

# Xuetong F Fan

## List of Publications by Year in Descending Order

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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	Chemical inhibition of polyphenol oxidase and cut surface browning of fresh-cut apples.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-15	11.5	0
211	Cold plasma-activated hydrogen peroxide aerosols inactivate Salmonella Typhimurium and Listeria innocua on smooth surfaces and stem scars of tomatoes: Modeling effects of hydrogen peroxide concentration, treatment time and dwell time. <i>Food Control</i> , <b>2022</b> , 109153	6.2	
210	Effects of pulsed light and aerosolized formic acid treatments on inactivation of Salmonella enterica on cherry tomato, reduction of microbial loads, and preservation of fruit quality. <i>Food Control</i> , <b>2021</b> , 136, 108667	6.2	1
209	Thermal Reduction of Bacillus spp. in Naturally Contaminated Mesquite Flour with Two Different Water Activities. <i>Journal of Food Protection</i> , <b>2021</b> , 84, 490-496	2.5	0
208	Moving Chemistry from Bench to Market: An Introduction to the Agricultural and Food Chemistry Technical Program at the 260th American Chemical Society Fall 2020 Virtual Meeting & Expo. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 13255-13259	5.7	
207	Gamma Irradiation <b>2021</b> , 53-73		
206	Hydrogen Peroxide Residue on Tomato, Apple, Cantaloupe, and Romaine Lettuce after Treatments with Cold Plasma-Activated Hydrogen Peroxide Aerosols. <i>Journal of Food Protection</i> , <b>2021</b> , 84, 1304-1308	2.5	1
205	Structure-activity relationship of antibacterial bio-based epoxy polymers made from phenolic branched fatty acids. <i>Progress in Organic Coatings</i> , <b>2021</b> , 155, 106228	4.8	3
204	Combination of aerosolized acetic acid and chlorine dioxide-releasing film to inactivate Salmonella enterica and its effect on quality of tomatoes and Romaine lettuce. <i>Journal of Food Safety</i> , <b>2021</b> , 41, e12922	2	1
203	Effects of direct and in-package pulsed light treatment on inactivation of E. coli O157:H7 and reduction of microbial loads in Romaine lettuce. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110710	5.4	4
202	Effects of intense pulsed light and gamma irradiation on Bacillus cereus spores in mesquite pod flour. <i>Food Chemistry</i> , <b>2021</b> , 344, 128675	8.5	6
201	Gaseous ozone to preserve quality and enhance microbial safety of fresh produce: Recent developments and research needs. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 4993-5014	16.4	2
200	Wetting raw almonds to enhance pulse light inactivation of Salmonella and preserve quality. <i>Food Control</i> , <b>2021</b> , 125, 107946	6.2	2
199	Advanced Oxidation Process as a Postharvest Decontamination Technology To Improve Microbial Safety of Fresh Produce. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 12916-12926	5.7	7
198	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> , <b>2020</b> , 117, 107358	6.2	6
197	Phenolic fatty acid-based epoxy curing agent for antimicrobial epoxy polymers. <i>Progress in Organic Coatings</i> , <b>2020</b> , 141, 105536	4.8	5
196	Survival of Salmonella during Apple Dehydration as Affected by Apple Cultivar and Antimicrobial Pretreatment. <i>Journal of Food Protection</i> , <b>2020</b> , 83, 902-909	2.5	3

