Alberto MartÃ-n

List of Publications by Year
in descending order

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	Low-frequency ultrasound as a tool for quality control of soft-bodied raw ewe's milk cheeses. Food Control, 2022, 131, 108405.	5.5	6
2	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
3	Physicochemical and sensory quality of dried figs (Ficus carica L.) as affected by drying method and variety. Journal of Food Processing and Preservation, 2022, 46, .	2.0	3
4	Evaluation of fungal hazards associated with dried fig processing. International Journal of Food Microbiology, 2022, 365, 109541.	4.7	7
5	Effects of use of modified traditional driers in making smoked paprika â€œPimentÃ³n de La Veraâ€ on pepper quality and mitigation of PAH contamination. Journal of Food Composition and Analysis, 2022, 110, 104566.	3.9	0
6	Characterization of autochthonal Hafnia spp. strains isolated from Spanish soft raw ewe's milk PDO cheeses to be used as adjunct culture. International Journal of Food Microbiology, 2022, 373, 109703.	4.7	9
7	Control of toxigenic Aspergillus spp. in dried figs by volatile organic compounds (VOCs) from antagonistic yeasts. International Journal of Food Microbiology, 2022, 376, 109772.	4.7	12
8	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
9	Evaluation of broccoli (Brassica oleracea var. italica) crop by-products as sources of bioactive compounds. Scientia Horticulturae, 2022, 304, 111284.	3.6	10
10	Anti-fungal activity of phenolic sweet orange peel extract for controlling fungi responsible for post-harvest fruit decay. Fungal Biology, 2021, 125, 143-152.	2.5	34
11	Cyclopiazonic acid gene expression as strategy to minimizing mycotoxin contamination in cheese. Fungal Biology, 2021, 125, 160-165.	2.5	3
12	Effect of Temperature during Drying and Storage of Dried Figs on Growth, Gene Expression and Aflatoxin Production. Toxins, 2021, 13, 134.	3.4	10
13	Addition of Grape Skin and Stems Extracts in Wines during the Storage to Reduce the Sulfur Dioxide: Impact on Red Wine Quality. International Journal of Environmental Research and Public Health, 2021, 18, 2783.	2.6	3
14	Combined Foliar Zinc and Nitrogen Application in Broccoli (Brassica oleracea var. italica L.): Effects on Growth, Nutrient Bioaccumulation, and Bioactive Compounds. Agronomy, 2021, 11, 548.	3.0	8
15	Fish Oil Microcapsules as Omega-3 Enrichment Strategy: Changes in Volatile Compounds of Meat Products during Storage and Cooking. Foods, 2021, 10, 745.	4.3	5
16	An Approach to the Consumption of Smoked Paprika in Spain and Its Impact on the Intake of Polycyclic Aromatic Hydrocarbons. Foods, 2021, 10, 973.	4.3	3
17	Evaluation of the quality and shelf-life of cayenne (Capsicum spp.). LWT - Food Science and Technology, 2021, 145, 111338.	5.2	2
18	Functional properties of extracts and residual dietary fibre from pomegranate (Punica granatum L.) peel obtained with different supercritical fluid conditions. LWT - Food Science and Technology, 2021, 145, 111305.	5.2	17

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19	Chemical Composition and Functional Properties of Dietary Fibre Concentrates from Winemaking By-Products: Skins, Stems and Lees. Foods, 2021, 10, 1510.	4.3	22
20	Strategies to Increase the Biological and Biotechnological Value of Polysaccharides from Agricultural Waste for Application in Healthy Nutrition. International Journal of Environmental Research and Public Health, 2021, 18, 5937.	2.6	9
21	Improving the Viability and Metabolism of Intestinal Probiotic Bacteria Using Fibre Obtained from Vegetable By-Products. Foods, 2021, 10, 2113.	4.3	5
22	In Vitro Biological Control of Aspergillus flavus by Hanseniaspora opuntiae L479 and Hanseniaspora uvarum L793, Producers of Antifungal Volatile Organic Compounds. Toxins, 2021, 13, 663.	3.4	15
23	Identification of the Causal Agent of Aqueous Spot Disease of Sweet Cherries (Prunus avium L.) from the Jerte Valley (CÃ¡ceres, Spain). Foods, 2021, 10, 2281.	4.3	2
24	Consumersâ€™ growing appetite for natural foods: Perceptions towards the use of natural preservatives in fresh fruit. Food Research International, 2021, 150, 110749.	6.2	43
