Ramon Cava

List of Publications by Year
in descending order

95 papers	5,105 citations	76031 42 h-index	104191 69 g-index
95 all docs	95 docs citations	95 times ranked	3740 citing authors

#	Article	IF	Citations
1	Influence of high-pressure processing and varying concentrations of curing salts on the color, heme pigments and oxidation of lipids and proteins of Iberian dry-cured loins during refrigerated storage. LWT - Food Science and Technology, 2022, 160, 113251.	2.5	9
2	High-pressure processing and storage temperature on Listeria monocytogenes, microbial counts and oxidative changes of two traditional dry-cured meat products. Meat Science, 2021, 171, 108273.	2.7	32
3	Cork oak (Quercus suber L.) leaf extracts potential use as natural antioxidants in cooked meat. Industrial Crops and Products, 2021, 160, 113086.	2.5	14
4	Effect of highâ€pressure treatment and storage temperature on topâ€quality (Montanera) Iberian dryâ€cured pork sausages (chorizo). Journal of Food Science, 2021, 86, 1963-1978.	1.5	11
5	Formation of Lipid and Protein Oxidation Products during In Vitro Gastrointestinal Digestion of Dry-Cured Loins with Different Contents of Nitrate/Nitrite Added. Foods, 2021, 10, 1748.	1.9	7
6	Glycogen and lactate contents, pH and meat quality and gene expression in muscle Longissimus dorsi from iberian pigs under different rearing conditions. Livestock Science, 2020, 240, 104167.	0.6	10
7	Effect of high hydrostatic pressure processing and storage temperature on food safety, microbial counts, colour and oxidative changes of a traditional dry-cured sausage. LWT - Food Science and Technology, 2020, 128, 109462.	2.5	28
8	Reduction of nitrate and nitrite in Iberian dry cured loins and its effects during drying process. Meat Science, 2020, 163, 108062.	2.7	25
9	Effect of the Iberian pig rearing system on blood plasma antioxidant status and oxidative stress biomarkers. Livestock Science, 2020, 235, 104006.	0.6	6
10	Effect of high-hydrostatic pressure and moderate-intensity pulsed electric field on plum. Food Science and Technology International, 2018, 24, 145-160.	1.1	11
11	Application of innovative technologies, moderate-intensity pulsed electric fields and high-pressure thermal treatment, to preserve and/or improve the bioactive compounds content of pumpkin. Innovative Food Science and Emerging Technologies, 2018, 45, 53-61.	2.7	32
12	High pressure assisted thermal processing of pumpkin purÃ©e: Effect on microbial counts, color, bioactive compounds and polyphenoloxidase enzyme. Food and Bioproducts Processing, 2016, 98, 124-132.	1.8	40
13	Tocopherols, fatty acids and cytokines content of holder pasteurised and high-pressure processed human milk. Dairy Science and Technology, 2014, 94, 145-156.	2.2	33
14	Effect of a different high pressure thermal processing compared to a traditional thermal treatment on a red flesh and peel plum purÃ©e. Innovative Food Science and Emerging Technologies, 2014, 26, 26-33.	2.7	21
15	Effect of thermal pasteurisation or high pressure processing on immunoglobulin and leukocyte contents of human milk. International Dairy Journal, 2013, 32, 1-5.	1.5	42
16	High-pressure processing of a raw milk cheese improved its food safety maintaining the sensory quality. Food Science and Technology International, 2013, 19, 493-501.	1.1	10
17	Effect of high pressure thermal processing on some essential nutrients and immunological components present in breast milk. Innovative Food Science and Emerging Technologies, 2013, 19, 50-56.	2.7	29
18	31. The aromatic profile of cheese during ripening: a focus on goats cheese. Human Health Handbooks, 2013, , 467-480.	0.1	1

