

M T Veciana-NoguÃ©s

List of Publications by Year in descending order

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Version: 2024-02-01

72
papers

3,785
citations

109137

35
h-index

128067

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. <i>Nutrients</i> , 2022, 14, 1774. | 1.7 | 24 |
| 2 | Low-Histamine Diets: Is the Exclusion of Foods Justified by Their Histamine Content?. <i>Nutrients</i> , 2021, 13, 1395. | 1.7 | 19 |
| 3 | Occurrence of Polyamines in Foods and the Influence of Cooking Processes. <i>Foods</i> , 2021, 10, 1752. | 1.9 | 16 |
| 4 | Influence of Breastfeeding Factors on Polyamine Content in Human Milk. <i>Nutrients</i> , 2021, 13, 3016. | 1.7 | 4 |
| 5 | Differences in Polyamine Content between Human Milk and Infant Formulas. <i>Foods</i> , 2021, 10, 2866. | 1.9 | 3 |
| 6 | Influence of the Type of Breastfeeding and Human Milk Polyamines on Infant Anthropometric Parameters. <i>Frontiers in Nutrition</i> , 2021, 8, 815477. | 1.6 | 4 |
| 7 | Histamine Intolerance: The Current State of the Art. <i>Biomolecules</i> , 2020, 10, 1181. | 1.8 | 114 |
| 8 | 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. | 2.5 | 6 |
| 9 | Polyamines in Food. <i>Frontiers in Nutrition</i> , 2019, 6, 108. | 1.6 | 152 |
| 10 | 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. | 1.9 | 11 |
| 11 | Biogenic Amines in Plant-Origin Foods: Are They Frequently Underestimated in Low-Histamine Diets?. <i>Foods</i> , 2018, 7, 205. | 1.9 | 64 |
| 12 | 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. | 1.4 | 25 |
| 13 | Biologically active amines in fermented and non-fermented commercial soybean products from the Spanish market. <i>Food Chemistry</i> , 2015, 173, 1119-1124. | 4.2 | 65 |
| 14 | The intracellular metabolism of isoflavones in endothelial cells. <i>Food and Function</i> , 2015, 6, 97-107. | 2.1 | 11 |
| 15 | 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. | 1.7 | 42 |
| 16 | Isoflavone profile and protein quality during storage of sterilised soymilk treated by ultra high pressure homogenisation. <i>Food Chemistry</i> , 2015, 167, 78-83. | 4.2 | 27 |
| 17 | Effect of ultra high pressure homogenization treatment on the bioactive compounds of soya milk. <i>Food Chemistry</i> , 2014, 152, 597-602. | 4.2 | 48 |
| 18 | Changes of isoflavones and protein quality in soymilk pasteurised by ultra-high-pressure homogenisation throughout storage. <i>Food Chemistry</i> , 2014, 162, 47-53. | 4.2 | 27 |