195	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> , <b>2020</b> , 68, 12769-12772	5.7	
194	Gamma Ray, Electron Beam, and X-ray Irradiation. <i>Food Engineering Series</i> , <b>2020</b> , 471-492	0.5	5
193	Advanced oxidation process for the inactivation of Salmonella typhimurium on tomatoes by combination of gaseous ozone and aerosolized hydrogen peroxide. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 312, 108387	5.8	9
192	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> , <b>2020</b> , 87, 103391	6	18
191	Inactivation of Salmonella in cherry tomato stem scars and quality preservation by pulsed light treatment and antimicrobial wash. <i>Food Control</i> , <b>2020</b> , 110, 107005	6.2	15
190	Synthetic Platform for Controlled Delivery of 1-MCP: An Effective Approach to the Protection of Crops and Fresh Produce. <i>ACS Symposium Series</i> , <b>2020</b> , 109-127	0.4	1
189	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> , <b>2020</b> , 1-21	11.5	5
188	Effectiveness of edible coatings to inhibit browning and inactivate foodborne pathogens on fresh-cut apples. <i>Journal of Food Safety</i> , <b>2020</b> , 40, e12802	2	7
187	Improvement in the Oxidative Stability of Flaxseed Oil Using an Edible Guar Gum-Tannic Acid Nanofibrous Mat. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800438	3	4
186	Influence of Antimicrobial Agents on the Thermal Sensitivity of Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , <b>2019</b> , 82, 628-644	2.5	15
185	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> , <b>2019</b> , 103, 9-20	6.2	14
184	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> , <b>2019</b> , 82, 127-134	6	19
183	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. <i>Journal of Food Protection</i> , <b>2019</b> , 82, 988-996	2.5	8
182	Synthesis and Anti-Listeria Properties of Odorless Hybrid Bio-Based n-Phenolic Vegetable Branched-Chain Fatty Acids. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2019</b> , 96, 1093-1101	1.8	1
181	Interaction of Gaseous Chlorine Dioxide and Mild Heat on the Inactivation of on Almonds. <i>Journal of Food Protection</i> , <b>2019</b> , 82, 1729-1735	2.5	9
180	Gaseous chlorine dioxide maintained the sensory and nutritional quality of grape tomatoes and reduced populations of Salmonella enterica serovar Typhimurium. <i>Food Control</i> , <b>2019</b> , 96, 299-309	6.2	9
179	Bio-based phenolic-branched-chain fatty acid isomers synthesized from vegetable oils and natural monophenols using modified H <sup>+</sup> -Ferrierite zeolite. <i>Industrial Crops and Products</i> , <b>2018</b> , 114, 115-122	5.9	6
178	Inactivation of Salmonella in grape tomato stem scars by organic acid wash and chitosan-allyl isothiocyanate coating. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 266, 234-240	5.8	11

177	Evaluation of gaseous chlorine dioxide for the inactivation of Tulane virus on blueberries. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 273, 28-32	5.8	16
176	In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. <i>Food Research International</i> , <b>2018</b> , 108, 378-386	7	48
175	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> , <b>2018</b> , 184, 350-365	3.2	22
174	Biochemical degradation and physical migration of polyphenolic compounds in osmotic dehydrated blueberries with pulsed electric field and thermal pretreatments. <i>Food Chemistry</i> , <b>2018</b> , 239, 1219-1225	8.5	29
173	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> , <b>2018</b> , 81, 1227-1235	2.5	14
172	Natural and Bio-based Antimicrobials: A Review. <i>ACS Symposium Series</i> , <b>2018</b> , 1-24	0.4	8
171	Improving the Microbial Food Safety of Fresh Fruits and Vegetables with Aqueous and Vaporous Essential Oils. <i>ACS Symposium Series</i> , <b>2018</b> , 87-117	0.4	1
170	Antimicrobial Potential of Sophorolipids for Anti-Acne, Anti-Dental Caries, Hide Preservation, and Food Safety Applications. <i>ACS Symposium Series</i> , <b>2018</b> , 193-208	0.4	1
169	New Classes of Antimicrobials: Poly-Phenolic Branched-Chain Fatty Acids. <i>ACS Symposium Series</i> , <b>2018</b> , 209-221	0.4	1
168	Tomato type and post-treatment water rinse affect efficacy of acid washes against Salmonella enterica inoculated on stem scars of tomatoes and product quality. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 280, 57-65	5.8	6
167	Development of antibrowning and antimicrobial formulations to minimize Listeria monocytogenes contamination and inhibit browning of fresh-cut Granny Smith Apples. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 143, 43-49	6.2	9
166	Radiochromic film dosimetry for UV-C treatments of apple fruit. <i>Postharvest Biology and Technology</i> , <b>2017</b> , 127, 14-20	6.2	9
165	Synthesis, chemical characterization, and economical feasibility of poly-phenolic-branched-chain fatty acids. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600380	3	3
164	Sensitivity of pathogenic and attenuated E. coli O157:H7 strains to ultraviolet-C light as assessed by conventional plating methods and ethidium monoazide-PCR. <i>Journal of Food Safety</i> , <b>2017</b> , 37, e12346	2	2
163	In-package inhibition of E. coli O157:H7 on bulk Romaine lettuce using cold plasma. <i>Food Microbiology</i> , <b>2017</b> , 65, 1-6	6	55
162	Osmotic dehydration of blueberries pretreated with pulsed electric fields: Effects on dehydration kinetics, and microbiological and nutritional qualities. <i>Drying Technology</i> , <b>2017</b> , 35, 1543-1551	2.6	27
161	Effect of high hydrostatic pressure processing on the background microbial loads and quality of cantaloupe puree. <i>Food Research International</i> , <b>2017</b> , 91, 55-62	7	25
160	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> , <b>2017</b> , 249, 53-60	5.8	55

