Joseph F Frank

List of Publications by Year
in descending order

73 papers	3,817 citations	117625 34 h-index	128289 60 g-index
73 all docs	73 docs citations	73 times ranked	2376 citing authors

#	Article	IF	Citations
1	Surface-adherent Growth of Listeria monocytogenes is Associated with Increased Resistance to Surfactant Sanitizers and Heat. Journal of Food Protection, 1990, 53, 550-554.	1.7	382
2	Growth of Listeria monocytogenes as a Biofilm on Various Food-Processing Surfaces. Journal of Food Protection, 1996, 59, 827-831.	1.7	261
3	Penetration of Escherichia coli O157:H7 into Lettuce Tissues as Affected by Inoculum Size and Temperature and the Effect of Chlorine Treatment on Cell Viability. Journal of Food Protection, 2000, 63, 434-440.	1.7	225
4	Comparison of the Attachment of Escherichia coli O157:H7, Listeria monocytogenes, Salmonella Typhimurium, and Pseudomonas fluorescens to Lettuce Leaves. Journal of Food Protection, 2000, 63, 1433-1437.	1.7	176
5	Inactivation of Listeria monocytogenes/Pseudomonas Biofilms by Peracid Sanitizers. Journal of Food Protection, 1999, 62, 761-765.	1.7	142
6	Inactivation of Surface-adherent Listeria monocytogenes Hypochlorite and Heat. Journal of Food Protection, 1991, 54, 4-7.	1.7	115
7	Quantitative Determination of the Role of Lettuce Leaf Structures in Protecting Escherichia coli O157:H7 from Chlorine Disinfection. Journal of Food Protection, 2001, 64, 147-151.	1.7	114
8	Microbial attachment to food and food contact surfaces. Advances in Food and Nutrition Research, 2001, 43, 319-370.	3.0	109
9	Growth of Listeria monocytogenes at 10Â°C in Biofilms with Microorganisms Isolated from Meat and Dairy Processing Environments. Journal of Food Protection, 1994, 57, 576-586.	1.7	103
10	Effectiveness of Chemical Sanitizers against Campylobacter jejuniâ€“Containing Biofilms. Journal of Food Protection, 2002, 65, 1117-1121.	1.7	78
11	INACTIVATION OF LISTERIA MONOCYTOGENES BIOFILMS BY ELECTROLYZED OXIDIZING WATER. Journal of Food Processing and Preservation, 2001, 25, 91-100.	2.0	74
12	Enhancing the Bactericidal Effect of Electrolyzed Water on Listeria monocytogenes Biofilms Formed on Stainless Steel. Journal of Food Protection, 2005, 68, 1375-1380.	1.7	74
13	Formation of Biofilm at Different Nutrient Levels by Various Genotypes of Listeria monocytogenes. Journal of Food Protection, 2006, 69, 826-834.	1.7	74
14	Effectiveness of Sanitation with Quaternary Ammonium Compound or Chlorine on Stainless Steel and Other Domestic Food-Preparation Surfaces. Journal of Food Protection, 1997, 60, 43-47.	1.7	71
15	Effect of Nutrients on Biofilm Formation by Listeria monocytogenes on Stainless Steel. Journal of Food Protection, 1995, 58, 24-28.	1.7	68
16	Efficacy of Electrolyzed Water in the Inactivation of Planktonic and Biofilm Listeria monocytogenes in the Presence of Organic Matter. Journal of Food Protection, 2006, 69, 2143-2150.	1.7	67
17	Direct Microscopic Observation and Viability Determination of Campylobacter jejuni on Chicken Skin. Journal of Food Protection, 2003, 66, 2222-2230.	1.7	65
18	Biological Aerosols: A Review of Airborne Contamination and its Measurement in Dairy Processing Plants. Journal of Food Protection, 1989, 52, 512-524.	1.7	64

