

Julie Kathleen Northcutt

List of Publications by Year in descending order

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89
papers

2,743
citations

172457

29
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197818

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89
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89
docs citations

89
times ranked

2021
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality of Japanese quail (<i>Coturnix coturnix japonica</i>) eggs after extended refrigerated storage. <i>Journal of Applied Poultry Research</i> , 2022, 31, 100280.	1.2	6
2	Detecting and correlating bacterial populations to visual color change of polydiacetylene-coated filters. <i>Talanta</i> , 2021, 221, 121482.	5.5	2
3	Surface Decontamination of Fresh, Whole Peaches (<i>Prunus persica</i>) Using Sodium Hypochlorite or Acidified Electrolyzed Water Solutions. <i>International Journal of Fruit Science</i> , 2021, 21, 1-11.	2.4	13
4	Effect of irrigation water source and post-harvest washing treatment on the microflora of alfalfa and mung bean sprouts. <i>Food Control</i> , 2019, 100, 151-157.	5.5	10
5	Transportation, handling, and microbial growth performance of molded fiber and expanded polystyrene apple trays. <i>Packaging Technology and Science</i> , 2019, 32, 49-56.	2.8	2
6	Polydiacetylene sensor interaction with food sanitizers and surfactants. <i>Food Chemistry</i> , 2017, 221, 515-520.	8.2	19
7	Effect of strain on duck breast meat quality. <i>Journal of Applied Poultry Research</i> , 2015, 24, 401-407.	1.2	6
8	Microbiological contamination of shell eggs produced in conventional and free-range housing systems. <i>Food Control</i> , 2015, 47, 161-165.	5.5	45
9	Effect of Sex, Bird Size and Marination on Duck Breast Meat Quality. <i>International Journal of Poultry Science</i> , 2015, 14, 191-195.	0.1	5
10	Razor blade shear method for evaluating duck breast meat and tendon texture. <i>Journal of Applied Poultry Research</i> , 2014, 23, 742-747.	1.2	1
11	The effect of high-level chlorine carcass drench on the recovery of Salmonella and enumeration of bacteria from broiler carcasses. <i>Poultry Science</i> , 2014, 93, 2893-2899.	3.4	11
12	Antioxidant activity of carnosine extracted from various poultry tissues. <i>Poultry Science</i> , 2013, 92, 444-453.	3.4	20
13	Quality and Shelf Life of Fresh Chicken Breasts Subjected to Crust Freezing with and without Skin. <i>Journal of Food Quality</i> , 2013, 36, 361-368.	2.6	11
14	Meat quality and sensory attributes of a conventional and a Label Rouge-type broiler strain obtained at retail. <i>Poultry Science</i> , 2012, 91, 1489-1495.	3.4	27
15	Evaluation of an Alcohol-based Sanitizer Spray's Bactericidal Effects on Salmonella Inoculated onto Stainless Steel and Shell Egg Processing Equipment. <i>International Journal of Poultry Science</i> , 2012, 11, 92-95.	0.1	0
16	Survival of artificially inoculated <i>Escherichia coli</i> and <i>Salmonella Typhimurium</i> on the surface of raw poultry products subjected to crust freezing. <i>Poultry Science</i> , 2011, 90, 2874-2878.	3.4	16
17	Effect of stress on carnosine levels in brain, breast, and thigh of broilers. <i>Poultry Science</i> , 2011, 90, 2348-2354.	3.4	11
18	Preslaughter factors affecting poultry meat quality. , 2010, , 5-24.		3

