Shige Koseki

List of Publications by Year
in descending order

129	2,806	236833	214721
papers	citations	25 h-index	47 g-index

133	133	133	1980
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Decontamination of Lettuce Using Acidic Electrolyzed Water. Journal of Food Protection, 2001, 64, 652-658.	0.8	210
2	Prediction of pathogen growth on iceberg lettuce under real temperature history during distribution from farm to table. International Journal of Food Microbiology, 2005, 104, 239-248.	2.1	200
3	Efficacy of Acidic Electrolyzed Water for Microbial Decontamination of Cucumbers and Strawberries. Journal of Food Protection, 2004, 67, 1247-1251.	0.8	111
4	Effect of mild heat pre-treatment with alkaline electrolyzed water on the efficacy of acidic electrolyzed water against Escherichia coli O157:H7 and Salmonella on Lettuce. Food Microbiology, 2004, 21, 559-566.	2.1	102
5	Growth of Listeria monocytogenes on iceberg lettuce and solid media. International Journal of Food Microbiology, 2005, 101, 217-225.	2.1	82
6	Prediction of Microbial Growth in Fresh-Cut Vegetables Treated with Acidic Electrolyzed Water during Storage under Various Temperature Conditions. Journal of Food Protection, 2001, 64, 1935-1942.	0.8	77
7	Recovery of Escherichia coli ATCC 25922 in phosphate buffered saline after treatment with high hydrostatic pressure. International Journal of Food Microbiology, 2006, 110, 108-111.	2.1	75
8	Effect of Ozonated Water Treatment on Microbial Control and on Browning of Iceberg Lettuce (Lactuca sativa L.). Journal of Food Protection, 2006, 69, 154-160.	0.8	73
9	Interplay of antibiotic resistance and food-associated stress tolerance in foodborne pathogens. Trends in Food Science and Technology, 2020, 95, 97-106.	7.8	68
10	Comparison of Desiccation Tolerance among Listeria monocytogenes, Escherichia coliO157:H7, Salmonella enterica, and Cronobacter sakazakii in Powdered Infant Formula. Journal of Food Protection, 2015, 78, 104-110.	0.8	66
11	Inactivation kinetics of Bacillus cereus spores by Plasma activated water (PAW). Food Research International, 2020, 131, 109041.	2.9	65
12	Influence of Inoculation Method, Spot Inoculation Site, and Inoculation Size on the Efficacy of Acidic Electrolyzed Water against Pathogens on Lettuce. Journal of Food Protection, 2003, 66, 2010-2016.	0.8	60
13	A novel approach to predicting microbial inactivation kinetics during high pressure processing. International Journal of Food Microbiology, 2007, 116, 275-282.	2.1	57
14	Efficacy of Acidic Electrolyzed Water Ice for Pathogen Control on Lettuce. Journal of Food Protection, 2004, 67, 2544-2549.	0.8	56
15	Blanching of potato with superheated steam and hot water spray. LWT - Food Science and Technology, 2009, 42, 1035-1040.	2.5	54
16	Use of mild-heat treatment following high-pressure processing to prevent recovery of pressure-injured Listeria monocytogenes in milk. Food Microbiology, 2008, 25, 288-293.	2.1	53
17	Effect of Nitrogen Gas Packaging on the Quality and Microbial Growth of Fresh-Cut Vegetables under Low Temperatures. Journal of Food Protection, 2002, 65, 326-332.	0.8	49
18	Predictive modelling of the recovery of Listeria monocytogenes on sliced cooked ham after high pressure processing. International Journal of Food Microbiology, 2007, 119, 300-307.	2.1	49

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19	Microbial Responses Viewer (MRV): A new ComBase-derived database of microbial responses to food environments. International Journal of Food Microbiology, 2009, 134, 75-82.	2.1	42
20	Modeling of Pathogen Survival during Simulated Gastric Digestion. Applied and Environmental Microbiology, 2011, 77, 1021-1032.	1.4	42
21	pH and solute concentration of suspension media affect the outcome of high hydrostatic pressure treatment of Listeria monocytogenes. International Journal of Food Microbiology, 2006, 111, 175-179.	2.1	41
