

Jun Wang

List of Publications by Year in descending order

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55
papers

1,998
citations

361413

20
h-index

254184

43
g-index

55
all docs

55
docs citations

55
times ranked

2478
citing authors

#	ARTICLE	IF	CITATIONS
1	Editorial: Technological Advances in Microbiological Risk Assessment. <i>Frontiers in Microbiology</i> , 2022, 13, 872879.	3.5	0
2	Addition of olive (<i>olea europaea</i>) leaf extract as a source of natural antioxidant in mutton meatball stored at refrigeration temperature. <i>Journal of Food Science and Technology</i> , 2021, 58, 4002-4010.	2.8	10
3	Occurrence, Antimicrobial Resistance Patterns, and Genetic Characterization of <i>Staphylococcus aureus</i> Isolated from Raw Milk in the Dairy Farms over Two Seasons in China. <i>Microbial Drug Resistance</i> , 2021, 27, 99-110.	2.0	7
4	Sequential treatment with slightly acidic electrolyzed water (SAEW) and UVC light-emitting diodes (UVC-LEDs) for decontamination of <i>Salmonella Typhimurium</i> on lettuce. <i>Food Control</i> , 2021, 123, 107738.	5.5	18
5	Application of plasma-activated water (PAW) for mitigating methicillin-resistant <i>Staphylococcus aureus</i> (MRSA) on cooked chicken surface. <i>LWT - Food Science and Technology</i> , 2021, 137, 110465.	5.2	28
6	Development of predictive models for egg freshness and shelf-life under different storage temperatures. <i>Food Quality and Safety</i> , 2021, 5, .	1.8	3
7	Evaluation of anhydrous processing and storage methods of the temperate bacteriophage ϕ V10 for integration into foodborne pathogen detection methodologies. <i>PLoS ONE</i> , 2021, 16, e0249473.	2.5	1
8	Application of bacteriophage in rapid detection of <i>Escherichia coli</i> in foods. <i>Current Opinion in Food Science</i> , 2021, 39, 43-50.	8.0	13
9	Prevalence, Drug Resistance, and Virulence Genes of Potential Pathogenic Bacteria in Pasteurized Milk of Chinese Fresh Milk Bar. <i>Journal of Food Protection</i> , 2021, 84, 1863-1867.	1.7	2
10	Distribution and variation in proteins of casein micellar fractions response to heat-treatment from five dairy species. <i>Food Chemistry</i> , 2021, 365, 130640.	8.2	8
11	Survey of Aflatoxin M1 in Commercial Liquid Milk Products in China. <i>Journal of Food Protection</i> , 2021, 84, 200-203.	1.7	0
12	Analysis of Veterinary Drug Residues in Pasteurized Milk Samples in Chinese Milk Bars. <i>Journal of Food Protection</i> , 2020, 83, 204-210.	1.7	8
13	Prevalence and antimicrobial-resistance phenotypes and genotypes of <i>Escherichia coli</i> isolated from raw milk samples from mastitis cases in four regions of China. <i>Journal of Global Antimicrobial Resistance</i> , 2020, 22, 94-101.	2.2	31
14	Antibiotic Resistance Patterns of <i>Staphylococcus aureus</i> Isolates from Retail Foods in Mainland China: A Meta-Analysis. <i>Foodborne Pathogens and Disease</i> , 2020, 17, 296-307.	1.8	14
15	A Survey of 61 Veterinary Drug Residues in Commercial Liquid Milk Products in China. <i>Journal of Food Protection</i> , 2020, 83, 1227-1233.	1.7	4
16	Recent advances and applications of graphene-based extraction materials in food safety. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 119, 115603.	11.4	51
17	Removal of Pesticide on Food by Electrolyzed Water. , 2019, , 39-65.		3
18	Inactivation of <i>Bacillus subtilis</i> and quality assurance in Chinese bayberry (<i>Myrica rubra</i>) juice with ultrasound and mild heat. <i>LWT - Food Science and Technology</i> , 2019, 108, 113-119.	5.2	33

