

Susana Manzano

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2838270/publications.pdf>

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9
papers

736
citations

1163117
8
h-index

1474206
9
g-index

9
all docs

9
docs citations

9
times ranked

1152
citing authors

#	ARTICLE	IF	CITATIONS
1	What's normal? Oligosaccharide concentrations and profiles in milk produced by healthy women vary geographically. American Journal of Clinical Nutrition, 2017, 105, 1086-1100.	4.7	297
2	What's Normal? Immune Profiling of Human Milk from Healthy Women Living in Different Geographical and Socioeconomic Settings. Frontiers in Immunology, 2017, 8, 696.	4.8	90
3	Prevention of Infectious Mastitis by Oral Administration of <i>Lactobacillus salivarius</i> PS2 During Late Pregnancy. Clinical Infectious Diseases, 2016, 62, 568-573.	5.8	112
4	Bacteriological, Biochemical, and Immunological Properties of Colostrum and Mature Milk From Mothers of Extremely Preterm Infants. Journal of Pediatric Gastroenterology and Nutrition, 2015, 60, 120-126.	1.8	43
5	Sanitation of Selected Ready-to-Eat Intermediate-Moisture Foods of Animal Origin by E-Beam Irradiation. Foodborne Pathogens and Disease, 2012, 9, 594-599.	1.8	17
6	Efficacy of pulsed light for shelf-life extension and inactivation of <i>Listeria monocytogenes</i> on ready-to-eat cooked meat products. Innovative Food Science and Emerging Technologies, 2011, 12, 275-281.	5.6	74
7	Inactivation of <i>Salmonella enterica</i> serovar Enteritidis on shell eggs by pulsed light technology. International Journal of Food Microbiology, 2009, 135, 125-130.	4.7	67
8	Pulsed Light Inactivation of <i>Listeria monocytogenes</i> Through Different Plastic Films. Foodborne Pathogens and Disease, 2009, 6, 1265-1267.	1.8	30
9	A rapid method for the estimation of the microbiological quality of refrigerated raw milk based on the aminopeptidase activity of Gram-negative bacteria. International Dairy Journal, 2005, 15, 79-84.	3.0	6