22	Decontaminative Effect of Frozen Acidic Electrolyzed Water on Lettuce. Journal of Food Protection, 2002, 65, 411-414.	0.8	37
23	Water activity of bacterial suspension media unable to account for the baroprotective effect of solute concentration on the inactivation of Listeria monocytogenes by high hydrostatic pressure. International Journal of Food Microbiology, 2007, 115, 43-47.	2.1	37
24	Modelling the bacterial survival/death interface induced by high pressure processing. International Journal of Food Microbiology, 2007, 116, 136-143.	2.1	36
25	Predicting sensory evaluation of spinach freshness using machine learning model and digital images. PLoS ONE, 2021, 16, e0248769.	1.1	33
26	Do bacterial cell numbers follow a theoretical Poisson distribution? Comparison of experimentally obtained numbers of single cells with random number generation via computer simulation. Food Microbiology, 2016, 60, 49-53.	2.1	28
27	Comparison of Two Possible Routes of Pathogen Contamination of Spinach Leaves in a Hydroponic Cultivation System. Journal of Food Protection, 2011, 74, 1536-1542.	0.8	27
28	Prediction of population behavior of Listeria monocytogenes in food using machine learning and a microbial growth and survival database. Scientific Reports, 2021, 11, 10613.	1.6	26
29	A Survey of Iceberg Lettuce for the Presence of Salmonella, Escherichia coli O157:H7, and Listeria monocytogenes in Japan. Journal of Food Protection, 2011, 74, 1543-1546.	0.8	25
30	Survival Kinetics of Salmonella enterica and Enterohemorrhagic Escherichia coli on a Plastic Surface at Low Relative Humidity and on Lowâ€“Water Activity Foods. Journal of Food Protection, 2016, 79, 1680-1692.	0.8	25
31	Novel antibacterial modalities against methicillin resistant Staphylococcus aureus derived from plants. Critical Reviews in Food Science and Nutrition, 2019, 59, S153-S161.	5.4	25
32	Determination of banana quality indices during the ripening process at different temperatures using smartphone images and an artificial neural network. Scientia Horticulturae, 2021, 288, 110382.	1.7	25
33	High Hydrostatic Pressure Tolerance of Four Different Anhydrobiotic Animal Species. Zoological Science, 2009, 26, 238-242.	0.3	23
34	Combined analysis of near-infrared spectra, colour, and physicochemical information of brown rice to develop accurate calibration models for determining amylose content. Food Chemistry, 2019, 286, 297-306.	4.2	23
35	Prediction of a Required Log Reduction with Probability for Enterobacter sakazakii during High-Pressure Processing, Using a Survival/Death Interface Model. Applied and Environmental Microbiology, 2009, 75, 1885-1891.	1.4	21
36	Determination of â€œHassâ€•Avocado Ripeness During Storage Based on Smartphone Image and Machine Learning Model. Food and Bioprocess Technology, 2020, 13, 1579-1587.	2.6	21

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37	Alternative Approach To Modeling Bacterial Lag Time, Using Logistic Regression as a Function of Time, Temperature, pH, and Sodium Chloride Concentration. Applied and Environmental Microbiology, 2012, 78, 6103-6112.	1.4	20
38	Modeling Stochastic Variability in the Numbers of Surviving Salmonella enterica, Enterohemorrhagic Escherichia coli, and Listeria monocytogenes Cells at the Single-Cell Level in a Desiccated Environment. Applied and Environmental Microbiology, 2017, 83, .	1.4	20
39	Microbial Control of Fresh Produce using Electrolyzed Water. Japan Agricultural Research Quarterly, 2007, 41, 273-282.	0.1	19
40	Modeling and Predicting the Simultaneous Growth of Listeria monocytogenes and Natural Flora in Minced Tuna. Journal of Food Protection, 2011, 74, 176-187.	0.8	19
41	Effects of Ohmic Heating, Including Electric Field Intensity and Frequency, on Thermal Inactivation of Bacillus subtilis Spores. Journal of Food Protection, 2017, 80, 164-168.	0.8	17
