

Guillermo Cebrián

List of Publications by Year in descending order

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62
papers

1,484
citations

304602

22
h-index

360920

35
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63
all docs

63
docs citations

63
times ranked

1391
citing authors

#	ARTICLE	IF	CITATIONS
1	Physiology of the Inactivation of Vegetative Bacteria by Thermal Treatments: Mode of Action, Influence of Environmental Factors and Inactivation Kinetics. <i>Foods</i> , 2017, 6, 107.	1.9	100
2	Comparative Resistance of Bacterial Foodborne Pathogens to Non-thermal Technologies for Food Preservation. <i>Frontiers in Microbiology</i> , 2016, 7, 734.	1.5	67
3	Development of stress resistance in <i>Staphylococcus aureus</i> after exposure to sublethal environmental conditions. <i>International Journal of Food Microbiology</i> , 2010, 140, 26-33.	2.1	63
4	Synergistic combination of heat and ultrasonic waves under pressure for <i>Cronobacter sakazakii</i> inactivation in apple juice. <i>Food Control</i> , 2012, 25, 342-348.	2.8	58
5	Role of the alternative sigma factor σ^B on <i>Staphylococcus aureus</i> resistance to stresses of relevance to food preservation. <i>Journal of Applied Microbiology</i> , 2009, 107, 187-196.	1.4	57
6	Release of Mannoproteins during <i>Saccharomyces cerevisiae</i> Autolysis Induced by Pulsed Electric Field. <i>Frontiers in Microbiology</i> , 2016, 7, 1435.	1.5	52
7	Pulsed electric fields cause sublethal injuries in the outer membrane of <i>Enterobacter sakazakii</i> facilitating the antimicrobial activity of citral. <i>Letters in Applied Microbiology</i> , 2010, 51, 525-531.	1.0	50
8	Heat and pulsed electric field resistance of pigmented and non-pigmented enterotoxigenic strains of <i>Staphylococcus aureus</i> in exponential and stationary phase of growth. <i>International Journal of Food Microbiology</i> , 2007, 118, 304-311.	2.1	49
9	Inactivation of <i>Cronobacter sakazakii</i> by ultrasonic waves under pressure in buffer and foods. <i>International Journal of Food Microbiology</i> , 2011, 144, 446-454.	2.1	49
10	Assessing the efficacy of PEF treatments for improving polyphenol extraction during red wine vinifications. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 179-187.	2.7	41
11	Inactivation of <i>Cronobacter sakazakii</i> by manothermosonication in buffer and milk. <i>International Journal of Food Microbiology</i> , 2011, 151, 21-28.	2.1	40
12	Ultrasound as a pretreatment to reduce acrylamide formation in fried potatoes. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 158-169.	2.7	39
13	Variation in resistance of natural isolates of <i>Staphylococcus aureus</i> to heat, pulsed electric field and ultrasound under pressure. <i>Journal of Applied Microbiology</i> , 2006, 100, 1054-1062.	1.4	38
14	Resistance of <i>Enterobacter sakazakii</i> to pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 314-321.	2.7	37
15	Induced thermotolerance under nonisothermal treatments of a heat sensitive and a resistant strain of <i>Staphylococcus aureus</i> in media of different pH. <i>Letters in Applied Microbiology</i> , 2006, 43, 619-624.	1.0	36
16	Factors influencing autolysis of <i>Saccharomyces cerevisiae</i> cells induced by pulsed electric fields. <i>Food Microbiology</i> , 2018, 73, 67-72.	2.1	31
17	Biological Approach to Modeling of <i>Staphylococcus aureus</i> High-Hydrostatic-Pressure Inactivation Kinetics. <i>Applied and Environmental Microbiology</i> , 2010, 76, 6982-6990.	1.4	30
18	Acquisition of pulsed electric fields resistance in <i>Staphylococcus aureus</i> after exposure to heat and alkaline shocks. <i>Food Control</i> , 2012, 25, 407-414.	2.8	30

