

# Santiago Ruiz-Moyano

## List of Publications by Year in descending order

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Version: 2024-02-01

30  
papers

960  
citations

471509

17  
h-index

454955

30  
g-index

30  
all docs

30  
docs citations

30  
times ranked

1324  
citing authors

#	ARTICLE	IF	CITATIONS
1	Low-frequency ultrasound as a tool for quality control of soft-bodied raw ewe's milk cheeses. <i>Food Control</i> , 2022, 131, 108405.	5.5	6
2	Characterization of autochthonal yeasts isolated from Spanish soft raw ewe milk protected designation of origin cheeses for technological application. <i>Journal of Dairy Science</i> , 2022, 105, 2931-2947.	3.4	10
3	Characterization of autochthonal <i>Hafnia</i> spp. strains isolated from Spanish soft raw ewe's milk PDO cheeses to be used as adjunct culture. <i>International Journal of Food Microbiology</i> , 2022, 373, 109703.	4.7	9
4	Improve the functional properties of dietary fibre isolated from broccoli by-products by using different technologies. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 80, 103075.	5.6	13
5	Anti-fungal activity of phenolic sweet orange peel extract for controlling fungi responsible for post-harvest fruit decay. <i>Fungal Biology</i> , 2021, 125, 143-152.	2.5	34
6	Antioxidant, Antihypertensive and Antimicrobial Properties of Phenolic Compounds Obtained from Native Plants by Different Extraction Methods. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 2475.	2.6	13
7	Functional properties of extracts and residual dietary fibre from pomegranate ( <i>Punica granatum</i> L.) peel obtained with different supercritical fluid conditions. <i>LWT - Food Science and Technology</i> , 2021, 145, 111305.	5.2	17
8	Chemical Composition and Functional Properties of Dietary Fibre Concentrates from Winemaking By-Products: Skins, Stems and Lees. <i>Foods</i> , 2021, 10, 1510.	4.3	22
9	Improving the Viability and Metabolism of Intestinal Probiotic Bacteria Using Fibre Obtained from Vegetable By-Products. <i>Foods</i> , 2021, 10, 2113.	4.3	5
10	In Vitro Biological Control of <i>Aspergillus flavus</i> by <i>Hanseniaspora opuntiae</i> L479 and <i>Hanseniaspora uvarum</i> L793, Producers of Antifungal Volatile Organic Compounds. <i>Toxins</i> , 2021, 13, 663.	3.4	15
11	Identification of the Causal Agent of Aqueous Spot Disease of Sweet Cherries ( <i>Prunus avium</i> L.) from the Jerte Valley (C�aceres, Spain). <i>Foods</i> , 2021, 10, 2281.	4.3	2
12	Technological and protective performance of LAB isolated from Serpa PDO cheese: Towards selection and development of an autochthonous starter culture. <i>LWT - Food Science and Technology</i> , 2021, 150, 112079.	5.2	10
13	Application of ultrasound for quality control of Torta del Casar cheese ripening. <i>Journal of Dairy Science</i> , 2020, 103, 8808-8821.	3.4	10
14	Selection and application of antifungal VOCs-producing yeasts as biocontrol agents of grey mould in fruits. <i>Food Microbiology</i> , 2020, 92, 103556.	4.2	44
15	Screening of autochthonous lactic acid bacteria strains from artisanal soft cheese: probiotic characteristics and prebiotic metabolism. <i>LWT - Food Science and Technology</i> , 2019, 114, 108388.	5.2	43
16	Bacterial Communities in Serpa Cheese by Culture Dependent Techniques, 16S rRNA Gene Sequencing and High�throughput Sequencing Analysis. <i>Journal of Food Science</i> , 2018, 83, 1333-1341.	3.1	24
17	Characterization of microbial population of breba and main crops ( <i>Ficus carica</i> ) during cold storage: Influence of passive modified atmospheres (MAP) and antimicrobial extract application. <i>Food Microbiology</i> , 2017, 63, 35-46.	4.2	19
18	Antioxidant and antimicrobial activity of natural phenolic extract from defatted soybean flour by�product for stone fruit postharvest application. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2116-2124.	3.5	45

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19	Potential antimicrobial and antiproliferative activities of autochthonous starter cultures and protease EPg222 in dry-fermented sausages. <i>Food and Function</i> , 2016, 7, 2320-2330.	4.6	7
20	Synergism of defatted soybean meal extract and modified atmosphere packaging to preserve the quality of figs ( <i>Ficus carica</i> L.). <i>Postharvest Biology and Technology</i> , 2016, 111, 264-273.	6.0	19
21	Evaluation of the effect of high pressure on total phenolic content, antioxidant and antimicrobial activity of citrus peels. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 37-44.	5.6	106
22	Use of equilibrium modified atmosphere packaging for preservation of "San Antonio"™ and "Banane"™ breba crops ( <i>Ficus carica</i> L.). <i>Postharvest Biology and Technology</i> , 2014, 98, 14-22.	6.0	27
23	Variation in Consumption of Human Milk Oligosaccharides by Infant Gut-Associated Strains of <i>Bifidobacterium breve</i> . <i>Applied and Environmental Microbiology</i> , 2013, 79, 6040-6049.	3.1	203
24	Authentication of "Cereza del Jerte"™ cherry cultivars using real time PCR. <i>Food Control</i> , 2013, 30, 679-685.	5.5	5
25	Role of the microbial population on the flavor of the soft-bodied cheese <i>Torta del Casar</i> . <i>Journal of Dairy Science</i> , 2013, 96, 5477-5486.	3.4	26
26	Technological characterisation by free zone capillary electrophoresis (FCZE) of the vegetable rennet ( <i>Cynara cardunculus</i> ) used in "Torta del Casar" cheese-making. <i>Food Chemistry</i> , 2012, 133, 227-235.	8.2	30
27	Characterization of molds isolated from smoked paprika by PCR-RFLP and micellar electrokinetic capillary electrophoresis. <i>Food Microbiology</i> , 2009, 26, 776-782.	4.2	17
28	Safety and Functional Aspects of Preselected Enterococci for Probiotic Use in Iberian Dry-Fermented Sausages. <i>Journal of Food Science</i> , 2009, 74, M398-404.	3.1	30
29	Safety and functional aspects of pre-selected lactobacilli for probiotic use in Iberian dry-fermented sausages. <i>Meat Science</i> , 2009, 83, 460-467.	5.5	45
30	Screening of lactic acid bacteria and bifidobacteria for potential probiotic use in Iberian dry fermented sausages. <i>Meat Science</i> , 2008, 80, 715-721.	5.5	104