670 21 h-index	223800 46 g-index
55 all docs	55 docs citations	55 times ranked	2331 citing authors

#	Article	IF	Citations
1	Stress, Sublethal Injury, Resuscitation, and Virulence of Bacterial Foodborne Pathogens. Journal of Food Protection, 2009, 72, 1121-1138.	1.7	393
2	Atmospheric cold plasma inactivation of aerobic microorganisms on blueberries and effects on quality attributes. Food Microbiology, 2015, 46, 479-484.	4.2	234
3	Enterobacter sakazakii: A coliform of increased concern to infant health. International Journal of Food Microbiology, 2005, 104, 1-34.	4.7	233
4	Cronobacter sakazakii in foods and factors affecting its survival, growth, and inactivation. International Journal of Food Microbiology, 2009, 136, 204-213.	4.7	138
5	Selection of surrogate bacteria in place of E. coli O157:H7 and Salmonella Typhimurium for pulsed electric field treatment of orange juice1. International Journal of Food Microbiology, 2010, 139, 1-8.	4.7	93
6	Nonthermal inactivation of norovirus surrogates on blueberries using atmospheric cold plasma. Food Microbiology, 2017, 63, 1-5.	4.2	89
7	Inactivation of Salmonella on whole cantaloupe by application of an antimicrobial coating containing chitosan and allyl isothiocyanate. International Journal of Food Microbiology, 2012, 155, 165-170.	4.7	82
8	Selection of Surrogate Bacteria for Use in Food Safety Challenge Studies: A Review. Journal of Food Protection, 2017, 80, 1506-1536.	1.7	72
9	Effects of pulsed electric field processing on microbial survival, quality change and nutritional characteristics of blueberries. LWT - Food Science and Technology, 2017, 77, 517-524.	5.2	64
10	Survival of Enterobacter sakazakii in Powdered Infant Formula as Affected by Composition, Water Activity, and Temperature. Journal of Food Protection, 2007, 70, 1579-1586.	1.7	62
11	Composting To Inactivate Foodborne Pathogens for Crop Soil Application: A Review. Journal of Food Protection, 2018, 81, 1821-1837.	1.7	52
12	Pulsed electric field inactivation of E.Âcoli O157:H7 and non-pathogenic surrogate E.Âcoli in strawberry juice as influenced by sodium benzoate, potassium sorbate, and citric acid. Food Control, 2011, 22, 1689-1694.	5.5	48
13	Inactivation of Listeria innocua, Salmonella Typhimurium, and Escherichia coli O157:H7 on Surface and Stem Scar Areas of Tomatoes Using In-Package Ozonation. Journal of Food Protection, 2012, 75, 1611-1618.	1.7	42
14	Development of Antimicrobial Coatings for Improving the Microbiological Safety and Quality of Shell Eggs. Journal of Food Protection, 2013, 76, 779-785.	1.7	35
15	Growth Kinetics and Model Comparison of Cronobacter sakazakii in Reconstituted Powdered Infant Formula. Journal of Food Science, 2012, 77, E247-55.	3.1	32
16	Salmonella enterica Contamination of Market Fresh Tomatoes: A Review. Journal of Food Protection, 2018, 81, 1193-1213.	1.7	28
17	Growth of Enterobacter sakazakii in Reconstituted Infant Formula as Affected by Composition and Temperature. Journal of Food Protection, 2007, 70, 2095-2103.	1.7	25
18	A mathematical model of inactivation kinetics for a four-strain composite ofÂSalmonella Enteritidis and Oranienburg in commercial liquid egg yolkâ˜†. Food Microbiology, 2011, 28, 67-75.	4.2	25

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19	9.ÂEnterobacteriaceae, Coliforms, andEscherichia colias Quality and Safety Indicators. , 2015, , .		25
20	A Solid Agar Overlay Method for Recovery of Heat-Injured Listeria monocytogenes. Journal of Food Protection, 2006, 69, 428-431.	1.7	24
21	Inhibition of Growth of Enterobacter sakazakii in Reconstituted Infant Formula by the Lactoperoxidase System. Journal of Food Protection, 2007, 70, 2104-2110.	1.7	24
22	Inactivation of E. coli O157:H7 in Cultivable Soil by Fast and Slow Pyrolysis-Generated Biochar. Foodborne Pathogens and Disease, 2014, 11, 215-223.	1.8	24
23	Inactivation of Salmonella enterica on tomato stem scars by antimicrobial solutions and vacuum perfusion. International Journal of Food Microbiology, 2012, 159, 84-92.	4.7	22
24	Advanced oxidation process for the inactivation of Salmonella typhimurium on tomatoes by combination of gaseous ozone and aerosolized hydrogen peroxide. International Journal of Food Microbiology, 2020, 312, 108387.	4.7	21
25	Inactivation of Salmonella in Shell Eggs by Hot Water Immersion and Its Effect on Quality. Journal of Food Science, 2016, 81, M709-14.	3.1	19
26	Reduction of Bacterial Pathogens and Potential Surrogates on the Surface of Almonds Using High-Intensity 405-Nanometer Light. Journal of Food Protection, 2016, 79, 1840-1845.	1.7	19
27	Influence of Antimicrobial Agents on the Thermal Sensitivity of Foodborne Pathogens: A Review. Journal of Food Protection, 2019, 82, 628-644.	1.7	19
28	Survival and Growth of Salmonella Enteritidis in Liquid Egg Products Varying by Temperature, Product Composition, and Carbon Dioxide Concentration. Foodborne Pathogens and Disease, 2009, 6, 561-567.	1.8	18
29	Inactivation of Salmonella Typhimurium and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. Food Control, 2017, 73, 411-420.	5.5	18
30	Inactivation of Escherichia coli O157:H7 and Salmonella and Native Microbiota on Fresh Strawberries by Antimicrobial Washing and Coating. Journal of Food Protection, 2018, 81, 1227-1235.	1.7	18
31	Microbiological Safety of Dried Spices. Annual Review of Food Science and Technology, 2019, 10, 409-427.	9.9	18
32	Effectiveness of edible coatings to inhibit browning and inactivate foodborne pathogens on freshâ€cut apples. Journal of Food Safety, 2020, 40, e12802.	2.3	18
33	Salmonella isolated from ready-to-eat pasteurized liquid egg products: Thermal resistance, biochemical profile, and fatty acid analysis. International Journal of Food Microbiology, 2015, 206, 109-117.	4.7	17
34	Selected Pathogens of Concern to Industrial Food Processors: Infectious, Toxigenic, Toxico-Infectious, Selected Emerging Pathogenic Bacteria. , 2010, , 5-61.		17
35	Salmonella and Escherichia coli O157:H7 Survival in Soil and Translocation into Leeks (Allium porrum) as Influenced by an Arbuscular Mycorrhizal Fungus (Glomus intraradices). Applied and Environmental Microbiology, 2013, 79, 1813-1820.	3.1	16
36	Modeling the Thermal Inactivation Kinetics of Heat-Resistant Salmonella Enteritidis and Oranienburg in 10 Percent Salted Liquid Egg Yolk. Journal of Food Protection, 2011, 74, 882-892.	1.7	15

