Xiuping Jiang

List of Publications by Year
in descending order

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		159585	168389
88	3,117	30	53
papers	citations	h-index	g-index

90	90	90	3077
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fate of Escherichia coli O157:H7 in Manure-Amended Soil. Applied and Environmental Microbiology, 2002, 68, 2605-2609.	3.1	304
2	Fate of Salmonella enterica Serovar Typhimurium on Carrots and Radishes Grown in Fields Treated with Contaminated Manure Composts or Irrigation Water. Applied and Environmental Microbiology, 2004, 70, 2497-2502.	3.1	269
3	Microbiological Safety of Chicken Litter or Chicken Litter-Based Organic Fertilizers: A Review. Agriculture (Switzerland), 2014, 4, 1-29.	3.1	217
4	Rapid detection of Listeria monocytogenes by nanoparticle-based immunomagnetic separation and real-time PCR. International Journal of Food Microbiology, 2007, 118, 132-138.	4.7	177
5	Survival of Escherichia coli O157:H7 in soil and on carrots and onions grown in fields treated with contaminated manure composts or irrigation water. Food Microbiology, 2005, 22, 63-70.	4.2	152
6	Single-walled carbon nanotubes displaying multivalent ligands for capturing pathogens. Chemical Communications, 2005, , 874.	4.1	129
7	Immuno-Carbon Nanotubes and Recognition of Pathogens. ChemBioChem, 2005, 6, 640-643.	2.6	74
8	Fate of Escherichia coli O157:H7 during Composting of Bovine Manure in a Laboratory-Scale Bioreactor. Journal of Food Protection, 2003, 66, 25-30.	1.7	72
9	Antibacterial Effects of Grape Extracts onHelicobacter pylori. Applied and Environmental Microbiology, 2009, 75, 848-852.	3.1	70
10	Fate of Escherichia coli O157:H7 during On-Farm Dairy Manureâ€“Based Composting. Journal of Food Protection, 2007, 70, 2708-2716.	1.7	64
11	Detection of foodborne pathogens using bioconjugated nanomaterials. Microfluidics and Nanofluidics, 2008, 5, 571-583.	2.2	59
12	Thermal Inactivation of Desiccation-Adapted Salmonella spp. in Aged Chicken Litter. Applied and Environmental Microbiology, 2013, 79, 7013-7020.	3.1	54
13	Inactivation of Salmonella spp. in cow manure composts formulated to different initial C:N ratios. Bioresource Technology, 2009, 100, 5898-5903.	9.6	52
14	Composting To Inactivate Foodborne Pathogens for Crop Soil Application: A Review. Journal of Food Protection, 2018, 81, 1821-1837.	1.7	52
15	Analysis of Fecal Microbial Flora for Antibiotic Resistance in Ceftiofur-Treated Calves. Foodborne Pathogens and Disease, 2006, 3, 355-365.	1.8	48
16	The survival and inactivation of enteric viruses on soft surfaces: A systematic review of the literature. American Journal of Infection Control, 2016, 44, 1365-1373.	2.3	47
17	Fate of Listeria monocytogenes in Bovine Manureâ€“Amended Soil. Journal of Food Protection, 2004, 67, 1676-1681.	1.7	45
18	Use of a Mixture of Bacteriophages for Biological Control ofSalmonella entericaStrains in Compost. Applied and Environmental Microbiology, 2010, 76, 5327-5332.	3.1	42

