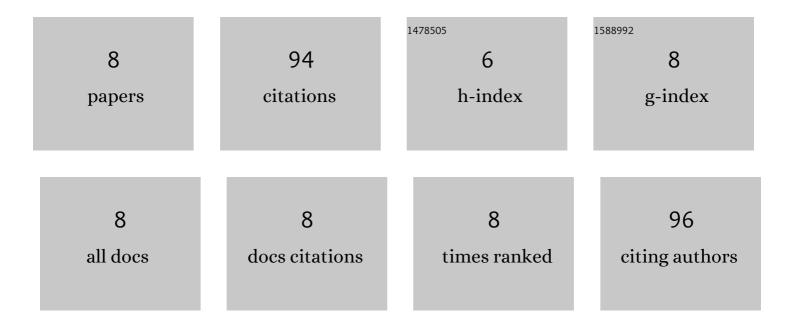


List of Publications by Year in descending order

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Ιιανι λλιι

#	Article	IF	CITATIONS
1	High Acetone-Butanol-Ethanol Production from Food Waste by Recombinant <i>Clostridium saccharoperbutylacetonicum</i> in Batch and Continuous Immobilized-Cell Fermentation. ACS Sustainable Chemistry and Engineering, 2020, 8, 9822-9832.	6.7	20
2	Non-sterile fermentation of food waste using thermophilic and alkaliphilic Bacillus licheniformis YNP5-TSU for 2,3-butanediol production. Waste Management, 2021, 120, 248-256.	7.4	19
3	Thermal inactivation of Salmonella, Shiga toxin-producing Escherichia coli, Listeria monocytogenes, and a surrogate (Pediococcus acidilactici) on raisins, apricot halves, and macadamia nuts using vacuum-steam pasteurization. International Journal of Food Microbiology, 2020, 333, 108814.	4.7	15
4	Inactivation of Salmonella and Surrogate Bacteria on Cashews and Macadamia Nuts Exposed to Commercial Propylene Oxide Processing Conditions. Journal of Food Protection, 2018, 81, 417-423.	1.7	13
5	Complexing hemp seed protein with pectin for improved emulsion stability. Journal of Food Science, 2021, 86, 3137-3147.	3.1	12
6	Co-Production of Protein Hydrolysates and 2,3-Butanediol from Brewer's Spent Grain. ACS Sustainable Chemistry and Engineering, 2021, 9, 15166-15174.	6.7	10
7	Inhibiting foodborne pathogens Vibrio parahaemolyticus and Listeria monocytogenes using extracts from traditional medicine: Chinese gallnut, pomegranate peel, Baikal skullcap root and forsythia fruit. Open Agriculture, 2018, 3, 163-170.	1.7	4
8	Evaluation of Listeria monocytogenes and Staphylococcus aureus Survival and Growth during Cooling of Hams Cured with Natural-Source Nitrite. Journal of Food Protection, 2021, 84, 286-290.	1.7	1