Antonio-JosÃ© Trujillo

List of Publications by Year
in descending order

103 papers	4,147 citations	87843 38 h-index	133188 59 g-index
103 all docs	103 docs citations	103 times ranked	3236 citing authors

#	Article	IF	Citations
1	Levels of Aflatoxin M1 in Breast Milk of Lactating Mothers in Monterrey, Mexico: Exposure and Health Risk Assessment of Newborns. Toxins, 2022, 14, 194.	1.5	6
2	Effects of colostrum in milk on the effectiveness of the pasteurization process and cheese milk quality. Journal of Applied Animal Research, 2022, 50, 246-253.	0.4	2
3	The Effect of Salt Reduction and Partial Substitution of NaCl by KCl on Physicochemical, Microbiological, and Sensorial Characteristics and Consumers' Acceptability of Semi-Hard and Hard Lactose-Free Cow's Milk Cheeses. Frontiers in Nutrition, 2022, 9, 861383.	1.6	5
4	Characterization and oxidation stability of spray-dried emulsions with omega-3 oil and buttermilk processed by ultra-high-pressure homogenization (UHPH).. LWT - Food Science and Technology, 2022, 162, 113493.	2.5	6
5	Ultrahigh-Pressure Homogenization in Dairy Processing: Effects on Quality and Functionality. , 2021, , 315-336.		1
6	Buttermilk as Encapsulating Agent: Effect of Ultra-High-Pressure Homogenization on Chia Oil-in-Water Liquid Emulsion Formulations for Spray Drying. Foods, 2021, 10, 1059.	1.9	16
7	Impact of oil phase concentration on physical and oxidative stability of oil-in-water emulsions stabilized by sodium caseinate and ultra-high pressure homogenization. Journal of Dispersion Science and Technology, 2020, 42, 46-57.	1.3	3
8	Inline control of yoghurt fermentation process using a near infrared light backscatter sensor. Journal of Food Engineering, 2020, 277, 109885.	2.7	10
9	Aflatoxin M1 Determination in Infant Formulae Distributed in Monterrey, Mexico. Toxins, 2020, 12, 100.	1.5	21
10	Effect of ultra-high pressure homogenisation of cream on the physicochemical and sensorial characteristics of fat-reduced starter-free fresh cheeses. LWT - Food Science and Technology, 2019, 110, 292-298.	2.5	11
11	Production of food bioactive-loaded nanostructures by high-pressure homogenization. , 2019, , 251-340.		2
12	Modelling gelation and cutting times using light backscatter parameters at different levels of inulin, protein and calcium. LWT - Food Science and Technology, 2018, 91, 505-510.	2.5	5
13	Monitoring the effect of inulin, protein, and calcium on milk coagulation phases using a fibre optic sensor. International Dairy Journal, 2018, 81, 80-86.	1.5	11
14	Effect of ultra-high pressure homogenization on cream: Shelf life and physicochemical characteristics. LWT - Food Science and Technology, 2018, 92, 108-115.	2.5	23
15	Microbiological stabilization of tiger nutsâ€™ milk beverage using ultra-high pressure homogenization. A preliminary study on microbial shelf-life extension. Food Microbiology, 2018, 69, 143-150.	2.1	58
16	Aflatoxin M₁ occurrence in fluid milk commercialized in Monterrey, Mexico. Journal of Food Safety, 2018, 38, e12507.	1.1	11
17	High pressure processing effect on different Listeria spp. in a commercial starter-free fresh cheese. Food Microbiology, 2018, 76, 481-486.	2.1	33
18	Potential application of ultra-high pressure homogenization in the physico-chemical stabilization of tiger nuts' milk beverage. Innovative Food Science and Emerging Technologies, 2017, 40, 42-51.	2.7	49

