Rosario Lucas

List of Publications by Year
in descending order

103	4,986	108046 37	107981 68
papers	citations	h-index	g-index

105	105	105	4944
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Potentially pathogenic bacteria isolated from Paipa cheese and its susceptibility profiles to antibiotics and biocides. Brazilian Journal of Microbiology, 2021, 52, 1535-1543.	0.8	3
2	Las bacteriocinas y su efecto sinÃ©rgico con tecnologÃas emergentes en alimentos. Mutis, 2021, 12, .	0.1	1
3	Changes in the Bacterial Diversity of Human Milk during Late Lactation Period (Weeks 21 to 48). Foods, 2020, 9, 1184.	1.9	7
4	Impact of High-Hydrostatic Pressure Treatments Applied Singly or in Combination with Moderate Heat on the Microbial Load, Antimicrobial Resistance, and Bacterial Diversity of Guacamole. Microorganisms, 2020, 8, 909.	1.6	6
5	Analysis of the Bacterial Diversity of Paipa Cheese (a Traditional Raw Cowâ€™s Milk Cheese from) Tj ETQq1 1 0.784314 rgBT /Overlock	1.6	14
6	Biocide tolerance and antibiotic resistance of Enterobacter spp. isolated from an Algerian hospital environment. Journal of Global Antimicrobial Resistance, 2019, 18, 291-297.	0.9	14
7	Effect of high hydrostatic pressure and activated film packaging on bacterial diversity of fruit puree. LWT - Food Science and Technology, 2019, 100, 227-230.	2.5	5
8	Analysis of potential risks from the bacterial communities associated with air-contact surfaces from tilapia (Oreochromis niloticus) fish farming. Environmental Research, 2018, 160, 385-390.	3.7	11
9	Bacterial Inactivation by Using Plastic Materials Activated with Combinations of Natural Antimicrobials. Coatings, 2018, 8, 460.	1.2	2
10	Treatment With High-Hydrostatic Pressure, Activated Film Packaging With Thymol Plus Enterocin AS-48, and Its Combination Modify the Bacterial Communities of Refrigerated Sea Bream (Sparus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.5	14
11	Correlations among Resistances to Different Antimicrobial Compounds in Salmonella Strains from Hen Eggshells. Journal of Food Protection, 2018, 81, 178-185.	0.8	9
12	Analysis of the microbiota of refrigerated chopped parsley after treatments with a coating containing enterocin AS-48 or by high-hydrostatic pressure. Food Research International, 2017, 99, 91-97.	2.9	6
13	Analysis of the bacterial biodiversity of peaches under refrigerated storage after treatment by high hydrostatic pressure. Food and Bioproducts Processing, 2017, 102, 55-61.	1.8	4
14	Changes in bacterial diversity of refrigerated mango pulp before and after treatment by high hydrostatic pressure. LWT - Food Science and Technology, 2017, 78, 289-295.	2.5	14
15	Biocide Tolerance and Antibiotic Resistance in Salmonella Isolates from Hen Eggshells. Foodborne Pathogens and Disease, 2017, 14, 89-95.	0.8	28
16	Characterization of biocide-tolerant bacteria isolated from cheese and dairy small-medium enterprises. Food Microbiology, 2017, 62, 77-81.	2.1	15
17	The human gastrointestinal tract and oral microbiota in inflammatory bowel disease: a state of the science review. Apmis, 2017, 125, 3-10.	0.9	87
18	Biofilms formed by microbiota recovered from fresh produce: Bacterial biodiversity, and inactivation by benzalkonium chloride and enterocin AS-48. LWT - Food Science and Technology, 2017, 77, 80-84.	2.5	9

#	Article	IF	Citations
19	Inactivation of Listeria in Foods Packed in Films Activated with Enterocin AS-48 plus Thymol Singly or in Combination with High-Hydrostatic Pressure Treatment. Coatings, 2017, 7, 204.	1.2	4
20	Resistance to Antibiotics, Biocides, Preservatives and Metals in Bacteria Isolated from Seafoods: Co-Selection of Strains Resistant or Tolerant to Different Classes of Compounds. Frontiers in Microbiology, 2017, 8, 1650.	1.5	84
