Lee-Ann Jaykus

List of Publications by Year
in descending order

76 papers	4,564 citations	109321 35 h-index	102487 66 g-index
80 all docs	80 docs citations	80 times ranked	3868 citing authors

#	Article	IF	Citations
1	Surrogates for the Study of Norovirus Stability and Inactivation in the Environment: A Comparison of Murine Norovirus and Feline Calicivirus. Journal of Food Protection, 2006, 69, 2761-2765.	1.7	434
2	Bacterial Separation and Concentration from Complex Sample Matrices: A Review. Critical Reviews in Microbiology, 2004, 30, 7-24.	6.1	251
3	Selection, characterization, and application of DNA aptamers for the capture and detection of Salmonella enterica serovars. Molecular and Cellular Probes, 2009, 23, 20-28.	2.1	234
4	Microbial Hazards in Irrigation Water: Standards, Norms, and Testing to Manage Use of Water in Fresh Produce Primary Production. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 336-356.	11.7	222
5	A Field Study of the Microbiological Quality of Fresh Produce. Journal of Food Protection, 2005, 68, 1840-1847.	1.7	204
6	Detection of pathogens in foods: the current state-of-the-art and future directions. Critical Reviews in Microbiology, 2011, 37, 40-63.	6.1	204
7	Selection and characterization of DNA aptamers with binding selectivity to Campylobacter jejuni using whole-cell SELEX. Applied Microbiology and Biotechnology, 2010, 87, 2323-2334.	3.6	143
8	Effectiveness of Liquid Soap and Hand Sanitizer against Norwalk Virus on Contaminated Hands. Applied and Environmental Microbiology, 2010, 76, 394-399.	3.1	140
9	A field study of the microbiological quality of fresh produce of domestic and Mexican origin. International Journal of Food Microbiology, 2006, 112, 83-95.	4.7	135
10	Improved detection of human enteric viruses in foods by RT-PCR. Journal of Virological Methods, 2002, 100, 57-69.	2.1	130
11	rRNA Stability in Heat-Killed and UV-Irradiated Enterotoxigenic Staphylococcus aureus and Escherichia coli O157:H7. Applied and Environmental Microbiology, 1998, 64, 4264-4268.	3.1	127
12	Sample Preparation: The Forgotten Beginning. Journal of Food Protection, 2009, 72, 1774-1789.	1.7	117
13	A critical review of methods for detecting human noroviruses and predicting their infectivity. Critical Reviews in Microbiology, 2013, 39, 295-309.	6.1	111
14	Improved Inactivation of Nonenveloped Enteric Viruses and Their Surrogates by a Novel Alcohol-Based Hand Sanitizer. Applied and Environmental Microbiology, 2008, 74, 5047-5052.	3.1	107
15	Selection of DNA aptamers for capture and detection of Salmonella Typhimurium using a whole-cell SELEX approach in conjunction with cell sorting. Applied Microbiology and Biotechnology, 2013, 97, 3677-3686.	3.6	96
16	Efficacy of Commonly Used Disinfectants for Inactivation of Human Noroviruses and Their Surrogates. Journal of Food Protection, 2013, 76, 1210-1217.	1.7	93
17	Human norovirus binding to select bacteria representative of the human gut microbiota. PLoS ONE, 2017, 12, e0173124.	2.5	90
18	Antimicrobial Resistance of Enterococcus Species Isolated from Produce. Applied and Environmental Microbiology, 2004, 70, 3133-3137.	3.1	89

