

# Yaguang Luo

## List of Publications by Year in descending order

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Version: 2024-02-01

102  
papers

3,955  
citations

87888

38  
h-index

133252

59  
g-index

102  
all docs

102  
docs citations

102  
times ranked

2638  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Free Chlorine and Contact Time on the Reduction of Salmonella Cross-Contamination of Tomatoes in a Model Flume System. <i>Journal of Food Protection</i> , 2022, 85, 22-26.	1.7	3
2	Flume and single-pass washing systems for fresh-cut produce processing: Disinfection by-products evaluation. <i>Food Control</i> , 2022, 133, 108578.	5.5	10
3	Determining effects of temperature abuse timing on shelf life of RTE baby spinach through microbial growth models and its association with sensory quality. <i>Food Control</i> , 2022, 133, 108639.	5.5	8
4	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
5	Quaternized chitosan as a biopolymer sanitizer for leafy vegetables: synthesis, characteristics, and traditional vs. dry nano-aerosol applications. <i>Food Chemistry</i> , 2022, 378, 132056.	8.2	7
6	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
7	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
8	Antimicrobial effects of thymol-loaded phytyglycogen/zein nanocomplexes against foodborne pathogens on fresh produce. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 1188-1196.	7.5	9
9	Sequential Application of Peracetic Acid and UV Irradiation (PAA+UV/PAA) for Improved Bacterial Inactivation in Fresh-Cut Produce Wash Water. <i>ACS ES&amp;T Water</i> , 2022, 2, 1247-1253.	4.6	5
10	An Integrated Food Freshness Sensor Array System Augmented by a Metal-Organic Framework Mixed-Matrix Membrane and Deep Learning. <i>ACS Sensors</i> , 2022, 7, 1847-1854.	7.8	18
11	Assessment of a novel in-flight washing device: Microbial reduction and food quality of chopped iceberg lettuce during storage. <i>Food Control</i> , 2021, 120, 107538.	5.5	1
12	Improving temperature management and retaining quality of fresh-cut leafy greens by retrofitting open refrigerated retail display cases with doors. <i>Journal of Food Engineering</i> , 2021, 292, 110271.	5.2	10
13	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
14	A novel antimicrobial technology to enhance food safety and quality of leafy vegetables using engineered water nanostructures. <i>Environmental Science: Nano</i> , 2021, 8, 514-526.	4.3	10
15	Alkynyl silver modified chitosan and its potential applications in food area. <i>Carbohydrate Polymers</i> , 2021, 254, 117416.	10.2	4
16	Machine learning-enabled non-destructive paper chromogenic array detection of multiplexed viable pathogens on food. <i>Nature Food</i> , 2021, 2, 110-117.	14.0	54
17	Preharvest UVB Application Increases Glucosinolate Contents and Enhances Postharvest Quality of Broccoli Microgreens. <i>Molecules</i> , 2021, 26, 3247.	3.8	9
18	Determining Bacterial Load and Water Quality Parameters of Chlorinated Tomato Flume Tanks in Florida Packinghouses. <i>Journal of Food Protection</i> , 2021, 84, 1784-1792.	1.7	2

