Vijay K Juneja

List of Publications by Year
in descending order

130 papers	2,343 citations	172207 29 h-index	264894 42 g-index
132 all docs	132 docs citations	132 times ranked	2077 citing authors

#	Article	IF	Citations
1	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.	2.7	2
2	Soil water extractable organic matter under longâ€term dryland cropping systems on the Texas High Plains. Soil Science Society of America Journal, 2022, 86, 1249-1263.	1.2	2
3	Thermosensitive textiles made from silver nanoparticle-filled brown cotton fibers. Nanoscale Advances, 2022, 4, 3725-3736.	2.2	4
4	A predictive growth model for Clostridium botulinum during cooling of cooked uncured ground beef. Food Microbiology, 2021, 93, 103618.	2.1	7
5	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.	2.5	6
6	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.	0.9	2
7	Effects of processing and storage on the nutrient composition of green vegetable pigeonpea. Journal of Food Processing and Preservation, 2021, 45, e15714.	0.9	4
8	Predictive model for growth of Clostridium perfringens during cooling of cooked pork supplemented with sodium chloride and sodium pyrophosphate. Meat Science, 2021, 180, 108557.	2.7	5
9	Predictive model for growth of Clostridium botulinum from spores during cooling of cooked ground chicken. Food Research International, 2021, 149, 110695.	2.9	3
10	Thermal inactivation of Bacillus cereus spores during cooking of rice to ensure later safety of boudin. LWT - Food Science and Technology, 2020, 122, 108955.	2.5	7
11	Inactivation of Salmonella in cherry tomato stem scars and quality preservation by pulsed light treatment and antimicrobial wash. Food Control, 2020, 110, 107005.	2.8	26
12	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.	2.9	16
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.	2.5	3
14	Development of sodium chlorite and glucono delta-lactone incorporated PLA film for microbial inactivation on fresh tomato. Food Research International, 2020, 132, 109067.	2.9	10
15	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.	2.9	8
16	The effects of grapefruit seed extract on the thermal inactivation of Listeria monocytogenes in sous-vide processed dÃ¶ner kebabs. Food Control, 2019, 95, 71-76.	2.8	11
17	Thermal Inactivation Kinetics of Three Heat-Resistant Salmonella Strains in Whole Liquid Egg. Journal of Food Protection, 2019, 82, 1465-1471.	0.8	6
18	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.	2.1	29

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19	Predictive Model for Growth of <i>Bacillus cereus</i> at Temperatures Applicable to Cooling of Cooked Pasta. Journal of Food Science, 2019, 84, 590-598.	1.5	11
20	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.	2.9	14
21	Chemical Preservatives and Natural Food Antimicrobials. , 2019, , 705-731.		4
22	Predictive model for growth of Bacillus cereus during cooling of cooked rice. International Journal of Food Microbiology, 2019, 290, 49-58.	2.1	33
23	Dynamic Predictive Model for Growth of Bacillus cereus from Spores in Cooked Beans. Journal of Food Protection, 2018, 81, 308-315.	0.8	15
24	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.	2.1	18
25	Thermal resistance ofCronobacter sakazakiiisolated from baby food ingredients of dairy origin in liquid medium. Journal of Food Processing and Preservation, 2018, 42, e13463.	0.9	2
26	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.	2.9	22
27	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.	0.9	12
28	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, 81, 430-436.	0.8	4
29	Virulence and Antibiotic Resistance Profiles of Cronobacter sakazakii and Enterobacter spp. Involved in the Diarrheic Hemorrhagic Outbreak in Mexico. Frontiers in Microbiology, 2018, 9, 2206.	1.5	32
30	Growth of Clostridium perfringens in sous vide cooked ground beef with added grape seed extract. Meat Science, 2018, 143, 252-256.	2.7	15
31	Heterocyclic aromatic amines content in chicken burgers and chicken nuggetsÂsold 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.	0.9	14
32	Effect of high hydrostatic pressure processing on the background microbial loads and quality of cantaloupe puree. Food Research International, 2017, 91, 55-62.	2.9	37
33	Dynamic predictive model for growth of Salmonella spp. in scrambled egg mix. Food Microbiology, 2017, 64, 39-46.	2.1	12
34	Thermal inactivation of Listeria monocytogenes and Salmonella spp. in sous-vide processed marinated chicken breast. Food Research International, 2017, 100, 894-898.	2.9	42
35	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.	2.5	32
36	Interventions for Fresh Produce. , 2017, , 199-223.		3

