

# Vijay K Juneja

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/8328440/vijay-k-juneja-publications-by-year.pdf>

**Version:** 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Predictive model for growth of <i>Clostridium botulinum</i> from spores at temperatures applicable to cooling of cooked ground pork. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 77, 102960	6.8	1
127	A predictive growth model for <i>Clostridium botulinum</i> during cooling of cooked uncured ground beef. <i>Food Microbiology</i> , <b>2021</b> , 93, 103618	6	4
126	Control of <i>Clostridium perfringens</i> spore germination and outgrowth by potassium lactate and sodium diacetate in ham containing reduced sodium chloride. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 137, 110395	5.4	1
125	Inactivation of <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7, and <i>Salmonella</i> spp. on dates by antimicrobial washes. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15282	2.1	1
124	Effects of processing and storage on the nutrient composition of green vegetable pigeonpea. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15714	2.1	2
123	Predictive model for growth of <i>Clostridium perfringens</i> during cooling of cooked pork supplemented with sodium chloride and sodium pyrophosphate. <i>Meat Science</i> , <b>2021</b> , 180, 108557	6.4	1
122	Predictive model for growth of <i>Clostridium botulinum</i> from spores during cooling of cooked ground chicken. <i>Food Research International</i> , <b>2021</b> , 149, 110695	7	3
121	Inhibition of germination and outgrowth of <i>Clostridium perfringens</i> spores by buffered calcium, potassium and sodium citrates in cured and non-cured injected pork during cooling. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 123, 109074	5.4	0
120	Development of sodium chlorite and glucono delta-lactone incorporated PLA film for microbial inactivation on fresh tomato. <i>Food Research International</i> , <b>2020</b> , 132, 109067	7	6
119	The effect of lauric arginate on the thermal inactivation of starved <i>Listeria monocytogenes</i> in sous-vide cooked ground beef. <i>Food Research International</i> , <b>2020</b> , 134, 109280	7	2
118	Thermal inactivation of <i>Bacillus cereus</i> spores during cooking of rice to ensure later safety of boudin. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 122, 108955	5.4	4
117	Inactivation of <i>Salmonella</i> 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
116	Inactivation of <i>Salmonella</i> and Shiga toxin-producing <i>Escherichia coli</i> (STEC) from the surface of alfalfa seeds and sprouts by combined antimicrobial treatments using ozone and electrolyzed water. <i>Food Research International</i> , <b>2020</b> , 136, 109488	7	6
115	Effects of pulsed light and sanitizer wash combination on inactivation of <i>Escherichia coli</i> O157:H7, microbial loads and apparent quality of spinach leaves. <i>Food Microbiology</i> , <b>2019</b> , 82, 127-134	6	19
114	Predictive Model for Growth of <i>Bacillus cereus</i> at Temperatures Applicable to Cooling of Cooked Pasta. <i>Journal of Food Science</i> , <b>2019</b> , 84, 590-598	3.4	7
113	The effects of grapefruit seed extract on the thermal inactivation of <i>Listeria monocytogenes</i> in sous-vide processed döner kebabs. <i>Food Control</i> , <b>2019</b> , 95, 71-76	6.2	11
112	Thermal Inactivation Kinetics of Three Heat-Resistant Strains in Whole Liquid Egg. <i>Journal of Food Protection</i> , <b>2019</b> , 82, 1465-1471	2.5	3

