

Tony Z Jin

List of Publications by Year in descending order

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100
papers

5,705
citations

101384

36
h-index

76769

74
g-index

102
all docs

102
docs citations

102
times ranked

6720
citing authors

#	ARTICLE	IF	CITATIONS
1	Antibacterial Activity and Mechanism of Action of Zinc Oxide Nanoparticles against <i>Campylobacter jejuni</i> . Applied and Environmental Microbiology, 2011, 77, 2325-2331.	1.4	1,167
2	Antimicrobial Efficacy of Zinc Oxide Quantum Dots against <i>Listeria monocytogenes</i> , <i>Salmonella</i> Enteritidis, and <i>Escherichia coli</i> O157:H7. Journal of Food Science, 2009, 74, M46-52.	1.5	423
3	Antibacterial activities of magnesium oxide (MgO) nanoparticles against foodborne pathogens. Journal of Nanoparticle Research, 2011, 13, 6877-6885.	0.8	281
4	Antimicrobial and antioxidant activities of lignin from residue of corn stover to ethanol production. Industrial Crops and Products, 2011, 34, 1629-1634.	2.5	254
5	Biodegradable Polylactic Acid Polymer with Nisin for Use in Antimicrobial Food Packaging. Journal of Food Science, 2008, 73, M127-34.	1.5	222
6	Commercial Scale Pulsed Electric Field Processing of Tomato Juice. Journal of Agricultural and Food Chemistry, 2003, 51, 3338-3344.	2.4	199
7	Inactivation of <i>Listeria monocytogenes</i> in Milk by Pulsed Electric Field. Journal of Food Protection, 1998, 61, 1203-1206.	0.8	185
8	Emerging chitosan-essential oil films and coatings for food preservation - A review of advances and applications. Carbohydrate Polymers, 2021, 273, 118616.	5.1	130
9	Antimicrobial activity of nisin incorporated in pectin and polylactic acid composite films against <i>Listeria monocytogenes</i> . International Journal of Food Science and Technology, 2009, 44, 322-329.	1.3	124
10	Antimicrobial and UV Blocking Properties of Composite Chitosan Films with Curcumin Grafted Cellulose Nanofiber. Food Hydrocolloids, 2021, 112, 106337.	5.6	109
11	Antimicrobial films and coatings for inactivation of <i>Listeria innocua</i> on ready-to-eat deli turkey meat. Food Control, 2014, 40, 64-70.	2.8	101
12	Preparation of poly(lactic acid) and pectin composite films intended for applications in antimicrobial packaging. Journal of Applied Polymer Science, 2007, 106, 801-810.	1.3	89
13	Inactivation of <i>Salmonella</i> in liquid egg albumen by antimicrobial bottle coatings infused with allyl isothiocyanate, nisin and zinc oxide nanoparticles. Journal of Applied Microbiology, 2011, 110, 704-712.	1.4	88
14	PULSED ELECTRIC FIELD INACTIVATION of MICROORGANISMS and PRESERVATION of QUALITY of CRANBERRY JUICE. Journal of Food Processing and Preservation, 1999, 23, 481-497.	0.9	87
15	Cold plasma-activated hydrogen peroxide aerosol inactivates <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium, and <i>Listeria innocua</i> and maintains quality of grape tomato, spinach and cantaloupe. International Journal of Food Microbiology, 2017, 249, 53-60.	2.1	87
16	Inactivation of <i>Salmonella</i> on whole cantaloupe by application of an antimicrobial coating containing chitosan and allyl isothiocyanate. International Journal of Food Microbiology, 2012, 155, 165-170.	2.1	82
17	Preparation and characterization of gellan gum-chitosan polyelectrolyte complex films with the incorporation of thyme essential oil nanoemulsion. Food Hydrocolloids, 2021, 114, 106570.	5.6	81
18	In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. Food Research International, 2018, 108, 378-386.	2.9	70

