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List of Publications by Year in descending order

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85
papers

2,645
citations

172457

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all docs

85
docs citations

85
times ranked

2919
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterisation by SPME-GC-MS of the volatile profile of a Spanish soft cheese P.D.O. Torta del Casar during ripening. <i>Food Chemistry</i> , 2010, 118, 182-189.	8.2	166
2	Sage and rosemary essential oils versus BHT for the inhibition of lipid oxidative reactions in liver pâté. <i>LWT - Food Science and Technology</i> , 2007, 40, 58-65.	5.2	126
3	Formation of the aroma of a raw goat milk cheese during maturation analysed by SPME-GC-MS. <i>Food Chemistry</i> , 2011, 129, 1156-1163.	8.2	122
4	Volatile Profiles of Dry-Cured Meat Products from Three Different Iberian X Duroc Genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1923-1931.	5.2	118
5	Effect of pressure and holding time on colour, protein and lipid oxidation of sliced dry-cured Iberian ham and loin during refrigerated storage. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 76-81.	5.6	114
6	Reaction Kinetics Analysis of Chemical Changes in Pressure-Assisted Thermal Processing. <i>Food Engineering Reviews</i> , 2009, 1, 16-30.	5.9	110
7	Comparative study of the nutritional and bioactive compounds content of four walnut (<i>Juglans regia</i>) Tj ETQq1 1 0.784314 rgBT /Ove	3.9	106
8	Carcass composition and meat quality of three different Iberian-Duroc genotype pigs. <i>Meat Science</i> , 2007, 75, 388-396.	5.5	75
9	Effect of the Type of Frying Culinary Fat on Volatile Compounds Isolated in Fried Pork Loin Chops by Using SPME-GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7637-7643.	5.2	63
10	Extensively reared Iberian pigs versus intensively reared white pigs for the manufacture of liver pâté. <i>Meat Science</i> , 2004, 67, 453-461.	5.5	60
11	Changes after high-pressure processing on physicochemical parameters, bioactive compounds, and polyphenol oxidase activity of red flesh and peel plum purée. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 34-41.	5.6	56
12	Effect of Iberian-Duroc genotype on dry-cured loin quality. <i>Meat Science</i> , 2007, 76, 333-341.	5.5	52
13	Urinary 6-sulfatoxymelatonin and total antioxidant capacity increase after the intake of a grape juice cv. Tempranillo stabilized with HHP. <i>Food and Function</i> , 2012, 3, 34-39.	4.6	50
14	Influence of the Addition of Rosemary Essential Oil on the Volatiles Pattern of Porcine Frankfurters. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8317-8324.	5.2	49
15	Effect of Thermal and High-Pressure Processing on the Nutritional Value and Quality Attributes of a Nectarine Purée with Industrial Origin during the Refrigerated Storage. <i>Journal of Food Science</i> , 2011, 76, C618-25.	3.1	48
16	Analysis of Volatiles in Porcine Liver Pâtés with Added Sage and Rosemary Essential Oils by Using SPME-GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5168-5174.	5.2	45
17	Effect of thermal pasteurisation or high pressure processing on immunoglobulin and leukocyte contents of human milk. <i>International Dairy Journal</i> , 2013, 32, 1-5.	3.0	42
18	Volatile profile of breast milk subjected to high-pressure processing or thermal treatment. <i>Food Chemistry</i> , 2015, 180, 17-24.	8.2	42