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19	Physicochemical and sensory characteristics of a UHT milk-based product enriched with conjugated linoleic acid emulsified by Ultra-High Pressure Homogenization. Innovative Food Science and Emerging Technologies, 2017, 39, 275-283.	2.7	12
20	Ultra high-pressure homogenized emulsions stabilized by sodium caseinate: Effects of protein concentration and pressure on emulsions structure and stability. LWT - Food Science and Technology, 2017, 76, 57-66.	2.5	45
21	Enhanced stability of emulsions treated by Ultra-High Pressure Homogenization for delivering conjugated linoleic acid in Caco-2 cells. Food Hydrocolloids, 2017, 71, 271-281.	5.6	14
22	Characterization of Whey Protein Oil-In-Water Emulsions with Different Oil Concentrations Stabilized by Ultra-High Pressure Homogenization. Processes, 2017, 5, 6.	1.3	36
23	Ultra-High Pressure Homogenization improves oxidative stability and interfacial properties of soy protein isolate-stabilized emulsions. Food Chemistry, 2016, 209, 104-113.	4.2	69
24	Proteolysis of cheese made from goat milk treated by ultra high pressure homogenisation. LWT - Food Science and Technology, 2016, 69, 17-23.	2.5	27
25	Vegetable protein isolate-stabilized emulsions for enhanced delivery of conjugated linoleic acid in Caco-2 cells. Food Hydrocolloids, 2016, 55, 144-154.	5.6	55
26	Horchata. , 2016, , 345-356.		0
27	Effect Of Ultra High-Pressure Homogenization on hydro- and liposoluble milk vitamins. Food Research International, 2015, 77, 49-54.	2.9	30
28	Characterization and comparison of tiger nuts (Cyperus esculentus L.) from different geographical origin. Industrial Crops and Products, 2015, 65, 406-414.	2.5	56
29	Compositional and biochemical changes during cold storage of starter-free fresh cheeses made from ultra-high-pressure homogenised milk. Food Chemistry, 2015, 176, 433-440.	4.2	12
30	Predicting coagulation and syneresis parameters of milk gels when inulin is added as fat substitute using infrared light backscatter. Journal of Food Engineering, 2015, 157, 63-69.	2.7	19
31	Ultra-High Pressure Homogenization enhances physicochemical properties of soy protein isolate-stabilized emulsions. Food Research International, 2015, 75, 357-366.	2.9	89
32	Physical and oxidative stability of whey protein oil-in-water emulsions produced by conventional and ultra high-pressure homogenization: Effects of pressure and protein concentration on emulsion characteristics. Innovative Food Science and Emerging Technologies, 2015, 32, 79-90.	2.7	96
33	Lipolysis of cheeses made from goat milk treated by ultra-high pressure homogenization. LWT - Food Science and Technology, 2015, 60, 1034-1038.	2.5	16
34	Inactivation of Bacillus spores inoculated in milk by Ultra High Pressure Homogenization. Food Microbiology, 2014, 44, 204-210.	2.1	60
35	Effect of moderate inlet temperatures in ultra-high-pressure homogenization treatments on physicochemical and sensory characteristics of milk. Journal of Dairy Science, 2014, 97, 659-671.	1.4	66
36	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

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37	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
38	Influence of fat replacement by inulin on rheological properties, kinetics of rennet milk coagulation, and syneresis of milk gels. Journal of Dairy Science, 2013, 96, 1984-1996.	1.4	33
39	Effect of inulin addition on the sensorial properties of reducedâ€fat fresh cheese. International Journal of Dairy Technology, 2013, 66, 478-483.	1.3	19
40	Ultra-high pressure homogenisation of milk: technological aspects of cheese-making and microbial shelf life of a starter-free fresh cheese. Journal of Dairy Research, 2012, 79, 168-175.	0.7	22
41	Effect of fat content and homogenization under conventional or ultra-high-pressure conditions on interactions between proteins in rennet curds. Journal of Dairy Science, 2012, 95, 4796-4803.	1.4	27
42	Changes in the surface protein of the fat globules during ultra-high pressure homogenisation and conventional treatments of milk. Food Hydrocolloids, 2012, 29, 135-143.	5.6	76
43	Interrelationships between somatic cell counts, lactation stage and lactation number and their influence on plasmin activity and protein fraction distribution in dromedary (Camelus dromedaries) and cow milks. Small Ruminant Research, 2012, 105, 300-307.	0.6	14
44	Effect of high pressure on fresh cheese shelf-life. Journal of Food Engineering, 2012, 110, 248-253.	2.7	41
45	Effect of ultra-high pressure homogenisation of milk on the texture and water-typology of a starter-free fresh cheese. Innovative Food Science and Emerging Technologies, 2011, 12, 484-490.	2.7	24
46	Effect of the inclusion of artichoke silage in the ration of lactating ewes on the properties of milk and cheese characteristics during ripening. Journal of Dairy Science, 2010, 93, 1412-1419.	1.4	18
47	Protein composition of caprine milk fat globule membrane. Small Ruminant Research, 2009, 82, 122-129.	0.6	21
48	Evaluation of physical properties during storage of set and stirred yogurts made from ultra-high pressure homogenization-treated milk. Food Hydrocolloids, 2009, 23, 82-91.	5.6	83
49	Soymilk treated by ultra high-pressure homogenization: Acid coagulation properties and characteristics of a soy-yogurt product. Food Hydrocolloids, 2009, 23, 490-496.	5.6	86
50	Heat damage evaluation in ultra-high pressure homogenized milk. Food Hydrocolloids, 2009, 23, 1974-1979.	5.6	58
51	Physical characteristics during storage of soy yogurt made from ultra-high pressure homogenized soymilk. Journal of Food Engineering, 2009, 92, 63-69.	2.7	53
52	Flavour profiles and survival of starter cultures of yoghurt produced from high-pressure homogenized milk. International Dairy Journal, 2009, 19, 100-106.	1.5	63
53	Effect of the inclusion of whole citrus in the ration of lactating ewes on the properties of milk and cheese characteristics during ripening. Journal of Dairy Science, 2009, 92, 469-476.	1.4	14
54	Proteolysis of yogurts made from ultra-high-pressure homogenized milk during cold storage. Journal of Dairy Science, 2009, 92, 71-78.	1.4	28

