

Harshavardhan Thippareddi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3089502/publications.pdf>

Version: 2024-02-01

12
papers

210
citations

1684188

5
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

268
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of antibiotic withdrawal in feed on chicken gut microbial dynamics, immunity, growth performance and prevalence of foodborne pathogens. PLoS ONE, 2018, 13, e0192450.	2.5	112
2	Validation of the baking process as a kill-step for controlling Salmonella in muffins. International Journal of Food Microbiology, 2017, 250, 1-6.	4.7	30
3	Evaluating Environmental Monitoring Protocols for Listeria spp. and Listeria monocytogenes in Frozen Food Manufacturing Facilities. Journal of Food Protection, 2020, 83, 172-187.	1.7	22
4	Dynamic predictive model for growth of Salmonella spp. in scrambled egg mix. Food Microbiology, 2017, 64, 39-46.	4.2	12
5	Texture and quality of chicken sausage formulated with woody breast meat. Poultry Science, 2021, 100, 100915.	3.4	8
6	Control of Clostridium perfringens spore germination and outgrowth by potassium lactate and sodium diacetate in ham containing reduced sodium chloride. LWT - Food Science and Technology, 2021, 137, 110395.	5.2	6
7	Microbiological Safety of Commercial Prime Rib Preparation Methods: Thermal Inactivation of Salmonella in Mechanically Tenderized Rib Eye. Journal of Food Protection, 2015, 78, 2126-2135.	1.7	4
8	Prevalence of Listeria Species and Listeria monocytogenes on Raw Produce Arriving at Frozen Food Manufacturing Facilities. Journal of Food Protection, 2021, 84, 1898-1903.	1.7	4
9	Prevalence and antimicrobial resistance of Salmonella in conventional and no antibiotics ever broiler farms in the United States. Food Control, 2022, 135, 108738.	5.5	4
10	Analyzing aggregate environmental monitoring data for Listeria spp. in frozen food manufacturing environments. Food Control, 2022, 135, 108746.	5.5	4
11	Evaluation of multi blade shear (MBS) for determining texture of raw and cooked broiler breast fillets with the woody breast myopathy. Poultry Science, 2021, 100, 101123.	3.4	2
12	Blinding Protocols for Acquisition of Potentially Sensitive Food Safety Information. Journal of Food Protection, 2021, 84, 188-193.	1.7	2