Vijay K Juneja

List of Publications by Citations

128 papers	1,852 citations	25 h-index	37 g-index
132 ext. papers	2,089 ext. citations	4.2 avg, IF	4.98 L-index

#	Paper	IF	Citations
128	Novel natural food antimicrobials. *Annual Review of Food Science and Technology*, **2012**, 3, 381-403	14.7	163
127	Modeling the effect of temperature on growth of Salmonella in chicken. *Food Microbiology*, **2007**, 24, 328-35	6	99
126	Mathematical modeling of growth of Salmonella in raw ground beef under isothermal conditions from 10 to 45 degrees C. *International Journal of Food Microbiology*, **2009**, 131, 106-11	5.8	56
125	Heat resistance and fatty acid composition of Listeria monocytogenes: effect of pH, acidulant, and growth temperature. *Journal of Food Protection*, **1998**, 61, 683-7	2.5	53
124	Control of Clostridium perfringens in cooked ground beef by carvacrol, cinnamaldehyde, thymol, or oregano oil during chilling. *Journal of Food Protection*, **2006**, 69, 1546-51	2.5	50
123	Influence of Cooling Rate on Outgrowth of Clostridium perfringens Spores in Cooked Ground Beef. *Journal of Food Protection*, **1994**, 57, 1063-1067	2.5	50
122	Carvacrol, cinnamaldehyde, oregano oil, and thymol inhibit Clostridium perfringens spore germination and outgrowth in ground turkey during chilling. *Journal of Food Protection*, **2007**, 70, 218-22	2.5	44
121	Predictive model for growth of Clostridium perfringens during cooling of cooked uncured beef. *Food Microbiology*, **2008**, 25, 42-55	6	40
120	Control of Clostridium perfringens spores by green tea leaf extracts during cooling of cooked ground beef, chicken, and pork. *Journal of Food Protection*, **2007**, 70, 1429-33	2.5	39
119	Chitosan Protects Cooked Ground Beef and Turkey Against Clostridium perfringens Spores During Chilling. *Journal of Food Science*, **2006**, 71, M236-M240	3.4	39
118	Predictive model for the combined effect of temperature, sodium lactate, and sodium diacetate on the heat resistance of Listeria monocytogenes in beef. *Journal of Food Protection*, **2003**, 66, 804-11	2.5	39
117	Growth and heat resistance kinetic variation among various isolates of Salmonella and its application to risk assessment. *Risk Analysis*, **2003**, 23, 199-213	3.9	38
116	Thermal Destruction of Escherichia coli O157:H7 in Hamburger. *Journal of Food Protection*, **1997**, 60, 1163-1166	2.5	36
115	Predictive thermal inactivation model for the combined effect of temperature, cinnamaldehyde and carvacrol on starvation-stressed multiple Salmonella serotypes in ground chicken. *International Journal of Food Microbiology*, **2013**, 165, 184-99	5.8	33
114	A comparative heat inactivation study of indigenous microflora in beef with that of Listeria monocytogenes, Salmonella serotypes and Escherichia coli O157:H7. *Letters in Applied Microbiology* , **2003**, 37, 292-8	2.9	33
113	Thermal destruction of Escherichia coli O157:H7 in sous-vide cooked ground beef as affected by tea leaf and apple skin powders. *Journal of Food Protection*, **2009**, 72, 860-5	2.5	31
112	Carvacrol and cinnamaldehyde facilitate thermal destruction of Escherichia coli O157:H7 in raw ground beef. *Journal of Food Protection*, **2008**, 71, 1604-11	2.5	31

