Phil Crandall

List of Publications by Year
in descending order

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45 papers	843 citations	471509 17 h-index	526287 27 g-index
48 all docs	48 docs citations	48 times ranked	1251 citing authors

#	Article	IF	Citations
1	Functionality of liquid smoke as an all-natural antimicrobial in food preservation. Meat Science, 2014, 97, 197-206.	5.5	132
2	Factors affecting poultry meat colour and consumer preferences - A review. World's Poultry Science Journal, 2016, 72, 353-366.	3.0	93
3	Potential of Plant Essential Oils and Their Components in Animal Agricultureâ€‰â€“â€‰in vitro Studies on Antibacterial Mode of Action. Frontiers in Veterinary Science, 2015, 2, 35.	2.2	67
4	Sweetgum: An ancient source of beneficial compounds with modern benefits. Pharmacognosy Reviews, 2015, 9, 1.	1.2	36
5	Companies' Opinions and Acceptance of Global Food Safety Initiative Benchmarks after Implementation. Journal of Food Protection, 2012, 75, 1660-1672.	1.7	30
6	PASTEURIZED BLUEBERRY (VACCINIUM CORYMBOSUM) JUICE INHIBITS GROWTH OF BACTERIAL PATHOGENS IN MILK BUT ALLOWS SURVIVAL OF PROBIOTIC BACTERIA. Journal of Food Safety, 2012, 32, 204-209.	2.3	30
7	Whole-chain traceability, is it possible to trace your hamburger to a particular steer, a U. S. perspective. Meat Science, 2013, 95, 137-144.	5.5	28
8	Antimicrobial activity of lactic acid bacteria against Listeria monocytogenes on frankfurters formulated with and without lactate/diacetate. Meat Science, 2012, 92, 533-537.	5.5	27
9	Development of an Augmented Reality Game to Teach Abstract Concepts in Food Chemistry. Journal of Food Science Education, 2015, 14, 18-23.	1.0	27
10	Hand washing and disgust response to handling different food stimuli between two different cultures. Food Research International, 2015, 76, 301-308.	6.2	26
11	Improving ground beef safety and stabilizing color during irradiation using antioxidants, reductants or TSP. Meat Science, 2008, 78, 359-368.	5.5	24
12	Essential Oils and Antioxidants Derived From Citrus By-Products in Food Protection and Medicine: An Introduction and Review of Recent Literature. Journal of Agricultural and Food Information, 2010, 11, 99-122.	1.1	23
13	Sensory impact of chemical and natural antimicrobials on poultry products: a review. Poultry Science, 2015, 94, 1699-1710.	3.4	23
14	A review of motivational models for improving hand hygiene among an increasingly diverse food service workforce. Food Control, 2015, 50, 446-456.	5.5	23
15	Using Olfaction and Unpleasant Reminders to Reduce the Intention-behavior Gap in Hand Washing. Scientific Reports, 2016, 6, 18890.	3.3	22
16	Meat, Poultry, and Seafood. , 0, , 109-167.		20
17	Marketing Locally Produced Organic Foods in Three Metropolitan Arkansas Farmersâ€™ Markets: Consumer Opinions and Food Safety Concerns. Journal of Agricultural and Food Information, 2011, 12, 141-153.	1.1	19
18	Evaluating your obligations for employee training according to the Food Safety Modernization Act. Food Control, 2016, 60, 12-17.	5.5	19

