

# 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	Microbial safety and shelf-life of pulsed electric field processed nutritious juices and their potential for commercial production. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
2	Antimicrobial coating with organic acids and essential oil for the enhancement of safety and shelf life of grape tomatoes. <i>International Journal of Food Microbiology</i> , 2022, 378, 109827.	2.1	4
3	Antimicrobial and UV Blocking Properties of Composite Chitosan Films with Curcumin Grafted Cellulose Nanofiber. <i>Food Hydrocolloids</i> , 2021, 112, 106337.	5.6	109
4	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
5	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
6	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.	2.1	58
7	Apple Juice Preservation Using Combined Nonthermal Processing and Antimicrobial Packaging. <i>Journal of Food Protection</i> , 2021, 84, 1528-1538.	0.8	4
8	Antibacterial mechanism of ultrasound against <i>Escherichia coli</i> : Alterations in membrane microstructures and properties. <i>Ultrasonics Sonochemistry</i> , 2021, 73, 105509.	3.8	61
9	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.	5.6	81
10	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
11	Combination of aerosolized acetic acid and chlorine dioxide-releasing film to inactivate <i>Salmonella enterica</i> and its effect on quality of tomatoes and Romaine lettuce. <i>Journal of Food Safety</i> , 2021, 41, e12922.	1.1	3
12	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
13	Emerging chitosan-essential oil films and coatings for food preservation - A review of advances and applications. <i>Carbohydrate Polymers</i> , 2021, 273, 118616.	5.1	130
14	Roles of Green Polymer Materials in Active Packaging. <i>ACS Symposium Series</i> , 2020, , 83-107.	0.5	3
15	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
16	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
17	Effectiveness of edible coatings to inhibit browning and inactivate foodborne pathogens on fresh apples. <i>Journal of Food Safety</i> , 2020, 40, e12802.	1.1	18
18	Pulsed Electric Fields for Pasteurization: Food Safety and Shelf Life. <i>Food Engineering Series</i> , 2020, , 553-577.	0.3	5

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19	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.	2.4	0
20	Advances in postharvest sanitizing regimes for horticultural produce. <i>Burleigh Dodds Series in Agricultural Science</i> , 2020, , 181-214.	0.1	0
21	Survival of Salmonella during Apple Dehydration as Affected by Apple Cultivar and Antimicrobial Pretreatment. <i>Journal of Food Protection</i> , 2020, 83, 902-909.	0.8	8
22	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. <i>Journal of Food Protection</i> , 2019, 82, 988-996.	0.8	12
23	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
24	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
25	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
26	In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. <i>Food Research International</i> , 2018, 108, 378-386.	2.9	70
27	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
28	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.	4.2	46
29	Antimicrobial Activities of Olive Leaf Extract and Its Potential Use in Food Industry. <i>ACS Symposium Series</i> , 2018, , 119-132.	0.5	5
30	Packaging Methods To Effectively Deliver Natural Antimicrobials on Food. <i>ACS Symposium Series</i> , 2018, , 171-192.	0.5	3
31	Novel generation systems of gaseous chlorine dioxide for Salmonella inactivation on fresh tomato. <i>Food Control</i> , 2018, 92, 479-487.	2.8	20
32	Antimicrobial Double-Layer Coating Prepared from Pure or Doped-Titanium Dioxide and Binders. <i>Coatings</i> , 2018, 8, 41.	1.2	7
33	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
34	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
35	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
36	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.	0.9	59

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37	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.	2.1	87
38	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.	2.5	64
39	Antimicrobial edible coatings and films from micro-emulsions and their food applications. <i>International Journal of Food Microbiology</i> , 2017, 263, 9-16.	2.1	46
40	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe <sup>3+</sup> complexes. <i>Carbohydrate Polymers</i> , 2017, 157, 1173-1179.	5.1	33
41	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
42	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.	2.8	18
43	Physiochemical properties and food application of antimicrobial PLA film. <i>Food Control</i> , 2017, 73, 1522-1531.	2.8	49
44	Current State of the Art and Recent Innovations for Antimicrobial Food Packaging. , 2017, , 349-372.		7
45	Pulsed Electric Fields for Pasteurization: Defining Processing Conditions. , 2017, , 2271-2295.		4
46	Pulsed Electric Fields for Pasteurization: Defining Processing Conditions. , 2017, , 1-25.		0
47	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe <sup>+++</sup> Complexes. <i>Materials</i> , 2016, 9, 757.	1.3	20
48	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
49	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
50	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
51	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
52	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
53	Application of a novel antimicrobial coating on roast beef for inactivation and inhibition of <i>Listeria monocytogenes</i> during storage. <i>International Journal of Food Microbiology</i> , 2015, 211, 66-72.	2.1	16
54	<i>Salmonella</i> 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