111	Predictive thermal inactivation model for effects of temperature, sodium lactate, NaCl, and sodium pyrophosphate on Salmonella serotypes in ground beef. *Applied and Environmental Microbiology*, **2003**, 69, 5138-56	4.8	30
110	Thermal inactivation and postthermal treatment growth during storage of multiple Salmonella serotypes in ground beef as affected by sodium lactate and oregano oil. *Journal of Food Science*, **2010**, 75, M1-6	3.4	28
109	Thermal Resistance of Nonproteolytic Type B and Type E Clostridium botulinum Spores in Phosphate Buffer and Turkey Slurry. *Journal of Food Protection*, **1995**, 58, 758-763	2.5	28
108	Effects of integrated treatment of nonthermal UV-C light and different antimicrobial wash on Salmonella enterica on plum tomatoes. *Food Control*, **2015**, 56, 147-154	6.2	27
107	Predictive model for the reduction of heat resistance of Listeria monocytogenes in ground beef by the combined effect of sodium chloride and apple polyphenols. *International Journal of Food Microbiology*, **2013**, 164, 54-9	5.8	27
106	Predictive model for growth of Clostridium perfringens during cooling of cooked uncured meat and poultry. *Food Microbiology*, **2011**, 28, 791-5	6	26
105	Kinetics of thermal destruction of Salmonella in ground chicken containing trans-cinnamaldehyde and carvacrol. *Journal of Food Protection*, **2012**, 75, 289-96	2.5	26
104	Delayed Clostridium perfringens growth from a spore inocula by sodium lactate in sous-vide chicken products. *Food Microbiology*, **2006**, 23, 105-11	6	26
103	Effect of high hydrostatic pressure processing on the background microbial loads and quality of cantaloupe puree. *Food Research International*, **2017**, 91, 55-62	7	25
102	Predictive model for growth of Clostridium perfringens in cooked cured pork. *International Journal of Food Microbiology*, **2006**, 110, 85-92	5.8	25
101	The effect of grapefruit extract and temperature abuse on growth of Clostridium perfringens from spore inocula in marinated, sous-vide chicken products. *Innovative Food Science and Emerging Technologies*, **2006**, 7, 100-106	6.8	25
100	Inactivation of Salmonella enterica and Listeria monocytogenes in cantaloupe puree by high hydrostatic pressure with/without added ascorbic acid. *International Journal of Food Microbiology*, **2016**, 235, 77-84	5.8	25
99	Thermal inactivation of Listeria monocytogenes and Salmonella spp. in sous-vide processed marinated chicken breast. *Food Research International*, **2017**, 100, 894-898	7	24
98	Control of Listeria monocytogenes in Vacuum-Packaged Pre-Peeled Potatoes. *Journal of Food Science*, **1998**, 63, 911-914	3.4	24
97	OUTGROWTH OF CLOSTRIDIUM PERFRINGENS SPORES IN COOK-IN-BAG BEEF PRODUCTS1. *Journal of Food Safety*, **1995**, 15, 21-34	2	23
96	Cronobacter sakazakii in baby foods and baby food ingredients of dairy origin and microbiological profile of positive samples. *LWT - Food Science and Technology*, **2017**, 75, 402-407	5.4	22
95	INFLUENCE OF THE INTRINSIC PROPERTIES OF FOOD ON THERMAL INACTTVATION OF SPORES OF NONPROTEOLYTIC CLOSTRIDIUM BOTULINUM: DEVELOPMENT OF A PREDICTIVE MODEL1. *Journal of Food Safety*, **1995**, 15, 349-364	2	20
94	Effects of pulsed light and sanitizer wash combination on inactivation of Escherichia coli O157:H7, microbial loads and apparent quality of spinach leaves. *Food Microbiology*, **2019**, 82, 127-134	6	19

