Brendan A Niemira

List of Publications by Year
in descending order

45	2,278	331670 21	254184 43
papers	citations	h-index	g-index

47	47	47	1843
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Cold Plasma Decontamination of Foods. Annual Review of Food Science and Technology, 2012, 3, 125-142.	9.9	465
2	Atmospheric cold plasma inactivation of aerobic microorganisms on blueberries and effects on quality attributes. Food Microbiology, 2015, 46, 479-484.	4.2	234
3	Cold Plasma Inactivates Salmonella Stanley and Escherichia coli O157:H7 Inoculated on Golden Delicious Apples. Journal of Food Protection, 2008, 71, 1357-1365.	1.7	206
4	Cold Plasma Reduction of Salmonella and Escherichia coli O157:H7 on Almonds Using Ambient Pressure Gases. Journal of Food Science, 2012, 77, M171-5.	3.1	134
5	Dielectric barrier discharge atmospheric cold plasma inhibits Escherichia coli O157:H7, Salmonella, Listeria monocytogenes, and Tulane virus in Romaine lettuce. International Journal of Food Microbiology, 2016, 237, 114-120.	4.7	121
6	Nonthermal inactivation of norovirus surrogates on blueberries using atmospheric cold plasma. Food Microbiology, 2017, 63, 1-5.	4.2	89
7	Escherichia coliâ€‚O157:H7 Biofilm Formation on Romaine Lettuce and Spinach Leaf Surfaces Reduces Efficacy of Irradiation and Sodium Hypochlorite Washes. Journal of Food Science, 2010, 75, M270-7.	3.1	81
8	In-package inhibition of E.Âcoli O157:H7 on bulk Romaine lettuce using cold plasma. Food Microbiology, 2017, 65, 1-6.	4.2	81
9	Relative Efficacy of Sodium Hypochlorite Wash Versus Irradiation To Inactivate Escherichia coli O157:H7 Internalized in Leaves of Romaine Lettuce and Baby Spinach. Journal of Food Protection, 2007, 70, 2526-2532.	1.7	77
10	Cold Plasma Rapid Decontamination of Food Contact Surfaces Contaminated with Salmonella Biofilms. Journal of Food Science, 2014, 79, M917-22.	3.1	75
11	In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. Food Research International, 2018, 108, 378-386.	6.2	70
12	Suspending Lettuce Type Influences Recoverability and Radiation Sensitivity of Escherichia coli O157:H7. Journal of Food Protection, 2002, 65, 1388-1393.	1.7	69
13	Sensitivity of Planktonic and Biofilm-Associated Salmonella spp. to Ionizing Radiation. Applied and Environmental Microbiology, 2005, 71, 2732-2736.	3.1	53
14	Ionizing Radiation Sensitivity of Listeria monocytogenes ATCC 49594 and Listeria innocua ATCC 51742 Inoculated on Endive (Cichorium endiva)â€. Journal of Food Protection, 2003, 66, 993-998.	1.7	45
15	Irradiation Inactivation of Four Salmonella Serotypes in Orange Juices with Various Turbidities. Journal of Food Protection, 2001, 64, 614-617.	1.7	39
16	Inactivation of Escherichia coli O157:H7 and Aerobic Microorganisms in Romaine Lettuce Packaged in a Commercial Polyethylene Terephthalate Container Using Atmospheric Cold Plasma. Journal of Food Protection, 2017, 80, 35-43.	1.7	35
17	Irradiation Sensitivity of Planktonic and Biofilm-Associated Escherichia coli O157:H7 Isolates Is Influenced by Culture Conditions. Applied and Environmental Microbiology, 2007, 73, 3239-3244.	3.1	34
18	Irradiation Temperature Influences Product Quality Factors of Frozen Vegetables and Radiation Sensitivity of Inoculated Listeria monocytogenes. Journal of Food Protection, 2002, 65, 1406-1410.	1.7	24

