Alejandro Hernandez

List of Publications by Year
in descending order

55	1,604	304743 22	302126 39
papers	citations	h-index	g-index

56	56	56	1995
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Associations of Yeasts with Spotted-Wing Drosophila (Drosophila suzukii; Diptera: Drosophilidae) in Cherries and Raspberries. Applied and Environmental Microbiology, 2012, 78, 4869-4873.	3.1	171
2	Identification and characterization of yeast isolated from the elaboration of seasoned green table olives. Food Microbiology, 2007, 24, 346-351.	4.2	125
3	Application of Lactobacillus fermentum HL57 and Pediococcus acidilactici SP979 asÂpotential probiotics in the manufacture of traditional Iberian dry-fermented sausages. Food Microbiology, 2011, 28, 839-847.	4.2	110
4	Physicochemical and sensorial characterisation of four sweet cherry cultivars grown in Jerte Valley (Spain). Food Chemistry, 2012, 133, 1551-1559.	8.2	96
5	Spoilage yeasts: What are the sources of contamination of foods and beverages?. International Journal of Food Microbiology, 2018, 286, 98-110.	4.7	80
6	Yeasts isolated from figs (Ficus carica L.) as biocontrol agents of postharvest fruit diseases. Food Microbiology, 2016, 57, 45-53.	4.2	69
7	Effect of autochthonous starter cultures in the production of â€œsalchichÃ³nâ€• a traditional Iberian dry-fermented sausage, with different ripening processes. LWT - Food Science and Technology, 2011, 44, 1562-1571.	5.2	62
8	Physiologic responses and gene diversity indicate olive alternative oxidase as a potential source for markers involved in efficient adventitious root induction. Physiologia Plantarum, 2009, 137, 532-552.	5.2	61
9	Determination of killer activity in yeasts isolated from the elaboration of seasoned green table olives. International Journal of Food Microbiology, 2008, 121, 178-188.	4.7	57
10	Selection and application of antifungal VOCs-producing yeasts as biocontrol agents of grey mould in fruits. Food Microbiology, 2020, 92, 103556.	4.2	44
11	Combined effect of antagonistic yeast and modified atmosphere to control Penicillium expansum infection in sweet cherries cv. AmbrunÃ©s. International Journal of Food Microbiology, 2017, 241, 276-282.	4.7	43
12	Consumersâ€™ growing appetite for natural foods: Perceptions towards the use of natural preservatives in fresh fruit. Food Research International, 2021, 150, 110749.	6.2	43
13	Study of microbiological quality of controlled atmosphere packaged â€˜AmbrunÃ©sâ€™ sweet cherries and subsequent shelf-life. International Journal of Food Microbiology, 2013, 166, 85-92.	4.7	39
14	Impact of volatile composition on the sensorial attributes of dried paprikas. Food Research International, 2017, 100, 691-697.	6.2	35
15	Differentiation of Staphylococci from Iberian dry fermented sausages by protein fingerprinting. Food Microbiology, 2008, 25, 676-682.	4.2	34
16	Anti-fungal activity of phenolic sweet orange peel extract for controlling fungi responsible for post-harvest fruit decay. Fungal Biology, 2021, 125, 143-152.	2.5	34
17	Bacterial communities of fresh goat meat packaged in modified atmosphere. Food Microbiology, 2017, 65, 57-63.	4.2	32
18	Technological characterisation by free zone capillary electrophoresis (FCZE) of the vegetable rennet (Cynara cardunculus) used in â€œTorta del Casarâ€•cheese-making. Food Chemistry, 2012, 133, 227-235.	8.2	30