93	Thermal inactivation of Salmonella spp. in ground chicken breast or thigh meat. *International Journal of Food Science and Technology*, **2007**, 42, 1443-1448	3.8	19
92	Predictive model for growth of Clostridium perfringens during cooling of cooked ground pork. *Innovative Food Science and Emerging Technologies*, **2010**, 11, 146-154	6.8	18
91	Predictive model for growth of Bacillus cereus during cooling of cooked rice. *International Journal of Food Microbiology*, **2019**, 290, 49-58	5.8	18
90	Growth kinetics of Salmonella spp. pre- and post-thermal treatment. *International Journal of Food Microbiology*, **2006**, 109, 54-9	5.8	17
89	Yersinia enterocolitica and Yersinia pseudotuberculosis **2014**, 164-180		16
88	Heat resistance of Escherichia coli O157:H7 in cook-in-bag ground beef as affected by pH and acidulant *International Journal of Food Science and Technology*, **2003**, 38, 297-304	3.8	16
87	Detection of Enterotoxigenic Clostridium perfringens in Raw Beef by Polymerase Chain Reaction. *Journal of Food Protection*, **1995**, 58, 154-159	2.5	16
86	Interactive Effects of Temperature, Initial pH, Sodium Chloride, and Sodium Pyrophosphate on the Growth Kinetics of Clostridium perfringens. *Journal of Food Protection*, **1996**, 59, 963-968	2.5	16
85	Virulence and Antibiotic Resistance Profiles of and spp. Involved in the Diarrheic Hemorrhagic Outbreak in Mexico. *Frontiers in Microbiology*, **2018**, 9, 2206	5.7	16
84	INFLUENCE OF MODIFIED ATMOSPHERE PACKAGING ON GROWTH OF CLOSTRIDIUM PERFRINGENS IN COOKED TURKEY. *Journal of Food Safety*, **1996**, 16, 141-150	2	15
83	Inactivation of Salmonella in cherry tomato stem scars and quality preservation by pulsed light treatment and antimicrobial wash. *Food Control*, **2020**, 110, 107005	6.2	15
82	Thermal Inactivation of Salmonella Serotypes in Red Meat as Affected by Fat Content. *Quantitative Microbiology*, **2000**, 2, 189-225		14
81	Growth potential of Clostridium perfringens from spores in acidified beef, pork, and poultry products during chilling. *Journal of Food Protection*, **2013**, 76, 65-71	2.5	13
80	Heat treatment adaptations in Clostridium perfringens vegetative cells. *Journal of Food Protection*, **2001**, 64, 1527-34	2.5	13
79	Effects and interactions of gallic acid, eugenol and temperature on thermal inactivation of Salmonella spp. in ground chicken. *Food Research International*, **2018**, 103, 289-294	7	13
78	Potential for Growth from Spores of Bacillus cereus and Clostridium botulinum and Vegetative Cells of Staphylococcus aureus , Listeria monocytogenes , and Salmonella Serotypes in Cooked Ground Beef during Cooling. *Journal of Food Protection*, **1997**, 60, 272-275	2.5	12
77	Inactivation of Salmonella in grape tomato stem scars by organic acid wash and chitosan-allyl isothiocyanate coating. *International Journal of Food Microbiology*, **2018**, 266, 234-240	5.8	11
76	The effects of grapefruit seed extract on the thermal inactivation of Listeria monocytogenes in sous-vide processed d er kebabs. *Food Control*, **2019**, 95, 71-76	6.2	11

75	Effect of pomegranate powder on the heat inactivation of Escherichia coli O104:H4 in ground chicken. *Food Control*, **2016**, 70, 26-34	6.2	11
74	Heterocyclic aromatic amines content in chicken burgers and chicken nuggets´sold in fast food restaurants and effects of green tea extract and microwave thawing on their formation. *Journal of Food Processing and Preservation*, **2017**, 41, e13240	2.1	10
73	Soil Properties and Macro Cations Status impacted by Long-Term Applied Poultry Litter. *Communications in Soil Science and Plant Analysis*, **2008**, 39, 858-872	1.5	10
72	Dynamic predictive model for growth of Salmonella spp. in scrambled egg mix. *Food Microbiology*, **2017**, 64, 39-46	6	9
71	Dynamic Predictive Model for Growth of Bacillus cereus from Spores in Cooked Beans. *Journal of Food Protection*, **2018**, 81, 308-315	2.5	9
70	Predictive Thermal Inactivation Model for Effects and Interactions of Temperature, NaCl, Sodium Pyrophosphate, and Sodium Lactate on Listeria monocytogenes in Ground Beef. *Food and Bioprocess Technology*, **2014**, 7, 437-446	5.1	9
69	Potential for growth of Clostridium perfringens from spores in pork scrapple during cooling. *Foodborne Pathogens and Disease*, **2010**, 7, 153-7	3.8	9
68	Effect of grape seed extract on heat resistance of Clostridium perfringens vegetative cells in sous vide processed ground beef. *Food Research International*, **2019**, 120, 33-37	7	9
67	Development of a predictive model for Salmonella spp. reduction in meat jerky product with temperature, potassium sorbate, pH, and water activity as controlling factors. *International Journal of Food Microbiology*, **2016**, 236, 1-8	5.8	8
66	Variability in Cell Response of Cronobacter sakazakii after Mild-Heat Treatments and Its Impact on Food Safety. *Frontiers in Microbiology*, **2016**, 7, 535	5.7	8
65	Control of Bacillus cereus spore germination and outgrowth in cooked rice during chilling by nonorganic and organic apple, orange, and potato peel powders. *Journal of Food Processing and Preservation*, **2018**, 42, e13558	2.1	8
64	Predictive Model for Growth of Bacillus cereus at Temperatures Applicable to Cooling of Cooked Pasta. *Journal of Food Science*, **2019**, 84, 590-598	3.4	7
63	Modeling the effects of temperature, sodium chloride, and green tea and their interactions on the thermal inactivation of Listeria monocytogenes in turkey. *Journal of Food Protection*, **2014**, 77, 1696-702	2.5	7
62	Development of sodium chlorite and glucono delta-lactone incorporated PLA film for microbial inactivation on fresh tomato. *Food Research International*, **2020**, 132, 109067	7	6
61	Cross-Laboratory Comparative Study of the Impact of Experimental and Regression Methodologies on Salmonella Thermal Inactivation Parameters in Ground Beef. *Journal of Food Protection*, **2016**, 79, 1097-106	2.5	6
60	Preparation and testing of plant seed meal-based wood adhesives. *Journal of Visualized Experiments*, **2015**,	1.6	6
59	Diarrheagenic Escherichia coli **2014**, 71-94		6
58	The Effect of Repeated Sodium Hypochlorite Exposure on Chlorine Resistance Development in Escherichia coli O157:H7. *Food Science and Technology Research*, **2010**, 16, 607-612	0.8	6

