

Pilar Colás

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

430
citations

840119

11
h-index

839053

18
g-index

19
all docs

19
docs citations

19
times ranked

529
citing authors

#	ARTICLE	IF	CITATIONS
1	Pathogenic potential of the surviving <i>Salmonella</i> Enteritidis on strawberries after disinfection treatments based on ultraviolet-C light and peracetic acid. <i>International Journal of Food Microbiology</i> , 2022, 364, 109536.	2.1	5
2	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.	2.1	10
3	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.	1.9	31
4	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> , 2021, 174, 111447.	2.9	16
5	Bacterial Spore Inactivation in Orange Juice and Orange Peel by Ultraviolet-C Light. <i>Foods</i> , 2021, 10, 855.	1.9	8
6	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.	2.1	13
7	Microbial interaction between <i>Salmonella enterica</i> and main postharvest fungal pathogens on strawberry fruit. <i>International Journal of Food Microbiology</i> , 2020, 320, 108489.	2.1	4
8	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.	2.1	22
9	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> , 2019, 297, 11-20.	2.1	22
10	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.	2.7	34
11	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> , 2017, 34, 453-460.	1.6	24
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> , 2017, 262, 55-62.	2.1	12
13	Exposure to minimally processed pear and melon during shelf life could modify the pathogenic potential of <i>Listeria monocytogenes</i> . <i>Food Microbiology</i> , 2017, 62, 275-281.	2.1	14
14	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> , 2017, 97, 3077-3080.	1.7	5
15	Influence of fruit matrix and storage temperature on the survival of <i>Listeria monocytogenes</i> in a gastrointestinal simulation. <i>Food Control</i> , 2017, 73, 1045-1052.	2.8	10
16	Biopreservative methods to control the growth of foodborne pathogens on fresh-cut lettuce. <i>International Journal of Food Microbiology</i> , 2015, 214, 4-11.	2.1	61
17	Effect of ripeness stage during processing on <i>Listeria monocytogenes</i> growth on fresh-cut "Conference"™ pears. <i>Food Microbiology</i> , 2015, 49, 116-122.	2.1	10
18	Effectiveness of a bacteriophage in reducing <i>Listeria monocytogenes</i> on fresh-cut fruits and fruit juices. <i>Food Microbiology</i> , 2014, 38, 137-142.	2.1	128