Bassam A Annous

List of Publications by Year
in descending order

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37 papers	1,378 citations	394421 19 h-index	361022 35 g-index
38 all docs	38 docs citations	38 times ranked	1151 citing authors

#	Article	IF	Citations
1	Efficacy of chlorine, acidic electrolyzed water and aqueous chlorine dioxide solutions to decontaminate Escherichia coli O157:H7 from lettuce leaves. International Journal of Food Microbiology, 2009, 132, 134-140.	4.7	206
2	Scientific Status Summary. Journal of Food Science, 2009, 74, R24-37.	3.1	132
3	Biofilm Formation, Cellulose Production, and Curli Biosynthesis by Salmonella Originating from Produce, Animal, and Clinical Sources. Journal of Food Protection, 2005, 68, 906-912.	1.7	126
4	Inactivation of Microorganisms with Microwaves at Reduced Temperaturas. Journal of Food Protection, 1998, 61, 582-585.	1.7	109
5	Efficacy of Washing with a Commercial Flatbed Brush Washer, Using Conventional and Experimental Washing Agents, in Reducing Populations of Escherichia coli on Artificially Inoculated Applesâ€. Journal of Food Protection, 2001, 64, 159-163.	1.7	103
6	BIOFILM FORMATION BY SALMONELLA SPP. ON CANTALOUPE MELONS**. Journal of Food Safety, 2005, 25, 276-287.	2.3	89
7	Surface Pasteurization of Whole Fresh Cantaloupes Inoculated with Salmonella Poona or Escherichia coli. Journal of Food Protection, 2004, 67, 1876-1885.	1.7	85
8	Efficacy of adding detergents to sanitizer solutions for inactivation of Escherichia coli O157:H7 on Romaine lettuce. International Journal of Food Microbiology, 2011, 147, 157-161.	4.7	49
9	Vapor-phase Decontamination of Apples Inoculated with Escherichia coli. Journal of Food Science, 2003, 68, 1003-1007.	3.1	47
10	Effect of Hot Water Surface Pasteurization of Whole Fruit on Shelf Life and Quality of Fresh-Cut Cantaloupe. Journal of Food Science, 2008, 73, M91-M98.	3.1	43
11	Combination of Hot-Water Surface Pasteurization of Whole Fruit and Low-Dose Gamma Irradiation of Fresh-Cut Cantaloupeâ€. Journal of Food Protection, 2006, 69, 912-919.	1.7	42
12	Use of Chemical Sanitizers To Reduce Microbial Populations and Maintain Quality of Whole and Fresh-Cut Cantaloupe. Journal of Food Protection, 2009, 72, 2453-2460.	1.7	39
13	Influence of Punctures, Cuts, and Surface Morphologies of Golden Delicious Apples on Penetration and Growth of Escherichia coli O157:H7. Journal of Food Protection, 2006, 69, 267-275.	1.7	34
14	Thermal Inactivation of Salmonella on Cantaloupes Using Hot Water. Journal of Food Science, 2006, 71, M25.	3.1	33
15	Improved Antimicrobial Wash Treatments for Decontamination of Apples. Journal of Food Science, 2002, 67, 1886-1891.	3.1	30
16	Evaluation of Chlorine Dioxide Gas Treatment To Inactivate Salmonella enterica on Mungbean Sprouts. Journal of Food Protection, 2014, 77, 1876-1881.	1.7	22
17	Development of Combined Dry Heat and Chlorine Dioxide Gas Treatment with Mechanical Mixing for Inactivation of Salmonella enterica Serovar Montevideo on Mung Bean Seeds. Journal of Food Protection, 2015, 78, 868-872.	1.7	21
18	Improved Recovery Procedure for Evaluation of Sanitizer Efficacy in Disinfecting Contaminated Cantaloupes. Journal of Food Science, 2006, 70, M242-M247.	3.1	19

