

# M Carmen Vidal Carou

## List of Publications by Year in descending order

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113  
papers

5,570  
citations

50170

46  
h-index

91712

69  
g-index

116  
all docs

116  
docs citations

116  
times ranked

3653  
citing authors

#	ARTICLE	IF	CITATIONS
1	Biogenic Amine and Polyamine Contents in Meat and Meat Products. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2098-2102.	2.4	257
2	Amino acid-decarboxylase activity of bacteria isolated from fermented pork sausages. <i>International Journal of Food Microbiology</i> , 2001, 66, 185-189.	2.1	252
3	Biogenic Amines as Hygienic Quality Indicators of Tuna. Relationships with Microbial Counts, ATP-Related Compounds, Volatile Amines, and Organoleptic Changes. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2036-2041.	2.4	239
4	Ion-Pair High-Performance Liquid Chromatographic Determination of Biogenic Amines in Meat and Meat Products. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2710-2715.	2.4	177
5	Polyamines in Food. <i>Frontiers in Nutrition</i> , 2019, 6, 108.	1.6	152
6	Safety properties and molecular strain typing of lactic acid bacteria from slightly fermented sausages. <i>Journal of Applied Microbiology</i> , 2006, 100, 40-49.	1.4	132
7	Biogenic amines in traditional fermented sausages produced in selected European countries. <i>Food Chemistry</i> , 2008, 107, 912-921.	4.2	128
8	Biogenic Amine Sources in Cooked Cured Shoulder Pork. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3097-3101.	2.4	116
9	Validation of an ultra high pressure liquid chromatographic method for the determination of biologically active amines in food. <i>Journal of Chromatography A</i> , 2009, 1216, 7715-7720.	1.8	101
10	Determination of ATP related compounds in fresh and canned tuna fish by HPLC. <i>Food Chemistry</i> , 1997, 59, 467-472.	4.2	89
11	Evaluation of biogenic amines and microbial counts throughout the ripening of goat cheeses from pasteurized and raw milk. <i>Journal of Dairy Research</i> , 2004, 71, 245-252.	0.7	89
12	Changes in biogenic amine and polyamine contents in slightly fermented sausages manufactured with and without sugar. <i>Meat Science</i> , 2001, 57, 215-221.	2.7	87
13	Relationship between biogenic amine contents and the size of dry fermented sausages. <i>Meat Science</i> , 1999, 51, 305-311.	2.7	82
14	Influence of Hygienic Quality of Raw Materials on Biogenic Amine Production during Ripening and Storage of Dry Fermented Sausages. <i>Journal of Food Protection</i> , 2000, 63, 1544-1550.	0.8	82
15	Effect of proteolytic starter cultures of <i>Staphylococcus</i> spp. on biogenic amine formation during the ripening of dry fermented sausages. <i>International Journal of Food Microbiology</i> , 1999, 46, 95-104.	2.1	81
16	Ion-pair high-performance liquid chromatographic determination of biogenic amines and polyamines in wine and other alcoholic beverages. <i>Journal of Chromatography A</i> , 2003, 998, 235-241.	1.8	80
17	Effect of Starter Cultures on Biogenic Amine Formation during Fermented Sausage Production. <i>Journal of Food Protection</i> , 1997, 60, 825-830.	0.8	77
18	Mixed Starter Cultures To Control Biogenic Amine Production in Dry Fermented Sausages. <i>Journal of Food Protection</i> , 2000, 63, 1556-1562.	0.8	77

