

Xuetong F Fan

List of Publications by Year in descending order

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198
papers

6,568
citations

53660

45
h-index

98622

67
g-index

217
all docs

217
docs citations

217
times ranked

4641
citing authors

#	ARTICLE	IF	CITATIONS
1	1-Methylcyclopropene Inhibits Apple Ripening. <i>Journal of the American Society for Horticultural Science</i> , 1999, 124, 690-695.	0.5	264
2	Atmospheric cold plasma inactivation of aerobic microorganisms on blueberries and effects on quality attributes. <i>Food Microbiology</i> , 2015, 46, 479-484.	2.1	234
3	Development of Apple Superficial Scald, Soft Scald, Core Flush, and Greasiness Is Reduced by MCP. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3063-3068.	2.4	190
4	A role for jasmonates in climacteric fruit ripening. <i>Planta</i> , 1998, 204, 444-449.	1.6	163
5	Influence of 1-methylcyclopropene on Ripening, Storage Life, and Volatile Production by d'Anjou cv. Pear Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3858-3864.	2.4	136
6	Warm Water Treatment in Combination with Modified Atmosphere Packaging Reduces Undesirable Effects of Irradiation on the Quality of Fresh-Cut Iceberg Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1231-1236.	2.4	127
7	Impact of 1-Methylcyclopropene and Methyl Jasmonate on Apple Volatile Production. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2847-2853.	2.4	118
8	Formation of Furan from Carbohydrates and Ascorbic Acid Following Exposure to Ionizing Radiation and Thermal Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7826-7831.	2.4	111
9	Application of ultraviolet C technology for surface decontamination of fresh produce. <i>Trends in Food Science and Technology</i> , 2017, 70, 9-19.	7.8	90
10	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
11	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
12	Interactive Responses of Gala Apple Fruit Volatile Production to Controlled Atmosphere Storage and Chemical Inhibition of Ethylene Action. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4510-4516.	2.4	81
13	In-package inhibition of <i>E. coli</i> O157:H7 on bulk Romaine lettuce using cold plasma. <i>Food Microbiology</i> , 2017, 65, 1-6.	2.1	81
14	Inactivation of human norovirus using chemical sanitizers. <i>International Journal of Food Microbiology</i> , 2014, 171, 94-99.	2.1	78
15	Effects of UV-C treatment on inactivation of <i>Escherichia coli</i> O157:H7, microbial loads, and quality of button mushrooms. <i>Postharvest Biology and Technology</i> , 2012, 64, 119-125.	2.9	75
16	Effects of Ultrasound, Irradiation, and Acidic Electrolyzed Water on Germination of Alfalfa and Broccoli Seeds and <i>Escherichia coli</i> O157:H7. <i>Journal of Food Science</i> , 2006, 71, M168-M173.	1.5	72
17	Assessment of radiation sensitivity of fresh-cut vegetables using electrolyte leakage measurement. <i>Postharvest Biology and Technology</i> , 2005, 36, 191-197.	2.9	70
18	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

