Roig-Sagues, Ax

List of Publications by Year
in descending order

61 papers	2,641 citations	159585 30 h-index	189892 50 g-index
62 all docs	62 docs citations	62 times ranked	2133 citing authors

#	Article	IF	Citations
1	Ultrahigh-Pressure Homogenization in Dairy Processing: Effects on Quality and Functionality. , 2021, , 315-336.		1
2	Combined effects of ultra-high pressure homogenization and short-wave ultraviolet radiation on the properties of cloudy apple juice. LWT - Food Science and Technology, 2021, 136, 110286.	5.2	14
3	Short Wave Ultraviolet Light (UV-C) Effectiveness in the Inactivation of Bacterial Spores Inoculated in Turbid Suspensions and in Cloudy Apple Juice. Beverages, 2021, 7, 11.	2.8	8
4	Ultraviolet-C inactivation and hydrophobicity of Bacillus subtilis and Bacillus velezensis spores isolated from extended shelf-life milk. International Journal of Food Microbiology, 2021, 349, 109231.	4.7	6
5	Effect of single and combined UV-C and ultra-high pressure homogenisation treatments on inactivation of Alicyclobacillus acidoterrestris spores in apple juice. Innovative Food Science and Emerging Technologies, 2020, 60, 102299.	5.6	18
6	Evaluation of Continuous UVC Treatments and its Combination with UHPH on Spores of Bacillus subtilis in Whole and Skim Milk. Foods, 2019, 8, 539.	4.3	12
7	Inactivation of ascospores of Talaromyces macrosporus and Neosartorya spinosa by UV-C, UHPH and their combination in clarified apple juice. Food Control, 2019, 98, 120-125.	5.5	20
8	Influence of ultraâ€high pressure homogenisation on physicochemical and sensorial properties of orange juice in comparison with conventional thermal processing. International Journal of Food Science and Technology, 2019, 54, 1858-1864.	2.7	29
9	Bactericidal effect of ultraviolet-C treatments applied to honey. LWT - Food Science and Technology, 2018, 89, 566-571.	5.2	11
10	Screening Method to Evaluate Amino Acid-Decarboxylase Activity of Bacteria Present in Spanish Artisanal Ripened Cheeses. Foods, 2018, 7, 182.	4.3	8
11	High Hydrostatic Pressure as a Tool to Reduce Formation of Biogenic Amines in Artisanal Spanish Cheeses. Foods, 2018, 7, 137.	4.3	13
12	Inactivation study of Bacillus subtilis, Geobacillus stearothermophilus, Alicyclobacillus acidoterrestris and Aspergillus niger spores under Ultra-High Pressure Homogenization, UV-C light and their combination. Innovative Food Science and Emerging Technologies, 2018, 48, 258-264.	5.6	27
13	Improving the efficiency of ultra-high pressure homogenization treatments to inactivate spores of Alicyclobacillus spp. in orange juice controlling the inlet temperature. LWT - Food Science and Technology, 2015, 63, 866-871.	5.2	31
14	Influence of ultra high pressure homogenization processing on bioactive compounds and antioxidant activity of orange juice. Innovative Food Science and Emerging Technologies, 2013, 18, 89-94.	5.6	113
15	Electrochemical detection of Salmonella using gold nanoparticles. Biosensors and Bioelectronics, 2013, 40, 121-126.	10.1	142
16	Impact of ultra high pressure homogenization on pectin methylesterase activity and microbial characteristics of orange juice: A comparative study against conventional heat pasteurization. Innovative Food Science and Emerging Technologies, 2012, 13, 100-106.	5.6	71
17	Aseptically packaged UHPH-treated apple juice: Safety and quality parameters during storage. Journal of Food Engineering, 2012, 109, 291-300.	5.2	47
18	Inactivation of Listeria monocytogenes and Salmonella enterica serovar Senftenberg 775W inoculated into fruit juice by means of ultra high pressure homogenisation. Food Control, 2011, 22, 313-317.	5.5	26

