

# M Carmen Vidal Carou

## List of Publications by Citations

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114  
papers

4,649  
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41  
h-index

63  
g-index

116  
ext. papers

5,056  
ext. citations

4.9  
avg, IF

5.22  
L-index

#	Paper	IF	Citations
114	Biogenic Amine and Polyamine Contents in Meat and Meat Products. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2098-2102	5.7	223
113	Amino acid-decarboxylase activity of bacteria isolated from fermented pork sausages. <i>International Journal of Food Microbiology</i> , <b>2001</b> , 66, 185-9	5.8	217
112	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> , <b>1997</b> , 45, 2036-2041	5.7	212
111	Ion-Pair High-Performance Liquid Chromatographic Determination of Biogenic Amines in Meat and Meat Products. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 2710-2715	5.7	162
110	Safety properties and molecular strain typing of lactic acid bacteria from slightly fermented sausages. <i>Journal of Applied Microbiology</i> , <b>2006</b> , 100, 40-9	4.7	118
109	Biogenic amines in traditional fermented sausages produced in selected European countries. <i>Food Chemistry</i> , <b>2008</b> , 107, 912-921	8.5	112
108	Biogenic Amine Sources in Cooked Cured Shoulder Pork. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 3097-3101	5.7	98
107	Validation of an ultra high pressure liquid chromatographic method for the determination of biologically active amines in food. <i>Journal of Chromatography A</i> , <b>2009</b> , 1216, 7715-20	4.5	97
106	Determination of ATP related compounds in fresh and canned tuna fish by HPLC. <i>Food Chemistry</i> , <b>1997</b> , 59, 467-472	8.5	83
105	Relationship between biogenic amine contents and the size of dry fermented sausages. <i>Meat Science</i> , <b>1999</b> , 51, 305-11	6.4	75
104	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> , <b>2000</b> , 63, 1544-50	2.5	74
103	Changes in biogenic amine and polyamine contents in slightly fermented sausages manufactured with and without sugar. <i>Meat Science</i> , <b>2001</b> , 57, 215-21	6.4	73
102	Ion-pair high-performance liquid chromatographic determination of biogenic amines and polyamines in wine and other alcoholic beverages. <i>Journal of Chromatography A</i> , <b>2003</b> , 998, 235-41	4.5	72
101	Evaluation of biogenic amines and microbial counts throughout the ripening of goat cheeses from pasteurized and raw milk. <i>Journal of Dairy Research</i> , <b>2004</b> , 71, 245-52	1.6	72
100	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> , <b>1999</b> , 46, 95-104	5.8	72
99	Determination of Free and Total Furfural Compounds in Infant Milk Formulas by High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2128-2133	5.7	68
98	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> , <b>2006</b> , 1129, 67-72	4.5	66

97	Mixed starter cultures to control biogenic amine production in dry fermented sausages. <i>Journal of Food Protection</i> , <b>2000</b> , 63, 1556-62	2.5	66
96	Polyamines in Food. <i>Frontiers in Nutrition</i> , <b>2019</b> , 6, 108	6.2	65
95	Diversity of microorganisms in the environment and dry fermented sausages of small traditional French processing units. <i>Meat Science</i> , <b>2007</b> , 76, 112-22	6.4	65
94	Effect of Starter Cultures on Biogenic Amine Formation during Fermented Sausage Production. <i>Journal of Food Protection</i> , <b>1997</b> , 60, 825-830	2.5	64
93	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> , <b>2001</b> , 65, 113-23	5.8	64
92	Histamine and tyramine in meat products: Relationship with meat spoilage. <i>Food Chemistry</i> , <b>1990</b> , 37, 239-249	8.5	63
91	Biogenic Amines in Fresh and Canned Tuna. Effects of Canning on Biogenic Amine Contents. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 4324-4328	5.7	57
90	Biogenic amines and polyamines in milks and cheeses by ion-pair high performance liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 5117-23	5.7	57
89	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> , <b>2001</b> , 64, 367-73	2.5	57
88	Biogenic mono-, di- and polyamine contents in Spanish wines and influence of a limited irrigation. <i>Food Chemistry</i> , <b>2006</b> , 96, 43-47	8.5	56
87	Reduction of biogenic amine formation using a negative amino acid-decarboxylase starter culture for fermentation of Fuet sausages. <i>Journal of Food Protection</i> , <b>2000</b> , 63, 237-43	2.5	56
86	Changes in Furfural Compounds during Storage of Infant Milks. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 2998-3003	5.7	56
85	Amino acid decarboxylation by <i>Lactobacillus curvatus</i> CTC273 affected by the pH and glucose availability. <i>Food Microbiology</i> , <b>2008</b> , 25, 269-77	6	55
84	Biologically active amines in fermented and non-fermented commercial soybean products from the Spanish market. <i>Food Chemistry</i> , <b>2015</b> , 173, 1119-24	8.5	53
83	Biogenic Amines in European Beers. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 3159-3163	5.7	53
82	Aminogenesis control in fermented sausages manufactured with pressurized meat batter and starter culture. <i>Meat Science</i> , <b>2007</b> , 75, 460-9	6.4	51
81	Changes in Biogenic Amines during the Manufacture and Storage of Semipreserved Anchovies. <i>Journal of Food Protection</i> , <b>1996</b> , 59, 1218-1222	2.5	50
80	Influence of starter and nonstarter on the formation of biogenic amine in goat cheese during ripening. <i>Journal of Dairy Science</i> , <b>2002</b> , 85, 2471-8	4	49

