

# Catherine N Cutter

## List of Publications by Year in descending order

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Version: 2024-02-01

48  
papers

2,039  
citations

236612

25  
h-index

233125

45  
g-index

49  
all docs

49  
docs citations

49  
times ranked

1904  
citing authors

#	ARTICLE	IF	CITATIONS
1	Hot water sanitization of a commercial mushroom disk slicer to inactivate <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2020, 109, 106900.	2.8	8
2	A comprehensive food safety short course (FSSC) improves food safety knowledge, behaviors, attitudes, and skills of Ukrainian participants. <i>Journal of Food Science Education</i> , 2020, 19, 263-277.	1.0	2
3	Development and evaluation of pullulan-based composite antimicrobial films (CAF) incorporated with nisin, thymol and lauric arginate to reduce foodborne pathogens associated with muscle foods. <i>International Journal of Food Microbiology</i> , 2020, 320, 108519.	2.1	43
4	Survival of acid-adapted and non-adapted Shiga toxin-producing <i>Escherichia coli</i> using an in vitro model. <i>Food Control</i> , 2019, 104, 28-33.	2.8	3
5	Thermoplastic starch/polybutylene adipate terephthalate film coated with gelatin containing nisin Z and lauric arginate for control of foodborne pathogens associated with chilled and frozen seafood. <i>International Journal of Food Microbiology</i> , 2019, 290, 59-67.	2.1	27
6	Sanitation indicators as a tool to evaluate a food safety and sanitation training program for farmstead cheese processors. <i>Food Control</i> , 2017, 78, 264-269.	2.8	10
7	Stability and safety of maize- $\epsilon$ legume-fortified flours stored in various packaging materials. <i>European Food Research and Technology</i> , 2017, 243, 1861-1868.	1.6	4
8	Development, Dissemination, and Assessment of a Food Safety Systems Management Curriculum for Agribusiness Students in Armenia. <i>Journal of Food Science Education</i> , 2017, 16, 107-117.	1.0	2
9	Pathogen reductions associated with traditional processing of landj�ger. <i>Food Control</i> , 2017, 73, 768-774.	2.8	4
10	Prevalence and Phylogenetic Characterization of <i>Escherichia coli</i> and Hygiene Indicator Bacteria Isolated from Leafy Green Produce, Beef, and Pork Obtained from Farmers' Markets in Pennsylvania. <i>Journal of Food Protection</i> , 2017, 80, 237-244.	0.8	31
11	Fate of Pathogenic Bacteria Associated with Production of Pickled Sausage by Using a Cold Fill Process. <i>Journal of Food Protection</i> , 2016, 79, 1693-1699.	0.8	1
12	Commercially Available Rapid Methods for Detection of Selected Food-borne Pathogens. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1519-1531.	5.4	91
13	Incorporation of nisin Z and lauric arginate into pullulan films to inhibit foodborne pathogens associated with fresh and ready-to-eat muscle foods. <i>International Journal of Food Microbiology</i> , 2015, 207, 77-82.	2.1	64
14	Optimization of formulations for pullulan films containing lauric arginate and nisin Z. <i>LWT - Food Science and Technology</i> , 2015, 63, 1110-1120.	2.5	11
15	Diversity of CRISPR loci and virulence genes in pathogenic <i>Escherichia coli</i> isolates from various sources. <i>International Journal of Food Microbiology</i> , 2015, 204, 41-46.	2.1	11
16	Efficacy of Antimicrobial Pullulan- $\epsilon$ Based Coating to Improve Internal Quality and Shelf- $\epsilon$ Life of Chicken Eggs During Storage. <i>Journal of Food Science</i> , 2015, 80, M1066-74.	1.5	45
17	The efficacy of short and repeated high-pressure processing treatments on the reduction of non-O157:H7 Shiga-toxin producing <i>Escherichia coli</i> in ground beef patties. <i>Meat Science</i> , 2015, 102, 22-26.	2.7	16
18	Multivariate analysis reveals differences in biofilm formation capacity among <i>Listeria monocytogenes</i> lineages. <i>Biofouling</i> , 2014, 30, 1199-1209.	0.8	9

