

Bernardo Prieto Gutiérrez

List of Publications by Year in descending order

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23
papers

636
citations

516710

16
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713466

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all docs

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docs citations

23
times ranked

587
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification of study habits and skills associated with the academic performance of Bachelor's degree Food Science and Technology students at the University of Le�n (Spain). <i>Journal of Food Science Education</i> , 2020, 19, 250-262.	1.0	2
2	Rheological, textural, colour and sensory characteristics of a Spanish blue cheese (Valde�n cheese). <i>LWT - Food Science and Technology</i> , 2016, 65, 1118-1125.	5.2	32
3	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
4	Biochemical changes during the ripening of homemade �San Sim�n da Costa� raw milk cheese. <i>International Journal of Dairy Technology</i> , 2008, 61, 80-89.	2.8	7
5	Effect of ripening time and type of rennet (farmhouse rennet from kid or commercial calf) on proteolysis during the ripening of Le�n cow milk cheese. <i>Food Chemistry</i> , 2004, 85, 389-398.	8.2	23
6	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
7	Compositional and degradative changes during the manufacture of dry-cured �laci�n�. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 593-601.	3.5	27
8	VISCOELASTIC BEHAVIOR OF FARZ�A-ULLOACHEESE. <i>Journal of Texture Studies</i> , 2003, 34, 115-129.	2.5	18
9	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
10	Compositional and Physico-chemical Modifications during the Manufacture and Ripening of Le�n Raw Cow's Milk Cheese. <i>Journal of Food Composition and Analysis</i> , 2002, 15, 725-735.	3.9	26
11	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
12	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
13	Microbiological changes in �San Sim�n� cheese throughout ripening and its relationship with physico-chemical parameters. <i>Food Microbiology</i> , 2001, 18, 25-33.	4.2	37
14	Study of the biochemical changes during ripening of Ahumado de �liva cheese: a Spanish traditional variety. <i>Food Chemistry</i> , 2001, 74, 463-469.	8.2	31
15	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
16	�Quesucos de Li�bana� cheese from cow's milk: biochemical changes during ripening. <i>Food Chemistry</i> , 2000, 70, 227-233.	8.2	15
17	Pic�n Bejes-Tresviso blue cheese: an overall biochemical survey throughout the ripening process. <i>International Dairy Journal</i> , 2000, 10, 159-167.	3.0	50
18	Biochemical changes in Pic�n Bejes-Tresviso cheese, a Spanish blue-veined variety, during ripening. <i>Food Chemistry</i> , 1999, 67, 415-421.	8.2	16

#	ARTICLE	IF	CITATIONS
19	Biochemical characteristics of dry-cured lacÃ³n. Food Chemistry, 1999, 67, 33-37.	8.2	46
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	Influence of milk source and ripening time on free amino acid profile of Picante cheese. Food Control, 1998, 9, 187-194.	5.5	18
22	Effects of ripening time and combination of ovine and caprine milks on proteolysis of Picante cheese. Food Chemistry, 1997, 60, 219-229.	8.2	40
23	Mineral content of some Spanish cheese varieties. Differentiation by source of milk and by variety from their content of main and trace elements. Journal of the Science of Food and Agriculture, 1995, 69, 339-345.	3.5	31