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19	Diversity of microorganisms in the environment and dry fermented sausages of small traditional French processing units. <i>Meat Science</i> , 2007, 76, 112-122.	2.7	76
20	Determination of Free and Total Furfural Compounds in Infant Milk Formulas by High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2128-2133.	2.4	74
21	Improved method for the determination of biogenic amines and polyamines in vegetable products by ion-pair high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2006, 1129, 67-72.	1.8	73
22	Histamine and tyramine in meat products: Relationship with meat spoilage. <i>Food Chemistry</i> , 1990, 37, 239-249.	4.2	70
23	Effect of the interaction between a low tyramine-producing <i>Lactobacillus</i> and proteolytic staphylococci on biogenic amine production during ripening and storage of dry sausages. <i>International Journal of Food Microbiology</i> , 2001, 65, 113-123.	2.1	70
24	Reduction of Biogenic Amine Formation Using a Negative Amino Acid Decarboxylase Starter Culture for Fermentation of Fuet Sausages. <i>Journal of Food Protection</i> , 2000, 63, 237-243.	0.8	67
25	Biogenic Amines and Polyamines in Milks and Cheeses by Ion-Pair High Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5117-5123.	2.4	66
26	Effectiveness of a <i>Lactobacillus sakei</i> Starter Culture in the Reduction of Biogenic Amine Accumulation as a Function of the Raw Material Quality. <i>Journal of Food Protection</i> , 2001, 64, 367-373.	0.8	66
27	Biologically active amines in fermented and non-fermented commercial soybean products from the Spanish market. <i>Food Chemistry</i> , 2015, 173, 1119-1124.	4.2	65
28	Biogenic Amines in Fresh and Canned Tuna. Effects of Canning on Biogenic Amine Contents. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4324-4328.	2.4	64
29	Biogenic Amines in Plant-Origin Foods: Are They Frequently Underestimated in Low-Histamine Diets?. <i>Foods</i> , 2018, 7, 205.	1.9	64
30	Aminogenesis control in fermented sausages manufactured with pressurized meat batter and starter culture. <i>Meat Science</i> , 2007, 75, 460-469.	2.7	63
31	Tyramine and histamine risk assessment related to consumption of dry fermented sausages by the Spanish population. <i>Food and Chemical Toxicology</i> , 2017, 99, 78-85.	1.8	63
32	Biogenic Amines in European Beers. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3159-3163.	2.4	61
33	Biogenic mono-, di- and polyamine contents in Spanish wines and influence of a limited irrigation. <i>Food Chemistry</i> , 2006, 96, 43-47.	4.2	61
34	Amino acid decarboxylation by <i>Lactobacillus curvatus</i> CTC273 affected by the pH and glucose availability. <i>Food Microbiology</i> , 2008, 25, 269-277.	2.1	61
35	Changes in Furfural Compounds during Storage of Infant Milks. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2998-3003.	2.4	59
36	Influence of Starter and Nonstarter on the Formation of Biogenic Amine in Goat Cheese During Ripening. <i>Journal of Dairy Science</i> , 2002, 85, 2471-2478.	1.4	57

