

# Alejandro Castillo

## List of Publications by Year in descending order

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96  
papers

2,719  
citations

136950

32  
h-index

206112

48  
g-index

96  
all docs

96  
docs citations

96  
times ranked

2352  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanoimbibition of Essential Oils in Triblock Copolymeric Micelles as Effective Nanosanitizers against Food Pathogens <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 290-301.	2.7	3
2	Reduction of Bacterial Enteric Pathogens and Hygiene Indicator Bacteria on Tomato Skin Surfaces by a Polymeric Nanoparticle-Loaded Plant-Derived Antimicrobial. <i>Microorganisms</i> , 2022, 10, 448.	3.6	0
3	Attachment and Survival of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> on Tomatoes ( <i>Solanum</i> ) Tj ETQq1 1 0.784314 rgBT /Ove Protection, 2022, 85, 1044-1052.	1.7	1
4	Antimicrobial-Loaded Polymeric Micelles Inhibit Enteric Bacterial Pathogens on Spinach Leaf Surfaces During Multiple Simulated Pathogen Contamination Events. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	3.9	3
5	Development of durable and superhydrophobic nanodiamond coating on aluminum surfaces for improved hygiene of food contact surfaces. <i>Journal of Food Engineering</i> , 2021, 298, 110487.	5.2	22
6	Fabrication of Robust Superhydrophobic Coatings onto High-Density Polyethylene Food Contact Surfaces for Enhanced Microbiological Food Safety. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 1180-1189.	2.7	5
7	Comparison between the Real-Time PCR and Crystal Diagnostic Xpress Immunoassay Methods for Detecting <i>Salmonella</i> and Shiga Toxin-Producing <i>Escherichia coli</i> in the Air of Beef Slaughter Establishments. <i>Journal of Food Protection</i> , 2021, 84, 31-38.	1.7	2
8	Encapsulated Plant-Derived Antimicrobial Reduces Enteric Bacterial Pathogens on Melon Surfaces during Differing Contamination and Sanitization Treatment Scenarios. <i>Applied Microbiology</i> , 2021, 1, 460-470.	1.6	1
9	Effect of post inoculation drying procedures on the reduction of <i>Salmonella</i> on almonds by thermal treatments. <i>Food Research International</i> , 2020, 130, 108857.	6.2	2
10	Inactivation of <i>Salmonella</i> and Shiga toxin-producing <i>Escherichia coli</i> (STEC) from the surface of alfalfa seeds and sprouts by combined antimicrobial treatments using ozone and electrolyzed water. <i>Food Research International</i> , 2020, 136, 109488.	6.2	16
11	Effect of air- and vacuum-packaged atmospheres on the reduction of <i>Salmonella</i> on almonds by electron beam irradiation. <i>LWT - Food Science and Technology</i> , 2019, 116, 108389.	5.2	10
12	Purified avocado seed acetogenins: Antimicrobial spectrum and complete inhibition of <i>Listeria monocytogenes</i> in a refrigerated food matrix. <i>CYTA - Journal of Food</i> , 2019, 17, 228-239.	1.9	16
13	Effect of single and combined chemical and physical treatments on the survival of <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 attached to Valencia oranges. <i>International Journal of Food Microbiology</i> , 2019, 300, 22-30.	4.7	6
14	Comparison of Antimicrobial Treatments Applied via Conventional or Handheld Electrostatic Spray To Reduce Shiga Toxin-Producing <i>Escherichia coli</i> on Chilled Beef Outside Rounds. <i>Journal of Food Protection</i> , 2019, 82, 862-868.	1.7	6
15	Monitoring of Pathogenic Bioaerosols in Beef Slaughter Facilities Based on Air Sampling and Airflow Modeling. <i>Applied Engineering in Agriculture</i> , 2019, 35, 1015-1036.	0.7	10
16	Reduction of <i>Salmonella</i> and Shiga toxin-producing <i>Escherichia coli</i> on alfalfa seeds and sprouts using an ozone generating system. <i>International Journal of Food Microbiology</i> , 2019, 289, 57-63.	4.7	29
17	Identification of a surrogate to validate irradiation processing of selected spices. <i>LWT - Food Science and Technology</i> , 2019, 102, 136-141.	5.2	11
18	Modification of aluminum surfaces with superhydrophobic nanotextures for enhanced food safety and hygiene. <i>Food Control</i> , 2019, 96, 463-469.	5.5	18