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19	Incorporation of Essential Oils and Nanoparticles in Pullulan Films to Control Foodborne Pathogens on Meat and Poultry Products. <i>Journal of Food Science</i> , 2014, 79, M675-84.	1.5	148
20	Effect of lauric arginate, nisin Z, and a combination against several food-related bacteria. <i>International Journal of Food Microbiology</i> , 2014, 188, 135-146.	2.1	56
21	High-pressure processing and boiling water treatments for reducing <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> spp., and <i>Staphylococcus aureus</i> during beef jerky processing. <i>Food Control</i> , 2014, 39, 105-110.	2.8	23
22	Consumer acceptability of high hydrostatic pressure (HHP)-treated ground beef patties. <i>LWT - Food Science and Technology</i> , 2014, 56, 207-210.	2.5	23
23	An Ecological Perspective of <i>Listeria monocytogenes</i> Biofilms in Food Processing Facilities. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 801-817.	5.4	55
24	Presence of Shiga Toxin-Producing <i>Escherichia coli</i> O-Groups in Small and Very-Small Beef-Processing Plants and Resulting Ground Beef Detected by a Multiplex Polymerase Chain Reaction Assay. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 789-795.	0.8	15
25	A Microbiological Comparison of Poultry Products Obtained from Farmers' Markets and Supermarkets in Pennsylvania. <i>Journal of Food Safety</i> , 2013, 33, 259-264.	1.1	52
26	Inactivation of Human Pathogens during Phase II Composting of Manure-Based Mushroom Growth Substrate. <i>Journal of Food Protection</i> , 2013, 76, 1393-1400.	0.8	16
27	The Effects of a Pickling Process on the Reduction of <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , <i>Salmonella</i> spp. and <i>Staphylococcus aureus</i> Inoculated onto Hard-Cooked Eggs. <i>Journal of Food Safety</i> , 2013, 33, 413-417.	1.1	6
28	Investigation of Chemical Rinses Suitable for Very Small Meat Plants To Reduce Pathogens on Beef Surfaces. <i>Journal of Food Protection</i> , 2012, 75, 14-21.	0.8	23
29	Detection of Shiga Toxin-Producing <i>Escherichia coli</i> O26, O45, O103, O111, O113, O121, O145, and O157 Serogroups by Multiplex Polymerase Chain Reaction of the <i>wzx</i> Gene of the O-Antigen Gene Cluster. <i>Foodborne Pathogens and Disease</i> , 2011, 8, 651-652.	0.8	92
30	VALIDATION OF A PICKLING PROCESS FOR CONTROLLING PATHOGENS ASSOCIATED WITH HARD-COOKED EGGS. <i>Journal of Food Safety</i> , 2011, 31, 417-423.	1.1	8
31	Multiplex PCR Detection of Shiga Toxin-Producing <i>Escherichia coli</i> Strains Belonging to Serogroups O157, O103, O91, O113, O145, O111, and O26 Experimentally Inoculated in Beef Carcass Swabs, Beef Trim, and Ground Beef. <i>Journal of Food Protection</i> , 2011, 74, 228-239.	0.8	29
32	SAKACIN-CONTAINING PULLULAN FILM: AN ACTIVE PACKAGING SYSTEM TO CONTROL EPIDEMIC CLONES OF <i>LISTERIA MONOCYTOGENES</i> IN READY-TO-EAT FOODS. <i>Journal of Food Safety</i> , 2010, 30, 366-381.	1.1	67
33	Comparison of Knowledge and Attitudes Using Computer-based and Face-to-Face Personal Hygiene Training Methods in Food Processing Facilities. <i>Journal of Food Science Education</i> , 2006, 5, 45-50.	1.0	11
34	Interventions for the Reduction of <i>Salmonella</i> Typhimurium DT 104 and Non-O157:H7 Enterohemorrhagic <i>Escherichia coli</i> on Beef Surfaces. <i>Journal of Food Protection</i> , 2000, 63, 1326-1332.	0.8	72
35	Antimicrobial Effect of Herb Extracts against <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , and <i>Salmonella</i> Typhimurium Associated with Beef. <i>Journal of Food Protection</i> , 2000, 63, 601-607.	0.8	126
36	Antimicrobial Activity of Cetylpyridinium Chloride Washes against Pathogenic Bacteria on Beef Surfaces. <i>Journal of Food Protection</i> , 2000, 63, 593-600.	0.8	66

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37	The Effectiveness of Triclosan-Incorporated Plastic against Bacteria on Beef Surfaces. <i>Journal of Food Protection</i> , 1999, 62, 474-479.	0.8	74
38	Bacterial Profile of Ground Beef Made from Carcass Tissue Experimentally Contaminated with Pathogenic and Spoilage Bacteria before Being Washed with Hot Water, Alkaline Solution, or Organic Acid and Then Stored at 4 or 12°C. <i>Journal of Food Protection</i> , 1998, 61, 1109-1118.	0.8	49
39	Long-Term Effect of Alkaline, Organic Acid, or Hot Water Washes on the Microbial Profile of Refrigerated Beef Contaminated with Bacterial Pathogens after Washing. <i>Journal of Food Protection</i> , 1998, 61, 300-306.	0.8	42
40	Parameters Affecting the Efficacy of Spray Washes against <i>Escherichia coli</i> O157:H7 and Fecal Contamination on Beef. <i>Journal of Food Protection</i> , 1997, 60, 614-618.	0.8	37
41	Effects of Acetic Acid, Lactic Acid and Trisodium Phosphate on the Microflora of Refrigerated Beef Carcass Surface Tissue Inoculated with <i>Escherichia coli</i> O157:H7, <i>Listeria innocua</i> , and <i>Clostridium sporogenes</i> . <i>Journal of Food Protection</i> , 1997, 60, 619-624.	0.8	115
42	Effects of Steam-Vacuuming and Hot Water Spray Wash on the Microflora of Refrigerated Beef Carcass Surface Tissue Inoculated with <i>Escherichia coli</i> O157:H7, <i>Listeria innocua</i> , and <i>Clostridium sporogenes</i> . <i>Journal of Food Protection</i> , 1997, 60, 114-119.	0.8	50
43	Application of Carnatrol <sup>®</sup> and Timsen <sup>®</sup> to Decontaminate Beef. <i>Journal of Food Protection</i> , 1996, 59, 1339-1342.	0.8	4
44	Microbial Decontamination of Beef and Sheep Carcasses by Steam, Hot Water Spray Washes, and a Steam-Vacuum Sanitizer. <i>Journal of Food Protection</i> , 1996, 59, 127-135.	0.8	131
45	Population Reductions of Gram-Negative Pathogens Following Treatments with Nisin and Chelators under Various Conditions. <i>Journal of Food Protection</i> , 1995, 58, 977-983.	0.8	130
46	Treatments with Nisin and Chelators to Reduce <i>Salmonella</i> and <i>Escherichia coli</i> on Beef. <i>Journal of Food Protection</i> , 1995, 58, 1028-1030.	0.8	72
47	Chlorine Dioxide Spray Washes for Reducing Fecal Contamination on Beef. <i>Journal of Food Protection</i> , 1995, 58, 1294-1296.	0.8	40
48	Microbial ATP Bioluminescence as a Means to Detect Contamination on Artificially Contaminated Beef Carcass Tissue. <i>Journal of Food Protection</i> , 1995, 58, 764-769.	0.8	25