

Brendan A Niemira

List of Publications by Year in descending order

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Version: 2024-02-01

45
papers

2,278
citations

331670

21
h-index

254184

43
g-index

47
all docs

47
docs citations

47
times ranked

1843
citing authors

#	ARTICLE	IF	CITATIONS
1	Gamma radiation treatment of postharvest produce for <i>Salmonella enterica</i> reduction on baby carrot and grape tomato. <i>Journal of Food Safety</i> , 2022, 42, e12951.	2.3	2
2	Nisin-Based Organic Acid Inactivation of <i>Salmonella</i> on Grape Tomatoes: Efficacy of Treatment with Bioluminescence ATP Assay. <i>Journal of Food Protection</i> , 2020, 83, 68-74.	1.7	3
3	Quality of radio frequency pasteurized shell eggs during extended storage under normal and moderate abuse conditions. <i>Food Control</i> , 2020, 116, 107330.	5.5	9
4	Cold Atmospheric Plasma Jet Inactivates <i>Cryptosporidium parvum</i> Oocysts on Cilantro. <i>Journal of Food Protection</i> , 2020, 83, 794-800.	1.7	7
5	Gamma Irradiation Influences the Survival and Regrowth of Antibiotic-Resistant Bacteria and Antibiotic-Resistance Genes on Romaine Lettuce. <i>Frontiers in Microbiology</i> , 2019, 10, 710.	3.5	11
6	Influence of Antimicrobial Agents on the Thermal Sensitivity of Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019, 82, 628-644.	1.7	19
7	Effect of cold storage on survivors and recovery of injured <i>Salmonella</i> bacteria on fresh-cut pieces prepared from whole melons treated with heat and hydrogen peroxide. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13943.	2.0	4
8	Reduction in <i>Listeria monocytogenes</i> , <i>Salmonella enterica</i> and <i>Escherichia coli</i> O157:H7 <i>in vitro</i> and on tomato by sophorolipid and sanitiser as affected by temperature and storage time. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1303-1315.	2.7	21
9	In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. <i>Food Research International</i> , 2018, 108, 378-386.	6.2	70
10	Surfactant-Enhanced Organic Acid Inactivation of Tulane Virus, a Human Norovirus Surrogate. <i>Journal of Food Protection</i> , 2018, 81, 279-283.	1.7	12
11	In-package inhibition of <i>E. coli</i> O157:H7 on bulk Romaine lettuce using cold plasma. <i>Food Microbiology</i> , 2017, 65, 1-6.	4.2	81
12	Survival of <i>Salmonella</i> Typhimurium on soybean sprouts following treatments with gaseous chlorine dioxide and biocontrol <i>Pseudomonas</i> bacteria. <i>Food Science and Biotechnology</i> , 2017, 26, 513-520.	2.6	8
13	Evaluation of Chlorine Treatment Levels for Inactivation of Human Norovirus and MS2 Bacteriophage during Sewage Treatment. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	3.1	16
14	Microbial Reduction and Sensory Quality Preservation of Fresh Ginseng Roots Using Nonthermal Processing and Antimicrobial Packaging. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12871.	2.0	15
15	Nonthermal inactivation of norovirus surrogates on blueberries using atmospheric cold plasma. <i>Food Microbiology</i> , 2017, 63, 1-5.	4.2	89
16	Inactivation of <i>Escherichia coli</i> O157:H7 and Aerobic Microorganisms in Romaine Lettuce Packaged in a Commercial Polyethylene Terephthalate Container Using Atmospheric Cold Plasma. <i>Journal of Food Protection</i> , 2017, 80, 35-43.	1.7	35
17	Cold Plasma Inactivation of <i>Salmonella</i> in Prepackaged, Mixed Salads Is Influenced by Cross-Contamination Sequence. <i>Journal of Food Protection</i> , 2017, 80, 2132-2136.	1.7	20
18	Microbial safety and overall quality of cantaloupe fresh-cut pieces prepared from whole fruit after wet steam treatment. <i>International Journal of Food Microbiology</i> , 2016, 231, 86-92.	4.7	22

