Pilar Gaya

List of Publications by Year
in descending order

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92 papers	3,004 citations	126858 33 h-index	197736 49 g-index
92 all docs	92 docs citations	92 times ranked	2398 citing authors

#	Article	IF	Citations
1	Diversity of bacteriocins produced by lactic acid bacteria isolated from raw milk. International Dairy Journal, 2000, 10, 7-15.	1.5	129
2	Antimicrobial activity of reuterin in combination with nisin against food-borne pathogens. International Journal of Food Microbiology, 2004, 95, 225-229.	2.1	120
3	Phytoestrogen Metabolism by Adult Human Gut Microbiota. Molecules, 2016, 21, 1034.	1.7	100
4	Changes in chemical and rheological characteristics of La Serena ewes' milk cheese during ripening. Journal of Dairy Research, 1988, 55, 457-464.	0.7	91
5	Changes in the microflora of La Serena ewes' milk cheese during ripening. Journal of Dairy Research, 1988, 55, 449-455.	0.7	88
6	Combined Effect of High-Pressure Treatments and Bacteriocin-Producing Lactic Acid Bacteria on Inactivation of Escherichia coli O157:H7 in Raw-Milk Cheese. Applied and Environmental Microbiology, 2005, 71, 3399-3404.	1.4	87
7	Synergistic effect of nisin and the lactoperoxidase system on Listeria monocytogenes in skim milk. International Journal of Food Microbiology, 1998, 40, 35-42.	2.1	77
8	Bifidobacterium pseudocatenulatum INIA P815: The first bacterium able to produce urolithins A and B from ellagic acid. Journal of Functional Foods, 2018, 45, 95-99.	1.6	75
9	Ewes' milk cheese: technology, microbiology and chemistry. Journal of Dairy Research, 1989, 56, 303-321.	0.7	73
10	Occurrence of Clostridium spp. in ovine milk and Manchego cheese with late blowing defect: Identification and characterization of isolates. International Dairy Journal, 2011, 21, 272-278.	1.5	71
11	Relationship between level of hydrophobic peptides and bitterness in cheese made from pasteurized and raw milk. Journal of Dairy Research, 1997, 64, 289-297.	0.7	65
12	Prevention of late blowing defect by reuterin produced in cheese by a Lactobacillus reuteri adjunct. Food Microbiology, 2014, 42, 82-88.	2.1	63
13	Effect of vegetable and animal rennet on chemical, microbiological, rheological and sensory characteristics of La Serena cheese. Journal of Dairy Research, 1991, 58, 511-519.	0.7	59
14	Proteolysis and formation of volatile compounds in cheese manufactured with a bacteriocin-producing adjunct culture. Journal of Dairy Research, 2001, 68, 117-129.	0.7	56
15	Influence of Manufacturing and Ripening Conditions on the Survival of Enterobacteriaceae in Manchego Cheese. Journal of Dairy Science, 1985, 68, 794-800.	1.4	54
16	Effect of high pressure treatments on smoked cod quality during refrigerated storage. Food Control, 2012, 23, 429-436.	2.8	54
17	Probiotic Bacteria for Healthier Aging: Immunomodulation and Metabolism of Phytoestrogens. BioMed Research International, 2017, 2017, 1-10.	0.9	53
18	Proteolysis in HispÃ¡nico Cheese Manufactured Using a Mesophilic Starter, a Thermophilic Starter, and Bacteriocin-ProducingLactococcus lactisSubsp. lactisINIA 415 Adjunct Culture. Journal of Agricultural and Food Chemistry, 2002, 50, 3479-3485.	2.4	52

