Isabel Escriche

List of Publications by Year
in descending order

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101	3,964	101384	133063
papers	citations	36 h-index	59 g-index

102	102	102	4626
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Thermal properties and hydrocarbon composition of beeswax from Mozambique and other geographical origins. Journal of Apicultural Research, 2023, 62, 883-892.	0.7	1
2	Monofloral honey authentication by voltammetric electronic tongue: A comparison with 1H NMR spectroscopy. Food Chemistry, 2022, 383, 132460.	4.2	14
3	High Fundamental Frequency (HFF) Monolithic Quartz Crystal Microbalance with Dissipation Array for the Simultaneous Detection of Pesticides and Antibiotics in Complex Food. Biosensors, 2022, 12, 433.	2.3	3
4	Enrofloxacin treatment on dairy goats: Presence of antibiotic in milk and impact of residue on technological process and characteristics of mature cheese. Food Control, 2021, 123, 107762.	2.8	14
5	Using an automatic pulse voltammetric electronic tongue to verify the origin of honey from Spain, Honduras, and Mozambique. Journal of the Science of Food and Agriculture, 2020, 100, 212-217.	1.7	18
6	Antioxidant characteristics of honey from Mozambique based on specific flavonoids and phenolic acid compounds. Journal of Food Composition and Analysis, 2020, 86, 103377.	1.9	16
7	Impact of the presence of oxytetracycline residues in milk destined for the elaboration of dairy products: The specific case of mature goat cheese. International Dairy Journal, 2020, 101, 104595.	1.5	4
8	Short communication: Volatile profile of matured TronchÃ³n cheese affected by oxytetracycline in raw goat milk. Journal of Dairy Science, 2020, 103, 6015-6021.	1.4	5
9	High Fundamental Frequency Quartz Crystal Microbalance (HFF-QCMD) Immunosensor for detection of sulfathiazole in honey. Food Control, 2020, 115, 107296.	2.8	19
10	Detection of honey adulteration by conventional and real-time PCR. Food Control, 2019, 95, 57-62.	2.8	35
11	Food Safety Margin Assessment of Antibiotics: Pasteurized Goat's Milk and Fresh Cheese. Journal of Food Protection, 2019, 82, 1553-1559.	0.8	22
12	Characteristics of ripened TronchÃ³n cheese from raw goat milk containing legally admissible amounts of antibiotics. Journal of Dairy Science, 2019, 102, 2941-2953.	1.4	35
13	Quality parameters, pollen and volatile profiles of honey from North and Central Mozambique. Food Chemistry, 2019, 277, 543-553.	4.2	16
14	Monitoring honey adulteration with sugar syrups using an automatic pulse voltammetric electronic tongue. Food Control, 2018, 91, 254-260.	2.8	66
15	Standardizing the analysis of phenolic profile in propolis. Food Research International, 2018, 106, 834-841.	2.9	80
16	High Fundamental Frequency Quartz Crystal Microbalance (HFF-QCM) immunosensor for pesticide detection in honey. Food Control, 2018, 92, 1-6.	2.8	38
17	Influence of enrofloxacin on the coagulation time and the quality parameters of goat's milk yoghurt. International Journal of Dairy Technology, 2018, 71, 105-111.	1.3	19
18	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

