Ana del Olmo

List of Publications by Year
in descending order

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38	801	394286	526166
papers	citations	19	27
		h-index	g-index

38	38	38	1090
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Bacterial diversity in six species of fresh edible seaweeds submitted to high pressure processing and long-term refrigerated storage. Food Microbiology, 2021, 94, 103646.	2.1	11
2	Volatile compounds and odour characteristics of five edible seaweeds preserved by high pressure processing: Changes during refrigerated storage. Algal Research, 2021, 53, 102137.	2.4	7
3	High pressure processing of cheese: Lights, shadows and prospects. International Dairy Journal, 2020, 100, 104558.	1.5	21
4	Preservation of five edible seaweeds by high pressure processing: effect on microbiota, shelf life, colour, texture and antioxidant capacity. Algal Research, 2020, 49, 101938.	2.4	25
5	Probiotic dynamics during the fermentation of milk supplemented with seaweed extracts: The effect of milk constituents. LWT - Food Science and Technology, 2019, 107, 249-255.	2.5	13
6	High pressure processing for the extension of Laminaria ochroleuca (kombu) shelf-life: A comparative study with seaweed salting and freezing. Innovative Food Science and Emerging Technologies, 2019, 52, 420-428.	2.7	23
7	Cheese supplementation with five species of edible seaweeds: Effect on proteolysis, lipolysis and volatile compounds. International Dairy Journal, 2019, 90, 104-113.	1.5	7
8	Cheese supplementation with five species of edible seaweeds: Effect on microbiota, antioxidant activity, colour, texture and sensory characteristics. International Dairy Journal, 2018, 84, 36-45.	1.5	32
9	The microbiota of eight species of dehydrated edible seaweeds from North West Spain. Food Microbiology, 2018, 70, 224-231.	2.1	27
10	Lipolysis, lipid peroxidation and texture of Serrano ham processed under different ripening temperature conditions. International Journal of Food Science and Technology, 2016, 51, 1793-1800.	1.3	10
11	Proteolysis and Flavor Characteristics of Serrano Ham Processed under Different Ripening Temperature Conditions. Journal of Food Science, 2015, 80, C2404-12.	1.5	10
12	Effect of High Pressure Processing on the Lipolysis, Volatile Compounds, Odour and Colour of Cheese Made from Unpasteurized Milk. Food and Bioprocess Technology, 2015, 8, 1076-1088.	2.6	21
13	Effect of High-Pressure Processing on the Microbiology, Proteolysis, Biogenic Amines and Flavour of Cheese Made from Unpasteurized Milk. Food and Bioprocess Technology, 2015, 8, 319-332.	2.6	19
14	Effect of high-pressure-processing on the microbiology, proteolysis, texture and flavour of Brie cheese during ripening and refrigerated storage. International Dairy Journal, 2014, 37, 64-73.	1.5	19
15	Using High-Pressure Processing for Reduction of Proteolysis and Prevention of Over-ripening of Raw Milk Cheese. Food and Bioprocess Technology, 2014, 7, 1404-1413.	2.6	22
16	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. Innovative Food Science and Emerging Technologies, 2014, 26, 134-142.	2.7	15
17	Effect of high-pressure-processing on lipolysis and volatile compounds of Brie cheese during ripening and refrigerated storage. International Dairy Journal, 2014, 39, 232-239.	1.5	23
18	Effect of high pressure processing and modified atmosphere packaging on the safety and quality of sliced ready-to-eat â€œlacÃ³nâ€ a curedâ€“cooked pork meat product. Innovative Food Science and Emerging Technologies, 2014, 23, 25-32.	2.7	30

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19	High-pressure processing decelerates lipolysis and formation of volatile compounds in ovine milk blue-veined cheese. Journal of Dairy Science, 2013, 96, 7500-7510.	1.4	13
20	Proteolysis and biogenic amine buildup in high-pressure treated ovine milk blue-veined cheese. Journal of Dairy Science, 2013, 96, 4816-4829.	1.4	32
21	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
22	Lipolysis, Lipid Peroxidation, and Color Characteristics of Serrano Hams from Duroc and Large White Pigs during Dryâ€Curing. Journal of Food Science, 2013, 78, C1659-64.	1.5	9
23	Proteolysis, Texture, and Sensory Characteristics of Serrano Hams from Duroc and Large White Pigs during Dryâ€Curing. Journal of Food Science, 2013, 78, C416-24.	1.5	20
24	Reducing Biogenic-Amine-Producing Bacteria, Decarboxylase Activity, and Biogenic Amines in Raw Milk Cheese by High-Pressure Treatments. Applied and Environmental Microbiology, 2013, 79, 1277-1283.	1.4	33
25	Effect of lactoferrin and its derivatives against gram-positive bacteria in vitro and, combined with high pressure, in chicken breast fillets. Meat Science, 2012, 90, 71-76.	2.7	19
26	Effect of lactoferrin and its derivatives, high hydrostatic pressure, and their combinations, on Escherichia coli O157:H7 and Pseudomonas fluorescens in chicken filets. Innovative Food Science and Emerging Technologies, 2012, 13, 51-56.	2.7	29
27	Heterozygosityâ€Fitness Correlations and Inbreeding Depression in Two Critically Endangered Mammals. Conservation Biology, 2012, 26, 1121-1129.	2.4	61
28	Antimicrobial efficacy of lactoferrin, its amidated and pepsin-digested derivatives, and their combinations, on Escherichia coli O157:H7 and Serratia liquefaciens. Letters in Applied Microbiology, 2011, 52, 9-14.	1.0	7
29	Effect of single-cycle and multiple-cycle high-pressure treatments on the colour and texture of chicken breast fillets. Innovative Food Science and Emerging Technologies, 2010, 11, 441-444.	2.7	50
30	Short communication: Antimicrobial effect of lactoferrin and its amidated and pepsin-digested derivatives against Salmonella Enteritidis and Pseudomonas fluorescens. Journal of Dairy Science, 2010, 93, 3965-3969.	1.4	14
31	Bactericidal Activity of Lactoferrin and Its Amidated and Pepsin-Digested Derivatives against Pseudomonas fluorescens in Ground Beef and Meat Fractions. Journal of Food Protection, 2009, 72, 760-765.	0.8	21
32	Effect of egg yolk, cryoprotectant, and various sugars on semen cryopreservation in endangered Cuvier's gazelle (Gazella cuvieri). Animal Reproduction Science, 2008, 108, 384-401.	0.5	44
33	In vitro oocyte maturation, fertilization and culture after ovum pick-up in an endangered gazelle (Gazella dama mhorr). Theriogenology, 2008, 69, 349-359.	0.9	14
34	Use of a neuroleptic in assisted reproduction of the critically endangered Mohor gazelle (Gazella) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1	0.9	12
35	Bactericidal Effect of Lactoferrin and Its Amidated and Pepsin-Digested Derivatives on Pseudomonasfluorescens: Influence of Environmental and Physiological Factors. Journal of Food Protection, 2008, 71, 2468-2474.	0.8	7
36	Inbreeding and Reproduction in Endangered Ungulates: Preservation of Genetic Variation through the Organization of Genetic Resource Banks. Reproduction in Domestic Animals, 2006, 41, 82-92.	0.6	42

#	Article	IF	Citations
37	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
38	Fluorescent complex of pyoverdin with aluminum. Journal of Inorganic Biochemistry, 2003, 97, 384-387.	1.5	36