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55	Quantification of lipolysis and lipid oxidation during cold storage of yogurts produced from milk treated by ultra-high pressure homogenization. Journal of Food Engineering, 2008, 89, 99-104.	2.7	39
56	Proteolysis of ultra-high pressure homogenised treated milk during refrigerated storage. Food Chemistry, 2008, 111, 696-702.	4.2	36
57	Cheesemaking aptitude of two Spanish dairy ewe breeds: Changes during lactation and relationship between physico-chemical and technological properties. Small Ruminant Research, 2008, 78, 48-55.	0.6	31
58	The effect of high-pressure treatment at 300MPa on ripening of ewesâ€™ milk cheese. International Dairy Journal, 2008, 18, 129-138.	1.5	44
59	Characterization of volatile compounds in ultra-high-pressure homogenized milk. International Dairy Journal, 2008, 18, 826-834.	1.5	76
60	Effects of Ultra-High-Pressure Homogenization Treatment on the Lipolysis and Lipid Oxidation of Milk during Refrigerated Storage. Journal of Agricultural and Food Chemistry, 2008, 56, 7125-7130.	2.4	54
61	Ultra-High Pressure Homogenization-Induced Changes in Skim Milk: Impact on Acid Coagulation Properties. Journal of Dairy Research, 2008, 75, 69-75.	0.7	42
62	Effects of high-pressure treatment on free fatty acids release during ripening of ewes' milk cheese. Journal of Dairy Research, 2007, 74, 438-445.	0.7	15
63	Ultra high pressure homogenization of soymilk: Microbiological, physicochemical and microstructural characteristics. Food Research International, 2007, 40, 725-732.	2.9	198
64	Rheological, textural and sensory characteristics of high-pressure treated semi-hard ewesâ€™ milk cheese. International Dairy Journal, 2007, 17, 248-254.	1.5	45
65	Acid coagulation properties and suitability for yogurt production of cowsâ€™ milk treated by high-pressure homogenisation. International Dairy Journal, 2007, 17, 782-790.	1.5	78
66	Effects of High Pressure on Proteolytic Enzymes in Cheese: Relationship with the Proteolysis of Ewe Milk Cheese. Journal of Dairy Science, 2007, 90, 2113-2125.	1.4	49
67	Effects of Ultra-High Pressure Homogenization on Microbial and Physicochemical Shelf Life of Milk. Journal of Dairy Science, 2007, 90, 1081-1093.	1.4	180
68	Effects of Ultra-High Pressure Homogenization on the Cheese-Making Properties of Milk. Journal of Dairy Science, 2007, 90, 13-23.	1.4	112
69	Changes in the Volatile Composition of a Semihard Ewe Milk Cheese Induced by High-Pressure Treatment of 300 MPa. Journal of Agricultural and Food Chemistry, 2007, 55, 747-754.	2.4	15
70	Effect of Heat and High-Pressure Treatments on Microbiological Quality and Immunoglobulin G Stability of Caprine Colostrum. Journal of Dairy Science, 2007, 90, 833-839.	1.4	47
71	Effects of High Pressure Treatment on Volatile Profile During Ripening of Ewe Milk Cheese. Journal of Dairy Science, 2007, 90, 124-135.	1.4	23
72	Effect of heat treatment on lactoperoxidase activity in caprine milk. Small Ruminant Research, 2007, 67, 243-246.	0.6	12