79	Fast simultaneous determination of free and conjugated isoflavones in soy milk by UHPLC-UV. <i>Food Chemistry</i> , <b>2012</b> , 135, 2832-8	8.5	46
78	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> , <b>2003</b> , 216, 477-482	3.4	46
77	Chemical and sensory changes in Mediterranean hake ( <i>Merluccius merluccius</i> ) under refrigeration (6-8 degrees C) and stored in ice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6504-10	5.7	46
76	Trimethylamine and total volatile basic nitrogen determination by flow injection/gas diffusion in Mediterranean hake ( <i>Merluccius merluccius</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 1681-6	5.7	46
75	Development of a Quality Index Method to Evaluate Freshness in Mediterranean Hake ( <i>Merluccius merluccius</i> ). <i>Journal of Food Science</i> , <b>2003</b> , 68, 1067-1071	3.4	45
74	Tyramine and histamine risk assessment related to consumption of dry fermented sausages by the Spanish population. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 99, 78-85	4.7	42
73	Control of biogenic amines in fermented sausages: role of starter cultures. <i>Frontiers in Microbiology</i> , <b>2012</b> , 3, 169	5.7	40
72	Strategies to reduce biogenic amine accumulation in traditional sausage manufacturing. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 20-25	5.4	40
71	Biogenic Amines in Plant-Origin Foods: Are They Frequently Underestimated in Low-Histamine Diets?. <i>Foods</i> , <b>2018</b> , 7,	4.9	40
70	Profile of Biogenic Amines in Goat Cheese Made from Pasteurized and Pressurized Milks. <i>Journal of Food Science</i> , <b>2002</b> , 67, 2940-2944	3.4	39
69	Effect of tyrosine on tyramine formation during beer fermentation. <i>Food Chemistry</i> , <b>2000</b> , 70, 329-332	8.5	39
68	Freezing of meat raw materials affects tyramine and diamine accumulation in spontaneously fermented sausages. <i>Meat Science</i> , <b>2006</b> , 72, 62-8	6.4	38
67	Histamine and tyramine in spanish wines: Relationships with total sulfur dioxide level, volatile acidity and malo-lactic fermentation intensity. <i>Food Chemistry</i> , <b>1990</b> , 35, 217-227	8.5	38
66	Effect of ultra high pressure homogenization treatment on the bioactive compounds of soya milk. <i>Food Chemistry</i> , <b>2014</b> , 152, 597-602	8.5	37
65	Biogenic Amines Formation during Malting and Brewing. <i>Journal of Food Science</i> , <b>1994</b> , 59, 1104-1107	3.4	37
64	Biogenic amine index for freshness evaluation in iced Mediterranean hake ( <i>Merluccius merluccius</i> ). <i>Journal of Food Protection</i> , <b>2005</b> , 68, 2433-8	2.5	36
63	Biogenic amine accumulation in ripened sausages affected by the addition of sodium sulphite. <i>Meat Science</i> , <b>2001</b> , 59, 391-6	6.4	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> , <b>1993</b> , 76, 1027-1032	1.7	35

