

# Linda J Harris

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3310949/publications.pdf>

Version: 2024-02-01

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	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
2	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
3	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
4	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
5	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
6	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
7	Microorganisms Move a Short Distance into an Almond Orchard from an Adjacent Upwind Poultry Operation. Applied and Environmental Microbiology, 2020, 86, .	1.4	11
8	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
9	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
10	Outbreaks of Foodborne Illness Associated with Common Berries, 1983 through 2019. Edis, 2020, 2020, .	0.0	1
11	Growth of Salmonella on Inoculated Inshell Pistachios during Postharvest Handling. Journal of Food Protection, 2019, 82, 217-225.	0.8	5
12	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
13	Scientific Integrity Principles and Best Practices: Recommendations from a Scientific Integrity Consortium. Science and Engineering Ethics, 2019, 25, 327-355.	1.7	70
14	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
15	Infectious risks associated with medicinal Cannabis : Potential implications for immunocompromised patients?. Journal of Infection, 2018, 76, 500-501.	1.7	5
16	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
17	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
18	A Syst-OMICS Approach to Ensuring Food Safety and Reducing the Economic Burden of Salmonellosis. Frontiers in Microbiology, 2017, 8, 996.	1.5	42

#	ARTICLE	IF	CITATIONS
19	Quantifying Bacterial Cross-Contamination Rates between Fresh-Cut Produce and Hands. <i>Journal of Food Protection</i> , 2017, 80, 213-219.	0.8	25
20	Changes in Aerobic Plate and <i>Escherichia coli</i> Coliform Counts and in Populations of Inoculated Foodborne Pathogens on Inshell Walnuts during Storage. <i>Journal of Food Protection</i> , 2016, 79, 1143-1154.	0.8	20
21	Prevalence and Amounts of <i>Salmonella</i> Found on Raw California Inshell Pistachios. <i>Journal of Food Protection</i> , 2016, 79, 1304-1315.	0.8	29
22	Evaluation of microbial loads and the effects of antimicrobial sprays in postharvest handling of California walnuts. <i>Food Microbiology</i> , 2015, 48, 133-142.	2.1	24
23	Survival or Growth of Inoculated <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> on Yellow Onions ( <i>Allium</i> ) Tj ETQq1 1 0.784314 rgBT /Over Protection, 2015, 78, 42-50.	0.8	9
24	Quantifying the Effect of Hand Wash Duration, Soap Use, Ground Beef Debris, and Drying Methods on the Removal of <i>Enterobacter aerogenes</i> on Hands. <i>Journal of Food Protection</i> , 2015, 78, 685-690.	0.8	39
25	Survival of <i>Salmonella</i> , <i>Escherichia coli</i> O157:H7, and <i>Listeria monocytogenes</i> on Raw Peanut and Pecan Kernels Stored at -24, 4, and 22°C. <i>Journal of Food Protection</i> , 2015, 78, 323-332.	0.8	68
26	Prevalence of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> on Inshell California Walnuts. <i>Journal of Food Protection</i> , 2015, 78, 1547-1553.	0.8	27
27	Cross contamination of <i>Escherichia coli</i> O157:H7 between lettuce and wash water during home-scale washing. <i>Food Microbiology</i> , 2015, 46, 428-433.	2.1	56
28	Growth and Survival of <i>Enterobacteriaceae</i> and Inoculated <i>Salmonella</i> on Walnut Hulls and Maturing Walnut Fruit. <i>Journal of Food Protection</i> , 2014, 77, 1462-1470.	0.8	16
29	Safety of the Surrogate Microorganism <i>Enterococcus faecium</i> NRRL B-2354 for Use in Thermal Process Validation. <i>Applied and Environmental Microbiology</i> , 2014, 80, 1899-1909.	1.4	107
30	Evaluation of different approaches for modeling <i>Escherichia coli</i> O157:H7 survival on field lettuce. <i>International Journal of Food Microbiology</i> , 2014, 184, 74-85.	2.1	40
31	Nuts and Nut Pastes. , 2014, , 213-244.		8
32	Survival of foodborne pathogens on inshell walnuts. <i>International Journal of Food Microbiology</i> , 2013, 166, 341-348.	2.1	52
33	Improving the safety of almonds and pistachios. , 2013, , 350-378.		12
34	A dry-inoculation method for nut kernels. <i>Food Microbiology</i> , 2013, 33, 292-297.	2.1	93
35	Fate of <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , and <i>Salmonella</i> on fresh-cut celery. <i>Food Microbiology</i> , 2013, 34, 151-157.	2.1	43
36	Quantifying Transfer Rates of <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 between Fresh-Cut Produce and Common Kitchen Surfaces. <i>Journal of Food Protection</i> , 2013, 76, 1530-1538.	0.8	55