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19	Formation of volatile compounds by wild Lactococcus lactis strains isolated from raw ewesâ€™ milk cheese. International Dairy Journal, 2003, 13, 201-209.	1.5	52
20	Isoflavone metabolism by a collection of lactic acid bacteria and bifidobacteria with biotechnological interest. International Journal of Food Sciences and Nutrition, 2016, 67, 117-124.	1.3	51
21	Accelerated Decrease of Enterobacteriaceae Counts During Ripening of Raw Milk Manchego Cheese by Lactic Culture Inoculation. Journal of Food Protection, 1983, 46, 305-308.	0.8	48
22	Evolution of the volatile components of ewes raw milk Zamorano cheese. Seasonal variation. International Dairy Journal, 2004, 14, 701-711.	1.5	48
23	Enterobacteriaceae, coliforms, faecal coliforms and salmonellas in raw ewes'milk. Journal of Applied Bacteriology, 1987, 62, 321-326.	1.1	47
24	Control of Listeria monocytogenes by bacteriocins and monitoring of bacteriocin-producing lactic acid bacteria by colony hybridization in semi-hard raw milk cheese. Journal of Dairy Research, 2001, 68, 131-137.	0.7	47
25	Outgrowth inhibition of Clostridium beijerinckii spores by a bacteriocin-producing lactic culture in ovine milk cheese. International Journal of Food Microbiology, 2011, 150, 59-65.	2.1	46
26	Transformation of plant isoflavones into bioactive isoflavones by lactic acid bacteria and bifidobacteria. Journal of Functional Foods, 2017, 39, 198-205.	1.6	44
27	Sugars and organic acids in raw and pasteurized milk Manchego cheeses with different degrees of late blowing defect. International Dairy Journal, 2012, 25, 87-91.	1.5	43
28	Influence of different lignan compounds on enterolignan production by Bifidobacterium and Lactobacillus strains. International Journal of Food Microbiology, 2019, 289, 17-23.	2.1	39
29	Effect of high-pressure treatments on proteolysis and texture of ewesâ€™ raw milk La Serena cheese. International Dairy Journal, 2007, 17, 1424-1433.	1.5	38
30	High pressure treatments on the inactivation of Salmonella Enteritidis and the physicochemical, rheological and color characteristics of sliced vacuum-packaged dry-cured ham. Meat Science, 2012, 91, 173-178.	2.7	36
31	Effect of lactic starter inoculation on chemical, microbiological, rheological and sensory characteristics of La Serena cheese. Journal of Dairy Research, 1991, 58, 355-361.	0.7	35
32	Inhibitory activity of a nisin-producing starter culture on Listeria innocua in raw ewes milk Manchego cheese. International Journal of Food Microbiology, 1998, 39, 129-132.	2.1	34
33	Evolution of the volatile components of raw ewesâ€™ milk Castellano cheese: seasonal variation. International Dairy Journal, 2004, 14, 39-46.	1.5	33
34	Reducing Biogenic-Amine-Producing Bacteria, Decarboxylase Activity, and Biogenic Amines in Raw Milk Cheese by High-Pressure Treatments. Applied and Environmental Microbiology, 2013, 79, 1277-1283.	1.4	33
35	Influence of lactic starter inoculation, curd heating and ripening temperature on Staphylococcus aureus behaviour in Manchego cheese. International Journal of Food Microbiology, 1988, 6, 249-257.	2.1	32
36	Gredos goats' milk cheese: microbiological and chemical changes throughout ripening. Journal of Dairy Research, 1992, 59, 563-566.	0.7	30

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37	Proteolysis during ripening of Manchego cheese made from raw or pasteurized ewes' milk. Seasonal variation. Journal of Dairy Research, 2005, 72, 287-295.	0.7	30
38	Influence of a bacteriocin-producing lactic culture on proteolysis and texture of HispÃ¡nico cheese. International Dairy Journal, 2005, 15, 145-153.	1.5	28
39	A New HPLC-PAD/HPLC-ESI-MS Method for the Analysis of Phytoestrogens Produced by Bacterial Metabolism. Food Analytical Methods, 2016, 9, 537-547.	1.3	27
40	Combined effect of high pressure treatments and the lactoperoxidase system on the inactivation of Listeria monocytogenes in cold-smoked salmon. Innovative Food Science and Emerging Technologies, 2012, 16, 26-32.	2.7	26
41	Reuterin and High Hydrostatic Pressure Treatments on the Inactivation of Listeria monocytogenes and Effect on the Characteristics of Cold-Smoked Salmon. Food and Bioprocess Technology, 2014, 7, 2319-2329.	2.6	26
42	Effect of high-pressure processing and chemical composition on lipid oxidation, aminopeptidase activity and free amino acids of Serrano dry-cured ham. Meat Science, 2021, 172, 108349.	2.7	26
43	Staphylococcus aureus, thermostable nuclease and staphylococcal enterotoxins in raw ewes' milk Manchego cheese. Journal of Applied Bacteriology, 1988, 65, 29-34.	1.1	24
44	Effect of Cheese Water Activity and Carbohydrate Content on the Barotolerance of Listeria monocytogenes Scott A. Journal of Food Protection, 2006, 69, 1328-1333.	0.8	24
45	Application of high pressure processing for controlling Clostridium tyrobutyricum and late blowing defect on semi-hard cheese. Food Microbiology, 2016, 60, 165-173.	2.1	24
46	Expression of a Î²-glucosidase in bacteria with biotechnological interest confers them the ability to deglycosylate lignans and flavonoids in vegetal foods. Applied Microbiology and Biotechnology, 2020, 104, 4903-4913.	1.7	24
47	Activity of Goats' Milk Lactoperoxidase System on Pseudomonas fluorescens and Escherichia coli at Refrigeration Temperatures. Journal of Food Protection, 1995, 58, 1136-1138.	0.8	23
48	Effect of high-pressure treatments on proteolysis, volatile compounds, texture, colour, and sensory characteristics of semi-hard raw ewe milk cheese. Food Research International, 2017, 100, 595-602.	2.9	23
49	Behavior of Salmonellae During Manufacture and Ripening of Manchego Cheese. Journal of Food Protection, 1982, 45, 1091-1095.	0.8	22
50	Isolation of Tyrosine Decarboxylaseless Mutants of a Bacteriocin-Producing Enterococcus faecalis Strain and Their Application in Cheese. Journal of Food Protection, 1995, 58, 1222-1226.	0.8	22
51	Bactericidal Effect of Enterocin 4 on Listeria monocytogenes in a Model Dairy System. Journal of Food Protection, 1997, 60, 28-32.	0.8	22
52	Using High-Pressure Processing for Reduction of Proteolysis and Prevention of Over-ripening of Raw Milk Cheese. Food and Bioprocess Technology, 2014, 7, 1404-1413.	2.6	22
53	Production of O-desmethylangolensin, tetrahydrodaidzein, 6â€™-hydroxy-O-desmethylangolensin and 2-(4-hydroxyphenyl)-propionic acid in fermented soy beverage by lactic acid bacteria and Bifidobacterium strains. Food Chemistry, 2020, 318, 126521.	4.2	22
54	Proteolysis, Texture, and Sensory Characteristics of Serrano Hams from Duroc and Large White Pigs during Dryâ€Curing. Journal of Food Science, 2013, 78, C416-24.	1.5	20

