Avelino Alvarez-OrdÃ³Ã±ez

List of Publications by Year
in descending order

127	4,877	87723	114278
papers	citations	38 h-index	63 g-index

131	131	131	5351
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	New Weapons to Fight Old Enemies: Novel Strategies for the (Bio)control of Bacterial Biofilms in the Food Industry. Frontiers in Microbiology, 2016, 7, 1641.	1.5	210
2	Scientific Opinion on the update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA (2017â€“2019). EFSA Journal, 2020, 18, e05966.	0.9	178
3	Modifications in membrane fatty acid composition of Salmonella typhimurium in response to growth conditions and their effect on heat resistance. International Journal of Food Microbiology, 2008, 123, 212-219.	2.1	170
4	A Review on Non-thermal Atmospheric Plasma for Food Preservation: Mode of Action, Determinants of Effectiveness, and Applications. Frontiers in Microbiology, 2019, 10, 622.	1.5	155
5	Fourier transform infrared spectroscopy as a tool to characterize molecular composition and stress response in foodborne pathogenic bacteria. Journal of Microbiological Methods, 2011, 84, 369-378.	0.7	145
6	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 13: suitability of taxonomic units notified to EFSA until September 2020. EFSA Journal, 2021, 19, e06377.	0.9	127
7	Biofilms in Food Processing Environments: Challenges and Opportunities. Annual Review of Food Science and Technology, 2019, 10, 173-195.	5.1	120
8	Monitoring occurrence and persistence of Listeria monocytogenes in foods and food processing environments in the Republic of Ireland. Frontiers in Microbiology, 2014, 5, 436.	1.5	118
9	Pathogenicity assessment of Shiga toxinâ€producing Escherichia coli (STEC) and the public health risk posed by contamination of food with STEC. EFSA Journal, 2020, 18, e05967.	0.9	111
10	The adaptive response of bacterial food-borne pathogens in the environment, host and food: Implications for food safety. International Journal of Food Microbiology, 2015, 213, 99-109.	2.1	105
11	The Present and Future of Whole Genome Sequencing (WGS) and Whole Metagenome Sequencing (WMS) for Surveillance of Antimicrobial Resistant Microorganisms and Antimicrobial Resistance Genes across the Food Chain. Genes, 2018, 9, 268.	1.0	99
12	Salmonella spp. survival strategies within the host gastrointestinal tract. Microbiology (United) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	0.7	98
13	Salmonella control in poultry flocks and its public health impact. EFSA Journal, 2019, 17, e05596.	0.9	93
14	Application of lactic acid bacteria for the biopreservation of meat products: A systematic review. Meat Science, 2022, 183, 108661.	2.7	93
15	The Acid Tolerance Response of Salmonella spp.: An adaptive strategy to survive in stressful environments prevailing in foods and the host. Food Research International, 2012, 45, 482-492.	2.9	92
16	A Systematic Review of Bacterial Foodborne Outbreaks Related to Red Meat and Meat Products. Foodborne Pathogens and Disease, 2018, 15, 598-611.	0.8	84
17	Role of Slaughtering in Salmonella Spreading and Control in Pork Production. Journal of Food Protection, 2013, 76, 899-911.	0.8	83
18	Biotechnological applications of functional metagenomics in the food and pharmaceutical industries. Frontiers in Microbiology, 2015, 6, 672.	1.5	83

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19	Whole genome sequencing and metagenomics for outbreak investigation, source attribution and risk assessment of foodâ€borne microorganisms. EFSA Journal, 2019, 17, e05898.	0.9	83
20	Acid tolerance in Salmonella typhimurium induced by culturing in the presence of organic acids at different growth temperatures. Food Microbiology, 2010, 27, 44-49.	2.1	81
