

Yunge Liu

List of Publications by Year in descending order

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Version: 2024-02-01

9
papers

105
citations

1478505

6
h-index

1474206

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g-index

9
all docs

9
docs citations

9
times ranked

58
citing authors

#	ARTICLE	IF	CITATIONS
1	The acid tolerance responses of the Salmonella strains isolated from beef processing plants. Food Microbiology, 2022, 104, 103977.	4.2	4
2	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
3	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
4	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
5	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
6	Quality and Safety Assessment of Edible Seaweeds <i>Alaria esculenta</i> and <i>Saccharina latissima</i> Cultivated in Scotland. Foods, 2021, 10, 2210.	4.3	15
7	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
8	Effect of four kinds of natural antimicrobial compounds on the biofilm formation ability of <i>Listeria monocytogenes</i> isolated from beef processing plants in China. LWT - Food Science and Technology, 2020, 133, 110020.	5.2	8
9	Inhibition of Biofilm Formation and Related Gene Expression of <i>Listeria monocytogenes</i> in Response to Four Natural Antimicrobial Compounds and Sodium Hypochlorite. Frontiers in Microbiology, 2020, 11, 617473.	3.5	35