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19	Water-holding capacity and instrumental texture properties of m. Longissimus dorsi and m. Serratus ventralis from Iberian pigs as affected by the production system. Livestock Science, 2012, 148, 46-51.	0.6	29
20	Changes in microbiology, proteolysis, texture and sensory characteristics of raw goat milk cheeses treated by high-pressure at different stages of maturation. LWT - Food Science and Technology, 2012, 48, 268-275.	2.5	36
21	Study of variability in antioxidant composition and fatty acids profile of Longissimus dorsi and Serratus ventralis muscles from Iberian pigs reared in two different Montanera seasons. Meat Science, 2012, 90, 414-419.	2.7	20
22	High-pressure treatment applied throughout ripening of a goat cheese caused minimal changes on free fatty acids content and oxidation in mature cheese. Dairy Science and Technology, 2012, 92, 237-248.	2.2	10
23	Assessment of Different Dietary Fibers (Tomato Fiber, Beet Root Fiber, and Inulin) for the Manufacture of Chopped Cooked Chicken Products. Journal of Food Science, 2012, 77, C346-52.	1.5	33
24	Effect of production system on physicalâ€“chemical, antioxidant and fatty acids composition of Longissimus dorsi and Serratus ventralis muscles from Iberian pig. Food Chemistry, 2012, 133, 293-299.	4.2	60
25	Changes in the volatile profile of a raw goat milk cheese treated by hydrostatic high pressure at different stages of maturation. International Dairy Journal, 2011, 21, 135-141.	1.5	29
26	Effect of high-pressure treatment on the volatile profile of a mature raw goat milk cheese with paprika on rind. Innovative Food Science and Emerging Technologies, 2011, 12, 98-103.	2.7	19
27	Free Fatty Acids and Oxidative Changes of a Raw Goat Milk Cheese through Maturation. Journal of Food Science, 2011, 76, C669-73.	1.5	14
28	Proteolysis, texture and colour of a raw goat milk cheese throughout the maturation. European Food Research and Technology, 2011, 233, 483-488.	1.6	34
29	Acorns (Quercus rotundifolia Lam.) and grass as natural sources of antioxidants and fatty acids in the â€œmontaneraâ€• feeding of Iberian pig: Intra- and inter-annual variations. Food Chemistry, 2011, 124, 997-1004.	4.2	105
30	Formation of the aroma of a raw goat milk cheese during maturation analysed by SPMEâ€“GCâ€“MS. Food Chemistry, 2011, 129, 1156-1163.	4.2	122
31	Characterisation by SPMEâ€“GCâ€“MS of the volatile profile of a Spanish soft cheese P.D.O. Torta del Casar during ripening. Food Chemistry, 2010, 118, 182-189.	4.2	166
32	Interannual variability and evolution during the montanera period of Holm oak (Quercus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222 Td (r	0.3	5
33	Free fatty acids and oxidative changes of a Spanish soft cheese (PDO â€˜Torta del Casarâ€™) during ripening. International Journal of Food Science and Technology, 2009, 44, 1721-1728.	1.3	25
34	Effect of pressure and holding time on colour, protein and lipid oxidation of sliced dry-cured Iberian ham and loin during refrigerated storage. Innovative Food Science and Emerging Technologies, 2009, 10, 76-81.	2.7	114
35	Decolouration and lipid oxidation changes of vacuum-packed Iberian dry-cured loin treated with E-beam irradiation (5Â kGy and 10Â kGy) during refrigerated storage. Innovative Food Science and Emerging Technologies, 2009, 10, 495-499.	2.7	17
36	Effect of Iberian Ã— Duroc genotype on composition and sensory properties of dryâ€cured ham. Journal of the Science of Food and Agriculture, 2008, 88, 667-675.	1.7	16

