Mendel Friedman

List of Publications by Year
in descending order

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413 papers	28,287 citations	6486 82 h-index	9118 149 g-index
423 all docs	423 docs citations	423 times ranked	23647 citing authors

#	Article	IF	Citations
1	Plant-based antimicrobials inactivate Listeria monocytogenes and Salmonella enterica on melons grown in different regions of the United States. Food Microbiology, 2022, 101, 103876.	2.1	3
2	Antimicrobial Efficacy of Edible Mushroom Extracts: Assessment of Fungal Resistance. Applied Sciences (Switzerland), 2022, 12, 4591.	1.3	4
3	Anti-Parasitic Activity of Cherry Tomato Peel Powders. Foods, 2021, 10, 230.	1.9	8
4	Plant Extracts and Essential Oils at Concentrations Acceptable to a Sensory Panel Inactivate Salmonella Typhimurium DT104 in Ground Pork. Food and Nutrition Sciences (Print), 2021, 12, 162-175.	0.2	1
5	A Bioprocessed Black Rice Bran Glutathione-Enriched Yeast Extract Protects Rats and Mice against Alcohol-Induced Hangovers. Food and Nutrition Sciences (Print), 2021, 12, 223-238.	0.2	7
6	Antimicrobial properties of tomato leaves, stems, and fruit and their relationship to chemical composition. BMC Complementary Medicine and Therapies, 2021, 21, 229.	1.2	13
7	Essential oil microemulsions inactivate antibiotic-resistant Salmonella Newport and spoilage bacterium Lactobacillus casei on Iceberg lettuce during 28-day storage at 4Â°C. Food Control, 2021, 130, 108209.	2.8	9
8	Low Acrylamide Flatbreads from Colored Corn and Other Flours. Foods, 2021, 10, 2495.	1.9	5
9	Low Acrylamide Flatbreads Prepared from Colored Rice Flours and Relationship to Asparagine and Proximate Content of Flours and Flatbreads. Foods, 2021, 10, 2909.	1.9	4
10	Edible films containing carvacrol and cinnamaldehyde inactivate <scp>Escherichia coli</scp> O157:H7 on organic leafy greens in sealed plastic bags. Journal of Food Safety, 2020, 40, e12758.	1.1	14
11	Antifungal Drug Repurposing. Antibiotics, 2020, 9, 812.	1.5	34
12	Anti-trichomonad activities of different compounds from foods, marine products, and medicinal plants: a review. BMC Complementary Medicine and Therapies, 2020, 20, 271.	1.2	16
13	The Inhibitory Activity of Anthraquinones against Pathogenic Protozoa, Bacteria, and Fungi and the Relationship to Structure. Molecules, 2020, 25, 3101.	1.7	21
14	Acrylamide Content of Experimental Flatbreads Prepared from Potato, Quinoa, and Wheat Flours with Added Fruit and Vegetable Peels and Mushroom Powders. Foods, 2019, 8, 228.	1.9	16
15	Levels of Fecal Procyanidins and Changes in Microbiota and Metabolism in Mice Fed a High-Fat Diet Supplemented with Apple Peel. Journal of Agricultural and Food Chemistry, 2019, 67, 10352-10360.	2.4	13
16	Phenolic Content and Antioxidant Activity of Extracts of 12 Melon (Cucumis melo) Peel Powders Prepared from Commercial Melons. Journal of Food Science, 2019, 84, 1943-1948.	1.5	29
17	Acrylamide Content of Experimental and Commercial Flatbreads. Journal of Food Science, 2019, 84, 659-666.	1.5	17
18	Anti-adipogenic and anti-obesity activities of purpurin in 3T3-L1 preadipocyte cells and in mice fed a high-fat diet. BMC Complementary and Alternative Medicine, 2019, 19, 364.	3.7	23

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19	Mechanism of Antibacterial Activities of a Rice Hull Smoke Extract (RHSE) Against Multidrugâ€Resistant Salmonella Typhimurium In Vitro and in Mice. Journal of Food Science, 2018, 83, 440-445.	1.5	10
