

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	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
2	Analyzing aggregate environmental monitoring data for Listeria spp. in frozen food manufacturing environments. Food Control, 2022, 135, 108746.	5.5	4
3	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
4	Texture and quality of chicken sausage formulated with woody breast meat. Poultry Science, 2021, 100, 100915.	3.4	8
5	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
6	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
7	Blinding Protocols for Acquisition of Potentially Sensitive Food Safety Information. Journal of Food Protection, 2021, 84, 188-193.	1.7	2
8	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
9	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
10	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
11	Dynamic predictive model for growth of Salmonella spp. in scrambled egg mix. Food Microbiology, 2017, 64, 39-46.	4.2	12
12	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