

Tony Z Jin

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

98 papers	4,311 citations	31 h-index	64 g-index
102 ext. papers	4,964 ext. citations	4.4 avg, IF	5.84 L-index

#	Paper	IF	Citations
98	Antibacterial activity and mechanism of action of zinc oxide nanoparticles against <i>Campylobacter jejuni</i> . <i>Applied and Environmental Microbiology</i> , 2011 , 77, 2325-31	4.8	915
97	Antimicrobial efficacy of zinc oxide quantum dots against <i>Listeria monocytogenes</i> , <i>Salmonella</i> Enteritidis, and <i>Escherichia coli</i> O157:H7. <i>Journal of Food Science</i> , 2009 , 74, M46-52	3.4	346
96	Antibacterial activities of magnesium oxide (MgO) nanoparticles against foodborne pathogens. <i>Journal of Nanoparticle Research</i> , 2011 , 13, 6877-6885	2.3	217
95	Antimicrobial and antioxidant activities of lignin from residue of corn stover to ethanol production. <i>Industrial Crops and Products</i> , 2011 , 34, 1629-1634	5.9	192
94	Biodegradable polylactic acid polymer with nisin for use in antimicrobial food packaging. <i>Journal of Food Science</i> , 2008 , 73, M127-34	3.4	192
93	Commercial scale pulsed electric field processing of tomato juice. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3338-44	5.7	172
92	Inactivation of <i>Listeria monocytogenes</i> in milk by pulsed electric field. <i>Journal of Food Protection</i> , 1998 , 61, 1203-6	2.5	166
91	Antimicrobial activity of nisin incorporated in pectin and polylactic acid composite films against <i>Listeria monocytogenes</i> . <i>International Journal of Food Science and Technology</i> , 2009 , 44, 322-329	3.8	112
90	Antimicrobial films and coatings for inactivation of <i>Listeria innocua</i> on ready-to-eat deli turkey meat. <i>Food Control</i> , 2014 , 40, 64-70	6.2	86
89	PULSED ELECTRIC FIELD INACTIVATION of MICROORGANISMS and PRESERVATION of QUALITY of CRANBERRY JUICE. <i>Journal of Food Processing and Preservation</i> , 1999 , 23, 481-497	2.1	82
88	Preparation of poly(lactic acid) and pectin composite films intended for applications in antimicrobial packaging. <i>Journal of Applied Polymer Science</i> , 2007 , 106, 801-810	2.9	80
87	Inactivation of <i>Salmonella</i> in liquid egg albumen by antimicrobial bottle coatings infused with allyl isothiocyanate, nisin and zinc oxide nanoparticles. <i>Journal of Applied Microbiology</i> , 2011 , 110, 704-12	4.7	79
86	Inactivation of <i>Salmonella</i> on whole cantaloupe by application of an antimicrobial coating containing chitosan and allyl isothiocyanate. <i>International Journal of Food Microbiology</i> , 2012 , 155, 165-70	5.8	74
85	Thermal resistance of <i>Salmonella enteritidis</i> and <i>Escherichia coli</i> K12 in liquid egg determined by thermal-death-time disks. <i>Journal of Food Engineering</i> , 2008 , 84, 608-614	6	58
84	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. <i>International Journal of Food Microbiology</i> , 2017 , 249, 53-60	5.8	55
83	Preparation of antimicrobial membranes: coextrusion of poly(lactic acid) and Nisaplin in the presence of Plasticizers. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 8392-8	5.7	52
82	Natural surface coating to inactivate <i>Salmonella enterica</i> serovar Typhimurium and maintain quality of cherry tomatoes. <i>International Journal of Food Microbiology</i> , 2015 , 193, 59-67	5.8	49