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37	Changes in Biogenic Amines during the Manufacture and Storage of Semipreserved Anchovies. <i>Journal of Food Protection</i> , 1996, 59, 1218-1222.	0.8	55
38	Control of Biogenic Amines in Fermented Sausages: Role of Starter Cultures. <i>Frontiers in Microbiology</i> , 2012, 3, 169.	1.5	55
39	Development of a Quality Index Method to Evaluate Freshness in Mediterranean Hake ( <i>Merluccius</i> ) Tj ETQq1 1 0.784314 rgBT /Overlo	1.5	53
40	Strategies to reduce biogenic amine accumulation in traditional sausage manufacturing. <i>LWT - Food Science and Technology</i> , 2010, 43, 20-25.	2.5	52
41	Contribution of contaminant enterobacteria and lactic acid bacteria to biogenic amine accumulation in spontaneous fermentation of pork sausages.. <i>European Food Research and Technology</i> , 2003, 216, 477-482.	1.6	51
42	Trimethylamine and Total Volatile Basic Nitrogen Determination by Flow Injection/Gas Diffusion in Mediterranean Hake ( <i>Merluccius merluccius</i> )â€. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1681-1686.	2.4	50
43	Fast simultaneous determination of free and conjugated isoflavones in soy milk by UHPLCâ€“UV. <i>Food Chemistry</i> , 2012, 135, 2832-2838.	4.2	50
44	Chemical and Sensory Changes in Mediterranean Hake ( <i>Merluccius merluccius</i> ) under Refrigeration (6â”8 Å°C) and Stored in Ice. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6504-6510.	2.4	48
45	Effect of ultra high pressure homogenization treatment on the bioactive compounds of soya milk. <i>Food Chemistry</i> , 2014, 152, 597-602.	4.2	48
46	Histamine and tyramine in spanish wines: Relationships with total sulfur dioxide level, volatile acidity and malo-lactic fermentation intensity. <i>Food Chemistry</i> , 1990, 35, 217-227.	4.2	46
47	Freezing of meat raw materials affects tyramine and diamine accumulation in spontaneously fermented sausages. <i>Meat Science</i> , 2006, 72, 62-68.	2.7	46
48	Effect of tyrosine on tyramine formation during beer fermentation. <i>Food Chemistry</i> , 2000, 70, 329-332.	4.2	44
49	Biogenic Amine Index for Freshness Evaluation in Iced Mediterranean Hake ( <i>Merluccius merluccius</i> ). <i>Journal of Food Protection</i> , 2005, 68, 2433-2438.	0.8	44
50	Biogenic amine accumulation in ripened sausages affected by the addition of sodium sulphite. <i>Meat Science</i> , 2001, 59, 391-396.	2.7	43
51	Profile of Biogenic Amines in Goat Cheese Made from Pasteurized and Pressurized Milks. <i>Journal of Food Science</i> , 2002, 67, 2940-2944.	1.5	42
52	Amino acid availability as an influential factor on the biogenic amine formation in dry fermented sausages. <i>Food Control</i> , 2014, 36, 76-81.	2.8	42
53	Ultra-high-pressure homogenization (UHPH) system for producing high-quality vegetable-based beverages: physicochemical, microbiological, nutritional and toxicological characteristics. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 953-961.	1.7	42
54	Biogenic Amines Formation during Malting and Brewing. <i>Journal of Food Science</i> , 1994, 59, 1104-1107.	1.5	40

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55	Diamine oxidase (DAO) supplement reduces headache in episodic migraine patients with DAO deficiency: A randomized double-blind trial. <i>Clinical Nutrition</i> , 2019, 38, 152-158.	2.3	40
56	Distribution of Aminogenic Activity among Potential Autochthonous Starter Cultures for Dry Fermented Sausages. <i>Journal of Food Protection</i> , 2010, 73, 524-528.	0.8	39
57	Histamine and Tyramine in Preserved and Semi-preserved Fish Products. <i>Journal of Food Science</i> , 1989, 54, 1653-1655.	1.5	38
58	Validation of a gas-chromatographic method for volatile amine determination in fish samples. <i>Food Chemistry</i> , 1996, 57, 569-573.	4.2	38
59	Influence of the Freshness Grade of Raw Fish on the Formation of Volatile and Biogenic Amines during the Manufacture and Storage of Vinegar-Marinaded Anchovies. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8586-8592.	2.4	38
60	Biogenic amines in Spanish fermented sausages as a function of diameter and artisanal or industrial origin. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 549-557.	1.7	38
61	Histamine and Tyramine during Storage and Spoilage of Anchovie, <i>Engraulis encrasicolus</i> : Relationships with Other Fish Spoilage Indicators. <i>Journal of Food Science</i> , 1990, 55, 1192-1193.	1.5	35
62	Determination of Biogenic Amines in Beers and Their Raw Materials by Ion-Pair Liquid Chromatography with Postcolumn Derivatization. <i>Journal of AOAC INTERNATIONAL</i> , 1993, 76, 1027-1032.	0.7	35
63	Changes in Biogenic Amines during the Storage of Mediterranean Anchovies Immersed in Oil. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1385-1389.	2.4	33
64	Volatile and Nonvolatile Amines in Mediterranean Hake as Function of their Storage Temperature. <i>Journal of Food Science</i> , 2001, 66, 83-88.	1.5	33
65	Effects of High Hydrostatic Pressure Treatments on Biogenic Amine Contents in Goat Cheeses during Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7288-7292.	2.4	33
66	Use of volatile and non-volatile amines to evaluate the freshness of anchovies stored in ice. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 699-705.	1.7	31
67	Thin-layer chromatography for the identification and semi-quantification of biogenic amines produced by bacteria. <i>Journal of Chromatography A</i> , 2009, 1216, 4128-4132.	1.8	31
68	Low serum diamine oxidase (DAO) activity levels in patients with migraine. <i>Journal of Physiology and Biochemistry</i> , 2018, 74, 93-99.	1.3	30
69	Occurrence of Biogenic Amines and Polyamines in Spinach and Changes during Storage under Refrigeration. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9514-9519.	2.4	28
70	Histamine, Cadaverine, and Putrescine Produced In Vitro by Enterobacteriaceae and Pseudomonadaceae Isolated from Spinach. <i>Journal of Food Protection</i> , 2010, 73, 385-389.	0.8	28
71	Determination of available lysine in infant milk formulae by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1997, 778, 235-241.	1.8	27
72	In vitro antioxidant activity of dietary polyamines. <i>Food Research International</i> , 2013, 51, 141-147.	2.9	27