20	Control of Bacillus cereus spore germination and outgrowth in cooked rice during chilling by nonorganic and organic apple, orange, and potato peel powders. Journal of Food Processing and Preservation, 2018, 42, e13558.	0.9	12
21	The composition of a bioprocessed shiitake (Lentinus edodes) mushroom mycelia and rice bran formulation and its antimicrobial effects against Salmonella enterica subsp. enterica serovar Typhimurium strain SL1344 in macrophage cells and in mice. BMC Complementary and Alternative Medicine, 2018, 18, 322.	3.7	14
22	Analysis, Nutrition, and Health Benefits of Tryptophan. International Journal of Tryptophan Research, 2018, 11, 117864691880228.	1.0	145
23	Potato Peels and Their Bioactive Glycoalkaloids and Phenolic Compounds Inhibit the Growth of Pathogenic Trichomonads. Journal of Agricultural and Food Chemistry, 2018, 66, 7942-7947.	2.4	45
24	Dietary Supplementation of Potato Peel Powders Prepared from Conventional and Organic Russet and Non-organic Gold and Red Potatoes Reduces Weight Gain in Mice on a High-Fat Diet. Journal of Agricultural and Food Chemistry, 2018, 66, 6064-6072.	2.4	29
25	Glycoalkaloid, phenolic, and flavonoid content and antioxidative activities of conventional nonorganic and organic potato peel powders from commercial gold, red, and Russet potatoes. Journal of Food Composition and Analysis, 2017, 62, 69-75.	1.9	64
26	Chemistry, Antimicrobial Mechanisms, and Antibiotic Activities of Cinnamaldehyde against Pathogenic Bacteria in Animal Feeds and Human Foods. Journal of Agricultural and Food Chemistry, 2017, 65, 10406-10423.	2.4	151
27	Addition of phytochemical-rich plant extracts mitigate the antimicrobial activity of essential oil/wine mixtures against Escherichia coli O157:H7 but not against Salmonella enterica. Food Control, 2017, 73, 562-565.	2.8	21
28	Structure-Antioxidative and Anti-Inflammatory Activity Relationships of Purpurin and Related Anthraquinones in Chemical and Cell Assays. Molecules, 2017, 22, 265.	1.7	47
29	Mechanisms of Antimicrobial Action of Cinnamon and Oregano Oils, Cinnamaldehyde, Carvacrol, 2,5-Dihydroxybenzaldehyde, and 2-Hydroxy-5-Methoxybenzaldehyde against Mycobacterium avium subsp. paratuberculosis (Map). Foods, 2017, 6, 72.	1.9	63
30	Phytochemical-rich foods inhibit the growth of pathogenic trichomonads. BMC Complementary and Alternative Medicine, 2017, 17, 461.	3.7	10
31	Antimicrobial activities of plant essential oils and their components against antibiotic-susceptible and antibiotic-resistant foodborne pathogens. , 2017, , 14-38.		4
32	Turmeric Bioprocessed with Mycelia from the Shiitake Culinary-Medicinal Mushroom Lentinus edodes (Agaricomycetes) Protects Mice Against Salmonellosis. International Journal of Medicinal Mushrooms, 2017, 19, 363-376.	0.9	9
33	Glycoalkaloids and Calystegine Alkaloids in Potatoes. , 2016, , 167-194.		20
34	Mushroom Polysaccharides: Chemistry and Antiobesity, Antidiabetes, Anticancer, and Antibiotic Properties in Cells, Rodents, and Humans. Foods, 2016, 5, 80.	1.9	237
35	Analysis of protein amino acids, non-protein amino acids and metabolites, dietary protein, glucose, fructose, sucrose, phenolic, and flavonoid content and antioxidative properties of potato tubers, peels, and cortexes (pulps). Journal of Food Composition and Analysis, 2016, 50, 77-87.	1.9	62