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19	Suspending Lettuce Type Influences Recoverability and Radiation Sensitivity of Escherichia coli O157:H7. <i>Journal of Food Protection</i> , 2002, 65, 1388-1393.	0.8	69
20	Quality of Fresh-cut Apple Slices as Affected by Low-dose Ionizing Radiation and Calcium Ascorbate Treatment. <i>Journal of Food Science</i> , 2005, 70, S143-S148.	1.5	69
21	Yellowing of Broccoli in Storage Is Reduced by 1-Methylcyclopropene. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2000, 35, 885-887.	0.5	66
22	Delaying establishment of controlled atmosphere or CO ₂ exposure reduces "Fuji" apple CO ₂ injury without excessive fruit quality loss. <i>Postharvest Biology and Technology</i> , 2000, 20, 221-229.	2.9	65
23	Furan Formation in Sugar Solution and Apple Cider upon Ultraviolet Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7816-7821.	2.4	65
24	Effect of combination of ultraviolet light and hydrogen peroxide on inactivation of Escherichia coli O157:H7, native microbial loads, and quality of button mushrooms. <i>Food Control</i> , 2013, 34, 554-559.	2.8	65
25	Formation of trichloromethane in chlorinated water and fresh-cut produce and as a result of reaction with citric acid. <i>Postharvest Biology and Technology</i> , 2015, 109, 65-72.	2.9	65
26	Effects of UV-C treatment on inactivation of Salmonella enterica and Escherichia coli O157:H7 on grape tomato surface and stem scars, microbial loads, and quality. <i>Food Control</i> , 2014, 44, 110-117.	2.8	63
27	Effect of PEF, HHP and thermal treatment on PME inactivation and volatile compounds concentration of an orange juice"milk based beverage. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 463-469.	2.7	62
28	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
29	Quality of Irradiated Alfalfa Sprouts. <i>Journal of Food Protection</i> , 2001, 64, 1574-1578.	0.8	60
30	Changes in Volatile Compounds of ¹³ C-Irradiated Fresh Cilantro Leaves during Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7622-7626.	2.4	59
31	Retention of Quality and Nutritional Value of 13 Fresh-Cut Vegetables Treated with Low-Dose Radiation. <i>Journal of Food Science</i> , 2008, 73, S367-72.	1.5	59
32	Factors Affecting Thermally Induced Furan Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9490-9494.	2.4	59
33	Responses of "Fuji" apples to short and long duration exposure to elevated CO ₂ concentration. <i>Postharvest Biology and Technology</i> , 2002, 24, 13-24.	2.9	58
34	Antioxidant capacity of fresh-cut vegetables exposed to ionizing radiation. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 995-1000.	1.7	58
35	Radio frequency electric fields processing of orange juice. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 549-554.	2.7	58
36	Natural surface coating to inactivate Salmonella enterica serovar Typhimurium and maintain quality of cherry tomatoes. <i>International Journal of Food Microbiology</i> , 2015, 193, 59-67.	2.1	58

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37	Volatile Sulfur Compounds in Irradiated Precooked Turkey Breast Analyzed with Pulsed Flame Photometric Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4257-4261.	2.4	57
38	Radiation (Gamma) Resistance and Postirradiation Growth of <i>Listeria monocytogenes</i> Suspended in Beef Bologna Containing Sodium Diacetate and Potassium Lactate. <i>Journal of Food Protection</i> , 2003, 66, 2051-2056.	0.8	57
39	Continuous Requirement of Ethylene for Apple Fruit Volatile Synthesis. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1959-1963.	2.4	55
40	1-Methylcyclopropene and storage temperature influence responses of 'Gala' apple fruit to gamma irradiation. <i>Postharvest Biology and Technology</i> , 2001, 23, 143-151.	2.9	52
41	Irradiation and modified atmosphere packaging of endive influences survival and regrowth of <i>Listeria monocytogenes</i> and product sensory qualities. <i>Radiation Physics and Chemistry</i> , 2005, 72, 41-48.	1.4	51
42	Responses of 'Bing' and 'Rainier' Sweet Cherries to Ethylene and 1-Methylcyclopropene. <i>Journal of the American Society for Horticultural Science</i> , 2002, 127, 831-835.	0.5	50
43	Fate of <i>E. coli</i> O157:H7, <i>Salmonella</i> spp. and potential surrogate bacteria on apricot fruit, following exposure to UV-C light. <i>International Journal of Food Microbiology</i> , 2013, 166, 356-363.	2.1	49
44	Effectiveness of Ionizing Radiation in Reducing Furan and Acrylamide Levels in Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8266-8270.	2.4	47
45	Changes in structure and color characteristics of irradiated chicken breasts as a function of dosage and storage time. <i>Meat Science</i> , 2003, 63, 301-307.	2.7	46
46	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
47	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
48	Ionizing Radiation Sensitivity of <i>Listeria monocytogenes</i> ATCC 49594 and <i>Listeria innocua</i> ATCC 51742 Inoculated on Endive (<i>Cichorium endiva</i>). <i>Journal of Food Protection</i> , 2003, 66, 993-998.	0.8	45
49	Responses of Apples to Postharvest Jasmonate Treatments. <i>Journal of the American Society for Horticultural Science</i> , 1998, 123, 421-425.	0.5	45
50	Effect of citric acid on the radiation resistance of <i>Listeria monocytogenes</i> and frankfurter quality factors. <i>Meat Science</i> , 2003, 63, 407-415.	2.7	43
51	Effect of Hot Water Surface Pasteurization of Whole Fruit on Shelf Life and Quality of Fresh-Cut Cantaloupe. <i>Journal of Food Science</i> , 2008, 73, M91-M98.	1.5	43
52	Combination of Hot-Water Surface Pasteurization of Whole Fruit and Low-Dose Gamma Irradiation of Fresh-Cut Cantaloupe. <i>Journal of Food Protection</i> , 2006, 69, 912-919.	0.8	42
53	Inactivation of <i>Listeria innocua</i> , <i>Salmonella Typhimurium</i> , and <i>Escherichia coli</i> O157:H7 on Surface and Stem Scar Areas of Tomatoes Using In-Package Ozonation. <i>Journal of Food Protection</i> , 2012, 75, 1611-1618.	0.8	42
54	Changes in jasmonic acid concentration during early development of apple fruit. <i>Physiologia Plantarum</i> , 1997, 101, 328-332.	2.6	41