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19	Simultaneous and individual quantitative estimation of Salmonella , Shigella and Listeria monocytogenes on inoculated Roma tomatoes ( Lycopersicon esculentum var. Pyriforme) and Serrano peppers ( Capsicum annum ) using an MPN technique. Food Microbiology, 2018, 73, 282-287.	4.2	2
20	Using antimicrobials as a food safety measure during phytosanitary treatments in mangoes. Postharvest Biology and Technology, 2018, 138, 114-124.	6.0	2
21	The influence of surface chemistry on the kinetics and thermodynamics of bacterial adhesion. Scientific Reports, 2018, 8, 17247.	3.3	124
22	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
23	Ecotoxic effects of paclitaxel-loaded nanotherapeutics on freshwater algae, Raphidocelis subcapitata and Chlamydomonas reinhardtii. Environmental Science: Nano, 2017, 4, 1077-1085.	4.3	7
24	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
25	Natural Food Antimicrobials of Animal Origin. , 2017, , 55-83.		2
26	Tracing Surrogates for Enteric Pathogens Inoculated on Hide through the Beef Harvesting Process. Journal of Food Protection, 2016, 79, 1860-1867.	1.7	6
27	First Complete Genome Sequence of Tenacibaculum dicentrarchi, an Emerging Bacterial Pathogen of Salmonids. Genome Announcements, 2016, 4, .	0.8	16
28	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
29	Escherichia albertii Inactivation following L-Lactic Acid Exposure or Cooking in Ground Beef. Journal of Food Protection, 2016, 79, 1475-1481.	1.7	1
30	Safety of fresh-squeezed juices. , 2016, , 183-208.		3
31	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
32	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
33	Hydrophobically-modified silica aerogels: Novel food-contact surfaces with bacterial anti-adhesion properties. Food Control, 2015, 52, 132-141.	5.5	27
34	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
35	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
36	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

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37	Growth of <i>Listeria monocytogenes</i> and <i>Listeria innocua</i> on fresh baby spinach leaves: Effect of storage temperature and natural microflora. <i>Postharvest Biology and Technology</i> , 2015, 100, 41-51.	6.0	43
38	Melons. , 2014, , 207-236.		1
39	Development of a novel device for applying uniform doses of electron beam irradiation on carcasses. <i>Meat Science</i> , 2014, 96, 373-378.	5.5	12
40	The Polymyxin Ceftazidime Oxford Medium as an alternative selective and differential medium for isolation of <i>Listeria monocytogenes</i> from raw or unpasteurized food. <i>Food Microbiology</i> , 2014, 38, 44-51.	4.2	1
41	Inhibition of <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> on spinach and identification of antimicrobial substances produced by a commercial Lactic Acid Bacteria food safety intervention. <i>Food Microbiology</i> , 2014, 38, 192-200.	4.2	63
42	Growth of Shiga toxin-producing <i>Escherichia coli</i> (STEC) and impacts of chilling and post-inoculation storage on STEC attachment to beef surfaces. <i>Food Microbiology</i> , 2014, 44, 236-242.	4.2	5
43	Improved multilayered antimicrobial alginate-based edible coating extends the shelf life of fresh-cut watermelon ( <i>Citrullus lanatus</i> ). <i>LWT - Food Science and Technology</i> , 2013, 51, 9-15.	5.2	117
44	Effect of the Use of a Neutralizing Step after Antimicrobial Application on Microbial Counts during Challenge Studies for Orange Disinfection. <i>Journal of Food Protection</i> , 2013, 76, 328-332.	1.7	1
45	Antibiotic Resistance and Growth of the Emergent Pathogen <i>Escherichia albertii</i> on Raw Ground Beef Stored under Refrigeration, Abuse, and Physiological Temperature. <i>Journal of Food Protection</i> , 2013, 76, 124-128.	1.7	17
46	Effects of Lactic Acid and Commercial Chilling Processes on Survival of <i>Salmonella</i> , <i>Yersinia enterocolitica</i> , and <i>Campylobacter coli</i> in Pork Variety Meats. <i>Journal of Food Protection</i> , 2012, 75, 1589-1594.	1.7	12
47	Effect of Chemical Sanitizers on <i>Salmonella enterica</i> Serovar Poona on the Surface of Cantaloupe and Pathogen Contamination of Internal Tissues as a Function of Cutting Procedure. <i>Journal of Food Protection</i> , 2012, 75, 1766-1773.	1.7	22
48	Survival and Germination of <i>Clostridium perfringens</i> Spores during Heating and Cooling of Ground Pork. <i>Journal of Food Protection</i> , 2012, 75, 682-689.	1.7	8
49	Efficacy of trimming chilled beef during fabrication to control <i>Escherichia coli</i> O157:H7 surrogates on subsequent subprimals. <i>Meat Science</i> , 2012, 90, 420-425.	5.5	9
50	Comparison of multiple chemical sanitizers for reducing <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 on spinach ( <i>Spinacia oleracea</i> ) leaves. <i>Food Research International</i> , 2012, 45, 1123-1128.	6.2	69
51	Efficacy of antimicrobials for the disinfection of pathogen contaminated green bell pepper and of consumer cleaning methods for the decontamination of knives. <i>International Journal of Food Microbiology</i> , 2012, 156, 76-82.	4.7	13
52	Alternative Cooling Procedures for Large, Intact Meat Products To Achieve Stabilization Microbiological Performance Standards. <i>Journal of Food Protection</i> , 2011, 74, 101-105.	1.7	3
53	Synergistic Inhibition of <i>Listeria monocytogenes</i> In Vitro through the Combination of Octanoic Acid and Acidic Calcium Sulfate. <i>Journal of Food Protection</i> , 2011, 74, 122-125.	1.7	16
54	Comparison of Different Washing Treatments for Reducing Pathogens on Orange Surfaces and for Preventing the Transfer of Bacterial Pathogens to Fresh-Squeezed Orange Juice. <i>Journal of Food Protection</i> , 2011, 74, 1684-1691.	1.7	13

