

Xuetong F Fan

List of Publications by Year in descending order

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198
papers

6,568
citations

53794

45
h-index

98798

67
g-index

217
all docs

217
docs citations

217
times ranked

4641
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical inhibition of polyphenol oxidase and cut surface browning of fresh-cut apples. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8737-8751.	10.3	5
2	Quality of fresh and fresh-cut produce impacted by nonthermal physical technologies intended to enhance microbial safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 362-382.	10.3	16
3	Effects of pulsed light and aerosolized formic acid treatments on inactivation of <i>Salmonella enterica</i> on cherry tomato, reduction of microbial loads, and preservation of fruit quality. <i>Food Control</i> , 2022, 136, 108667.	5.5	5
4	UV-C treatment inhibits browning, inactivates <i>Pseudomonas tolaasii</i> and reduces associated chemical and enzymatic changes of button mushrooms. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3259-3265.	3.5	6
5	Cold plasma-activated hydrogen peroxide aerosols inactivate <i>Salmonella Typhimurium</i> and <i>Listeria innocua</i> on smooth surfaces and stem scars of tomatoes: Modeling effects of hydrogen peroxide concentration, treatment time and dwell time. <i>Food Control</i> , 2022, 141, 109153.	5.5	4
6	Antimicrobial coating with organic acids and essential oil for the enhancement of safety and shelf life of grape tomatoes. <i>International Journal of Food Microbiology</i> , 2022, 378, 109827.	4.7	4
7	Effects of direct and in-package pulsed light treatment on inactivation of <i>E. coli</i> O157:H7 and reduction of microbial loads in Romaine lettuce. <i>LWT - Food Science and Technology</i> , 2021, 139, 110710.	5.2	10
8	Effects of intense pulsed light and gamma irradiation on <i>Bacillus cereus</i> spores in mesquite pod flour. <i>Food Chemistry</i> , 2021, 344, 128675.	8.2	12
9	Hydrogen Peroxide Residue on Tomato, Apple, Cantaloupe, and Romaine Lettuce after Treatments with Cold Plasma-Activated Hydrogen Peroxide Aerosols. <i>Journal of Food Protection</i> , 2021, 84, 1304-1308.	1.7	6
10	Structure-activity relationship of antibacterial bio-based epoxy polymers made from phenolic branched fatty acids. <i>Progress in Organic Coatings</i> , 2021, 155, 106228.	3.9	8
11	Combination of aerosolized acetic acid and chlorine dioxide-releasing film to inactivate <i>Salmonella enterica</i> and its effect on quality of tomatoes and Romaine lettuce. <i>Journal of Food Safety</i> , 2021, 41, e12922.	2.3	3
12	Gaseous ozone to preserve quality and enhance microbial safety of fresh produce: Recent developments and research needs. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4993-5014.	11.7	11
13	Wetting raw almonds to enhance pulse light inactivation of <i>Salmonella</i> and preserve quality. <i>Food Control</i> , 2021, 125, 107946.	5.5	8
14	Thermal Reduction of <i>Bacillus</i> spp. in Naturally Contaminated Mesquite Flour with Two Different Water Activities. <i>Journal of Food Protection</i> , 2021, 84, 490-496.	1.7	1
15	Moving Chemistry from Bench to Market: An Introduction to the Agricultural and Food Chemistry Technical Program at the 260th American Chemical Society Fall 2020 Virtual Meeting & Expo. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13255-13259.	5.2	0
16	Advanced oxidation process for the inactivation of <i>Salmonella typhimurium</i> on tomatoes by combination of gaseous ozone and aerosolized hydrogen peroxide. <i>International Journal of Food Microbiology</i> , 2020, 312, 108387.	4.7	21
17	Cold plasma enhances the efficacy of aerosolized hydrogen peroxide in reducing populations of <i>Salmonella Typhimurium</i> and <i>Listeria innocua</i> on grape tomatoes, apples, cantaloupe and romaine lettuce. <i>Food Microbiology</i> , 2020, 87, 103391.	4.2	36
18	Inactivation of <i>Salmonella</i> in cherry tomato stem scars and quality preservation by pulsed light treatment and antimicrobial wash. <i>Food Control</i> , 2020, 110, 107005.	5.5	26

