

# Alejandro Hernandez

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3719170/publications.pdf>

Version: 2024-02-01

55  
papers

1,604  
citations

304743

22  
h-index

302126

39  
g-index

56  
all docs

56  
docs citations

56  
times ranked

1995  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of use of modified traditional driers in making smoked paprika "Pimentón de La Vera", on pepper quality and mitigation of PAH contamination. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104566.	3.9	0
2	Control of toxigenic <i>Aspergillus</i> spp. in dried figs by volatile organic compounds (VOCs) from antagonistic yeasts. <i>International Journal of Food Microbiology</i> , 2022, 376, 109772.	4.7	12
3	Anti-fungal activity of phenolic sweet orange peel extract for controlling fungi responsible for post-harvest fruit decay. <i>Fungal Biology</i> , 2021, 125, 143-152.	2.5	34
4	Cyclopiazonic acid gene expression as strategy to minimizing mycotoxin contamination in cheese. <i>Fungal Biology</i> , 2021, 125, 160-165.	2.5	3
5	Evaluation of the quality and shelf-life of cayenne ( <i>Capsicum</i> spp.). <i>LWT - Food Science and Technology</i> , 2021, 145, 111338.	5.2	2
6	Functional properties of extracts and residual dietary fibre from pomegranate ( <i>Punica granatum</i> L.) peel obtained with different supercritical fluid conditions. <i>LWT - Food Science and Technology</i> , 2021, 145, 111305.	5.2	17
7	In Vitro Biological Control of <i>Aspergillus flavus</i> by <i>Hanseniaspora opuntiae</i> L479 and <i>Hanseniaspora uvarum</i> L793, Producers of Antifungal Volatile Organic Compounds. <i>Toxins</i> , 2021, 13, 663.	3.4	15
8	Identification of the Causal Agent of Aqueous Spot Disease of Sweet Cherries ( <i>Prunus avium</i> L.) from the Jerte Valley (Cáceres, Spain). <i>Foods</i> , 2021, 10, 2281.	4.3	2
9	Consumers' growing appetite for natural foods: Perceptions towards the use of natural preservatives in fresh fruit. <i>Food Research International</i> , 2021, 150, 110749.	6.2	43
10	Acrylamide reduction after phenols addition to Californian-style black olives. <i>Food Control</i> , 2020, 108, 106888.	5.5	22
11	Control of <i>Penicillium glabrum</i> by Indigenous Antagonistic Yeast from Vineyards. <i>Foods</i> , 2020, 9, 1864.	4.3	20
12	Selection and application of antifungal VOCs-producing yeasts as biocontrol agents of grey mould in fruits. <i>Food Microbiology</i> , 2020, 92, 103556.	4.2	44
13	Effect of plant density and harvesting type on yield and quality of fresh and dried peppers and paprika. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 400-408.	3.5	7
14	Application of ISSR-PCR as a rapid method for clustering and typing of yeasts isolated from table olives. <i>LWT - Food Science and Technology</i> , 2019, 109, 250-254.	5.2	9
15	Type of paprika as a critical quality factor in Iberian chorizo sausage manufacture. <i>CYTA - Journal of Food</i> , 2019, 17, 907-916.	1.9	14
16	Use of efficient drying methods to improve the safety and quality of dried fig. <i>Journal of Food Processing and Preservation</i> , 2018, 43, e13853.	2.0	5
17	Spoilage yeasts: What are the sources of contamination of foods and beverages?. <i>International Journal of Food Microbiology</i> , 2018, 286, 98-110.	4.7	80
18	Application of microperforated films to maintain quality traits of "13S-3-13" sweet cherries. <i>Acta Horticulturae</i> , 2018, , 327-334.	0.2	0