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73	Changes of isoflavones and protein quality in soymilk pasteurised by ultra-high-pressure homogenisation throughout storage. <i>Food Chemistry</i> , 2014, 162, 47-53.	4.2	27
74	Isoflavone profile and protein quality during storage of sterilised soymilk treated by ultra high pressure homogenisation. <i>Food Chemistry</i> , 2015, 167, 78-83.	4.2	27
75	Influence of technological conditions of sausage fermentation on the aminogenic activity of <i>L.Âcurvatus CTC273</i> . <i>Food Microbiology</i> , 2012, 29, 43-48.	2.1	25
76	New approach for the diagnosis of histamine intolerance based on the determination of histamine and methylhistamine in urine. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 145, 379-385.	1.4	25
77	Suitability of Volatile Amines as Freshness Indexes for Iced Mediterranean Hake. <i>Journal of Food Science</i> , 2003, 68, 1607-1610.	1.5	24
78	Contribution of enterococci to the volatile profile of slightly-fermented sausages. <i>LWT - Food Science and Technology</i> , 2011, 44, 145-152.	2.5	24
79	Intestinal Dysbiosis in Patients with Histamine Intolerance. <i>Nutrients</i> , 2022, 14, 1774.	1.7	24
80	Stability of Vitamins A, E, and B Complex in Infant Milks Claimed to have Equal Final Composition in Liquid and Powdered Form. <i>Journal of Food Science</i> , 2000, 65, 1052-1055.	1.5	23
81	Effects of previous frozen storage on chemical, microbiological and sensory changes during chilled storage of Mediterranean hake ( <i>Merluccius merluccius</i> ) after thawing. <i>European Food Research and Technology</i> , 2007, 226, 287-293.	1.6	23
82	Amino acid-decarboxylase activity of bacteria isolated from ice-preserved anchovies. <i>European Food Research and Technology</i> , 2005, 220, 312-315.	1.6	22
83	Processing Contaminants: Biogenic Amines. , 2014, , 381-391.		22
84	Volatile and Biogenic Amines, Microbiological Counts, and Bacterial Amino Acid Decarboxylase Activity throughout the Salt-Ripening Process of Anchovies ( <i>Engraulis encrasicolus</i> ). <i>Journal of Food Protection</i> , 2005, 68, 1683-1689.	0.8	21
85	Technological conditions influence aminogenesis during spontaneous sausage fermentation. <i>Meat Science</i> , 2010, 85, 537-541.	2.7	21
86	Comparison of Biogenic Amine Profile in Cheeses Manufactured from Fresh and Stored (4Â°C, 48 Hours) Raw Goat's Milk. <i>Journal of Food Protection</i> , 2004, 67, 110-116.	0.8	20
87	Biogenic amine production by <i>Morganella morganii</i> and <i>Klebsiella oxytoca</i> in tuna. <i>European Food Research and Technology</i> , 2004, 218, 284-288.	1.6	19
88	Low-Histamine Diets: Is the Exclusion of Foods Justified by Their Histamine Content?. <i>Nutrients</i> , 2021, 13, 1395.	1.7	19
89	Tyramine Formation by <i>Pediococcus</i> spp. during Beer Fermentation. <i>Journal of Food Protection</i> , 1997, 60, 831-836.	0.8	18
90	Effect of Gutting on Microbial Loads, Sensory Properties, and Volatile and Biogenic Amine Contents of European Hake ( <i>Merluccius merluccius</i> var. <i>mediterraneus</i> ) Stored in Ice. <i>Journal of Food Protection</i> , 2009, 72, 1671-1676.	0.8	18

