

Pilar Cols

List of Publications by Year in Descending Order

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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	Pathogenic potential of the surviving Salmonella Enteritidis on strawberries after disinfection treatments based on ultraviolet-C light and peracetic acid.. <i>International Journal of Food Microbiology</i> , 2022 , 364, 109536	5.8	0
17	Inactivation of Salmonella enterica, Listeria monocytogenes and murine norovirus (MNV-1) on fresh strawberries by conventional and water-assisted ultraviolet light (UV-C). <i>Postharvest Biology and Technology</i> , 2021 , 174, 111447	6.2	9
16	Bacterial Spore Inactivation in Orange Juice and Orange Peel by Ultraviolet-C Light. <i>Foods</i> , 2021 , 10,	4.9	2
15	Application of an innovative water-assisted ultraviolet C light technology for the inactivation of microorganisms in tomato processing industries. <i>Food Microbiology</i> , 2021 , 94, 103631	6	5
14	Aloe vera gel: An update on its use as a functional edible coating to preserve fruits and vegetables. <i>Progress in Organic Coatings</i> , 2021 , 151, 106007	4.8	11
13	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> , 2020 , 314, 108392	5.8	4
12	Microbial interaction between Salmonella enterica and main postharvest fungal pathogens on strawberry fruit. <i>International Journal of Food Microbiology</i> , 2020 , 320, 108489	5.8	2
11	Evaluation of a sanitizing washing step with different chemical disinfectants for the strawberry processing industry. <i>International Journal of Food Microbiology</i> , 2020 , 334, 108810	5.8	9
10	Assessing water-assisted UV-C light and its combination with peroxyacetic acid and Pseudomonas graminis CPA-7 for the inactivation and inhibition of Listeria monocytogenes and Salmonella enterica in fresh-cut iceberg lettuce and baby spinach leaves. <i>International Journal of Food Microbiology</i> , 2020 , 337, 11130	5.8	14
9	Strategies to reduce microbial risk and improve quality of fresh and processed strawberries: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 52, 197-212	6.8	26
8	Adhesion and invasion of Listeria monocytogenes and interaction with Lactobacillus rhamnosus GG after habituation on fresh-cut pear. <i>Journal of Functional Foods</i> , 2017 , 34, 453-460	5.1	20
7	Effect of Pseudomonas graminis strain CPA-7 on the ability of Listeria monocytogenes and Salmonella enterica subsp. enterica to colonize Caco-2 cells after pre-incubation on fresh-cut pear. <i>International Journal of Food Microbiology</i> , 2017 , 262, 55-62	5.8	10
6	Exposure to minimally processed pear and melon during shelf life could modify the pathogenic potential of Listeria monocytogenes. <i>Food Microbiology</i> , 2017 , 62, 275-281	6	9
5	The impact of a cold chain break on the survival of Salmonella enterica and Listeria monocytogenes on minimally processed Conference pears during their shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3077-3080	4.3	2
4	Influence of fruit matrix and storage temperature on the survival of Listeria monocytogenes in a gastrointestinal simulation. <i>Food Control</i> , 2017 , 73, 1045-1052	6.2	8
3	Biopreservative methods to control the growth of foodborne pathogens on fresh-cut lettuce. <i>International Journal of Food Microbiology</i> , 2015 , 214, 4-11	5.8	53
2	Effect of ripeness stage during processing on Listeria monocytogenes growth on fresh-cut Conference pears. <i>Food Microbiology</i> , 2015 , 49, 116-22	6	10

1 Effectiveness of a bacteriophage in reducing *Listeria monocytogenes* on fresh-cut fruits and fruit juices. *Food Microbiology*, **2014**, 38, 137-42 6 97