

Bassam A Annous

List of Publications by Year in descending order

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37
papers

1,378
citations

394421

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361022

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38
docs citations

38
times ranked

1151
citing authors

#	ARTICLE	IF	CITATIONS
1	Efficacy of Chlorine Dioxide Gas Against Hepatitis A Virus on Blueberries, Blackberries, Raspberries, and Strawberries. <i>Food and Environmental Virology</i> , 2021, 13, 241-247.	3.4	4
2	Evaluation of SDS and GRAS liquid disinfectants for mitigation of hepatitis A virus contamination of berries. <i>Journal of Applied Microbiology</i> , 2021, 131, 2586-2591.	3.1	3
3	Evaluation of sodium dichloroisocyanurate treatment on recovered concentrations of <i>Salmonella enterica</i> , <i>Escherichia coli</i> O157:H7, and <i>Listeria monocytogenes</i> from cattle hide surfaces and culture medium. <i>Journal of Food Safety</i> , 2020, 40, e12834.	2.3	0
4	Efficacy of Fatty Acid Amide Derivatives against <i>Listeria monocytogenes</i> . <i>ChemistrySelect</i> , 2020, 5, 12261-12265.	1.5	4
5	Evaluation of chlorine dioxide gas release rates from dry precursors intended for applied technologies under disparate conditions and their effects on <i>Salmonella enterica</i> , <i>Escherichia coli</i> O157:H7, and <i>Listeria monocytogenes</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2020, 63, 102307.	5.6	3
6	Evaluation of Chlorine Dioxide Gas against Four <i>Salmonella enterica</i> Serovars Artificially Contaminated on Whole Blueberries. <i>Journal of Food Protection</i> , 2020, 83, 412-417.	1.7	4
7	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. <i>Journal of Food Protection</i> , 2019, 82, 988-996.	1.7	12
8	Decontamination of bovine hide surfaces for enhancing food safety: Use of alkyltrimethylammonium bromide and chlorhexidine digluconate. <i>LWT - Food Science and Technology</i> , 2019, 109, 255-260.	5.2	4
9	Evaluation of a Male-Specific DNA Coliphage Persistence Within Eastern Oysters (<i>Crassostrea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1	3.4	2
10	Evaluation of Steady-State Gaseous Chlorine Dioxide Treatment for the Inactivation of Tulane virus on Berry Fruits. <i>Food and Environmental Virology</i> , 2019, 11, 214-219.	3.4	10
11	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part II: Solution casting approach. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 110-119.	5.6	19
12	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. <i>Journal of Food Protection</i> , 2018, 81, 534-541.	1.7	12
13	Survival of <i>Salmonella</i> Typhimurium on soybean sprouts following treatments with gaseous chlorine dioxide and biocontrol <i>Pseudomonas</i> bacteria. <i>Food Science and Biotechnology</i> , 2017, 26, 513-520.	2.6	8
14	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part I: Extrusion approach. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 102-111.	5.6	18
15	Development of Combined Dry Heat and Chlorine Dioxide Gas Treatment with Mechanical Mixing for Inactivation of <i>Salmonella enterica</i> Serovar Montevideo on Mung Bean Seeds. <i>Journal of Food Protection</i> , 2015, 78, 868-872.	1.7	21
16	Effects of <i>Pseudomonas chlororaphis</i> and gaseous chlorine dioxide on the survival of <i>Salmonella enterica</i> on tomatoes. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1102-1108.	2.7	13
17	Evaluation of Chlorine Dioxide Gas Treatment To Inactivate <i>Salmonella enterica</i> on Mungbean Sprouts. <i>Journal of Food Protection</i> , 2014, 77, 1876-1881.	1.7	22
18	Commercial Thermal Process for Inactivating <i>Salmonella</i> Poona on Surfaces of Whole Fresh Cantaloupes. <i>Journal of Food Protection</i> , 2013, 76, 420-428.	1.7	15

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19	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
20	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
21	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
22	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
23	Scientific Status Summary. Journal of Food Science, 2009, 74, R24-37.	3.1	132
24	Inactivation of Microbial Contaminants in Fresh Produce. ACS Symposium Series, 2009, , 183-206.	0.5	0
25	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
26	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
27	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
28	Combination of Hot-Water Surface Pasteurization of Whole Fruit and Low-Dose Gamma Irradiation of Fresh-Cut Cantaloupe. Journal of Food Protection, 2006, 69, 912-919.	1.7	42
29	Improved Recovery Procedure for Evaluation of Sanitizer Efficacy in Disinfecting Contaminated Cantaloupes. Journal of Food Science, 2006, 70, M242-M247.	3.1	19
30	Thermal Inactivation of Salmonella on Cantaloupes Using Hot Water. Journal of Food Science, 2006, 71, M25.	3.1	33
31	BIOFILM FORMATION BY SALMONELLA SPP. ON CANTALOUPE MELONS**. Journal of Food Safety, 2005, 25, 276-287.	2.3	89
32	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
33	Surface Pasteurization of Whole Fresh Cantaloupes Inoculated with Salmonella Poona or Escherichia coli. Journal of Food Protection, 2004, 67, 1876-1885.	1.7	85
34	Vapor-phase Decontamination of Apples Inoculated with Escherichia coli. Journal of Food Science, 2003, 68, 1003-1007.	3.1	47
35	Improved Antimicrobial Wash Treatments for Decontamination of Apples. Journal of Food Science, 2002, 67, 1886-1891.	3.1	30
36	Efficacy of Washing with a Commercial Flatbed Brush Washer, Using Conventional and Experimental Washing Agents, in Reducing Populations of Escherichia coli on Artificially Inoculated Apples. Journal of Food Protection, 2001, 64, 159-163.	1.7	103

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37	Inactivation of Microorganisms with Microwaves at Reduced Temperaturas. Journal of Food Protection, 1998, 61, 582-585.	1.7	109