

Yaguang Luo

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

97
papers

2,617
citations

31
h-index

48
g-index

102
ext. papers

3,192
ext. citations

5.3
avg. IF

5.29
L-index

#	Paper	IF	Citations
97	Dynamics of <i>Listeria monocytogenes</i> and the microbiome on fresh-cut cantaloupe and romaine lettuce during storage at refrigerated and abusive temperatures.. <i>International Journal of Food Microbiology</i> , 2022 , 364, 109531	5.8	1
96	Edible and water-soluble corn zein coating impregnated with nisin for <i>Listeria monocytogenes</i> reduction on nectarines and apples. <i>Postharvest Biology and Technology</i> , 2022 , 185, 111811	6.2	1
95	Quaternized chitosan as a biopolymer sanitizer for leafy vegetables: synthesis, characteristics, and traditional vs. dry nano-aerosol applications.. <i>Food Chemistry</i> , 2022 , 378, 132056	8.5	0
94	Determining effects of temperature abuse timing on shelf life of RTE baby spinach through microbial growth models and its association with sensory quality. <i>Food Control</i> , 2022 , 133, 108639	6.2	1
93	Effects of temperature abuse on the growth and survival of <i>Listeria monocytogenes</i> on a wide variety of whole and fresh-cut fruits and vegetables during storage. <i>Food Control</i> , 2022 , 137, 108919	6.2	1
92	Enzyme- and Relative Humidity-Responsive Antimicrobial Fibers for Active Food Packaging. <i>ACS Applied Materials & Interfaces</i> , 2021 , 13, 50298-50308	9.5	5
91	Factors Impacting Chemical and Microbiological Quality of Wash Water during Simulated Dump Tank Wash of Grape Tomatoes. <i>Journal of Food Protection</i> , 2021 , 84, 695-703	2.5	0
90	Determining Bacterial Load and Water Quality Parameters of Chlorinated Tomato Flume Tanks in Florida Packinghouses. <i>Journal of Food Protection</i> , 2021 , 84, 1784-1792	2.5	0
89	Nondestructive multiplex detection of foodborne pathogens with background microflora and symbiosis using a paper chromogenic array and advanced neural network. <i>Biosensors and Bioelectronics</i> , 2021 , 183, 113209	11.8	5
88	Polydopamine-coated chitosan hydrogel beads for synthesis and immobilization of silver nanoparticles to simultaneously enhance antimicrobial activity and adsorption kinetics. <i>Advanced Composites and Hybrid Materials</i> , 2021 , 4, 696-706	8.7	23
87	Assessment of a novel in-flight washing device: Microbial reduction and food quality of chopped iceberg lettuce during storage. <i>Food Control</i> , 2021 , 120, 107538	6.2	
86	Improving temperature management and retaining quality of fresh-cut leafy greens by retrofitting open refrigerated retail display cases with doors. <i>Journal of Food Engineering</i> , 2021 , 292, 110271	6	8
85	Salmonella inactivation and sponge/microfiber mediated cross-contamination during papaya wash with chlorine or peracetic acid as sanitizer. <i>Food Microbiology</i> , 2021 , 95, 103677	6	0
84	A novel antimicrobial technology to enhance food safety and quality of leafy vegetables using engineered water nanostructures. <i>Environmental Science: Nano</i> , 2021 , 8, 514-526	7.1	4
83	Alkynyl silver modified chitosan and its potential applications in food area. <i>Carbohydrate Polymers</i> , 2021 , 254, 117416	10.3	2
82	Machine learning-enabled non-destructive paper chromogenic array detection of multiplexed viable pathogens on food. <i>Nature Food</i> , 2021 , 2, 110-117	14.4	11
81	Charting the Future of E-Grocery: An Evaluation of the Use of Digital Imagery as a Sensory Analysis Tool for Fresh Fruits. <i>Horticulturae</i> , 2021 , 7, 262	2.5	3