111	Effect of grape seed extract on heat resistance of <i>Clostridium perfringens</i> vegetative cells in sous vide processed ground beef. <i>Food Research International</i> , <b>2019</b> , 120, 33-37	7	9
110	<i>Clostridium perfringens</i> <b>2019</b> , 513-540		6
109	Chemical Preservatives and Natural Food Antimicrobials <b>2019</b> , 705-731		3
108	Predictive model for growth of <i>Bacillus cereus</i> during cooling of cooked rice. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 290, 49-58	5.8	18
107	Dynamic Predictive Model for Growth of <i>Bacillus cereus</i> from Spores in Cooked Beans. <i>Journal of Food Protection</i> , <b>2018</b> , 81, 308-315	2.5	9
106	Inactivation of <i>Salmonella</i> 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
105	Thermal resistance of <i>Cronobacter sakazakii</i> isolated from baby food ingredients of dairy origin in liquid medium. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13463	2.1	1
104	Effects and interactions of gallic acid, eugenol and temperature on thermal inactivation of <i>Salmonella</i> spp. in ground chicken. <i>Food Research International</i> , <b>2018</b> , 103, 289-294	7	13
103	Control of <i>Bacillus cereus</i> spore germination and outgrowth in cooked rice during chilling by nonorganic and organic apple, orange, and potato peel powders. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13558	2.1	8
102	Influence of Cooling Rate on Growth of <i>Bacillus cereus</i> from Spore Inocula in Cooked Rice, Beans, Pasta, and Combination Products Containing Meat or Poultry. <i>Journal of Food Protection</i> , <b>2018</b> , 430-436	2.5	3
101	Virulence and Antibiotic Resistance Profiles of and spp. Involved in the Diarrheic Hemorrhagic Outbreak in Mexico. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2206	5.7	16
100	Growth of <i>Clostridium perfringens</i> in sous vide cooked ground beef with added grape seed extract. <i>Meat Science</i> , <b>2018</b> , 143, 252-256	6.4	5
99	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. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13240	2.1	10
98	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
97	Dynamic predictive model for growth of <i>Salmonella</i> spp. in scrambled egg mix. <i>Food Microbiology</i> , <b>2017</b> , 64, 39-46	6	9
96	Thermal inactivation of <i>Listeria monocytogenes</i> and <i>Salmonella</i> spp. in sous-vide processed marinated chicken breast. <i>Food Research International</i> , <b>2017</b> , 100, 894-898	7	24
95	<i>Cronobacter sakazakii</i> in baby foods and baby food ingredients of dairy origin and microbiological profile of positive samples. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 75, 402-407	5.4	22
94	Interventions for Fresh Produce <b>2017</b> , 199-223		3

93	Development of a predictive model for Salmonella spp. reduction in meat jerky product with temperature, potassium sorbate, pH, and water activity as controlling factors. <i>International Journal of Food Microbiology</i> , <b>2016</b> , 236, 1-8	5.8	8
92	Cross-Laboratory Comparative Study of the Impact of Experimental and Regression Methodologies on Salmonella Thermal Inactivation Parameters in Ground Beef. <i>Journal of Food Protection</i> , <b>2016</b> , 79, 1097-106	2.5	6
91	Inactivation of Bacillus cereus and Salmonella enterica serovar typhimurium by Aqueous Ozone: Modeling and UV-Vis Spectroscopic Analysis. <i>Ozone: Science and Engineering</i> , <b>2016</b> , 38, 124-132	2.4	5
90	Variability in Cell Response of Cronobacter sakazakii after Mild-Heat Treatments and Its Impact on Food Safety. <i>Frontiers in Microbiology</i> , <b>2016</b> , 7, 535	5.7	8
89	Effect of pomegranate powder on the heat inactivation of Escherichia coli O104:H4 in ground chicken. <i>Food Control</i> , <b>2016</b> , 70, 26-34	6.2	11
88	Effect of Grapefruit Seed Extract on Thermal Inactivation of Listeria monocytogenes during Sous-Vide Processing of Two Marinated Mexican Meat Entrées. <i>Journal of Food Protection</i> , <b>2016</b> , 79, 1174-80	2.5	4
87	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
86	Effect of Acidified Sorbate Solutions on the Lag-Phase Durations and Growth Rates of Listeria monocytogenes on Meat Surfaces. <i>Journal of Food Protection</i> , <b>2015</b> , 78, 1154-60	2.5	2
85	Effects of integrated treatment of nonthermal UV-C light and different antimicrobial wash on Salmonella enterica on plum tomatoes. <i>Food Control</i> , <b>2015</b> , 56, 147-154	6.2	27
84	Growth characteristics of Shiga toxin-producing Escherichia coli (STEC) stressed by chlorine, sodium chloride, acid, and starvation on lettuce and cantaloupe. <i>Food Control</i> , <b>2015</b> , 55, 97-102	6.2	4
83	Preparation and testing of plant seed meal-based wood adhesives. <i>Journal of Visualized Experiments</i> , <b>2015</b> ,	1.6	6
82	Effect of pH, sodium chloride and sodium pyrophosphate on the thermal resistance of Escherichia coli O157:H7 in ground beef. <i>Food Research International</i> , <b>2015</b> , 78, 482	7	2
81	A European Food Safety Perspective on Residues of Veterinary Drugs and Growth-Promoting Agents <b>2014</b> , 326-342		1
80	Other Bacterial Pathogens: Aeromonas, Arcobacter, Helicobacter, Mycobacterium, Plesiomonas, and Streptococcus <b>2014</b> , 181-194		
79	Yersinia enterocolitica and Yersinia pseudotuberculosis <b>2014</b> , 164-180		16
78	Naturally Occurring Toxins in Plants <b>2014</b> , 301-313		2
77	Seafood Toxins <b>2014</b> , 233-247		
76	Prions and Prion Diseases <b>2014</b> , 343-356		

