Shiowshuh Sheen

List of Publications by Year
in descending order

49	933	430874	501196
papers	citations	18 h-index	28 g-index

51	51	51	885
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	High pressure processing of raw meat with essential oils-microbial survival, meat quality, and models: A review. Food Control, 2022, 132, 108529.	5.5	13
2	Combination effect of papaya extract and high pressure processing on Salmonella inactivation on raw chicken breast meat and meat quality assessment. Food Control, 2022, 133, 108637.	5.5	5
3	Modeling the reduction of Salmonella and Listeria monocytogenes in ground chicken meat by high pressure processing and trans-cinnamaldehyde. LWT - Food Science and Technology, 2021, 139, 110601.	5.2	7
4	Effect of high pressure processing, allyl isothiocyanate, and acetic acid stresses on Salmonella survivals, storage, and appearance color in raw ground chicken meat. Food Control, 2021, 123, 107784.	5.5	30
5	Modeling the effect of simultaneous use of allyl isothiocyanate and cinnamaldehyde on high hydrostatic pressure inactivation of <scp>Uropathogenic</scp> and <scp>Shiga toxinâ€producing</scp>Escherichia coli in ground chicken. Journal of the Science of Food and Agriculture, 2021, 101, 1193-1201.	3.5	8
6	Inactivation of extraintestinal pathogenic E. coli suspended in ground chicken meat by high pressure processing and identification of virulence factors which may affect resistance to high pressure. Food Control, 2020, 111, 107070.	5.5	8
7	Survival Evaluation of Salmonella and Listeria monocytogenes on Selective and Nonselective Media in Ground Chicken Meat Subjected to High Hydrostatic Pressure and Carvacrol. Journal of Food Protection, 2020, 83, 37-44.	1.7	20
8	Effect of temperature on the growth of Staphylococcus aureus in ready-to-eat cooked rice with pork floss. Food Microbiology, 2020, 89, 103374.	4.2	13
9	Prediction of Salmonella inactivation in sliced tomato subject to high pressure processing and trans-cinnamaldehyde treatment using selective and non-selective growth media for survival evaluations. Food Control, 2020, 118, 107441.	5.5	10
10	Development of sodium chlorite and glucono delta-lactone incorporated PLA film for microbial inactivation on fresh tomato. Food Research International, 2020, 132, 109067.	6.2	10
11	Inactivation of extraintestinal pathogenic E. coli clinical and food isolates suspended in ground chicken meat by gamma radiation. Food Microbiology, 2019, 84, 103264.	4.2	12
12	Evaluation of Hydrostatic High Pressure and Cold Storage Parameters for the Reduction of Campylobacter jejuni in Chicken Livers. Journal of Food Protection, 2019, 82, 1039-1044.	1.7	7
13	Thermal inactivation of extraintestinal pathogenic Escherichia coli suspended in ground chicken meat. Food Control, 2019, 104, 269-277.	5.5	7
14	Draft Genomic Sequence of Escherichia coli Sequence Type 131, Isolated from Retail Chicken Skin. Microbiology Resource Announcements, 2019, 8, .	0.6	0
15	Combination Effect of High-Pressure Processing and Essential Oil (Melissa officinalis Extracts) or Their Constituents for the Inactivation of Escherichia coli in Ground Beef. Food and Bioprocess Technology, 2019, 12, 359-370.	4.7	27
16	A novel gaseous chlorine dioxide generating method utilizing carbon dioxide and moisture respired from tomato for Salmonella inactivation. Food Control, 2018, 89, 54-61.	5.5	18
17	Lethality Prediction for Escherichia Coli O157:H7 and Uropathogenic E. coli in Ground Chicken Treated with High Pressure Processing and Transâ€Cinnamaldehyde. Journal of Food Science, 2018, 83, 740-749.	3.1	20
18	Draft Genome Sequences of Five Neonatal Meningitis-Causing Escherichia coli Isolates (SP-4, SP-5,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.8	4