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19	Detection Methods for Human Enteric Viruses in Representative Foods. Journal of Food Protection, 2000, 63, 1738-1744.	1.7	88
20	Microbial Concentrations on Fresh Produce Are Affected by Postharvest Processing, Importation, and Season. Journal of Food Protection, 2008, 71, 2389-2397.	1.7	86
21	Human Norovirus as a Foodborne Pathogen: Challenges and Developments. Annual Review of Food Science and Technology, 2015, 6, 411-433.	9.9	86
22	Selection, Characterization and Application of Nucleic Acid Aptamers for the Capture and Detection of Human Norovirus Strains. PLoS ONE, 2014, 9, e106805.	2.5	82
23	Multiplex Nucleic Acid Sequence-Based Amplification for Simultaneous Detection of Several Enteric Viruses in Model Ready-To-Eat Foods. Applied and Environmental Microbiology, 2004, 70, 6603-6610.	3.1	72
24	Outbreak of Norovirus Infection among River Rafters Associated with Packaged Delicatessen Meat, Grand Canyon, 2005. Clinical Infectious Diseases, 2009, 48, 31-37.	5.8	71
25	Nucleic acid aptamers for capture and detection of Listeria spp. Journal of Biotechnology, 2013, 167, 454-461.	3.8	71
26	Pathogen-produce pair attribution risk ranking tool to prioritize fresh produce commodity and pathogen combinations for further evaluation (P3ARRT). Food Control, 2011, 22, 1865-1872.	5.5	67
27	Immobilization with Metal Hydroxides as a Means To Concentrate Food-Borne Bacteria for Detection by Cultural and Molecular Methods. Applied and Environmental Microbiology, 2000, 66, 1769-1776.	3.1	63
28	Quantitative exposure model for the transmission of norovirus in retail food preparation. International Journal of Food Microbiology, 2009, 133, 38-47.	4.7	61
29	Selection and characterization of DNA aptamers specific for Listeria species. Analytical Biochemistry, 2014, 459, 39-45.	2.4	56
30	A systematic review of human norovirus survival reveals a greater persistence of human norovirus RT-qPCR signals compared to those of cultivable surrogate viruses. International Journal of Food Microbiology, 2016, 216, 40-49.	4.7	56
31	Rapid and sensitive detection of hepatitis A virus in representative food matrices. Journal of Virological Methods, 2008, 147, 177-187.	2.1	49
32	Zero Risk Does Not Exist: Lessons Learned from Microbial Risk Assessment Related to Use of Water and Safety of Fresh Produce. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 387-410.	11.7	47
33	Predicting human norovirus infectivity - Recent advances and continued challenges. Food Microbiology, 2018, 76, 337-345.	4.2	43
34	Virion Concentration Method for the Detection of Human Enteric Viruses in Extracts of Hard-Shelled Clamsâ€. Journal of Food Protection, 1998, 61, 458-465.	1.7	41
35	Generation and characterization of nucleic acid aptamers targeting the capsid P domain of a human norovirus GII.4 strain. Journal of Biotechnology, 2015, 209, 41-49.	3.8	36
36	Virucidal Activity of Fogged Chlorine Dioxide- and Hydrogen Peroxide-Based Disinfectants against Human Norovirus and Its Surrogate, Feline Calicivirus, on Hard-to-Reach Surfaces. Frontiers in Microbiology, 2017, 8, 1031.	3.5	34

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37	Contamination of Fresh Produce by Microbial Indicators on Farms and in Packing Facilities: Elucidation of Environmental Routes. Applied and Environmental Microbiology, 2017, 83, .	3.1	32
38	Validation and Analysis of Modeled Predictions of Growth of Bacillus cereus Spores in Boiled Rice. Journal of Food Protection, 2000, 63, 268-272.	1.7	31
39	Efficacy of Neutral Electrolyzed Water for Inactivation of Human Norovirus. Applied and Environmental Microbiology, 2017, 83, .	3.1	31
40	Development and evaluation of aptamer magnetic capture assay in conjunction with real-time PCR for detection of Campylobacter jejuni. LWT - Food Science and Technology, 2014, 56, 256-260.	5.2	29
41	A Multiplex Reverse Transcription Polymerase Chain Reaction Method for the Detection of Foodborne Virusesâ€. Journal of Food Protection, 1999, 62, 1210-1214.	1.7	27
42	A Simple Method for the Direct Detection of Salmonella and Escherichia coli O157:H7 from Raw Alfalfa Sprouts and Spent Irrigation Water Using PCRâ€â€¡. Journal of Food Protection, 2005, 68, 2256-2263.	1.7	27
43	A Weighted Composite Dose - Response Model For Human Salmonellosis. Risk Analysis, 2001, 21, 295-306.	2.7	26
44	Use of DNA aptamer for sandwich type detection of Listeria monocytogenes. Analytical Biochemistry, 2018, 557, 27-33.	2.4	23
45	Magnetized Carbonyl Iron and Insoluble Zirconium Hydroxide Mixture Facilitates Bacterial Concentration and Separation from Nonfat Dry Milk. Journal of Food Protection, 2002, 65, 1806-1810.	1.7	20
46	Human Norovirus Aptamer Exhibits High Degree of Target Conformation-Dependent Binding Similar to That of Receptors and Discriminates Particle Functionality. MSphere, 2016, 1, .	2.9	20
47	Development of a Fluorescent In Situ Method for Visualization of Enteric Viruses. Applied and Environmental Microbiology, 2009, 75, 7822-7827.	3.1	19
48	Decontamination of SARS-CoV-2 from cold-chain food packaging provides no marginal benefit in risk reduction to food workers. Food Control, 2022, 136, 108845.	5.5	19
49	Comparison of process control viruses for use in extraction and detection of human norovirus from food matrices. Food Research International, 2015, 77, 320-325.	6.2	18
50	Microbial Indicator Profiling of Fresh Produce and Environmental Samples from Farms and Packing Facilities in Northern Mexico. Journal of Food Protection, 2016, 79, 1197-1209.	1.7	17
51	Upstream sample processing facilitates PCR detection of Listeria monocytogenes in mayonnaise-based ready-to-eat (RTE) salads. Food Microbiology, 2006, 23, 584-590.	4.2	16
52	Characterization of human norovirus binding to gut-associated bacterial ligands. BMC Research Notes, 2019, 12, 607.	1.4	16
53	Controlling risk of SARS-CoV-2 infection in essential workers of enclosed food manufacturing facilities. Food Control, 2022, 133, 108632.	5.5	12
54	Validation of a Novel Rinse and Filtration Method for Efficient Processing of Fresh Produce Samples for Microbiological Indicator Enumeration. Journal of Food Protection, 2015, 78, 525-530.	1.7	11

