

Luisa Solis

List of Publications by Year in descending order

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11
papers

93
citations

1683934
5
h-index

1474057
9
g-index

11
all docs

11
docs citations

11
times ranked

131
citing authors

#	ARTICLE	IF	CITATIONS
1	Phylogroups, pathotypes, biofilm formation and antimicrobial resistance of <i>Escherichia coli</i> isolates in farms and packing facilities of tomato, jalapeño pepper and cantaloupe from Northern Mexico. <i>International Journal of Food Microbiology</i> , 2019, 290, 96-104.	2.1	25
2	Microbial Indicator Profiling of Fresh Produce and Environmental Samples from Farms and Packing Facilities in Northern Mexico. <i>Journal of Food Protection</i> , 2016, 79, 1197-1209.	0.8	17
3	Efficacy of two hygiene methods to reduce soil and microbial contamination on farmworker hands during harvest. <i>Food Control</i> , 2016, 59, 787-792.	2.8	15
4	Validation of a Novel Rinse and Filtration Method for Efficient Processing of Fresh Produce Samples for Microbiological Indicator Enumeration. <i>Journal of Food Protection</i> , 2015, 78, 525-530.	0.8	11
5	Natural and synthetic antimicrobials reduce adherence of enteroaggregative and enterohemorrhagic <i>Escherichia coli</i> to epithelial cells. <i>PLoS ONE</i> , 2021, 16, e0251096.	1.1	9
6	A Charcoal- and Blood-Free Enrichment Broth for Isolation and PCR Detection of <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> in Chicken. <i>Journal of Food Protection</i> , 2011, 74, 221-227.	0.8	5
7	Sustainability and Challenges of Minimally Processed Foods. <i>Food Engineering Series</i> , 2015, , 279-295.	0.3	5
8	Somatic Coliphage Profiles of Produce and Environmental Samples from Farms in Northern México. <i>Food and Environmental Virology</i> , 2016, 8, 221-226.	1.5	5
9	Cold tolerance of <i>Clostridium perfringens</i> induced by food additives at neutral pH. <i>Acta Alimentaria</i> , 2011, 40, 87-94.	0.3	1
10	Traditional Methods for Detection of Foodborne Pathogens. , 0, , 523-545.		0
11	In-House Validation of a Rinse-Membrane Filtration Method for Processing Fresh Produce Samples for Downstream Cultural Detection of <i>Salmonella</i> , <i>Escherichia coli</i> O157:H7, and <i>Listeria</i> . <i>Journal of Food Protection</i> , 2020, 83, 1592-1597.	0.8	0