25	Application of ultrasound for quality control of Torta del Casar cheese ripening. Journal of Dairy Science, 2020, 103, 8808-8821.	3.4	10
26	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
27	Control of Penicillium glabrum by Indigenous Antagonistic Yeast from Vineyards. Foods, 2020, 9, 1864.	4.3	20
28	Evaluation of the Physicochemical and Sensory Characteristics of Different Fig Cultivars for the Fresh Fruit Market. Foods, 2020, 9, 619.	4.3	20
29	Selection and application of antifungal VOCs-producing yeasts as biocontrol agents of grey mould in fruits. Food Microbiology, 2020, 92, 103556.	4.2	44
30	Effect of plant density and harvesting type on yield and quality of fresh and dried peppers and paprika. Journal of the Science of Food and Agriculture, 2019, 99, 400-408.	3.5	7
31	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
32	Gene expression of Aspergillus flavus strains on a cheese model system to control aflatoxin production. Journal of Dairy Science, 2019, 102, 7765-7772.	3.4	4
33	Type of paprika as a critical quality factor in Iberian chorizo sausage manufacture. CYTA - Journal of Food, 2019, 17, 907-916.	1.9	14
34	Physicochemical factors affecting the growth and mycotoxin production of Penicillium strains in a synthetic cheese medium. LWT - Food Science and Technology, 2018, 89, 179-185.	5.2	6
35	Influence of modified atmosphere packaging (MAP) on aroma quality of figs (Ficus carica L.). Postharvest Biology and Technology, 2018, 136, 145-151.	6.0	26
36	Use of efficient drying methods to improve the safety and quality of dried fig. Journal of Food Processing and Preservation, 2018, 43, e13853.	2.0	5

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37	Spoilage yeasts: What are the sources of contamination of foods and beverages?. International Journal of Food Microbiology, 2018, 286, 98-110.	4.7	80
38	Postharvest application of 1-methylcyclopropene (1-MCP) for preservation of â€˜Albacorâ€™ figs (Ficus) Tj ETQq0 0 0 rgBT /Overlock 10	0.2	2
39	Bacterial communities of fresh goat meat packaged in modified atmosphere. Food Microbiology, 2017, 65, 57-63.	4.2	32
40	Influence of ripening stage on bioactive compounds and antioxidant activity in nine fig (Ficus carica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	3.9	38
41	The growth and aflatoxin production of Aspergillus flavus strains on a cheese model system are influenced by physicochemical factors. Journal of Dairy Science, 2017, 100, 6987-6996.	3.4	33
42	Impact of volatile composition on the sensorial attributes of dried paprikas. Food Research International, 2017, 100, 691-697.	6.2	35
43	Characterization of microbial population of breba and main crops (Ficus carica) during cold storage: Influence of passive modified atmospheres (MAP) and antimicrobial extract application. Food Microbiology, 2017, 63, 35-46.	4.2	19
44	Physicochemical and Nutritional Characterization of Brebas for Fresh Consumption from Nine Fig Varieties (Ficus caricaL.) Grown in Extremadura (Spain). Journal of Food Quality, 2017, 2017, 1-12.	2.6	22
45	Occurrence of Toxigenic Fungi and Mycotoxins during Smoked Paprika Production. Journal of Food Protection, 2017, 80, 2068-2077.	1.7	14
46	Evaluation of agronomic and fruit quality traits of fig tree varieties (Ficus carica L.) grown in Mediterranean conditions. Spanish Journal of Agricultural Research, 2017, 15, e0903.	0.6	13
47	Composition of the Cherry (Prunus avium L. and Prunus cerasus L.; Rosaceae). , 2016, , 127-147.		21
48	Influence of starter cultures on the generation of antioxidant nitrogen compounds in Iberian dryâ€fermented sausages. International Journal of Food Science and Technology, 2016, 51, 435-443.	2.7	15
49	Antioxidant and antimicrobial activity of natural phenolic extract from defatted soybean flour byâ€product for stone fruit postharvest application. Journal of the Science of Food and Agriculture, 2016, 96, 2116-2124.	3.5	45
50	Potential antimicrobial and antiproliferative activities of autochthonous starter cultures and protease EPg222 in dry-fermented sausages. Food and Function, 2016, 7, 2320-2330.	4.6	7