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19	Mobile poultry processing units: a safe and cost-effective poultry processing option for the small-scale farmer in the United States. World's Poultry Science Journal, 2014, 70, 787-802.	3.0	17
20	In vitroeffects of citrus oils againstMycobacterium tuberculosisand non-tuberculousMycobacteriaof clinical importance. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2012, 47, 736-741.	1.5	16
21	A Comparison of the Degree of Student Satisfaction using a Simulation or a Traditional Wet Lab to Teach Physical Properties of Ice. Journal of Food Science Education, 2015, 14, 24-29.	1.0	13
22	The functionality of plum ingredients in meat products: A review. Meat Science, 2015, 102, 41-48.	5.5	13
23	A review of minimal and defined media for growth of Listeria monocytogenes. Food Control, 2016, 66, 256-269.	5.5	13
24	Estimating the Demand for Organic Foods by Consumers at Farmersâ€™ Markets in Northwest Arkansas. Journal of Agricultural and Food Information, 2010, 11, 185-208.	1.1	11
25	Temperature Effects on the Antimicrobial Efficacy of Condensed Smoke and Lauric Arginate against Listeria and Salmonella. Journal of Food Protection, 2014, 77, 934-940.	1.7	11
26	Taking food safety to the next levelâ€"An augmented reality solution. Journal of Foodservice Business Research, 2016, 19, 382-395.	2.3	10
27	Impact of the Global Food Safety Initiative on Food Safety Worldwide: Statistical Analysis of a Survey of International Food Processors. Journal of Food Protection, 2017, 80, 1613-1622.	1.7	10
28	Effects of smoking and marination on the sensory characteristics of cold-cut chicken breast filets: A pilot study. Food Science and Biotechnology, 2016, 25, 1619-1625.	2.6	9
29	ISOLATION and CHARACTERIZATION of PECTINACEOUS SUBSTANCES FROM SOYBEAN BYPRODUCTS. Journal of Food Processing and Preservation, 2000, 24, 407-422.	2.0	7
30	Efficacy of Antimicrobials Extracted from Organic Pecan Shell for Inhibiting the Growth of Listeria spp.. Journal of Food Science, 2013, 78, M1899-903.	3.1	7
31	An observational study of handwashing compliance in a child care facility. American Journal of Infection Control, 2016, 44, 1469-1474.	2.3	7
32	Climbing the Intervention Ladder to handwashing compliance: A review and directions for future research. Food Control, 2018, 84, 544-551.	5.5	7
33	Perceptions of a video game to promote handwashing habits in foodservice. Food Control, 2020, 107, 106772.	5.5	6
34	Response from the authors. Journal of Food Science, 2006, 71, x-x.	3.1	3
35	Physicochemical analysis of wheat flour fortified with vitamin A and three types of iron source and sensory analysis of bread using these flours. Journal of the Science of Food and Agriculture, 2013, 93, 2299-2307.	3.5	3
36	Comparison of Real Time Polymerase Chain Reaction Quantification of Changes inhilAandrpoSGene Expression of aSalmonellaTyphimurium Poultry Isolate Grown at Fast Versus Slow Dilution Rates in an Anaerobic Continuous Culture System. Food Biotechnology, 2012, 26, 239-251.	1.5	2

#	Article	IF	Citations
37	The Elimination of Listeria Monocytogenes Attached to Stainless Steel or Aluminum Using Multiple Hurdles. Journal of Food Science, 2015, 80, M1557-62.	3.1	2
38	A survey estimating the benefits of incorporating Listeria specific growth inhibitors in bulk luncheon meats to be sliced in retail delis. Food Control, 2015, 53, 185-188.	5.5	2
39	Do Embedded Assessments in a Dualâ€Level Food Chemistry Course Offer Measurable Learning Advantages?. Journal of Food Science Education, 2019, 18, 67-70.	1.0	2
40	A broken market: can increased access to broken rice decrease food insecurity in Haiti?. Food Security, 0, , .	5.3	1
41	Autofluorescence and green fluorescent protein-derived fluorescence in Listeria innocua. Sensing and Instrumentation for Food Quality and Safety, 2008, 2, 21-26.	1.5	0
42	The Zoonotic Tuberculosis Syndemic: A Literature Review and Analysis of the Scientific Journals Covering a Multidisciplinary Field That Includes Clinical Medicine, Animal Science, Wildlife Management, Bacterial Evolution, and Food Safety. Science and Technology Libraries, 2011, 30, 20-57.	1.8	0
43	Studentâ€Centered and Dynamic Interfaces that Enrich Technical Learning for Online Science Learners: A Review of the Literature. Journal of Food Science Education, 2014, 13, 47-56.	1.0	0
44	Academic Factors Related to Student Achievement in a Capstone Food Chemistry Course. Journal of Food Science Education, 2018, 17, 94-98.	1.0	0
45	Validating food establishment risk classification by analyzing health inspections. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 0, , 1.	1.4	0