

## PUBLICATIONS (Past ten years)

1. Gao, J., W. Srichamnong, W. Chathiran, and K. R. Matthews. 2023. Influences of photosensitizer curcumin on microbial survival and physicochemical properties of chicken during storage. *Poultry Science*. 102:102417. <https://doi.org/10.1016/j.psj.2022.102417>
2. Luo, X., and K.R. Matthews. 2023. The conjugative transfer of plasmid-mediated mobile colistin resistance gene, *mcr-1*, to *Escherichia coli* O157:H7 and *Escherichia coli* O104:H4 in nutrient broth and in mung bean sprouts. *Food Microbiology*. 111:104188. doi.org/10.1016/j.fm.2022.104188
3. Samtiya, M., K.R. Matthews, T. Dhewa, and A.K. Puniya. 2022. Antimicrobial Resistance in the Food Chain: Trends, Mechanisms, Pathways, and Possible Regulation Strategies. *Foods*. 11, 2966. <https://doi.org/10.3390/foods11192966>.
4. Sonpen, S., P. Somsong, C. Santivrangkana, P. Tiyayon, W. Chathiran, K.R. Matthews, and W. Srichamnong. 2022. Changes in bioactive compounds, antioxidant activities and chemical properties of pickle tea by-product fermentation: promising waste management and value-added product. *Fermentation*. Fermentation. 8:472. <https://doi.org/10.3390/fermentation810047>
5. Jung, Y., J. M. Guo, and K.R. Matthews. 2022. The effect of crisping, misting, and storage temperature on the survival or growth of *Listeria monocytogenes* and natural psychrotrophic bacteria on romaine lettuce. *Food Science and Technology International*. <https://doi.org/10.1177/10820132221101265>.
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8. Bahare Salehi, E.C. Quispe Chávez, J. Sharifi-Rad, M. Staniak, A. Stępień, K. Czopek, S. Sen, K. Acharya, K. Matthews, B. Sener, H. Prasad Devkota, C. Kirkin, B. Ozcelik, M. Victoriano, M. Martorell, A. Faizal A. Razis, U. Sunusi, R. Muhammad Kamal and N. Cruz-Martins. 2021. Chemical Composition, Biological Activity and Health-Promoting Effects of *Withania somnifera* for Pharma-Food Industry Applications. *Journal of Food Quality*. <https://doi.org/10.1155/2021/8985179>.
9. Srichamnong, W., N. Kalambeheti, S. Woskie, P. Kongtip, J. Sirivarasai, K.R. Matthews. 2021. Occurrence of antibiotic-resistant bacteria on hydroponically grown Butterhead Lettuce (*Lactuca sativa var. capitata*). *Food Science & Nutrition*. 9:1460-1470. doi.org/10.1002/fsn3.2116
10. Li, T., Y. Zhao, K. Matthews, J. Gao, J. Hao, S. Wang, J. Han, Y. Ji. 2020. Antibacterial activity against *Staphylococcus aureus* of curcumin-loaded chitosan spray coupled with photodynamic treatment. *LWT – Food Science and Technology*. <https://doi.org/10.1016/j.lwt.2020.110073>

11. Gao, J., H. Jang, L. Huang, and K. R. Matthews. 2020. Influence of product volume on water antimicrobial efficacy and cross-contamination during retail batch washing of lettuce. International Journal of Food Microbiology. 134:110073.  
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<https://doi.org/10.1016/j.foodcont.2019.106959>.
13. Javad Sharifi-Rad \*, Farzad Kobarfard \*, Athar Ata, Seyed Abdulmajid Ayatollahi \*, Nafiseh Khosravi-Dehaghi, Arun Kumar Jugran, Merve Tomas, Esra Capanoglu, Karl R. Matthews, Jelena Popović-Djordjević, Aleksandar Kostić, Senem Kamiloglu, Farukh Sharopov, Muhammad Iqbal Choudhary, Natália Martins \*. 2019. Prosopis Plants Chemical Composition and Pharmacological Attributes: Targeting Clinical Studies from Preclinical Evidence. Biomolecules. 9:777; doi:10.3390/biom9120777.
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15. Salehi, B., A Venditti, C. Frezza, A. Yüctepe, Ü. Altuntaş, S. Uluata, M. Butnariu, I. Sarac, S. Shaheen, S. A. Petropoulos, K. R. Matthews, C. S. Kılıç, M. Atanassova, C. O. Adetunji, A. O. Ademiluyi, B. Özçelik, P. Valere, T. Fokou, N. Martins, W. C. Cho, J. Sharifi-Rad Apium. 2019. Apium Plants: Beyond Simple Food and Phytopharmacological Applications. Applied Science. 9:3547. doi:10.3390/app9173547
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19. Sharifi-Rad, M., T.H. Roberts, K.R. Matthews, C.F. Bezerra, M.F.B. Morais-Braga, H.D.M. Coutinho, F. Sharopov, B. Salehi, Z. Yousaf, M. Sharifi-Rad, M. Del Mar Contreras, E.M. Varoni, D.R. Verma, M. Iriti, J. Sharifi-Rad. Ethnobotany of the genus *Taraxacum* – Phytochemicals and antimicrobial activity. 2018. Phytotherapy Research. 32:2131-2145. doi: 10.1002/ptr.6157.
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31. Seo, S., and K.R. Matthews. 2014. Exposure of *Escherichia coli* O157:H7 to soil or manure influences capsular polysaccharide production, plant defense response and persistence of that pathogen on plants. Food Microbiology. 38: 87-92