

Carlos Alonso-Calleja

List of Publications by Year in descending order

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114
papers

3,826
citations

117625

34
h-index

155660

55
g-index

116
all docs

116
docs citations

116
times ranked

3847
citing authors

#	ARTICLE	IF	CITATIONS
1	Antibiotic-Resistant Bacteria: A Challenge for the Food Industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 11-48.	10.3	316
2	Microbiological food safety assessment of high hydrostatic pressure processing: A review. <i>LWT - Food Science and Technology</i> , 2011, 44, 1251-1260.	5.2	298
3	Effect of various chemical decontamination treatments on natural microflora and sensory characteristics of poultry. <i>International Journal of Food Microbiology</i> , 2007, 115, 268-280.	4.7	123
4	Influence of serotype on the growth kinetics and the ability to form biofilms of <i>Salmonella</i> isolates from poultry. <i>Food Microbiology</i> , 2012, 31, 173-180.	4.2	120
5	Microbiological quality of retail chicken by-products in Spain. <i>Meat Science</i> , 2002, 62, 45-50.	5.5	107
6	Exposure of <i>Escherichia coli</i> ATCC 12806 to Sublethal Concentrations of Food-Grade Biocides Influences Its Ability To Form Biofilm, Resistance to Antimicrobials, and Ultrastructure. <i>Applied and Environmental Microbiology</i> , 2014, 80, 1268-1280.	3.1	107
7	Prevalence and antimicrobial resistance of <i>Salmonella</i> serotypes isolated from poultry in Spain: Comparison between 1993 and 2006. <i>International Journal of Food Microbiology</i> , 2012, 153, 281-287.	4.7	95
8	Implications of antibiotics use during the COVID-19 pandemic: present and future. <i>Journal of Antimicrobial Chemotherapy</i> , 2020, 75, 3413-3416.	3.0	84
9	Increase over time in the prevalence of multiple antibiotic resistance among isolates of <i>Listeria monocytogenes</i> from poultry in Spain. <i>Food Control</i> , 2012, 23, 37-41.	5.5	79
10	Sampling Methods for Microbiological Analysis of Red Meat and Poultry Carcasses. <i>Journal of Food Protection</i> , 2004, 67, 1303-1308.	1.7	76
11	Discrimination of Enterobacterial Repetitive Intergenic Consensus PCR Types of <i>Campylobacter coli</i> and <i>Campylobacter jejuni</i> by Fourier Transform Infrared Spectroscopy. <i>Applied and Environmental Microbiology</i> , 2005, 71, 4318-4324.	3.1	74
12	Occurrence of <i>Listeria</i> species in retail poultry meat and comparison of a cultural/immunoassay for their detection. <i>International Journal of Food Microbiology</i> , 2001, 65, 75-82.	4.7	65
13	Antimicrobial resistance in <i>E. coli</i> isolates from conventionally and organically reared poultry: A comparison of agar disc diffusion and Sensi Test Gram-negative methods. <i>Food Control</i> , 2013, 30, 227-234.	5.5	62
14	Differences in reported winter and summer dietary intakes in young adults in Spain. <i>International Journal of Food Sciences and Nutrition</i> , 2005, 56, 431-443.	2.8	60
15	Effectiveness of Trisodium Phosphate, Acidified Sodium Chlorite, Citric Acid, and Peroxyacids against Pathogenic Bacteria on Poultry during Refrigerated Storage. <i>Journal of Food Protection</i> , 2007, 70, 2063-2071.	1.7	60
16	Minimum Inhibitory Concentration (MIC) and Minimum Bactericidal Concentration (MBC) for Twelve Antimicrobials (Biocides and Antibiotics) in Eight Strains of <i>Listeria monocytogenes</i> . <i>Biology</i> , 2022, 11, 46.	2.8	56
17	Occurrence of salmonellae in retail chicken carcasses and their products in Spain. <i>International Journal of Food Microbiology</i> , 2003, 81, 169-173.	4.7	55
18	Prevalence of <i>Salmonella enterica</i> serovars and genovars from chicken carcasses in slaughterhouses in Spain. <i>Journal of Applied Microbiology</i> , 2007, 103, 1366-1375.	3.1	54

