

M T Veciana-NoguÃ©s

List of Publications by Year in descending order

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72
papers

3,785
citations

109321

35
h-index

128289

60
g-index

74
all docs

74
docs citations

74
times ranked

3119
citing authors

#	ARTICLE	IF	CITATIONS
1	Biogenic Amine and Polyamine Contents in Meat and Meat Products. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2098-2102.	5.2	257
2	Biogenic Amines as Hygienic Quality Indicators of Tuna. Relationships with Microbial Counts, ATP-Related Compounds, Volatile Amines, and Organoleptic Changes. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2036-2041.	5.2	239
3	Ion-Pair High-Performance Liquid Chromatographic Determination of Biogenic Amines in Meat and Meat Products. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2710-2715.	5.2	177
4	Polyamines in Food. <i>Frontiers in Nutrition</i> , 2019, 6, 108.	3.7	152
5	Determination of water-soluble vitamins in infant milk by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1997, 778, 247-253.	3.7	148
6	Molecular, technological and safety characterization of Gram-positive catalase-positive cocci from slightly fermented sausages. <i>International Journal of Food Microbiology</i> , 2006, 107, 148-158.	4.7	145
7	Biogenic Amine Sources in Cooked Cured Shoulder Pork. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3097-3101.	5.2	116
8	Histamine Intolerance: The Current State of the Art. <i>Biomolecules</i> , 2020, 10, 1181.	4.0	114
9	Validation of an ultra high pressure liquid chromatographic method for the determination of biologically active amines in food. <i>Journal of Chromatography A</i> , 2009, 1216, 7715-7720.	3.7	101
10	Determination of ATP related compounds in fresh and canned tuna fish by HPLC. <i>Food Chemistry</i> , 1997, 59, 467-472.	8.2	89
11	Evaluation of biogenic amines and microbial counts throughout the ripening of goat cheeses from pasteurized and raw milk. <i>Journal of Dairy Research</i> , 2004, 71, 245-252.	1.4	89
12	Liquid Chromatographic Method for Determination of Biogenic Amines in Fish and Fish Products. <i>Journal of AOAC INTERNATIONAL</i> , 1995, 78, 1045-1050.	1.5	86
13	Effect of Starter Cultures on Biogenic Amine Formation during Fermented Sausage Production. <i>Journal of Food Protection</i> , 1997, 60, 825-830.	1.7	77
14	Determination of Free and Total Furfural Compounds in Infant Milk Formulas by High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2128-2133.	5.2	74
15	Sensory analysis to assess the freshness of Mediterranean anchovies (<i>Engraulis encrasicolus</i>) stored in ice. <i>Food Control</i> , 2006, 17, 564-569.	5.5	74
16	Improved method for the determination of biogenic amines and polyamines in vegetable products by ion-pair high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2006, 1129, 67-72.	3.7	73
17	Biogenic Amines and Polyamines in Milks and Cheeses by Ion-Pair High Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5117-5123.	5.2	66
18	Biologically active amines in fermented and non-fermented commercial soybean products from the Spanish market. <i>Food Chemistry</i> , 2015, 173, 1119-1124.	8.2	65