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19	Bacteriophage performance against <i>Staphylococcus aureus</i> in milk is improved by high hydrostatic pressure treatments. <i>International Journal of Food Microbiology</i> , 2012, 156, 209-213.	4.7	41
20	Active packaging using an olive leaf extract and high pressure processing for the preservation of sliced dry-cured shoulders from Iberian pigs. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 1-9.	5.6	41
21	Proteolysis and texture changes of a Spanish soft cheese (Torta del Casar™) manufactured with raw ewe milk and vegetable rennet during ripening. <i>International Journal of Food Science and Technology</i> , 2010, 45, 512-519.	2.7	40
22	High pressure assisted thermal processing of pumpkin purée: Effect on microbial counts, color, bioactive compounds and polyphenoloxidase enzyme. <i>Food and Bioproducts Processing</i> , 2016, 98, 124-132.	3.6	40
23	Effect of High Pressure Processing and Thermal Treatment on Quality Attributes and Nutritional Compounds of Songold Plum Purée. <i>Journal of Food Science</i> , 2012, 77, C866-73.	3.1	39
24	Changes in microbiology, proteolysis, texture and sensory characteristics of raw goat milk cheeses treated by high-pressure at different stages of maturation. <i>LWT - Food Science and Technology</i> , 2012, 48, 268-275.	5.2	36
25	Proteolysis, texture and colour of a raw goat milk cheese throughout the maturation. <i>European Food Research and Technology</i> , 2011, 233, 483-488.	3.3	34
26	<i>Bacillus cereus</i> spores and <i>Staphylococcus aureus</i> sub. <i>aureus</i> vegetative cells inactivation in human milk by high-pressure processing. <i>Food Control</i> , 2020, 113, 107212.	5.5	34
27	Assessment of Different Dietary Fibers (Tomato Fiber, Beet Root Fiber, and Inulin) for the Manufacture of Chopped Cooked Chicken Products. <i>Journal of Food Science</i> , 2012, 77, C346-52.	3.1	33
28	Tocopherols, fatty acids and cytokines content of holder pasteurised and high-pressure processed human milk. <i>Dairy Science and Technology</i> , 2014, 94, 145-156.	2.2	33
29	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. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 53-61.	5.6	32
30	Monitoring of acrylamide and phenolic compounds in table olive after high hydrostatic pressure and cooking treatments. <i>Food Chemistry</i> , 2019, 286, 250-259.	8.2	32
31	Effects of the type of frying with culinary fat and refrigerated storage on lipid oxidation and colour of fried pork loin chops. <i>Food Chemistry</i> , 2004, 88, 85-94.	8.2	29
32	The crossbreeding of different Duroc lines with the Iberian pig affects colour and oxidative stability of meat during storage. <i>Meat Science</i> , 2007, 77, 339-347.	5.5	29
33	Changes in the volatile profile of a raw goat milk cheese treated by hydrostatic high pressure at different stages of maturation. <i>International Dairy Journal</i> , 2011, 21, 135-141.	3.0	29
34	Effect of high pressure thermal processing on some essential nutrients and immunological components present in breast milk. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 50-56.	5.6	29
35	Fatty acid profiles of intramuscular fat from pork loin chops fried in different culinary fats following refrigerated storage. <i>Food Chemistry</i> , 2005, 92, 159-167.	8.2	28
36	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. <i>Food Chemistry</i> , 2015, 174, 348-355.	8.2	28

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37	Formation Risk of Toxic and Other Unwanted Compounds in Pressure-Assisted Thermally Processed Foods. <i>Journal of Food Science</i> , 2012, 77, R1-10.	3.1	27
38	Free fatty acids and oxidative changes of a Spanish soft cheese (PDO "Torta del Casar"™) during ripening. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1721-1728.	2.7	25
39	The applied pretreatment (blanching, ascorbic acid) at the manufacture process affects the quality of nectarine puree processed by hydrostatic high pressure. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1203-1214.	2.7	25
40	Aroma profile of a red plum puree processed by high hydrostatic pressure and analysed by SPME-GC/MS. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 108-114.	5.6	24
41	Volatile compounds and sensory changes after high pressure processing of mature "Torta del Casar" (raw ewe's milk cheese) during refrigerated storage. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 34-41.	5.6	24
42	Effect of irradiation on colour and lipid oxidation of dry-cured hams from free-range reared and intensively reared pigs. <i>Innovative Food Science and Emerging Technologies</i> , 2005, 6, 135-141.	5.6	22
43	Effect of Hydrostatic High Pressure and Thermal Treatments on Two Types of Pumpkin Puree and Changes during Refrigerated Storage. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 704-712.	2.0	21
44	Effect of a different high pressure thermal processing compared to a traditional thermal treatment on a red flesh and peel plum puree. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 26-33.	5.6	21
45	Volatile profile of human milk subjected to high-pressure thermal processing. <i>Food Research International</i> , 2015, 78, 186-194.	6.2	21
46	Effect of the Iberian Duroc reciprocal cross on productive parameters, meat quality and lipogenic enzyme activities. <i>Meat Science</i> , 2007, 76, 86-94.	5.5	20
47	Effect of high-pressure treatment on the volatile profile of a mature raw goat milk cheese with paprika on rind. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 98-103.	5.6	19
48	Changes in colour, lipid oxidation and fatty acid composition of pork loin chops as affected by the type of culinary frying fat. <i>LWT - Food Science and Technology</i> , 2005, 38, 726-734.	5.2	17
49	Decolouration and lipid oxidation changes of vacuum-packed Iberian dry-cured loin treated with E-beam irradiation (5 kGy and 10 kGy) during refrigerated storage. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 495-499.	5.6	17
50	Colour and lipid oxidation changes in dry-cured loins from free-range reared and intensively reared pigs as affected by ionizing radiation dose level. <i>Meat Science</i> , 2005, 69, 609-615.	5.5	16
51	Effect of Iberian Duroc genotype on composition and sensory properties of dry-cured ham. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 667-675.	3.5	16
52	Neural-based valuation of functional foods among lean and obese individuals. <i>Nutrition Research</i> , 2020, 78, 27-35.	2.9	16
53	Free Fatty Acids and Oxidative Changes of a Raw Goat Milk Cheese through Maturation. <i>Journal of Food Science</i> , 2011, 76, C669-73.	3.1	14
54	Physicochemical, proteolysis and texture changes during the storage of a mature soft cheese treated by high-pressure hydrostatic. <i>European Food Research and Technology</i> , 2015, 240, 1167-1176.	3.3	13

