M Rosario RamÃ-rez

List of Publications by Year
in descending order

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85	2,645	196777	232693
papers	citations	29 h-index	48 g-index

85	85	85	3107
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Efficacy of modified active packaging with oxygen scavengers for the preservation of sliced Iberian dry-cured shoulder. Food Science and Technology International, 2023, 29, 318-330.	1.1	2
2	Effect of a rice bran extract-based active packaging, high pressure processing and storage temperature on the volatile compounds of sliced dry-cured high quality (Montanera) Iberian ham. Food Chemistry, 2022, 375, 131651.	4.2	3
3	Influence of high-pressure processing and varying concentrations of curing salts on the color, heme pigments and oxidation of lipids and proteins of Iberian dry-cured loins during refrigerated storage. LWT - Food Science and Technology, 2022, 160, 113251.	2.5	9
4	Effect of High-Hydrostatic-Pressure Processing and Storage Temperature on Sliced Iberian Dry-Cured Sausage (â€œSalchichÃ³nâ€) from Pigs Reared in Montanera System. Foods, 2022, 11, 1338.	1.9	4
5	Volatile compounds of sliced high quality (Montanera) dry-cured Iberian shoulder subjected to high pressure processing and/or with an active packaging of olive leaf extract. Food Packaging and Shelf Life, 2021, 27, 100606.	3.3	7
6	Comparative effect of high hydrostatic pressure treatment on Spanish and Portuguese traditional chorizos and evolution at different storage temperatures. Journal of Food Processing and Preservation, 2021, 45, .	0.9	11
7	Immunological components and antioxidant activity in human milk processed by different high pressure-thermal treatments at low initial temperature and flash holding times. Food Chemistry, 2021, 343, 128546.	4.2	6
8	Effect of Breed Purity and Rearing Systems on the Stability of Sliced Iberian Dry-Cured Ham Stored in Modified Atmosphere and Vacuum Packaging. Foods, 2021, 10, 730.	1.9	13
9	Accelerating Aging of White and Red Wines by the Application of Hydrostatic High Pressure and Maceration with Holm Oak (Quercus ilex) Chips. Influence on Physicochemical and Sensory Characteristics. Foods, 2021, 10, 899.	1.9	7
10	Effect of highâ€pressure treatment and storage temperature on topâ€quality (Montanera) Iberian dryâ€cured pork sausages (chorizo). Journal of Food Science, 2021, 86, 1963-1978.	1.5	11
11	Physico-chemical and sensory characterization of sliced Iberian chorizo from raw material of three commercial categories and stability during refrigerated storage packaged under vacuum and modified atmospheres. Food Chemistry, 2021, 354, 129490.	4.2	8
12	Effect of an active packaging with rice bran extract and high-pressure processing on the preservation of sliced dry-cured ham from Iberian pigs. LWT - Food Science and Technology, 2021, 151, 112128.	2.5	13
13	Effect of rice bran extract on the preservation of pork burger treated with high pressure processing. Journal of Food Processing and Preservation, 2020, 44, e14313.	0.9	10
14	Volatile compounds of a pumpkin (Cucurbita moschata) purÃ©e processed by high pressure thermal processing. Journal of the Science of Food and Agriculture, 2020, 100, 4449-4456.	1.7	12
15	Bacillus cereus spores and Staphylococcus aureus sub. aureus vegetative cells inactivation in human milk by high-pressure processing. Food Control, 2020, 113, 107212.	2.8	34
16	Neural-based valuation of functional foods among lean and obese individuals. Nutrition Research, 2020, 78, 27-35.	1.3	16
17	New Preservations Technologies: Hydrostatic High Pressure Processing and High Pressure Thermal Processing. , 2019, , 473-480.		6
18	Monitoring of acrylamide and phenolic compounds in table olive after high hydrostatic pressure and cooking treatments. Food Chemistry, 2019, 286, 250-259.	4.2	32