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19	Thermal Resistance and Gene Expression of both Desiccation-Adapted and Rehydrated Salmonella enterica Serovar Typhimurium Cells in Aged Broiler Litter. Applied and Environmental Microbiology, 2017, 83, .	3.1	42
20	Growth Supplements for Helicobacter pylori. Journal of Clinical Microbiology, 2000, 38, 1984-1987.	3.9	41
21	The growth potential of Escherichia coli O157:H7, Salmonella spp. and Listeria monocytogenes in dairy manure-based compost in a greenhouse setting under different seasons. Journal of Applied Microbiology, 2010, 109, 2095-2104.	3.1	40
22	Evaluating the Effect of Environmental Factors on Pathogen Regrowth in Compost Extract. Microbial Ecology, 2009, 58, 498-508.	2.8	38
23	Analysis ofSalmonellaand enterococci isolated from rendered animal products. Canadian Journal of Microbiology, 2010, 56, 65-73.	1.7	38
24	Determining Thermal Inactivation of Escherichia coli O157:H7 in Fresh Compost by Simulating Early Phases of the Composting Process. Applied and Environmental Microbiology, 2011, 77, 4126-4135.	3.1	38
25	Validating Thermal Inactivation of Salmonella spp. in Fresh and Aged Chicken Litter. Applied and Environmental Microbiology, 2012, 78, 1302-1307.	3.1	37
26	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
27	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
28	Thermal Inactivation of Escherichia coli O157:H7 in Cow Manure Compost. Journal of Food Protection, 2003, 66, 1771-1777.	1.7	35
29	Factors Impacting the Regrowth of Escherichia coli O157:H7 in Dairy Manure Compost. Journal of Food Protection, 2009, 72, 1576-1584.	1.7	35
30	Application of bacteriophages to reduce Salmonella attachment and biofilms on hard surfaces. Poultry Science, 2017, 96, 1838-1848.	3.4	32
31	Microbiological analysis of composts produced on South Carolina poultry farms. Journal of Applied Microbiology, 2009, 108, 2067-76.	3.1	31
32	Activities of muscadine grape skin and quercetin against Helicobacter pylori infection in mice. Journal of Applied Microbiology, 2011, 110, 139-146.	3.1	31
33	Activities of muscadine grape skin and polyphenolic constituents against Helicobacter pylori. Journal of Applied Microbiology, 2013, 114, 982-991.	3.1	31
34	Survival of Escherichia coli O157:H7 and Salmonella enterica in animal wasteâ€based composts as influenced by compost type, storage condition and inoculum level. Journal of Applied Microbiology, 2018, 124, 1311-1323.	3.1	31
35	Isolation of Toxigenic Clostridium difficile from Animal Manure and Composts Being Used as Biological Soil Amendments. Applied and Environmental Microbiology, 2018, 84, .	3.1	30
36	Effect of heat-shock treatment on the survival of Escherichia coli O157:H7 and Salmonella enterica Typhimurium in dairy manure co-composted with vegetable wastes under field conditions. Bioresource Technology, 2010, 101, 5407-5413.	9.6	29

