

Phil Crandall

List of Publications by Year in descending order

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Version: 2024-02-01

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	Perceptions of a video game to promote handwashing habits in foodservice. Food Control, 2020, 107, 106772.	5.5	6
2	Do Embedded Assessments in a Dual-Level Food Chemistry Course Offer Measurable Learning Advantages?. Journal of Food Science Education, 2019, 18, 67-70.	1.0	2
3	Climbing the Intervention Ladder to handwashing compliance: A review and directions for future research. Food Control, 2018, 84, 544-551.	5.5	7
4	Academic Factors Related to Student Achievement in a Capstone Food Chemistry Course. Journal of Food Science Education, 2018, 17, 94-98.	1.0	0
5	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
6	Taking food safety to the next level—An augmented reality solution. Journal of Foodservice Business Research, 2016, 19, 382-395.	2.3	10
7	Factors affecting poultry meat colour and consumer preferences - A review. World's Poultry Science Journal, 2016, 72, 353-366.	3.0	93
8	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
9	An observational study of handwashing compliance in a child care facility. American Journal of Infection Control, 2016, 44, 1469-1474.	2.3	7
10	A review of minimal and defined media for growth of <i>Listeria monocytogenes</i> . Food Control, 2016, 66, 256-269.	5.5	13
11	Using Olfaction and Unpleasant Reminders to Reduce the Intention-behavior Gap in Hand Washing. Scientific Reports, 2016, 6, 18890.	3.3	22
12	Evaluating your obligations for employee training according to the Food Safety Modernization Act. Food Control, 2016, 60, 12-17.	5.5	19
13	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
14	The Elimination of <i>Listeria Monocytogenes</i> Attached to Stainless Steel or Aluminum Using Multiple Hurdles. Journal of Food Science, 2015, 80, M1557-62.	3.1	2
15	Potential of Plant Essential Oils and Their Components in Animal Agriculture— <i>in vitro</i> Studies on Antibacterial Mode of Action. Frontiers in Veterinary Science, 2015, 2, 35.	2.2	67
16	A survey estimating the benefits of incorporating <i>Listeria</i> specific growth inhibitors in bulk luncheon meats to be sliced in retail delis. Food Control, 2015, 53, 185-188.	5.5	2
17	Sweetgum: An ancient source of beneficial compounds with modern benefits. Pharmacognosy Reviews, 2015, 9, 1.	1.2	36
18	Sensory impact of chemical and natural antimicrobials on poultry products: a review. Poultry Science, 2015, 94, 1699-1710.	3.4	23

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19	Development of an Augmented Reality Game to Teach Abstract Concepts in Food Chemistry. <i>Journal of Food Science Education</i> , 2015, 14, 18-23.	1.0	27
20	Hand washing and disgust response to handling different food stimuli between two different cultures. <i>Food Research International</i> , 2015, 76, 301-308.	6.2	26
21	The functionality of plum ingredients in meat products: A review. <i>Meat Science</i> , 2015, 102, 41-48.	5.5	13
22	A review of motivational models for improving hand hygiene among an increasingly diverse food service workforce. <i>Food Control</i> , 2015, 50, 446-456.	5.5	23
23	Temperature Effects on the Antimicrobial Efficacy of Condensed Smoke and Lauric Arginate against <i>Listeria</i> and <i>Salmonella</i> . <i>Journal of Food Protection</i> , 2014, 77, 934-940.	1.7	11
24	Student-Centered and Dynamic Interfaces that Enrich Technical Learning for Online Science Learners: A Review of the Literature. <i>Journal of Food Science Education</i> , 2014, 13, 47-56.	1.0	0
25	Mobile poultry processing units: a safe and cost-effective poultry processing option for the small-scale farmer in the United States. <i>World's Poultry Science Journal</i> , 2014, 70, 787-802.	3.0	17
26	Functionality of liquid smoke as an all-natural antimicrobial in food preservation. <i>Meat Science</i> , 2014, 97, 197-206.	5.5	132
27	Physicochemical analysis of wheat flour fortified with vitamin A and three types of iron source and sensory analysis of bread using these flours. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2299-2307.	3.5	3
28	Whole-chain traceability, is it possible to trace your hamburger to a particular steer, a U. S. perspective. <i>Meat Science</i> , 2013, 95, 137-144.	5.5	28
29	Efficacy of Antimicrobials Extracted from Organic Pecan Shell for Inhibiting the Growth of <i>Listeria</i> spp.. <i>Journal of Food Science</i> , 2013, 78, M1899-903.	3.1	7
30	Companies' Opinions and Acceptance of Global Food Safety Initiative Benchmarks after Implementation. <i>Journal of Food Protection</i> , 2012, 75, 1660-1672.	1.7	30
31	In vitro effects of citrus oils against <i>Mycobacterium tuberculosis</i> and non-tuberculous <i>Mycobacteria</i> of clinical importance. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2012, 47, 736-741.	1.5	16
32	Comparison of Real Time Polymerase Chain Reaction Quantification of Changes in <i>hlyA</i> and <i>rpoS</i> Gene Expression of a <i>Salmonella</i> Typhimurium Poultry Isolate Grown at Fast Versus Slow Dilution Rates in an Anaerobic Continuous Culture System. <i>Food Biotechnology</i> , 2012, 26, 239-251.	1.5	2
33	Antimicrobial activity of lactic acid bacteria against <i>Listeria monocytogenes</i> on frankfurters formulated with and without lactate/diacetate. <i>Meat Science</i> , 2012, 92, 533-537.	5.5	27
34	PASTEURIZED BLUEBERRY (<i>VACCINIUM CORYMBOSUM</i>) JUICE INHIBITS GROWTH OF BACTERIAL PATHOGENS IN MILK BUT ALLOWS SURVIVAL OF PROBIOTIC BACTERIA. <i>Journal of Food Safety</i> , 2012, 32, 204-209.	2.3	30
35	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. <i>Science and Technology Libraries</i> , 2011, 30, 20-57.	1.8	0
36	Marketing Locally Produced Organic Foods in Three Metropolitan Arkansas Farmers' Markets: Consumer Opinions and Food Safety Concerns. <i>Journal of Agricultural and Food Information</i> , 2011, 12, 141-153.	1.1	19

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37	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
38	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
39	Autofluorescence and green fluorescent protein-derived fluorescence in <i>Listeria innocua</i> . Sensing and Instrumentation for Food Quality and Safety, 2008, 2, 21-26.	1.5	0
40	Improving ground beef safety and stabilizing color during irradiation using antioxidants, reductants or TSP. Meat Science, 2008, 78, 359-368.	5.5	24
41	Response from the authors. Journal of Food Science, 2006, 71, x-x.	3.1	3
42	ISOLATION and CHARACTERIZATION of PECTINACEOUS SUBSTANCES FROM SOYBEAN BYPRODUCTS. Journal of Food Processing and Preservation, 2000, 24, 407-422.	2.0	7
43	Meat, Poultry, and Seafood. , 0, , 109-167.		20
44	Validating food establishment risk classification by analyzing health inspections. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 0, , 1.	1.4	0
45	A broken market: can increased access to broken rice decrease food insecurity in Haiti?. Food Security, 0, , .	5.3	1