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19	Microbiological and chemical analyses of ice collected from a commercial poultry processing establishment. <i>Poultry Science</i> , 2010, 89, 145-149.	3.4	8
20	Pale poultry muscle syndrome. <i>Poultry Science</i> , 2009, 88, 1493-1496.	3.4	28
21	Impact of added sand on the recovery of Salmonella, Campylobacter, Escherichia coli, and coliforms from prechill and postchill commercial broiler carcass halves. <i>Journal of Applied Poultry Research</i> , 2009, 18, 252-258.	1.2	2
22	Enterobacteriaceae and Related Organisms Isolated from Shell Eggs Collected During Commercial Processing. <i>Poultry Science</i> , 2008, 87, 1211-1218.	3.4	39
23	Recovery of Bacteria from Broiler Carcasses After Immersion Chilling in Different Volumes of Water, Part 2. <i>Poultry Science</i> , 2008, 87, 573-576.	3.4	10
24	Effect of Sand and Shaking Duration on the Recovery of Aerobic Bacteria, Coliforms, and Escherichia coli from Prechill Broiler Whole Carcass Rinsates. <i>Journal of Applied Poultry Research</i> , 2008, 17, 272-277.	1.2	6
25	Microbial Recovery from Genetically Featherless Broiler Carcasses after Forced Cloacal Fecal Expulsion. <i>Poultry Science</i> , 2008, 87, 2377-2381.	3.4	2
26	Microbiology of Broiler Carcasses and Chemistry of Chiller Water as Affected by Water Reuse. <i>Poultry Science</i> , 2008, 87, 1458-1463.	3.4	31
27	Identification of Yeasts Isolated from Commercial Shell Eggs Stored at Refrigerated Temperatures. <i>Journal of Food Protection</i> , 2008, 71, 1258-1261.	1.7	7
28	Effect of Immersion or Dry Air Chilling on Broiler Carcass Moisture Retention and Breast Fillet Functionality. <i>Journal of Applied Poultry Research</i> , 2007, 16, 438-447.	1.2	41
29	Bacterial Populations of Broiler Carcasses Washed in Mixtures of Potassium Hydroxide and Lauric Acid. <i>Journal of Applied Poultry Research</i> , 2007, 16, 387-391.	1.2	10
30	Recovery of Campylobacter and Salmonella Serovars From the Spleen, Liver and Gallbladder, and Ceca of Six-and Eight-Week-Old Commercial Broilers. <i>Journal of Applied Poultry Research</i> , 2007, 16, 477-480.	1.2	30
31	Effect of Chilling Method and Deboning Time on Broiler Breast Fillet Quality. <i>Journal of Applied Poultry Research</i> , 2007, 16, 537-545.	1.2	26
32	Spoilage Microflora of Broiler Carcasses Washed with Electrolyzed Oxidizing or Chlorinated Water Using an Inside-Outside Bird Washer. <i>Poultry Science</i> , 2007, 86, 123-127.	3.4	20
33	Effect of External or Internal Fecal Contamination on Numbers of Bacteria on Prechilled Broiler Carcasses. <i>Poultry Science</i> , 2007, 86, 1241-1244.	3.4	34
34	Recovery of Bacteria from Broiler Carcasses after Spray Washing with Acidified Electrolyzed Water or Sodium Hypochlorite Solutions. <i>Poultry Science</i> , 2007, 86, 2239-2244.	3.4	66
35	Partitioning of External and Internal Bacteria Carried by Broiler Chickens before Processing. <i>Journal of Food Protection</i> , 2007, 70, 2056-2062.	1.7	20
36	Effect of Dry Air or Immersion Chilling on Recovery of Bacteria from Broiler Carcasses. <i>Journal of Food Protection</i> , 2007, 70, 1829-1834.	1.7	40

