

Jacint Arnau

List of Publications by Year in descending order

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Version: 2024-02-01

46
papers

1,763
citations

201575

27
h-index

265120

42
g-index

46
all docs

46
docs citations

46
times ranked

1865
citing authors

#	ARTICLE	IF	CITATIONS
1	Formation of Zn-protoporphyrin during the elaboration process of non-nitrified serrano dry-cured hams and its relationship with lipolysis. <i>Food Chemistry</i> , 2022, 374, 131730.	4.2	15
2	Effects of post mortem pH and salting time on Zinc-protoporphyrin content in nitrite-free Serrano dry-cured hams. <i>Food Research International</i> , 2020, 133, 109156.	2.9	7
3	Co-extruded alginate as an alternative to collagen casings in the production of dry-fermented sausages: Impact of coating composition. <i>Meat Science</i> , 2020, 169, 108184.	2.7	15
4	Zinc-protoporphyrin content in commercial Parma hams is affected by proteolysis index and marbling. <i>Meat Science</i> , 2018, 139, 192-200.	2.7	17
5	Effect of nitrate and nitrite on <i>Listeria</i> and selected spoilage bacteria inoculated in dry-cured ham. <i>Food Research International</i> , 2017, 101, 82-87.	2.9	21
6	Relevance of nanocomposite packaging on the stability of vacuum-packed dry cured ham. <i>Meat Science</i> , 2016, 118, 8-14.	2.7	3
7	Influence of processing conditions on the properties of alginate solutions and wet edible calcium alginate coatings. <i>LWT - Food Science and Technology</i> , 2016, 74, 271-279.	2.5	17
8	Sensory characterisation and consumer acceptability of potassium chloride and sunflower oil addition in small-caliber non-acid fermented sausages with a reduced content of sodium chloride and fat. <i>Meat Science</i> , 2016, 112, 9-15.	2.7	41
9	Low intramuscular fat (but high in PUFA) content in cooked cured pork ham decreased Maillard reaction volatiles and pleasing aroma attributes. <i>Food Chemistry</i> , 2016, 196, 76-82.	4.2	55
10	Technological implications of reducing nitrate and nitrite levels in dry-fermented sausages: Typical microbiota, residual nitrate and nitrite and volatile profile. <i>Food Control</i> , 2015, 57, 275-281.	2.8	47
11	Optimisation of stir-bar sorptive extraction (SBSE), targeting medium and long-chain free fatty acids in cooked ham exudates. <i>Food Chemistry</i> , 2015, 185, 75-83.	4.2	21
12	Effect of temperature, high pressure and freezing/thawing of dry-cured ham slices on dielectric time domain reflectometry response. <i>Meat Science</i> , 2015, 100, 91-96.	2.7	9
13	Analysis of SPME or SBSE extracted volatile compounds from cooked cured pork ham differing in intramuscular fat profiles. <i>LWT - Food Science and Technology</i> , 2015, 60, 393-399.	2.5	61
14	Effect of reducing and replacing pork fat on the physicochemical, instrumental and sensory characteristics throughout storage time of small caliber non-acid fermented sausages with reduced sodium content. <i>Meat Science</i> , 2014, 97, 62-68.	2.7	17
15	Salt uptake and water loss in hams with different water contents at the lean surface and at different salting temperatures. <i>Meat Science</i> , 2014, 96, 65-72.	2.7	16
16	Food safety and microbiological quality aspects of QDS process [®] and high pressure treatment of fermented fish sausages. <i>Food Control</i> , 2014, 38, 130-135.	2.8	13
17	Development of biodegradable films with antioxidant properties based on polyesters containing α -tocopherol and olive leaf extract for food packaging applications. <i>Food Packaging and Shelf Life</i> , 2014, 1, 140-150.	3.3	93
18	NaCl-free processing, acidification, smoking and high pressure: Effects on growth of <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> in QDS processed [®] dry-cured ham. <i>Food Control</i> , 2014, 35, 56-64.	2.8	20

