Phil Bremer

List of Publications by Year
in descending order

182 papers	5,993 citations	70961 41 h-index	102304 66 g-index
193 all docs	193 docs citations	193 times ranked	6348 citing authors

#	Article	IF	Citations
1	Control of Biogenic Amines in Foodâ€"Existing and Emerging Approaches. Journal of Food Science, 2010, 75, R139-50.	1.5	373
2	Properties of the stainless steel substrate, influencing the adhesion of thermo-resistant streptococci. Journal of Food Engineering, 2000, 43, 235-242.	2.7	245
3	Review of Online Food Delivery Platforms and their Impacts on Sustainability. Sustainability, 2020, 12, 5528.	1.6	217
4	Biofilms in dairy manufacturing plantâ€description, current concerns and methods of control. Biofouling, 1997, 11, 81-97.	0.8	209
5	Laboratory scale Clean-In-Place (CIP) studies on the effectiveness of different caustic and acid wash steps on the removal of dairy biofilms. International Journal of Food Microbiology, 2006, 106, 254-262.	2.1	185
6	Bacillus Spores in the Food Industry: A Review on Resistance and Response to Novel Inactivation Technologies. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 1139-1148.	5.9	129
7	Survival of Listeria monocytogenes Attached to Stainless Steel Surfaces in the Presence or Absence of Flavobacterium spp.. Journal of Food Protection, 2001, 64, 1369-1376.	0.8	106
8	Bacterial inactivation in whole milk using pulsed electric field processing. International Dairy Journal, 2014, 35, 49-56.	1.5	100
9	The influence of cell surface properties of thermophilic streptococci on attachment to stainlesssteel. Journal of Applied Microbiology, 1997, 83, 508-517.	1.4	94
10	Effect of freezing as pre-treatment prior to pulsed electric field processing on quality traits of beef muscles. Innovative Food Science and Emerging Technologies, 2015, 29, 31-40.	2.7	91
11	Erosion and Subsequent Transport State of Escherichia coli from Cowpats. Applied and Environmental Microbiology, 2005, 71, 2875-2879.	1.4	90
12	Interaction of Escherichia coli and Soil Particles in Runoff. Applied and Environmental Microbiology, 2006, 72, 3406-3411.	1.4	89
13	Ecological Behavior of Lactobacillus reuteri 100-23 Is Affected by Mutation of the luxS Gene. Applied and Environmental Microbiology, 2005, 71, 8419-8425.	1.4	88
14	An evaluation of biofilm development utilizing nonâ€destructive attenuated total reflectance Fourier transform infrared spectroscopy. Biofouling, 1991, 3, 89-100.	0.8	85
15	Atomic force microscopy examination of the topography of a hydrated bacterial biofilm on a copper surface. Current Microbiology, 1992, 24, 223-230.	1.0	80
16	Inactivation of Listeria monocytogenes/Flavobacterium spp. biofilms using chlorine: impact of substrate, pH, time and concentration. Letters in Applied Microbiology, 2002, 35, 321-325.	1.0	74
17	BiofilmÂâ" An unrecognised source of spoilage enzymes in dairy products?. International Dairy Journal, 2014, 34, 32-40.	1.5	73
18	Recovery of Spores from Thermophilic Dairy Bacilli and Effects of Their Surface Characteristics on Attachment to Different Surfaces. Applied and Environmental Microbiology, 2008, 74, 731-737.	1.4	72

#	Article	IF	Citations
19	Bioactive peptides derived from egg proteins: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 2508-2530.	5.4	70
20	Siderophore-Mediated Covalent Bonding to Metal (Oxide) Surfaces during Biofilm Initiation byPseudomonasaeruginosaBacteria. Langmuir, 2003, 19, 3575-3577.	1.6	69
21	Effects of pH, temperature and pulsed electric fields on the turbidity and protein aggregation of ovomucin-depleted egg white. Food Research International, 2017, 91, 161-170.	2.9	68
22	Triketones active against antibiotic-resistant bacteria: Synthesis, structureâ€“activity relationships, and mode of action. Bioorganic and Medicinal Chemistry, 2005, 13, 6651-6662.	1.4	67