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19	Evaluation of the Phenolic Profile of <i>Castanea sativa</i> Mill. By-Products and Their Antioxidant and Antimicrobial Activity against Multiresistant Bacteria. <i>Antioxidants</i> , 2020, 9, 87.	5.1	52
20	Microbiological quality of vacuum-packed retail ostrich meat in Spain. <i>Food Microbiology</i> , 2004, 21, 241-246.	4.2	49
21	Comparison of antibiotic resistance patterns in <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> strains pre-exposed and exposed to poultry decontaminants. <i>Food Control</i> , 2009, 20, 1108-1111.	5.5	49
22	Lactic acid bacteria isolated from a hand-made blue cheese. <i>Food Microbiology</i> , 2000, 17, 23-32.	4.2	48
23	Antimicrobial resistance and virulence genes in enterococci from wild game meat in Spain. <i>Food Microbiology</i> , 2016, 53, 156-164.	4.2	47
24	Effect of sub-lethal concentrations of biocides on the susceptibility to antibiotics of multi-drug resistant <i>Salmonella enterica</i> strains. <i>Food Control</i> , 2014, 40, 329-334.	5.5	46
25	Susceptibility of <i>Listeria monocytogenes</i> planktonic cultures and biofilms to sodium hypochlorite and benzalkonium chloride. <i>Food Microbiology</i> , 2019, 82, 533-540.	4.2	45
26	Effect of sub-inhibitory concentrations of biocides on the architecture and viability of MRSA biofilms. <i>Food Microbiology</i> , 2017, 65, 294-301.	4.2	44
27	Review: Trisodium Phosphate (TSP) Treatment for Decontamination of Poultry. <i>Food Science and Technology International</i> , 2002, 8, 11-24.	2.2	44
28	Artificial neural network based identification of <i>Campylobacter</i> species by Fourier transform infrared spectroscopy. <i>Journal of Microbiological Methods</i> , 2006, 67, 131-140.	1.6	40
29	Effect of Low Doses of Disinfectants on the Biofilm-Forming Ability of <i>Listeria monocytogenes</i> . <i>Foodborne Pathogens and Disease</i> , 2019, 16, 262-268.	1.8	40
30	Genomic and Metabolic Characteristics of the Pathogenicity in <i>Pseudomonas aeruginosa</i> . <i>International Journal of Molecular Sciences</i> , 2021, 22, 12892.	4.1	39
31	Effect of Sub-Lethal Concentrations of Biocides on the Structural Parameters and Viability of the Biofilms Formed by <i>Salmonella</i> Typhimurium. <i>Foodborne Pathogens and Disease</i> , 2017, 14, 350-356.	1.8	38
32	Structure and viability of 24- and 72-h-old biofilms formed by four pathogenic bacteria on polystyrene and glass contact surfaces. <i>Food Microbiology</i> , 2018, 76, 513-517.	4.2	38
33	Visualization and quantification of the cellular and extracellular components of <i>Salmonella Agona</i> biofilms at different stages of development. <i>PLoS ONE</i> , 2018, 13, e0200011.	2.5	38
34	Effects of exposure to poultry chemical decontaminants on the membrane fluidity of <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> strains. <i>International Journal of Food Microbiology</i> , 2010, 137, 130-136.	4.7	37
35	Effect of trisodium phosphate solutions washing on the sensory evaluation of poultry meat. <i>Meat Science</i> , 2000, 55, 471-474.	5.5	35
36	Effect of low doses of biocides on the antimicrobial resistance and the biofilms of <i>Cronobacter sakazakii</i> and <i>Yersinia enterocolitica</i> . <i>Scientific Reports</i> , 2019, 9, 15905.	3.3	34