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19	Influence of ultra-high pressure homogenisation on antioxidant capacity, polyphenol and vitamin content of clear apple juice. Food Chemistry, 2011, 127, 447-454.	8.2	163
20	Effect of UHPH on indigenous microbiota of apple juice. International Journal of Food Microbiology, 2010, 136, 261-267.	4.7	78
21	Use of ultra-high-pressure homogenization to preserve apple juice without heat damage. High Pressure Research, 2009, 29, 52-56.	1.2	55
22	Microbial inactivation by ultra high-pressure homogenisation on fresh apple juice. High Pressure Research, 2009, 29, 46-51.	1.2	6
23	Fat content increases the lethality of ultra-high-pressure homogenization on Listeria monocytogenes in milk. Journal of Dairy Science, 2009, 92, 5396-5402.	3.4	32
24	Inactivation of Salmonella enterica Serovar Senftenberg 775W in Liquid Whole Egg by Ultrahigh Pressure Homogenization. Journal of Food Protection, 2008, 71, 2283-2288.	1.7	25
25	High hydrostatic pressure treatment applied to model cheeses made from cowâ€™s milk inoculated with Staphylococcus aureus. Food Control, 2007, 18, 441-447.	5.5	28
26	Inactivation of Staphylococcus spp. strains in whole milk and orange juice using ultra high pressure homogenisation at inlet temperatures of 6 and 20Â°C. Food Control, 2007, 18, 1282-1288.	5.5	70
27	Response of Two Salmonella enterica Strains Inoculated in Model Cheese Treated with High Hydrostatic Pressure. Journal of Dairy Science, 2007, 90, 99-109.	3.4	17
28	Reduction of counts of Listeria monocytogenes in cheese by means of high hydrostatic pressure. Food Microbiology, 2007, 24, 59-66.	4.2	43
29	Fate of Staphylococcus aureus in Cheese Treated by Ultrahigh Pressure Homogenization and High Hydrostatic Pressure. Journal of Dairy Science, 2006, 89, 4536-4544.	3.4	30
30	Bactericidal efficacy of peracetic acid in combination with hydrogen peroxide against pathogenic and non pathogenic strains of Staphylococcus spp., Listeria spp. and Escherichia coli. Food Control, 2006, 17, 516-521.	5.5	50
31	Fate of Escherichia coli Strains Inoculated in Model Cheese Elaborated with or without Starter and Treated by High Hydrostatic Pressure. Journal of Food Protection, 2006, 69, 2856-2864.	1.7	9
32	Inactivation by Ultrahigh-Pressure Homogenization of Escherichia coli Strains Inoculated into Orange Juice. Journal of Food Protection, 2006, 69, 984-989.	1.7	58
33	Inactivation of Listeria innocua in Milk and Orange Juice by Ultrahigh-Pressure Homogenization. Journal of Food Protection, 2006, 69, 86-92.	1.7	69
34	Inactivation of Mycobacterium avium subsp. paratuberculosis in Cow's Milk by Means of High Hydrostatic Pressure at Mild Temperatures. Applied and Environmental Microbiology, 2006, 72, 4446-4449.	3.1	13
35	Inactivation of two strains ofEscherichia coliinoculated into whole and skim milk by ultrahigh-pressure homogenisation. Dairy Science and Technology, 2006, 86, 241-249.	0.9	24
36	Survival and growth of Yersinia enterocolitica strains inoculated in skimmed milk treated with high hydrostatic pressure. International Journal of Food Microbiology, 2005, 102, 337-342.	4.7	20

