Diego Garcia Gonzalo

List of Publications by Year
in descending order

71 papers	3,035 citations	117453 34 h-index	161609 54 g-index
72 all docs	72 docs citations	72 times ranked	2748 citing authors

#	Article	IF	Citations
1	Identification by means of molecular tools of the microbiota responsible for the formation of histamine accumulated in commercial cheeses in Spain. Food Control, 2022, 133, 108595.	2.8	10
2	Antimicrobial residue assessment in 5,357 commercialized meat samples from the Spain-France cross-border area: A new approach for effective monitoring. Food Control, 2022, 138, 109033.	2.8	10
3	Modified cyclodextrin type and dehydration methods exert a significant effect on the antimicrobial activity of encapsulated carvacrol and thymol. Journal of the Science of Food and Agriculture, 2021, 101, 3827-3835.	1.7	12
4	Histamine accumulation in dairy products: Microbial causes, techniques for the detection of histamineâ€producing microbiota, and potential solutions. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1481-1523.	5.9	50
5	Antibacterial Residue Excretion via Urine as an Indicator for Therapeutical Treatment Choice and Farm Waste Treatment. Antibiotics, 2021, 10, 762.	1.5	4
6	Application of hand-held near-infrared and Raman spectrometers in surface treatment authentication of cork stoppers. Food Packaging and Shelf Life, 2021, 28, 100680.	3.3	3
7	Emerging mutant populations of Listeria monocytogenes EGD-e under selective pressure of Thymbra capitata essential oil question its use in food preservation. Food Research International, 2021, 145, 110403.	2.9	10
8	Optimization and Validation of a New Microbial Inhibition Test for the Detection of Antimicrobial Residues in Living Animals Intended for Human Consumption. Foods, 2021, 10, 1897.	1.9	4
9	Salmonella enterica serovar Typhimurium genetic variants isolated after lethal treatment with Thymbra capitata essential oil (TCO) showed increased resistance to TCO in milk. International Journal of Food Microbiology, 2021, 360, 109443.	2.1	5
10	Detection of Sublethally Injured Cells by the Selective Medium Plating Technique. , 2021, , 27-36.		0
11	Combination of mild heat and plant essential oil constituents to inactivate resistant variants of Escherichia coli in buffer and in coconut water. Food Microbiology, 2020, 87, 103388.	2.1	13
12	Improvement of the Shelf-Life Status of Modified Atmosphere Packaged Camel Meat Using Nisin and Olea europaea Subsp. laperrinei Leaf Extract. Foods, 2020, 9, 1336.	1.9	15
13	Chitosan nanoemulsions of cold-pressed orange essential oil to preserve fruit juices. International Journal of Food Microbiology, 2020, 331, 108786.	2.1	34
14	Incubation with a Complex Orange Essential Oil Leads to Evolved Mutants with Increased Resistance and Tolerance. Pharmaceuticals, 2020, 13, 239.	1.7	8
15	Genetic Variants and Phenotypic Characteristics of Salmonella Typhimurium-Resistant Mutants after Exposure to Carvacrol. Microorganisms, 2020, 8, 937.	1.6	10
16	Is Blood a Good Indicator for Detecting Antimicrobials in Meat? Evidence for the Development of In Vivo Surveillance Methods. Antibiotics, 2020, 9, 175.	1.5	7
17	Rapid discrimination and classification of edible insect powders using ATR-FTIR spectroscopy combined with multivariate analysis. Journal of Insects As Food and Feed, 2020, 6, 141-148.	2.1	11
18	Antimicrobial efficacy of Thymbra capitata (L.) Cav. essential oil loaded in self-assembled zein nanoparticles in combination with heat. Industrial Crops and Products, 2019, 133, 98-104.	2.5	57