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37	Variability in Cell Response of Cronobacter sakazakii after Mild-Heat Treatments and Its Impact on Food Safety. Frontiers in Microbiology, 2016, 7, 535.	1.5	10
38	Effect of pomegranate powder on the heat inactivation of Escherichia coli O104:H4 in ground chicken. Food Control, 2016, 70, 26-34.	2.8	17
39	Effect of Grapefruit Seed Extract on Thermal Inactivation of Listeria monocytogenes during Sous-Vide Processing of Two Marinated Mexican Meat EntrÃ©es. Journal of Food Protection, 2016, 79, 1174-1180.	0.8	8
40	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.	2.1	30
41	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.	2.1	13
42	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, 1097-1106.	0.8	7
43	Inactivation of<i>Bacillus cereus</i>and<i>Salmonella enterica serovar typhimurium</i>by Aqueous Ozone: Modeling and UV-Vis Spectroscopic Analysis. Ozone: Science and Engineering, 2016, 38, 124-132.	1.4	7
44	Preparation and Testing of Plant Seed Meal-based Wood Adhesives. Journal of Visualized Experiments, 2015, , .	0.2	7
45	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.	2.9	3
46	Effect of Acidified Sorbate Solutions on the Lag-Phase Durations and Growth Rates of Listeria monocytogenes on Meat Surfacesâ€. Journal of Food Protection, 2015, 78, 1154-1160.	0.8	2
47	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.	2.8	31
48	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.	2.8	4
49	Food-Borne Parasites. , 2014, , 195-217.		0
50	Clostridium perfringens. , 2014, , 53-70.		7
51	Listeria monocytogenes. , 2014, , 95-107.		1
52	Salmonella. , 2014, , 108-118.		1
53	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, 1696-1702.	0.8	9
54	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.	2.6	12

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55	Other Bacterial Pathogens: Aeromonas, Arcobacter, Helicobacter, Mycobacterium, Plesiomonas, and Streptococcus. , 2014, , 181-194.		1
56	Naturally Occurring Toxins in Plants. , 2014, , 301-313.		2
57	Prions and Prion Diseases. , 2014, , 343-356.		0
58	Chemical Residues: Incidence in the United States. , 2014, , 314-325.		1
59	Biogenic Amines in Foods. , 2014, , 248-274.		7
60	Human Pathogenic Viruses in Food. , 2014, , 218-232.		6
61	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, 184-199.	2.1	38
62	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, 54-59.	2.1	30
63	Growth Potential of Clostridium perfringens from Spores in Acidified Beef, Pork, and Poultry Products during Chilling. Journal of Food Protection, 2013, 76, 65-71.	0.8	15
64	Kinetics of Thermal Destruction of Salmonella in Ground Chicken Containing trans-Cinnamaldehyde and Carvacrol. Journal of Food Protection, 2012, 75, 289-296.	0.8	28
65	Novel Natural Food Antimicrobials. Annual Review of Food Science and Technology, 2012, 3, 381-403.	5.1	196
66	Predictive model for growth of Clostridium perfringens during cooling of cooked uncured meat and poultry. Food Microbiology, 2011, 28, 791-795.	2.1	28
67	Thermal inactivation of foodborne pathogens and the USDA pathogen modeling program. Journal of Thermal Analysis and Calorimetry, 2011, 106, 191-198.	2.0	4
68	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.	0.3	7
69	Thermal Inactivation and Postthermal Treatment Growth during Storage of Multipleâ€‚<i>Salmonella</i>â€‚Serotypes in Ground Beef as Affected by Sodium Lactate and Oregano Oil. Journal of Food Science, 2010, 75, M1-6.	1.5	30
70	Predictive model for growth of Clostridium perfringens during cooling of cooked ground pork. Innovative Food Science and Emerging Technologies, 2010, 11, 146-154.	2.7	18
71	Potential for Growth of <i>Clostridium perfringens</i> from Spores in Pork Scrapple During Cooling. Foodborne Pathogens and Disease, 2010, 7, 153-157.	0.8	9
72	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, 860-865.	0.8	36

