Yen-Con Hung

List of Publications by Year
in descending order

110 papers	5,510 citations	76326 40 h-index	85541 71 g-index
110 all docs	110 docs citations	110 times ranked	3265 citing authors

#	Article	IF	Citations
1	Recent trends and applications of electrolyzed oxidizing water in fresh foodstuff preservation and safety control. Food Chemistry, 2022, 369, 130873.	8.2	31
2	Îµ-Poly-l-Lysine Enhances Fruit Disease Resistance in Postharvest Longans (Dimocarpus longan Lour.) by Modulating Energy Status and ATPase Activity. Foods, 2022, 11, 773.	4.3	8
3	Acidic electrolyzed water treatment retards softening and retains cell wall polysaccharides in pulp of postharvest fresh longans and its possible mechanism. Food Chemistry: X, 2022, 13, 100265.	4.3	5
4	Alleviation of pulp breakdown in harvested longan fruit by acidic electrolyzed water in relation to membrane lipid metabolism. Scientia Horticulturae, 2022, 304, 111288.	3.6	10
5	Acidic electrolyzed water treatment delayed fruit disease development of harvested longans through inducing the disease resistance and maintaining the ROS metabolism systems. Postharvest Biology and Technology, 2021, 171, 111349.	6.0	46
6	Making waves: Pathogen inactivation by electric field treatment: From liquid food to drinking water. Water Research, 2021, 207, 117817.	11.3	14
7	Effect of water compounds on photo-disinfection efficacy of TiO2 NP-embedded cellulose acetate film in natural water. Water Science and Technology: Water Supply, 2021, 21, 2825-2836.	2.1	2
8	Highly Efficient Antimicrobial Activity of CuxFeyOz Nanoparticles against Important Human Pathogens. Nanomaterials, 2020, 10, 2294.	4.1	6
9	Effect of brewing conditions using a singleâ€serve coffee maker on black tea (Lapsang Souchong) quality. Food Science and Nutrition, 2020, 8, 4379-4387.	3.4	4
10	Effects of acidic electrolyzed water treatment on storability, quality attributes and nutritive properties of longan fruit during storage. Food Chemistry, 2020, 320, 126641.	8.2	60
11	Efficacy of pulsedâ€ultraviolet light for inactivation of Salmonella spp on black peppercorns. Journal of Food Science, 2020, 85, 755-761.	3.1	11
12	Effect of organic load on the efficacy of activated persulfate in inactivating Escherichia coli O157:H7 and the production of halogenated by-products. Food Control, 2020, 114, 107218.	5.5	7
13	Effects of hydrogen peroxide treatment on pulp breakdown, softening, and cell wall polysaccharide metabolism in fresh longan fruit. Carbohydrate Polymers, 2020, 242, 116427.	10.2	38
14	Enhanced storability of blueberries by acidic electrolyzed oxidizing water application may be mediated by regulating ROS metabolism. Food Chemistry, 2019, 270, 229-235.	8.2	73
15	Effectiveness of activated persulfate in removal of foodborne pathogens from romaine lettuce. Food Control, 2019, 106, 106708.	5.5	6
16	Evaluation of Bactericidal Effects of Phenyllactic Acid on Escherichia coli O157:H7 and Salmonella Typhimurium on Beef Meat. Journal of Food Protection, 2019, 82, 2016-2022.	1.7	19
17	Inactivation mechanism of ferrous and alkaline activated persulfate on Escherichia coli O157:H7 and Listeria monocytogenes. LWT - Food Science and Technology, 2019, 111, 62-68.	5.2	12
18	Methodology to evaluate the antimicrobial effectiveness of UV-activated TiO2 nanoparticle-embedded cellulose acetate film. Food Control, 2019, 106, 106690.	5.5	24