51	Characterisation of the vegetable rennets used for â€˜Torta del Casarâ€™ cheesemaking by a protein profile method. International Journal of Dairy Technology, 2016, 69, 272-281.	2.8	8
52	Evaluation of different drying systems as an alternative to sun drying for figs (Ficus carica L). Innovative Food Science and Emerging Technologies, 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 â€œsalchichÃ³nâ€• Heliyon, 2016, 2, e00093.	3.2	23
54	Preservation of different fig cultivars (Ficus carica L.) under modified atmosphere packaging during cold storage. Journal of the Science of Food and Agriculture, 2016, 96, 2103-2115.	3.5	30

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55	Yeasts isolated from figs (Ficus carica L.) as biocontrol agents of postharvest fruit diseases. Food Microbiology, 2016, 57, 45-53.	4.2	69
56	Synergism of defatted soybean meal extract and modified atmosphere packaging to preserve the quality of figs (Ficus carica L.). Postharvest Biology and Technology, 2016, 111, 264-273.	6.0	19
57	EFFECT OF MODIFIED ATMOSPHERE PACKAGING ON THE ANTIOXIDANT ACTIVITY AND TOTAL PHENOLIC CONTENT IN 'ALBACOR' FIGS. Acta Horticulturae, 2015, , 573-579.	0.2	2
58	Agronomic behaviour and quality of six fig cultivars for fresh consumption. Scientia Horticulturae, 2015, 185, 121-128.	3.6	23
59	Evaluation of the effect of high pressure on total phenolic content, antioxidant and antimicrobial activity of citrus peels. Innovative Food Science and Emerging Technologies, 2015, 31, 37-44.	5.6	106
60	Differentiation of Wild Cardoon Quality Used in the Elaboration of Traditional Cheeses by DNA Typing Analytical Methods. Food Analytical Methods, 2015, 8, 7-17.	2.6	2
61	Influence of the technological properties of vegetable rennet (<scp>C</scp>ynara) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 5 â€˜<scp>T</scp>orta del <scp>C</scp>asarâ€™ cheese. International Journal of Dairy Technology, 2014, 67, 402-409.	2.8	16
62	Quality assessment of commercial paprikas. International Journal of Food Science and Technology, 2014, 49, 830-839.	2.7	18
63	Application of ISSR-PCR for rapid strain typing of Debaryomyces hansenii isolated from dry-cured Iberian ham. Food Microbiology, 2014, 42, 205-211.	4.2	27
64	Development of a multiplex qPCR method for simultaneous quantification in dry-cured ham of an antifungal-peptide Penicillium chrysogenum strain used as protective culture and aflatoxin-producing moulds. Food Control, 2014, 36, 257-265.	5.5	25
65	Use of equilibrium modified atmosphere packaging for preservation of â€˜San Antonioâ€™ and â€˜Bananeâ€™ breba crops (Ficus carica L.). Postharvest Biology and Technology, 2014, 98, 14-22.	6.0	27
66	Study of microbiological quality of controlled atmosphere packaged â€˜AmbrunÃ©sâ€™ sweet cherries and subsequent shelf-life. International Journal of Food Microbiology, 2013, 166, 85-92.	4.7	39
67	Role of the microbial population on the flavor of the soft-bodied cheese Torta del Casar. Journal of Dairy Science, 2013, 96, 5477-5486.	3.4	26
68	Bacterial communities of the traditional raw ewe's milk cheese â€œTorta del Casarâ€•made without the addition of a starter. Food Control, 2013, 33, 448-454.	5.5	36
69	Effect of different temperatureâ€“time combinations on physicochemical, microbiological, textural and structural features of sous-vide cooked lamb loins. Meat Science, 2013, 93, 572-578.	5.5	171
70	Proteolytic effect of Cynara cardunculus rennet for use in the elaboration of â€˜Torta del Casarâ€™ cheese. Journal of Dairy Research, 2013, 80, 429-438.	1.4	13
71	Development of a PCR Protocol To Detect Aflatoxigenic Molds in Food Products. Journal of Food Protection, 2012, 75, 85-94.	1.7	15
72	Role of yeast in the persistence of pesticides during the fermentation of vegetable products. , 2012, , .		0

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73	Microbiological quality of salchichÃ³n and chorizo, traditional Iberian dry-fermented sausages from two different industries, inoculated with autochthonous starter cultures. Food Control, 2012, 24, 191-198.	5.5	42
74	Evaluation of hazard of aflatoxin B1, ochratoxin A and patulin production in dry-cured ham and early detection of producing moulds by qPCR. Food Control, 2012, 27, 118-126.	5.5	50