80	Nanoemulsified Carvacrol as a Novel Washing Treatment Reduces Escherichia coli O157:H7 on Spinach and Lettuce. <i>Journal of Food Protection</i> , 2021 , 84, 2163-2173	2.5	0
79	Metal-Organic Framework-Stabilized High Internal Phase Pickering Emulsions Based on Computer Simulation for Curcumin Encapsulation: Comprehensive Characterization and Stability Mechanism. <i>ACS Omega</i> , 2021 , 6, 26556-26565	3.9	1
78	Characterization and mitigation of chemical oxygen demand and chlorine demand from fresh produce wash water. <i>Food Control</i> , 2021 , 127, 108112	6.2	2
77	Flume and single-pass washing systems for fresh-cut produce processing: Disinfection by-products evaluation. <i>Food Control</i> , 2021 , 108578	6.2	0
76	Identification of marker compounds for predicting browning of fresh-cut lettuce using untargeted UHPLC-HRMS metabolomics. <i>Postharvest Biology and Technology</i> , 2021 , 180, 111626	6.2	2
75	Phenotypic characterization and inheritance of enzymatic browning on cut surfaces of stems and leaf ribs of romaine lettuce. <i>Postharvest Biology and Technology</i> , 2021 , 181, 111653	6.2	1
74	Numerical simulation and experimental validation of bacterial detachment using a spherical produce model in an industrial-scale flume washer. <i>Food Control</i> , 2021 , 130, 108300	6.2	1
73	Listeria monocytogenes biofilm formation as affected by stainless steel surface topography and coating composition. <i>Food Control</i> , 2021 , 130, 108275	6.2	3
72	Microgreen nutrition, food safety, and shelf life: A review. <i>Journal of Food Science</i> , 2020 , 85, 870-882	3.4	41
71	Susceptibility of foodborne pathogens to sanitizers in produce rinse water and potential induction of viable but non-culturable state. <i>Food Control</i> , 2020 , 112, 107138	6.2	14
70	Temperature profiling of open- and closed-doored produce cases in retail grocery stores. <i>Food Control</i> , 2020 , 113, 107158	6.2	6
69	Survival of Salmonella enterica and shifts in the culturable mesophilic aerobic bacterial community as impacted by tomato wash water particulate size and chlorine treatment. <i>Food Microbiology</i> , 2020 , 90, 103470	6	5
68	Salmonella inactivation and cross-contamination on cherry and grape tomatoes under simulated wash conditions. <i>Food Microbiology</i> , 2020 , 87, 103359	6	14
67	Effect of door opening frequency and duration of an enclosed refrigerated display case on product temperatures and energy consumption. <i>Food Control</i> , 2020 , 111, 107044	6.2	4
66	Microbiome convergence following sanitizer treatment and identification of sanitizer resistant species from spinach and lettuce rinse water. <i>International Journal of Food Microbiology</i> , 2020 , 318, 108458	5.8	9
65	Direct Metatranscriptome RNA-seq and Multiplex RT-PCR Amplicon Sequencing on Nanopore MinION - Promising Strategies for Multiplex Identification of Viable Pathogens in Food. <i>Frontiers in Microbiology</i> , 2020 , 11, 514	5.7	10
64	Dynamic changes in the physicochemical properties of fresh-cut produce wash water as impacted by commodity type and processing conditions. <i>PLoS ONE</i> , 2019 , 14, e0222174	3.7	5
63	Growth and survival of Salmonella enterica and Listeria monocytogenes on fresh-cut produce and their juice extracts: Impacts and interactions of food matrices and temperature abuse conditions. <i>Food Control</i> , 2019 , 100, 300-304	6.2	19