#	ARTICLE	IF	CITATIONS
19	Bacterial communities of fresh goat meat packaged in modified atmosphere. Food Microbiology, 2017, 65, 57-63.	4.2	32
20	Impact of volatile composition on the sensorial attributes of dried paprikas. Food Research International, 2017, 100, 691-697.	6.2	35
21	Combined effect of antagonistic yeast and modified atmosphere to control <i>Penicillium expansum</i> infection in sweet cherries cv. AmbrunÃ©s. International Journal of Food Microbiology, 2017, 241, 276-282.	4.7	43
22	Characterization of microbial population of breba and main crops ( <i>Ficus carica</i> ) during cold storage: Influence of passive modified atmospheres (MAP) and antimicrobial extract application. Food Microbiology, 2017, 63, 35-46.	4.2	19
23	Occurrence of Toxigenic Fungi and Mycotoxins during Smoked Paprika Production. Journal of Food Protection, 2017, 80, 2068-2077.	1.7	14
24	Composition of the Cherry ( <i>Prunus avium</i> L. and <i>Prunus cerasus</i> L.; Rosaceae). , 2016, , 127-147.		21
25	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
26	Yeasts isolated from figs ( <i>Ficus carica</i> L.) as biocontrol agents of postharvest fruit diseases. Food Microbiology, 2016, 57, 45-53.	4.2	69
27	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
28	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
29	Quality assessment of commercial paprikas. International Journal of Food Science and Technology, 2014, 49, 830-839.	2.7	18
30	Application of ISSR-PCR for rapid strain typing of <i>Debaryomyces hansenii</i> isolated from dry-cured Iberian ham. Food Microbiology, 2014, 42, 205-211.	4.2	27
31	Authentication of â€Cereza del Jerteâ€™ cherry cultivars using real time PCR. Food Control, 2013, 30, 679-685.	5.5	5
32	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
33	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
34	Proteolytic effect of <i>Cynara cardunculus</i> rennet for use in the elaboration of â€Torta del Casarâ€™ cheese. Journal of Dairy Research, 2013, 80, 429-438.	1.4	13
35	Role of yeast in the persistence of pesticides during the fermentation of vegetable products. , 2012, ,		0
36	Associations of Yeasts with Spotted-Wing <i>Drosophila</i> ( <i>Drosophila suzukii</i> ; Diptera: Drosophilidae) in Cherries and Raspberries. Applied and Environmental Microbiology, 2012, 78, 4869-4873.	3.1	171

#	ARTICLE	IF	CITATIONS
37	Technological characterisation by free zone capillary electrophoresis (FCZE) of the vegetable rennet ( <i>Cynara cardunculus</i> ) used in "Torta del Casar" cheese-making. <i>Food Chemistry</i> , 2012, 133, 227-235.	8.2	30
38	Physicochemical and sensorial characterisation of four sweet cherry cultivars grown in Jerte Valley (Spain). <i>Food Chemistry</i> , 2012, 133, 1551-1559.	8.2	96
39	A study of the effect of different conditions on the growth of yeasts isolated from green table olives. , 2012, , .		0
40	Effect of autochthonous starter cultures in the production of "salchichÃ³n", a traditional Iberian dry-fermented sausage, with different ripening processes. <i>LWT - Food Science and Technology</i> , 2011, 44, 1562-1571.	5.2	62
41	Application of <i>Lactobacillus fermentum</i> HL57 and <i>Pediococcus acidilactici</i> SP979 as potential probiotics in the manufacture of traditional Iberian dry-fermented sausages. <i>Food Microbiology</i> , 2011, 28, 839-847.	4.2	110
42	Safety and functional aspects of pre-selected pediococci for probiotic use in Iberian dry-fermented sausages. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1138-1145.	2.7	6
43	Effect of the Commercial Ripening Stage and Postharvest Storage on Microbial and Aroma Changes of "AmbrunÃ©s" Sweet Cherries. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9157-9163.	5.2	23
44	Efficiency of DNA Typing Methods for Detection of Smoked Paprika "Pimenton de la Vera" Adulteration Used in the Elaboration of Dry-Cured Iberian Pork Sausages. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11688-11694.	5.2	17
45	Identification of molds associated with green table olives. , 2010, , .		0
46	Characterization of molds isolated from smoked paprika by PCR-RFLP and micellar electrokinetic capillary electrophoresis. <i>Food Microbiology</i> , 2009, 26, 776-782.	4.2	17
47	Physiologic responses and gene diversity indicate olive alternative oxidase as a potential source for markers involved in efficient adventitious root induction. <i>Physiologia Plantarum</i> , 2009, 137, 532-552.	5.2	61
48	Authentication of "Cereza del Jerte" sweet cherry varieties by free zone capillary electrophoresis (FZCE). <i>Food Chemistry</i> , 2008, 111, 457-461.	8.2	9
49	Differentiation of Staphylococci from Iberian dry fermented sausages by protein fingerprinting. <i>Food Microbiology</i> , 2008, 25, 676-682.	4.2	34
50	Determination of killer activity in yeasts isolated from the elaboration of seasoned green table olives. <i>International Journal of Food Microbiology</i> , 2008, 121, 178-188.	4.7	57
51	Characterisation of microbial deep spoilage in Iberian dry-cured ham. <i>Meat Science</i> , 2008, 78, 475-484.	5.5	22
52	Application of temperature-induced phase partition of proteins for the detection of smoked paprika adulteration by free zone capillary electrophoresis (FZCE). <i>Food Chemistry</i> , 2007, 105, 1219-1227.	8.2	16
53	Identification and characterization of yeast isolated from the elaboration of seasoned green table olives. <i>Food Microbiology</i> , 2007, 24, 346-351.	4.2	125
54	Detection of Smoked Paprika "PimentÃ³n de La Vera" Adulteration by Free Zone Capillary Electrophoresis (FZCE). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4141-4147.	5.2	21

#	ARTICLE	IF	CITATIONS
55	EFFECT OF PROCESSING OF TOMATO PASTE ON THE PIGMENT CONTENT. Acta Horticulturae, 2003, , 423-425.	0.2	0