

Thomas M Taylor

List of Publications by Year in descending order

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49
papers

2,282
citations

361045

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docs citations

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times ranked

3048
citing authors

#	ARTICLE	IF	CITATIONS
1	Reduction of Bacterial Enteric Pathogens and Hygiene Indicator Bacteria on Tomato Skin Surfaces by a Polymeric Nanoparticle-Loaded Plant-Derived Antimicrobial. <i>Microorganisms</i> , 2022, 10, 448.	1.6	0
2	Complete Whole Genome Sequences of Escherichia coli Surrogate Strains and Comparison of Sequence Methods with Application to the Food Industry. <i>Microorganisms</i> , 2021, 9, 608.	1.6	3
3	Antimicrobial-Loaded Polymeric Micelles Inhibit Enteric Bacterial Pathogens on Spinach Leaf Surfaces During Multiple Simulated Pathogen Contamination Events. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	3
4	Recent developments in antimicrobial and antifouling coatings to reduce or prevent contamination and cross-contamination of food contact surfaces by bacteria. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3093-3134.	5.9	54
5	Development of durable and superhydrophobic nanodiamond coating on aluminum surfaces for improved hygiene of food contact surfaces. <i>Journal of Food Engineering</i> , 2021, 298, 110487.	2.7	22
6	Fabrication of Robust Superhydrophobic Coatings onto High-Density Polyethylene Food Contact Surfaces for Enhanced Microbiological Food Safety. <i>ACS Food Science & Technology</i> , 2021, 1, 1180-1189.	1.3	5
7	Encapsulated Plant-Derived Antimicrobial Reduces Enteric Bacterial Pathogens on Melon Surfaces during Differing Contamination and Sanitization Treatment Scenarios. <i>Applied Microbiology</i> , 2021, 1, 460-470.	0.7	1
8	Thermal inactivation of Bacillus cereus spores during cooking of rice to ensure later safety of boudin. <i>LWT - Food Science and Technology</i> , 2020, 122, 108955.	2.5	7
9	Validating Thermal Lethality to Salmonella enterica in Chicken Blood by Simulated Commercial Rendering. <i>Microorganisms</i> , 2020, 8, 2009.	1.6	2
10	Dual-Functional, Superhydrophobic Coatings with Bacterial Anticontact and Antimicrobial Characteristics. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 21311-21321.	4.0	67
11	Cetylpyridinium chloride produces increased zeta-potential on Salmonella Typhimurium cells, a mechanism of the pathogen's inactivation. <i>Npj Science of Food</i> , 2019, 3, 21.	2.5	15
12	Inhibition of Escherichia coli O157:H7 and Salmonella enterica Isolates on Spinach Leaf Surfaces Using Eugenol-Loaded Surfactant Micelles. <i>Foods</i> , 2019, 8, 575.	1.9	12
13	Inhibition of bacterial human pathogens on tomato skin surfaces using eugenol-loaded surfactant micelles during refrigerated and abuse storage. <i>Journal of Food Safety</i> , 2019, 39, e12598.	1.1	8
14	Modification of aluminum surfaces with superhydrophobic nanotextures for enhanced food safety and hygiene. <i>Food Control</i> , 2019, 96, 463-469.	2.8	18
15	Using antimicrobials as a food safety measure during phytosanitary treatments in mangoes. <i>Postharvest Biology and Technology</i> , 2018, 138, 114-124.	2.9	2
16	The influence of surface chemistry on the kinetics and thermodynamics of bacterial adhesion. <i>Scientific Reports</i> , 2018, 8, 17247.	1.6	124
17	Natural Food Antimicrobials: Recent Trends in Their Use, Limitations, and Opportunities for Their Applications in Food Preservation. <i>ACS Symposium Series</i> , 2018, , 25-43.	0.5	4
18	Geraniol-Loaded Polymeric Nanoparticles Inhibit Enteric Pathogens on Spinach during Posttreatment Refrigerated and Temperature Abuse Storage. <i>Frontiers in Sustainable Food Systems</i> , 2018, 2, .	1.8	11

