Antonio Martinez

List of Publications by Year
in descending order

121 papers	3,295 citations	134610 34 h-index	214428 50 g-index
124 all docs	124 docs citations	124 times ranked	2789 citing authors

#	Article	IF	Citations
1	Insect chitosan as a natural antimicrobial against vegetative cells of Bacillus cereus in a cooked rice matrix. Food Microbiology, 2022, 107, 104077.	2.1	7
2	Risk of Bacillus cereus in Relation to Rice and Derivatives. Foods, 2021, 10, 302.	1.9	44
3	Effect of HHP, Enzymes and Gelatin on Physicochemical Factors of Gels Made by Using Protein Isolated from Common Cricket (Acheta domesticus). Foods, 2021, 10, 858.	1.9	10
4	In vivo Assessment of Cold Atmospheric Pressure Plasma Technology on the Bioactivity of Spirulina. Frontiers in Microbiology, 2021, 12, 781871.	1.5	1
5	Occurrence of <i>Salmonella typhimurium</i> resistance under sublethal/repeated exposure to cauliflower infusion and infection effects on <i>Caernohabditis elegans</i> host test organism. Food Science and Technology International, 2020, 26, 151-159.	1.1	1
6	Nature of the inactivation by high hydrostatic pressure of natural contaminating microorganisms and inoculated Salmonella Typhimurium and E. coli O157:H7 on insect protein-based gel particles. LWT - Food Science and Technology, 2020, 133, 109948.	2.5	4
7	In vivo Antimicrobial Activity Assessment of a Cauliflower By-Product Extract Against Salmonella Typhimurium. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	8
8	Optimizing High Pressure Processing Parameters to Produce Milkshakes Using Chokeberry Pomace. Foods, 2020, 9, 405.	1.9	4
9	Antimicrobial effect of insect chitosan on Salmonella Typhimurium, Escherichia coli O157:H7 and Listeria monocytogenes survival. PLoS ONE, 2020, 15, e0244153.	1.1	20
10	Resistance changes in Salmonella enterica serovar Typhimurium treated by High Hydrostatic Pressure and Pulsed Electric Fields and assessment of virulence changes by using Caenorhabditis elegans as a test organism. Innovative Food Science and Emerging Technologies, 2019, 51, 51-56.	2.7	6
11	Effect of the addition of liquid whey from cheese making factory on the physicochemical properties of whey protein isolate gels made by high hydrostatic pressure. Journal of Food Science and Technology, 2019, 56, 245-252.	1.4	4
12	Effect of thermal treatment, microwave, and pulsed electric field processing on the antimicrobial potential of aÃ§aÃ-(Euterpe oleracea), stevia (Stevia rebaudiana Bertoni), and ginseng (Panax) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 297	2.8	26
13	Inactivation kinetics of Escherichia coli O157:H7 and Listeria monocytogenes in apple juice by microwave and conventional thermal processing. Innovative Food Science and Emerging Technologies, 2018, 45, 84-91.	2.7	49
14	Safety Issues on the Preservation of Fruits and Vegetables. Food Engineering Series, 2018, , 21-43.	0.3	0
15	Bioactivity of Fucoidan as an Antimicrobial Agent in a New Functional Beverage. Beverages, 2018, 4, 64.	1.3	24
16	Use of high hydrostatic pressure to inactivate natural contaminating microorganisms and inoculated E. coli O157:H7 on Hermetia illucens larvae. PLoS ONE, 2018, 13, e0194477.	1.1	18
17	Antimicrobial potential of macro and microalgae against pathogenic and spoilage microorganisms in food. Food Chemistry, 2017, 235, 34-44.	4.2	94
18	Stevia rebaudiana Bertoni effect on the hemolytic potential of Listeria monocytogenes. International Journal of Food Microbiology, 2017, 250, 7-11.	2.1	11

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19	S. Typhimurium virulence changes caused by exposure to different non-thermal preservation treatments using C. elegans. International Journal of Food Microbiology, 2017, 262, 49-54.	2.1	11