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19	Probiotic strains <i>Lactobacillus plantarum</i> 299V and <i>Lactobacillus rhamnosus</i> GG as starter cultures for fermented sausages. <i>LWT - Food Science and Technology</i> , 2013, 54, 51-56.	2.5	59
20	Identification of proteomic biomarkers in <i>M. Longissimus dorsi</i> as potential predictors of pork quality. <i>Meat Science</i> , 2013, 95, 679-687.	2.7	40
21	Active packaging containing nisin and high pressure processing as post-processing listericidal treatments for convenience fermented sausages. <i>Food Control</i> , 2013, 30, 325-330.	2.8	81
22	The effect of high pressure and residual oxygen on the color stability of minced cured restructured ham at different levels of drying, pH, and NaCl. <i>Meat Science</i> , 2013, 95, 433-443.	2.7	15
23	Estimation of NaCl diffusivity by computed tomography in the Semimembranosus muscle during salting of fresh and frozen/thawed hams. <i>LWT - Food Science and Technology</i> , 2013, 51, 275-280.	2.5	11
24	Effect of the type of fat on the physicochemical, instrumental and sensory characteristics of reduced fat non-acid fermented sausages. <i>Meat Science</i> , 2013, 93, 668-674.	2.7	41
25	High pressure processing of dry-cured ham: Ultrastructural and molecular changes affecting sodium and water dynamics. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 335-340.	2.7	38
26	The effect of NaCl-free processing and high pressure on the fate of <i>Listeria monocytogenes</i> and <i>Salmonella</i> on sliced smoked dry-cured ham. <i>Meat Science</i> , 2012, 90, 472-477.	2.7	37
27	High pressure effect on the color of minced cured restructured ham at different levels of drying, pH, and NaCl. <i>Meat Science</i> , 2012, 90, 690-696.	2.7	34
28	NIR technology for on-line determination of superficial aw and moisture content during the drying process of fermented sausages. <i>Food Chemistry</i> , 2012, 135, 1750-1755.	4.2	47
29	The impact of fast drying (QDS process [®]) and high pressure on food safety of NaCl-free processed dry fermented sausages. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 89-95.	2.7	16
30	Non-destructive estimation of moisture, water activity and NaCl at ham surface during resting and drying using NIR spectroscopy. <i>Food Chemistry</i> , 2011, 129, 601-607.	4.2	58
31	Non-destructive analysis of aw, salt and water in dry-cured hams during drying process by means of computed tomography. <i>Journal of Food Engineering</i> , 2010, 101, 187-192.	2.7	33
32	Feasibility of near-infrared spectroscopy to predict aw and moisture and NaCl contents of fermented pork sausages. <i>Meat Science</i> , 2010, 85, 325-330.	2.7	37
33	Sensory characterization of dry-cured ham using free-choice profiling. <i>Food Quality and Preference</i> , 2010, 21, 148-155.	2.3	58
34	Nutritional and sensory qualities of raw meat and cooked brine-injected turkey breast as affected by dietary enrichment with docosahexaenoic acid (DHA) and vitamin E. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1448-1454.	1.7	5
35	Effect of different Duroc line sires on carcass composition, meat quality and dry-cured ham acceptability. <i>Meat Science</i> , 2006, 72, 252-260.	2.7	69
36	On-Line Determination of Water Activity at the Lean Surface of Meat Products During Drying and Its Relationship with the Crusting Development. <i>Drying Technology</i> , 2005, 23, 1641-1652.	1.7	15

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37	Fuzzy Control System in Drying Process of Fermented Sausages. <i>Drying Technology</i> , 2005, 23, 2055-2069.	1.7	11
38	Green hams electrical impedance spectroscopy (EIS) measures and pastiness prediction of dry cured hams. <i>Meat Science</i> , 2004, 66, 289-294.	2.7	33
39	Evaluation of the electrical impedance spectroscopy (EIS) equipment for ham meat quality selection. <i>Meat Science</i> , 2001, 58, 305-312.	2.7	30
40	The effect of green ham pH and NaCl concentration on cathepsin activities and the sensory characteristics of dry-cured hams. <i>Journal of the Science of Food and Agriculture</i> , 1998, 77, 387-392.	1.7	87
41	DESCRIPTIVE ANALYSIS OF TOASTED ALMONDS: A COMPARISON BETWEEN EXPERT AND SEMI-TRAINED ASSESSORS. <i>Journal of Sensory Studies</i> , 1997, 12, 39-54.	0.8	56
42	Effects of Temperature During the Last Month of Ageing and of Salting Time on Dry-Cured Ham Aged for Six Months. <i>Journal of the Science of Food and Agriculture</i> , 1997, 74, 193-198.	1.7	73
43	Study of the Physicochemical and Sensorial Characteristics of Dry-Cured Hams in Three Pig Genetic Types. <i>Journal of the Science of Food and Agriculture</i> , 1996, 70, 526-530.	1.7	71
44	Physical and chemical changes in different zones of normal and PSE dry cured ham during processing. <i>Food Chemistry</i> , 1995, 52, 63-69.	4.2	91
45	The effects of freezing, meat pH and storage temperature on the formation of white film and tyrosine crystals in dry-cured hams. <i>Journal of the Science of Food and Agriculture</i> , 1994, 66, 279-282.	1.7	48
46	Effect of curing salt and phosphate on the activity of porcine muscle proteases. <i>Meat Science</i> , 1989, 25, 241-249.	2.7	81