42	Inactivation of Nonpathogenic Escherichia coli, Escherichia coli O157:H7, Salmonella enterica Typhimurium, and Listeria monocytogenes in Ice Using a UVC Light-Emitting Diode. Journal of Food Protection, 2017, 80, 1198-1203.	0.8	17
43	Stochastic modeling of variability in survival behavior of Bacillus simplex spore population during isothermal inactivation at the single cell level using a Monte Carlo simulation. Food Microbiology, 2019, 82, 436-444.	2.1	17
44	Calculating stochastic inactivation of individual cells in a bacterial population using variability in individual cell inactivation time and initial cell number. Journal of Theoretical Biology, 2019, 469, 172-179.	0.8	17
45	Prevalence and antimicrobial resistance of Shiga toxin-producing Escherichia coli in milk and dairy products in Egypt. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2020, 55, 265-272.	0.7	17
46	Effect of Acidic Electrolyzed Water on the Microbial Counts in Shredded Vegetables.. Journal of the Japanese Society for Food Science and Technology, 2000, 47, 722-726.	0.1	15
47	Characterization of Anti-Irradiation-Denatured Ovalbumin Monoclonal Antibodies. Immunochemical and Structural Analysis of Irradiation-Denatured Ovalbumin. Journal of Agricultural and Food Chemistry, 2000, 48, 2670-2674.	2.4	15
48	Growth Inhibition of Listeria monocytogenes, Salmonella enterica, and Escherichia coli O157:H7 by D-Tryptophan as an Incompatible Solute. Journal of Food Protection, 2015, 78, 819-824.	0.8	15
49	Modeling growth limits of Bacillus spp. spores by using deep-learning algorithm. Food Microbiology, 2019, 78, 38-45.	2.1	15
50	The Effect of Available Chlorine Concentration on the Disinfecting Potential of Acidic Electrolyzed Water for Shredded Vegetables.. Journal of the Japanese Society for Food Science and Technology, 2000, 47, 888-898.	0.1	14
51	The Effect of Acidic Electrolyzed Water on The Quality of Cut Vegetables.. Journal of the Japanese Society for Food Science and Technology, 2001, 48, 365-369.	0.1	14
52	Blanching of Potato with Superheated Steam Containing Micro-droplets of Hot Water. Journal of the Japanese Society for Food Science and Technology, 2006, 53, 451-458.	0.1	14
53	Growth-Inhibitory Effect of <scp>d</scp> -Tryptophan on Vibrio spp. in Shucked and Live Oysters. Applied and Environmental Microbiology, 2018, 84, .	1.4	14
54	Describing Uncertainty in Salmonella Thermal Inactivation Using Bayesian Statistical Modeling. Frontiers in Microbiology, 2019, 10, 2239.	1.5	14

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55	Stochastic simulation for death probability of bacterial population considering variability in individual cell inactivation time and initial number of cells. International Journal of Food Microbiology, 2019, 290, 125-131.	2.1	14
56	Determination of â€˜Hassâ€™ avocado ripeness during storage by a smartphone camera using artificial neural network and support vector regression. Journal of Food Measurement and Characterization, 2021, 15, 2021-2030.	1.6	14
57	Predictive Modeling for the Growth ofSalmonellaEnteritidis in Chicken Juice by Real-Time Polymerase Chain Reaction. Foodborne Pathogens and Disease, 2018, 15, 406-412.	0.8	13
58	Screening and preservation application of quorum sensing inhibitors of Pseudomonas fluorescens and Shewanella baltica in seafood products. LWT - Food Science and Technology, 2021, 149, 111749.	2.5	13
59	Fundamental Properties of Electrolyzed Water.. Journal of the Japanese Society for Food Science and Technology, 2000, 47, 390-393.	0.1	12
60	Effect of d-tryptophan on the psychrotrophic growth of Listeria monocytogenes and its application in milk. Food Control, 2020, 110, 107048.	2.8	12
61	Transforming kinetic model into a stochastic inactivation model: Statistical evaluation of stochastic inactivation of individual cells in a bacterial population. Food Microbiology, 2020, 91, 103508.	2.1	11
62	Classification of food spoilage bacterial species and their sodium chloride, sodium acetate and glycine tolerance using chemometrics analysis and Raman spectroscopy. Journal of Microbiological Methods, 2021, 190, 106326.	0.7	11