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37	Changes in Fatty Acid Composition of two Muscles from Three Different Iberian Ã— Duroc Genotypes After Refrigerated Storage. Food Science and Technology International, 2008, 14, 127-137.	1.1	3
38	Effect of Physico-chemical Characteristics of Raw Muscles from Three Iberian Ã— Duroc Genotypes on Dry-cured Meat Products Quality. Food Science and Technology International, 2007, 13, 485-495.	1.1	3
39	Sage and rosemary essential oils versus BHT for the inhibition of lipid oxidative reactions in liver pÃ¢tÃ©. LWT - Food Science and Technology, 2007, 40, 58-65.	2.5	126
40	Carcass composition and meat quality of three different IberianÃ—Duroc genotype pigs. Meat Science, 2007, 75, 388-396.	2.7	75
41	Effect of the IberianÃ—Duroc reciprocal cross on productive parameters, meat quality and lipogenic enzyme activities. Meat Science, 2007, 76, 86-94.	2.7	20
42	Effect of IberianÃ—Duroc genotype on dry-cured loin quality. Meat Science, 2007, 76, 333-341.	2.7	52
43	The crossbreeding of different Duroc lines with the Iberian pig affects colour and oxidative stability of meat during storage. Meat Science, 2007, 77, 339-347.	2.7	29
44	Volatile Profiles of Dry-Cured Meat Products from Three Different Iberian X Duroc Genotypes. Journal of Agricultural and Food Chemistry, 2007, 55, 1923-1931.	2.4	118
45	Oxidation of lipids and proteins in frankfurters with different fatty acid compositions and tocopherol and phenolic contents. Food Chemistry, 2007, 100, 55-63.	4.2	62
46	Fatty acid composition and adipogenic enzyme activity of muscle and adipose tissue, as affected by IberianÃ—Duroc pig genotype. Food Chemistry, 2007, 104, 500-509.	4.2	11
47	Effect of salt content and processing conditions on volatile compounds formation throughout the ripening of Iberian ham. European Food Research and Technology, 2007, 225, 677-684.	1.6	36
48	Extensively reared Iberian pigs versus intensively reared white pigs for the manufacture of frankfurters. Meat Science, 2006, 72, 356-364.	2.7	30
49	Effectiveness of rosemary essential oil as an inhibitor of lipid and protein oxidation: Contradictory effects in different types of frankfurters. Meat Science, 2006, 72, 348-355.	2.7	129
50	Effect of natural and synthetic antioxidants on protein oxidation and colour and texture changes in refrigerated stored porcine liver pÃ¢tÃ©. Meat Science, 2006, 74, 396-403.	2.7	106
51	Lipolysis in dry-cured ham: Influence of salt content and processing conditions. Food Chemistry, 2005, 90, 523-533.	4.2	63
52	Physicochemical properties and oxidative stability of liver pÃ¢tÃ© as affected by fat content. Food Chemistry, 2005, 92, 449-457.	4.2	62
53	Fatty acid profiles of intramuscular fat from pork loin chops fried in different culinary fats following refrigerated storage. Food Chemistry, 2005, 92, 159-167.	4.2	28
54	Protein Oxidation in Frankfurters with Increasing Levels of Added Rosemary Essential Oil: Effect on Color and Texture Deterioration. Journal of Food Science, 2005, 70, c427-c432.	1.5	156

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55	Physicochemical changes throughout the ripening of dry cured hams with different salt content and processing conditions. European Food Research and Technology, 2005, 221, 30-35.	1.6	45
56	Influence of the Addition of Rosemary Essential Oil on the Volatiles Pattern of Porcine Frankfurters. Journal of Agricultural and Food Chemistry, 2005, 53, 8317-8324.	2.4	49
57	Effect of irradiation on colour and lipid oxidation of dry-cured hams from free-range reared and intensively reared pigs. Innovative Food Science and Emerging Technologies, 2005, 6, 135-141.	2.7	22
