

Dike O Ukuku

List of Publications by Year in descending order

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Version: 2024-02-01

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	Effects of pulsed light and aerosolized formic acid treatments on inactivation of <i>Salmonella enterica</i> on cherry tomato, reduction of microbial loads, and preservation of fruit quality. <i>Food Control</i> , 2022, 136, 108667.	5.5	5
2	Gamma radiation treatment of postharvest produce for <i>Salmonella enterica</i> reduction on baby carrot and grape tomato. <i>Journal of Food Safety</i> , 2022, 42, e12951.	2.3	2
3	Strength of <i>Salmonella</i> attachment on apple and tomato surfaces: Effect of antimicrobial treatments on population reduction and inactivation. <i>LWT - Food Science and Technology</i> , 2022, 164, 113605.	5.2	2
4	Effects of direct and in-package pulsed light treatment on inactivation of <i>E. coli</i> O157:H7 and reduction of microbial loads in Romaine lettuce. <i>LWT - Food Science and Technology</i> , 2021, 139, 110710.	5.2	10
5	Inactivation of <i>Listeria monocytogenes</i> on post-harvest carrot and tomato by gamma radiation, sanitizer, biocontrol treatments and their combinations. <i>LWT - Food Science and Technology</i> , 2020, 118, 108805.	5.2	9
6	Inactivation of <i>Salmonella</i> in cherry tomato stem scars and quality preservation by pulsed light treatment and antimicrobial wash. <i>Food Control</i> , 2020, 110, 107005.	5.5	26
7	Nisin-Based Organic Acid Inactivation of <i>Salmonella</i> on Grape Tomatoes: Efficacy of Treatment with Bioluminescence ATP Assay. <i>Journal of Food Protection</i> , 2020, 83, 68-74.	1.7	3
8	Effect of cold storage on survivors and recovery of injured <i>Salmonella</i> bacteria on fresh-cut pieces prepared from whole melons treated with heat and hydrogen peroxide. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13943.	2.0	4
9	Effects of pulsed light and sanitizer wash combination on inactivation of <i>Escherichia coli</i> O157:H7, microbial loads and apparent quality of spinach leaves. <i>Food Microbiology</i> , 2019, 82, 127-134.	4.2	29
10	Cost estimation of listeriosis (<i>Listeria monocytogenes</i>) occurrence in South Africa in 2017 and its food safety implications. <i>Food Control</i> , 2019, 102, 231-239.	5.5	42
11	<i>Yersinia enterocolitica</i> . , 2019, , 437-450.		0
12	Nisin-based antimicrobial combination with cold plasma treatment inactivate <i>Listeria monocytogenes</i> on Granny Smith apples. <i>LWT - Food Science and Technology</i> , 2019, 104, 120-127.	5.2	32
13	The role of emerging technologies to ensure the microbial safety of fresh produce, milk and eggs. <i>Current Opinion in Food Science</i> , 2018, 19, 145-154.	8.0	14
14	Reduction in <i>Listeria monocytogenes</i> , <i>Salmonella enterica</i> and <i>Escherichia coli</i> O157:H7 <i>in vitro</i> and on tomato by sophorolipid and sanitizer as affected by temperature and storage time. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1303-1315.	2.7	21
15	Inactivation of <i>Salmonella</i> in grape tomato stem scars by organic acid wash and chitosan-allyl isothiocyanate coating. <i>International Journal of Food Microbiology</i> , 2018, 266, 234-240.	4.7	18
16	Reducing Transfer of <i>Salmonella</i> and Aerobic Mesophilic Bacteria on Melon Rinds Surfaces to Fresh Juice by Washing With Chlorine: Effect of Waiting Period Before Refrigeration of Prepared Juice. <i>Frontiers in Sustainable Food Systems</i> , 2018, 2, .	3.9	4
17	Changes in Microbial Populations of WPC34 and WPC80 Whey Protein During Long-Term Storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12743.	2.0	2
18	Appearance and overall acceptability of fresh-cut cantaloupe pieces from whole melon treated with wet steam process. <i>LWT - Food Science and Technology</i> , 2017, 82, 235-242.	5.2	14

