Alicia Rodriguez

List of Publications by Year
in descending order

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Version: 2024-02-01

98 papers	2,973 citations	159358 30 h-index	189595 50 g-index
98 all docs	98 docs citations	98 times ranked	2774 citing authors

#	Article	IF	Citations
1	Control of Listeria monocytogenes growth and virulence in a traditional soft cheese model system based on lactic acid bacteria and a whey protein hydrolysate with antimicrobial activity. International Journal of Food Microbiology, 2022, 361, 109444.	2.1	14
2	An in vitro assay of the effect of lysine oxidation end-product, Î±-aminoadipic acid, on the redox status and gene expression in probiotic Lactobacillus reuteri PL503. Amino Acids, 2022, 54, 663-673.	1.2	3
3	Molecular mechanisms of the disturbance caused by malondialdehyde on probiotic Lactobacillus reuteri PL503. Microbial Biotechnology, 2022, 15, 668-682.	2.0	6
4	Characterization of autochthonal yeasts isolated from Spanish soft raw ewe milk protected designation of origin cheeses for technological application. Journal of Dairy Science, 2022, 105, 2931-2947.	1.4	10
5	Evaluation of fungal hazards associated with dried fig processing. International Journal of Food Microbiology, 2022, 365, 109541.	2.1	7
6	Selection and characterization of lactic acid bacteria with activity against Listeria monocytogenes from traditional RTE ripened foods. LWT - Food Science and Technology, 2022, 163, 113579.	2.5	10
7	Control of toxigenic Aspergillus spp. in dried figs by volatile organic compounds (VOCs) from antagonistic yeasts. International Journal of Food Microbiology, 2022, 376, 109772.	2.1	12
8	Development of real-time PCR methods for the quantification of Methanoculleus, Methanosarcina and Methanobacterium in anaerobic digestion. Journal of Microbiological Methods, 2022, 199, 106529.	0.7	5
9	Competitiveness of three biocontrol candidates against ochratoxigenic Penicillium nordicum under dry-cured meat environmental and nutritional conditions. Fungal Biology, 2021, 125, 134-142.	1.1	14
10	Influence of an industrial dry-fermented sausage processing on ochratoxin A production by Penicillium nordicum. International Journal of Food Microbiology, 2021, 339, 109016.	2.1	8
11	Development of a Methodology for Estimating the Ergosterol in Meat Product-Borne Toxigenic Moulds to Evaluate Antifungal Agents. Foods, 2021, 10, 438.	1.9	6
12	Editorial: Special Issue on environmental changes and mycotoxins. Fungal Biology, 2021, 125, 77.	1.1	0
13	Effect of Temperature during Drying and Storage of Dried Figs on Growth, Gene Expression and Aflatoxin Production. Toxins, 2021, 13, 134.	1.5	10
14	Effect of the Dry-Cured Fermented Sausage â€œSalchichÃ³nâ€•Processing with a Selected Lactobacillus sakei in Listeria monocytogenes and Microbial Population. Foods, 2021, 10, 856.	1.9	21
15	Impacts of Climate Change Interacting Abiotic Factors on Growth, aflD and aflR Gene Expression and Aflatoxin B1 Production by Aspergillus flavus Strains In Vitro and on Pistachio Nuts. Toxins, 2021, 13, 385.	1.5	14
16	Effect of Debaryomyces hansenii and the antifungal PgAFP protein on Alternaria spp. growth, toxin production, and RHO1 gene expression in a tomato-based medium. Food Microbiology, 2021, 97, 103741.	2.1	7
17	In Vitro Biological Control of Aspergillus flavus by Hanseniaspora opuntiae L479 and Hanseniaspora uvarum L793, Producers of Antifungal Volatile Organic Compounds. Toxins, 2021, 13, 663.	1.5	15
18	Growth and Expression of Virulence Genes of Listeria monocytogenes during the Processing of Dry-Cured Fermented â€œSalchichÃ³nâ€•Manufactured with a Selected Lactilactobacillus sakei. Biology, 2021, 10, 1258.	1.3	3