58	Changes in colour, lipid oxidation and fatty acid composition of pork loin chops as affected by the type of culinary frying fat. LWT - Food Science and Technology, 2005, 38, 726-734.	2.5	17
59	Colour and lipid oxidation changes in dry-cured loins from free-range reared and intensively reared pigs as affected by ionizing radiation dose level. Meat Science, 2005, 69, 609-615.	2.7	16
60	Characterisation of a traditional Finnish liver sausage and different types of Spanish liver pÃ¢tÃ©s: A comparative study. Meat Science, 2005, 71, 657-669.	2.7	38
61	Lipid oxidative changes throughout the ripening of dry-cured Iberian hams with different salt contents and processing conditions. Food Chemistry, 2004, 84, 375-381.	4.2	134
62	Plasmalogens in pork: aldehyde composition and changes in aldehyde profile during refrigerated storage of raw and cooked meat. Food Chemistry, 2004, 85, 1-6.	4.2	17
63	Lipolytic and oxidative changes during refrigeration of cooked loin chops from three lines of free-range-reared Iberian pigs slaughtered at 90 kg live weight and industrial genotype pigs. Food Chemistry, 2004, 87, 367-376.	4.2	18
64	Effects of the type of frying with culinary fat and refrigerated storage on lipid oxidation and colour of fried pork loin chops. Food Chemistry, 2004, 88, 85-94.	4.2	29
65	Composition and proteolytic and lipolytic enzyme activities in muscle Longissimus dorsi from Iberian pigs and industrial genotype pigs. Food Chemistry, 2004, 88, 25-33.	4.2	34
66	Analysis of Volatiles in Porcine Liver PÃ¢tÃ©s with Added Sage and Rosemary Essential Oils by Using SPME-GC-MS. Journal of Agricultural and Food Chemistry, 2004, 52, 5168-5174.	2.4	45
67	Effect of the Type of Frying Culinary Fat on Volatile Compounds Isolated in Fried Pork Loin Chops by Using SPME-GC-MS. Journal of Agricultural and Food Chemistry, 2004, 52, 7637-7643.	2.4	63
68	Sensory characteristics of Iberian ham: Influence of salt content and processing conditions. Meat Science, 2004, 68, 45-51.	2.7	80
69	Extensively reared Iberian pigs versus intensively reared white pigs for the manufacture of liver pÃ¢tÃ©. Meat Science, 2004, 67, 453-461.	2.7	60
70	Lipid and protein oxidation, release of iron from heme molecule and colour deterioration during refrigerated storage of liver pÃ¢tÃ©. Meat Science, 2004, 68, 551-558.	2.7	174
71	Evolution of fatty acids from intramuscular lipid fractions during ripening of Iberian hams as affected by Î±-tocopheryl acetate supplementation in diet. Food Chemistry, 2003, 81, 199-207.	4.2	22
72	Physicochemical characteristics of three muscles from free-range reared Iberian pigs slaughtered at 90 kg live weight. Meat Science, 2003, 63, 533-541.	2.7	53

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73	Physico-chemical characteristics of M. Longissimus dorsi from three lines of free-range reared Iberian pigs slaughtered at 90 kg live-weight and commercial pigs: a comparative study. Meat Science, 2003, 64, 499-506.	2.7	65
74	Oxidative and colour changes in meat from three lines of free-range reared Iberian pigs slaughtered at 90 kg live weight and from industrial pig during refrigerated storage. Meat Science, 2003, 65, 1139-1146.	2.7	43
75	Oxidative and lipolytic deterioration of different muscles from free-range reared Iberian pigs under refrigerated storage. Meat Science, 2003, 65, 1157-1164.	2.7	44
76	Analysis of Volatiles in Meat from Iberian Pigs and Lean Pigs after Refrigeration and Cooking by Using SPME-GC-MS. Journal of Agricultural and Food Chemistry, 2003, 51, 3429-3435.	2.4	115
77	Monitoring volatile compounds during dry-cured ham ripening by solid-phase microextraction coupled to a new direct-extraction device. Journal of Chromatography A, 2002, 963, 83-88.	1.8	74
