

Joshua B Gurtler

List of Publications by Year in descending order

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Version: 2024-02-01

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	Efficacy of a Mixed Peroxyorganic Acid Antimicrobial Wash Solution against <i>Salmonella</i> , <i>Escherichia coli</i> O157:H7, or <i>Listeria monocytogenes</i> on Cherry Tomatoes. <i>Journal of Food Protection</i> , 2022, 85, 773-777.	1.7	6
2	Combination of aerosolized acetic acid and chlorine dioxide-releasing film to inactivate <i>Salmonella enterica</i> and its effect on quality of tomatoes and Romaine lettuce. <i>Journal of Food Safety</i> , 2021, 41, e12922.	2.3	3
3	Thermal Reduction of <i>Bacillus</i> spp. in Naturally Contaminated Mesquite Flour with Two Different Water Activities. <i>Journal of Food Protection</i> , 2021, 84, 490-496.	1.7	1
4	Advanced oxidation process for the inactivation of <i>Salmonella typhimurium</i> on tomatoes by combination of gaseous ozone and aerosolized hydrogen peroxide. <i>International Journal of Food Microbiology</i> , 2020, 312, 108387.	4.7	21
5	Effectiveness of edible coatings to inhibit browning and inactivate foodborne pathogens on fresh-cut apples. <i>Journal of Food Safety</i> , 2020, 40, e12802.	2.3	18
6	Biocidal Activity of Fast Pyrolysis Biochar against <i>Escherichia coli</i> O157:H7 in Soil Varies Based on Production Temperature or Age of Biochar. <i>Journal of Food Protection</i> , 2020, 83, 1020-1029.	1.7	7
7	Two Generally Recognized as Safe Surfactants plus Acidulants Inactivate <i>Salmonella</i> , <i>Escherichia coli</i> O157:H7, and <i>Listeria monocytogenes</i> in Suspension or on Dip-Inoculated Grape Tomatoes. <i>Journal of Food Protection</i> , 2020, 83, 637-643.	1.7	4
8	Survival of <i>Salmonella</i> during Apple Dehydration as Affected by Apple Cultivar and Antimicrobial Pretreatment. <i>Journal of Food Protection</i> , 2020, 83, 902-909.	1.7	8
9	Thermal Inactivation Kinetics of Three Heat-Resistant <i>Salmonella</i> Strains in Whole Liquid Egg. <i>Journal of Food Protection</i> , 2019, 82, 1465-1471.	1.7	6
10	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. <i>Journal of Food Protection</i> , 2019, 82, 988-996.	1.7	12
11	Interaction of Gaseous Chlorine Dioxide and Mild Heat on the Inactivation of <i>Salmonella</i> on Almonds. <i>Journal of Food Protection</i> , 2019, 82, 1729-1735.	1.7	15
12	Microbiological Safety of Dried Spices. <i>Annual Review of Food Science and Technology</i> , 2019, 10, 409-427.	9.9	18
13	Influence of Antimicrobial Agents on the Thermal Sensitivity of Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019, 82, 628-644.	1.7	19
14	Surfactant-Enhanced Organic Acid Inactivation of Tulane Virus, a Human Norovirus Surrogate. <i>Journal of Food Protection</i> , 2018, 81, 279-283.	1.7	12
15	Composting To Inactivate Foodborne Pathogens for Crop Soil Application: A Review. <i>Journal of Food Protection</i> , 2018, 81, 1821-1837.	1.7	52
16	Tomato type and post-treatment water rinse affect efficacy of acid washes against <i>Salmonella enterica</i> inoculated on stem scars of tomatoes and product quality. <i>International Journal of Food Microbiology</i> , 2018, 280, 57-65.	4.7	8
17	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> and Native Microbiota on Fresh Strawberries by Antimicrobial Washing and Coating. <i>Journal of Food Protection</i> , 2018, 81, 1227-1235.	1.7	18
18	<i>Salmonella enterica</i> Contamination of Market Fresh Tomatoes: A Review. <i>Journal of Food Protection</i> , 2018, 81, 1193-1213.	1.7	28

