

Ana del Olmo

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

801
citations

394286

19
h-index

526166

27
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38
docs citations

38
times ranked

1090
citing authors

#	ARTICLE	IF	CITATIONS
1	Heterozygosityâ€Fitness Correlations and Inbreeding Depression in Two Critically Endangered Mammals. <i>Conservation Biology</i> , 2012, 26, 1121-1129.	2.4	61
2	Effect of single-cycle and multiple-cycle high-pressure treatments on the colour and texture of chicken breast fillets. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 441-444.	2.7	50
3	Effect of egg yolk, cryoprotectant, and various sugars on semen cryopreservation in endangered Cuvier's gazelle (<i>Gazella cuvieri</i>). <i>Animal Reproduction Science</i> , 2008, 108, 384-401.	0.5	44
4	Inbreeding and Reproduction in Endangered Ungulates: Preservation of Genetic Variation through the Organization of Genetic Resource Banks. <i>Reproduction in Domestic Animals</i> , 2006, 41, 82-92.	0.6	42
5	Fluorescent complex of pyoverdinin with aluminum. <i>Journal of Inorganic Biochemistry</i> , 2003, 97, 384-387.	1.5	36
6	Reducing Biogenic-Amine-Producing Bacteria, Decarboxylase Activity, and Biogenic Amines in Raw Milk Cheese by High-Pressure Treatments. <i>Applied and Environmental Microbiology</i> , 2013, 79, 1277-1283.	1.4	33
7	Proteolysis and biogenic amine buildup in high-pressure treated ovine milk blue-veined cheese. <i>Journal of Dairy Science</i> , 2013, 96, 4816-4829.	1.4	32
8	Cheese supplementation with five species of edible seaweeds: Effect on microbiota, antioxidant activity, colour, texture and sensory characteristics. <i>International Dairy Journal</i> , 2018, 84, 36-45.	1.5	32
9	Effect of high pressure processing and modified atmosphere packaging on the safety and quality of sliced ready-to-eat âœœlacÃ³nâœœ, a curedâœœcooked pork meat product. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 23, 25-32.	2.7	30
10	Effect of lactoferrin and its derivatives, high hydrostatic pressure, and their combinations, on <i>Escherichia coli</i> O157:H7 and <i>Pseudomonas fluorescens</i> in chicken filets. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 13, 51-56.	2.7	29
11	The microbiota of eight species of dehydrated edible seaweeds from North West Spain. <i>Food Microbiology</i> , 2018, 70, 224-231.	2.1	27
12	Preservation of five edible seaweeds by high pressure processing: effect on microbiota, shelf life, colour, texture and antioxidant capacity. <i>Algal Research</i> , 2020, 49, 101938.	2.4	25
13	Effect of high-pressure-processing on lipolysis and volatile compounds of Brie cheese during ripening and refrigerated storage. <i>International Dairy Journal</i> , 2014, 39, 232-239.	1.5	23
14	High pressure processing for the extension of <i>Laminaria ochroleuca</i> (kombu) shelf-life: A comparative study with seaweed salting and freezing. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 420-428.	2.7	23
15	Using High-Pressure Processing for Reduction of Proteolysis and Prevention of Over-ripening of Raw Milk Cheese. <i>Food and Bioprocess Technology</i> , 2014, 7, 1404-1413.	2.6	22
16	Bactericidal Activity of Lactoferrin and Its Amidated and Pepsin-Digested Derivatives against <i>Pseudomonas fluorescens</i> in Ground Beef and Meat Fractions. <i>Journal of Food Protection</i> , 2009, 72, 760-765.	0.8	21
17	Effect of High Pressure Processing on the Lipolysis, Volatile Compounds, Odour and Colour of Cheese Made from Unpasteurized Milk. <i>Food and Bioprocess Technology</i> , 2015, 8, 1076-1088.	2.6	21
18	High pressure processing of cheese: Lights, shadows and prospects. <i>International Dairy Journal</i> , 2020, 100, 104558.	1.5	21

