

Xiangwu Nou

List of Publications by Year in descending order

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45
papers

1,584
citations

304743

22
h-index

302126

39
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all docs

45
docs citations

45
times ranked

1173
citing authors

#	ARTICLE	IF	CITATIONS
1	Edible and water-soluble corn zein coating impregnated with nisin for <i>Listeria monocytogenes</i> reduction on nectarines and apples. <i>Postharvest Biology and Technology</i> , 2022, 185, 111811.	6.0	10
2	Dynamics of <i>Listeria monocytogenes</i> and the microbiome on fresh-cut cantaloupe and romaine lettuce during storage at refrigerated and abusive temperatures. <i>International Journal of Food Microbiology</i> , 2022, 364, 109531.	4.7	6
3	Effects of temperature abuse on the growth and survival of <i>Listeria monocytogenes</i> on a wide variety of whole and fresh-cut fruits and vegetables during storage. <i>Food Control</i> , 2022, 137, 108919.	5.5	13
4	Salmonella inactivation and sponge/microfiber mediated cross-contamination during papaya wash with chlorine or peracetic acid as sanitizer. <i>Food Microbiology</i> , 2021, 95, 103677.	4.2	2
5	Evaluation of DNA barcode abiotic surrogate as a predictor for inactivation of <i>E. coli</i> O157:H7 during spinach washing. <i>LWT - Food Science and Technology</i> , 2021, 145, 111321.	5.2	0
6	Factors Impacting Chemical and Microbiological Quality of Wash Water during Simulated Dump Tank Wash of Grape Tomatoes. <i>Journal of Food Protection</i> , 2021, 84, 695-703.	1.7	4
7	Salmonella inactivation and cross-contamination on cherry and grape tomatoes under simulated wash conditions. <i>Food Microbiology</i> , 2020, 87, 103359.	4.2	25
8	Differential Effects of Growth Medium Salinity on Biofilm Formation of Two <i>Salmonella enterica</i> Strains. <i>Journal of Food Protection</i> , 2020, 83, 196-203.	1.7	8
9	Microbiome convergence following sanitizer treatment and identification of sanitizer resistant species from spinach and lettuce rinse water. <i>International Journal of Food Microbiology</i> , 2020, 318, 108458.	4.7	19
10	Susceptibility of foodborne pathogens to sanitizers in produce rinse water and potential induction of viable but non-culturable state. <i>Food Control</i> , 2020, 112, 107138.	5.5	23
11	Survival of <i>Salmonella enterica</i> and shifts in the culturable mesophilic aerobic bacterial community as impacted by tomato wash water particulate size and chlorine treatment. <i>Food Microbiology</i> , 2020, 90, 103470.	4.2	9
12	Genome Sequences of <i>Brevundimonas naejangsanensis</i> Strain FS1091 and <i>Bacillus amyloliquefaciens</i> Strain FS1092, Isolated from a Fresh-Cut-Produce-Processing Plant. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.6	1
13	Microbiomes in Ground Water and Alternative Irrigation Water, and Spinach Microbiomes Impacted by Irrigation with Different Types of Water. <i>Phytobiomes Journal</i> , 2019, 3, 137-147.	2.7	17
14	Growth and survival of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> on fresh-cut produce and their juice extracts: Impacts and interactions of food matrices and temperature abuse conditions. <i>Food Control</i> , 2019, 100, 300-304.	5.5	42
15	Impact of routine sanitation on the microbiomes in a fresh produce processing facility. <i>International Journal of Food Microbiology</i> , 2019, 294, 31-41.	4.7	22
16	Shifts in spinach microbial communities after chlorine washing and storage at compliant and abusive temperatures. <i>Food Microbiology</i> , 2018, 73, 73-84.	4.2	50
17	Quantitative Proteomic Analysis of <i>Staphylococcus aureus</i> Treated With Punicalagin, a Natural Antibiotic From Pomegranate That Disrupts Iron Homeostasis and Induces SOS. <i>Proteomics</i> , 2018, 18, e1700461.	2.2	28
18	Association between bacterial survival and free chlorine concentration during commercial fresh-cut produce wash operation. <i>Food Microbiology</i> , 2018, 70, 120-128.	4.2	71

