Tony Z Jin

List of Publications by Year in Descending Order

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	Apple Juice Preservation Using Combined Nonthermal Processing and Antimicrobial Packaging. *Journal of Food Protection*, **2021**, 84, 1528-1538	2.5	0
97	Antibacterial mechanism of ultrasound against Escherichia coli: Alterations in membrane microstructures and properties. *Ultrasonics Sonochemistry*, **2021**, 73, 105509	8.9	14
96	Preparation and characterization of gellan gum-chitosan polyelectrolyte complex films with the incorporation of thyme essential oil nanoemulsion. *Food Hydrocolloids*, **2021**, 114, 106570	10.6	21
95	Informative and corrective responsive packaging: Advances in farm-to-fork monitoring and remediation of food quality and safety. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 5258-5282	16.4	3
94	Combination of aerosolized acetic acid and chlorine dioxide-releasing film to inactivate Salmonella enterica and its effect on quality of tomatoes and Romaine lettuce. *Journal of Food Safety*, **2021**, 41, e12922	2	1
93	Antimicrobial and UV Blocking Properties of Composite Chitosan Films with Curcumin Grafted Cellulose Nanofiber. *Food Hydrocolloids*, **2021**, 112, 106337	10.6	46
92	Extension of shelf life of semi-dry longan pulp with gaseous chlorine dioxide generating film. *International Journal of Food Microbiology*, **2021**, 337, 108938	5.8	2
91	Effects of direct and in-package pulsed light treatment on inactivation of E. coli O157:H7 and reduction of microbial loads in Romaine lettuce. *LWT - Food Science and Technology*, **2021**, 139, 110710	5.4	4
90	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	5.8	25
89	Electrohydrodynamic processing of natural polymers for active food packaging: A comprehensive review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 6027-6056	16.4	2
88	Emerging chitosan-essential oil films and coatings for food preservation - A review of advances and applications. *Carbohydrate Polymers*, **2021**, 273, 118616	10.3	22
87	Modeling the inactivation of Escherichia coli O157:H7 and Salmonella Typhimurium in juices by pulsed electric fields: The role of the energy density. *Journal of Food Engineering*, **2020**, 282, 110001	6	17
86	Development of sodium chlorite and glucono delta-lactone incorporated PLA film for microbial inactivation on fresh tomato. *Food Research International*, **2020**, 132, 109067	7	6
85	Survival of Salmonella during Apple Dehydration as Affected by Apple Cultivar and Antimicrobial Pretreatment. *Journal of Food Protection*, **2020**, 83, 902-909	2.5	3
84	Pulsed Electric Fields for Pasteurization: Food Safety and Shelf Life. *Food Engineering Series*, **2020**, 553-577	0.5	2
83	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	5.7	
82	Roles of Green Polymer Materials in Active Packaging. *ACS Symposium Series*, **2020**, 83-107	0.4	1

