

Tong Zhao

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,570
citations

236925

25
h-index

345221

36
g-index

40
all docs

40
docs citations

40
times ranked

1333
citing authors

#	ARTICLE	IF	CITATIONS
1	Control of <i>Listeria monocytogenes</i> in a Biofilm by Competitive-Exclusion Microorganisms. <i>Applied and Environmental Microbiology</i> , 2004, 70, 3996-4003.	3.1	124
2	Inactivation of <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 on Lettuce and Poultry Skin by Combinations of Levulinic Acid and Sodium Dodecyl Sulfate. <i>Journal of Food Protection</i> , 2009, 72, 928-936.	1.7	118
3	Fate of Enterohemorrhagic <i>Escherichia coli</i> O157: H7 in Commercial Mayonnaise. <i>Journal of Food Protection</i> , 1994, 57, 780-783.	1.7	101
4	Antibacterial and antibiofilm activity of phenyllactic acid against <i>Enterobacter cloacae</i> . <i>Food Control</i> , 2018, 84, 442-448.	5.5	86
5	Experimental and Field Studies of <i>Escherichia coli</i> O157:H7 in White-Tailed Deer. <i>Applied and Environmental Microbiology</i> , 2001, 67, 1218-1224.	3.1	71
6	Control of <i>Listeria</i> spp. by Competitive-Exclusion Bacteria in Floor Drains of a Poultry Processing Plant. <i>Applied and Environmental Microbiology</i> , 2006, 72, 3314-3320.	3.1	66
7	Survival and Growth of <i>Escherichia coli</i> O157:H7 in Unpasteurized and Pasteurized Milk. <i>Journal of Food Protection</i> , 1997, 60, 610-613.	1.7	64
8	Pathogenicity of Enterohemorrhagic <i>Escherichia coli</i> in Neonatal Calves and Evaluation of Fecal Shedding by Treatment with Probiotic <i>Escherichia coli</i> . <i>Journal of Food Protection</i> , 2003, 66, 924-930.	1.7	63
9	Reduction by Competitive Bacteria of <i>Listeria monocytogenes</i> in Biofilms and <i>Listeria</i> Bacteria in Floor Drains in a Ready-to-Eat Poultry Processing Plant. <i>Journal of Food Protection</i> , 2013, 76, 601-607.	1.7	63
10	Effects of phenyllactic acid as sanitizing agent for inactivation of <i>Listeria monocytogenes</i> biofilms. <i>Food Control</i> , 2017, 78, 72-78.	5.5	55
11	Single- and mixed-species biofilm formation by <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> , and their sensitivity to levulinic acid plus sodium dodecyl sulfate. <i>Food Control</i> , 2015, 57, 48-53.	5.5	54
12	Chlorine Inactivation of <i>Escherichia coli</i> O157:H7 in Water. <i>Journal of Food Protection</i> , 2001, 64, 1607-1609.	1.7	53
13	Reduction of <i>Campylobacter jejuni</i> on Chicken Wings by Chemical Treatments. <i>Journal of Food Protection</i> , 2006, 69, 762-767.	1.7	50
14	Occurrence of <i>Salmonella enterica</i> Serotype Typhimurium DT104A in Retail Ground Beef. <i>Journal of Food Protection</i> , 2002, 65, 403-407.	1.7	44
15	Evaluation of Universal Preenrichment Broth for Growth of Heat-Injured Pathogens. <i>Journal of Food Protection</i> , 2001, 64, 1751-1755.	1.7	43
16	Reduction of <i>Campylobacter jejuni</i> on Poultry by Low-Temperature Treatment. <i>Journal of Food Protection</i> , 2003, 66, 652-655.	1.7	43
17	Antibacterial Effect of Lactoferricin B on <i>Escherichia coli</i> O157:H7 in Ground Beef. <i>Journal of Food Protection</i> , 1999, 62, 747-750.	1.7	41
18	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium DT 104 on Alfalfa Seeds by Levulinic Acid and Sodium Dodecyl Sulfate. <i>Journal of Food Protection</i> , 2010, 73, 2010-2017.	1.7	41

