Richard A Holley

List of Publications by Year
in descending order

107 papers	5,894 citations	87723 38 h-index	76769 74 g-index
109 all docs	109 docs citations	109 times ranked	6084 citing authors

#	Article	IF	Citations
1	Improvement in shelf-life and safety of perishable foods by plant essential oils and smoke antimicrobials. Food Microbiology, 2005, 22, 273-292.	2.1	777
2	Factors influencing the microbial safety of fresh produce: A review. Food Microbiology, 2012, 32, 1-19.	2.1	698
3	Inhibition of surface spoilage bacteria in processed meats by application of antimicrobial films prepared with chitosan. International Journal of Food Microbiology, 2000, 62, 139-148.	2.1	423
4	Use of natural antimicrobials to increase antibiotic susceptibility of drug resistant bacteria. International Journal of Food Microbiology, 2010, 140, 164-168.	2.1	258
5	Pathogen Survival in Swine Manure Environments and Transmission of Human Enteric Illnessâ€"A Review. Journal of Environmental Quality, 2003, 32, 383-392.	1.0	170
6	Enzymatic inhibition by allyl isothiocyanate and factors affecting its antimicrobial action against Escherichia coli O157:H7. International Journal of Food Microbiology, 2009, 131, 240-245.	2.1	165
7	Microbiological and sensory quality of dry fermented sausages containing alginate-microencapsulated Lactobacillus reuteri. International Journal of Food Microbiology, 2006, 111, 164-169.	2.1	162
8	Stability of Lactobacillus reuteri in Different Types of Microcapsules. Journal of Food Science, 2006, 71, M20.	1.5	134
9	Interactive inhibition of meat spoilage and pathogenic bacteria by lysozyme, nisin and EDTA in the presence of nitrite and sodium chloride at 24 Â°C. International Journal of Food Microbiology, 2003, 80, 251-259.	2.1	131
10	Inhibition of bacterial growth on ham and bologna by lysozyme, nisin and EDTA. Food Research International, 2000, 33, 83-90.	2.9	111
11	Survival of Escherichia coli O157:H7 in dry fermented sausages containing micro-encapsulated probiotic lactic acid bacteria. Food Microbiology, 2007, 24, 82-88.	2.1	101
12	Inhibition of spoilage and pathogenic bacteria on agar and pre-cooked roast beef by volatile horseradish distillates. Food Research International, 1998, 31, 19-26.	2.9	97
13	Salmonella Survival in Manure-Treated Soils during Simulated Seasonal Temperature Exposure. Journal of Environmental Quality, 2006, 35, 1170-1180.	1.0	93
14	Surface Application of Lysozyme, Nisin, and EDTA to Inhibit Spoilage and Pathogenic Bacteria on Ham and Bologna. Journal of Food Protection, 2000, 63, 1338-1346.	0.8	85
15	Inhibitory effects of microencapsulated allyl isothiocyanate (AIT) against Escherichia coli O157:H7 in refrigerated, nitrogen packed, finely chopped beef. International Journal of Food Microbiology, 2006, 107, 231-237.	2.1	82
16	Effects of osmotic pressure, acid, or cold stresses on antibiotic susceptibility of Listeria monocytogenes. Food Microbiology, 2015, 46, 154-160.	2.1	81
17	Inhibitory Effect of Organic Acids upon Meat Spoilage Bacteria. Journal of Food Protection, 1997, 60, 246-253.	0.8	67
18	Bactericidal Effects of Lactobacillus reuteri and Allyl Isothiocyanate on Escherichia coli O157:H7 in Refrigerated Ground Beef. Journal of Food Protection, 2003, 66, 2038-2044.	0.8	63

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19	Inhibition of Campylobacter jejuni on fresh chicken breasts by Î²-carrageenan/chitosan-based coatings containing allyl isothiocyanate or deodorized oriental mustard extract. International Journal of Food Microbiology, 2014, 187, 77-82.	2.1	61
20	Horizontal transfer of antibiotic resistance from Enterococcus faecium of fermented meat origin to clinical isolates of E. faecium and Enterococcus faecalis. International Journal of Food Microbiology, 2015, 199, 78-85.	2.1	57
