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	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
2	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
3	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
4	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
5	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
6	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
7	Microbial interaction between Salmonella enterica and main postharvest fungal pathogens on strawberry fruit. International Journal of Food Microbiology, 2020, 320, 108489.	4.7	4
8	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
9	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
10	BioconservaciÃ³n frente a patÃ³genos de transmisiÃ³n alimentaria en frutas y hortalizas mÃnimamente procesadas. Arbor, 2020, 196, 543.	0.3	0
11	Strawberry sanitization by peracetic acid washing and its effect on fruit quality. Food Microbiology, 2019, 83, 159-166.	4.2	36
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	Effectiveness of a bacteriophage in reducing Listeria monocytogenes on fresh-cut fruits and fruit juices. Food Microbiology, 2014, 38, 137-142.	4.2	128
30	Biopreservation of fresh-cut melon using the strain Pseudomonas graminis CPA-7. Postharvest Biology and Technology, 2014, 96, 69-77.	6.0	37
31	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
32	Control of foodborne pathogens on fresh-cut fruit by a novel strain of Pseudomonas graminis. Food Microbiology, 2013, 34, 390-399.	4.2	41
33	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
34	Continuous microwave treatment to control postharvest brown rot in stone fruit. Postharvest Biology and Technology, 2013, 86, 1-7.	6.0	16
35	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
36	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

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37	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