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19	Effect of high hydrostatic pressure processing on the background microbial loads and quality of cantaloupe puree. <i>Food Research International</i> , 2017, 91, 55-62.	6.2	37
20	Principles of Food Preservation. , 2017, , 17-39.		5
21	Identification and Quantification of Volatile Chemical Spoilage Indexes Associated with Bacterial Growth Dynamics in Aerobically Stored Chicken. <i>Journal of Food Science</i> , 2016, 81, M2006-14.	3.1	25
22	Microbial safety and overall quality of cantaloupe fresh-cut pieces prepared from whole fruit after wet steam treatment. <i>International Journal of Food Microbiology</i> , 2016, 231, 86-92.	4.7	22
23	Inactivation of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in cantaloupe puree by high hydrostatic pressure with/without added ascorbic acid. <i>International Journal of Food Microbiology</i> , 2016, 235, 77-84.	4.7	30
24	Cultivar preference and sensory evaluation of vegetable pigeon pea (<i>Cajanus cajan</i>) in Eastern Kenya. <i>Food Security</i> , 2016, 8, 757-767.	5.3	4
25	Effect of Hydrogen Peroxide in Combination with Minimal Thermal Treatment for Reducing Bacterial Populations on Cantaloupe Rind Surfaces and Transfer to Fresh-Cut Pieces. <i>Journal of Food Protection</i> , 2016, 79, 1316-1324.	1.7	21
26	Volatile chemical spoilage indexes of raw Atlantic salmon (<i>Salmo salar</i>) stored under aerobic condition in relation to microbiological and sensory shelf lives. <i>Food Microbiology</i> , 2016, 53, 182-191.	4.2	77
27	Physical and chemical changes in whey protein concentrate stored at elevated temperature and humidity. <i>Journal of Dairy Science</i> , 2016, 99, 2372-2383.	3.4	14
28	Efficacy of Sanitizer Treatments on Survival and Growth Parameters of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> , and <i>Listeria monocytogenes</i> on Fresh-Cut Pieces of Cantaloupe during Storage. <i>Journal of Food Protection</i> , 2015, 78, 1288-1295.	1.7	21
29	Evaluating natural antimicrobials for use in food products. , 2015, , 185-209.		2
30	Inactivation of <i>Salmonella</i> serovars by <i>Pseudomonas chlororaphis</i> and <i>Pseudomonas fluorescens</i> strains on tomatoes. <i>Biocontrol Science and Technology</i> , 2015, 25, 399-413.	1.3	11
31	Effects of integrated treatment of nonthermal UV-C light and different antimicrobial wash on <i>Salmonella enterica</i> on plum tomatoes. <i>Food Control</i> , 2015, 56, 147-154.	5.5	31
32	Behavior of Native Microbial Populations of WPC-34 and WPC-80 Whey Protein Stored at Different Temperatures. <i>Journal of Food Processing & Technology</i> , 2014, 05, .	0.2	2
33	Effects of temperatures and storage time on resting populations of <i>Escherichia coli</i> O157:H7 and <i>Pseudomonas fluorescens</i> in vitro. <i>Food Control</i> , 2014, 39, 128-134.	5.5	13
34	Effects of UV-C treatment on inactivation of <i>Salmonella enterica</i> and <i>Escherichia coli</i> O157:H7 on grape tomato surface and stem scars, microbial loads, and quality. <i>Food Control</i> , 2014, 44, 110-117.	5.5	63
35	Effect of Storage Temperature on Survival and Recovery of Thermal and Extrusion Injured <i>Escherichia coli</i> K-12 in Whey Protein Concentrate and Corn Meal. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 62-68.	1.8	5
36	Effect of Native Microflora, Waiting Period, and Storage Temperature on <i>Listeria monocytogenes</i> Serovars Transferred from Cantaloupe Rind to Fresh-Cut Pieces during Preparation. <i>Journal of Food Protection</i> , 2012, 75, 1912-1919.	1.7	36