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37	Microbiological Profiles, pH, and Titratable Acidity of Chorizo and Salchich�n (Two Spanish Dry) Tj ETQq1 1 0.784314 rgBT /Overlock 11 2006, 69, 1183-1189.	1.7	31
38	Prevalence, Antimicrobial Resistance, and Genotypic Characterization of Vancomycin-Resistant Enterococci in Meat Preparations. Journal of Food Protection, 2016, 79, 748-756.	1.7	30
39	Comparative Insight upon Chitosan Solution and Chitosan Nanoparticles Application on the Phenolic Content, Antioxidant and Antimicrobial Activities of Individual Grape Components of Sous�o Variety. Antioxidants, 2020, 9, 178.	5.1	29
40	Changes in the Microflora of Valdeteja Raw Goat's Milk Cheese throughout Manufacturing and Ripening. LWT - Food Science and Technology, 2002, 35, 222-232.	5.2	28
41	Characterization of Biofilms Formed by Foodborne Methicillin-Resistant Staphylococcus aureus. Frontiers in Microbiology, 2018, 9, 3004.	3.5	27
42	Persistent Listeria monocytogenes Isolates from a Poultry-Processing Facility Form More Biofilm but Do Not Have a Greater Resistance to Disinfectants than Sporadic Strains. Pathogens, 2019, 8, 250.	2.8	26
43	Microbiological Quality of Retail Poultry Carcasses in Spain. Journal of Food Protection, 2001, 64, 1961-1966.	1.7	24
44	Activity of trisodium phosphate compared with sodium hydroxide wash solutions against Listeria monocytogenes attached to chicken skin during refrigerated storage. Food Microbiology, 2002, 19, 57-63.	4.2	24
45	Incidence and pathogenicity of Yersinia spp. isolates from poultry in Spain. Food Microbiology, 2002, 19, 295-301.	4.2	24
46	Review: Trisodium Phosphate (TSP) Treatment for Decontamination of Poultry. Food Science and Technology International, 2002, 8, 11-24.	2.2	24
47	Effect of poultry decontaminants concentration on growth kinetics for pathogenic and spoilage bacteria. Food Microbiology, 2008, 25, 888-894.	4.2	22
48	Adaptation and cross-adaptation of Listeria monocytogenes and Salmonella enterica to poultry decontaminants. Journal of Microbiology, 2009, 47, 142-146.	2.8	22
49	Decontamination treatments can increase the prevalence of resistance to antibiotics of Escherichia coli naturally present on poultry. Food Microbiology, 2013, 34, 112-117.	4.2	22
50	Adaptation and cross-adaptation of Escherichia coli ATCC 12806 to several food-grade biocides. Food Control, 2015, 56, 86-94.	5.5	22
51	High Efficacy of Ozonated Oils on the Removal of Biofilms Produced by Methicillin-Resistant Staphylococcus aureus (MRSA) from Infected Diabetic Foot Ulcers. Molecules, 2020, 25, 3601.	3.8	22
52	Numerical taxonomy of psychrotrophic bacteria isolated from raw ewes' milk. Journal of Dairy Research, 1993, 60, 371-383.	1.4	21
53	Multidrug-resistant Klebsiella pneumoniae harboring extended spectrum �-lactamase encoding genes isolated from human septicemias. PLoS ONE, 2021, 16, e0250525.	2.5	21
54	Influence of Poultry Carcass Skin Sample Site on the Effectiveness of Trisodium Phosphate against Listeria monocytogenes. Journal of Food Protection, 2002, 65, 853-856.	1.7	20