23	Proteolysis produced within biofilms of bacterial isolates from raw milk tankers. International Journal of Food Microbiology, 2012, 157, 28-34.	2.1	64
24	Effect of gender, diet and storage time on the physical properties and sensory quality of sea urchin (Evechinus chloroticus) gonads. Aquaculture, 2009, 288, 205-215.	1.7	63
25	Thermo-resistant enzyme-producing bacteria isolated from the internal surfaces of raw milk tankers. International Dairy Journal, 2011, 21, 742-747.	1.5	62
26	Reduction of bacterial counts and inactivation of enzymes in bovine whole milk using pulsed electric fields. International Dairy Journal, 2014, 39, 146-156.	1.5	61
27	Innovative approach to determine the effect of pulsed electric fields on the microstructure of whole potato tubers: Use of cell viability, microscopic images and ionic leakage measurements. Food Research International, 2015, 77, 556-564.	2.9	60
28	Aromaâ€“taste interactions between a model cheese aroma and five basic tastes in solution. Food Quality and Preference, 2014, 31, 1-9.	2.3	58
29	Influence of ionic strength and pH on the first 60 min of Pseudomonas aeruginosa attachment to ZnSe and to TiO2 monitored by ATR-IR spectroscopy. Colloids and Surfaces B: Biointerfaces, 2002, 26, 365-372.	2.5	57
30	Laboratory-Based Model of Microbiologically Induced Corrosion of Copper. Applied and Environmental Microbiology, 1991, 57, 1956-1962.	1.4	56
31	Infrared Spectroscopic Studies of Siderophore-Related Hydroxamic Acid Ligands Adsorbed on Titanium Dioxide. Langmuir, 2006, 22, 10109-10117.	1.6	55
32	Morphotypic Conversion in Listeria monocytogenes Biofilm Formation: Biological Significance of Rough Colony Isolates. Applied and Environmental Microbiology, 2004, 70, 6686-6694.	1.4	50
33	Adsorption to Metal Oxides of thePseudomonasaeruginosaSiderophore Pyoverdine and Implications for Bacterial Biofilm Formation on Metals. Langmuir, 2007, 23, 7189-7195.	1.6	49
34	Xâ€Ray Microâ€Computer Tomographic Method to Visualize the Microstructure of Different Apple Cultivars. Journal of Food Science, 2013, 78, E1735-42.	1.5	46
35	A Novel Method for the Reduction of Numbers of Listeria monocytogenes Cells by Freezing in Combination with an Essential Oil in Bacteriological Media. Journal of Food Protection, 2003, 66, 390-395.	0.8	45
36	Effect of manufactured diets on the yield, biochemical composition and sensory quality of Evechinus chloroticus sea urchin gonads. Aquaculture, 2010, 308, 49-59.	1.7	45

#	Article	IF	Citations
37	The influence of welding procedures on bacterial colonization of stainless steel weldments. Journal of Food Engineering, 1999, 42, 85-96.	2.7	44
38	Monitoring Metal Ion Binding in Single-LayerPseudomonas aeruginosaBiofilms Using ATRâ˜IR Spectroscopy. Langmuir, 2006, 22, 286-291.	1.6	44
39	Numbers and transported state of Escherichia coli in runoff direct from fresh cowpats under simulated rainfall*. Letters in Applied Microbiology, 2006, 42, 83-87.	1.0	44
40	The effect of pH and ionic strength on proton adsorption by the thermophilic bacterium Anoxybacillus flavithermus. Geochimica Et Cosmochimica Acta, 2006, 70, 1914-1927.	1.6	43
41	Mechanisms of Cation Exchange by Pseudomonas aeruginosa PAO1 and PAO1 wbpL , a Strain with a Truncated Lipopolysaccharide. Applied and Environmental Microbiology, 2008, 74, 6980-6986.	1.4	42
42	Salt Modulates Bacterial Hydrophobicity and Charge Properties Influencing Adhesion of Pseudomonas aeruginosa (PA01) in Aqueous Suspensions. Langmuir, 2010, 26, 8659-8665.	1.6	42
43	Removal and inactivation of thermo-resistant streptococci colonising stainless steel. International Dairy Journal, 1999, 9, 429-436.	1.5	40
44	A Systematic Review of Consumer Perceptions of Smart Packaging Technologies for Food. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	40
45	Survival ofStreptococcus pyogenesunder stress and starvation. FEMS Microbiology Letters, 1999, 176, 421-428.	0.7	38