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55	Sensorial and Chemical Quality of Gamma-Irradiated Fresh-Cut Iceberg Lettuce in Modified Atmosphere Packages. <i>Journal of Food Protection</i> , 2002, 65, 1760-1765.	0.8	41
56	Inactivation of <i>Escherichia coli</i> O157:H7 in vitro and on the surface of spinach leaves by biobased antimicrobial surfactants. <i>Food Control</i> , 2016, 60, 158-165.	2.8	41
57	Inhibition of apple fruit 1-aminocyclopropane-1-carboxylic acid oxidase activity and respiration by acetylsalicylic acid. <i>Journal of Plant Physiology</i> , 1996, 149, 469-471.	1.6	40
58	Impact of Ionizing Radiation and Thermal Treatments on Furan Levels in Fruit Juice. <i>Journal of Food Science</i> , 2005, 70, e409-e414.	1.5	40
59	Use of Chemical Sanitizers To Reduce Microbial Populations and Maintain Quality of Whole and Fresh-Cut Cantaloupe. <i>Journal of Food Protection</i> , 2009, 72, 2453-2460.	0.8	39
60	Impact of watercore on gas permeance and incidence of internal disorders in "Fuji" apples. <i>Postharvest Biology and Technology</i> , 2002, 24, 113-122.	2.9	38
61	Comparison of gamma and electron beam irradiation in reducing populations of <i>E. coli</i> artificially inoculated on mung bean, clover and fenugreek seeds, and affecting germination and growth of seeds. <i>Radiation Physics and Chemistry</i> , 2017, 130, 306-315.	1.4	38
62	Impact of Thermal and Nonthermal Processing Technologies on Unfermented Apple Cider Aroma Volatiles. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 924-929.	2.4	37
63	Inactivation of <i>Salmonella</i> spp. and <i>Listeria</i> spp. by Palmitic, Stearic, and Oleic Acid Sphorolipids and Thiamine Dilauryl Sulfate. <i>Frontiers in Microbiology</i> , 2016, 7, 2076.	1.5	37
64	Effect of high hydrostatic pressure processing on the background microbial loads and quality of cantaloupe puree. <i>Food Research International</i> , 2017, 91, 55-62.	2.9	37
65	Cold plasma enhances the efficacy of aerosolized hydrogen peroxide in reducing populations of <i>Salmonella</i> Typhimurium and <i>Listeria innocua</i> on grape tomatoes, apples, cantaloupe and romaine lettuce. <i>Food Microbiology</i> , 2020, 87, 103391.	2.1	36
66	Methyl Jasmonate Promotes Apple Fruit Degreening Independently of Ethylene Action. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 310-312.	0.5	36
67	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
68	Inactivation of <i>Escherichia coli</i> O157:H7 and Aerobic Microorganisms in Romaine Lettuce Packaged in a Commercial Polyethylene Terephthalate Container Using Atmospheric Cold Plasma. <i>Journal of Food Protection</i> , 2017, 80, 35-43.	0.8	35
69	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
70	Biosynthesis of phytoalexin in carrot root requires ethylene action. <i>Physiologia Plantarum</i> , 2000, 110, 450-454.	2.6	34
71	Degradation of Monoterpenes in Orange Juice by Gamma Radiation. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2422-2426.	2.4	34
72	The effect of grapefruit extract and temperature abuse on growth of <i>Clostridium perfringens</i> from spore inocula in marinated, sous-vide chicken products. <i>Innovative Food Science and Emerging Technologies</i> , 2006, 7, 100-106.	2.7	34