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19	Synthetic Platform for Controlled Delivery of 1-MCP: An Effective Approach to the Protection of Crops and Fresh Produce. ACS Symposium Series, 2020, , 109-127.	0.5	1
20	Advanced Oxidation Process as a Postharvest Decontamination Technology To Improve Microbial Safety of Fresh Produce. Journal of Agricultural and Food Chemistry, 2020, 68, 12916-12926.	5.2	15
21	Cold plasma-activated hydrogen peroxide aerosol on populations of Salmonella Typhimurium and Listeria innocua and quality changes of apple, tomato and cantaloupe during storage - A pilot scale study. Food Control, 2020, 117, 107358.	5.5	12
22	Phenolic fatty acid-based epoxy curing agent for antimicrobial epoxy polymers. Progress in Organic Coatings, 2020, 141, 105536.	3.9	10
23	Effectiveness of edible coatings to inhibit browning and inactivate foodborne pathogens on fresh-cut apples. Journal of Food Safety, 2020, 40, e12802.	2.3	18
24	Gamma Ray, Electron Beam, and X-ray Irradiation. Food Engineering Series, 2020, , 471-492.	0.7	13
25	Effect of Trichome Removal and UV-C on Populations of E. coli O157:H7 and Quality of Peach Fruit. Hortscience: A Publication of the American Society for Horticultural Science, 2020, 55, 1626-1631.	1.0	2
26	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. Journal of Agricultural and Food Chemistry, 2020, 68, 12769-12772.	5.2	0
27	Survival of Salmonella during Apple Dehydration as Affected by Apple Cultivar and Antimicrobial Pretreatment. Journal of Food Protection, 2020, 83, 902-909.	1.7	8
28	Challenges in Recovering Foodborne Pathogens from Low-Water-Activity Foods. Journal of Food Protection, 2019, 82, 988-996.	1.7	12
29	Synthesis and Anti-Listeria Properties of Odorless Hybrid Bio-Based n-Phenolic Vegetable Branched-Chain Fatty Acids. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 1093-1101.	1.9	2
30	Interaction of Gaseous Chlorine Dioxide and Mild Heat on the Inactivation of Salmonella on Almonds. Journal of Food Protection, 2019, 82, 1729-1735.	1.7	15
31	Improvement in the Oxidative Stability of Flaxseed Oil Using an Edible Guar Gum-Tannic Acid Nanofibrous Mat. European Journal of Lipid Science and Technology, 2019, 121, 1800438.	1.5	7
32	Influence of Antimicrobial Agents on the Thermal Sensitivity of Foodborne Pathogens: A Review. Journal of Food Protection, 2019, 82, 628-644.	1.7	19
33	Quality deterioration of grape tomato fruit during storage after treatments with gaseous ozone at conditions that significantly reduced populations of Salmonella on stem scar and smooth surface. Food Control, 2019, 103, 9-20.	5.5	20
34	Effects of pulsed light and sanitizer wash combination on inactivation of Escherichia coli O157:H7, microbial loads and apparent quality of spinach leaves. Food Microbiology, 2019, 82, 127-134.	4.2	29
35	Gaseous chlorine dioxide maintained the sensory and nutritional quality of grape tomatoes and reduced populations of Salmonella enterica serovar Typhimurium. Food Control, 2019, 96, 299-309.	5.5	15
36	Bio-based phenolic-branched-chain fatty acid isomers synthesized from vegetable oils and natural monophenols using modified H ⁺ -Ferrierite zeolite. Industrial Crops and Products, 2018, 114, 115-122.	5.2	7

