Sara Spilimbergo

List of Publications by Year
in descending order

76 papers	2,943 citations	186265 28 h-index	175258 52 g-index
77 all docs	77 docs citations	77 times ranked	2148 citing authors

#	Article	IF	Citations
1	Inactivation of foodborne pathogens on leek and alfalfa seeds with supercritical carbon dioxide. Journal of Supercritical Fluids, 2022, 180, 105433.	3.2	3
2	Microbial inactivation and drying of strawberry slices by supercritical CO2. Journal of Supercritical Fluids, 2022, 180, 105430.	3.2	7
3	Supercritical CO₂ for the drying and microbial inactivation of appleâ€™s slices. Drying Technology, 2021, 39, 259-267.	3.1	12
4	Optimization of the Appearance Quality in CO2 Processed Ready-to-Eat Carrots through Image Analysis. Foods, 2021, 10, 2999.	4.3	3
5	Research Note: Microbial inactivation of raw chicken meat by supercritical carbon dioxide treatment alone and in combination with fresh culinary herbs. Poultry Science, 2020, 99, 536-545.	3.4	24
6	Effect of CO2 Preservation Treatments on the Sensory Quality of Pomegranate Juice. Molecules, 2020, 25, 5598.	3.8	5
7	Optimization of the supercritical CO2 pasteurization process for the preservation of high nutritional value of pomegranate juice. Journal of Supercritical Fluids, 2020, 164, 104914.	3.2	22
8	Supercritical CO2 Drying of Red Bell Pepper. Food and Bioprocess Technology, 2020, 13, 753-763.	4.7	10
9	Supercritical fluid extraction of oils from apple seeds: Process optimization, chemical characterization and comparison with a conventional solvent extraction. Innovative Food Science and Emerging Technologies, 2020, 64, 102428.	5.6	51
10	Challenging chemical and quality changes of supercritical Co2 dried apple during long-term storage. LWT - Food Science and Technology, 2019, 110, 132-141.	5.2	12
11	Supercritical carbon dioxide combined with high power ultrasound as innovate drying process for chicken breast. Journal of Supercritical Fluids, 2019, 147, 24-32.	3.2	28
12	Microbial inactivation efficiency of supercritical CO₂ drying process. Drying Technology, 2018, 36, 2016-2021.	3.1	22
13	Inactivation of Salmonella , Listeria monocytogenes and Escherichia coli O157:H7 inoculated on coriander by freeze-drying and supercritical CO 2 drying. Innovative Food Science and Emerging Technologies, 2018, 47, 180-186.	5.6	30
14	Comparison of three types of drying (supercritical CO2, air and freeze) on the quality of dried apple â€“ Quality index approach. LWT - Food Science and Technology, 2018, 94, 64-72.	5.2	52
15	High power ultrasound combined with supercritical carbon dioxide for the drying and microbial inactivation of coriander. Journal of CO2 Utilization, 2018, 24, 516-521.	6.8	38
16	Preservation over time of dried acellular esophageal matrix. Biomedical Physics and Engineering Express, 2018, 4, 065021.	1.2	7
17	Enzymatic, physicochemical, nutritional and phytochemical profile changes of apple (Golden Delicious) Tj ETQq1 1 0.784314 rgBT /Ov 279-286.	8.2	77
18	A hybrid process for increasing the shelf life of elderberry juice. Journal of Supercritical Fluids, 2018, 140, 406-414.	3.2	11

