Ahmed E Yousef

List of Publications by Citations

126 papers	4,371 citations	36 h-index	63 g-index
132 ext. papers	4,878 ext. citations	3.7 avg, IF	5.68 L-index

#	Paper	IF	Citations
126	Application of ozone for enhancing the microbiological safety and quality of foods: a review. *Journal of Food Protection*, **1999**, 62, 1071-87	2.5	542
125	Alternative food-preservation technologies: efficacy and mechanisms. *Microbes and Infection*, **2002**, 4, 433-40	9.3	310
124	USE OF OZONE TO INACTIVATE MICROORGANISMS ON LETTUCE. *Journal of Food Safety*, **1999**, 19, 17-34	1	176
123	Inactivation of Listeria monocytogenes in milk by pulsed electric field. *Journal of Food Protection*, **1998**, 61, 1203-6	2.5	166
122	Isolation and identification of a Paenibacillus polymyxa strain that coproduces a novel lantibiotic and polymyxin. *Applied and Environmental Microbiology*, **2007**, 73, 168-78	4.8	162
121	Ozone and its current and future application in the food industry. *Advances in Food and Nutrition Research*, **2003**, 45, 167-218	6	157
120	Sporicidal action of ozone and hydrogen peroxide: a comparative study. *International Journal of Food Microbiology*, **2001**, 71, 131-8	5.8	150
119	Resistance of Listeria monocytogenes to Heat after Adaptation to Environmental Stresses. *Journal of Food Protection*, **1996**, 59, 465-471	2.5	147
118	Efficacy of Ozone Against Escherichia coli O157:H7 on Apples. *Journal of Food Science*, **2001**, 66, 1380-1384	3.4	98
117	Inactivation Kinetics of Foodborne Spoilage and Pathogenic Bacteria by Ozone. *Journal of Food Science*, **2000**, 65, 521-528	3.4	94
116	Genes of Escherichia coli O157:H7 that are involved in high-pressure resistance. *Applied and Environmental Microbiology*, **2006**, 72, 2661-71	4.8	91
115	Kinetics of inactivation of Bacillus subtilis spores by continuous or intermittent ohmic and conventional heating. *Biotechnology and Bioengineering*, **1999**, 62, 368-72	4.9	82
114	INACTIVATION OF ESCHERICHIA COLI O157:H7 BY THE COMBINATION OF ORGANIC ACIDS AND PULSED ELECTRIC FIELD. *Journal of Food Safety*, **1997**, 16, 287-299	2	81
113	Intracellular Free Iron and Its Potential Role in Ultrahigh-Pressure-Induced Inactivation of Escherichia coli. *Applied and Environmental Microbiology*, **2013**, 79, 6519-6519	4.8	78
112	Inactivation of Salmonella enterica serovar Enteritidis on shell eggs by ozone and UV radiation. *Journal of Food Protection*, **2005**, 68, 711-7	2.5	77
111	Growth kinetics of Lactobacillus acidophilus under ohmic heating. *Biotechnology and Bioengineering* , **1996**, 49, 334-40	4.9	76
110	Effect of moderate electric field frequency and growth stage on the cell membrane permeability of Lactobacillus acidophilus. *Biotechnology Progress*, **2009**, 25, 85-94	2.8	69

109	Isolation of a Paenibacillus sp. strain and structural elucidation of its broad-spectrum lipopeptide antibiotic. *Applied and Environmental Microbiology*, **2012**, 78, 3156-65	4.8	67
108	Accelerated inactivation of Geobacillus stearothermophilus spores by ohmic heating. *Journal of Food Engineering*, **2012**, 108, 69-76	6	63
107	Solvent extraction of bacteriocins from liquid cultures. *Letters in Applied Microbiology*, **2000**, 31, 193-7	2.9	59
106	Growth and Synthesis of Aflatoxin by Aspergillus parasiticus in the Presence of Sorbic Acid. *Journal of Food Protection*, **1981**, 44, 736-741	2.5	59
105	Inactivation of Listeria monocytogenes by Ultraviolet Energy. *Journal of Food Science*, **1988**, 53, 571-573	3.4	58