36	Effect of pomegranate powder on the heat inactivation of Escherichia coli O104:H4 in ground chicken. Food Control, 2016, 70, 26-34.	2.8	17

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37	Evaluation of thermal processing variables for reducing acrylamide in canned black ripe olives. Journal of Food Engineering, 2016, 191, 124-130.	2.7	27
38	A Mathematical Analysis of the Relationship between the Composition and Bioactivities of Jujube Fruit Harvested at Different Stages of Ripeness. Functional Foods & Nutraceuticals Series, 2016, , 115-129.	0.1	0
39	Bioactive Compounds from Ziziphus jujuba and Allied Species. Functional Foods & Nutraceuticals Series, 2016, , 35-52.	0.1	1
40	Composition and Antioxidative and Cancer Cell Inhibiting Activities of Jujube Fruits and Seeds (Ziziphus jujuba) Cultivated in Korea. Functional Foods & Nutraceuticals Series, 2016, , 99-114.	0.1	0
41	Antiprotozoal Effects of the Tomato Tetrasaccharide Glycoalkaloid Tomatine and the Aglycone Tomatidine on Mucosal Trichomonads. Journal of Agricultural and Food Chemistry, 2016, 64, 8806-8810.	2.4	27
42	Elm Tree (Ulmus parvifolia) Bark Bioprocessed with Mycelia of Shiitake (Lentinus edodes) Mushrooms in Liquid Culture: Composition and Mechanism of Protection against Allergic Asthma in Mice. Journal of Agricultural and Food Chemistry, 2016, 64, 773-784.	2.4	16
43	Composition and Antioxidative and Cancer Cell Inhibiting Activities of Jujube Fruits and Seeds (Ziziphus jujuba) Cultivated in Korea. , 2016, , 99-114.		0
44	Efficacy of Plant-Derived Compounds Against E scherichia â€… coli â€…O157:H7 During Flume-Washing and Storage of Organic Leafy Greens. Journal of Food Processing and Preservation, 2015, 39, 2728-2737.	0.9	11
45	Effect of apple, baobab, red-chicory, and pear extracts on cellular energy expenditure and morphology of a Caco-2 cells using transepithelial electrical resistance (TEER) and scanning electron microscopy (SEM). RSC Advances, 2015, 5, 22490-22498.	1.7	6
46	Effect of allyl isothiocyanate on developmental toxicity in exposed Xenopus laevis embryos. Toxicology Reports, 2015, 2, 222-227.	1.6	13
47	The Tomato Glycoalkaloid Î±-Tomatine Induces Caspase-Independent Cell Death in Mouse Colon Cancer CT-26 Cells and Transplanted Tumors in Mice. Journal of Agricultural and Food Chemistry, 2015, 63, 1142-1150.	2.4	40
48	Chemistry, Nutrition, and Health-Promoting Properties of Hericium erinaceus (Lionâ€™s Mane) Mushroom Fruiting Bodies and Mycelia and Their Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2015, 63, 7108-7123.	2.4	211
49	Plant Compounds Enhance the Assay Sensitivity for Detection of Active Bacillus cereus Toxin. Toxins, 2015, 7, 835-845.	1.5	7
50	Acrylamide: inhibition of formation in processed food and mitigation of toxicity in cells, animals, and humans. Food and Function, 2015, 6, 1752-1772.	2.1	107
51	Mechanism of the antiadipogenic-antiobesity effects of a rice hull smoke extract in 3T3-L1 preadipocyte cells and in mice on a high-fat diet. Food and Function, 2015, 6, 2939-2948.	2.1	15
52	Application of a functional mathematical index (FMI) for predicting effects of the composition of jujube fruit on nutritional quality and health. Journal of Food Composition and Analysis, 2015, 42, 164-170.	1.9	4
53	Chemistry and Anticarcinogenic Mechanisms of Glycoalkaloids Produced by Eggplants, Potatoes, and Tomatoes. Journal of Agricultural and Food Chemistry, 2015, 63, 3323-3337.	2.4	158