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19	The effects of antimicrobials on quality and sensory characteristics of blade tenderized beef strip loins. LWT - Food Science and Technology, 2019, 110, 126-131.	5.2	4
20	The effect of produce washing using electrolyzed water on the induction of the viable but non-culturable (VBNC) state in Listeria monocytogenes and Escherichia coli O157:H7. LWT - Food Science and Technology, 2019, 110, 275-282.	5.2	14
21	Optimization of Emulsifier and Stabilizer Concentrations in a Model Peanut-Based Beverage System: A Mixture Design Approach. Foods, 2019, 8, 116.	4.3	17
22	Efficacy of activated persulfate in pathogen inactivation: A further exploration. Food Research International, 2019, 120, 425-431.	6.2	9
23	Slightly Acidic Electrolyzed Water Treatment Enhances the Main Bioactive Phytochemicals Content in Broccoli Sprouts via Changing Metabolism. Journal of Agricultural and Food Chemistry, 2019, 67, 606-614.	5.2	18
24	Resistance of various shiga-toxin producing Escherichia coli (STEC) strains and serogroups to infra-red and pulsed UV radiation and effect of nalidixic acid adaptation. LWT - Food Science and Technology, 2019, 102, 356-363.	5.2	3
25	Evaluation of the antimicrobial efficacy of neutral electrolyzed water on pork products and the formation of viable but nonculturable (VBNC) pathogens. Food Microbiology, 2018, 73, 227-236.	4.2	45
26	Efficacy of Peracetic Acid in Inactivating Foodborne Pathogens on Fresh Produce Surface. Journal of Food Science, 2018, 83, 432-439.	3.1	52
27	Viability assay of E.Âcoli O157: H7 treated with electrolyzed oxidizing water using flow cytometry. Food Control, 2018, 88, 47-53.	5.5	24
28	Effect of Decontamination Treatment on Vitamin C and Potassium Attributes of Fresh-Cut Bell Pepper at Post-Washing Stage. Food and Bioprocess Technology, 2018, 11, 1230-1235.	4.7	2
29	Disinfection efficacy of electrolyzed oxidizing water on brown rice soaking and germination. Food Control, 2018, 89, 38-45.	5.5	22
30	Effectiveness of electrolyzed oxidizing water treatment in removing pesticide residues and its effect on produce quality. Food Chemistry, 2018, 239, 561-568.	8.2	70
31	The roles of ROS production-scavenging system in Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-induced pericarp browning and disease development of harvested longan fruit. Food Chemistry, 2018, 247, 16-22.	8.2	93
32	The Changes in Metabolisms of Membrane Lipids and Phenolics Induced by Phomopsis longanae Chi Infection in Association with Pericarp Browning and Disease Occurrence of Postharvest Longan Fruit. Journal of Agricultural and Food Chemistry, 2018, 66, 12794-12804.	5.2	47
33	UV-A activated TiO2 embedded biodegradable polymer film for antimicrobial food packaging application. LWT - Food Science and Technology, 2018, 96, 307-314.	5.2	77
34	Development of a Chlorine Dosing Strategy for Fresh Produce Washing Process to Maintain Microbial Food Safety and Minimize Residual Chlorine. Journal of Food Science, 2018, 83, 1701-1706.	3.1	15
35	Formation of Sublethally Injured Yersinia enterocolitica, Escherichia coli O157:H7, and Salmonella enterica Serovar Enteritidis Cells after Neutral Electrolyzed Oxidizing Water Treatments. Applied and Environmental Microbiology, 2018, 84, .	3.1	21
36	Detection and Verification of the Viable but Nonculturable (VBNC) State of Escherichia coli O157:H7 and Listeria monocytogenes Using Flow Cytometry and Standard Plating. Journal of Food Science, 2018, 83, 1913-1920.	3.1	31