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55	Effect of the Olive Leaf Extracts <i>In Vitro</i> and in Active Packaging of Sliced Iberian Pork Loin. Packaging Technology and Science, 2016, 29, 649-660.	2.8	13
56	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.	4.3	13
57	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.	5.2	13
58	Efecto de las altas presiones hidrostáticas respecto a la pasteurización térmica en los aspectos microbiológicos, sensoriales y estabilidad oxidativa de un pató de aceituna. Grasas Y Aceites, 2012, 63, 100-108.	0.9	12
59	Volatile compounds of a pumpkin (Cucurbita moschata) pure processed by high pressure thermal processing. Journal of the Science of Food and Agriculture, 2020, 100, 4449-4456.	3.5	12
60	Fatty acid composition and adipogenic enzyme activity of muscle and adipose tissue, as affected by Iberian—Duroc pig genotype. Food Chemistry, 2007, 104, 500-509.	8.2	11
61	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.	2.2	11
62	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
63	Effect of high-hydrostatic pressure and moderate-intensity pulsed electric field on plum. Food Science and Technology International, 2018, 24, 145-160.	2.2	11
64	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, .	2.0	11
65	Effect of high-pressure treatment and storage temperature on top-quality (Montanera) Iberian dry-cured pork sausages (chorizo). Journal of Food Science, 2021, 86, 1963-1978.	3.1	11
66	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
67	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.	2.2	10
68	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.	2.0	10
69	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.	5.2	9
70	Effect of tomato paste addition and high pressure processing to preserve pork burgers. European Food Research and Technology, 2018, 244, 827-839.	3.3	9
71	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.	5.2	9
72	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.	8.2	8

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73	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. <i>Food Packaging and Shelf Life</i> , 2021, 27, 100606.	7.5	7
74	Accelerating Aging of White and Red Wines by the Application of Hydrostatic High Pressure and Maceration with Holm Oak (<i>Quercus ilex</i>) Chips. Influence on Physicochemical and Sensory Characteristics. <i>Foods</i> , 2021, 10, 899.	4.3	7
75	New Preservations Technologies: Hydrostatic High Pressure Processing and High Pressure Thermal Processing. , 2019, , 473-480.		6
76	Immunological components and antioxidant activity in human milk processed by different high pressure-thermal treatments at low initial temperature and flash holding times. <i>Food Chemistry</i> , 2021, 343, 128546.	8.2	6
77	Effect of High-Hydrostatic-Pressure Processing and Storage Temperature on Sliced Iberian Dry-Cured Sausage (‘Salchich’ from Pigs Reared in Montanera System. <i>Foods</i> , 2022, 11, 1338.	4.3	4
78	Effect of Physico-chemical Characteristics of Raw Muscles from Three Iberian – Duroc Genotypes on Dry-cured Meat Products Quality. <i>Food Science and Technology International</i> , 2007, 13, 485-495.	2.2	3
79	Changes in Fatty Acid Composition of two Muscles from Three Different Iberian – Duroc Genotypes After Refrigerated Storage. <i>Food Science and Technology International</i> , 2008, 14, 127-137.	2.2	3
80	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. <i>Food Chemistry</i> , 2022, 375, 131651.	8.2	3
81	Efficacy of modified active packaging with oxygen scavengers for the preservation of sliced Iberian dry-cured shoulder. <i>Food Science and Technology International</i> , 2023, 29, 318-330.	2.2	2
82	31. The aromatic profile of cheese during ripening: a focus on goats cheese. <i>Human Health Handbooks</i> , 2013, , 467-480.	0.1	1
83	HIGH PRESSURE PROCESSING OR CONTROLLED ATMOSPHERE FOLLOWING DIFFERENT PRETREATMENTS AFFECT FRESH-CUT NECTARINE QUALITY. <i>Acta Horticulturae</i> , 2012, , 531-536.	0.2	0
84	Effect of the thermal treatment and high pressure processing for the preservation of purees from two different cherry cultivars (‘Pico Negro’™ and ‘Sweetheart’™) grown in ‘Valle del Jerte’ (Spain). <i>Acta Horticulturae</i> , 2017, , 497-502.		0
85	Chemical and Quality Changes When Seeking Full Utilization of Seafood Resources through Pressure Processing Technologies. , 2010, , .		0