

# Ali M Y Al-Sakkaf

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1877663/publications.pdf>

Version: 2024-02-01

9  
papers

80  
citations

2258059

3  
h-index

1872680

6  
g-index

9  
all docs

9  
docs citations

9  
times ranked

127  
citing authors

#	ARTICLE	IF	CITATIONS
1	Survey of New Zealand Poultry Consumers' Handling of Raw Poultry and Food Safety Awareness To Provide Insight into Risk Factors for Campylobacteriosis. Journal of Food Protection, 2021, 84, 1640-1647.	1.7	0
2	Thermal inactivation of New Zealand Campylobacter jejuni strains in chicken under dynamic conditions. Journal of Food Engineering, 2021, 301, 110540.	5.2	1
3	Thermal inactivation and kinetic parameters for Campylobacter jejuni on chicken skin. Canadian Journal of Microbiology, 2021, 67, 623-638.	1.7	2
4	Comparison of three modelling approaches to predict the risk of campylobacteriosis in New Zealand. Microbial Risk Analysis, 2020, 14, 100077.	2.3	1
5	Domestic food preparation practices: a review of the reasons for poor home hygiene practices: Fig. 1. Health Promotion International, 2015, 30, 427-437.	1.8	44
6	Campylobacteriosis in New Zealand: A new twist to the tale? Part one (the pathogen and the poultry) Tj ETQq0 0 0.55 BT /Overlock 10 Tf	5.5	2
7	Campylobacteriosis in New Zealand: A new twist to the tale? Part two (the consumer and the) Tj ETQq1 1 0.784314 BT /Overlock 10 Tf	5.5	9
8	Evaluation of food handling practice among New Zealanders and other developed countries as a main risk factor for campylobacteriosis rate. Food Control, 2012, 27, 330-337.	5.5	21
9	Evaluation of needle injection practices contributing to <i>Campylobacter</i> contamination in New Zealand chicken and chicken products. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 0, , 1-8.	1.5	0