

Amaury Taboada-Rodríguez

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

728
citations

686830

13
h-index

642321

23
g-index

25
all docs

25
docs citations

25
times ranked

1131
citing authors

#	ARTICLE	IF	CITATIONS
1	The Application of Essential Oil Vapors at the End of Vacuum Cooling of Fresh Culinary Herbs Promotes Aromatic Recovery. <i>Foods</i> , 2021, 10, 498.	1.9	0
2	Antioxidant and Antimicrobial Effect of Plant Essential Oils and <i>Sambucus nigra</i> Extract in Salmon Burgers. <i>Foods</i> , 2021, 10, 776.	1.9	14
3	Packaging of Fresh Sliced Mushrooms with Essential Oils Vapours: A New Technology for Maintaining Quality and Extending Shelf Life. <i>Foods</i> , 2021, 10, 1196.	1.9	8
4	Synergistic Antimicrobial Activities of Combinations of Vanillin and Essential Oils of Cinnamon Bark, Cinnamon Leaves, and Cloves. <i>Foods</i> , 2021, 10, 1406.	1.9	23
5	Enzymatic oxidation of oleuropein and 3-hydroxytyrosol by laccase, peroxidase, and tyrosinase. <i>Journal of Food Biochemistry</i> , 2021, 45, e13803.	1.2	3
6	Development of a method to measure laccase activity on methoxyphenolic food ingredients and isomers. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 1099-1107.	3.6	2
7	Discrimination of major and minor streptococci incriminated in bovine mastitis by MALDI-TOF MS fingerprinting and 16S rRNA gene sequencing. <i>Research in Veterinary Science</i> , 2020, 132, 426-438.	0.9	18
8	Kinetic characterization of the oxidation of catecholamines and related compounds by laccase. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1256-1266.	3.6	12
9	Antimicrobial activity of <i>Citrus</i> spp. and <i>Anethum graveolens</i> components against <i>Candida metapsilosis</i> in ranch sauce. <i>Journal of Food Science and Technology</i> , 2020, 57, 2713-2721.	1.4	4
10	Use of thermosonication for inactivation of <i>E. coli</i> O157:H7 in fruit juices and fruit juice/reconstituted skim milk beverages. <i>Acta Horticulturae</i> , 2018, , 267-274.	0.1	2
11	Effect of thermo-sonication and cinnamon leaf essential oil on total phenol and anthocyanin contents of natural pomegranate juice using response surface methodology. <i>Acta Horticulturae</i> , 2018, , 1085-1092.	0.1	0
12	Combined use of thermo-ultrasound and cinnamon leaf essential oil to inactivate <i>Saccharomyces cerevisiae</i> in culture broth and natural orange juice. <i>Journal of Food Science and Technology</i> , 2018, 55, 4623-4633.	1.4	12
13	Control of Native Spoilage Yeast on Dealcoholized Red Wine by Preservatives Alone and in Binary Mixtures. <i>Journal of Food Science</i> , 2017, 82, 2128-2133.	1.5	5
14	Sonication at mild temperatures enhances bioactive compounds and microbiological quality of orange juice. <i>Food and Bioproducts Processing</i> , 2016, 99, 20-28.	1.8	92
15	Combined use of thermo-ultrasound and cinnamon leaf essential oil to inactivate <i>Saccharomyces cerevisiae</i> in natural orange and pomegranate juices. <i>LWT - Food Science and Technology</i> , 2016, 73, 140-146.	2.5	38
16	Processing, Packaging, and Storage of Tomato Products: Influence on the Lycopene Content. <i>Food Engineering Reviews</i> , 2016, 8, 52-75.	3.1	55
17	Active Packaging of Cardboard to Extend the Shelf Life of Tomatoes. <i>Food and Bioprocess Technology</i> , 2013, 6, 754-761.	2.6	31
18	Hydrophobic properties of cardboard coated with polylactic acid and ethylene scavengers. <i>Journal of Coatings Technology Research</i> , 2013, 10, 749-755.	1.2	17

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19	Optimisation of preservatives for dealcoholised red wine using a survival model for spoilage yeasts. International Journal of Food Science and Technology, 2013, 48, 707-714.	1.3	4
20	Quick cooking rice by high hydrostatic pressure processing. LWT - Food Science and Technology, 2013, 51, 196-204.	2.5	41
21	Antimicrobial Activity of Vanillin and Mixtures with Cinnamon and Clove Essential Oils in Controlling <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in Milk. Food and Bioprocess Technology, 2012, 5, 2120-2131.	2.6	104
22	Aroma Recovery in Wine Dealcoholization by SCC Distillation. Food and Bioprocess Technology, 2012, 5, 2529-2539.	2.6	36
23	Heat resistance of <i>Listeria monocytogenes</i> in semi-skim milk supplemented with vanillin. International Journal of Food Microbiology, 2012, 157, 314-318.	2.1	22
24	Dealcoholized Wines by Spinning Cone Column Distillation: Phenolic Compounds and Antioxidant Activity Measured by the 1,1-Diphenyl-2-picrylhydrazyl Method. Journal of Agricultural and Food Chemistry, 2009, 57, 6770-6778.	2.4	58
25	Antimicrobial Activity of Clove and Cinnamon Essential Oils against <i>Listeria monocytogenes</i> in Pasteurized Milk. Journal of Food Protection, 2007, 70, 2757-2763.	0.8	127