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37	Inactivation of Salmonella in grape tomato stem scars by organic acid wash and chitosan-allyl isothiocyanate coating. <i>International Journal of Food Microbiology</i> , 2018, 266, 234-240.	4.7	18
38	Evaluation of gaseous chlorine dioxide for the inactivation of Tulane virus on blueberries. <i>International Journal of Food Microbiology</i> , 2018, 273, 28-32.	4.7	22
39	In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. <i>Food Research International</i> , 2018, 108, 378-386.	6.2	70
40	Assessment of Antioxidant and Antimicrobial Properties of Lignin from Corn Stover Residue Pretreated with Low-Moisture Anhydrous Ammonia and Enzymatic Hydrolysis Process. <i>Applied Biochemistry and Biotechnology</i> , 2018, 184, 350-365.	2.9	35
41	Biochemical degradation and physical migration of polyphenolic compounds in osmotic dehydrated blueberries with pulsed electric field and thermal pretreatments. <i>Food Chemistry</i> , 2018, 239, 1219-1225.	8.2	46
42	Natural and Bio-based Antimicrobials: A Review. <i>ACS Symposium Series</i> , 2018, , 1-24.	0.5	15
43	Improving the Microbial Food Safety of Fresh Fruits and Vegetables with Aqueous and Vaporous Essential Oils. <i>ACS Symposium Series</i> , 2018, , 87-117.	0.5	1
44	Antimicrobial Potential of Sophorolipids for Anti-Acne, Anti-Dental Caries, Hide Preservation, and Food Safety Applications. <i>ACS Symposium Series</i> , 2018, , 193-208.	0.5	3
45	New Classes of Antimicrobials: Poly-Phenolic Branched-Chain Fatty Acids. <i>ACS Symposium Series</i> , 2018, , 209-221.	0.5	1
46	Tomato type and post-treatment water rinse affect efficacy of acid washes against <i>Salmonella enterica</i> inoculated on stem scars of tomatoes and product quality. <i>International Journal of Food Microbiology</i> , 2018, 280, 57-65.	4.7	8
47	Development of antibrowning and antimicrobial formulations to minimize <i>Listeria monocytogenes</i> contamination and inhibit browning of fresh-cut "Granny Smith" apples. <i>Postharvest Biology and Technology</i> , 2018, 143, 43-49.	6.0	11
48	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> and Native Microbiota on Fresh Strawberries by Antimicrobial Washing and Coating. <i>Journal of Food Protection</i> , 2018, 81, 1227-1235.	1.7	18
49	Poly-phenolic branched-chain fatty acids as potential bio-based, odorless, liquid antimicrobial agents. <i>Inform</i> , 2018, , 20-22.	0.1	1
50	Radiochromic film dosimetry for UV-C treatments of apple fruit. <i>Postharvest Biology and Technology</i> , 2017, 127, 14-20.	6.0	15
51	Synthesis, chemical characterization, and economical feasibility of poly -phenolic-branched-chain fatty acids. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600380.	1.5	4
52	Sensitivity of pathogenic and attenuated <i>E. coli</i> O157:H7 strains to ultraviolet light as assessed by conventional plating methods and ethidium monoazide-PCR. <i>Journal of Food Safety</i> , 2017, 37, e12346.	2.3	4
53	In-package inhibition of <i>E. coli</i> O157:H7 on bulk Romaine lettuce using cold plasma. <i>Food Microbiology</i> , 2017, 65, 1-6.	4.2	81
54	Osmotic dehydration of blueberries pretreated with pulsed electric fields: Effects on dehydration kinetics, and microbiological and nutritional qualities. <i>Drying Technology</i> , 2017, 35, 1543-1551.	3.1	35