61	Histamine and Tyramine in Preserved and Semi-preserved Fish Products. <i>Journal of Food Science</i> , <b>1989</b> , 54, 1653-1655	3-4	34
60	Amino acid availability as an influential factor on the biogenic amine formation in dry fermented sausages. <i>Food Control</i> , <b>2014</b> , 36, 76-81	6.2	33
59	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> , <b>2006</b> , 86, 549-557	4-3	33
58	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> , <b>1990</b> , 55, 1192-1193	3-4	33
57	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> , <b>2015</b> , 95, 953-61	4-3	31
56	Distribution of aminogenic activity among potential autochthonous starter cultures for dry fermented sausages. <i>Journal of Food Protection</i> , <b>2010</b> , 73, 524-8	2.5	31
55	Changes in Biogenic Amines during the Storage of Mediterranean Anchovies Immersed in Oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 1385-1389	5-7	31
54	Validation of a gas-chromatographic method for volatile amine determination in fish samples. <i>Food Chemistry</i> , <b>1996</b> , 57, 569-573	8.5	31
53	Thin-layer chromatography for the identification and semi-quantification of biogenic amines produced by bacteria. <i>Journal of Chromatography A</i> , <b>2009</b> , 1216, 4128-32	4-5	28
52	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> , <b>2006</b> , 86, 699-705	4-3	28
51	Volatile and Nonvolatile Amines in Mediterranean Hake as Function of their Storage Temperature. <i>Journal of Food Science</i> , <b>2001</b> , 66, 83-88	3-4	28
50	Influence of the freshness grade of raw fish on the formation of volatile and biogenic amines during the manufacture and storage of vinegar-marinated anchovies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 8586-92	5-7	27
49	Effects of high hydrostatic pressure treatments on biogenic amine contents in goat cheeses during ripening. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 7288-92	5-7	27
48	Determination of available lysine in infant milk formulae by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , <b>1997</b> , 778, 235-41	4-5	25
47	Changes of isoflavones and protein quality in soymilk pasteurised by ultra-high-pressure homogenisation throughout storage. <i>Food Chemistry</i> , <b>2014</b> , 162, 47-53	8.5	23
46	Histamine, cadaverine, and putrescine produced in vitro by enterobacteriaceae and pseudomonadaceae isolated from spinach. <i>Journal of Food Protection</i> , <b>2010</b> , 73, 385-9	2.5	23
45	Occurrence of biogenic amines and polyamines in spinach and changes during storage under refrigeration. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 9514-9	5-7	23
44	In vitro antioxidant activity of dietary polyamines. <i>Food Research International</i> , <b>2013</b> , 51, 141-147	7	22

43	Isoflavone profile and protein quality during storage of sterilised soymilk treated by ultra high pressure homogenisation. <i>Food Chemistry</i> , <b>2015</b> , 167, 78-83	8.5	21
42	Influence of technological conditions of sausage fermentation on the aminogenic activity of <i>L. curvatus</i> CTC273. <i>Food Microbiology</i> , <b>2012</b> , 29, 43-8	6	21
41	Diamine oxidase (DAO) supplement reduces headache in episodic migraine patients with DAO deficiency: A randomized double-blind trial. <i>Clinical Nutrition</i> , <b>2019</b> , 38, 152-158	5.9	21
40	Amino acid-decarboxylase activity of bacteria isolated from ice-preserved anchovies. <i>European Food Research and Technology</i> , <b>2005</b> , 220, 312-315	3.4	20
39	Low serum diamine oxidase (DAO) activity levels in patients with migraine. <i>Journal of Physiology and Biochemistry</i> , <b>2018</b> , 74, 93-99	5	19
38	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> , <b>2007</b> , 226, 287-293	3.4	19
37	Suitability of Volatile Amines as Freshness Indexes for Iced Mediterranean Hake. <i>Journal of Food Science</i> , <b>2003</b> , 68, 1607-1610	3.4	19
36	Contribution of enterococci to the volatile profile of slightly-fermented sausages. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 145-152	5.4	18
35	Technological conditions influence aminogenesis during spontaneous sausage fermentation. <i>Meat Science</i> , <b>2010</b> , 85, 537-41	6.4	18
34	Biogenic amine production by <i>Morganella morganii</i> and <i>Klebsiella oxytoca</i> in tuna. <i>European Food Research and Technology</i> , <b>2004</b> , 218, 284-288	3.4	18
33	Comparison of biogenic amine profile in cheeses manufactured from fresh and stored (4 degrees C, 48 hours) raw goat's milk. <i>Journal of Food Protection</i> , <b>2004</b> , 67, 110-6	2.5	17
32	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> , <b>2000</b> , 65, 1052-1055	3.4	17
31	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> , <b>2017</b> , 145, 379-385	3.5	16
30	Tyramine Formation by <i>Pediococcus</i> spp. during Beer Fermentation. <i>Journal of Food Protection</i> , <b>1997</b> , 60, 831-836	2.5	16
29	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> , <b>2009</b> , 72, 1671-6	2.5	16
28	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> , <b>2005</b> , 68, 1683-9	2.5	16
27	Histamine and tyramine in natural sparkling wine, vermouth, cider, and vinegar. <i>Journal of Food Composition and Analysis</i> , <b>1989</b> , 2, 210-218	4.1	16
26	Influence of ultra-high-pressure homogenization treatment on the phytosterols, tocopherols, and polyamines of almond beverage. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 9539-43	5.7	14