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19	Behavior of Listeria monocytogenes in a Pseudomonas putida Biofilm on a Condensate-Forming Surface. Journal of Food Protection, 2004, 67, 322-327.	1.7	64
20	Culture and Detection of Campylobacter jejuni within Mixed Microbial Populations of Biofilms on Stainless Steel. Journal of Food Protection, 2007, 70, 1379-1385.	1.7	61
21	Analysis of Antimicrobial Resistance Genes Detected in Multidrug-ResistantSalmonella entericaSerovar Typhimurium Isolated from Food Animals. Microbial Drug Resistance, 2011, 17, 407-418.	2.0	61
22	Predicting Survival of Salmonella in Lowâ€“Water Activity Foods: An Analysis of Literature Data. Journal of Food Protection, 2014, 77, 1448-1461.	1.7	56
23	Influence of Surface Finish on the Cleanability of Stainless Steel. Journal of Food Protection, 2001, 64, 1178-1182.	1.7	53
24	Dose-Response of Listeria monocytogenes after Oral Exposure in Pregnant Guinea Pigs. Journal of Food Protection, 2007, 70, 1122-1128.	1.7	51
25	Colonization of a Newly Constructed Commercial Chicken Further Processing Plant with Listeria monocytogenes. Journal of Food Protection, 2010, 73, 286-291.	1.7	51
26	Growth of Listeria monocytogenes at 21Â°C in Biofilms with Micro-organisms Isolated from Meat and Dairy Processing Environments. LWT - Food Science and Technology, 1994, 27, 415-424.	5.2	47
27	Direct Microscopic Observation of Viability of Campylobacter jejuni on Chicken Skin Treated with Selected Chemical Sanitizing Agents. Journal of Food Protection, 2004, 67, 1146-1152.	1.7	46
28	Penetration of Escherichia coli O157:H7 into Lettuce as Influenced by Modified Atmosphere and Temperature. Journal of Food Protection, 2001, 64, 1820-1823.	1.7	45
29	Chlorine Resistance of Listeria monocytogenes Biofilms and Relationship to Subtype, Cell Density, and Planktonic Cell Chlorine Resistance. Journal of Food Protection, 2006, 69, 1292-1296.	1.7	45
30	Inactivation of Salmonella and Escherichia coli O157:H7 on Sliced and Whole Tomatoes by Allyl Isothiocyanate, Carvacrol, and Cinnamaldehyde in Vapor Phase. Journal of Food Protection, 2009, 72, 315-324.	1.7	43
31	Behavior of Escherichia coli O157:H7 on Damaged Leaves of Spinach, Lettuce, Cilantro, and Parsley Stored at Abusive Temperatures. Journal of Food Protection, 2010, 73, 212-220.	1.7	43
32	Microstructure and rheology of an acid-coagulated cheese (Karish) made with an exopolysaccharide-producing Streptococcus thermophilus strain and its exopolysaccharide non-producing genetic variant. Journal of Dairy Research, 2004, 71, 116-120.	1.4	41
33	Susceptibility of Starved Planktonic and Biofilm Listeria monocytogenes to Quaternary Ammonium Sanitizer as Determined by Direct Viable and Agar Plate Counts. Journal of Food Protection, 1993, 56, 573-576.	1.7	40
34	Removal of Pseudomonas putida Biofilm and Associated Extracellular Polymeric Substances from Stainless Steel by Alkali Cleaning. Journal of Food Protection, 2005, 68, 277-281.	1.7	38
35	Inactivation of Escherichia coli O157:H7 on the Intact and Damaged Portions of Lettuce and Spinach Leaves by Using Allyl Isothiocyanate, Carvacrol, and Cinnamaldehyde in Vapor Phase. Journal of Food Protection, 2009, 72, 2046-2055.	1.7	37
36	Association of Listeria spp. Contamination in the Dairy Processing Plant Environment with the Presence of Staphylococci. Journal of Food Protection, 1990, 53, 928-932.	1.7	36

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37	Expression of Red-Shifted Green Fluorescent Protein by Escherichia coli O157:H7 as a Marker for the Detection of Cells on Fresh Produce. Journal of Food Protection, 2001, 64, 298-304.	1.7	35
38	Modification of microstructure and texture of rennet curd by using a capsule-forming non-ropy lactic culture. Journal of Dairy Research, 1997, 64, 115-121.	1.4	34
39	Evaluation of Methods To Assess the Biofilm-Forming Ability of Listeria monocytogenes. Journal of Food Protection, 2012, 75, 1411-1417.	1.7	34
40	Effect of Growth Nutrients on Attachment of Listeria monocytogenes To Stainless Steel. Journal of Food Protection, 1994, 57, 720-724.	1.7	34
41	Characteristics of Biological Aerosols in Dairy Processing Plants. Journal of Dairy Science, 1990, 73, 621-626.	3.4	31
42	Generation of Airborne Listeria innocua from Model Floor Drains. Journal of Food Protection, 2012, 75, 1328-1331.	1.7	31
43	Evaluation of Antibodies for Immunomagnetic Separation Combined with Flow Cytometry Detection of Listeria monocytogenes. Journal of Food Protection, 2003, 66, 1283-1287.	1.7	30
44	General Properties of Beta-Galactosidase of Xanthomonas campestris. Applied and Environmental Microbiology, 1979, 38, 554-556.	3.1	28
45	Evaluation of Air Samplers for Recovery of Biological Aerosols in Dairy Processing Plants. Journal of Food Protection, 1989, 52, 655-659.	1.7	27
46	Temperature and Nutrient Effects on Campylobacter jejuni Attachment on Multispecies Biofilms on Stainless Steel. Journal of Food Protection, 2008, 71, 271-278.	1.7	27
47	Comparison of Listeria monocytogenes Exoproteomes from Biofilm and Planktonic State: Lmo2504, a Protein Associated with Biofilms. Applied and Environmental Microbiology, 2013, 79, 6075-6082.	3.1	26
48	Analysis of Antimicrobial Resistance Genes Detected in Multiple-Drug-ResistantEscherichia coliIsolates from Broiler Chicken Carcasses. Microbial Drug Resistance, 2012, 18, 453-463.	2.0	25
49	Confocal Microscopy and Microbial Viability Detection for Food Research. Journal of Food Protection, 2001, 64, 2088-2102.	1.7	24
50	Milk and Dairy Products. , 0, , 169-185.		24
51	A Predictive Model for Heat Inactivation of Listeria monocytogenes Biofilm on Stainless Steel. Journal of Food Protection, 2004, 67, 2712-2718.	1.7	23
52	A predictive model for heat inactivation of Listeria monocytogenes biofilm on buna-N rubber. LWT - Food Science and Technology, 2006, 39, 11-19.	5.2	23
53	Susceptibility ofListeria monocytogenesBiofilms and Planktonic Cultures to Hydrogen Peroxide in Food Processing Environments. Bioscience, Biotechnology and Biochemistry, 2012, 76, 2008-2013.	1.3	23
54	Direct Microscopic Observation of Lettuce Leaf Decontamination with a Prototype Fruit and Vegetable Washing Solution and 1% NaCl-NaHCO3. Journal of Food Protection, 2001, 64, 1235-1239.	1.7	21