104	Inactivation of Escherichia coli O1 57:H7, Listeria monocytogenes, and Lactobacillus leichmannii by combinations of ozone and pulsed electric field. *Journal of Food Protection*, **2001**, 64, 777-82	2.5	54
103	Inactivation and Attachment of Listeria monocytogenes on Beef Muscle Treated with Lactic Acid and Selected Bacteriocins. *Journal of Food Protection*, **1993**, 56, 29-33	2.5	53
102	The lipopeptide antibiotic paenibacterin binds to the bacterial outer membrane and exerts bactericidal activity through cytoplasmic membrane damage. *Applied and Environmental Microbiology*, **2014**, 80, 2700-4	4.8	49
101	Decontamination of raw foods using ozone-based sanitization techniques. *Annual Review of Food Science and Technology*, **2011**, 2, 281-98	14.7	49
100	Inactivation of Escherichia coli O157:H7 and natural microbiota on spinach leaves using gaseous ozone during vacuum cooling and simulated transportation. *Journal of Food Protection*, **2009**, 72, 1538-46	2.5	49
99	Isolation and Structural Elucidation of Brevibacillin, an Antimicrobial Lipopeptide from Brevibacillus laterosporus That Combats Drug-Resistant Gram-Positive Bacteria. *Applied and Environmental Microbiology*, **2016**, 82, 2763-2772	4.8	46
98	INHIBITION OF LISTERIA MONOCYTOGENES BY LIQUID SMOKE AND ISOEUGENOL, A PHENOLIC COMPONENT FOUND IN SMOKE. *Journal of Food Safety*, **1992**, 12, 303-314	2	44
97	Antimicrobial peptides produced by Brevibacillus spp.: structure, classification and bioactivity: a mini review. *World Journal of Microbiology and Biotechnology*, **2018**, 34, 57	4.4	42
96	Spectrofluorimetric assessment of bacterial cell membrane damage by pulsed electric field. *Innovative Food Science and Emerging Technologies*, **2002**, 3, 247-254	6.8	42
95	N-terminal acetylation in paenibacillin, a novel lantibiotic. *FEBS Letters*, **2008**, 582, 2787-92	3.8	39
94	Behavior of Listeria monocytogenes During the Manufacture and Storage of Colby Cheese. *Journal of Food Protection*, **1988**, 51, 12-15	2.5	39
93	Degradation of Aflatoxin B in Dried Figs by Sodium Bisulfite With or Without Heat, Ultraviolet Energy or Hydrogen Peroxide. *Journal of Food Protection*, **1990**, 53, 581-582	2.5	37
92	Effect of moderate electric field on the metabolic activity and growth kinetics of Lactobacillus acidophilus. *Biotechnology and Bioengineering*, **2007**, 98, 872-81	4.9	36

91	A real-time polymerase chain reaction-based method for rapid and specific detection of spoilage Alicyclobacillus spp. in apple juice. *Letters in Applied Microbiology*, **2004**, 39, 376-82	2.9	36
90	Developing and optimizing bacteriophage treatment to control enterohemorrhagic Escherichia coli on fresh produce. *International Journal of Food Microbiology*, **2016**, 236, 90-7	5.8	35
89	Pediococcus acidilactici PO2 Bacteriocin Production in Whey Permeate and Inhibition of Listeria monocyfogenes in Foods. *Journal of Food Science*, **1993**, 58, 430-434	3.4	31
88	Brevibacillin, a cationic lipopeptide that binds to lipoteichoic acid and subsequently disrupts cytoplasmic membrane of Staphylococcus aureus. *Microbiological Research*, **2017**, 195, 18-23	5.3	30
87	Biosynthesis of paenibacillin, a lantibiotic with N-terminal acetylation, by Paenibacillus polymyxa. *Microbiological Research*, **2015**, 181, 15-21	5.3	28
86	New potentially antihypertensive peptides liberated in milk during fermentation with selected lactic acid bacteria and kombucha cultures. *Journal of Dairy Science*, **2017**, 100, 9508-9520	4	27
85	Changes in thermal resistance of three Salmonella serovars in response to osmotic shock and adaptation at water activities reduced by different humectants. *Journal of Food Protection*, **2014**, 77, 914-8	2.5	26
