

# Salmonella and Escherichia coli O157:H7 Inactivation, Count Enhancement on Raspberries during Frozen Storage after Formula Sanitizer Washing or Pulsed Light

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Citation Report

#	ARTICLE	IF	CITATIONS
1	An Evaluation of the Impact of Novel Processing Technologies on the Phytochemical Composition of Fruits and Vegetables. , O, , .		2
2	Recent advances in the application of pulsed light processing for improving food safety and increasing shelf life. Trends in Food Science and Technology, 2019, 88, 67-79.	15.1	93
3	Strategies to reduce microbial risk and improve quality of fresh and processed strawberries: A review. Innovative Food Science and Emerging Technologies, 2019, 52, 197-212.	5.6	34
4	Pulsed Light: Challenges of a Non-Thermal Sanitation Technology in the Winemaking Industry. Beverages, 2020, 6, 45.	2.8	15
5	Impact of pulsed light processing technology on phenolic compounds of fruits and vegetables. Trends in Food Science and Technology, 2021, 115, 1-11.	15.1	28
6	Decontamination of frozen cherries by innovative light-based technologies: Assessment of microbial inactivation and quality changes. Food Control, 2022, 141, 109149.	5.5	0
7	Persistence of E. coli O157:H7 in Frozen Soils: Role of Freezing Temperature. Sustainability, 2023, 15, 13249.	3.2	0
8	Current approaches in water-assisted systems for foodborne microbial inactivation: A review. Trends in Food Science and Technology, 2024, 143, 104284.	15.1	0