#	Article	IF	Citations
19	Irradiation Sensitivity of Planktonic and Biofilm-associated Listeria monocytogenes and L. innocua as Influenced by Temperature of Biofilm Formation. Food and Bioprocess Technology, 2010, 3, 257-264.	4.7	24
20	Effects of gamma irradiation on the survival of Pseudomonas fluorescens inoculated on romaine lettuce and baby spinach. LWT - Food Science and Technology, 2015, 62, 55-61.	5.2	23
21	Microbial safety and overall quality of cantaloupe fresh-cut pieces prepared from whole fruit after wet steam treatment. International Journal of Food Microbiology, 2016, 231, 86-92.	4.7	22
22	Nalidixic Acid Resistance Influences Sensitivity to Ionizing Radiation among Salmonella Isolates. Journal of Food Protection, 2006, 69, 1587-1593.	1.7	21
23	Effect of Hydrogen Peroxide in Combination with Minimal Thermal Treatment for Reducing Bacterial Populations on Cantaloupe Rind Surfaces and Transfer to Fresh-Cut Pieces. Journal of Food Protection, 2016, 79, 1316-1324.	1.7	21
24	Reductionin Listeria monocytogenes, Salmonella enterica and Escherichia coli O157:H7 inÂvitro and on tomato by sophorolipid and sanitiser as affected by temperature and storage time. International Journal of Food Science and Technology, 2018, 53, 1303-1315.	2.7	21
25	Cold Plasma Inactivation of Salmonella in Prepackaged, Mixed Salads Is Influenced by Cross-Contamination Sequence. Journal of Food Protection, 2017, 80, 2132-2136.	1.7	20
26	Reduction of Bacterial Pathogens and Potential Surrogates on the Surface of Almonds Using High-Intensity 405-Nanometer Light. Journal of Food Protection, 2016, 79, 1840-1845.	1.7	19
27	Influence of Antimicrobial Agents on the Thermal Sensitivity of Foodborne Pathogens: A Review. Journal of Food Protection, 2019, 82, 628-644.	1.7	19
28	Evaluation of Chlorine Treatment Levels for Inactivation of Human Norovirus and MS2 Bacteriophage during Sewage Treatment. Applied and Environmental Microbiology, 2017, 83, .	3.1	16
29	Microbial Reduction and Sensory Quality Preservation of Fresh Ginseng Roots Using Nonthermal Processing and Antimicrobial Packaging. Journal of Food Processing and Preservation, 2017, 41, e12871.	2.0	15
30	Influence of modified atmosphere and varying time in storage on the irradiation sensitivity of Salmonella on sliced roma tomatoes. Radiation Physics and Chemistry, 2013, 90, 120-124.	2.8	14
31	Effect of Freezing, Irradiation, and Frozen Storage on Survival of Salmonella in Concentrated Orange Juiceâ€. Journal of Food Protection, 2003, 66, 1916-1919.	1.7	13
32	Shelf life extension of fresh ginseng roots using sanitiser washing, edible antimicrobial coating and modified atmosphere packaging. International Journal of Food Science and Technology, 2016, 51, 2132-2139.	2.7	13
33	Surfactant-Enhanced Organic Acid Inactivation of Tulane Virus, a Human Norovirus Surrogate. Journal of Food Protection, 2018, 81, 279-283.	1.7	12
34	Irradiation of Ready-to-Eat Meats: Eliminating Listeria monocytogenes While Maintaining Product Quality. ACS Symposium Series, 2004, , 77-89.	0.5	11
35	Gamma Irradiation Influences the Survival and Regrowth of Antibiotic-Resistant Bacteria and Antibiotic-Resistance Genes on Romaine Lettuce. Frontiers in Microbiology, 2019, 10, 710.	3.5	11
36	Quality of radio frequency pasteurized shell eggs during extended storage under normal and moderate abuse conditions. Food Control, 2020, 116, 107330.	5.5	9

#	Article	IF	Citations
37	Survival of Salmonella Typhimurium on soybean sprouts following treatments with gaseous chlorine dioxide and biocontrol Pseudomonas bacteria. Food Science and Biotechnology, 2017, 26, 513-520.	2.6	8
38	Effects of Media on Recovery of Escherichia coli O157:H7 and Pseudomonas fluorescens from Spinach. Journal of Food Safety, 2012, 32, 492-501.	2.3	7
39	Cold Atmospheric Plasma Jet Inactivates Cryptosporidium parvum Oocysts on Cilantro. Journal of Food Protection, 2020, 83, 794-800.	1.7	7
40	Influence of mycorrhizal fungi on fate of E. coli O157:H7 and Salmonella in soil and internalization into Romaine lettuce plants. International Journal of Food Microbiology, 2015, 192, 95-102.	4.7	6
41	Influence of Refrigerated Storage Time on Efficacy of Irradiation To Reduce Salmonella on Sliced Roma Tomatoesâ€. Journal of Food Protection, 2011, 74, 990-993.	1.7	4
42	Effect of cold storage on survivors and recovery of injuredSalmonellabacteria on freshâ€¢ut pieces prepared from whole melons treated with heat and hydrogen peroxide. Journal of Food Processing and Preservation, 2019, 43, e13943.	2.0	4
43	Nisin-Based Organic Acid Inactivation of Salmonella on Grape Tomatoes: Efficacy of Treatment with Bioluminescence ATP Assay. Journal of Food Protection, 2020, 83, 68-74.	1.7	3
44	Gamma radiation treatment of postharvest produce for Salmonella enterica reduction on baby carrot and grape tomato. Journal of Food Safety, 2022, 42, e12951.	2.3	2
45	Inactivation of Microbial Contaminants in Fresh Produce. ACS Symposium Series, 2009, , 183-206.	0.5	0