

Alberto Martín

List of Publications by Year in descending order

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119
papers

3,521
citations

126907

33
h-index

175258

52
g-index

119
all docs

119
docs citations

119
times ranked

3210
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of different temperature-time combinations on physicochemical, microbiological, textural and structural features of sous-vide cooked lamb loins. <i>Meat Science</i> , 2013, 93, 572-578.	5.5	171
2	Contribution of a selected fungal population to the volatile compounds on dry-cured ham. <i>International Journal of Food Microbiology</i> , 2006, 110, 8-18.	4.7	152
3	Identification and characterization of yeast isolated from the elaboration of seasoned green table olives. <i>Food Microbiology</i> , 2007, 24, 346-351.	4.2	125
4	Application of <i>Lactobacillus fermentum</i> HL57 and <i>Pediococcus acidilactici</i> SP979 as potential probiotics in the manufacture of traditional Iberian dry-fermented sausages. <i>Food Microbiology</i> , 2011, 28, 839-847.	4.2	110
5	Evaluation of the effect of high pressure on total phenolic content, antioxidant and antimicrobial activity of citrus peels. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 37-44.	5.6	106
6	Screening of lactic acid bacteria and bifidobacteria for potential probiotic use in Iberian dry fermented sausages. <i>Meat Science</i> , 2008, 80, 715-721.	5.5	104
7	Characterization and Selection of Autochthonous Lactic Acid Bacteria Isolated from Traditional Iberian Dry-Fermented Salchichón and Chorizo Sausages. <i>Journal of Food Science</i> , 2007, 72, M193-M201.	3.1	98
8	Physicochemical and sensorial characterisation of four sweet cherry cultivars grown in Jerte Valley (Spain). <i>Food Chemistry</i> , 2012, 133, 1551-1559.	8.2	96
9	Characterization of Micrococcaceae isolated from Iberian dry-cured sausages. <i>Meat Science</i> , 2007, 75, 696-708.	5.5	90
10	Presence of ochratoxin A on the surface of dry-cured Iberian ham after initial fungal growth in the drying stage. <i>Meat Science</i> , 2012, 92, 728-734.	5.5	81
11	Spoilage yeasts: What are the sources of contamination of foods and beverages?. <i>International Journal of Food Microbiology</i> , 2018, 286, 98-110.	4.7	80
12	Yeasts isolated from figs (<i>Ficus carica</i> L.) as biocontrol agents of postharvest fruit diseases. <i>Food Microbiology</i> , 2016, 57, 45-53.	4.2	69
13	Effect of autochthonous starter cultures in the production of salchichón, a traditional Iberian dry-fermented sausage, with different ripening processes. <i>LWT - Food Science and Technology</i> , 2011, 44, 1562-1571.	5.2	62
14	Effect of the fungal protease EPg222 on the sensory characteristics of dry fermented sausage salchichón ripened with commercial starter cultures. <i>Meat Science</i> , 2004, 67, 497-505.	5.5	61
15	Determination of killer activity in yeasts isolated from the elaboration of seasoned green table olives. <i>International Journal of Food Microbiology</i> , 2008, 121, 178-188.	4.7	57
16	Real-time PCR assays for detection and quantification of aflatoxin-producing molds in foods. <i>Food Microbiology</i> , 2012, 31, 89-99.	4.2	57
17	Effect of <i>Penicillium chrysogenum</i> and <i>Debaryomyces hansenii</i> on the volatile compounds during controlled ripening of pork loins. <i>International Journal of Food Microbiology</i> , 2003, 84, 327-338.	4.7	55
18	Rapid differentiation of lactic acid bacteria from autochthonous fermentation of Iberian dry-fermented sausages. <i>Meat Science</i> , 2008, 80, 656-661.	5.5	54

