Buenaventura Guamis LÃ³pez

List of Publications by Year
in descending order

113 papers	5,281 citations	61945 43 h-index	102432 66 g-index
113 all docs	113 docs citations	113 times ranked	3421 citing authors

#	Article	IF	Citations
1	Guidelines on reporting treatment conditions for emerging technologies in food processing. Critical Reviews in Food Science and Nutrition, 2022, 62, 5925-5949.	5.4	34
2	White must preservation by ultra-high pressure homogenization without SO2. , 2022, , 49-59.		1
3	Cabernet Sauvignon Red Must Processing by UHPH to Produce Wine Without SO2: the Colloidal Structure, Microbial and Oxidation Control, Colour Protection and Sensory Quality of the Wine. Food and Bioprocess Technology, 2022, 15, 620-634.	2.6	10
4	White wine processing by UHPH without SO2. Elimination of microbial populations and effect in oxidative enzymes, colloidal stability and sensory quality. Food Chemistry, 2020, 332, 127417.	4.2	23
5	Use of UHPH to Obtain Juices With Better Nutritional Quality and Healthier Wines With Low Levels of SO2. Frontiers in Nutrition, 2020, 7, 598286.	1.6	25
6	Use of Ultra-High Pressure Homogenization processing in winemaking: Control of microbial populations in grape musts and effects in sensory quality. Innovative Food Science and Emerging Technologies, 2018, 50, 50-56.	2.7	38
7	Ultra high pressure homogenization of almond milk: Physico-chemical and physiological effects. Food Chemistry, 2016, 192, 82-89.	4.2	93
8	Factors Affecting Bacterial Inactivation during High Hydrostatic Pressure Processing of Foods: A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 474-483.	5.4	50
9	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
10	Ultra-high-pressure homogenization (UHPH) system for producing high-quality vegetable-based beverages: physicochemical, microbiological, nutritional and toxicological characteristics. Journal of the Science of Food and Agriculture, 2015, 95, 953-961.	1.7	42
11	Effect of tiger nut-derived products in gluten-free batter and bread. Food Science and Technology International, 2015, 21, 323-331.	1.1	32
12	Effect of Compression and Decompression Rates of High Hydrostatic Pressure on Inactivation of Staphylococcus aureus in Different Matrices. Food and Bioprocess Technology, 2014, 7, 1202-1207.	2.6	22
13	Sterilization and aseptic packaging of soymilk treated by ultra high pressure homogenization. Innovative Food Science and Emerging Technologies, 2014, 22, 81-88.	2.7	46
14	Using a fiber optic sensor for cutting time prediction in cheese manufacture from a mixture of cow, sheep and goat milk. Journal of Food Engineering, 2014, 125, 157-168.	2.7	14
15	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
16	Synergistic effect of carbon dioxide atmospheres and high hydrostatic pressure to reduce spoilage bacteria on poultry sausages. LWT - Food Science and Technology, 2014, 58, 404-411.	2.5	35
17	Characteristics of soymilk pasteurized by ultra high pressure homogenization (UHPH). Innovative Food Science and Emerging Technologies, 2013, 20, 73-80.	2.7	37
18	Influence of ultra high pressure homogenization processing on bioactive compounds and antioxidant activity of orange juice. Innovative Food Science and Emerging Technologies, 2013, 18, 89-94.	2.7	113

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19	Lethality and injuring the effect of compression and decompression rates of high hydrostatic pressure onEscherichia coliO157:H7 in different matrices. High Pressure Research, 2013, 33, 64-72.	0.4	17
20	Comparing the Effects of Ultraâ€Highâ€Pressure Homogenization and Conventional Thermal Treatments on the Microbiological, Physical, and Chemical Quality of Almond Beverages. Journal of Food Science, 2013, 78, E199-205.	1.5	94
21	Characterisation of volatile profile in soymilk treated by ultra high pressure homogenisation. Food Chemistry, 2013, 141, 2541-2548.	4.2	35
22	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
23	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
24	Comparison of ultra high pressure homogenization and conventional thermal treatments on the microbiological, physical and chemical quality of soymilk. LWT - Food Science and Technology, 2012, 46, 42-48.	2.5	106
25	Impact of ultra high pressure homogenization on pectin methylesterase activity and microbial characteristics of orange juice: A comparative study against conventional heat pasteurization. Innovative Food Science and Emerging Technologies, 2012, 13, 100-106.	2.7	71
26	Effect of compression and decompression rates during high hydrostatic pressure processing on inactivation kinetics of bacterial spores at different temperatures. Food Control, 2012, 25, 361-367.	2.8	24
27	Effect of legume flours on baking characteristics of gluten-free bread. Journal of Cereal Science, 2012, 56, 476-481.	1.8	185
28	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
29	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
30	Effect of high pressure on fresh cheese shelf-life. Journal of Food Engineering, 2012, 110, 248-253.	2.7	41
31	Aseptically packaged UHPH-treated apple juice: Safety and quality parameters during storage. Journal of Food Engineering, 2012, 109, 291-300.	2.7	47
32	Inactivation of Listeria monocytogenes and Salmonella enterica serovar Senftenberg 775W inoculated into fruit juice by means of ultra high pressure homogenisation. Food Control, 2011, 22, 313-317.	2.8	26
33	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
34	Influence of ultra-high pressure homogenisation on antioxidant capacity, polyphenol and vitamin content of clear apple juice. Food Chemistry, 2011, 127, 447-454.	4.2	163
35	Influence of unicellular protein on gluten-free bread characteristics. European Food Research and Technology, 2010, 231, 171-179.	1.6	20
36	Effect of UHPH on indigenous microbiota of apple juice. International Journal of Food Microbiology, 2010, 136, 261-267.	2.1	78

