Manuela Hernandez

List of Publications by Year
in descending order

43 papers	1,802 citations	218592 26 h-index	265120 42 g-index
43 all docs	43 docs citations	43 times ranked	1797 citing authors

#	Article	IF	Citations
1	Combined effects of ultra-high pressure homogenization and short-wave ultraviolet radiation on the properties of cloudy apple juice. LWT - Food Science and Technology, 2021, 136, 110286.	2.5	14
2	Short Wave Ultraviolet Light (UV-C) Effectiveness in the Inactivation of Bacterial Spores Inoculated in Turbid Suspensions and in Cloudy Apple Juice. Beverages, 2021, 7, 11.	1.3	8
3	Evaluation of Mycobacterium smegmatis as indicator of the efficacy of high hydrostatic pressure and ultra-high pressure homogenization treatments for pasteurization-like purposes in milk. Journal of Dairy Research, 2020, 87, 94-102.	0.7	3
4	Effect of single and combined UV-C and ultra-high pressure homogenisation treatments on inactivation of Alicyclobacillus acidoterrestris spores in apple juice. Innovative Food Science and Emerging Technologies, 2020, 60, 102299.	2.7	18
5	Evaluation of Continuous UVC Treatments and its Combination with UHPH on Spores of Bacillus subtilis in Whole and Skim Milk. Foods, 2019, 8, 539.	1.9	12
6	Inactivation of ascospores of Talaromyces macrosporus and Neosartorya spinosa by UV-C, UHPH and their combination in clarified apple juice. Food Control, 2019, 98, 120-125.	2.8	20
7	Bactericidal effect of ultraviolet-C treatments applied to honey. LWT - Food Science and Technology, 2018, 89, 566-571.	2.5	11
8	High Hydrostatic Pressure as a Tool to Reduce Formation of Biogenic Amines in Artisanal Spanish Cheeses. Foods, 2018, 7, 137.	1.9	13
9	Inactivation study of Bacillus subtilis, Geobacillus stearothermophilus, Alicyclobacillus acidoterrestris and Aspergillus niger spores under Ultra-High Pressure Homogenization, UV-C light and their combination. Innovative Food Science and Emerging Technologies, 2018, 48, 258-264.	2.7	27
10	High pressure processing effect on different Listeria spp. in a commercial starter-free fresh cheese. Food Microbiology, 2018, 76, 481-486.	2.1	33
11	Antioxidant and Antimicrobial Properties of Cactus Pear (Opuntia) Seed Oils. Journal of Food Quality, 2017, 2017, 1-8.	1.4	35
12	Quality Characteristics and Shelf-Life of Ultra-High Pressure Homogenized (UHPH) Almond Beverage. Foods, 2015, 4, 159-172.	1.9	21
13	Improving the efficiency of ultra-high pressure homogenization treatments to inactivate spores of Alicyclobacillus spp. in orange juice controlling the inlet temperature. LWT - Food Science and Technology, 2015, 63, 866-871.	2.5	31
14	Ultra-high-pressure homogenization (UHPH) system for producing high-quality vegetable-based beverages: physicochemical, microbiological, nutritional and toxicological characteristics. Journal of the Science of Food and Agriculture, 2015, 95, 953-961.	1.7	42
15	Sterilization and aseptic packaging of soymilk treated by ultra high pressure homogenization. Innovative Food Science and Emerging Technologies, 2014, 22, 81-88.	2.7	46
16	Inactivation of Bacillus spores inoculated in milk by Ultra High Pressure Homogenization. Food Microbiology, 2014, 44, 204-210.	2.1	60
17	Commercial application of high-pressure processing for increasing starter-free fresh cheese shelf-life. LWT - Food Science and Technology, 2014, 55, 498-505.	2.5	37
18	Characteristics of soymilk pasteurized by ultra high pressure homogenization (UHPH). Innovative Food Science and Emerging Technologies, 2013, 20, 73-80.	2.7	37

