Louis Coroller

List of Publications by Year
in descending order

47 papers	1,384 citations	279487 23 h-index	344852 36 g-index
49 all docs	49 docs citations	49 times ranked	1437 citing authors

#	Article	IF	Citations
1	General Model, Based on Two Mixed Weibull Distributions of Bacterial Resistance, for Describing Various Shapes of Inactivation Curves. Applied and Environmental Microbiology, 2006, 72, 6493-6502.	1.4	169
2	Risk Assessment of Listeriosis Linked to the Consumption of Two Soft Cheeses Made from Raw Milk: Camembert of Normandy and Brie of Meaux. Risk Analysis, 2004, 24, 389-399.	1.5	79
3	Effect of Water Activities of Heating and Recovery Media on Apparent Heat Resistance of Bacillus cereus Spores. Applied and Environmental Microbiology, 2001, 67, 317-322.	1.4	77
4	Physiological traits of Penicillium glabrum strain LCP 08.5568, a filamentous fungus isolated from bottled aromatised mineral water. International Journal of Food Microbiology, 2009, 130, 166-171.	2.1	75
5	Modelling the influence of single acid and mixture on bacterial growth. International Journal of Food Microbiology, 2005, 100, 167-178.	2.1	64
6	Development and Validation of Experimental Protocols for Use of Cardinal Models for Prediction of Microorganism Growth in Food Products. Applied and Environmental Microbiology, 2004, 70, 1081-1087.	1.4	62
7	Impact of Roundup on the marine microbial community, as shown by an in situ microcosm experiment. Aquatic Toxicology, 2008, 89, 232-241.	1.9	58
8	Bacillus cereus cell response upon exposure to acid environment: toward the identification of potential biomarkers. Frontiers in Microbiology, 2013, 4, 284.	1.5	53
9	Sporulation boundaries and spore formation kinetics of Bacillus spp. as a function of temperature, pH and aw. Food Microbiology, 2012, 32, 79-86.	2.1	51
10	Modeling heat resistance of Bacillus weihenstephanensis and Bacillus licheniformis spores as function of sporulation temperature and pH. Food Microbiology, 2012, 30, 29-36.	2.1	49
11	Temperature, water activity and pH during conidia production affect the physiological state and germination time of Penicillium species. International Journal of Food Microbiology, 2017, 241, 151-160.	2.1	47
12	Modelling pH evolution and lactic acid production in the growth medium of a lactic acid bacterium: Application to set a biological TTI. International Journal of Food Microbiology, 2008, 128, 101-107.	2.1	45
13	Effect of temperature, pH, and water activity on Mucor spp. growth on synthetic medium, cheese analog and cheese. Food Microbiology, 2016, 56, 69-79.	2.1	37
14	The wet-heat resistance of Bacillus weihenstephanensis KBAB4 spores produced in a two-step sporulation process depends on sporulation temperature but not on previous cell history. International Journal of Food Microbiology, 2011, 146, 57-62.	2.1	35
15	Quantification of spore resistance for assessment and optimization of heating processes: A never-ending story. Food Microbiology, 2010, 27, 568-572.	2.1	34
16	Modelling of growth, growth/no-growth interface and nonthermal inactivation areas of Listeria in foods. International Journal of Food Microbiology, 2012, 152, 139-152.	2.1	34
17	Knowledge of the physiology of spore-forming bacteria can explain the origin of spores in the food environment. Research in Microbiology, 2017, 168, 369-378.	1.0	34
18	Modeling the behavior of Geobacillus stearothermophilus ATCC 12980 throughout its life cycle as vegetative cells or spores using growth boundaries. Food Microbiology, 2015, 48, 153-162.	2.1	31

