Alejandro Castillo

List of Publications by Year
in descending order

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96	2,719	136950	206112
papers	citations	32 h-index	48 g-index

96	96	96	2352
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The influence of surface chemistry on the kinetics and thermodynamics of bacterial adhesion. Scientific Reports, 2018, 8, 17247.	3.3	124
2	Improved multilayered antimicrobial alginate-based edible coating extends the shelf life of fresh-cut watermelon (Citrullus lanatus). LWT - Food Science and Technology, 2013, 51, 9-15.	5.2	117
3	Comparison of Water Wash, Trimming, and Combined Hot Water and Lactic Acid Treatments for Reducing Bacteria of Fecal Origin on Beef Carcasses. Journal of Food Protection, 1998, 61, 823-828.	1.7	115
4	Lactic Acid Sprays Reduce Bacterial Pathogens on Cold Beef Carcass Surfaces and in Subsequently Produced Ground Beef. Journal of Food Protection, 2001, 64, 58-62.	1.7	101
5	Use of Hot Water for Beef Carcass Decontamination. Journal of Food Protection, 1998, 61, 19-25.	1.7	92
6	Inhibition of Listeria monocytogenes by Food Antimicrobials Applied Singly and in Combination. Journal of Food Science, 2010, 75, M557-63.	3.1	90
7	Evaluation of peroxyacetic acid as a post-chilling intervention for control of Escherichia coli O157:H7 and Salmonella Typhimurium on beef carcass surfaces. Meat Science, 2005, 69, 401-407.	5.5	84
8	Salmonella Contamination during Production of Cantaloupe: A Binational Study. Journal of Food Protection, 2004, 67, 713-720.	1.7	83
9	Reduction of Escherichia coli O157:H7 and Salmonella Typhimurium on Beef Carcass Surfaces Using Acidified Sodium Chlorite. Journal of Food Protection, 1999, 62, 580-584.	1.7	80
10	Comparison of multiple chemical sanitizers for reducing Salmonella and Escherichia coli O157:H7 on spinach (Spinacia oleracea) leaves. Food Research International, 2012, 45, 1123-1128.	6.2	69
11	Decontamination of Beef Carcass Surface Tissue by Steam Vacuuming Alone and Combined with Hot Water and Lactic Acid Sprays. Journal of Food Protection, 1999, 62, 146-151.	1.7	68
12	Inhibition of Escherichia coli O157:H7 and Salmonella enterica on spinach and identification of antimicrobial substances produced by a commercial Lactic Acid Bacteria food safety intervention. Food Microbiology, 2014, 38, 192-200.	4.2	63
13	Concentrations of Escherichia coli and Genetic Diversity and Antibiotic Resistance Profiling of Salmonella Isolated from Irrigation Water, Packing Shed Equipment, and Fresh Produce in Texas. Journal of Food Protection, 2005, 68, 70-79.	1.7	57
14	Isolation of Arcobacter spp. from Retail Meats and Cytotoxic Effects of Isolates against Vero Cells. Journal of Food Protection, 2003, 66, 1374-1378.	1.7	56
15	Ozone Treatment for Reduction of Escherichia coli O157:H7 and Salmonella Serotype Typhimurium on Beef Carcass Surfaces. Journal of Food Protection, 2003, 66, 775-779.	1.7	56
16	Comparison of Rinsing and Sanitizing Procedures for Reducing Bacterial Pathogens on Fresh Cantaloupes and Bell Peppers. Journal of Food Protection, 2007, 70, 655-660.	1.7	56
17	In-Plant Evaluation of a Lactic Acid Treatment for Reduction of Bacteria on Chilled Beef Carcassesâ€. Journal of Food Protection, 2001, 64, 738-740.	1.7	55
18	Reduction of Pathogens Using Hot Water and Lactic Acid on Beef Trimmings. Journal of Food Science, 1999, 64, 1094-1099.	3.1	54