159	Application of ultraviolet C technology for surface decontamination of fresh produce. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 70, 9-19	15.3	61
158	Inactivation of Gram-Positive Bacteria by Novel Phenolic Branched-Chain Fatty Acids. <i>Journal of Food Protection</i> , <b>2017</b> , 80, 6-14	2.5	10
157	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> , <b>2017</b> , 80, 35-43	2.5	28
156	Antimicrobial activity and inactivation mechanism of lactonic and free acid sophorolipids against Escherichia coli O157:H7. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2017</b> , 11, 176-182	4.2	22
155	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe complexes. <i>Carbohydrate Polymers</i> , <b>2017</b> , 157, 1173-1179	10.3	22
154	Inactivation of Salmonella Typhimurium and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. <i>Food Control</i> , <b>2017</b> , 73, 411-420	6.2	17
153	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> , <b>2017</b> , 130, 306-315	2.5	29
152	Inactivation of Toxoplasma gondii on blueberries using low dose irradiation without affecting quality. <i>Food Control</i> , <b>2017</b> , 73, 981-985	6.2	13
151	Inactivation of Escherichia coli O157:H7 in vitro and on the surface of spinach leaves by biobased antimicrobial surfactants. <i>Food Control</i> , <b>2016</b> , 60, 158-165	6.2	30
150	Managing Bartlett pear fruit ripening with 1-methylcyclopropene reapplication during cold storage. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 113, 125-130	6.2	17
149	Inactivation of spp. and spp. by Palmitic, Stearic, and Oleic Acid Sophorolipids and Thiamine Dilauryl Sulfate. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 2076	5.7	26
148	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe Complexes. <i>Materials</i> , <b>2016</b> , 9,	3.5	18
147	Inactivation of Salmonella enterica and Listeria monocytogenes in cantaloupe puree by high hydrostatic pressure with/without added ascorbic acid. <i>International Journal of Food Microbiology</i> , <b>2016</b> , 235, 77-84	5.8	25
146	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> , <b>2015</b> , 109, 65-72	6.2	48
145	Decontamination of Mesquite Pod Flour Naturally Contaminated with Bacillus cereus and Formation of Furan by Ionizing Irradiation. <i>Journal of Food Protection</i> , <b>2015</b> , 78, 954-62	2.5	9
144	Boron derivatives: As a source of 1-MCP with gradual release. <i>Scientia Horticulturae</i> , <b>2015</b> , 188, 36-43	4.1	4
143	Furan formation from fatty acids as a result of storage, gamma irradiation, UV-C and heat treatments. <i>Food Chemistry</i> , <b>2015</b> , 175, 439-44	8.5	17
142	Natural surface coating to inactivate Salmonella enterica serovar Typhimurium and maintain quality of cherry tomatoes. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 193, 59-67	5.8	49

