Marilyn C Erickson

List of Publications by Year
in descending order

65	2,065	304743	243625
papers	citations	22 h-index	44 g-index

68	68	68	1901
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Reduction of Escherichia coli O157:H7 and Salmonella enterica Serovar Enteritidis in Chicken Manure by Larvae of the Black Soldier Fly. Journal of Food Protection, 2004, 67, 685-690.	1.7	256
2	Surface and Internalized Escherichia coliO157: H7 on Field-Grown Spinach and Lettuce Treated with Spray-Contaminated Irrigation Water. Journal of Food Protection, 2010, 73, 1023-1029.	1.7	162
3	Food as a Vehicle for Transmission of Shiga Toxinâ€"Producing Escherichia coli. Journal of Food Protection, 2007, 70, 2426-2449.	1.7	158
4	Ultraviolet Spectrophotometric Characterization and Bactericidal Properties of Electrolyzed Oxidizing Water as Influenced by Amperage and pH. Journal of Food Protection, 2000, 63, 1534-1537.	1.7	152
5	Internalization of Fresh Produce by Foodborne Pathogens. Annual Review of Food Science and Technology, 2012, 3, 283-310.	9.9	114
6	Inactivation of Protozoan Parasites in Food, Water, and Environmental Systems. Journal of Food Protection, 2006, 69, 2786-2808.	1.7	102
7	Opportunities for mitigating pathogen contamination during on-farm food production. International Journal of Food Microbiology, 2012, 152, 54-74.	4.7	83
8	Infrequent Internalization of Escherichia coli O157:H7 into Field-Grown Leafy Greens. Journal of Food Protection, 2010, 73, 500-506.	1.7	78
9	Fate of Escherichia coli O157:H7 during On-Farm Dairy Manureâ€"Based Composting. Journal of Food Protection, 2007, 70, 2708-2716.	1.7	64
10	Lack of Internalization of Escherichia coli O157:H7 in Lettuce (Lactuca sativa L.) after Leaf Surface and Soil Inoculation. Journal of Food Protection, 2009, 72, 2028-2037.	1.7	60
11	Microbial Risks Associated with Cabbage, Carrots, Celery, Onions, and Deli Salads Made with These Produce Items. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 602-619.	11.7	54
12	Inactivation of Salmonella spp. in cow manure composts formulated to different initial C:N ratios. Bioresource Technology, 2009, 100, 5898-5903.	9.6	52
13	Composting To Inactivate Foodborne Pathogens for Crop Soil Application: A Review. Journal of Food Protection, 2018, 81, 1821-1837.	1.7	52
14	Variation of lipid and tocopherol composition in three strains of channel catfish (Ictalurus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222 Td	3.5	50
15	The Challenges of Eliminating or Substituting Antimicrobial Preservatives in Foods. Annual Review of Food Science and Technology, 2017, 8, 371-390.	9.9	42
16	Quantification of Antioxidants in Channel Catfish during Frozen Storage. Journal of Agricultural and Food Chemistry, 1996, 44, 1361-1366.	5.2	37
17	Evaluation of Treatments for Elimination of Foodborne Pathogens on the Surface of Leaves and Roots of Lettuce (Lactuca sativa L.). Journal of Food Protection, 2009, 72, 228-234.	1.7	36
18	Fate of manure-borne pathogen surrogates in static composting piles of chicken litter and peanut hulls. Bioresource Technology, 2010, 101, 1014-1020.	9.6	36