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19	Survival of Campylobacter jejuni on Sliced Watermelon and Papaya. Journal of Food Protection, 1994, 57, 166-168.	1.7	53
20	Salmonella and Shigella in Freshly Squeezed Orange Juice, Fresh Oranges, and Wiping Cloths Collected from Public Markets and Street Booths in Guadalajara, Mexico: Incidence and Comparison of Analytical Routes. Journal of Food Protection, 2006, 69, 2595-2599.	1.7	53
21	Survival and recovery of viable but noncultivable forms of Campylobacter in aqueous microcosm. International Journal of Food Microbiology, 2000, 55, 263-267.	4.7	48
22	Internalization of Bacterial Pathogens in Tomatoes and Their Control by Selected Chemicals. Journal of Food Protection, 2004, 67, 1353-1358.	1.7	48
23	Isolation and characterization of Shiga toxin-producing Escherichia coli O157:H7 and non-O157 from beef carcasses at a slaughter plant in Mexico. International Journal of Food Microbiology, 2007, 113, 237-241.	4.7	48
24	Effect of Electron Beam Irradiation on the Bacterial Load and Sensorial Quality of Sliced Cantaloupe. Journal of Food Science, 2004, 69, M267.	3.1	44
25	Chemical Dehairing of Bovine Skin To Reduce Pathogenic Bacteria and Bacteria of Fecal Originâ€. Journal of Food Protection, 1998, 61, 623-625.	1.7	43
26	Evaluation of peroxyacetic acid as a potential pre-grinding treatment for control of Escherichia coli O157:H7 and Salmonella Typhimurium on beef trimmings. Meat Science, 2005, 70, 197-203.	5.5	43
27	Growth of Listeria monocytogenes and Listeria innocua on fresh baby spinach leaves: Effect of storage temperature and natural microflora. Postharvest Biology and Technology, 2015, 100, 41-51.	6.0	43
28	Improving the Microbiological Quality and Safety of Fresh-Cut Tomatoes by Low-Dose Electron Beam Irradiation. Journal of Food Protection, 2006, 69, 575-581.	1.7	42
29	Eâ€Beam Irradiation of Bagged, Readyâ€toâ€Eat Spinach Leaves (Spinacea oleracea): An Engineering Approach. Journal of Food Science, 2008, 73, E95-102.	3.1	39
30	Surrogates for validation of electron beam irradiation of foods. International Journal of Food Microbiology, 2006, 110, 117-122.	4.7	38
31	Reduction of Escherichia coli O157:H7 and Salmonella on Baby Spinach, Using Electron Beam Radiation. Journal of Food Protection, 2008, 71, 2415-2420.	1.7	37
32	Reduction of Salmonella enterica serotype Poona and background microbiota on fresh-cut cantaloupe by electron beam irradiation. International Journal of Food Microbiology, 2015, 202, 66-72.	4.7	35
33	Prevalence of Salmonella in chorizo and its survival under different storage temperatures. Food Microbiology, 1999, 16, 479-486.	4.2	33
34	Reduction of Salmonella and Shiga toxin-producing Escherichia coli on alfalfa seeds and sprouts using an ozone generating system. International Journal of Food Microbiology, 2019, 289, 57-63.	4.7	29
35	Fluorescent Proteinâ€“Marked Escherichia coli Biotype I Strains as Surrogates for Enteric Pathogens in Validation of Beef Carcass Interventions. Journal of Food Protection, 2009, 72, 295-303.	1.7	27
36	Hydrophobically-modified silica aerogels: Novel food-contact surfaces with bacterial anti-adhesion properties. Food Control, 2015, 52, 132-141.	5.5	27

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37	Quantitative distribution of Salmonella spp. and Escherichia coli on beef carcasses and raw beef at retail establishments. International Journal of Food Microbiology, 2015, 210, 149-155.	4.7	27
38	Spread of Bacterial Pathogens during Preparation of Freshly Squeezed Orange Juice. Journal of Food Protection, 2003, 66, 1490-1494.	1.7	26