84	Draft genome sequence of Paenibacillus polymyxa OSY-DF, which coproduces a lantibiotic, paenibacillin, and polymyxin E1. *Journal of Bacteriology*, **2012**, 194, 4739-40	3.5	26
83	Inactivation of Salmonella enterica serovar enteritidis in shell eggs by sequential application of heat and ozone. *Letters in Applied Microbiology*, **2008**, 46, 620-5	2.9	25
82	Degradation of Aflatoxin M in Milk by Ultraviolet Energy. *Journal of Food Protection*, **1985**, 48, 697-698	2.5	25
81	STRUCTURAL CHANGES IN LISTERIA MONOCYTOGENES TREATED WITH GAMMA RADIATION, PULSED ELECTRIC FIELD AND ULTRA-HIGH PRESSURE. *Journal of Food Safety*, **2012**, 32, 66-73	2	23
80	Physics of Fresh Produce Safety: Role of Diffusion and Tissue Reaction in Sanitization of Leafy Green Vegetables with Liquid and Gaseous Ozone-Based Sanitizers. *Journal of Food Protection*, **2015**, 78, 2108-16	2.5	22
79	INHIBITION OF SURFACE GROWTH OF TOXIGENIC AND NONTOXIGENIC ASPERGILLI AND PENICILLIA BY EUGENOL, ISOEUGENOL AND MONOLAURIN. *Journal of Food Safety*, **1996**, 16, 219-229	2	22
78	Screening for Listeria monocytogenes surrogate strains applicable to food processing by ultrahigh pressure and pulsed electric field. *Journal of Food Protection*, **2011**, 74, 1655-61	2.5	20
77	ANTIMICROBIAL PROPERTIES OF NISIN-COATED POLYMERIC FILMS AS INFLUENCED BY FILM TYPE AND COATING CONDITIONS. *Journal of Food Safety*, **2003**, 23, 1-12	2	20
76	Prediction of growth of Pseudomonas fluorescens in milk during storage under fluctuating temperature. *Journal of Dairy Science*, **2016**, 99, 1822-1830	4	19
75	Biosynthesis of the new broad-spectrum lipopeptide antibiotic paenibacterin in Paenibacillus thiaminolyticus OSY-SE. *Research in Microbiology*, **2014**, 165, 243-51	4	19
74	Isolation and identification of spoilage microorganisms using food-based media combined with rDNA sequencing: ranch dressing as a model food. *Food Microbiology*, **2009**, 26, 235-9	6	19

73	Pulsed electric field alters molecular chaperone expression and sensitizes Listeria monocytogenes to heat. *Applied and Environmental Microbiology*, **2004**, 70, 2289-95	4.8	19
72	DECONTAMINATION OF A MULTILAMINATED ASEPTIC FOOD PACKAGING MATERIAL AND STAINLESS STEEL BY OZONE. *Journal of Food Safety*, **2001**, 21, 1-13	2	19
71	Control of Listeria monocytogenes biofilm by paenibacterin, a natural antimicrobial lipopeptide. *Food Control*, **2018**, 84, 529-535	6.2	18
70	Nisin treatment to enhance the efficacy of gamma radiation against Listeria monocytogenes on meat. *Journal of Food Protection*, **2011**, 74, 193-9	2.5	18
69	Incorporation of [14C]acetate into aflatoxin by resting cultures of Aspergillus parasiticus in the presence of antifungal agents. *European Journal of Applied Microbiology and Biotechnology*, **1983**, 18, 103-108		18
68	Characterization and application of enterocin RM6, a bacteriocin from Enterococcus faecalis. *BioMed Research International*, **2013**, 2013, 206917	3	17
67	Thermal Inactivation of Listeria monocytogenes in Chicken Gravy. *Journal of Food Protection*, **1992**, 55, 492-496	2.5	17
66	New Paenibacillus strain produces a family of linear and cyclic antimicrobial lipopeptides: cyclization is not essential for their antimicrobial activity. *FEMS Microbiology Letters*, **2017**, 364,	2.9	15
65	Efficacy of Gaseous Ozone Application during Vacuum Cooling against Escherichia coli O157:H7 on Spinach Leaves as Influenced by Bacterium Population Size. *Journal of Food Protection*, **2017**, 80, 1066-1071	2.5	15