46	Development of a method to quantify in vitro the synergistic activity of â€œnaturalâ€•antimicrobials. International Journal of Food Microbiology, 2003, 85, 249-258.	2.1	38
47	Biogenic amines and potential histamine â€“ Forming bacteria in Rihaakuru (a cooked fish paste). Food Chemistry, 2011, 128, 479-484.	4.2	37
48	Proteolytic pattern, protein breakdown and peptide production of ovomucin-depleted egg white processed with heat or pulsed electric fields at different pH. Food Research International, 2018, 108, 465-474.	2.9	37
49	Acidâ˜Base Titrations of Functional Groups on the Surface of the Thermophilic BacteriumAnoxybacillusflavithermus:Â Comparing a Chemical Equilibrium Model with ATR-IR Spectroscopic Data. Langmuir, 2007, 23, 2731-2740.	1.6	36
50	Microbiologically Influenced Corrosion of Copper in Potable Water Systemsâ€”pH Effects. Corrosion, 2000, 56, 942-950.	0.5	35
51	Biocorrosion of Copper in Potable Water. Journal - American Water Works Association, 2001, 93, 82-91.	0.2	34
52	Microbiological and enzymatic activity of bovine whole milk treated by pulsed electric fields. International Journal of Dairy Technology, 2018, 71, 10-19.	1.3	34
53	GC-MS Metabolite Profiling of Extreme Southern Pinot noir Wines: Effects of Vintage, Barrel Maturation, and Fermentation Dominate over Vineyard Site and Clone Selection. Journal of Agricultural and Food Chemistry, 2016, 64, 2342-2351.	2.4	31
54	The effect of 100% CO2 on the growth of nonproteolytic Clostridium botulinum at chill temperatures. International Journal of Food Microbiology, 2000, 54, 39-48.	2.1	30

#	Article	IF	Citations
55	Microbially induced changes in the volatile constituents of fresh chilled pasteurised milk during storage. Food Packaging and Shelf Life, 2014, 2, 81-90.	3.3	30
56	Development of a Laboratory Scale Clean-In-Place System To Test the Effectiveness of â€œNaturalâ€• Antimicrobials against Dairy Biofilms. Journal of Food Protection, 2004, 67, 1438-1443.	0.8	29
57	The association of E. coli and soil particles in overland flow. Water Science and Technology, 2006, 54, 153-159.	1.2	29
58	Effect of Season on the Sensory Quality of Sea Urchin (Evechinus chloroticus) Roe. Journal of Food Science, 2010, 75, S20-30.	1.5	29
59	Lipolysis within single culture and co-culture biofilms of dairy origin. International Journal of Food Microbiology, 2013, 163, 129-135.	2.1	28
60	Understanding the effect of pulsed electric fields on thermostability of connective tissue isolated from beef pectoralis muscle using a model system. Food Research International, 2017, 100, 261-267.	2.9	28
61	Comparison of four extraction methods for analysis of volatile hop-derived aroma compounds in beer. Journal of Separation Science, 2017, 40, 4366-4376.	1.3	28
62	Use of the Malthus conductance growth analyser to determine numbers of thermophilic streptococci on stainless steel. Journal of Applied Microbiology, 1997, 83, 335-339.	1.4	27
63	Adsorption of Enterobactin to Metal Oxides and the Role of Siderophores in Bacterial Adhesion to Metals. Langmuir, 2011, 27, 10587-10596.	1.6	27
64	Modifying the Functional Properties of Egg Proteins Using Novel Processing Techniques: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 986-1002.	5.9	27
65	Bacterial fouling in dairy processing. International Dairy Journal, 2020, 101, 104593.	1.5	27
66	Characterization of Monolaurin Resistance in Enterococcus faecalis. Applied and Environmental Microbiology, 2007, 73, 5507-5515.	1.4	26
67	Interrelationship among myoglobin forms, lipid oxidation and protein carbonyls in minced pork packaged under modified atmosphere. Food Packaging and Shelf Life, 2019, 20, 100311.	3.3	26
68	A systematic review of food loss and waste in China: Quantity, impacts and mediators. Journal of Environmental Management, 2022, 303, 114092.	3.8	26
69	The dynamics of biofilms. International Biodeterioration and Biodegradation, 1992, 30, 135-154.	1.9	25
