

Joseph F Frank

List of Publications by Year in descending order

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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	Modification of a Predictive Model To Include the Influence of Fat Content on Salmonella Inactivation in Low-Water-Activity Foods. <i>Journal of Food Protection</i> , 2020, 83, 801-815.	1.7	11
2	Influence of Extracellular Cellulose and Colanic Acid Production on the Survival of Shiga Toxin-Producing <i>Escherichia coli</i> on Spinach and Lettuce after Chlorine Treatment. <i>Journal of Food Protection</i> , 2016, 79, 666-671.	1.7	12
3	Role of Cellulose and Colanic Acid in Attachment of Shiga Toxin-Producing to Lettuce and Spinach in Different Water Hardness Environments. <i>Journal of Food Protection</i> , 2015, 78, 1461-1466.	1.7	20
4	Predicting Survival of Salmonella in Low-Water Activity Foods: An Analysis of Literature Data. <i>Journal of Food Protection</i> , 2014, 77, 1448-1461.	1.7	56
5	Controlling Attachment and Growth of <i>Listeria monocytogenes</i> in Polyvinyl Chloride Model Floor Drains Using a Peroxide Chemical, Chitosan-Arginine, or Heat. <i>Journal of Food Protection</i> , 2014, 77, 2129-2132.	1.7	6
6	Comparison of <i>Listeria monocytogenes</i> Exoproteomes from Biofilm and Planktonic State: Lmo2504, a Protein Associated with Biofilms. <i>Applied and Environmental Microbiology</i> , 2013, 79, 6075-6082.	3.1	26
7	Evaluation of Methods To Assess the Biofilm-Forming Ability of <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2012, 75, 1411-1417.	1.7	34
8	Generation of Airborne <i>Listeria innocua</i> from Model Floor Drains. <i>Journal of Food Protection</i> , 2012, 75, 1328-1331.	1.7	31
9	Susceptibility of <i>Listeria monocytogenes</i> Biofilms and Planktonic Cultures to Hydrogen Peroxide in Food Processing Environments. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012, 76, 2008-2013.	1.3	23
10	Analysis of Antimicrobial Resistance Genes Detected in Multiple-Drug-Resistant <i>Escherichia coli</i> Isolates from Broiler Chicken Carcasses. <i>Microbial Drug Resistance</i> , 2012, 18, 453-463.	2.0	25
11	Time Course of Fetal Tissue Invasion by <i>Listeria monocytogenes</i> following an Oral Inoculation in Pregnant Guinea Pigs. <i>Journal of Food Protection</i> , 2011, 74, 248-253.	1.7	12
12	Analysis of Antimicrobial Resistance Genes Detected in Multidrug-Resistant <i>Salmonella enterica</i> Serovar Typhimurium Isolated from Food Animals. <i>Microbial Drug Resistance</i> , 2011, 17, 407-418.	2.0	61
13	Biofilms. , 2010, , 117-119.		0
14	Behavior of <i>Escherichia coli</i> O157:H7 on Damaged Leaves of Spinach, Lettuce, Cilantro, and Parsley Stored at Abusive Temperatures. <i>Journal of Food Protection</i> , 2010, 73, 212-220.	1.7	43
15	Colonization of a Newly Constructed Commercial Chicken Further Processing Plant with <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2010, 73, 286-291.	1.7	51
16	Inactivation of <i>Escherichia coli</i> O157:H7 on the Intact and Damaged Portions of Lettuce and Spinach Leaves by Using Allyl Isothiocyanate, Carvacrol, and Cinnamaldehyde in Vapor Phase. <i>Journal of Food Protection</i> , 2009, 72, 2046-2055.	1.7	37
17	Inactivation of <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 on Sliced and Whole Tomatoes by Allyl Isothiocyanate, Carvacrol, and Cinnamaldehyde in Vapor Phase. <i>Journal of Food Protection</i> , 2009, 72, 315-324.	1.7	43
18	Temperature and Nutrient Effects on <i>Campylobacter jejuni</i> Attachment on Multispecies Biofilms on Stainless Steel. <i>Journal of Food Protection</i> , 2008, 71, 271-278.	1.7	27