141	Atmospheric cold plasma inactivation of aerobic microorganisms on blueberries and effects on quality attributes. <i>Food Microbiology</i> , <b>2015</b> , 46, 479-484	6	169
140	Processing, Quality and Safety of Irradiated and High Pressure-Processed Meat and Seafood Products. <i>Food Engineering Series</i> , <b>2015</b> , 251-278	0.5	3
139	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> , <b>2014</b> , 7, 2112-2120	5.1	49
138	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> , <b>2014</b> , 44, 110-117	6.2	54
137	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> , <b>2014</b> , 55, 189-196	5.4	10
136	Inactivation of human norovirus using chemical sanitizers. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 171, 94-9	5.8	70
135	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> , <b>2014</b> , 38, 630-638 <sup>2.1</sup>		14
134	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> , <b>2014</b> , 189, 113-8 <sup>5.8</sup>		13
133	Inactivation kinetics and photoreactivation of vegetable oxidative enzymes after combined UV-C and thermal processing. <i>Innovative Food Science and Emerging Technologies</i> , <b>2014</b> , 23, 107-113	6.8	27
132	UV-C inactivation of Escherichia coli and dose uniformity on apricot fruit in a commercial setting. <i>Postharvest Biology and Technology</i> , <b>2014</b> , 95, 46-49	6.2	6
131	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> , <b>2013</b> , 34, 554-559	6.2	53
130	Development of chlorine dioxide releasing film and its application in decontaminating fresh produce. <i>Journal of Food Science</i> , <b>2013</b> , 78, M276-84	3.4	37
129	Growth and quality of soybean sprouts (Glycine max L. Merrill) as affected by gamma irradiation. <i>Radiation Physics and Chemistry</i> , <b>2013</b> , 82, 106-111	2.5	14
128	Inactivation of Salmonella enterica serovar Typhimurium and quality maintenance of cherry tomatoes treated with gaseous essential oils. <i>Journal of Food Science</i> , <b>2013</b> , 78, M458-64	3.4	26
127	Fate of E. coli O157:H7, Salmonella spp. and potential surrogate bacteria on apricot fruit, following exposure to UV-C light. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 166, 356-63	5.8	41
126	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> , <b>2012</b> , 64, 119-125	6.2	58
125	Quality of fresh-cut Iceberg lettuce and spinach irradiated at doses up to 4kGy. <i>Radiation Physics and Chemistry</i> , <b>2012</b> , 81, 1071-1075	2.5	9
124	Effect of gamma irradiation on microbial load, physicochemical and sensory characteristics of soybeans (Glycine max L. Merrill). <i>Radiation Physics and Chemistry</i> , <b>2012</b> , 81, 1198-1202	2.5	8

123	Inactivation of Salmonella on whole cantaloupe by application of an antimicrobial coating containing chitosan and allyl isothiocyanate. <i>International Journal of Food Microbiology</i> , <b>2012</b> , 155, 165-70	5.8	74
122	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> , <b>2012</b> , 75, 1611-8	3.5	37
121	Irradiation of Ready-To-Eat Meat Products <b>2012</b> , 197-207		1
120	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> , <b>2012</b> , 47, 1108-1112	2.4	7
119	Respiration and Browning Discoloration of Fresh-Cut Produce in Modified Atmosphere Packaging <b>2011</b> , 31-56		3
118	Changes in quality, liking, and purchase intent of irradiated fresh-cut spinach during storage. <i>Journal of Food Science</i> , <b>2011</b> , 76, S363-8	3.4	21
117	Volatile Sulfur Compounds in Foods as a Result of Ionizing Radiation. <i>ACS Symposium Series</i> , <b>2011</b> , 243-258	2.4	4
116	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> , <b>2011</b> , 46, 273-277	2.4	11
115	THERMAL AND NONTHERMAL PROCESSING OF APPLE CIDER: STORAGE QUALITY UNDER EQUIVALENT PROCESS CONDITIONS. <i>Journal of Food Quality</i> , <b>2010</b> , 33, 612-631	2.7	19
114	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> , <b>2010</b> , 75, M72-7	3.4	26
113	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> , <b>2010</b> , 75, S435-40	3.4	19
112	Formation of trans fatty acids in ground beef and frankfurters due to irradiation. <i>Journal of Food Science</i> , <b>2009</b> , 74, C79-84	3.4	12
111	Antibrowning and antimicrobial properties of sodium acid sulfate in apple slices. <i>Journal of Food Science</i> , <b>2009</b> , 74, M485-92	3.4	29
110	Inactivation of Microbial Contaminants in Fresh Produce. <i>ACS Symposium Series</i> , <b>2009</b> , 183-206	0.4	
109	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> , <b>2009</b> , 10, 463-469	6.8	53
108	Impact of thermal and nonthermal processing technologies on unfermented apple cider aroma volatiles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 924-9	5.7	31
107	Use of chemical sanitizers to reduce microbial populations and maintain quality of whole and fresh-cut cantaloupe. <i>Journal of Food Protection</i> , <b>2009</b> , 72, 2453-60	2.5	36
106	Effect of ionizing radiation on furan formation in fresh-cut fruits and vegetables. <i>Journal of Food Science</i> , <b>2008</b> , 73, C79-83	3.4	26