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19	Supercritical Fluid Pasteurization and Food Safety. RSC Green Chemistry, 2018, , 153-195.	0.1	3
20	A Study about the Effects of Supercritical Carbon Dioxide Drying on Apple Pieces. International Journal of Electrical Energy, 2018, , 186-190.	0.4	11
21	Exploitation of Î º-carrageenan aerogels as template for edible oleogel preparation. Food Hydrocolloids, 2017, 71, 68-75.	10.7	110
22	Non-thermal pasteurization of apples in syrup with dense phase carbon dioxide. Journal of Food Engineering, 2017, 207, 18-23.	5.2	14
23	Impact of high-pressure carbon dioxide on polyphenoloxidase activity and stability of fresh apple juice. LWT - Food Science and Technology, 2017, 85, 363-371.	5.2	32
24	In situ Raman-analysis of supercritical carbon dioxide drying applied to acellular esophageal matrix. Journal of Supercritical Fluids, 2017, 128, 194-199.	3.2	8
25	In Situ Raman Analysis of CO2â€"Assisted Drying of Fruit-Slices. Foods, 2017, 6, 37.	4.3	16
26	Dry acellular oesophageal matrix prepared by supercritical carbon dioxide. Journal of Supercritical Fluids, 2016, 115, 33-41.	3.2	28
27	In situ Raman quantification of the dissolution kinetics of carbon dioxide in liquid solutions during a dense phase and ultrasound treatment for the inactivation of Saccharomyces cerevisiae. Journal of Supercritical Fluids, 2016, 111, 104-111.	3.2	12
28	A combined high pressure carbon dioxide and high power ultrasound treatment for the microbial stabilization of cooked ham. Journal of Food Engineering, 2016, 174, 47-55.	5.2	17
29	Inactivation of mushroom polyphenoloxidase in model systems exposed to high-pressure carbon dioxide. Journal of Supercritical Fluids, 2016, 107, 669-675.	3.2	18
30	High-Pressure Processing of Foods toward Their Industrialization and Commercialization: An Up-to-Date Overview. Functional Foods & Nutraceuticals Series, 2015, , 427-454.	0.1	2
31	High pressure carbon dioxide combined with high power ultrasound pasteurization of fresh cut carrot. Journal of Supercritical Fluids, 2015, 105, 170-178.	3.2	34
32	Application of culture-independent methods for monitoring Listeria monocytogenes inactivation on food products. Process Biochemistry, 2015, 50, 188-193.	3.7	12
33	High pressure carbon dioxide on pork raw meat: Inactivation of mesophilic bacteria and effects on colour properties. Journal of Food Engineering, 2015, 156, 55-58.	5.2	8
34	Effects of Pasteurization on Volatile Compounds and Sensory Properties of Coconut (Cocos nucifera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 2015, 8, 1393-1404.	4.7	32
35	High-Power Ultrasound Assisted High-Pressure Carbon Dioxide Pasteurization of Fresh-Cut Coconut: a Microbial and Physicochemical Study. Food and Bioprocess Technology, 2015, 8, 2368-2382.	4.7	25
36	High Pressure Carbon Dioxide pasteurization of coconut water: A sport drink with high nutritional and sensory quality. Journal of Food Engineering, 2015, 145, 73-81.	5.2	69

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37	Accurate flow cytometric monitoring of Escherichia coli subpopulations on solid food treated with high pressure carbon dioxide. Journal of Applied Microbiology, 2014, 117, 440-450.	3.1	17
38	Partial permeabilisation and depolarization of Salmonella enterica Typhimurium cells after treatment with pulsed electric fields and high pressure carbon dioxide. Process Biochemistry, 2014, 49, 2055-2062.	3.7	10
39	Supercritical carbon dioxide combined with high power ultrasound: An effective method for the pasteurization of coconut water. Journal of Supercritical Fluids, 2014, 92, 257-263.	3.2	37
40	Effect of denseâ€phase <scp>CO</scp>₂ on polyphenoloxidase in model solutions. International Journal of Food Science and Technology, 2014, 49, 1238-1241.	2.7	6
41	Supercritical CO2 Induces Marked Changes in Membrane Phospholipids Composition in Escherichia coli K12. Journal of Membrane Biology, 2014, 247, 469-477.	2.1	19
42	Validation of a mathematical model for predicting high pressure carbon dioxide inactivation kinetics of Escherichia coli spiked on fresh cut carrot. Journal of Supercritical Fluids, 2014, 85, 17-23.	3.2	14
43	Bacterial inactivation on solid food matrices through supercritical CO2: A correlative study. Journal of Food Engineering, 2014, 120, 146-157.	5.2	12
44	High pressure carbon dioxide pasteurization of fresh-cut carrot. Journal of Supercritical Fluids, 2013, 79, 92-100.	3.2	58
45	Supercritical Carbon Dioxide Processing of Dry Cured Ham Spiked with Listeria monocytogenes: Inactivation Kinetics, Color, and Sensory Evaluations. Food and Bioprocess Technology, 2013, 6, 1164-1174.	4.7	35
46	Optimization of supercritical carbon dioxide treatment for the inactivation of the natural microbial flora in cubed cooked ham. International Journal of Food Microbiology, 2013, 161, 189-196.	4.7	34
47	Comparison of quantitative PCR and flow cytometry as cellular viability methods to study bacterial membrane permeabilization following supercritical CO2 treatment. Microbiology (United Kingdom), 2013, 159, 1056-1066.	1.8	19
48	Quality Attributes of Fresh-Cut Coconut after Supercritical Carbon Dioxide Pasteurization. Journal of Chemistry, 2013, 2013, 1-9.	1.9	11
49	Terminal Sterilization of BisGMA-TEGDMA Thermoset Materials and Their Bioactive Surfaces by Supercritical CO₂. Biomacromolecules, 2012, 13, 1152-1160.	5.4	26
50	Carbon Dioxide Induced Silk Protein Gelation for Biomedical Applications. Biomacromolecules, 2012, 13, 2060-2072.	5.4	74
51	E: Food Engineering & Physical Properties. Effect of Supercritical Carbon Dioxide Pasteurization on Natural Microbiota, Texture, and Microstructure of Freshâ€Cut Coconut. Journal of Food Science, 2012, 77, E137-43.	3.1	35
52	On-line color monitoring of solid foods during supercritical CO2 pasteurization. Journal of Food Engineering, 2012, 110, 80-85.	5.2	16
53	High pressure carbon dioxide pasteurization of solid foods: Current knowledge and future outlooks. Trends in Food Science and Technology, 2011, 22, 427-441.	15.1	117
54	Real time intracellular pH dynamics in Listeria innocua under CO2 and N2O pressure. Journal of Supercritical Fluids, 2011, 58, 385-390.	3.2	7