#	Article	IF	Citations
19	Draft Genome Sequences of Four Uropathogenic Escherichia coli Serotype O4:H5 Isolates (ATCC) Tj ETQq1 1 0.784314 rgBT /Overloc	0.8	3
20	Draft Genomic Sequencing of Six Potential Extraintestinal Pathogenic Escherichia coli Isolates from Retail Chicken Meat. Genome Announcements, 2018, 6, .	0.8	4
21	Modeling the Survival of Escherichia coli O157:H7 Under Hydrostatic Pressure, Process Temperature, Time and Allyl Isothiocyanate Stresses in Ground Chicken Meat. Frontiers in Microbiology, 2018, 9, 1871.	3.5	12
22	Novel generation systems of gaseous chlorine dioxide for Salmonella inactivation on fresh tomato. Food Control, 2018, 92, 479-487.	5.5	20
23	Inactivation of Salmonella spp., pathogenic Escherichia coli , Staphylococcus spp., or Listeria monocytogenes in chicken purge or skin using a 405-nm LED array. Food Microbiology, 2017, 64, 135-138.	4.2	31
24	Inactivation of Staphylococcus saprophyticus in chicken meat and purge using thermal processing, high pressure processing, gamma radiation, and ultraviolet light (254Ânm). Food Control, 2017, 75, 78-82.	5.5	14
25	Modeling the inactivation of Escherichia coli O157:H7 and Uropathogenic E.Âcoli in ground beef by high pressure processing and citral. Food Control, 2017, 73, 672-680.	5.5	32
26	LMOf2365_0442 Encoding for a Fructose Specific PTS Permease IIA May Be Required for Virulence in L. monocytogenes Strain F2365. Frontiers in Microbiology, 2017, 8, 1611.	3.5	16
27	Inactivation of Uropathogenic Escherichia coli in Ground Chicken Meat Using High Pressure Processing and Gamma Radiation, and in Purge and Chicken Meat Surfaces by Ultraviolet Light. Frontiers in Microbiology, 2016, 7, 413.	3.5	23
28	Modeling the Inactivation of Intestinal Pathogenic Escherichia coli O157:H7 and Uropathogenic E. coli in Ground Chicken by High Pressure Processing and Thymol. Frontiers in Microbiology, 2016, 7, 920.	3.5	31
29	Effect of High Pressure Processing on the survival of Shiga Toxin-Producing Escherichia coli (Big Six) Tj ETQq1 1 0.784314 rgBT /Overl	4.2	44
30	Modeling the Impact of Vapor Thymol Concentration, Temperature, and Modified Atmosphere Condition on Growth Behavior of Salmonella on Raw Shrimpâ€. Journal of Food Protection, 2015, 78, 293-301.	1.7	12
31	Inactivation of avirulent Yersinia pestis on food and food contact surfaces by ultraviolet light and freezing. Food Microbiology, 2015, 50, 1-4.	4.2	15
32	Inactivation of Salmonella spp. in ground chicken using high pressureÂprocessing. Food Control, 2015, 57, 41-47.	5.5	31
33	Inactivation of Shiga Toxin-Producing Escherichia coli in lean ground beef by gamma irradiation. Food Microbiology, 2015, 49, 231-234.	4.2	13
34	Inactivation of a diverse set of shiga toxin-producing Escherichia coli in ground beef by high pressure processing. Food Microbiology, 2015, 52, 84-87.	4.2	26
35	Growth behavior prediction of fresh catfish fillet with Pseudomonas aeruginosa under stresses of allyl isothiocyanate, temperature and modified atmosphere. Food Control, 2015, 47, 326-333.	5.5	11
36	The influence of acid stress on the growth of Listeria monocytogenes and Escherichia coli O157:H7 on cooked ham. Food Control, 2014, 37, 245-250.	5.5	8

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37	Effect of high pressure treatment on the survival of Shiga toxin-producing Escherichia coli in strawberry puree. Food Microbiology, 2014, 40, 25-30.	4.2	30
38	Critical Evaluation of Crispy and Crunchy Textures: A Review. International Journal of Food Properties, 2013, 16, 949-963.	3.0	94
39	Instrumental Textural Perception of Food and Comparative Biomaterials. International Journal of Food Properties, 2013, 16, 928-948.	3.0	2
40	Antimicrobial Effects of Allyl Isothiocyanate and Modified Atmosphere on Pseduomonas Aeruginosa in Fresh Catfish Fillet under Abuse Temperatures. Journal of Food Science, 2013, 78, M555-9.	3.1	20
41	Antimicrobial Effects of Vapor Phase Thymol, Modified Atmosphere, and Their Combination against Salmonella spp. on Raw Shrimp. Journal of Food Science, 2013, 78, M725-30.	3.1	14
42	Survival of Listeria monocytogenes, Escherichia coli O157:H7, and Salmonella spp. on Catfish Fillets Exposed to Microwave Heating in a Continuous Mode. Journal of Food Science, 2012, 77, E209-14.	3.1	15
43	Impact of Chlorine, Temperature and Freezing Shock on the Survival Behavior of <i>Escherichia coli</i> O157:H7 on Ready-to-Eat Meats. Food and Nutrition Sciences (Print), 2012, 03, 530-538.	0.4	3
44	Modeling the impact of chlorine on the behavior of Listeria monocytogenes on ready-to-eat meats. Food Microbiology, 2011, 28, 1095-1100.	4.2	26
45	Modeling the Surface Cross-Contamination of <i>Salmonella</i> spp. on Ready-to-Eat Meat via Slicing Operation. Food and Nutrition Sciences (Print), 2011, 02, 916-924.	0.4	12
46	Mathematical modeling the cross-contamination of Escherichia coli O157:H7 on the surface of ready-to-eat meat product while slicing. Food Microbiology, 2010, 27, 37-43.	4.2	55
47	Impact of Mechanical Shear on the Survival ofâ€,Listeria monocytogenesâ€,on Surfaces. Journal of Food Science, 2010, 75, E387-93.	3.1	5
48	Modeling Transfer ofListeria monocytogenesfrom Slicer to Deli Meat During Mechanical Slicing. Foodborne Pathogens and Disease, 2008, 5, 135-146.	1.8	41
49	Modelling transfer of Listeria monocytogenes during slicing of â€˜gravadâ€™ salmon. International Journal of Food Microbiology, 2007, 118, 69-78.	4.7	51