Guillermo CebriÃ¡n

List of Publications by Year
in descending order

62 papers	1,484 citations	304602 22 h-index	360920 35 g-index
63 all docs	63 docs citations	63 times ranked	1391 citing authors

#	Article	IF	Citations
1	Relationship between growth ability, virulence, and resistance to food-processing related stresses in non-typhoidal Salmonellae. International Journal of Food Microbiology, 2022, 361, 109462.	2.1	8
2	Improving the microbial inactivation uniformity of pulsed electric field ohmic heating treatments of solid products. LWT - Food Science and Technology, 2022, 154, 112709.	2.5	7
3	Microbial Inactivation by Pulsed Electric Fields. Food Engineering Series, 2022, , 169-207.	0.3	4
4	Relationship between iron bioavailability and Salmonella Typhimurium fitness in raw and pasteurized liquid whole egg. Food Microbiology, 2022, 104, 104008.	2.1	3
5	Direct contact ultrasound assisted freezing of chicken breast samples. Ultrasonics Sonochemistry, 2021, 70, 105319.	3.8	24
6	Eco-innovative possibilities for improving the quality of thawed cod fillets using high-power ultrasound. Food Control, 2021, 121, 107606.	2.8	12
7	Direct Contact Ultrasound in Food Processing: Impact on Food Quality. Frontiers in Nutrition, 2021, 8, 633070.	1.6	20
8	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. Foods, 2021, 10, 617.	1.9	24
9	Innovative Ultrasound-Assisted Approaches towards Reduction of Heavy Metals and Iodine in Macroalgal Biomass. Foods, 2021, 10, 649.	1.9	12
10	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. Foods, 2021, 10, 1621.	1.9	4
11	Component release after exposure of Staphylococcus aureus cells to pulsed electric fields. Innovative Food Science and Emerging Technologies, 2021, 74, 102838.	2.7	2
12	Stress resistance of emerging poultry-associated Salmonella serovars. International Journal of Food Microbiology, 2020, 335, 108884.	2.1	21
13	Variability in the heat resistance of Listeria monocytogenes under dynamic conditions can be more relevant than that evidenced by isothermal treatments. Food Research International, 2020, 137, 109538.	2.9	12
14	Experimental and computational analysis of microbial inactivation in a solid by ohmic heating using pulsed electric fields. Innovative Food Science and Emerging Technologies, 2020, 65, 102440.	2.7	9
15	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. Foods, 2020, 9, 542.	1.9	14
16	Understanding the occurrence of tailing in survival curves of Salmonella Typhimurium treated by pulsed electric fields. Bioelectrochemistry, 2020, 135, 107580.	2.4	21
17	Differences in resistance to different environmental stresses and non-thermal food preservation technologies among Salmonella enterica subsp. enterica strains. Food Research International, 2020, 132, 109042.	2.9	24
18	Influence of the Initial Cell Number on the Growth Fitness of Salmonella Enteritidis in Raw and Pasteurized Liquid Whole Egg. Proceedings (mdpi), 2020, 70, .	0.2	2

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19	Characterization of the Spoilage Microbiota of Hake Fillets Packaged Under a Modified Atmosphere (MAP) Rich in CO2 (50% CO2/50% N2) and Stored at Different Temperatures. Foods, 2019, 8, 489.	1.9	19
20	Dataset on the use of the Ratkowsky model for describing the influence of storage temperature on microbial growth in hake fillets (Merluccius merluccius) stored under MAP. Data in Brief, 2019, 27, 104743.	0.5	1
21	Cellular events involved in E. coli cells inactivation by several agents for food preservation: A comparative study. Food Microbiology, 2019, 84, 103246.	2.1	5
22	Influence of pulsed electric fields on aroma and polyphenolic compounds of Garnacha wine. Food and Bioproducts Processing, 2019, 116, 249-257.	1.8	23
23	Modelling microbial growth in modified-atmosphere-packed hake (Merluccius merluccius) fillets stored at different temperatures. Food Research International, 2019, 122, 506-516.	2.9	19
24	Potential of Pulsed Electric Fields for the preparation of Spanish dry-cured sausages. Scientific Reports, 2019, 9, 16042.	1.6	17
25	Heat resistance, membrane fluidity and sublethal damage in Staphylococcus aureus cells grown at different temperatures. International Journal of Food Microbiology, 2019, 289, 49-56.	2.1	19
26	Protective effect of glutathione on Escherichia coli cells upon lethal heat stress. Food Research International, 2019, 121, 806-811.	2.9	14
27	Factors influencing autolysis of Saccharomyces cerevisiae cells induced by pulsed electric fields. Food Microbiology, 2018, 73, 67-72.	2.1	31
28	Influence of acid and low-temperature adaptation on pulsed electric fields resistance of Enterococcus faecium in media of different pH. Innovative Food Science and Emerging Technologies, 2018, 45, 382-389.	2.7	10
29	Ultrasound as a pretreatment to reduce acrylamide formation in fried potatoes. Innovative Food Science and Emerging Technologies, 2018, 49, 158-169.	2.7	39
30	Crab-meat-isolated psychrophilic spore forming bacteria inactivation by electron beam ionizing radiation. Food Microbiology, 2018, 76, 374-381.	2.1	5
31	Assessing the efficacy of PEF treatments for improving polyphenol extraction during red wine vinifications. Innovative Food Science and Emerging Technologies, 2017, 39, 179-187.	2.7	41
32	Physiology of the Inactivation of Vegetative Bacteria by Thermal Treatments: Mode of Action, Influence of Environmental Factors and Inactivation Kinetics. Foods, 2017, 6, 107.	1.9	100
33	Comparative Resistance of Bacterial Foodborne Pathogens to Non-thermal Technologies for Food Preservation. Frontiers in Microbiology, 2016, 7, 734.	1.5	67
34	Release of Mannoproteins during Saccharomyces cerevisiae Autolysis Induced by Pulsed Electric Field. Frontiers in Microbiology, 2016, 7, 1435.	1.5	52
35	Influence of growth and treatment temperature on Staphylococcus aureus resistance to pulsed electric fields: Relationship with membrane fluidity. Innovative Food Science and Emerging Technologies, 2016, 37, 161-169.	2.7	23
36	Relationship between membrane permeabilization and sensitization of S. aureus to sodium chloride upon exposure to Pulsed Electric Fields. Innovative Food Science and Emerging Technologies, 2015, 32, 91-100.	2.7	12