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37	Efficacy of activated persulfate in inactivating Escherichia coli O157:H7 and Listeria monocytogenes. International Journal of Food Microbiology, 2018, 284, 40-47.	4.7	26
38	Phomopsis longanae-induced pericarp browning and disease development of longan fruit can be alleviated or aggravated by regulation of ATP-mediated membrane lipid metabolism. Food Chemistry, 2018, 269, 644-651.	8.2	54
39	A meta-analysis on the effectiveness of electrolyzed water treatments in reducing foodborne pathogens on different foods. Food Control, 2018, 93, 150-164.	5.5	21
40	Photocatalytic TiO2 coating of plastic cutting board to prevent microbial cross-contamination. Food Control, 2017, 77, 88-95.	5.5	20
41	Effects of organic load, sanitizer pH and initial chlorine concentration of chlorine-based sanitizers on chlorine demand of fresh produce wash waters. Food Control, 2017, 77, 96-101.	5.5	66
42	Using Photocatalyst Metal Oxides as Antimicrobial Surface Coatings to Ensure Food Safetyâ€"Opportunities and Challenges. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 617-631.	11.7	120
43	Acceptability and Preference Drivers of Freshly Roasted Peanuts. Journal of Food Science, 2017, 82, 174-184.	3.1	22
44	Effects of acidic electrolyzed oxidizing water on retarding cell wall degradation and delaying softening of blueberries during postharvest storage. LWT - Food Science and Technology, 2017, 84, 650-657.	5.2	125
45	Energy status regulates disease development and respiratory metabolism of Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-infected longan fruit. Food Chemistry, 2017, 231, 238-246.	8.2	75
46	DNP and ATP induced alteration in disease development of Phomopsis longanae Chi-inoculated longan fruit by acting on energy status and reactive oxygen species production-scavenging system. Food Chemistry, 2017, 228, 497-505.	8.2	90
47	Paperâ€based 1â€‹scp›MCP‹/scp› treatment suppresses cell wall metabolism and delays softening of Huanghua pears during storage. Journal of the Science of Food and Agriculture, 2017, 97, 2547-2552.	3.5	87
48	Evaluation of alkaline electrolyzed water to replace traditional phosphate enhancement solutions: Effects on water holding capacity, tenderness, and sensory characteristics. Meat Science, 2017, 123, 211-218.	5.5	23
49	pH effect on the formation of THM and HAA disinfection byproducts and potential control strategies for food processing. Journal of Integrative Agriculture, 2017, 16, 2914-2923.	3.5	41
50	Efficacy of Slightly Acidic Electrolyzed Water and UVâ€Ozonated Water Combination for Inactivating ‹i›Escherichia Coli‹/i› O157:H7 on Romaine and Iceberg Lettuce during Spray Washing Process. Journal of Food Science, 2016, 81, M1743-8.	3.1	13
51	Application of electrolyzed oxidizing water in production of radish sprouts to reduce natural microbiota. Food Control, 2016, 67, 177-182.	5.5	38
52	Disinfection effect of slightly acidic electrolyzed water on celery and cilantro. Food Control, 2016, 69, 147-152.	5.5	37
53	Effects of Electrolyzed Oxidizing Water on Inactivation of ‹i›Bacillus subtilis‹/i› and ‹i›Bacillus cereus‹/i› Spores in Suspension and on Carriers. Journal of Food Science, 2016, 81, M144-9.	3.1	30
54	Predicting chlorine demand of fresh and fresh-cut produce based on produce wash water properties. Postharvest Biology and Technology, 2016, 120, 10-15.	6.0	26

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55	Reduction of Escherichia coli O157:H7 and Salmonella Typhimurium DT 104 on fresh produce using an automated washer with near neutral electrolyzed (NEO) water and ultrasound. Food Control, 2016, 63, 246-254.	5.5	58
56	The efficacy of EO waters on inactivating norovirus and hepatitis A virus in the presence of organic matter. Food Control, 2016, 61, 13-19.	5.5	28
57	Effects of bacterial concentrations and centrifugations on susceptibility of Bacillus subtilis vegetative cells and Escherichia coli O157:H7 to various electrolyzed oxidizing water treatments. Food Control, 2016, 60, 440-446.	5.5	16
58	Development of Titanium Dioxide (TiO₂) Nanocoatings on Food Contact Surfaces and Method to Evaluate Their Durability and Photocatalytic Bactericidal Property. Journal of Food Science, 2015, 80, N1903-11.	3.1	42
59	Efficacy of Neutral pH Electrolyzed Water in Reducing Escherichia coli O157:H7 and Salmonella Typhimurium DT 104 on Fresh Produce Items using an Automated Washer at Simulated Food Service Conditions. Journal of Food Science, 2015, 80, M1815-22.	3.1	18
60	Effect of binder on the physical stability and bactericidal property ofÂtitanium dioxide (TiO2) nanocoatings on food contact surfaces. Food Control, 2015, 57, 82-88.	5.5	51
61	Effect of food processing organic matter on photocatalytic bactericidal activity of titanium dioxide (TiO2). International Journal of Food Microbiology, 2015, 204, 75-80.	4.7	15
62	Potential of Electrolyzed Water as an Alternative Disinfectant Agent in the Fresh-Cut Industry. Food and Bioprocess Technology, 2015, 8, 1336-1348.	4.7	75
63	Selection of photocatalytic bactericidal titanium dioxide (TiO2) nanoparticles for food safety applications. LWT - Food Science and Technology, 2015, 61, 1-6.	5.2	30
64	Reductions of Shiga Toxinâ€“Producing Escherichia coli and Salmonella Typhimurium on Beef Trim by Lactic Acid, Levulinic Acid, and Sodium Dodecyl Sulfate Treatments. Journal of Food Protection, 2014, 77, 528-537.	1.7	27
65	The effect of organic loads on stability of various chlorineâ€based sanitisers. International Journal of Food Science and Technology, 2014, 49, 867-875.	2.7	33
66	The Effect of pH and Chloride Concentration on the Stability and Antimicrobial Activity of ChlorineâEBased Sanitizers. Journal of Food Science, 2014, 79, M622-7.	3.1	11
67	Effect of Alkaline Electrolyzed Water as an Inhibitor of Enzymatic Browning in Red Delicious Apples. Journal of Food Biochemistry, 2014, 38, 542-550.	2.9	7
68	Effect of chlorine-based sanitizers properties on corrosion of metals commonly found in food processing environment. Journal of Food Engineering, 2014, 121, 159-165.	5.2	15
69	Efficacy of near neutral and alkaline pH electrolyzed oxidizing waters to control Escherichia coli O157:H7 and Salmonella Typhimurium DT 104 from beef hides. Food Control, 2014, 41, 17-20.	5.5	38
70	Reducing microbiological safety risk on blueberries through innovative washing technologies. Food Control, 2013, 32, 621-625.	5.5	33
71	Evaluation of different methods for determination of properties of chlorine-based sanitizers. Food Control, 2013, 30, 41-47.	5.5	11
72	Resistance of various shiga toxin-producing Escherichia coli to electrolyzed oxidizing water. Food Control, 2013, 30, 580-584.	5.5	27