#	Article	IF	Citations
19	A Framework for Developing Research Protocols for Evaluation of Microbial Hazards and Controls during Production That Pertain to the Application of Untreated Soil Amendments of Animal Origin on Land Used To Grow Produce That May Be Consumed Raw. Journal of Food Protection, 2013, 76, 1062-1084.	1.7	36
20	Transfer of Escherichia coli O157:H7 to Iceberg Lettuce via Simulated Field Coring. Journal of Food Protection, 2009, 72, 465-472.	1.7	33
21	Preharvest Internalization of O157:H7 into Lettuce Leaves, as Affected by Insect and Physical Damage. Journal of Food Protection, 2010, 73, 1809-1816.	1.7	29
22	Heat and Drought Stress during Growth of Lettuce (Lactuca sativa L.) Does Not Promote Internalization of Escherichia coli O157:H7. Journal of Food Protection, 2009, 72, 2471-2475.	1.7	25
23	Pathogen Inactivation In Cow Manure Compost. Compost Science and Utilization, 2009, 17, 229-236.	1.2	22
24	Pre-harvest internalization and surface survival of Salmonella and Escherichia coli O157:H7 sprayed onto different lettuce cultivars under field and growth chamber conditions. International Journal of Food Microbiology, 2019, 291, 197-204.	4.7	22
25	Absence of Internalization of Escherichia coli O157:H7 into Germinating Tissue of Field-Grown Leafy Greens. Journal of Food Protection, 2014, 77, 189-196.	1.7	21
26	Biotic and Abiotic Variables Affecting Internalization and Fate of Escherichia coli O157:H7 Isolates in Leafy Green Roots. Journal of Food Protection, 2014, 77, 872-879.	1.7	19
27	Internalization and Fate of Escherichia coli O157:H7 in Leafy Green Phyllosphere Tissue Using Various Spray Conditions. Journal of Food Protection, 2014, 77, 713-721.	1.7	19
28	Inactivation of Pathogens during Aerobic Composting of Fresh and Aged Dairy Manure and Different Carbon Amendments. Journal of Food Protection, 2014, 77, 1911-1918.	1.7	17
29	Contamination of knives and graters by bacterial foodborne pathogens during slicing and grating of produce. Food Microbiology, 2015, 52, 138-145.	4.2	16
30	Manure Source and Age Affect Survival of Zoonotic Pathogens during Aerobic Composting at Sublethal Temperatures. Journal of Food Protection, 2015, 78, 302-310.	1.7	15
31	Fate of Escherichia coli<scp>O157</scp>:<scp>H7</scp> and Salmonella in soil and lettuce roots as affected by potential home gardening practices. Journal of the Science of Food and Agriculture, 2013, 93, 3841-3849.	3.5	14
32	Sensory Assessment of Frozen Stored Channel Catfish in Relation to Lipid Oxidation. Journal of Aquatic Food Product Technology, 1996, 5, 67-80.	1.4	13
33	Chemical and microbial stability of fluid milk in response to packaging and dispensing. International Journal of Dairy Technology, 1997, 50, 107-111.	2.8	13
34	Internalization of Escherichia coli O157:H7 following Spraying of Cut Shoots When Leafy Greens Are Regrown for a Second Crop. Journal of Food Protection, 2013, 76, 2052-2056.	1.7	12
35	Role of Brushes and Peelers in Removal of Escherichia coli O157:H7 and Salmonella from Produce in Domestic Kitchens. Journal of Food Protection, 2015, 78, 1624-1631.	1.7	11
36	Survival and internalization of Salmonella and Escherichia coli O157:H7 sprayed onto different cabbage cultivars during cultivation in growth chambers. Journal of the Science of Food and Agriculture, 2019, 99, 3530-3537.	3.5	11