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19	Contribution of a selected fungal population to proteolysis on dry-cured ham. <i>International Journal of Food Microbiology</i> , 2004, 94, 55-66.	4.7	53
20	Evaluation of hazard of aflatoxin B1, ochratoxin A and patulin production in dry-cured ham and early detection of producing moulds by qPCR. <i>Food Control</i> , 2012, 27, 118-126.	5.5	50
21	Safety and functional aspects of pre-selected lactobacilli for probiotic use in Iberian dry-fermented sausages. <i>Meat Science</i> , 2009, 83, 460-467.	5.5	45
22	Antioxidant and antimicrobial activity of natural phenolic extract from defatted soybean flour by-product for stone fruit postharvest application. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2116-2124.	3.5	45
23	Selection and application of antifungal VOCs-producing yeasts as biocontrol agents of grey mould in fruits. <i>Food Microbiology</i> , 2020, 92, 103556.	4.2	44
24	Consumers' growing appetite for natural foods: Perceptions towards the use of natural preservatives in fresh fruit. <i>Food Research International</i> , 2021, 150, 110749.	6.2	43
25	Selection of antifungal protein-producing molds from dry-cured meat products. <i>International Journal of Food Microbiology</i> , 2009, 135, 39-46.	4.7	42
26	Microbiological quality of salchichón and chorizo, traditional Iberian dry-fermented sausages from two different industries, inoculated with autochthonous starter cultures. <i>Food Control</i> , 2012, 24, 191-198.	5.5	42
27	Study of microbiological quality of controlled atmosphere packaged Ambrun's™ sweet cherries and subsequent shelf-life. <i>International Journal of Food Microbiology</i> , 2013, 166, 85-92.	4.7	39
28	Evaluation of microbial proteolysis in meat products by capillary electrophoresis. <i>Journal of Applied Microbiology</i> , 2001, 90, 163-171.	3.1	38
29	Influence of ripening stage on bioactive compounds and antioxidant activity in nine fig (<i>Ficus carica</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	3.9	38
30	Microbial populations and volatile compounds in the 'bone taint' spoilage of dry cured ham. <i>Letters in Applied Microbiology</i> , 2000, 30, 61-66.	2.2	37
31	Bacterial communities of the traditional raw ewe's milk cheese "Torta del Casar" made without the addition of a starter. <i>Food Control</i> , 2013, 33, 448-454.	5.5	36
32	Impact of volatile composition on the sensorial attributes of dried paprikas. <i>Food Research International</i> , 2017, 100, 691-697.	6.2	35
33	Differentiation of Staphylococci from Iberian dry fermented sausages by protein fingerprinting. <i>Food Microbiology</i> , 2008, 25, 676-682.	4.2	34
34	Anti-fungal activity of phenolic sweet orange peel extract for controlling fungi responsible for post-harvest fruit decay. <i>Fungal Biology</i> , 2021, 125, 143-152.	2.5	34
35	The growth and aflatoxin production of <i>Aspergillus flavus</i> strains on a cheese model system are influenced by physicochemical factors. <i>Journal of Dairy Science</i> , 2017, 100, 6987-6996.	3.4	33
36	Effects of Substrate, Water Activity, and Temperature on Growth and Verrucosidin Production by <i>Penicillium polonicum</i> Isolated from Dry-Cured Ham. <i>Journal of Food Protection</i> , 2000, 63, 231-236.	1.7	32

