Luke F Laborde

List of Publications by Year
in descending order

28	782	394421	526287
papers	citations	19 h-index	27 g-index

30	30	30	918
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Prevalence and Distribution of Listeria monocytogenes in Three Commercial Tree Fruit Packinghouses. Frontiers in Microbiology, 2021, 12, 652708.	3.5	21
2	Genetic Diversity of Listeria monocytogenes Isolated From Three Commercial Tree Fruit Packinghouses and Evidence of Persistent and Transient Contamination. Frontiers in Microbiology, 2021, 12, 756688.	3.5	8
3	Hot water sanitization of a commercial mushroom disk slicer to inactivate Listeria monocytogenes. Food Control, 2020, 109, 106900.	5.5	8
4	The occurrence of Listeria monocytogenes is associated with built environment microbiota in three tree fruit processing facilities. Microbiome, 2019, 7, 115.	11.1	61
5	Microbial Survey of Pennsylvania Surface Water Used for Irrigating Produce Crops. Journal of Food Protection, 2016, 79, 902-912.	1.7	20
6	Predominance and Distribution of a Persistent Listeria monocytogenes Clone in a Commercial Fresh Mushroom Processing Environment. Journal of Food Protection, 2015, 78, 1988-1998.	1.7	53
7	Patulin Degradation in a Model Apple Juice System and in Apple Juice during Ultraviolet Processing. Journal of Food Processing and Preservation, 2014, 38, 924-934.	2.0	35
8	Kinetics of the Thermal Degradation of Patulin in the Presence of Ascorbic Acid. Journal of Food Science, 2014, 79, T108-14.	3.1	24
9	Factors affecting growers' on-farm food safety practices: Evaluation findings fromÂPenn State Extension programming. Food Control, 2013, 33, 73-80.	5.5	27
10	Incidence of Listeria monocytogenes and Listeria spp. in a Small-Scale Mushroom Production Facility. Journal of Food Protection, 2013, 76, 608-615.	1.7	45
11	Inactivation of Human Pathogens during Phase II Composting of Manure-Based Mushroom Growth Substrate. Journal of Food Protection, 2013, 76, 1393-1400.	1.7	16
12	Consumer perceptions of produce safety: A study of Pennsylvania. Food Control, 2012, 26, 305-312.	5.5	23
13	Ultraviolet-Induced Oxidation of Ascorbic Acid in a Model Juice System: Identification of Degradation Products. Journal of Agricultural and Food Chemistry, 2011, 59, 8244-8248.	5.2	39
14	Ascorbic Acid Degradation in a Model Apple Juice System and in Apple Juice during Ultraviolet Processing and Storage. Journal of Food Science, 2011, 76, H62-71.	3.1	72
15	Fruit Juices: Ultraviolet Light Processing. , 2010, , 675-680.		7
16	Development and assessment of pilot food safety educational materials and training strategies for Hispanic workers in the mushroom industry using the Health Action Model. Food Control, 2008, 19, 616-633.	5.5	62
17	Using the Health Action Model to plan food safety educational materials for Hispanic workers in the mushroom industry. Food Control, 2006, 17, 757-767.	5.5	13
18	Influence of Punctures, Cuts, and Surface Morphologies of Golden Delicious Apples on Penetration and Growth of Escherichia coli O157:H7. Journal of Food Protection, 2006, 69, 267-275.	1.7	34

#	Article	IF	Citations
19	Susceptibility of Penicillium expansum Spores to Sodium Hypochlorite, Electrolyzed Oxidizing Water, and Chlorine Dioxide Solutions Modified with Nonionic Surfactants. Journal of Food Protection, 2006, 69, 1944-1948.	1.7	23
20	Comparison of Knowledge and Attitudes Using Computer-based and Face-to-Face Personal Hygiene Training Methods in Food Processing Facilities. Journal of Food Science Education, 2006, 5, 45-50.	1.0	11
21	Optimization of microbiological assay of folic acid and determination of folate content in spinach. International Journal of Food Science and Technology, 2004, 39, 525-532.	2.7	23
22	Activity of Electrolyzed Oxidizing Water Against Penicilium expansum in Suspension and on Wounded Apples. Journal of Food Science, 2004, 69, FMS23-FMS27.	3.1	45
23	APPLICATION OF LOW TEMPERATURE HEAT TREATMENTS BEFORE RETORTING IMPROVES THE QUALITY OF CANNED POTATOES. Journal of Food Processing and Preservation, 2003, 27, 195-212.	2.0	2
24	Efficacy of Sulfuric Acid Scarification and Disinfectant Treatments in Eliminating Escherichia coli O157: H7 from Alfalfa Seeds Prior to Sprouting. Journal of Food Science, 2003, 68, 613-617.	3.1	16
25	Critical Factors Affecting the Destruction of Escherichia coli O157:H7 in Apple Cider Treated with Fumaric Acid and Sodium Benzoate. Journal of Food Science, 2003, 68, 1438-1442.	3.1	20
26	Chlorophyll Degradation and Zinc Complex Formation with Chlorophyll Derivatives in Heated Green Vegetables. Journal of Agricultural and Food Chemistry, 1994, 42, 1100-1103.	5.2	37
27	Effect of Solutes on Zinc Complex Formation in Heated Green Vegetables. Journal of Agricultural and Food Chemistry, 1994, 42, 1096-1099.	5.2	11
28	Zinc complex formation in heated vegetable purees. Journal of Agricultural and Food Chemistry, 1990, 38, 484-487.	5.2	26