M T Veciana-NoguÃ©s

List of Publications by Year
in descending order

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	Intestinal Dysbiosis in Patients with Histamine Intolerance. Nutrients, 2022, 14, 1774.	4.1	24
2	Low-Histamine Diets: Is the Exclusion of Foods Justified by Their Histamine Content?. Nutrients, 2021, 13, 1395.	4.1	19
3	Occurrence of Polyamines in Foods and the Influence of Cooking Processes. Foods, 2021, 10, 1752.	4.3	16
4	Influence of Breastfeeding Factors on Polyamine Content in Human Milk. Nutrients, 2021, 13, 3016.	4.1	4
5	Differences in Polyamine Content between Human Milk and Infant Formulas. Foods, 2021, 10, 2866.	4.3	3
6	Influence of the Type of Breastfeeding and Human Milk Polyamines on Infant Anthropometric Parameters. Frontiers in Nutrition, 2021, 8, 815477.	3.7	4
7	Histamine Intolerance: The Current State of the Art. Biomolecules, 2020, 10, 1181.	4.0	114
8	Lyophilised legume sprouts as a functional ingredient for diamine oxidase enzyme supplementation in histamine intolerance. LWT - Food Science and Technology, 2020, 125, 109201.	5.2	6
9	Polyamines in Food. Frontiers in Nutrition, 2019, 6, 108.	3.7	152
10	In vitro determination of diamine oxidase activity in food matrices by an enzymatic assay coupled to UHPLC-FL. Analytical and Bioanalytical Chemistry, 2019, 411, 7595-7602.	3.7	11
11	Biogenic Amines in Plant-Origin Foods: Are They Frequently Underestimated in Low-Histamine Diets?. Foods, 2018, 7, 205.	4.3	64
12	New approach for the diagnosis of histamine intolerance based on the determination of histamine and methylhistamine in urine. Journal of Pharmaceutical and Biomedical Analysis, 2017, 145, 379-385.	2.8	25
13	Biologically active amines in fermented and non-fermented commercial soybean products from the Spanish market. Food Chemistry, 2015, 173, 1119-1124.	8.2	65
14	The intracellular metabolism of isoflavones in endothelial cells. Food and Function, 2015, 6, 97-107.	4.6	11
15	Ultra-high-pressure homogenization (UHPH) system for producing high-quality vegetable-based beverages: physicochemical, microbiological, nutritional and toxicological characteristics. Journal of the Science of Food and Agriculture, 2015, 95, 953-961.	3.5	42
16	Isoflavone profile and protein quality during storage of sterilised soymilk treated by ultra high pressure homogenisation. Food Chemistry, 2015, 167, 78-83.	8.2	27
17	Effect of ultra high pressure homogenization treatment on the bioactive compounds of soya milk. Food Chemistry, 2014, 152, 597-602.	8.2	48
18	Changes of isoflavones and protein quality in soymilk pasteurised by ultra-high-pressure homogenisation throughout storage. Food Chemistry, 2014, 162, 47-53.	8.2	27