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55	Role of Cellulose and Colanic Acid in Attachment of Shiga Toxinâ€"Producing to Lettuce and Spinach in Different Water Hardness Environments. Journal of Food Protection, 2015, 78, 1461-1466.	1.7	20
56	Control of Pathogenic Microorganisms and Turbidity in Poultry-Processing Chiller Water Using UV-Enhanced Ozonation. Ozone: Science and Engineering, 2001, 23, 53-64.	2.5	18
57	Comparison of Airborne Microflora Collected by the Andersen Sieve Sampler and RCS Sampler in a Dairy Processing Plant. Journal of Food Protection, 1989, 52, 877-880.	1.7	17
58	Sampling of Microbial Aerosols at Various Locations in Fluid Milk and Ice Cream Plants. Journal of Food Protection, 1992, 55, 279-283.	1.7	14
59	A Survey of Four Fluid Milk Processing Plants for Airborne Contamination Using Various Sampling Methods. Journal of Food Protection, 1992, 55, 38-42.	1.7	14
60	Evaluation of Air Samplers for Recovery of Artificially Generated Aerosols of Pure Cultures in a Controlled Environment. Journal of Food Protection, 1989, 52, 560-563.	1.7	13
61	EFFECT OF GROWTH TEMPERATURE AND MEDIA ON INACTIVATION OF LISTERIA MONOCYTOGENES BY CHLORINE. Journal of Food Safety, 1990, 11, 65-71.	2.3	13
62	A Direct Viable Count Method Suitable for Use With Listeria monocytogenes. Journal of Food Protection, 1992, 55, 697-700.	1.7	12
63	Time Course of Fetal Tissue Invasion by Listeria monocytogenes following an Oral Inoculation in Pregnant Guinea Pigs. Journal of Food Protection, 2011, 74, 248-253.	1.7	12
64	Influence of Extracellular Cellulose and Colanic Acid Production on the Survival of Shiga Toxinâ€"Producing Escherichia coli on Spinach and Lettuce after Chlorine Treatment. Journal of Food Protection, 2016, 79, 666-671.	1.7	12
65	Measurement of Airborne Contamination in Two Commercial Ice Cream Plants. Journal of Food Protection, 1992, 55, 43-47.	1.7	11
66	Modification of a Predictive Model To Include the Influence of Fat Content on Salmonella Inactivation in Low-Water-Activity Foods. Journal of Food Protection, 2020, 83, 801-815.	1.7	11
67	Low-Temperature Activity of Lactic Streptococci Isolated from Cultured Buttermilk. Journal of Food Protection, 1982, 45, 1208-1211.	1.7	8
68	Proteomic Analysis of a Hypochlorous Acidâ€"Tolerant Listeria monocytogenes Cultural Variant Exhibiting Enhanced Biofilm Production. Journal of Food Protection, 2007, 70, 1129-1136.	1.7	8
69	Controlling Attachment and Growth of Listeria monocytogenes in Polyvinyl Chloride Model Floor Drains Using a Peroxide Chemical, Chitosan-Arginine, or Heatâ€. Journal of Food Protection, 2014, 77, 2129-2132.	1.7	6
70	Fermentations. , 1988, , 655-738.		5
71	Growth of Psychrotrophic Bacteria in Solids Fortified Skim Milk. Journal of Food Protection, 1988, 51, 643-647.	1.7	3
72	Biofilms. , 2010, , 117-119.		0

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73	Biofilms in the Food Environment. , 0, , 93-115.		0