Francisco Rodriguez-Gomez

List of Publications by Year
in descending order

49 papers	1,252 citations	331670 21 h-index	377865 34 g-index
49 all docs	49 docs citations	49 times ranked	976 citing authors

#	Article	IF	Citations
1	Yeasts in table olive processing: Desirable or spoilage microorganisms?. International Journal of Food Microbiology, 2012, 160, 42-49.	4.7	129
2	Classification of pmoA amplicon pyrosequences using BLAST and the lowest common ancestor method in MEGAN. Frontiers in Microbiology, 2012, 5, 34.	3.5	121
3	Exploring the yeast biodiversity of green table olive industrial fermentations for technological applications. International Journal of Food Microbiology, 2011, 147, 89-96.	4.7	87
4	Formation of lactic acid bacteriaâ€“yeasts communities on the olive surface during Spanish-style Manzanilla fermentations. Food Microbiology, 2012, 32, 295-301.	4.2	80
5	Lipolytic activity of the yeast species associated with the fermentation/storage phase of ripe olive processing. Food Microbiology, 2010, 27, 604-612.	4.2	64
6	Multivariate analysis to discriminate yeast strains with technological applications in table olive processing. World Journal of Microbiology and Biotechnology, 2012, 28, 1761-1770.	3.6	61
7	Potential benefits of the application of yeast starters in table olive processing. Frontiers in Microbiology, 2012, 3, .	3.5	51
8	Genotyping, identification and multifunctional features of yeasts associated to Bosana naturally black table olive fermentations. Food Microbiology, 2018, 69, 33-42.	4.2	48
9	Evaluating the individual effects of temperature and salt on table olive related microorganisms. Food Microbiology, 2013, 33, 178-184.	4.2	39
10	Production of potential probiotic Spanish-style green table olives at pilot plant scale using multifunctional starters. Food Microbiology, 2014, 44, 278-287.	4.2	38
11	TableÂolive fermentation with multifunctional Lactobacillus pentosus strains. Food Control, 2013, 34, 96-105.	5.5	37
12	Biodiversity and Multifunctional Features of Lactic Acid Bacteria Isolated From Table Olive Biofilms. Frontiers in Microbiology, 2019, 10, 836.	3.5	35
13	Influence of Ripe Table Olive Processing on Oil Characteristics and Composition As Determined by Chemometrics. Journal of Agricultural and Food Chemistry, 2009, 57, 8973-8981.	5.2	31
14	Evaluation and identification of poly-microbial biofilms on natural green Gordal table olives. Antonie Van Leeuwenhoek, 2015, 108, 597-610.	1.7	30
15	Fermentation profile of green Spanish-style Manzanilla olives according to NaCl content in brine. Food Microbiology, 2015, 49, 56-64.	4.2	29
16	Lactic Acid Bacteria and Yeast Inocula Modulate the Volatile Profile of Spanish-Style Green Table Olive Fermentations. Foods, 2019, 8, 280.	4.3	28
17	Effect of Storage Process on the Sugars, Polyphenols, Color and Microbiological Changes in Cracked Manzanilla-AloreÃ±a Table Olives. Journal of Agricultural and Food Chemistry, 2007, 55, 7434-7444.	5.2	25
18	Growth/no growth interfaces of table olive related yeasts for natamycin, citric acid and sodium chloride. International Journal of Food Microbiology, 2012, 155, 257-262.	4.7	24

