

Jesús Salmerón

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/209655/publications.pdf>

Version: 2024-02-01

31
papers

878
citations

430874

18
h-index

477307

29
g-index

31
all docs

31
docs citations

31
times ranked

947
citing authors

#	ARTICLE	IF	CITATIONS
1	Relationships between cheese-processing conditions and curd and cheese properties to improve the yield of Idiazabal cheese made in small artisan dairies: A multivariate approach. <i>Journal of Dairy Science</i> , 2021, 104, 253-269.	3.4	4
2	Sensory perception and flow properties of dysphagia thickening formulas with different composition. <i>Food Hydrocolloids</i> , 2019, 90, 508-514.	10.7	22
3	Quality enhancement of smoked sea bass (<i>Dicentrarchus labrax</i>) fillets by adding resveratrol and coating with chitosan and alginate edible films. <i>Food Control</i> , 2018, 85, 168-176.	5.5	50
4	Sensory quality control of cheese: Going beyond the absence of defects. <i>Food Control</i> , 2015, 51, 371-380.	5.5	16
5	Evaluation of sensory quality of calf chops: A new methodological approach. <i>Meat Science</i> , 2013, 94, 105-114.	5.5	9
6	Improvement of sensory quality control in PDO products: An example with txakoli white wine from Bizkaia. <i>Food Quality and Preference</i> , 2012, 23, 138-147.	4.6	17
7	Physicochemical, sensorial and textural characteristics of liquid-smoked salmon (<i>Salmo salar</i>) as affected by salting treatment and sugar addition. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1086-1096.	2.7	25
8	Characteristics of dry- and brine-salted salmon later treated with liquid smoke flavouring. <i>Agricultural and Food Science</i> , 2011, 20, 217.	0.9	11
9	Effect of freezing on the physicochemical, textural and sensorial characteristics of salmon (<i>Salmo</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	5.2	16
10	Sensory quality control for food certification: A case study on wine. Panel training and qualification, method validation and monitoring. <i>Food Control</i> , 2010, 21, 542-548.	5.5	30
11	Sensory quality control for food certification: A case study on wine. Method development. <i>Food Control</i> , 2010, 21, 533-541.	5.5	53
12	Effects of seasonal changes in feeding management under part-time grazing on the evolution of the composition and coagulation properties of raw milk from ewes. <i>Journal of Dairy Science</i> , 2010, 93, 3902-3909.	3.4	24
13	Seasonal changes in the technological and compositional quality of ewe's raw milks from commercial flocks under part-time grazing. <i>Journal of Dairy Research</i> , 2009, 76, 301-307.	1.4	12
14	Headspace composition of cod liver oil and its evolution in storage after opening. First evidence of the presence of toxic aldehydes. <i>Food Chemistry</i> , 2009, 114, 1291-1300.	8.2	20
15	Sensorial and Physicochemical Characteristics of Salmon (<i>Salmo salar</i>) Treated by Different Smoking Processes during Storage. <i>Food Science and Technology International</i> , 2007, 13, 477-484.	2.2	22
16	Food quality certification: An approach for the development of accredited sensory evaluation methods. <i>Food Quality and Preference</i> , 2007, 18, 425-439.	4.6	96
17	Textural and physicochemical changes in salmon (<i>Salmo salar</i>) treated with commercial liquid smoke flavourings. <i>Food Chemistry</i> , 2007, 100, 498-503.	8.2	52
18	Textural properties of raw Atlantic salmon (<i>Salmo salar</i>) at three points along the fillet, determined by different methods. <i>Food Control</i> , 2006, 17, 511-515.	5.5	69

#	ARTICLE	IF	CITATIONS
19	Headspace volatile components of smoked swordfish (<i>Xiphias gladius</i>) and cod (<i>Gadus morhua</i>) detected by means of solid phase microextraction and gas chromatography-mass spectrometry. <i>Food Chemistry</i> , 2006, 94, 151-156.	8.2	55
20	Texture profile analysis of meat products treated with commercial liquid smoke flavourings. <i>Food Control</i> , 2004, 15, 457-461.	5.5	74
21	Sensory characterisation of ewe's milk cheeses using direct and indirect similarity measures: a comparison. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 435-442.	3.5	8
22	Effect of pasteurization and seasonal variations in the microflora of ewe's milk for cheesemaking. <i>Food Microbiology</i> , 2002, 19, 167-174.	4.2	18
23	Sensory Profile of Ewe's Milk Cheeses. <i>Food Science and Technology International</i> , 2001, 7, 347-353.	2.2	23
24	Seasonal changes in the composition of bulk raw ewe's milk used for Idiazabal cheese manufacture. <i>International Dairy Journal</i> , 2001, 11, 771-778.	3.0	44
25	Formación de películas biológicas en la industria alimentaria / Biofilms in the food industry. <i>Food Science and Technology International</i> , 1999, 5, 25-30.	2.2	2
26	DEVELOPMENT OF A PRELIMINARY SENSORY LEXICON AND STANDARD REFERENCES OF EWES MILK CHEESES AIDED BY MULTIVARIATE STATISTICAL PROCEDURES. <i>Journal of Sensory Studies</i> , 1999, 14, 161-179.	1.6	48
27	Recalled preference of Spanish consumers for smoked food. <i>Nutrition and Food Science</i> , 1998, 98, 338-342.	0.9	7
28	Contaminating Mycoflora in Fermented Milk. <i>Journal of Food Protection</i> , 1991, 54, 131-132.	1.7	11
29	Antimycotic and Antiaflatoxigenic Activity of Oregano (<i>Origanum vulgare</i> , L.) and Thyme (<i>Thymus</i>)	1.7	30
30	Aflatoxin-Producing Strains of <i>Aspergillus flavus</i> in Yogurt. <i>Journal of Food Protection</i> , 1989, 52, 823-824.	1.7	10
31	Hezkuntza nutrizionala: gluten gabeko dieta segurua, orekatua eta inklusiboa. , 0, , .		0