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37	Thermal Inactivation of Heat-Shocked Escherichia coli O157:H7, and in Dairy Compost. Journal of Food Protection, 2010, 73, 1633-1640.	1.7	27
38	Optimizing Enrichment Culture Conditions for Detecting Helicobacter pylori in Foods. Journal of Food Protection, 2002, 65, 1949-1954.	1.7	24
39	Thermal and Nonthermal Factors Affecting Survival of Salmonella and Listeria monocytogenes in Animal Manureâ€"Based Compost Mixtures. Journal of Food Protection, 2014, 77, 1512-1518.	1.7	23
40	Prevalence of Antibiotic-Resistant Bacteria in Herbal Products. Journal of Food Protection, 2008, 71, 1486-1490.	1.7	22
41	Pathogen Inactivation In Cow Manure Compost. Compost Science and Utilization, 2009, 17, 229-236.	1.2	22
42	Evaluation of Physical Coverings Used To Control Escherichia coli O157:H7 at the Compost Heap Surface. Applied and Environmental Microbiology, 2011, 77, 5044-5049.	3.1	19
43	Recovery and Disinfection of Two Human Norovirus Surrogates, Feline Calicivirus and Murine Norovirus, from Hard Nonporous and Soft Porous Surfaces. Journal of Food Protection, 2015, 78, 1842-1850.	1.7	19
44	Expression of Stress and Virulence Genes in Escherichia coli O157:H7 Heat Shocked in Fresh Dairy Compost. Journal of Food Protection, 2015, 78, 31-41.	1.7	19
45	Effects of Chicken Litter Storage Time and Ammonia Content on Thermal Resistance of Desiccation-Adapted Salmonella spp. Applied and Environmental Microbiology, 2015, 81, 6883-6889.	3.1	19
46	Analyzing Indicator Microorganisms, Antibiotic ResistantEscherichia coli, and Regrowth Potential of Foodborne Pathogens in Various Organic Fertilizers. Foodborne Pathogens and Disease, 2013, 10, 520-527.	1.8	17
47	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
48	Effects of various hand hygiene regimes on removal and/or destruction of Escherichia coli on hands. Journal of Foodservice, 2005, 5, 77-84.	1.5	16
49	Prevalence and Characterization of Salmonella in Animal Meals Collected from Rendering Operations. Journal of Food Protection, 2016, 79, 1026-1031.	1.7	16
50	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
51	Application of bacteriophages to reduce biofilms formed by hydrogen sulfide producing bacteria on surfaces in a rendering plant. Canadian Journal of Microbiology, 2015, 61, 539-544.	1.7	14
52	Preparation, Characterization, and Evaluation of Immuno Carbon Nanotubes. Mikrochimica Acta, 2006, 152, 249-254.	5.0	13
53	Carbon Nanotubes for Immunomagnetic Separation of Escherichia Coli O157:H7. Journal of Nanoscience and Nanotechnology, 2006, 6, 868-871.	0.9	13
54	Detection of <I>Listeria monocytogenes</I> in Biofilms Using Immunonanoparticles. Journal of Biomedical Nanotechnology, 2007, 3, 131-138.	1.1	13

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55	Rapid identification of Campylobacter jejuni from poultry carcasses and slaughtering environment samples by real-time PCR. Poultry Science, 2014, 93, 1587-1597.	3.4	13
56	Improving culture media for the isolation of Clostridium difficile from compost. Anaerobe, 2018, 51, 1-7.	2.1	13
57	Recovery Optimization and Survival of the Human Norovirus Surrogates Feline Calicivirus and Murine Norovirus on Carpet. Applied and Environmental Microbiology, 2017, 83, .	3.1	12
58	Efficacy of Silver Dihydrogen Citrate and Steam Vapor against a Human Norovirus Surrogate, Feline Calicivirus, in Suspension, on Glass, and on Carpet. Applied and Environmental Microbiology, 2018, 84, .	3.1	12
59	Prevalence of Human Noroviruses in Commercial Food Establishment Bathrooms. Journal of Food Protection, 2018, 81, 719-728.	1.7	12
60	The Presence of Antibiotic Resistance and Integrons inEscherichia coliIsolated from Compost. Foodborne Pathogens and Disease, 2010, 7, 1297-1304.	1.8	11
61	Impact of indigenous microorganisms on Escherichia coli O157:H7 growth in cured compost. Bioresource Technology, 2011, 102, 9619-9625.	9.6	11
62	Isolation and characterization of bacteriophages specific to hydrogen-sulfide-producing bacteria. Canadian Journal of Microbiology, 2013, 59, 39-45.	1.7	10
63	Persistence of Escherichia coli O157:H7 and Listeria monocytogenes on the exterior of three common food packaging materials. Food Control, 2020, 112, 107153.	5.5	10
64	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
65	Developing a Two-Step Heat Treatment for Inactivating Desiccation-AdaptedSalmonellaspp. in Aged Chicken Litter. Foodborne Pathogens and Disease, 2015, 12, 104-109.	1.8	9
66	Inhibitory effects of enterococci on the production of hydrogen sulfide by hydrogen sulfide-producing bacteria in raw meat. Journal of Applied Microbiology, 2011, 111, 83-92.	3.1	8
67	Refrigerated Shelf Life of a Coconut Water-Oatmeal Mix and the Viability of Lactobacillus Plantarum Lp 115-400B. Foods, 2015, 4, 328-337.	4.3	8
68	The role of animal manure in the contamination of fresh food. , 2015, , 312-350.		8
69	Persistence of Non-O157 Shiga Toxinâ€“Producing Escherichia coli in Dairy Compost during Storage. Journal of Food Protection, 2017, 80, 1999-2005.	1.7	8
70	Improving the Enrichment and Plating Methods for Rapid Detection of Non-O157 Shiga Toxinâ€“Producing Escherichia coli in Dairy Compost. Journal of Food Protection, 2016, 79, 413-420.	1.7	7
71	Application of bacteriophages to reduce Salmonella contamination on workersâ€™ boots in rendering-processing environment. Poultry Science, 2017, 96, 3700-3708.	3.4	7
72	Microbiological Safety of Animal Wastes Processed by Physical Heat Treatment: An Alternative To Eliminate Human Pathogens in Biological Soil Amendments as Recommended by the Food Safety Modernization Act. Journal of Food Protection, 2017, 80, 392-405.	1.7	7