39	Growth of Helicobacter pylori in various liquid and plating media. Letters in Applied Microbiology, 2000, 30, 192-196.	2.2	25
40	Improving ground beef safety and stabilizing color during irradiation using antioxidants, reductants or TSP. Meat Science, 2008, 78, 359-368.	5.5	24
41	Survival of Salmonella Transformed To Express Green Fluorescent Protein on Italian Parsley as Affected by Processing and Storage. Journal of Food Protection, 2005, 68, 687-695.	1.7	23
42	Effect of Chemical Sanitizers on Salmonella enterica Serovar Poona on the Surface of Cantaloupe and Pathogen Contamination of Internal Tissues as a Function of Cutting Procedure. Journal of Food Protection, 2012, 75, 1766-1773.	1.7	22
43	Development of durable and superhydrophobic nanodiamond coating on aluminum surfaces for improved hygiene of food contact surfaces. Journal of Food Engineering, 2021, 298, 110487.	5.2	22
44	Surface modification of food processing and handling gloves for enhanced food safety and hygiene. Journal of Food Engineering, 2016, 187, 82-91.	5.2	21
45	Effectiveness of Potassium Lactate and Sodium Diacetate in Combination with Irradiation to Control Listeria monocytogenes on Frankfurters. Journal of Food Science, 2007, 72, M026-M030.	3.1	18
46	Shelf Life and Sensory Characteristics of Baby Spinach Subjected to Electron Beam Irradiation. Journal of Food Science, 2010, 75, S319-26.	3.1	18
47	Modification of aluminum surfaces with superhydrophobic nanotextures for enhanced food safety and hygiene. Food Control, 2019, 96, 463-469.	5.5	18
48	Antibiotic Resistance and Growth of the Emergent Pathogen Escherichia albertii on Raw Ground Beef Stored under Refrigeration, Abuse, and Physiological Temperature. Journal of Food Protection, 2013, 76, 124-128.	1.7	17
49	Synergistic Inhibition of Listeria monocytogenes In Vitro through the Combination of Octanoic Acid and Acidic Calcium Sulfate. Journal of Food Protection, 2011, 74, 122-125.	1.7	16
50	First Complete Genome Sequence of Tenacibaculum dicentrarchi, an Emerging Bacterial Pathogen of Salmonids. Genome Announcements, 2016, 4, .	0.8	16
51	Efficacy of Traditional Almond Decontamination Treatments and Electron Beam Irradiation against Heat-Resistant Salmonella Strains. Journal of Food Protection, 2016, 79, 369-375.	1.7	16
52	Purified avocado seed acetogenins: Antimicrobial spectrum and complete inhibition of Listeria monocytogenes in a refrigerated food matrix. CYTA - Journal of Food, 2019, 17, 228-239.	1.9	16
53	Inactivation of Salmonella and Shiga toxin-producing Escherichia coli (STEC) from the surface of alfalfa seeds and sprouts by combined antimicrobial treatments using ozone and electrolyzed water. Food Research International, 2020, 136, 109488.	6.2	16
54	Risk of Salmonellosis Associated with Consumption of Chocolate in Mexico. Journal of Food Protection, 1995, 58, 478-481.	1.7	15

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55	Comparison of Different Washing Treatments for Reducing Pathogens on Orange Surfaces and for Preventing the Transfer of Bacterial Pathogens to Fresh-Squeezed Orange Juice. Journal of Food Protection, 2011, 74, 1684-1691.	1.7	13
56	Efficacy of antimicrobials for the disinfection of pathogen contaminated green bell pepper and of consumer cleaning methods for the decontamination of knives. International Journal of Food Microbiology, 2012, 156, 76-82.	4.7	13