63	Effect of acidic electrolyzed water on the microbial counts in shredded vegetables. (Part II). Pretreatment effect of alkaline electrolyzed water.. Journal of the Japanese Society for Food Science and Technology, 2000, 47, 907-913.	0.1	10
64	Comparative Quality Changes of Fresh-cut Melon in Bio-based and Petroleum-based Plastic Containers during Storage. Environmental Control in Biology, 2016, 54, 93-99.	0.3	10
65	A Novel Approach to Predict the Growth of Staphylococcus aureus on Rice Cake. Frontiers in Microbiology, 2017, 8, 1140.	1.5	10
66	Characteristics of d-Tryptophan as an Antibacterial Agent: Effect of Sodium Chloride Concentration and Temperature on Escherichia coli Growth Inhibition. Journal of Food Protection, 2018, 81, 25-30.	0.8	10
67	Development of a novel timeâ€“temperature integrator/indicator (TTI) based on the maillard reaction for visual monitoring of melon (Cucumis melo L.) maturity during cultivation. Journal of Food Measurement and Characterization, 2018, 12, 2899-2904.	1.6	10
68	Stochastic evaluation of Salmonella enterica lethality during thermal inactivation. International Journal of Food Microbiology, 2018, 285, 129-135.	2.1	10
69	Development of a Maillard Reactionâ€“Based Time-Temperature Integrator/indicator (TTI) for Visual Monitoring of Chilled Beef During Long-term Storage and Distribution. Food and Bioprocess Technology, 2020, 13, 2094-2103.	2.6	10
70	Online Milk Quality Assessment during Milking Using Near-infrared Spectroscopic Sensing System. Environmental Control in Biology, 2020, 58, 1-6.	0.3	10
71	Why Does Cronobacter sakazakii Survive for a Long Time in Dry Environments? Contribution of the Glass Transition of Dried Bacterial Cells. Microbiology Spectrum, 2021, 9, e0138421.	1.2	10
72	Estimation of the probability of bacterial population survival: Development of a probability model to describe the variability in time to inactivation of Salmonella enterica. Food Microbiology, 2017, 68, 121-128.	2.1	9

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73	Prevalence of Salmonella spp. in Egyptian dairy products: molecular, antimicrobial profiles and a reduction trial using d-tryptophan. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2019, 14, 399-407.	0.5	9
74	Effect of thickness and maturity on protein content of Japonica brown rice collected during postharvest processing. Biosystems Engineering, 2019, 183, 160-169.	1.9	9
75	Fusarium graminearum Colors and Deoxynivalenol Synthesis at Different Water Activity. Foods, 2019, 8, 7.	1.9	9
76	Effects of glass transition and hydration on the biological stability of dry yeast. Journal of Food Science, 2021, 86, 1343-1353.	1.5	9
77	Application of innovative technologies to produce activated safe ice. Current Opinion in Food Science, 2021, 40, 198-203.	4.1	9
78	Combined d-Tryptophan Treatment and Temperature Stress Exert Antimicrobial Activity against Listeria monocytogenes in Milk. Journal of Food Protection, 2020, 83, 644-650.	0.8	9
79	Antibacterial Properties of Melanoidins Produced from Various Combinations of Maillard Reaction against Pathogenic Bacteria. Microbiology Spectrum, 2021, 9, e0114221.	1.2	9
80	Characterization and Modeling of Salmonella Growth in Pasteurized and Non-pasteurized Milk Using Real-Time PCR. Japanese Journal of Food Microbiology, 2014, 31, 28-35.	0.3	8
81	Development of a Novel Time-Temperature Integrator/Indicator (TTI) Based on the Maillard Reaction for Visual Thermal Monitoring of the Cooking Process. Food and Bioprocess Technology, 2018, 11, 185-193.	2.6	8
82	Aflatoxins in Mozambique: Etiology, Epidemiology and Control. Agriculture (Switzerland), 2018, 8, 87.	1.4	8
83	The Use of Colors as an Alternative to Size in Fusarium graminearum Growth Studies. Foods, 2018, 7, 100.	1.9	8