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73	Antibrowning and Antimicrobial Properties of Sodium Acid Sulfate in Apple Slices. <i>Journal of Food Science</i> , 2009, 74, M485-92.	1.5	34
74	Combination of Sodium Chlorite and Calcium Propionate Reduces Enzymatic Browning and Microbial Population of Fresh-Cut Granny Smith Apples. <i>Journal of Food Science</i> , 2010, 75, M72-7.	1.5	34
75	Inactivation of <i>Salmonella enterica</i> serovar Typhimurium and Quality Maintenance of Cherry Tomatoes Treated with Gaseous Essential Oils. <i>Journal of Food Science</i> , 2013, 78, M458-64.	1.5	33
76	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe ³⁺ complexes. <i>Carbohydrate Polymers</i> , 2017, 157, 1173-1179.	5.1	33
77	Antimicrobial activity and inactivation mechanism of lactonic and free acid sophorolipids against <i>Escherichia coli</i> O157:H7. <i>Biocatalysis and Agricultural Biotechnology</i> , 2017, 11, 176-182.	1.5	32
78	Impacts of Ionizing Radiation on Volatile Production by Ripening Gala Apple Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 254-262.	2.4	31
79	Inactivation kinetics and photoreactivation of vegetable oxidative enzymes after combined UV-C and thermal processing. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 23, 107-113.	2.7	31
80	Bagging 'Fuji' Apples during Fruit Development Affects Color Development and Storage Quality. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1998, 33, 1235-1238.	0.5	31
81	⁶⁰ Co-Radiation Influences Browning, Antioxidant Activity, and Malondialdehyde Level of Apple Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 710-715.	2.4	30
82	Gamma Irradiation of Fine-Emulsion Sausage Containing Sodium Diacetate. <i>Journal of Food Protection</i> , 2003, 66, 819-824.	0.8	30
83	Production of Volatile Compounds by Fuji Apples Following Exposure to High CO ₂ or Low O ₂ . <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5957-5963.	2.4	30
84	Inactivation of <i>Salmonella</i> Serovars in Liquid Whole Egg by Heat following Irradiation Treatments. <i>Journal of Food Protection</i> , 2006, 69, 2066-2074.	0.8	30
85	Inactivation of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in cantaloupe puree by high hydrostatic pressure with/without added ascorbic acid. <i>International Journal of Food Microbiology</i> , 2016, 235, 77-84.	2.1	30
86	Effect of Ionizing Radiation on Furan Formation in Fresh-Cut Fruits and Vegetables. <i>Journal of Food Science</i> , 2008, 73, C79-83.	1.5	29
87	Effects of pulsed light and sanitizer wash combination on inactivation of <i>Escherichia coli</i> O157:H7, microbial loads and apparent quality of spinach leaves. <i>Food Microbiology</i> , 2019, 82, 127-134.	2.1	29
88	Effect of pH on the Survival of <i>Listeria innocua</i> in Calcium Ascorbate Solutions and on Quality of Fresh-Cut Apples. <i>Journal of Food Protection</i> , 2004, 67, 751-757.	0.8	28
89	Antioxidant Power, Lipid Oxidation, Color, and Viability of <i>Listeria monocytogenes</i> in Beef Bologna Treated with Gamma Radiation and Containing Various Levels of Glucose. <i>Journal of Food Protection</i> , 2002, 65, 1750-1755.	0.8	26
90	Inactivation of <i>Salmonella</i> in cherry tomato stem scars and quality preservation by pulsed light treatment and antimicrobial wash. <i>Food Control</i> , 2020, 110, 107005.	2.8	26