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19	Thermal properties of honey as affected by the addition of sugar syrup. Journal of Food Engineering, 2017, 213, 69-75.	2.7	31
20	Physicochemical and rheological characterization of honey from Mozambique. LWT - Food Science and Technology, 2017, 86, 108-115.	2.5	27
21	Antioxidant activity and physicoâ€chemical 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
22	S tevia rebaudiana , Oligofructose and Isomaltulose as Sugar Replacers in Marshmallows: Stability and Antioxidant Properties. Journal of Food Processing and Preservation, 2016, 40, 724-732.	0.9	10
23	Effect of different drying methods on the phenolic, flavonoid and volatile compounds of Stevia rebaudiana leaves. Flavour and Fragrance Journal, 2016, 31, 173-177.	1.2	18
24	Effect of chitosanâ€“lemon essential oil coatings on volatile profile of strawberries during storage. Food Chemistry, 2016, 197, 979-986.	4.2	116
25	Critical assessment of antioxidantâ€related parameters of honey. International Journal of Food Science and Technology, 2016, 51, 30-36.	1.3	31
26	Influence of storage on the volatile profile, mechanical, optical properties and antioxidant activity of strawberry spreads made with isomaltulose. Food Bioscience, 2016, 14, 10-20.	2.0	8
27	Mixture-risk-assessment of pesticide residues in retail polyfloral honey. Food Control, 2016, 67, 127-134.	2.8	57
28	Rheological Properties of Honey from Burkina Faso: Loss Modulus and Complex Viscosity Modeling. International Journal of Food Properties, 2016, 19, 2575-2586.	1.3	11
29	Effect of Pretreatments and Airâ€Frying, a Novel Technology, on Acrylamide Generation in Fried Potatoes. Journal of Food Science, 2015, 80, T1120-8.	1.5	61
30	Correlation between methyl anthranilate level and percentage of pollen in Spanish citrus honey. International Journal of Food Science and Technology, 2015, 50, 1690-1696.	1.3	17
31	Physicochemical Quality Parameters at the Reception of the Honey Packaging Process: Influence of Type of Honey, Year of Harvest, and Beekeeper. Journal of Chemistry, 2015, 2015, 1-6.	0.9	11
32	Potential use of isomaltulose to produce healthier marshmallows. LWT - Food Science and Technology, 2015, 62, 605-612.	2.5	45
33	Risk characterization of antimicrobial resistance of Salmonella in meat products. Food Control, 2015, 57, 18-23.	2.8	21
34	Antioxidants: Characterization, natural sources, extraction and analysis. Food Research International, 2015, 74, 10-36.	2.9	399
35	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
36	Prevalence and antimicrobial resistance of Listeria monocytogenes and Salmonella strains isolated in ready-to-eat foods in Eastern Spain. Food Control, 2015, 47, 120-125.	2.8	54

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37	Influence of drying method on steviol glycosides and antioxidants in Stevia rebaudiana leaves. Food Chemistry, 2015, 172, 1-6.	4.2	56
38	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. Food Control, 2015, 50, 243-249.	2.8	22
39	Effect of postharvest storage conditions on the colour and freshness parameters of raw honey. International Journal of Food Science and Technology, 2014, 49, 181-187.	1.3	21
40	Evaluation of risk impact of consumers' behaviour in terms of exposure to Listeria monocytogenes in lettuce. International Journal of Food Science and Technology, 2014, 49, 2176-2183.	1.3	2
41	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
42	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
43	Composition of Antioxidants and Amino Acids in Stevia Leaf Infusions. Plant Foods for Human Nutrition, 2014, 69, 1-7.	1.4	31
44	Chemical Composition and Temperature Influence on the Rheological Behaviour of Honeys. International Journal of Food Properties, 2014, 17, 2228-2240.	1.3	25
45	Optical, mechanical and sensory properties of based-isomaltulose gummy confections. Food Bioscience, 2014, 7, 37-44.	2.0	47
46	Optical, Mechanical and Sensorial Properties of Strawberry Spreadable Products Formulated with Isomaltulose. Food and Bioprocess Technology, 2013, 6, 2353-2364.	2.6	10
47	A Viscoelastic Model for Honeys Using the Timeâ€“Temperature Superposition Principle (TTSP). Food and Bioprocess Technology, 2013, 6, 2251-2260.	2.6	32
48	The role of the consumer in the reduction of Listeria monocytogenes in lettuces by washing at home. Food Control, 2013, 29, 98-102.	2.8	14
49	Rheological Aspects of Spanish Honeys. Food and Bioprocess Technology, 2013, 6, 228-241.	2.6	42
50	Influence of processing on the volatile profile of strawberry spreads made with isomaltulose. Food Chemistry, 2013, 138, 621-629.	4.2	19
51	Effectiveness of Prerequisites and the HACCP Plan in the Control of Microbial Contamination in Ice Cream and Cheese Companies. Foodborne Pathogens and Disease, 2013, 10, 222-228.	0.8	20
52	Safety assessment of smoked fish related to Listeria monocytogenes prevalence using risk management metrics. Food Control, 2012, 25, 233-238.	2.8	12
53	Volatile profile of dehydrated cherry tomato: Influences of osmotic pre-treatment and microwave power. Food Chemistry, 2012, 130, 889-895.	4.2	34
54	Development of volatile fraction of fresh cut osmotically treated mango during cold storage. Food Chemistry, 2012, 130, 921-927.	4.2	10