21	Swine Dysentery: Aetiology, Pathogenicity, Determinants of Transmission and the Fight against the Disease. International Journal of Environmental Research and Public Health, 2013, 10, 1927-1947.	1.2	80
22	Arginine and lysine decarboxylases and the Acid Tolerance Response of Salmonella Typhimurium. International Journal of Food Microbiology, 2010, 136, 278-282.	2.1	79
23	Food processing as a risk factor for antimicrobial resistance spread along the food chain. Current Opinion in Food Science, 2019, 30, 21-26.	4.1	77
24	Relationship between membrane fatty acid composition and heat resistance of acid and cold stressed Salmonella senftenberg CECT 4384. Food Microbiology, 2009, 26, 347-353.	2.1	76
25	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 12: suitability of taxonomic units notified to EFSA until March 2020. EFSA Journal, 2020, 18, e06174.	0.9	76
26	Comparison of acids on the induction of an Acid Tolerance Response in Salmonella typhimurium, consequences for food safety. Meat Science, 2009, 81, 65-70.	2.7	70
27	Role played by the environment in the emergence and spread of antimicrobial resistance (AMR) through the food chain. EFSA Journal, 2021, 19, e06651.	0.9	68
28	A 3-year multi-food study of the presence and persistence of Listeria monocytogenes in 54 small food businesses in Ireland. International Journal of Food Microbiology, 2017, 249, 18-26.	2.1	62
29	Update and review of control options for Campylobacter in broilers at primary production. EFSA Journal, 2020, 18, e06090.	0.9	62
30	Public health risks associated with foodâ€borne parasites. EFSA Journal, 2018, 16, e05495.	0.9	61
31	Rapid Methods for Antimicrobial Resistance Diagnostics. Antibiotics, 2021, 10, 209.	1.5	58
32	Changes in Fourier transform infrared spectra of Salmonella enterica serovars Typhimurium and Enteritidis after adaptation to stressful growth conditions. International Journal of Food Microbiology, 2010, 142, 97-105.	2.1	56
33	The challenge of challenge testing to monitor Listeria monocytogenes growth on ready-to-eat foods in Europe by following the European Commission (2014) Technical Guidance document. Food Research International, 2015, 75, 233-243.	2.9	54
34	Heterogeneity in resistance to food-related stresses and biofilm formation ability among verocytotoxigenic Escherichia coli strains. International Journal of Food Microbiology, 2013, 161, 220-230.	2.1	49
35	Environmental microbiome mapping as a strategy to improve quality and safety in the food industry. Current Opinion in Food Science, 2021, 38, 168-176.	4.1	47
36	Acid stress management by Cronobacter sakazakii. International Journal of Food Microbiology, 2014, 178, 21-28.	2.1	45

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37	Genetic Basis and Clonal Population Structure of Antibiotic Resistance in Campylobacter jejuni Isolated From Broiler Carcasses in Belgium. Frontiers in Microbiology, 2018, 9, 1014.	1.5	45
38	Applying Fourier-transform infrared spectroscopy and chemometrics to the characterization and identification of lactic acid bacteria. Vibrational Spectroscopy, 2011, 56, 193-201.	1.2	44
39	Polymorphisms in rpoS and Stress Tolerance Heterogeneity in Natural Isolates of Cronobacter sakazakii. Applied and Environmental Microbiology, 2012, 78, 3975-3984.	1.4	42
40	Antibacterial activity and mode of action of a commercial citrus fruit extract. Journal of Applied Microbiology, 2013, 115, 50-60.	1.4	40
41	Editorial: About the Foodborne Pathogen Campylobacter. Frontiers in Microbiology, 2017, 8, 1908.	1.5	39
42	Antimicrobial use and production system shape the fecal, environmental, and slurry resistomes of pig farms. Microbiome, 2020, 8, 164.	4.9	39
