Linda J Harris

List of Publications by Year
in descending order

101 papers	6,277 citations	53751 45 h-index	69214 77 g-index
109 all docs	109 docs citations	109 times ranked	3779 citing authors

#	Article	IF	Citations
1	Outbreaks Associated with Fresh Produce: Incidence, Growth, and Survival of Pathogens in Fresh and Fresh-Cut Produce. Comprehensive Reviews in Food Science and Food Safety, 2003, 2, 78-141.	5.9	448
2	Methods to Reduce/Eliminate Pathogens from Fresh and Fresh-Cut Produce. Comprehensive Reviews in Food Science and Food Safety, 2003, 2, 161-173.	5.9	413
3	Antimicrobial Activity of Lactic Acid Bacteria Against Listeria monocytogenes. Journal of Food Protection, 1989, 52, 384-387.	0.8	306
4	An International Outbreak of Salmonellosis Associated with Raw Almonds Contaminated with a Rare Phage Type of Salmonella Enteritidis. Journal of Food Protection, 2005, 68, 191-198.	0.8	259
5	Sensitivity and Resistance of Listeria monocytogenes ATCC 19115, Scott A, and UAL500 to Nisin. Journal of Food Protection, 1991, 54, 836-840.	0.8	168
6	Survival of Salmonella Enteritidis Phage Type 30 on Inoculated Almonds Stored at â^'20, 4, 23, and 35Â°C. Journal of Food Protection, 2006, 69, 1851-1857.	0.8	164
7	Microbiological Safety of Controlled and Modified Atmosphere Packaging of Fresh and Fresh-Cut Produce. Comprehensive Reviews in Food Science and Food Safety, 2003, 2, 142-160.	5.9	161
8	Standardization of a Method To Determine the Efficacy of Sanitizers in Inactivating Human Pathogenic Microorganisms on Raw Fruits and Vegetables. Journal of Food Protection, 2001, 64, 1079-1084.	0.8	140
9	Prevalence and Amounts of Salmonella Found on Raw California Almonds. Journal of Food Protection, 2007, 70, 820-827.	0.8	127
10	Season, Irrigation, Leaf Age, and Escherichia coli Inoculation Influence the Bacterial Diversity in the Lettuce Phyllosphere. PLoS ONE, 2013, 8, e68642.	1.1	121
11	Reducing Salmonella on cantaloupes and honeydew melons using wash practices applicable to postharvest handling, foodservice, and consumer preparation. International Journal of Food Microbiology, 2005, 99, 59-70.	2.1	119
12	Survival of Salmonella, Escherichia coli O157:H7, and Listeria monocytogenes on Inoculated Almonds and Pistachios Stored at â^'19, 4, and 24Â°C. Journal of Food Protection, 2012, 75, 1394-1403.	0.8	117
13	Survival and Recovery of Escherichia coli O157:H7, Salmonella, and Listeria monocytogenes on Lettuce and Parsley as Affected by Method of Inoculation, Time between Inoculation and Analysis, and Treatment with Chlorinated Water. Journal of Food Protection, 2004, 67, 1092-1103.	0.8	114
14	Survival of Salmonella Enteritidis PT 30 on Inoculated Almonds after Commercial Fumigation with Propylene Oxide. Journal of Food Protection, 2005, 68, 1613-1622.	0.8	107
15	Safety of the Surrogate Microorganism Enterococcus faecium NRRL B-2354 for Use in Thermal Process Validation. Applied and Environmental Microbiology, 2014, 80, 1899-1909.	1.4	107
16	Production Practices as Risk Factors in Microbial Food Safety of Fresh and Fresh-Cut Produce. Comprehensive Reviews in Food Science and Food Safety, 2003, 2, 38-77.	5.9	101
17	Isolation and characterization of Carnobacterium, Lactococcus, and Enterococcus spp. from cooked, modified atmosphere packaged, refrigerated, poultry meat. International Journal of Food Microbiology, 2000, 62, 83-94.	2.1	100
18	Survival of Salmonella enterica, Escherichia coli O157:H7, and Listeria monocytogenes on Inoculated Walnut Kernels during Storage. Journal of Food Protection, 2012, 75, 245-254.	0.8	99