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19	Thermal resistance of Salmonella enteritidis and Escherichia coli K12 in liquid egg determined by thermal-death-time disks. Journal of Food Engineering, 2008, 84, 608-614.	2.7	66
20	Effects of pulsed electric field processing on microbial survival, quality change and nutritional characteristics of blueberries. LWT - Food Science and Technology, 2017, 77, 517-524.	2.5	64
21	Evaluation of Microbial Stability, Bioactive Compounds, Physicochemical Properties, and Consumer Acceptance of Pomegranate Juice Processed in a Commercial Scale Pulsed Electric Field System. Food and Bioprocess Technology, 2014, 7, 2112-2120.	2.6	62
22	Antibacterial mechanism of ultrasound against Escherichia coli: Alterations in membrane microstructures and properties. Ultrasonics Sonochemistry, 2021, 73, 105509.	3.8	61
23	Effects of pulsed electric fields pretreatment and drying method on drying characteristics and nutritive quality of blueberries. Journal of Food Processing and Preservation, 2017, 41, e13303.	0.9	59
24	Natural surface coating to inactivate Salmonella enterica serovar Typhimurium and maintain quality of cherry tomatoes. International Journal of Food Microbiology, 2015, 193, 59-67.	2.1	58
25	Ultrasound improves the decontamination effect of thyme essential oil nanoemulsions against Escherichia coli O157: H7 on cherry tomatoes. International Journal of Food Microbiology, 2021, 337, 108936.	2.1	58
26	Preparation of Antimicrobial Membranes: Coextrusion of Poly(lactic acid) and Nisaplin in the Presence of Plasticizers. Journal of Agricultural and Food Chemistry, 2009, 57, 8392-8398.	2.4	56
27	Antimicrobial Polylactic Acid Packaging Films against Listeria and Salmonella in Culture Medium and on Ready-to-Eat Meat. Food and Bioprocess Technology, 2014, 7, 3293-3307.	2.6	53
28	Textural modification of soya bean/corn extrudates as affected by moisture content, screw speed and soya bean concentration. International Journal of Food Science and Technology, 2005, 40, 731-741.	1.3	52
29	Radiation Sensitization and Postirradiation Proliferation of Listeria monocytogenes on Ready-to-Eat Deli Meat in the Presence of Pectin-Nisin Films. Journal of Food Protection, 2009, 72, 644-649.	0.8	49
30	Physicochemical properties and food application of antimicrobial PLA film. Food Control, 2017, 73, 1522-1531.	2.8	49
31	Development of Chlorine Dioxide Releasing Film and Its Application in Decontaminating Fresh Produce. Journal of Food Science, 2013, 78, M276-84.	1.5	46
32	Antimicrobial edible coatings and films from micro-emulsions and their food applications. International Journal of Food Microbiology, 2017, 263, 9-16.	2.1	46
33	Biochemical degradation and physical migration of polyphenolic compounds in osmotic dehydrated blueberries with pulsed electric field and thermal pretreatments. Food Chemistry, 2018, 239, 1219-1225.	4.2	46
34	Effects of pH and temperature on inactivation of Salmonella typhimurium DT104 in liquid whole egg by pulsed electric fields. International Journal of Food Science and Technology, 2009, 44, 367-372.	1.3	45
35	Upscaling from benchtop processing to industrial scale production: More factors to be considered for pulsed electric field food processing. Journal of Food Engineering, 2015, 146, 72-80.	2.7	41
36	Inactivation of Listeria monocytogenes in Skim Milk and Liquid Egg White by Antimicrobial Bottle Coating with Polylactic Acid and Nisin. Journal of Food Science, 2010, 75, M83-8.	1.5	38