43	A Comparative Study of Thermal and Acid Inactivation Kinetics in Fruit Juices ofSalmonella entericaSerovar Typhimurium andSalmonella entericaSerovar Senftenberg Grown at Acidic Conditions. Foodborne Pathogens and Disease, 2009, 6, 1147-1155.	0.8	38
44	Antimicrobial resistance and virulence characterization of Staphylococcus aureus and coagulase-negative staphylococci from imported beef meat. Annals of Clinical Microbiology and Antimicrobials, 2017, 16, 35.	1.7	38
45	Evaluation of Cold Atmospheric Pressure Plasma (CAPP) and plasma-activated water (PAW) as alternative non-thermal decontamination technologies for tofu: Impact on microbiological, sensorial and functional quality attributes. Food Research International, 2020, 129, 108859.	2.9	38
46	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 10: Suitability of taxonomic units notified to EFSA until March 2019. EFSA Journal, 2019, 17, e05753.	0.9	37
47	Extended Spectrum Î²-Lactamase (ESBL) Producing Escherichia coli in Pigs and Pork Meat in the European Union. Antibiotics, 2020, 9, 678.	1.5	36
48	Transposon mutagenesis reveals genes involved in osmotic stress and drying in Cronobacter sakazakii. Food Research International, 2014, 55, 45-54.	2.9	35
49	Changes in Ultrastructure and Fourier Transform Infrared Spectrum of Salmonella enterica Serovar Typhimurium Cells after Exposure to Stress Conditions. Applied and Environmental Microbiology, 2010, 76, 7598-7607.	1.4	34
50	Influence of processing parameters and stress adaptation on the inactivation of Listeria monocytogenes by Non-Thermal Atmospheric Plasma (NTAP). Food Research International, 2016, 89, 631-637.	2.9	34
51	Update of the list of QPSâ€recommended biological agents intentionally added to food or feed as notified to EFSA 11: suitability of taxonomic units notified to EFSA until September 2019. EFSA Journal, 2020, 18, e05965.	0.9	34
52	Structure-Activity Relationship of Synthetic Variants of the Milk-Derived Antimicrobial Peptide Î± _{s2} -Casein f(183â€“207). Applied and Environmental Microbiology, 2013, 79, 5179-5185.	1.4	33
53	Dynamics of Listeria monocytogenes colonisation in a newly-opened meat processing facility. Meat Science, 2016, 113, 26-34.	2.7	33
54	Effects of organic acids on thermal inactivation of acid and cold stressed Enterococcus faecium. Food Microbiology, 2009, 26, 497-503.	2.1	30

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55	Examination of Listeria monocytogenes in Seafood Processing Facilities and Smoked Salmon in the Republic of Ireland. Journal of Food Protection, 2015, 78, 2184-2190.	0.8	30
56	Putative Cross-Contamination Routes of Listeria monocytogenes in a Meat Processing Facility in Romania. Journal of Food Protection, 2015, 78, 1664-1674.	0.8	29
57	Evaluation of ultraviolet light (UV), non-thermal atmospheric plasma (NTAP) and their combination for the control of foodborne pathogens in smoked salmon and their effect on quality attributes. Innovative Food Science and Emerging Technologies, 2018, 50, 84-93.	2.7	29
58	Update on chronic wasting disease (CWD) III. EFSA Journal, 2019, 17, e05863.	0.9	28
59	Molecular epidemiology and antimicrobial resistance mechanisms ofCampylobacter colifrom diarrhoeal patients and broiler carcasses in Belgium. Transboundary and Emerging Diseases, 2019, 66, 463-475.	1.3	28
60	Unraveling the emergence and population diversity of Listeria monocytogenes in a newly built meat facility through whole genome sequencing. International Journal of Food Microbiology, 2021, 340, 109043.	2.1	28
61	Effects of High Hydrostatic Pressure on Escherichia coli Ultrastructure, Membrane Integrity and Molecular Composition as Assessed by FTIR Spectroscopy and Microscopic Imaging Techniques. Molecules, 2014, 19, 21310-21323.	1.7	27
62	Production of Antibacterial Coatings Through Atmospheric Pressure Plasma: a Promising Alternative for Combatting Biofilms in the Food Industry. Food and Bioprocess Technology, 2019, 12, 1251-1263.	2.6	27
