Sandrine Guillou

List of Publications by Year
in descending order

41 papers	1,021 citations	430874 18 h-index	434195 31 g-index
44 all docs	44 docs citations	44 times ranked	1255 citing authors

#	Article	IF	Citations
1	Pulsed-light system as a novel food decontamination technology: a review. Canadian Journal of Microbiology, 2007, 53, 813-821.	1.7	257
2	Next generation of microbiological risk assessment: Potential of omics data for exposure assessment. International Journal of Food Microbiology, 2018, 287, 18-27.	4.7	54
3	Effect of High Pressure and Salt on Pork Meat Quality and Microstructure. Journal of Food Science, 2012, 77, E188-94.	3.1	46
4	Role of the Cj1371 periplasmic protein and the Cj0355c two-component regulator in the Campylobacter jejuni NCTC 11168 response to oxidative stress caused by paraquat. Research in Microbiology, 2008, 159, 718-726.	2.1	44
5	Inactivation of Saccharomyces cerevisiae in solution by low-amperage electric treatment. Journal of Applied Microbiology, 2002, 92, 860-865.	3.1	42
6	Combined use of modified atmosphere packaging and high pressure to extend the shelf-life of raw poultry sausage. Innovative Food Science and Emerging Technologies, 2014, 23, 54-60.	5.6	41
7	Spoilage of Chilled Fresh Meat Products during Storage: A Quantitative Analysis of Literature Data. Microorganisms, 2020, 8, 1198.	3.6	38
8	Public Health Risk-benefit Assessment Associated with Food Consumptionâ€“A Review. European Journal of Nutrition & Food Safety, 2015, 5, 32-58.	0.2	34
9	Combined use of high pressure and salt or sodium nitrite to control the growth of endogenous microflora in raw pork meat. Innovative Food Science and Emerging Technologies, 2012, 16, 373-380.	5.6	33
10	Latest developments in foodborne pathogen risk assessment. Current Opinion in Food Science, 2016, 8, 120-126.	8.0	31
11	Estimation of the burden of disease attributable to red meat consumption in France: Influence on colorectal cancer and cardiovascular diseases. Food and Chemical Toxicology, 2019, 130, 174-186.	3.6	30
12	A Systematic Review of Beef Meat Quantitative Microbial Risk Assessment Models. International Journal of Environmental Research and Public Health, 2020, 17, 688.	2.6	28
13	Influence of lactate and acetate removal on the microbiota of French fresh pork sausages. Food Microbiology, 2018, 76, 328-336.	4.2	26
14	Viability of Saccharomyces cerevisiae cells exposed to low-amperage electrolysis as assessed by staining procedure and ATP content. International Journal of Food Microbiology, 2003, 88, 85-89.	4.7	25
15	Assessment of Salmonella and Listeria monocytogenes level in ready-to-cook poultry meat: Effect of various high pressure treatments and potassium lactate concentrations. International Journal of Food Microbiology, 2014, 186, 74-83.	4.7	24
16	Selection procedure of bioprotective cultures for their combined use with High Pressure Processing to control spore-forming bacteria in cooked ham. International Journal of Food Microbiology, 2018, 276, 28-38.	4.7	24
17	Public health risks and benefits associated with breast milk and infant formula consumption. Critical Reviews in Food Science and Nutrition, 2018, 58, 126-145.	10.3	22
18	Spoilage of fresh turkey and pork sausages: Influence of potassium lactate and modified atmosphere packaging. Food Research International, 2020, 137, 109501.	6.2	21

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19	Development and Application of a Probabilistic Riskâ€“Benefit Assessment Model for Infant Feeding Integrating Microbiological, Nutritional, and Chemical Components. Risk Analysis, 2017, 37, 2360-2388.	2.7	17
20	Review of Quantitative Microbial Risk Assessment in Poultry Meat: The Central Position of Consumer Behavior. Foods, 2020, 9, 1661.	4.3	16
21	Survival of Campylobacter jejuni in mineral bottled water according to difference in mineral content: Application of the Weibull model. Water Research, 2008, 42, 2213-2219.	11.3	15
22	Inactivation of Listeria monocytogenes, Staphylococcus aureus, and Salmonella enterica under High Hydrostatic Pressure: A Quantitative Analysis of Existing Literature Data. Journal of Food Protection, 2019, 82, 1802-1814.	1.7	14
23	Establishing Equivalence for Microbial-Growth-Inhibitory Effects (â€œIso-Hurdle Rulesâ€) by Analyzing Disparate Listeria monocytogenes Data with a Gamma-Type Predictive Model. Applied and Environmental Microbiology, 2012, 78, 1069-1080.	3.1	13
24	Two-dimensional fluorescence difference gel electrophoresis analysis of Listeria monocytogenes submitted to a redox shock. Journal of Proteomics, 2013, 79, 13-27.	2.4	12
25	Quantification of Campylobacter jejuni contamination on chicken carcasses in France. Food Research International, 2018, 106, 1077-1085.	6.2	11
26	Estimation of the Burden of Iron Deficiency Anemia in France from Iron Intake: Methodological Approach. Nutrients, 2019, 11, 2045.	4.1	10
27	Growth and reducing capacity of Listeria monocytogenes under different initial redox potential. Journal of Applied Microbiology, 2010, 108, 256-265.	3.1	9
28	Influence of cell history on the subsequent inactivation of Campylobacter jejuni during cold storage under modified atmosphere. Food Microbiology, 2019, 84, 103263.	4.2	9
29	Public health risk-benefit assessment of red meat in France: Current consumption and alternative scenarios. Food and Chemical Toxicology, 2021, 149, 111994.	3.6	9
30	Modelling the effect of the redox potential and pH of heating media onListeria monocytogenesheat resistance. Journal of Applied Microbiology, 2008, 105, 875-883.	3.1	8
31	Critical Analysis of Pork QMRA Focusing on Slaughterhouses: Lessons from the Past and Future Trends. Foods, 2020, 9, 1704.	4.3	8
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.	1.0	8
33	Quantitative assessment of microbiological risks due to red meat consumption in France. Microbial Risk Analysis, 2020, 15, 100103.	2.3	6
34	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.	4.7	5
35	Multi-criteria framework as an innovative tradeoff approach to determine the shelf-life of high pressure-treated poultry. International Journal of Food Microbiology, 2016, 233, 60-72.	4.7	4
36	A Bayesian Approach to Describe and Simulate the pH Evolution of Fresh Meat Products Depending on the Preservation Conditions. Foods, 2022, 11, 1114.	4.3	4

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37	Quantitative approach to assess the compliance to a performance objective (PO) of Campylobacter jejuni in poultry meat in France. International Journal of Food Microbiology, 2021, 336, 108916.	4.7	3
38	Combination of High-Pressure Treatment at 500 MPa and Biopreservation with a Lactococcus lactis Strain for Lowering the Bacterial Growth during Storage of Diced Cooked Ham with Reduced Nitrite Salt. Microorganisms, 2022, 10, 456.	3.6	3
39	Development of a Cryptosporidium-arsenic multi-risk assessment model for infant formula prepared with tap water in France. Food Research International, 2018, 108, 558-570.	6.2	2
40	Quantification of Campylobacter jejuni gene expression after successive stresses mimicking poultry slaughtering steps. Food Microbiology, 2021, 98, 103795.	4.2	2
41	Membrane integrity ofCampylobacter jejunisubjected to high pressure is pH-dependent. High Pressure Research, 2012, 32, 89-96.	1.2	0