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37	Incorporation of Preservatives in Polylactic Acid Films for Inactivating <i>Escherichia coli</i> O157:H7 and Extending Microbiological Shelf Life of Strawberry Puree. <i>Journal of Food Protection</i> , 2010, 73, 812-818.	0.8	38
38	Development of Antimicrobial Coatings for Improving the Microbiological Safety and Quality of Shell Eggs. <i>Journal of Food Protection</i> , 2013, 76, 779-785.	0.8	35
39	Osmotic dehydration of blueberries pretreated with pulsed electric fields: Effects on dehydration kinetics, and microbiological and nutritional qualities. <i>Drying Technology</i> , 2017, 35, 1543-1551.	1.7	35
40	Assessment of Antioxidant and Antimicrobial Properties of Lignin from Corn Stover Residue Pretreated with Low-Moisture Anhydrous Ammonia and Enzymatic Hydrolysis Process. <i>Applied Biochemistry and Biotechnology</i> , 2018, 184, 350-365.	1.4	35
41	Antibacterial poly(lactic acid) (PLA) films grafted with electrospun PLA/allyl isothiocyanate fibers for food packaging. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	34
42	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe ³⁺ complexes. <i>Carbohydrate Polymers</i> , 2017, 157, 1173-1179.	5.1	33
43	Combination of pulsed electric field processing and antimicrobial bottle for extending microbiological shelf-life of pomegranate juice. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 153-158.	2.7	32
44	Electrohydrodynamic processing of natural polymers for active food packaging: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 6027-6056.	5.9	32
45	Effects of Antimicrobial Coatings and Cryogenic Freezing on Survival and Growth of <i>Listeria innocua</i> on Frozen Ready-to-Eat Shrimp during Thawing. <i>Journal of Food Science</i> , 2013, 78, M1195-200.	1.5	30
46	Inactivation of <i>Salmonella</i> on Tomato Stem Scars by Edible Chitosan and Organic Acid Coatings. <i>Journal of Food Protection</i> , 2012, 75, 1368-1372.	0.8	29
47	Inactivation of natural microflora and inoculated <i>Listeria innocua</i> on whole raw shrimp by ozonated water, antimicrobial coatings, and cryogenic freezing. <i>Food Control</i> , 2013, 34, 24-30.	2.8	29
48	Modeling the inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella Typhimurium</i> in juices by pulsed electric fields: The role of the energy density. <i>Journal of Food Engineering</i> , 2020, 282, 110001.	2.7	28
49	Antimicrobial property and microstructure of micro-emulsion edible composite films against <i>Listeria</i> . <i>International Journal of Food Microbiology</i> , 2015, 208, 58-64.	2.1	27
50	Application of Polylactic Acid Coating with Antimicrobials in Reduction of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Stanley on Apples. <i>Journal of Food Science</i> , 2011, 76, M184-8.	1.5	26
51	Biodegradable composites from polyester and sugar beet pulp with antimicrobial coating for food packaging. <i>Journal of Applied Polymer Science</i> , 2012, 126, E362.	1.3	23
52	Inactivation of <i>Salmonella enterica</i> on tomato stem scars by antimicrobial solutions and vacuum perfusion. <i>International Journal of Food Microbiology</i> , 2012, 159, 84-92.	2.1	22
53	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe ⁺⁺⁺ Complexes. <i>Materials</i> , 2016, 9, 757.	1.3	20
54	Novel generation systems of gaseous chlorine dioxide for <i>Salmonella</i> inactivation on fresh tomato. <i>Food Control</i> , 2018, 92, 479-487.	2.8	20

