Pascal Delaquis

List of Publications by Year
in descending order

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36	1,304	361413 20	361022 35
papers	citations	h-index	g-index

37	37	37	1578
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antibacterial activity of a polyphenol-rich haskap (Lonicera caerulea L.) extract and tannic acid against Cronobacter spp.. Food Control, 2022, 140, 109120.	5.5	6
2	Endogenous Metabolites Released by Sanitized Sprouting Alfalfa Seed Inhibit the Growth of Salmonella enterica. MSystems, 2021, 6, .	3.8	3
3	Antibiotic Resistance in Shiga Toxigenic Escherichia coli Isolates from Surface Waters and Sediments in a Mixed Use Urban Agricultural Landscape. Antibiotics, 2021, 10, 237.	3.7	12
4	How Broad Is Enough: The Host Range of Bacteriophages and Its Impact on the Agri-Food Sector. Phage, 2021, 2, 83-91.	1.7	12
5	Disinfection of Alfalfa and Radish Sprouting Seed Using Oxidizing Agents and Treatments Compliant with Organic Food Production Principles. Journal of Food Protection, 2020, 83, 779-787.	1.7	14
6	Inactivation of Salmonella enterica on post-harvest cantaloupe and lettuce by a lytic bacteriophage cocktail. Current Research in Food Science, 2020, 2, 25-32.	5.8	19
7	Bacteriophage-Insensitive Mutants of Antimicrobial-Resistant Salmonella Enterica are Altered in their Tetracycline Resistance and Virulence in Caco-2 Intestinal Cells. International Journal of Molecular Sciences, 2020, 21, 1883.	4.1	13
8	Viable but Nonculturable Escherichia coli O157:H7 and Salmonella enterica in Fresh Produce: Rapid Determination by Loop-Mediated Isothermal Amplification Coupled with a Propidium Monoazide Treatment. Applied and Environmental Microbiology, 2020, 86, .	3.1	32
9	Fate of 43 Salmonella Strains on Lettuce and Tomato Seedlings. Journal of Food Protection, 2019, 82, 1045-1051.	1.7	12
10	Diversity and Host Specificity Revealed by Biological Characterization and Whole Genome Sequencing of Bacteriophages Infecting Salmonella enterica. Viruses, 2019, 11, 854.	3.3	32
11	Antibacterial activity of polyphenol-rich pomegranate peel extract against Cronobacter sakazakii. International Journal of Food Properties, 2019, 22, 985-993.	3.0	20
12	Reaction of Surrogate Escherichia coli 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. Journal of Food Protection, 2019, 82, 1988-2000.	1.7	2
13	Pathogen reduction on mung bean reduction of Escherichia coli O157:H7, Salmonella enterica and Listeria monocytogenes on mung bean using combined thermal and chemical treatments with acetic acid and hydrogen peroxide. Food Microbiology, 2018, 76, 62-68.	4.2	21
14	Bacteriophage-based weapons for the war against foodborne pathogens. Current Opinion in Food Science, 2018, 20, 69-75.	8.0	16
15	Mangosteen processing: A review. Journal of Food Processing and Preservation, 2018, 42, .	2.0	10
16	A Syst-OMICS Approach to Ensuring Food Safety and Reducing the Economic Burden of Salmonellosis. Frontiers in Microbiology, 2017, 8, 996.	3.5	42
17	Characterization of Four Novel Bacteriophages Isolated from British Columbia for Control of Non-typhoidal Salmonella in Vitro and on Sprouting Alfalfa Seeds. Frontiers in Microbiology, 2017, 8, 2193.	3.5	41
18	Phenotypic and Genotypic Characteristics of Shiga Toxin-Producing Escherichia coli Isolated from Surface Waters and Sediments in a Canadian Urban-Agricultural Landscape. Frontiers in Cellular and Infection Microbiology, 2016, 6, 36.	3.9	25

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19	Fate of Salmonella enterica in a Mixed Ingredient Salad Containing Lettuce, Cheddar Cheese, and Cooked Chicken Meat. Journal of Food Protection, 2015, 78, 491-497.	1.7	11
20	Microbiological Survey of Locally Grown Lettuce Sold at Farmers' Markets in Vancouver, British Columbia. Journal of Food Protection, 2015, 78, 203-208.	1.7	36
21	A national produce supply chain database for food safety risk analysis. Journal of Food Engineering, 2015, 147, 24-38.	5.2	32
22	Antibiotic Resistance and Diversity of Salmonella enterica Serovars Associated with Broiler Chickens. Journal of Food Protection, 2014, 77, 40-49.	1.7	53
23	Comparative simulation of Escherichia coli O157:H7 behaviour in packaged fresh-cut lettuce distributed in a typical Canadian supply chain in the summer and winter. Food Control, 2014, 35, 192-199.	5.5	23
24	Evaluation of different approaches for modeling Escherichia coli O157:H7 survival on field lettuce. International Journal of Food Microbiology, 2014, 184, 74-85.	4.7	40
25	Exploiting the explosion of information associated with whole genome sequencing to tackle Shiga toxin-producing Escherichia coli (STEC) in global food production systems. International Journal of Food Microbiology, 2014, 187, 57-72.	4.7	83
26	Optimized extraction and characterization of antimicrobial phenolic compounds from mangosteen (Garcinia mangostana L.) cultivation and processing waste. Journal of the Science of Food and Agriculture, 2013, 93, 3792-3800.	3.5	13
27	Comparative Examination of Escherichia coli O157:H7 Survival on Romaine Lettuce and in Soil at Two Independent Experimental Sites. Journal of Food Protection, 2012, 75, 480-487.	1.7	58
28	Simulation of Escherichia coli O157:H7 Behavior in Fresh-Cut Lettuce Under Dynamic Temperature Conditions During Distribution from Processing to Retail. Foodborne Pathogens and Disease, 2012, 9, 239-244.	1.8	31
29	Thermophysical properties and thermal behavior of leafy vegetables packaged in clamshells. Journal of Food Engineering, 2012, 113, 27-32.	5.2	10
30	Spatio-temporal assessment of food safety risks in Canadian food distribution systems using GIS. Spatial and Spatio-temporal Epidemiology, 2012, 3, 215-223.	1.7	16
31	Development of a dynamic growthâ€“death model for Escherichia coli O157:H7 in minimally processed leafy green vegetables. International Journal of Food Microbiology, 2011, 151, 7-14.	4.7	48
32	Behavior of Escherichia coli O157:H7 in Leafy Vegetables. Journal of Food Protection, 2007, 70, 1966-1974.	1.7	159
33	Effect of pH on the Inhibition of Listeria spp. by Vanillin and Vanillic Acid. Journal of Food Protection, 2005, 68, 1472-1476.	1.7	99
34	Antilisterial activity of selected phenolic acids. Food Microbiology, 2003, 20, 305-311.	4.2	160
35	Survival and Growth of Listeria monocytogenes and Escherichia coli O157:H7 in Ready-to-Eat Iceberg Lettuce Washed in Warm Chlorinated Water. Journal of Food Protection, 2002, 65, 459-464.	1.7	94
36	The Origin and Spread of Human Pathogens in Fruit Production Systems. , 0, , 43-53.		1