#	Article	IF	Citations
19	Application of ISSR-PCR for rapid strain typing of Debaryomyces hansenii isolated from dry-cured Iberian ham. Food Microbiology, 2014, 42, 205-211.	4.2	27
20	Role of the microbial population on the flavor of the soft-bodied cheese Torta del Casar. Journal of Dairy Science, 2013, 96, 5477-5486.	3.4	26
21	Effect of the Commercial Ripening Stage and Postharvest Storage on Microbial and Aroma Changes of â€˜AmbrunÃ©sâ€™ Sweet Cherries. Journal of Agricultural and Food Chemistry, 2010, 58, 9157-9163.	5.2	23
22	Physicochemical and microbiological changes during the refrigerated storage of lamb loins sous-vide cooked at different combinations of time and temperature. Food Science and Technology International, 2015, 21, 512-522.	2.2	23
23	Characterisation of microbial deep spoilage in Iberian dry-cured ham. Meat Science, 2008, 78, 475-484.	5.5	22
24	Acrylamide reduction after phenols addition to Californian-style black olives. Food Control, 2020, 108, 106888.	5.5	22
25	Detection of Smoked Paprika â€œPimentÃ³n de La Veraâ€•Adulteration by Free Zone Capillary Electrophoresis (FZCE). Journal of Agricultural and Food Chemistry, 2006, 54, 4141-4147.	5.2	21
26	Composition of the Cherry (Prunus avium L. and Prunus cerasus L.; Rosaceae). , 2016, , 127-147.		21
27	Control of Penicillium glabrum by Indigenous Antagonistic Yeast from Vineyards. Foods, 2020, 9, 1864.	4.3	20
28	Characterization of microbial population of breba and main crops (Ficus carica) during cold storage: Influence of passive modified atmospheres (MAP) and antimicrobial extract application. Food Microbiology, 2017, 63, 35-46.	4.2	19
29	Quality assessment of commercial paprikas. International Journal of Food Science and Technology, 2014, 49, 830-839.	2.7	18
30	Characterization of molds isolated from smoked paprika by PCR-RFLP and micellar electrokinetic capillary electrophoresis. Food Microbiology, 2009, 26, 776-782.	4.2	17
31	Efficiency of DNA Typing Methods for Detection of Smoked Paprika â€œPimenton de la Veraâ€•Adulteration Used in the Elaboration of Dry-Cured Iberian Pork Sausages. Journal of Agricultural and Food Chemistry, 2010, 58, 11688-11694.	5.2	17
32	Functional properties of extracts and residual dietary fibre from pomegranate (Punica granatum L.) peel obtained with different supercritical fluid conditions. LWT - Food Science and Technology, 2021, 145, 111305.	5.2	17
33	Application of temperature-induced phase partition of proteins for the detection of smoked paprika adulteration by free zone capillary electrophoresis (FZCE). Food Chemistry, 2007, 105, 1219-1227.	8.2	16
34	In Vitro Biological Control of Aspergillus flavus by Hanseniaspora opuntiae L479 and Hanseniaspora uvarum L793, Producers of Antifungal Volatile Organic Compounds. Toxins, 2021, 13, 663.	3.4	15
35	Occurrence of Toxigenic Fungi and Mycotoxins during Smoked Paprika Production. Journal of Food Protection, 2017, 80, 2068-2077.	1.7	14
36	Type of paprika as a critical quality factor in Iberian chorizo sausage manufacture. CYTA - Journal of Food, 2019, 17, 907-916.	1.9	14

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37	Proteolytic effect of Cynara cardunculus rennet for use in the elaboration of â€˜Torta del Casarâ€™ cheese. Journal of Dairy Research, 2013, 80, 429-438.	1.4	13
38	Control of toxigenic Aspergillus spp. in dried figs by volatile organic compounds (VOCs) from antagonistic yeasts. International Journal of Food Microbiology, 2022, 376, 109772.	4.7	12
39	Authentication of â€œCereza del Jerteâ€•sweet cherry varieties by free zone capillary electrophoresis (FZCE). Food Chemistry, 2008, 111, 457-461.	8.2	9
40	Application of ISSR-PCR as a rapid method for clustering and typing of yeasts isolated from table olives. LWT - Food Science and Technology, 2019, 109, 250-254.	5.2	9
41	Potential antimicrobial and antiproliferative activities of autochthonous starter cultures and protease EPg222 in dry-fermented sausages. Food and Function, 2016, 7, 2320-2330.	4.6	7
42	Effect of plant density and harvesting type on yield and quality of fresh and dried peppers and paprika. Journal of the Science of Food and Agriculture, 2019, 99, 400-408.	3.5	7
43	Safety and functional aspects of preâ€selected pediococci for probiotic use in Iberian dryâ€fermented sausages. International Journal of Food Science and Technology, 2010, 45, 1138-1145.	2.7	6
44	Authentication of â€˜Cereza del Jerteâ€™ cherry cultivars using real time PCR. Food Control, 2013, 30, 679-685.	5.5	5
45	Use of efficient drying methods to improve the safety and quality of dried fig. Journal of Food Processing and Preservation, 2018, 43, e13853.	2.0	5
46	Cyclopiazonic acid gene expression as strategy to minimizing mycotoxin contamination in cheese. Fungal Biology, 2021, 125, 160-165.	2.5	3
47	Differentiation of Wild Cardoon Quality Used in the Elaboration of Traditional Cheeses by DNA Typing Analytical Methods. Food Analytical Methods, 2015, 8, 7-17.	2.6	2
48	Evaluation of the quality and shelf-life of cayenne (Capsicum spp.). LWT - Food Science and Technology, 2021, 145, 111338.	5.2	2
49	Identification of the Causal Agent of Aqueous Spot Disease of Sweet Cherries (Prunus avium L.) from the Jerte Valley (CÃ¡ceres, Spain). Foods, 2021, 10, 2281.	4.3	2
50	EFFECT OF PROCESSING OF TOMATO PASTE ON THE PIGMENT CONTENT. Acta Horticulturae, 2003, , 423-425.	0.2	0
51	Role of yeast in the persistence of pesticides during the fermentation of vegetable products. , 2012, , .		0
52	Application of microperforated films to maintain quality traits of â€˜13S-3-13â€™ sweet cherries. Acta Horticulturae, 2018, , 327-334.	0.2	0
53	Identification of molds associated with green table olives. , 2010, , .		0
54	A study of the effect of different conditions on the growth of yeasts isolated from green table olives. , 2012, , .		0

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55	Effects of use of modified traditional driers in making smoked paprika â€œPimentÃ³n de La Veraâ€ on pepper quality and mitigation of PAH contamination. Journal of Food Composition and Analysis, 2022, 110, 104566.	3.9	0