JosÃ© J RodrÃ-guez-Jerez

List of Publications by Year
in descending order

55 papers	1,839 citations	236925 25 h-index	265206 42 g-index
55 all docs	55 docs citations	55 times ranked	1497 citing authors

#	Article	IF	Citations
1	Halotolerant and Halophilic Histamine-Forming Bacteria Isolated during the Ripening of Salted Anchovies (Engraulis encrasicholus). Journal of Food Protection, 1999, 62, 509-514.	1.7	123
2	Incidence of histamine-forming bacteria and histamine content in scombroid fish species from retail markets in the Barcelona area. International Journal of Food Microbiology, 1996, 28, 411-418.	4.7	110
3	Sensory Quality and Histamine Formation during Controlled Decomposition of Tuna (Thunnus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.7	104
4	Biofilms in the Spotlight: Detection, Quantification, and Removal Methods. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1261-1276.	11.7	100
5	Bacteriological Quality of Tuna Fish (Thunnus thynnus) Destined for Canning: Effect of Tuna Handling on Presence of Histidine Decarboxylase Bacteria and Histamine Level. Journal of Food Protection, 1994, 57, 318-323.	1.7	96
6	Total Volatile Basic Nitrogen and other Physico-chemical and Microbiological Characteristics as Related to Ripening of Salted Anchovies. Journal of Food Science, 1999, 64, 344-347.	3.1	80
7	Effect of different environmental conditions on the bacteria survival on stainless steel surfaces. Food Control, 2008, 19, 308-314.	5.5	74
8	Listeria monocytogenes Biofilms in the Food Industry: Is the Current Hygiene Program Sufficient to Combat the Persistence of the Pathogen?. Microorganisms, 2021, 9, 181.	3.6	68
9	Use of epifluorescence microscopy to assess the effectiveness of phage P100 in controlling Listeria monocytogenes biofilms on stainless steel surfaces. Food Control, 2012, 23, 470-477.	5.5	55
10	Microbial Safety of Wood in Contact with Food: A Review. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 491-505.	11.7	53
11	Evaluation of histidine decarboxylase activity of bacteria isolated from sardine (Sardina pilchardus) by an enzymic method. Letters in Applied Microbiology, 1994, 19, 70-75.	2.2	51
12	Bactericidal Efficacy of Hydrogen Peroxideâ€Based Disinfectants Against Gramâ€Positive and Gramâ€Negative Bacteria on Stainless Steel Surfaces. Journal of Food Science, 2017, 82, 2351-2356.	3.1	51
13	Histidine Decarboxylase Activity of Bacteria Isolated from Raw and Ripened SalchichÃ³n, a Spanish Cured Sausage. Journal of Food Protection, 1996, 59, 516-520.	1.7	49
14	Bioavailability of Heme Iron in Biscuit Filling Using Piglets as an Animal Model for Humans. International Journal of Biological Sciences, 2008, 4, 58-62.	6.4	47
15	Establishment of incubation conditions to optimize the inÂvitro formation of mature Listeria monocytogenes biofilms on food-contact surfaces. Food Control, 2018, 92, 240-248.	5.5	46
16	Histamine, Cadaverine and Putrescine Forming Bacteria from Ripened Spanish Semipreserved Anchovies. Journal of Food Science, 1994, 59, 998-1001.	3.1	43
17	Influence of Raw Fish Quality on Some Physicochemical and Microbial Characteristics as Related to Ripening of Salted Anchovies (Engraulis encrasicholus L). Journal of Food Science, 2002, 67, 2631-2640.	3.1	42
18	Antimicrobial Activity and Prevention of Bacterial Biofilm Formation of Silver and Zinc Oxide Nanoparticle-Containing Polyester Surfaces at Various Concentrations for Use. Foods, 2020, 9, 442.	4.3	41

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19	Effect of Low Doses of Disinfectants on the Biofilm-Forming Ability of Listeria monocytogenes. Foodborne Pathogens and Disease, 2019, 16, 262-268.	1.8	40
20	Microbiological events during the elaboration of "fuet", a Spanish ripened sausage. European Food Research and Technology, 1999, 209, 108-112.	3.3	35
21	Effect of chill and freezing temperatures on survival of Vibrio parahaemolyticus inoculated in homogenates of oyster meat. Letters in Applied Microbiology, 1995, 20, 225-227.	2.2	34
22	Protein Hydrolysis and Proteinase Activity during the Ripening of Salted Anchovy (EngraulisencrasicholusL.). A Microassay Method for Determining the Protein Hydrolysis. Journal of Agricultural and Food Chemistry, 1999, 47, 3319-3324.	5.2	32
23	Evaluation of the microbiological contamination of food processing environments through implementing surface sensors in an iberian pork processing plant: An approach towards the control of Listeria monocytogenes. Food Control, 2019, 99, 40-47.	5.5	32
24	Quantification of mature Listeria monocytogenes biofilm cells formed by an in vitro model: A comparison of different methods. International Journal of Food Microbiology, 2019, 289, 209-214.	4.7	31
25	Histamine, Putrescine and Cadaverine Formation in Spanish Semipreserved Anchovies as Affected by Time/Temperature. Journal of Food Science, 1994, 59, 993-997.	3.1	26
26	From hazard analysis to risk control using rapid methods in microbiology: A practical approach for the food industry. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1877-1907.	11.7	26
27	Biofilm formation ofFlavobacterium psychrophilumon various substrates. Aquaculture Research, 2018, 49, 3830-3837.	1.8	25
28	Bactericidal efficacy of UV activated TiO₂ nanoparticles against Gram-positive and Gram-negative bacteria on suspension. CYTA - Journal of Food, 2019, 17, 408-418.	1.9	25
29	Development of a peroxide biodetector for a direct detection of biofilms produced by catalase-positive bacteria on food-contact surfaces. CYTA - Journal of Food, 2018, 16, 506-515.	1.9	22
30	Effect of an enzymatic treatment on the removal of mature Listeria monocytogenes biofilms: A quantitative and qualitative study. Food Control, 2020, 114, 107266.	5.5	21
31	Bacillus maceransâ€"a new potent histamine producing micro-organism isolated from Italian cheese. Food Microbiology, 1994, 11, 409-415.	4.2	20
32	Evaluation of three decarboxylating agar media to detect histamine and tyramine-producing bacteria in ripened sausages. Letters in Applied Microbiology, 1997, 25, 309-312.	2.2	20
33	<scp>B</scp>ioavailability of a Hemeâ€Iron Concentrate Product Added to Chocolate Biscuit Filling in Adolescent Girls Living in a Rural Area of Mexico. Journal of Food Science, 2010, 75, H73-8.	3.1	20
34	New approach for the removal of mature biofilms formed by wild strains of Listeria monocytogenes isolated from food contact surfaces in an Iberian pig processing plant. International Journal of Food Microbiology, 2020, 323, 108595.	4.7	20
35	Long-term antibacterial efficacy of disinfectants based on benzalkonium chloride and sodium hypochlorite tested on surfaces against resistant gram-positive bacteria. Food Control, 2018, 93, 219-225.	5.5	17
36	Influence of storage temperature on the quality of beef liver; pH as a reliable indicator of beef liver spoilage. , 1999, 79, 2035-2039.		15