57	Effects of Lactic Acid and Commercial Chilling Processes on Survival of Salmonella, Yersinia enterocolitica, and Campylobacter coli in Pork Variety Meats. Journal of Food Protection, 2012, 75, 1589-1594.	1.7	12
58	Development of a novel device for applying uniform doses of electron beam irradiation on carcasses. Meat Science, 2014, 96, 373-378.	5.5	12
59	Geraniol-Loaded Polymeric Nanoparticles Inhibit Enteric Pathogens on Spinach during Posttreatment Refrigerated and Temperature Abuse Storage. Frontiers in Sustainable Food Systems, 2018, 2, .	3.9	11
60	Identification of a surrogate to validate irradiation processing of selected spices. LWT - Food Science and Technology, 2019, 102, 136-141.	5.2	11
61	Effect of air- and vacuum-packaged atmospheres on the reduction of Salmonella on almonds by electron beam irradiation. LWT - Food Science and Technology, 2019, 116, 108389.	5.2	10
62	Monitoring of Pathogenic Bioaerosols in Beef Slaughter Facilities Based on Air Sampling and Airflow Modeling. Applied Engineering in Agriculture, 2019, 35, 1015-1036.	0.7	10
63	Incidence of Vibrio cholerae in Fresh Fish and Ceviche in Guadalajara, Mexico. Journal of Food Protection, 1997, 60, 237-241.	1.7	9
64	Efficacy of trimming chilled beef during fabrication to control Escherichia coli O157:H7 surrogates on subsequent subprimals. Meat Science, 2012, 90, 420-425.	5.5	9
65	Survival and Germination of Clostridium perfringens Spores during Heating and Cooling of Ground Pork. Journal of Food Protection, 2012, 75, 682-689.	1.7	8
66	Ecotoxic effects of paclitaxel-loaded nanotherapeutics on freshwater algae, Raphidocelis subcapitata and Chlamydomonas reinhardtii. Environmental Science: Nano, 2017, 4, 1077-1085.	4.3	7
67	Tracing Surrogates for Enteric Pathogens Inoculated on Hide through the Beef Harvesting Process. Journal of Food Protection, 2016, 79, 1860-1867.	1.7	6
68	Effect of single and combined chemical and physical treatments on the survival of Salmonella and Escherichia coli O157:H7 attached to Valencia oranges. International Journal of Food Microbiology, 2019, 300, 22-30.	4.7	6
69	Comparison of Antimicrobial Treatments Applied via Conventional or Handheld Electrostatic Spray To Reduce Shiga Toxinâ€“Producing Escherichia coli on Chilled Beef Outside Rounds. Journal of Food Protection, 2019, 82, 862-868.	1.7	6
70	Survival of Vibrio cholerae O1 in Ceviche and Its Reduction by Heat Pretreatment of Raw Ingredients. Journal of Food Protection, 2000, 63, 445-450.	1.7	5
71	Melons. , 2009, , 189-221.		5
72	Validation of a Washing and Sanitizing Procedure for Cantaloupes at a Mexican Packing Facility. Journal of Food Protection, 2010, 73, 362-365.	1.7	5

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73	Growth of Shiga toxin-producing Escherichia coli (STEC) and impacts ofÂchilling and post-inoculation storage on STEC attachment to beef surfaces. Food Microbiology, 2014, 44, 236-242.	4.2	5
74	Use of a novel medium, the Polymyxin Ceftazidime Oxford Medium, for isolation of Listeria monocytogenes from raw or non-pasteurized foods. Food Microbiology, 2016, 55, 105-111.	4.2	5
75	Effectiveness of a Commercial Lactic Acid Bacteria Intervention Applied to Inhibit Shiga Toxin-Producing Escherichia coli on Refrigerated Vacuum-Aged Beef. International Journal of Food Science, 2017, 2017, 1-6.	2.0	5
76	Fabrication of Robust Superhydrophobic Coatings onto High-Density Polyethylene Food Contact Surfaces for Enhanced Microbiological Food Safety. ACS Food Science & Technology, 2021, 1, 1180-1189.	2.7	5
