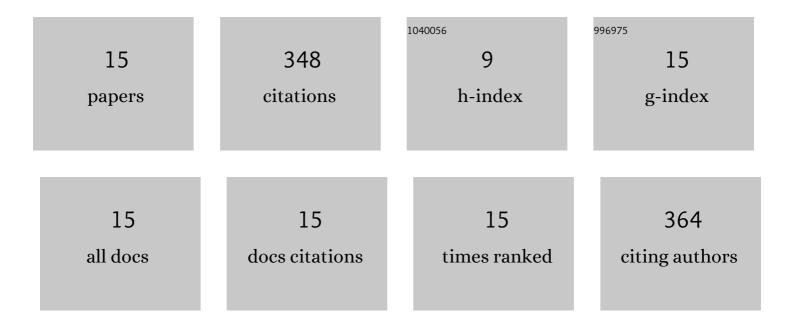
## Abel Guillermo RÃ-os-Castillo

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6901061/publications.pdf

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ABEL GUILLERMO

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