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91	Liquid chromatographic method for determination of biogenic amines in fish and fish products. <i>Journal of AOAC INTERNATIONAL</i> , 1995, 78, 1045-50.	0.7	17
92	Histamine and tyramine in natural sparkling wine, vermouth, cider, and vinegar. <i>Journal of Food Composition and Analysis</i> , 1989, 2, 210-218.	1.9	16
93	Influence of Ultra-high-Pressure Homogenization Treatment on the Phytosterols, Tocopherols, and Polyamines of Almond Beverage. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9539-9543.	2.4	16
94	Occurrence of Polyamines in Foods and the Influence of Cooking Processes. <i>Foods</i> , 2021, 10, 1752.	1.9	16
95	Effect of delayed gutting on biogenic amine contents during ripening of European anchovies. <i>European Food Research and Technology</i> , 2003, 216, 489-493.	1.6	15
96	Amino acid-decarboxylase activity in bacteria associated with Mediterranean hake spoilage. <i>European Food Research and Technology</i> , 2003, 217, 164-167.	1.6	15
97	Biogenic amines in Spanish beers: differences among breweries. <i>European Food Research and Technology</i> , 1996, 203, 507-511.	0.6	14
98	Progress of Browning Reactions during Storage of Liquid Infant Milks. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4033-4037.	2.4	14
99	Stability of vitamins during the storage of liquid infant milks. <i>Journal of Dairy Research</i> , 2000, 67, 225-231.	0.7	14
100	The intracellular metabolism of isoflavones in endothelial cells. <i>Food and Function</i> , 2015, 6, 97-107.	2.1	11
101	In vitro determination of diamine oxidase activity in food matrices by an enzymatic assay coupled to UHPLC-FL. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 7595-7602.	1.9	11
102	Histamine and tyramine in beers: Contents and relationships with other analytical data. <i>Journal of Food Composition and Analysis</i> , 1989, 2, 219-227.	1.9	10
103	Histamine and tyramine in beers. Changes during brewing of a Spanish beer. <i>Food Chemistry</i> , 1991, 42, 231-237.	4.2	10
104	Lyophilised legume sprouts as a functional ingredient for diamine oxidase enzyme supplementation in histamine intolerance. <i>LWT - Food Science and Technology</i> , 2020, 125, 109201.	2.5	6
105	Inhibition of Biogenic Amines Formation in Fermented Foods by the Addition of Cava Lees. <i>Frontiers in Microbiology</i> , 2021, 12, 818565.	1.5	6
106	Spectrofluorometric Determination of Histamine in Wines and Other Alcoholic Beverages. <i>Journal of the Association of Official Analytical Chemists</i> , 1989, 72, 412-415.	0.2	5
107	Comparison of Two Fat Extraction Methods in Powdered Infant Milks. <i>Journal of Food Composition and Analysis</i> , 1999, 12, 333-337.	1.9	5
108	Influence of Breastfeeding Factors on Polyamine Content in Human Milk. <i>Nutrients</i> , 2021, 13, 3016.	1.7	4

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109	Influence of the Type of Breastfeeding and Human Milk Polyamines on Infant Anthropometric Parameters. <i>Frontiers in Nutrition</i> , 2021, 8, 815477.	1.6	4
110	Differences in Polyamine Content between Human Milk and Infant Formulas. <i>Foods</i> , 2021, 10, 2866.	1.9	3
111	Spectrofluorometric determination of histamine in fish and meat products. <i>Journal of the Association of Official Analytical Chemists</i> , 1990, 73, 565-7.	0.2	3
112	Spectrofluorometric determination of histamine in wines and other alcoholic beverages. <i>Journal of the Association of Official Analytical Chemists</i> , 1989, 72, 412-5.	0.2	2
113	Biogenic Amines. , 2008, , 665-686.		0