Cyrelys Collazo

List of Publications by Year
in descending order

37 papers	1,416 citations	471509 17 h-index	345221 36 g-index
37 all docs	37 docs citations	37 times ranked	1684 citing authors

#	Article	IF	Citations
1	Microbiological quality of fresh, minimally-processed fruit and vegetables, and sprouts from retail establishments. International Journal of Food Microbiology, 2008, 123, 121-129.	4.7	521
2	Effectiveness of a bacteriophage in reducing Listeria monocytogenes on fresh-cut fruits and fruit juices. Food Microbiology, 2014, 38, 137-142.	4.2	128
3	Evaluation of alternative sanitizers to chlorine disinfection for reducing foodborne pathogens in fresh-cut apple. Postharvest Biology and Technology, 2011, 59, 289-297.	6.0	86
4	Biopreservative methods to control the growth of foodborne pathogens on fresh-cut lettuce. International Journal of Food Microbiology, 2015, 214, 4-11.	4.7	61
5	Antagonistic effect of Pseudomonas graminis CPA-7 against foodborne pathogens in fresh-cut apples under simulated commercial conditions. Food Microbiology, 2013, 33, 139-148.	4.2	49
6	Effects of thermal and non-thermal processing of cruciferous vegetables on glucosinolates and its derived forms. Journal of Food Science and Technology, 2018, 55, 1973-1981.	2.8	48
7	Control of foodborne pathogens on fresh-cut fruit by a novel strain of Pseudomonas graminis. Food Microbiology, 2013, 34, 390-399.	4.2	41
8	Biopreservation of fresh-cut melon using the strain Pseudomonas graminis CPA-7. Postharvest Biology and Technology, 2014, 96, 69-77.	6.0	37
9	Strawberry sanitization by peracetic acid washing and its effect on fruit quality. Food Microbiology, 2019, 83, 159-166.	4.2	36
10	Strategies to reduce microbial risk and improve quality of fresh and processed strawberries: A review. Innovative Food Science and Emerging Technologies, 2019, 52, 197-212.	5.6	34
11	Effect of host and Monilinia spp. variables on the efficacy of radio frequency treatment on peaches. Postharvest Biology and Technology, 2014, 87, 6-12.	6.0	32
12	Steaming and sous-vide: Effects on antioxidant activity, vitamin C, and total phenolic content of Brassica vegetables. International Journal of Gastronomy and Food Science, 2018, 13, 134-139.	3.0	32
13	Adhesion and invasion of Listeria monocytogenes and interaction with Lactobacillus rhamnosus GG after habituation on fresh-cut pear. Journal of Functional Foods, 2017, 34, 453-460.	3.4	24
14	Quality and bioaccessibility of total phenols and antioxidant activity of calÃ§ots (Allium cepa L.) stored under controlled atmosphere conditions. Postharvest Biology and Technology, 2017, 129, 118-128.	6.0	22
15	Assessing water-assisted UV-C light and its combination with peroxyacetic acid and Pseudomonas graminis CPA-7 for the inactivation and inhibition of Listeria monocytogenes and Salmonella enterica in fresh-cut â€˜Icebergâ€™ lettuce and baby spinach leaves. International Journal of Food Microbiology, 2019, 297, 11-20.	4.7	22
16	Evaluation of a sanitizing washing step with different chemical disinfectants for the strawberry processing industry. International Journal of Food Microbiology, 2020, 334, 108810.	4.7	22
17	Studies on the biocontrol mechanisms of Pseudomonas graminis strain CPA-7 against food-borne pathogens inÂvitro and on fresh-cut melon. LWT - Food Science and Technology, 2017, 85, 301-308.	5.2	20
18	Decontamination of Listeria innocua from fresh-cut broccoli using UV-C applied in water or peroxyacetic acid, and dry-pulsed light. Innovative Food Science and Emerging Technologies, 2019, 52, 438-449.	5.6	20