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19	Biogenic Amines in Fresh and Canned Tuna. Effects of Canning on Biogenic Amine Contents. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4324-4328.	5.2	64
20	Biogenic Amines in Plant-Origin Foods: Are They Frequently Underestimated in Low-Histamine Diets?. <i>Foods</i> , 2018, 7, 205.	4.3	64
21	Changes in Furfural Compounds during Storage of Infant Milks. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2998-3003.	5.2	59
22	Determination of vitamins A and E in infant milk formulae by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1997, 778, 243-246.	3.7	57
23	Influence of Starter and Nonstarter on the Formation of Biogenic Amine in Goat Cheese During Ripening. <i>Journal of Dairy Science</i> , 2002, 85, 2471-2478.	3.4	57
24	Changes in Biogenic Amines during the Manufacture and Storage of Semipreserved Anchovies. <i>Journal of Food Protection</i> , 1996, 59, 1218-1222.	1.7	55
25	Control of Biogenic Amines in Fermented Sausages: Role of Starter Cultures. <i>Frontiers in Microbiology</i> , 2012, 3, 169.	3.5	55
26	Trimethylamine and Total Volatile Basic Nitrogen Determination by Flow Injection/Gas Diffusion in Mediterranean Hake (<i>Merluccius merluccius</i>)â€. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1681-1686.	5.2	50
27	Fast simultaneous determination of free and conjugated isoflavones in soy milk by UHPLCâ€“UV. <i>Food Chemistry</i> , 2012, 135, 2832-2838.	8.2	50
28	Effect of ultra high pressure homogenization treatment on the bioactive compounds of soya milk. <i>Food Chemistry</i> , 2014, 152, 597-602.	8.2	48
29	Starter Cultures and High-Pressure Processing To Improve the Hygiene and Safety of Slightly Fermented Sausages. <i>Journal of Food Protection</i> , 2005, 68, 2341-2348.	1.7	45
30	Biogenic Amine Index for Freshness Evaluation in Iced Mediterranean Hake (<i>Merluccius merluccius</i>). <i>Journal of Food Protection</i> , 2005, 68, 2433-2438.	1.7	44
31	Profile of Biogenic Amines in Goat Cheese Made from Pasteurized and Pressurized Milks. <i>Journal of Food Science</i> , 2002, 67, 2940-2944.	3.1	42
32	Amino acid availability as an influential factor on the biogenic amine formation in dry fermented sausages. <i>Food Control</i> , 2014, 36, 76-81.	5.5	42
33	Ultra-high-pressure homogenization (UHPH) system for producing high-quality vegetable-based beverages: physicochemical, microbiological, nutritional and toxicological characteristics. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 953-961.	3.5	42
34	Histamine and Tyramine in Preserved and Semi-preserved Fish Products. <i>Journal of Food Science</i> , 1989, 54, 1653-1655.	3.1	38
35	Validation of a gas-chromatographic method for volatile amine determination in fish samples. <i>Food Chemistry</i> , 1996, 57, 569-573.	8.2	38
36	Influence of the Freshness Grade of Raw Fish on the Formation of Volatile and Biogenic Amines during the Manufacture and Storage of Vinegar-Marinated Anchovies. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8586-8592.	5.2	38

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37	Histamine and Tyramine during Storage and Spoilage of Anchovie, <i>Engraulis encrasicolus</i> : Relationships with Other Fish Spoilage Indicators. <i>Journal of Food Science</i> , 1990, 55, 1192-1193.	3.1	35
38	Changes in Biogenic Amines during the Storage of Mediterranean Anchovies Immersed in Oil. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1385-1389.	5.2	33
39	Volatile and Nonvolatile Amines in Mediterranean Hake as Function of their Storage Temperature. <i>Journal of Food Science</i> , 2001, 66, 83-88.	3.1	33
40	Effects of High Hydrostatic Pressure Treatments on Biogenic Amine Contents in Goat Cheeses during Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7288-7292.	5.2	33
41	Use of volatile and non-volatile amines to evaluate the freshness of anchovies stored in ice. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 699-705.	3.5	31
42	Occurrence of Biogenic Amines and Polyamines in Spinach and Changes during Storage under Refrigeration. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9514-9519.	5.2	28
43	Histamine, Cadaverine, and Putrescine Produced In Vitro by Enterobacteriaceae and Pseudomonadaceae Isolated from Spinach. <i>Journal of Food Protection</i> , 2010, 73, 385-389.	1.7	28
44	Determination of available lysine in infant milk formulae by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1997, 778, 235-241.	3.7	27
45	In vitro antioxidant activity of dietary polyamines. <i>Food Research International</i> , 2013, 51, 141-147.	6.2	27
46	Changes of isoflavones and protein quality in soymilk pasteurised by ultra-high-pressure homogenisation throughout storage. <i>Food Chemistry</i> , 2014, 162, 47-53.	8.2	27
47	Isoflavone profile and protein quality during storage of sterilised soymilk treated by ultra high pressure homogenisation. <i>Food Chemistry</i> , 2015, 167, 78-83.	8.2	27
48	New approach for the diagnosis of histamine intolerance based on the determination of histamine and methylhistamine in urine. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 145, 379-385.	2.8	25
49	Suitability of Volatile Amines as Freshness Indexes for Iced Mediterranean Hake. <i>Journal of Food Science</i> , 2003, 68, 1607-1610.	3.1	24
50	Intestinal Dysbiosis in Patients with Histamine Intolerance. <i>Nutrients</i> , 2022, 14, 1774.	4.1	24
51	Stability of Vitamins A, E, and B Complex in Infant Milks Claimed to have Equal Final Composition in Liquid and Powdered Form. <i>Journal of Food Science</i> , 2000, 65, 1052-1055.	3.1	23
52	Effects of previous frozen storage on chemical, microbiological and sensory changes during chilled storage of Mediterranean hake (<i>Merluccius merluccius</i>) after thawing. <i>European Food Research and Technology</i> , 2007, 226, 287-293.	3.3	23
53	Amino acid-decarboxylase activity of bacteria isolated from ice-preserved anchovies. <i>European Food Research and Technology</i> , 2005, 220, 312-315.	3.3	22
54	Histamine and Other Biogenic Amines in Food. From Scombroid Poisoning to Histamine Intolerance. , 0, , .		22