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55	Milk pasteurization at low temperature under N2O pressure. Journal of Food Engineering, 2011, 105, 193-195.	5.2	7
56	Porous poly(<scp>D</scp>,<scp>L</scp>â€lactic acid) foams with tunable structure and mechanical anisotropy prepared by supercritical carbon dioxide. Journal of Biomedical Materials Research - Part B Applied Biomaterials, 2011, 99B, 338-349.	3.4	19
57	High pressure gases: Role of dynamic intracellular pH in pasteurization. Biotechnology and Bioengineering, 2011, 108, 1211-1214.	3.3	14
58	Pressure-induced pH changes in aqueous solutions â€“ On-line measurement and semi-empirical modelling approach. Journal of Supercritical Fluids, 2011, 56, 6-13.	3.2	9
59	High-pressure CO2 inactivation and induced damage on Saccharomyces cerevisiae evaluated by flow cytometry. Process Biochemistry, 2010, 45, 647-654.	3.7	28
60	Intracellular pH measurement during high-pressure CO2 pasteurization evaluated by cell fluorescent staining. Journal of Supercritical Fluids, 2010, 53, 185-191.	3.2	20
61	Supercritical CO₂ and N₂O pasteurisation of peach and kiwi juice. International Journal of Food Science and Technology, 2010, 45, 1619-1625.	2.7	43
62	Mathematical Modeling of Yeast Inactivation of Freshly Squeezed Apple Juice under High-Pressure Carbon Dioxide. Critical Reviews in Food Science and Nutrition, 2010, 51, 91-97.	10.3	10
63	Real-time monitoring of cell membrane modification during supercritical CO2 pasteurization. Journal of Supercritical Fluids, 2009, 48, 93-97.	3.2	49
64	Effects of supercritical CO2 and N2O pasteurisation on the quality of fresh apple juice. Food Chemistry, 2009, 115, 129-136.	8.2	101
65	Yeast Inactivation in Fresh Apple Juice by High Pressure Nitrous Oxide. International Journal of Food Engineering, 2007, 3, .	1.5	9
66	Supercritical gases pasteurization of apple juice. Journal of Supercritical Fluids, 2007, 40, 485-489.	3.2	44
67	High pressure carbon dioxide inactivation of microorganisms in foods: The past, the present and the future. International Journal of Food Microbiology, 2007, 117, 1-28.	4.7	465
68	Effect of high-pressure gases on phase behaviour of solid lipids. Journal of Supercritical Fluids, 2006, 38, 289-294.	3.2	24
69	Kinetic Analysis of Microorganisms Inactivation in Apple Juice by High Pressure Carbon Dioxide. International Journal of Food Engineering, 2006, 2, .	1.5	14
70	Stochastic Modeling of S. cerevisiae Inactivation by Supercritical CO2. Biotechnology Progress, 2005, 21, 1461-1465.	2.6	22
71	Determination of extracellular and intracellular pH ofBacillus subtilis suspension under CO2 treatment. Biotechnology and Bioengineering, 2005, 92, 447-451.	3.3	65
72	Inactivation of bacteria and spores by pulse electric field and high pressure CO2 at low temperature. Biotechnology and Bioengineering, 2003, 82, 118-125.	3.3	108

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73	Non-thermal bacterial inactivation with dense CO2. Biotechnology and Bioengineering, 2003, 84, 627-638.	3.3	233
74	Inactivation of Bacillus subtilis spores by supercritical CO2 treatment. Innovative Food Science and Emerging Technologies, 2003, 4, 161-165.	5.6	68
75	Microbial inactivation by high-pressure. Journal of Supercritical Fluids, 2002, 22, 55-63.	3.2	176
76	Treating micro-organisms with high pressure. Industrial Chemistry Library, 2001, 9, 626-640.	0.1	3