

# Pilar Cols

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

18  
papers

291  
citations

9  
h-index

17  
g-index

18  
ext. papers

353  
ext. citations

5.5  
avg, IF

3.59  
L-index

#	Paper	IF	Citations
18	Effectiveness of a bacteriophage in reducing <i>Listeria monocytogenes</i> on fresh-cut fruits and fruit juices. <i>Food Microbiology</i> , <b>2014</b> , 38, 137-42	6	97
17	Biopreservative methods to control the growth of foodborne pathogens on fresh-cut lettuce. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 214, 4-11	5.8	53
16	Strategies to reduce microbial risk and improve quality of fresh and processed strawberries: A review. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 52, 197-212	6.8	26
15	Adhesion and invasion of <i>Listeria monocytogenes</i> and interaction with <i>Lactobacillus rhamnosus</i> GG after habituation on fresh-cut pear. <i>Journal of Functional Foods</i> , <b>2017</b> , 34, 453-460	5.1	20
14	Assessing water-assisted UV-C light and its combination with peroxyacetic acid and <i>Pseudomonas graminis</i> CPA-7 for the inactivation and inhibition of <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> in fresh-cut iceberg lettuce and baby spinach leaves. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 297, 11-26	5.8	14
13	Aloe vera gel: An update on its use as a functional edible coating to preserve fruits and vegetables. <i>Progress in Organic Coatings</i> , <b>2021</b> , 151, 106007	4.8	11
12	Effect of <i>Pseudomonas graminis</i> strain CPA-7 on the ability of <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> subsp. <i>enterica</i> to colonize Caco-2 cells after pre-incubation on fresh-cut pear. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 262, 55-62	5.8	10
11	Effect of ripeness stage during processing on <i>Listeria monocytogenes</i> growth on fresh-cut Conference pears. <i>Food Microbiology</i> , <b>2015</b> , 49, 116-22	6	10
10	Exposure to minimally processed pear and melon during shelf life could modify the pathogenic potential of <i>Listeria monocytogenes</i> . <i>Food Microbiology</i> , <b>2017</b> , 62, 275-281	6	9
9	Evaluation of a sanitizing washing step with different chemical disinfectants for the strawberry processing industry. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 334, 108810	5.8	9
8	Inactivation of <i>Salmonella enterica</i> , <i>Listeria monocytogenes</i> and murine norovirus (MNV-1) on fresh strawberries by conventional and water-assisted ultraviolet light (UV-C). <i>Postharvest Biology and Technology</i> , <b>2021</b> , 174, 111447	6.2	9
7	Influence of fruit matrix and storage temperature on the survival of <i>Listeria monocytogenes</i> in a gastrointestinal simulation. <i>Food Control</i> , <b>2017</b> , 73, 1045-1052	6.2	8
6	Application of an innovative water-assisted ultraviolet C light technology for the inactivation of microorganisms in tomato processing industries. <i>Food Microbiology</i> , <b>2021</b> , 94, 103631	6	5
5	Occurrence of selected viral and bacterial pathogens and microbiological quality of fresh and frozen strawberries sold in Spain. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 314, 108392	5.8	4
4	The impact of a cold chain break on the survival of <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> on minimally processed Conference pears during their shelf life. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 3077-3080	4.3	2
3	Microbial interaction between <i>Salmonella enterica</i> and main postharvest fungal pathogens on strawberry fruit. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 320, 108489	5.8	2
2	Bacterial Spore Inactivation in Orange Juice and Orange Peel by Ultraviolet-C Light. <i>Foods</i> , <b>2021</b> , 10,	4.9	2

- 1 Pathogenic potential of the surviving *Salmonella* Enteritidis on strawberries after disinfection treatments based on ultraviolet-C light and peracetic acid.. *International Journal of Food Microbiology*, **2022**, 364, 109536 5.8 ○