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19	Exploiting the synergism among physical and chemical processes for improving food safety. Current Opinion in Food Science, 2019, 30, 14-20.	4.1	21
20	Sub-Inhibitory Doses of Individual Constituents of Essential Oils Can Select for Staphylococcus aureus Resistant Mutants. Molecules, 2019, 24, 170.	1.7	16
21	Whole-Genome Sequencing and Genetic Analysis Reveal Novel Stress Responses to Individual Constituents of Essential Oils in Escherichia coli. Applied and Environmental Microbiology, 2018, 84, .	1.4	16
22	Antimicrobial activity of suspensions and nanoemulsions of citral in combination with heat or pulsed electric fields. Letters in Applied Microbiology, 2018, 66, 63-70.	1.0	15
23	Nanoemulsions of Mentha piperita L. essential oil in combination with mild heat, pulsed electric fields (PEF) and high hydrostatic pressure (HHP) as an alternative to inactivate Escherichia coli O157: H7 in fruit juices. Innovative Food Science and Emerging Technologies, 2018, 48, 219-227.	2.7	31
24	Detection of Electroporation in Microbial Cells: Techniques and Procedures. , 2017, , 1359-1373.		1
25	Global transcriptional response of Escherichia coli MG1655 cells exposed to the oxygenated monoterpenes citral and carvacrol. International Journal of Food Microbiology, 2017, 257, 49-57.	2.1	22
26	Potential use of carvacrol and citral to inactivate biofilm cells and eliminate biofouling. Food Control, 2017, 82, 256-265.	2.8	35
27	Emergence of Hyper-Resistant Escherichia coli MG1655 Derivative Strains after Applying Sub-Inhibitory Doses of Individual Constituents of Essential Oils. Frontiers in Microbiology, 2016, 7, 273.	1.5	29
28	Detection of Thermal Sublethal Injury in Escherichia coli via the Selective Medium Plating Technique: Mechanisms and Improvements. Frontiers in Microbiology, 2016, 7, 1376.	1.5	33
29	Inactivation of spoiling microorganisms in apple juice by a combination of essential oilsâ€™ constituents and physical treatments. Food Science and Technology International, 2016, 22, 389-398.	1.1	20
30	Detection of Electroporation in Microbial Cells: Techniques and Procedures. , 2016, , 1-15.		0
31	Individual Constituents from Essential Oils Inhibit Biofilm Mass Production by Multi-Drug Resistant Staphylococcus aureus. Molecules, 2015, 20, 11357-11372.	1.7	55
32	Influence of general stress-response alternative sigma factors ÏƒS (RpoS) and ÏƒB (SigB) on bacterial tolerance to the essential oils from Origanum vulgare L. and Rosmarinus officinalis L. and pulsed electric fields. International Journal of Food Microbiology, 2015, 211, 32-37.	2.1	19
33	Transcriptomic analysis of Escherichia coli MG1655 cells exposed to pulsed electric fields. Innovative Food Science and Emerging Technologies, 2015, 29, 78-86.	2.7	30
34	Bioactive properties of a propolis-based dietary supplement and its use in combination with mild heat for apple juice preservation. International Journal of Food Microbiology, 2015, 205, 90-97.	2.1	43
35	Differential Mechanism of Escherichia coli Inactivation by (+)-Limonene as a Function of Cell Physiological State and Drug's Concentration. PLoS ONE, 2014, 9, e94072.	1.1	36
36	Synergistic Effect of Orange Essential Oil or (+)-limonene with Heat Treatments to Inactivate Escherichia coli O157:H7 in Orange Juice at Lower Intensities while Maintaining Hedonic Acceptability. Food and Bioprocess Technology, 2014, 7, 471-481.	2.6	48

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37	Resistance of Staphylococcus aureus to UV-C light and combined UV-heat treatments at mild temperatures. International Journal of Food Microbiology, 2014, 172, 30-39.	2.1	38
38	Chemical composition and antioxidant properties of <i>Laurus nobilis</i> L. and <i>Myrtus communis</i> L. essential oils from Morocco and evaluation of their antimicrobial activity acting alone or in combined processes for food preservation. Journal of the Science of Food and Agriculture, 2014, 94, 1197-1204.	1.7	106
39	Impact of Essential Oils on the Taste Acceptance of Tomato Juice, Vegetable Soup, or Poultry Burgers. Journal of Food Science, 2014, 79, S1575-83.	1.5	30
40	Oxygenated monoterpenes citral and carvacrol cause oxidative damage in Escherichia coli without the involvement of tricarboxylic acid cycle and Fenton reaction. International Journal of Food Microbiology, 2014, 189, 126-131.	2.1	52
41	Combination of pulsed electric fields, mild heat and essential oils as an alternative to the ultrapasteurization of liquid whole egg. International Journal of Food Microbiology, 2014, 189, 119-125.	2.1	39
42	Synergistic combination of physical treatments and carvacrol for Escherichia coli O157:H7 inactivation in apple, mango, orange, and tomato juices. Food Control, 2013, 32, 159-167.	2.8	72
43	New insights in mechanisms of bacterial inactivation by carvacrol. Journal of Applied Microbiology, 2013, 114, 173-185.	1.4	61
44	Synergistic combinations of high hydrostatic pressure and essential oils or their constituents and their use in preservation of fruit juices. International Journal of Food Microbiology, 2013, 161, 23-30.	2.1	65
45	Prediction of Injured and Dead Inactivated Escherichia coli O157:H7 Cells after Heat and Pulsed Electric Field Treatment with Attenuated Total Reflectance Infrared Microspectroscopy Combined with Multivariate Analysis Technique. Food and Bioprocess Technology, 2013, 7, 2084.	2.6	3
46	Mechanism of Bacterial Inactivation by (+)-Limonene and Its Potential Use in Food Preservation Combined Processes. PLoS ONE, 2013, 8, e56769.	1.1	114
47	Inactivation of Escherichia coli O157:H7 in fruit juices by combined treatments of citrus fruit essential oils and heat. International Journal of Food Microbiology, 2012, 159, 9-16.	2.1	70
48	Role of general stress-response alternative sigma factors ÏƒS (RpoS) and ÏƒB (SigB) in bacterial heat resistance as a function of treatment medium pH. International Journal of Food Microbiology, 2012, 153, 358-364.	2.1	25
49	Chemical composition of commercial citrus fruit essential oils and evaluation of their antimicrobial activity acting alone or in combined processes. Food Control, 2011, 22, 896-902.	2.8	294
50	Organic acids make Escherichia coli more resistant to pulsed electric fields at acid pH. International Journal of Food Microbiology, 2010, 136, 381-384.	2.1	23
51	Germinant receptor diversity and germination responses of four strains of the Bacillus cereus group. International Journal of Food Microbiology, 2010, 139, 108-115.	2.1	41
52	Comparative analysis of Bacillus weihenstephanensis KBAB4 spores obtained at different temperatures. International Journal of Food Microbiology, 2010, 140, 146-153.	2.1	49
53	sigB absence decreased Listeria monocytogenes EGD-e heat resistance but not its Pulsed Electric Fields resistance. International Journal of Food Microbiology, 2010, 141, 32-38.	2.1	28
54	Inactivation of<i>Escherichia coli</i>by citral. Journal of Applied Microbiology, 2010, 108, 1928-1939.	1.4	123