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37	Incidence of unabsorbed yolk sacs in broilers, broiler breeder roosters, white Leghorn hens, and Athens-Canadian randombred control broilers. <i>Poultry Science</i> , 2006, 85, 1294-1297.	3.4	7
38	Broiler Carcass Bacterial Counts After Immersion Chilling Using Either a Low or High Volume of Water. <i>Poultry Science</i> , 2006, 85, 1802-1806.	3.4	30
39	Presence of Inoculated <i>Campylobacter</i> and <i>Salmonella</i> in Unabsorbed Yolks of Male Breeders Raised as Broilers. <i>Avian Diseases</i> , 2006, 50, 430-433.	1.0	5
40	Influence of Water Provision to Chicks Before Placement and Effects on Performance and Incidence of Unabsorbed Yolk Sacs. <i>Journal of Applied Poultry Research</i> , 2006, 15, 538-543.	1.2	18
41	Antimicrobial Resistance in <i>Salmonella</i> and <i>Escherichia coli</i> Isolated from Commercial Shell Eggs. <i>Poultry Science</i> , 2006, 85, 1665-1669.	3.4	58
42	Natural Occurrence of <i>Campylobacter</i> Species, <i>Salmonella</i> Serovars, and Other Bacteria in Unabsorbed Yolks of Market-Age Commercial Broilers. <i>Journal of Applied Poultry Research</i> , 2006, 15, 551-557.	1.2	11
43	Influence of a Chicken Transport Cage-Washing System on Wastewater Characteristics and Bacteria Recovery from Cage Flooring. <i>Journal of Applied Poultry Research</i> , 2006, 15, 457-463.	1.2	14
44	Shell Rinse and Shell Crush Methods for the Recovery of Aerobic Microorganisms and Enterobacteriaceae from Shell Eggs. <i>Journal of Food Protection</i> , 2005, 68, 2144-2148.	1.7	34
45	Impact of Commercial Processing on the Microbiology of Shell Eggs. <i>Journal of Food Protection</i> , 2005, 68, 2367-2375.	1.7	40
46	Recovery of <i>Salmonella</i> from commercial shell eggs by shell rinse and shell crush methodologies. <i>Poultry Science</i> , 2005, 84, 1955-1958.	3.4	41
47	Use of water spray and extended drying time to lower bacterial numbers on soiled flooring from broiler transport coops. <i>Poultry Science</i> , 2005, 84, 1797-1801.	3.4	23
48	Bacteria recovery from genetically feathered and featherless broiler carcasses after immersion chilling. <i>Poultry Science</i> , 2005, 84, 1499-1504.	3.4	19
49	Water Spray and Immersion in Chemical Sanitizer to Lower Bacterial Numbers on Broiler Transport Coop Flooring. <i>Journal of Applied Poultry Research</i> , 2005, 14, 315-321.	1.2	16
50	Microbiological impact of spray washing broiler carcasses using different chlorine concentrations and water temperatures. <i>Poultry Science</i> , 2005, 84, 1648-1652.	3.4	69
51	Chemical Analyses of Commercial Shell Egg Wash Water. <i>Journal of Applied Poultry Research</i> , 2005, 14, 289-295.	1.2	14
52	Variations in External and Internal Microbial Populations in Shell Eggs during Extended Storage. <i>Journal of Food Protection</i> , 2004, 67, 2657-2660.	1.7	55
53	Identification of Enterobacteriaceae from Washed and Unwashed Commercial Shell Eggs. <i>Journal of Food Protection</i> , 2004, 67, 2613-2616.	1.7	48
54	Survey of Shell Egg Processing Plant Sanitation Programs: Effects on Non-Egg-Contact Surfaces. <i>Journal of Food Protection</i> , 2004, 67, 2801-2804.	1.7	18

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55	The Contribution of Airborne Contamination to Campylobacter Counts on Defeathered Broiler Carcasses. <i>Journal of Applied Poultry Research</i> , 2004, 13, 1-4.	1.2	20
56	A Survey of Water Use and Common Industry Practices in Commercial Broiler Processing Facilities. <i>Journal of Applied Poultry Research</i> , 2004, 13, 48-54.	1.2	60
57	Recovery of Campylobacter from Broiler Feces During Extended Storage of Transport Cages. <i>Poultry Science</i> , 2004, 83, 1213-1217.	3.4	29
58	Airborne Microorganisms During the Commercial Production and Processing of Japanese Quail. <i>International Journal of Poultry Science</i> , 2004, 3, 242-247.	0.1	7
59	Induced Red Discoloration of Broiler Breast Meat: i. Effect of Blood, Bone Marrow and Marination. <i>International Journal of Poultry Science</i> , 2004, 3, 248-252.	0.1	5
60	Induced Red Discoloration of Broiler Breast Meat: ii. Effect of Cook Temperature and Freezing. <i>International Journal of Poultry Science</i> , 2004, 3, 253-258.	0.1	8
61	Effect of broiler age, feed withdrawal, and transportation on levels of coliforms, Campylobacter, Escherichia coli and Salmonella on carcasses before and after immersion chilling. <i>Poultry Science</i> , 2003, 82, 169-173.	3.4	76
62	Effect of Commercial Bird Washers on Broiler Carcass Microbiological Characteristics. <i>Journal of Applied Poultry Research</i> , 2003, 12, 435-438.	1.2	21
63	Role of Dump Cage Fecal Contamination in the Transfer of Campylobacter to Carcasses of Previously Negative Broilers. <i>Journal of Applied Poultry Research</i> , 2003, 12, 190-195.	1.2	33
64	Red Discoloration of Fully Cooked Chicken Products. <i>Journal of Applied Poultry Research</i> , 2003, 12, 515-521.	1.2	8
65	Effects of replacement finisher feed and length of feed withdrawal on broiler carcass yield and bacteria recovery. <i>Poultry Science</i> , 2003, 82, 1820-1824.	3.4	20
66	Survey of Shell Egg Processing Plant Sanitation Programs: Effects on Egg Contact Surfaces. <i>Journal of Food Protection</i> , 2003, 66, 1486-1489.	1.7	21
67	Effects of Raw Broiler Breast Meat Color Variation on Marination and Cooked Meat Quality. <i>Poultry Science</i> , 2002, 81, 276-280.	3.4	86
68	The Relationship Between Raw Broiler Breast Meat Color and Composition. <i>Poultry Science</i> , 2002, 81, 422-427.	3.4	119
69	Effect of Electrical Stimulation and Feed Withdrawal on Broiler Gastrointestinal Content and Intestinal pH, and Intestinal Breaking Strength of Broiler Breeders. <i>Journal of Applied Poultry Research</i> , 2002, 11, 1-5.	1.2	4
70	Effect of a short-term feed outage on broiler performance, live shrink, and processing yields. <i>Poultry Science</i> , 2002, 81, 1236-1242.	3.4	4
71	Molecular Characterization of <i>Listeria monocytogenes</i> Isolated from a Poultry Further Processing Facility and from Fully Cooked Product. <i>Journal of Food Protection</i> , 2002, 65, 1574-1579.	1.7	44
72	The Effect of Broiler Breast Meat Color on pH, Moisture, Water-Holding Capacity, and Emulsification Capacity. <i>Poultry Science</i> , 2001, 80, 676-680.	3.4	309

