

Isabel Escriche

List of Publications by Year in descending order

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101
papers

3,964
citations

101384

36
h-index

133063

59
g-index

102
all docs

102
docs citations

102
times ranked

4626
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidants: Characterization, natural sources, extraction and analysis. Food Research International, 2015, 74, 10-36.	2.9	399
2	Use of vacuum impregnation in food salting process. Journal of Food Engineering, 2001, 49, 141-151.	2.7	159
3	Suitability of antioxidant capacity, flavonoids and phenolic acids for floral authentication of honey. Impact of industrial thermal treatment. Food Chemistry, 2014, 142, 135-143.	4.2	131
4	Effect of chitosan and lemon essential oil coatings on volatile profile of strawberries during storage. Food Chemistry, 2016, 197, 979-986.	4.2	116
5	A comparative study of brine salting of Atlantic cod (<i>Gadus morhua</i>) and Atlantic salmon (<i>Salmo</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 115	2.7	115
6	Influence of brine concentration on Atlantic salmon fillet salting. Journal of Food Engineering, 2007, 80, 267-275.	2.7	105
7	Comparison of physico-chemical parameters and composition of mussels (<i>Mytilus galloprovincialis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 103	4.2	103
8	Effect of blanching/osmotic dehydration combined methods on quality and stability of minimally processed strawberries. Food Research International, 2000, 33, 609-616.	2.9	100
9	Using flavonoids, phenolic compounds and headspace volatile profile for botanical authentication of lemon and orange honeys. Food Research International, 2011, 44, 1504-1513.	2.9	92
10	Effect of superchilled storage on the freshness and salting behaviour of Atlantic salmon (<i>Salmo</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38	4.2	89
11	Effect of country origin on physicochemical, sugar and volatile composition of acacia, sunflower and tilia honeys. Food Research International, 2014, 60, 86-94.	2.9	83
12	A potentiometric electronic tongue for the discrimination of honey according to the botanical origin. Comparison with traditional methodologies: Physicochemical parameters and volatile profile. Journal of Food Engineering, 2012, 109, 449-456.	2.7	81
13	Influence of osmotic dehydration and freezing on the volatile profile of kiwi fruit. Food Research International, 2003, 36, 635-642.	2.9	80
14	Standardizing the analysis of phenolic profile in propolis. Food Research International, 2018, 106, 834-841.	2.9	80
15	Sensory hybrid host materials for the selective chromo-fluorogenic detection of biogenic amines. Chemical Communications, 2006, , 2239-2241.	2.2	72
16	Influence of simulated industrial thermal treatments on the volatile fractions of different varieties of honey. Food Chemistry, 2009, 112, 329-338.	4.2	70
17	An electronic tongue for fish freshness analysis using a thick-film array of electrodes. Mikrochimica Acta, 2008, 163, 121-129.	2.5	67
18	Monitoring honey adulteration with sugar syrups using an automatic pulse voltammetric electronic tongue. Food Control, 2018, 91, 254-260.	2.8	66