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73	Specific effect of high-pressure treatment of milk on cheese proteolysis. Journal of Dairy Research, 2005, 72, 385-392.	0.7	17
74	Changes in organic acids during ripening of cheeses made from raw, pasteurized or high-pressure-treated goatsâ€™ milk. LWT - Food Science and Technology, 2004, 37, 247-253.	2.5	65
75	Evaluation of biogenic amines and microbial counts throughout the ripening of goat cheeses from pasteurized and raw milk. Journal of Dairy Research, 2004, 71, 245-252.	0.7	89
76	Inactivation of Spores of Bacillus cereus in Cheese by High Hydrostatic Pressure with the Addition of Nisin or Lysozyme. Journal of Dairy Science, 2003, 86, 3075-3081.	1.4	115
77	Evaluation of the importance of germinative cycles for destruction ofbacillus cereusspores in miniature cheeses. High Pressure Research, 2003, 23, 81-85.	0.4	9
78	Changes in water binding during ripening of cheeses made from raw, pasteurized or high-pressure-treated goat milk. Dairy Science and Technology, 2003, 83, 89-96.	0.9	12
79	Applications of High-Hydrostatic Pressure on Milk and Dairy Products. High Pressure Research, 2002, 22, 619-626.	0.4	11
80	Effects of High-Pressure Treatment on the Sensory Quality of White Grape Juice. High Pressure Research, 2002, 22, 705-709.	0.4	44
81	Applications of high-hydrostatic pressure on milk and dairy products: a review. Innovative Food Science and Emerging Technologies, 2002, 3, 295-307.	2.7	186
82	Proteolysis in goat cheese made from raw, pasteurized or pressure-treated milk. Innovative Food Science and Emerging Technologies, 2002, 3, 309-319.	2.7	29
83	Lipolysis in cheese made from raw, pasteurized or high-pressure-treated goatsâ€™ milk. International Dairy Journal, 2001, 11, 175-179.	1.5	81
84	Changes in textural, microstructural, and colour characteristics during ripening of cheeses made from raw, pasteurized or high-pressure-treated goatsâ€™ milk. International Dairy Journal, 2001, 11, 927-934.	1.5	117
85	Microbiological changes throughout ripening of goat cheese made from raw, pasteurized and high-pressure-treated milk. Food Microbiology, 2001, 18, 45-51.	2.1	60
86	Analysis of major ovine milk proteins by reversed-phase high-performance liquid chromatography and flow injection analysis with electrospray ionization mass spectrometry. Journal of Chromatography A, 2000, 870, 371-380.	1.8	29
87	Proteolytic activities of some milk clotting enzymes on ovine casein. Food Chemistry, 2000, 71, 449-457.	4.2	28
88	A procedure for the manufacture of goat milk cheese with controlled-microflora by means of high hydrostatic pressure. Food Chemistry, 2000, 69, 73-79.	4.2	20
89	Ripening control of salt-reduced Manchego-type cheese obtained by brine vacuum-impregnation. Food Chemistry, 2000, 70, 155-162.	4.2	16
90	Effectiveness of High-Pressure Brining of Manchego-type Cheese. LWT - Food Science and Technology, 2000, 33, 401-403.	2.5	12

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91	Analysis of Major Caprine Milk Proteins by Reverse-Phase High-Performance Liquid Chromatography and Electrospray Ionization-Mass Spectrometry. Journal of Dairy Science, 2000, 83, 11-19.	1.4	30
92	Proteolysis in Manchego-Type Cheese Salted by Brine Vacuum Impregnation. Journal of Dairy Science, 2000, 83, 1441-1447.	1.4	31
93	Application of high pressure treatment for cheese production. Food Research International, 2000, 33, 311-316.	2.9	85
94	Free fatty acid content of Manchego-type cheese salted by brine vacuum impregnation. International Dairy Journal, 2000, 10, 563-568.	1.5	20
95	Ripening Profiles of Goat Cheese Produced from Milk Treated with High Pressure. Journal of Food Science, 1999, 64, 833-837.	1.5	43
96	Changes in microstructural, textural and colour characteristics during ripening of Manchego-type cheese salted by brine vacuum impregnation. International Dairy Journal, 1999, 9, 91-98.	1.5	39
97	RevisiÃ³n: E1 polimorfismo del gen de la caseina Î±s1 caprina y su efecto sobre la producciÃ³n, la composiciÃ³n y las propiedades tecnolÃ³gicas de la leche y sobre la fabricaciÃ³n y la maduraciÃ³n del queso. Food Science and Technology International, 1998, 4, 217-235.	1.1	10
98	Proteolytic specificity of chymosin on caprine Î±s1-caseins A and F. Journal of Dairy Research, 1998, 65, 233-241.	0.7	12
99	Ripening control of Manchego type cheese salted by brine vacuum impregnation. International Dairy Journal, 1997, 7, 185-192.	1.5	36
100	Proteolysis of goat casein by calf rennet. International Dairy Journal, 1997, 7, 579-588.	1.5	26
101	Hydrolysis of Caprine Î²-Casein by Plasmin. Journal of Dairy Science, 1997, 80, 2258-2263.	1.4	30
102	Proteolysis Of Goat .beta.-Casein by Calf Rennet under Various Factors Affecting the Cheese Ripening Process. Journal of Agricultural and Food Chemistry, 1995, 43, 1472-1478.	2.4	21
103	Electrophoretic Study of Casein Breakdown during Ripening of Goat's Milk Cheese. Journal of Agricultural and Food Chemistry, 1994, 42, 1546-1550.	2.4	29