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55	Effect of high hydrostatic pressure processing on the background microbial loads and quality of cantaloupe puree. <i>Food Research International</i> , 2017, 91, 55-62.	6.2	37
56	Cold plasma-activated hydrogen peroxide aerosol inactivates <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium, and <i>Listeria innocua</i> and maintains quality of grape tomato, spinach and cantaloupe. <i>International Journal of Food Microbiology</i> , 2017, 249, 53-60.	4.7	87
57	Application of ultraviolet C technology for surface decontamination of fresh produce. <i>Trends in Food Science and Technology</i> , 2017, 70, 9-19.	15.1	90
58	Antimicrobial activity and inactivation mechanism of lactonic and free acid sophorolipids against <i>Escherichia coli</i> O157:H7. <i>Biocatalysis and Agricultural Biotechnology</i> , 2017, 11, 176-182.	3.1	32
59	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe ³⁺ complexes. <i>Carbohydrate Polymers</i> , 2017, 157, 1173-1179.	10.2	33
60	Inactivation of <i>Salmonella</i> Typhimurium and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. <i>Food Control</i> , 2017, 73, 411-420.	5.5	18
61	Comparison of gamma and electron beam irradiation in reducing populations of <i>E. coli</i> artificially inoculated on mung bean, clover and fenugreek seeds, and affecting germination and growth of seeds. <i>Radiation Physics and Chemistry</i> , 2017, 130, 306-315.	2.8	38
62	Inactivation of <i>Toxoplasma gondii</i> on blueberries using low dose irradiation without affecting quality. <i>Food Control</i> , 2017, 73, 981-985.	5.5	17
63	Inactivation of Gram-Positive Bacteria by Novel Phenolic Branched-Chain Fatty Acids. <i>Journal of Food Protection</i> , 2017, 80, 6-14.	1.7	14
64	Inactivation of <i>Escherichia coli</i> O157:H7 and Aerobic Microorganisms in Romaine Lettuce Packaged in a Commercial Polyethylene Terephthalate Container Using Atmospheric Cold Plasma. <i>Journal of Food Protection</i> , 2017, 80, 35-43.	1.7	35
65	Inactivation of <i>Salmonella</i> spp. and <i>Listeria</i> spp. by Palmitic, Stearic, and Oleic Acid Sophorolipids and Thiamine Dilauryl Sulfate. <i>Frontiers in Microbiology</i> , 2016, 7, 2076.	3.5	37
66	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe ⁺⁺⁺ Complexes. <i>Materials</i> , 2016, 9, 757.	2.9	20
67	Inactivation of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in cantaloupe puree by high hydrostatic pressure with/without added ascorbic acid. <i>International Journal of Food Microbiology</i> , 2016, 235, 77-84.	4.7	30
68	Managing Bartlett™ pear fruit ripening with 1-methylcyclopropene reapplication during cold storage. <i>Postharvest Biology and Technology</i> , 2016, 113, 125-130.	6.0	19
69	Inactivation of <i>Escherichia coli</i> O157:H7 <i>in vitro</i> and on the surface of spinach leaves by biobased antimicrobial surfactants. <i>Food Control</i> , 2016, 60, 158-165.	5.5	41
70	Formation of trichloromethane in chlorinated water and fresh-cut produce and as a result of reaction with citric acid. <i>Postharvest Biology and Technology</i> , 2015, 109, 65-72.	6.0	65
71	Decontamination of Mesquite Pod Flour Naturally Contaminated with <i>Bacillus cereus</i> and Formation of Furan by Ionizing Irradiation. <i>Journal of Food Protection</i> , 2015, 78, 954-962.	1.7	12
72	Boron derivatives: As a source of 1-MCP with gradual release. <i>Scientia Horticulturae</i> , 2015, 188, 36-43.	3.6	4