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19	Isolation of Salmonella Enteritidis Phage Type 30 from a Single Almond Orchard over a 5-Year Period. Journal of Food Protection, 2007, 70, 1784-1789.	0.8	96
20	Fate of Escherichia coli O157:H7 in field-inoculated lettuce. Food Microbiology, 2011, 28, 1417-1425.	2.1	94
21	Survival of Salmonella spp. and Escherichia coli O157:H7 on Fresh and Frozen Strawberries. Journal of Food Protection, 2001, 64, 1483-1488.	0.8	93
22	A dry-inoculation method for nut kernels. Food Microbiology, 2013, 33, 292-297.	2.1	93
23	Antimicrobial Effects of Lactoferrin, Lysozyme, and the Lactoperoxidase System and Edible Whey Protein Films Incorporating the Lactoperoxidase System Against Salmonella enterica and Escherichia coli O157:H7. Journal of Food Science, 2005, 70, m332-m338.	1.5	91
24	Evaluation of Inoculation Method and Inoculum Drying Time for Their Effects on Survival and Efficiency of Recovery of Escherichia coli O157:H7, Salmonella, and Listeria monocytogenes Inoculated on the Surface of Tomatoes. Journal of Food Protection, 2004, 67, 732-741.	0.8	90
25	Novel paired starter culture system for sauerkraut, consisting of a nisin-resistant Leuconostoc mesenteroides strain and a nisin-producing Lactococcus lactis strain. Applied and Environmental Microbiology, 1992, 58, 1484-1489.	1.4	89
26	Survival of Salmonella Enteritidis PT 30 on inoculated almond kernels in hot water treatments. Food Research International, 2012, 45, 1093-1098.	2.9	82
27	Characterization of two nisin-producing Lactococcus lactis subsp. lactis strains isolated from a commercial sauerkraut fermentation. Applied and Environmental Microbiology, 1992, 58, 1477-1483.	1.4	82
28	Survival of Listeria monocytogenes on fresh and frozen strawberries. International Journal of Food Microbiology, 2005, 101, 255-262.	2.1	81
29	Development of a Proposed Standard Method for Assessing the Efficacy of Fresh Produce Sanitizers. Journal of Food Protection, 2001, 64, 1103-1109.	0.8	77
30	Listeria monocytogenes Inhibition by Whey Protein Films and Coatings Incorporating Lysozyme. Journal of Food Protection, 2005, 68, 2317-2325.	0.8	72
31	Developments in nisin research. Food Research International, 1992, 25, 57-66.	2.9	71
32	Scientific Integrity Principles and Best Practices: Recommendations from a Scientific Integrity Consortium. Science and Engineering Ethics, 2019, 25, 327-355.	1.7	70
33	Survival of Salmonella, Escherichia coli O157:H7, and Listeria monocytogenes on Raw Peanut and Pecan Kernels Storedat -24, 4, and 22Â°C. Journal of Food Protection, 2015, 78, 323-332.	0.8	68
34	Reduction of on Inoculated Almonds Exposed to Hot Oil. Journal of Food Protection, 2010, 73, 1238-1246.	0.8	65
35	Survival and growth of Salmonella Enteritidis PT 30 in almond orchard soils. Journal of Applied Microbiology, 2008, 104, 1391-1399.	1.4	64
36	Growth of Salmonella Enteritidis Phage Type 30 in Almond Hull and Shell Slurries and Survival in Drying Almond Hulls. Journal of Food Protection, 2006, 69, 712-718.	0.8	62

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37	Risk of salmonellosis from consumption of almonds in the North American market. Food Research International, 2012, 45, 1166-1174.	2.9	62
38	Listeria monocytogenes Inhibition by Whey Protein Films and Coatings Incorporating the Lactoperoxidase System. Journal of Food Science, 2005, 70, m317-m324.	1.5	58
