

# Elena Bermãºdez

## List of Publications by Year in descending order

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Version: 2024-02-01

9  
papers

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citations

1307594

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1474206

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272  
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#	ARTICLE	IF	CITATIONS
1	Selection and Evaluation of <i>Staphylococcus xylosus</i> as a Biocontrol Agent against Toxigenic Moulds in a Dry-Cured Ham Model System. <i>Microorganisms</i> , 2020, 8, 793.	3.6	19
2	Efficacy of the Combined Protective Cultures of <i>Penicillium chrysogenum</i> and <i>Debaryomyces hansenii</i> for the Control of Ochratoxin A Hazard in Dry-Cured Ham. <i>Toxins</i> , 2019, 11, 710.	3.4	27
3	Growth inhibition and stability of PgAFP from <i>Penicillium chrysogenum</i> against fungi common on dry-ripened meat products. <i>International Journal of Food Microbiology</i> , 2015, 205, 23-29.	4.7	59
4	Quantification of viable <i>Escherichia coli</i> O157:H7 in meat products by duplex real-time PCR assays. <i>Meat Science</i> , 2014, 96, 964-970.	5.5	17
5	Development of a Multiplex PCR Method for the Detection of Patulin-, Ochratoxin A- and Aflatoxin-Producing Moulds in Foods. <i>Food Analytical Methods</i> , 2013, 6, 1113-1121.	2.6	8
6	Quantitative real-time PCR method with internal amplification control to quantify cyclopiazonic acid producing molds in foods. <i>Food Microbiology</i> , 2012, 32, 397-405.	4.2	15
7	Toxigenic microorganisms in medicinal plants used for ritual protection of infants. <i>Food Research International</i> , 2011, 44, 304-309.	6.2	5
8	Production of Secondary Metabolites by Some Terverticillate <i>Penicillia</i> on Carbohydrate-Rich and Meat Substrates. <i>Journal of Food Protection</i> , 2007, 70, 2829-2836.	1.7	29
9	Production of Cyclopiazonic Acid by <i>Penicillium commune</i> Isolated from Dry-Cured Ham on a Meat Extract-Based Substrate. <i>Journal of Food Protection</i> , 2002, 65, 988-992.	1.7	62