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55	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
56	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.	2.1	58
57	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.	2.7	41
58	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.	2.6	62
59	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.	2.8	101
60	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
61	Reduction of an <i>E. coli</i> O157:H7 and <i>Salmonella</i> 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
62	Antimicrobial Polylactic Acid Packaging Films against <i>Listeria</i> and <i>Salmonella</i> in Culture Medium and on Ready-to-Eat Meat. <i>Food and Bioprocess Technology</i> , 2014, 7, 3293-3307.	2.6	53
63	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
64	Development of Chlorine Dioxide Releasing Film and Its Application in Decontaminating Fresh Produce. <i>Journal of Food Science</i> , 2013, 78, M276-84.	1.5	46
65	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
66	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
67	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
68	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
69	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
70	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
71	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
72	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, 165-170.	2.1	82

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73	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
74	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, 704-712.	1.4	88
75	Application of Polylactic Acid Coating with Antimicrobials in Reduction of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Stanley on Apples. Journal of Food Science, 2011, 76, M184-8.	1.5	26
76	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
77	Antibacterial activities of magnesium oxide (MgO) nanoparticles against foodborne pathogens. Journal of Nanoparticle Research, 2011, 13, 6877-6885.	0.8	281
78	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, 486-492.	1.3	12
79	Inactivation of <i>Listeria monocytogenes</i> 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
80	Incorporation of Preservatives in Polylactic Acid Films for Inactivating <i>Escherichia coli</i> O157:H7 and Extending Microbiological Shelf Life of Strawberry Puree. Journal of Food Protection, 2010, 73, 812-818.	0.8	38
81	Radiation Sensitization and Postirradiation Proliferation of <i>Listeria monocytogenes</i> on Ready-to-Eat Deli Meat in the Presence of Pectin-Nisin Films. Journal of Food Protection, 2009, 72, 644-649.	0.8	49
82	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
83	Effects of pH and temperature on inactivation of <i>Salmonella typhimurium</i> DT104 in liquid whole egg by pulsed electric fields. International Journal of Food Science and Technology, 2009, 44, 367-372.	1.3	45
84	Quality of applesauces processed by pulsed electric fields and HTST pasteurisation. International Journal of Food Science and Technology, 2009, 44, 829-839.	1.3	15
85	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
86	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. Food Control, 2009, 20, 1053-1057.	2.8	10
87	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
88	Antimicrobial Packaging Materials from Poly(Lactic Acid) Incorporated with Pectin-Nisaplin <sup>®</sup> Microparticles. Chemistry and Chemical Technology, 2009, 3, 221-230.	0.2	8
89	Thermal resistance of <i>Salmonella enteritidis</i> and <i>Escherichia coli</i> K12 in liquid egg determined by thermal-death-time disks. Journal of Food Engineering, 2008, 84, 608-614.	2.7	66
90	Biodegradable Polylactic Acid Polymer with Nisin for Use in Antimicrobial Food Packaging. Journal of Food Science, 2008, 73, M127-34.	1.5	222

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91	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
92	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
93	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.	1.3	89
94	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.	1.3	52
95	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
96	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
97	Commercial Scale Pulsed Electric Field Processing of Tomato Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3338-3344.	2.4	199
98	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.	0.9	87
99	Inactivation of Listeria monocytogenes in Milk by Pulsed Electric Field. <i>Journal of Food Protection</i> , 1998, 61, 1203-1206.	0.8	185
100	Surface pasteurization of fresh pomelo juice vesicles by gaseous chlorine dioxide. <i>Journal of Food Safety</i> , 0, , .	1.1	0