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37	Proteolytic activity of <i>Penicillium chrysogenum</i> and <i>Debaryomyces hansenii</i> during controlled ripening of pork loins. <i>Meat Science</i> , 2002, 62, 129-137.	5.5	32
38	Role of an autochthonous starter culture and the protease EPg222 on the sensory and safety properties of a traditional Iberian dry-fermented sausage "salsichón". <i>Food Microbiology</i> , 2011, 28, 1432-1440.	4.2	32
39	Bacterial communities of fresh goat meat packaged in modified atmosphere. <i>Food Microbiology</i> , 2017, 65, 57-63.	4.2	32
40	Safety and Functional Aspects of Preselected Enterococci for Probiotic Use in Iberian Dry-Fermented Sausages. <i>Journal of Food Science</i> , 2009, 74, M398-404.	3.1	30
41	Technological characterisation by free zone capillary electrophoresis (FCZE) of the vegetable rennet (<i>Cynara cardunculus</i>) used in "Torta del Casar" cheese-making. <i>Food Chemistry</i> , 2012, 133, 227-235.	8.2	30
42	Preservation of different fig cultivars (<i>Ficus carica</i> L.) under modified atmosphere packaging during cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2103-2115.	3.5	30
43	Characterization of Molds from Dry-Cured Meat Products and Their Metabolites by Micellar Electrokinetic Capillary Electrophoresis and Random Amplified Polymorphic DNA PCR. <i>Journal of Food Protection</i> , 2004, 67, 2234-2239.	1.7	29
44	Application of ISSR-PCR for rapid strain typing of <i>Debaryomyces hansenii</i> isolated from dry-cured Iberian ham. <i>Food Microbiology</i> , 2014, 42, 205-211.	4.2	27
45	Use of equilibrium modified atmosphere packaging for preservation of "San Antonio" and "Banane" breba crops (<i>Ficus carica</i> L.). <i>Postharvest Biology and Technology</i> , 2014, 98, 14-22.	6.0	27
46	Role of the microbial population on the flavor of the soft-bodied cheese Torta del Casar. <i>Journal of Dairy Science</i> , 2013, 96, 5477-5486.	3.4	26
47	Influence of modified atmosphere packaging (MAP) on aroma quality of figs (<i>Ficus carica</i> L.). <i>Postharvest Biology and Technology</i> , 2018, 136, 145-151.	6.0	26
48	Development of a multiplex qPCR method for simultaneous quantification in dry-cured ham of an antifungal-peptide <i>Penicillium chrysogenum</i> strain used as protective culture and aflatoxin-producing moulds. <i>Food Control</i> , 2014, 36, 257-265.	5.5	25
49	Characterization by Volatile Compounds of Microbial Deep Spoilage in Iberian Dry-Cured Ham. <i>Journal of Food Science</i> , 2010, 75, M360-5.	3.1	24
50	Effect of the Commercial Ripening Stage and Postharvest Storage on Microbial and Aroma Changes of "Ambrun" Sweet Cherries. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9157-9163.	5.2	23
51	Agronomic behaviour and quality of six fig cultivars for fresh consumption. <i>Scientia Horticulturae</i> , 2015, 185, 121-128.	3.6	23
52	Evaluation of different drying systems as an alternative to sun drying for figs (<i>Ficus carica</i> L.). <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 156-165.	5.6	23
53	Influence of starter culture and a protease on the generation of ACE-inhibitory and antioxidant bioactive nitrogen compounds in Iberian dry-fermented sausage "salsichón". <i>Heliyon</i> , 2016, 2, e00093.	3.2	23
54	Characterisation of microbial deep spoilage in Iberian dry-cured ham. <i>Meat Science</i> , 2008, 78, 475-484.	5.5	22