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91	THERMAL AND NONTHERMAL PROCESSING OF APPLE CIDER: STORAGE QUALITY UNDER EQUIVALENT PROCESS CONDITIONS. <i>Journal of Food Quality</i> , 2010, 33, 612-631.	1.4	25
92	Irradiation Temperature Influences Product Quality Factors of Frozen Vegetables and Radiation Sensitivity of Inoculated <i>Listeria monocytogenes</i> . <i>Journal of Food Protection</i> , 2002, 65, 1406-1410.	0.8	24
93	Changes in Quality, Liking, and Purchase Intent of Irradiated Fresh-cut Spinach during Storage. <i>Journal of Food Science</i> , 2011, 76, S363-8.	1.5	24
94	Ionizing Radiation Induces Formation of Malondialdehyde, Formaldehyde, and Acetaldehyde from Carbohydrates and Organic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5946-5949.	2.4	23
95	Effect of Gamma Radiation on Furan Formation in Ready-to-Eat Products and their Ingredients. <i>Journal of Food Science</i> , 2006, 71, C407-C412.	1.5	23
96	Changes in Growth and Antioxidant Status of Alfalfa Sprouts during Sprouting as Affected by Gamma Irradiation of Seeds. <i>Journal of Food Protection</i> , 2004, 67, 561-566.	0.8	22
97	Acids in Combination with Sodium Dodecyl Sulfate Caused Quality Deterioration of Fresh-cut Iceberg Lettuce during Storage in Modified Atmosphere Package. <i>Journal of Food Science</i> , 2010, 75, S435-40.	1.5	22
98	Nonthermal Processing of Orange Juice Using a Pilot-Plant Scale Supercritical Carbon Dioxide System with a Gas-Liquid Metal Contactor. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 630-638.	0.9	22
99	Furan formation from fatty acids as a result of storage, gamma irradiation, UV-C and heat treatments. <i>Food Chemistry</i> , 2015, 175, 439-444.	4.2	22
100	Evaluation of gaseous chlorine dioxide for the inactivation of Tulane virus on blueberries. <i>International Journal of Food Microbiology</i> , 2018, 273, 28-32.	2.1	22
101	Measurement of malonaldehyde in apple juice using GC-MS and a comparison to the thiobarbituric acid assay. <i>Food Chemistry</i> , 2002, 77, 353-359.	4.2	21
102	NUTRITIONAL QUALITY OF IRRADIATED ORANGE JUICE. <i>Journal of Food Processing and Preservation</i> , 2002, 26, 195-211.	0.9	21
103	Irradiation of ready-to-eat foods at USDA's Eastern Regional Research Center-2003 update. <i>Radiation Physics and Chemistry</i> , 2004, 71, 511-514.	1.4	21
104	Effect of Sequential Treatment of Warm Water Dip and Low-dose Gamma Irradiation on the Quality of Fresh-cut Green Onions. <i>Journal of Food Science</i> , 2005, 70, M179-M185.	1.5	21
105	Advanced oxidation process for the inactivation of <i>Salmonella typhimurium</i> on tomatoes by combination of gaseous ozone and aerosolized hydrogen peroxide. <i>International Journal of Food Microbiology</i> , 2020, 312, 108387.	2.1	21
106	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe ⁺⁺⁺ Complexes. <i>Materials</i> , 2016, 9, 757.	1.3	20
107	Quality deterioration of grape tomato fruit during storage after treatments with gaseous ozone at conditions that significantly reduced populations of <i>Salmonella</i> on stem scar and smooth surface. <i>Food Control</i> , 2019, 103, 9-20.	2.8	20
108	Inactivation of <i>Salmonella Enteritidis</i> and <i>Salmonella Senftenberg</i> in Liquid Whole Egg Using Generally Recognized as Safe Additives, Ionizing Radiation, and Heat. <i>Journal of Food Protection</i> , 2007, 70, 1402-1409.	0.8	19

