

## PUBLICATIONS (Past ten years)

1. 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. *Submitted*.
2. Jung, Y., M. Guo, J. Gao, H. Jang, and K.R. Matthews. 2022. Antimicrobial interventions to mitigate cross-contamination of cilantro (*Coriandrum sativum*) during the soaking step of retail crisping. Food Quality and Safety. Accepted.
3. Rattanapunya, S., A Deethae, S. Woskie, P. Kongthip, K.R. Matthews. 2022. Occurrence of Antibiotic Resistant *Staphylococcus spp.* in Orange Orchards in Thailand. International Journal of Environmental Research and Public Health. 19, 246. <https://doi.org/10.3390/ijerph19010246>.
4. 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>.
5. 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
6. 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>
7. 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. <https://doi.org/10.1016/j.ijfoodmicro.2020.108593>
8. Gao, J., and K.R. Matthews. 2020. Effects of the Photosensitizer Curcumin in Inactivating Foodborne Pathogens on Chicken Skin. Food Control. 109: <https://doi.org/10.1016/j.foodcont.2019.106959>.
9. 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.
10. Lu, Y., X. Xu, K. R. Matthews, P. Liu, C. Li, M. Sha, J. Fang, J. Gao. 2019. Prevalence and Genetic Diversity of *Cronobacter Species* Isolated from Four Infant Formula Production Factories in China. Frontiers in Microbiology. DOI: 10.3389/fmicb.2019.01938.

11. Salehi, B., A Venditti, C. Frezza, A. Yüçetepe, 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. 2019. *Apium* Plants: Beyond Simple Food and Phytopharmacological Applications. *Applied Science*. 9:3547. doi:10.3390/app9173547
12. Huang, L., X. Luo, J. Gao, K. R. Matthews. 2018. Influence of water antimicrobials and storage conditions on inactivating MS2 bacteriophage on strawberries. *International Journal of Food Microbiology*. 291:67-71.
13. Salehia, B., A. J. Hernández-Álvarez, M. del Mar Contreras, M. Martorelle, K. Ramírez-Alarcón, G. Melgar-Lalanne, K. R. Matthews, M. Sharifi-Radh, W. N. Setzer, M. Nadeem, Z. Yousaf and J. Sharifi-Rad. 2018. Potential Phytopharmacy and Food Applications of *Capsicum* spp.: A Comprehensive Review. *Natural Product Communication*. 13:1543-1556.
14. Salehia, B., D. Mnayer, B. Özçelik, G. Altin, K. Nur Kasapoğlu, C. Daskaya-Dikmen, M. Sharifi-Rad, Z. Selamoglu, K. Acharyah, S. Senh, K.R. Matthews, P. Valere, T. Fokou, F. Sharopov, W.N. Setzer, M. Martorello, and J. Sharifi-Rad. 2018. Plants of the Genus *Lavandula*: From Farm to Pharmacy. *Natural Products Communications*. 13:1385-1402.
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16. Jang, H. and K.R. Matthews. 2018. Survival and interaction of *Escherichia coli* O104:H4 on *Arabidopsis thaliana* and lettuce (*Lactuca sativa*) in comparison to *E. coli* O157:H7: Influence of plant defense response and bacterial capsular polysaccharide. *Food Research International*. 108:35-41.
17. Li Xu, Xiujuan Zhou, Xuebin Xu, Karl R. Matthews, Yue Liu, Dai Kuang, Xianming Shi. 2018. Antimicrobial Resistance, Virulence Genes and Molecular Subtypes of *Salmonella* enterica serovar Enteritidis Isolates obtained from Children with Clinical Illness over a 3-Year Period in Shanghai. *The Journal of Infection in Developing Countries*. 12:573-580. doi:10.3855/jidc.9733
18. Sharifi-Rad, J., Bahare Salehi, Karl R. Matthews, Seyed Abdulmajid, Ayatollahi, Farzad Kobarfard, Salam A. Ibrahim, Dima Mnayer, Zainul Amiruddin, Zakaria, Majid Sharifi-Rad, Zubaida Yousaf, Mehdi Sharifi-Rad, Marcello, Iriti, Adriana Basile, Daniela Rigano. 2017. Plants of the Zingiber genus as antimicrobial agents: From tradition to pharmacy. *Molecules* – 22, 2145; doi:10.3390/molecules22122145.
19. Jang, H. and K.R. Matthews. 2017. Influence of Surface Polysaccharides of *Escherichia coli* O157:H7 on Plant Defense Response and Survival of the Human Enteric Pathogen on *Arabidopsis thaliana* and Lettuce (*Lactuca sativa*). *Food Microbiology*. <https://doi.org/10.1016/j.fm.2017.10.013>.
20. Jung, Y., H. Jang, M. Guo, J. Gao, and K. R. Matthews. 2017. Sanitizer efficacy in preventing cross-contamination of heads of lettuce during retail crispings. *Food Microbiology*. 64:179-185.

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## BOOKS

### Authored

1. Matthews, K.R., K. Kniel, and T.J. Montville. 2017. Food Microbiology: An introduction. **4<sup>th</sup> Edition**. American Society for Microbiology Press.
2. Montville, T.J., and K.R. Matthews (editors) 2014. [기초 식품 미생물학](#). Published by [월드사이언스](#) **Korean version of Food Microbiology: An introduction**. see below.

### Edited

1. Matthews, K.R. (Editor). 2023. Advances in ensuring the microbiological safety of fresh produce. Burleigh Dodds Science Publishing.
2. Matthews, K.R., and D. Salvi (Editors). 2022. **3<sup>rd</sup> Edition**. The Produce Contamination Problem: Causes and Solutions. Elsevier Publishing.
3. Matthews, K.R., G. Sapers, and C. Gerba (Editors). 2014. **2<sup>nd</sup> Edition**. The Produce Contamination Problem: Causes and Solutions. Academic Press.

## BOOK CHAPTERS

1. Luo, X., and K.R. Matthews. 2021. The pandemic and global food security. In: Shaded Justice and Rights. Eds. Pardeep Singh and Aneesh Pillai. Cambridge Scholars Publishing.
2. Matthews, K.R. 2017. Introductory note: Future of Agrofood sustainability. Sustainability Challenges in the Agrofood Sector. Ed. Ravishankar Rai. Wiley.
3. Han, J., J. Gao, and K.R. Matthews. 2016. Retail Food Safety: Concerns, Regulations, Remedies. Ed. Ravishankar Rai V. CRC Press.
4. Matthews, K.R. 2016. Future of agro-food sustainability. In: Sustainability in the Agro-food Sector. Ed. R. Bhat. Wiley Blackwell Publishers, UK.
5. Jung, Y., and K.R. Matthews. 2015. Application of natural antimicrobial compounds to enhance the microbial safety of fresh and minimally processed produce. In: Innovations in postharvest technology. Ed. S. Pareek. CRC Press. USA.
6. Jung, Y., and K.R. Matthews. 2015. Development and application of novel antimicrobials in food and food processing. In: Antimicrobial resistance and food safety methods and techniques. Eds. C. Chen, X. Yan, and C.R. Jackson. Elsevier Inc.
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