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19	Influence of Ultra-high-Pressure Homogenization Treatment on the Phytosterols, Tocopherols, and Polyamines of Almond Beverage. Journal of Agricultural and Food Chemistry, 2014, 62, 9539-9543.	5.2	16
20	Amino acid availability as an influential factor on the biogenic amine formation in dry fermented sausages. Food Control, 2014, 36, 76-81.	5.5	42
21	In vitro antioxidant activity of dietary polyamines. Food Research International, 2013, 51, 141-147.	6.2	27
22	Fast simultaneous determination of free and conjugated isoflavones in soy milk by UHPLCâ€“UV. Food Chemistry, 2012, 135, 2832-2838.	8.2	50
23	Control of Biogenic Amines in Fermented Sausages: Role of Starter Cultures. Frontiers in Microbiology, 2012, 3, 169.	3.5	55
24	Histamine, Cadaverine, and Putrescine Produced In Vitro by Enterobacteriaceae and Pseudomonadaceae Isolated from Spinach. Journal of Food Protection, 2010, 73, 385-389.	1.7	28
25	Effect of Gutting on Microbial Loads, Sensory Properties, and Volatile and Biogenic Amine Contents of European Hake (Merluccius merluccius var. mediterraneus) Stored in Ice. Journal of Food Protection, 2009, 72, 1671-1676.	1.7	18
26	Validation of an ultra high pressure liquid chromatographic method for the determination of biologically active amines in food. Journal of Chromatography A, 2009, 1216, 7715-7720.	3.7	101
27	Occurrence of Biogenic Amines and Polyamines in Spinach and Changes during Storage under Refrigeration. Journal of Agricultural and Food Chemistry, 2007, 55, 9514-9519.	5.2	28
28	Effects of previous frozen storage on chemical, microbiological and sensory changes during chilled storage of Mediterranean hake (Merluccius merluccius) after thawing. European Food Research and Technology, 2007, 226, 287-293.	3.3	23
29	Sensory analysis to assess the freshness of Mediterranean anchovies (Engraulis encrasicholus) stored in ice. Food Control, 2006, 17, 564-569.	5.5	74
30	Improved method for the determination of biogenic amines and polyamines in vegetable products by ion-pair high-performance liquid chromatography. Journal of Chromatography A, 2006, 1129, 67-72.	3.7	73
31	Molecular, technological and safety characterization of Gram-positive catalase-positive cocci from slightly fermented sausages. International Journal of Food Microbiology, 2006, 107, 148-158.	4.7	145
32	Use of volatile and non-volatile amines to evaluate the freshness of anchovies stored in ice. Journal of the Science of Food and Agriculture, 2006, 86, 699-705.	3.5	31
33	Amino acid-decarboxylase activity of bacteria isolated from ice-preserved anchovies. European Food Research and Technology, 2005, 220, 312-315.	3.3	22
34	Starter Cultures and High-Pressure Processing To Improve the Hygiene and Safety of Slightly Fermented Sausages. Journal of Food Protection, 2005, 68, 2341-2348.	1.7	45
35	Volatile and Biogenic Amines, Microbiological Counts, and Bacterial Amino Acid Decarboxylase Activity throughout the Salt-Ripening Process of Anchovies (Engraulis encrasicholus). Journal of Food Protection, 2005, 68, 1683-1689.	1.7	21
36	Biogenic Amine Index for Freshness Evaluation in Iced Mediterranean Hake (Merluccius merluccius). Journal of Food Protection, 2005, 68, 2433-2438.	1.7	44

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37	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. Journal of Agricultural and Food Chemistry, 2005, 53, 8586-8592.	5.2	38
38	Comparison of Biogenic Amine Profile in Cheeses Manufactured from Fresh and Stored (4Â°C, 48 Hours) Raw Goat's Milk. Journal of Food Protection, 2004, 67, 110-116.	1.7	20
39	Biogenic amine production by Morganella morganii and Klebsiella oxytoca in tuna. European Food Research and Technology, 2004, 218, 284-288.	3.3	19
40	Evaluation of biogenic amines and microbial counts throughout the ripening of goat cheeses from pasteurized and raw milk. Journal of Dairy Research, 2004, 71, 245-252.	1.4	89
41	Effect of delayed gutting on biogenic amine contents during ripening of European anchovies. European Food Research and Technology, 2003, 216, 489-493.	3.3	15
42	Amino acid-decarboxylase activity in bacteria associated with Mediterranean hake spoilage. European Food Research and Technology, 2003, 217, 164-167.	3.3	15
43	Suitability of Volatile Amines as Freshness Indexes for Iced Mediterranean Hake. Journal of Food Science, 2003, 68, 1607-1610.	3.1	24
44	Effects of High Hydrostatic Pressure Treatments on Biogenic Amine Contents in Goat Cheeses during Ripening. Journal of Agricultural and Food Chemistry, 2002, 50, 7288-7292.	5.2	33
45	Influence of Starter and Nonstarter on the Formation of Biogenic Amine in Goat Cheese During Ripening. Journal of Dairy Science, 2002, 85, 2471-2478.	3.4	57
46	Profile of Biogenic Amines in Goat Cheese Made from Pasteurized and Pressurized Milks. Journal of Food Science, 2002, 67, 2940-2944.	3.1	42
47	Trimethylamine and Total Volatile Basic Nitrogen Determination by Flow Injection/Gas Diffusion in Mediterranean Hake (Merluccius merluccius)â€. Journal of Agricultural and Food Chemistry, 2001, 49, 1681-1686.	5.2	50
48	Volatile and Nonvolatile Amines in Mediterranean Hake as Function of their Storage Temperature. Journal of Food Science, 2001, 66, 83-88.	3.1	33
49	Stability of vitamins during the storage of liquid infant milks. Journal of Dairy Research, 2000, 67, 225-231.	1.4	14
50	Stability of Vitamins A, E, and B Complex in Infant Milks Claimed to have Equal Final Composition in Liquid and Powdered Form. Journal of Food Science, 2000, 65, 1052-1055.	3.1	23
51	Biogenic Amines and Polyamines in Milks and Cheeses by Ion-Pair High Performance Liquid Chromatography. Journal of Agricultural and Food Chemistry, 2000, 48, 5117-5123.	5.2	66
52	Progress of Browning Reactions during Storage of Liquid Infant Milks. Journal of Agricultural and Food Chemistry, 1999, 47, 4033-4037.	5.2	14
53	Changes in Furfural Compounds during Storage of Infant Milks. Journal of Agricultural and Food Chemistry, 1998, 46, 2998-3003.	5.2	59
54	Biogenic Amines in Fresh and Canned Tuna. Effects of Canning on Biogenic Amine Contents. Journal of Agricultural and Food Chemistry, 1997, 45, 4324-4328.	5.2	64