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37	The Microbiological Safety of Spices and Low-Water Activity Foods: Correcting Historic Misassumptions. , 2014, , 3-13.		15
38	Pathogen Decontamination of Food Crop Soil: A Review. Journal of Food Protection, 2017, 80, 1461-1470.	1.7	15
39	Interaction of Gaseous Chlorine Dioxide and Mild Heat on the Inactivation of Salmonella on Almonds. Journal of Food Protection, 2019, 82, 1729-1735.	1.7	15
40	Evaluation of Several Modifications of an Ecometric Technique for Assessment of Media Performance. Journal of Food Protection, 2003, 66, 1727-1732.	1.7	13
41	Reduction of an E. coli O157:H7 and Salmonella composite on fresh strawberries by varying antimicrobial washes and vacuum perfusion. International Journal of Food Microbiology, 2014, 189, 113-118.	4.7	13
42	BEHAVIOR OF AVIRULENT YERSINIA PESTIS IN LIQUID WHOLE EGG AS AFFECTED BY STORAGE TEMPERATURE, ANTIMICROBIALS AND THERMAL PASTEURIZATION. Journal of Food Safety, 2010, 30, 537-557.	2.3	12
43	Surfactant-Enhanced Organic Acid Inactivation of Tulane Virus, a Human Norovirus Surrogate. Journal of Food Protection, 2018, 81, 279-283.	1.7	12
44	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. Journal of Food Protection, 2019, 82, 988-996.	1.7	12
45	Propylparaben Sensitizes Heat-Resistant Salmonella Enteritidis and Salmonella Oranienburg to Thermal Inactivation in Liquid Egg Albumen. Journal of Food Protection, 2012, 75, 443-448.	1.7	9
46	Tomato type and post-treatment water rinse affect efficacy of acid washes against Salmonella enterica inoculated on stem scars of tomatoes and product quality. International Journal of Food Microbiology, 2018, 280, 57-65.	4.7	8
47	Survival of Salmonella during Apple Dehydration as Affected by Apple Cultivar and Antimicrobial Pretreatment. Journal of Food Protection, 2020, 83, 902-909.	1.7	8
48	Biocidal Activity of Fast Pyrolysis Biochar against Escherichia coli O157:H7 in Soil Varies Based on Production Temperature or Age of Biochar. Journal of Food Protection, 2020, 83, 1020-1029.	1.7	7
49	Influence of mycorrhizal fungi on fate of E. coli O157:H7 and Salmonella in soil and internalization into Romaine lettuce plants. International Journal of Food Microbiology, 2015, 192, 95-102.	4.7	6
50	Thermal Inactivation Kinetics of Three Heat-Resistant Salmonella Strains in Whole Liquid Egg. Journal of Food Protection, 2019, 82, 1465-1471.	1.7	6
51	Efficacy of a Mixed Peroxyorganic Acid Antimicrobial Wash Solution against Salmonella, Escherichia coli O157:H7, or Listeria monocytogenes on Cherry Tomatoes. Journal of Food Protection, 2022, 85, 773-777.	1.7	6
52	Kinetics Model Comparison for the Inactivation ofSalmonellaSerotypes Enteritidis and Oranienburg in 10% Salted Liquid Whole Egg. Foodborne Pathogens and Disease, 2013, 10, 492-499.	1.8	5
53	Two Generally Recognized as Safe Surfactants plus Acidulants Inactivate Salmonella, Escherichia coli O157:H7, and Listeria monocytogenes in Suspension or on Dip-Inoculated Grape Tomatoes. Journal of Food Protection, 2020, 83, 637-643.	1.7	4
54	Combination of aerosolized acetic acid and chlorine dioxideâ€releasing film to inactivate <scp>Salmonella enterica</scp> and its effect on quality of tomatoes and Romaine lettuce. Journal of Food Safety, 2021, 41, e12922.	2.3	3

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55	Thermal Reduction of Bacillus spp. in Naturally Contaminated Mesquite Flour with Two Different Water Activities. Journal of Food Protection, 2021, 84, 490-496.	1.7	1