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73	Predictive Microbiology Information Portal with Particular Reference to the USDA-Pathogen Modeling Program. , 2009, , 137-152.		0
74	Mathematical modeling of growth of Salmonella in raw ground beef under isothermal conditions from 10 to 45ÂÂ°C. International Journal of Food Microbiology, 2009, 131, 106-111.	2.1	69
75	Predictive model for growth of Clostridium perfringens during cooling of cooked uncured beef. Food Microbiology, 2008, 25, 42-55.	2.1	47
76	Soil Properties and Macro Cations Status impacted by Longâ€Term Applied Poultry Litter. Communications in Soil Science and Plant Analysis, 2008, 39, 858-872.	0.6	13
77	Carvacrol and Cinnamaldehyde Facilitate Thermal Destruction of Escherichia coli O157:H7 in Raw Ground Beefâ€. Journal of Food Protection, 2008, 71, 1604-1611.	0.8	36
78	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, 1429-1433.	0.8	42
79	Carvacrol, Cinnamaldehyde, Oregano Oil, and Thymol Inhibit Clostridium perfringens Spore Germination and Outgrowth in Ground Turkey during Chillingâ€. Journal of Food Protection, 2007, 70, 218-222.	0.8	57
80	Thermal inactivation of <i>Salmonella</i> spp. in ground chicken breast or thigh meat. International Journal of Food Science and Technology, 2007, 42, 1443-1448.	1.3	21
81	Modeling the effect of temperature on growth of Salmonella in chicken. Food Microbiology, 2007, 24, 328-335.	2.1	122
82	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.	2.7	34
83	Control of Clostridium perfringens in Cooked Ground Beef by Carvacrol, Cinnamaldehyde, Thymol, or Oregano Oil during Chilling. Journal of Food Protection, 2006, 69, 1546-1551.	0.8	53
84	Chitosan Protects Cooked Ground Beef and Turkey Against Clostridium perfringens Spores During Chilling. Journal of Food Science, 2006, 71, M236-M240.	1.5	45
85	Thermal Treatments to Control Pathogens in Muscle Foods with Particular Reference to <i>sous vide</i> Products. ACS Symposium Series, 2006, , 87-108.	0.5	2
86	Approaches for Modeling Thermal Inactivation of Foodborne Pathogens. ACS Symposium Series, 2006, , 235-251.	0.5	5
87	Delayed Clostridium perfringens growth from a spore inocula by sodium lactate in sous-vide chicken products. Food Microbiology, 2006, 23, 105-111.	2.1	30
88	Growth kinetics of Salmonella spp. pre- and post-thermal treatmentâ˜†. International Journal of Food Microbiology, 2006, 109, 54-59.	2.1	18
89	Predictive model for growth of Clostridium perfringens in cooked cured porkâ˜†. International Journal of Food Microbiology, 2006, 110, 85-92.	2.1	29
90	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.	1.3	19