77	Alternative Cooling Procedures for Large, Intact Meat Products To Achieve Stabilization Microbiological Performance Standards. Journal of Food Protection, 2011, 74, 101-105.	1.7	3
78	Evaluation of Additional Cooking Procedures To Achieve Lethality Microbiological Performance Standards for Large, Intact Meat Products. Journal of Food Protection, 2011, 74, 1741-1745.	1.7	3
79	Safety of fresh-squeezed juices. , 2016, , 183-208.		3
80	Antimicrobial-Loaded Polymeric Micelles Inhibit Enteric Bacterial Pathogens on Spinach Leaf Surfaces During Multiple Simulated Pathogen Contamination Events. Frontiers in Sustainable Food Systems, 2021, 5, .	3.9	3
81	Nanoimbibition of Essential Oils in Triblock Copolymeric Micelles as Effective Nanosanitizers against Food Pathogens Listeria monocytogenes and Escherichia coli O157:H7. ACS Food Science & Technology, 2022, 2, 290-301.	2.7	3
82	Levels and Enterotoxigenicity of Clostridium perfringens in Pozole, Tamales, and Birria. Journal of Food Protection, 2005, 68, 331-335.	1.7	2
83	Simultaneous and individual quantitative estimation of Salmonella , Shigella and Listeria monocytogenes on inoculated Roma tomatoes (Lycopersicon esculentum var. Pyriforme) and Serrano peppers (Capsicum annuum) using an MPN technique. Food Microbiology, 2018, 73, 282-287.	4.2	2
84	Using antimicrobials as a food safety measure during phytosanitary treatments in mangoes. Postharvest Biology and Technology, 2018, 138, 114-124.	6.0	2
85	Effect of post inoculation drying procedures on the reduction of Salmonella on almonds by thermal treatments. Food Research International, 2020, 130, 108857.	6.2	2
86	Natural Food Antimicrobials of Animal Origin. , 2017, , 55-83.		2
87	Comparison between the Real-Time PCR and Crystal Diagnostic Xpress Immunoassay Methods for Detecting Salmonella and Shiga Toxinâ€“Producing Escherichia coli in the Air of Beef Slaughter Establishments. Journal of Food Protection, 2021, 84, 31-38.	1.7	2
88	Effect of the Use of a Neutralizing Step after Antimicrobial Application on Microbial Counts during Challenge Studies for Orange Disinfection. Journal of Food Protection, 2013, 76, 328-332.	1.7	1
89	Melons. , 2014, , 207-236.		1
90	The Polymyxin Ceftazidime Oxford Medium as an alternative selective and differential medium for isolation of Listeria monocytogenes from raw or unpasteurized food. Food Microbiology, 2014, 38, 44-51.	4.2	1

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91	Investigation into Formation of Lipid Hydroperoxides from Membrane Lipids in Escherichia coli O157:H7 following Exposure to Hot Water. Journal of Food Protection, 2015, 78, 1197-1202.	1.7	1
92	Escherichia albertii Inactivation following l-Lactic Acid Exposure or Cooking in Ground Beef. Journal of Food Protection, 2016, 79, 1475-1481.	1.7	1
93	Interventions for Hazard Control in Foods during Harvesting. , 0, , 379-395.		1
94	Encapsulated Plant-Derived Antimicrobial Reduces Enteric Bacterial Pathogens on Melon Surfaces during Differing Contamination and Sanitization Treatment Scenarios. Applied Microbiology, 2021, 1, 460-470.	1.6	1
95	Attachment and Survival of Salmonella enterica and Listeria monocytogenes on Tomatoes (Solanum) Tj ETQq1 1 0.784314 rgBT /Overlo Protection, 2022, 85, 1044-1052.	1.7	1
96	Reduction of Bacterial Enteric Pathogens and Hygiene Indicator Bacteria on Tomato Skin Surfaces by a Polymeric Nanoparticle-Loaded Plant-Derived Antimicrobial. Microorganisms, 2022, 10, 448.	3.6	0