Elliot T Ryser

List of Publications by Year
in descending order

56 papers	1,908 citations	361413 20 h-index	254184 43 g-index
59 all docs	59 docs citations	59 times ranked	1569 citing authors

#	Article	IF	Citations
1	Stress, Sublethal Injury, Resuscitation, and Virulence of Bacterial Foodborne Pathogens. Journal of Food Protection, 2009, 72, 1121-1138.	1.7	393
2	A Comparison of Different Chemical Sanitizers for Inactivating Escherichia coli O157:H7 and Listeria monocytogenes in Solution and on Apples, Lettuce, Strawberries, and Cantaloupe. Journal of Food Protection, 2004, 67, 721-731.	1.7	334
3	Transfer of Listeria monocytogenes during Mechanical Slicing of Turkey Breast, Bologna, and Salami. Journal of Food Protection, 2006, 69, 619-626.	1.7	122
4	Quantitative Transfer of Escherichia coli O157:H7 to Equipment during Small-Scale Production of Fresh-Cut Leafy Greens. Journal of Food Protection, 2012, 75, 1184-1197.	1.7	68
5	Growth of Escherichia coli O157:H7 and Listeria monocytogenes in Packaged Fresh-Cut Romaine Mix at Fluctuating Temperatures during Commercial Transport, Retail Storage, and Display. Journal of Food Protection, 2014, 77, 197-206.	1.7	64
6	Effects of Inoculation Procedures on Variability and Repeatability of Salmonella Thermal Resistance in Wheat Flour. Journal of Food Protection, 2016, 79, 1833-1839.	1.7	64
7	Impact of bacterial stress and biofilm-forming ability on transfer of surface-dried Listeria monocytogenes during slicing of delicatessen meats. International Journal of Food Microbiology, 2008, 127, 298-304.	4.7	52
8	Improved Quantitative Recovery of Listeria monocytogenes from Stainless Steel Surfaces Using a One-Ply Composite Tissue. Journal of Food Protection, 2004, 67, 2212-2217.	1.7	49
9	Transfer of Escherichia coli O157:H7 from Equipment Surfaces to Fresh-Cut Leafy Greens during Processing in a Model Pilot-Plant Production Line with Sanitizer-Free Water. Journal of Food Protection, 2012, 75, 1920-1929.	1.7	49
10	Transfer of Listeria monocytogenes during Slicing of Turkey Breast, Bologna, and Salami with Simulated Kitchen Knives. Journal of Food Protection, 2006, 69, 2939-2946.	1.7	47
11	Transfer of Surface-Dried Listeria monocytogenes from Stainless Steel Knife Blades to Roast Turkey Breast. Journal of Food Protection, 2008, 71, 176-181.	1.7	47
12	Efficacy of Commercial Produce Sanitizers against Nontoxigenic Escherichia coli O157:H7 during Processing of Iceberg Lettuce in a Pilot-Scale Leafy Green Processing Line. Journal of Food Protection, 2013, 76, 1838-1845.	1.7	46
13	Persistence of Escherichia coli O157:H7 during pilot-scale processing of iceberg lettuce using flume water containing peroxyacetic acid-based sanitizers and various organic loads. International Journal of Food Microbiology, 2017, 248, 22-31.	4.7	30
14	Bacterial community assembly and antibiotic resistance genes in the lettuce-soil system upon antibiotic exposure. Science of the Total Environment, 2021, 778, 146255.	8.0	30
15	Inoculation Protocols Influence the Thermal Resistance of Salmonella Enteritidis PT 30 in Fabricated Almond, Wheat, and Date Products. Journal of Food Protection, 2018, 81, 606-613.	1.7	29
16	Predicting the Growth of Listeria monocytogenes and Salmonella Typhimurium in Diced Celery, Onions, and Tomatoes during Simulated Commercial Transport, Retail Storage, and Display. Journal of Food Protection, 2019, 82, 287-300.	1.7	26
17	Relationships of Water Activity and Moisture Content to the Thermal Inactivation Kinetics of Salmonella in Low-Moisture Foods. Journal of Food Protection, 2019, 82, 963-970.	1.7	25
18	Salmonella Transfer during Pilot Plant Scale Washing and Roller Conveying of Tomatoes. Journal of Food Protection, 2014, 77, 380-387.	1.7	24