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109	Managing "Bartlett"™ pear fruit ripening with 1-methylcyclopropene reapplication during cold storage. <i>Postharvest Biology and Technology</i> , 2016, 113, 125-130.	2.9	19
110	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
111	Use of Vacuum-Steam-Vacuum and Ionizing Radiation To Eliminate <i>Listeria innocua</i> from Ham. <i>Journal of Food Protection</i> , 2002, 65, 1981-1983.	0.8	18
112	Inactivation of <i>Salmonella Typhimurium</i> and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. <i>Food Control</i> , 2017, 73, 411-420.	2.8	18
113	Inactivation of <i>Salmonella</i> 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
114	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> and Native Microbiota on Fresh Strawberries by Antimicrobial Washing and Coating. <i>Journal of Food Protection</i> , 2018, 81, 1227-1235.	0.8	18
115	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
116	Ionizing Radiation and Antioxidants Affect Volatile Sulfur Compounds, Lipid Oxidation, and Color of Ready-to-Eat Turkey Bologna. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3509-3515.	2.4	17
117	Effect of Vacuum-Steam-Vacuum Treatment on Microbial Quality of Whole and Fresh-Cut Cantaloupe. <i>Journal of Food Protection</i> , 2006, 69, 1623-1629.	0.8	17
118	Growth and quality of soybean sprouts (<i>Glycine max</i> L. Merrill) as affected by gamma irradiation. <i>Radiation Physics and Chemistry</i> , 2013, 82, 106-111.	1.4	17
119	Inactivation of <i>Toxoplasma gondii</i> on blueberries using low dose irradiation without affecting quality. <i>Food Control</i> , 2017, 73, 981-985.	2.8	17
120	Responses of "Golden Delicious"™ Apples to 1-MCP Applied in Air or Water. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2007, 42, 1651-1655.	0.5	17
121	QUALITY OF ALFALFA SPROUTS GROWN FROM IRRADIATED SEEDS. <i>Journal of Food Quality</i> , 2003, 26, 165-176.	1.4	16
122	Effects of Calcium Ascorbate and Ionizing Radiation on the Survival of <i>Listeria monocytogenes</i> and Product Quality of Fresh-cut 'Gala' Apples. <i>Journal of Food Science</i> , 2005, 70, m352-m358.	1.5	16
123	Quality of fresh and fresh-cut produce impacted by nonthermal physical technologies intended to enhance microbial safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 362-382.	5.4	16
124	Effect of gamma irradiation on microbial load, physicochemical and sensory characteristics of soybeans (<i>Glycine max</i> L. Merrill). <i>Radiation Physics and Chemistry</i> , 2012, 81, 1198-1202.	1.4	15
125	Radiochromic film dosimetry for UV-C treatments of apple fruit. <i>Postharvest Biology and Technology</i> , 2017, 127, 14-20.	2.9	15
126	Natural and Bio-based Antimicrobials: A Review. <i>ACS Symposium Series</i> , 2018, , 1-24.	0.5	15

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127	Interaction of Gaseous Chlorine Dioxide and Mild Heat on the Inactivation of Salmonella on Almonds. <i>Journal of Food Protection</i> , 2019, 82, 1729-1735.	0.8	15
128	Gaseous chlorine dioxide maintained the sensory and nutritional quality of grape tomatoes and reduced populations of <i>Salmonella enterica</i> serovar Typhimurium. <i>Food Control</i> , 2019, 96, 299-309.	2.8	15
129	Advanced Oxidation Process as a Postharvest Decontamination Technology To Improve Microbial Safety of Fresh Produce. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12916-12926.	2.4	15
130	Low-Dose Irradiation of Fresh and Fresh-Cut Produce: Safety, Sensory, and Shelf Life. , 0, , 169-184.		14
131	Inactivation of Gram-Positive Bacteria by Novel Phenolic Branched-Chain Fatty Acids. <i>Journal of Food Protection</i> , 2017, 80, 6-14.	0.8	14
132	Effects of Gamma Irradiation, Modified Atmosphere Packaging, and Delay of Irradiation on Quality of Fresh-cut Iceberg Lettuce. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2011, 46, 273-277.	0.5	14
133	Mechanisms and Prevention of Quality Changes in Meat by Irradiation. , 0, , 127-142.		13
134	Quality of fresh-cut Iceberg lettuce and spinach irradiated at doses up to 4kGy. <i>Radiation Physics and Chemistry</i> , 2012, 81, 1071-1075.	1.4	13
135	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
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