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19	Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019, 82, 441-453.	1.7	86
20	Antimicrobial resistance and virulence genes of <i>Streptococcus</i> isolated from dairy cows with mastitis in China. <i>Microbial Pathogenesis</i> , 2019, 131, 33-39.	2.9	43
21	Effects of partial replacement of sodium nitrite with <i>Lactobacillus pentosus</i> inoculation on quality of fermented sausages. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13932.	2.0	10
22	Inactivation of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> in milk by different processing sequences of ultrasound and heat. <i>Journal of Food Safety</i> , 2019, 39, e12614.	2.3	11
23	Effect of dielectric barrier discharge plasma on background microflora and physicochemical properties of tiger nut milk. <i>Food Control</i> , 2019, 96, 119-127.	5.5	43
24	Combating <i>Staphylococcus aureus</i> and its methicillin resistance gene (<i>mecA</i>) with cold plasma. <i>Science of the Total Environment</i> , 2018, 645, 1287-1295.	8.0	38
25	Application of atmospheric cold plasma-activated water (PAW) ice for preservation of shrimps (<i>Metapenaeus ensis</i>). <i>Food Control</i> , 2018, 94, 307-314.	5.5	135
26	Effects of Nonthermal Plasma Technology on Functional Food Components. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1379-1394.	11.7	87
27	Experimental studies and modeling the behavior of anaerobic growth of <i>Clostridium perfringens</i> in cooked rice under non-isothermal conditions. <i>Food Control</i> , 2017, 71, 137-142.	5.5	9
28	A Novel Approach to Predict the Growth of <i>Staphylococcus aureus</i> on Rice Cake. <i>Frontiers in Microbiology</i> , 2017, 8, 1140.	3.5	10
29	Elimination kinetics of ceftiofur hydrochloride in milk after an 8-day extended intramammary administration in healthy and infected cows. <i>PLoS ONE</i> , 2017, 12, e0187261.	2.5	6
30	Survey of Veterinary Drug Residues in Raw Milk in Hebei Province, China. <i>Journal of Food Protection</i> , 2017, 80, 1890-1896.	1.7	10
31	Biofilm formation and control strategies of foodborne pathogens: food safety perspectives. <i>RSC Advances</i> , 2017, 7, 36670-36683.	3.6	175
32	A combined hurdle approach of slightly acidic electrolyzed water simultaneous with ultrasound to inactivate <i>Bacillus cereus</i> on potato. <i>LWT - Food Science and Technology</i> , 2016, 73, 615-621.	5.2	42
33	Microbiological Analysis of Rice Cake Processing in Korea. <i>Journal of Food Protection</i> , 2016, 79, 157-162.	1.7	9
34	Assessment of Enterotoxin Production and Cross-contamination of <i>Staphylococcus aureus</i> between Food Processing Materials and Ready-to-Eat Cooked Fish Paste. <i>Journal of Food Science</i> , 2015, 80, M2911-6.	3.1	10
35	Development of Predictive Models for the Growth Kinetics of <i>Listeria monocytogenes</i> on Fresh Pork under Different Storage Temperatures. <i>Journal of Food Protection</i> , 2015, 78, 921-926.	1.7	7
36	Simultaneous determination of 38 veterinary antibiotic residues in raw milk by UPLC-MS/MS. <i>Food Chemistry</i> , 2015, 181, 119-126.	8.2	111