21	Copper and Zinc Tolerance in Bacteria Isolated from Fresh Produce. Journal of Food Protection, 2017, 80, 969-975.	0.8	7
22	Effect of Activated Plastic Films on Inactivation of Foodborne Pathogens. Coatings, 2016, 6, 28.	1.2	2
23	Microbial diversity in pitted sweet cherries (Prunus avium L.) as affected by High-Hydrostatic Pressure treatment. Food Research International, 2016, 89, 790-796.	2.9	19
24	Effect of different activated coatings containing enterocin AS-48 against Listeria monocytogenes on apple cubes. Innovative Food Science and Emerging Technologies, 2016, 35, 177-183.	2.7	24
25	Virulence factors and antimicrobial resistance in Escherichia coli strains isolated from hen egg shells. International Journal of Food Microbiology, 2016, 238, 89-95.	2.1	28
26	Application of bacteriophages in post-harvest control of human pathogenic and food spoiling bacteria. Critical Reviews in Biotechnology, 2016, 36, 851-861.	5.1	35
27	Inactivation of leuconostocs in cherimoya pulp by high hydrostatic pressure treatments applied singly or in combination with enterocin AS-48. LWT - Food Science and Technology, 2016, 65, 1054-1058.	2.5	8
28	Changes in microbial diversity of brined green asparagus upon treatment with high hydrostatic pressure. International Journal of Food Microbiology, 2016, 216, 1-8.	2.1	21
29	Inactivation of Staphylococcus aureus in Oat and Soya Drinks by Enterocin Aâ€48 in Combination with Other Antimicrobials. Journal of Food Science, 2015, 80, M2030-4.	1.5	6
30	Survival and Highâ€Hydrostatic Pressure Inactivation of Foodborne Pathogens in Salmorejo, a Traditional Readyâ€toâ€Eat Food. Journal of Food Science, 2015, 80, M2517-21.	1.5	4
31	Biocide tolerance in Salmonella from meats in Southern Spain. Brazilian Journal of Microbiology, 2015, 46, 1177-1181.	0.8	8
32	Analysis of the effect of high hydrostatic pressure treatment and enterocin AS-48 addition on the bacterial communities of cherimoya pulp. International Journal of Food Microbiology, 2015, 196, 62-69.	2.1	20
33	The Cyclic Antibacterial Peptide Enterocin AS-48: Isolation, Mode of Action, and Possible Food Applications. International Journal of Molecular Sciences, 2014, 15, 22706-22727.	1.8	110
34	Multilocus sequence typing and antimicrobial resistance in Enterococcus faecium isolates from fresh produce. Antonie Van Leeuwenhoek, 2014, 105, 413-421.	0.7	11
35	Inhibition of planktonic and sessile Salmonella enterica cells by combinations of enterocin AS-48, polymyxin B and biocides. Food Control, 2013, 30, 214-221.	2.8	15
36	Biocide and Copper Tolerance in Enterococci from Different Sources. Journal of Food Protection, 2013, 76, 1806-1809.	0.8	16

#	Article	IF	Citations
37	Increasing the microbial inactivation of Staphylococcus aureus in sauces by a combination of enterocin AS-48 and 2-nitropropanol, and mild heat treatments. Food Control, 2012, 25, 740-744.	2.8	2
38	Food Applications and Regulation. , 2011, , 353-390.		9
39	Inhibition of spoilage and toxigenic Bacillus species in dough from wheat flour by the cyclic peptide enterocin AS-48. Food Control, 2011, 22, 756-761.	2.8	31
40	Culture-independent study of the diversity of microbial populations in brines during fermentation of naturally-fermented AloreÃ±a green table olives. International Journal of Food Microbiology, 2011, 144, 487-496.	2.1	124
41	Interactions of the cyclic peptide enterocin AS-48 with biocides. , 2011, , .		0
42	Effect of enterocin EJ97 against GeobacillusÂstearothermophilus vegetative cells and endospores in canned foods and beverages. European Food Research and Technology, 2010, 230, 513-519.	1.6	13