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73	Effects of water hardness and pH on efficacy of chlorine-based sanitizers for inactivating Escherichia coli O157:H7 and Listeria monocytogenes. Food Control, 2013, 32, 626-631.	5.5	42
74	Influence of nalidixic acid adaptation on sensitivity of various Shiga toxin-producing Escherichia coli to EO water treatment. LWT - Food Science and Technology, 2013, 54, 298-301.	5.2	9
75	Î±-Fe₂O₃ Nanocolumns and Nanorods Fabricated by Electron Beam Evaporation for Visible Light Photocatalytic and Antimicrobial Applications. ACS Applied Materials & Interfaces, 2013, 5, 2085-2095.	8.0	105
76	Inactivation of E. coli O157:H7 on Blueberries by Electrolyzed Water, Ultraviolet Light, and Ozone. Journal of Food Science, 2012, 77, M206-11.	3.1	69
77	Efficacy of Slightly Acidic Electrolyzed Water in Killing or Reducingâ€,Escherichia coliâ€,O157:H7 on Iceberg Lettuce and Tomatoes under Simulated Food Service Operation Conditions. Journal of Food Science, 2011, 76, M361-6.	3.1	34
78	Electrolyzed Water: Food Safety Applications. , 2010, , 1-4.		1
79	EFFECT OF ELECTROLYZED OXIDIZING WATER AND CHLORINATED WATER TREATMENTS ON STRAWBERRY AND BROCCOLI QUALITY. Journal of Food Quality, 2010, 33, 578-598.	2.6	26
80	Analysis of Ingredient Functionality and Formulation Optimization of an Instant Peanut Beverage Mix. Journal of Food Science, 2010, 75, S8-19.	3.1	5
81	Reduction of Escherichia coli O157:H7 on Produce by Use of Electrolyzed Water under Simulated Food Service Operation Conditions. Journal of Food Protection, 2009, 72, 1854-1861.	1.7	40
82	Application of electrolyzed water in the food industry. Food Control, 2008, 19, 329-345.	5.5	511
83	Electrolyzed Water: Principles and Applications. ACS Symposium Series, 2007, , 309-322.	0.5	7
84	Application of electrolyzed oxidizing water on the reduction of bacterial contamination for seafood. Food Control, 2006, 17, 987-993.	5.5	77
85	Efficacy of Electrolyzed Water in the Inactivation of Planktonic and Biofilm Listeria monocytogenes in the Presence of Organic Matter. Journal of Food Protection, 2006, 69, 2143-2150.	1.7	67
86	Change of Hygienic Quality and Freshness in Tuna Treated with Electrolyzed Water and Carbon Monoxide Gas during Refrigerated and Frozen Storage. Journal of Food Science, 2006, 71, M127-M133.	3.1	30
87	Improving the nutritional quality and maintaining consumption quality of akara using curdlan and composite flour. International Journal of Food Science and Technology, 2006, 41, 962-972.	2.7	5
88	Effect of milling method on selected physical and functional properties of cowpea (Vigna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 Td (	2.7	23
89	ELECTROLYZED WATER AND ITS CORROSIVENESS ON VARIOUS SURFACE MATERIALS COMMONLY FOUND IN FOOD PROCESSING FACILITIES. Journal of Food Process Engineering, 2005, 28, 247-264.	2.9	82
90	Effect of saponins on the foam/flow properties of paste and physical characteristics of akara made from decorticated black-eyed cowpeas. Journal of the Science of Food and Agriculture, 2005, 85, 1845-1851.	3.5	7