#	ARTICLE	IF	CITATIONS
37	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. <i>Journal of Food Protection</i> , 2013, 76, 1062-1084.	0.8	36
38	Development and Validation of a Mathematical Model for Growth of Pathogens in Cut Melons. <i>Journal of Food Protection</i> , 2013, 76, 953-958.	0.8	15
39	Issues To Consider When Setting Intervention Targets with Limited Data for Low-Moisture Food Commodities: A Peanut Case Study. <i>Journal of Food Protection</i> , 2013, 76, 360-369.	0.8	11
40	Season, Irrigation, Leaf Age, and <i>Escherichia coli</i> Inoculation Influence the Bacterial Diversity in the Lettuce Phyllosphere. <i>PLoS ONE</i> , 2013, 8, e68642.	1.1	121
41	Assessments of Total and Viable <i>Escherichia coli</i> O157:H7 on Field and Laboratory Grown Lettuce. <i>PLoS ONE</i> , 2013, 8, e70643.	1.1	44
42	Survival of <i>Salmonella</i> , <i>Escherichia coli</i> O157:H7, and <i>Listeria monocytogenes</i> on Inoculated Almonds and Pistachios Stored at 19, 4, and 24°C. <i>Journal of Food Protection</i> , 2012, 75, 1394-1403.	0.8	117
43	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. <i>Journal of Food Protection</i> , 2012, 75, 2251-2273.	0.8	31
44	Survival of <i>Salmonella enterica</i> , <i>Escherichia coli</i> O157:H7, and <i>Listeria monocytogenes</i> on Inoculated Walnut Kernels during Storage. <i>Journal of Food Protection</i> , 2012, 75, 245-254.	0.8	99
45	Draft Genome Sequence of the Quality Control Strain <i>Enterococcus faecalis</i> ATCC 29212. <i>Journal of Bacteriology</i> , 2012, 194, 6006-6007.	1.0	27
46	Survival of <i>Salmonella</i> Enteritidis PT 30 on inoculated almond kernels in hot water treatments. <i>Food Research International</i> , 2012, 45, 1093-1098.	2.9	82
47	Risk of salmonellosis from consumption of almonds in the North American market. <i>Food Research International</i> , 2012, 45, 1166-1174.	2.9	62
48	Impact of Storage Time and Temperature on Thermal Inactivation of <i>Salmonella</i> Enteritidis PT 30 on Oil-Roasted Almonds. <i>Journal of Food Science</i> , 2012, 77, M42-7.	1.5	38
49	Fate of <i>Escherichia coli</i> O157:H7 in field-inoculated lettuce. <i>Food Microbiology</i> , 2011, 28, 1417-1425.	2.1	94
50	Efficacy of Aqueous and Alcohol-Based Quaternary Ammonium Sanitizers for Reducing <i>Salmonella</i> in Dusts Generated in Almond Hulling and Shelling Facilities. <i>Journal of Food Science</i> , 2010, 75, M7-13.	1.5	28
51	Most-Probable-Number Determination of <i>Salmonella</i> Levels in Naturally Contaminated Raw Almonds Using Two Sample Preparation Methods. <i>Journal of Food Protection</i> , 2010, 73, 1986-1992.	0.8	42
52	Reduction of on Inoculated Almonds Exposed to Hot Oil. <i>Journal of Food Protection</i> , 2010, 73, 1238-1246.	0.8	65
53	Comparison of Genotypes of <i>Salmonella enterica</i> Serovar Enteritidis Phage Type 30 and 9c Strains Isolated during Three Outbreaks Associated with Raw Almonds. <i>Applied and Environmental Microbiology</i> , 2010, 76, 3723-3731.	1.4	37
54	Impact of Preinoculation Culture Conditions on the Behavior of <i>Escherichia coli</i> O157:H7 Inoculated onto Romaine Lettuce ( <i>Lactuca sativa</i> ) Plants and Cut Leaf Surfaces. <i>Journal of Food Protection</i> , 2009, 72, 1553-1559.	0.8	24

#	ARTICLE	IF	CITATIONS
55	Survival and growth of Salmonella Enteritidis PT 30 in almond orchard soils. Journal of Applied Microbiology, 2008, 104, 1391-1399.	1.4	64
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	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
58	Prevalence and Amounts of Salmonella Found on Raw California Almonds. Journal of Food Protection, 2007, 70, 820-827.	0.8	127
59	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
60	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
61	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
62	Monte Carlo Simulations Assessing the Risk of Salmonellosis from Consumption of Almonds. Journal of Food Protection, 2006, 69, 1594-1599.	0.8	51
63	Survival of Salmonella Enteritidis Phage Type 30 on Inoculated Almonds Stored at 20, 4, 23, and 35°C. Journal of Food Protection, 2006, 69, 1851-1857.	0.8	164
64	Catalytic Infrared Dehydration of Onions. Journal of Food Science, 2006, 71, E351-E357.	1.5	58
65	Listeria monocytogenes Inhibition by Whey Protein Films and Coatings Incorporating the Lactoperoxidase System. Journal of Food Science, 2005, 70, m317-m324.	1.5	58
66	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
67	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
68	Survival of Listeria monocytogenes on fresh and frozen strawberries. International Journal of Food Microbiology, 2005, 101, 255-262.	2.1	81
69	Listeria monocytogenes Inhibition by Whey Protein Films and Coatings Incorporating Lysozyme. Journal of Food Protection, 2005, 68, 2317-2325.	0.8	72
70	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
71	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
72	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