43	Potential Applications of the Cyclic Peptide Enterocin AS-48 in the Preservation of Vegetable Foods and Beverages. Probiotics and Antimicrobial Proteins, 2010, 2, 77-89.	1.9	52
44	Antibacterial activity of carvacrol and 2-nitro-1-propanol against single and mixed populations of foodborne pathogenic bacteria in corn flour dough. Food Microbiology, 2010, 27, 274-279.	2.1	9
45	Microbial antagonists to food-borne pathogens and biocontrol. Current Opinion in Biotechnology, 2010, 21, 142-148.	3.3	125
46	Increased Inactivation of Exopolysaccharide-Producing Pediococcus parvulus in Apple Juice by Combined Treatment with Enterocin AS-48 and High-Intensity Pulsed Electric Field. Journal of Food Protection, 2010, 73, 39-43.	0.8	16
47	Multiple Roles of Staphylococcus aureus Enterotoxins: Pathogenicity, Superantigenic Activity, and Correlation to Antibiotic Resistance. Toxins, 2010, 2, 2117-2131.	1.5	133
48	Effect of polythene film activated with enterocin EJ97 in combination with EDTA against Bacillus coagulans. LWT - Food Science and Technology, 2010, 43, 514-518.	2.5	19
49	Antimicrobial activity, safety aspects, and some technological properties of bacteriocinogenic Enterococcus faecium from artisanal Tunisian fermented meat. Food Control, 2010, 21, 462-470.	2.8	88
50	Antibacterial Protection by Enterocin AS-48 in Sport and Energy Drinks with Less Acidic pH Values. Journal of Food Protection, 2009, 72, 881-884.	0.8	4
51	Assay of Enterocin AS-48 for Inhibition of Foodborne Pathogens in Desserts. Journal of Food Protection, 2009, 72, 1654-1659.	0.8	15
52	Inactivation of Geobacillus stearothermophilus in canned food and coconut milk samples by addition of enterocin AS-48. Food Microbiology, 2009, 26, 289-293.	2.1	18
53	Effect of enterocin AS-48 in combination with high-intensity pulsed-electric field treatment against the spoilage bacterium Lactobacillus diolivorans in apple juice. Food Microbiology, 2009, 26, 491-496.	2.1	28
54	Microbial diversity changes in soybean sprouts treated with enterocin AS-48. Food Microbiology, 2009, 26, 922-926.	2.1	12

#	Article	IF	Citations
55	Inhibition of Salmonella enterica Cells in Deli-Type Salad by Enterocin AS-48 in Combination with Other Antimicrobials. Probiotics and Antimicrobial Proteins, 2009, 1, 85-90.	1.9	19
56	Antistaphylococcal Effect of Enterocin ASâ€48 in Bakery Ingredients of Vegetable Origin, Alone and in Combination with Selected Antimicrobials. Journal of Food Science, 2009, 74, M384-9.	1.5	18
57	Enhanced bactericidal activity of enterocin AS-48 in combination with essential oils, natural bioactive compounds and chemical preservatives against Listeria monocytogenes in ready-to-eat salad. Food and Chemical Toxicology, 2009, 47, 2216-2223.	1.8	71
58	Virulence factors, antibiotic resistance, and bacteriocins in enterococci from artisan foods of animal origin. Food Control, 2009, 20, 381-385.	2.8	96
59	Multilocus Sequence Typing ofEnterococcus faecalisfrom Vegetable Foods Reveals Two New Sequence Types. Foodborne Pathogens and Disease, 2009, 6, 321-327.	0.8	7
60	Characterization of a bacteriocin-producing strain of Enterococcus faecalis from cowâ€™s milk used in the production of Moroccan traditional dairy foods. World Journal of Microbiology and Biotechnology, 2008, 24, 997-1001.	1.7	11
61	Inhibition of Bacillus cereus and Bacillus weihenstephanensis in raw vegetables by application of washing solutions containing enterocin AS-48 alone and in combination with other antimicrobials. Food Microbiology, 2008, 25, 762-770.	2.1	45
62	Comparative analysis of genetic diversity and incidence of virulence factors and antibiotic resistance among enterococcal populations from raw fruit and vegetable foods, water and soil, and clinical samples. International Journal of Food Microbiology, 2008, 123, 38-49.	2.1	176