39	Catalytic Infrared Dehydration of Onions. Journal of Food Science, 2006, 71, E351-E357.	1.5	58
40	Efficacy and Reproducibility of a Produce Wash in Killing Salmonella on the Surface of Tomatoes Assessed with a Proposed Standard Method for Produce Sanitizers. Journal of Food Protection, 2001, 64, 1477-1482.	0.8	56
41	Cross contamination of Escherichia coli O157:H7 between lettuce and wash water during home-scale washing. Food Microbiology, 2015, 46, 428-433.	2.1	56
42	Quantifying Transfer Rates of Salmonella and Escherichia coli O157:H7 between Fresh-Cut Produce and Common Kitchen Surfaces. Journal of Food Protection, 2013, 76, 1530-1538.	0.8	55
43	Survival of foodborne pathogens on inshell walnuts. International Journal of Food Microbiology, 2013, 166, 341-348.	2.1	52
44	Monte Carlo Simulations Assessing the Risk of Salmonellosis from Consumption of Almonds. Journal of Food Protection, 2006, 69, 1594-1599.	0.8	51
45	Growth of Listeria monocytogenes and Yersinia enterocolitica on Cooked Modified-Atmosphere-Packaged Poultry in the Presence and Absence of a Naturally Occurring Microbiota. Applied and Environmental Microbiology, 1999, 65, 342-345.	1.4	48
46	Detection and Elimination of Salmonella Mbandaka from Naturally Contaminated Alfalfa Seed by Treatment with Heat or Calcium Hypochlorite. Journal of Food Protection, 2002, 65, 452-458.	0.8	46
47	Assessments of Total and Viable Escherichia coli O157:H7 on Field and Laboratory Grown Lettuce. PLoS ONE, 2013, 8, e70643.	1.1	44
48	Fate of Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella on fresh-cut celery. Food Microbiology, 2013, 34, 151-157.	2.1	43
49	Most-Probable-Number Determination of Salmonella Levels in Naturally Contaminated Raw Almonds Using Two Sample Preparation Methods. Journal of Food Protection, 2010, 73, 1986-1992.	0.8	42
50	A Syst-OMICS Approach to Ensuring Food Safety and Reducing the Economic Burden of Salmonellosis. Frontiers in Microbiology, 2017, 8, 996.	1.5	42
51	Evaluation of different approaches for modeling Escherichia coli O157:H7 survival on field lettuce. International Journal of Food Microbiology, 2014, 184, 74-85.	2.1	40
52	Quantifying the Effect of Hand Wash Duration, Soap Use, Ground Beef Debris, and Drying Methods on the Removal of Enterobacter aerogenes on Hands. Journal of Food Protection, 2015, 78, 685-690.	0.8	39
53	Impact of Storage Time and Temperature on Thermal Inactivation of Salmonella Enteritidis PT 30 on Oilâ€Roasted Almonds. Journal of Food Science, 2012, 77, M42-7.	1.5	38
54	Comparison of Genotypes of Salmonella enterica Serovar Enteritidis Phage Type 30 and 9c Strains Isolated during Three Outbreaks Associated with Raw Almonds. Applied and Environmental Microbiology, 2010, 76, 3723-3731.	1.4	37

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55	A Framework for Developing Research Protocols for Evaluation of Microbial Hazards and Controls during Production That Pertain to the Application of Untreated Soil Amendments of Animal Origin on Land Used To Grow Produce That May Be Consumed Raw. Journal of Food Protection, 2013, 76, 1062-1084.	0.8	36
56	Migration of Salmonella Enteritidis Phage Type 30 through Almond Hulls and Shells. Journal of Food Protection, 2008, 71, 397-401.	0.8	35
57	Pulsed electric fields as a processing alternative for microbial reduction in spice. Food Research International, 1997, 30, 185-191.	2.9	33
58	The effects of freezing and thawing on the survival of Escherichia coli O157:H7 in apple juice. International Journal of Food Microbiology, 2001, 67, 89-96.	2.1	33
