

Abel Guillermo RÃ-os-Castillo

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

348
citations

1040056

9
h-index

996975

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g-index

15
all docs

15
docs citations

15
times ranked

364
citing authors

#	ARTICLE	IF	CITATIONS
1	Biofilms in the Spotlight: Detection, Quantification, and Removal Methods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1261-1276.	11.7	100
2	Bactericidal Efficacy of Hydrogen Peroxide-Based Disinfectants Against Gram-Positive and Gram-Negative Bacteria on Stainless Steel Surfaces. <i>Journal of Food Science</i> , 2017, 82, 2351-2356.	3.1	51
3	Antimicrobial Activity and Prevention of Bacterial Biofilm Formation of Silver and Zinc Oxide Nanoparticle-Containing Polyester Surfaces at Various Concentrations for Use. <i>Foods</i> , 2020, 9, 442.	4.3	41
4	Biofilm formation of <i>Flavobacterium psychrophilum</i> on various substrates. <i>Aquaculture Research</i> , 2018, 49, 3830-3837.	1.8	25
5	Development of a peroxide biodetector for a direct detection of biofilms produced by catalase-positive bacteria on food-contact surfaces. <i>CYTA - Journal of Food</i> , 2018, 16, 506-515.	1.9	22
6	Long-term antibacterial efficacy of disinfectants based on benzalkonium chloride and sodium hypochlorite tested on surfaces against resistant gram-positive bacteria. <i>Food Control</i> , 2018, 93, 219-225.	5.5	17
7	Development of a dairy fouling model to assess the efficacy of cleaning procedures using alkaline and enzymatic products. <i>LWT - Food Science and Technology</i> , 2019, 106, 44-49.	5.2	15
8	Removal of <i>Salmonella enterica</i> serovar Typhimurium and <i>Cronobacter sakazakii</i> biofilms from food contact surfaces through enzymatic catalysis. <i>Journal of Food Safety</i> , 2020, 40, e12755.	2.3	13
9	Detection of <i>Salmonella Typhimurium</i> and <i>Listeria monocytogenes</i> biofilm cells exposed to different drying and pre-enrichment times using conventional and rapid methods. <i>International Journal of Food Microbiology</i> , 2020, 324, 108611.	4.7	13
10	Effectiveness of enzymatic treatment for reducing dairy fouling at pilot-plant scale under real cleaning conditions. <i>LWT - Food Science and Technology</i> , 2022, 154, 112634.	5.2	11
11	Evaluation of bacterial population using multiple sampling methods and the identification of bacteria detected on supermarket food contact surfaces. <i>Food Control</i> , 2021, 119, 107471.	5.5	10
12	Hygienic properties exhibited by single-use wood and plastic packaging on the microbial stability for fish. <i>LWT - Food Science and Technology</i> , 2019, 113, 108309.	5.2	8
13	Detection by real-time PCR and conventional culture of <i>Salmonella Typhimurium</i> and <i>Listeria monocytogenes</i> adhered to stainless steel surfaces under dry conditions. <i>Food Control</i> , 2022, 137, 108971.	5.5	8
14	The Effects of Dry, Humid and Wear Conditions on the Antimicrobial Efficiency of Triclosan-Containing Surfaces. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 1717.	2.5	7
15	Microscopic analysis and microstructural characterization of the organic and inorganic components of dairy fouling during the cleaning process. <i>Journal of Dairy Science</i> , 2020, 103, 2117-2127.	3.4	7