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19	Dose-Response of <i>Listeria monocytogenes</i> after Oral Exposure in Pregnant Guinea Pigs. <i>Journal of Food Protection</i> , 2007, 70, 1122-1128.	1.7	51
20	Proteomic Analysis of a Hypochlorous Acid-Tolerant <i>Listeria monocytogenes</i> Cultural Variant Exhibiting Enhanced Biofilm Production. <i>Journal of Food Protection</i> , 2007, 70, 1129-1136.	1.7	8
21	Culture and Detection of <i>Campylobacter jejuni</i> within Mixed Microbial Populations of Biofilms on Stainless Steel. <i>Journal of Food Protection</i> , 2007, 70, 1379-1385.	1.7	61
22	A predictive model for heat inactivation of <i>Listeria monocytogenes</i> biofilm on buna-N rubber. <i>LWT - Food Science and Technology</i> , 2006, 39, 11-19.	5.2	23
23	Chlorine Resistance of <i>Listeria monocytogenes</i> Biofilms and Relationship to Subtype, Cell Density, and Planktonic Cell Chlorine Resistance. <i>Journal of Food Protection</i> , 2006, 69, 1292-1296.	1.7	45
24	Efficacy of Electrolyzed Water in the Inactivation of Planktonic and Biofilm <i>Listeria monocytogenes</i> in the Presence of Organic Matter. <i>Journal of Food Protection</i> , 2006, 69, 2143-2150.	1.7	67
25	Formation of Biofilm at Different Nutrient Levels by Various Genotypes of <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2006, 69, 826-834.	1.7	74
26	Enhancing the Bactericidal Effect of Electrolyzed Water on <i>Listeria monocytogenes</i> Biofilms Formed on Stainless Steel. <i>Journal of Food Protection</i> , 2005, 68, 1375-1380.	1.7	74
27	Removal of <i>Pseudomonas putida</i> Biofilm and Associated Extracellular Polymeric Substances from Stainless Steel by Alkali Cleaning. <i>Journal of Food Protection</i> , 2005, 68, 277-281.	1.7	38
28	A Predictive Model for Heat Inactivation of <i>Listeria monocytogenes</i> Biofilm on Stainless Steel. <i>Journal of Food Protection</i> , 2004, 67, 2712-2718.	1.7	23
29	Behavior of <i>Listeria monocytogenes</i> in a <i>Pseudomonas putida</i> Biofilm on a Condensate-Forming Surface. <i>Journal of Food Protection</i> , 2004, 67, 322-327.	1.7	64
30	Direct Microscopic Observation of Viability of <i>Campylobacter jejuni</i> on Chicken Skin Treated with Selected Chemical Sanitizing Agents. <i>Journal of Food Protection</i> , 2004, 67, 1146-1152.	1.7	46
31	Microstructure and rheology of an acid-coagulated cheese (Karish) made with an exopolysaccharide-producing <i>Streptococcus thermophilus</i> strain and its exopolysaccharide non-producing genetic variant. <i>Journal of Dairy Research</i> , 2004, 71, 116-120.	1.4	41
32	Evaluation of Antibodies for Immunomagnetic Separation Combined with Flow Cytometry Detection of <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2003, 66, 1283-1287.	1.7	30
33	Direct Microscopic Observation and Viability Determination of <i>Campylobacter jejuni</i> on Chicken Skin. <i>Journal of Food Protection</i> , 2003, 66, 2222-2230.	1.7	65
34	Effectiveness of Chemical Sanitizers against <i>Campylobacter jejuni</i> -Containing Biofilms. <i>Journal of Food Protection</i> , 2002, 65, 1117-1121.	1.7	78
35	Microbial attachment to food and food contact surfaces. <i>Advances in Food and Nutrition Research</i> , 2001, 43, 319-370.	3.0	109
36	Penetration of <i>Escherichia coli</i> O157:H7 into Lettuce as Influenced by Modified Atmosphere and Temperature. <i>Journal of Food Protection</i> , 2001, 64, 1820-1823.	1.7	45