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55	Informative and corrective responsive packaging: Advances in farm-to-fork monitoring and remediation of food quality and safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5258-5282.	5.9	20
56	Influence of Antimicrobial Agents on the Thermal Sensitivity of Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019, 82, 628-644.	0.8	19
57	Inactivation of Salmonella Typhimurium and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. <i>Food Control</i> , 2017, 73, 411-420.	2.8	18
58	Inactivation of Salmonella 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.	2.1	18
59	Inactivation of Escherichia coli O157:H7 and Salmonella and Native Microbiota on Fresh Strawberries by Antimicrobial Washing and Coating. <i>Journal of Food Protection</i> , 2018, 81, 1227-1235.	0.8	18
60	Effectiveness of edible coatings to inhibit browning and inactivate foodborne pathogens on fresh-cut apples. <i>Journal of Food Safety</i> , 2020, 40, e12802.	1.1	18
61	Membrane Damage and Viability Loss of Escherichia coli K-12 and Salmonella Enteritidis in Liquid Egg by Thermal Death Time Disk Treatment. <i>Journal of Food Protection</i> , 2008, 71, 1988-1995.	0.8	17
62	Texture Attributes, Retrogradation Properties and Microbiological Shelf Life of Instant Rice Cake. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1832-1838.	0.9	17
63	Salmonella isolated from ready-to-eat pasteurized liquid egg products: Thermal resistance, biochemical profile, and fatty acid analysis. <i>International Journal of Food Microbiology</i> , 2015, 206, 109-117.	2.1	17
64	Application of a novel antimicrobial coating on roast beef for inactivation and inhibition of Listeria monocytogenes during storage. <i>International Journal of Food Microbiology</i> , 2015, 211, 66-72.	2.1	16
65	A Preliminary Study on Antimicrobial Edible Films from Pectin and Other Food Hydrocolloids by Extrusion Method. <i>Journal of Natural Fibers</i> , 2008, 5, 366-382.	1.7	15
66	Quality of applesauces processed by pulsed electric fields and HTST pasteurisation. <i>International Journal of Food Science and Technology</i> , 2009, 44, 829-839.	1.3	15
67	Microbial Reduction and Sensory Quality Preservation of Fresh Ginseng Roots Using Nonthermal Processing and Antimicrobial Packaging. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12871.	0.9	15
68	LIPID OXIDATION OF FISH LIVER OIL AS AFFECTED BY LIGHT, ANTIOXIDANTS AND TEMPERATURE. <i>Journal of Food Processing and Preservation</i> , 2004, 28, 1-10.	0.9	14
69	Elimination of Lactobacillus plantarum and achievement of shelf stable model salad dressing by pilot scale pulsed electric fields combined with mild heat. <i>Innovative Food Science and Emerging Technologies</i> , 2005, 6, 125-133.	2.7	14
70	Reduction of an E. coli O157:H7 and Salmonella composite on fresh strawberries by varying antimicrobial washes and vacuum perfusion. <i>International Journal of Food Microbiology</i> , 2014, 189, 113-118.	2.1	13
71	Shelf life extension of fresh ginseng roots using sanitiser washing, edible antimicrobial coating and modified atmosphere packaging. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2132-2139.	1.3	13
72	Poly(lactic acid) membranes containing bacteriocins and EDTA for inhibition of the surface growth of gram-negative bacteria. <i>Journal of Applied Polymer Science</i> , 2010, 117, 486-492.	1.3	12