70	Structure and Conformation in Mixtures of Methyl-Terminated Poly(ethylene oxide) and Water. Principal Component Analysis and Band Fitting of Infrared Absorptions. Journal of Physical Chemistry B, 2009, 113, 14229-14238.	1.2	25
71	Understanding the Frying Process of Plant-Based Foods Pretreated with Pulsed Electric Fields Using Frying Models. Foods, 2020, 9, 949.	1.9	25
72	Survival of Listeria monocytogenes in sea water and effect of exposure on thermal resistance. Journal of Applied Microbiology, 1998, 85, 545-553.	1.4	24

#	Article	IF	Citations
73	Thermal Death Times of Hafnia alveiCells in a Model Suspension and in Artificially Contaminated Hot-Smoked Kahawai (Arripis trutta). Journal of Food Protection, 1998, 61, 1047-1051.	0.8	24
74	Direct Infrared Spectroscopic Evidence of pH- and Ionic Strength-Induced Changes in Distance of Attached Pseudomonas aeruginosa from ZnSe Surfaces. Langmuir, 2002, 18, 1904-1907.	1.6	24
75	Survival of Campylobacter jejuni in Water: Effect of Grazing by the Freshwater Crustacean Daphnia carinata (Cladocera). Applied and Environmental Microbiology, 2005, 71, 5085-5088.	1.4	24
76	Sensory and volatile analysis of sea urchin roe from different geographical regions in New Zealand. LWT - Food Science and Technology, 2010, 43, 202-213.	2.5	24
77	Prediction of the amount and rate of histamine degradation by diamine oxidase (DAO). Food Chemistry, 2012, 135, 2650-2660.	4.2	23
78	Understanding the Needs of Food-Allergic Adults. Qualitative Health Research, 2014, 24, 933-945.	1.0	23
79	Optimisation of Sous Vide Processing Parameters for Pulsed Electric Fields Treated Beef Briskets. Food and Bioprocess Technology, 2018, 11, 2055-2066.	2.6	23
80	Two-phase model for describing the interactions between copper ions and exopolymers from Alteromonas atlantica. Canadian Journal of Microbiology, 1992, 38, 785-793.	0.8	22
81	Reducing Total Aerobic Counts and Listeria monocytogenes on the Surface of King Salmon (Oncorhynchus tshawytscha). Journal of Food Protection, 1998, 61, 849-854.	0.8	22
82	Impact of temperature, nutrients, pH and cold storage on the germination, growth and resistance of Bacillus cereus spores in egg white. Food Research International, 2018, 106, 394-403.	2.9	22
83	Evaluation of volatile organic compound release in modified atmosphere-packaged minced raw pork in relation to shelf-life. Food Packaging and Shelf Life, 2018, 18, 51-61.	3.3	22
84	Thermal-Death Times of Listeria monocytogenes in Green Shell Mussels (Perna canaliculus) Prepared for Hot Smoking. Journal of Food Protection, 1995, 58, 604-608.	0.8	21
85	Modelling of the acidâ€“base properties of two thermophilic bacteria at different growth times. Geochimica Et Cosmochimica Acta, 2008, 72, 4185-4200.	1.6	21
86	Characterization of spore surfaces from a Geobacillus sp. isolate by pH dependence of surface charge and infrared spectra. Journal of Applied Microbiology, 2010, 109, 1339-1348.	1.4	21
87	Sensory Interactions between Cheese Aroma and Taste. Journal of Sensory Studies, 2015, 30, 247-257.	0.8	21
88	In vitro peptic digestion of ovomucin-depleted egg white affected by pH, temperature and pulsed electric fields. Food Chemistry, 2017, 231, 165-174.	4.2	21
89	Comparison of Four Extraction Techniques for the Evaluation of Volatile Compounds in Spray-Dried New Zealand Sheep Milk. Molecules, 2019, 24, 1917.	1.7	21
90	Fresh food online shopping repurchase intention: theÂroleÂofÂpost-purchase customer experience and corporate image. International Journal of Retail and Distribution Management, 2022, 50, 206-228.	2.7	21

#	Article	IF	Citations
91	Evaluation of the effectiveness of a commercially available defined substrate medium and enumeration system for measuring Escherichia coli numbers in faeces and soil samples*. Letters in Applied Microbiology, 2004, 39, 383-387.	1.0	20