#	Article	IF	Citations
19	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part II: Solution casting approach. Innovative Food Science and Emerging Technologies, 2018, 47, 110-119.	5.6	19
20	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part I: Extrusion approach. Innovative Food Science and Emerging Technologies, 2017, 43, 102-111.	5.6	18
21	Commercial Thermal Process for Inactivating Salmonella Poona on Surfaces of Whole Fresh Cantaloupes. Journal of Food Protection, 2013, 76, 420-428.	1.7	15
22	Effects of <scp>P</scp>seudomonas chlororaphis and gaseous chlorine dioxide on the survival of <scp>S</scp>almonella enterica on tomatoes. International Journal of Food Science and Technology, 2015, 50, 1102-1108.	2.7	13
23	Evaluation of Hot Water, Gaseous Chlorine Dioxide, and Chlorine Treatments in Combination with an Edible Coating for Enhancing Safety, Quality, and Shelf Life of Fresh-Cut Cantaloupes. Journal of Food Protection, 2018, 81, 534-541.	1.7	12
24	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. Journal of Food Protection, 2019, 82, 988-996.	1.7	12
25	Evaluation of Steady-State Gaseous Chlorine Dioxide Treatment for the Inactivation of Tulane virus on Berry Fruits. Food and Environmental Virology, 2019, 11, 214-219.	3.4	10
26	Survival of Salmonella Typhimurium on soybean sprouts following treatments with gaseous chlorine dioxide and biocontrol Pseudomonas bacteria. Food Science and Biotechnology, 2017, 26, 513-520.	2.6	8
27	Effects of Media on Recovery of Escherichia coli O157:H7 and Pseudomonas fluorescens from Spinach. Journal of Food Safety, 2012, 32, 492-501.	2.3	7
28	Development and Validation of a Pilot Scale Enhanced Biosafety Level Two Containment for Performance Evaluation of Produce Disinfection Technologies. Applied Biosafety, 2008, 13, 30-44.	0.5	6
29	Decontamination of bovine hide surfaces for enhancing food safety: Use of alkyltrimethylammonium bromide and chlorhexidine digluconate. LWT - Food Science and Technology, 2019, 109, 255-260.	5.2	4
30	Efficacy of Fatty Acid Amide Derivatives against Listeria monocytogenes. ChemistrySelect, 2020, 5, 12261-12265.	1.5	4
31	Efficacy of Chlorine Dioxide Gas Against Hepatitis A Virus on Blueberries, Blackberries, Raspberries, and Strawberries. Food and Environmental Virology, 2021, 13, 241-247.	3.4	4
32	Evaluation of Chlorine Dioxide Gas against Four Salmonella enterica Serovars Artificially Contaminated on Whole Blueberries. Journal of Food Protection, 2020, 83, 412-417.	1.7	4
33	Evaluation of chlorine dioxide gas release rates from dry precursors intended for applied technologies under disparate conditions and their effects on Salmonella enterica, Escherichia coli O157:H7, and Listeria monocytogenes. Innovative Food Science and Emerging Technologies, 2020, 63, 102307.	5.6	3
34	Evaluation of SDS and GRAS liquid disinfectants for mitigation of hepatitis A virus contamination of berries. Journal of Applied Microbiology, 2021, 131, 2586-2591.	3.1	3
35	Evaluation of a Male-Specific DNA Coliphage Persistence Within Eastern Oysters (Crassostrea) Tj ETQq1 1 0.784314 rgBT /Overlock 1	3.4	2
36	Inactivation of Microbial Contaminants in Fresh Produce. ACS Symposium Series, 2009, , 183-206.	0.5	0

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37	Evaluation of sodium dichloroisocyanurate treatment on recovered concentrations of Salmonella enterica , Escherichia coli O157 : H7, and Listeria monocytogenes from cattle hide surfaces and culture medium. Journal of Food Safety, 2020, 40, e12834.	2.3	0