54	Antibiotic-Resistant Bacteria: Prevalence in Food and Inactivation by Food-Compatible Compounds and Plant Extracts. Journal of Agricultural and Food Chemistry, 2015, 63, 3805-3822.	2.4	128

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55	Antimicrobial activities of red wine-based formulations containing plant extracts against Escherichia coli O157:H7 and Salmonella enterica serovar Hadar. Food Control, 2015, 50, 652-658.	2.8	11
56	Apple, Carrot, and Hibiscus Edible Films Containing the Plant Antimicrobials Carvacrol and Cinnamaldehyde Inactivate Salmonella Newport on Organic Leafy Greens in Sealed Plastic Bags. Journal of Food Science, 2014, 79, M61-6.	1.5	45
57	Microwave Heating Inactivates Shiga Toxin (Stx2) in Reconstituted Fat-Free Milk and Adversely Affects the Nutritional Value of Cell Culture Medium. Journal of Agricultural and Food Chemistry, 2014, 62, 3301-3305.	2.4	9
58	Chemistry and Multibeneficial Bioactivities of Carvacrol (4-Isopropyl-2-methylphenol), a Component of Essential Oils Produced by Aromatic Plants and Spices. Journal of Agricultural and Food Chemistry, 2014, 62, 7652-7670.	2.4	147
59	A Polysaccharide Isolated from the Liquid Culture of Lentinus edodes (Shiitake) Mushroom Mycelia Containing Black Rice Bran Protects Mice against Salmonellosis through Upregulation of the Th1 Immune Reaction. Journal of Agricultural and Food Chemistry, 2014, 62, 2384-2391.	2.4	40
60	Protein, free amino acid, phenolic, Î²-carotene, and lycopene content, and antioxidative and cancer cell inhibitory effects of 12 greenhouse-grown commercial cherry tomato varieties. Journal of Food Composition and Analysis, 2014, 34, 115-127.	1.9	76
61	Antibacterial, Antiviral, and Antifungal Properties of Wines and Winery Byproducts in Relation to Their Flavonoid Content. Journal of Agricultural and Food Chemistry, 2014, 62, 6025-6042.	2.4	135
62	Potential Protective Effect of <scp>l</scp>-Cysteine against the Toxicity of Acrylamide and Furan in Exposed Xenopus laevis Embryos: An Interaction Study. Journal of Agricultural and Food Chemistry, 2014, 62, 7927-7938.	2.4	16
63	Rice Hull Smoke Extract Protects Mice against a Salmonella Lipopolysaccharide-Induced Endotoxemia. Journal of Agricultural and Food Chemistry, 2014, 62, 7753-7759.	2.4	10
64	Effect of Structure on the Interactions between Five Natural Antimicrobial Compounds and Phospholipids of Bacterial Cell Membrane on Model Monolayers. Molecules, 2014, 19, 7497-7515.	1.7	70
65	The antimicrobial effects of cinnamon leaf oil against multi-drug resistant Salmonella Newport on organic leafy greens. International Journal of Food Microbiology, 2013, 166, 193-199.	2.1	56
66	Predictive thermal inactivation model for the combined effect of temperature, cinnamaldehyde and carvacrol on starvation-stressed multiple Salmonella serotypes in ground chicken. International Journal of Food Microbiology, 2013, 165, 184-199.	2.1	38
67	Anticarcinogenic, Cardioprotective, and Other Health Benefits of Tomato Compounds Lycopene, Î±-Tomatine, and Tomatidine in Pure Form and in Fresh and Processed Tomatoes. Journal of Agricultural and Food Chemistry, 2013, 61, 9534-9550.	2.4	200
68	A Polysaccharide Isolated from the Liquid Culture of Lentinus edodes (Shiitake) Mushroom Mycelia Containing Black Rice Bran Protects Mice against a Salmonella Lipopolysaccharide-Induced Endotoxemia. Journal of Agricultural and Food Chemistry, 2013, 61, 10987-10994.	2.4	45