81	Effectiveness of edible coatings to inhibit browning and inactivate foodborne pathogens on fresh-cut apples. *Journal of Food Safety*, **2020**, 40, e12802	2	7
80	Influence of Antimicrobial Agents on the Thermal Sensitivity of Foodborne Pathogens: A Review. *Journal of Food Protection*, **2019**, 82, 628-644	2.5	15
79	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. *Journal of Food Protection*, **2019**, 82, 988-996	2.5	8
78	Inactivation of Salmonella in grape tomato stem scars by organic acid wash and chitosan-allyl isothiocyanate coating. *International Journal of Food Microbiology*, **2018**, 266, 234-240	5.8	11
77	Microbial inactivation and quality improvement of tomatoes treated by package film with allyl isothiocyanate vapour. *International Journal of Food Science and Technology*, **2018**, 53, 1983-1991	3.8	9
76	Antimicrobial packaging in combination with nonthermal processing **2018**, 43-62		
75	In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. *Food Research International*, **2018**, 108, 378-386	7	48
74	Assessment of Antioxidant and Antimicrobial Properties of Lignin from Corn Stover Residue Pretreated with Low-Moisture Anhydrous Ammonia and Enzymatic Hydrolysis Process. *Applied Biochemistry and Biotechnology*, **2018**, 184, 350-365	3.2	22
73	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	8.5	29
72	Antimicrobial Double-Layer Coating Prepared from Pure or Doped-Titanium Dioxide and Binders. *Coatings*, **2018**, 8, 41	2.9	3
71	Inactivation of Escherichia coli O157:H7 and Salmonella and Native Microbiota on Fresh Strawberries by Antimicrobial Washing and Coating. *Journal of Food Protection*, **2018**, 81, 1227-1235	2.5	14
70	Antimicrobial Activities of Olive Leaf Extract and Its Potential Use in Food Industry. *ACS Symposium Series*, **2018**, 119-132	0.4	3
69	Packaging Methods To Effectively Deliver Natural Antimicrobials on Food. *ACS Symposium Series*, **2018**, 171-192	0.4	2
68	Novel generation systems of gaseous chlorine dioxide for Salmonella inactivation on fresh tomato. *Food Control*, **2018**, 92, 479-487	6.2	10
67	Osmotic dehydration of blueberries pretreated with pulsed electric fields: Effects on dehydration kinetics, and microbiological and nutritional qualities. *Drying Technology*, **2017**, 35, 1543-1551	2.6	27
66	Effect of alternatives to chlorine washing for sanitizing fresh coriander. *Journal of Food Science and Technology*, **2017**, 54, 260-266	3.3	2
65	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	2.1	38
64	Cold plasma-activated hydrogen peroxide aerosol inactivates Escherichia coli O157:H7, Salmonella Typhimurium, and Listeria innocua and maintains quality of grape tomato, spinach and cantaloupe. *International Journal of Food Microbiology*, **2017**, 249, 53-60	5.8	55

63	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	5.4	47
62	Antimicrobial edible coatings and films from micro-emulsions and their food applications. *International Journal of Food Microbiology*, **2017**, 263, 9-16	5.8	34
61	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe complexes. *Carbohydrate Polymers*, **2017**, 157, 1173-1179	10.3	22
60	Microbial Reduction and Sensory Quality Preservation of Fresh Ginseng Roots Using Nonthermal Processing and Antimicrobial Packaging. *Journal of Food Processing and Preservation*, **2017**, 41, e12871	2.1	9
59	Inactivation of Salmonella Typhimurium and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. *Food Control*, **2017**, 73, 411-420	6.2	17
58	Physiochemical properties and food application of antimicrobial PLA film. *Food Control*, **2017**, 73, 1522-1531	3.8	36
57	Current State of the Art and Recent Innovations for Antimicrobial Food Packaging **2017**, 349-372		7
56	Pulsed Electric Fields for Pasteurization: Defining Processing Conditions **2017**, 2271-2295		2
55	Pulsed Electric Fields for Pasteurization: Defining Processing Conditions **2017**, 1-25		
54	Shelf life extension of fresh ginseng roots using sanitiser washing, edible antimicrobial coating and modified atmosphere packaging. *International Journal of Food Science and Technology*, **2016**, 51, 2132-2139	3.8	9
53	Antibacterial poly(lactic acid) (PLA) films grafted with electrospun PLA/allyl isothiocyanate fibers for food packaging. *Journal of Applied Polymer Science*, **2016**, 133, n/a-n/a	2.9	25
52	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. *Food Control*, **2016**, 64, 196-201	6.2	7
51	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe Complexes. *Materials*, **2016**, 9,	3.5	18
50	Effect of modified atmosphere packaging on microbial growth, quality and enzymatic defence of sanitiser washed fresh coriander. *International Journal of Food Science and Technology*, **2016**, 51, 2654-2662	3.8	4
49	Application of a novel antimicrobial coating on roast beef for inactivation and inhibition of Listeria monocytogenes during storage. *International Journal of Food Microbiology*, **2015**, 211, 66-72	5.8	13
48	Salmonella isolated from ready-to-eat pasteurized liquid egg products: Thermal resistance, biochemical profile, and fatty acid analysis. *International Journal of Food Microbiology*, **2015**, 206, 109-117	5.8	12
47	Antimicrobial property and microstructure of micro-emulsion edible composite films against Listeria. *International Journal of Food Microbiology*, **2015**, 208, 58-64	5.8	23
46	Natural surface coating to inactivate Salmonella enterica serovar Typhimurium and maintain quality of cherry tomatoes. *International Journal of Food Microbiology*, **2015**, 193, 59-67	5.8	49