62	Impact of routine sanitation on the microbiomes in a fresh produce processing facility. <i>International Journal of Food Microbiology</i> , 2019 , 294, 31-41	5.8	13
61	An entrapped metal-organic framework system for controlled release of ethylene. <i>Journal of Colloid and Interface Science</i> , 2019 , 533, 207-215	9.3	16
60	Identification of romaine lettuce (<i>Lactuca sativa</i> var. <i>longifolia</i>) Cultivars with reduced browning discoloration for fresh-cut processing. <i>Postharvest Biology and Technology</i> , 2019 , 156, 110931	6.2	16
59	Microgreens of Brassicaceae: Genetic diversity of phytochemical concentrations and antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2019 , 101, 731-737	5.4	41
58	Investigation on chlorine-based sanitization under stabilized conditions in the presence of organic load. <i>International Journal of Food Microbiology</i> , 2018 , 266, 150-157	5.8	25
57	Shifts in spinach microbial communities after chlorine washing and storage at compliant and abusive temperatures. <i>Food Microbiology</i> , 2018 , 73, 73-84	6	28
56	Effect of preharvest CaCl ₂ spray and postharvest UV-B radiation on storage quality of broccoli microgreens, a richer source of glucosinolates. <i>Journal of Food Composition and Analysis</i> , 2018 , 67, 55-62 ^{4.1}	4.1	26
55	Association between bacterial survival and free chlorine concentration during commercial fresh-cut produce wash operation. <i>Food Microbiology</i> , 2018 , 70, 120-128	6	49
54	A Novel Sensing Chip for Probing Chlorine Permeation into Simulated Produce Cracks. <i>Advanced Materials Interfaces</i> , 2018 , 5, 1800119	4.6	1
53	Determination of Variance of Secondary Metabolites in Lettuces Grown Under Different Light Sources by Flow Injection Mass Spectrometric (FIMS) Fingerprinting and ANOVA/PCA. <i>Journal of Analysis and Testing</i> , 2018 , 2, 312-321	3.2	7
52	Impacts and interactions of organic compounds with chlorine sanitizer in recirculated and reused produce processing water. <i>PLoS ONE</i> , 2018 , 13, e0208945	3.7	8
51	Facile and template-free solvothermal synthesis of mesoporous/macroporous metal-organic framework nanosheets.. <i>RSC Advances</i> , 2018 , 8, 33059-33064	3.7	7
50	Immersion-free, single-pass, commercial fresh-cut produce washing system: An alternative to flume processing. <i>Postharvest Biology and Technology</i> , 2018 , 146, 124-133	6.2	14
49	Minimizing pathogen growth and quality deterioration of packaged leafy greens by maintaining optimum temperature in refrigerated display cases with doors. <i>Food Control</i> , 2018 , 92, 488-495	6.2	9
48	Silver Nanocluster-Embedded Zein Films as Antimicrobial Coating Materials for Food Packaging. <i>ACS Applied Materials & Interfaces</i> , 2017 , 9, 35297-35304	9.5	57
47	Assessment and speciation of chlorine demand in fresh-cut produce wash water. <i>Food Control</i> , 2016 , 60, 543-551	6.2	38
46	Survival and Growth of <i>Listeria monocytogenes</i> on Fresh-Cut "Athena" and "Rocky Ford" Cantaloupes During Storage at 4°C and 10°C. <i>Foodborne Pathogens and Disease</i> , 2016 , 13, 587-591	3.8	7
45	Survival and growth of <i>Listeria monocytogenes</i> on whole cantaloupes is dependent on site of contamination and storage temperature. <i>International Journal of Food Microbiology</i> , 2016 , 234, 65-70	5.8	17