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55	The lactoperoxidase system in ewes' milk: levels of lactoperoxidase and thiocyanate. Letters in Applied Microbiology, 1989, 8, 147-149.	1.0	19
56	Title is missing!. Biotechnology Letters, 2001, 23, 85-89.	1.1	19
57	Microbiological, chemical, and sensory characteristics of HispÃ¡nico cheese manufactured using frozen high pressure treated curds made from raw ovine milk. International Dairy Journal, 2011, 21, 484-492.	1.5	19
58	A Comparison Between E-Beam Irradiation and High-Pressure Treatment for Cold-Smoked Salmon Sanitation: Shelf-Life, Colour, Texture and Sensory Characteristics. Food and Bioprocess Technology, 2013, 6, 3177-3185.	2.6	19
59	Effect of high-pressure-processing on the microbiology, proteolysis, texture and flavour of Brie cheese during ripening and refrigerated storage. International Dairy Journal, 2014, 37, 64-73.	1.5	19
60	Effect of High-Pressure Processing on the Microbiology, Proteolysis, Biogenic Amines and Flavour of Cheese Made from Unpasteurized Milk. Food and Bioprocess Technology, 2015, 8, 319-332.	2.6	19
61	Industrial-scale application of Lactobacillus reuteri coupled with glycerol as a biopreservation system for inhibiting Clostridium tyrobutyricum in semi-hard ewe milk cheese. Food Microbiology, 2017, 66, 104-109.	2.1	19
62	Bifidobacterium adolescentis INIA P784: The first probiotic bacterium capable of producing enterodiol from lignan extracts. Journal of Functional Foods, 2017, 29, 269-274.	1.6	18
63	Production of PR Toxin and Roquefortine by Penicillium roqueforti Isolates from Cabrales Blue Cheese. Journal of Food Protection, 1985, 48, 118-121.	0.8	17
64	Enhanced PFGE protocol to study the genomic diversity of Clostridium spp. isolated from Manchego cheeses with late blowing defect. Food Control, 2012, 28, 392-399.	2.8	17
65	Inactivation of Listeria monocytogenes during dry-cured ham processing. International Journal of Food Microbiology, 2020, 318, 108469.	2.1	17
66	Proteinases encapsulated in stimulated release liposomes for cheese ripening. Biotechnology Letters, 1997, 19, 345-348.	1.1	14
67	Optimization of reuterin production in cheese by Lactobacillus reuteri. Journal of Food Science and Technology, 2017, 54, 1346-1349.	1.4	14
68	Streptococcus thermophilus as adjunct culture for a semi-hard cows' milk cheese. Dairy Science and Technology, 1998, 78, 501-511.	0.9	14
69	Microbiological, chemical, textural and sensory characteristics of HispÃ¡nico cheese manufactured using frozen ovine milk curds scalded at different temperatures. International Dairy Journal, 2010, 20, 344-351.	1.5	13
70	High-Pressure Treatment and Freezing of Raw Goat Milk Curd for Cheese Manufacture: Effects on Cheese Characteristics. Food and Bioprocess Technology, 2013, 6, 2820-2830.	2.6	13
71	InÂvitro toxicity of reuterin, a potential food biopreservative. Food and Chemical Toxicology, 2016, 96, 155-159.	1.8	13
72	Production of the bioactive isoflavone O-desmethylangolensin by Enterococcus faecium INIA P553 with high efficiency. Journal of Functional Foods, 2018, 40, 180-186.	1.6	13