45	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	6	36
44	Texture Attributes, Retrogradation Properties and Microbiological Shelf Life of Instant Rice Cake. *Journal of Food Processing and Preservation*, **2015**, 39, 1832-1838	2.1	12
43	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	5.1	49
42	Antimicrobial films and coatings for inactivation of Listeria innocua on ready-to-eat deli turkey meat. *Food Control*, **2014**, 40, 64-70	6.2	86
41	Combination of pulsed electric field processing and antimicrobial bottle for extending microbiological shelf-life of pomegranate juice. *Innovative Food Science and Emerging Technologies*, **2014**, 26, 153-158	6.8	27
40	Reduction of an E. coli O157:H7 and Salmonella composite on fresh strawberries by varying antimicrobial washes and vacuum perfusion. *International Journal of Food Microbiology*, **2014**, 189, 113-8	5.8	13
39	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	5.1	44
38	Inactivation of natural microflora and inoculated Listeria innocua on whole raw shrimp by ozonated water, antimicrobial coatings, and cryogenic freezing. *Food Control*, **2013**, 34, 24-30	6.2	26
37	Development of chlorine dioxide releasing film and its application in decontaminating fresh produce. *Journal of Food Science*, **2013**, 78, M276-84	3.4	37
36	Effects of antimicrobial coatings and cryogenic freezing on survival and growth of Listeria innocua on frozen ready-to-eat shrimp during thawing. *Journal of Food Science*, **2013**, 78, M1195-200	3.4	26
35	Development of antimicrobial coatings for improving the microbiological safety and quality of shell eggs. *Journal of Food Protection*, **2013**, 76, 779-85	2.5	30
34	Inactivation of Salmonella enterica on tomato stem scars by antimicrobial solutions and vacuum perfusion. *International Journal of Food Microbiology*, **2012**, 159, 84-92	5.8	21
33	Biodegradable composites from polyester and sugar beet pulp with antimicrobial coating for food packaging. *Journal of Applied Polymer Science*, **2012**, 126, E362-E373	2.9	20
32	Inactivation of Salmonella on whole cantaloupe by application of an antimicrobial coating containing chitosan and allyl isothiocyanate. *International Journal of Food Microbiology*, **2012**, 155, 165-70	5.8	74
31	Propylparaben sensitizes heat-resistant Salmonella Enteritidis and Salmonella Oranienburg to thermal inactivation in liquid egg albumen. *Journal of Food Protection*, **2012**, 75, 443-8	2.5	7
30	Antimicrobial activity of allyl isothiocyanate used to coat biodegradable composite films as affected by storage and handling conditions. *Journal of Food Protection*, **2012**, 75, 2234-7	2.5	10
29	Inactivation of salmonella on tomato stem scars by edible chitosan and organic Acid coatings. *Journal of Food Protection*, **2012**, 75, 1368-72	2.5	25
28	Antibacterial activity and mechanism of action of zinc oxide nanoparticles against Campylobacter jejuni. *Applied and Environmental Microbiology*, **2011**, 77, 2325-31	4.8	915