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19	Volatile compounds and sensory changes after high pressure processing of mature â€œTorta del Casarâ€• (raw ewe's milk cheese) during refrigerated storage. Innovative Food Science and Emerging Technologies, 2019, 52, 34-41.	2.7	24
20	Active packaging using an olive leaf extract and high pressure processing for the preservation of sliced dry-cured shoulders from Iberian pigs. Innovative Food Science and Emerging Technologies, 2018, 45, 1-9.	2.7	41
21	Effect of high-hydrostatic pressure and moderate-intensity pulsed electric field on plum. Food Science and Technology International, 2018, 24, 145-160.	1.1	11
22	Application of innovative technologies, moderate-intensity pulsed electric fields and high-pressure thermal treatment, to preserve and/or improve the bioactive compounds content of pumpkin. Innovative Food Science and Emerging Technologies, 2018, 45, 53-61.	2.7	32
23	Effect of tomato paste addition and high pressure processing to preserve pork burgers. European Food Research and Technology, 2018, 244, 827-839.	1.6	9
24	Effect of the thermal treatment and high pressure processing for the preservation of purees from two different cherry cultivars (â€˜Pico Negroâ€™ and â€˜Sweetheartâ€™) grown in â€œValle del Jerteâ€•(Spain). Acta Horticulturae, 2017, , 497-502.	n/a	0
25	Effect of the Olive Leaf Extracts In Vitro and in Active Packaging of Sliced Iberian Pork Loin. Packaging Technology and Science, 2016, 29, 649-660.	1.3	13
26	High pressure assisted thermal processing of pumpkin purÃ©e: Effect on microbial counts, color, bioactive compounds and polyphenoloxidase enzyme. Food and Bioproducts Processing, 2016, 98, 124-132.	1.8	40
27	Aroma profile of a red plum purÃ©e processed by high hydrostatic pressure and analysed by SPMEâ€“GC/MS. Innovative Food Science and Emerging Technologies, 2016, 33, 108-114.	2.7	24
28	Volatile profile of human milk subjected to high-pressure thermal processing. Food Research International, 2015, 78, 186-194.	2.9	21
29	Volatile profile of breast milk subjected to high-pressure processing or thermal treatment. Food Chemistry, 2015, 180, 17-24.	4.2	42
30	Physicochemical, proteolysis and texture changes during the storage of a mature soft cheese treated by high-pressure hydrostatic. European Food Research and Technology, 2015, 240, 1167-1176.	1.6	13
31	Microbiological and lipolytic changes in high-pressure-treated raw milk cheeses during refrigerated storage. Dairy Science and Technology, 2015, 95, 425-436.	2.2	11
32	Analysis of free nucleotide monophosphates in human milk and effect of pasteurisation or high-pressure processing on their contents by capillary electrophoresis coupled to mass spectrometry. Food Chemistry, 2015, 174, 348-355.	4.2	28
33	Effect of Hydrostatic High Pressure and Thermal Treatments on Two Types of Pumpkin PurÃ©e and Changes during Refrigerated Storage. Journal of Food Processing and Preservation, 2014, 38, 704-712.	0.9	21
34	Effect of processing by hydrostatic high pressure of two ready to heat vegetable meals and stability after refrigerated storage. Food Science and Technology International, 2014, 20, 605-615.	1.1	11
35	Tocopherols, fatty acids and cytokines content of holder pasteurised and high-pressure processed human milk. Dairy Science and Technology, 2014, 94, 145-156.	2.2	33
36	Effect of a different high pressure thermal processing compared to a traditional thermal treatment on a red flesh and peel plum purÃ©e. Innovative Food Science and Emerging Technologies, 2014, 26, 26-33.	2.7	21