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19	Impact of Organic Load on Escherichia coli O157:H7 Survival during Pilot-Scale Processing of Iceberg Lettuce with Acidified Sodium Hypochlorite. Journal of Food Protection, 2014, 77, 1669-1681.	1.7	23
20	Enhanced Thermal Resistance of Salmonella in Whole Muscle Compared to Ground Beef. Journal of Food Science, 2005, 70, m359-m362.	3.1	21
21	Listeria monocytogenes Transfer during Mechanical Dicing of Celery and Growth during Subsequent Storage. Journal of Food Protection, 2014, 77, 765-771.	1.7	20
22	Enhanced Thermal Resistance of Salmonella in Marinated Whole Muscle Compared with Ground Pork. Journal of Food Protection, 2010, 73, 372-375.	1.7	19
23	Stomata facilitate foliar sorption of silver nanoparticles by Arabidopsis thaliana. Environmental Pollution, 2022, 292, 118448.	7.5	19
24	Inactivation of Listeria monocytogenes on Beef Bologna and Cheddar Cheese Using Polyvinylâ€idene Chloride Films Containing Sorbic Acid. Journal of Food Science, 2005, 70, M267.	3.1	17
25	Effect of Beef Product Physical Structure onâ€,Salmonellaâ€,Thermal Inactivation. Journal of Food Science, 2009, 74, M347-51.	3.1	17
26	Interactions between sanitizers and packaging gas compositions and their effects on the safety and quality of fresh-cut onions (Allium cepa L.). International Journal of Food Microbiology, 2016, 218, 105-113.	4.7	17
27	Thermal Inactivation of Salmonella in Whole Muscle and Ground Turkey Breast. Journal of Food Protection, 2008, 71, 2548-2551.	1.7	16
28	Tracking an Escherichia coli O157:H7â€“Contaminated Batch of Leafy Greens through a Pilot-Scale Fresh-Cut Processing Line. Journal of Food Protection, 2014, 77, 1487-1494.	1.7	16
29	Transfer of Listeria monocytogenes during mechanical slicing of onions. Food Control, 2016, 65, 160-167.	5.5	15
30	Effect of Food Structure, Water Activity, and Long-Term Storage on X-Ray Irradiation for Inactivating Salmonella Enteritidis PT30 in Low-Moisture Foods. Journal of Food Protection, 2019, 82, 1405-1411.	1.7	15
31	Efficacy of Various Sanitizers against Salmonella during Simulated Commercial Packing of Tomatoes. Journal of Food Protection, 2014, 77, 1868-1875.	1.7	14
32	Impact of Process Temperature, Humidity, and Initial Product Moisture on Thermal Inactivation of Salmonella Enteritidis PT 30 on Pistachios during Hot-Air Heating. Journal of Food Protection, 2018, 81, 1351-1356.	1.7	14
33	Transfer and Redistribution of Salmonella Typhimurium LT2 and Escherichia coli O157:H7 during Pilot-Scale Processing of Baby Spinach, Cilantro, and Romaine Lettuce. Journal of Food Protection, 2018, 81, 953-962.	1.7	14
34	Effect of Water Activity on Thermal Inactivation of Salmonella in Ground Turkey. Journal of Food Science, 2005, 70, m363-m366.	3.1	13
35	Comparing root concentration factors of antibiotics for lettuce (Lactuca sativa) measured in rhizosphere and bulk soils. Chemosphere, 2021, 262, 127677.	8.2	12
36	Laboratory and Pilot-Scale Dead-End Ultrafiltration Concentration of Sanitizer-Free and Chlorinated Lettuce Wash Water for Improved Detection of Escherichia coli O157:H7. Journal of Food Protection, 2014, 77, 1260-1268.	1.7	11

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37	Quantitative transfer of Salmonella Typhimurium LT2 during mechanical slicing of tomatoes as impacted by multiple processing variables. International Journal of Food Microbiology, 2016, 234, 76-82.	4.7	11
38	Thermal inactivation and growth of Listeria monocytogenes during production and storage of caramel apples. Food Control, 2017, 79, 234-238.	5.5	11
39	Effect of Talc as a Dry-Inoculation Carrier on Thermal Resistance of Enterococcus faecium NRRL B-2354 in Almond Meal. Journal of Food Protection, 2019, 82, 1110-1115.	1.7	11
40	Internalization of Pathogens in Produce. , 0, , 55-80.		10
41	Cross-Laboratory Comparative Study of the Impact of Experimental and Regression Methodologies on Salmonella Thermal Inactivation Parameters in Ground Beef. Journal of Food Protection, 2016, 79, 1097-1106.	1.7	7
42	Rapid large-volume concentration for increased detection of Escherichia coli O157:H7 and Listeria monocytogenes in lettuce wash water generated at commercial facilities. Food Control, 2019, 98, 481-488.	5.5	7
43	Quantitative transfer and sanitizer inactivation of Salmonella during simulated commercial dicing and conveying of tomatoes. Food Control, 2020, 107, 106762.	5.5	7
44	Interlaboratory Evaluation of Enterococcus faecium NRRL B-2354 as a Salmonella Surrogate for Validating Thermal Treatment of Multiple Low-Moisture Foods. Journal of Food Protection, 2022, 85, 1538-1552.	1.7	7
45	Postharvest Reduction of Coliphage MS2 from Romaine Lettuce during Simulated Commercial Processing with and without a Chlorine-Based Sanitizer. Journal of Food Protection, 2017, 80, 220-224.	1.7	6
46	Listeria. , 2021, , 201-220.		5
47	Use of a Novel Sanitizer To Inactivate Salmonella Typhimurium and Spoilage Microorganisms during Flume Washing of Diced Tomatoes. Journal of Food Protection, 2020, 83, 2158-2166.	1.7	5
48	Validation of a Microwell DNA Probe Assay for Detection of Listeria spp. in Foods. Journal of AOAC INTERNATIONAL, 2006, 89, 651-668.	1.5	4
49	Kitchen-Scale Treatments for Reduction of Listeria monocytogenes in Prepared Produce. Journal of Food Protection, 2021, 84, 1603-1609.	1.7	4
50	Influence of physical variables on the transfer of Salmonella Typhimurium LT2 between potato (Solanum tuberosum) and stainless steel via static and dynamic contact. Food Microbiology, 2020, 92, 103607.	4.2	3
51	Assessing Consumer Buy and Pay Preferences for Labeled Food Products with Statistical and Machine Learning Methods. Journal of Food Protection, 2021, 84, 1560-1566.	1.7	3
52	Fate of Salmonella and Enterococcus faecium during Pilot-Scale Spray Drying of Soy Protein Isolate. Journal of Food Protection, 2021, 84, 674-679.	1.7	3
53	Listeria monocytogenes. , 0, , 503-545.		3
54	Listeria monocytogenes. , 2019, , 451-486.		1

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55	Process Humidity Affects Salmonella Lethality at the Surface and Core of Impingement-Cooked Meat and Poultry Products. Journal of Food Protection, 2021, 84, 1512-1523.	1.7	1
56	Behavior of Silver Nanoparticles in Chlorinated Lettuce Wash Water. Journal of Food Protection, 2022, 85, 1061-1068.	1.7	1