

Xuetong F Fan

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.

212
papers

5,123
citations

41
h-index

58
g-index

217
ext. papers

5,700
ext. citations

4.1
avg. IF

5.97
L-index

#	Paper	IF	Citations
212	1-Methylcyclopropene Inhibits Apple Ripening. <i>Journal of the American Society for Horticultural Science</i> , 1999 , 124, 690-695	2.3	188
211	Atmospheric cold plasma inactivation of aerobic microorganisms on blueberries and effects on quality attributes. <i>Food Microbiology</i> , 2015 , 46, 479-484	6	169
210	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, 3063-8	5.7	159
209	A role for jasmonates in climacteric fruit ripening. <i>Planta</i> , 1998 , 204, 444-449	4.7	138
208	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, 1231-6	5.7	115
207	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, 3858-64	5.7	106
206	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, 7826-31	5.7	96
205	Impact of 1-methylcyclopropene and methyl jasmonate on apple volatile production. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2847-53	5.7	92
204	Inactivation of Salmonella 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
203	Inactivation of human norovirus using chemical sanitizers. <i>International Journal of Food Microbiology</i> , 2014 , 171, 94-9	5.8	70
202	Suspending lettuce type influences recoverability and radiation sensitivity of Escherichia coli O157:H7. <i>Journal of Food Protection</i> , 2002 , 65, 1388-93	2.5	67
201	Effects of Ultrasound, Irradiation, and Acidic Electrolyzed Water on Germination of Alfalfa and Broccoli Seeds and Escherichia coli O157:H7. <i>Journal of Food Science</i> , 2006 , 71, M168-M173	3.4	62
200	Application of ultraviolet C technology for surface decontamination of fresh produce. <i>Trends in Food Science and Technology</i> , 2017 , 70, 9-19	15.3	61
199	Assessment of radiation sensitivity of fresh-cut vegetables using electrolyte leakage measurement. <i>Postharvest Biology and Technology</i> , 2005 , 36, 191-197	6.2	59
198	Effects of UV-C treatment on inactivation of Escherichia coli O157:H7, microbial loads, and quality of button mushrooms. <i>Postharvest Biology and Technology</i> , 2012 , 64, 119-125	6.2	58
197	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	3.4	58
196	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	3.4	58

195	In-package inhibition of E. coli O157:H7 on bulk Romaine lettuce using cold plasma. <i>Food Microbiology</i> , 2017 , 65, 1-6	6	55
194	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. <i>International Journal of Food Microbiology</i> , 2017 , 249, 53-60	5.8	55
193	Furan formation in sugar solution and apple cider upon ultraviolet treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7816-21	5.7	55
192	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	6.2	54
191	Factors affecting thermally induced furan formation. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9490-4	5.7	54
190	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, 4510-6	5.7	54
189	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	6.2	53
188	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	6.8	53
187	Delaying establishment of controlled atmosphere or CO2 exposure reduces Fuji apple CO2 injury without excessive fruit quality loss. <i>Postharvest Biology and Technology</i> , 2000 , 20, 221-229	6.2	53
186	Quality of irradiated alfalfa sprouts. <i>Journal of Food Protection</i> , 2001 , 64, 1574-8	2.5	53
185	Radio frequency electric fields processing of orange juice. <i>Innovative Food Science and Emerging Technologies</i> , 2007 , 8, 549-554	6.8	50
184	Radiation (gamma) resistance and postirradiation growth of Listeria monocytogenes suspended in beef bologna containing sodium diacetate and potassium lactate. <i>Journal of Food Protection</i> , 2003 , 66, 2051-6	2.5	50
183	Antioxidant capacity of fresh-cut vegetables exposed to ionizing radiation. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 995-1000	4.3	50
182	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	5.8	49
181	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
180	Volatile sulfur compounds in irradiated precooked turkey breast analyzed with pulsed flame photometric detection. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4257-61	5.7	49
179	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	6.2	48
178	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

