

# Francisco Rodriguez-Gomez

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Growth response of <i>Saccharomyces cerevisiae</i> strains to stressors associated to the vine cycle. <i>LWT - Food Science and Technology</i> , 2022, 158, 113157.	5.2	2
2	Bacterial metataxonomic analysis of industrial Spanish-style green table olive fermentations. <i>Food Control</i> , 2022, 137, 108969.	5.5	4
3	Relating starter cultures to volatile profile and potential markers in green Spanish-style table olives by compositional data analysis. <i>Food Microbiology</i> , 2021, 94, 103659.	4.2	8
4	New Insights into Microbial Diversity of the Traditional Packed Table Olives <i>Aloreña de Málaga</i> through Metataxonomic Analysis. <i>Microorganisms</i> , 2021, 9, 561.	3.6	10
5	Multi-Statistical Approach for the Study of Volatile Compounds of Industrial Spoiled Manzanilla Spanish-Style Table Olive Fermentations. <i>Foods</i> , 2021, 10, 1182.	4.3	8
6	Behavior of <i>Vibrio</i> spp. in Table Olives. <i>Frontiers in Microbiology</i> , 2021, 12, 650754.	3.5	6
7	Delving into the bacterial diversity of spoiled green Manzanilla Spanish-style table olive fermentations. <i>International Journal of Food Microbiology</i> , 2021, 359, 109415.	4.7	4
8	The use of multifunctional yeast-lactobacilli starter cultures improves fermentation performance of Spanish-style green table olives. <i>Food Microbiology</i> , 2020, 91, 103497.	4.2	5
9	Lactic Acid Bacteria and Yeast Inocula Modulate the Volatile Profile of Spanish-Style Green Table Olive Fermentations. <i>Foods</i> , 2019, 8, 280.	4.3	28
10	Biodiversity and Multifunctional Features of Lactic Acid Bacteria Isolated From Table Olive Biofilms. <i>Frontiers in Microbiology</i> , 2019, 10, 836.	3.5	35
11	Shelf-life of traditionally-seasoned <i>Aloreña de Málaga</i> table olives based on package appearance and fruit characteristics. <i>Grasas Y Aceites</i> , 2019, 70, 306.	0.9	5
12	Genotyping, identification and multifunctional features of yeasts associated to Bosana naturally black table olive fermentations. <i>Food Microbiology</i> , 2018, 69, 33-42.	4.2	48
13	Reduction of the Bitter Taste in Packaged Natural Black Manzanilla Olives by Zinc Chloride. <i>Frontiers in Nutrition</i> , 2018, 5, 102.	3.7	2
14	Draft Genome Sequences of Six <i>Lactobacillus pentosus</i> Strains Isolated from Brines of Traditionally Fermented Spanish-Style Green Table Olives. <i>Genome Announcements</i> , 2018, 6, .	0.8	7
15	Sensory Assessment by Consumers of Traditional and Potentially Probiotic Green Spanish-Style Table Olives. <i>Frontiers in Nutrition</i> , 2018, 5, 53.	3.7	7
16	Assessing the Challenges in the Application of Potential Probiotic Lactic Acid Bacteria in the Large-Scale Fermentation of Spanish-Style Table Olives. <i>Frontiers in Microbiology</i> , 2017, 8, 915.	3.5	23
17	Microbiological and Physicochemical Changes in Natural Green Heat-Shocked <i>Aloreña de Málaga</i> Table Olives. <i>Frontiers in Microbiology</i> , 2017, 8, 2209.	3.5	23
18	A Probabilistic Decision-Making Scoring System for Quality and Safety Management in <i>Aloreña de Málaga</i> Table Olive Processing. <i>Frontiers in Microbiology</i> , 2017, 8, 2326.	3.5	4