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37	The applied pretreatment (blanching, ascorbic acid) at the manufacture process affects the quality of nectarine purÃ©e processed by hydrostatic high pressure. International Journal of Food Science and Technology, 2014, 49, 1203-1214.	1.3	25
38	Comparative study of the nutritional and bioactive compounds content of four walnut (Juglans regia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.9	106
39	Changes after high-pressure processing on physicochemical parameters, bioactive compounds, and polyphenol oxidase activity of red flesh and peel plum purÃ©e. Innovative Food Science and Emerging Technologies, 2013, 20, 34-41.	2.7	56
40	Effect of thermal pasteurisation or high pressure processing on immunoglobulin and leukocyte contents of human milk. International Dairy Journal, 2013, 32, 1-5.	1.5	42
41	Effect of hydrostatic high pressure processing on nectarine halves pretreated with ascorbic acid and calcium during refrigerated storage. LWT - Food Science and Technology, 2013, 54, 278-284.	2.5	9
42	High-pressure processing of a raw milk cheese improved its food safety maintaining the sensory quality. Food Science and Technology International, 2013, 19, 493-501.	1.1	10
43	Effect of high pressure thermal processing on some essential nutrients and immunological components present in breast milk. Innovative Food Science and Emerging Technologies, 2013, 19, 50-56.	2.7	29
44	31. The aromatic profile of cheese during ripening: a focus on goats cheese. Human Health Handbooks, 2013, , 467-480.	0.1	1
45	Efecto de las altas presiones hidrostÃ¡ticas respecto a la pasteurizaciÃ³n tÃ©rmica en los aspectos microbiolÃ³gicos, sensoriales y estabilidad oxidativa de un patÃ© de aceituna. Grasas Y Aceites, 2012, 63, 100-108.	0.3	12
46	HIGH PRESSURE PROCESSING OR CONTROLLED ATMOSPHERE FOLLOWING DIFFERENT PRETREATMENTS AFFECT FRESH-CUT NECTARINE QUALITY. Acta Horticulturae, 2012, , 531-536.	0.1	0
47	Changes in microbiology, proteolysis, texture and sensory characteristics of raw goat milk cheeses treated by high-pressure at different stages of maturation. LWT - Food Science and Technology, 2012, 48, 268-275.	2.5	36
48	Urinary 6-sulfatoxymelatonin and total antioxidant capacity increase after the intake of a grape juice cv. Tempranillo stabilized with HHP. Food and Function, 2012, 3, 34-39.	2.1	50
49	High-pressure treatment applied throughout ripening of a goat cheese caused minimal changes on free fatty acids content and oxidation in mature cheese. Dairy Science and Technology, 2012, 92, 237-248.	2.2	10
50	Formation Risk of Toxic and Other Unwanted Compounds in Pressureâ€Assisted Thermally Processed Foods. Journal of Food Science, 2012, 77, R1-10.	1.5	27
51	Assessment of Different Dietary Fibers (Tomato Fiber, Beet Root Fiber, and Inulin) for the Manufacture of Chopped Cooked Chicken Products. Journal of Food Science, 2012, 77, C346-52.	1.5	33
52	Bacteriophage performance against Staphylococcus aureus in milk is improved by high hydrostatic pressure treatments. International Journal of Food Microbiology, 2012, 156, 209-213.	2.1	41
53	Effect of Highâ€Pressure Processing and Thermal Treatment on Quality Attributes and Nutritional Compounds of â€œSongoldâ€•Plum PurÃ©e. Journal of Food Science, 2012, 77, C866-73.	1.5	39
54	Changes in the volatile profile of a raw goat milk cheese treated by hydrostatic high pressure at different stages of maturation. International Dairy Journal, 2011, 21, 135-141.	1.5	29

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55	Effect of high-pressure treatment on the volatile profile of a mature raw goat milk cheese with paprika on rind. Innovative Food Science and Emerging Technologies, 2011, 12, 98-103.	2.7	19
56	Effect of Thermal and Highâ€Pressure Processing on the Nutritional Value and Quality Attributes of a Nectarine PurÃ©e with Industrial Origin during the Refrigerated Storage. Journal of Food Science, 2011, 76, C618-25.	1.5	48
57	Free Fatty Acids and Oxidative Changes of a Raw Goat Milk Cheese through Maturation. Journal of Food Science, 2011, 76, C669-73.	1.5	14
58	Proteolysis, texture and colour of a raw goat milk cheese throughout the maturation. European Food Research and Technology, 2011, 233, 483-488.	1.6	34
59	Formation of the aroma of a raw goat milk cheese during maturation analysed by SPMEâ€“GCâ€“MS. Food Chemistry, 2011, 129, 1156-1163.	4.2	122
60	Characterisation by SPMEâ€“GCâ€“MS of the volatile profile of a Spanish soft cheese P.D.O. Torta del Casar during ripening. Food Chemistry, 2010, 118, 182-189.	4.2	166
61	Proteolysis and texture changes of a Spanish soft cheese (â€˜Torta del Casarâ€™) manufactured with raw ewe milk and vegetable rennet during ripening. International Journal of Food Science and Technology, 2010, 45, 512-519.	1.3	40
62	Chemical and Quality Changes When Seeking Full Utilization of Seafood Resources through Pressure Processing Technologies. , 2010, , .		0
63	Reaction Kinetics Analysis of Chemical Changes in Pressure-Assisted Thermal Processing. Food Engineering Reviews, 2009, 1, 16-30.	3.1	110
64	Free fatty acids and oxidative changes of a Spanish soft cheese (PDO â€˜Torta del Casarâ€™) during ripening. International Journal of Food Science and Technology, 2009, 44, 1721-1728.	1.3	25
65	Effect of pressure and holding time on colour, protein and lipid oxidation of sliced dry-cured Iberian ham and loin during refrigerated storage. Innovative Food Science and Emerging Technologies, 2009, 10, 76-81.	2.7	114
66	Decolouration and lipid oxidation changes of vacuum-packed Iberian dry-cured loin treated with E-beam irradiation (5ÂkGy and 10ÂkGy) during refrigerated storage. Innovative Food Science and Emerging Technologies, 2009, 10, 495-499.	2.7	17
67	Effect of Iberian Ã— Duroc genotype on composition and sensory properties of dryâ€cured ham. Journal of the Science of Food and Agriculture, 2008, 88, 667-675.	1.7	16
68	Changes in Fatty Acid Composition of two Muscles from Three Different Iberian Ã— Duroc Genotypes After Refrigerated Storage. Food Science and Technology International, 2008, 14, 127-137.	1.1	3
69	Effect of Physico-chemical Characteristics of Raw Muscles from Three Iberian Ã— Duroc Genotypes on Dry-cured Meat Products Quality. Food Science and Technology International, 2007, 13, 485-495.	1.1	3
70	Sage and rosemary essential oils versus BHT for the inhibition of lipid oxidative reactions in liver pÃ¢tÃ©. LWT - Food Science and Technology, 2007, 40, 58-65.	2.5	126
71	Carcass composition and meat quality of three different IberianÃ—Duroc genotype pigs. Meat Science, 2007, 75, 388-396.	2.7	75
72	Effect of the IberianÃ—Duroc reciprocal cross on productive parameters, meat quality and lipogenic enzyme activities. Meat Science, 2007, 76, 86-94.	2.7	20