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19	Influence of ultra high pressure homogenization processing on bioactive compounds and antioxidant activity of orange juice. Innovative Food Science and Emerging Technologies, 2013, 18, 89-94.	2.7	113
20	Comparing the Effects of Ultraâ€Highâ€Pressure Homogenization and Conventional Thermal Treatments on the Microbiological, Physical, and Chemical Quality of Almond Beverages. Journal of Food Science, 2013, 78, E199-205.	1.5	94
21	Effect of high pressure processing on volatile compound profile of a starter-free fresh cheese. Innovative Food Science and Emerging Technologies, 2013, 19, 73-78.	2.7	7
22	Electrochemical detection of Salmonella using gold nanoparticles. Biosensors and Bioelectronics, 2013, 40, 121-126.	5.3	142
23	Comparison of ultra high pressure homogenization and conventional thermal treatments on the microbiological, physical and chemical quality of soymilk. LWT - Food Science and Technology, 2012, 46, 42-48.	2.5	106
24	Impact of ultra high pressure homogenization on pectin methylesterase activity and microbial characteristics of orange juice: A comparative study against conventional heat pasteurization. Innovative Food Science and Emerging Technologies, 2012, 13, 100-106.	2.7	71
25	Effect of high pressure on fresh cheese shelf-life. Journal of Food Engineering, 2012, 110, 248-253.	2.7	41
26	Inactivation of Listeria monocytogenes and Salmonella enterica serovar Senftenberg 775W inoculated into fruit juice by means of ultra high pressure homogenisation. Food Control, 2011, 22, 313-317.	2.8	26
27	Fat content increases the lethality of ultra-high-pressure homogenization on Listeria monocytogenes in milk. Journal of Dairy Science, 2009, 92, 5396-5402.	1.4	32
28	Effect of different environmental conditions on the bacteria survival on stainless steel surfaces. Food Control, 2008, 19, 308-314.	2.8	74
29	Response of Two Salmonella enterica Strains Inoculated in Model Cheese Treated with High Hydrostatic Pressure. Journal of Dairy Science, 2007, 90, 99-109.	1.4	17
30	Reduction of counts of Listeria monocytogenes in cheese by means of high hydrostatic pressure. Food Microbiology, 2007, 24, 59-66.	2.1	43
31	Bactericidal efficacy of peracetic acid in combination with hydrogen peroxide against pathogenic and non pathogenic strains of Staphylococcus spp., Listeria spp. and Escherichia coli. Food Control, 2006, 17, 516-521.	2.8	50
32	Survival and growth of Yersinia enterocolitica strains inoculated in skimmed milk treated with high hydrostatic pressure. International Journal of Food Microbiology, 2005, 102, 337-342.	2.1	20
33	Collagenase activity and protein hydrolysis as related to spoilage of iced cod (Gadus morhua). Food Research International, 2003, 36, 141-147.	2.9	41
34	Histamine and tyramine-forming microorganisms in Spanish traditional cheeses. European Food Research and Technology, 2002, 215, 96-100.	1.6	107
35	Influence of Raw Fish Quality on Some Physicochemical and Microbial Characteristics as Related to Ripening of Salted Anchovies (Engraulis encrasicholus L). Journal of Food Science, 2002, 67, 2631-2640.	1.5	42
36	Influence of storage temperature on the quality of beef liver; pH as a reliable indicator of beef liver spoilage. , 1999, 79, 2035-2039.		15

#	Article	IF	Citations
37	Protein Hydrolysis and Proteinase Activity during the Ripening of Salted Anchovy (EngraulisencrasicholusL.). A Microassay Method for Determining the Protein Hydrolysis. Journal of Agricultural and Food Chemistry, 1999, 47, 3319-3324.	2.4	32
38	Histidine Decarboxylase Activity of Enterobacter cloacae S15/19 during the Production of Ripened Sausages and Its Influence on the Formation of Cadaverine. Journal of Food Protection, 1997, 60, 430-432.	0.8	5
39	Evaluation of three decarboxylating agar media to detect histamine and tyramine-producing bacteria in ripened sausages. Letters in Applied Microbiology, 1997, 25, 309-312.	1.0	20
40	Histidine Decarboxylase Activity of Bacteria Isolated from Raw and Ripened SalchichÃ³n, a Spanish Cured Sausage. Journal of Food Protection, 1996, 59, 516-520.	0.8	49
41	Incidence of histamine-forming bacteria and histamine content in scombroid fish species from retail markets in the Barcelona area. International Journal of Food Microbiology, 1996, 28, 411-418.	2.1	110
42	Histamine, Putrescine and Cadaverine Formation in Spanish Semipreserved Anchovies as Affected by Time/Temperature. Journal of Food Science, 1994, 59, 993-997.	1.5	26
43	Evaluation of histidine decarboxylase activity of bacteria isolated from sardine (Sardina pilchardus) by an enzymic method. Letters in Applied Microbiology, 1994, 19, 70-75.	1.0	51