

# Richard A Holley

## List of Publications by Year in descending order

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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	Use of citric acid and garlic extract to inhibit <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in hummus. <i>International Journal of Food Microbiology</i> , 2022, 362, 109474.	2.1	6
2	Pesticide residues in fresh vegetables imported into the United Arab Emirates. <i>Food Control</i> , 2022, 133, 108663.	2.8	17
3	Antimicrobial effects of chitosan and garlic against <i>Salmonella</i> spp., <i>Escherichia coli</i> O157:H7, and <i>Listeria monocytogenes</i> in hummus during storage at various temperatures. <i>Journal of Food Science</i> , 2022, 87, 833-844.	1.5	5
4	Chitosan-ZnO nanocomposite coating for inhibition of <i>Listeria monocytogenes</i> on the surface and within white brined cheese. <i>Journal of Food Science</i> , 2022, 87, 3151-3162.	1.5	8
5	The Effect of the Knowledge, Attitude, and Behavior of Workers Regarding COVID-19 Precautionary Measures on Food Safety at Foodservice Establishments in Jordan. <i>Sustainability</i> , 2022, 14, 8193.	1.6	8
6	Effect of water activity and storage of tahini on the viability of stressed <i>Salmonella</i> serovars. <i>Food Science and Technology</i> , 2021, 41, 144-150.	0.8	7
7	Antagonistic effects of <i>Lactobacillus reuteri</i> against <i>Escherichia coli</i> O157:H7 in white-brined cheese under different storage conditions. <i>Journal of Dairy Science</i> , 2021, 104, 2719-2734.	1.4	4
8	Effect of yogurt-based marinade combined with essential oils on the behavior of <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> spp. in camel meat chunks during storage. <i>International Journal of Food Microbiology</i> , 2021, 343, 109106.	2.1	17
9	Inactivation of <i>Salmonella</i> spp., <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in Tahini by Microwave Heating. <i>Foods</i> , 2021, 10, 2972.	1.9	10
10	Inactivation of <i>Salmonella</i> spp. in tahini using plant essential oil extracts. <i>Food Microbiology</i> , 2020, 86, 103338.	2.1	21
11	Growth behaviour and thermal inactivation of <i>E. coli</i> O157:H7 and <i>Salmonella</i> spp. in ground lean camel meat. <i>International Journal of Food Microbiology</i> , 2020, 316, 108423.	2.1	11
12	Antimicrobial activity of chitosan coating containing ZnO nanoparticles against <i>E. coli</i> O157:H7 on the surface of white brined cheese. <i>International Journal of Food Microbiology</i> , 2020, 334, 108838.	2.1	43
13	Factors affecting the viability of <i>Staphylococcus aureus</i> and production of enterotoxin during processing and storage of white-brined cheese. <i>Journal of Dairy Science</i> , 2020, 103, 6869-6881.	1.4	23
14	Microbial safety of oily, low water activity food products: A review. <i>Food Microbiology</i> , 2020, 92, 103571.	2.1	21
15	Inhibitory effect of thyme and cinnamon essential oils against <i>E. coli</i> O157:H7 in Tahini. <i>Food Science and Technology</i> , 2020, 40, 885-893.	0.8	12
16	Effects of metal oxide nanoparticles with plant extract on viability of foodborne pathogens. <i>Journal of Food Safety</i> , 2019, 39, e12681.	1.1	10
17	Chitosan-based nanofibers as bioactive meat packaging materials. <i>Packaging Technology and Science</i> , 2018, 31, 185-195.	1.3	55
18	Use of acetic and citric acids to inhibit <i>Escherichia coli</i> O157:H7, <i>Salmonella Typhimurium</i> and <i>Staphylococcus aureus</i> in tabbouleh salad. <i>Food Microbiology</i> , 2018, 73, 61-66.	2.1	37