21	Chitosanâ€based nanofibers as bioactive meat packaging materials. Packaging Technology and Science, 2018, 31, 185-195.	1.3	55
22	Pathogen Survival in Swine Manure Environments and Transmission of Human Enteric Illnessâ€”A Review. Journal of Environmental Quality, 2003, 32, 1153-1153.	1.0	53
23	Absorption kinetics of oxygen scavengers. International Journal of Food Science and Technology, 2002, 37, 209-217.	1.3	51
24	Elimination of Escherichia coli O157:H7 from Fermented Dry Sausages at an Organoleptically Acceptable Level of Microencapsulated Allyl Isothiocyanate. Applied and Environmental Microbiology, 2006, 72, 3096-3102.	1.4	51
25	Antimicrobial resistance of Enterococcus species from meat and fermented meat products isolated by a PCR-based rapid screening method. International Journal of Food Microbiology, 2013, 163, 89-95.	2.1	51
26	Pathogen Survival in Swine Manure Environments and Transmission of Human Enteric Illnessâ€”A Review. Journal of Environmental Quality, 2003, 32, 383.	1.0	50
27	Influence of temperature on Salmonella survival in hog manure slurry and seasonal temperature profiles in farm manure storage reservoirs. Livestock Science, 2006, 102, 226-236.	0.6	50
28	Effects of Protein Content and Composition on White Noodle Making Quality: Color. Cereal Chemistry, 2004, 81, 777-784.	1.1	48
29	Influence of desiccation on the sensitivity of Cronobacter spp. to lactoferrin or nisin in broth and powdered infant formula. International Journal of Food Microbiology, 2009, 136, 221-226.	2.1	47
30	Examination of the Genome-Wide Transcriptional Response of Escherichia coli O157:H7 to Cinnamaldehyde Exposure. Applied and Environmental Microbiology, 2013, 79, 942-950.	1.4	47
31	Microbial and chemical origins of the bactericidal activity of thermally treated yellow mustard powder toward Escherichia coli O157:H7 during dry sausage ripening. International Journal of Food Microbiology, 2011, 145, 69-76.	2.1	44
32	Antimicrobial activity of chitosan coating containing ZnO nanoparticles against E. coli O157:H7 on the surface of white brined cheese. International Journal of Food Microbiology, 2020, 334, 108838.	2.1	43
33	Effects on Escherichia coli O157:H7 and meat starter cultures of bovine lactoferrin in broth and microencapsulated lactoferrin in dry sausage batters. International Journal of Food Microbiology, 2007, 113, 84-91.	2.1	42
34	Control of Salmonella on fresh chicken breasts by Î²-carrageenan/chitosan-based coatings containing allyl isothiocyanate or deodorized Oriental mustard extract plus EDTA. Food Microbiology, 2015, 48, 83-88.	2.1	42
35	Use of low dose e-beam irradiation to reduce E. coli O157:H7, non-O157 (VTEC) E. coli and Salmonella viability on meat surfaces. Meat Science, 2014, 96, 413-418.	2.7	41
36	Use of acetic and citric acids to control Salmonella Typhimurium in tahini (sesame paste). Food Microbiology, 2014, 42, 102-108.	2.1	41

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37	Inhibition of Escherichia coli O157:H7 in Ripening Dry Fermented Sausage by Ground Yellow Mustard. Journal of Food Protection, 2008, 71, 486-493.	0.8	40
38	Microbial profiles of commercial, vacuum-packaged, fresh pork of normal or short storage life. International Journal of Food Microbiology, 2004, 97, 53-62.	2.1	39
39	Determination of sinigrin, sinalbin, allyl- and benzyl isothiocyanates by RP-HPLC in mustard powder extracts. LWT - Food Science and Technology, 2012, 47, 293-299.	2.5	37
40	Use of acetic and citric acids to inhibit Escherichia coli O157:H7, Salmonella Typhimurium and Staphylococcus aureus in tabbouleh salad. Food Microbiology, 2018, 73, 61-66.	2.1	37
41	Effects of Extended Dry Storage of Powdered Infant Milk Formula on Susceptibility of Enterobacter sakazakii to Hot Water and Ionizing Radiation. Journal of Food Protection, 2008, 71, 934-939.	0.8	36