92	Cross-modal interaction between cheese taste and aroma. International Dairy Journal, 2014, 39, 222-228.	1.5	20
93	Apple Flavor: Linking Sensory Perception to Volatile Release and Textural Properties. Journal of Sensory Studies, 2015, 30, 195-210.	0.8	20
94	The effect of alginate lyase on the gentamicin resistance of Pseudomonas aeruginosa in mucoid biofilms. Journal of Applied Microbiology, 2016, 121, 126-135.	1.4	20
95	Comparing PTR-MS profile of milk inoculated with pure or mixed cultures of spoilage bacteria. Food Microbiology, 2017, 64, 155-163.	2.1	20
96	The resistance to heat of thermo-resistant streptococci attached to stainless steel in the presence of milk. Journal of Industrial Microbiology and Biotechnology, 2002, 28, 134-136.	1.4	19
97	Bovine serum albumin adsorption on N-methyl-d-glucamine modified colloidal silica. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2009, 349, 207-213.	2.3	19
98	Monitoring photooxidationâ€induced dynamic changes in the volatile composition of extended shelf life bovine milk by PTRâ€MS. Journal of Mass Spectrometry, 2014, 49, 952-958.	0.7	19
99	The stress of food allergy issues in daily life. Psychology and Health, 2016, 31, 750-767.	1.2	19
100	Functional Beverages in Selected Countries of Asia Pacific Region: A Review. Beverages, 2020, 6, 21.	1.3	19
101	Biofilms in dairy processing. , 2009, , 396-431.		18
102	In Vitro and In Vivo Flavor Release from Intact and Freshâ€Cut Apple in Relation with Genetic, Textural, and Physicochemical Parameters. Journal of Food Science, 2012, 77, C1226-33.	1.5	18
103	Critical analysis of the maximum non inhibitory concentration (MNIC) method in quantifying sub-lethal injury in Saccharomyces cerevisiae cells exposed to either thermal or pulsed electric field treatments. International Journal of Food Microbiology, 2016, 233, 73-80.	2.1	17
104	Cross-modal taste and aroma interactions: Cheese flavour perception and changes in flavour character in multicomponent mixtures. Food Quality and Preference, 2016, 48, 70-80.	2.3	17
105	Effect of medium compositions on microbially mediated volatile organic compounds release profile. Journal of Applied Microbiology, 2018, 125, 813-827.	1.4	17
106	Adhesive Secretions of Live Mussels Observed in Situ by Attenuated Total Reflectionâ€”Infrared Spectroscopy. Applied Spectroscopy, 2007, 61, 55-59.	1.2	16
107	Front-face fluorescence spectroscopy in combination with parallel factor analysis for profiling of clonal and vineyard site differences in commercially produced Pinot Noir grape juices and wines. Journal of Food Composition and Analysis, 2018, 66, 30-38.	1.9	16
108	Process optimisation of pulsed electric fields preâ€treatment to reduce the sous vide processing time of beef briskets. International Journal of Food Science and Technology, 2019, 54, 823-834.	1.3	16

#	Article	IF	Citations
109	Development of a Technique To Quantify the Effectiveness of Enrichment Regimes in Recovering â€œStressedâ€•Listeria Cells. Journal of Food Protection, 2002, 65, 1122-1128.	0.8	15
110	Preparation and characterization of poly(styrene-alt-maleic acid)-b-polystyrene block copolymer self-assembled nanoparticles. Colloid and Polymer Science, 2008, 286, 1605-1612.	1.0	15
111	Measuring textile adsorption of body odor compounds using proton-transfer-reaction mass spectrometry. Textile Reseach Journal, 2015, 85, 1817-1826.	1.1	15
112	Dynamic changes in the volatiles and sensory properties of chilled milk during exposure to light. International Dairy Journal, 2016, 62, 35-38.	1.5	15
113	Quality and Safety Considerations of Incorporating Post-PEF Ageing into the Pulsed Electric Fields and Sous Vide Processing Chain. Food and Bioprocess Technology, 2019, 12, 852-864.	2.6	15
114	Bacterial survival and adhesion for formulating new oral probiotic foods. Critical Reviews in Food Science and Nutrition, 2020, 60, 2926-2937.	5.4	15