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55	Volatile and Biogenic Amines, Microbiological Counts, and Bacterial Amino Acid Decarboxylase Activity throughout the Salt-Ripening Process of Anchovies (<i>Engraulis encrasicolus</i>). <i>Journal of Food Protection</i> , 2005, 68, 1683-1689.	1.7	21
56	Comparison of Biogenic Amine Profile in Cheeses Manufactured from Fresh and Stored (4°C, 48 Hours) Raw Goat's Milk. <i>Journal of Food Protection</i> , 2004, 67, 110-116.	1.7	20
57	Biogenic amine production by <i>Morganella morganii</i> and <i>Klebsiella oxytoca</i> in tuna. <i>European Food Research and Technology</i> , 2004, 218, 284-288.	3.3	19
58	Low-Histamine Diets: Is the Exclusion of Foods Justified by Their Histamine Content?. <i>Nutrients</i> , 2021, 13, 1395.	4.1	19
59	Effect of Gutting on Microbial Loads, Sensory Properties, and Volatile and Biogenic Amine Contents of European Hake (<i>Merluccius merluccius</i> var. <i>mediterraneus</i>) Stored in Ice. <i>Journal of Food Protection</i> , 2009, 72, 1671-1676.	1.7	18
60	Liquid chromatographic method for determination of biogenic amines in fish and fish products. <i>Journal of AOAC INTERNATIONAL</i> , 1995, 78, 1045-50.	1.5	17
61	Influence of Ultra-high-Pressure Homogenization Treatment on the Phytosterols, Tocopherols, and Polyamines of Almond Beverage. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9539-9543.	5.2	16
62	Occurrence of Polyamines in Foods and the Influence of Cooking Processes. <i>Foods</i> , 2021, 10, 1752.	4.3	16
63	Effect of delayed gutting on biogenic amine contents during ripening of European anchovies. <i>European Food Research and Technology</i> , 2003, 216, 489-493.	3.3	15
64	Amino acid-decarboxylase activity in bacteria associated with Mediterranean hake spoilage. <i>European Food Research and Technology</i> , 2003, 217, 164-167.	3.3	15
65	Progress of Browning Reactions during Storage of Liquid Infant Milks. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4033-4037.	5.2	14
66	Stability of vitamins during the storage of liquid infant milks. <i>Journal of Dairy Research</i> , 2000, 67, 225-231.	1.4	14
67	The intracellular metabolism of isoflavones in endothelial cells. <i>Food and Function</i> , 2015, 6, 97-107.	4.6	11
68	In vitro determination of diamine oxidase activity in food matrices by an enzymatic assay coupled to UHPLC-FL. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 7595-7602.	3.7	11
69	Lyophilised legume sprouts as a functional ingredient for diamine oxidase enzyme supplementation in histamine intolerance. <i>LWT - Food Science and Technology</i> , 2020, 125, 109201.	5.2	6
70	Influence of Breastfeeding Factors on Polyamine Content in Human Milk. <i>Nutrients</i> , 2021, 13, 3016.	4.1	4
71	Influence of the Type of Breastfeeding and Human Milk Polyamines on Infant Anthropometric Parameters. <i>Frontiers in Nutrition</i> , 2021, 8, 815477.	3.7	4
72	Differences in Polyamine Content between Human Milk and Infant Formulas. <i>Foods</i> , 2021, 10, 2866.	4.3	3