42	Inhibition of Listeria monocytogenes on bologna sausages by an antimicrobial film containing mustard extract or sinigrin. International Journal of Food Microbiology, 2012, 156, 25-31.	2.1	36
43	Incidence of virulence factors in enterococci from raw and fermented meat and biofilm forming capacity at 25Â°C and 37Â°C. International Journal of Food Microbiology, 2014, 170, 65-69.	2.1	36
44	Combination of essential oil compounds and phenolic acids against Escherichia coli O157:H7 in vitro and in dry-fermented sausage production. International Journal of Food Microbiology, 2017, 260, 59-64.	2.1	36
45	Combination of phenolic acids and essential oils against Listeria monocytogenes. LWT - Food Science and Technology, 2015, 64, 333-336.	2.5	35
46	Effects of changes in pH and temperature on the inhibition of Salmonella and Listeria monocytogenes by Allyl isothiocyanate. Food Control, 2013, 34, 414-419.	2.8	34
47	Survival of Pathogenic Bacteria in Pesticide Solutions and on Treated Tomato Plants. Journal of Food Protection, 2005, 68, 296-304.	0.8	32
48	Inhibition of Listeria monocytogenes on cooked cured chicken breasts by acidified coating containing allyl isothiocyanate or deodorized Oriental mustard extract. Food Microbiology, 2016, 57, 90-95.	2.1	32
49	Control of Salmonella enterica and Listeria monocytogenes in hummus using allyl isothiocyanate. International Journal of Food Microbiology, 2018, 278, 73-80.	2.1	32
50	Asymmetric Distribution and Growth of Bacteria in Sliced Vacuum-Packaged Ham and Bologna. Journal of Food Protection, 1997, 60, 510-519.	0.8	31
51	Temperature-Sensitive Microcapsules Containing Lactoferrin and Their Action Against Carnobacterium viridans on Bologna. Journal of Food Science, 2006, 71, M208-M214.	1.5	31
52	Effect of bovine lactoferrin against Carnobacterium viridans. Food Microbiology, 2005, 22, 179-187.	2.1	30
53	Prevalence of Salmonella Serovars, Listeria monocytogenes, and Escherichia coli O157:H7 in Mediterranean Ready-to-Eat Meat Products in Jordan. Journal of Food Protection, 2014, 77, 106-111.	0.8	29
54	Improved use of oxygen scavengers to stabilize the colour of retail-ready meat cuts stored in modified atmospheres. International Journal of Food Science and Technology, 2002, 37, 199-207.	1.3	27

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55	Use of lactic acid with electron beam irradiation for control of Escherichia coli O157:H7, non-O157 VTEC E.Âcoli , and Salmonella serovars on fresh and frozen beef. Food Microbiology, 2015, 46, 34-39.	2.1	27
56	Effects of chitosan coating containing lysozyme or natamycin on shelf-life, microbial quality, and sensory properties of Halloumi cheese brined in normal and reduced salt solutions. Journal of Food Processing and Preservation, 2018, 42, e13324.	0.9	27
57	Potential To Reduce Escherichia coli Shedding in Cattle Feces by Using Sainfoin (Onobrychis) Tj ETQq1 1 0.784314 rgBT /O 1074-1079.	1.4	25
58	Antibiotic challenge of meat starter cultures and effects upon fermentations. Food Research International, 1997, 30, 513-522.	2.9	23
59	Role of glycoside hydrolase genes in sinigrin degradation by E. coli O157:H7. International Journal of Food Microbiology, 2015, 205, 105-111.	2.1	23
60	Factors affecting the viability of Staphylococcus aureus and production of enterotoxin during processing and storage of white-brined cheese. Journal of Dairy Science, 2020, 103, 6869-6881.	1.4	23
61	Development and PFGE monitoring of dominance among spoilage lactic acid bacteria from cured meats. Food Microbiology, 1999, 16, 633-644.	2.1	21
62	Inactivation of Salmonella spp. in tahini using plant essential oil extracts. Food Microbiology, 2020, 86, 103338.	2.1	21
63	Microbial safety of oily, low water activity food products: A review. Food Microbiology, 2020, 92, 103571.	2.1	21