#	ARTICLE	IF	CITATIONS
73	Survival and Recovery of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> , and <i>Listeria monocytogenes</i> on Lettuce and Parsley as Affected by Method of Inoculation, Time between Inoculation and Analysis, and Treatment with Chlorinated Water. <i>Journal of Food Protection</i> , 2004, 67, 1092-1103.	0.8	114
74	Microbiological Safety of Fresh and Fresh-Cut Produce: Description of the Situation and Economic Impact. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2003, 2, 13-37.	5.9	32
75	Production Practices as Risk Factors in Microbial Food Safety of Fresh and Fresh-Cut Produce. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2003, 2, 38-77.	5.9	101
76	Outbreaks Associated with Fresh Produce: Incidence, Growth, and Survival of Pathogens in Fresh and Fresh-Cut Produce. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2003, 2, 78-141.	5.9	448
77	Microbiological Safety of Controlled and Modified Atmosphere Packaging of Fresh and Fresh-Cut Produce. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2003, 2, 142-160.	5.9	161
78	Methods to Reduce/Eliminate Pathogens from Fresh and Fresh-Cut Produce. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2003, 2, 161-173.	5.9	413
79	Reducing <i>Salmonella</i> on Apples with Wash Practices Commonly Used by Consumers. <i>Journal of Food Protection</i> , 2003, 66, 741-747.	0.8	32
80	Detection and Elimination of <i>Salmonella</i> Mbandaka from Naturally Contaminated Alfalfa Seed by Treatment with Heat or Calcium Hypochlorite. <i>Journal of Food Protection</i> , 2002, 65, 452-458.	0.8	46
81	Survival of <i>Salmonella</i> spp. and <i>Escherichia coli</i> O157:H7 on Fresh and Frozen Strawberries. <i>Journal of Food Protection</i> , 2001, 64, 1483-1488.	0.8	93
82	Efficacy and Reproducibility of a Produce Wash in Killing <i>Salmonella</i> on the Surface of Tomatoes Assessed with a Proposed Standard Method for Produce Sanitizers. <i>Journal of Food Protection</i> , 2001, 64, 1477-1482.	0.8	56
83	Standardization of a Method To Determine the Efficacy of Sanitizers in Inactivating Human Pathogenic Microorganisms on Raw Fruits and Vegetables. <i>Journal of Food Protection</i> , 2001, 64, 1079-1084.	0.8	140
84	Phosphate Buffer Increases Recovery of <i>Escherichia coli</i> O157:H7 from Frozen Apple Juice. <i>Journal of Food Protection</i> , 2001, 64, 1315-1319.	0.8	12
85	Development of a Proposed Standard Method for Assessing the Efficacy of Fresh Produce Sanitizers. <i>Journal of Food Protection</i> , 2001, 64, 1103-1109.	0.8	77
86	The effects of freezing and thawing on the survival of <i>Escherichia coli</i> O157:H7 in apple juice. <i>International Journal of Food Microbiology</i> , 2001, 67, 89-96.	2.1	33
87	Nut Meats. , 2001, , .		0
88	Isolation and characterization of <i>Carnobacterium</i> , <i>Lactococcus</i> , and <i>Enterococcus</i> spp. from cooked, modified atmosphere packaged, refrigerated, poultry meat. <i>International Journal of Food Microbiology</i> , 2000, 62, 83-94.	2.1	100
89	Nisin Reduces the Thermal Resistance of <i>Listeria monocytogenes</i> Scott A in Liquid Whole Egg. <i>Journal of Food Protection</i> , 1999, 62, 999-1003.	0.8	27
90	Growth of <i>Listeria monocytogenes</i> and <i>Yersinia enterocolitica</i> on Cooked Modified-Atmosphere-Packaged Poultry in the Presence and Absence of a Naturally Occurring Microbiota. <i>Applied and Environmental Microbiology</i> , 1999, 65, 342-345.	1.4	48

#	ARTICLE	IF	CITATIONS
91	REDUCTION OF BACTERIAL LEVELS IN FLOUR BY PULSED ELECTRIC FIELDS. Journal of Food Process Engineering, 1998, 21, 263-269.	1.5	14
92	Pulsed electric fields as a processing alternative for microbial reduction in spice. Food Research International, 1997, 30, 185-191.	2.9	33
93	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
94	Developments in nisin research. Food Research International, 1992, 25, 57-66.	2.9	71
95	The detection of foodborne pathogens by the polymerase chain reaction (PCR). Food Research International, 1992, 25, 457-469.	2.9	19
96	Reliability of Escherichia coli Counts for Vacuum-Packaged Ground Beef. Journal of Food Protection, 1992, 55, 266-270.	0.8	8
97	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
98	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
99	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
100	Antimicrobial Activity of Lactic Acid Bacteria Against Listeria monocytogenes. Journal of Food Protection, 1989, 52, 384-387.	0.8	306
101	Nuts, Seeds, and Cereals. , 0, , 203-221.		4