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73	Application of recombinant lactic acid bacteria and bifidobacteria able to enrich soy beverage in dihydrodaidzein and dihydrogenistein. Food Research International, 2020, 134, 109257.	2.9	13
74	Exogenous Sources of Listeria Contamination in Raw Ewe's Milk. Journal of Food Protection, 1996, 59, 950-954.	0.8	12
75	Influence of reuterin-producing Lactobacillus reuteri coupled with glycerol on biochemical, physical and sensory properties of semi-hard ewe milk cheese. Food Research International, 2016, 90, 177-185.	2.9	12
76	Incomplete metabolism of phytoestrogens by gut microbiota from children under the age of three. International Journal of Food Sciences and Nutrition, 2018, 69, 334-343.	1.3	12
77	Technological Properties of Bifidobacterial Strains Shared by Mother and Child. BioMed Research International, 2019, 2019, 1-8.	0.9	12
78	Effect of a nisinâ€producing lactococcal starter on the late blowing defect of cheese caused by Clostridium tyrobutyricum. International Journal of Food Science and Technology, 2020, 55, 3343-3349.	1.3	12
79	Effect of recombinant chymosin on ewes' milk coagulation and Manchego cheese characteristics. Journal of Dairy Research, 1992, 59, 81-87.	0.7	11
80	Effect of Lactococcus lactis expressing phage endolysin on the late blowing defect of cheese caused by Clostridium tyrobutyricum. International Journal of Food Microbiology, 2020, 329, 108686.	2.1	11
81	Proteolysis, lipolysis, volatile compounds and sensory characteristics of HispÃ¡nico cheeses made using frozen curd from raw and pasteurized ewe milk. Journal of Dairy Research, 2013, 80, 51-57.	0.7	10
82	Proteolysis and Flavor Characteristics of Serrano Ham Processed under Different Ripening Temperature Conditions. Journal of Food Science, 2015, 80, C2404-12.	1.5	10
83	Volatile compounds in cheeses made from raw ewes' milk ripened with a lactic culture. Journal of Dairy Research, 2004, 71, 380-384.	0.7	9
84	Effect of the cysteine proteinase from Micrococcus sp. INIA 528 on the ripening process of Hispanico cheese. Journal of Dairy Research, 1998, 65, 621-630.	0.7	7
85	Cheese supplementation with five species of edible seaweeds: Effect on proteolysis, lipolysis and volatile compounds. International Dairy Journal, 2019, 90, 104-113.	1.5	7
86	Goats' Milk Lactoperoxidase System Against Listeria monocytogenes. Journal of Food Protection, 1993, 56, 988-990.	0.8	7
87	Cross-Inhibition among Wild Strains of Lactococcus lactis Isolated from the Same Ecological Niche. Journal of Food Protection, 2002, 65, 205-210.	0.8	6
88	Release of encapsulated proteinase from dehydration-rehydration liposomes by a co-encapsulated phospholipase. Biotechnology Letters, 1995, 17, 1051-1056.	1.1	5
89	Microencapsulation of cyprosins from flowers ofCynara cardunculus L. in dehydration-rehydration liposomes. Biotechnology Letters, 1994, 16, 1031-1034.	1.1	4
90	Modification of the volatile compound profile of cheese, by aLactococcus lactisstrain expressing a mutant oligopeptide binding protein. Journal of Dairy Research, 2008, 75, 30-36.	0.7	4

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91	Glycerol and cobalamin metabolism in lactobacilli: relevance of the propanediol dehydrogenase pdh30. European Food Research and Technology, 2015, 241, 173-184.	1.6	4
92	High-Pressure Processing for the Control of Lipolysis, Volatile Compounds and Off-odours in Raw Milk Cheese. Food and Bioprocess Technology, 2013, 7, 2207.	2.6	2