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|----|--|-----|-----------|
| 19 | 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. | 2.4 | 16 |
| 20 | Amino acid availability as an influential factor on the biogenic amine formation in dry fermented sausages. <i>Food Control</i> , 2014, 36, 76-81. | 2.8 | 42 |
| 21 | In vitro antioxidant activity of dietary polyamines. <i>Food Research International</i> , 2013, 51, 141-147. | 2.9 | 27 |
| 22 | Fast simultaneous determination of free and conjugated isoflavones in soy milk by UHPLC-UV. <i>Food Chemistry</i> , 2012, 135, 2832-2838. | 4.2 | 50 |
| 23 | Control of Biogenic Amines in Fermented Sausages: Role of Starter Cultures. <i>Frontiers in Microbiology</i> , 2012, 3, 169. | 1.5 | 55 |
| 24 | Histamine, Cadaverine, and Putrescine Produced In Vitro by Enterobacteriaceae and Pseudomonadaceae Isolated from Spinach. <i>Journal of Food Protection</i> , 2010, 73, 385-389. | 0.8 | 28 |
| 25 | 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. | 0.8 | 18 |
| 26 | 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. | 1.8 | 101 |
| 27 | 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. | 2.4 | 28 |
| 28 | 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. | 1.6 | 23 |
| 29 | Sensory analysis to assess the freshness of Mediterranean anchovies (<i>Engraulis encrasicolus</i>) stored in ice. <i>Food Control</i> , 2006, 17, 564-569. | 2.8 | 74 |
| 30 | 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. | 1.8 | 73 |
| 31 | 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. | 2.1 | 145 |
| 32 | 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. | 1.7 | 31 |
| 33 | Amino acid-decarboxylase activity of bacteria isolated from ice-preserved anchovies. <i>European Food Research and Technology</i> , 2005, 220, 312-315. | 1.6 | 22 |
| 34 | 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. | 0.8 | 45 |
| 35 | 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. | 0.8 | 21 |
| 36 | Biogenic Amine Index for Freshness Evaluation in Iced Mediterranean Hake (<i>Merluccius merluccius</i>). <i>Journal of Food Protection</i> , 2005, 68, 2433-2438. | 0.8 | 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. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8586-8592. | 2.4 | 38 |
| 38 | Comparison of Biogenic Amine Profile in Cheeses Manufactured from Fresh and Stored (4Å°C, 48 Hours) Raw Goat's Milk. <i>Journal of Food Protection</i> , 2004, 67, 110-116. | 0.8 | 20 |
| 39 | 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. | 1.6 | 19 |
| 40 | 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. | 0.7 | 89 |
| 41 | Effect of delayed gutting on biogenic amine contents during ripening of European anchovies. <i>European Food Research and Technology</i> , 2003, 216, 489-493. | 1.6 | 15 |
| 42 | Amino acid-decarboxylase activity in bacteria associated with Mediterranean hake spoilage. <i>European Food Research and Technology</i> , 2003, 217, 164-167. | 1.6 | 15 |
| 43 | Suitability of Volatile Amines as Freshness Indexes for Iced Mediterranean Hake. <i>Journal of Food Science</i> , 2003, 68, 1607-1610. | 1.5 | 24 |
| 44 | 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. | 2.4 | 33 |
| 45 | 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. | 1.4 | 57 |
| 46 | Profile of Biogenic Amines in Goat Cheese Made from Pasteurized and Pressurized Milks. <i>Journal of Food Science</i> , 2002, 67, 2940-2944. | 1.5 | 42 |
| 47 | Trimethylamine and Total Volatile Basic Nitrogen Determination by Flow Injection/Gas Diffusion in Mediterranean Hake (<i>Merluccius merluccius</i>)ã€. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1681-1686. | 2.4 | 50 |
| 48 | Volatile and Nonvolatile Amines in Mediterranean Hake as Function of their Storage Temperature. <i>Journal of Food Science</i> , 2001, 66, 83-88. | 1.5 | 33 |
| 49 | Stability of vitamins during the storage of liquid infant milks. <i>Journal of Dairy Research</i> , 2000, 67, 225-231. | 0.7 | 14 |
| 50 | 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. | 1.5 | 23 |
| 51 | 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. | 2.4 | 66 |
| 52 | Progress of Browning Reactions during Storage of Liquid Infant Milks. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4033-4037. | 2.4 | 14 |
| 53 | Changes in Furfural Compounds during Storage of Infant Milks. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2998-3003. | 2.4 | 59 |
| 54 | 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. | 2.4 | 64 |

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|----|---|-----|-----------|
| 55 | 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. | 2.4 | 74 |
| 56 | 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. | 2.4 | 33 |
| 57 | 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. | 2.4 | 239 |
| 58 | Biogenic Amine and Polyamine Contents in Meat and Meat Products. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2098-2102. | 2.4 | 257 |
| 59 | Effect of Starter Cultures on Biogenic Amine Formation during Fermented Sausage Production. <i>Journal of Food Protection</i> , 1997, 60, 825-830. | 0.8 | 77 |
| 60 | Determination of water-soluble vitamins in infant milk by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1997, 778, 247-253. | 1.8 | 148 |
| 61 | Determination of ATP related compounds in fresh and canned tuna fish by HPLC. <i>Food Chemistry</i> , 1997, 59, 467-472. | 4.2 | 89 |
| 62 | Determination of available lysine in infant milk formulae by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1997, 778, 235-241. | 1.8 | 27 |
| 63 | 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. | 1.8 | 57 |
| 64 | Biogenic Amine Sources in Cooked Cured Shoulder Pork. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3097-3101. | 2.4 | 116 |
| 65 | 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. | 2.4 | 177 |
| 66 | Changes in Biogenic Amines during the Manufacture and Storage of Semipreserved Anchovies. <i>Journal of Food Protection</i> , 1996, 59, 1218-1222. | 0.8 | 55 |
| 67 | Validation of a gas-chromatographic method for volatile amine determination in fish samples. <i>Food Chemistry</i> , 1996, 57, 569-573. | 4.2 | 38 |
| 68 | Liquid Chromatographic Method for Determination of Biogenic Amines in Fish and Fish Products. <i>Journal of AOAC INTERNATIONAL</i> , 1995, 78, 1045-1050. | 0.7 | 86 |
| 69 | Liquid chromatographic method for determination of biogenic amines in fish and fish products. <i>Journal of AOAC INTERNATIONAL</i> , 1995, 78, 1045-50. | 0.7 | 17 |
| 70 | 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. | 1.5 | 35 |
| 71 | Histamine and Tyramine in Preserved and Semi-preserved Fish Products. <i>Journal of Food Science</i> , 1989, 54, 1653-1655. | 1.5 | 38 |
| 72 | Histamine and Other Biogenic Amines in Food. From Scombroid Poisoning to Histamine Intolerance. , 0, , . | | 22 |