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19	Application of data mining techniques to predict the production of aflatoxin B1 in dry-cured ham. Food Control, 2020, 108, 106884.	2.8	4
20	Enterococcus faecium: a promising protective culture to control growth of ochratoxigenic moulds and mycotoxin production in dry-fermented sausages. Mycotoxin Research, 2020, 36, 137-145.	1.3	21
21	Evaluation of the efficacy of Debaryomyces hansenii as protective culture for controlling Listeria monocytogenes in sliced dry-cured ham. LWT - Food Science and Technology, 2020, 119, 108886.	2.5	8
22	Development of a multiplex real-time PCR to differentiate the four major Listeria monocytogenes serotypes in isolates from meat processing plants. Food Microbiology, 2020, 87, 103367.	2.1	42
23	Impact of Water Activity on the Inactivation and Gene Expression of Listeria monocytogenes during Refrigerated Storage of Pressurized Dry-Cured Ham. Foods, 2020, 9, 1092.	1.9	11
24	Prevalence and characterization of Listeria monocytogenes in deboning and slicing areas of Spanish dry-cured ham processing. LWT - Food Science and Technology, 2020, 128, 109498.	2.5	10
25	In vitro antifungal effects of spices on ochratoxin A production and related gene expression in Penicillium nordicum on a dry-cured fermented sausage medium. Food Control, 2020, 114, 107222.	2.8	24
26	Insights into existing and future fungal and mycotoxin contamination of cured meats. Current Opinion in Food Science, 2019, 29, 20-27.	4.1	25
27	Understanding the effect of postharvest tomato temperatures on two toxigenic Alternaria spp. strains: growth, mycotoxins and cellâ€wall integrityâ€related gene expression. Journal of the Science of Food and Agriculture, 2019, 99, 6689-6695.	1.7	18
28	Combined effect of temperature, water activity and salt content on the growth and gene expression of Listeria monocytogenes in a dry-cured ham model system. Meat Science, 2019, 155, 16-19.	2.7	15
29	Diffusion of mycotoxins and secondary metabolites in dry-cured meat products. Food Control, 2019, 101, 144-150.	2.8	23
30	Relationship between cyclopiazonic acid production and gene expression in Penicillium griseofulvum under dry-cured ham processing environmental conditions. Mycotoxin Research, 2019, 35, 353-361.	1.3	4
31	Resveratrol protects Lactobacillus reuteri against H2O2- induced oxidative stress and stimulates antioxidant defenses through upregulation of the dhaT gene. Free Radical Biology and Medicine, 2019, 135, 38-45.	1.3	25
32	Differential response to synthetic and natural antifungals by Alternaria tenuissima in wheat simulating media: Growth, mycotoxin production and expression of a gene related to cell wall integrity. International Journal of Food Microbiology, 2019, 292, 48-55.	2.1	19
33	Biocontrol of Penicillium griseofulvum to reduce cyclopiazonic acid contamination in dry-fermented sausages. International Journal of Food Microbiology, 2019, 293, 1-6.	2.1	23
34	Effect of cured meat product ingredients on the Penicillium verrucosum growth and ochratoxin A production. Food Control, 2019, 96, 310-317.	2.8	10
35	Influence of ochratoxin A on adaptation of Penicillium nordicum on a NaCl-rich dry-cured ham-based medium. International Journal of Food Microbiology, 2018, 272, 22-28.	2.1	20
36	Gene expression analysis to predict aflatoxins B1 and G1 contamination in some plant origin foods. LWT - Food Science and Technology, 2018, 93, 517-524.	2.5	4

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37	Potential of yeasts isolated from dry-cured ham to control ochratoxin A production in meat models. International Journal of Food Microbiology, 2018, 268, 73-80.	2.1	44
38	Sensitive determination of cyclopiazonic acid in dry-cured ham using a QuEChERS method and UHPLCâ€“MS/MS. Food Chemistry, 2018, 263, 275-282.	4.2	20
39	Detection of changes in mould cell wall stress-related gene expression by a novel reverse transcription real-time PCR method. International Journal of Food Microbiology, 2018, 275, 17-23.	2.1	9
40	Gene Expression Analysis as a Method to Predict OTA Accumulation in Dry-Cured Meat Products. Food Analytical Methods, 2018, 11, 2463-2471.	1.3	9
41	Gene expression studies of reference genes for quantitative real-time PCR: an overview in insects. Biotechnology Letters, 2018, 40, 227-236.	1.1	105
42	Carbon Dioxide Mediates the Response to Temperature and Water Activity Levels in Aspergillus flavus during Infection of Maize Kernels. Toxins, 2018, 10, 5.	1.5	31
43	Inhibitory Effect of PgAFP and Protective Cultures on Aspergillus parasiticus Growth and Aflatoxins Production on Dry-Fermented Sausage and Cheese. Microorganisms, 2018, 6, 69.	1.6	19
44	Effect of potassium sorbate (Eâ€202) and the antifungal PgAFP protein on Aspergillus carbonarius growth and ochratoxin A production in raisin simulating media. Journal of the Science of Food and Agriculture, 2018, 98, 5785-5794.	1.7	15
45	Evaluation of different RNA extraction methods of filamentous fungi in various food matrices. LWT - Food Science and Technology, 2017, 78, 47-53.	2.5	12
46	Efficacy of fungal and bacterial antagonists for controlling growth, FUM1 gene expression and fumonisin B 1 production by Fusarium verticillioides on maize cobs of different ripening stages. International Journal of Food Microbiology, 2017, 246, 72-79.	2.1	27
47	Climate change, food security and mycotoxins: DoÂwe know enough?. Fungal Biology Reviews, 2017, 31, 143-154.	1.9	177
48	The influence of ecophysiological factors on growth, aflR gene expression and aflatoxin B1 production by a type strain of Aspergillus flavus. LWT - Food Science and Technology, 2017, 83, 283-291.	2.5	34
49	Gene expression as a good indicator of aflatoxin contamination in dry-cured ham. Food Microbiology, 2017, 67, 31-40.	2.1	23
50	Interactions between water activity and temperature on the Aspergillus flavus transcriptome and aflatoxin B 1 production. International Journal of Food Microbiology, 2017, 256, 36-44.	2.1	77
51	Multiplex Detection of Toxigenic Penicillium Species. Methods in Molecular Biology, 2017, 1542, 293-309.	0.4	0
52	Targeting Other Mycotoxin Biosynthetic Genes. Methods in Molecular Biology, 2017, 1542, 215-235.	0.4	0
53	Biocontrol of mycotoxins: dynamics and mechanisms of action. Current Opinion in Food Science, 2017, 17, 41-48.	4.1	48
54	Selection of reference genes to quantify relative expression of ochratoxin A-related genes by Penicillium nordicum in dry-cured ham. Food Microbiology, 2017, 68, 104-111.	2.1	7