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37	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
38	Use of ultra-high-pressure homogenization to preserve apple juice without heat damage. High Pressure Research, 2009, 29, 52-56.	0.4	55
39	Protein composition of caprine milk fat globule membrane. Small Ruminant Research, 2009, 82, 122-129.	0.6	21
40	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
41	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
42	Heat damage evaluation in ultra-high pressure homogenized milk. Food Hydrocolloids, 2009, 23, 1974-1979.	5.6	58
43	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
44	Microbial inactivation by ultra high-pressure homogenisation on fresh apple juice. High Pressure Research, 2009, 29, 46-51.	0.4	6
45	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
46	Proteolysis of yogurts made from ultra-high-pressure homogenized milk during cold storage. Journal of Dairy Science, 2009, 92, 71-78.	1.4	28
47	Fat content increases the lethality of ultra-high-pressure homogenization on Listeria monocytogenes in milk. Journal of Dairy Science, 2009, 92, 5396-5402.	1.4	32
48	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
49	Proteolysis of ultra-high pressure homogenised treated milk during refrigerated storage. Food Chemistry, 2008, 111, 696-702.	4.2	36
50	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
51	The effect of high-pressure treatment at 300MPa on ripening of ewesâ€™ milk cheese. International Dairy Journal, 2008, 18, 129-138.	1.5	44
52	Characterization of volatile compounds in ultra-high-pressure homogenized milk. International Dairy Journal, 2008, 18, 826-834.	1.5	76
53	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
54	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

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55	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
56	High hydrostatic pressure treatment applied to model cheeses made from cowâ€™s milk inoculated with Staphylococcus aureus. Food Control, 2007, 18, 441-447.	2.8	28
57	Inactivation of Staphylococcus spp. strains in whole milk and orange juice using ultra high pressure homogenisation at inlet temperatures of 6 and 20Â°C. Food Control, 2007, 18, 1282-1288.	2.8	70
58	Ultra high pressure homogenization of soymilk: Microbiological, physicochemical and microstructural characteristics. Food Research International, 2007, 40, 725-732.	2.9	198
59	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
60	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
61	Reduction of counts of Listeria monocytogenes in cheese by means of high hydrostatic pressure. Food Microbiology, 2007, 24, 59-66.	2.1	43
62	Effect of heat treatment on lactoperoxidase activity in caprine milk. Small Ruminant Research, 2007, 67, 243-246.	0.6	12
63	Bactericidal efficacy of peracetic acid in combination with hydrogen peroxide against pathogenic and non pathogenic strains of Staphylococcus spp., Listeria spp. and Escherichia coli. Food Control, 2006, 17, 516-521.	2.8	50
64	Fate of Escherichia coli Strains Inoculated in Model Cheese Elaborated with or without Starter and Treated by High Hydrostatic Pressure. Journal of Food Protection, 2006, 69, 2856-2864.	0.8	9
65	Inactivation by Ultrahigh-Pressure Homogenization of Escherichia coli Strains Inoculated into Orange Juice. Journal of Food Protection, 2006, 69, 984-989.	0.8	58
66	Inactivation of Listeria innocua in Milk and Orange Juice by Ultrahigh-Pressure Homogenization. Journal of Food Protection, 2006, 69, 86-92.	0.8	69
67	Inactivation of Mycobacterium avium subsp. paratuberculosis in Cow's Milk by Means of High Hydrostatic Pressure at Mild Temperatures. Applied and Environmental Microbiology, 2006, 72, 4446-4449.	1.4	13
68	Inactivation of two strains ofEscherichia coliinoculated into whole and skim milk by ultrahigh-pressure homogenisation. Dairy Science and Technology, 2006, 86, 241-249.	0.9	24
69	Inactivation of Staphylococcus aureus in raw milk cheese by combinations of high-pressure treatments and bacteriocin-producing lactic acid bacteria. Journal of Applied Microbiology, 2005, 98, 254-260.	1.4	52
70	Survival and growth of Yersinia enterocolitica strains inoculated in skimmed milk treated with high hydrostatic pressure. International Journal of Food Microbiology, 2005, 102, 337-342.	2.1	20
71	Behavior of Yersinia enterocolitica Strains Inoculated in Model Cheese Treated with High Hydrostatic Pressure. Journal of Food Protection, 2005, 68, 528-533.	0.8	23
72	Specific effect of high-pressure treatment of milk on cheese proteolysis. Journal of Dairy Research, 2005, 72, 385-392.	0.7	17