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19	Inactivation of Salmonella in Biofilms and on Chicken Cages and Preharvest Poultry by Levulinic Acid and Sodium Dodecyl Sulfate. <i>Journal of Food Protection</i> , 2011, 74, 2024-2030.	1.7	34
20	Enterohemorrhagic <i>Escherichia coli</i> O157:H7, 287-309.		33
21	Transfer of foodborne pathogens during mechanical slicing and their inactivation by levulinic acid-based sanitizer on slicers. <i>Food Microbiology</i> , 2014, 38, 263-269.	4.2	31
22	Control of pathogens in biofilms on the surface of stainless steel by levulinic acid plus sodium dodecyl sulfate. <i>International Journal of Food Microbiology</i> , 2015, 207, 1-7.	4.7	31
23	Efficacy of a Levulinic Acid Plus Sodium Dodecyl Sulfate-Based Sanitizer on Inactivation of Human Norovirus Surrogates. <i>Journal of Food Protection</i> , 2012, 75, 1532-1535.	1.7	30
24	Inactivation and induction of sublethal injury of <i>Listeria monocytogenes</i> in biofilm treated with various sanitizers. <i>Food Control</i> , 2016, 70, 371-379.	5.5	30
25	Carvacrol oil inhibits biofilm formation and exopolysaccharide production of <i>Enterobacter cloacae</i> . <i>Food Control</i> , 2021, 119, 107473.	5.5	30
26	Reductions of Shiga Toxin-Producing <i>Escherichia coli</i> and <i>Salmonella Typhimurium</i> on Beef Trim by Lactic Acid, Levulinic Acid, and Sodium Dodecyl Sulfate Treatments. <i>Journal of Food Protection</i> , 2014, 77, 528-537.	1.7	27
27	Inactivation of Enterohemorrhagic <i>Escherichia coli</i> in Rumen Content- or Feces-Contaminated Drinking Water for Cattle. <i>Applied and Environmental Microbiology</i> , 2006, 72, 3268-3273.	3.1	24
28	Fate of <i>Campylobacter jejuni</i> in Butter. <i>Journal of Food Protection</i> , 2000, 63, 120-122.	1.7	23
29	Characterization of <i>Enterococcus durans</i> 152 bacteriocins and their inhibition of <i>Listeria monocytogenes</i> in ham. <i>Food Microbiology</i> , 2017, 68, 97-103.	4.2	23
30	Influence of Freezing and Freezing Plus Acidic Calcium Sulfate and Lactic Acid Addition on Thermal Inactivation of <i>Escherichia coli</i> O157:H7 in Ground Beef. <i>Journal of Food Protection</i> , 2004, 67, 1760-1764.	1.7	19
31	Evaluation of Bactericidal Effects of Phenyllactic Acid on <i>Escherichia coli</i> O157:H7 and <i>Salmonella Typhimurium</i> on Beef Meat. <i>Journal of Food Protection</i> , 2019, 82, 2016-2022.	1.7	19
32	Detection and Isolation of <i>Yersinia pestis</i> Without Fraction 1 Antigen by Monoclonal Antibody in Foods and Water. <i>Journal of Food Protection</i> , 2012, 75, 1555-1561.	1.7	11
33	Efficacy of a Levulinic Acid Plus Sodium Dodecyl Sulfate (SDS)-Based Sanitizer on Inactivation of Influenza A Virus on Eggshells. <i>Food and Environmental Virology</i> , 2013, 5, 215-219.	3.4	8
34	MoWa: A Disinfectant for Hospital Surfaces Contaminated With Methicillin-Resistant <i>Staphylococcus aureus</i> (MRSA) and Other Nosocomial Pathogens. <i>Frontiers in Cellular and Infection Microbiology</i> , 2021, 11, 676638.	3.9	6
35	Organic Acids, Detergents, and Their Combination for Inactivation of Foodborne Pathogens and Spoilage Microorganisms. <i>ACS Symposium Series</i> , 2018, , 63-85.	0.5	5
36	Biofilm Formation of Foodborne Pathogens and their Control in Food Processing Facilities. <i>Journal of Food Microbiology Safety & Hygiene</i> , 2016, 01, .	0.4	3

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37	A novel formulation effective in killing oral biofilm bacteria. Journal of the International Academy of Periodontology, 2012, 14, 56-61.	0.7	3
38	Approaches for Reduction of Shiga Toxin-Producing Escherichia coli and Salmonella on Hide of Cattle. Journal of Food Microbiology Safety & Hygiene, 2016, 01, .	0.4	0
39	Enterohemorrhagic Escherichia coli in Ruminant Hosts. , 0, , 201-215.		0
40	Healthy Animals as Carriers of Stec. , 0, , 263-278.		0