177	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	6.2	47
176	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	2.4	46
175	Continuous Requirement of Ethylene for Apple Fruit Volatile Synthesis. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1959-1963	5.7	45
174	Changes in volatile compounds of gamma-irradiated fresh cilantro leaves during cold storage. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 7622-6	5.7	44
173	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	2.5	42
172	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, 356-63	5.8	41
171	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, 993-8	2.5	40
170	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, M91-8	3.4	39
169	Changes in structure and color characteristics of irradiated chicken breasts as a function of dosage and storage time. <i>Meat Science</i> , 2003 , 63, 301-7	6.4	39
168	1-Methylcyclopropene and storage temperature influence responses of Gala Apple fruit to gamma irradiation. <i>Postharvest Biology and Technology</i> , 2001 , 23, 143-151	6.2	39
167	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
166	Inactivation of <i>Listeria innocua</i> , <i>Salmonella</i> Typhimurium, 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, 1611-8	2.5	37
165	Effectiveness of ionizing radiation in reducing furan and acrylamide levels in foods. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8266-70	5.7	37
164	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, 912-9	2.5	37
163	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	2.3	37
162	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, 2453-60	2.5	36
161	Effect of citric acid on the radiation resistance of <i>Listeria monocytogenes</i> and frankfurter quality factors. <i>Meat Science</i> , 2003 , 63, 407-15	6.4	36
160	Impact of Ionizing Radiation and Thermal Treatments on Furan Levels in Fruit Juice. <i>Journal of Food Science</i> , 2005 , 70, e409-e414	3.4	36

159	Changes in jasmonic acid concentration during early development of apple fruit. <i>Physiologia Plantarum</i> , 1997 , 101, 328-332	4.6	35
158	Sensorial and chemical quality of gamma-irradiated fresh-cut iceberg lettuce in modified atmosphere packages. <i>Journal of Food Protection</i> , 2002 , 65, 1760-5	2.5	32
157	Impact of thermal and nonthermal processing technologies on unfermented apple cider aroma volatiles. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 924-9	5.7	31
156	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	3.6	31
155	Inactivation of Escherichia coli O157:H7 in vitro and on the surface of spinach leaves by biobased antimicrobial surfactants. <i>Food Control</i> , 2016 , 60, 158-165	6.2	30
154	Impact of watercore on gas permeance and incidence of internal disorders in Fuji apples. <i>Postharvest Biology and Technology</i> , 2002 , 24, 113-122	6.2	30
153	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
152	Comparison of gamma and electron beam irradiation in reducing populations of E. coli 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	2.5	29
151	Antibrowning and antimicrobial properties of sodium acid sulfate in apple slices. <i>Journal of Food Science</i> , 2009 , 74, M485-92	3.4	29
150	Inactivation of Escherichia coli 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	2.5	28
149	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
148	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	6.8	27
147	Effect of pH on the survival of Listeria innocua in calcium ascorbate solutions and on quality of fresh-cut apples. <i>Journal of Food Protection</i> , 2004 , 67, 751-7	2.5	27
146	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, 5957-63	5.7	27
145	gamma-Radiation influences browning, antioxidant activity, and malondialdehyde level of apple juice. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 710-5	5.7	27
144	Degradation of monoterpenes in orange juice by gamma radiation. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2422-6	5.7	27
143	Inactivation of Salmonella enterica serovar Typhimurium and quality maintenance of cherry tomatoes treated with gaseous essential oils. <i>Journal of Food Science</i> , 2013 , 78, M458-64	3.4	26
142	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	3.4	26

141	Effect of ionizing radiation on furan formation in fresh-cut fruits and vegetables. <i>Journal of Food Science</i> , 2008 , 73, C79-83	3.4	26
140	Responses of Apples to Postharvest Jasmonate Treatments. <i>Journal of the American Society for Horticultural Science</i> , 1998 , 123, 421-425	2.3	26
139	Inactivation of spp. and spp. by Palmitic, Stearic, and Oleic Acid Sophorolipids and Thiamine Dilauryl Sulfate. <i>Frontiers in Microbiology</i> , 2016 , 7, 2076	5.7	26
138	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	7	25
137	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	6.8	25
136	Inactivation of <i>Salmonella</i> serovars in liquid whole egg by heat following irradiation treatments. <i>Journal of Food Protection</i> , 2006 , 69, 2066-74	2.5	25
135	Gamma irradiation of fine-emulsion sausage containing sodium diacetate. <i>Journal of Food Protection</i> , 2003 , 66, 819-24	2.5	25
134	Biosynthesis of phytoalexin in carrot root requires ethylene action. <i>Physiologia Plantarum</i> , 2000 , 110, 450-454	4.6	25
133	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	2.4	25
132	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	5.8	25
131	Impacts of ionizing radiation on volatile production by ripening gala apple fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 254-62	5.7	24
130	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, 1750-5	2.5	23
129	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, 1406-10	2.5	23
128	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
127	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	4.2	22
126	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe complexes. <i>Carbohydrate Polymers</i> , 2017 , 157, 1173-1179	10.3	22
125	Changes in quality, liking, and purchase intent of irradiated fresh-cut spinach during storage. <i>Journal of Food Science</i> , 2011 , 76, S363-8	3.4	21
124	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	2.4	21