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37	Confocal Microscopy and Microbial Viability Detection for Food Research. Journal of Food Protection, 2001, 64, 2088-2102.	1.7	24
38	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
39	Direct Microscopic Observation of Lettuce Leaf Decontamination with a Prototype Fruit and Vegetable Washing Solution and 1% NaCl-NaHCO ₃ . Journal of Food Protection, 2001, 64, 1235-1239.	1.7	21
40	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
41	Influence of Surface Finish on the Cleanability of Stainless Steel. Journal of Food Protection, 2001, 64, 1178-1182.	1.7	53
42	INACTIVATION OF LISTERIA MONOCYTOGENES BIOFILMS BY ELECTROLYZED OXIDIZING WATER. Journal of Food Processing and Preservation, 2001, 25, 91-100.	2.0	74
43	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
44	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
45	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
46	Inactivation of Listeria monocytogenes/Pseudomonas Biofilms by Peracid Sanitizers. Journal of Food Protection, 1999, 62, 761-765.	1.7	142
47	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
48	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
49	Growth of Listeria monocytogenes as a Biofilm on Various Food-Processing Surfaces. Journal of Food Protection, 1996, 59, 827-831.	1.7	261
50	Effect of Nutrients on Biofilm Formation by Listeria monocytogenes on Stainless Steel. Journal of Food Protection, 1995, 58, 24-28.	1.7	68
51	Growth of Listeria monocytogenes at 10°C in Biofilms with Microorganisms Isolated from Meat and Dairy Processing Environments. Journal of Food Protection, 1994, 57, 576-586.	1.7	103
52	Growth of Listeria monocytogenes at 21°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
53	Effect of Growth Nutrients on Attachment of Listeria monocytogenes To Stainless Steel. Journal of Food Protection, 1994, 57, 720-724.	1.7	34
54	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

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55	A Direct Viable Count Method Suitable for Use With <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 1992, 55, 697-700.	1.7	12
56	Sampling of Microbial Aerosols at Various Locations in Fluid Milk and Ice Cream Plants. <i>Journal of Food Protection</i> , 1992, 55, 279-283.	1.7	14
57	A Survey of Four Fluid Milk Processing Plants for Airborne Contamination Using Various Sampling Methods. <i>Journal of Food Protection</i> , 1992, 55, 38-42.	1.7	14
58	Measurement of Airborne Contamination in Two Commercial Ice Cream Plants. <i>Journal of Food Protection</i> , 1992, 55, 43-47.	1.7	11
59	Inactivation of Surface-adherent <i>Listeria monocytogenes</i> Hypochlorite and Heat. <i>Journal of Food Protection</i> , 1991, 54, 4-7.	1.7	115
60	EFFECT OF GROWTH TEMPERATURE AND MEDIA ON INACTIVATION OF <i>Listeria monocytogenes</i> BY CHLORINE. <i>Journal of Food Safety</i> , 1990, 11, 65-71.	2.3	13
61	Association of <i>Listeria</i> spp. Contamination in the Dairy Processing Plant Environment with the Presence of <i>Staphylococci</i> . <i>Journal of Food Protection</i> , 1990, 53, 928-932.	1.7	36
62	Surface-adherent Growth of <i>Listeria monocytogenes</i> is Associated with Increased Resistance to Surfactant Sanitizers and Heat. <i>Journal of Food Protection</i> , 1990, 53, 550-554.	1.7	382
63	Characteristics of Biological Aerosols in Dairy Processing Plants. <i>Journal of Dairy Science</i> , 1990, 73, 621-626.	3.4	31
64	Comparison of Airborne Microflora Collected by the Andersen Sieve Sampler and RCS Sampler in a Dairy Processing Plant. <i>Journal of Food Protection</i> , 1989, 52, 877-880.	1.7	17
65	Evaluation of Air Samplers for Recovery of Biological Aerosols in Dairy Processing Plants. <i>Journal of Food Protection</i> , 1989, 52, 655-659.	1.7	27
66	Evaluation of Air Samplers for Recovery of Artificially Generated Aerosols of Pure Cultures in a Controlled Environment. <i>Journal of Food Protection</i> , 1989, 52, 560-563.	1.7	13
67	Biological Aerosols: A Review of Airborne Contamination and its Measurement in Dairy Processing Plants. <i>Journal of Food Protection</i> , 1989, 52, 512-524.	1.7	64
68	Growth of Psychrotrophic Bacteria in Solids Fortified Skim Milk. <i>Journal of Food Protection</i> , 1988, 51, 643-647.	1.7	3
69	Fermentations. , 1988, , 655-738.		5
70	Low-Temperature Activity of Lactic Streptococci Isolated from Cultured Buttermilk. <i>Journal of Food Protection</i> , 1982, 45, 1208-1211.	1.7	8
71	General Properties of Beta-Galactosidase of <i>Xanthomonas campestris</i> . <i>Applied and Environmental Microbiology</i> , 1979, 38, 554-556.	3.1	28
72	Milk and Dairy Products. , 0, , 169-185.		24

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