20	Combined effect of high hydrostatic pressure (HHP) and antimicrobial from agro-industrial by-products against S. Typhimurium. LWT - Food Science and Technology, 2017, 77, 126-133.	2.5	25
21	New Advances in Infant Feeding: New Products and Novel Technologies. Recent Patents on Food, Nutrition & Agriculture, 2017, 8, 152-165.	0.5	1
22	Preservation of Foods. , 2016, , 491-496.		3
23	Heat Treatment: Effect on Microbiological Changes and Shelf Life. , 2016, , 311-315.		3
24	Effect of pulsed electric fields (PEF) combined with natural antimicrobial by-products against S. Typhimurium. Innovative Food Science and Emerging Technologies, 2016, 37, 322-328.	2.7	15
25	Effect of high pressure processing on carotenoid and phenolic compounds, antioxidant capacity, and microbial counts of bee-pollen paste and bee-pollen-based beverage. Innovative Food Science and Emerging Technologies, 2016, 37, 10-17.	2.7	43
26	Modeling the isothermal inactivation curves of <i>Listeria innocua</i> CECT 910 in a vegetable beverage under low-temperature treatments and different pH levels. Food Science and Technology International, 2016, 22, 525-535.	1.1	15
27	Nonthermal Inactivation of<i>Cronobacter sakazakii</i>in Infant Formula Milk: A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 1620-1629.	5.4	31
28	Escherichia coli O157:H7 and Salmonella Typhimurium inactivation by the effect of mandarin, lemon, and orange by-products in reference medium and in oat-fruit juice mixed beverage. LWT - Food Science and Technology, 2016, 66, 7-14.	2.5	18
29	Comparative Study of the Effects of Citral on the Growth and Injury of Listeria innocua and Listeria monocytogenes Cells. PLoS ONE, 2015, 10, e0114026.	1.1	53
30	Antimicrobial activity of aÃ§aÃ-against Listeria innocua. Food Control, 2015, 53, 212-216.	2.8	9
31	Antimicrobial Potential of Cauliflower, Broccoli, and Okara Byproducts Against Foodborne Bacteria. Foodborne Pathogens and Disease, 2015, 12, 39-46.	0.8	24
32	Sublethal injury and virulence changes in Listeria monocytogenes and Listeria innocua treated with antimicrobials carvacrol and citral. Food Microbiology, 2015, 50, 5-11.	2.1	21
33	Antimicrobial activity of cauliflower (Brassica oleracea var. Botrytis) by-product against Listeria monocytogenes. Food Control, 2015, 50, 435-440.	2.8	20
34	Use of Weibull distribution to quantify the antioxidant effect of Stevia rebaudiana on oxidative enzymes. LWT - Food Science and Technology, 2015, 60, 985-989.	2.5	11
35	Cronobacter sakazakii Inactivation by Microwave Processing. Food and Bioprocess Technology, 2014, 7, 821-828.	2.6	28
36	Use of the modified Gompertz equation to assess the Stevia rebaudiana Bertoni antilisterial kinetics. Food Microbiology, 2014, 38, 56-61.	2.1	38

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37	Effect of citral and carvacrol on the susceptibility of <i>Listeria monocytogenes</i> and <i>Listeria innocua</i> to antibiotics. Letters in Applied Microbiology, 2014, 58, 486-492.	1.0	13
38	Influence of the Treatment of Listeria monocytogenes and Salmonella enterica Serovar Typhimurium with Citral on the Efficacy of Various Antibiotics. Foodborne Pathogens and Disease, 2014, 11, 265-271.	0.8	6
39	Effectiveness of a peracetic acid-based disinfectant against spores of Bacillus cereus under different environmental conditions. Food Control, 2014, 39, 1-7.	2.8	16
40	Growth kinetics of Listeria innocua and Listeria monocytogenes under exposure to carvacrol and the occurrence of sublethal damage. Food Control, 2014, 37, 336-342.	2.8	21
41	Predictive microbiology quantification of the antimicrobial effect of carvacrol. Journal of Food Engineering, 2014, 141, 37-43.	2.7	10