123	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	3.4	20
122	NUTRITIONAL QUALITY OF IRRADIATED ORANGE JUICE ¹ . <i>Journal of Food Processing and Preservation</i> , 2002 , 26, 195-211	2.1	20
121	Effects of pulsed light and sanitizer wash combination on inactivation of Escherichia coli O157:H7, microbial loads and apparent quality of spinach leaves. <i>Food Microbiology</i> , 2019 , 82, 127-134	6	19
120	THERMAL AND NONTHERMAL PROCESSING OF APPLE CIDER: STORAGE QUALITY UNDER EQUIVALENT PROCESS CONDITIONS. <i>Journal of Food Quality</i> , 2010 , 33, 612-631	2.7	19
119	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	3.4	19
118	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> , 2006 , 70, M179-M185	3.4	18
117	Ionizing radiation induces formation of malondialdehyde, formaldehyde, and acetaldehyde from carbohydrates and organic acid. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5946-9	5.7	18
116	Cold plasma enhances the efficacy of aerosolized hydrogen peroxide in reducing populations of Salmonella Typhimurium and Listeria innocua on grape tomatoes, apples, cantaloupe and romaine lettuce. <i>Food Microbiology</i> , 2020 , 87, 103391	6	18
115	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe Complexes. <i>Materials</i> , 2016 , 9,	3.5	18
114	Furan formation from fatty acids as a result of storage, gamma irradiation, UV-C and heat treatments. <i>Food Chemistry</i> , 2015 , 175, 439-44	8.5	17
113	Managing Bartlett pear fruit ripening with 1-methylcyclopropene reapplication during cold storage. <i>Postharvest Biology and Technology</i> , 2016 , 113, 125-130	6.2	17
112	Inactivation of Salmonella Typhimurium and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. <i>Food Control</i> , 2017 , 73, 411-420	6.2	17
111	Inactivation of Salmonella enteritidis and Salmonella senftenberg in liquid whole egg using generally recognized as safe additives, ionizing radiation, and heat. <i>Journal of Food Protection</i> , 2007 , 70, 1402-9	2.5	17
110	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, 561-6	2.5	17
109	Use of vacuum-steam-vacuum and ionizing radiation to eliminate Listeria innocua from ham. <i>Journal of Food Protection</i> , 2002 , 65, 1981-3	2.5	17
108	Evaluation of gaseous chlorine dioxide for the inactivation of Tulane virus on blueberries. <i>International Journal of Food Microbiology</i> , 2018 , 273, 28-32	5.8	16
107	Irradiation of ready-to-eat foods at USDA Eastern Regional Research Center-2003 update. <i>Radiation Physics and Chemistry</i> , 2004 , 71, 511-514	2.5	16
106	Measurement of malonaldehyde in apple juice using GCMS and a comparison to the thiobarbituric acid assay. <i>Food Chemistry</i> , 2002 , 77, 353-359	8.5	16