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91	Efficacy of Electrolyzed Water in Inactivating Salmonella Enteritidis and Listeria monocytogenes on Shell Eggs. Journal of Food Protection, 2005, 68, 986-990.	1.7	63
92	Fat reduction affects quality of akara (fried cowpea paste). International Journal of Food Science and Technology, 2004, 39, 681-689.	2.7	8
93	ACIDIC ELECTROLYZED WATER PROPERTIES AS AFFECTED BY PROCESSING PARAMETERS AND THEIR RESPONSE SURFACE MODELS. Journal of Food Processing and Preservation, 2004, 28, 11-27.	2.0	19
94	Effects of chlorine and pH on efficacy of electrolyzed water for inactivating Escherichia coli O157:H7 and Listeria monocytogenes. International Journal of Food Microbiology, 2004, 91, 13-18.	4.7	168
95	Effect of spraying on chemical properties and bactericidal efficacy of electrolysed oxidizing water. International Journal of Food Science and Technology, 2004, 39, 157-165.	2.7	12
96	Efficacy of Electrolyzed Oxidizing Water in Inactivating Salmonella on Alfalfa Seeds and Sprouts. Journal of Food Protection, 2003, 66, 208-214.	1.7	130
97	Effects of Storage Conditions and pH on Chlorine Loss in Electrolyzed Oxidizing (EO) Water. Journal of Agricultural and Food Chemistry, 2002, 50, 209-212.	5.2	144
98	Effectiveness of Electrolyzed Water as a Sanitizer for Treating Different Surfaces. Journal of Food Protection, 2002, 65, 1276-1280.	1.7	110
99	Antimicrobial effect of electrolyzed water for inactivating Campylobacter jejuni during poultry washing. International Journal of Food Microbiology, 2002, 72, 77-83.	4.7	165
100	INACTIVATION OF LISTERIA MONOCYTOGENES BIOFILMS BY ELECTROLYZED OXIDIZING WATER. Journal of Food Processing and Preservation, 2001, 25, 91-100.	2.0	74
101	Efficacy of electrolyzed oxidizing (EO) and chemically modified water on different types of foodborne pathogens. International Journal of Food Microbiology, 2000, 61, 199-207.	4.7	229
102	Ultraviolet Spectrophotometric Characterization and Bactericidal Properties of Electrolyzed Oxidizing Water as Influenced by Amperage and pH. Journal of Food Protection, 2000, 63, 1534-1537.	1.7	152
103	Roles of Oxidationâ€“Reduction Potential in Electrolyzed Oxidizing and Chemically Modified Water for the Inactivation of Food-Related Pathogens. Journal of Food Protection, 2000, 63, 19-24.	1.7	253
104	Inactivation of Escherichia coli O157:H7 and Listeria monocytogenes on Plastic Kitchen Cutting Boards by Electrolyzed Oxidizing Water. Journal of Food Protection, 1999, 62, 857-860.	1.7	138
105	Efficacy of Electrolyzed Oxidizing Water for Inactivating Escherichia coli O157:H7, Salmonella enteritidis , and Listeria monocytogenes. Applied and Environmental Microbiology, 1999, 65, 4276-4279.	3.1	254
106	Evaluation of Microbiological Safety of Shrimp Cooked in a Microwave Oven. Journal of Food Protection, 1995, 58, 742-747.	1.7	20
107	Aspergillus parasiticus NRRL 2667 Growth and Aflatoxin Synthesis as Affected by Calcium Content and Initial Spore Load in Single Peanuts. Journal of Food Protection, 1994, 57, 415-418.	1.7	7
108	Hard-to-Cook Defect in Cowpeas: Storage-Induced and Treatment-Induced Development. Journal of Food Science, 1992, 57, 1155-1160.	3.1	27

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109	Hardâ€toâ€cook state in cowpeasâ€influence of pretreatment and cooking on electrolyte leakage solidsâ€loss and water absorption. International Journal of Food Science and Technology, 1992, 27, 683-690.	2.7	7
110	Effects of 4â€Oxoâ€2â€nonenal on biochemical properties of bovine heart mitochondria. Food Science and Nutrition, 0, , .	3.4	1