64	Carnobacterium viridans sp. nov., an alkaliphilic, facultative anaerobe isolated from refrigerated, vacuum-packed bologna sausage.. International Journal of Systematic and Evolutionary Microbiology, 2002, 52, 1881-1885.	0.8	21
65	Occurrence and antibiotic susceptibility ofListeria monocytogenesisolated from raw and processed meat products in Amman, Jordan. CYTA - Journal of Food, 2015, 13, 346-352.	0.9	20
66	Survival of Escherichia coli O157:H7 in needle-tenderized dry cured Westphalian ham. International Journal of Food Microbiology, 2007, 118, 173-179.	2.1	19
67	Survival of Escherichia coli O157:H7 during Manufacture and Storage of White Brined Cheese. Journal of Food Science, 2014, 79, M1750-5.	1.5	19
68	Survival and growth of Salmonella Typhimurium, Escherichia coli O157:H7 and Staphylococcus aureus in eggplant dip during storage. International Journal of Food Microbiology, 2015, 198, 37-42.	2.1	19
69	InÂvitro enhancement of antibiotic susceptibility of drug resistant Escherichia coli by cinnamaldehyde. Food Control, 2017, 79, 288-291.	2.8	19
70	Inactivation of Stressed Escherichia coli O157:H7 Cells on the Surfaces of Rocket Salad Leaves by Chlorine and Peroxyacetic Acid. Journal of Food Protection, 2014, 77, 32-39.	0.8	18
71	Effect of edible coatings on fruit maturity and fungal growth on <scp>B</scp>erhi dates. International Journal of Food Science and Technology, 2014, 49, 2409-2417.	1.3	17
72	Effect of yogurt-based marinade combined with essential oils on the behavior of Listeria monocytogenes, Escherichia coli O157:H7 and Salmonella spp. in camel meat chunks during storage. International Journal of Food Microbiology, 2021, 343, 109106.	2.1	17

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73	Pesticide residues in fresh vegetables imported into the United Arab Emirates. Food Control, 2022, 133, 108663.	2.8	17
74	Aerococci and carnobacteria cause discoloration in cooked cured bologna. Food Microbiology, 2003, 20, 149-158.	2.1	16
75	Survival and Reduction of Shiga Toxinâ€Producing Escherichia coli in a Fresh Coldâ€Pressed Juice Treated with Antimicrobial Plant Extracts. Journal of Food Science, 2016, 81, M1987-95.	1.5	16
76	Behavior of Escherichia coli O157:H7 and Listeria monocytogenes during fermentation and storage of camel yogurt. Journal of Dairy Science, 2016, 99, 1802-1811.	1.4	15
77	Examination of Salmonella and Escherichia coli Translocation from Hog Manure to Forage, Soil, and Cattle Grazed on the Hog Manureâ€treated Pasture. Journal of Environmental Quality, 2008, 37, 2083-2092.	1.0	14
78	Use of MRSD medium and the hydrophobic grid membrane filter technique to differentiate between pediococci and lactobacilli in fermented meat and starter cultures. International Journal of Food Microbiology, 1988, 7, 87-102.	2.1	13
79	Use of deodorized yellow mustard powder to control Escherichia coli O157:H7 in dry cured Westphalian ham. Food Microbiology, 2012, 30, 400-407.	2.1	13
80	Inhibition of Listeria monocytogenes and Salmonella by Combinations of Oriental Mustard, Malic Acid, and EDTA. Journal of Food Science, 2014, 79, M614-21.	1.5	13
81	Evaluation of chlorine dioxide, acidified sodium chlorite and peroxyacetic acid for control of Escherichia coli O157:H7 in beef patties from treated beef trim. Food Research International, 2018, 103, 295-300.	2.9	13
82	The Use of Malic and Acetic Acids in Washing Solution to Control Salmonella spp. on Chicken Breast. Journal of Food Science, 2018, 83, 2197-2203.	1.5	12
83	Inhibitory effect of thyme and cinnamon essential oils against E. coli O157:H7 in Tahini. Food Science and Technology, 2020, 40, 885-893.	0.8	12
84	The viabilities of cells in cultures of Escherichia coli growing with formation of filaments at 6Â°C. International Journal of Food Microbiology, 2012, 153, 129-134.	2.1	11
85	Growth behaviour and thermal inactivation of E. coli O157:H7 and Salmonella spp. in ground lean camel meat. International Journal of Food Microbiology, 2020, 316, 108423.	2.1	11