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19	Enhanced biofilm formation in dual-species culture of <i>Listeria monocytogenes</i> and <i>Ralstonia insidiosa</i> . <i>AIMS Microbiology</i> , 2017, 3, 774-783.	2.2	9
20	Different Cellular Origins and Functions of Extracellular Proteins from <i>Escherichia coli</i> O157:H7 and O104:H4 as Determined by Comparative Proteomic Analysis. <i>Applied and Environmental Microbiology</i> , 2016, 82, 4371-4378.	3.1	13
21	Genome Sequences of <i>Ralstonia insidiosa</i> Type Strain ATCC 49129 and Strain FC1138, a Strong Biofilm Producer Isolated from a Fresh-Cut Produce-Processing Plant. <i>Genome Announcements</i> , 2016, 4, .	0.8	2
22	Aggregative adherence fimbriae I (AAF/I) mediate colonization of fresh produce and abiotic surface by Shiga toxin-producing enteroaggregative <i>Escherichia coli</i> O104:H4. <i>International Journal of Food Microbiology</i> , 2016, 229, 44-51.	4.7	16
23	<i>Ralstonia insidiosa</i> serves as bridges in biofilm formation by foodborne pathogens <i>Listeria monocytogenes</i> , <i>Salmonella enterica</i> , and Enterohemorrhagic <i>Escherichia coli</i> . <i>Food Control</i> , 2016, 65, 14-20.	5.5	36
24	<i>Ralstonia insidiosa</i> induces cell aggregation of <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2016, 67, 303-309.	5.5	21
25	Growth of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> on Fresh-Cut Cantaloupe under Different Temperature Abuse Scenarios. <i>Journal of Food Protection</i> , 2015, 78, 1125-1131.	1.7	31
26	Role of Extracellular Structures of <i>Escherichia coli</i> O157:H7 in Initial Attachment to Biotic and Abiotic Surfaces. <i>Applied and Environmental Microbiology</i> , 2015, 81, 4720-4727.	3.1	21
27	Effects of Environmental Parameters on the Dual-Species Biofilms Formed by <i>Escherichia coli</i> O157:H7 and <i>Ralstonia insidiosa</i> , a Strong Biofilm Producer Isolated from a Fresh-Cut Produce Processing Plant. <i>Journal of Food Protection</i> , 2015, 78, 121-127.	1.7	27
28	Inactivation dynamics of <i>Salmonella enterica</i> , <i>Listeria monocytogenes</i> , and <i>Escherichia coli</i> O157:H7 in wash water during simulated chlorine depletion and replenishment processes. <i>Food Microbiology</i> , 2015, 50, 88-96.	4.2	52
29	Proliferation of <i>Escherichia coli</i> O157:H7 in Soil-Substitute and Hydroponic Microgreen Production Systems. <i>Journal of Food Protection</i> , 2015, 78, 1785-1790.	1.7	43
30	Novel Wash Aid T-128 Enhances the Efficacy of Chlorine against <i>Salmonella</i> on Tomatoes. <i>Journal of Microbiology & Experimentation</i> , 2015, 2, .	0.2	0
31	Development of an Algorithm for Feed-Forward Chlorine Dosing of Lettuce Wash Operations and Correlation of Chlorine Profile with <i>Escherichia coli</i> O157:H7 Inactivation. <i>Journal of Food Protection</i> , 2014, 77, 558-566.	1.7	27
32	Effects of Postharvest Handling Conditions on Internalization and Growth of <i>Salmonella enterica</i> in Tomatoes. <i>Journal of Food Protection</i> , 2014, 77, 365-370.	1.7	17
33	Dual-species biofilm formation by <i>Escherichia coli</i> O157:H7 and environmental bacteria isolated from fresh-cut processing facilities. <i>International Journal of Food Microbiology</i> , 2014, 171, 15-20.	4.7	54
34	Comparison of the growth of <i>Escherichia coli</i> O157: H7 and O104: H4 during sprouting and microgreen production from contaminated radish seeds. <i>Food Microbiology</i> , 2014, 44, 60-63.	4.2	54
35	Dynamic Effects of Free Chlorine Concentration, Organic Load, and Exposure Time on the Inactivation of <i>Salmonella</i> , <i>Escherichia coli</i> O157:H7, and Non-O157 Shiga Toxin-producing <i>E. coli</i> . <i>Journal of Food Protection</i> , 2013, 76, 386-393.	1.7	91
36	Native Microflora in Fresh-Cut Produce Processing Plants and Their Potentials for Biofilm Formation. <i>Journal of Food Protection</i> , 2013, 76, 827-832.	1.7	48

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37	Enhanced Inactivation of Salmonella and Pseudomonas Biofilms on Stainless Steel by Use of T-128, a Fresh-Produce Washing Aid, in Chlorinated Wash Solutions. <i>Applied and Environmental Microbiology</i> , 2012, 78, 6789-6798.	3.1	82
38	Enhanced Chlorine Efficacy against Bacterial Pathogens in Wash Solution with High Organic Loads. <i>Journal of Food Processing and Preservation</i> , 2012, 36, 560-566.	2.0	12
39	A pilot plant scale evaluation of a new process aid for enhancing chlorine efficacy against pathogen survival and cross-contamination during produce wash. <i>International Journal of Food Microbiology</i> , 2012, 158, 133-139.	4.7	120
40	Determination of Free Chlorine Concentrations Needed To Prevent Escherichia coli O157:H7 Cross-Contamination during Fresh-Cut Produce Wash. <i>Journal of Food Protection</i> , 2011, 74, 352-358.	1.7	158
41	Chlorine Stabilizer T-128 Enhances Efficacy of Chlorine against Cross-Contamination by E. coli O157:H7 and Salmonella, in Fresh-Cut Lettuce Processing. <i>Journal of Food Science</i> , 2011, 76, M218-24.	3.1	53
42	Whole-Leaf Wash Improves Chlorine Efficacy for Microbial Reduction and Prevents Pathogen Cross-Contamination during Fresh-Cut Lettuce Processing. <i>Journal of Food Science</i> , 2010, 75, M283-90.	3.1	75
43	Feasibility of colloidal silver SERS for rapid bacterial screening. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2009, 3, 100-107.	1.5	20
44	Improvement of Immunomagnetic Separation for Escherichia coli O157:H7 Detection by the PickPen Magnetic Particle Separation Device. <i>Journal of Food Protection</i> , 2006, 69, 2870-2874.	1.7	31
45	Effect of Chemical Dehairing on the Prevalence of Escherichia coli O157:H7 and the Levels of Aerobic Bacteria and Enterobacteriaceae on Carcasses in a Commercial Beef Processing Plant. <i>Journal of Food Protection</i> , 2003, 66, 2005-2009.	1.7	121