

Sonia Fonseca

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

1,358
citations

516710

16
h-index

752698

20
g-index

20
all docs

20
docs citations

20
times ranked

1698
citing authors

#	ARTICLE	IF	CITATIONS
1	Gut microbes and metabolites as modulators of blood-brain barrier integrity and brain health. <i>Gut Microbes</i> , 2020, 11, 135-157.	9.8	320
2	Effect of different cooking methods on lipid oxidation and formation of volatile compounds in foal meat. <i>Meat Science</i> , 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. <i>LWT - Food Science and Technology</i> , 2014, 58, 439-445.	5.2	125
4	The Uptake, Trafficking, and Biodistribution of <i>Bacteroides thetaiotaomicron</i> Generated Outer Membrane Vesicles. <i>Frontiers in Microbiology</i> , 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. <i>Food Control</i> , 2014, 46, 382-389.	5.5	92
6	Bioengineering commensal bacteria-derived outer membrane vesicles for delivery of biologics to the gastrointestinal and respiratory tract. <i>Journal of Extracellular Vesicles</i> , 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. <i>Food Control</i> , 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. <i>Food Microbiology</i> , 2013, 33, 77-84.	4.2	57
9	Production of biogenic amines <i>in vitro</i> in relation to the growth phase by Enterobacteriaceae species isolated from traditional sausages. <i>Meat Science</i> , 2010, 86, 684-691.	5.5	47
10	Technological and safety characteristics of Staphylococcaceae isolated from Spanish traditional dry-cured sausages. <i>Food Microbiology</i> , 2013, 33, 61-68.	4.2	45
11	Effect of commercial starter cultures on volatile compound profile and sensory characteristics of dry-cured foal sausage. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1194-1201.	3.5	44
12	Strains of <i>Staphylococcus</i> and <i>Bacillus</i> Isolated from Traditional Sausages as Producers of Biogenic Amines. <i>Frontiers in Microbiology</i> , 2012, 3, 151.	3.5	38
13	Influence of the salting time on physico-chemical parameters, lipolysis and proteolysis of dry-cured foal <i>cecina</i> . <i>LWT - Food Science and Technology</i> , 2015, 60, 332-338.	5.2	38
14	Volatile compounds of Celta dry-cured <i>lacã³nã™</i> as affected by crossbreeding with Duroc and Landrace genotypes. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Food Microbiology</i> , 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 <i>chorizo</i> . <i>Journal of Food Composition and Analysis</i> , 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. <i>Foods</i> , 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. <i>Meat Science</i> , 2014, 98, 129-134.	5.5	13

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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