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19	Nondestructive multiplex detection of foodborne pathogens with background microflora and symbiosis using a paper chromogenic array and advanced neural network. <i>Biosensors and Bioelectronics</i> , 2021, 183, 113209.	10.1	24
20	Polydopamine-coated chitosan hydrogel beads for synthesis and immobilization of silver nanoparticles to simultaneously enhance antimicrobial activity and adsorption kinetics. <i>Advanced Composites and Hybrid Materials</i> , 2021, 4, 696-706.	21.1	79
21	Charting the Future of E-Grocery: An Evaluation of the Use of Digital Imagery as a Sensory Analysis Tool for Fresh Fruits. <i>Horticulturae</i> , 2021, 7, 262.	2.8	5
22	Nanoemulsified Carvacrol as a Novel Washing Treatment Reduces <i>Escherichia coli</i> O157:H7 on Spinach and Lettuce. <i>Journal of Food Protection</i> , 2021, 84, 2163-2173.	1.7	5
23	Metal-Organic Framework-Stabilized High Internal Phase Pickering Emulsions Based on Computer Simulation for Curcumin Encapsulation: Comprehensive Characterization and Stability Mechanism. <i>ACS Omega</i> , 2021, 6, 26556-26565.	3.5	9
24	Characterization and mitigation of chemical oxygen demand and chlorine demand from fresh produce wash water. <i>Food Control</i> , 2021, 127, 108112.	5.5	4
25	Identification of marker compounds for predicting browning of fresh-cut lettuce using untargeted UHPLC-HRMS metabolomics. <i>Postharvest Biology and Technology</i> , 2021, 180, 111626.	6.0	13
26	Phenotypic characterization and inheritance of enzymatic browning on cut surfaces of stems and leaf ribs of romaine lettuce. <i>Postharvest Biology and Technology</i> , 2021, 181, 111653.	6.0	9
27	Numerical simulation and experimental validation of bacterial detachment using a spherical produce model in an industrial-scale flume washer. <i>Food Control</i> , 2021, 130, 108300.	5.5	3
28	<i>Listeria monocytogenes</i> biofilm formation as affected by stainless steel surface topography and coating composition. <i>Food Control</i> , 2021, 130, 108275.	5.5	15
29	Enzyme- and Relative Humidity-Responsive Antimicrobial Fibers for Active Food Packaging. <i>ACS Applied Materials &amp; Interfaces</i> , 2021, 13, 50298-50308.	8.0	33
30	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
31	Integrated Portable Shrimp-Freshness Prediction Platform Based on Ice-Templated Metal-Organic Framework Colorimetric Combinatorics and Deep Convolutional Neural Networks. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 16926-16936.	6.7	24
32	<i>Salmonella</i> inactivation and cross-contamination on cherry and grape tomatoes under simulated wash conditions. <i>Food Microbiology</i> , 2020, 87, 103359.	4.2	25
33	Effect of door opening frequency and duration of an enclosed refrigerated display case on product temperatures and energy consumption. <i>Food Control</i> , 2020, 111, 107044.	5.5	10
34	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
35	Microgreen nutrition, food safety, and shelf life: A review. <i>Journal of Food Science</i> , 2020, 85, 870-882.	3.1	104
36	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

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37	Temperature profiling of open- and closed-doored produce cases in retail grocery stores. <i>Food Control</i> , 2020, 113, 107158.	5.5	11
38	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
39	Direct Metatranscriptome RNA-seq and Multiplex RT-PCR Amplicon Sequencing on Nanopore MinION – Promising Strategies for Multiplex Identification of Viable Pathogens in Food. <i>Frontiers in Microbiology</i> , 2020, 11, 514.	3.5	26
40	An entrapped metal-organic framework system for controlled release of ethylene. <i>Journal of Colloid and Interface Science</i> , 2019, 533, 207-215.	9.4	25
41	Identification of romaine lettuce ( <i>Lactuca sativa</i> var. <i>longifolia</i> ) Cultivars with reduced browning discoloration for fresh-cut processing. <i>Postharvest Biology and Technology</i> , 2019, 156, 110931.	6.0	27
42	Dynamic changes in the physicochemical properties of fresh-cut produce wash water as impacted by commodity type and processing conditions. <i>PLoS ONE</i> , 2019, 14, e0222174.	2.5	9
43	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
44	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
45	Microgreens of Brassicaceae: Genetic diversity of phytochemical concentrations and antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2019, 101, 731-737.	5.2	77
46	Investigation on chlorine-based sanitization under stabilized conditions in the presence of organic load. <i>International Journal of Food Microbiology</i> , 2018, 266, 150-157.	4.7	41
47	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
48	Effect of preharvest CaCl <sub>2</sub> spray and postharvest UV-B radiation on storage quality of broccoli microgreens, a richer source of glucosinolates. <i>Journal of Food Composition and Analysis</i> , 2018, 67, 55-62.	3.9	39
49	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
50	A Novel Sensing Chip for Probing Chlorine Permeation into Simulated Produce Cracks. <i>Advanced Materials Interfaces</i> , 2018, 5, 1800119.	3.7	1
51	Determination of Variance of Secondary Metabolites in Lettuces Grown Under Different Light Sources by Flow Injection Mass Spectrometric (FIMS) Fingerprinting and ANOVA-PCA. <i>Journal of Analysis and Testing</i> , 2018, 2, 312-321.	5.1	8
52	Impacts and interactions of organic compounds with chlorine sanitizer in recirculated and reused produce processing water. <i>PLoS ONE</i> , 2018, 13, e0208945.	2.5	15
53	Facile and template-free solvothermal synthesis of mesoporous/macroporous metal-organic framework nanosheets. <i>RSC Advances</i> , 2018, 8, 33059-33064.	3.6	16
54	Immersion-free, single-pass, commercial fresh-cut produce washing system: An alternative to flume processing. <i>Postharvest Biology and Technology</i> , 2018, 146, 124-133.	6.0	20