59	Inhibition of Salmonella enterica and Escherichia coli O157:H7 on Roasted Turkey by Edible Whey Protein Coatings Incorporating the Lactoperoxidase System. Journal of Food Protection, 2006, 69, 784-793.	0.8	33
60	Microbiological Safety of Fresh and Fresh-Cut Produce: Description of the Situation and Economic Impact. Comprehensive Reviews in Food Science and Food Safety, 2003, 2, 13-37.	5.9	32
61	Reducing Salmonella on Apples with Wash Practices Commonly Used by Consumers. Journal of Food Protection, 2003, 66, 741-747.	0.8	32
62	A Framework for Developing Research Protocols for Evaluation of Microbial Hazards and Controls during Production That Pertain to the Quality of Agricultural Water Contacting Fresh Produce That May Be Consumed Raw. Journal of Food Protection, 2012, 75, 2251-2273.	0.8	31
63	Prevalence and Amounts of Salmonella Found on Raw California Inshell Pistachios. Journal of Food Protection, 2016, 79, 1304-1315.	0.8	29
64	Efficacy of Aqueous and Alcoholâ€Based Quaternary Ammonium Sanitizers for Reducingâ€,Salmonellaâ€,in Dusts Generated in Almond Hulling and Shelling Facilities. Journal of Food Science, 2010, 75, M7-13.	1.5	28
65	Nisin Reduces the Thermal Resistance of Listeria monocytogenes Scott A in Liquid Whole Egg. Journal of Food Protection, 1999, 62, 999-1003.	0.8	27
66	Draft Genome Sequence of the Quality Control Strain Enterococcus faecalis ATCC 29212. Journal of Bacteriology, 2012, 194, 6006-6007.	1.0	27
67	Prevalence of Escherichia coli O157:H7 and Salmonella on Inshell California Walnuts. Journal of Food Protection, 2015, 78, 1547-1553.	0.8	27
68	Quantifying Bacterial Cross-Contamination Rates between Fresh-Cut Produce and Hands. Journal of Food Protection, 2017, 80, 213-219.	0.8	25
69	Impact of Preinoculation Culture Conditions on the Behavior of Escherichia coli O157:H7 Inoculated onto Romaine Lettuce (Lactuca sativa) Plants and Cut Leaf Surfaces. Journal of Food Protection, 2009, 72, 1553-1559.	0.8	24
70	Evaluation of microbial loads and the effects of antimicrobial sprays in postharvest handling of California walnuts. Food Microbiology, 2015, 48, 133-142.	2.1	24
71	Changes in Aerobic Plate and Escherichia coliâ€“Coliform Counts and in Populations of Inoculated Foodborne Pathogens on Inshell Walnuts during Storage. Journal of Food Protection, 2016, 79, 1143-1154.	0.8	20
72	The detection of foodborne pathogens by the polymerase chain reaction (PCR). Food Research International, 1992, 25, 457-469.	2.9	19

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73	The Sole Lysine Residue in Porcine Pepsin Works As a Key Residue for Catalysis and Conformational Flexibility. Journal of Biological Chemistry, 1995, 270, 19974-19978.	1.6	18
74	Modeling the risk of salmonellosis from consumption of pistachios produced and consumed in the United States. Food Microbiology, 2017, 67, 85-96.	2.1	17
75	Growth and Survival of Enterobacteriaceae and Inoculated Salmonella on Walnut Hulls and Maturing Walnut Fruit. Journal of Food Protection, 2014, 77, 1462-1470.	0.8	16
76	Conditions at the time of inoculation influence survival of attenuated Escherichia coli O157:H7 on field-inoculated lettuce. Food Microbiology, 2020, 85, 103274.	2.1	16
77	Development and Validation of a Mathematical Model for Growth of Pathogens in Cut Melons. Journal of Food Protection, 2013, 76, 953-958.	0.8	15
78	REDUCTION OF BACTERIAL LEVELS IN FLOUR BY PULSED ELECTRIC FIELDS. Journal of Food Process Engineering, 1998, 21, 263-269.	1.5	14