115	Extraction and analysis of carotenoids from the New Zealand sea urchin Evechinus chloroticus gonads.. Acta Biochimica Polonica, 2012, 59, .	0.3	15
116	EVALUATION OF SWEET POTATO CULTIVARS AND HEATING METHODS FOR CONTROL OF MALTOSE PRODUCTION, VISCOSITY AND SENSORY QUALITY. Journal of Food Quality, 2005, 28, 191-204.	1.4	14
117	Characterisation of odour active volatile compounds of New Zealand sea urchin (Evechinus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T f 5 method. Food Chemistry, 2010, 121, 601-607.	4.2	14
118	Seasonal changes in the biochemical composition ofEvechinus chloroticusgonads (Echinodermata: Echinoidea). New Zealand Journal of Marine and Freshwater Research, 2012, 46, 399-410.	0.8	14
119	Proton and cadmium adsorption by the archaeon Thermococcus zilligii: Generalising the contrast between thermophiles and mesophiles as sorbents. Chemical Geology, 2010, 273, 82-90.	1.4	13
120	Proteolysis in ultraâ€heatâ€treated skim milk after exposure to multispecies biofilms under conditions modelling a milk tanker. International Journal of Dairy Technology, 2014, 67, 176-181.	1.3	13
121	Effects of Pulsed Electric Fields on Selected Quality Attributes of Beef Outside Flat (Biceps femoris). IFMBE Proceedings, 2016, , 51-54.	0.2	13
122	Impact of different milk fat globule membrane preparations on protein composition, xanthine oxidase activity, and redox potential. International Dairy Journal, 2017, 64, 14-21.	1.5	13
123	Polar lipid composition of the milk fat globule membrane in buttermilk made using various cream churning conditions or isolated from commercial samples. International Dairy Journal, 2018, 81, 138-142.	1.5	13
124	Supplier audits during COVID-19: aÂprocess perspective on their transformation and implications for the future. International Journal of Logistics Management, 2022, 33, 1294-1314.	4.1	13
125	Effect of NaOH (caustic wash) on the viability, surface characteristics and adhesion of spores of a Geobacillus sp. isolated from a milk powder production line. Letters in Applied Microbiology, 2011, 52, 104-108.	1.0	12
126	Histamine stability in Rihaakuru at â˜80, 4 and 30Â°C. Food Chemistry, 2012, 135, 1226-1229.	4.2	12

#	Article	IF	Citations
127	Relationship between total microbial numbers, volatile organic compound composition, and the sensory characteristics of whole fresh chilled pasteurized milk. Food Packaging and Shelf Life, 2018, 15, 69-75.	3.3	12
128	Effect of Sous vide Processing on Quality Parameters of Beef Short Ribs and Optimisation of Sous vide Time and Temperature Using Third-Order Multiple Regression. Food and Bioprocess Technology, 2022, 15, 1629-1646.	2.6	12
129	The effect of cr(iii) on the form and degradability of a polysaccharide produced by a bacterium isolated from a marine sediment. Marine Environmental Research, 1986, 20, 249-259.	1.1	11
130	Characterization of a thin copper film to investigate microbial biofilm formation. Surface and Interface Analysis, 1991, 17, 767-772.	0.8	11
131	Application of the Bigelow (z-Value) Model and Histamine Detection to Determine the Time and Temperature Required to Eliminate Morganella morganii from Seafood. Journal of Food Protection, 2000, 63, 277-280.	0.8	11
132	Cheddar cheese taste can be reconstructed in solution using basic tastes. International Dairy Journal, 2014, 34, 116-124.	1.5	11
133	PTRâ€MS volatile profiling of Pinot Noir wines for the investigation of differences based on vineyard site. Journal of Mass Spectrometry, 2017, 52, 625-631.	0.7	11
134	Comparing conventional Descriptive Analysis and NappingÂ®â€UFP against physiochemical measurements: a case study using apples. Journal of the Science of Food and Agriculture, 2018, 98, 1476-1484.	1.7	11
135	Textile binding and release of body odor compounds measured by proton transfer reaction â€“ mass spectrometry. Textile Reseach Journal, 2018, 88, 2559-2567.	1.1	11