64	Production of shelf-stable ranch dressing using high-pressure processing. *Journal of Food Science*, **2009**, 74, M83-93	3.4	15
63	Synergistic effect of high pressure processing and Lactobacillus casei antimicrobial activity against pressure resistant Listeria monocytogenes. *New Biotechnology*, **2010**, 27, 403-8	6.4	15
62	Paenibacterin, a novel broad-spectrum lipopeptide antibiotic, neutralises endotoxins and promotes survival in a murine model of Pseudomonas aeruginosa-induced sepsis. *International Journal of Antimicrobial Agents*, **2014**, 44, 74-7	14.3	14
61	Research Note: Penetration of Ozone Gas Across the Shell of Hen Eggs. *Ozone: Science and Engineering*, **2007**, 29, 147-150	2.4	14
60	Factors affecting thermal resistance of Salmonella enterica serovar enteritidis ODA 99-30581-13 in shell egg contents and use of heat-ozone combinations for egg pasteurization. *Journal of Food Protection*, **2013**, 76, 213-9	2.5	13
59	INHIBITION OF STAPHYLOCOCCUS AUREUS IN BUFFER, CULTURE MEDIA AND FOODS BY LACIDIN A, A BACTERIOCIN PRODUCED BY LACTOBACILLUS ACIDOPHILUS OSU133. *Journal of Food Safety*, **1994**, 14, 87-101	2	11
58	LACTOBACILLUS CURVATUS PRODUCES A BACTERIOCIN-LIKE AGENT ACTIVE AGAINST GRAM-NEGATIVE PATHOGENIC BACTERIA. *Journal of Food Safety*, **2005**, 25, 59-79	2	10
57	Inactivation and Injury of Listeria monocytogenes in a Minimal Medium as Affected by Benzoic Acid and Incubation Temperature. *Journal of Food Science*, **1989**, 54, 650-652	3.4	10
56	Quantitation of Growth of Mold on Cheese. *Journal of Food Protection*, **1987**, 50, 337-341	2.5	10

55	Rapid differentiation of Bacillus strains using hydrophobic grid membranes and attenuated total reflectance Infrared microspectroscopy. *Journal of Food Protection*, **2009**, 72, 1909-15	2.5	9
54	Immunoassay method for quantitative determination of nisin in solution and on polymeric films. *Letters in Applied Microbiology*, **2002**, 34, 199-204	2.9	9
53	Kinetics of growth and accumulation of aflatoxin B(1) by Aspergillus parasiticus in the presence of butylated hydroxyanisole, isoprothiolane, and nystatin. *Biotechnology and Bioengineering*, **1984**, 26, 6-11	4.9	9
52	The Microbial Lipopeptide Paenibacterin Disrupts Desiccation Resistance in Salmonella enterica Serovars Tennessee and Eimsbuettel. *Applied and Environmental Microbiology*, **2019**, 85,	4.8	8
51	Semi-industrial Scale Production of a New Yeast with Probiotic Traits, Cryptococcus sp. YMHS, Isolated from the Red Sea. *Probiotics and Antimicrobial Proteins*, **2018**, 10, 77-88	5.5	8
50	Food commensal microbes as a potentially important avenue in transmitting antibiotic resistance genes. *FEMS Microbiology Letters*, **2006**, 255, 328-328	2.9	8
49	Collateral adaptive responses induced by desiccation stress in Salmonella enterica. *LWT - Food Science and Technology*, **2020**, 133, 110089	5.4	8
48	Ozone-based treatments for inactivation of Salmonella enterica in tree nuts: Inoculation protocol and surrogate suitability considerations. *International Journal of Food Microbiology*, **2019**, 297, 21-26	5.8	7
47	Mechanism of Bacillus subtilis spore inactivation induced by moderate electric fields. *Innovative Food Science and Emerging Technologies*, **2020**, 62, 102349	6.8	7
46	Inactivation of Escherichia coli in broth and sausage by combined high pressure and Lactobacillus casei cell extract. *Food Science and Technology International*, **2010**, 16, 381-8	2.6	7
45	Draft genome sequence of Paenibacillus sp. strain OSY-SE, a bacterium producing the novel broad-spectrum lipopeptide antibiotic paenibacterin. *Journal of Bacteriology*, **2012**, 194, 6306	3.5	7