63	Heat resistance of Cronobacter sakazakii DPC 6529 and its behavior in reconstituted powdered infant formula. Food Research International, 2015, 69, 401-409.	2.9	24
64	The public health risk posed by Listeria monocytogenes in frozen fruit and vegetables including herbs, blanched during processing. EFSA Journal, 2020, 18, e06092.	0.9	24
65	Survival of acid adapted and non-acid adapted Salmonella Typhimurium in pasteurized orange juice and yogurt under different storage temperatures. Food Science and Technology International, 2013, 19, 407-414.	1.1	23
66	Occurrence, Persistence, and Virulence Potential ofListeria ivanoviiin Foods and Food Processing Environments in the Republic of Ireland. BioMed Research International, 2015, 2015, 1-10.	0.9	20
67	Microbial colonization and resistome dynamics in food processing environments of a newly opened pork cutting industry during 1.5 years of activity. Microbiome, 2021, 9, 204.	4.9	20
68	Validation of a Loop-Mediated Amplification/ISO 6579-Based Method for Analysing Soya Meal for the Presence of Salmonella enterica. Food Analytical Methods, 2016, 9, 2979-2985.	1.3	19
69	Stress adaptation has a minor impact on the effectivity of Non-Thermal Atmospheric Plasma (NTAP) against Salmonella spp.. Food Research International, 2017, 102, 519-525.	2.9	19
70	Fourier Transform Infrared Spectroscopy in Food Microbiology. SpringerBriefs in Food, Health and Nutrition, 2012, , .	0.5	18
71	Atmospheric pressure cold plasma anti-biofilm coatings for 3D printed food tools. Innovative Food Science and Emerging Technologies, 2020, 64, 102404.	2.7	18
72	Dairy Products and Dairy-Processing Environments as a Reservoir of Antibiotic Resistance and Quorum-Quenching Determinants as Revealed through Functional Metagenomics. MSystems, 2020, 5, .	1.7	18

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73	Orthogonal typing methods identify genetic diversity among Belgian Campylobacter jejuni strains isolated over a decade from poultry and cases of sporadic human illness. International Journal of Food Microbiology, 2018, 275, 66-75.	2.1	17
74	The role of the general stress response regulator RpoS in Cronobacter sakazakii biofilm formation. Food Research International, 2020, 136, 109508.	2.9	17
75	Guidance on date marking and related food information: part 1 (date marking). EFSA Journal, 2020, 18, e06306.	0.9	17
76	Selection for Antimicrobial Resistance in Foodborne Pathogens through Exposure to UV Light and Nonthermal Atmospheric Plasma Decontamination Techniques. Applied and Environmental Microbiology, 2020, 86, .	1.4	17
77	Antimicrobial resistance in commensal Escherichia coli and Enterococcus spp. is influenced by production system, antimicrobial use, and biosecurity measures on Spanish pig farms. Porcine Health Management, 2021, 7, 27.	0.9	17
78	High-throughput sequencing reveals genetic determinants associated with antibiotic resistance in Campylobacter spp. from farm-to-fork. PLoS ONE, 2021, 16, e0253797.	1.1	17
79	Stress resistance associated with multi-host transmission and enhanced biofilm formation at 42ÂÂ°C among hyper-aerotolerant generalist Campylobacter jejuni. Food Microbiology, 2021, 95, 103706.	2.1	16
80	Selection for Loss of RpoS in Cronobacter sakazakii by Growth in the Presence of Acetate as a Carbon Source. Applied and Environmental Microbiology, 2013, 79, 2099-2102.	1.4	15
81	Microbiological, physicochemical and sensory parameters of dry fermented sausages manufactured with high hydrostatic pressure processed raw meat. Meat Science, 2015, 108, 115-119.	2.7	15
82	Determination of Listeria monocytogenes Growth during Mushroom Production and Distribution. Foods, 2013, 2, 544-553.	1.9	14