75	Chemical Residues: Incidence in the United States <b>2014</b> , 314-325		1
74	Biogenic Amines in Foods <b>2014</b> , 248-274		5
73	Human Pathogenic Viruses in Food <b>2014</b> , 218-232		4
72	Recent Developments in Rapid Detection Methods <b>2014</b> , 450-459		
71	Food-Borne Parasites <b>2014</b> , 195-217		
70	Fungal and Mushroom Toxins <b>2014</b> , 275-285		1
69	Diarrheagenic Escherichia coli <b>2014</b> , 71-94		6
68	Bacillus cereus and Other Bacillus spp. <b>2014</b> , 1-19		3
67	Clostridium perfringens <b>2014</b> , 53-70		5
66	Listeria monocytogenes <b>2014</b> , 95-107		1
65	Salmonella <b>2014</b> , 108-118		1
64	Staphylococcal Food Poisoning <b>2014</b> , 119-130		2
63	Shigella <b>2014</b> , 131-145		1
62	Modeling the effects of temperature, sodium chloride, and green tea and their interactions on the thermal inactivation of Listeria monocytogenes in turkey. <i>Journal of Food Protection</i> , <b>2014</b> , 77, 1696-702 <sup>2-5</sup>		7
61	Predictive Thermal Inactivation Model for Effects and Interactions of Temperature, NaCl, Sodium Pyrophosphate, and Sodium Lactate on Listeria monocytogenes in Ground Beef. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 437-446	5.1	9
60	Predictive thermal inactivation model for the combined effect of temperature, cinnamaldehyde and carvacrol on starvation-stressed multiple Salmonella serotypes in ground chicken. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 165, 184-99	5.8	33
59	Predictive model for the reduction of heat resistance of Listeria monocytogenes in ground beef by the combined effect of sodium chloride and apple polyphenols. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 164, 54-9	5.8	27
58	Growth potential of Clostridium perfringens from spores in acidified beef, pork, and poultry products during chilling. <i>Journal of Food Protection</i> , <b>2013</b> , 76, 65-71	2.5	13