44	Proposed mechanism of inactivating Escherichia coli O157:H7 by ultra-high pressure in combination with tert-butylhydroquinone. *Journal of Applied Microbiology*, **2008**, 105, 2046-57	4.7	7
43	Factors affecting Alicyclobacillus acidoterrestris growth and guaiacol production and controlling apple juice spoilage by lauric arginate and ?-polylysine. *LWT - Food Science and Technology*, **2020**, 119, 108883	5.4	7
42	Fresh produce sanitization by combination of gaseous ozone and liquid sanitizer. *Journal of Food Engineering*, **2017**, 210, 19-26	6	6
41	Total Synthesis of Paenibacterin and Its Analogues. *Journal of Organic Chemistry*, **2019**, 84, 5339-5347	4.2	6
40	Development of a New Paenibacillin-Producing Strain and Testing its Usability in Improving Food Safety. *Journal of Food Science*, **2015**, 80, M1538-43	3.4	6
39	Draft Genome Sequence of GF610, a Producer of Potent Anti- Agents. *Genome Announcements*, **2017**, 5,		6
38	Assessment of Safety and Probiotic Traits of OSY-EGY, Isolated From Egyptian Artisanal Cheese, Using Comparative Genomics and Phenotypic Analyses. *Frontiers in Microbiology*, **2020**, 11, 608314	5.7	5

37	Effect of moderate electric field pretreatment in combination with ozonation on inactivation of Escherichia coli K12 in intact shell eggs. *LWT - Food Science and Technology*, **2020**, 127, 109338	5.4	5
36	Physiological changes of Escherichia coli O157:H7 and Staphylococcus aureus following exposure to high hydrostatic pressure. *Journal Fur Verbraucherschutz Und Lebensmittelsicherheit*, **2013**, 8, 175-183	2.3	5
35	Kinetics of aflatoxin biosynthesis by Aspergillus parasiticus in the presence of N(alpha)-palmitoyl-L-lysyl-L-lysine-ethyl ester dihydrochloride or dichlorvos. *Biotechnology and Bioengineering*, **1983**, 25, 671-85	4.9	5
34	Physical Methods of Food Preservation735-763		5
33	Draft Genome Sequence of OSY-I, a Strain That Produces Brevibacillin, Which Combats Drug-Resistant Gram-Positive Bacteria. *Genome Announcements*, **2017**, 5,		4
32	Modified microassay for the isolation of antimicrobial-producing, spore-forming and nonspore-forming bacteria. *Journal of Applied Microbiology*, **2018**, 124, 1401-1410	4.7	4
31	Draft Genome Sequence of Bacillus velezensis OSY-GA1, Which Encodes Multiple Antimicrobial Metabolites and Expresses Antimicrobial Activity against Foodborne Pathogens. *Microbiology Resource Announcements*, **2019**, 8,	1.3	4
30	Draft Genome Sequence of Lactobacillus paraplantarum OSY-TC318, a Producer of the Novel Lantibiotic Paraplantaracin TC318. *Microbiology Resource Announcements*, **2019**, 8,	1.3	3
29	Draft Genome Sequence of OSY-S3, a Producer of Potent Antimicrobial Agents Active against Bacteria and Fungi. *Genome Announcements*, **2018**, 6,		3
28	Microbial decontamination of food using ozone **2012**, 495-532		3
27	Microbiological and Safety Aspects of Pulsed Electric Field Technology. *ACS Symposium Series*, **2006** , 152-166	0.4	3
26	Thermal Inactivation of Borrelia burgdorferi , the Cause of Lyme Disease. *Journal of Food Protection* , **1990**, 53, 296-299	2.5	3
25	Rapid Reverse Phase Liquid Chromatographic Determination of Aflatoxin M1 in Milk. *Journal of the Association of Official Analytical Chemists*, **1985**, 68, 462-465		3
24	Enhancing titre and production stability of paenibacillin from Paenibacillus polymyxa by sequential drug resistance screening. *Journal of Applied Microbiology*, **2021**, 131, 2876-2885	4.7	3
23	Reduction of Escherichia coli O157:H7 population on baby spinach leaves by liquid sanitizers. *Journal of Food Process Engineering*, **2017**, 40, e12479	2.4	2