105	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
104	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, 3509-15	5.7	15
103	QUALITY OF ALFALFA SPROUTS GROWN FROM IRRADIATED SEEDS ¹ . <i>Journal of Food Quality</i> , 2003 , 26, 165-176	2.7	15
102	Inactivation of Salmonella in cherry tomato stem scars and quality preservation by pulsed light treatment and antimicrobial wash. <i>Food Control</i> , 2020 , 110, 107005	6.2	15
101	Quality deterioration of grape tomato fruit during storage after treatments with gaseous ozone at conditions that significantly reduced populations of Salmonella on stem scar and smooth surface. <i>Food Control</i> , 2019 , 103, 9-20	6.2	14
100	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
99	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 ^{2.1}		14
98	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	2.5	14
97	Effect of vacuum-steam-vacuum treatment on microbial quality of whole and fresh-cut cantaloupe. <i>Journal of Food Protection</i> , 2006 , 69, 1623-9	2.5	14
96	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	3.4	14
95	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	2.4	14
94	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
93	Inactivation of <i>Toxoplasma gondii</i> on blueberries using low dose irradiation without affecting quality. <i>Food Control</i> , 2017 , 73, 981-985	6.2	13
92	Formation of trans fatty acids in ground beef and frankfurters due to irradiation. <i>Journal of Food Science</i> , 2009 , 74, C79-84	3.4	12
91	Mechanisms and Prevention of Quality Changes in Meat by Irradiation ¹²⁷⁻¹⁴²		12
90	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
89	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	2.4	11
88	Inactivation of Gram-Positive Bacteria by Novel Phenolic Branched-Chain Fatty Acids. <i>Journal of Food Protection</i> , 2017 , 80, 6-14	2.5	10

87	Use of response surface methodology to study the combined effects of UV-C and thermal processing on vegetable oxidative enzymes. <i>LWT - Food Science and Technology</i> , 2014 , 55, 189-196	5.4	10
86	The Role of Good Agricultural Practices in Produce Safety101-117		10
85	Aqueous Antimicrobial Treatments to Improve Fresh and Fresh-Cut Produce Safety167-190		10
84	Low-Dose Irradiation of Fresh and Fresh-Cut Produce: Safety, Sensory, and Shelf Life169-184		10
83	Radiochromic film dosimetry for UV-C treatments of apple fruit. <i>Postharvest Biology and Technology</i> , 2017 , 127, 14-20	6.2	9
82	Decontamination of Mesquite Pod Flour Naturally Contaminated with <i>Bacillus cereus</i> and Formation of Furan by Ionizing Irradiation. <i>Journal of Food Protection</i> , 2015 , 78, 954-62	2.5	9
81	Interaction of Gaseous Chlorine Dioxide and Mild Heat on the Inactivation of on Almonds. <i>Journal of Food Protection</i> , 2019 , 82, 1729-1735	2.5	9
80	Quality of fresh-cut Iceberg lettuce and spinach irradiated at doses up to 4kGy. <i>Radiation Physics and Chemistry</i> , 2012 , 81, 1071-1075	2.5	9
79	Irradiation of Ready-to-Eat Meats: Eliminating <i>Listeria monocytogenes</i> While Maintaining Product Quality. <i>ACS Symposium Series</i> , 2004 , 77-89	0.4	9
78	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	5.8	9
77	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	6.2	9
76	Development of antibrowning and antimicrobial formulations to minimize <i>Listeria monocytogenes</i> contamination and inhibit browning of fresh-cut Granny Smith Apples. <i>Postharvest Biology and Technology</i> , 2018 , 143, 43-49	6.2	9
75	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. <i>Journal of Food Protection</i> , 2019 , 82, 988-996	2.5	8
74	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	2.5	8
73	Internalization of Pathogens in Produce55-80		8
72	Effects of ionizing radiation on sensorial, chemical, and microbiological quality of frozen corn and peas. <i>Journal of Food Protection</i> , 2007 , 70, 1901-8	2.5	8
71	Natural and Bio-based Antimicrobials: A Review. <i>ACS Symposium Series</i> , 2018 , 1-24	0.4	8
70	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	5.7	7

69	Low-Dose Ionizing Radiation of Fruit Juices: Benefits and Concerns. <i>ACS Symposium Series</i> , 2004 , 138-150.	0.4	7
68	Quality of Gamma Ray-irradiated Iceberg Lettuce and Treatments to Minimize Irradiation-induced Disorders. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2012 , 47, 1108-1112.	2.4	7
67	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
66	Cold plasma-activated hydrogen peroxide aerosol on populations of Salmonella Typhimurium and Listeria innocua and quality changes of apple, tomato and cantaloupe during storage - A pilot scale study. <i>Food Control</i> , 2020 , 117, 107358	6.2	6
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