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19	Effect of Pretreatments and Air-Frying, a Novel Technology, on Acrylamide Generation in Fried Potatoes. <i>Journal of Food Science</i> , 2015, 80, T1120-8.	1.5	61
20	Mixture-risk-assessment of pesticide residues in retail polyfloral honey. <i>Food Control</i> , 2016, 67, 127-134.	2.8	57
21	Influence of drying method on steviol glycosides and antioxidants in <i>Stevia rebaudiana</i> leaves. <i>Food Chemistry</i> , 2015, 172, 1-6.	4.2	56
22	Influence of process conditions on mechanical properties of osmotically dehydrated mango. <i>Journal of Food Engineering</i> , 2006, 74, 240-246.	2.7	55
23	Prevalence and antimicrobial resistance of <i>Listeria monocytogenes</i> and <i>Salmonella</i> strains isolated in ready-to-eat foods in Eastern Spain. <i>Food Control</i> , 2015, 47, 120-125.	2.8	54
24	Volatile profile of mango (<i>Mangifera indica</i> L.), as affected by osmotic dehydration. <i>Food Chemistry</i> , 2007, 101, 219-228.	4.2	53
25	Influence of Blanching-osmotic Dehydration Treatments on Volatile Fraction of Strawberries. <i>Journal of Food Science</i> , 2000, 65, 1107-1111.	1.5	50
26	Effect of Honey Thermal Conditions on Hydroxymethylfurfural Content Prior to Pasteurization. <i>Food Science and Technology International</i> , 2008, 14, 29-35.	1.1	48
27	Optical, mechanical and sensory properties of based-isomaltulose gummy confections. <i>Food Bioscience</i> , 2014, 7, 37-44.	2.0	47
28	Potential use of isomaltulose to produce healthier marshmallows. <i>LWT - Food Science and Technology</i> , 2015, 62, 605-612.	2.5	45
29	Assessing the effectiveness of critical control points to guarantee food safety. <i>Food Control</i> , 2008, 19, 557-565.	2.8	43
30	OSMOTIC DEHYDRATION OF KIWIFRUIT (<i>ACTINIDIA CHINENSIS</i>): FLUXES AND MASS TRANSFER KINETICS. <i>Journal of Food Process Engineering</i> , 2000, 23, 191-205.	1.5	42
31	Study of the Influence of Osmotic Dehydration and Freezing on the Volatile Profile of Strawberries. <i>Journal of Food Science</i> , 2002, 67, 1648-1653.	1.5	42
32	Rheological Aspects of Spanish Honeys. <i>Food and Bioprocess Technology</i> , 2013, 6, 228-241.	2.6	42
33	Influence of storage conditions on some physical and chemical properties of smoked salmon (<i>Salmo</i>) Tj ETQq1 1 0.784314 rgBT /Over to	4.2	40
34	Risk assessment and critical control points from the production perspective. <i>International Journal of Food Microbiology</i> , 1999, 46, 9-26.	2.1	38
35	Microbial and sensory changes during refrigerated storage of desalted cod (<i>Gadus morhua</i>) preserved by combined methods. <i>International Journal of Food Microbiology</i> , 2007, 116, 64-72.	2.1	38
36	High Fundamental Frequency Quartz Crystal Microbalance (HFF-QCM) immunosensor for pesticide detection in honey. <i>Food Control</i> , 2018, 92, 1-6.	2.8	38

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37	Quantification of risks to consumers's health and to company's incomes due to failures in food safety. Food Control, 2007, 18, 1419-1427.	2.8	37
38	Effect of Ozone Treatment and Storage Temperature on Physicochemical Properties of Mushrooms (<i>Agaricus bisporus</i>). Food Science and Technology International, 2001, 7, 251-258.	1.1	35
39	Volatile profile in the accurate labelling of monofloral honey. The case of lavender and thyme honey. Food Chemistry, 2017, 226, 61-68.	4.2	35
40	Detection of honey adulteration by conventional and real-time PCR. Food Control, 2019, 95, 57-62.	2.8	35
41	Characteristics of ripened Tronchã cheese from raw goat milk containing legally admissible amounts of antibiotics. Journal of Dairy Science, 2019, 102, 2941-2953.	1.4	35
42	Influence of different preservation treatments on the volatile fraction of desalted cod. Food Chemistry, 2006, 98, 473-482.	4.2	34
43	Implementation and effectiveness of the HACCP and pre-requisites in food establishments. Food Control, 2011, 22, 1419-1423.	2.8	34
44	Volatile profile of dehydrated cherry tomato: Influences of osmotic pre-treatment and microwave power. Food Chemistry, 2012, 130, 889-895.	4.2	34
45	A Viscoelastic Model for Honeys Using the Time-Temperature Superposition Principle (TTSP). Food and Bioprocess Technology, 2013, 6, 2251-2260.	2.6	32
46	Changes in the volatile fraction during ripening of Mahã cheese. Food Chemistry, 1999, 65, 219-225.	4.2	31
47	Composition of Antioxidants and Amino Acids in Stevia Leaf Infusions. Plant Foods for Human Nutrition, 2014, 69, 1-7.	1.4	31
48	Critical assessment of antioxidant-related parameters of honey. International Journal of Food Science and Technology, 2016, 51, 30-36.	1.3	31
49	Thermal properties of honey as affected by the addition of sugar syrup. Journal of Food Engineering, 2017, 213, 69-75.	2.7	31
50	Influence of Extraction Methods on the Yield of Steviol Glycosides and Antioxidants in Stevia rebaudiana Extracts. Plant Foods for Human Nutrition, 2015, 70, 119-127.	1.4	29
51	The performance of ELISA and dot-blot methods for the detection of crab flesh in heated and sterilized surimi-based products. Journal of the Science of Food and Agriculture, 1993, 63, 445-449.	1.7	27
52	Physicochemical and rheological characterization of honey from Mozambique. LWT - Food Science and Technology, 2017, 86, 108-115.	2.5	27
53	Volatile fraction composition and physicochemical parameters as tools for the differentiation of lemon blossom honey and orange blossom honey. Journal of the Science of Food and Agriculture, 2011, 91, 2768-2776.	1.7	26
54	Antioxidant activity and physicochemical parameters for the differentiation of honey using a potentiometric electronic tongue. Journal of the Science of Food and Agriculture, 2017, 97, 2215-2222.	1.7	26