81	Evaluation of Microbial Stability, Bioactive Compounds, Physicochemical Properties, and Consumer Acceptance of Pomegranate Juice Processed in a Commercial Scale Pulsed Electric Field System. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2112-2120	5.1	49
80	In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. <i>Food Research International</i> , 2018 , 108, 378-386	7	48
79	Effects of pulsed electric field processing on microbial survival, quality change and nutritional characteristics of blueberries. <i>LWT - Food Science and Technology</i> , 2017 , 77, 517-524	5.4	47
78	Antimicrobial and UV Blocking Properties of Composite Chitosan Films with Curcumin Grafted Cellulose Nanofiber. <i>Food Hydrocolloids</i> , 2021 , 112, 106337	10.6	46
77	Antimicrobial Polylactic Acid Packaging Films against Listeria and Salmonella in Culture Medium and on Ready-to-Eat Meat. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3293-3307	5.1	44
76	Textural modification of soya bean/corn extrudates as affected by moisture content, screw speed and soya bean concentration. <i>International Journal of Food Science and Technology</i> , 2005 , 40, 731-741	3.8	43
75	Radiation sensitization and postirradiation proliferation of Listeria monocytogenes on ready-to-eat deli meat in the presence of pectin-nisin films. <i>Journal of Food Protection</i> , 2009 , 72, 644-9	2.5	42
74	Effects of pH and temperature on inactivation of Salmonella typhimurium DT104 in liquid whole egg by pulsed electric fields. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 367-372	3.8	39
73	Effects of pulsed electric fields pretreatment and drying method on drying characteristics and nutritive quality of blueberries. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13303	2.1	38
72	Development of chlorine dioxide releasing film and its application in decontaminating fresh produce. <i>Journal of Food Science</i> , 2013 , 78, M276-84	3.4	37
71	Upscaling from benchtop processing to industrial scale production: More factors to be considered for pulsed electric field food processing. <i>Journal of Food Engineering</i> , 2015 , 146, 72-80	6	36
70	Physiochemical properties and food application of antimicrobial PLA film. <i>Food Control</i> , 2017 , 73, 1522-1531	6.1	36
69	Incorporation of preservatives in polylactic acid films for inactivating Escherichia coli O157:H7 and extending microbiological shelf life of strawberry puree. <i>Journal of Food Protection</i> , 2010 , 73, 812-8	2.5	35
68	Antimicrobial edible coatings and films from micro-emulsions and their food applications. <i>International Journal of Food Microbiology</i> , 2017 , 263, 9-16	5.8	34
67	Inactivation of Listeria monocytogenes in skim milk and liquid egg white by antimicrobial bottle coating with polylactic acid and nisin. <i>Journal of Food Science</i> , 2010 , 75, M83-8	3.4	31
66	Development of antimicrobial coatings for improving the microbiological safety and quality of shell eggs. <i>Journal of Food Protection</i> , 2013 , 76, 779-85	2.5	30
65	Biochemical degradation and physical migration of polyphenolic compounds in osmotic dehydrated blueberries with pulsed electric field and thermal pretreatments. <i>Food Chemistry</i> , 2018 , 239, 1219-1225	8.5	29
64	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	2.6	27

63	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	6.8	27
62	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	6.2	26
61	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	3.4	26
60	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, n/a-n/a	2.9	25
59	Inactivation of salmonella on tomato stem scars by edible chitosan and organic Acid coatings. <i>Journal of Food Protection</i> , 2012 , 75, 1368-72	2.5	25
58	Ultrasound improves the decontamination effect of thyme essential oil nanoemulsions against <i>Escherichia coli</i> O157: H7 on cherry tomatoes. <i>International Journal of Food Microbiology</i> , 2021 , 337, 108936	5.8	25
57	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	3.4	24
56	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	5.8	23
55	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	3.2	22
54	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe complexes. <i>Carbohydrate Polymers</i> , 2017 , 157, 1173-1179	10.3	22
53	Emerging chitosan-essential oil films and coatings for food preservation - A review of advances and applications. <i>Carbohydrate Polymers</i> , 2021 , 273, 118616	10.3	22
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	5.8	21
51	Preparation and characterization of gellan gum-chitosan polyelectrolyte complex films with the incorporation of thyme essential oil nanoemulsion. <i>Food Hydrocolloids</i> , 2021 , 114, 106570	10.6	21
50	Biodegradable composites from polyester and sugar beet pulp with antimicrobial coating for food packaging. <i>Journal of Applied Polymer Science</i> , 2012 , 126, E362-E373	2.9	20
49	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe Complexes. <i>Materials</i> , 2016 , 9,	3.5	18
48	Modeling the inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium in juices by pulsed electric fields: The role of the energy density. <i>Journal of Food Engineering</i> , 2020 , 282, 110001	6	17
47	Inactivation of <i>Salmonella</i> Typhimurium and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. <i>Food Control</i> , 2017 , 73, 411-420	6.2	17
46	Influence of Antimicrobial Agents on the Thermal Sensitivity of Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019 , 82, 628-644	2.5	15

