

# Ahmed Yousef

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/12090312/publications.pdf>

Version: 2024-02-01

8  
papers

156  
citations

1307543

7  
h-index

1588975

8  
g-index

8  
all docs

8  
docs citations

8  
times ranked

154  
citing authors

#	ARTICLE	IF	CITATIONS
1	Toll-like receptor and innate cytokine responses induced by lactobacilli colonization and human rotavirus infection in gnotobiotic pigs. <i>Veterinary Immunology and Immunopathology</i> , 2009, 127, 304-315.	1.2	45
2	Development of $\gamma\delta$ T cell subset responses in gnotobiotic pigs infected with human rotaviruses and colonized with probiotic lactobacilli. <i>Veterinary Immunology and Immunopathology</i> , 2011, 141, 267-275.	1.2	32
3	Synergistic effects of shear stress, moderate electric field, and nisin for the inactivation of <i>Escherichia coli</i> K12 and <i>Listeria innocua</i> in clear apple juice. <i>Food Control</i> , 2020, 113, 107209.	5.5	23
4	Combined effect of shear stress and moderate electric field on the inactivation of <i>Escherichia coli</i> K12 in apple juice. <i>Journal of Food Engineering</i> , 2019, 262, 121-130.	5.2	20
5	Mechanism of <i>Bacillus subtilis</i> spore inactivation induced by moderate electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102349.	5.6	17
6	Fresh produce sanitization by combination of gaseous ozone and liquid sanitizer. <i>Journal of Food Engineering</i> , 2017, 210, 19-26.	5.2	8
7	Effects of combination shear stress, moderate electric field (MEF), and nisin on kinetics and mechanisms of inactivation of <i>Escherichia coli</i> K12 and <i>Listeria innocua</i> in fresh apple-kale blend juice. <i>Journal of Food Engineering</i> , 2021, 292, 110262.	5.2	8
8	Spatial persistence of <i>Escherichia coli</i> O157:H7 flowing on micropatterned structures inspired by stomata and microgrooves of leafy greens. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 75, 102889.	5.6	3