69	Rice Brans, Rice Bran Oils, and Rice Hulls: Composition, Food and Industrial Uses, and Bioactivities in Humans, Animals, and Cells. Journal of Agricultural and Food Chemistry, 2013, 61, 10626-10641.	2.4	188
70	Concentration-dependent inhibition of Escherichia coli O157:H7 and heterocyclic amines in heated ground beef patties by apple and olive extracts, onion powder and clove bud oil. Meat Science, 2013, 94, 461-467.	2.7	38
71	Antimicrobial activity of oregano oil against antibiotic-resistant Salmonella enterica on organic leafy greens at varying exposure times and storage temperatures. Food Microbiology, 2013, 34, 123-129.	2.1	50
72	Predictive model for the reduction of heat resistance of Listeria monocytogenes in ground beef by the combined effect of sodium chloride and apple polyphenols. International Journal of Food Microbiology, 2013, 164, 54-59.	2.1	30

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73	Hericium erinaceus (Lionâ€™s Mane) Mushroom Extracts Inhibit Metastasis of Cancer Cells to the Lung in CT-26 Colon Cancer-Tansplanted Mice. Journal of Agricultural and Food Chemistry, 2013, 61, 4898-4904.	2.4	68
74	Review of the Inhibition of Biological Activities of Food-Related Selected Toxins by Natural Compounds. Toxins, 2013, 5, 743-775.	1.5	65
75	Non-Linear Relationships between Aflatoxin B1 Levels and the Biological Response of Monkey Kidney Vero Cells. Toxins, 2013, 5, 1447-1461.	1.5	9
76	Antimicrobial Activity of Plant Compounds against Salmonella Typhimurium DT104 in Ground Pork and the Influence of Heat and Storage on the Antimicrobial Activity. Journal of Food Protection, 2013, 76, 1264-1269.	0.8	19
77	Antitumor effects of dietary black and brown rice brans in tumorâ€bearing mice: Relationship to composition. Molecular Nutrition and Food Research, 2013, 57, 390-400.	1.5	37
78	Bactericidal Activities of Healthâ€Promoting, Foodâ€Derived Powders Against the Foodborne Pathogens Escherichia coli, Listeria monocytogenes, Salmonella enterica, and Staphylococcus aureus. Journal of Food Science, 2013, 78, M270-5.	1.5	46
79	Low Levels of Aflatoxin B1, Ricin, and Milk Enhance Recombinant Protein Production in Mammalian Cells. PLoS ONE, 2013, 8, e71682.	1.1	12
80	Kinetics of Thermal Destruction of Salmonella in Ground Chicken Containing trans-Cinnamaldehyde and Carvacrol. Journal of Food Protection, 2012, 75, 289-296.	0.8	28
81	Milk Inhibits the Biological Activity of Ricin. Journal of Biological Chemistry, 2012, 287, 27924-27929.	1.6	26
82	Composition of Herba Pogostemonis Water Extract and Protection of Infected Mice against Salmonella Typhimurium-Induced Liver Damage and Mortality by Stimulation of Innate Immune Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 12122-12130.	2.4	10
83	Antidiabetic Effects of Rice Hull Smoke Extract on Glucose-Regulating Mechanism in Type 2 Diabetic Mice. Journal of Agricultural and Food Chemistry, 2012, 60, 7442-7449.	2.4	22
84	Growth-Inhibitory Effects of Pigmented Rice Bran Extracts and Three Red Bran Fractions against Human Cancer Cells: Relationships with Composition and Antioxidative Activities. Journal of Agricultural and Food Chemistry, 2012, 60, 9151-9161.	2.4	85
85	Sensory Evaluation of Baked Chicken Wrapped with Antimicrobial Apple and Tomato Edible Films Formulated with Cinnamaldehyde and Carvacrol. Journal of Agricultural and Food Chemistry, 2012, 60, 7799-7804.	2.4	64