57	Novel natural food antimicrobials. <i>Annual Review of Food Science and Technology</i> , <b>2012</b> , 3, 381-403	14.7	163
56	Kinetics of thermal destruction of Salmonella in ground chicken containing trans-cinnamaldehyde and carvacrol. <i>Journal of Food Protection</i> , <b>2012</b> , 75, 289-96	2.5	26
55	Predictive model for growth of Clostridium perfringens during cooling of cooked uncured meat and poultry. <i>Food Microbiology</i> , <b>2011</b> , 28, 791-5	6	26
54	Thermal inactivation of foodborne pathogens and the USDA pathogen modeling program. <i>Journal of Thermal Analysis and Calorimetry</i> , <b>2011</b> , 106, 191-198	4.1	3
53	Thermal inactivation and postthermal treatment growth during storage of multiple Salmonella serotypes in ground beef as affected by sodium lactate and oregano oil. <i>Journal of Food Science</i> , <b>2010</b> , 75, M1-6	3.4	28
52	Predictive model for growth of Clostridium perfringens during cooling of cooked ground pork. <i>Innovative Food Science and Emerging Technologies</i> , <b>2010</b> , 11, 146-154	6.8	18
51	Potential for growth of Clostridium perfringens from spores in pork scrapple during cooling. <i>Foodborne Pathogens and Disease</i> , <b>2010</b> , 7, 153-7	3.8	9
50	The Effect of Repeated Sodium Hypochlorite Exposure on Chlorine Resistance Development in Escherichia coli O157:H7. <i>Food Science and Technology Research</i> , <b>2010</b> , 16, 607-612	0.8	6
49	Thermal destruction of Escherichia coli O157:H7 in sous-vide cooked ground beef as affected by tea leaf and apple skin powders. <i>Journal of Food Protection</i> , <b>2009</b> , 72, 860-5	2.5	31
48	Predictive Microbiology Information Portal with Particular Reference to the USDA Pathogen Modeling Program <b>2009</b> , 137-152		
47	Mathematical modeling of growth of Salmonella in raw ground beef under isothermal conditions from 10 to 45 degrees C. <i>International Journal of Food Microbiology</i> , <b>2009</b> , 131, 106-11	5.8	56
46	Predictive model for growth of Clostridium perfringens during cooling of cooked uncured beef. <i>Food Microbiology</i> , <b>2008</b> , 25, 42-55	6	40
45	Soil Properties and Macro Cations Status impacted by Long-Term Applied Poultry Litter. <i>Communications in Soil Science and Plant Analysis</i> , <b>2008</b> , 39, 858-872	1.5	10
44	Carvacrol and cinnamaldehyde facilitate thermal destruction of Escherichia coli O157:H7 in raw ground beef. <i>Journal of Food Protection</i> , <b>2008</b> , 71, 1604-11	2.5	31
43	Control of Clostridium perfringens spores by green tea leaf extracts during cooling of cooked ground beef, chicken, and pork. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 1429-33	2.5	39
42	Carvacrol, cinnamaldehyde, oregano oil, and thymol inhibit Clostridium perfringens spore germination and outgrowth in ground turkey during chilling. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 218-22	2.5	44
41	Thermal inactivation of Salmonella spp. in ground chicken breast or thigh meat. <i>International Journal of Food Science and Technology</i> , <b>2007</b> , 42, 1443-1448	3.8	19
40	Modeling the effect of temperature on growth of Salmonella in chicken. <i>Food Microbiology</i> , <b>2007</b> , 24, 328-35	6	99

39	Delayed Clostridium perfringens growth from a spore inocula by sodium lactate in sous-vide chicken products. <i>Food Microbiology</i> , <b>2006</b> , 23, 105-11	6	26
38	Growth kinetics of Salmonella spp. pre- and post-thermal treatment. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 109, 54-9	5.8	17
37	Predictive model for growth of Clostridium perfringens in cooked cured pork. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 110, 85-92	5.8	25
36	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
35	Control of Clostridium perfringens in cooked ground beef by carvacrol, cinnamaldehyde, thymol, or oregano oil during chilling. <i>Journal of Food Protection</i> , <b>2006</b> , 69, 1546-51	2.5	50
34	Chitosan Protects Cooked Ground Beef and Turkey Against Clostridium perfringens Spores During Chilling. <i>Journal of Food Science</i> , <b>2006</b> , 71, M236-M240	3.4	39
33	Thermal Treatments to Control Pathogens in Muscle Foods with Particular Reference to sous vide Products. <i>ACS Symposium Series</i> , <b>2006</b> , 87-108	0.4	2
32	Approaches for Modeling Thermal Inactivation of Foodborne Pathogens. <i>ACS Symposium Series</i> , <b>2006</b> , 235-251	0.4	3
31	Predictive model for the combined effect of temperature, sodium lactate, and sodium diacetate on the heat resistance of Listeria monocytogenes in beef. <i>Journal of Food Protection</i> , <b>2003</b> , 66, 804-11	2.5	39
30	Heat resistance of Escherichia coli O157:H7 in cook-in-bag ground beef as affected by pH and acidulant. <i>International Journal of Food Science and Technology</i> , <b>2003</b> , 38, 297-304	3.8	16
29	A comparative heat inactivation study of indigenous microflora in beef with that of Listeria monocytogenes, Salmonella serotypes and Escherichia coli O157:H7. <i>Letters in Applied Microbiology</i> , <b>2003</b> , 37, 292-8	2.9	33
28	Growth and heat resistance kinetic variation among various isolates of Salmonella and its application to risk assessment. <i>Risk Analysis</i> , <b>2003</b> , 23, 199-213	3.9	38
27	Predictive thermal inactivation model for effects of temperature, sodium lactate, NaCl, and sodium pyrophosphate on Salmonella serotypes in ground beef. <i>Applied and Environmental Microbiology</i> , <b>2003</b> , 69, 5138-56	4.8	30
26	Heat treatment adaptations in Clostridium perfringens vegetative cells. <i>Journal of Food Protection</i> , <b>2001</b> , 64, 1527-34	2.5	13
25	Thermal Inactivation of Salmonella Serotypes in Red Meat as Affected by Fat Content. <i>Quantitative Microbiology</i> , <b>2000</b> , 2, 189-225		14
24	Control of Listeria monocytogenes in Vacuum-Packaged Pre-Peeled Potatoes. <i>Journal of Food Science</i> , <b>1998</b> , 63, 911-914	3.4	24
23	Heat resistance and fatty acid composition of Listeria monocytogenes: effect of pH, acidulant, and growth temperature. <i>Journal of Food Protection</i> , <b>1998</b> , 61, 683-7	2.5	53
22	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. <i>Journal of Food Protection</i> , <b>1997</b> , 60, 272-275	2.5	12