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19	Development of resistance in <i>Cronobacter sakazakii</i> ATCC 29544 to thermal and nonthermal processes after exposure to stressing environmental conditions. <i>Journal of Applied Microbiology</i> , 2012, 112, 561-570.	1.4	30
20	Resistance of <i>Escherichia coli</i> grown at different temperatures to various environmental stresses. <i>Journal of Applied Microbiology</i> , 2008, 105, 271-278.	1.4	26
21	Differences in resistance to different environmental stresses and non-thermal food preservation technologies among <i>Salmonella enterica</i> subsp. <i>enterica</i> strains. <i>Food Research International</i> , 2020, 132, 109042.	2.9	24
22	Direct contact ultrasound assisted freezing of chicken breast samples. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105319.	3.8	24
23	Impact of the Resistance Responses to Stress Conditions Encountered in Food and Food Processing Environments on the Virulence and Growth Fitness of Non-Typhoidal Salmonellae. <i>Foods</i> , 2021, 10, 617.	1.9	24
24	Influence of growth and treatment temperature on <i>Staphylococcus aureus</i> resistance to pulsed electric fields: Relationship with membrane fluidity. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 161-169.	2.7	23
25	Influence of pulsed electric fields on aroma and polyphenolic compounds of Garnacha wine. <i>Food and Bioprocess Processing</i> , 2019, 116, 249-257.	1.8	23
26	Resistance of <i>Campylobacter jejuni</i> to heat and to pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 283-289.	2.7	21
27	Environmental factors influencing the inactivation of <i>Cronobacter sakazakii</i> by high hydrostatic pressure. <i>International Journal of Food Microbiology</i> , 2011, 147, 134-143.	2.1	21
28	Emergence of pulsed electric fields resistance in <i>Salmonella enterica</i> serovar Typhimurium SL1344. <i>International Journal of Food Microbiology</i> , 2013, 166, 219-225.	2.1	21
29	Stress resistance of emerging poultry-associated <i>Salmonella</i> serovars. <i>International Journal of Food Microbiology</i> , 2020, 335, 108884.	2.1	21
30	Understanding the occurrence of tailing in survival curves of <i>Salmonella</i> Typhimurium treated by pulsed electric fields. <i>Bioelectrochemistry</i> , 2020, 135, 107580.	2.4	21
31	Heat-adaptation induced thermotolerance in <i>Staphylococcus aureus</i> : Influence of the alternative factor σ^B . <i>International Journal of Food Microbiology</i> , 2009, 135, 274-280.	2.1	20
32	Direct Contact Ultrasound in Food Processing: Impact on Food Quality. <i>Frontiers in Nutrition</i> , 2021, 8, 633070.	1.6	20
33	Modelling of polyphenoloxidase inactivation by pulsed electric fields considering coupled effects of temperature and electric field. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 126-132.	2.7	19
34	Bacterial maximum non-inhibitory and minimum inhibitory concentrations of different water activity depressing solutes. <i>International Journal of Food Microbiology</i> , 2014, 188, 67-74.	2.1	19
35	Characterization of the Spoilage Microbiota of Hake Fillets Packaged Under a Modified Atmosphere (MAP) Rich in CO ₂ (50% CO ₂ /50% N ₂) and Stored at Different Temperatures. <i>Foods</i> , 2019, 8, 489.	1.9	19
36	Modelling microbial growth in modified-atmosphere-packed hake (<i>Merluccius merluccius</i>) fillets stored at different temperatures. <i>Food Research International</i> , 2019, 122, 506-516.	2.9	19