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73	Furan formation from fatty acids as a result of storage, gamma irradiation, UV-C and heat treatments. Food Chemistry, 2015, 175, 439-444.	8.2	22
74	Natural surface coating to inactivate Salmonella enterica serovar Typhimurium and maintain quality of cherry tomatoes. International Journal of Food Microbiology, 2015, 193, 59-67.	4.7	58
75	Atmospheric cold plasma inactivation of aerobic microorganisms on blueberries and effects on quality attributes. Food Microbiology, 2015, 46, 479-484.	4.2	234
76	Processing, Quality and Safety of Irradiated and High Pressure-Processed Meat and Seafood Products. Food Engineering Series, 2015, , 251-278.	0.7	5
77	Evaluation of Microbial Stability, Bioactive Compounds, Physicochemical Properties, and Consumer Acceptance of Pomegranate Juice Processed in a Commercial Scale Pulsed Electric Field System. Food and Bioprocess Technology, 2014, 7, 2112-2120.	4.7	62
78	Effects of UV-C treatment on inactivation of Salmonella enterica and Escherichia coli O157:H7 on grape tomato surface and stem scars, microbial loads, and quality. Food Control, 2014, 44, 110-117.	5.5	63
79	Use of response surface methodology to study the combined effects of UV-C and thermal processing on vegetable oxidative enzymes. LWT - Food Science and Technology, 2014, 55, 189-196.	5.2	12
80	Inactivation of human norovirus using chemical sanitizers. International Journal of Food Microbiology, 2014, 171, 94-99.	4.7	78
81	Nonthermal Processing of Orange Juice Using a Pilot-Plant Scale Supercritical Carbon Dioxide System with a Gas-Liquid Metal Contactor. Journal of Food Processing and Preservation, 2014, 38, 630-638.	2.0	22
82	Reduction of an E. coli O157:H7 and Salmonella composite on fresh strawberries by varying antimicrobial washes and vacuum perfusion. International Journal of Food Microbiology, 2014, 189, 113-118.	4.7	13
83	Inactivation kinetics and photoreactivation of vegetable oxidative enzymes after combined UV-C and thermal processing. Innovative Food Science and Emerging Technologies, 2014, 23, 107-113.	5.6	31
84	UV-C inactivation of Escherichia coli and dose uniformity on apricot fruit in a commercial setting. Postharvest Biology and Technology, 2014, 95, 46-49.	6.0	11
85	Effect of combination of ultraviolet light and hydrogen peroxide on inactivation of Escherichia coli O157:H7, native microbial loads, and quality of button mushrooms. Food Control, 2013, 34, 554-559.	5.5	65
86	Development of Chlorine Dioxide Releasing Film and Its Application in Decontaminating Fresh Produce. Journal of Food Science, 2013, 78, M276-84.	3.1	46
87	Growth and quality of soybean sprouts (Glycine max L. Merrill) as affected by gamma irradiation. Radiation Physics and Chemistry, 2013, 82, 106-111.	2.8	17
88	Inactivation of Salmonella enterica serovar Typhimurium and Quality Maintenance of Cherry Tomatoes Treated with Gaseous Essential Oils. Journal of Food Science, 2013, 78, M458-64.	3.1	33
89	Fate of E. coli O157:H7, Salmonella spp. and potential surrogate bacteria on apricot fruit, following exposure to UV-C light. International Journal of Food Microbiology, 2013, 166, 356-363.	4.7	49
90	Inactivation of Listeria innocua, Salmonella Typhimurium, and Escherichia coli O157:H7 on Surface and Stem Scar Areas of Tomatoes Using In-Package Ozonation. Journal of Food Protection, 2012, 75, 1611-1618.	1.7	42

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91	Quality of fresh-cut Iceberg lettuce and spinach irradiated at doses up to 4kGy. Radiation Physics and Chemistry, 2012, 81, 1071-1075.	2.8	13
92	Effect of gamma irradiation on microbial load, physicochemical and sensory characteristics of soybeans (<i>Glycine max</i> L. Merrill). Radiation Physics and Chemistry, 2012, 81, 1198-1202.	2.8	15
93	Inactivation of Salmonella on whole cantaloupe by application of an antimicrobial coating containing chitosan and allyl isothiocyanate. International Journal of Food Microbiology, 2012, 155, 165-170.	4.7	82
94	Effects of UV-C treatment on inactivation of <i>Escherichia coli</i> O157:H7, microbial loads, and quality of button mushrooms. Postharvest Biology and Technology, 2012, 64, 119-125.	6.0	75
95	Quality of Gamma Ray-irradiated Iceberg Lettuce and Treatments to Minimize Irradiation-induced Disorders. Hortscience: A Publication of the American Society for Horticultural Science, 2012, 47, 1108-1112.	1.0	10
96	Changes in Quality, Liking, and Purchase Intent of Irradiated Fresh-Cut Spinach during Storage. Journal of Food Science, 2011, 76, S363-8.	3.1	24
97	Volatile Sulfur Compounds in Foods as a Result of Ionizing Radiation. ACS Symposium Series, 2011, , 243-258.	0.5	5
98	Effects of Gamma Irradiation, Modified Atmosphere Packaging, and Delay of Irradiation on Quality of Fresh-cut Iceberg Lettuce. Hortscience: A Publication of the American Society for Horticultural Science, 2011, 46, 273-277.	1.0	14
99	THERMAL AND NONTHERMAL PROCESSING OF APPLE CIDER: STORAGE QUALITY UNDER EQUIVALENT PROCESS CONDITIONS. Journal of Food Quality, 2010, 33, 612-631.	2.6	25
100	Combination of Sodium Chlorite and Calcium Propionate Reduces Enzymatic Browning and Microbial Population of Fresh-Cut Granny Smith Apples. Journal of Food Science, 2010, 75, M72-7.	3.1	34
101	Acids in Combination with Sodium Dodecyl Sulfate Caused Quality Deterioration of Fresh-Cut Iceberg Lettuce during Storage in Modified Atmosphere Package. Journal of Food Science, 2010, 75, S435-40.	3.1	22
102	Use of Chemical Sanitizers To Reduce Microbial Populations and Maintain Quality of Whole and Fresh-Cut Cantaloupe. Journal of Food Protection, 2009, 72, 2453-2460.	1.7	39
103	Formation of <i>Trans</i> Fatty Acids in Ground Beef and Frankfurters due to Irradiation. Journal of Food Science, 2009, 74, C79-84.	3.1	12
104	Antibrowning and Antimicrobial Properties of Sodium Acid Sulfate in Apple Slices. Journal of Food Science, 2009, 74, M485-92.	3.1	34
105	Inactivation of Microbial Contaminants in Fresh Produce. ACS Symposium Series, 2009, , 183-206.	0.5	0
106	Effect of PEF, HHP and thermal treatment on PME inactivation and volatile compounds concentration of an orange juice-milk based beverage. Innovative Food Science and Emerging Technologies, 2009, 10, 463-469.	5.6	62
107	Impact of Thermal and Nonthermal Processing Technologies on Unfermented Apple Cider Aroma Volatiles. Journal of Agricultural and Food Chemistry, 2009, 57, 924-929.	5.2	37
108	MICROBIAL QUALITY OF FRESH-CUT ICEBERG LETTUCE WASHED IN WARM OR COLD WATER AND IRRADIATED IN A MODIFIED ATMOSPHERE PACKAGE. Journal of Food Safety, 2008, 28, 248-260.	2.3	9