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37	Behavior of Yersinia enterocolitica Strains Inoculated in Model Cheese Treated with High Hydrostatic Pressure. Journal of Food Protection, 2005, 68, 528-533.	1.7	23
38	Comparison of Biogenic Amine Profile in Cheeses Manufactured from Fresh and Stored (4Â°C, 48 Hours) Raw Goat's Milk. Journal of Food Protection, 2004, 67, 110-116.	1.7	20
39	Evaluation of biogenic amines and microbial counts throughout the ripening of goat cheeses from pasteurized and raw milk. Journal of Dairy Research, 2004, 71, 245-252.	1.4	89
40	Inactivation of Spores of Bacillus cereus in Cheese by High Hydrostatic Pressure with the Addition of Nisin or Lysozyme. Journal of Dairy Science, 2003, 86, 3075-3081.	3.4	115
41	Influence of Starter and Nonstarter on the Formation of Biogenic Amine in Goat Cheese During Ripening. Journal of Dairy Science, 2002, 85, 2471-2478.	3.4	57
42	Histamine and tyramine-forming microorganisms in Spanish traditional cheeses. European Food Research and Technology, 2002, 215, 96-100.	3.3	107
43	Influence of Raw Fish Quality on Some Physicochemical and Microbial Characteristics as Related to Ripening of Salted Anchovies (Engraulis encrasicholus L). Journal of Food Science, 2002, 67, 2631-2640.	3.1	42
44	SDS-PAGE of salted anchovies (Engraulis encrasicholus L) during the ripening process. European Food Research and Technology, 2000, 212, 26-30.	3.3	8
45	Halotolerant and Halophilic Histamine-Forming Bacteria Isolated during the Ripening of Salted Anchovies (Engraulis encrasicholus). Journal of Food Protection, 1999, 62, 509-514.	1.7	123
46	Total Volatile Basic Nitrogen and other Physico-chemical and Microbiological Characteristics as Related to Ripening of Salted Anchovies. Journal of Food Science, 1999, 64, 344-347.	3.1	80
47	Microbiological events during the elaboration of "fuet", a Spanish ripened sausage. European Food Research and Technology, 1999, 209, 108-112.	3.3	35
48	Influence of storage temperature on the quality of beef liver; pH as a reliable indicator of beef liver spoilage. , 1999, 79, 2035-2039.		15
49	Protein Hydrolysis and Proteinase Activity during the Ripening of Salted Anchovy (EngraulisencrasicholusL.). A Microassay Method for Determining the Protein Hydrolysis. Journal of Agricultural and Food Chemistry, 1999, 47, 3319-3324.	5.2	32
50	Histidine Decarboxylase Activity of Enterobacter cloacae S15/19 during the Production of Ripened Sausages and Its Influence on the Formation of Cadaverine. Journal of Food Protection, 1997, 60, 430-432.	1.7	5
51	OCCURRENCE OF TYRAMINE PRODUCING MICROORGANISMS IN "SALCHICHON" AND TYRAMINE PRODUCTION IN SAUSAGES INOCULATED WITH A TYRAMINE PRODUCING STRAIN OF LACTOBACILLUS BREVIS. Journal of Food Safety, 1997, 17, 13-22.	2.3	10
52	Biogenic amines in meat inoculated with Lactobacillus sake starter strains and an amine-positive lactic acid bacterium. European Food Research and Technology, 1997, 205, 227-231.	0.6	26
53	Biogenic amines in dry sausages during shelf-life storage. European Food Research and Technology, 1997, 205, 351-355.	0.6	53
54	Evaluation of three decarboxylating agar media to detect histamine and tyramine-producing bacteria in ripened sausages. Letters in Applied Microbiology, 1997, 25, 309-312.	2.2	20

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55	Sensory Quality and Histamine Formation during Controlled Decomposition of Tuna (Thunnus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.7	104
56	Histidine Decarboxylase Activity of Bacteria Isolated from Raw and Ripened SalchichÃ³n, a Spanish Cured Sausage. Journal of Food Protection, 1996, 59, 516-520.	1.7	49
57	Biogenic Amines in Dry Sausages as Affected by Starter Culture and Contaminant Amine-Positive Lactobacillus. Journal of Food Science, 1996, 61, 1243-1246.	3.1	54
58	Bacteriological Quality of Tuna Fish (Thunnus thynnus) Destined for Canning: Effect of Tuna Handling on Presence of Histidine Decarboxylase Bacteria and Histamine Level. Journal of Food Protection, 1994, 57, 318-323.	1.7	96
59	Histamine, Cadaverine and Putrescine Forming Bacteria from Ripened Spanish Semipreserved Anchovies. Journal of Food Science, 1994, 59, 998-1001.	3.1	43
60	Evolution of Histidine Decarboxylase Bacterial Groups during the Ripening of Spanish Semipreserved Anchovies. Zoonoses and Public Health, 1993, 40, 533-543.	1.4	9
61	Determination of histamine in fish using an enzymic method. Food Additives and Contaminants, 1993, 10, 593-602.	2.0	31