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73	Effect of IberianÃ—Duroc genotype on dry-cured loin quality. Meat Science, 2007, 76, 333-341.	2.7	52
74	The crossbreeding of different Duroc lines with the Iberian pig affects colour and oxidative stability of meat during storage. Meat Science, 2007, 77, 339-347.	2.7	29
75	Volatile Profiles of Dry-Cured Meat Products from Three Different Iberian X Duroc Genotypes. Journal of Agricultural and Food Chemistry, 2007, 55, 1923-1931.	2.4	118
76	Fatty acid composition and adipogenic enzyme activity of muscle and adipose tissue, as affected by IberianÃ—Duroc pig genotype. Food Chemistry, 2007, 104, 500-509.	4.2	11
77	Fatty acid profiles of intramuscular fat from pork loin chops fried in different culinary fats following refrigerated storage. Food Chemistry, 2005, 92, 159-167.	4.2	28
78	Influence of the Addition of Rosemary Essential Oil on the Volatiles Pattern of Porcine Frankfurters. Journal of Agricultural and Food Chemistry, 2005, 53, 8317-8324.	2.4	49
79	Effect of irradiation on colour and lipid oxidation of dry-cured hams from free-range reared and intensively reared pigs. Innovative Food Science and Emerging Technologies, 2005, 6, 135-141.	2.7	22
80	Changes in colour, lipid oxidation and fatty acid composition of pork loin chops as affected by the type of culinary frying fat. LWT - Food Science and Technology, 2005, 38, 726-734.	2.5	17
81	Colour and lipid oxidation changes in dry-cured loins from free-range reared and intensively reared pigs as affected by ionizing radiation dose level. Meat Science, 2005, 69, 609-615.	2.7	16
82	Effects of the type of frying with culinary fat and refrigerated storage on lipid oxidation and colour of fried pork loin chops. Food Chemistry, 2004, 88, 85-94.	4.2	29
83	Analysis of Volatiles in Porcine Liver PÃ¢tÃ©s with Added Sage and Rosemary Essential Oils by Using SPME-GC-MS. Journal of Agricultural and Food Chemistry, 2004, 52, 5168-5174.	2.4	45
84	Effect of the Type of Frying Culinary Fat on Volatile Compounds Isolated in Fried Pork Loin Chops by Using SPME-GC-MS. Journal of Agricultural and Food Chemistry, 2004, 52, 7637-7643.	2.4	63
85	Extensively reared Iberian pigs versus intensively reared white pigs for the manufacture of liver pÃ¢tÃ©. Meat Science, 2004, 67, 453-461.	2.7	60