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55	Minimizing pathogen growth and quality deterioration of packaged leafy greens by maintaining optimum temperature in refrigerated display cases with doors. <i>Food Control</i> , 2018, 92, 488-495.	5.5	13
56	Silver Nanocluster-Embedded Zein Films as Antimicrobial Coating Materials for Food Packaging. <i>ACS Applied Materials &amp; Interfaces</i> , 2017, 9, 35297-35304.	8.0	80
57	Genetic diversity provides opportunities for improvement of fresh-cut pepper quality. <i>Plant Genetic Resources: Characterisation and Utilisation</i> , 2016, 14, 112-120.	0.8	4
58	Microgreens of Brassicaceae: Mineral composition and content of 30 varieties. <i>Journal of Food Composition and Analysis</i> , 2016, 49, 87-93.	3.9	111
59	Survival and Growth of <i>Listeria monocytogenes</i> on Fresh-Cut ‘Athena’ and ‘Rocky Ford’ Cantaloupes During Storage at 4°C and 10°C. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 587-591.	1.8	10
60	Survival and growth of <i>Listeria monocytogenes</i> on whole cantaloupes is dependent on site of contamination and storage temperature. <i>International Journal of Food Microbiology</i> , 2016, 234, 65-70.	4.7	21
61	Development of Metal-Organic Framework for Gaseous Plant Hormone Encapsulation To Manage Ripening of Climacteric Produce. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5164-5170.	5.2	42
62	Assessment and speciation of chlorine demand in fresh-cut produce wash water. <i>Food Control</i> , 2016, 60, 543-551.	5.5	53
63	A novel microfluidic mixer-based approach for determining inactivation kinetics of <i>Escherichia coli</i> O157:H7 in chlorine solutions. <i>Food Microbiology</i> , 2015, 49, 152-160.	4.2	20
64	Metabolomic Assessment Reveals an Elevated Level of Glucosinolate Content in CaCl <sub>2</sub> Treated Broccoli Microgreens. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1863-1868.	5.2	57
65	Open-refrigerated retail display case temperature profile and its impact on product quality and microbiota of stored baby spinach. <i>Food Control</i> , 2015, 47, 686-692.	5.5	34
66	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
67	A mathematical model for pathogen cross-contamination dynamics during produce wash. <i>Food Microbiology</i> , 2015, 51, 101-107.	4.2	28
68	Improving spinach quality and reducing energy costs by retrofitting retail open refrigerated cases with doors. <i>Postharvest Biology and Technology</i> , 2015, 110, 114-120.	6.0	27
69	Evaluation and correlation of sensory attributes and chemical compositions of emerging fresh produce: Microgreens. <i>Postharvest Biology and Technology</i> , 2015, 110, 140-148.	6.0	94
70	The mechanism of ethanol treatment on inhibiting lettuce enzymatic browning and microbial growth. <i>LWT - Food Science and Technology</i> , 2015, 63, 383-390.	5.2	33
71	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
72	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