105	Effect of hot water surface pasteurization of whole fruit on shelf life and quality of fresh-cut cantaloupe. <i>Journal of Food Science</i> , <b>2008</b> , 73, M91-8	3-4	39
104	Retention of quality and nutritional value of 13 fresh-cut vegetables treated with low-dose radiation. <i>Journal of Food Science</i> , <b>2008</b> , 73, S367-72	3-4	58
103	Factors affecting thermally induced furan formation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 9490-4	5-7	54
102	MICROBIAL QUALITY OF FRESH-CUT ICEBERG LETTUCE WASHED IN WARM OR COLD WATER AND IRRADIATED IN A MODIFIED ATMOSPHERE PACKAGE*. <i>Journal of Food Safety</i> , <b>2008</b> , 28, 248-260	2	6
101	Furan formation in sugar solution and apple cider upon ultraviolet treatment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 7816-21	5-7	55
100	Effect of negative air ions on Escherichia coli ATCC 25922 inoculated onto mung bean seed and apple fruit. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 204-8	2-5	4
99	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> , <b>2007</b> , 70, 1402-9	2-5	17
98	Effects of ionizing radiation on sensorial, chemical, and microbiological quality of frozen corn and peas. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 1901-8	2-5	8
97	Control of Irradiation-Induced Lipid Oxidation and Volatile Sulfur Compounds Using Antioxidants in Raw Meat and Ready-to-Eat Meat Products. <i>ACS Symposium Series</i> , <b>2007</b> , 401-418	0-4	3
96	Radio frequency electric fields processing of orange juice. <i>Innovative Food Science and Emerging Technologies</i> , <b>2007</b> , 8, 549-554	6-8	50
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> , <b>2007</b> , 42, 1651-1655	2-4	14
94	Effectiveness of ionizing radiation in reducing furan and acrylamide levels in foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 8266-70	5-7	37
93	The effect of grapefruit extract and temperature abuse on growth of Clostridium perfringens from spore inocula in marinated, sous-vide chicken products. <i>Innovative Food Science and Emerging Technologies</i> , <b>2006</b> , 7, 100-106	6-8	25
92	Effect of vacuum-steam-vacuum treatment on microbial quality of whole and fresh-cut cantaloupe. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 1623-9	2-5	14
91	Inactivation of Salmonella serovars in liquid whole egg by heat following irradiation treatments. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 2066-74	2-5	25
90	Combination of hot-water surface pasteurization of whole fruit and low-dose gamma irradiation of fresh-cut cantaloupe. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 912-9	2-5	37
89	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> , <b>2006</b> , 71, M168-M173	3-4	62
88	Effect of Gamma Radiation on Furan Formation in Ready-to-Eat Products and their Ingredients. <i>Journal of Food Science</i> , <b>2006</b> , 71, C407-C412	3-4	20



87	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> , <b>2006</b> , 70, M179-M185	3.4	18
86	Nonthermal Inactivation of E. coli in Fruit Juices Using Radio Frequency Electric Fields. <i>ACS Symposium Series</i> , <b>2006</b> , 121-139	0.4	4
85	Formation of furan from carbohydrates and ascorbic acid following exposure to ionizing radiation and thermal processing. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 7826-31	5.7	96
84	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> , <b>2005</b> , 53, 4510-6	5.7	54
83	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> , <b>2005</b> , 72, 41-48	2.5	42
82	Quality of Fresh-cut Apple Slices as Affected by Low-dose Ionizing Radiation and Calcium Ascorbate Treatment. <i>Journal of Food Science</i> , <b>2005</b> , 70, S143-S148	3.4	58
81	Impact of Ionizing Radiation and Thermal Treatments on Furan Levels in Fruit Juice. <i>Journal of Food Science</i> , <b>2005</b> , 70, e409-e414	3.4	36
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