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55	Aspergillus westerdijkiae as a major ochratoxin A risk in dry-cured ham based-media. International Journal of Food Microbiology, 2017, 241, 244-251.	2.1	54
56	Occurrence of Toxigenic Fungi and Mycotoxins during Smoked Paprika Production. Journal of Food Protection, 2017, 80, 2068-2077.	0.8	14
57	Development of a HOG-based real-time PCR method to detect stress response changes in mycotoxigenic moulds. Food Microbiology, 2016, 57, 109-115.	2.1	12
58	Evaluation of the risk of fungal spoilage when substituting sucrose with commercial purified Stevia glycosides in sweetened bakery products. International Journal of Food Microbiology, 2016, 231, 42-47.	2.1	10
59	Effect of temperature and water activity on growth and aflatoxin production by Aspergillus flavus and Aspergillus parasiticus on cured meat model systems. Meat Science, 2016, 122, 76-83.	2.7	42
60	Identification and control of moulds responsible for black spot spoilage in dry-cured ham. Meat Science, 2016, 122, 16-24.	2.7	21
61	Development of an efficient real-time PCR assay to quantify enterotoxin-producing staphylococci in meat products. Food Control, 2016, 60, 302-308.	2.8	20
62	Impact of bacterial biocontrol agents on aflatoxin biosynthetic genes, aflD and aflR expression, and phenotypic aflatoxin B1 production by Aspergillus flavus under different environmental and nutritional regimes. International Journal of Food Microbiology, 2016, 217, 123-129.	2.1	34
63	Climate change factors and Aspergillus flavus: effects on gene expression, growth and aflatoxin production. World Mycotoxin Journal, 2015, 8, 171-179.	0.8	85
64	Characterisation and detection of spoilage mould responsible for black spot in dry-cured fermented sausages. Meat Science, 2015, 100, 283-290.	2.7	34
65	Design of Primers and Probes for Quantitative Real-Time PCR Methods. Methods in Molecular Biology, 2015, 1275, 31-56.	0.4	72
66	Quantification of Penicillium nalgiovense on Dry-Cured Sausage â€˜SalchichÃ³nâ€™ Using a SYBR Green-Based Real-Time PCR. Food Analytical Methods, 2015, 8, 1582-1590.	1.3	3
67	Detection of filamentous fungi in foods. Current Opinion in Food Science, 2015, 5, 36-42.	4.1	17
68	Climate change and mycotoxigenic fungi: impacts on mycotoxin production. Current Opinion in Food Science, 2015, 5, 99-104.	4.1	100
69	Impacts of environmental stress on growth, secondary metabolite biosynthetic gene clusters and metabolite production of xerotolerant/xerophilic fungi. Current Genetics, 2015, 61, 325-334.	0.8	83
70	Relationship between ecophysiological factors, growth and ochratoxin A contamination of dry-cured sausage based matrices. International Journal of Food Microbiology, 2015, 194, 71-77.	2.1	46
71	Effect of selected protective cultures on ochratoxin A accumulation in dry-cured Iberian ham during its ripening process. LWT - Food Science and Technology, 2015, 60, 923-928.	2.5	35
72	4 Changes in environmental factors driven by climate change: effects on the ecophysiology of mycotoxigenic fungi. , 2015, , 71-90.		7