57	Inactivation of Salmonella and Shiga toxin-producing Escherichia coli (STEC) from the surface of alfalfa seeds and sprouts by combined antimicrobial treatments using ozone and electrolyzed water. *Food Research International*, **2020**, 136, 109488	7	6
56	Clostridium perfringens **2019**, 513-540		6
55	Inactivation of Bacillus cereus and Salmonella enterica serovar typhimurium by Aqueous Ozone: Modeling and UV-Vis Spectroscopic Analysis. *Ozone: Science and Engineering*, **2016**, 38, 124-132	2.4	5
54	Biogenic Amines in Foods **2014**, 248-274		5
53	Clostridium perfringens **2014**, 53-70		5
52	Clostridium botulinum31-52		5
51	Growth of Clostridium perfringens in sous vide cooked ground beef with added grape seed extract. *Meat Science*, **2018**, 143, 252-256	6.4	5
50	Growth characteristics of Shiga toxin-producing Escherichia coli (STEC) stressed by chlorine, sodium chloride, acid, and starvation on lettuce and cantaloupe. *Food Control*, **2015**, 55, 97-102	6.2	4
49	Human Pathogenic Viruses in Food **2014**, 218-232		4
48	Thermal inactivation of Bacillus cereus spores during cooking of rice to ensure later safety of boudin. *LWT - Food Science and Technology*, **2020**, 122, 108955	5.4	4
47	Effect of Grapefruit Seed Extract on Thermal Inactivation of Listeria monocytogenes during Sous-Vide Processing of Two Marinated Mexican Meat Entr□s. *Journal of Food Protection*, **2016**, 79, 1174-80	2.5	4
46	A predictive growth model for Clostridium botulinum during cooling of cooked uncured ground beef. *Food Microbiology*, **2021**, 93, 103618	6	4
45	Thermal Inactivation Kinetics of Three Heat-Resistant Strains in Whole Liquid Egg. *Journal of Food Protection*, **2019**, 82, 1465-1471	2.5	3
44	Bacillus cereus and Other Bacillus spp. **2014**, 1-19		3
43	Thermal inactivation of foodborne pathogens and the USDA pathogen modeling program. *Journal of Thermal Analysis and Calorimetry*, **2011**, 106, 191-198	4.1	3
42	Approaches for Modeling Thermal Inactivation of Foodborne Pathogens. *ACS Symposium Series*, **2006**, 235-251	0.4	3
41	TEMPERATURE INDUCED SHIFTS IN THE FATTY ACID PROFILE OF STAPHYLOCOCCUS AUREUS WRRC B1241. *Journal of Rapid Methods and Automation in Microbiology*, **1996**, 4, 235-245		3
40	Interventions for Fresh Produce **2017**, 199-223		3