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55	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
56	Implementation and effectiveness of the HACCP and pre-requisites in food establishments. Food Control, 2011, 22, 1419-1423.	2.8	34
57	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
58	QUALITY STABILITY ASSESSMENT OF A STRAWBERRYâ€GEL PRODUCT DURING STORAGE. Journal of Food Process Engineering, 2011, 34, 204-223.	1.5	4
59	Significance of osmotic temperature treatment and storage time on physical and chemical properties of a strawberry-gel product. Journal of the Science of Food and Agriculture, 2011, 91, 894-904.	1.7	7
60	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
61	Classification of honeys of different floral origins by artificial neural networks. , 2011, , .		3
62	Food Safety Objectives for Listeria monocytogenes in Spanish Food Sampled in Cafeterias and Restaurants. Journal of Food Protection, 2011, 74, 1569-1573.	0.8	5
63	Quantification of risk to companyâ€™s incomes due to failures in food quality. Reliability Engineering and System Safety, 2010, 95, 1324-1334.	5.1	5
64	Exposure Assessment based on a combination of event and fault tree analyses and predictive modelling. Food Control, 2010, 21, 1338-1348.	2.8	6
65	Cambios de calidad asociados a las condiciones de marinado de salmÃ³n (Salmo salar) y su evoluciÃ³n durante el almacenamiento Changes in quality associated with the conditions of marinating of salmon (Salmo salar) and their evolution during storage. CYTA - Journal of Food, 2010, 8, 39-47.	0.9	2
66	USE OF IMMERSION AND VACUUM IMPREGNATION IN MARINATED SALMON (SALMO SALAR) PRODUCTION. Journal of Food Processing and Preservation, 2009, 33, 635-650.	0.9	8
67	Influence of simulated industrial thermal treatments on the volatile fractions of different varieties of honey. Food Chemistry, 2009, 112, 329-338.	4.2	70
68	An approach for assessing CCP effectiveness in food production applications by predictive QRA modelling. Reliability Engineering and System Safety, 2009, 94, 1451-1460.	5.1	10
69	Comparison of physico-chemical parameters and composition of mussels (Mytilus galloprovincialis) Tj ETQq1 1 0.784314 rgBT /Overlock	4.2	103
70	An electronic tongue for fish freshness analysis using a thick-film array of electrodes. Mikrochimica Acta, 2008, 163, 121-129.	2.5	67
71	Assessing the effectiveness of critical control points to guarantee food safety. Food Control, 2008, 19, 557-565.	2.8	43
72	Evolution of Volatile Fraction and ATP Related Compounds During Storage of Desalted Cod (Gadus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.1	9