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73	Development of an Algorithm for Feed-Forward Chlorine Dosing of Lettuce Wash Operations and Correlation of Chlorine Profile with Escherichia coli O157:H7 Inactivation. <i>Journal of Food Protection</i> , 2014, 77, 558-566.	1.7	27
74	Effects of Postharvest Handling Conditions on Internalization and Growth of Salmonella enterica in Tomatoes. <i>Journal of Food Protection</i> , 2014, 77, 365-370.	1.7	17
75	Temperature abuse timing affects the rate of quality deterioration of commercially packaged ready-to-eat baby spinach. Part I: Sensory analysis and selected quality attributes. <i>Postharvest Biology and Technology</i> , 2014, 91, 96-103.	6.0	51
76	Whole-head washing, prior to cutting, provides sanitization advantages for fresh-cut Iceberg lettuce ( <i>Latuca sativa</i> L.). <i>International Journal of Food Microbiology</i> , 2014, 179, 18-23.	4.7	15
77	Effect of light exposure on sensorial quality, concentrations of bioactive compounds and antioxidant capacity of radish microgreens during low temperature storage. <i>Food Chemistry</i> , 2014, 151, 472-479.	8.2	72
78	Pre-harvest calcium application increases biomass and delays senescence of broccoli microgreens. <i>Postharvest Biology and Technology</i> , 2014, 87, 70-78.	6.0	70
79	Postharvest quality and shelf life of radish microgreens as impacted by storage temperature, packaging film, and chlorine wash treatment. <i>LWT - Food Science and Technology</i> , 2014, 55, 551-558.	5.2	72
80	Evaluation of Current Industry Practices for Maintaining Tomato Dump Tank Water Quality during Packinghouse Operations. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 2201-2208.	2.0	34
81	Evaluating Strawberry Breeding Selections for Field and Postharvest Fruit Decay. <i>International Journal of Fruit Science</i> , 2013, 13, 126-138.	2.4	1
82	Postharvest biology, quality and shelf life of buckwheat microgreens. <i>LWT - Food Science and Technology</i> , 2013, 51, 73-78.	5.2	52
83	Dynamic Effects of Free Chlorine Concentration, Organic Load, and Exposure Time on the Inactivation of Salmonella, Escherichia coli O157:H7, and Non-O157 Shiga Toxin-producing E. coli. <i>Journal of Food Protection</i> , 2013, 76, 386-393.	1.7	91
84	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
85	Assessment of Vitamin and Carotenoid Concentrations of Emerging Food Products: Edible Microgreens. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7644-7651.	5.2	312
86	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
87	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
88	Evaluating strawberry breeding selections for postharvest fruit decay. <i>Euphytica</i> , 2012, 186, 539-555.	1.2	9
89	Assessment of Escherichia coli O157:H7 transference from soil to iceberg lettuce via a contaminated field coring harvesting knife. <i>International Journal of Food Microbiology</i> , 2012, 153, 345-350.	4.7	24
90	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

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91	Chlorine Stabilizer 128 Enhances Efficacy of Chlorine against Cross-Contamination by <i>E. coli</i> O157:H7 and <i>Salmonella</i> in Fresh-Cut Lettuce Processing. <i>Journal of Food Science</i> , 2011, 76, 1 M218-24.	3.1	53
92	Effect of Storage Temperature and Duration on the Behavior of <i>Escherichia coli</i> O157:H7 on Packaged Fresh-Cut Salad Containing Romaine and Iceberg Lettuce. <i>Journal of Food Science</i> , 2010, 75, M390-7.	3.1	65
93	Fate of <i>Escherichia coli</i> O157:H7 in the Presence of Indigenous Microorganisms on Commercially Packaged Baby Spinach, as Impacted by Storage Temperature and Time. <i>Journal of Food Protection</i> , 2009, 72, 2038-2045.	1.7	46
94	Potential of <i>Escherichia coli</i> O157:H7 to grow on field-cored lettuce as impacted by postharvest storage time and temperature. <i>International Journal of Food Microbiology</i> , 2009, 128, 506-509.	4.7	33
95	Elucidation of the mechanism of enzymatic browning inhibition by sodium chlorite. <i>Food Chemistry</i> , 2008, 110, 847-851.	8.2	49
96	Fresh-cut Produce Wash Water Reuse Affects Water Quality and Packaged Product Quality and Microbial Growth in Romaine Lettuce. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2007, 42, 1413-1419.	1.0	73
97	Enzymatic browning and its control in fresh-cut produce. <i>Stewart Postharvest Review</i> , 2007, 3, 1-7.	0.7	46
98	Effectiveness of two-sided UV-C treatments in inhibiting natural microflora and extending the shelf-life of minimally processed "Red Oak Leaf" lettuce. <i>Food Microbiology</i> , 2006, 23, 241-249.	4.2	179
99	Effect of initial oxygen concentration and film oxygen transmission rate on the quality of fresh-cut romaine lettuce. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1622-1630.	3.5	84
100	Delayed Modified Atmosphere Packaging of Fresh-cut Romaine Lettuce: Effects on Quality Maintenance and Shelf-life. <i>Journal of the American Society for Horticultural Science</i> , 2005, 130, 116-123.	1.0	48
101	Microbial and quality changes in minimally processed baby spinach leaves stored under super atmospheric oxygen and modified atmosphere conditions. <i>Postharvest Biology and Technology</i> , 2004, 33, 51-59.	6.0	158
102	Package Atmosphere Affects Postharvest Biology and Quality of Fresh-cut Cilantro Leaves. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2004, 39, 567-570.	1.0	51