Kawang Li

List of Publications by Year
in descending order

13	262	1040056 9	1125743 13
papers	citations	h-index	g-index

13	13	13	336
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Inactivation of foodborne pathogens (Salmonella and Listeria monocytogenes) on locally processed spinaches by three-step wash with antimicrobials. Journal of Agriculture and Food Research, 2021, 3, 100106.	2.5	3
2	Survival of Salmonella and the surrogate Enterococcus faecium in cooking of moisture enhanced reconstructed comminuted chicken patties by double pan-broiling. Poultry Science, 2021, 100, 101171.	3.4	5
3	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. LWT - Food Science and Technology, 2020, 133, 109938.	5.2	1
4	Validation of triple-wash procedure with a H2O2-peroxyacetic acid mixer to improve microbial safety and quality of butternut squashes and economic feasibility analysis. Food Control, 2020, 112, 107146.	5.5	8
5	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. Frontiers in Sustainable Food Systems, 2020, 4, .	3.9	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. Food Control, 2019, 103, 161-166.	5.5	16
7	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. Journal of Food Protection, 2018, 81, 1864-1870.	1.7	12
8	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. Foods, 2018, 7, 1.	4.3	62
9	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. Food Control, 2018, 94, 116-122.	5.5	13
10	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. Food Control, 2017, 79, 101-108.	5.5	37
11	Microbiological quality assessment and validation of antimicrobials against unstressed or cold-stress adapted Salmonella and surrogate Enterococcus faecium on broiler carcasses and wings. Poultry Science, 2017, 96, 4038-4045.	3.4	18
12	Impact of Built-up-Litter and Commercial Antimicrobials on Salmonella and Campylobacter Contamination of Broiler Carcasses Processed at a Pilot Mobile Poultry-Processing Unit. Frontiers in Veterinary Science, 2017, 4, 88.	2.2	16
13	Generation of chlorine by-products in simulated wash water. Food Chemistry, 2016, 190, 97-102.	8.2	55