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55	Evaluation of Additional Cooking Procedures To Achieve Lethality Microbiological Performance Standards for Large, Intact Meat Products. <i>Journal of Food Protection</i> , 2011, 74, 1741-1745.	1.7	3
56	Shelf Life and Sensory Characteristics of Baby Spinach Subjected to Electron Beam Irradiation. <i>Journal of Food Science</i> , 2010, 75, S319-26.	3.1	18
57	Inhibition of <i>Listeria monocytogenes</i> by Food Antimicrobials Applied Singly and in Combination. <i>Journal of Food Science</i> , 2010, 75, M557-63.	3.1	90
58	Validation of a Washing and Sanitizing Procedure for Cantaloupes at a Mexican Packing Facility. <i>Journal of Food Protection</i> , 2010, 73, 362-365.	1.7	5
59	Fluorescent Protein-Marked <i>Escherichia coli</i> Biotype I Strains as Surrogates for Enteric Pathogens in Validation of Beef Carcass Interventions. <i>Journal of Food Protection</i> , 2009, 72, 295-303.	1.7	27
60	Melons. , 2009, , 189-221.		5
61	Beam Irradiation of Bagged, Ready-to-Eat Spinach Leaves ( <i>Spinacea oleracea</i> ): An Engineering Approach. <i>Journal of Food Science</i> , 2008, 73, E95-102.	3.1	39
62	Improving ground beef safety and stabilizing color during irradiation using antioxidants, reductants or TSP. <i>Meat Science</i> , 2008, 78, 359-368.	5.5	24
63	Reduction of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> on Baby Spinach, Using Electron Beam Radiation. <i>Journal of Food Protection</i> , 2008, 71, 2415-2420.	1.7	37
64	Comparison of Rinsing and Sanitizing Procedures for Reducing Bacterial Pathogens on Fresh Cantaloupes and Bell Peppers. <i>Journal of Food Protection</i> , 2007, 70, 655-660.	1.7	56
65	Effectiveness of Potassium Lactate and Sodium Diacetate in Combination with Irradiation to Control <i>Listeria monocytogenes</i> on Frankfurters. <i>Journal of Food Science</i> , 2007, 72, M026-M030.	3.1	18
66	Isolation and characterization of Shiga toxin-producing <i>Escherichia coli</i> O157:H7 and non-O157 from beef carcasses at a slaughter plant in Mexico. <i>International Journal of Food Microbiology</i> , 2007, 113, 237-241.	4.7	48
67	<i>Salmonella</i> and <i>Shigella</i> 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. <i>Journal of Food Protection</i> , 2006, 69, 2595-2599.	1.7	53
68	Improving the Microbiological Quality and Safety of Fresh-Cut Tomatoes by Low-Dose Electron Beam Irradiation. <i>Journal of Food Protection</i> , 2006, 69, 575-581.	1.7	42
69	Surrogates for validation of electron beam irradiation of foods. <i>International Journal of Food Microbiology</i> , 2006, 110, 117-122.	4.7	38
70	Concentrations of <i>Escherichia coli</i> and Genetic Diversity and Antibiotic Resistance Profiling of <i>Salmonella</i> Isolated from Irrigation Water, Packing Shed Equipment, and Fresh Produce in Texas. <i>Journal of Food Protection</i> , 2005, 68, 70-79.	1.7	57
71	Survival of <i>Salmonella</i> Transformed To Express Green Fluorescent Protein on Italian Parsley as Affected by Processing and Storage. <i>Journal of Food Protection</i> , 2005, 68, 687-695.	1.7	23
72	Levels and Enterotoxigenicity of <i>Clostridium perfringens</i> in Pozole, Tamales, and Birria. <i>Journal of Food Protection</i> , 2005, 68, 331-335.	1.7	2