25	Processing Contaminants: Biogenic Amines <b>2014</b> , 381-391		14
24	Progress of browning reactions during storage of liquid infant milks. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 4033-7	5-7	14
23	Effect of delayed gutting on biogenic amine contents during ripening of European anchovies. <i>European Food Research and Technology</i> , <b>2003</b> , 216, 489-493	3-4	13
22	Amino acid-decarboxylase activity in bacteria associated with Mediterranean hake spoilage. <i>European Food Research and Technology</i> , <b>2003</b> , 217, 164-167	3-4	11
21	Stability of vitamins during the storage of liquid infant milks. <i>Journal of Dairy Research</i> , <b>2000</b> , 67, 225-31	1.6	11
20	Biogenic amines in Spanish beers: differences among breweries. <i>European Food Research and Technology</i> , <b>1996</b> , 203, 507-11		11
19	Biogenic Amines: Risks and Control 455-468		10
18	Histamine and tyramine in beers: Contents and relationships with other analytical data. <i>Journal of Food Composition and Analysis</i> , <b>1989</b> , 2, 219-227	4-1	10
17	Liquid chromatographic method for determination of biogenic amines in fish and fish products. <i>Journal of AOAC INTERNATIONAL</i> , <b>1995</b> , 78, 1045-50	1-7	9
16	Histamine and tyramine in beers. Changes during brewing of a Spanish beer. <i>Food Chemistry</i> , <b>1991</b> , 42, 231-237	8,5	8
15	Occurrence of Polyamines in Foods and the Influence of Cooking Processes. <i>Foods</i> , <b>2021</b> , 10,	4-9	7
14	The intracellular metabolism of isoflavones in endothelial cells. <i>Food and Function</i> , <b>2015</b> , 6, 98-108	6-1	6
13	Spectrofluorometric Determination of Histamine in Wines and Other Alcoholic Beverages. <i>Journal of the Association of Official Analytical Chemists</i> , <b>1989</b> , 72, 412-415		5
12	Lyophilised legume sprouts as a functional ingredient for diamine oxidase enzyme supplementation in histamine intolerance. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109201	5-4	4
11	In vitro determination of diamine oxidase activity in food matrices by an enzymatic assay coupled to UHPLC-FL. <i>Analytical and Bioanalytical Chemistry</i> , <b>2019</b> , 411, 7595-7602	4-4	4
10	Biogenic Amines: Risks and Control <b>2014</b> , 413-428		4
9	Comparison of Two Fat Extraction Methods in Powdered Infant Milks. <i>Journal of Food Composition and Analysis</i> , <b>1999</b> , 12, 333-337	4-1	4
8	Low-Histamine Diets: Is the Exclusion of Foods Justified by Their Histamine Content?. <i>Nutrients</i> , <b>2021</b> , 13,	6-7	4

7	Spectrofluorometric determination of histamine in fish and meat products. <i>Journal of the Association of Official Analytical Chemists</i> , <b>1990</b> , 73, 565-7		3
6	Influence of Breastfeeding Factors on Polyamine Content in Human Milk. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	3
5	Spectrofluorometric determination of histamine in wines and other alcoholic beverages. <i>Journal of the Association of Official Analytical Chemists</i> , <b>1989</b> , 72, 412-5		2
4	Differences in Polyamine Content between Human Milk and Infant Formulas. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
3	Inhibition of Biogenic Amines Formation in Fermented Foods by the Addition of Cava Lees.. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 818565	5.7	0
2	Influence of the Type of Breastfeeding and Human Milk Polyamines on Infant Anthropometric Parameters.. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 815477	6.2	0
1	Biogenic Amines <b>2008</b> , 665-686		