44	Development of Metal-Organic Framework for Gaseous Plant Hormone Encapsulation To Manage Ripening of Climacteric Produce. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5164-70	5.7	27
43	Genetic diversity provides opportunities for improvement of fresh-cut pepper quality. <i>Plant Genetic Resources: Characterisation and Utilisation</i> , 2016 , 14, 112-120	1	4
42	Microgreens of Brassicaceae: Mineral composition and content of 30 varieties. <i>Journal of Food Composition and Analysis</i> , 2016 , 49, 87-93	4.1	62
41	Open-refrigerated retail display case temperature profile and its impact on product quality and microbiota of stored baby spinach. <i>Food Control</i> , 2015 , 47, 686-692	6.2	32
40	Growth of Salmonella enterica and Listeria monocytogenes on Fresh-Cut Cantaloupe under Different Temperature Abuse Scenarios. <i>Journal of Food Protection</i> , 2015 , 78, 1125-31	2.5	26
39	A mathematical model for pathogen cross-contamination dynamics during produce wash. <i>Food Microbiology</i> , 2015 , 51, 101-7	6	15
38	Improving spinach quality and reducing energy costs by retrofitting retail open refrigerated cases with doors. <i>Postharvest Biology and Technology</i> , 2015 , 110, 114-120	6.2	23
37	Evaluation and correlation of sensory attributes and chemical compositions of emerging fresh produce: Microgreens. <i>Postharvest Biology and Technology</i> , 2015 , 110, 140-148	6.2	59
36	The mechanism of ethanol treatment on inhibiting lettuce enzymatic browning and microbial growth. <i>LWT - Food Science and Technology</i> , 2015 , 63, 383-390	5.4	24
35	Inactivation dynamics of Salmonella enterica, Listeria monocytogenes, and Escherichia coli O157:H7 in wash water during simulated chlorine depletion and replenishment processes. <i>Food Microbiology</i> , 2015 , 50, 88-96	6	39
34	Proliferation of Escherichia coli O157:H7 in Soil-Substitute and Hydroponic Microgreen Production Systems. <i>Journal of Food Protection</i> , 2015 , 78, 1785-90	2.5	28
33	A novel microfluidic mixer-based approach for determining inactivation kinetics of Escherichia coli O157:H7 in chlorine solutions. <i>Food Microbiology</i> , 2015 , 49, 152-60	6	19
32	Metabolomic assessment reveals an elevated level of glucosinolate content in CaCl ₂ -treated broccoli microgreens. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1863-8	5.7	40
31	Effect of light exposure on sensorial quality, concentrations of bioactive compounds and antioxidant capacity of radish microgreens during low temperature storage. <i>Food Chemistry</i> , 2014 , 151, 472-9	8.5	57
30	Pre-harvest calcium application increases biomass and delays senescence of broccoli microgreens. <i>Postharvest Biology and Technology</i> , 2014 , 87, 70-78	6.2	48
29	Postharvest quality and shelf life of radish microgreens as impacted by storage temperature, packaging film, and chlorine wash treatment. <i>LWT - Food Science and Technology</i> , 2014 , 55, 551-558	5.4	45
28	Evaluation of Current Industry Practices for Maintaining Tomato Dump Tank Water Quality during Packinghouse Operations. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 2201-2208	2.1	28
27	Development of an algorithm for feed-forward chlorine dosing of lettuce wash operations and correlation of chlorine profile with Escherichia coli O157:H7 inactivation. <i>Journal of Food Protection</i> , 2014 , 77, 558-66	2.5	23