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55	Associations between Weather and Microbial Load on Fresh Produce Prior to Harvest. Journal of Food Protection, 2015, 78, 849-854.	1.7	11
56	Efficacy of an alcohol-based surface disinfectant formulation against human norovirus. Journal of Applied Microbiology, 2022, 132, 3590-3600.	3.1	11
57	Use of a Mutant Strain for Evaluating Processing Strategies to Inactivate Vibrio vulnificus in Oysters. Journal of Food Protection, 1999, 62, 592-600.	1.7	10
58	Marine Biotoxins of Algal Origin and Seafood Safety. Journal of Aquatic Food Product Technology, 2003, 12, 29-53.	1.4	10
59	Capture and concentration of viral and bacterial foodborne pathogens using apolipoprotein H. Journal of Microbiological Methods, 2016, 128, 88-95.	1.6	10
60	Microbial Load of Fresh Produce and Paired Equipment Surfaces in Packing Facilities Near the U.S. and Mexico Border. Journal of Food Protection, 2017, 80, 582-589.	1.7	10
61	Persistence of Human Norovirus RT-qPCR Signals in Simulated Gastric Fluid. Food and Environmental Virology, 2015, 7, 32-40.	3.4	9
62	Human Pathogenic Viruses in Food. , 2014, , 218-232.		6
63	Analysis of Bacterial Communities by 16S rRNA Gene Sequencing in a Melon-Producing Agro-environment. Microbial Ecology, 2021, 82, 613-622.	2.8	6
64	Norovirus transmission mitigation strategies during simulated produce harvest and packing. International Journal of Food Microbiology, 2021, 357, 109365.	4.7	6
65	The Epidemiology of Produce-Associated Outbreaks of Foodborne Disease. , 2005, , 37-72.		5
66	Molecular Approaches for the Detection of Foodborne Viral Pathogens. , 2006, , 91-117.		5
67	Microbiological analysis of environmental samples collected from child care facilities in North and South Carolina. American Journal of Infection Control, 2014, 42, 1049-1055.	2.3	4
68	Both Handwashing and an Alcohol-Based Hand Sanitizer Intervention Reduce Soil and Microbial Contamination on Farmworker Hands during Harvest, but Produce Type Matters. Applied and Environmental Microbiology, 2020, 86, .	3.1	4
69	A plate-based histo-blood group antigen binding assay for evaluation of human norovirus receptor binding ability. Analytical Biochemistry, 2017, 533, 56-59.	2.4	3
70	Foodborne Viral Pathogens. , 0, , 619-649.		3
71	A Review of State Licensing Regulations to Determine Alignment with Best Practices to Prevent Human Norovirus Infections in Child-Care Centers. Public Health Reports, 2016, 131, 449-460.	2.5	2
72	The Cantaloupe Farm Environment Has a Diverse Genetic Pool of Antibiotic-Resistance and Virulence Genes. Foodborne Pathogens and Disease, 2021, 18, 469-476.	1.8	2

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73	Generation of Nucleic Acid Aptamer Candidates against a Novel Calicivirus Protein Target. Viruses, 2021, 13, 1716.	3.3	2
74	Comparative Assessment of the Efficacy of Commercial Hand Sanitizers Against Human Norovirus Evaluated by an in vivo Fingerpad Method. Frontiers in Microbiology, 2022, 13, 869087.	3.5	2
75	Occurrence and Control ofVibrio vulnificusin Shellfish. Journal of Aquatic Food Product Technology, 1999, 8, 11-25.	1.4	1
76	Molecular Approaches for the Detection of Foodborne Viral Pathogens. , 2006, , 91-117.		0