136	Pulsed electric fields treatment at different pH enhances the antioxidant and anti-inflammatory activity of ovomucin-depleted egg white. Food Chemistry, 2019, 276, 164-173.	4.2	11
137	Nonâ€permanent primary food packaging materials assessment: Identification, migration, toxicity, and consumption of substances. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 4130-4145.	5.9	11
138	Chemistry and microbiology of traditional Rihaakuru (fish paste) from the Maldives. International Journal of Food Sciences and Nutrition, 2011, 62, 139-147.	1.3	10
139	Pulsed Electric Fields Effects on Meat Tissue Quality and Functionality. , 2017, , 2455-2475.		10
140	Comparing Taste Detection Thresholds across Individuals Following Vegan, Vegetarian, or Omnivore Diets. Foods, 2021, 10, 2704.	1.9	10
141	Investigating the in-vitro and in-vivo flavour release from 21 fresh-cut apples. Food Chemistry, 2016, 212, 543-551.	4.2	9
142	Chinese Consumersâ€™ Perceptions of Functional Foods: A Netnography Study of Foods that Help the Immune System Recover from Air Pollution. Journal of Food Products Marketing, 2019, 25, 628-646.	1.4	9
143	Effect of pulsed electric field with moderate heat (80Â°C) on inactivation, thermal resistance and differential gene expression inB. cereusspores. Journal of Food Processing and Preservation, 2020, 44, e14503.	0.9	9
144	Characterization of blue cheese volatiles using fingerprinting, self-organizing maps, and entropy-based feature selection. Food Chemistry, 2021, 347, 128955.	4.2	9

#	Article	IF	Citations
145	Heat and Mass Transfer Modeling to Predict Temperature Distribution during Potato Frying after Pre-Treatment with Pulsed Electric Field. Foods, 2021, 10, 1679.	1.9	9
146	Development of a novel sample reuse approach to measure the impact of lean meat, bone and adipose tissue on the development of volatiles in vacuum-packed chilled lamb stored at 2â€¯Â°C for 15â€¯days. Meat Science, 2018, 145, 31-39.	2.7	8
147	Differential gene expression for investigation of the effect of germinants and heat activation to induce germination in Bacillus cereus spores. Food Research International, 2019, 119, 462-468.	2.9	8
148	Methanethiol formation during the photochemical oxidation of methionineâ€riboflavin system. Flavour and Fragrance Journal, 2020, 35, 34-41.	1.2	8
149	Determining How Chinese Consumers that Purchase Western Food Products Prioritize Food Safety Cues: A Conjoint Study on Adult Milk Powder. Journal of Food Products Marketing, 2020, 26, 358-371.	1.4	8
150	A comparison of the roles of direct absorption and phytoplankton ingestion in accumulation of chromium by sea urchin larvae. Marine Environmental Research, 1990, 30, 233-241.	1.1	7
151	Stability in Aqueous Media of 316L Stainless Steel Films Deposited on Internal Reflection Elements. Applied Spectroscopy, 1993, 47, 161-166.	1.2	7
152	The Implications of COVID-19 on Chinese Consumer Preferences for Lamb Meat. Foods, 2021, 10, 1324.	1.9	7
153	The physico-chemical characterization of casein-modified surfaces and their influence on the adhesion of spores from aGeobacillusspecies. Biofouling, 2011, 27, 459-466.	0.8	6
154	The effect of holding live sea urchins (Evechinus chloroticus) in air prior to gonad removal on gonad adenine nucleotide profiles during storage at 4Â°C. Food Chemistry, 2013, 141, 841-846.	4.2	6
155	Self-organization of dipeptide-grafted polymeric nanoparticles film: A novel method for surface modification. European Polymer Journal, 2010, 46, 1824-1832.	2.6	5
156	Antibiotic susceptibility of Moraxella catarrhalis biofilms in a continuous flow model. Diagnostic Microbiology and Infectious Disease, 2012, 74, 394-398.	0.8	5
157	The impact of cream churning conditions on xanthine oxidase activity and oxidationâ€“reduction potential in model emulsion systems. International Dairy Journal, 2016, 60, 55-61.	1.5	5
158	Nutrients in Cheese and Their Effect on Health and Disease. , 2017, , 177-192.		5
