

Kawang Li

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10642981/publications.pdf>

Version: 2024-02-01

13
papers

262
citations

1040056

9
h-index

1125743

13
g-index

13
all docs

13
docs citations

13
times ranked

336
citing authors

#	ARTICLE	IF	CITATIONS
1	A Comparison Study of Quality Attributes of Ground Beef and Veal Patties and Thermal Inactivation of Escherichia coli O157:H7 after Double Pan-Broiling Under Dynamic Conditions. <i>Foods</i> , 2018, 7, 1.	4.3	62
2	Generation of chlorine by-products in simulated wash water. <i>Food Chemistry</i> , 2016, 190, 97-102.	8.2	55
3	Microbiological quality and safety of fresh produce in West Virginia and Kentucky farmersâ€™ markets and validation of a post-harvest washing practice with antimicrobials to inactivate Salmonella and Listeria monocytogenes. <i>Food Control</i> , 2017, 79, 101-108.	5.5	37
4	Microbiological quality assessment and validation of antimicrobials against unstressed or cold-stress adapted Salmonella and surrogate Enterococcus faecium on broiler carcasses and wings. <i>Poultry Science</i> , 2017, 96, 4038-4045.	3.4	18
5	Impact of Built-up-Litter and Commercial Antimicrobials on Salmonella and Campylobacter Contamination of Broiler Carcasses Processed at a Pilot Mobile Poultry-Processing Unit. <i>Frontiers in Veterinary Science</i> , 2017, 4, 88.	2.2	16
6	Evaluation of commercial antimicrobials against stress-adapted Campylobacter jejuni on broiler wings by using immersion and electrostatic spray and an economic feasibility analysis. <i>Food Control</i> , 2019, 103, 161-166.	5.5	16
7	Comparing the Efficacy of Two Triple-Wash Procedures With Sodium Hypochlorite, a Lacticâ€ Citric Acid Blend, and a Mix of Peroxyacetic Acid and Hydrogen Peroxide to Inactivate Salmonella, Listeria monocytogenes, and Surrogate Enterococcus faecium on Cucumbers and Tomatoes. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	3.9	16
8	Assessing farmers market produce vendorsâ€™ handling of containers and evaluation of the survival of Salmonella and Listeria monocytogenes on plastic, pressed-card, and wood container surfaces at refrigerated and room temperature. <i>Food Control</i> , 2018, 94, 116-122.	5.5	13
9	Comparison of the Efficacy of Electrostatic versus Conventional Sprayer with Commercial Antimicrobials To Inactivate Salmonella, Listeria monocytogenes, and Campylobacter jejuni for Eggs and Economic Feasibility Analysis. <i>Journal of Food Protection</i> , 2018, 81, 1864-1870.	1.7	12
10	Validation of triple-wash procedure with a H2O2-peroxyacetic acid mixer to improve microbial safety and quality of butternut squashes and economic feasibility analysis. <i>Food Control</i> , 2020, 112, 107146.	5.5	8
11	Survival of Salmonella and the surrogate Enterococcus faecium in cooking of moisture enhanced reconstructed comminuted chicken patties by double pan-broiling. <i>Poultry Science</i> , 2021, 100, 101171.	3.4	5
12	Inactivation of foodborne pathogens (Salmonella and Listeria monocytogenes) on locally processed spinaches by three-step wash with antimicrobials. <i>Journal of Agriculture and Food Research</i> , 2021, 3, 100106.	2.5	3
13	Inactivation of Campylobacter jejuni in moisture enhanced non-intact chicken patties by double pan-broiling as affected by cooking set-up temperature and pump rate. <i>LWT - Food Science and Technology</i> , 2020, 133, 109938.	5.2	1