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37	Effects of Media on Recovery of <i>Escherichia coli</i> O157:H7 and <i>Pseudomonas fluorescens</i> from Spinach. <i>Journal of Food Safety</i> , 2012, 32, 492-501.	2.3	7
38	Behavior of <i>Escherichia coli</i> Bacteria in Whey Protein Concentrate and Corn Meal during Twin Screw Extrusion Processing at different Temperatures. <i>Journal of Food Processing & Technology</i> , 2012, 03, .	0.2	11
39	Hydrophobic and Electrostatic Interaction Chromatography for Estimating Changes in Cell Surface Charge of <i>Escherichia coli</i> Cells Treated with Pulsed Electric Fields. <i>Foodborne Pathogens and Disease</i> , 2011, 8, 1103-1109.	1.8	6
40	A combined treatment of UV-light and radio frequency electric field for the inactivation of <i>Escherichia coli</i> K-12 in apple juice. <i>International Journal of Food Microbiology</i> , 2010, 138, 50-55.	4.7	62
41	Growth Parameters of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> spp., <i>Listeria monocytogenes</i> , and Aerobic Mesophilic Bacteria of Apple Cider Amended with Nisin+EDTA. <i>Foodborne Pathogens and Disease</i> , 2009, 6, 487-494.	1.8	24
42	Membrane Damage and Viability Loss of <i>Escherichia coli</i> K-12 in Apple Juice Treated with Radio Frequency Electric Field. <i>Journal of Food Protection</i> , 2008, 71, 684-690.	1.7	48
43	Membrane Damage and Viability Loss of <i>Escherichia coli</i> K-12 and <i>Salmonella Enteritidis</i> in Liquid Egg by Thermal Death Time Disk Treatment. <i>Journal of Food Protection</i> , 2008, 71, 1988-1995.	1.7	17
44	Effect of time before storage and storage temperature on survival of <i>Salmonella</i> inoculated on fresh-cut melons. <i>Food Microbiology</i> , 2007, 24, 288-295.	4.2	64
45	Effect of Vacuum-Steam-Vacuum Treatment on Microbial Quality of Whole and Fresh-Cut Cantaloupe. <i>Journal of Food Protection</i> , 2006, 69, 1623-1629.	1.7	17
46	Effects of Cell Surface Charge and Hydrophobicity on Attachment of 16 <i>Salmonella</i> Serovars to Cantaloupe Rind and Decontamination with Sanitizers. <i>Journal of Food Protection</i> , 2006, 69, 1835-1843.	1.7	58
47	Effect of sanitizing treatments on removal of bacteria from cantaloupe surface, and re-contamination with <i>Salmonella</i> . <i>Food Microbiology</i> , 2006, 23, 289-293.	4.2	59
48	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. <i>International Journal of Food Microbiology</i> , 2005, 104, 225-233.	4.7	135
49	ATP Bioluminescence Assay for Estimation of Microbial Populations of Fresh-Cut Melon. <i>Journal of Food Protection</i> , 2005, 68, 2427-2432.	1.7	25
50	Effect of Processing Under Ultraviolet Light on the Shelf Life of Fresh-Cut Cantaloupe Melon. <i>Journal of Food Science</i> , 2005, 70, C534-C539.	3.1	70
51	Method of Applying Sanitizers and Sample Preparation Affects Recovery of Native Microflora and <i>Salmonella</i> on Whole Cantaloupe Surfaces. <i>Journal of Food Protection</i> , 2004, 67, 999-1004.	1.7	35
52	Effect of Hot Water and Hydrogen Peroxide Treatments on Survival of <i>Salmonella</i> and Microbial Quality of Whole and Fresh-Cut Cantaloupe. <i>Journal of Food Protection</i> , 2004, 67, 432-437.	1.7	88
53	Effect of Nisin in Combination with EDTA, Sodium Lactate, and Potassium Sorbate for Reducing <i>Salmonella</i> on Whole and Fresh-Cut Cantaloupe. <i>Journal of Food Protection</i> , 2004, 67, 2143-2150.	1.7	91
54	INHIBITION OF <i>LISTERIA MONOCYTOGENES</i> BY NATIVE MICROFLORA OF WHOLE CANTALOUPE. <i>Journal of Food Safety</i> , 2004, 24, 129-146.	2.3	35

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55	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
56	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
57	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
58	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
59	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
60	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
61	INFLUENCE OF WASHING TREATMENT ON NATIVE MICROFLORA AND ESCHERICHIA COLI POPULATION OF INOCULATED CANTALOUPE. Journal of Food Safety, 2001, 21, 31-47.	2.3	68
62	Sensitivity of Six Strains of Listeria monocytogenes to Nisin. Journal of Food Protection, 1997, 60, 867-869.	1.7	60
63	Technical Note: Bioluminescence Measurements of the Antilisterial Activity of Nisin: Comparison with Ampicillin and Streptomycin. Luminescence, 1996, 11, 169-173.	0.0	10