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109	Effect of Ionizing Radiation on Furan Formation in Fresh-Cut Fruits and Vegetables. <i>Journal of Food Science</i> , 2008, 73, C79-83.	3.1	29
110	Effect of Hot Water Surface Pasteurization of Whole Fruit on Shelf Life and Quality of Fresh-Cut Cantaloupe. <i>Journal of Food Science</i> , 2008, 73, M91-M98.	3.1	43
111	Retention of Quality and Nutritional Value of 13 Fresh-Cut Vegetables Treated with Low-Dose Radiation. <i>Journal of Food Science</i> , 2008, 73, S367-72.	3.1	59
112	Factors Affecting Thermally Induced Furan Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9490-9494.	5.2	59
113	Control of Irradiation-Induced Lipid Oxidation and Volatile Sulfur Compounds Using Antioxidants in Raw Meat and Ready-to-Eat Meat Products. <i>ACS Symposium Series</i> , 2007, , 401-418.	0.5	3
114	Radio frequency electric fields processing of orange juice. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 549-554.	5.6	58
115	Furan Formation in Sugar Solution and Apple Cider upon Ultraviolet Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7816-7821.	5.2	65
116	Effect of Negative Air Ions on Escherichia coli ATCC 25922 Inoculated onto Mung Bean Seed and Apple Fruit. <i>Journal of Food Protection</i> , 2007, 70, 204-208.	1.7	6
117	Inactivation of Salmonella Enteritidis and Salmonella Senftenberg in Liquid Whole Egg Using Generally Recognized as Safe Additives, Ionizing Radiation, and Heat. <i>Journal of Food Protection</i> , 2007, 70, 1402-1409.	1.7	19
118	Effects of Ionizing Radiation on Sensorial, Chemical, and Microbiological Quality of Frozen Corn and Peas. <i>Journal of Food Protection</i> , 2007, 70, 1901-1908.	1.7	9
119	Responses of "Golden Delicious" Apples to 1-MCP Applied in Air or Water. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2007, 42, 1651-1655.	1.0	17
120	Effectiveness of Ionizing Radiation in Reducing Furan and Acrylamide Levels in Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8266-8270.	5.2	47
121	The effect of grapefruit extract and temperature abuse on growth of Clostridium perfringens from spore inocula in marinated, sous-vide chicken products. <i>Innovative Food Science and Emerging Technologies</i> , 2006, 7, 100-106.	5.6	34
122	Effect of Vacuum-Steam-Vacuum Treatment on Microbial Quality of Whole and Fresh-Cut Cantaloupe. <i>Journal of Food Protection</i> , 2006, 69, 1623-1629.	1.7	17
123	Inactivation of Salmonella Serovars in Liquid Whole Egg by Heat following Irradiation Treatments. <i>Journal of Food Protection</i> , 2006, 69, 2066-2074.	1.7	30
124	Combination of Hot-Water Surface Pasteurization of Whole Fruit and Low-Dose Gamma Irradiation of Fresh-Cut Cantaloupe. <i>Journal of Food Protection</i> , 2006, 69, 912-919.	1.7	42
125	Effects of Ultrasound, Irradiation, and Acidic Electrolyzed Water on Germination of Alfalfa and Broccoli Seeds and Escherichia coli O157:H7. <i>Journal of Food Science</i> , 2006, 71, M168-M173.	3.1	72
126	Effect of Gamma Radiation on Furan Formation in Ready-to-Eat Products and their Ingredients. <i>Journal of Food Science</i> , 2006, 71, C407-C412.	3.1	23