42	Cocoa powder as a natural ingredient revealing an enhancing effect to inactivate Cronobacter sakazakii cells treated by Pulsed Electric Fields in infant milk formula. Food Control, 2013, 32, 87-92.	2.8	28
43	Characterisation of the resistance and the growth variability of Listeria monocytogenes after high hydrostatic pressure treatments. Food Control, 2013, 29, 409-415.	2.8	35
44	Sublethally damaged cells of Escherichia coli by Pulsed Electric Fields: The chance of transformation and proteomic assays. Food Research International, 2013, 54, 1120-1127.	2.9	28
45	Impact assessment of carvacrol and citral effect on Escherichia coli K12 and Listeria innocua growth. Food Control, 2013, 33, 536-544.	2.8	22
46	Antimicrobial Potential of Flavoring Ingredients AgainstBacillus cereusin a Milk-Based Beverage. Foodborne Pathogens and Disease, 2013, 10, 969-976.	0.8	1
47	Cinnamon antimicrobial effect against Salmonella typhimurium cells treated by pulsed electric fields (PEF) in pasteurized skim milk beverage. Food Research International, 2012, 48, 777-783.	2.9	45
48	Inactivation Kinetics of Spores of<i>Bacillus cereus</i>Strains Treated by a Peracetic Acidâ€"Based Disinfectant at Different Concentrations and Temperatures. Foodborne Pathogens and Disease, 2012, 9, 442-452.	0.8	11
49	A preliminary exposure assessment model for Bacillus cereus cells in a milk based beverage: Evaluating High Pressure Processing and antimicrobial interventions. Food Control, 2012, 26, 610-613.	2.8	19
50	Comparison of Probabilistic and Deterministic Predictions of Time to Growth ofListeria monocytogenesas Affected by pH and Temperature in Food. Foodborne Pathogens and Disease, 2011, 8, 141-148.	0.8	2
51	Modelling the effect of pH and pectin concentration on the PEF inactivation of Salmonella enterica serovar Typhimurium by using the Monte Carlo simulation. Food Control, 2011, 22, 420-425.	2.8	30
52	Inactivation of Human and Murine Norovirus by High-Pressure Processing. Foodborne Pathogens and Disease, 2011, 8, 249-253.	0.8	41
53	Effect of Olive Powder and High Hydrostatic Pressure on the Inactivation of<i>Bacillus cereus</i>Spores in a Reference Medium. Foodborne Pathogens and Disease, 2011, 8, 681-685.	0.8	17
54	New food processing technologies as a paradigm of safety and quality. British Food Journal, 2010, 112, 467-475.	1.6	12

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55	Monte Carlo Simulation as a Method to Determine the Critical Factors Affecting Two Strains of<i>Escherichia coli</i>Inactivation Kinetics by High Hydrostatic Pressure. Foodborne Pathogens and Disease, 2010, 7, 459-466.	0.8	9
56	Synergistic Effect of High Hydrostatic Pressure and Natural Antimicrobials on Inactivation Kinetics of<i>Bacillus cereus</i>in a Liquid Whole Egg and Skim Milk Mixed Beverage. Foodborne Pathogens and Disease, 2009, 6, 649-656.	0.8	25
57	Effect of Olive Powder on the Growth and Inhibition ofBacillus cereus. Foodborne Pathogens and Disease, 2009, 6, 33-37.	0.8	21
58	Synergistic effect of Pulsed Electric Fields and CocoanOX 12% on the inactivation kinetics of Bacillus cereus in a mixed beverage of liquid whole egg and skim milk. International Journal of Food Microbiology, 2009, 130, 196-204.	2.1	38
59	Food Safety Engineering: An Emergent Perspective. Food Engineering Reviews, 2009, 1, 84-104.	3.1	51
60	Modeling survival of high hydrostatic pressure treated stationary- and exponential-phase Listeria innocua cells. Innovative Food Science and Emerging Technologies, 2009, 10, 135-141.	2.7	57
61	Effect of high pressure treatment on colour, microbial and chemical characteristics of dry cured loin. Meat Science, 2008, 80, 1174-1181.	2.7	100