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19	Evaluation of Commercial Prototype Bacteriophage Intervention Designed for Reducing O157 and Non-O157 Shiga-Toxigenic Escherichia coli (STEC) on Beef Cattle Hide. <i>Foods</i> , 2018, 7, 114.	1.9	19
20	Increased Effectiveness of Microbiological Verification by Concentration-Dependent Neutralization of Sanitizers Used in Poultry Slaughter and Fabrication Allowing Salmonella enterica Survival. <i>Foods</i> , 2018, 7, 32.	1.9	7
21	Application of Surfactant Micelle-Entrapped Eugenol for Prevention of Growth of the Shiga Toxin-Producing Escherichia coli in Ground Beef. <i>Foods</i> , 2017, 6, 69.	1.9	8
22	Effectiveness of a Commercial Lactic Acid Bacteria Intervention Applied to Inhibit Shiga Toxin-Producing Escherichia coli on Refrigerated Vacuum-Aged Beef. <i>International Journal of Food Science</i> , 2017, 2017, 1-6.	0.9	5
23	Validation of Thermal Lethality against Salmonella enterica in Poultry Offal during Rendering. <i>Journal of Food Protection</i> , 2017, 80, 1422-1428.	0.8	4
24	Escherichia albertii Inactivation following L-Lactic Acid Exposure or Cooking in Ground Beef. <i>Journal of Food Protection</i> , 2016, 79, 1475-1481.	0.8	1
25	Development and characterization of geraniol-loaded polymeric nanoparticles with antimicrobial activity against foodborne bacterial pathogens. <i>Journal of Food Engineering</i> , 2016, 170, 64-71.	2.7	37
26	Inhibition of Bacterial Pathogens in Medium and on Spinach Leaf Surfaces using Plant-Derived Antimicrobials Loaded in Surfactant Micelles. <i>Journal of Food Science</i> , 2015, 80, M2522-9.	1.5	37
27	Reduction of Surrogates for Escherichia coli O157:H7 and Salmonella during the Production of Nonintact Beef Products by Chemical Antimicrobial Interventions. <i>Journal of Food Protection</i> , 2015, 78, 881-887.	0.8	4
28	Investigation into Formation of Lipid Hydroperoxides from Membrane Lipids in Escherichia coli O157:H7 following Exposure to Hot Water. <i>Journal of Food Protection</i> , 2015, 78, 1197-1202.	0.8	1
29	Effectiveness of Sanitizing Products on Controlling Selected Pathogen Surrogates on Retail Deli Slicers. <i>Journal of Food Protection</i> , 2015, 78, 707-715.	0.8	2
30	Reduction of Salmonella enterica serotype Poona and background microbiota on fresh-cut cantaloupe by electron beam irradiation. <i>International Journal of Food Microbiology</i> , 2015, 202, 66-72.	2.1	35
31	Inhibition of Escherichia coli O157:H7 and Salmonella enterica on spinach and identification of antimicrobial substances produced by a commercial Lactic Acid Bacteria food safety intervention. <i>Food Microbiology</i> , 2014, 38, 192-200.	2.1	63
32	Growth of Shiga toxin-producing Escherichia coli (STEC) and impacts of chilling and post-inoculation storage on STEC attachment to beef surfaces. <i>Food Microbiology</i> , 2014, 44, 236-242.	2.1	5
33	Naturally Occurring Antimicrobials for Minimally Processed Foods. <i>Annual Review of Food Science and Technology</i> , 2013, 4, 163-190.	5.1	125
34	Antimicrobial Efficacy of Poly (DL-lactide-co-glycolide) (PLGA) Nanoparticles with Entrapped Cinnamon Bark Extract against Listeria monocytogenes and Salmonella typhimurium. <i>Journal of Food Science</i> , 2013, 78, N626-32.	1.5	58
35	Characterization of beta-cyclodextrin inclusion complexes containing essential oils (trans-cinnamaldehyde, eugenol, cinnamon bark, and clove bud extracts) for antimicrobial delivery applications. <i>LWT - Food Science and Technology</i> , 2013, 51, 86-93.	2.5	318
36	Antibiotic Resistance and Growth of the Emergent Pathogen Escherichia albertii on Raw Ground Beef Stored under Refrigeration, Abuse, and Physiological Temperature. <i>Journal of Food Protection</i> , 2013, 76, 124-128.	0.8	17

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37	Effect of Chemical Sanitizers on Salmonella enterica Serovar Poona on the Surface of Cantaloupe and Pathogen Contamination of Internal Tissues as a Function of Cutting Procedure. <i>Journal of Food Protection</i> , 2012, 75, 1766-1773.	0.8	22
38	Efficacy of antimicrobials for the disinfection of pathogen contaminated green bell pepper and of consumer cleaning methods for the decontamination of knives. <i>International Journal of Food Microbiology</i> , 2012, 156, 76-82.	2.1	13
39	Synergistic Inhibition of <i>Listeria monocytogenes</i> In Vitro through the Combination of Octanoic Acid and Acidic Calcium Sulfate. <i>Journal of Food Protection</i> , 2011, 74, 122-125.	0.8	16
40	Inhibition of <i>Listeria monocytogenes</i> by Food Antimicrobials Applied Singly and in Combination. <i>Journal of Food Science</i> , 2010, 75, M557-63.	1.5	90
41	Inactivation of <i>Escherichia coli</i> and <i>Listeria innocua</i> in apple and carrot juices using high pressure homogenization and nisin. <i>International Journal of Food Microbiology</i> , 2009, 129, 316-320.	2.1	113
42	Suppression of <i>Listeria monocytogenes</i> Scott A in Fluid Milk by Free and Liposome-Entrapped Nisin. <i>Probiotics and Antimicrobial Proteins</i> , 2009, 1, 152-158.	1.9	21
43	LISTERIA MONOCYTOGENES AND ESCHERICHIA COLI O157:H7 INHIBITION IN VITRO BY LIPOSOME-ENCAPSULATED NISIN AND ETHYLENE DIAMINETETRAACETIC ACID. <i>Journal of Food Safety</i> , 2008, 28, 183-197.	1.1	68
44	Antimicrobial Efficacy of Eugenol Microemulsions in Milk against <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7. <i>Journal of Food Protection</i> , 2007, 70, 2631-2637.	0.8	95
45	Inactivation of <i>Escherichia coli</i> K-12 Exposed to Pressures in Excess of 300 MPa in a High-Pressure Homogenizer. <i>Journal of Food Protection</i> , 2007, 70, 1007-1010.	0.8	31
46	Characterization of Antimicrobial-bearing Liposomes by ζ -Potential, Vesicle Size, and Encapsulation Efficiency. <i>Food Biophysics</i> , 2007, 2, 1-9.	1.4	131
47	Liposomal Nanocapsules in Food Science and Agriculture. <i>Critical Reviews in Food Science and Nutrition</i> , 2005, 45, 587-605.	5.4	452
48	Ultrasonic Spectroscopy and Differential Scanning Calorimetry of Liposomal-Encapsulated Nisin. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8722-8728.	2.4	38
49	Chemical Preservatives and Natural Antimicrobial Compounds. , 0, , 765-801.		88