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55	Physicochemical and Nutritional Characterization of Brebas for Fresh Consumption from Nine Fig Varieties (<i>Ficus carica</i> L.) Grown in Extremadura (Spain). <i>Journal of Food Quality</i> , 2017, 2017, 1-12.	2.6	22
56	Chemical Composition and Functional Properties of Dietary Fibre Concentrates from Winemaking By-Products: Skins, Stems and Lees. <i>Foods</i> , 2021, 10, 1510.	4.3	22
57	Detection of Smoked Paprika "Pimentón de La Vera" Adulteration by Free Zone Capillary Electrophoresis (FZCE). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4141-4147.	5.2	21
58	Development of an Efficient Fungal DNA Extraction Method To Be Used in Random Amplified Polymorphic DNA (RAPD) PCR Analysis To Differentiate Cyclopiazonic Acid Mold Producers. <i>Journal of Food Protection</i> , 2008, 71, 2497-2503.	1.7	21
59	Composition of the Cherry (<i>Prunus avium</i> L. and <i>Prunus cerasus</i> L.; Rosaceae). , 2016, , 127-147.		21
60	Control of <i>Penicillium glabrum</i> by Indigenous Antagonistic Yeast from Vineyards. <i>Foods</i> , 2020, 9, 1864.	4.3	20
61	Evaluation of the Physicochemical and Sensory Characteristics of Different Fig Cultivars for the Fresh Fruit Market. <i>Foods</i> , 2020, 9, 619.	4.3	20
62	Identification of Fungal Contamination and Determination of Mycotoxigenic Molds by Micellar Electrokinetic Capillary Chromatography in Smoked Paprika. <i>Journal of Food Protection</i> , 2005, 68, 815-822.	1.7	19
63	Implantation Ability of the Potential Probiotic Strain, <i>Lactobacillus reuteri</i> PL519, in "Salchichón", a Traditional Iberian Dry Fermented Sausage. <i>Journal of Food Science</i> , 2011, 76, M268-75.	3.1	19
64	Synergism of defatted soybean meal extract and modified atmosphere packaging to preserve the quality of figs (<i>Ficus carica</i> L.). <i>Postharvest Biology and Technology</i> , 2016, 111, 264-273.	6.0	19
65	Characterization of microbial population of breba and main crops (<i>Ficus carica</i>) during cold storage: Influence of passive modified atmospheres (MAP) and antimicrobial extract application. <i>Food Microbiology</i> , 2017, 63, 35-46.	4.2	19
66	Quality assessment of commercial paprikas. <i>International Journal of Food Science and Technology</i> , 2014, 49, 830-839.	2.7	18
67	Characterization of molds isolated from smoked paprika by PCR-RFLP and micellar electrokinetic capillary electrophoresis. <i>Food Microbiology</i> , 2009, 26, 776-782.	4.2	17
68	Efficiency of DNA Typing Methods for Detection of Smoked Paprika "Pimentón de la Vera" Adulteration Used in the Elaboration of Dry-Cured Iberian Pork Sausages. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11688-11694.	5.2	17
69	Comparison of the effects of a commercial and an autochthonous <i>Pediococcus acidilactici</i> and <i>Staphylococcus vitulus</i> starter culture on the sensory and safety properties of a traditional Iberian dry-fermented sausage "salchichón". <i>International Journal of Food Science and Technology</i> , 2012, 47, 1011-1019.	2.7	17
70	Functional properties of extracts and residual dietary fibre from pomegranate (<i>Punica granatum</i> L.) peel obtained with different supercritical fluid conditions. <i>LWT - Food Science and Technology</i> , 2021, 145, 111305.	5.2	17
71	Generation of non-protein nitrogen and volatile compounds by <i>Penicillium chrysogenum</i> Pg222 activity on pork myofibrillar proteins. <i>Food Microbiology</i> , 2005, 22, 513-519.	4.2	16
72	Application of temperature-induced phase partition of proteins for the detection of smoked paprika adulteration by free zone capillary electrophoresis (FZCE). <i>Food Chemistry</i> , 2007, 105, 1219-1227.	8.2	16