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19	Genome overview of eight <i>Candida boidinii</i> strains isolated from human activities and wild environments. <i>Standards in Genomic Sciences</i> , 2017, 12, 70.	1.5	13
20	Data on the application of Functional Data Analysis in food fermentations. <i>Data in Brief</i> , 2016, 9, 401-412.	1.0	3
21	Effect of green Spanish-style <i>Manzanilla</i> packaging conditions on the prevalence of the putative probiotic bacteria <i>Lactobacillus pentosus</i> TOMC LAB 2. <i>Food Science and Nutrition</i> , 2016, 4, 181-197.	3.4	3
22	Assessment of table olive fermentation by functional data analysis. <i>International Journal of Food Microbiology</i> , 2016, 238, 1-6.	4.7	3
23	<i>Lactobacillus pentosus</i> is the dominant species in spoiled packaged <i>Aloreña</i> de <i>Málaga</i> table olives. <i>LWT - Food Science and Technology</i> , 2016, 70, 252-260.	5.2	8
24	Fermentation profile of green Spanish-style <i>Manzanilla</i> olives according to NaCl content in brine. <i>Food Microbiology</i> , 2015, 49, 56-64.	4.2	29
25	Evaluation and identification of poly-microbial biofilms on natural green <i>Gordal</i> table olives. <i>Antonie Van Leeuwenhoek</i> , 2015, 108, 597-610.	1.7	30
26	The effect of $ZnCl_2$ on green Spanish-style table olive packaging, a presentation style dependent behaviour. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1670-1677.	3.5	7
27	Fortification of table olive packing with the potential probiotic bacteria <i>Lactobacillus pentosus</i> TOMC-LAB2. <i>Frontiers in Microbiology</i> , 2014, 5, 467.	3.5	17
28	Survival of pathogenic and lactobacilli species of fermented olives during simulated human digestion. <i>Frontiers in Microbiology</i> , 2014, 5, 540.	3.5	9
29	Production of potential probiotic Spanish-style green table olives at pilot plant scale using multifunctional starters. <i>Food Microbiology</i> , 2014, 44, 278-287.	4.2	38
30	Partial purification of iron solutions from ripe table olive processing using ozone and electro-coagulation. <i>Separation and Purification Technology</i> , 2014, 133, 227-235.	7.9	23
31	Table olive fermentation with multifunctional <i>Lactobacillus pentosus</i> strains. <i>Food Control</i> , 2013, 34, 96-105.	5.5	37
32	Evaluating the individual effects of temperature and salt on table olive related microorganisms. <i>Food Microbiology</i> , 2013, 33, 178-184.	4.2	39
33	Microbial Stability and Quality of Seasoned Cracked Green <i>Aloreña</i> Table Olives Packed in Diverse Chloride Salt Mixtures. <i>Journal of Food Protection</i> , 2013, 76, 1923-1932.	1.7	9
34	Influence of Yeasts on the Oil Quality Indexes of Table Olives. <i>Journal of Food Science</i> , 2013, 78, M1208-17.	3.1	7
35	Fermentation of Olive Fruit. , 2012, , 307-326.		3
36	Formation of lactic acid bacteria "yeasts communities on the olive surface during Spanish-style <i>Manzanilla</i> fermentations. <i>Food Microbiology</i> , 2012, 32, 295-301.	4.2	80

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37	Yeasts in table olive processing: Desirable or spoilage microorganisms?. International Journal of Food Microbiology, 2012, 160, 42-49.	4.7	129
38	Potential benefits of the application of yeast starters in table olive processing. Frontiers in Microbiology, 2012, 3, .	3.5	51
39	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
40	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
41	Classification of pmoA amplicon pyrosequences using BLAST and the lowest common ancestor method in MEGAN. Frontiers in Microbiology, 2012, 5, 34.	3.5	121
42	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
43	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
44	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
45	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
46	Sterols, fatty alcohol and triterpenic alcohol changes during ripe table olive processing. Food Chemistry, 2009, 117, 127-134.	8.2	22
47	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
48	Improvement of the storage process for cracked table olives. Journal of Food Engineering, 2008, 89, 479-487.	5.2	17
49	Effect of Storage Process on the Sugars, Polyphenols, Color and Microbiological Changes in Cracked Manzanilla-Aloreña Table Olives. Journal of Agricultural and Food Chemistry, 2007, 55, 7434-7444.	5.2	25