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37	Construction and Characterization of OutbreakEscherichia coliO157:H7 Surrogate Strains for Use in Field Studies. Foodborne Pathogens and Disease, 2014, 11, 893-899.	1.8	9
38	Survival of Salmonella or Escherichia coli O157:H7 during Holding of Manure-Based Compost Mixtures at Sublethal Temperatures as Influenced by the Carbon Amendment. Journal of Food Protection, 2015, 78, 248-255.	1.7	9
39	Inactivation of Escherichia coli O157:H7 and Salmonella deposited on gloves in a liquid state and subjected to drying conditions. International Journal of Food Microbiology, 2018, 266, 200-206.	4.7	9
40	Disposition of Salmonella and Escherichia coli O157:H7 following Spraying of Contaminated Water on Cucumber Fruit and Flowers in the Field. Journal of Food Protection, 2018, 81, 2074-2081.	1.7	9
41	Survival of Salmonella enterica and Escherichia coli O157:H7 Sprayed onto the Foliage of Field-Grown Cabbage Plants. Journal of Food Protection, 2019, 82, 479-485.	1.7	8
42	Comparison of chemical measurements to differentiate oxidative stability of frozen minced tilapia fish muscle. International Journal of Food Science and Technology, 1994, 29, 585-591.	2.7	7
43	Effectiveness of levulinic acid and sodium dodecyl sulfate employed as a sanitizer during harvest or packing of cantaloupes contaminated with Salmonella Poona. International Journal of Food Microbiology, 2015, 207, 71-76.	4.7	7
44	Outbreaks of Food-Borne Diseases Related to the International Food Trade. , 0, , 69-112.		7
45	Development of Models To Relate Microbiological and Headspace Volatile Parameters in Stored Atlantic Salmon to Acceptance and Willingness To Prepare the Product by Senior Consumers. Journal of Food Protection, 2015, 78, 2156-2169.	1.7	6
46	Inactivation of Escherichia coli O157:H7 and Salmonella during washing of contaminated gloves in levulinic acid and sodium dodecyl sulfate solutions. Food Microbiology, 2018, 73, 275-281.	4.2	6
47	Variation in recovery of Salmonella strains extracted from leafy greens. LWT - Food Science and Technology, 2019, 107, 185-190.	5.2	6
48	Clostridium botulinum Toxin Production in Relation to Spoilage of Atlantic Salmon (Salmo salar) Packaged in Films of Varying Oxygen Permeabilities and with Different Atmospheres. Journal of Food Protection, 2015, 78, 2006-2018.	1.7	5
49	Efficacy of chlorine as a disinfecting agent on produce-harvesting gloves contaminated with Escherichia coli O157:H7 or Salmonella. Food Control, 2018, 86, 257-265.	5.5	5
50	Efficacy of Acetic Acid or Chitosan for Reducing the Prevalence of Salmonella- and Escherichia coli O157:H7â€“Contaminated Leafy Green Plants in Field Systems. Journal of Food Protection, 2019, 82, 854-861.	1.7	4
51	Influence of Microenvironment on Oxidative Susceptibility of Seafood Lipids. ACS Symposium Series, 1997, , 175-185.	0.5	3
52	Status and Projections for Foods Imported into the United States. , 0, , 1-43.		3
53	Sanitation and Hygiene Deficiencies as Contributing Factors in Contamination of Imported Foods. , 0, , 139-158.		3
54	Antimicrobial-Resistant Food-Borne Pathogens in Imported Food. , 0, , 159-185.		3

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55	Summary and Perspective of the Impact of Imported Foods on the Microbiological Safety of the United States' Food Supply. , 0, , 255-266.		3
56	Localized Antioxidant Degradation in Relation to Promotion of Lipid Oxidation. ACS Symposium Series, 1996, , 146-158.	0.5	2
57	Fate of enteric pathogens in different spinach cultivars cultivated in growth chamber and field systems. Food Quality and Safety, 2018, , .	1.8	2
58	Microbiological Issues Associated with Fruits, Vegetables, Nuts, and Grains. , 0, , 179-206.		2
59	Food Safety Regulations Applicable to Imported Foods. , 0, , 45-68.		2
60	Animal and Human Waste as Vehicles for Cross-Contamination of Imported Foods. , 0, , 113-138.		1
61	Exploratory Study of the Application of Smoke Aerosols to Manure-Based Composting Materials To Reduce Prevalence of Salmonella. Journal of Food Protection, 2019, 82, 804-809.	1.7	0
62	Microbiological Constraints for Use of Reclaimed and Reconditioned Water in Food Production and Processing Operations. , 0, , 1021-1047.		0
63	Relevance of Food Microbiology Issues to Current Trends (2008-2018) in Food Production and Imported Foods. , 2019, , 1049-1071.		0
64	Role of Programs Designed To Improve the Microbiological Safety of Imported Food. , 0, , 209-254.		0
65	Mycotoxin Contamination of Foods from around the World. , 0, , 187-208.		0