Yunge Liu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/457155/publications.pdf

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		1478505	1474206	
9	105	6	9	
papers	citations	h-index	g-index	
9	9	9	58	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	Citations
1	Inhibition of Biofilm Formation and Related Gene Expression of Listeria monocytogenes in Response to Four Natural Antimicrobial Compounds and Sodium Hypochlorite. Frontiers in Microbiology, 2020, 11, 617473.	3.5	35
2	Quality and Safety Assessment of Edible Seaweeds Alaria esculenta and Saccharina latissima Cultivated in Scotland. Foods, 2021, 10, 2210.	4.3	15
3	Acid Tolerance Response of <i>Listeria monocytogenes</i> in Various External pHs with Different Concentrations of Lactic Acid. Foodborne Pathogens and Disease, 2020, 17, 253-261.	1.8	13
4	Inhibitory effects of clove and oregano essential oils on biofilm formation of Salmonella Derby isolated from beef processing plant. LWT - Food Science and Technology, 2022, 162, 113486.	5.2	13
5	Effects of spraying lactic acid and peroxyacetic acid on the quality and microbial community dynamics of vacuum skin-packaged chilled beef during storage. Food Research International, 2021, 142, 110205.	6.2	9
6	Effect of four kinds of natural antimicrobial compounds on the biofilm formation ability of Listeria monocytogenes isolated from beef processing plants in China. LWT - Food Science and Technology, 2020, 133, 110020.	5. 2	8
7	Lactic Acid and Peroxyacetic Acid Inhibit Biofilm of <i>Escherichia coli</i> O157:H7 Formed in Beef Extract. Foodborne Pathogens and Disease, 2021, 18, 744-751.	1.8	6
8	The acid tolerance responses of the Salmonella strains isolated from beef processing plants. Food Microbiology, 2022, 104, 103977.	4.2	4
9	Beef-Based Medium Influences Biofilm Formation of Escherichia coli O157:H7 Isolated from Beef Processing Plants. Journal of Food Protection, 2021, 84, 1060-1068.	1.7	2