63	Detection of ebp (endocarditis- and biofilm-associated pilus) genes in enterococcal isolates from clinical and non-clinical origin. International Journal of Food Microbiology, 2008, 126, 123-126.	2.1	22
64	Bacteriocin-producing Lactobacillus strains isolated from poto poto, a Congolese fermented maize product, and genetic fingerprinting of their plantaricin operons. International Journal of Food Microbiology, 2008, 127, 18-25.	2.1	50
65	Enhanced bactericidal effect of enterocin AS-48 in combination with high-intensity pulsed-electric field treatment against Salmonella enterica in apple juice. International Journal of Food Microbiology, 2008, 128, 244-249.	2.1	57
66	Application of Bacteriocins in the Control of Foodborne Pathogenic and Spoilage Bacteria. Critical Reviews in Biotechnology, 2008, 28, 125-152.	5.1	244
67	Inactivation of exopolysaccharide and 3-hydroxypropionaldehyde-producing lactic acid bacteria in apple juice and apple cider by enterocin AS-48. Food and Chemical Toxicology, 2008, 46, 1143-1151.	1.8	28
68	Risk factors in enterococci isolated from foods in Morocco: Determination of antimicrobial resistance and incidence of virulence traits. Food and Chemical Toxicology, 2008, 46, 2648-2652.	1.8	67
69	Combined physico-chemical treatments based on enterocin AS-48 for inactivation of Gram-negative bacteria in soybean sprouts. Food and Chemical Toxicology, 2008, 46, 2912-2921.	1.8	46
70	Inhibition of food poisoning and pathogenic bacteria by Lactobacillus plantarum strain 2.9 isolated from ben saalga, both in a culture medium and in food. Food Control, 2008, 19, 842-848.	2.8	23
71	Inactivation of Listeria monocytogenes in Raw Fruits by Enterocin AS-48. Journal of Food Protection, 2008, 71, 2460-2467.	0.8	47
72	Treatment of Vegetable Sauces with Enterocin AS-48 Alone or in Combination with Phenolic Compounds To Inhibit Proliferation of Staphylococcus aureus. Journal of Food Protection, 2007, 70, 405-411.	0.8	68

#	Article	IF	Citations
73	Efficacy of Enterocin AS-48 against Bacilli in Ready-to-Eat Vegetable Soups and Purees. Journal of Food Protection, 2007, 70, 2339-2345.	0.8	43
74	Differentiation and Characterization by Molecular Techniques of Bacillus cereus Group Isolates from Poto Poto and DÃ©guÃ©, Two Traditional Cereal-Based Fermented Foods of Burkina Faso and Republic of Congo. Journal of Food Protection, 2007, 70, 1165-1173.	0.8	30
75	Characterization of lactobacilli isolated from caper berry fermentations. Journal of Applied Microbiology, 2007, 102, 583-90.	1.4	28
76	Bacteriocin-based strategies for food biopreservation. International Journal of Food Microbiology, 2007, 120, 51-70.	2.1	923
77	Semi-preparative scale purification of enterococcal bacteriocin enterocin EJ97, and evaluation of substrates for its production. Journal of Industrial Microbiology and Biotechnology, 2007, 34, 779-785.	1.4	15
78	Application of the broad-spectrum bacteriocin enterocin AS-48 to inhibit Bacillus coagulans in canned fruit and vegetable foods. Food and Chemical Toxicology, 2006, 44, 1774-1781.	1.8	83
79	Safety and potential risks of enterococci isolated from traditional fermented capers. Food and Chemical Toxicology, 2006, 44, 2070-2077.	1.8	39
80	Plasmid Profile Patterns and Properties of Pediococci Isolated from Caper Fermentations. Journal of Food Protection, 2006, 69, 1178-1182.	0.8	9
81	Bacteriocin production, plasmid content and plasmid location of enterocin P structural gene in enterococci isolated from food sources. Letters in Applied Microbiology, 2006, 42, 331-337.	1.0	27
82	Inhibition of Bacillus licheniformis LMG 19409 from ropy cider by enterocin AS-48. Journal of Applied Microbiology, 2006, 101, 422-428.	1.4	41