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19	Control of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in hummus using allyl isothiocyanate. <i>International Journal of Food Microbiology</i> , 2018, 278, 73-80.	2.1	32
20	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. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13324.	0.9	27
21	Evaluation of chlorine dioxide, acidified sodium chlorite and peroxyacetic acid for control of <i>Escherichia coli</i> O157:H7 in beef patties from treated beef trim. <i>Food Research International</i> , 2018, 103, 295-300.	2.9	13
22	The Use of Malic and Acetic Acids in Washing Solution to Control <i>Salmonella</i> spp. on Chicken Breast. <i>Journal of Food Science</i> , 2018, 83, 2197-2203.	1.5	12
23	Modeling the combined effect of NaCl and pH against <i>Cronobacter</i> spp. using response surface methodology. <i>Journal of Food Safety</i> , 2017, 37, e12303.	1.1	1
24	In vitro enhancement of antibiotic susceptibility of drug resistant <i>Escherichia coli</i> by cinnamaldehyde. <i>Food Control</i> , 2017, 79, 288-291.	2.8	19
25	Combination of essential oil compounds and phenolic acids against <i>Escherichia coli</i> O157:H7 in vitro and in dry-fermented sausage production. <i>International Journal of Food Microbiology</i> , 2017, 260, 59-64.	2.1	36
26	Survival and Reduction of Shiga Toxin-producing <i>Escherichia coli</i> in a Fresh Cold-Pressed Juice Treated with Antimicrobial Plant Extracts. <i>Journal of Food Science</i> , 2016, 81, M1987-95.	1.5	16
27	Inhibition of <i>Listeria monocytogenes</i> on cooked cured chicken breasts by acidified coating containing allyl isothiocyanate or deodorized Oriental mustard extract. <i>Food Microbiology</i> , 2016, 57, 90-95.	2.1	32
28	Behavior of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> during fermentation and storage of camel yogurt. <i>Journal of Dairy Science</i> , 2016, 99, 1802-1811.	1.4	15
29	Survival and growth of <i>Salmonella</i> Typhimurium, <i>Escherichia coli</i> O157:H7 and <i>Staphylococcus aureus</i> in eggplant dip during storage. <i>International Journal of Food Microbiology</i> , 2015, 198, 37-42.	2.1	19
30	Control of <i>Salmonella</i> on fresh chicken breasts by $\kappa$ -carrageenan/chitosan-based coatings containing allyl isothiocyanate or deodorized Oriental mustard extract plus EDTA. <i>Food Microbiology</i> , 2015, 48, 83-88.	2.1	42
31	Horizontal transfer of antibiotic resistance from <i>Enterococcus faecium</i> of fermented meat origin to clinical isolates of <i>E. faecium</i> and <i>Enterococcus faecalis</i> . <i>International Journal of Food Microbiology</i> , 2015, 199, 78-85.	2.1	57
32	Occurrence and antibiotic susceptibility of <i>Listeria monocytogenes</i> isolated from raw and processed meat products in Amman, Jordan. <i>CYTA - Journal of Food</i> , 2015, 13, 346-352.	0.9	20
33	Combination of phenolic acids and essential oils against <i>Listeria monocytogenes</i> . <i>LWT - Food Science and Technology</i> , 2015, 64, 333-336.	2.5	35
34	Role of glycoside hydrolase genes in sinigrin degradation by <i>E. coli</i> O157:H7. <i>International Journal of Food Microbiology</i> , 2015, 205, 105-111.	2.1	23
35	Use of lactic acid with electron beam irradiation for control of <i>Escherichia coli</i> O157:H7, non-O157 VTEC E. coli, and <i>Salmonella</i> serovars on fresh and frozen beef. <i>Food Microbiology</i> , 2015, 46, 34-39.	2.1	27
36	Effects of osmotic pressure, acid, or cold stresses on antibiotic susceptibility of <i>Listeria monocytogenes</i> . <i>Food Microbiology</i> , 2015, 46, 154-160.	2.1	81

