

Pascal Delaquis

List of Publications by Year in descending order

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Version: 2024-02-01

36
papers

1,304
citations

361413

20
h-index

361022

35
g-index

37
all docs

37
docs citations

37
times ranked

1578
citing authors

#	ARTICLE	IF	CITATIONS
1	Antilisterial activity of selected phenolic acids. <i>Food Microbiology</i> , 2003, 20, 305-311.	4.2	160
2	Behavior of <i>Escherichia coli</i> O157:H7 in Leafy Vegetables. <i>Journal of Food Protection</i> , 2007, 70, 1966-1974.	1.7	159
3	Effect of pH on the Inhibition of <i>Listeria</i> spp. by Vanillin and Vanillic Acid. <i>Journal of Food Protection</i> , 2005, 68, 1472-1476.	1.7	99
4	Survival and Growth of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in Ready-to-Eat Iceberg Lettuce Washed in Warm Chlorinated Water. <i>Journal of Food Protection</i> , 2002, 65, 459-464.	1.7	94
5	Exploiting the explosion of information associated with whole genome sequencing to tackle Shiga toxin-producing <i>Escherichia coli</i> (STEC) in global food production systems. <i>International Journal of Food Microbiology</i> , 2014, 187, 57-72.	4.7	83
6	Comparative Examination of <i>Escherichia coli</i> O157:H7 Survival on Romaine Lettuce and in Soil at Two Independent Experimental Sites. <i>Journal of Food Protection</i> , 2012, 75, 480-487.	1.7	58
7	Antibiotic Resistance and Diversity of <i>Salmonella enterica</i> Serovars Associated with Broiler Chickens. <i>Journal of Food Protection</i> , 2014, 77, 40-49.	1.7	53
8	Development of a dynamic growth–death model for <i>Escherichia coli</i> O157:H7 in minimally processed leafy green vegetables. <i>International Journal of Food Microbiology</i> , 2011, 151, 7-14.	4.7	48
9	A Syst-OMICS Approach to Ensuring Food Safety and Reducing the Economic Burden of Salmonellosis. <i>Frontiers in Microbiology</i> , 2017, 8, 996.	3.5	42
10	Characterization of Four Novel Bacteriophages Isolated from British Columbia for Control of Non-typhoidal <i>Salmonella</i> in Vitro and on Sprouting Alfalfa Seeds. <i>Frontiers in Microbiology</i> , 2017, 8, 2193.	3.5	41
11	Evaluation of different approaches for modeling <i>Escherichia coli</i> O157:H7 survival on field lettuce. <i>International Journal of Food Microbiology</i> , 2014, 184, 74-85.	4.7	40
12	Microbiological Survey of Locally Grown Lettuce Sold at Farmers' Markets in Vancouver, British Columbia. <i>Journal of Food Protection</i> , 2015, 78, 203-208.	1.7	36
13	A national produce supply chain database for food safety risk analysis. <i>Journal of Food Engineering</i> , 2015, 147, 24-38.	5.2	32
14	Diversity and Host Specificity Revealed by Biological Characterization and Whole Genome Sequencing of Bacteriophages Infecting <i>Salmonella enterica</i> . <i>Viruses</i> , 2019, 11, 854.	3.3	32
15	Viable but Nonculturable <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> in Fresh Produce: Rapid Determination by Loop-Mediated Isothermal Amplification Coupled with a Propidium Monoazide Treatment. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	3.1	32
16	Simulation of <i>Escherichia coli</i> O157:H7 Behavior in Fresh-Cut Lettuce Under Dynamic Temperature Conditions During Distribution from Processing to Retail. <i>Foodborne Pathogens and Disease</i> , 2012, 9, 239-244.	1.8	31
17	Phenotypic and Genotypic Characteristics of Shiga Toxin-Producing <i>Escherichia coli</i> Isolated from Surface Waters and Sediments in a Canadian Urban-Agricultural Landscape. <i>Frontiers in Cellular and Infection Microbiology</i> , 2016, 6, 36.	3.9	25
18	Comparative simulation of <i>Escherichia coli</i> O157:H7 behaviour in packaged fresh-cut lettuce distributed in a typical Canadian supply chain in the summer and winter. <i>Food Control</i> , 2014, 35, 192-199.	5.5	23