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37	Osmotolerance provided by the alternative sigma factors Ïƒ B and rpoS to Staphylococcus aureus and Escherichia coli is solute dependent and does not result in an increased growth fitness in NaCl containing media. International Journal of Food Microbiology, 2015, 214, 83-90.	2.1	10
38	Bacterial maximum non-inhibitory and minimum inhibitory concentrations of different water activity depressing solutes. International Journal of Food Microbiology, 2014, 188, 67-74.	2.1	19
39	Emergence of pulsed electric fields resistance in Salmonella enterica serovar Typhimurium SL1344. International Journal of Food Microbiology, 2013, 166, 219-225.	2.1	21
40	Modelling of polyphenoloxidase inactivation by pulsed electric fields considering coupled effects of temperature and electric field. Innovative Food Science and Emerging Technologies, 2013, 20, 126-132.	2.7	19
41	Acquisition of pulsed electric fields resistance in Staphylococcus aureus after exposure to heat and alkaline shocks. Food Control, 2012, 25, 407-414.	2.8	30
42	Synergistic combination of heat and ultrasonic waves under pressure for Cronobacter sakazakii inactivation in apple juice. Food Control, 2012, 25, 342-348.	2.8	58
43	Development of resistance in Cronobacter sakazakii ATCC 29544 to thermal and nonthermal processes after exposure to stressing environmental conditions. Journal of Applied Microbiology, 2012, 112, 561-570.	1.4	30
44	Manothermosonication for Microbial Inactivation. Food Engineering Series, 2011, , 287-319.	0.3	13
45	Inactivation of Cronobacter sakazakii by ultrasonic waves under pressure in buffer and foods. International Journal of Food Microbiology, 2011, 144, 446-454.	2.1	49
46	Environmental factors influencing the inactivation of Cronobacter sakazakii by high hydrostatic pressure. International Journal of Food Microbiology, 2011, 147, 134-143.	2.1	21
47	Inactivation of Cronobacter sakazakii by manothermosonication in buffer and milk. International Journal of Food Microbiology, 2011, 151, 21-28.	2.1	40
48	Pulsed electric fields cause sublethal injuries in the outer membrane of Enterobacter sakazakii facilitating the antimicrobial activity of citral. Letters in Applied Microbiology, 2010, , no-no.	1.0	0
49	Development of stress resistance in Staphylococcus aureus after exposure to sublethal environmental conditions. International Journal of Food Microbiology, 2010, 140, 26-33.	2.1	63
50	Pulsed electric fields cause sublethal injuries in the outer membrane of Enterobacter sakazakii facilitating the antimicrobial activity of citral. Letters in Applied Microbiology, 2010, 51, 525-531.	1.0	50
51	High hydrostatic pressure resistance of Campylobacter jejuni after different sublethal stresses. Journal of Applied Microbiology, 2010, 109, 146-155.	1.4	10
52	Biological Approach to Modeling of <i>Staphylococcus aureus</i> High-Hydrostatic-Pressure Inactivation Kinetics. Applied and Environmental Microbiology, 2010, 76, 6982-6990.	1.4	30
53	Resistance of Enterobacter sakazakii to pulsed electric fields. Innovative Food Science and Emerging Technologies, 2010, 11, 314-321.	2.7	37
54	Resistance of Campylobacter jejuni to heat and to pulsed electric fields. Innovative Food Science and Emerging Technologies, 2010, 11, 283-289.	2.7	21

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55	Heat-adaptation induced thermotolerance in Staphylococcus aureus: Influence of the alternative factor ÏƒB. International Journal of Food Microbiology, 2009, 135, 274-280.	2.1	20
56	Role of the alternative sigma factor ÏƒBonStaphylococcus aureusresistance to stresses of relevance to food preservation. Journal of Applied Microbiology, 2009, 107, 187-196.	1.4	57
57	Resistance of<i>Escherichia coli</i>grown at different temperatures to various environmental stresses. Journal of Applied Microbiology, 2008, 105, 271-278.	1.4	26
58	Heat and pulsed electric field resistance of pigmented and non-pigmented enterotoxigenic strains of Staphylococcus aureus in exponential and stationary phase of growth. International Journal of Food Microbiology, 2007, 118, 304-311.	2.1	49
59	Induced thermotolerance under nonisothermal treatments of a heat sensitive and a resistant strain of Staphylococcus aureus in media of different pH. Letters in Applied Microbiology, 2006, 43, 619-624.	1.0	36
60	Variation in resistance of natural isolates of Staphylococcus aureus to heat, pulsed electric field and ultrasound under pressure. Journal of Applied Microbiology, 2006, 100, 1054-1062.	1.4	38
61	Application of High-Power Ultrasound in the Food Industry. , 0, , .		14
62	A Numerical Approach to Analyze the Performance of a PEF-Ohmic Heating System in Microbial Inactivation of Solid Food. Frontiers in Food Science and Technology, 0, 2, .	1.2	1