22	Genome-Guided Mass Spectrometry Expedited the Discovery of Paraplantaricin TC318, a Lantibiotic Produced by Strain Isolated From Cheese. *Frontiers in Microbiology*, **2020**, 11, 1381	5.7	2
21	Draft Genome Sequence of Enterococcus durans OSY-EGY, a Multiple-Antimicrobial-Peptide Producer Isolated from Egyptian Hard Cheese. *Microbiology Resource Announcements*, **2019**, 8,	1.3	2
20	INACTIVATION OF PATHOGENIC BACTERIA BY FD&C RED NO. 3 AND HIGH-PRESSURE PROCESSING COMBINATION TREATMENT IN FOOD SYSTEMS. *Journal of Food Safety*, **2011**, 31, 472-479	2	2

19	Screening of Lactobacilli Derived from Fermented Foods and Partial Characterization of Lactobacillus casei OSY-LB6A for Its Antibacterial Activity against Foodborne Pathogens. *Preventive Nutrition and Food Science*, **2009**, 14, 162-167	2.4	2
18	Antimicrobial Gases for Food Application **2017**, 327-348		2
17	Natural Antimicrobials Suitable for Combating Desiccation-Resistant in Milk Powder. *Microorganisms*, **2021**, 9,	4.9	2
16	Complete Genome Sequence of Phage OSYSP. *Genome Announcements*, **2017**, 5,		1
15	Draft Genome Sequence of Bacillus velezensis CE2, Which Genetically Encodes a Novel Multicomponent Lantibiotic. *Microbiology Resource Announcements*, **2019**, 8,	1.3	1
14	Survival of Borrelia burgdorferi in Whole Milk, Low Fat Milk, and Skim Milk at 34°C and in Skim Milk at 5°C. *Journal of Food Protection*, **1991**, 54, 532-536	2.5	1
13	Spatial persistence of Escherichia coli O157:H7 flowing on micropatterned structures inspired by stomata and microgrooves of leafy greens. *Innovative Food Science and Emerging Technologies*, **2021**, 75, 102889	6.8	1
12	Draft Genome Sequence of Lactobacillus rhamnosus OSU-PECh-69, a Cheese Isolate with Antibacterial Activity. *Microbiology Resource Announcements*, **2020**, 9,	1.3	1
11	Characterization of broad-host lytic Salmonella phages isolated from livestock farms and application against Salmonella Enteritidis in liquid whole egg. *LWT - Food Science and Technology*, **2021**, 144, 111269	5.4	1
10	Behavior of Microorganisms in Food: Growth, Survival, and Death **2019**, 3-21		1
9	Ozone Antimicrobial Effects on Fruits and Fruit Juices. *Food Engineering Series*, **2018**, 505-522	0.5	1
8	Detection and characterization of a rare two-component lantibiotic, amyloliquecidin GF610 produced by Bacillus velezensis, using a combination of culture, molecular and bioinformatic analyses. *Journal of Applied Microbiology*, **2021**,	4.7	1
7	Applications in food technology: antimicrobial peptides **2021**, 745-770		1
6	Draft Genome Sequence of Salmonella enterica subsp. Serovar Livingstone 1236H, a Desiccation-Resistant Strain That Poses a Salmonellosis Hazard in Low-Moisture Foods. *Microbiology Resource Announcements*, **2021**, 10,	1.3	1
5	Basics of Ozone Sanitization and Food Applications289-313		1
4	Prevalence and drug resistance patterns of Gram-negative enteric bacterial pathogens from diarrheic patients in Ethiopia: A systematic review and meta-analysis.. *PLoS ONE*, **2022**, 17, e0265271	3.7	0
3	Resistance to Processes **2014**, 280-283		
2	Culturability of Clostridium botulinum Spores under Different Germination Conditions, Sublethal Heat Treatments, and in the Presence of Nisin. *Preventive Nutrition and Food Science*, **2007**, 12, 251-258	2.4	

1	Inducing the production of the bacteriocin paenibacillin by Paenibacillus polymyxa through application of environmental stresses with relevance to milk bio-preservation.. *International Journal of Food Microbiology*, **2022**, 371, 109637	5.8