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55	Evaluation of the international phage typing set and some experimental phages for typing of <i>Listeria monocytogenes</i> from poultry in Spain. <i>Journal of Applied Microbiology</i> , 2002, 92, 90-96.	3.1	20
56	Intake of nutrients associated with an increased risk of cardiovascular disease in a Spanish population. <i>International Journal of Food Sciences and Nutrition</i> , 2003, 54, 57-75.	2.8	20
57	Effect of the Temperature of the Dipping Solution on the Antimicrobial Effectiveness of Various Chemical Decontaminants against Pathogenic and Spoilage Bacteria on Poultry. <i>Journal of Food Protection</i> , 2013, 76, 833-842.	1.7	20
58	Microbial loads and antibiotic resistance patterns of <i>Staphylococcus aureus</i> in different types of raw poultry-based meat preparations. <i>Poultry Science</i> , 2017, 96, 4046-4052.	3.4	20
59	Characterization of <i>Listeria monocytogenes</i> Originating from the Spanish Meat-Processing Chain. <i>Foods</i> , 2019, 8, 542.	4.3	20
60	Characterization of <i>Staphylococcus aureus</i> isolated from poultry meat in Spain. <i>Poultry Science</i> , 2002, 81, 414-421.	3.4	19
61	Comparison of pathogenic and spoilage bacterial levels on refrigerated poultry parts following treatment with trisodium phosphate. <i>Food Microbiology</i> , 2006, 23, 195-198.	4.2	19
62	Comparison of Different Most-Probable-Number Methods for Enumeration of <i>Listeria</i> in Poultry. <i>Journal of Food Protection</i> , 2003, 66, 65-71.	1.7	18
63	Effects of temperature, oxygen exclusion, and storage on the microbial loads and pH of packed ostrich steaks. <i>Meat Science</i> , 2006, 73, 498-502.	5.5	18
64	Lactic acid concentrations that reduce microbial load yet minimally impact colour and sensory characteristics of beef. <i>Meat Science</i> , 2017, 129, 169-175.	5.5	18
65	Characterization of ESBL-Producing <i>Escherichia coli</i> and <i>Klebsiella pneumoniae</i> Isolated from Clinical Samples in a Northern Portuguese Hospital: Predominance of CTX-M-15 and High Genetic Diversity. <i>Microorganisms</i> , 2021, 9, 1914.	3.6	18
66	Methods to Detect the Occurrence of Various Indicator Bacteria on the Surface of Retail Poultry in Spain. <i>Journal of Food Science</i> , 2002, 67, 765-771.	3.1	17
67	Clonal Diversity and Antimicrobial Resistance of Methicillin-Resistant <i>Staphylococcus pseudintermedius</i> Isolated from Canine Pyoderma. <i>Microorganisms</i> , 2021, 9, 482.	3.6	17
68	Effectiveness of Trisodium Phosphate against <i>Listeria monocytogenes</i> on Excised and Nonexcised Chicken Skin. <i>Journal of Food Protection</i> , 2003, 66, 61-64.	1.7	16
69	Growth kinetic parameters of Gram-positive and Gram-negative bacteria on poultry treated with various chemical decontaminants. <i>Food Control</i> , 2013, 33, 429-432.	5.5	16
70	Effectiveness of several chemical decontamination treatments against Gram-negative bacteria on poultry during storage under different simulated cold chain disruptions. <i>Food Control</i> , 2013, 34, 574-580.	5.5	16
71	Biovolume and spatial distribution of foodborne Gram-negative and Gram-positive pathogenic bacteria in mono- and dual-species biofilms. <i>Food Microbiology</i> , 2021, 94, 103616.	4.2	16
72	Antimicrobial Resistance Genes and Diversity of Clones among Faecal ESBL-Producing <i>Escherichia coli</i> Isolated from Healthy and Sick Dogs Living in Portugal. <i>Antibiotics</i> , 2021, 10, 1013.	3.7	16