86	Structureâ€“Activity Relationships of Î±-, Î²₁-, Î³-, and Î´-Tomatine and Tomatidine against Human Breast (MDA-MB-231), Gastric (KATO-III), and Prostate (PC3) Cancer Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 3891-3899.	2.4	47
87	Hericium erinaceus Mushroom Extracts Protect Infected Mice against Salmonella Typhimurium-Induced Liver Damage and Mortality by Stimulation of Innate Immune Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 5590-5596.	2.4	49
88	Changes in Free Amino Acid, Protein, and Flavonoid Content in Jujube (Ziziphus jujube) Fruit during Eight Stages of Growth and Antioxidative and Cancer Cell Inhibitory Effects by Extracts. Journal of Agricultural and Food Chemistry, 2012, 60, 10245-10255.	2.4	139
89	A functional mathematical index for predicting effects of food processing on eight sweet potato (Ipomoea batatas) cultivars. Journal of Food Composition and Analysis, 2012, 27, 81-86.	1.9	8
90	Plant Extracts, Spices, and Essential Oils Inactivate Escherichia coli O157:H7 and Reduce Formation of Potentially Carcinogenic Heterocyclic Amines in Cooked Beef Patties. Journal of Agricultural and Food Chemistry, 2012, 60, 3792-3799.	2.4	63

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91	Antidiabetic Effects of Rice Hull Smoke Extract in Alloxan-Induced Diabetic Mice. Journal of Agricultural and Food Chemistry, 2012, 60, 87-94.	2.4	28
92	Dietary rice bran component Î³â€•oryzanol inhibits tumor growth in tumorâ€bearing mice. Molecular Nutrition and Food Research, 2012, 56, 935-944.	1.5	88
93	Nutritional and medicinal aspects of d-amino acids. Amino Acids, 2012, 42, 1553-1582.	1.2	141
94	Rice Hull Smoke Extract Inactivatesâ€,Salmonellaâ€,Typhimurium in Laboratory Media and Protects Infected Mice against Mortality. Journal of Food Science, 2012, 77, M80-5.	1.5	38
95	Response to Dr. Archer's Letter to the Editor. Journal of Food Science, 2012, 77, ix.	1.5	0
96	Response Dr. Archer's Comments. Journal of Food Science, 2012, 77, xi.	1.5	0
97	Inactivation of Listeria monocytogenes on Ham and Bologna Using Pectinâ€Based Apple, Carrot, and Hibiscus Edible Films Containing Carvacrol and Cinnamaldehyde. Journal of Food Science, 2012, 77, M377-82.	1.5	83
98	Nutritional Value of d-Amino Acids, d-Peptides, and Amino Acid Derivatives in Mice. Methods in Molecular Biology, 2012, 794, 337-353.	0.4	6
99	Free Amino Acid and Phenolic Contents and Antioxidative and Cancer Cell-Inhibiting Activities of Extracts of 11 Greenhouse-Grown Tomato Varieties and 13 Tomato-Based Foods. Journal of Agricultural and Food Chemistry, 2011, 59, 12801-12814.	2.4	39
100	Application of a Functional Mathematical Index for Antibacterial and Anticarcinogenic Effects of Tea Catechins. Journal of Agricultural and Food Chemistry, 2011, 59, 864-869.	2.4	14
101	Mechanism of Hericium erinaceus (Yamabushitake) mushroom-induced apoptosis of U937 human monocytic leukemia cells. Food and Function, 2011, 2, 348.	2.1	38
102	Molecular Binding of Black Tea Theaflavins to Biological Membranes: Relationship to Bioactivities. Journal of Agricultural and Food Chemistry, 2011, 59, 3780-3787.	2.4	77
103	Distribution of Free Amino Acids, Flavonoids, Total Phenolics, and Antioxidative Activities of Jujube (Ziziphus jujuba) Fruits and Seeds Harvested from Plants Grown in Korea. Journal of Agricultural and Food Chemistry, 2011, 59, 6594-6604.	2.4	209
104	APPLICATION OF A FUNCTIONAL MATHEMATICAL QUALITY INDEX TO ASPARAGINE, FREE SUGAR AND PHENOLIC ACID CONTENT OF 20 COMMERCIAL POTATO VARIETIES. Journal of Food Quality, 2011, 34, 74-79.	1.4	11