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37	Heat resistance, membrane fluidity and sublethal damage in <i>Staphylococcus aureus</i> cells grown at different temperatures. <i>International Journal of Food Microbiology</i> , 2019, 289, 49-56.	2.1	19
38	Potential of Pulsed Electric Fields for the preparation of Spanish dry-cured sausages. <i>Scientific Reports</i> , 2019, 9, 16042.	1.6	17
39	Protective effect of glutathione on <i>Escherichia coli</i> cells upon lethal heat stress. <i>Food Research International</i> , 2019, 121, 806-811.	2.9	14
40	Evolution of Polyphenolic Compounds and Sensory Properties of Wines Obtained from Grenache Grapes Treated by Pulsed Electric Fields during Aging in Bottles and in Oak Barrels. <i>Foods</i> , 2020, 9, 542.	1.9	14
41	Application of High-Power Ultrasound in the Food Industry. , 0, , .		14
42	Manothermosonication for Microbial Inactivation. <i>Food Engineering Series</i> , 2011, , 287-319.	0.3	13
43	Relationship between membrane permeabilization and sensitization of <i>S. aureus</i> to sodium chloride upon exposure to Pulsed Electric Fields. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 91-100.	2.7	12
44	Variability in the heat resistance of <i>Listeria monocytogenes</i> under dynamic conditions can be more relevant than that evidenced by isothermal treatments. <i>Food Research International</i> , 2020, 137, 109538.	2.9	12
45	Eco-innovative possibilities for improving the quality of thawed cod fillets using high-power ultrasound. <i>Food Control</i> , 2021, 121, 107606.	2.8	12
46	Innovative Ultrasound-Assisted Approaches towards Reduction of Heavy Metals and Iodine in Macroalgal Biomass. <i>Foods</i> , 2021, 10, 649.	1.9	12
47	High hydrostatic pressure resistance of <i>Campylobacter jejuni</i> after different sublethal stresses. <i>Journal of Applied Microbiology</i> , 2010, 109, 146-155.	1.4	10
48	Osmotolerance provided by the alternative sigma factors σ^B and σ^{rpoS} to <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> is solute dependent and does not result in an increased growth fitness in NaCl containing media. <i>International Journal of Food Microbiology</i> , 2015, 214, 83-90.	2.1	10
49	Influence of acid and low-temperature adaptation on pulsed electric fields resistance of <i>Enterococcus faecium</i> in media of different pH. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 382-389.	2.7	10
50	Experimental and computational analysis of microbial inactivation in a solid by ohmic heating using pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102440.	2.7	9
51	Relationship between growth ability, virulence, and resistance to food-processing related stresses in non-typhoidal <i>Salmonellae</i> . <i>International Journal of Food Microbiology</i> , 2022, 361, 109462.	2.1	8
52	Improving the microbial inactivation uniformity of pulsed electric field ohmic heating treatments of solid products. <i>LWT - Food Science and Technology</i> , 2022, 154, 112709.	2.5	7
53	Crab-meat-isolated psychrophilic spore forming bacteria inactivation by electron beam ionizing radiation. <i>Food Microbiology</i> , 2018, 76, 374-381.	2.1	5
54	Cellular events involved in <i>E. coli</i> cells inactivation by several agents for food preservation: A comparative study. <i>Food Microbiology</i> , 2019, 84, 103246.	2.1	5

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55	Influence of the Initial Cell Number on the Growth Fitness of Salmonella Enteritidis in Raw and Pasteurized Liquid Whole Egg, Egg White, and Egg Yolk. <i>Foods</i> , 2021, 10, 1621.	1.9	4
56	Microbial Inactivation by Pulsed Electric Fields. <i>Food Engineering Series</i> , 2022, , 169-207.	0.3	4
57	Relationship between iron bioavailability and Salmonella Typhimurium fitness in raw and pasteurized liquid whole egg. <i>Food Microbiology</i> , 2022, 104, 104008.	2.1	3
58	Component release after exposure of Staphylococcus aureus cells to pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102838.	2.7	2
59	Influence of the Initial Cell Number on the Growth Fitness of Salmonella Enteritidis in Raw and Pasteurized Liquid Whole Egg. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	2
60	Dataset on the use of the Ratkowsky model for describing the influence of storage temperature on microbial growth in hake fillets (<i>Merluccius merluccius</i>) stored under MAP. <i>Data in Brief</i> , 2019, 27, 104743.	0.5	1
61	A Numerical Approach to Analyze the Performance of a PEF-Ohmic Heating System in Microbial Inactivation of Solid Food. <i>Frontiers in Food Science and Technology</i> , 0, 2, .	1.2	1
62	Pulsed electric fields cause sublethal injuries in the outer membrane of <i>Enterobacter sakazakii</i> facilitating the antimicrobial activity of citral. <i>Letters in Applied Microbiology</i> , 2010, , no-no.	1.0	0