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55	Effect of Citral on the Thermal Inactivation of Escherichia coli O157:H7 in Citrate Phosphate Buffer and Apple Juice. Journal of Food Protection, 2010, 73, 2189-2196.	0.8	37
56	Direct-Imaging-Based Quantification of Bacillus cereus ATCC 14579 Population Heterogeneity at a Low Incubation Temperature. Applied and Environmental Microbiology, 2010, 76, 927-930.	1.4	11
57	MODELING THE INACTIVATION KINETICS OF <i>ESCHERICHIA COLI</i> O157:H7 DURING THE STORAGE UNDER REFRIGERATION OF APPLE JUICE TREATED BY PULSED ELECTRIC FIELDS. Journal of Food Safety, 2009, 29, 546-563.	1.1	10
58	Comparing the PEF resistance and occurrence of sublethal injury on different strains of Escherichia coli, Salmonella Typhimurium, Listeria monocytogenes and Staphylococcus aureus in media of pH 4 and 7. Innovative Food Science and Emerging Technologies, 2009, 10, 160-165.	2.7	79
59	Biosynthetic requirements for the repair of sublethally injuredSaccharomyces cerevisiaecells after pulsed electric fields. Journal of Applied Microbiology, 2008, 105, 166-174.	1.4	7
60	Effect of environmental factors and cell physiological state on Pulsed Electric Fields resistance and repair capacity of various strains of Escherichia coli. International Journal of Food Microbiology, 2008, 124, 260-267.	2.1	76
61	Recovery of Saccharomyces cerevisiae sublethally injured cells after Pulsed Electric Fields. International Journal of Food Microbiology, 2008, 125, 352-356.	2.1	47
62	Relationship between Sublethal Injury and Microbial Inactivation by the Combination of High Hydrostatic Pressure and Citral or <i>tert</i> -Butyl Hydroquinone. Applied and Environmental Microbiology, 2008, 74, 7570-7577.	1.4	88
63	Relationship between Sublethal Injury and Inactivation of Yeast Cells by the Combination of Sorbic Acid and Pulsed Electric Fields. Applied and Environmental Microbiology, 2007, 73, 3814-3821.	1.4	50
64	Pulsed electric fields cause bacterial envelopes permeabilization depending on the treatment intensity, the treatment medium pH and the microorganism investigated. International Journal of Food Microbiology, 2007, 113, 219-227.	2.1	133
65	Biosynthetic requirements for the repair of sublethal membrane damage in Escherichia coli cells after pulsed electric fields. Journal of Applied Microbiology, 2006, 100, 428-435.	1.4	68
66	A model describing the kinetics of inactivation of Lactobacillus plantarum in a buffer system of different pH and in orange and apple juice. Journal of Food Engineering, 2005, 70, 7-14.	2.7	51
67	Occurrence of sublethal injury after pulsed electric fields depending on the micro-organism, the treatment medium ph and the intensity of the treatment investigated. Journal of Applied Microbiology, 2005, 99, 94-104.	1.4	123
68	INACTIVATION OF ESCHERICHIA COLI O157:H7 DURING THE STORAGE UNDER REFRIGERATION OF APPLE JUICE TREATED BY PULSED ELECTRIC FIELDS. Journal of Food Safety, 2005, 25, 30-42.	1.1	55
69	Modelling inactivation of Listeria monocytogenes by pulsed electric fields in media of different pH. International Journal of Food Microbiology, 2005, 103, 199-206.	2.1	55
70	Bacterial resistance after pulsed electric fields depending on the treatment medium pH. Innovative Food Science and Emerging Technologies, 2005, 6, 388-395.	2.7	98
71	Pulsed electric fields cause sublethal injury in Escherichia coli. Letters in Applied Microbiology, 2003, 36, 140-144.	1.0	81