105	Antimicrobial Edible Apple Films Inactivate Antibiotic Resistant and Susceptibleâ€,Campylobacter jejuniâ€,Strains on Chicken Breast. Journal of Food Science, 2011, 76, M163-8.	1.5	58
106	The Olive Compound 4â€Hydroxytyrosol Inactivates Staphylococcus aureus Bacteria and Staphylococcal Enterotoxin A (SEA). Journal of Food Science, 2011, 76, M558-63.	1.5	45
107	Composition of Liquid Rice Hull Smoke and Anti-Inflammatory Effects in Mice. Journal of Agricultural and Food Chemistry, 2011, 59, 4570-4581.	2.4	58
108	Composition and Mechanism of Antitumor Effects of Hericium erinaceus Mushroom Extracts in Tumor-Bearing Mice. Journal of Agricultural and Food Chemistry, 2011, 59, 9861-9869.	2.4	86

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109	Distribution of phenolic compounds and antioxidative activities in parts of sweet potato (Ipomoea) Tj ETQq1 1 0.784314 rgBT /Overlock 29-37.	1.9	119
110	Antimicrobial Activity of Apple, Hibiscus, Olive, and Hydrogen Peroxide Formulations against Salmonella enterica on Organic Leafy Greens. Journal of Food Protection, 2011, 74, 1676-1683.	0.8	59
111	Low-temperature storage of cucumbers induces changes in the organic acid content and in citrate synthase activity. Postharvest Biology and Technology, 2010, 58, 129-134.	2.9	22
112	Origin, Microbiology, Nutrition, and Pharmacology of <scp>D</scp>â€Amino Acids. Chemistry and Biodiversity, 2010, 7, 1491-1530.	1.0	154
113	Thermal Inactivation and Postthermal Treatment Growth during Storage of Multipleâ€,Salmonellaâ€,Serotypes in Ground Beef as Affected by Sodium Lactate and Oregano Oil. Journal of Food Science, 2010, 75, M1-6.	1.5	30
114	Inhibition of Shiga Toxin 2 (Stx2) in Apple Juices and its Resistance to Pasteurization. Journal of Food Science, 2010, 75, M296-301.	1.5	21
115	Review of Antimicrobial and Antioxidative Activities of Chitosans in Food. Journal of Food Protection, 2010, 73, 1737-1761.	0.8	209
116	Carvacrol and Cinnamaldehyde Inactivate Antibiotic-Resistant Salmonella enterica in Buffer and on Celery and Oysters. Journal of Food Protection, 2010, 73, 234-240.	0.8	79
117	Changes in Free Amino Acid, Phenolic, Chlorophyll, Carotenoid, and Glycoalkaloid Contents in Tomatoes during 11 Stages of Growth and Inhibition of Cervical and Lung Human Cancer Cells by Green Tomato Extracts. Journal of Agricultural and Food Chemistry, 2010, 58, 7547-7556.	2.4	73
118	Ingested Shiga Toxin 2 (Stx2) Causes Histopathological Changes in Kidney, Spleen, and Thymus Tissues and Mortality in Mice. Journal of Agricultural and Food Chemistry, 2010, 58, 9281-9286.	2.4	35
119	Protective Effects of Black Rice Bran against Chemically-Induced Inflammation of Mouse Skin. Journal of Agricultural and Food Chemistry, 2010, 58, 10007-10015.	2.4	69
120	Inhibition of Biological Activity of Staphylococcal Enterotoxin A (SEA) by Apple Juice and Apple Polyphenols. Journal of Agricultural and Food Chemistry, 2010, 58, 5421-5426.	2.4	54
121	<scp>l</scp>-Cysteine, N-Acetyl-<scp>l</scp>-cysteine, and Glutathione Protect Xenopus laevis Embryos against Acrylamide-Induced Malformations and Mortality in the Frog Embryo Teratogenesis Assay. Journal of Agricultural and Food Chemistry, 2010, 58, 11172-11178.	2.4	36
122	Thermal Destruction of Escherichia coli O157:H7 in Sous-Vide Cooked Ground Beef as Affected by Tea Leaf and Apple Skin Powders. Journal of Food Protection, 2009, 72, 860-865.	0.8	36
