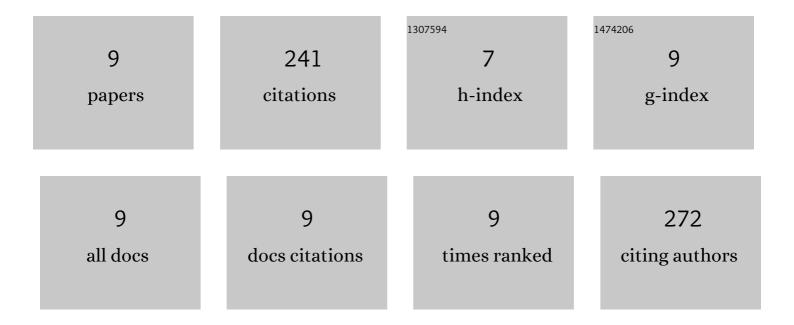
Elena Bermúdez

List of Publications by Year in descending order

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FLENA REDMúDEZ

#	Article	IF	CITATIONS
1	Selection and Evaluation of Staphylococcus xylosus as a Biocontrol Agent against Toxigenic Moulds in a Dry-Cured Ham Model System. Microorganisms, 2020, 8, 793.	3.6	19
2	Efficacy of the Combined Protective Cultures of Penicillium chrysogenum and Debaryomyces hansenii for the Control of Ochratoxin A Hazard in Dry-Cured Ham. Toxins, 2019, 11, 710.	3.4	27
3	Growth inhibition and stability of PgAFP from Penicillium chrysogenum against fungi common on dry-ripened meat products. International Journal of Food Microbiology, 2015, 205, 23-29.	4.7	59
4	Quantification of viable Escherichia coli O157:H7 in meat products by duplex real-time PCR assays. Meat Science, 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. Food Analytical Methods, 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. Food Microbiology, 2012, 32, 397-405.	4.2	15
7	Toxigenic microorganisms in medicinal plants used for ritual protection of infants. Food Research International, 2011, 44, 304-309.	6.2	5
8	Production of Secondary Metabolites by Some Terverticillate Penicillia on Carbohydrate-Rich and Meat Substrates. Journal of Food Protection, 2007, 70, 2829-2836.	1.7	29
9	Production of Cyclopiazonic Acid by Penicillium commune Isolated from Dry-Cured Ham on a Meat Extract–Based Substrate. Journal of Food Protection, 2002, 65, 988-992.	1.7	62