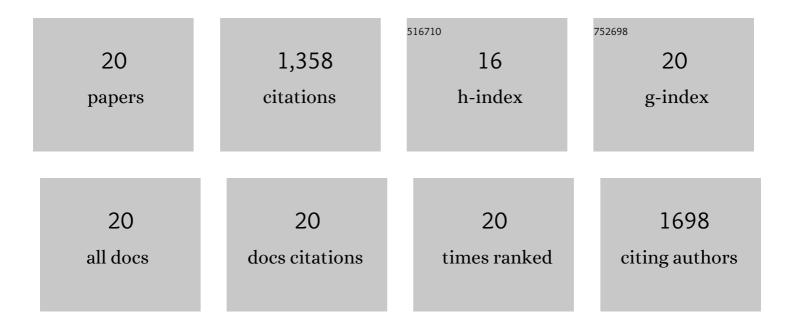
Sonia Fonseca

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Gut microbes and metabolites as modulators of blood-brain barrier integrity and brain health. Gut Microbes, 2020, 11, 135-157.	9.8	320
2	Effect of different cooking methods on lipid oxidation and formation of volatile compounds in foal meat. Meat Science, 2014, 97, 223-230.	5.5	213
3	Influence of thermal treatment on formation of volatile compounds, cooking loss and lipid oxidation in foal meat. LWT - Food Science and Technology, 2014, 58, 439-445.	5.2	125
4	The Uptake, Trafficking, and Biodistribution of Bacteroides thetaiotaomicron Generated Outer Membrane Vesicles. Frontiers in Microbiology, 2020, 11, 57.	3.5	107
5	Effect of commercial starter cultures on physicochemical characteristics, microbial counts and free fatty acid composition of dry-cured foal sausage. Food Control, 2014, 46, 382-389.	5.5	92
6	Bioengineering commensal bacteriaâ€derived outer membrane vesicles for delivery of biologics to the gastrointestinal and respiratory tract. Journal of Extracellular Vesicles, 2019, 8, 1632100.	12.2	79
7	Effect of different autochthonous starter cultures on the volatile compounds profile and sensory properties of Galician chorizo, a traditional Spanish dry fermented sausage. Food Control, 2013, 33, 6-14.	5.5	60
8	Monitoring the bacterial population dynamics during the ripening of Galician chorizo, a traditional dry fermented Spanish sausage. Food Microbiology, 2013, 33, 77-84.	4.2	57
9	Production of biogenic amines "in vitro―in relation to the growth phase by Enterobacteriaceae species isolated from traditional sausages. Meat Science, 2010, 86, 684-691.	5.5	47
10	Technological and safety characteristics of Staphylococcaceae isolated from Spanish traditional dry-cured sausages. Food Microbiology, 2013, 33, 61-68.	4.2	45
11	Effect of commercial starter cultures on volatile compound profile and sensory characteristics of dryâ€cured foal sausage. Journal of the Science of Food and Agriculture, 2016, 96, 1194-1201.	3.5	44
12	Strains of Staphylococcus and Bacillus Isolated from Traditional Sausages as Producers of Biogenic Amines. Frontiers in Microbiology, 2012, 3, 151.	3.5	38
13	Influence of the salting time on physico-chemical parameters, lipolysis and proteolysis of dry-cured foal "cecina― LWT - Food Science and Technology, 2015, 60, 332-338.	5.2	38
14	Volatile compounds of Celta dryâ€cured â€~lacón' as affected by crossâ€breeding with Duroc and Landrace genotypes. Journal of the Science of Food and Agriculture, 2014, 94, 2978-2985.	3.5	22
15	Use of molecular methods to characterize the bacterial community and to monitor different native starter cultures throughout the ripening of Galician chorizo. Food Microbiology, 2013, 34, 215-226.	4.2	20
16	Effect of chestnuts intake by Celta pigs on lipolytic, oxidative and fatty acid profile changes during ripening and vacuum-packed storage of Galician "chorizo― Journal of Food Composition and Analysis, 2017, 56, 73-83.	3.9	16
17	Biochemical Changes during the Manufacture of Galician Chorizo Sausage as Affected by the Addition of Autochthonous Starter Cultures. Foods, 2020, 9, 1813.	4.3	14
18	Microbiological and physicochemical characterization of dry-cured Halal goat meat. Effect of salting time and addition of olive oil and paprika covering. Meat Science, 2014, 98, 129-134.	5.5	13

#	Article	IF	CITATIONS
19	Metabolic Characterization of Bacillus subtilis and Bacillus amyloliquefaciens Strains Isolated from Traditional Dry-Cured Sausages. Journal of Food Protection, 2014, 77, 1605-1611.	1.7	7
20	Characterization of Actin and Myosin Extracts Obtained Using Two Improved Laboratory Methods. Food Analytical Methods, 2013, 6, 1033-1039.	2.6	1