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55	Chemical Composition and Temperature Influence on the Rheological Behaviour of Honeys. <i>International Journal of Food Properties</i> , 2014, 17, 2228-2240.	1.3	25
56	Quality Characteristics, Respiration Rates, and Microbial Stability of Osmotically Treated Mango Tissue (<i>Mangifera indica</i> L.) with or without Calcium Lactate. <i>Food Science and Technology International</i> , 2008, 14, 355-365.	1.1	23
57	Routine quality control in honey packaging companies as a key to guarantee consumer safety. The case of the presence of sulfonamides analyzed with LC-MS-MS. <i>Food Control</i> , 2015, 50, 243-249.	2.8	22
58	Food Safety Margin Assessment of Antibiotics: Pasteurized Goat's Milk and Fresh Cheese. <i>Journal of Food Protection</i> , 2019, 82, 1553-1559.	0.8	22
59	Effect of postharvest storage conditions on the colour and freshness parameters of raw honey. <i>International Journal of Food Science and Technology</i> , 2014, 49, 181-187.	1.3	21
60	Risk characterization of antimicrobial resistance of Salmonella in meat products. <i>Food Control</i> , 2015, 57, 18-23.	2.8	21
61	Effectiveness of Prerequisites and the HACCP Plan in the Control of Microbial Contamination in Ice Cream and Cheese Companies. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 222-228.	0.8	20
62	Influence of processing on the volatile profile of strawberry spreads made with isomaltulose. <i>Food Chemistry</i> , 2013, 138, 621-629.	4.2	19
63	Influence of enrofloxacin on the coagulation time and the quality parameters of goat's milk yoghurt. <i>International Journal of Dairy Technology</i> , 2018, 71, 105-111.	1.3	19
64	High Fundamental Frequency Quartz Crystal Microbalance (HFF-QCMD) Immunosensor for detection of sulfathiazole in honey. <i>Food Control</i> , 2020, 115, 107296.	2.8	19
65	Effect of different drying methods on the phenolic, flavonoid and volatile compounds of <i>Stevia rebaudiana</i> leaves. <i>Flavour and Fragrance Journal</i> , 2016, 31, 173-177.	1.2	18
66	Using an automatic pulse voltammetric electronic tongue to verify the origin of honey from Spain, Honduras, and Mozambique. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 212-217.	1.7	18
67	STRUCTURE AND COLOR CHANGES DUE TO THERMAL TREATMENTS IN DESALTED COD. <i>Journal of Food Processing and Preservation</i> , 2003, 27, 465-474.	0.9	17
68	Correlation between methyl anthranilate level and percentage of pollen in Spanish citrus honey. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1690-1696.	1.3	17
69	Quality parameters, pollen and volatile profiles of honey from North and Central Mozambique. <i>Food Chemistry</i> , 2019, 277, 543-553.	4.2	16
70	Antioxidant characteristics of honey from Mozambique based on specific flavonoids and phenolic acid compounds. <i>Journal of Food Composition and Analysis</i> , 2020, 86, 103377.	1.9	16
71	The role of the consumer in the reduction of <i>Listeria monocytogenes</i> in lettuces by washing at home. <i>Food Control</i> , 2013, 29, 98-102.	2.8	14
72	Enrofloxacin treatment on dairy goats: Presence of antibiotic in milk and impact of residue on technological process and characteristics of mature cheese. <i>Food Control</i> , 2021, 123, 107762.	2.8	14