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73	Evaluation of peroxyacetic acid as a post-chilling intervention for control of Escherichia coli O157:H7 and Salmonella Typhimurium on beef carcass surfaces. <i>Meat Science</i> , 2005, 69, 401-407.	5.5	84
74	Evaluation of peroxyacetic acid as a potential pre-grinding treatment for control of Escherichia coli O157:H7 and Salmonella Typhimurium on beef trimmings. <i>Meat Science</i> , 2005, 70, 197-203.	5.5	43
75	Salmonella Contamination during Production of Cantaloupe: A Binational Study. <i>Journal of Food Protection</i> , 2004, 67, 713-720.	1.7	83
76	Internalization of Bacterial Pathogens in Tomatoes and Their Control by Selected Chemicals. <i>Journal of Food Protection</i> , 2004, 67, 1353-1358.	1.7	48
77	Effect of Electron Beam Irradiation on the Bacterial Load and Sensorial Quality of Sliced Cantaloupe. <i>Journal of Food Science</i> , 2004, 69, M267.	3.1	44
78	Isolation of Arcobacter spp. from Retail Meats and Cytotoxic Effects of Isolates against Vero Cells. <i>Journal of Food Protection</i> , 2003, 66, 1374-1378.	1.7	56
79	Ozone Treatment for Reduction of Escherichia coli O157:H7 and Salmonella Serotype Typhimurium on Beef Carcass Surfaces. <i>Journal of Food Protection</i> , 2003, 66, 775-779.	1.7	56
80	Spread of Bacterial Pathogens during Preparation of Freshly Squeezed Orange Juice. <i>Journal of Food Protection</i> , 2003, 66, 1490-1494.	1.7	26
81	In-Plant Evaluation of a Lactic Acid Treatment for Reduction of Bacteria on Chilled Beef Carcasses. <i>Journal of Food Protection</i> , 2001, 64, 738-740.	1.7	55
82	Lactic Acid Sprays Reduce Bacterial Pathogens on Cold Beef Carcass Surfaces and in Subsequently Produced Ground Beef. <i>Journal of Food Protection</i> , 2001, 64, 58-62.	1.7	101
83	Growth of Helicobacter pylori in various liquid and plating media. <i>Letters in Applied Microbiology</i> , 2000, 30, 192-196.	2.2	25
84	Survival and recovery of viable but noncultivable forms of Campylobacter in aqueous microcosm. <i>International Journal of Food Microbiology</i> , 2000, 55, 263-267.	4.7	48
85	Survival of Vibrio cholerae O1 in Ceviche and Its Reduction by Heat Pretreatment of Raw Ingredients. <i>Journal of Food Protection</i> , 2000, 63, 445-450.	1.7	5
86	Decontamination of Beef Carcass Surface Tissue by Steam Vacuuming Alone and Combined with Hot Water and Lactic Acid Sprays. <i>Journal of Food Protection</i> , 1999, 62, 146-151.	1.7	68
87	Reduction of Escherichia coli O157:H7 and Salmonella Typhimurium on Beef Carcass Surfaces Using Acidified Sodium Chlorite. <i>Journal of Food Protection</i> , 1999, 62, 580-584.	1.7	80
88	Reduction of Pathogens Using Hot Water and Lactic Acid on Beef Trimmings. <i>Journal of Food Science</i> , 1999, 64, 1094-1099.	3.1	54
89	Prevalence of Salmonella in chorizo and its survival under different storage temperatures. <i>Food Microbiology</i> , 1999, 16, 479-486.	4.2	33
90	Comparison of Water Wash, Trimming, and Combined Hot Water and Lactic Acid Treatments for Reducing Bacteria of Fecal Origin on Beef Carcasses. <i>Journal of Food Protection</i> , 1998, 61, 823-828.	1.7	115

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91	Use of Hot Water for Beef Carcass Decontamination. Journal of Food Protection, 1998, 61, 19-25.	1.7	92
92	Chemical Dehairing of Bovine Skin To Reduce Pathogenic Bacteria and Bacteria of Fecal Origin. Journal of Food Protection, 1998, 61, 623-625.	1.7	43
93	Incidence of Vibrio cholerae in Fresh Fish and Ceviche in Guadalajara, Mexico. Journal of Food Protection, 1997, 60, 237-241.	1.7	9
94	Risk of Salmonellosis Associated with Consumption of Chocolate in Mexico. Journal of Food Protection, 1995, 58, 478-481.	1.7	15
95	Survival of Campylobacter jejuni on Sliced Watermelon and Papaya. Journal of Food Protection, 1994, 57, 166-168.	1.7	53
96	Interventions for Hazard Control in Foods during Harvesting. , 0, , 379-395.		1