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19	Effects of pulsed electric field processing on microbial survival, quality change and nutritional characteristics of blueberries. <i>LWT - Food Science and Technology</i> , 2017, 77, 517-524.	5.2	64
20	Nonthermal inactivation of norovirus surrogates on blueberries using atmospheric cold plasma. <i>Food Microbiology</i> , 2017, 63, 1-5.	4.2	89
21	Inactivation of <i>Salmonella</i> Typhimurium and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. <i>Food Control</i> , 2017, 73, 411-420.	5.5	18
22	Selection of Surrogate Bacteria for Use in Food Safety Challenge Studies: A Review. <i>Journal of Food Protection</i> , 2017, 80, 1506-1536.	1.7	72
23	Pathogen Decontamination of Food Crop Soil: A Review. <i>Journal of Food Protection</i> , 2017, 80, 1461-1470.	1.7	15
24	Inactivation of <i>Salmonella</i> in Shell Eggs by Hot Water Immersion and Its Effect on Quality. <i>Journal of Food Science</i> , 2016, 81, M709-14.	3.1	19
25	Reduction of Bacterial Pathogens and Potential Surrogates on the Surface of Almonds Using High-Intensity 405-Nanometer Light. <i>Journal of Food Protection</i> , 2016, 79, 1840-1845.	1.7	19
26	<i>Salmonella</i> isolated from ready-to-eat pasteurized liquid egg products: Thermal resistance, biochemical profile, and fatty acid analysis. <i>International Journal of Food Microbiology</i> , 2015, 206, 109-117.	4.7	17
27	Influence of mycorrhizal fungi on fate of <i>E. coli</i> O157:H7 and <i>Salmonella</i> in soil and internalization into Romaine lettuce plants. <i>International Journal of Food Microbiology</i> , 2015, 192, 95-102.	4.7	6
28	Atmospheric cold plasma inactivation of aerobic microorganisms on blueberries and effects on quality attributes. <i>Food Microbiology</i> , 2015, 46, 479-484.	4.2	234
29	9. Enterobacteriaceae, Coliforms, and <i>Escherichia coli</i> as Quality and Safety Indicators. , 2015, , .		25
30	Inactivation of <i>E. coli</i> O157:H7 in Cultivable Soil by Fast and Slow Pyrolysis-Generated Biochar. <i>Foodborne Pathogens and Disease</i> , 2014, 11, 215-223.	1.8	24
31	The Microbiological Safety of Spices and Low-Water Activity Foods: Correcting Historic Misassumptions. , 2014, , 3-13.		15
32	Reduction of an <i>E. coli</i> O157:H7 and <i>Salmonella</i> composite on fresh strawberries by varying antimicrobial washes and vacuum perfusion. <i>International Journal of Food Microbiology</i> , 2014, 189, 113-118.	4.7	13
33	<i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 Survival in Soil and Translocation into Leeks (<i>Allium porrum</i>) as Influenced by an Arbuscular Mycorrhizal Fungus (<i>Glomus intraradices</i>). <i>Applied and Environmental Microbiology</i> , 2013, 79, 1813-1820.	3.1	16
34	Development of Antimicrobial Coatings for Improving the Microbiological Safety and Quality of Shell Eggs. <i>Journal of Food Protection</i> , 2013, 76, 779-785.	1.7	35
35	Kinetics Model Comparison for the Inactivation of <i>Salmonella</i> Serotypes Enteritidis and Oranienburg in 10% Salted Liquid Whole Egg. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 492-499.	1.8	5
36	Propylparaben Sensitizes Heat-Resistant <i>Salmonella</i> Enteritidis and <i>Salmonella</i> Oranienburg to Thermal Inactivation in Liquid Egg Albumen. <i>Journal of Food Protection</i> , 2012, 75, 443-448.	1.7	9

