

Bernardo Prieto Gutiérrez

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5011735/publications.pdf>

Version: 2024-02-01

23
papers

636
citations

516710

16
h-index

713466

21
g-index

23
all docs

23
docs citations

23
times ranked

587
citing authors

#	ARTICLE	IF	CITATIONS
1	Biochemical changes throughout the ripening of a traditional Spanish goat cheese variety (Babia-Laciana). <i>International Dairy Journal</i> , 2003, 13, 221-230.	3.0	59
2	A survey on the microbiological changes during the manufacture of dry-cured lacon, a Spanish traditional meat product. <i>Journal of Applied Microbiology</i> , 2000, 89, 1018-1026.	3.1	58
3	Study of the biochemical changes during the processing of Androlla, a Spanish dry-cured pork sausage. <i>Food Chemistry</i> , 2002, 78, 339-345.	8.2	54
4	Picante Bejes-Tresviso blue cheese: an overall biochemical survey throughout the ripening process. <i>International Dairy Journal</i> , 2000, 10, 159-167.	3.0	50
5	Biochemical characteristics of dry-cured lacón. <i>Food Chemistry</i> , 1999, 67, 33-37.	8.2	46
6	Effects of ripening time and combination of ovine and caprine milks on proteolysis of Picante cheese. <i>Food Chemistry</i> , 1997, 60, 219-229.	8.2	40
7	Microbiological changes in "San Simón" cheese throughout ripening and its relationship with physico-chemical parameters. <i>Food Microbiology</i> , 2001, 18, 25-33.	4.2	37
8	Rheological, textural, colour and sensory characteristics of a Spanish blue cheese (Valdeón cheese). <i>LWT - Food Science and Technology</i> , 2016, 65, 1118-1125.	5.2	32
9	Mineral content of some Spanish cheese varieties. Differentiation by source of milk and by variety from their content of main and trace elements. <i>Journal of the Science of Food and Agriculture</i> , 1995, 69, 339-345.	3.5	31
10	Study of the biochemical changes during ripening of Ahumado de Ániva cheese: a Spanish traditional variety. <i>Food Chemistry</i> , 2001, 74, 463-469.	8.2	31
11	Compositional and degradative changes during the manufacture of dry-cured queso. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 593-601.	3.5	27
12	Compositional and Physico-chemical Modifications during the Manufacture and Ripening of León Raw Cow's Milk Cheese. <i>Journal of Food Composition and Analysis</i> , 2002, 15, 725-735.	3.9	26
13	Effect of ripening time and type of rennet (farmhouse rennet from kid or commercial calf) on proteolysis during the ripening of León cow milk cheese. <i>Food Chemistry</i> , 2004, 85, 389-398.	8.2	23
14	Proteolytic and lipolytic changes during the ripening of Leon raw cow's milk cheese, a Spanish traditional variety. <i>International Journal of Food Science and Technology</i> , 2002, 37, 661-671.	2.7	19
15	Influence of milk source and ripening time on free amino acid profile of Picante cheese. <i>Food Control</i> , 1998, 9, 187-194.	5.5	18
16	VISCOELASTIC BEHAVIOR OF QUESO-ULLOACHEESE. <i>Journal of Texture Studies</i> , 2003, 34, 115-129.	2.5	18
17	Biochemical changes in Picante Bejes-Tresviso cheese, a Spanish blue-veined variety, during ripening. <i>Food Chemistry</i> , 1999, 67, 415-421.	8.2	16
18	Quesucos de Liébana cheese from cow's milk: biochemical changes during ripening. <i>Food Chemistry</i> , 2000, 70, 227-233.	8.2	15

#	ARTICLE	IF	CITATIONS
19	Microbiological, physicochemical and sensory parameters of dry fermented sausages manufactured with high hydrostatic pressure processed raw meat. <i>Meat Science</i> , 2015, 108, 115-119.	5.5	15
20	How milk type, coagulant, salting procedure and ripening time affect the profile of free amino acids in Picante da Beira Baixa cheese. , 1999, 79, 611-618.		12
21	Biochemical changes during the ripening of homemade "San Simón da Costa"™ raw milk cheese. <i>International Journal of Dairy Technology</i> , 2008, 61, 80-89.	2.8	7
22	Identification of study habits and skills associated with the academic performance of Bachelor's degree Food Science and Technology students at the University of León (Spain). <i>Journal of Food Science Education</i> , 2020, 19, 250-262.	1.0	2
23	Total and free fatty acid profiles in traditional dry-fermented sausages made in Galicia (NW of Spain). <i>Grasas Y Aceites</i> , 2004, 55, .	0.9	0