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19	Continuous microwave treatment to control postharvest brown rot in stone fruit. Postharvest Biology and Technology, 2013, 86, 1-7.	6.0	16
20	Pseudomonas graminis strain CPA-7 differentially modulates the oxidative response in fresh-cut â€˜Golden deliciousâ€™ apple depending on the storage conditions. Postharvest Biology and Technology, 2018, 138, 46-55.	6.0	16
21	Inactivation of Salmonella enterica, Listeria monocytogenes and murine norovirus (MNV-1) on fresh strawberries by conventional and water-assisted ultraviolet light (UV-C). Postharvest Biology and Technology, 2021, 174, 111447.	6.0	16
22	Exposure to minimally processed pear and melon during shelf life could modify the pathogenic potential of Listeria monocytogenes. Food Microbiology, 2017, 62, 275-281.	4.2	14
23	Evaluation of biocontrol capacity of Pseudomonas graminis CPA-7 against foodborne pathogens on fresh-cut pear and its effect on fruit volatile compounds. Food Microbiology, 2018, 76, 226-236.	4.2	14
24	Efficacy of Pseudomonas graminis CPA-7 against Salmonella spp. and Listeria monocytogenes on fresh-cut pear and setting up of the conditions for its commercial application. Food Microbiology, 2018, 70, 103-112.	4.2	13
25	Decontamination of fresh-cut broccoli with a waterâ€“assisted UV-C technology and its combination with peroxyacetic acid. Food Control, 2018, 93, 92-100.	5.5	13
26	Occurrence of selected viral and bacterial pathogens and microbiological quality of fresh and frozen strawberries sold in Spain. International Journal of Food Microbiology, 2020, 314, 108392.	4.7	13
27	Effect of Pseudomonas graminis strain CPA-7 on the ability of Listeria monocytogenes and Salmonella enterica subsp. enterica to colonize Caco-2 cells after pre-incubation on fresh-cut pear. International Journal of Food Microbiology, 2017, 262, 55-62.	4.7	12
28	Influence of fruit matrix and storage temperature on the survival of Listeria monocytogenes in a gastrointestinal simulation. Food Control, 2017, 73, 1045-1052.	5.5	10
29	Phenotypical and molecular characterization of the Tomato mottle Taino virusâ€“Nicotiana megalosiphon interaction. Physiological and Molecular Plant Pathology, 2005, 67, 231-236.	2.5	9
30	Water UV-C treatment alone or in combination with peracetic acid: A technology to maintain safety and quality of strawberries. International Journal of Food Microbiology, 2020, 335, 108887.	4.7	9
31	Inactivation of Escherichia coli, Salmonella enterica and Listeria monocytogenes on apple peel and apple juice by ultraviolet C light treatments with two irradiation devices. International Journal of Food Microbiology, 2022, 364, 109535.	4.7	8
32	Pathogenic potential of the surviving Salmonella Enteritidis on strawberries after disinfection treatments based on ultraviolet-C light and peracetic acid. International Journal of Food Microbiology, 2022, 364, 109536.	4.7	5
33	Microbial interaction between Salmonella enterica and main postharvest fungal pathogens on strawberry fruit. International Journal of Food Microbiology, 2020, 320, 108489.	4.7	4
34	An innovative water-assisted UV-C disinfection system to improve the safety of strawberries frozen under cryogenic conditions. Innovative Food Science and Emerging Technologies, 2021, 73, 102756.	5.6	4
35	Evaluation of waterâ€assisted <scp>UVâ€C</scp> light and its additive effect with peracetic acid for the inactivation of Listeria monocytogenes, Salmonella enterica and murine norovirus on whole and freshâ€cut strawberries during shelfâ€life. Journal of the Science of Food and Agriculture, 2022, 102, 5660-5669.	3.5	3
36	Impact of Pseudomonas graminis strain CPA-7 on respiration and ethylene production in fresh-cut â€˜Golden deliciousâ€™ apple according to the maturity stage and the preservation strategy. Postharvest Biology and Technology, 2018, 144, 36-45.	6.0	2

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37	BioconservaciÃ³n frente a patÃ³genos de transmisiÃ³n alimentaria en frutas y hortalizas mÃnimamente procesadas. Arbor, 2020, 196, 543.	0.3	0