

# Dong Chen

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1518095/publications.pdf>

Version: 2024-02-01

11  
papers

199  
citations

1478505

6  
h-index

1281871

11  
g-index

11  
all docs

11  
docs citations

11  
times ranked

213  
citing authors

#	ARTICLE	IF	CITATIONS
1	Single- and mixed-species biofilm formation by <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> , and their sensitivity to levulinic acid plus sodium dodecyl sulfate. <i>Food Control</i> , 2015, 57, 48-53.	5.5	54
2	Transfer of foodborne pathogens during mechanical slicing and their inactivation by levulinic acid-based sanitizer on slicers. <i>Food Microbiology</i> , 2014, 38, 263-269.	4.2	31
3	Control of pathogens in biofilms on the surface of stainless steel by levulinic acid plus sodium dodecyl sulfate. <i>International Journal of Food Microbiology</i> , 2015, 207, 1-7.	4.7	31
4	Reductions of Shiga Toxin-producing <i>Escherichia coli</i> and <i>Salmonella</i> Typhimurium on Beef Trim by Lactic Acid, Levulinic Acid, and Sodium Dodecyl Sulfate Treatments. <i>Journal of Food Protection</i> , 2014, 77, 528-537.	1.7	27
5	Sublethal injury and recovery of <i>Escherichia coli</i> O157:H7 and K-12 after exposure to lactic acid. <i>Food Control</i> , 2017, 82, 190-195.	5.5	22
6	Combination of levulinic acid and sodium dodecyl sulfate on inactivation of foodborne microorganisms: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2526-2531.	10.3	14
7	Organic Acids, Detergents, and Their Combination for Inactivation of Foodborne Pathogens and Spoilage Microorganisms. <i>ACS Symposium Series</i> , 2018, , 63-85.	0.5	5
8	Changes in the quality and microbial compositions of ground beef packaged on food absorbent pads incorporated with levulinic acid and sodium dodecyl sulfate. <i>International Journal of Food Microbiology</i> , 2022, 376, 109771.	4.7	5
9	Effect of chlorine dioxide and phosphates on the quality of tiger frog ( <i>Rana tigrina</i> ) meat during 4 °C storage. <i>Journal of Food Science</i> , 2020, 85, 1411-1417.	3.1	4
10	Changes in the Microbial Communities of Tiger Frog ( <i>Rana tigrina</i> ) Meat during Refrigerated Storage. <i>Journal of Food Protection</i> , 2021, 84, 1136-1140.	1.7	4
11	Microbial Quality of Ready-to-Eat Foods Sold in School Cafeterias in Chongqing, China. <i>Journal of Food Protection</i> , 2020, 83, 890-895.	1.7	2