39	Chemical Preservatives and Natural Food Antimicrobials **2019**, 705-731		3
38	Influence of Cooling Rate on Growth of Bacillus cereus from Spore Inocula in Cooked Rice, Beans, Pasta, and Combination Products Containing Meat or Poultry. *Journal of Food Protection*, **2018**, 430-436	2.5	3
37	Predictive model for growth of Clostridium botulinum from spores during cooling of cooked ground chicken. *Food Research International*, **2021**, 149, 110695	7	3
36	Effect of Acidified Sorbate Solutions on the Lag-Phase Durations and Growth Rates of Listeria monocytogenes on Meat Surfaces. *Journal of Food Protection*, **2015**, 78, 1154-60	2.5	2
35	The effect of lauric arginate on the thermal inactivation of starved Listeria monocytogenes in sous-vide cooked ground beef. *Food Research International*, **2020**, 134, 109280	7	2
34	Naturally Occurring Toxins in Plants **2014**, 301-313		2
33	Effect of pH, sodium chloride and sodium pyrophosphate on the thermal resistance of Escherichia coli O157:H7 in ground beef. *Food Research International*, **2015**, 78, 482	7	2
32	Staphylococcal Food Poisoning **2014**, 119-130		2
31	Thermal Treatments to Control Pathogens in Muscle Foods with Particular Reference to sous vide Products. *ACS Symposium Series*, **2006**, 87-108	0.4	2
30	Effects of processing and storage on the nutrient composition of green vegetable pigeonpea. *Journal of Food Processing and Preservation*, **2021**, 45, e15714	2.1	2
29	Thermal resistance of Cronobacter sakazakii isolated from baby food ingredients of dairy origin in liquid medium. *Journal of Food Processing and Preservation*, **2018**, 42, e13463	2.1	1
28	A European Food Safety Perspective on Residues of Veterinary Drugs and Growth-Promoting Agents **2014**, 326-342		1
27	Chemical Residues: Incidence in the United States **2014**, 314-325		1
26	Fungal and Mushroom Toxins **2014**, 275-285		1
25	Listeria monocytogenes **2014**, 95-107		1
24	Salmonella **2014**, 108-118		1
23	Shigella **2014**, 131-145		1
22	EVALUATION OF PCR AND DNA HYBRIDIZATION PROTOCOLS FOR DETECTION OF VIABLE ENTEROTOXIGENIC CLOSTRIDIUM PERFRINGENS IN IRRADIATED BEEF. *Journal of Food Safety*, **1997**, 17, 229-238	2	1

21	Critical Evaluation of Uncertainties of Gluten Testing: Issues and Solutions for Food Allergen Detection286-300		1
20	Interventions for Hazard Control in Foods during Harvesting379-395		1
19	Molecular Subtyping and Tracking of Food-Borne Bacterial Pathogens460-477		1
18	Food Safety Management Systems478-492		1
17	Control of Clostridium perfringens spore germination and outgrowth by potassium lactate and sodium diacetate in ham containing reduced sodium chloride. *LWT - Food Science and Technology*, **2021**, 137, 110395	5.4	1
16	Inactivation of Listeria monocytogenes, Escherichia coli O157:H7, and Salmonella spp. on dates by antimicrobial washes. *Journal of Food Processing and Preservation*, **2021**, 45, e15282	2.1	1
15	Predictive model for growth of Clostridium perfringens during cooling of cooked pork supplemented with sodium chloride and sodium pyrophosphate. *Meat Science*, **2021**, 180, 108557	6.4	1
14	Predictive model for growth of Clostridium botulinum from spores at temperatures applicable to cooling of cooked ground pork. *Innovative Food Science and Emerging Technologies*, **2022**, 77, 102960	6.8	1
13	Inhibition of germination and outgrowth of Clostridium perfringens spores by buffered calcium, potassium and sodium citrates in cured and non-cured injected pork during cooling. *LWT - Food Science and Technology*, **2020**, 123, 109074	5.4	0
12	Interventions for Hazard Control in Foods Preharvest357-378		0
11	Other Bacterial Pathogens: Aeromonas, Arcobacter, Helicobacter, Mycobacterium, Plesiomonas, and Streptococcus **2014**, 181-194		
10	Seafood Toxins **2014**, 233-247		
9	Prions and Prion Diseases **2014**, 343-356		
8	Recent Developments in Rapid Detection Methods **2014**, 450-459		
7	Food-Borne Parasites **2014**, 195-217		
6	Predictive Microbiology Information Portal with Particular Reference to the USDA Pathogen Modeling Program **2009**, 137-152		
5	Interventions for Hazard Control at Food Service436-449		
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