83	Effect of logistic slaughter on Salmonella contamination on pig carcasses. Food Research International, 2014, 55, 77-82.	2.9	14
84	Development and characterization of anti-biofilm coatings applied by Non-Equilibrium Atmospheric Plasma on stainless steel. Food Research International, 2022, 152, 109891.	2.9	13
85	Investigation of the Antimicrobial Activity of Bacillus licheniformis Strains Isolated from Retail Powdered Infant Milk Formulae. Probiotics and Antimicrobial Proteins, 2014, 6, 32-40.	1.9	12
86	Diversity of Survival Patterns among Escherichia coli O157:H7 Genotypes Subjected to Food-Related Stress Conditions. Frontiers in Microbiology, 2016, 7, 322.	1.5	11
87	Influence of acid and low-temperature adaptation on pulsed electric fields resistance of Enterococcus faecium in media of different pH. Innovative Food Science and Emerging Technologies, 2018, 45, 382-389.	2.7	10
88	Production of safer food by understanding risk factors for L. monocytogenes occurrence and persistence in food processing environments. Journal of Food Safety, 2018, 38, e12516.	1.1	10
89	HEATâ€RESISTANCE PREDICTION OF LISTERIA INNOCUA GROWN AT DIFFERENT TEMPERATURES. Journal of Food Safety, 2009, 29, 474-483.	1.1	9
90	The Role of the Food Chain in the Spread of Antimicrobial Resistance (AMR). , 2017, , 23-47.		9

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91	Effect of antimicrobial use and production system on Campylobacter spp., Staphylococcus spp. and Salmonella spp. resistance in Spanish swine: A crossâ€sectional study. Zoonoses and Public Health, 2021, 68, 54-66.	0.9	9
92	Systematic Review and Meta-Analysis of the Efficacy of Interventions Applied during Primary Processing to Reduce Microbial Contamination on Pig Carcasses. Foods, 2022, 11, 2110.	1.9	9
93	A note on challenge trials to determine the growth of Listeria monocytogenes on mushrooms (Agaricus bisporus). Irish Journal of Agricultural and Food Research, 2015, 54, 121-125.	0.2	8
94	Challenge Studies to Determine the Ability of Foods to Support the Growth of Listeria monocytogenes. Pathogens, 2018, 7, 80.	1.2	8
95	Potential BSE risk posed by the use of ruminant collagen and gelatine in feed for nonâ€ruminant farmed animals. EFSA Journal, 2020, 18, e06267.	0.9	8
96	Frozen Vegetable Processing Plants Can Harbour Diverse Listeria monocytogenes Populations: Identification of Critical Operations by WGS. Foods, 2022, 11, 1546.	1.9	8
97	Epidemiology, Detection, and Control of Foodborne Microbial Pathogens. BioMed Research International, 2015, 2015, 1-2.	0.9	7
98	#EUROmicroMOOC: using Twitter to share trends in Microbiology worldwide. FEMS Microbiology Letters, 2019, 366, .	0.7	7
99	Novel methods of microbiome analysis in the food industry. International Microbiology, 2021, 24, 593-605.	1.1	7
100	Editorial: Biofilms from a Food Microbiology Perspective: Structures, Functions, and Control Strategies. Frontiers in Microbiology, 2016, 7, 1938.	1.5	6
101	Variability in resistance to Cold Atmospheric Plasma (CAP) and Ultraviolet light (UV) and multiple stress resistance analysis of pathogenic verocytotoxigenic Escherichia coli (VTEC). Food Research International, 2016, 79, 88-94.	2.9	6
102	Editorial: Industrial and Host Associated Stress Responses in Food Microbes. Implications for Food Technology and Food Safety. Frontiers in Microbiology, 2017, 8, 1522.	1.5	6
103	Identification of risk factors and hotspots of antibiotic resistance along the food chain using nextâ€generation sequencing. EFSA Journal, 2020, 18, e181107.	0.9	6
104	Evaluation of public and animal health risks in case of a delayed postâ€mortem inspection in ungulates. EFSA Journal, 2020, 18, e06307.	0.9	6