21	Thermal Destruction of Escherichia coli O157:H7 in Hamburger. <i>Journal of Food Protection</i> , <b>1997</b> , 60, 1163-1166	2.5	36
20	EVALUATION OF PCR AND DNA HYBRIDIZATION PROTOCOLS FOR DETECTION OF VIABLE ENTEROTOXIGENIC CLOSTRIDIUM PERFRINGENS IN IRRADIATED BEEF. <i>Journal of Food Safety</i> , <b>1997</b> , 17, 229-238	2	1
19	Interactive Effects of Temperature, Initial pH, Sodium Chloride, and Sodium Pyrophosphate on the Growth Kinetics of Clostridium perfringens. <i>Journal of Food Protection</i> , <b>1996</b> , 59, 963-968	2.5	16
18	INFLUENCE OF MODIFIED ATMOSPHERE PACKAGING ON GROWTH OF CLOSTRIDIUM PERFRINGENS IN COOKED TURKEY. <i>Journal of Food Safety</i> , <b>1996</b> , 16, 141-150	2	15
17	TEMPERATURE INDUCED SHIFTS IN THE FATTY ACID PROFILE OF STAPHYLOCOCCUS AUREUS WRR C B1241. <i>Journal of Rapid Methods and Automation in Microbiology</i> , <b>1996</b> , 4, 235-245		3
16	OUTGROWTH OF CLOSTRIDIUM PERFRINGENS SPORES IN COOK-IN-BAG BEEF PRODUCTS <sup>1</sup> . <i>Journal of Food Safety</i> , <b>1995</b> , 15, 21-34	2	23
15	INFLUENCE OF THE INTRINSIC PROPERTIES OF FOOD ON THERMAL INACTIVATION OF SPORES OF NONPROTEOLYTIC CLOSTRIDIUM BOTULINUM: DEVELOPMENT OF A PREDICTIVE MODEL <sup>1</sup> . <i>Journal of Food Safety</i> , <b>1995</b> , 15, 349-364	2	20
14	Detection of Enterotoxigenic Clostridium perfringens in Raw Beef by Polymerase Chain Reaction. <i>Journal of Food Protection</i> , <b>1995</b> , 58, 154-159	2.5	16
13	Thermal Resistance of Nonproteolytic Type B and Type E Clostridium botulinum Spores in Phosphate Buffer and Turkey Slurry. <i>Journal of Food Protection</i> , <b>1995</b> , 58, 758-763	2.5	28
12	Influence of Cooling Rate on Outgrowth of Clostridium perfringens Spores in Cooked Ground Beef. <i>Journal of Food Protection</i> , <b>1994</b> , 57, 1063-1067	2.5	50
11	Critical Evaluation of Uncertainties of Gluten Testing: Issues and Solutions for Food Allergen Detection <sup>286-300</sup>		
10	Interventions for Hazard Control in Foods during Harvesting <sup>379-395</sup>		1
9	Molecular Subtyping and Tracking of Food-Borne Bacterial Pathogens <sup>460-477</sup>		1
8	Clostridium botulinum <sup>31-52</sup>		5
7	Food Safety Management Systems <sup>478-492</sup>		1
6	Interventions for Hazard Control at Food Service <sup>436-449</sup>		
5	Interventions for Hazard Control in Foods Preharvest <sup>357-378</sup>		0
4	Interventions for Hazard Control during Food Processing <sup>396-410</sup>		



- 3      *Campylobacter jejuni* and Other *Campylobacters* 20-30
- 2      Pathogenic *Vibrios* in Seafood 146-163
- 1      Interventions for Hazard Control in Retail-Handled Ready-To-Eat Foods 411-435