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73	Influence of the technological properties of vegetable rennet (<i>Cynara</i>) on the production of <i>Torta del Casar</i> ™ cheese. International Journal of Dairy Technology, 2014, 67, 402-409.	2.8	16
74	Development of a PCR Protocol To Detect Aflatoxigenic Molds in Food Products. Journal of Food Protection, 2012, 75, 85-94.	1.7	15
75	Influence of starter cultures on the generation of antioxidant nitrogen compounds in Iberian dry-fermented sausages. International Journal of Food Science and Technology, 2016, 51, 435-443.	2.7	15
76	In Vitro Biological Control of <i>Aspergillus flavus</i> by <i>Hanseniaspora opuntiae</i> L479 and <i>Hanseniaspora uvarum</i> L793, Producers of Antifungal Volatile Organic Compounds. Toxins, 2021, 13, 663.	3.4	15
77	Occurrence of Toxigenic Fungi and Mycotoxins during Smoked Paprika Production. Journal of Food Protection, 2017, 80, 2068-2077.	1.7	14
78	Type of paprika as a critical quality factor in Iberian chorizo sausage manufacture. CYTA - Journal of Food, 2019, 17, 907-916.	1.9	14
79	Use of Autochthonous <i>Pediococcus acidilactici</i> and <i>Staphylococcus vitulus</i> Starter Cultures in the Production of <i>Chorizo</i> in 2 Different Traditional Industries. Journal of Food Science, 2012, 77, M70-9.	3.1	13
80	Proteolytic effect of <i>Cynara cardunculus</i> rennet for use in the elaboration of <i>Torta del Casar</i> ™ cheese. Journal of Dairy Research, 2013, 80, 429-438.	1.4	13
81	Evaluation of agronomic and fruit quality traits of fig tree varieties (<i>Ficus carica</i> L.) grown in Mediterranean conditions. Spanish Journal of Agricultural Research, 2017, 15, e0903.	0.6	13
82	Improve the functional properties of dietary fibre isolated from broccoli by-products by using different technologies. Innovative Food Science and Emerging Technologies, 2022, 80, 103075.	5.6	13
83	Control of toxigenic <i>Aspergillus</i> spp. in dried figs by volatile organic compounds (VOCs) from antagonistic yeasts. International Journal of Food Microbiology, 2022, 376, 109772.	4.7	12
84	Application of ultrasound for quality control of <i>Torta del Casar</i> cheese ripening. Journal of Dairy Science, 2020, 103, 8808-8821.	3.4	10
85	Effect of Omega-3 Microcapsules Addition on the Profile of Volatile Compounds in Enriched Dry-Cured and Cooked Sausages. Foods, 2020, 9, 1683.	4.3	10
86	Effect of Temperature during Drying and Storage of Dried Figs on Growth, Gene Expression and Aflatoxin Production. Toxins, 2021, 13, 134.	3.4	10
87	Characterization of autochthonal yeasts isolated from Spanish soft raw ewe milk protected designation of origin cheeses for technological application. Journal of Dairy Science, 2022, 105, 2931-2947.	3.4	10
88	Evaluation of broccoli (<i>Brassica oleracea</i> var. <i>italica</i>) crop by-products as sources of bioactive compounds. Scientia Horticulturae, 2022, 304, 111284.	3.6	10
89	Authentication of <i>Cereza del Jerte</i> sweet cherry varieties by free zone capillary electrophoresis (FZCE). Food Chemistry, 2008, 111, 457-461.	8.2	9
90	Volatile organic compounds and consumer preference for meat from suckling goat kids raised with natural or replacers milk. Italian Journal of Animal Science, 2019, 18, 1259-1270.	1.9	9