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73	Influence of Housing Systems on Microbial Load and Antimicrobial Resistance Patterns of <i>Escherichia coli</i> Isolates from Eggs Produced for Human Consumption. <i>Journal of Food Protection</i> , 2012, 75, 847-853.	1.7	15
74	Antibiotic susceptibility of methicillin-resistant staphylococci (MRS) of food origin: A comparison of agar disc diffusion method and a commercially available miniaturized test. <i>Food Microbiology</i> , 2018, 72, 220-224.	4.2	15
75	Effect of several packaging conditions on the microbiological, physicochemical and sensory properties of ostrich steaks during refrigerated storage. <i>Food Microbiology</i> , 2018, 72, 146-156.	4.2	15
76	Effects of Bacteriophage P100 at Different Concentrations on the Structural Parameters of <i>Listeria monocytogenes</i> Biofilms. <i>Journal of Food Protection</i> , 2018, 81, 2040-2044.	1.7	15
77	Comparison of PALCAM and modified Oxford plating media for isolation of <i>Listeria</i> species in poultry meat following UVM II or Fraser secondary enrichment broths. <i>Food Microbiology</i> , 2001, 18, 555-563.	4.2	14
78	Comparative analysis of acid resistance in <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> strains before and after exposure to poultry decontaminants. Role of the glutamate decarboxylase (GAD) system. <i>Food Microbiology</i> , 2009, 26, 905-909.	4.2	14
79	Genetic Characterization of Methicillin-Resistant <i>Staphylococcus aureus</i> Isolates from Human Bloodstream Infections: Detection of MLSB Resistance. <i>Antibiotics</i> , 2020, 9, 375.	3.7	14
80	Livestock-Associated Methicillin-Resistant <i>Staphylococcus aureus</i> (MRSA) in Purulent Subcutaneous Lesions of Farm Rabbits. <i>Foods</i> , 2020, 9, 439.	4.3	14
81	Prevalence, quantification and antibiotic resistance of <i>Listeria monocytogenes</i> in poultry preparations. <i>Food Control</i> , 2022, 135, 108608.	5.5	14
82	Efficacy of Trisodium Phosphate Solutions in Reducing <i>Listeria monocytogenes</i> Populations on Chicken Skin during Refrigerated Storage. <i>Journal of Food Protection</i> , 2001, 64, 1627-1630.	1.7	13
83	Evaluation of the Spiral Plating Method for the Enumeration of Microorganisms throughout the Manufacturing and Ripening of a Raw Goat's Milk Cheese. <i>Journal of Food Protection</i> , 2002, 65, 339-344.	1.7	13
84	Comparison of the acidifying activity of <i>Lactococcus lactis</i> subsp. <i>lactis</i> strains isolated from goat's milk and Valdeteja cheese. <i>Letters in Applied Microbiology</i> , 2002, 34, 134-138.	2.2	13
85	Microbial Load and Antibiotic Resistance Patterns of <i>Escherichia coli</i> and <i>Enterococcus faecalis</i> Isolates from the Meat of Wild and Domestic Pigeons. <i>Foods</i> , 2019, 8, 536.	4.3	13
86	Effect of Sodium Hypochlorite and Benzalkonium Chloride on the Structural Parameters of the Biofilms Formed by Ten <i>Salmonella enterica</i> Serotypes. <i>Pathogens</i> , 2019, 8, 154.	2.8	13
87	Microbial load and antibiotic resistance in raw beef preparations from northwest Spain. <i>Food Science and Nutrition</i> , 2020, 8, 777-785.	3.4	13
88	Note. Effect of trisodium phosphate on mesophilic and psychrotrophic bacterial flora attached to the skin of chicken carcasses during refrigerated storage Nota. Efecto del fosfato trisódico en los microorganismos mesófilos y psicrotrofos presentes en la piel de canales de pollo durante su almacenamiento en refrigeración. <i>Food Science and Technology International</i> , 2000, 6, 345-350.	2.2	12
89	Influence of strain and trisodium phosphate concentration on growth parameters of <i>Listeria monocytogenes</i> in vitro. <i>Letters in Applied Microbiology</i> , 2001, 32, 428-432.	2.2	12
90	Evaluation of vitamin and mineral intakes and impact of snack foods on Spanish adults. <i>Nutrition Research</i> , 2006, 26, 255-265.	2.9	12