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37	Effect of amurca on olive oil quality during storage. <i>Journal of Food Science and Technology</i> , 2015, 52, 1754-1759.	1.4	4
38	Inhibition of <i>Campylobacter jejuni</i> on fresh chicken breasts by $\lambda$ -carrageenan/chitosan-based coatings containing allyl isothiocyanate or deodorized oriental mustard extract. <i>International Journal of Food Microbiology</i> , 2014, 187, 77-82.	2.1	61
39	Comparative analysis of virulence and resistance profiles of <i>Salmonella</i> Enteritidis isolates from poultry meat and foodborne outbreaks in northern Jordan. <i>Virulence</i> , 2014, 5, 601-610.	1.8	7
40	Inactivation of Stressed <i>Escherichia coli</i> O157:H7 Cells on the Surfaces of Rocket Salad Leaves by Chlorine and Peroxyacetic Acid. <i>Journal of Food Protection</i> , 2014, 77, 32-39.	0.8	18
41	Prevalence of <i>Salmonella</i> Serovars, <i>Listeria monocytogenes</i> , and <i>Escherichia coli</i> O157:H7 in Mediterranean Ready-to-Eat Meat Products in Jordan. <i>Journal of Food Protection</i> , 2014, 77, 106-111.	0.8	29
42	Influence of Temperature, Glucose, and Iron on Sinigrin Degradation by <i>Salmonella</i> and <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2014, 77, 2133-2138.	0.8	8
43	Inhibition of <i>Listeria monocytogenes</i> and <i>Salmonella</i> by Combinations of Oriental Mustard, Malic Acid, and EDTA. <i>Journal of Food Science</i> , 2014, 79, M614-21.	1.5	13
44	Use of low dose e-beam irradiation to reduce <i>E. coli</i> O157:H7, non-O157 (VTEC) <i>E. coli</i> and <i>Salmonella</i> viability on meat surfaces. <i>Meat Science</i> , 2014, 96, 413-418.	2.7	41
45	Use of acetic and citric acids to control <i>Salmonella</i> Typhimurium in tahini (sesame paste). <i>Food Microbiology</i> , 2014, 42, 102-108.	2.1	41
46	Incidence of virulence factors in enterococci from raw and fermented meat and biofilm forming capacity at 25°C and 37°C. <i>International Journal of Food Microbiology</i> , 2014, 170, 65-69.	2.1	36
47	Effect of edible coatings on fruit maturity and fungal growth on <i>Berberis</i> dates. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2409-2417.	1.3	17
48	Survival of <i>Escherichia coli</i> O157:H7 during Manufacture and Storage of White Brined Cheese. <i>Journal of Food Science</i> , 2014, 79, M1750-5.	1.5	19
49	Effect of Low-Dose Electron Beam Irradiation on Quality of Ground Beef Patties and Raw, Intact Carcass Muscle Pieces. <i>Journal of Food Science</i> , 2013, 78, S920-5.	1.5	6
50	Antimicrobial resistance of <i>Enterococcus</i> species from meat and fermented meat products isolated by a PCR-based rapid screening method. <i>International Journal of Food Microbiology</i> , 2013, 163, 89-95.	2.1	51
51	Effects of changes in pH and temperature on the inhibition of <i>Salmonella</i> and <i>Listeria monocytogenes</i> by Allyl isothiocyanate. <i>Food Control</i> , 2013, 34, 414-419.	2.8	34
52	Survival of <i>Escherichia coli</i> O157:H7 during the Manufacture and Storage of Fruit Yogurt. <i>Journal of Food Safety</i> , 2013, 33, 282-290.	1.1	10
53	Use of Low-Dose Irradiation To Evaluate the Radiation Sensitivity of <i>Escherichia coli</i> O157:H7, Non-O157 Verotoxigenic <i>Escherichia coli</i> , and <i>Salmonella</i> in Phosphate-Buffered Saline. <i>Journal of Food Protection</i> , 2013, 76, 1438-1442.	0.8	4
54	Examination of the Genome-Wide Transcriptional Response of <i>Escherichia coli</i> O157:H7 to Cinnamaldehyde Exposure. <i>Applied and Environmental Microbiology</i> , 2013, 79, 942-950.	1.4	47

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55	Sensory Evaluation of Dry Fermented Sausage Containing Ground Deodorized Yellow Mustard. Journal of Food Science, 2013, 78, S1595-S1601.	1.5	5
56	Factors influencing the microbial safety of fresh produce: A review. Food Microbiology, 2012, 32, 1-19.	2.1	698
57	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
58	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
59	The viabilities of cells in cultures of Escherichia coli growing with formation of filaments at 6°C. International Journal of Food Microbiology, 2012, 153, 129-134.	2.1	11
60	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
61	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
62	Use of natural antimicrobials to increase antibiotic susceptibility of drug resistant bacteria. International Journal of Food Microbiology, 2010, 140, 164-168.	2.1	258
63	Supercritical Fluid Chromatography of Myrosinase Reaction Products in Ground Yellow Mustard Seed Oil. Journal of Food Science, 2010, 75, C341-5.	1.5	8
64	Smarter inspection will improve food safety in Canada. Cmaj, 2010, 182, 471-473.	0.9	9
65	Potential To Reduce <i>Escherichia coli</i> Shedding in Cattle Feces by Using Sainfoin ( <i>Onobrychis</i> ) Tj ETQq1 1 0.784314 rgBT /Ove 1074-1079.	1.4	25
66	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
67	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
68	Survival of <i>E. coli</i> O157:H7 during manufacture of dry cured Westphalian ham surface treated with allyl isothiocyanate or hot mustard powder. Journal of the Science of Food and Agriculture, 2009, 89, 617-624.	1.7	10
69	Survival of <i>Cronobacter</i> Species in Reconstituted Herbal Infant Teas and their Sensitivity to Bovine Lactoferrin. Journal of Food Science, 2009, 74, M479-84.	1.5	8
70	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
71	Examination of <i>Salmonella</i> and <i>Escherichia coli</i> Translocation from Hog Manure to Forage, Soil, and Cattle Grazed on the Hog Manure treated Pasture. Journal of Environmental Quality, 2008, 37, 2083-2092.	1.0	14
72	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