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73	Characterizing Salmonella Contamination in Two Rendering Processing Plants. Journal of Food Protection, 2017, 80, 265-270.	1.7	7
74	Genomeâ€wide association studies of antimicrobial activity in global sorghum. Crop Science, 2021, 61, 1301-1316.	1.8	7
75	Thermal resistance of Clostridium difficile endospores in dairy compost upon exposure to wet and dry heat treatments. Journal of Applied Microbiology, 2019, 127, 274-283.	3.1	6
76	Factors Affecting Pathogen Survival in Finished Dairy Compost with Different Particle Sizes Under Greenhouse Conditions. Foodborne Pathogens and Disease, 2015, 12, 749-758.	1.8	5
77	Efficacy of novel aqueous photoâ€chlorine dioxide against a human norovirus surrogate, bacteriophage MS2 and Clostridium difficile endospores, in suspension, on stainless steel and under greenhouse conditions. Journal of Applied Microbiology, 2021, 130, 1531-1545.	3.1	4
78	Survival of Clostridioides difficile in finished dairy compost under controlled conditions. Journal of Applied Microbiology, 2021, 131, 996-1006.	3.1	4
79	The Role of Manure and Compost in Produce Safety. , 0, , 143-166.		4
80	Isolation and characterization of competitive exclusion microorganisms from animal wastesâ€“based composts against Listeria monocytogenes. Journal of Applied Microbiology, 2022, 132, 4531-4543.	3.1	4
81	Compositional and Functional Changes in Microbial Communities of Composts Due to the Composting-Related Factors and the Presence of Listeria monocytogenes. Microbiology Spectrum, 0, , .	3.0	4
82	Selection of indigenous indicator micro-organisms for validating desiccation-adaptedSalmonellareduction in physically heat-treated poultry litter. Journal of Applied Microbiology, 2017, 122, 1558-1569.	3.1	3
83	Comparing and Modeling the Thermal Inactivation of Bacteriophages as Pathogenic Viruses Surrogates in Chicken Litter Compost. Compost Science and Utilization, 2020, 28, 87-99.	1.2	2
84	Plant-Scale Validation of Physical Heat Treatment of Poultry Litter Composts Using Surrogate and Indicator Microorganisms for Salmonella. Applied and Environmental Microbiology, 2021, 87, .	3.1	2
85	Efficacy of EPA-registered disinfectants against two human norovirus surrogates and Clostridioides difficile endospores. Journal of Applied Microbiology, 2022, 132, 4289-4299.	3.1	2
86	Testing a Nonpathogenic Surrogate Microorganism for Validating Desiccation-Adapted Salmonella Inactivation in Physically Heat-Treated Broiler Litter. Journal of Food Protection, 2018, 81, 1418-1424.	1.7	1
87	A longitudinal study: Microbiological evaluation of two halal beef slaughterhouses in the United States. Food Control, 2021, 125, 107945.	5.5	1
88	Comparative Recovery of Two Human Norovirus Surrogates, Feline Calicivirus and Murine Norovirus, with a Wet Vacuum System, Macrofoam-Tipped Swab, and Bottle Extraction Method from Carpets. Journal of Food Protection, 2018, 81, 963-968.	1.7	0