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73	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
74	High pressure treatment decelerates the lipolysis in a caprine cheese. Food Research International, 2003, 36, 1061-1068.	2.9	38
75	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
76	Evaluation of the importance of germinative cycles for destruction ofbacillus cereusspores in miniature cheeses. High Pressure Research, 2003, 23, 81-85.	0.4	9
77	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
78	Colour Changes During Ripening of High Pressure Treated Hard Caprine Cheese. High Pressure Research, 2002, 22, 659-663.	0.4	15
79	Effects of High-Pressure Treatment on the Sensory Quality of White Grape Juice. High Pressure Research, 2002, 22, 705-709.	0.4	44
80	Changes in water binding in high-pressure treated cheese, measured by TGA (thermogravimetrical) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.7	32
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	Proteolysis in caprine milk cheese treated by high pressure to accelerate cheese ripening. International Dairy Journal, 2002, 12, 35-44.	1.5	81
84	Lipolysis in cheese made from raw, pasteurized or high-pressure-treated goatsâ€™ milk. International Dairy Journal, 2001, 11, 175-179.	1.5	81
85	Effect of high-pressure processing on physico-chemical characteristics of fresh goatsâ€™ milk cheese (MatÃ³). International Dairy Journal, 2001, 11, 165-173.	1.5	63
86	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
87	Alimentos irradiados. Arbor, 2001, 168, 129-153.	0.1	0
88	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
89	Hard cheese structure after a high hydrostatic pressure treatment at 50 MPa for 72 h applied to cheese after brining. Dairy Science and Technology, 2001, 81, 625-635.	0.9	31
90	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

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91	Proteolytic activities of some milk clotting enzymes on ovine casein. Food Chemistry, 2000, 71, 449-457.	4.2	28
92	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
93	Ripening control of salt-reduced Manchego-type cheese obtained by brine vacuum-impregnation. Food Chemistry, 2000, 70, 155-162.	4.2	16
94	Effect of high pressure combined with mild heat or nisin on inoculated bacteria and mesophiles of goat's milk fresh cheese. Food Microbiology, 2000, 17, 633-641.	2.1	70
95	Effectiveness of High-Pressure Brining of Manchego-type Cheese. LWT - Food Science and Technology, 2000, 33, 401-403.	2.5	12
96	Application of high pressure treatment for cheese production. Food Research International, 2000, 33, 311-316.	2.9	85
97	Free fatty acid content of Manchego-type cheese salted by brine vacuum impregnation. International Dairy Journal, 2000, 10, 563-568.	1.5	20
98	Kinetics of destruction ofEscherichia coliandPseudomonas fluorescensinoculated in ewe's milk by high hydrostatic pressure. Food Microbiology, 1999, 16, 173-184.	2.1	27
99	Destruction of Salmonella enteritidis inoculated in liquid whole egg by high hydrostatic pressure: comparative study in selective and non-selective media. Food Microbiology, 1999, 16, 357-365.	2.1	80
100	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
101	Inactivation ofEscherichia coliinoculated in liquid whole egg by high hydrostatic pressure. Food Microbiology, 1998, 15, 265-272.	2.1	58
102	Microbiological quality of mechanically recovered poultry meat treated with high hydrostatic pressure and nisin. Food Microbiology, 1998, 15, 407-414.	2.1	88
103	Combined effect of nisin and high hydrostatic pressure on destruction of Listeria innocua and Escherichia coli in liquid whole egg. International Journal of Food Microbiology, 1998, 43, 15-19.	2.1	81
104	Comparison of the Effects of High Pressure and Thermal Treatments on the Casein Micelles in Goat's Milk. Journal of Agricultural and Food Chemistry, 1998, 46, 2523-2530.	2.4	80
105	Ripening control of Manchego type cheese salted by brine vacuum impregnation. International Dairy Journal, 1997, 7, 185-192.	1.5	36
106	Proteolysis of goat casein by calf rennet. International Dairy Journal, 1997, 7, 579-588.	1.5	26
107	RevisiÃ³n: IrradiaciÃ³n de alimentos.â€”aspectos generales/Review: Food irradiation.â€”General aspects. Food Science and Technology International, 1996, 2, 1-11.	1.1	20
108	Populations of Aerobic Mesophils and Inoculated E. coli during Storage of Fresh Goat's Milk Cheese Treated with High Pressure. Journal of Food Protection, 1996, 59, 582-587.	0.8	77

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109	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
110	Microbiological changes during ripening of Cendrat del Montsec, a goat's milk cheese. Food Microbiology, 1994, 11, 177-185.	2.1	21
111	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
112	A survey on the microbiological quality of a semi-soft on-farm manufactured goat cheese. Food Microbiology, 1992, 9, 345-352.	2.1	11
113	Microbiological and Physico-Chemical Aspects in Dry-Salted Spanish Ham. Zentralblatt FÃ¼r Mikrobiologie, 1988, 143, 475-482.	0.2	29