79	Impact of Process Temperature, Humidity, and Initial Product Moisture on Thermal Inactivation of Salmonella Enteritidis PT 30 on Pistachios during Hot-Air Heating. Journal of Food Protection, 2018, 81, 1351-1356.	0.8	14
80	Growth and Survival of Foodborne Pathogens during Soaking and Drying of Almond (Prunus dulcis) Kernels. Journal of Food Protection, 2020, 83, 2122-2133.	0.8	13
81	Phosphate Buffer Increases Recovery of Escherichia coli O157:H7 from Frozen Apple Juice. Journal of Food Protection, 2001, 64, 1315-1319.	0.8	12
82	Improving the safety of almonds and pistachios. , 2013, , 350-378.		12
83	Guidance on validation of lethal control measures for foodborne pathogens in foods. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2825-2881.	5.9	12
84	Issues To Consider When Setting Intervention Targets with Limited Data for Low-Moisture Food Commodities: A Peanut Case Study. Journal of Food Protection, 2013, 76, 360-369.	0.8	11
85	Microorganisms Move a Short Distance into an Almond Orchard from an Adjacent Upwind Poultry Operation. Applied and Environmental Microbiology, 2020, 86, .	1.4	11
86	Survival or Growth of Inoculated Escherichia coli O157:H7 and Salmonella on Yellow Onions (Allium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Protection, 2015, 78, 42-50.	0.8	9
87	Thermal Resistance of Foodborne Pathogens and Enterococcus faecium NRRL B-2354 on Inoculated Pistachios. Journal of Food Protection, 2020, 83, 1125-1136.	0.8	9
88	Reliability of Escherichia coli Counts for Vacuum-Packaged Ground Beef. Journal of Food Protection, 1992, 55, 266-270.	0.8	8
89	Nuts and Nut Pastes. , 2014, , 213-244.		8
90	Growth of Salmonella and Other Foodborne Pathogens on Inoculated Inshell Pistachios during Simulated Delays between Hulling and Drying. Journal of Food Protection, 2019, 82, 815-825.	0.8	7

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91	Infectious risks associated with medicinal Cannabis : Potential implications for immunocompromised patients?. Journal of Infection, 2018, 76, 500-501.	1.7	5
92	Growth of Salmonella on Inoculated Inhull Pistachios during Postharvest Handling. Journal of Food Protection, 2019, 82, 217-225.	0.8	5
93	Salmonella enterica subsp. enterica virulence potential can be linked to higher survival within a dynamic in vitro human gastrointestinal model. Food Microbiology, 2022, 101, 103877.	2.1	5
94	Nuts, Seeds, and Cereals. , 0, , 203-221.		4
95	Evaluation of glove type on survival and transfer of Escherichia coli in model systems and during hand harvesting of lettuce. JSFA Reports, 2021, 1, 17-25.	0.2	4
96	Fate of inoculated Listeria monocytogenes on yellow onions (Allium cepa) under conditions simulating food service and consumer handling and storage. Food Control, 2019, 96, 375-382.	2.8	3
97	Reduction of Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella on Whole Yellow Onions (Allium cepa) Exposed to Hot Water. Journal of Food Protection, 2021, 84, 1965-1972.	0.8	1
98	Effectiveness of electrolysed water in clean-in-place applications for systems fouled with apple juice. Food Manufacturing Efficiency, 2008, 2, 15-22.	0.3	1
99	Outbreaks of Foodborne Illness Associated with Common Berries, 1983 through 2019. Edis, 2020, 2020, .	0.0	1
100	Water Application Method Influences Survival or Growth of Escherichia coli on Bulb Onions during Field Curing. Journal of Food Protection, 2022, 85, 961-972.	0.8	1
101	Nut Meats. , 2001, , .		0