84	Why RGB Imaging Should be Used to Analyze Fusarium Graminearum Growth and Estimate Deoxynivalenol Contamination. Methods and Protocols, 2019, 2, 25.	0.9	8
85	Recent advances in predictive microbiology: theory and application of conversion from population dynamics to individual cell heterogeneity during inactivation process. Current Opinion in Food Science, 2021, 39, 60-67.	4.1	8
86	Bayesian Generalized Linear Model for Simulating Bacterial Inactivation/Growth Considering Variability and Uncertainty. Frontiers in Microbiology, 2021, 12, 674364.	1.5	8
87	Alternative approaches to predicting microbial behaviour: A probabilistic modelling approach for microbial inactivation and a revised web-tool, the Microbial Responses Viewer. Food Control, 2013, 29, 416-421.	2.8	7
88	Growth Modeling of Listeria monocytogenesin Pasteurized Liquid Egg. Journal of Food Protection, 2013, 76, 1549-1556.	0.8	7
89	Predictive Modeling for Estimation of Bacterial Behavior from Farm to Table. Food Safety (Tokyo,) Tj ETQq1 1 0.784314 rgBT /Overloc	1.0	7
90	Growth delay analysis of heat-injured Salmonella Enteritidis in ground beef by real-time PCR. LWT - Food Science and Technology, 2018, 90, 499-504.	2.5	7

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91	Quantitative Evaluation of Changes in Color during Maillard Reaction for Development of Novel Time-Temperature Integrators/Indicators. Food Science and Technology Research, 2018, 24, 283-287.	0.3	7
92	Predictive Growth Model of Listeria monocytogenes Under Fluctuating Temperature Conditions in Pasteurized Milk by Using Real-Time Polymerase Chain Reaction. Foodborne Pathogens and Disease, 2020, 17, 693-700.	0.8	7
93	How many repetitions per condition are required for developing a stable growth/no growth boundary model for Bacillus simplex spores?. Food Control, 2021, 122, 107756.	2.8	7
94	Is skipping the definition of primary and secondary models possible? Prediction of Escherichia coli O157 growth by machine learning. Journal of Microbiological Methods, 2022, 192, 106366.	0.7	7
95	Effect of acidic electrolyzed water on the microbial counts in shredded vegetables. (Part III). Effect of combined physical supplementary means on the washing and disinfections.. Journal of the Japanese Society for Food Science and Technology, 2000, 47, 914-918.	0.1	6
96	Describing the Individual Spore Variability and the Parameter Uncertainty in Bacterial Survival Kinetics Model by Using Second-Order Monte Carlo Simulation. Frontiers in Microbiology, 2020, 11, 985.	1.5	6
97	Application of Timeâ€“Temperature Indicator/Integrator Based on the Maillard Reaction to Frozen Food Distribution. Food and Bioprocess Technology, 2022, 15, 1343-1358.	2.6	6
98	A Glance at Aflatoxin Research in Mozambique. International Journal of Environmental Research and Public Health, 2018, 15, 1673.	1.2	5
99	Combined use of a near-infrared spectrometer and a visible light grain segregator for accurate non-destructive determination of amylose content in rice. Journal of Cereal Science, 2019, 90, 102848.	1.8	5
100	Modeling Invasion of Campylobacter jejuni into Human Small Intestinal Epithelial-Like Cells by Bayesian Inference. Applied and Environmental Microbiology, 2020, 87, .	1.4	5
101	Relationship between glass transition temperature, and desiccation and heat tolerance in Salmonella enterica. PLoS ONE, 2020, 15, e0233638.	1.1	5
102	Evaluation of Strain Variability in Inactivation of Campylobacter jejuni in Simulated Gastric Fluid by Using Hierarchical Bayesian Modeling. Applied and Environmental Microbiology, 2021, 87, e0091821.	1.4	5
103	A New Dose-Response Model for Estimating the Infection Probability of Campylobacter jejuni Based on the Key Events Dose-Response Framework. Applied and Environmental Microbiology, 2021, 87, e0129921.	1.4	5
104	Inner structure visualization of fresh fruits utilizing ultrasonic velocity profiler. Journal of Visualization, 2018, 21, 253-265.	1.1	5