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73	Effect of Honey Thermal Conditions on Hydroxymethylfurfural Content Prior to Pasteurization. Food Science and Technology International, 2008, 14, 29-35.	1.1	48
74	Quality Characteristics, Respiration Rates, and Microbial Stability of Osmotically Treated Mango Tissue (Mangifera indica L.) with or without Calcium Lactate. Food Science and Technology International, 2008, 14, 355-365.	1.1	23
75	Quantification of risks to consumersâ€™ health and to companyâ€™s incomes due to failures in food safety. Food Control, 2007, 18, 1419-1427.	2.8	37
76	Volatile profile of mango (Mangifera indica L.), as affected by osmotic dehydration. Food Chemistry, 2007, 101, 219-228.	4.2	53
77	Effect of superchilled storage on the freshness and salting behaviour of Atlantic salmon (Salmo) Tj ETQq1 1 0.784314 rgBT /Overlock	4.2	89
78	A comparative study of brine salting of Atlantic cod (Gadus morhua) and Atlantic salmon (Salmo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.7	115
79	Influence of brine concentration on Atlantic salmon fillet salting. Journal of Food Engineering, 2007, 80, 267-275.	2.7	105
80	Microbial and sensory changes during refrigerated storage of desalted cod (Gadus morhua) preserved by combined methods. International Journal of Food Microbiology, 2007, 116, 64-72.	2.1	38
81	Sensory hybrid host materials for the selective chromo-fluorogenic detection of biogenic amines. Chemical Communications, 2006, , 2239-2241.	2.2	72
82	Influence of different preservation treatments on the volatile fraction of desalted cod. Food Chemistry, 2006, 98, 473-482.	4.2	34
83	Influence of process conditions on mechanical properties of osmotically dehydrated mango. Journal of Food Engineering, 2006, 74, 240-246.	2.7	55
84	Influence of storage conditions on some physical and chemical properties of smoked salmon (Salmo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	40
85	STRUCTURE AND COLOR CHANGES DUE TO THERMAL TREATMENTS IN DESALTED COD. Journal of Food Processing and Preservation, 2003, 27, 465-474.	0.9	17
86	Improvement in the Microbiological Quality of Ready-To-Use Desalted Cod. Journal of Food Science, 2003, 68, 2553-2557.	1.5	11
87	Influence of osmotic dehydration and freezing on the volatile profile of kiwi fruit. Food Research International, 2003, 36, 635-642.	2.9	80
88	Comparison of must and sucrose as osmotic solutions to obtain high quality minimally processed kiwi fruit (Actinidia chinensis P.) slices. International Journal of Food Science and Technology, 2002, 37, 87-95.	1.3	12
89	Study of the Influence of Osmotic Dehydration and Freezing on the Volatile Profile of Strawberries. Journal of Food Science, 2002, 67, 1648-1653.	1.5	42
90	Effect of Ozone Treatment and Storage Temperature on Physicochemical Properties of Mushrooms (Agaris bisporus). Food Science and Technology International, 2001, 7, 251-258.	1.1	35

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91	Use of vacuum impregnation in food salting process. Journal of Food Engineering, 2001, 49, 141-151.	2.7	159
92	Use of Vacuum Impregnation in Smoked Salmon Manufacturing. Food Preservation Technology, 2001, , .	0.0	0
93	Development of Medium Volatility Compounds in Manchego-type Cheese as Affected by Salt Content and Salting Method. Journal of Food Composition and Analysis, 2000, 13, 827-836.	1.9	3
94	Influence of Blanching-osmotic Dehydration Treatments on Volatile Fraction of Strawberries. Journal of Food Science, 2000, 65, 1107-1111.	1.5	50
95	OSMOTIC DEHYDRATION OF KIWIFRUIT (ACTINIDIA CHINENSIS): FLUXES AND MASS TRANSFER KINETICS. Journal of Food Process Engineering, 2000, 23, 191-205.	1.5	42
96	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
97	Changes in the volatile fraction during ripening of MahÃ³n cheese. Food Chemistry, 1999, 65, 219-225.	4.2	31
98	Risk assessment and critical control points from the production perspective. International Journal of Food Microbiology, 1999, 46, 9-26.	2.1	38
99	Composition of Medium Volatility (Simultaneous Distillation Extractionâ€”SDE) Aromatic Fraction of Pressed, Uncooked Paste Cheese (MahÃ³n Cheese). Journal of Food Composition and Analysis, 1999, 12, 63-69.	1.9	9
100	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
101	Volatile profile of Spanish raw citrus honey: The best strategy for its correct labeling. Journal of Food Processing and Preservation, 0, , .	0.9	1