Dike O Ukuku

List of Publications by Year
in descending order

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63 papers	2,253 citations	201674 27 h-index	223800 46 g-index
65 all docs	65 docs citations	65 times ranked	1689 citing authors

#	Article	IF	Citations
1	Effect of Sanitizer Treatments on Salmonella Stanley Attached to the Surface of Cantaloupe and Cell Transfer to Fresh-Cut Tissues during Cutting Practices. Journal of Food Protection, 2001, 64, 1286-1291.	1.7	154
2	Relationship of Cell Surface Charge and Hydrophobicity to Strength of Attachment of Bacteria to Cantaloupe Rind. Journal of Food Protection, 2002, 65, 1093-1099.	1.7	152
3	Use of hydrogen peroxide in combination with nisin, sodium lactate and citric acid for reducing transfer of bacterial pathogens from whole melon surfaces to fresh-cut pieces. International Journal of Food Microbiology, 2005, 104, 225-233.	4.7	135
4	Behavior of Listeria monocytogenes Inoculated on Cantaloupe Surfaces and Efficacy of Washing Treatments To Reduce Transfer from Rind to Fresh-Cut Pieces. Journal of Food Protection, 2002, 65, 924-930.	1.7	114
5	Effect of hydrogen peroxide treatment on microbial quality and appearance of whole and fresh-cut melons contaminated with Salmonella spp.. International Journal of Food Microbiology, 2004, 95, 137-146.	4.7	94
6	Effect of Nisin in Combination with EDTA, Sodium Lactate, and Potassium Sorbate for Reducing Salmonella on Whole and Fresh-Cut Cantaloupe. Journal of Food Protection, 2004, 67, 2143-2150.	1.7	91
7	Effect of Hot Water and Hydrogen Peroxide Treatments on Survival of Salmonella and Microbial Quality of Whole and Fresh-Cut Cantaloupe. Journal of Food Protection, 2004, 67, 432-437.	1.7	88
8	Volatile chemical spoilage indexes of raw Atlantic salmon (Salmo salar) stored under aerobic condition in relation to microbiological and sensory shelf lives. Food Microbiology, 2016, 53, 182-191.	4.2	77
9	Effect of Processing Under Ultraviolet Light on the Shelf Life of Fresh-Cut Cantaloupe Melon. Journal of Food Science, 2005, 70, C534-C539.	3.1	70
10	INFLUENCE OF WASHING TREATMENT ON NATIVE MICROFLORA AND ESCHERICHIA COLI POPULATION OF INOCULATED CANTALOUPES. Journal of Food Safety, 2001, 21, 31-47.	2.3	68
11	Effect of time before storage and storage temperature on survival of Salmonella inoculated on fresh-cut melons. Food Microbiology, 2007, 24, 288-295.	4.2	64
12	Effects of UV-C treatment on inactivation of Salmonella enterica and Escherichia coli O157:H7 on grape tomato surface and stem scars, microbial loads, and quality. Food Control, 2014, 44, 110-117.	5.5	63
13	A combined treatment of UV-light and radio frequency electric field for the inactivation of Escherichia coli K-12 in apple juice. International Journal of Food Microbiology, 2010, 138, 50-55.	4.7	62
14	Sensitivity of Six Strains of Listeria monocytogenes to Nisin. Journal of Food Protection, 1997, 60, 867-869.	1.7	60
15	Effect of sanitizing treatments on removal of bacteria from cantaloupe surface, and re-contamination with Salmonella. Food Microbiology, 2006, 23, 289-293.	4.2	59
16	Effects of Cell Surface Charge and Hydrophobicity on Attachment of 16 Salmonella Serovars to Cantaloupe Rind and Decontamination with Sanitizers. Journal of Food Protection, 2006, 69, 1835-1843.	1.7	58
17	EFFECTIVENESS OF CHLORINE AND NISIN-EDTA TREATMENTS OF WHOLE MELONS AND FRESH-CUT PIECES FOR REDUCING NATIVE MICROFLORA AND EXTENDING SHELF-LIFE. Journal of Food Safety, 2002, 22, 231-253.	2.3	54
18	Membrane Damage and Viability Loss of Escherichia coli K-12 in Apple Juice Treated with Radio Frequency Electric Field. Journal of Food Protection, 2008, 71, 684-690.	1.7	48