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19	Partial purification of iron solutions from ripe table olive processing using ozone and electro-coagulation. Separation and Purification Technology, 2014, 133, 227-235.	7.9	23
20	Assessing the Challenges in the Application of Potential Probiotic Lactic Acid Bacteria in the Large-Scale Fermentation of Spanish-Style Table Olives. Frontiers in Microbiology, 2017, 8, 915.	3.5	23
21	Microbiological and Physicochemical Changes in Natural Green Heat-Shocked AloreÃ±a de MÃ¡laga Table Olives. Frontiers in Microbiology, 2017, 8, 2209.	3.5	23
22	Sterols, fatty alcohol and triterpenic alcohol changes during ripe table olive processing. Food Chemistry, 2009, 117, 127-134.	8.2	22
23	Evaluating the Effects of Zinc Chloride as a Preservative in Cracked Table Olive Packing. Journal of Food Protection, 2011, 74, 2169-2176.	1.7	21
24	Improvement of the storage process for cracked table olives. Journal of Food Engineering, 2008, 89, 479-487.	5.2	17
25	Fortification of table olive packing with the potential probiotic bacteria Lactobacillus pentosus TOMC-LAB2. Frontiers in Microbiology, 2014, 5, 467.	3.5	17
26	Genome overview of eight Candida boidinii strains isolated from human activities and wild environments. Standards in Genomic Sciences, 2017, 12, 70.	1.5	13
27	Effect of the Previous Storage of Ripe Olives on the Oil Composition of Fruits. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 705-714.	1.9	12
28	New Insights into Microbial Diversity of the Traditional Packed Table Olives AloreÃ±a de MÃ¡laga through Metataxonomic Analysis. Microorganisms, 2021, 9, 561.	3.6	10
29	Microbial Stability and Quality of Seasoned Cracked Green AloreÃ±a Table Olives Packed in Diverse Chloride Salt Mixtures. Journal of Food Protection, 2013, 76, 1923-1932.	1.7	9
30	Survival of pathogenic and lactobacilli species of fermented olives during simulated human digestion. Frontiers in Microbiology, 2014, 5, 540.	3.5	9
31	Lactobacillus pentosus is the dominant species in spoilt packaged AloreÃ±a de MÃ¡laga table olives. LWT - Food Science and Technology, 2016, 70, 252-260.	5.2	8
32	Relating starter cultures to volatile profile and potential markers in green Spanish-style table olives by compositional data analysis. Food Microbiology, 2021, 94, 103659.	4.2	8
33	Multi-Statistical Approach for the Study of Volatile Compounds of Industrial Spoiled Manzanilla Spanish-Style Table Olive Fermentations. Foods, 2021, 10, 1182.	4.3	8
34	Influence of Yeasts on the Oil Quality Indexes of Table Olives. Journal of Food Science, 2013, 78, M1208-17.	3.1	7
35	The effect of <scp>ZnCl₂</scp> on green Spanishâ€style table olive packaging, a presentation style dependent behaviour. Journal of the Science of Food and Agriculture, 2015, 95, 1670-1677.	3.5	7
36	Draft Genome Sequences of Six Lactobacillus pentosus Strains Isolated from Brines of Traditionally Fermented Spanish-Style Green Table Olives. Genome Announcements, 2018, 6, .	0.8	7

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37	Sensory Assessment by Consumers of Traditional and Potentially Probiotic Green Spanish-Style Table Olives. Frontiers in Nutrition, 2018, 5, 53.	3.7	7
38	Behavior of Vibrio spp. in Table Olives. Frontiers in Microbiology, 2021, 12, 650754.	3.5	6
39	Shelf-life of traditionally-seasoned AloreÃ±a de MÃ¡laga table olives based on package appearance and fruit characteristics. Grasas Y Aceites, 2019, 70, 306.	0.9	5
40	The use of multifunctional yeast-lactobacilli starter cultures improves fermentation performance of Spanish-style green table olives. Food Microbiology, 2020, 91, 103497.	4.2	5
41	A Probabilistic Decision-Making Scoring System for Quality and Safety Management in AloreÃ±a de MÃ¡laga Table Olive Processing. Frontiers in Microbiology, 2017, 8, 2326.	3.5	4
42	Delving into the bacterial diversity of spoiled green Manzanilla Spanish-style table olive fermentations. International Journal of Food Microbiology, 2021, 359, 109415.	4.7	4
43	Bacterial metataxonomic analysis of industrial Spanish-style green table olive fermentations. Food Control, 2022, 137, 108969.	5.5	4
44	Fermentation of Olive Fruit. , 2012, , 307-326.		3
45	Data on the application of Functional Data Analysis in food fermentations. Data in Brief, 2016, 9, 401-412.	1.0	3
46	Effect of green S panishâ€style M anzanilla packaging conditions on the prevalence of the putative probiotic bacteria Lactobacillus pentosus TOMC â€•LAB 2. Food Science and Nutrition, 2016, 4, 181-197.	3.4	3
47	Assessment of table olive fermentation by functional data analysis. International Journal of Food Microbiology, 2016, 238, 1-6.	4.7	3
48	Reduction of the Bitter Taste in Packaged Natural Black Manzanilla Olives by Zinc Chloride. Frontiers in Nutrition, 2018, 5, 102.	3.7	2
49	Growth response of Saccharomyces cerevisiae strains to stressors associated to the vine cycle. LWT - Food Science and Technology, 2022, 158, 113157.	5.2	2