

Maria J Andrade

List of Publications by Year in descending order

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47
papers

1,462
citations

361413

20
h-index

330143

37
g-index

48
all docs

48
docs citations

48
times ranked

1593
citing authors

#	ARTICLE	IF	CITATIONS
1	Avocado (<i>Persea americana</i> Mill.) Phenolics, In Vitro Antioxidant and Antimicrobial Activities, and Inhibition of Lipid and Protein Oxidation in Porcine Patties. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5625-5635.	5.2	254
2	Effect of selected strains of <i>Debaryomyces hansenii</i> on the volatile compound production of dry fermented sausage "salchichón". <i>Meat Science</i> , 2010, 85, 256-264.	5.5	100
3	Inhibition of ochratoxigenic moulds by <i>Debaryomyces hansenii</i> strains for biopreservation of dry-cured meat products. <i>International Journal of Food Microbiology</i> , 2014, 170, 70-77.	4.7	82
4	Selection and evaluation of <i>Debaryomyces hansenii</i> isolates as potential bioprotective agents against toxigenic penicillia in dry-fermented sausages. <i>Food Microbiology</i> , 2015, 46, 114-120.	4.2	80
5	Evaluation and selection of yeasts isolated from dry-cured Iberian ham by their volatile compound production. <i>Food Chemistry</i> , 2009, 113, 457-463.	8.2	74
6	Design of Primers and Probes for Quantitative Real-Time PCR Methods. <i>Methods in Molecular Biology</i> , 2015, 1275, 31-56.	0.9	72
7	DNA typing methods for differentiation of yeasts related to dry-cured meat products. <i>International Journal of Food Microbiology</i> , 2006, 107, 48-58.	4.7	60
8	Development of real-time PCR methods to quantify patulin-producing molds in food products. <i>Food Microbiology</i> , 2011, 28, 1190-1199.	4.2	47
9	Potential of yeasts isolated from dry-cured ham to control ochratoxin A production in meat models. <i>International Journal of Food Microbiology</i> , 2018, 268, 73-80.	4.7	44
10	Effect of the fungal protease EPg222 on proteolysis and texture in the dry fermented sausage "salchichón". <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 273-280.	3.5	43
11	Development of a multiplex real-time PCR to differentiate the four major <i>Listeria monocytogenes</i> serotypes in isolates from meat processing plants. <i>Food Microbiology</i> , 2020, 87, 103367.	4.2	42
12	Development of a multiplex real-time PCR to quantify aflatoxin, ochratoxin A and patulin producing molds in foods. <i>International Journal of Food Microbiology</i> , 2012, 155, 10-18.	4.7	39
13	Effect of selected protective cultures on ochratoxin A accumulation in dry-cured Iberian ham during its ripening process. <i>LWT - Food Science and Technology</i> , 2015, 60, 923-928.	5.2	35
14	Biocontrol of aflatoxigenic <i>Aspergillus parasiticus</i> by native <i>Debaryomyces hansenii</i> in dry-cured meat products. <i>Food Microbiology</i> , 2019, 82, 269-276.	4.2	33
15	Development of a PCR protocol to detect patulin producing moulds in food products. <i>Food Control</i> , 2011, 22, 1831-1838.	5.5	32
16	Differentiation of yeasts growing on dry-cured Iberian ham by mitochondrial DNA restriction analysis, RAPD-PCR and their volatile compounds production. <i>Food Microbiology</i> , 2009, 26, 578-586.	4.2	30
17	Development of a PCR protocol to detect ochratoxin A producing moulds in food products. <i>Food Control</i> , 2013, 29, 270-278.	5.5	27
18	Resveratrol protects <i>Lactobacillus reuteri</i> against H ₂ O ₂ - induced oxidative stress and stimulates antioxidant defenses through upregulation of the dhaT gene. <i>Free Radical Biology and Medicine</i> , 2019, 135, 38-45.	2.9	25