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19	Cost estimation of listeriosis (Listeria monocytogenes) occurrence in South Africa in 2017 and its food safety implications. Food Control, 2019, 102, 231-239.	5.5	42
20	Effect of high hydrostatic pressure processing on the background microbial loads and quality of cantaloupe puree. Food Research International, 2017, 91, 55-62.	6.2	37
21	Effect of Native Microflora, Waiting Period, and Storage Temperature on Listeria monocytogenes Serovars Transferred from Cantaloupe Rind to Fresh-Cut Pieces during Preparation. Journal of Food Protection, 2012, 75, 1912-1919.	1.7	36
22	Method of Applying Sanitizers and Sample Preparation Affects Recovery of Native Microflora and Salmonella on Whole Cantaloupe Surfacesâ€. Journal of Food Protection, 2004, 67, 999-1004.	1.7	35
23	INHIBITION OF LISTERIA MONOCYTOGENES BY NATIVE MICROFLORA OF WHOLE CANTALOUPE. Journal of Food Safety, 2004, 24, 129-146.	2.3	35
24	Bioluminescence ATP Assay for Estimating Total Plate Counts of Surface Microflora of Whole Cantaloupe and Determining Efficacy of Washing Treatments. Journal of Food Protection, 2001, 64, 813-819.	1.7	33
25	Nisin-based antimircobial combination with cold plasma treatment inactivate Listeria monocytogenes on Granny Smith apples. LWT - Food Science and Technology, 2019, 104, 120-127.	5.2	32
26	Effects of integrated treatment of nonthermal UV-C light and different antimicrobial wash on Salmonella enterica on plum tomatoes. Food Control, 2015, 56, 147-154.	5.5	31
27	Inactivation of Salmonella enterica and Listeria monocytogenes in cantaloupe puree by high hydrostatic pressure with/without added ascorbic acid. International Journal of Food Microbiology, 2016, 235, 77-84.	4.7	30
28	Effects of pulsed light and sanitizer wash combination on inactivation of Escherichia coli O157:H7, microbial loads and apparent quality of spinach leaves. Food Microbiology, 2019, 82, 127-134.	4.2	29
29	Inactivation of Salmonella in cherry tomato stem scars and quality preservation by pulsed light treatment and antimicrobial wash. Food Control, 2020, 110, 107005.	5.5	26
30	ATP Bioluminescence Assay for Estimation of Microbial Populations of Fresh-Cut Melon. Journal of Food Protection, 2005, 68, 2427-2432.	1.7	25
31	Identification and Quantification of Volatile Chemical Spoilage Indexes Associated with Bacterial Growth Dynamics in Aerobically Stored Chicken. Journal of Food Science, 2016, 81, M2006-14.	3.1	25
32	Growth Parameters ofEscherichia coliO157:H7,Salmonellaspp.,Listeria monocytogenes, and Aerobic Mesophilic Bacteria of Apple Cider Amended with Nisinâ€“EDTA. Foodborne Pathogens and Disease, 2009, 6, 487-494.	1.8	24
33	Microbial safety and overall quality of cantaloupe fresh-cut pieces prepared from whole fruit after wet steam treatment. International Journal of Food Microbiology, 2016, 231, 86-92.	4.7	22
34	Efficacy of Sanitizer Treatments on Survival and Growth Parameters of Escherichia coli O157:H7, Salmonella, and Listeria monocytogenes on Fresh-Cut Pieces of Cantaloupe during Storage. Journal of Food Protection, 2015, 78, 1288-1295.	1.7	21
35	Effect of Hydrogen Peroxide in Combination with Minimal Thermal Treatment for Reducing Bacterial Populations on Cantaloupe Rind Surfaces and Transfer to Fresh-Cut Pieces. Journal of Food Protection, 2016, 79, 1316-1324.	1.7	21
36	Reductionin Listeria monocytogenes, Salmonella enterica and Escherichia coli O157:H7 inÂvitro and on tomato by sophorolipid and sanitiser as affected by temperature and storage time. International Journal of Food Science and Technology, 2018, 53, 1303-1315.	2.7	21