62	Improvement of the Fresh Taste Intensity of Processed Clementine Juice by Separate Pasteurization of its Serum and Pulp. Food Science and Technology International, 2008, 14, 525-529.	1.1	13
63	The Monte Carlo simulation is used to establish the most influential parameters on the final load of pulsed electric fields E. coli cells. Food Control, 2007, 18, 934-938.	2.8	21
64	Pressure Inactivation Kinetics of Enterobacter sakazakii in Infant Formula Milk. Journal of Food Protection, 2007, 70, 2281-2289.	0.8	35
65	Pulsed electric fields inactivation of Lactobacillus plantarum in an orange juiceâ€“milk based beverage: Effect of process parameters. Journal of Food Engineering, 2007, 80, 931-938.	2.7	91
66	Effect of PEF and heat pasteurization on the physicalâ€“chemical characteristics of blended orange and carrot juice. LWT - Food Science and Technology, 2006, 39, 1163-1170.	2.5	211
67	Effect of temperature and substrate on Pef inactivation of Lactobacillus plantarum in an orange juiceâ€“milk beverage. European Food Research and Technology, 2006, 223, 30-34.	1.6	47
68	Nature of the inactivation of Escherichia coli suspended in an orange juice and milk beverage. European Food Research and Technology, 2006, 223, 541-545.	1.6	34
69	Monte Carlo Simulation to establish the effect of pH, temperature and heating time on the final load of Bacillus stearothermophilus spores. European Food Research and Technology, 2006, 224, 153-157.	1.6	5
70	Modelling the effect of a heat shock and germinant concentration on spore germination of a wild strain of Bacillus cereus. International Journal of Food Microbiology, 2006, 106, 85-89.	2.1	36
71	Review: Application of Pulsed Electric Fields in Egg and Egg Derivatives. Food Science and Technology International, 2006, 12, 397-405.	1.1	26
72	Transformation of Organoarsenical Species by the Microflora of Freshwater Crayfish. Journal of Agricultural and Food Chemistry, 2005, 53, 10297-10305.	2.4	17

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73	Quality and Safety Aspects of PEF Application in Milk and Milk Products. Critical Reviews in Food Science and Nutrition, 2005, 45, 25-47.	5.4	62
74	MODELLING THE INACTIVATION BY PEF OF LACTOBACILLUS PLANTARUM IN AN ORANGE JUICE-MILK BEVERAGE. Acta Horticulturae, 2005, , 429-434.	0.1	0
75	Variation of the Spore Population of a Natural Source Strain of Bacillus cereus in the Presence of Inosine. Journal of Food Protection, 2004, 67, 934-938.	0.8	9
76	A regression model describing the effect of pH, NaCl and temperature on D values of Bacillus stearothermophilus spores. European Food Research and Technology, 2003, 216, 535-538.	1.6	3
77	Kinetic model for the inactivation of Lactobacillus plantarum by pulsed electric fields. International Journal of Food Microbiology, 2003, 81, 223-229.	2.1	73
78	Weibull Distribution Function Based on an Empirical Mathematical Model for Inactivation of Escherichia coli by Pulsed Electric Fields. Journal of Food Protection, 2003, 66, 1007-1012.	0.8	48
79	Improved Model Based on the Weibull Distribution To Describe the Combined Effect of pH and Temperature on the Heat Resistance of Bacillus cereus in Carrot Juiceâ€â€¡. Journal of Food Protection, 2003, 66, 978-984.	0.8	20
80	Pectin Methyl Esterase and Natural Microflora of Fresh Mixed Orange and Carrot Juice Treated with Pulsed Electric Fields. Journal of Food Protection, 2003, 66, 2336-2342.	0.8	68
81	Empirical model building based on Weibull distribution to describe the joint effect of pH and temperature on the thermal resistance of Bacillus cereus in vegetable substrate. International Journal of Food Microbiology, 2002, 77, 147-153.	2.1	103