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91	Strategies to Increase the Biological and Biotechnological Value of Polysaccharides from Agricultural Waste for Application in Healthy Nutrition. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 5937.	2.6	9
92	Characterization of autochthonal <i>Hafnia</i> spp. strains isolated from Spanish soft raw ewe's milk PDO cheeses to be used as adjunct culture. <i>International Journal of Food Microbiology</i> , 2022, 373, 109703.	4.7	9
93	Characterisation of the vegetable rennets used for "Torta del Casar" cheesemaking by a protein profile method. <i>International Journal of Dairy Technology</i> , 2016, 69, 272-281.	2.8	8
94	Combined Foliar Zinc and Nitrogen Application in Broccoli (<i>Brassica oleracea</i> var. <i>italica</i> L.): Effects on Growth, Nutrient Bioaccumulation, and Bioactive Compounds. <i>Agronomy</i> , 2021, 11, 548.	3.0	8
95	Impact of Pre-selected Autochthonous Starter Cultures on the Flavor Quality of Iberian Dry-fermented "Salchich" Sausage with Different Ripening Processes. <i>Journal of Food Science</i> , 2011, 76, S535-44.	3.1	7
96	Potential antimicrobial and antiproliferative activities of autochthonous starter cultures and protease EPg222 in dry-fermented sausages. <i>Food and Function</i> , 2016, 7, 2320-2330.	4.6	7
97	Effect of plant density and harvesting type on yield and quality of fresh and dried peppers and paprika. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 400-408.	3.5	7
98	Evaluation of fungal hazards associated with dried fig processing. <i>International Journal of Food Microbiology</i> , 2022, 365, 109541.	4.7	7
99	Safety and functional aspects of pre-selected pediococci for probiotic use in Iberian dry-fermented sausages. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1138-1145.	2.7	6
100	Physicochemical factors affecting the growth and mycotoxin production of <i>Penicillium</i> strains in a synthetic cheese medium. <i>LWT - Food Science and Technology</i> , 2018, 89, 179-185.	5.2	6
101	Low-frequency ultrasound as a tool for quality control of soft-bodied raw ewe's milk cheeses. <i>Food Control</i> , 2022, 131, 108405.	5.5	6
102	Use of efficient drying methods to improve the safety and quality of dried fig. <i>Journal of Food Processing and Preservation</i> , 2018, 43, e13853.	2.0	5
103	Fish Oil Microcapsules as Omega-3 Enrichment Strategy: Changes in Volatile Compounds of Meat Products during Storage and Cooking. <i>Foods</i> , 2021, 10, 745.	4.3	5
104	Improving the Viability and Metabolism of Intestinal Probiotic Bacteria Using Fibre Obtained from Vegetable By-Products. <i>Foods</i> , 2021, 10, 2113.	4.3	5
105	Gene expression of <i>Aspergillus flavus</i> strains on a cheese model system to control aflatoxin production. <i>Journal of Dairy Science</i> , 2019, 102, 7765-7772.	3.4	4
106	Effect of Protease EPg222 Obtained from <i>Penicillium chrysogenum</i> Isolated from Dry-Cured Ham in Pieces of Pork Loins. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 106-111.	5.2	3
107	Influence of a Test Preservative on Sponge Cakes under Different Storage Conditions. <i>Journal of Food Protection</i> , 2005, 68, 2465-2469.	1.7	3
108	Cyclopiazonic acid gene expression as strategy to minimizing mycotoxin contamination in cheese. <i>Fungal Biology</i> , 2021, 125, 160-165.	2.5	3

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109	Addition of Grape Skin and Stems Extracts in Wines during the Storage to Reduce the Sulfur Dioxide: Impact on Red Wine Quality. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 2783.	2.6	3
110	An Approach to the Consumption of Smoked Paprika in Spain and Its Impact on the Intake of Polycyclic Aromatic Hydrocarbons. <i>Foods</i> , 2021, 10, 973.	4.3	3
111	Physicochemical and sensory quality of dried figs (<i>Ficus carica</i> L.) as affected by drying method and variety. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	3
112	EFFECT OF MODIFIED ATMOSPHERE PACKAGING ON THE ANTIOXIDANT ACTIVITY AND TOTAL PHENOLIC CONTENT IN 'ALBACOR' FIGS. <i>Acta Horticulturae</i> , 2015, , 573-579.	0.2	2
113	Differentiation of Wild Cardoon Quality Used in the Elaboration of Traditional Cheeses by DNA Typing Analytical Methods. <i>Food Analytical Methods</i> , 2015, 8, 7-17.	2.6	2
114	Postharvest application of 1-methylcyclopropene (1-MCP) for preservation of 'Albacor' figs (<i>Ficus</i>)	0.2	2
115	Evaluation of the quality and shelf-life of cayenne (<i>Capsicum</i> spp.). <i>LWT - Food Science and Technology</i> , 2021, 145, 111338.	5.2	2
116	Identification of the Causal Agent of Aqueous Spot Disease of Sweet Cherries (<i>Prunus avium</i> L.) from the Jerte Valley (Cáceres, Spain). <i>Foods</i> , 2021, 10, 2281.	4.3	2
117	EFFECT OF PROCESSING OF TOMATO PASTE ON THE PIGMENT CONTENT. <i>Acta Horticulturae</i> , 2003, , 423-425.	0.2	0
118	Role of yeast in the persistence of pesticides during the fermentation of vegetable products. , 2012, , .		0
119	Effects of use of modified traditional driers in making smoked paprika 'Pimentón de La Vera' on pepper quality and mitigation of PAH contamination. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104566.	3.9	0