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73	Monofloral honey authentication by voltammetric electronic tongue: A comparison with 1H NMR spectroscopy. <i>Food Chemistry</i> , 2022, 383, 132460.	4.2	14
74	Comparison of must and sucrose as osmotic solutions to obtain high quality minimally processed kiwi fruit (<i>Actinidia chinensis</i> P.) slices. <i>International Journal of Food Science and Technology</i> , 2002, 37, 87-95.	1.3	12
75	Safety assessment of smoked fish related to <i>Listeria monocytogenes</i> prevalence using risk management metrics. <i>Food Control</i> , 2012, 25, 233-238.	2.8	12
76	Improvement in the Microbiological Quality of Ready-To-Use Desalted Cod. <i>Journal of Food Science</i> , 2003, 68, 2553-2557.	1.5	11
77	Physicochemical Quality Parameters at the Reception of the Honey Packaging Process: Influence of Type of Honey, Year of Harvest, and Beekeeper. <i>Journal of Chemistry</i> , 2015, 2015, 1-6.	0.9	11
78	Rheological Properties of Honey from Burkina Faso: Loss Modulus and Complex Viscosity Modeling. <i>International Journal of Food Properties</i> , 2016, 19, 2575-2586.	1.3	11
79	An approach for assessing CCP effectiveness in food production applications by predictive QRA modelling. <i>Reliability Engineering and System Safety</i> , 2009, 94, 1451-1460.	5.1	10
80	Development of volatile fraction of fresh cut osmotically treated mango during cold storage. <i>Food Chemistry</i> , 2012, 130, 921-927.	4.2	10
81	Optical, Mechanical and Sensorial Properties of Strawberry Spreadable Products Formulated with Isomaltulose. <i>Food and Bioprocess Technology</i> , 2013, 6, 2353-2364.	2.6	10
82	<i>S</i> , <i>tevia rebaudiana</i> , Oligofructose and Isomaltulose as Sugar Replacers in Marshmallows: Stability and Antioxidant Properties. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 724-732.	0.9	10
83	Composition of Medium Volatility (Simultaneous Distillation Extraction SDE) Aromatic Fraction of Pressed, Uncooked Paste Cheese (Mahān Cheese). <i>Journal of Food Composition and Analysis</i> , 1999, 12, 63-69.	1.9	9
84	Evolution of Volatile Fraction and ATP Related Compounds During Storage of Desalted Cod (<i>Gadus</i>)	1.1	9
85	USE OF IMMERSION AND VACUUM IMPREGNATION IN MARINATED SALMON (<i>SALMO SALAR</i>) PRODUCTION. <i>Journal of Food Processing and Preservation</i> , 2009, 33, 635-650.	0.9	8
86	Influence of storage on the volatile profile, mechanical, optical properties and antioxidant activity of strawberry spreads made with isomaltulose. <i>Food Bioscience</i> , 2016, 14, 10-20.	2.0	8
87	Significance of osmotic temperature treatment and storage time on physical and chemical properties of a strawberry-gel product. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 894-904.	1.7	7
88	Exposure Assessment based on a combination of event and fault tree analyses and predictive modelling. <i>Food Control</i> , 2010, 21, 1338-1348.	2.8	6
89	Quantification of risk to company's incomes due to failures in food quality. <i>Reliability Engineering and System Safety</i> , 2010, 95, 1324-1334.	5.1	5
90	Food Safety Objectives for <i>Listeria monocytogenes</i> in Spanish Food Sampled in Cafeterias and Restaurants. <i>Journal of Food Protection</i> , 2011, 74, 1569-1573.	0.8	5

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91	Short communication: Volatile profile of matured Tronchã cheese affected by oxytetracycline in raw goat milk. <i>Journal of Dairy Science</i> , 2020, 103, 6015-6021.	1.4	5
92	QUALITY STABILITY ASSESSMENT OF A STRAWBERRY GEL PRODUCT DURING STORAGE. <i>Journal of Food Process Engineering</i> , 2011, 34, 204-223.	1.5	4
93	Impact of the presence of oxytetracycline residues in milk destined for the elaboration of dairy products: The specific case of mature goat cheese. <i>International Dairy Journal</i> , 2020, 101, 104595.	1.5	4
94	Development of Medium Volatility Compounds in Manchego-type Cheese as Affected by Salt Content and Salting Method. <i>Journal of Food Composition and Analysis</i> , 2000, 13, 827-836.	1.9	3
95	Classification of honeys of different floral origins by artificial neural networks. , 2011, , .		3
96	High Fundamental Frequency (HFF) Monolithic Quartz Crystal Microbalance with Dissipation Array for the Simultaneous Detection of Pesticides and Antibiotics in Complex Food. <i>Biosensors</i> , 2022, 12, 433.	2.3	3
97	Cambios de calidad asociados a las condiciones de marinado de salmón (<i>Salmo salar</i>) y su evolución durante el almacenamiento Changes in quality associated with the conditions of marinating of salmon (<i>Salmo salar</i>) and their evolution during storage. <i>CYTA - Journal of Food</i> , 2010, 8, 39-47.	0.9	2
98	Evaluation of risk impact of consumers' behaviour in terms of exposure to <i>Listeria monocytogenes</i> in lettuce. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2176-2183.	1.3	2
99	Thermal properties and hydrocarbon composition of beeswax from Mozambique and other geographical origins. <i>Journal of Apicultural Research</i> , 2023, 62, 883-892.	0.7	1
100	Volatile profile of Spanish raw citrus honey: The best strategy for its correct labeling. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	1
101	Use of Vacuum Impregnation in Smoked Salmon Manufacturing. <i>Food Preservation Technology</i> , 2001, , .	0.0	0