82	Nature of the Inactivation Curves of Bacillus Pumilus Spores Heated Using Non-isothermal and Isothermal Treatments. Journal of Food Science, 2002, 67, 776-779.	1.5	11
83	Effect of Cooking Temperatures on Chemical Changes in Species of Organic Arsenic in Seafood. Journal of Agricultural and Food Chemistry, 2001, 49, 2272-2276.	2.4	54
84	Kinetic Study of Transformations of Arsenic Species during Heat Treatment. Journal of Agricultural and Food Chemistry, 2001, 49, 2267-2271.	2.4	40
85	Study of Inactivation of Lactobacillus plantarum in Orange-Carrot Juice by Means of Pulsed Electric Fields: Comparison of Inactivation Kinetics Models. Journal of Food Protection, 2001, 64, 259-263.	0.8	88
86	Modeling the Combined Effect of pH and Temperature on the Heat Resistance of Bacillus stearothermophilus Spores Heated in a Multicomponent Food Extract. Journal of Food Protection, 2001, 64, 1631-1635.	0.8	17
87	Effect of heat activation and inactivation conditions on germination and thermal resistance parameters of Bacillus cereus spores. International Journal of Food Microbiology, 2001, 63, 257-264.	2.1	50
88	Research on factors allowing a risk assessment of spore-forming pathogenic bacteria in cooked chilled foods containing vegetables: a FAIR collaborative project. International Journal of Food Microbiology, 2000, 60, 117-135.	2.1	79
89	Growth of Bacillus cereus in natural and acidified carrot substrates over the temperature range 5â€“30Â°C. Food Microbiology, 2000, 17, 605-612.	2.1	53
90	Thermal Inactivation Kinetics of Bacillus stearothermophilus Spores Using a Linear Temperature Program. Journal of Food Protection, 1999, 62, 958-961.	0.8	8

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91	Quality of canned mushrooms acidified with gluconoâ€Î´â€lactone. International Journal of Food Science and Technology, 1999, 34, 161-166.	1.3	7
92	Application of nonlinear regression analysis to the estimation of kinetic parameters for two enterotoxigenic strains ofBacillus cereus spores. Food Microbiology, 1999, 16, 607-613.	2.1	56
93	Risk analysis of the thermal sterilization process.. International Journal of Food Microbiology, 1999, 47, 51-57.	2.1	13
94	Effect of acidification and oil on the thermal resistance of Bacillus stearothermophilus spores heated in food substrate. International Journal of Food Microbiology, 1999, 52, 197-201.	2.1	17
95	Application of a frequency distribution model to describe the thermal inactivation of two strains of Bacillus cereus. Trends in Food Science and Technology, 1999, 10, 158-162.	7.8	105
96	Predictive model to describe the combined effect of pH and NaCl on apparent heat resistance of Bacillus stearothermophilus. International Journal of Food Microbiology, 1998, 44, 21-30.	2.1	26
97	A predictive model to describe sensitization of heat-treated Bacillus stearothermophilus spores to NaCl. European Food Research and Technology, 1998, 206, 58-62.	0.6	5
98	Apparent thermal resistance of Bacillus stearothermophilus spores recovered under anaerobic conditions. European Food Research and Technology, 1998, 206, 63-67.	0.6	12
99	Evaluation of a new time temperature integrator in pilot plant conditions. European Food Research and Technology, 1998, 206, 184-188.	0.6	7
100	Modelling design of cuts for enzymatic peeling of mandarin and optimization of different parameters of the process. European Food Research and Technology, 1998, 207, 322-327.	0.6	15
101	The Effect of Modified Atmosphere Packaging on â€˜Ready-to-Eatâ€™ Oranges. LWT - Food Science and Technology, 1998, 31, 322-328.	2.5	53