75	Presence of ochratoxin A on the surface of dry-cured Iberian ham after initial fungal growth in the drying stage. Meat Science, 2012, 92, 728-734.	5.5	81
76	Use of Autochthonousâ€,Pediococcus acidilacticiâ€,andâ€,Staphylococcus vitulusâ€,Starter Cultures in the Production of â€œChorizoâ€•in 2 Different Traditional Industries. Journal of Food Science, 2012, 77, M70-9.	3.1	13
77	Comparison of the effects of a commercial and an autochthonous Pediococcus acidilactici and Staphylococcus vitulus starter culture on the sensory and safety properties of a traditional Iberian dryâ€fermented sausage â€œsalchichÃ³nâ€• International Journal of Food Science and Technology, 2012, 47, 1011-1019.	2.7	17
78	Real-time PCR assays for detection and quantification of aflatoxin-producing molds in foods. Food Microbiology, 2012, 31, 89-99.	4.2	57
79	Technological characterisation by free zone capillary electrophoresis (FCZE) of the vegetable rennet (Cynara cardunculus) used in â€œTorta del Casarâ€•cheese-making. Food Chemistry, 2012, 133, 227-235.	8.2	30
80	Physicochemical and sensorial characterisation of four sweet cherry cultivars grown in Jerte Valley (Spain). Food Chemistry, 2012, 133, 1551-1559.	8.2	96
81	Effect of autochthonous starter cultures in the production of â€œsalchichÃ³nâ€• a traditional Iberian dry-fermented sausage, with different ripening processes. LWT - Food Science and Technology, 2011, 44, 1562-1571.	5.2	62
82	Implantation Ability of the Potential Probiotic Strain,â€,Lactobacillus reuteriâ€,PL519, in â€œSalchichÃ³n,â€•a Traditional Iberian Dry Fermented Sausage. Journal of Food Science, 2011, 76, M268-75.	3.1	19
83	Impact of Preâ€Selected Autochthonous Starter Cultures on the Flavor Quality of Iberian Dryâ€Fermented â€œSalchichÃ³nâ€•Sausage with Different Ripening Processes. Journal of Food Science, 2011, 76, S535-44.	3.1	7
84	Application of Lactobacillus fermentum HL57 and Pediococcus acidilactici SP979 asÂpotential probiotics in the manufacture of traditional Iberian dry-fermented sausages. Food Microbiology, 2011, 28, 839-847.	4.2	110
85	Role of an autochthonous starter culture and the protease EPg222 on the sensory and safety properties of a traditional Iberian dry-fermented sausage â€œsalchichÃ³nâ€• Food Microbiology, 2011, 28, 1432-1440.	4.2	32
86	Safety and functional aspects of preâ€selected pediococci for probiotic use in Iberian dryâ€fermented sausages. International Journal of Food Science and Technology, 2010, 45, 1138-1145.	2.7	6
87	Characterization by Volatile Compounds of Microbial Deep Spoilage in Iberian Dryâ€Cured Ham. Journal of Food Science, 2010, 75, M360-5.	3.1	24
88	Effect of the Commercial Ripening Stage and Postharvest Storage on Microbial and Aroma Changes of â€˜AmbrunÃ©sâ€™ Sweet Cherries. Journal of Agricultural and Food Chemistry, 2010, 58, 9157-9163.	5.2	23
89	Efficiency of DNA Typing Methods for Detection of Smoked Paprika â€œPimenton de la Veraâ€•Adulteration Used in the Elaboration of Dry-Cured Iberian Pork Sausages. Journal of Agricultural and Food Chemistry, 2010, 58, 11688-11694.	5.2	17
90	Characterization of molds isolated from smoked paprika by PCR-RFLP and micellar electrokinetic capillary electrophoresis. Food Microbiology, 2009, 26, 776-782.	4.2	17

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91	Selection of antifungal protein-producing molds from dry-cured meat products. International Journal of Food Microbiology, 2009, 135, 39-46.	4.7	42
92	Safety and Functional Aspects of Preselected Enterococci for Probiotic Use in Iberian Dryâ€Fermented Sausages. Journal of Food Science, 2009, 74, M398-404.	3.1	30
93	Safety and functional aspects of pre-selected lactobacilli for probiotic use in Iberian dry-fermented sausages. Meat Science, 2009, 83, 460-467.	5.5	45
94	Authentication of â€œCereza del Jerteâ€•sweet cherry varieties by free zone capillary electrophoresis (FZCE). Food Chemistry, 2008, 111, 457-461.	8.2	9
95	Differentiation of Staphylococci from Iberian dry fermented sausages by protein fingerprinting. Food Microbiology, 2008, 25, 676-682.	4.2	34