26	Effects of postharvest handling conditions on internalization and growth of <i>Salmonella enterica</i> in tomatoes. <i>Journal of Food Protection</i> , 2014 , 77, 365-70	2.5	14
25	Temperature abuse timing affects the rate of quality deterioration of commercially packaged ready-to-eat baby spinach. Part I: Sensory analysis and selected quality attributes. <i>Postharvest Biology and Technology</i> , 2014 , 91, 96-103	6.2	43
24	Whole-head washing, prior to cutting, provides sanitization advantages for fresh-cut Iceberg lettuce (<i>Lactuca sativa</i> L.). <i>International Journal of Food Microbiology</i> , 2014 , 179, 18-23	5.8	9
23	Evaluating Strawberry Breeding Selections for Field and Postharvest Fruit Decay. <i>International Journal of Fruit Science</i> , 2013 , 13, 126-138	1.2	1
22	Postharvest biology, quality and shelf life of buckwheat microgreens. <i>LWT - Food Science and Technology</i> , 2013 , 51, 73-78	5.4	36
21	Dynamic effects of free chlorine concentration, organic load, and exposure time on the inactivation of <i>Salmonella</i> , <i>Escherichia coli</i> O157:H7, and non-O157 Shiga toxin-producing <i>E. coli</i> . <i>Journal of Food Protection</i> , 2013 , 76, 386-93	2.5	76
20	Assessment of vitamin and carotenoid concentrations of emerging food products: edible microgreens. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7644-51	5.7	191
19	Enhanced Chlorine Efficacy against Bacterial Pathogens in Wash Solution with High Organic Loads. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 560-566	2.1	8
18	A pilot plant scale evaluation of a new process aid for enhancing chlorine efficacy against pathogen survival and cross-contamination during produce wash. <i>International Journal of Food Microbiology</i> , 2012 , 158, 133-9	5.8	91
17	Evaluating strawberry breeding selections for postharvest fruit decay. <i>Euphytica</i> , 2012 , 186, 539-555	2.1	6
16	Assessment of <i>Escherichia coli</i> O157:H7 transference from soil to iceberg lettuce via a contaminated field coring harvesting knife. <i>International Journal of Food Microbiology</i> , 2012 , 153, 345-50	5.8	16
15	Enhanced inactivation of <i>Salmonella</i> and <i>Pseudomonas</i> biofilms on stainless steel by use of T-128, a fresh-produce washing aid, in chlorinated wash solutions. <i>Applied and Environmental Microbiology</i> , 2012 , 78, 6789-98	4.8	65
14	Determination of free chlorine concentrations needed to prevent <i>Escherichia coli</i> O157:H7 cross-contamination during fresh-cut produce wash. <i>Journal of Food Protection</i> , 2011 , 74, 352-8	2.5	132
13	Chlorine stabilizer T-128 enhances efficacy of chlorine against cross-contamination by <i>E. coli</i> O157:H7 and <i>Salmonella</i> in fresh-cut lettuce processing. <i>Journal of Food Science</i> , 2011 , 76, M218-24	3.4	45
12	Effect of storage temperature and duration on the behavior of <i>Escherichia coli</i> O157:H7 on packaged fresh-cut salad containing romaine and iceberg lettuce. <i>Journal of Food Science</i> , 2010 , 75, M390-7	3.4	50
11	Fate of <i>Escherichia coli</i> O157:H7 in the presence of indigenous microorganisms on commercially packaged baby spinach, as impacted by storage temperature and time. <i>Journal of Food Protection</i> , 2009 , 72, 2038-45	2.5	41
10	Potential of <i>Escherichia coli</i> O157:H7 to grow on field-cored lettuce as impacted by postharvest storage time and temperature. <i>International Journal of Food Microbiology</i> , 2009 , 128, 506-9	5.8	28
9	Elucidation of the mechanism of enzymatic browning inhibition by sodium chlorite. <i>Food Chemistry</i> , 2008 , 110, 847-51	8.5	39

8	Fresh-cut Produce Wash Water Reuse Affects Water Quality and Packaged Product Quality and Microbial Growth in Romaine Lettuce. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2007 , 42, 1413-1419	2.4	65
7	Enzymatic browning and its control in fresh-cut produce. <i>Stewart Postharvest Review</i> , 2007 , 3, 1-7		39
6	Effectiveness of two-sided UV-C treatments in inhibiting natural microflora and extending the shelf-life of minimally processed Red Oak Leaf Lettuce. <i>Food Microbiology</i> , 2006 , 23, 241-9	6	157
5	Effect of initial oxygen concentration and film oxygen transmission rate on the quality of fresh-cut romaine lettuce. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 1622-1630	4.3	69
4	Delayed Modified Atmosphere Packaging of Fresh-cut Romaine Lettuce: Effects on Quality Maintenance and Shelf-life. <i>Journal of the American Society for Horticultural Science</i> , 2005 , 130, 116-123	2.3	36
3	Microbial and quality changes in minimally processed baby spinach leaves stored under super atmospheric oxygen and modified atmosphere conditions. <i>Postharvest Biology and Technology</i> , 2004 , 33, 51-59	6.2	136
2	Package Atmosphere Affects Postharvest Biology and Quality of Fresh-cut Cilantro Leaves. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2004 , 39, 567-570	2.4	38
1	Integrated Portable Shrimp-Freshness Prediction Platform Based on Ice-Templated Metal-Organic Framework Colorimetric Combinatorics and Deep Convolutional Neural Networks. <i>ACS Sustainable Chemistry and Engineering</i> ,	8.3	4