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73	Effect of climate change on Aspergillus flavus and aflatoxin B1 production. Frontiers in Microbiology, 2014, 5, 348.	1.5	181
74	The influence of salt (NaCl) on ochratoxin A biosynthetic genes, growth and ochratoxin A production by three strains of Penicillium nordicum on a dry-cured ham-based medium. International Journal of Food Microbiology, 2014, 178, 113-119.	2.1	69
75	Quantification of viable Escherichia coli O157:H7 in meat products by duplex real-time PCR assays. Meat Science, 2014, 96, 964-970.	2.7	17
76	Development of a multiplex qPCR method for simultaneous quantification in dry-cured ham of an antifungal-peptide Penicillium chrysogenum strain used as protective culture and aflatoxin-producing moulds. Food Control, 2014, 36, 257-265.	2.8	25
77	Inhibition of ochratoxigenic moulds by Debaryomyces hansenii strains for biopreservation of dry-cured meat products. International Journal of Food Microbiology, 2014, 170, 70-77.	2.1	82
78	Diversity and distribution of Listeria monocytogenes in meat processing plants. Food Microbiology, 2014, 44, 119-127.	2.1	132
79	Development of a Multiplex PCR Method for the Detection of Patulin-, Ochratoxin A- and Aflatoxin-Producing Moulds in Foods. Food Analytical Methods, 2013, 6, 1113-1121.	1.3	8
80	Mycotoxigenic fungi and mycotoxins associated with stored maize from different regions of Lesotho. Mycotoxin Research, 2013, 29, 209-219.	1.3	29
81	Development of a PCR protocol to detect ochratoxin A producing moulds in food products. Food Control, 2013, 29, 270-278.	2.8	27
82	Effect of Penicillium nalgiovense as protective culture in processing of dry-fermented sausage â€œsalchichÃ³nâ€• Food Control, 2013, 32, 69-76.	2.8	49
83	Influence of temperature and substrate conditions on the omt-1 gene expression of Aspergillus parasiticus in relation to its aflatoxin production. International Journal of Food Microbiology, 2013, 166, 263-269.	2.1	25
84	Development of a PCR Protocol To Detect Aflatoxigenic Molds in Food Products. Journal of Food Protection, 2012, 75, 85-94.	0.8	15
85	Quantitative real-time PCR method with internal amplification control to quantify cyclopiazonic acid producing molds in foods. Food Microbiology, 2012, 32, 397-405.	2.1	15
86	TRI12 based quantitative real-time PCR assays reveal the distribution of trichothecene genotypes of F. graminearum and F. culmorum isolates in Danish small grain cereals. International Journal of Food Microbiology, 2012, 157, 384-392.	2.1	70
87	PCR to detect patulin producing moulds validated in foods. Food Control, 2012, 25, 422.	2.8	1
88	A comparative study of DNA extraction methods to be used in real-time PCR based quantification of ochratoxin A-producing molds in food products. Food Control, 2012, 25, 666-672.	2.8	25
89	Evaluation of hazard of aflatoxin B1, ochratoxin A and patulin production in dry-cured ham and early detection of producing moulds by qPCR. Food Control, 2012, 27, 118-126.	2.8	50
90	Presence of ochratoxin A on the surface of dry-cured Iberian ham after initial fungal growth in the drying stage. Meat Science, 2012, 92, 728-734.	2.7	81

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91	Development of Two Quantitative Real-Time PCR Methods Based on SYBR Green and TaqMan to Quantify Sterigmatocystin-Producing Molds in Foods. Food Analytical Methods, 2012, 5, 1514-1525.	1.3	8
92	Development of a Protocol for Efficient DNA Extraction of Patulin-Producing Molds from Food for Sensitive Detection by PCR. Food Analytical Methods, 2012, 5, 684-694.	1.3	2
93	Real-time PCR assays for detection and quantification of aflatoxin-producing molds in foods. Food Microbiology, 2012, 31, 89-99.	2.1	57
94	Duplex real-time PCR method with internal amplification control for quantification of verrucosidin producing molds in dry-ripened foods. International Journal of Food Microbiology, 2012, 153, 85-91.	2.1	17
95	Development of a multiplex real-time PCR to quantify aflatoxin, ochratoxin A and patulin producing molds in foods. International Journal of Food Microbiology, 2012, 155, 10-18.	2.1	39
96	Development of a PCR protocol to detect patulin producing moulds in food products. Food Control, 2011, 22, 1831-1838.	2.8	32
97	Development of real-time PCR methods to quantify patulin-producing molds in food products. Food Microbiology, 2011, 28, 1190-1199.	2.1	47
98	Quantification of ochratoxin A-producing molds in food products by SYBR Green and TaqMan real-time PCR methods. International Journal of Food Microbiology, 2011, 149, 226-235.	2.1	53