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19	In vitro antifungal effects of spices on ochratoxin A production and related gene expression in <i>Penicillium nordicum</i> on a dry-cured fermented sausage medium. <i>Food Control</i> , 2020, 114, 107222.	5.5	24
20	Gene expression as a good indicator of aflatoxin contamination in dry-cured ham. <i>Food Microbiology</i> , 2017, 67, 31-40.	4.2	23
21	Identification and control of moulds responsible for black spot spoilage in dry-cured ham. <i>Meat Science</i> , 2016, 122, 16-24.	5.5	21
22	Development of an efficient real-time PCR assay to quantify enterotoxin-producing staphylococci in meat products. <i>Food Control</i> , 2016, 60, 302-308.	5.5	20
23	Development of PCR assays for detection of <i>Escherichia coli</i> O157:H7 in meat products. <i>Meat Science</i> , 2011, 88, 767-773.	5.5	19
24	Proteomic approach to unveil the ochratoxin A repression by <i>Debaryomyces hansenii</i> and rosemary on <i>Penicillium nordicum</i> during dry-cured fermented sausages ripening. <i>Food Control</i> , 2022, 137, 108695.	5.5	18
25	Duplex real-time PCR method with internal amplification control for quantification of verrucosidin producing molds in dry-ripened foods. <i>International Journal of Food Microbiology</i> , 2012, 153, 85-91.	4.7	17
26	Detection of filamentous fungi in foods. <i>Current Opinion in Food Science</i> , 2015, 5, 36-42.	8.0	17
27	Effects of Preservative Agents on Quality Attributes of Dry-Cured Fermented Sausages. <i>Foods</i> , 2020, 9, 1505.	4.3	16
28	Development of a PCR Protocol To Detect Aflatoxigenic Molds in Food Products. <i>Journal of Food Protection</i> , 2012, 75, 85-94.	1.7	15
29	Combined effect of temperature, water activity and salt content on the growth and gene expression of <i>Listeria monocytogenes</i> in a dry-cured ham model system. <i>Meat Science</i> , 2019, 155, 16-19.	5.5	15
30	Competitiveness of three biocontrol candidates against ochratoxigenic <i>Penicillium nordicum</i> under dry-cured meat environmental and nutritional conditions. <i>Fungal Biology</i> , 2021, 125, 134-142.	2.5	14
31	Efficiency of mitochondrial DNA restriction analysis and RAPD-PCR to characterize yeasts growing on dry-cured Iberian ham at the different geographic areas of ripening. <i>Meat Science</i> , 2010, 84, 377-383.	5.5	13
32	Effect of cured meat product ingredients on the <i>Penicillium verrucosum</i> growth and ochratoxin A production. <i>Food Control</i> , 2019, 96, 310-317.	5.5	10
33	Prevalence and characterization of <i>Listeria monocytogenes</i> in deboning and slicing areas of Spanish dry-cured ham processing. <i>LWT - Food Science and Technology</i> , 2020, 128, 109498.	5.2	10
34	Proteomic analyses reveal mechanisms of action of biocontrol agents on ochratoxin A repression in <i>Penicillium nordicum</i> . <i>Food Control</i> , 2021, 129, 108232.	5.5	10
35	Characterization and control of microbial black spot spoilage in dry-cured Iberian ham. <i>Food Control</i> , 2012, 23, 128-136.	5.5	9
36	Detection of changes in mould cell wall stress-related gene expression by a novel reverse transcription real-time PCR method. <i>International Journal of Food Microbiology</i> , 2018, 275, 17-23.	4.7	9

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37	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
38	Evaluation of the efficacy of <i>Debaryomyces hansenii</i> as protective culture for controlling <i>Listeria monocytogenes</i> in sliced dry-cured ham. <i>LWT - Food Science and Technology</i> , 2020, 119, 108886.	5.2	8
39	Selection of reference genes to quantify relative expression of ochratoxin A-related genes by <i>Penicillium nordicum</i> in dry-cured ham. <i>Food Microbiology</i> , 2017, 68, 104-111.	4.2	7
40	Effect of <i>Debaryomyces hansenii</i> and the antifungal PgAFP protein on <i>Alternaria</i> spp. growth, toxin production, and RHO1 gene expression in a tomato-based medium. <i>Food Microbiology</i> , 2021, 97, 103741.	4.2	7
41	Development of a Methodology for Estimating the Ergosterol in Meat Product-Borne Toxigenic Moulds to Evaluate Antifungal Agents. <i>Foods</i> , 2021, 10, 438.	4.3	6
42	Molecular mechanisms of the disturbance caused by malondialdehyde on probiotic <i>Lactobacillus reuteri</i> PL503. <i>Microbial Biotechnology</i> , 2022, 15, 668-682.	4.2	6
43	An in vitro assay of the effect of lysine oxidation end-product, β -amino adipic acid, on the redox status and gene expression in probiotic <i>Lactobacillus reuteri</i> PL503. <i>Amino Acids</i> , 2022, 54, 663-673.	2.7	3
44	Development of a Protocol for Efficient DNA Extraction of Patulin-Producing Molds from Food for Sensitive Detection by PCR. <i>Food Analytical Methods</i> , 2012, 5, 684-694.	2.6	2
45	PCR to detect patulin producing moulds validated in foods. <i>Food Control</i> , 2012, 25, 422.	5.5	1
46	Multiplex Detection of Toxigenic <i>Penicillium</i> Species. <i>Methods in Molecular Biology</i> , 2017, 1542, 293-309.	0.9	0
47	Targeting Other Mycotoxin Biosynthetic Genes. <i>Methods in Molecular Biology</i> , 2017, 1542, 215-235.	0.9	0