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19	Proteolysis, Texture, and Sensory Characteristics of Serrano Hams from Duroc and Large White Pigs during Dryâ€Curing. <i>Journal of Food Science</i> , 2013, 78, C416-24.	1.5	20
20	Effect of lactoferrin and its derivatives against gram-positive bacteria in vitro and, combined with high pressure, in chicken breast fillets. <i>Meat Science</i> , 2012, 90, 71-76.	2.7	19
21	Effect of high-pressure-processing on the microbiology, proteolysis, texture and flavour of Brie cheese during ripening and refrigerated storage. <i>International Dairy Journal</i> , 2014, 37, 64-73.	1.5	19
22	Effect of High-Pressure Processing on the Microbiology, Proteolysis, Biogenic Amines and Flavour of Cheese Made from Unpasteurized Milk. <i>Food and Bioprocess Technology</i> , 2015, 8, 319-332.	2.6	19
23	Effect of high-pressure-processing and modified-atmosphere-packaging on the volatile compounds and odour characteristics of sliced ready-to-eat â€œlacÃ³nâ€, a curedâ€cooked pork meat product. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 134-142.	2.7	15
24	In vitro oocyte maturation, fertilization and culture after ovum pick-up in an endangered gazelle (<i>Gazella dama mhorr</i>). <i>Theriogenology</i> , 2008, 69, 349-359.	0.9	14
25	Short communication: Antimicrobial effect of lactoferrin and its amidated and pepsin-digested derivatives against <i>Salmonella Enteritidis</i> and <i>Pseudomonas fluorescens</i> . <i>Journal of Dairy Science</i> , 2010, 93, 3965-3969.	1.4	14
26	High-pressure processing decelerates lipolysis and formation of volatile compounds in ovine milk blue-veined cheese. <i>Journal of Dairy Science</i> , 2013, 96, 7500-7510.	1.4	13
27	Probiotic dynamics during the fermentation of milk supplemented with seaweed extracts: The effect of milk constituents. <i>LWT - Food Science and Technology</i> , 2019, 107, 249-255.	2.5	13
28	Use of a neuroleptic in assisted reproduction of the critically endangered Mohor gazelle (<i>Gazella</i>) Tj ETQq0 0 0 rgBT/Overlock, 10 Tf 50 3	0.9	12
29	Bacterial diversity in six species of fresh edible seaweeds submitted to high pressure processing and long-term refrigerated storage. <i>Food Microbiology</i> , 2021, 94, 103646.	2.1	11
30	Proteolysis and Flavor Characteristics of Serrano Ham Processed under Different Ripening Temperature Conditions. <i>Journal of Food Science</i> , 2015, 80, C2404-12.	1.5	10
31	Lipolysis, lipid peroxidation and texture of Serrano ham processed under different ripening temperature conditions. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1793-1800.	1.3	10
32	Lipolysis, Lipid Peroxidation, and Color Characteristics of Serrano Hams from Duroc and Large White Pigs during Dryâ€Curing. <i>Journal of Food Science</i> , 2013, 78, C1659-64.	1.5	9
33	Antimicrobial efficacy of lactoferrin, its amidated and pepsin-digested derivatives, and their combinations, on <i>Escherichia coli</i> O157:H7 and <i>Serratia liquefaciens</i> . <i>Letters in Applied Microbiology</i> , 2011, 52, 9-14.	1.0	7
34	Cheese supplementation with five species of edible seaweeds: Effect on proteolysis, lipolysis and volatile compounds. <i>International Dairy Journal</i> , 2019, 90, 104-113.	1.5	7
35	Volatile compounds and odour characteristics of five edible seaweeds preserved by high pressure processing: Changes during refrigerated storage. <i>Algal Research</i> , 2021, 53, 102137.	2.4	7
36	Bactericidal Effect of Lactoferrin and Its Amidated and Pepsin-Digested Derivatives on <i>Pseudomonas fluorescens</i> : Influence of Environmental and Physiological Factors. <i>Journal of Food Protection</i> , 2008, 71, 2468-2474.	0.8	7

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37	High-Pressure Processing for the Control of Lipolysis, Volatile Compounds and Off-odours in Raw Milk Cheese. Food and Bioprocess Technology, 2013, 7, 2207.	2.6	2
38	216 IN VITRO OOCYTE MATURATION, FERTILIZATION, AND CULTURE AFTER LAPAROSCOPIC OVUM PICK-UP IN AN ENDANGERED GAZELLE (GAZELLA DAMA MHORR). Reproduction, Fertility and Development, 2006, 18, 216.	0.1	1