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19	Quantifying the effects of heating temperature, and combined effects of heating medium pH and recovery medium pH on the heat resistance of Salmonella typhimurium. International Journal of Food Microbiology, 2007, 116, 88-95.	2.1	30
20	Effects of temperature, pH and water activity on the growth and the sporulation abilities of Bacillus subtilis BSB1. International Journal of Food Microbiology, 2021, 337, 108915.	2.1	30
21	Modelling the effect of temperature, water activity and pH on the growth of Serpula lacrymans. Journal of Applied Microbiology, 2011, 111, 1436-1446.	1.4	27
22	Modeling the Recovery of Heat-Treated Bacillus licheniformis Ad978 and Bacillus weihenstephanensis KBAB4 Spores at Suboptimal Temperature and pH Using Growth Limits. Applied and Environmental Microbiology, 2015, 81, 562-568.	1.4	26
23	Modelling the influence of palmitic, palmitoleic, stearic and oleic acids on apparent heat resistance of spores of Bacillus cereus NTCC 11145 and Clostridium sporogenes Pasteur 79.3. International Journal of Food Microbiology, 2010, 141, 242-247.	2.1	25
24	Modelling the effect of water activity reduction by sodium chloride or glycerol on conidial germination and radial growth of filamentous fungi encountered in dairy foods. Food Microbiology, 2017, 68, 7-15.	2.1	23
25	Spoilage of fresh turkey and pork sausages: Influence of potassium lactate and modified atmosphere packaging. Food Research International, 2020, 137, 109501.	2.9	21
26	Extending the gamma concept to non-thermal inactivation: A dynamic model to predict the fate of Salmonella during the dried sausages process. Food Microbiology, 2015, 45, 266-275.	2.1	16
27	Effect of pH on Thermoanaerobacterium thermosaccharolyticum DSM 571 growth, spore heat resistance and recovery. Food Microbiology, 2016, 55, 64-72.	2.1	16
28	Investigating germination and outgrowth of bacterial spores at several scales. Trends in Food Science and Technology, 2017, 64, 60-68.	7.8	16
29	Diversity and antibiotic resistance of uropathogenic bacteria from Abidjan. African Journal of Urology, 2014, 20, 18-24.	0.1	13
30	An integrative approach to identify Bacillus weihenstephanensis resistance biomarkers using gene expression quantification throughout acid inactivation. Food Microbiology, 2012, 32, 172-178.	2.1	11
31	Prediction of Bacillus weihenstephanensis acid resistance: The use of gene expression patterns to select potential biomarkers. International Journal of Food Microbiology, 2013, 167, 80-86.	2.1	10
32	Large-scale multivariate dataset on the characterization of microbiota diversity, microbial growth dynamics, metabolic spoilage volatilome and sensorial profiles of two industrially produced meat products subjected to changes in lactate concentration and packaging atmosphere. Data in Brief, 2020, 30, 105453.	0.5	8
33	New Prediction Interval and Band in the Nonlinear Regression Model: Application to Predictive Modeling in Foods. Communications in Statistics Part B: Simulation and Computation, 2010, 39, 322-334.	0.6	7
34	Synergistic interaction between pH and NaCl in the limits of germination and outgrowth of Clostridium sporogenes and Group I Clostridium botulinum vegetative cells and spores after heat treatment. Food Microbiology, 2022, 106, 104055.	2.1	7
35	Die another day: Fate of heat-treated Geobacillus stearothermophilus ATCC 12980 spores during storage under growth-preventing conditions. Food Microbiology, 2016, 56, 87-95.	2.1	6
36	Walking dead: Permeabilization of heat-treated Geobacillus stearothermophilus ATCC 12980 spores under growth-preventing conditions. Food Microbiology, 2017, 64, 126-134.	2.1	6

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37	Quantifying permeabilization and activity recovery of Bacillus spores in adverse conditions for growth. Food Microbiology, 2019, 81, 115-120.	2.1	6
38	Differentiation of Vegetative Cells into Spores: a Kinetic Model Applied to Bacillus subtilis. Applied and Environmental Microbiology, 2019, 85, .	1.4	6
39	mRNA biomarkers selection based on Partial Least Square algorithm in order to further predict Bacillus weihenstephanensis acid resistance. Food Microbiology, 2015, 45, 111-118.	2.1	5
40	Effect of incubation temperature and pH on the recovery of Bacillus weihenstephanensis spores after exposure to a peracetic acid-based disinfectant or to pulsed light. International Journal of Food Microbiology, 2018, 278, 81-87.	2.1	5
41	Suboptimal Bacillus licheniformis and Bacillus weihenstephanensis Spore Incubation Conditions Increase Heterogeneity of Spore Outgrowth Time. Applied and Environmental Microbiology, 2020, 86, .	1.4	5
42	Application of a path-modelling approach for deciphering causality relationships between microbiota, volatile organic compounds and off-odour profiles during meat spoilage. International Journal of Food Microbiology, 2021, 348, 109208.	2.1	5
43	Effect of abiotic factors and culture media on the growth of cheese-associated Nectriaceae species. International Journal of Food Microbiology, 2022, 364, 109509.	2.1	5
44	Sensitivity of Bacillus weihenstephanensis to acidic changes of the medium is not dependant on physiological state. Food Microbiology, 2013, 36, 440-446.	2.1	4
45	The synergic interaction between environmental factors (pH and NaCl) and the physiological state (vegetative cells and spores) provides new possibilities for optimizing processes to manage risk of C. sporogenes spoilage. Food Microbiology, 2021, 100, 103832.	2.1	4
46	A Bayesian Approach to Describe and Simulate the pH Evolution of Fresh Meat Products Depending on the Preservation Conditions. Foods, 2022, 11, 1114.	1.9	4
47	Dispersed phase volume fraction, weak acids and Tween 80 in a model emulsion: Effect on the germination and growth of Bacillus weihenstephanensis KBAB4 spores. Food Research International, 2018, 109, 288-297.	2.9	2