86	Survival of E. coli O157:H7 during manufacture of dryâ€cured Westphalian ham surfaceâ€treated with allyl isothiocyanate or hot mustard powder. Journal of the Science of Food and Agriculture, 2009, 89, 617-624.	1.7	10
87	Survival of <scp>E</scp>scherichia coliâ€...<scp>O</scp>157:<scp>H</scp>7 during the Manufacture and Storage of Fruit Yogurt. Journal of Food Safety, 2013, 33, 282-290.	1.1	10
88	Effects of metal oxide nanoparticles with plant extract on viability of foodborne pathogens. Journal of Food Safety, 2019, 39, e12681.	1.1	10
89	Inactivation of Salmonella spp., Escherichia coli O157:H7 and Listeria monocytogenes in Tahini by Microwave Heating. Foods, 2021, 10, 2972.	1.9	10
90	Smarter inspection will improve food safety in Canada. Cmaj, 2010, 182, 471-473.	0.9	9

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91	Identification of Lactic Spoilage Bacteria from Vacuum-packed Cooked Luncheon Meat and Induction of Repairable Injury By Mild Thermal Stress. LWT - Food Science and Technology, 1996, 29, 114-122.	2.5	8
92	Survival ofâ€,Cronobacterâ€,Species in Reconstituted Herbal Infant Teas and their Sensitivity to Bovine Lactoferrin. Journal of Food Science, 2009, 74, M479-84.	1.5	8
93	Supercritical Fluid Chromatography of Myrosinase Reaction Products in Ground Yellow Mustard Seed Oil. Journal of Food Science, 2010, 75, C341-5.	1.5	8
94	Influence of Temperature, Glucose, and Iron on Sinigrin Degradation by Salmonella and Listeria monocytogenes. Journal of Food Protection, 2014, 77, 2133-2138.	0.8	8
95	Chitosanâ€“ZnO nanocomposite coating for inhibition of Listeria monocytogenes on the surface and within white brined cheese. Journal of Food Science, 2022, 87, 3151-3162.	1.5	8
96	The Effect of the Knowledge, Attitude, and Behavior of Workers Regarding COVID-19 Precautionary Measures on Food Safety at Foodservice Establishments in Jordan. Sustainability, 2022, 14, 8193.	1.6	8
97	Comparative analysis of virulence and resistance profiles ofSalmonellaEnteritidis isolates from poultry meat and foodborne outbreaks in northern Jordan. Virulence, 2014, 5, 601-610.	1.8	7
98	Effect of water activity and storage of tahini on the viability of stressed Salmonella serovars. Food Science and Technology, 2021, 41, 144-150.	0.8	7
99	Effect of Lowâ€Dose Electron Beam Irradiation on Quality of Ground Beef Patties and Raw, Intact Carcass Muscle Pieces. Journal of Food Science, 2013, 78, S920-5.	1.5	6
100	Use of citric acid and garlic extract to inhibit Salmonella enterica and Listeria monocytogenes in hummus. International Journal of Food Microbiology, 2022, 362, 109474.	2.1	6
101	Sensory Evaluation of Dryâ€fermented Sausage Containing Ground Deodorized Yellow Mustard. Journal of Food Science, 2013, 78, S1595-S1601.	1.5	5
102	Antimicrobial effects of chitosan and garlic against Salmonella spp., Escherichia coli O157:H7, and Listeria monocytogenes in hummus during storage at various temperatures. Journal of Food Science, 2022, 87, 833-844.	1.5	5
103	Use of Low-Dose Irradiation To Evaluate the Radiation Sensitivity of Escherichia coli O157:H7, Non-O157 Verotoxigenic Escherichia coli, and Salmonella in Phosphate-Buffered Saline. Journal of Food Protection, 2013, 76, 1438-1442.	0.8	4
104	Effect of amurca on olive oil quality during storage. Journal of Food Science and Technology, 2015, 52, 1754-1759.	1.4	4
105	Antagonistic effects of Lactobacillus reuteri against Escherichia coli O157:H7 in white-brined cheese under different storage conditions. Journal of Dairy Science, 2021, 104, 2719-2734.	1.4	4
106	Effects of food processing on disease agents. , 2006, , 713-832.		2
107	Modeling the combined effect of NaCl and pH against Cronobacter spp. using response surface methodology. Journal of Food Safety, 2017, 37, e12303.	1.1	1