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91	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, 292-298.	1.0	35
92	Growth and Heat Resistance Kinetic Variation Among Various Isolates ofSalmonellaand its Application to Risk Assessment. Risk Analysis, 2003, 23, 199-213.	1.5	43
93	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, 5138-5156.	1.4	36
94	Predictive Model for the Combined Effect of Temperature, Sodium Lactate, and Sodium Diacetate on the Heat Resistance of Listeria monocytogenes in Beefâ€. Journal of Food Protection, 2003, 66, 804-811.	0.8	46
95	Heat Treatment Adaptations in Clostridium perfringens Vegetative Cells. Journal of Food Protection, 2001, 64, 1527-1534.	0.8	14
96	Thermal Inactivation of Salmonella Serotypes in Red Meat as Affected by Fat Content. Quantitative Microbiology, 2000, 2, 189-225.	0.5	15
97	Control of Listeria monocytogenes in Vacuum-Packaged Pre-Peeled Potatoes. Journal of Food Science, 1998, 63, 911-914.	1.5	29
98	Heat Resistance and Fatty Acid Composition of Listeria monocytogenes: Effect of pH, Acidulant, and Growth Temperature. Journal of Food Protection, 1998, 61, 683-687.	0.8	65
99	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.	0.8	13
100	Thermal Destruction of Escherichia coli O157:H7 in Hamburgerâ€. Journal of Food Protection, 1997, 60, 1163-1166.	0.8	42
101	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.	1.1	1
102	Interactive Effects of Temperature, Initial pH, Sodium Chloride, and Sodium Pyrophosphate on the Growth Kinetics of Clostridium perfringensâ€. Journal of Food Protection, 1996, 59, 963-968.	0.8	23
103	INFLUENCE OF MODIFIED ATMOSPHERE PACKAGING ON GROWTH OF CLOSTRIDIUM PERFRINGENS IN COOKED TURKEY. Journal of Food Safety, 1996, 16, 141-150.	1.1	17
104	TEMPERATURE INDUCED SHIFTS IN THE FATTY ACID PROFILE OF STAPHYLOCOCCUS AUREUS WRRC B124. Journal of Rapid Methods and Automation in Microbiology, 1996, 4, 235-245.	0.4	4
105	OUTGROWTH OF CLOSTRIDIUM PERFRINGENS SPORES IN COOK-IN-BAG BEEF PRODUCTS. Journal of Food Safety, 1995, 15, 21-34.	1.1	28
106	INFLUENCE OF THE INTRINSIC PROPERTIES OF FOOD ON THERMAL INACTTVATION OF SPORES OF NONPROTEOLYTIC CLOSTRIDIUM BOTULINUM: DEVELOPMENT OF A PREDICTIVE MODEL. Journal of Food Safety, 1995, 15, 349-364.	1.1	26
107	Detection of Enterotoxigenic Clostridium perfringens in Raw Beef by Polymerase Chain Reaction. Journal of Food Protection, 1995, 58, 154-159.	0.8	18
108	Thermal Resistance of Nonproteolytic Type B and Type E Clostridium botulinum Spores in Phosphate Buffer and Turkey Slurryâ€. Journal of Food Protection, 1995, 58, 758-763.	0.8	33

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109	Influence of Cooling Rate on Outgrowth of Clostridium perfringens Spores in Cooked Ground Beef. Journal of Food Protection, 1994, 57, 1063-1067.	0.8	56
110	Recent Developments in Rapid Detection Methods. , 0, , 450-459.		0
111	Fungal and Mushroom Toxins. , 0, , 275-285.		3
112	Diarrheagenic <i>Escherichia coli</i>. , 0, , 71-94.		8
113	<i>Bacillus cereus</i> and Other <i>Bacillus</i> spp.. , 0, , 1-19.		7
114	Staphylococcal Food Poisoning. , 0, , 119-130.		3
115	Shigella. , 0, , 131-145.		1
116	A European Food Safety Perspective on Residues of Veterinary Drugs and Growth-Promoting Agents. , 0, , 326-342.		1
117	<i>Yersinia enterocolitica</i>and<i>Yersinia pseudotuberculosis</i>. , 0, , 164-180.		16
118	Seafood Toxins. , 0, , 233-247.		0
119	<i>Clostridium perfringens</i>. , 0, , 513-540.		6
120	Critical Evaluation of Uncertainties of Gluten Testing: Issues and Solutions for Food Allergen Detection. , 0, , 286-300.		2
121	Interventions for Hazard Control in Foods during Harvesting. , 0, , 379-395.		1
122	Molecular Subtyping and Tracking of Food-Borne Bacterial Pathogens. , 0, , 460-477.		1
123	Clostridium botulinum. , 0, , 31-52.		6
124	Food Safety Management Systems. , 0, , 478-492.		2
125	Interventions for Hazard Control in Retail-Handled Ready-To-Eat Foods. , 0, , 411-435.		0
126	Interventions for Hazard Control at Food Service. , 0, , 436-449.		0

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127	Interventions for Hazard Control in Foods Preharvest. , 0, , 357-378.		1
128	Interventions for Hazard Control during Food Processing. , 0, , 396-410.		0
129	Campylobacter jejuni and Other Campylobacters. , 0, , 20-30.		1
130	Pathogenic Vibrios in Seafood. , 0, , 146-163.		0