105	EFFICACY OF TRISODIUM PHOSPHATE IN KILLING ACIDâ€ADAPTED SALMONELLA TYPHIMURIUM. Journal of Food Safety, 2011, 31, 250-256.	1.1	5
106	Survival of foodborne pathogens during frozen storage of cheese made from artificially inoculated milk. Dairy Science and Technology, 2015, 95, 759-767.	2.2	5
107	Hazard analysis approaches for certain small retail establishments and food donations: second scientific opinion. EFSA Journal, 2018, 16, e05432.	0.9	5
108	The use of the soâ€called â€˜tubsâ€™ for transporting and storing fresh fishery products. EFSA Journal, 2020, 18, e06091.	0.9	5

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109	The use of the soâ€called â€˜superchillingâ€™ technique for the transport of fresh fishery products. EFSA Journal, 2021, 19, e06378.	0.9	4
110	Editorial: Microbiological Risks in Food Processing. Frontiers in Sustainable Food Systems, 2021, 4, .	1.8	4
111	Application of genomics and metagenomics to improve food safety based on an enhanced characterisation of antimicrobial resistance. Current Opinion in Food Science, 2022, 43, 183-188.	4.1	4
112	A European questionnaire-based study on population awareness and risk perception of antimicrobial resistance. FEMS Microbiology Letters, 2019, 366, .	0.7	3
113	Effect of Non-Thermal Atmospheric Plasma on Food-Borne Bacterial Pathogens on Ready-to Eat Foods: Morphological and Physico-Chemical Changes Occurring on the Cellular Envelopes. Foods, 2020, 9, 1865.	1.9	3
114	Applying Genomics to Track Antimicrobial Resistance in the Food Chain. , 2021, , 188-211.		3
115	Development and validation of a regression model for Listeria monocytogenes growth in roast beefs. Food Microbiology, 2021, 98, 103770.	2.1	3
116	23. Cronobacter spp. and infant formula. Human Health Handbooks, 2014, , 373-392.	0.1	2
117	RpoS loss in Cronobacter sakazakii by propagation in the presence of non-preferred carbon sources. International Dairy Journal, 2016, 57, 29-33.	1.5	2
118	Identification of study habits and skills associated with the academic performance of Bachelor's degree Food Science and Technology students at the University of LeÃ³n (Spain). Journal of Food Science Education, 2020, 19, 250-262.	1.0	2
119	Heterogeneity in biofilm formation and identification of biomarkers of strong biofilm formation among field isolates of Pseudomonas spp.. Food Research International, 2021, 148, 110618.	2.9	2
120	Inactivation of indicator microorganisms and biological hazards by standard and/or alternative processing methods in Category 2 and 3 animal byâ€products and derived products to be used as organic fertilisers and/or soil improvers. EFSA Journal, 2021, 19, e06932.	0.9	2
121	Comparison of methods for the identification and sub-typing of O157 and non-O157 Escherichia coli serotypes and their integration into a polyphasic taxonomy approach. Irish Journal of Agricultural and Food Research, 2016, 55, 81-90.	0.2	1
122	Effect of high hydrostatic pressure processing of milk on the quality characteristics of kefir. Journal of Food Processing and Preservation, 2020, 44, e14797.	0.9	1
123	Evaluation of Alternative Methods of Tunnel Composting (submitted by the European Composting) Tj ETQq1 1 0.784314 rgBT /Overlo	0.9	1
124	Fourier Transform Spectroscopy and the Study of the Microbial Response to Stress. SpringerBriefs in Food, Health and Nutrition, 2012, , 23-30.	0.5	0
125	Conclusions and Future Prospects. SpringerBriefs in Food, Health and Nutrition, 2012, , 35-44.	0.5	0
126	Fourier Transform Infrared Spectroscopy to Assist in Taxonomy and Identification of Foodborne Microorganisms. SpringerBriefs in Food, Health and Nutrition, 2012, , 19-21.	0.5	0

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127	BiopelÃculas y persistencia microbiana en la industria alimentaria. Arbor, 2020, 196, 538.	0.1	0