96	Determination of killer activity in yeasts isolated from the elaboration of seasoned green table olives. International Journal of Food Microbiology, 2008, 121, 178-188.	4.7	57
97	Characterisation of microbial deep spoilage in Iberian dry-cured ham. Meat Science, 2008, 78, 475-484.	5.5	22
98	Rapid differentiation of lactic acid bacteria from autochthonous fermentation of Iberian dry-fermented sausages. Meat Science, 2008, 80, 656-661.	5.5	54
99	Screening of lactic acid bacteria and bifidobacteria for potential probiotic use in Iberian dry fermented sausages. Meat Science, 2008, 80, 715-721.	5.5	104
100	Development of an Efficient Fungal DNA Extraction Method To Be Used in Random Amplified Polymorphic DNAâ€“PCR Analysis To Differentiate Cyclopiazonic Acid Mold Producers. Journal of Food Protection, 2008, 71, 2497-2503.	1.7	21
101	Characterization of Micrococcaceae isolated from Iberian dry-cured sausages. Meat Science, 2007, 75, 696-708.	5.5	90
102	Application of temperature-induced phase partition of proteins for the detection of smoked paprika adulteration by free zone capillary electrophoresis (FZCE). Food Chemistry, 2007, 105, 1219-1227.	8.2	16
103	Characterization and Selection of Autochthonous Lactic Acid Bacteria Isolated from Traditional Iberian Dry-Fermented SalchichÃ³n and Chorizo Sausages. Journal of Food Science, 2007, 72, M193-M201.	3.1	98
104	Identification and characterization of yeast isolated from the elaboration of seasoned green table olives. Food Microbiology, 2007, 24, 346-351.	4.2	125
105	Detection of Smoked Paprika â€œPimentÃ³n de La Veraâ€•Adulteration by Free Zone Capillary Electrophoresis (FZCE). Journal of Agricultural and Food Chemistry, 2006, 54, 4141-4147.	5.2	21
106	Contribution of a selected fungal population to the volatile compounds on dry-cured ham. International Journal of Food Microbiology, 2006, 110, 8-18.	4.7	152
107	Generation of non-protein nitrogen and volatile compounds by Penicillium chrysogenum Pg222 activity on pork myofibrillar proteins. Food Microbiology, 2005, 22, 513-519.	4.2	16
108	Influence of a Test Preservative on Sponge Cakes under Different Storage Conditions. Journal of Food Protection, 2005, 68, 2465-2469.	1.7	3

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109	Identification of Fungal Contamination and Determination of Mycotoxigenic Molds by Micellar Electrokinetic Capillary Chromatography in Smoked Paprika. Journal of Food Protection, 2005, 68, 815-822.	1.7	19
110	Characterization of Molds from Dry-Cured Meat Products and Their Metabolites by Micellar Electrokinetic Capillary Electrophoresis and Random Amplified Polymorphic DNA PCR. Journal of Food Protection, 2004, 67, 2234-2239.	1.7	29
111	Contribution of a selected fungal population to proteolysis on dry-cured ham. International Journal of Food Microbiology, 2004, 94, 55-66.	4.7	53
112	Effect of the fungal protease EPg222 on the sensory characteristics of dry fermented sausage â€œsalchichÃ³nâ€•ripened with commercial starter cultures. Meat Science, 2004, 67, 497-505.	5.5	61
113	Effect of Penicillium chrysogenum and Debaryomyces hansenii on the volatile compounds during controlled ripening of pork loins. International Journal of Food Microbiology, 2003, 84, 327-338.	4.7	55
114	Effect of Protease EPg222 Obtained fromPenicillium chrysogenumIsolated from Dry-Cured Ham in Pieces of Pork Loins. Journal of Agricultural and Food Chemistry, 2003, 51, 106-111.	5.2	3
115	EFFECT OF PROCESSING OF TOMATO PASTE ON THE PIGMENT CONTENT. Acta Horticulturae, 2003, , 423-425.	0.2	0
116	Proteolytic activity of Penicillium chrysogenum and Debaryomyces hansenii during controlled ripening of pork loins. Meat Science, 2002, 62, 129-137.	5.5	32
117	Evaluation of microbial proteolysis in meat products by capillary electrophoresis. Journal of Applied Microbiology, 2001, 90, 163-171.	3.1	38
118	Microbial populations and volatile compounds in the'bone taint' spoilage of dry cured ham. Letters in Applied Microbiology, 2000, 30, 61-66.	2.2	37
119	Effects of Substrate, Water Activity, and Temperature on Growth and Verrucosidin Production by Penicillium polonicum Isolated from Dry-Cured Ham. Journal of Food Protection, 2000, 63, 231-236.	1.7	32