123	Novel Cell-Based Method To Detect Shiga Toxin 2 from Escherichia coli O157:H7 and Inhibitors of Toxin Activity. Applied and Environmental Microbiology, 2009, 75, 1410-1416.	1.4	73
124	Analysis and Biological Activities of Potato Glycoalkaloids, Calystegine Alkaloids, Phenolic Compounds, and Anthocyanins. , 2009, , 127-161.		45
125	A KINETIC STUDY OF THE HYDROLYSIS OF N-ACETYL DEHYDROALANINE METHYL ESTER. International Journal of Peptide and Protein Research, 2009, 7, 461-466.	0.1	9
126	Stability of Green Tea Catechins in Commercial Tea Leaves during Storage for 6 Months. Journal of Food Science, 2009, 74, H47-51.	1.5	106

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127	Changes in the Composition of Raw Tea Leaves from the Korean Yabukida Plant during Highâ€Temperature Processing to Panâ€Fried Kamairiâ€Cha Green Tea. Journal of Food Science, 2009, 74, C406-12.	1.5	42
128	Effects of Allspice, Cinnamon, and Clove Bud Essential Oils in Edible Apple Films on Physical Properties and Antimicrobial Activities. Journal of Food Science, 2009, 74, M372-8.	1.5	134
129	Antibacterial Effects of Allspice, Garlic, and Oregano Essential Oils in Tomato Films Determined by Overlay and Vaporâ€Phase Methods. Journal of Food Science, 2009, 74, M390-7.	1.5	99
130	Edible Apple Film Wraps Containing Plant Antimicrobials Inactivate Foodborne Pathogens on Meat and Poultry Products. Journal of Food Science, 2009, 74, M440-5.	1.5	122
131	Molecular Binding of Catechins to Biomembranes: Relationship to Biological Activity. Journal of Agricultural and Food Chemistry, 2009, 57, 6720-6728.	2.4	138
132	Carvacrol Facilitates Heat-Induced Inactivation of Escherichia coli O157:H7 and Inhibits Formation of Heterocyclic Amines in Grilled Ground Beef Patties. Journal of Agricultural and Food Chemistry, 2009, 57, 1848-1853.	2.4	40
133	Tomatine-Containing Green Tomato Extracts Inhibit Growth of Human Breast, Colon, Liver, and Stomach Cancer Cells. Journal of Agricultural and Food Chemistry, 2009, 57, 5727-5733.	2.4	105
134	Antibacterial Activity against E. coli O157:H7, Physical Properties, and Storage Stability of Novel Carvacrolâ€Containing Edible Tomato Films. Journal of Food Science, 2008, 73, M378-83.	1.5	81
135	Molecular Dynamics Study on the Biophysical Interactions of Seven Green Tea Catechins with Lipid Bilayers of Cell Membranes. Journal of Agricultural and Food Chemistry, 2008, 56, 7750-7758.	2.4	157
136	Flavonoid Content in Fresh, Home-Processed, and Light-Exposed Onions and in Dehydrated Commercial Onion Products. Journal of Agricultural and Food Chemistry, 2008, 56, 8541-8548.	2.4	108
137	Analysis by HPLC and LC/MS of Pungent Piperamides in Commercial Black, White, Green, and Red Whole and Ground Peppercorns. Journal of Agricultural and Food Chemistry, 2008, 56, 3028-3036.	2.4	56
138	Analysis of Phenolic Compounds by High-Performance Liquid Chromatography and Liquid Chromatography/Mass Spectrometry in Potato Plant Flowers, Leaves, Stems, and Tubers and in Home-Processed Potatoes. Journal of Agricultural and Food Chemistry, 2008, 56, 3341-3349.	2.4	121
139	Storage Stability and Antibacterial Activity against Escherichia coli O157:H7 of Carvacrol in Edible Apple Films Made by Two Different Casting Methods. Journal of Agricultural and Food Chemistry, 2008, 56, 3082-3088.	2.4	112
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