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37	Inactivation of <i>Listeria innocua</i> , <i>Salmonella Typhimurium</i> , and <i>Escherichia coli</i> O157:H7 on Surface and Stem Scar Areas of Tomatoes Using In-Package Ozonation. <i>Journal of Food Protection</i> , 2012, 75, 1611-1618.	1.7	42
38	Growth Kinetics and Model Comparison of <i>Cronobacter sakazakii</i> in Reconstituted Powdered Infant Formula. <i>Journal of Food Science</i> , 2012, 77, E247-55.	3.1	32
39	Inactivation of <i>Salmonella enterica</i> on tomato stem scars by antimicrobial solutions and vacuum perfusion. <i>International Journal of Food Microbiology</i> , 2012, 159, 84-92.	4.7	22
40	Inactivation of <i>Salmonella</i> on whole cantaloupe by application of an antimicrobial coating containing chitosan and allyl isothiocyanate. <i>International Journal of Food Microbiology</i> , 2012, 155, 165-170.	4.7	82
41	Pulsed electric field inactivation of <i>E. coli</i> O157:H7 and non-pathogenic surrogate <i>E. coli</i> in strawberry juice as influenced by sodium benzoate, potassium sorbate, and citric acid. <i>Food Control</i> , 2011, 22, 1689-1694.	5.5	48
42	Modeling the Thermal Inactivation Kinetics of Heat-Resistant <i>Salmonella Enteritidis</i> and Oranienburg in 10 Percent Salted Liquid Egg Yolk. <i>Journal of Food Protection</i> , 2011, 74, 882-892.	1.7	15
43	A mathematical model of inactivation kinetics for a four-strain composite of <i>Salmonella Enteritidis</i> and Oranienburg in commercial liquid egg yolk. <i>Food Microbiology</i> , 2011, 28, 67-75.	4.2	25
44	Selection of surrogate bacteria in place of <i>E. coli</i> O157:H7 and <i>Salmonella Typhimurium</i> for pulsed electric field treatment of orange juice. <i>International Journal of Food Microbiology</i> , 2010, 139, 1-8.	4.7	93
45	BEHAVIOR OF AVIRULENT <i>YERSINIA PESTIS</i> IN LIQUID WHOLE EGG AS AFFECTED BY STORAGE TEMPERATURE, ANTIMICROBIALS AND THERMAL PASTEURIZATION. <i>Journal of Food Safety</i> , 2010, 30, 537-557.	2.3	12
46	Selected Pathogens of Concern to Industrial Food Processors: Infectious, Toxigenic, Toxic-Infectious, Selected Emerging Pathogenic Bacteria. , 2010, , 5-61.		17
47	Stress, Sublethal Injury, Resuscitation, and Virulence of Bacterial Foodborne Pathogens. <i>Journal of Food Protection</i> , 2009, 72, 1121-1138.	1.7	393
48	<i>Cronobacter sakazakii</i> in foods and factors affecting its survival, growth, and inactivation. <i>International Journal of Food Microbiology</i> , 2009, 136, 204-213.	4.7	138
49	Survival and Growth of <i>Salmonella</i> Enteritidis in Liquid Egg Products Varying by Temperature, Product Composition, and Carbon Dioxide Concentration. <i>Foodborne Pathogens and Disease</i> , 2009, 6, 561-567.	1.8	18
50	Inhibition of Growth of <i>Enterobacter sakazakii</i> in Reconstituted Infant Formula by the Lactoperoxidase System. <i>Journal of Food Protection</i> , 2007, 70, 2104-2110.	1.7	24
51	Survival of <i>Enterobacter sakazakii</i> in Powdered Infant Formula as Affected by Composition, Water Activity, and Temperature. <i>Journal of Food Protection</i> , 2007, 70, 1579-1586.	1.7	62
52	Growth of <i>Enterobacter sakazakii</i> in Reconstituted Infant Formula as Affected by Composition and Temperature. <i>Journal of Food Protection</i> , 2007, 70, 2095-2103.	1.7	25
53	A Solid Agar Overlay Method for Recovery of Heat-Injured <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2006, 69, 428-431.	1.7	24
54	<i>Enterobacter sakazakii</i> : A coliform of increased concern to infant health. <i>International Journal of Food Microbiology</i> , 2005, 104, 1-34.	4.7	233

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55	Evaluation of Several Modifications of an Ecometric Technique for Assessment of Media Performance. Journal of Food Protection, 2003, 66, 1727-1732.	1.7	13