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37	Microbial Ecology Evaluation of an Iberian Pig Processing Plant through Implementing SCH Sensors and the Influence of the Resident Microbiota on Listeria monocytogenes. Applied Sciences (Switzerland), 2019, 9, 4611.	2.5	14
38	Removal of Salmonella enterica serovar Typhimurium and Cronobacter sakazakii biofilms from food contact surfaces through enzymatic catalysis. Journal of Food Safety, 2020, 40, e12755.	2.3	13
39	Detection of Salmonella Typhimurium and Listeria monocytogenes biofilm cells exposed to different drying and pre-enrichment times using conventional and rapid methods. International Journal of Food Microbiology, 2020, 324, 108611.	4.7	13
40	Quantitative and Compositional Study of Monospecies Biofilms of Spoilage Microorganisms in the Meat Industry and Their Interaction in the Development of Multispecies Biofilms. Microorganisms, 2019, 7, 655.	3.6	11
41	Effectiveness of enzymatic treatment for reducing dairy fouling at pilot-plant scale under real cleaning conditions. LWT - Food Science and Technology, 2022, 154, 112634.	5.2	11
42	OCCURRENCE OF TYRAMINE PRODUCING MICROORGANISMS IN "SALCHICHON" AND TYRAMINE PRODUCTION IN SAUSAGES INOCULATED WITH A TYRAMINE PRODUCING STRAIN OF LACTOBACILLUS BREVIS. Journal of Food Safety, 1997, 17, 13-22.	2.3	10
43	Evaluation of bacterial population using multiple sampling methods and the identification of bacteria detected on supermarket food contact surfaces. Food Control, 2021, 119, 107471.	5.5	10
44	SDS-PAGE of salted anchovies (Engraulis encrasicholus L) during the ripening process. European Food Research and Technology, 2000, 212, 26-30.	3.3	8
45	Hygienic properties exhibited by single-use wood and plastic packaging on the microbial stability for fish. LWT - Food Science and Technology, 2019, 113, 108309.	5.2	8
46	Detection by real-time PCR and conventional culture of Salmonella Typhimurium and Listeria monocytogenes adhered to stainless steel surfaces under dry conditions. Food Control, 2022, 137, 108971.	5.5	8
47	The Effects of Dry, Humid and Wear Conditions on the Antimicrobial Efficiency of Triclosan-Containing Surfaces. Applied Sciences (Switzerland), 2019, 9, 1717.	2.5	7
48	Microscopic analysis and microstructural characterization of the organic and inorganic components of dairy fouling during the cleaning process. Journal of Dairy Science, 2020, 103, 2117-2127.	3.4	7
49	Repeated sub-inhibitory doses of cassia essential oil do not increase the tolerance pattern in Listeria monocytogenes cells. LWT - Food Science and Technology, 2022, 165, 113681.	5.2	6
50	Histidine Decarboxylase Activity of Enterobacter cloacae S15/19 during the Production of Ripened Sausages and Its Influence on the Formation of Cadaverine. Journal of Food Protection, 1997, 60, 430-432.	1.7	5
51	Dual-species biofilms formation between dominant microbiota isolated from a meat processing industry with Listeria monocytogenes and Salmonella enterica: Unraveling their ecological interactions. Food Microbiology, 2022, 105, 104026.	4.2	5
52	Utilization of Sitophilus zeamais (Motschulsky) larvae as a dietary supplement for the production of broiler chickens. Proceedings of the Nutrition Society, 2013, 72, .	1.0	3
53	In Vitro Preformed Biofilms of Bacillus safensis Inhibit the Adhesion and Subsequent Development of Listeria monocytogenes on Stainless-Steel Surfaces. Biomolecules, 2021, 11, 475.	4.0	3
54	Pathogenic mono-species biofilm formation on stainless steel surfaces: Quantitative, qualitative, and compositional study. LWT - Food Science and Technology, 2022, 159, 113211.	5.2	3

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55	Rapid Evaluation of Surface Sanitation by Electrical Measurement. Journal of AOAC INTERNATIONAL, 2005, 88, 1223-1226.	1.5	0