45	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	2.5	14
44	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	1.8	14
43	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, 1988-95	2.5	14
42	Antibacterial mechanism of ultrasound against Escherichia coli: Alterations in membrane microstructures and properties. <i>Ultrasonics Sonochemistry</i> , 2021 , 73, 105509	8.9	14
41	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	5.8	13
40	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, 113-8	5.8	13
39	Quality of applesauces processed by pulsed electric fields and HTST pasteurisation <i>International Journal of Food Science and Technology</i> , 2009 , 44, 829-839	3.8	13
38	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, 109-17	5.8	12
37	Texture Attributes, Retrogradation Properties and Microbiological Shelf Life of Instant Rice Cake. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 1832-1838	2.1	12
36	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	2.1	12
35	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	5.8	11
34	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	6.8	11
33	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, 2234-7	2.5	10
32	Novel generation systems of gaseous chlorine dioxide for Salmonella inactivation on fresh tomato. <i>Food Control</i> , 2018 , 92, 479-487	6.2	10
31	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	3.8	9
30	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	3.8	9
29	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	2.1	9
28	Comparison of aluminum thermal-death-time disks with a pilot-scale pasteurizer on the thermal inactivation of Escherichia coli K12 in apple cider. <i>Food Control</i> , 2009 , 20, 1053-1057	6.2	9

27	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. <i>Journal of Food Protection</i> , 2019 , 82, 988-996	2.5	8
26	Antimicrobial Packaging Materials from Poly(Lactic Acid) Incorporated with Pectin-Nisaplin [®] Microparticles. <i>Chemistry and Chemical Technology</i> , 2009 , 3, 221-230	0.9	8
25	Evaluation of a novel antimicrobial solution and its potential for control Escherichia coli O157:H7, non-O157:H7 shiga toxin-producing E. coli, Salmonella spp., and Listeria monocytogenes on beef. <i>Food Control</i> , 2016 , 64, 196-201	6.2	7
24	Propylparaben sensitizes heat-resistant Salmonella Enteritidis and Salmonella Oranienburg to thermal inactivation in liquid egg albumen. <i>Journal of Food Protection</i> , 2012 , 75, 443-8	2.5	7
23	Current State of the Art and Recent Innovations for Antimicrobial Food Packaging 2017 , 349-372		7
22	Effectiveness of edible coatings to inhibit browning and inactivate foodborne pathogens on fresh-cut apples. <i>Journal of Food Safety</i> , 2020 , 40, e12802	2	7
21	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	7	6
20	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	3.8	4
19	Effects of direct and in-package pulsed light treatment on inactivation of E. coli O157:H7 and reduction of microbial loads in Romaine lettuce. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110710	5.4	4
18	Antimicrobial Double-Layer Coating Prepared from Pure or Doped-Titanium Dioxide and Binders. <i>Coatings</i> , 2018 , 8, 41	2.9	3
17	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, NA-NA	2.9	3
16	Survival of Salmonella during Apple Dehydration as Affected by Apple Cultivar and Antimicrobial Pretreatment. <i>Journal of Food Protection</i> , 2020 , 83, 902-909	2.5	3
15	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	16.4	3
14	Antimicrobial Activities of Olive Leaf Extract and Its Potential Use in Food Industry. <i>ACS Symposium Series</i> , 2018 , 119-132	0.4	3
13	Effect of alternatives to chlorine washing for sanitizing fresh coriander. <i>Journal of Food Science and Technology</i> , 2017 , 54, 260-266	3.3	2
12	Pulsed Electric Fields for Pasteurization: Food Safety and Shelf Life. <i>Food Engineering Series</i> , 2020 , 553-575	0.7	2
11	Pulsed Electric Fields for Pasteurization: Defining Processing Conditions 2017 , 2271-2295		2
10	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	5.8	2

9	Packaging Methods To Effectively Deliver Natural Antimicrobials on Food. <i>ACS Symposium Series</i> , 2018 , 171-192	0.4	2
8	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	16.4	2
7	Application of Zinc Oxide Quantum Dots in Food Safety81-95		1
6	Roles of Green Polymer Materials in Active Packaging. <i>ACS Symposium Series</i> , 2020 , 83-107	0.4	1
5	Combination of aerosolized acetic acid and chlorine dioxide-releasing film to inactivate Salmonella enterica and its effect on quality of tomatoes and Romaine lettuce. <i>Journal of Food Safety</i> , 2021 , 41, e12922	2	1
4	Apple Juice Preservation Using Combined Nonthermal Processing and Antimicrobial Packaging. <i>Journal of Food Protection</i> , 2021 , 84, 1528-1538	2.5	0
3	Antimicrobial packaging in combination with nonthermal processing 2018 , 43-62		
2	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12769-12772	5.7	
1	Pulsed Electric Fields for Pasteurization: Defining Processing Conditions 2017 , 1-25		