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73	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. <i>Journal of Food Protection</i> , 2019, 82, 988-996.	0.8	12
74	Antimicrobial Activity of Allyl Isothiocyanate Used To Coat Biodegradable Composite Films as Affected by Storage and Handling Conditions. <i>Journal of Food Protection</i> , 2012, 75, 2234-2237.	0.8	11
75	Comparison of aluminum thermal-death-time disks with a pilot-scale pasteurizer on the thermal inactivation of <i>Escherichia coli</i> K12 in apple cider. <i>Food Control</i> , 2009, 20, 1053-1057.	2.8	10
76	Evaluation of a novel antimicrobial solution and its potential for control <i>Escherichia coli</i> O157:H7, non-O157:H7 shiga toxin-producing <i>E. coli</i> , <i>Salmonella</i> spp., and <i>Listeria monocytogenes</i> on beef. <i>Food Control</i> , 2016, 64, 196-201.	2.8	10
77	Microbial inactivation and quality improvement of tomatoes treated by package film with allyl isothiocyanate vapour. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1983-1991.	1.3	10
78	Development of sodium chlorite and glucono delta-lactone incorporated PLA film for microbial inactivation on fresh tomato. <i>Food Research International</i> , 2020, 132, 109067.	2.9	10
79	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.	2.5	10
80	Propylparaben Sensitizes Heat-Resistant <i>Salmonella</i> Enteritidis and <i>Salmonella</i> Oranienburg to Thermal Inactivation in Liquid Egg Albumen. <i>Journal of Food Protection</i> , 2012, 75, 443-448.	0.8	9
81	Antimicrobial Packaging Materials from Poly(Lactic Acid) Incorporated with Pectin-Nisaplin® Microparticles. <i>Chemistry and Chemical Technology</i> , 2009, 3, 221-230.	0.2	8
82	Survival of <i>Salmonella</i> during Apple Dehydration as Affected by Apple Cultivar and Antimicrobial Pretreatment. <i>Journal of Food Protection</i> , 2020, 83, 902-909.	0.8	8
83	Antimicrobial Double-Layer Coating Prepared from Pure or Doped-Titanium Dioxide and Binders. <i>Coatings</i> , 2018, 8, 41.	1.2	7
84	Current State of the Art and Recent Innovations for Antimicrobial Food Packaging. , 2017, , 349-372.		7
85	Extension of shelf life of semi-dry longan pulp with gaseous chlorine dioxide generating film. <i>International Journal of Food Microbiology</i> , 2021, 337, 108938.	2.1	6
86	Antimicrobial Activities of Olive Leaf Extract and Its Potential Use in Food Industry. <i>ACS Symposium Series</i> , 2018, , 119-132.	0.5	5
87	Pulsed Electric Fields for Pasteurization: Food Safety and Shelf Life. <i>Food Engineering Series</i> , 2020, , 553-577.	0.3	5
88	Effect of modified atmosphere packaging on microbial growth, quality and enzymatic defence of sanitiser washed fresh coriander. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2654-2662.	1.3	4
89	Effect of alternatives to chlorine washing for sanitizing fresh coriander. <i>Journal of Food Science and Technology</i> , 2017, 54, 260-266.	1.4	4
90	Apple Juice Preservation Using Combined Nonthermal Processing and Antimicrobial Packaging. <i>Journal of Food Protection</i> , 2021, 84, 1528-1538.	0.8	4

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91	Pulsed Electric Fields for Pasteurization: Defining Processing Conditions. , 2017, , 2271-2295.		4
92	Antimicrobial coating with organic acids and essential oil for the enhancement of safety and shelf life of grape tomatoes. International Journal of Food Microbiology, 2022, 378, 109827.	2.1	4
93	Packaging Methods To Effectively Deliver Natural Antimicrobials on Food. ACS Symposium Series, 2018, , 171-192.	0.5	3
94	Roles of Green Polymer Materials in Active Packaging. ACS Symposium Series, 2020, , 83-107.	0.5	3
95	Combination of aerosolized acetic acid and chlorine dioxideâ€releasing film to inactivate <i>Salmonella enterica</i> and its effect on quality of tomatoes and Romaine lettuce. Journal of Food Safety, 2021, 41, e12922.	1.1	3
96	Microbial safety and shelfâ€life of pulsed electric field processed nutritious juices and their potential for commercial production. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
97	Pulsed Electric Fields for Pasteurization: Defining Processing Conditions. , 2017, , 1-25.		0
98	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. Journal of Agricultural and Food Chemistry, 2020, 68, 12769-12772.	2.4	0
99	Advances in postharvest sanitizing regimes for horticultural produce. Burleigh Dodds Series in Agricultural Science, 2020, , 181-214.	0.1	0
100	Surface pasteurization of fresh pomelo juice vesicles by gaseous chlorine dioxide. Journal of Food Safety, 0, , .	1.1	0