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73	Effect of Transport Cage Height on Broiler Live Shrink and Defecation Patterns. Journal of Applied Poultry Research, 2001, 10, 335-339.	1.2	12
74	Influence of Age and Postchill Carcass Aging Duration on Chicken Breast Fillet Quality. Poultry Science, 2001, 80, 808-812.	3.4	46
75	Effects of Age, Sex, and Duration of Postmortem Aging on Percentage Yield of Parts from Broiler Chicken Carcasses. Poultry Science, 2001, 80, 376-379.	3.4	68
76	The Effect of Holding Temperature on Live Shrink, Processing Yield, and Breast Meat Quality of Broiler Chickens. Poultry Science, 2001, 80, 670-675.	3.4	54
77	Effects of Bruising and Marination on Broiler Breast Fillet Surface Appearance and Cook Yield. Journal of Applied Poultry Research, 2000, 9, 21-28.	1.2	8
78	Incidence of <i>Listeria monocytogenes</i> on Pre-Scald and Post-Chill Chicken. Journal of Applied Poultry Research, 2000, 9, 546-550.	1.2	15
79	Relationship of Broiler Bruise Age to Appearance and Tissue Histological Characteristics. Journal of Applied Poultry Research, 2000, 9, 13-20.	1.2	18
80	Preslaughter factors affecting poultry meat quality. , 2000, , .		4
81	Evaluation of Age, Gender, Strain, and Diet on the Cooked Yield and Shear Values of Broiler Breast Fillets. Journal of Applied Poultry Research, 1999, 8, 170-176.	1.2	27
82	The relationship of broiler breast color to meat quality and shelf-life. Poultry Science, 1998, 77, 361-366.	3.4	156
83	Effects of age and tissue type on the calpain proteolytic system in turkey skeletal muscle. Poultry Science, 1998, 77, 367-372.	3.4	21
84	Influence of time off feed on broiler viscera weight, diameter, and shear. Poultry Science, 1998, 77, 758-764.	3.4	35
85	Influence of preslaughter stunning on turkey breast muscle quality. Poultry Science, 1998, 77, 487-492.	3.4	38
86	Relationship between feed withdrawal and viscera condition of broilers. Poultry Science, 1997, 76, 410-414.	3.4	50
87	Effect of Time Post-Mortem on Development of Pink Discoloration in Cooked Turkey Breast Meat. Poultry Science, 1996, 75, 140-143.	3.4	16
88	Effect of Stunning Time and Polyphosphates on Quality of Cooked Chicken Breast Meat. Poultry Science, 1996, 75, 677-681.	3.4	28
89	Water-Holding Properties of Thermally Preconditioned Chicken Breast and Leg Meat. Poultry Science, 1994, 73, 308-316.	3.4	125