27	Inactivation of Salmonella in liquid egg albumen by antimicrobial bottle coatings infused with allyl isothiocyanate, nisin and zinc oxide nanoparticles. *Journal of Applied Microbiology*, **2011**, 110, 704-12	4.7	79
26	Application of polylactic acid coating with antimicrobials in reduction of Escherichia coli O157:H7 and Salmonella Stanley on apples. *Journal of Food Science*, **2011**, 76, M184-8	3.4	24
25	Antimicrobial and antioxidant activities of lignin from residue of corn stover to ethanol production. *Industrial Crops and Products*, **2011**, 34, 1629-1634	5.9	192
24	Antibacterial activities of magnesium oxide (MgO) nanoparticles against foodborne pathogens. *Journal of Nanoparticle Research*, **2011**, 13, 6877-6885	2.3	217
23	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	3.4	31
22	Incorporation of preservatives in polylactic acid films for inactivating Escherichia coli O157:H7 and extending microbiological shelf life of strawberry puree. *Journal of Food Protection*, **2010**, 73, 812-8	2.5	35
21	Poly(lactic acid) membranes containing bacteriocins and EDTA for inhibition of the surface growth of gram-negative bacteria. *Journal of Applied Polymer Science*, **2010**, 117, NA-NA	2.9	3
20	Antimicrobial activity of nisin incorporated in pectin and polylactic acid composite films against Listeria monocytogenes. *International Journal of Food Science and Technology*, **2009**, 44, 322-329	3.8	112
19	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	3.8	39
18	Quality of applesauces processed by pulsed electric fields and HTST pasteurisation *International Journal of Food Science and Technology*, **2009**, 44, 829-839	3.8	13
17	Antimicrobial efficacy of zinc oxide quantum dots against Listeria monocytogenes, Salmonella Enteritidis, and Escherichia coli O157:H7. *Journal of Food Science*, **2009**, 74, M46-52	3.4	346
16	Comparison of aluminum thermal-death-time disks with a pilot-scale pasteurizer on the thermal inactivation of Escherichia coli K12 in apple cider. *Food Control*, **2009**, 20, 1053-1057	6.2	9
15	Preparation of antimicrobial membranes: coextrusion of poly(lactic acid) and Nisaplin in the presence of Plasticizers. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8392-8	5.7	52
14	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, 644-9	2.5	42
13	Antimicrobial Packaging Materials from Poly(Lactic Acid) Incorporated with Pectin-Nisaplin Microparticles. *Chemistry and Chemical Technology*, **2009**, 3, 221-230	0.9	8
12	Biodegradable polylactic acid polymer with nisin for use in antimicrobial food packaging. *Journal of Food Science*, **2008**, 73, M127-34	3.4	192
11	A Preliminary Study on Antimicrobial Edible Films from Pectin and Other Food Hydrocolloids by Extrusion Method. *Journal of Natural Fibers*, **2008**, 5, 366-382	1.8	14
10	Membrane damage and viability loss of Escherichia coli K-12 and Salmonella enteritidis in liquid egg by thermal death time disk treatment. *Journal of Food Protection*, **2008**, 71, 1988-95	2.5	14

9	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	6	58
8	Preparation of poly(lactic acid) and pectin composite films intended for applications in antimicrobial packaging. *Journal of Applied Polymer Science*, **2007**, 106, 801-810	2.9	80
7	Elimination of Lactobacillus plantarum and achievement of shelf stable model salad dressing by pilot scale pulsed electric fields combined with mild heat. *Innovative Food Science and Emerging Technologies*, **2005**, 6, 125-133	6.8	11
6	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	3.8	43
5	LIPID OXIDATION OF FISH LIVER OIL AS AFFECTED BY LIGHT, ANTIOXIDANTS AND TEMPERATURE. *Journal of Food Processing and Preservation*, **2004**, 28, 1-10	2.1	12
4	Commercial scale pulsed electric field processing of tomato juice. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 3338-44	5.7	172
3	PULSED ELECTRIC FIELD INACTIVATION of MICROORGANISMS and PRESERVATION of QUALITY of CRANBERRY JUICE. *Journal of Food Processing and Preservation*, **1999**, 23, 481-497	2.1	82
2	Inactivation of Listeria monocytogenes in milk by pulsed electric field. *Journal of Food Protection*, **1998**, 61, 1203-6	2.5	166
1	Application of Zinc Oxide Quantum Dots in Food Safety81-95		1