105	Evaluation of thermal inactivation of Escherichia coli using microelectrode ion flux measurements with osmotic stress. Letters in Applied Microbiology, 2012, 54, 203-208.	1.0	4
106	Aflatoxins in Mozambique: Impact and Potential for Intervention. Agriculture (Switzerland), 2018, 8, 100.	1.4	4
107	Growth delay analysis of high-salt injured Escherichia coli O157:H7 in fermented soybean paste by real-time PCR and comparison of this method with other estimation methods. LWT - Food Science and Technology, 2018, 96, 426-431.	2.5	4
108	Non-destructive assessment of amylose content in rice using a quality inspection system at grain elevators. Food Chemistry, 2022, 379, 132144.	4.2	4

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109	Rapid detection and enumeration of aerobic mesophiles in raw foods using dielectrophoresis. Journal of Microbiological Methods, 2021, 186, 106251.	0.7	3
110	Bayesian statistical modeling to describe uncertainty of thermal inactivation behaviour of bacterial spores. Food Control, 2021, 130, 108288.	2.8	3
111	Meta-analytic review on the impact of temperature and water activity in deoxynivalenol synthesis by Fusarium graminearum. Food Research, 2018, 2, 443-446.	0.3	3
112	Decontamination of Pre-cut Green Onion Using Electrolyzed Water and Observations of Its Surface by Confocal Scanning Laser Microscope (Enhancement of Sterilization Effect on Pre-cut Vegetable Using) Tj ETQq0 0 0 rgBT /Overlock 10 T 266-272.	0.1	2
113	Application of growth rate from kinetic model to calculate stochastic growth of a bacteria population at low contamination level. Journal of Theoretical Biology, 2021, 525, 110758.	0.8	2
114	Fusarium graminearum GROWTH AND ITS FITNESS TO THE COMMONLY USED MODELS. International Journal of Agriculture Environment and Food Sciences, 0, , 10-14.	0.2	2
115	Experimentally observed Campylobacter jejuni survival kinetics in chicken meat products during model gastric digestion tended to be lower than model predictions. Food Microbiology, 2021, 102, 103932.	2.1	2
116	Diversity of Physicochemical Properties of Different Rice Varieties Produced in Regions of Hokkaido, Japan through Eight Years. Environmental Control in Biology, 2020, 58, 123-130.	0.3	2
117	Risk assessment of microbial and chemical contamination in fresh produce. , 2014, , 153-171.		1
118	Ensuring Fresh Produce Safety and Quality by Utilizing Predictive Growth Models and Predictive Microbiology Software Tools. , 2018, , 213-222.		1
119	Competitive growth kinetics of Campylobacter jejuni , Escherichia coli O157:H7 and Listeria monocytogenes with enteric microflora in a smallâ€intestine model. Journal of Applied Microbiology, 2021, , .	1.4	1
120	Does the firmness vary within a single kiwifruit? Estimation of firmness distribution in individual fruit by compressed air deformation measurement. Journal of Food Measurement and Characterization, 2022, 16, 12-18.	1.6	1
121	Effects of Electrolyzed Water Treatment on Pre-cut Green Onion at Pre-cut Vegetables Processing Plant and Its Influences to Quality of Pre-cut Green Onion (Enhancement of Sterilization Effect on) Tj ETQq1 1 0.784314 rgBT /Overlock and Technology, 2005, 52, 273-277.	0.1	0
122	Modelling the spread of pathogen contamination in fresh produce. , 2015, , 220-237.		0
123	PROCESS HYGIENE | Hygiene in the Catering Industry. , 2014, , 171-175.		0
124	Cow Milk Progesterone Concentration Assessment during Milking Using Near-infrared Spectroscopy. Engineering in Agriculture, Environment and Food, 2021, 14, 30-36.	0.2	0
125	Title is missing!. , 2020, 15, e0233638.		0
126	Title is missing!. , 2020, 15, e0233638.		0

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127	Title is missing!. , 2020, 15, e0233638.		0
128	Title is missing!. , 2020, 15, e0233638.		0
129	Modeling the invasion of human small intestinal epithelialâ€like cells by Salmonella enterica Typhimurium and Listeria monocytogenes using Bayesian inference. Letters in Applied Microbiology, 2022, , .	1.0	0