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55	Determination of Free and Total Furfural Compounds in Infant Milk Formulas by High-Performance Liquid Chromatography. Journal of Agricultural and Food Chemistry, 1997, 45, 2128-2133.	5.2	74
56	Changes in Biogenic Amines during the Storage of Mediterranean Anchovies Immersed in Oil. Journal of Agricultural and Food Chemistry, 1997, 45, 1385-1389.	5.2	33
57	Biogenic Amines as Hygienic Quality Indicators of Tuna. Relationships with Microbial Counts, ATP-Related Compounds, Volatile Amines, and Organoleptic Changes. Journal of Agricultural and Food Chemistry, 1997, 45, 2036-2041.	5.2	239
58	Biogenic Amine and Polyamine Contents in Meat and Meat Products. Journal of Agricultural and Food Chemistry, 1997, 45, 2098-2102.	5.2	257
59	Effect of Starter Cultures on Biogenic Amine Formation during Fermented Sausage Production. Journal of Food Protection, 1997, 60, 825-830.	1.7	77
60	Determination of water-soluble vitamins in infant milk by high-performance liquid chromatography. Journal of Chromatography A, 1997, 778, 247-253.	3.7	148
61	Determination of ATP related compounds in fresh and canned tuna fish by HPLC. Food Chemistry, 1997, 59, 467-472.	8.2	89
62	Determination of available lysine in infant milk formulae by high-performance liquid chromatography. Journal of Chromatography A, 1997, 778, 235-241.	3.7	27
63	Determination of vitamins A and E in infant milk formulae by high-performance liquid chromatography. Journal of Chromatography A, 1997, 778, 243-246.	3.7	57
64	Biogenic Amine Sources in Cooked Cured Shoulder Pork. Journal of Agricultural and Food Chemistry, 1996, 44, 3097-3101.	5.2	116
65	Ion-Pair High-Performance Liquid Chromatographic Determination of Biogenic Amines in Meat and Meat Products. Journal of Agricultural and Food Chemistry, 1996, 44, 2710-2715.	5.2	177
66	Changes in Biogenic Amines during the Manufacture and Storage of Semipreserved Anchovies. Journal of Food Protection, 1996, 59, 1218-1222.	1.7	55
67	Validation of a gas-chromatographic method for volatile amine determination in fish samples. Food Chemistry, 1996, 57, 569-573.	8.2	38
68	Liquid Chromatographic Method for Determination of Biogenic Amines in Fish and Fish Products. Journal of AOAC INTERNATIONAL, 1995, 78, 1045-1050.	1.5	86
69	Liquid chromatographic method for determination of biogenic amines in fish and fish products. Journal of AOAC INTERNATIONAL, 1995, 78, 1045-50.	1.5	17
70	Histamine and Tyramine during Storage and Spoilage of Anchovie, Engraulis encrasicholus: Relationships with Other Fish Spoilage Indicators. Journal of Food Science, 1990, 55, 1192-1193.	3.1	35
71	Histamine and Tyramine in Preserved and Semi-preserved Fish Products. Journal of Food Science, 1989, 54, 1653-1655.	3.1	38
72	Histamine and Other Biogenic Amines in Food. From Scombroid Poisoning to Histamine Intolerance. , 0, , .		22