83	Production of Antimicrobial Substances by Bacteria Isolated from Fermented Table Olives. World Journal of Microbiology and Biotechnology, 2006, 22, 765-768.	1.7	23
84	Inhibition of toxicogenic Bacillus cereus in rice-based foods by enterocin AS-48. International Journal of Food Microbiology, 2006, 106, 185-194.	2.1	106
85	Culture-independent analysis of the microbial composition of the African traditional fermented foods poto poto and dÃ©guÃ© by using three different DNA extraction methods. International Journal of Food Microbiology, 2006, 111, 228-233.	2.1	107
86	Isolation of bacteriocinogenic Lactobacillus plantarum strains from ben saalga, a traditional fermented gruel from Burkina Faso. International Journal of Food Microbiology, 2006, 112, 44-50.	2.1	69
87	Control of Alicyclobacillus acidoterrestris in fruit juices by enterocin AS-48. International Journal of Food Microbiology, 2005, 104, 289-297.	2.1	93
88	Enterocin AS-48RJ: a variant of enterocin AS-48 chromosomally encoded by Enterococcus faecium RJ16 isolated from food. Systematic and Applied Microbiology, 2005, 28, 383-397.	1.2	71
89	Resistance to Antimicrobial Agents in Lactobacilli Isolated from Caper Fermentations. Antonie Van Leeuwenhoek, 2005, 88, 277-281.	0.7	18
90	Stability of Enterocin AS-48 in Fruit and Vegetable Juices. Journal of Food Protection, 2005, 68, 2085-2094.	0.8	42

#	Article	IF	Citations
91	Effect of Immersion Solutions Containing Enterocin AS-48 on Listeria monocytogenes in Vegetable Foods. Applied and Environmental Microbiology, 2005, 71, 7781-7787.	1.4	80
92	Microbiological Study of Lactic Acid Fermentation of Caper Berries by Molecular and Culture-Dependent Methods. Applied and Environmental Microbiology, 2005, 71, 7872-7879.	1.4	82
93	Quantification of Enterococcus faecalis and Enterococcus faecium in different foods using rRNA-targeted oligonucleotide probes. Journal of Microbiological Methods, 2005, 61, 187-192.	0.7	0
94	Antimicrobial activity of enterocin EJ97 against 'Bacillus macroides/Bacillus maroccanus' isolated from zucchini puree. Journal of Applied Microbiology, 2004, 97, 731-737.	1.4	28
95	Functional and Safety Aspects of Enterococci Isolated from Different Spanish Foods. Systematic and Applied Microbiology, 2004, 27, 118-130.	1.2	187
96	Inhibition of Listeria monocytogenes by enterocin EJ97 produced by Enterococcus faecalis EJ97. International Journal of Food Microbiology, 2004, 90, 161-170.	2.1	56
97	Antimicrobial activity of enterocin EJ97 on Bacillus coagulans CECT 12. Food Microbiology, 2003, 20, 533-536.	2.1	21
98	Characterisation of laccase activity produced by the hyphomycete Chalara (syn. Thielaviopsis) paradoxa CH32. Enzyme and Microbial Technology, 2002, 31, 516-522.	1.6	53
99	Production, Purification, and Properties of an Endoglucanase Produced by the HyphomyceteChalara(Syn.Thielaviopsis)paradoxaCH32. Journal of Agricultural and Food Chemistry, 2001, 49, 79-85.	2.4	41
100	Phenol-oxidase (laccase) activity in strains of the hyphomycete Chalara paradoxa isolated from olive mill wastewater disposal ponds. Enzyme and Microbial Technology, 2000, 26, 484-490.	1.6	78
101	Biomass production and detoxification of wastewaters from the olive oil industry by strains of Penicillium isolated from wastewater disposal ponds. Bioresource Technology, 2000, 74, 217-221.	4.8	74
102	A study on the microbiota from olive-mill wastewater (OMW) disposal lagoons, with emphasis on filamentous fungi and their biodegradative potential. Microbiological Research, 2000, 155, 143-147.	2.5	37
103	Î²-Glucosidase fromChalaraparadoxaCH32:Â Purification and Properties. Journal of Agricultural and Food Chemistry, 2000, 48, 3698-3703.	2.4	17