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19	Pathogen reduction on mung bean reduction of <i>Escherichia coli</i> O157:H7, <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> on mung bean using combined thermal and chemical treatments with acetic acid and hydrogen peroxide. <i>Food Microbiology</i> , 2018, 76, 62-68.	4.2	21
20	Antibacterial activity of polyphenol-rich pomegranate peel extract against <i>Cronobacter sakazakii</i> . <i>International Journal of Food Properties</i> , 2019, 22, 985-993.	3.0	20
21	Inactivation of <i>Salmonella enterica</i> on post-harvest cantaloupe and lettuce by a lytic bacteriophage cocktail. <i>Current Research in Food Science</i> , 2020, 2, 25-32.	5.8	19
22	Spatio-temporal assessment of food safety risks in Canadian food distribution systems using GIS. <i>Spatial and Spatio-temporal Epidemiology</i> , 2012, 3, 215-223.	1.7	16
23	Bacteriophage-based weapons for the war against foodborne pathogens. <i>Current Opinion in Food Science</i> , 2018, 20, 69-75.	8.0	16
24	Disinfection of Alfalfa and Radish Sprouting Seed Using Oxidizing Agents and Treatments Compliant with Organic Food Production Principles. <i>Journal of Food Protection</i> , 2020, 83, 779-787.	1.7	14
25	Optimized extraction and characterization of antimicrobial phenolic compounds from mangosteen (<i>Garcinia mangostana</i> L.) cultivation and processing waste. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3792-3800.	3.5	13
26	Bacteriophage-Insensitive Mutants of Antimicrobial-Resistant <i>Salmonella Enterica</i> are Altered in their Tetracycline Resistance and Virulence in Caco-2 Intestinal Cells. <i>International Journal of Molecular Sciences</i> , 2020, 21, 1883.	4.1	13
27	Fate of 43 <i>Salmonella</i> Strains on Lettuce and Tomato Seedlings. <i>Journal of Food Protection</i> , 2019, 82, 1045-1051.	1.7	12
28	Antibiotic Resistance in Shiga Toxigenic <i>Escherichia coli</i> Isolates from Surface Waters and Sediments in a Mixed Use Urban Agricultural Landscape. <i>Antibiotics</i> , 2021, 10, 237.	3.7	12
29	How Broad Is Enough: The Host Range of Bacteriophages and Its Impact on the Agri-Food Sector. <i>Phage</i> , 2021, 2, 83-91.	1.7	12
30	Fate of <i>Salmonella enterica</i> in a Mixed Ingredient Salad Containing Lettuce, Cheddar Cheese, and Cooked Chicken Meat. <i>Journal of Food Protection</i> , 2015, 78, 491-497.	1.7	11
31	Thermophysical properties and thermal behavior of leafy vegetables packaged in clamshells. <i>Journal of Food Engineering</i> , 2012, 113, 27-32.	5.2	10
32	Mangosteen processing: A review. <i>Journal of Food Processing and Preservation</i> , 2018, 42, .	2.0	10
33	Antibacterial activity of a polyphenol-rich haskap (<i>Lonicera caerulea</i> L.) extract and tannic acid against <i>Cronobacter</i> spp.. <i>Food Control</i> , 2022, 140, 109120.	5.5	6
34	Endogenous Metabolites Released by Sanitized Sprouting Alfalfa Seed Inhibit the Growth of <i>Salmonella enterica</i> . <i>MSystems</i> , 2021, 6, .	3.8	3
35	Reaction of Surrogate <i>Escherichia coli</i> Serotype O157:H7 and Non-O157 Strains to Nutrient Starvation: Variation in Phenotype and Transcription of Stress Response Genes and Behavior on Lettuce Plants in the Field. <i>Journal of Food Protection</i> , 2019, 82, 1988-2000.	1.7	2
36	The Origin and Spread of Human Pathogens in Fruit Production Systems. , 0, , 43-53.		1