

Luke F Laborde

List of Publications by Year in descending order

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28
papers

782
citations

394421

19
h-index

526287

27
g-index

30
all docs

30
docs citations

30
times ranked

918
citing authors

#	ARTICLE	IF	CITATIONS
1	Ascorbic Acid Degradation in a Model Apple Juice System and in Apple Juice during Ultraviolet Processing and Storage. <i>Journal of Food Science</i> , 2011, 76, H62-71.	3.1	72
2	Development and assessment of pilot food safety educational materials and training strategies for Hispanic workers in the mushroom industry using the Health Action Model. <i>Food Control</i> , 2008, 19, 616-633.	5.5	62
3	The occurrence of <i>Listeria monocytogenes</i> is associated with built environment microbiota in three tree fruit processing facilities. <i>Microbiome</i> , 2019, 7, 115.	11.1	61
4	Predominance and Distribution of a Persistent <i>Listeria monocytogenes</i> Clone in a Commercial Fresh Mushroom Processing Environment. <i>Journal of Food Protection</i> , 2015, 78, 1988-1998.	1.7	53
5	Activity of Electrolyzed Oxidizing Water Against <i>Penicillium expansum</i> in Suspension and on Wounded Apples. <i>Journal of Food Science</i> , 2004, 69, FMS23-FMS27.	3.1	45
6	Incidence of <i>Listeria monocytogenes</i> and <i>Listeria</i> spp. in a Small-Scale Mushroom Production Facility. <i>Journal of Food Protection</i> , 2013, 76, 608-615.	1.7	45
7	Ultraviolet-Induced Oxidation of Ascorbic Acid in a Model Juice System: Identification of Degradation Products. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8244-8248.	5.2	39
8	Chlorophyll Degradation and Zinc Complex Formation with Chlorophyll Derivatives in Heated Green Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1100-1103.	5.2	37
9	Patulin Degradation in a Model Apple Juice System and in Apple Juice during Ultraviolet Processing. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 924-934.	2.0	35
10	Influence of Punctures, Cuts, and Surface Morphologies of Golden Delicious Apples on Penetration and Growth of <i>Escherichia coli</i> O157:H7. <i>Journal of Food Protection</i> , 2006, 69, 267-275.	1.7	34
11	Factors affecting growers' on-farm food safety practices: Evaluation findings from Penn State Extension programming. <i>Food Control</i> , 2013, 33, 73-80.	5.5	27
12	Zinc complex formation in heated vegetable purees. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 484-487.	5.2	26
13	Kinetics of the Thermal Degradation of Patulin in the Presence of Ascorbic Acid. <i>Journal of Food Science</i> , 2014, 79, T108-14.	3.1	24
14	Optimization of microbiological assay of folic acid and determination of folate content in spinach. <i>International Journal of Food Science and Technology</i> , 2004, 39, 525-532.	2.7	23
15	Susceptibility of <i>Penicillium expansum</i> Spores to Sodium Hypochlorite, Electrolyzed Oxidizing Water, and Chlorine Dioxide Solutions Modified with Nonionic Surfactants. <i>Journal of Food Protection</i> , 2006, 69, 1944-1948.	1.7	23
16	Consumer perceptions of produce safety: A study of Pennsylvania. <i>Food Control</i> , 2012, 26, 305-312.	5.5	23
17	Prevalence and Distribution of <i>Listeria monocytogenes</i> in Three Commercial Tree Fruit Packinghouses. <i>Frontiers in Microbiology</i> , 2021, 12, 652708.	3.5	21
18	Critical Factors Affecting the Destruction of <i>Escherichia coli</i> O157:H7 in Apple Cider Treated with Fumaric Acid and Sodium Benzoate. <i>Journal of Food Science</i> , 2003, 68, 1438-1442.	3.1	20

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19	Microbial Survey of Pennsylvania Surface Water Used for Irrigating Produce Crops. <i>Journal of Food Protection</i> , 2016, 79, 902-912.	1.7	20
20	Efficacy of Sulfuric Acid Scarification and Disinfectant Treatments in Eliminating <i>Escherichia coli</i> O157: H7 from Alfalfa Seeds Prior to Sprouting. <i>Journal of Food Science</i> , 2003, 68, 613-617.	3.1	16
21	Inactivation of Human Pathogens during Phase II Composting of Manure-Based Mushroom Growth Substrate. <i>Journal of Food Protection</i> , 2013, 76, 1393-1400.	1.7	16
22	Using the Health Action Model to plan food safety educational materials for Hispanic workers in the mushroom industry. <i>Food Control</i> , 2006, 17, 757-767.	5.5	13
23	Effect of Solutes on Zinc Complex Formation in Heated Green Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1096-1099.	5.2	11
24	Comparison of Knowledge and Attitudes Using Computer-based and Face-to-Face Personal Hygiene Training Methods in Food Processing Facilities. <i>Journal of Food Science Education</i> , 2006, 5, 45-50.	1.0	11
25	Hot water sanitization of a commercial mushroom disk slicer to inactivate <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2020, 109, 106900.	5.5	8
26	Genetic Diversity of <i>Listeria monocytogenes</i> Isolated From Three Commercial Tree Fruit Packinghouses and Evidence of Persistent and Transient Contamination. <i>Frontiers in Microbiology</i> , 2021, 12, 756688.	3.5	8
27	Fruit Juices: Ultraviolet Light Processing. , 2010, , 675-680.		7
28	APPLICATION OF LOW TEMPERATURE HEAT TREATMENTS BEFORE RETORTING IMPROVES THE QUALITY OF CANNED POTATOES. <i>Journal of Food Processing and Preservation</i> , 2003, 27, 195-212.	2.0	2