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37	Inactivation of Salmonella in grape tomato stem scars by organic acid wash and chitosan-allyl isothiocyanate coating. International Journal of Food Microbiology, 2018, 266, 234-240.	4.7	18
38	Effect of Vacuum-Steam-Vacuum Treatment on Microbial Quality of Whole and Fresh-Cut Cantaloupe. Journal of Food Protection, 2006, 69, 1623-1629.	1.7	17
39	Membrane Damage and Viability Loss of Escherichia coli K-12 and Salmonella Enteritidis in Liquid Egg by Thermal Death Time Disk Treatment. Journal of Food Protection, 2008, 71, 1988-1995.	1.7	17
40	Physical and chemical changes in whey protein concentrate stored at elevated temperature and humidity. Journal of Dairy Science, 2016, 99, 2372-2383.	3.4	14
41	Appearance and overall acceptability of fresh-cut cantaloupe pieces from whole melon treated with wet steam process. LWT - Food Science and Technology, 2017, 82, 235-242.	5.2	14
42	The role of emerging technologies to ensure the microbial safety of fresh produce, milk and eggs. Current Opinion in Food Science, 2018, 19, 145-154.	8.0	14
43	Effects of temperatures and storage time on resting populations of Escherichia coli O157:H7 and Pseudomonas fluorescens inÂvitro. Food Control, 2014, 39, 128-134.	5.5	13
44	Inactivation ofSalmonellaserovars byPseudomonas chlororaphisandPseudomonas fluorescensstrains on tomatoes. Biocontrol Science and Technology, 2015, 25, 399-413.	1.3	11
45	Behavior of Escherichia coli Bacteria in Whey Protein Concentrate and Corn Meal during Twin Screw Extrusion Processing at different Temperatures. Journal of Food Processing & Technology, 2012, 03, .	0.2	11
46	Technical Note: Bioluminescence Measurements of the Antilisterial Activity of Nisin: Comparison with Ampicillin and Streptomycin. Luminescence, 1996, 11, 169-173.	0.0	10
47	Effects of direct and in-package pulsed light treatment on inactivation of E. coli O157:H7 and reduction of microbial loads in Romaine lettuce. LWT - Food Science and Technology, 2021, 139, 110710.	5.2	10
48	Inactivation of Listeria monocytogenes on post-harvest carrot and tomato by gamma radiation, sanitizer, biocontrol treatments and their combinations. LWT - Food Science and Technology, 2020, 118, 108805.	5.2	9
49	Effects of Media on Recovery of Escherichia coli O157:H7 and Pseudomonas fluorescens from Spinach. Journal of Food Safety, 2012, 32, 492-501.	2.3	7
50	Hydrophobic and Electrostatic Interaction Chromatography for Estimating Changes in Cell Surface Charge ofEscherichia coliCells Treated with Pulsed Electric Fields. Foodborne Pathogens and Disease, 2011, 8, 1103-1109.	1.8	6
51	Effect of Storage Temperature on Survival and Recovery of Thermal and Extrusion InjuredEscherichia coliK-12 in Whey Protein Concentrate and Corn Meal. Foodborne Pathogens and Disease, 2013, 10, 62-68.	1.8	5
52	Principles of Food Preservation. , 2017, , 17-39.		5
53	Effects of pulsed light and aerosolized formic acid treatments on inactivation of Salmonella enterica on cherry tomato, reduction of microbial loads, and preservation of fruit quality. Food Control, 2022, 136, 108667.	5.5	5
54	Cultivar preference and sensory evaluation of vegetable pigeon pea (Cajanus cajan) in Eastern Kenya. Food Security, 2016, 8, 757-767.	5.3	4

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55	Reducing Transfer of Salmonella and Aerobic Mesophilic Bacteria on Melon Rinds Surfaces to Fresh Juice by Washing With Chlorine: Effect of Waiting Period Before Refrigeration of Prepared Juice. Frontiers in Sustainable Food Systems, 2018, 2, .	3.9	4
56	Effect of cold storage on survivors and recovery of injuredSalmonellabacteria on freshâ€cut pieces prepared from whole melons treated with heat and hydrogen peroxide. Journal of Food Processing and Preservation, 2019, 43, e13943.	2.0	4
57	Nisin-Based Organic Acid Inactivation of Salmonella on Grape Tomatoes: Efficacy of Treatment with Bioluminescence ATP Assay. Journal of Food Protection, 2020, 83, 68-74.	1.7	3
58	Behavior of Native Microbial Populations of WPC-34 and WPC-80 Whey Protein Stored at Different Temperatures. Journal of Food Processing & Technology, 2014, 05, .	0.2	2
59	Evaluating natural antimicrobials for use in food products. , 2015, , 185-209.		2
60	Changes in Microbial Populations of WPC34 and WPC80 Whey Protein During Long-Term Storage. Journal of Food Processing and Preservation, 2017, 41, e12743.	2.0	2
61	Gamma radiation treatment of postharvest produce for Salmonella enterica reduction on baby carrot and grape tomato. Journal of Food Safety, 2022, 42, e12951.	2.3	2
62	Strength of Salmonella attachment on apple and tomato surfaces: Effect of antimicrobial treatments on population reduction and inactivation. LWT - Food Science and Technology, 2022, 164, 113605.	5.2	2
63	Yersinia enterocolitica. , 2019, , 437-450.		0