

Conrado Carrascosa

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8523100/publications.pdf>

Version: 2024-02-01

37
papers

995
citations

567281

15
h-index

454955

30
g-index

38
all docs

38
docs citations

38
times ranked

1154
citing authors

#	ARTICLE	IF	CITATIONS
1	Traditional consumption of and rearing edible insects in Africa, Asia and Europe. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2169-2188.	10.3	170
2	Microbial Biofilms in the Food Industry – A Comprehensive Review. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 2014.	2.6	165
3	Natural Sweeteners: The Relevance of Food Naturalness for Consumers, Food Security Aspects, Sustainability and Health Impacts. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 6285.	2.6	83
4	Entomophagy: Nutritional, ecological, safety and legislation aspects. <i>Food Research International</i> , 2019, 126, 108672.	6.2	65
5	Influence of Different Cooking Methods on the Concentration of Glucosinolates and Vitamin C in Broccoli. <i>Food and Bioprocess Technology</i> , 2017, 10, 1387-1411.	4.7	41
6	Microplastics as Emerging Food Contaminants: A Challenge for Food Safety. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 1174.	2.6	40
7	Maltitol: Analytical Determination Methods, Applications in the Food Industry, Metabolism and Health Impacts. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 5227.	2.6	39
8	Identification of the risk factors associated with cheese production to implement the hazard analysis and critical control points (HACCP) system on cheese farms. <i>Journal of Dairy Science</i> , 2016, 99, 2606-2616.	3.4	33
9	Texture-Modified Food for Dysphagic Patients: A Comprehensive Review. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 5125.	2.6	33
10	Highlights of Current Dietary Guidelines in Five Continents. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 2814.	2.6	30
11	Blue pigment in fresh cheese produced by <i>Pseudomonas fluorescens</i> . <i>Food Control</i> , 2015, 54, 95-102.	5.5	29
12	Myths and Realities about Genetically Modified Food: A Risk-Benefit Analysis. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2861.	2.5	27
13	Monitoring of cleanliness and disinfection in dairies: Comparison of traditional microbiological and ATP bioluminescence methods. <i>Food Control</i> , 2012, 28, 368-373.	5.5	24
14	The Cardiovascular Therapeutic Potential of Propolis – A Comprehensive Review. <i>Biology</i> , 2021, 10, 27.	2.8	20
15	Predictive models for bacterial growth in sea bass (<i>Dicentrarchus labrax</i>) stored in ice. <i>International Journal of Food Science and Technology</i> , 2014, 49, 354-363.	2.7	17
16	Microbiological evolution of gilthead sea bream (<i>Sparus aurata</i>) in Canary Islands during ice storage. <i>Journal of Food Science and Technology</i> , 2015, 52, 1586-1593.	2.8	15
17	Ionic gold demonstrates antimicrobial activity against <i>Pseudomonas aeruginosa</i> strains due to cellular ultrastructure damage. <i>Archives of Microbiology</i> , 2021, 203, 3015-3024.	2.2	15
18	Vending machines: Food safety and quality assessment focused on food handlers and the variables involved in the industry. <i>Food Control</i> , 2015, 56, 177-185.	5.5	12

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19	Puffer fish and its consumption: To eat or not to eat?. Food Reviews International, 2016, 32, 305-322.	8.4	12
20	The Role of Food Supplementation in Microcirculation—A Comprehensive Review. Biology, 2021, 10, 616.	2.8	11
21	Biliary cirrhosis caused by <i>Campylobacter</i> spp. in a dolphin and four porpoises. Diseases of Aquatic Organisms, 2013, 106, 79-84.	1.0	11
22	Analysis of equine cervical spine using three-dimensional computed tomographic reconstruction. Journal of Applied Animal Research, 2012, 40, 108-111.	1.2	9
23	Immunopathological study of parasitic cholangitis in cetaceans. Research in Veterinary Science, 2013, 95, 556-561.	1.9	9
24	Agave Syrup: Chemical Analysis and Nutritional Profile, Applications in the Food Industry and Health Impacts. International Journal of Environmental Research and Public Health, 2022, 19, 7022.	2.6	8
25	Microbial Growth Models in Gilthead Sea Bream (<i>Sparus aurata</i>) Stored in Ice. Journal of Aquatic Food Product Technology, 2016, 25, 307-322.	1.4	7
26	Is the use of supermarket trolleys microbiologically safe? Study of microbiological contamination. Journal of Applied Animal Research, 2019, 47, 17-23.	1.2	5
27	Identification of the <i>Pseudomonas fluorescens</i> group as being responsible for blue pigment on fresh cheese. Journal of Dairy Science, 2021, 104, 6548-6558.	3.4	5
28	Food Safety, Security, Sustainability and Nutrition as Priority Objectives of the Food Sector. International Journal of Environmental Research and Public Health, 2021, 18, 8073.	2.6	5
29	Non-specific reactive hepatitis in dolphins stranded in the Canary Islands. Journal of Applied Animal Research, 2013, 41, 398-403.	1.2	4
30	<i>Caenorhabditis elegans</i> to Model the Capacity of Ascorbic Acid to Reduce Acute Nitrite Toxicity under Different Feed Conditions: Multivariate Analytics on Behavioral Imaging. International Journal of Environmental Research and Public Health, 2021, 18, 2068.	2.6	2
31	Contribution to Risk Analysis of a Standard Brewery: Application of a Hygiene Assessment System Survey. Journal of Life Medicine, 2013, 01, 61-70.	0.1	2
32	Three-dimensional reconstruction by computed tomography of an undifferentiated sarcoma in a dog. Journal of Applied Animal Research, 2012, 40, 289-291.	1.2	1
33	Does the Consumer Sociodemographic Profile Influence the Perception of Aspects Related and Not Related to Food Safety? A Study in Traditional Spanish Street Markets. International Journal of Environmental Research and Public Health, 2021, 18, 9794.	2.6	1
34	Mobile Artisanal Cheese Vending in Small Street Markets of Gran Canaria. International Journal of Clinical Nutrition & Dietetics, 2015, 1, .	0.8	1
35	Microbiological Evaluation of Prepared/Cooked Foods in a HACCP Environment. Food and Nutrition Sciences (Print), 2011, 02, 549-552.	0.4	1
36	Artisanal cheese with no designation of origin: keys to correctly label it. Journal of Applied Animal Research, 2020, 48, 515-524.	1.2	0

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37	Immunological and pathological investigations of non-specific reactive hepatitis in shelter dogs. Acta Veterinaria, 2019, 69, 61-72.	0.5	0