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19	Dielectric barrier discharge atmospheric cold plasma inhibits <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> , <i>Listeria monocytogenes</i> , and <i>Tulane virus</i> in Romaine lettuce. <i>International Journal of Food Microbiology</i> , 2016, 237, 114-120.	4.7	121
20	Shelf life extension of fresh ginseng roots using sanitiser washing, edible antimicrobial coating and modified atmosphere packaging. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2132-2139.	2.7	13
21	Effect of Hydrogen Peroxide in Combination with Minimal Thermal Treatment for Reducing Bacterial Populations on Cantaloupe Rind Surfaces and Transfer to Fresh-Cut Pieces. <i>Journal of Food Protection</i> , 2016, 79, 1316-1324.	1.7	21
22	Reduction of Bacterial Pathogens and Potential Surrogates on the Surface of Almonds Using High-Intensity 405-Nanometer Light. <i>Journal of Food Protection</i> , 2016, 79, 1840-1845.	1.7	19
23	Effects of gamma irradiation on the survival of <i>Pseudomonas fluorescens</i> inoculated on romaine lettuce and baby spinach. <i>LWT - Food Science and Technology</i> , 2015, 62, 55-61.	5.2	23
24	Influence of mycorrhizal fungi on fate of <i>E. coli</i> O157:H7 and <i>Salmonella</i> in soil and internalization into Romaine lettuce plants. <i>International Journal of Food Microbiology</i> , 2015, 192, 95-102.	4.7	6
25	Atmospheric cold plasma inactivation of aerobic microorganisms on blueberries and effects on quality attributes. <i>Food Microbiology</i> , 2015, 46, 479-484.	4.2	234
26	Cold Plasma Rapid Decontamination of Food Contact Surfaces Contaminated with <i>Salmonella</i> Biofilms. <i>Journal of Food Science</i> , 2014, 79, M917-22.	3.1	75
27	Influence of modified atmosphere and varying time in storage on the irradiation sensitivity of <i>Salmonella</i> on sliced roma tomatoes. <i>Radiation Physics and Chemistry</i> , 2013, 90, 120-124.	2.8	14
28	Effects of Media on Recovery of <i>Escherichia coli</i> O157:H7 and <i>Pseudomonas fluorescens</i> from Spinach. <i>Journal of Food Safety</i> , 2012, 32, 492-501.	2.3	7
29	Cold Plasma Decontamination of Foods. <i>Annual Review of Food Science and Technology</i> , 2012, 3, 125-142.	9.9	465
30	Cold Plasma Reduction of <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 on Almonds Using Ambient Pressure Gases. <i>Journal of Food Science</i> , 2012, 77, M171-5.	3.1	134
31	Influence of Refrigerated Storage Time on Efficacy of Irradiation To Reduce <i>Salmonella</i> on Sliced Roma Tomatoes. <i>Journal of Food Protection</i> , 2011, 74, 990-993.	1.7	4
32	Irradiation Sensitivity of Planktonic and Biofilm-associated <i>Listeria monocytogenes</i> and <i>L. innocua</i> as Influenced by Temperature of Biofilm Formation. <i>Food and Bioprocess Technology</i> , 2010, 3, 257-264.	4.7	24
33	<i>Escherichia coli</i> O157:H7 Biofilm Formation on Romaine Lettuce and Spinach Leaf Surfaces Reduces Efficacy of Irradiation and Sodium Hypochlorite Washes. <i>Journal of Food Science</i> , 2010, 75, M270-7.	3.1	81
34	Inactivation of Microbial Contaminants in Fresh Produce. <i>ACS Symposium Series</i> , 2009, , 183-206.	0.5	0
35	Cold Plasma Inactivates <i>Salmonella</i> Stanley and <i>Escherichia coli</i> O157:H7 Inoculated on Golden Delicious Apples. <i>Journal of Food Protection</i> , 2008, 71, 1357-1365.	1.7	206
36	Irradiation Sensitivity of Planktonic and Biofilm-Associated <i>Escherichia coli</i> O157:H7 Isolates Is Influenced by Culture Conditions. <i>Applied and Environmental Microbiology</i> , 2007, 73, 3239-3244.	3.1	34

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37	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
38	Nalidixic Acid Resistance Influences Sensitivity to Ionizing Radiation among Salmonella Isolates. Journal of Food Protection, 2006, 69, 1587-1593.	1.7	21
39	Sensitivity of Planktonic and Biofilm-Associated Salmonella spp. to Ionizing Radiation. Applied and Environmental Microbiology, 2005, 71, 2732-2736.	3.1	53
40	Irradiation of Ready-to-Eat Meats: Eliminating Listeria monocytogenes While Maintaining Product Quality. ACS Symposium Series, 2004, , 77-89.	0.5	11
41	Effect of Freezing, Irradiation, and Frozen Storage on Survival of Salmonella in Concentrated Orange Juice. Journal of Food Protection, 2003, 66, 1916-1919.	1.7	13
42	Ionizing Radiation Sensitivity of Listeria monocytogenes ATCC 49594 and Listeria innocua ATCC 51742 Inoculated on Endive (Cichorium endiva). Journal of Food Protection, 2003, 66, 993-998.	1.7	45
43	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
44	Suspending Lettuce Type Influences Recoverability and Radiation Sensitivity of Escherichia coli O157:H7. Journal of Food Protection, 2002, 65, 1388-1393.	1.7	69
45	Irradiation Inactivation of Four Salmonella Serotypes in Orange Juices with Various Turbidities. Journal of Food Protection, 2001, 64, 614-617.	1.7	39