78	New Device for Direct Extraction of Volatiles in Solid Samples Using SPME. Journal of Agricultural and Food Chemistry, 2001, 49, 5115-5121.	2.4	58
79	Oxidative stability and fatty acid composition of pig muscles as affected by rearing system, crossbreeding and metabolic type of muscle fibre. Meat Science, 2001, 59, 39-47.	2.7	99
80	Effect of free-range rearing and Î±-tocopherol and copper supplementation on fatty acid profiles and susceptibility to lipid oxidation of fresh meat from Iberian pigs. Food Chemistry, 2000, 68, 51-59.	4.2	70
81	Influence of rearing conditions and crossbreeding on muscle color in Iberian pigs Influencia de las condiciones de crianza y del cruce en el color de los mÃºsculos de cerdos IbÃ©ricos. Food Science and Technology International, 2000, 6, 315-321.	1.1	23
82	Sensory characteristics of Iberian ham: Influence of rearing system and muscle location/ Caracteristicas sensoriales del jamÃ³n IbÃ©rico: Influencia del sistema de engorde y del mÃºsculo. Food Science and Technology International, 2000, 6, 235-242.	1.1	72
83	Texture and appearance of dry cured ham as affected by fat content and fatty acid composition. Food Research International, 2000, 33, 91-95.	2.9	160
84	Unsaponifiable fraction and n-alkane profile of subcutaneous fat from Iberian ham / FracciÃ³n insaponificable y perfil de los n-alcanos de la grasa subcutÃ¡nea del jamÃ³n IbÃ©rico. Food Science and Technology International, 1999, 5, 229-233.	1.1	17
85	Effect of Î±â€”tocopheryl acetate supplementation and the extensive feeding of pigs on the volatile aldehydes during the maturation of Iberian ham / Efecto del suplemento con acetato de Î±â€”tocoferol y de la alimentaciÃ³n en extensive del cerdo en los aldehÃdos volÃ¡tiles durante la maduraciÃ³n del jamÃ³n IbÃ©rico. Food Science and Technology International, 1999, 5, 235-241.	1.1	25
86	Dry cured Iberian ham non-volatile components as affected by the length of the curing process. Food Research International, 1999, 32, 643-651.	2.9	73
87	Volatile compounds of dry-cured Iberian ham as affected by the length of the curing process. Meat Science, 1999, 52, 19-27.	2.7	219
88	Oxidative and lipolytic changes during ripening of Iberian hams as affected by feeding regime: extensive feeding and alpha-tocopheryl acetate supplementation. Meat Science, 1999, 52, 165-172.	2.7	93
89	Prediction of the feeding background of Iberian pigs using the fatty acid profile of subcutaneous, muscle and hepatic fat. Meat Science, 1998, 49, 155-163.	2.7	91
90	Sensory characteristics of Iberian ham: influence of processing time and slice location. Food Research International, 1998, 31, 53-58.	2.9	104

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91	Headspace Solid Phase Microextraction for the Analysis of Volatiles in a Meat Product:Â Dry-Cured Iberian Ham. Journal of Agricultural and Food Chemistry, 1998, 46, 4688-4694.	2.4	124
92	Influencia de las condiciones de elaboraciÃ³n sobre la proteolisis durante la maduraciÃ³n del jamÃ³n ibÃ©rico Influence of the processing conditions of Iberian ham on proteolysis during ripening. Food Science and Technology International, 1998, 4, 17-22.	1.1	21
93	Dietary acorns provide a source of gamma-tocopherol to pigs raised extensively. Canadian Journal of Animal Science, 1998, 78, 441-443.	0.7	36
94	Influence of finishing diet on fatty acid profiles of intramuscular lipids, triglycerides and phospholipids in muscles of the Iberian pig. Meat Science, 1997, 45, 263-270.	2.7	167
95	MEASURING SENSORIAL QUALITY OF IBERIAN HAM BY RASCH MODEL. Journal of Food Quality, 1996, 19, 397-412.	1.4	72