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127	Nonthermal Inactivation of E. coli in Fruit Juices Using Radio Frequency Electric Fields. ACS Symposium Series, 2006, , 121-139.	0.5	5
128	Irradiation and modified atmosphere packaging of endive influences survival and regrowth of Listeria monocytogenes and product sensory qualities. Radiation Physics and Chemistry, 2005, 72, 41-48.	2.8	51
129	Quality of Fresh-cut Apple Slices as Affected by Low-dose Ionizing Radiation and Calcium Ascorbate Treatment. Journal of Food Science, 2005, 70, S143-S148.	3.1	69
130	Impact of Ionizing Radiation and Thermal Treatments on Furan Levels in Fruit Juice. Journal of Food Science, 2005, 70, e409-e414.	3.1	40
131	Effects of Calcium Ascorbate and Ionizing Radiation on the Survival of Listeria monocytogenes and Product Quality of Fresh-cut 'Gala' Apples. Journal of Food Science, 2005, 70, m352-m358.	3.1	16
132	Assessment of radiation sensitivity of fresh-cut vegetables using electrolyte leakage measurement. Postharvest Biology and Technology, 2005, 36, 191-197.	6.0	70
133	Antioxidant capacity of fresh-cut vegetables exposed to ionizing radiation. Journal of the Science of Food and Agriculture, 2005, 85, 995-1000.	3.5	58
134	Nature, Cause, and Control of Irradiation-Induced Off-Odor in Ready-to-Eat Meat Products. ACS Symposium Series, 2005, , 208-221.	0.5	1
135	Formation of Furan from Carbohydrates and Ascorbic Acid Following Exposure to Ionizing Radiation and Thermal Processing. Journal of Agricultural and Food Chemistry, 2005, 53, 7826-7831.	5.2	111
136	Interactive Responses of Gala Apple Fruit Volatile Production to Controlled Atmosphere Storage and Chemical Inhibition of Ethylene Action. Journal of Agricultural and Food Chemistry, 2005, 53, 4510-4516.	5.2	81
137	Effect of Sequential Treatment of Warm Water Dip and Low-dose Gamma Irradiation on the Quality of Fresh-cut Green Onions. Journal of Food Science, 2005, 70, M179-M185.	3.1	21
138	Effect of pH on the Survival of Listeria innocua in Calcium Ascorbate Solutions and on Quality of Fresh-Cut Apples. Journal of Food Protection, 2004, 67, 751-757.	1.7	28
139	Changes in Growth and Antioxidant Status of Alfalfa Sprouts during Sprouting as Affected by Gamma Irradiation of Seeds. Journal of Food Protection, 2004, 67, 561-566.	1.7	22
140	Ionizing Radiation of Seeds and Sprouts: A Review: Irradiated Seeds and Sprouts. ACS Symposium Series, 2004, , 107-116.	0.5	3
141	Low-Dose Ionizing Radiation of Fruit Juices: Benefits and Concerns. ACS Symposium Series, 2004, , 138-150.	0.5	9
142	Irradiation of ready-to-eat foods at USDA's Eastern Regional Research Center-2003 update. Radiation Physics and Chemistry, 2004, 71, 511-514.	2.8	21
143	Ionizing Radiation and Antioxidants Affect Volatile Sulfur Compounds, Lipid Oxidation, and Color of Ready-to-Eat Turkey Bologna. Journal of Agricultural and Food Chemistry, 2004, 52, 3509-3515.	5.2	17
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