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73	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
74	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
75	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
76	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
77	Salmonella Survival in Manure-Treated Soils during Simulated Seasonal Temperature Exposure. Journal of Environmental Quality, 2006, 35, 1170-1180.	1.0	93
78	Temperature-Sensitive Microcapsules Containing Lactoferrin and Their Action Against Carnobacterium viridans on Bologna. Journal of Food Science, 2006, 71, M208-M214.	1.5	31
79	Stability of Lactobacillus reuteri in Different Types of Microcapsules. Journal of Food Science, 2006, 71, M20.	1.5	134
80	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
81	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
82	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
83	Effects of food processing on disease agents. , 2006, , 713-832.		2
84	Effect of bovine lactoferrin against Carnobacterium viridans. Food Microbiology, 2005, 22, 179-187.	2.1	30
85	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
86	Survival of Pathogenic Bacteria in Pesticide Solutions and on Treated Tomato Plants. Journal of Food Protection, 2005, 68, 296-304.	0.8	32
87	Effects of Protein Content and Composition on White Noodle Making Quality: Color. Cereal Chemistry, 2004, 81, 777-784.	1.1	48
88	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
89	Aerococci and carnobacteria cause discoloration in cooked cured bologna. Food Microbiology, 2003, 20, 149-158.	2.1	16
90	Interactive inhibition of meat spoilage and pathogenic bacteria by lysozyme, nisin and EDTA in the presence of nitrite and sodium chloride at 24 Å°C. International Journal of Food Microbiology, 2003, 80, 251-259.	2.1	131

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91	Pathogen Survival in Swine Manure Environments and Transmission of Human Enteric Illnessâ€”A Review. <i>Journal of Environmental Quality</i> , 2003, 32, 383-392.	1.0	170
92	Pathogen Survival in Swine Manure Environments and Transmission of Human Enteric Illnessâ€”A Review. <i>Journal of Environmental Quality</i> , 2003, 32, 383.	1.0	50
93	Bactericidal Effects of <i>Lactobacillus reuteri</i> and Allyl Isothiocyanate on <i>Escherichia coli</i> O157:H7 in Refrigerated Ground Beef. <i>Journal of Food Protection</i> , 2003, 66, 2038-2044.	0.8	63
94	Pathogen Survival in Swine Manure Environments and Transmission of Human Enteric Illnessâ€”A Review. <i>Journal of Environmental Quality</i> , 2003, 32, 1153-1153.	1.0	53
95	Improved use of oxygen scavengers to stabilize the colour of retail-ready meat cuts stored in modified atmospheres. <i>International Journal of Food Science and Technology</i> , 2002, 37, 199-207.	1.3	27
96	Absorption kinetics of oxygen scavengers. <i>International Journal of Food Science and Technology</i> , 2002, 37, 209-217.	1.3	51
97	<i>Carnobacterium viridans</i> sp. nov., an alkaliphilic, facultative anaerobe isolated from refrigerated, vacuum-packed bologna sausage. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2002, 52, 1881-1885.	0.8	21
98	Inhibition of surface spoilage bacteria in processed meats by application of antimicrobial films prepared with chitosan. <i>International Journal of Food Microbiology</i> , 2000, 62, 139-148.	2.1	423
99	Surface Application of Lysozyme, Nisin, and EDTA to Inhibit Spoilage and Pathogenic Bacteria on Ham and Bologna. <i>Journal of Food Protection</i> , 2000, 63, 1338-1346.	0.8	85
100	Inhibition of bacterial growth on ham and bologna by lysozyme, nisin and EDTA. <i>Food Research International</i> , 2000, 33, 83-90.	2.9	111
101	Development and PFGE monitoring of dominance among spoilage lactic acid bacteria from cured meats. <i>Food Microbiology</i> , 1999, 16, 633-644.	2.1	21
102	Inhibition of spoilage and pathogenic bacteria on agar and pre-cooked roast beef by volatile horseradish distillates. <i>Food Research International</i> , 1998, 31, 19-26.	2.9	97
103	Antibiotic challenge of meat starter cultures and effects upon fermentations. <i>Food Research International</i> , 1997, 30, 513-522.	2.9	23
104	Asymmetric Distribution and Growth of Bacteria in Sliced Vacuum-Packaged Ham and Bologna. <i>Journal of Food Protection</i> , 1997, 60, 510-519.	0.8	31
105	Inhibitory Effect of Organic Acids upon Meat Spoilage Bacteria. <i>Journal of Food Protection</i> , 1997, 60, 246-253.	0.8	67
106	Identification of Lactic Spoilage Bacteria from Vacuum-packed Cooked Luncheon Meat and Induction of Repairable Injury By Mild Thermal Stress. <i>LWT - Food Science and Technology</i> , 1996, 29, 114-122.	2.5	8
107	Use of MRSD medium and the hydrophobic grid membrane filter technique to differentiate between pediococci and lactobacilli in fermented meat and starter cultures. <i>International Journal of Food Microbiology</i> , 1988, 7, 87-102.	2.1	13