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37	Modeling of <i>Bacillus cereus</i> Growth in Brown Rice Submitted to a Combination of Ultrasonication and Slightly Acidic Electrolyzed Water Treatment. <i>Journal of Food Protection</i> , 2014, 77, 2043-2053.	1.7	13
38	Analysis of Microbiological Contamination in Mixed Pressed Ham and Cooked Sausage in Korea. <i>Journal of Food Protection</i> , 2014, 77, 412-418.	1.7	4
39	Growth Model of <i>Escherichia coli</i> O157:H7 at Various Storage Temperatures on Kale Treated by Thermosonication Combined with Slightly Acidic Electrolyzed Water. <i>Journal of Food Protection</i> , 2014, 77, 23-31.	1.7	11
40	Advances in Rapid Detection Methods for Foodborne Pathogens. <i>Journal of Microbiology and Biotechnology</i> , 2014, 24, 297-312.	2.1	528
41	Effect of Temperatures on the Growth, Toxin Production, and Heat Resistance of <i>Bacillus cereus</i> in Cooked Rice. <i>Foodborne Pathogens and Disease</i> , 2014, 11, 133-137.	1.8	18
42	Synergistic effect of low concentration electrolyzed water and calcium lactate to ensure microbial safety, shelf life and sensory quality of fresh pork. <i>Food Control</i> , 2013, 30, 176-183.	5.5	63
43	Risk assessment for <i>Listeria monocytogenes</i> on lettuce from farm to table in Korea. <i>Food Control</i> , 2013, 30, 190-199.	5.5	54
44	A Probability Model for Enterotoxin Production of <i>Bacillus cereus</i> as a Function of pH and Temperature. <i>Journal of Food Protection</i> , 2013, 76, 343-347.	1.7	5
45	Predictive Models for the Growth Kinetics of <i>Listeria monocytogenes</i> on White Cabbage. <i>Journal of Food Safety</i> , 2013, 33, 50-58.	2.3	20
46	Loop-Mediated Isothermal Amplification Assay Targeting the <i>femA</i> Gene for Rapid Detection of <i>Staphylococcus aureus</i> from Clinical and Food Samples. <i>Journal of Microbiology and Biotechnology</i> , 2013, 23, 246-250.	2.1	41
47	Rapid Detection of Viable <i>Escherichia coli</i> O157 by Coupling Propidium Monoazide with Loop-Mediated Isothermal Amplification. <i>Journal of Microbiology and Biotechnology</i> , 2013, 23, 1708-1716.	2.1	30
48	Improved multiplex PCR assay for simultaneous detection of <i>Bacillus cereus</i> emetic and enterotoxic strains. <i>Food Science and Biotechnology</i> , 2012, 21, 1439-1444.	2.6	22
49	Modeling the response of <i>Listeria monocytogenes</i> at various storage temperatures in pork with/without electrolyzed water treatment. <i>Food Science and Biotechnology</i> , 2012, 21, 1549-1555.	2.6	11
50	Stability of low concentration electrolyzed water and its sanitization potential against foodborne pathogens. <i>Journal of Food Engineering</i> , 2012, 113, 548-553.	5.2	46
51	Modeling the combined effect of temperature and relative humidity on <i>Escherichia coli</i> O157:H7 on lettuce. <i>Food Science and Biotechnology</i> , 2012, 21, 859-865.	2.6	11
52	Development of Predictive Models for the Growth of <i>Escherichia coli</i> O157:H7 on Cabbage in Korea. <i>Journal of Food Science</i> , 2012, 77, M257-63.	3.1	17
53	EFFECT OF TEMPERATURE AND RELATIVE HUMIDITY ON GROWTH BEHAVIOR OF <i>ESCHERICHIA COLI</i> O157:H7 ON SPINACH USING RESPONSE SURFACE METHODOLOGY. <i>Journal of Food Safety</i> , 2012, 32, 296-304.	2.3	10
54	Optimization of inactivation of <i>Staphylococcus aureus</i> by low concentration electrolyzed water using response surface methodology. <i>Food Science and Biotechnology</i> , 2011, 20, 1367-1371.	2.6	9

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55	Modeling the effect of temperature and relative humidity on the growth of <i>Staphylococcus aureus</i> on fresh-cut spinach using a user-friendly software. <i>Food Science and Biotechnology</i> , 2011, 20, 1593-1597.	2.6	9