159	The Role of Personality in Daily Food Allergy Experiences. Frontiers in Psychology, 2018, 9, 29.	1.1	5
160	A Qualitative Study of Malaysian Parentsâ€™ Purchase Intention of Functional Weaning Foods using the Theory of Planned Behavior. Journal of Food Products Marketing, 2019, 25, 187-206.	1.4	5
161	Binding and release of odor compounds from textiles: Changing fiber selection for apparel. Textile Reseach Journal, 2021, 91, 709-716.	1.1	5
162	Factors affecting the diffusion of traceability practices in an imported fresh produce supply chain in China. British Food Journal, 2022, 124, 1350-1364.	1.6	5

#	Article	IF	Citations
163	The Effect of Sound Frequency and Intensity on Yeast Growth, Fermentation Performance and Volatile Composition of Beer. Molecules, 2021, 26, 7239.	1.7	5
164	Thermal Death Time ofListeria monocytogenesCells in Artificially Contaminated Greenshell Mussels(Perna canaliculus). Journal of Aquatic Food Product Technology, 1997, 6, 21-36.	0.6	4
165	Emerging Approach: Reduce Histamine Poisoning with Diamine Oxidase. Journal of Food Processing and Preservation, 2015, 39, 225-230.	0.9	4
166	Effect of cold storage and different ions on the thermal resistance of B. cereus NZAS01 spores-analysis of differential gene expression and ion exchange. Food Research International, 2019, 116, 578-585.	2.9	4
167	Influence of Cross-Modal Sensory Interactions on Cheese Flavour Intensity and Character. ACS Symposium Series, 2015, , 15-25.	0.5	3
168	Ideal Attributes of Functional Foods Helping the Immune System Recover From the Impact of Air Pollution: A Consumer-Led Product Design. Journal of International Food and Agribusiness Marketing, 2020, 32, 482-502.	1.0	3
169	Pulsed Electric Fields Effects on Meat Tissue Quality and Functionality. , 2016, , 1-21.		3
170	Immune-Boosting Functional Foods: A Potential Remedy for Chinese Consumers Living Under Polluted Air. Business and Management Studies, 2020, 6, 12.	0.4	3
171	The effect of postharvest handling and processing on sea urchin (Evechinus chloroticus) gonad quality. International Journal of Food Science and Technology, 2012, 47, 2545-2553.	1.3	2
172	Biofilm Formation and Control in the Dairy Industry. , 2022, , 87-94.		2
173	Safety of Frozen Foods. , 2004, , .		2
174	The resistance to heat of thermo-resistant streptococci attached to stainless steel in the presence of milk. Journal of Industrial Microbiology and Biotechnology, 2002, 28, 134-136.	1.4	2
175	Determination of the similarity between gonads recovered from single sea urchins (Evechinus) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Science and Technology, 2012, 49, 102-107.	2.5	1
176	Vietnamese Consumersâ€™ Preferences for Functional Milk Powder Attributes: A Segmentation-Based Conjoint Study with Educated Consumers. Sustainability, 2020, 12, 5258.	1.6	1
177	Degradation of histamine in tuna soup by diamine oxidase (DAO). , 2011, , .		1
178	Pulsed Electric Fields Application in Meat Processing. Food Engineering Series, 2022, , 399-438.	0.3	1
179	Chinese Consumers' Acceptance of Novel Technologies Designed To Control Foodborne Bacteria. Journal of Food Protection, 2022, 85, 1017-1026.	0.8	1
180	A Laboratory Based Study on the Accumulation and Excretion of Listeria spp. in King Salmon (Oncorynhus tshawytscha). Journal of Aquatic Food Product Technology, 1994, 2, 67-78.	0.6	0

#	Article	IF	Citations
181	Addendum to â€œCross-modal taste and aroma interactions: Cheese flavour perception and changes in flavour character in multicomponent mixturesâ€•[Food Qual. Prefer. 48 (2016) 70â€“80]. Food Quality and Preference, 2018, 64, 264.	2.3	0
182	Biocide Use in the Beverage Industry: Consumersâ€™ Knowledge and Label Preferences Relating to the Need and Usefulness of Biocides with Particular Reference to Dairy Beverage Products in New Zealand and China. Beverages, 2022, 8, 5.	1.3	0