102	Note. Kinetic parameters of Bacillus stearothermophilus spores under isothermal and non-isothermal heating conditions Nota. ParÃ¡metros cinÃ©ticos del tratamiento isotÃ©rmico y no isotÃ©rmico de esporas de Bacillus stearothermophilus. Food Science and Technology International, 1998, 4, 443-447.	1.1	14
103	Effect of Lyophilization on the Mechanical Characteristics of a Large Particle and on the Behavior of Immobilized Bacterial Spores. Journal of Food Protection, 1998, 61, 633-636.	0.8	1
104	High-Temperature Short-Time Inactivation of Peroxidase by Direct Heating with a Five-Channel Computer-Controlled Thermoresistometerâ€. Journal of Food Protection, 1997, 60, 967-972.	0.8	10
105	Development and Validation of a Mathematical Model for HTST Processing of Foods Containing Large Particles. Journal of Food Protection, 1997, 60, 1224-1229.	0.8	5
106	Development of a restructured alginate food particle suitable for high temperature-short time process validation. Food Hydrocolloids, 1997, 11, 423-427.	5.6	10
107	Thermal Resistance of Bacillus stearothermophilus Heated at High Temperatures in Different Substrates. Journal of Food Protection, 1997, 60, 144-147.	0.8	11
108	Heat resistance of Bacillus stearothermophilus spores in alginate-mushroom puree mixture. International Journal of Food Microbiology, 1996, 29, 391-395.	2.1	18

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109	Mathematical model for the combined effect of temperature and pH on the thermal resistance of Bacillus stearothermophilus and Clostridium sporogenes spores. International Journal of Food Microbiology, 1996, 32, 225-233.	2.1	36
110	Numerical method for prediction of final microbial load in inoculated cylindrical cans of tomato concentrate heated in a pilot plant. International Journal of Food Science and Technology, 1996, 31, 489-496.	1.3	2
111	D Values of Bacillus stearothermophilus Spores as a Function of pH and Recovery Medium Acidulant. Journal of Food Protection, 1995, 58, 628-632.	0.8	21
112	Growth and Heat Resistance of Clostridium SporogenesPA 3679 Spores Heated and Recovered in Acidified Media. Journal of Food Protection, 1995, 58, 656-659.	0.8	7
113	Thermal Resistance of Bacillus stearothermophilus Spores Heated in Acidified Mushroom Extract. Journal of Food Protection, 1994, 57, 37-41.	0.8	42
114	Thermal resistance characteristics of PA 3679 in the temperature range of 110â€“121Â°C as affected by pH, type of acidulant and substrate. International Journal of Food Microbiology, 1994, 22, 239-247.	2.1	39
115	Comparison of TDT and Arrhenius models for rate constant inactivation predictions of Bacillus stearothermophilus heated in mushroom-alginate substrate. Letters in Applied Microbiology, 1994, 19, 114-117.	1.0	7
116	Relation between thermal resistance and DPA content in variants of the same strains of Bacillus stearothermophilus spores. Letters in Applied Microbiology, 1994, 19, 118-120.	1.0	3
117	Influence of acidification and type of acidulant of the recovery medium on Bacillus stearothermophilus spore counts. Letters in Applied Microbiology, 1994, 19, 146-148.	1.0	6
118	Kinetics of Clostridium sporogenes PA3679 Spore Destruction Using Computer-Controlled Thermoresistometer. Journal of Food Science, 1993, 58, 649-652.	1.5	25
119	The Heat Resistance of Spores of Clostridium botulinum 213B Heated at 121â€“130Â°C in Acidified Mushroom Extract. Journal of Food Protection, 1992, 55, 913-915.	0.8	12
120	Physical texture as an indicator of processing conditions for canning lowâ€acid artichoke hearts. International Journal of Food Science and Technology, 1992, 27, 41-48.	1.3	4
121	Determination of Hot-Fill-Hold-Cool Process Specifications for Crushed Tomatoes. Journal of Food Science, 1990, 55, 1029-1032.	1.5	21