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91	Behaviour of co-inoculated pathogenic and spoilage bacteria on poultry following several decontamination treatments. <i>International Journal of Food Microbiology</i> , 2012, 159, 152-159.	4.7	12
92	Intake of nutrients associated with an increased risk of cardiovascular disease in a Spanish population. <i>International Journal of Food Sciences and Nutrition</i> , 2003, 54, 57-75.	2.8	12
93	Influence of oxygen exclusion and temperature on pathogenic bacteria levels and sensory characteristics of packed ostrich steaks throughout refrigerated storage. <i>Meat Science</i> , 2007, 76, 201-209.	5.5	11
94	Detection of Antibiotic Resistance in <i>Escherichia coli</i> Strains: Can Fish Commonly Used in Raw Preparations such as Sushi and Sashimi Constitute a Public Health Problem?. <i>Journal of Food Protection</i> , 2019, 82, 1130-1134.	1.7	11
95	Architecture and Viability of the Biofilms Formed by Nine <i>Listeria</i> Strains on Various Hydrophobic and Hydrophilic Materials. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 5256.	2.5	11
96	Topical Application of Ozonated Oils for the Treatment of MRSA Skin Infection in an Animal Model of Infected Ulcer. <i>Biology</i> , 2021, 10, 372.	2.8	11
97	Species of <i>Pseudomonas</i> obtained at 7°C and 30°C during aerobic storage of lamb carcasses. <i>Journal of Applied Bacteriology</i> , 1992, 73, 317-323.	1.1	10
98	Prevalence, Molecular Typing, and Determination of the Biofilm-Forming Ability of <i>Listeria monocytogenes</i> Serotypes from Poultry Meat and Poultry Preparations in Spain. <i>Microorganisms</i> , 2019, 7, 529.	3.6	9
99	Phylogenetic Diversity, Antimicrobial Susceptibility and Virulence Characteristics of <i>Escherichia coli</i> Isolates from Pigeon Meat. <i>Antibiotics</i> , 2019, 8, 259.	3.7	9
100	Antibiotic Resistance and Biofilm-Forming Ability in Enterococcal Isolates from Red Meat and Poultry Preparations. <i>Pathogens</i> , 2020, 9, 1021.	2.8	9
101	Diversity, Antibiotic Resistance, and Biofilm-Forming Ability of Enterobacteria Isolated from Red Meat and Poultry Preparations. <i>Microorganisms</i> , 2020, 8, 1226.	3.6	9
102	Aminopeptidase Activity by Spoilage Bacteria and Its Relationship to Microbial Load and Sensory Attributes of Poultry Legs during Aerobic Cold Storage. <i>Journal of Food Protection</i> , 2010, 73, 322-326.	1.7	7
103	Staphylococci among Wild European Rabbits from the Azores: A Potential Zoonotic Issue?. <i>Journal of Food Protection</i> , 2020, 83, 1110-1114.	1.7	7
104	Decontamination Treatments for Psychrotrophic Microorganisms on Chicken Meat during Storage at Different Temperatures. <i>Journal of Food Protection</i> , 2013, 76, 1977-1980.	1.7	5
105	Effect of various decontamination treatments against Gram-positive bacteria on chicken stored under differing conditions of temperature abuse. <i>Food Control</i> , 2015, 47, 71-76.	5.5	5
106	Survey of the Knowledge and Use of Antibiotics among Medical and Veterinary Health Professionals and Students in Portugal. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 2753.	2.6	5
107	Biofilm Formation of <i>Staphylococcus aureus</i> from Pets, Livestock, and Wild Animals: Relationship with Clonal Lineages and Antimicrobial Resistance. <i>Antibiotics</i> , 2022, 11, 772.	3.7	5
108	Exploring the Biofilm Formation Capacity in <i>S. pseudintermedius</i> and Coagulase-Negative Staphylococci Species. <i>Pathogens</i> , 2022, 11, 689.	2.8	5

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109	Effectiveness of Trisodium Phosphate Treatment against Pathogenic and Spoilage Bacteria on Poultry during Refrigerated Storage. <i>Journal of Food Protection</i> , 2005, 68, 866-869.	1.7	3
110	Comparison of a Newly Developed Spanish Food Frequency Questionnaire and Multiple Dietary Records for Measuring Food and Nutrient Intakes in Young Populations: Influence of Sex and Meal Type. <i>Ecology of Food and Nutrition</i> , 2005, 44, 1-21.	1.6	3
111	Characterisation of <i>Listeria monocytogenes</i> Isolates from Poultry by Serotyping and Phage Typing. <i>Food Science and Technology International</i> , 2005, 11, 55-65.	2.2	2
112	Evaluation of Fraser Broth to Isolate <i>Listeria</i> from Poultry. <i>LWT - Food Science and Technology</i> , 2000, 33, 560-563.	5.2	1
113	Hygienic Status Assessment of Two Lamb Slaughterhouses in Spain. <i>Journal of Food Protection</i> , 2017, 80, 1152-1158.	1.7	1
114	NORMAS UNE-EN-ISO DE LA SERIE 9000 (NORMAS ISO DE LA SERIE 9000). <i>Ciencia Y Tecnologia Alimentaria</i> , 1997, 1, 139-144.	0.4	0