Manuel NuÃ±ez

List of Publications by Year
in descending order

186 papers	5,803 citations	66315 42 h-index	123376 61 g-index
187 all docs	187 docs citations	187 times ranked	3999 citing authors

#	Article	IF	Citations
1	Volatile compounds in high-pressure-treated dry-cured ham: A review. Meat Science, 2022, 184, 108673.	2.7	8
2	Bacterial diversity in six species of fresh edible seaweeds submitted to high pressure processing and long-term refrigerated storage. Food Microbiology, 2021, 94, 103646.	2.1	11
3	Volatile compounds and odour characteristics of five edible seaweeds preserved by high pressure processing: Changes during refrigerated storage. Algal Research, 2021, 53, 102137.	2.4	7
4	Effect of high-pressure processing and chemical composition on lipid oxidation, aminopeptidase activity and free amino acids of Serrano dry-cured ham. Meat Science, 2021, 172, 108349.	2.7	26
5	High pressure processing of cheese: Lights, shadows and prospects. International Dairy Journal, 2020, 100, 104558.	1.5	21
6	Volatile compounds and odour characteristics during long-term storage of kombu seaweed (Laminaria ochroleuca) preserved by high pressure processing, freezing and salting. LWT - Food Science and Technology, 2020, 118, 108710.	2.5	23
7	Inactivation of Listeria monocytogenes during dry-cured ham processing. International Journal of Food Microbiology, 2020, 318, 108469.	2.1	17
8	Preservation of five edible seaweeds by high pressure processing: effect on microbiota, shelf life, colour, texture and antioxidant capacity. Algal Research, 2020, 49, 101938.	2.4	25
9	Microbiota of Iberian dry-cured ham as influenced by chemical composition, high pressure processing and prolonged refrigerated storage. Food Microbiology, 2019, 80, 62-69.	2.1	19
10	Probiotic dynamics during the fermentation of milk supplemented with seaweed extracts: The effect of milk constituents. LWT - Food Science and Technology, 2019, 107, 249-255.	2.5	13
11	Contribution of autochthonous lactic acid bacteria to the typical flavour of raw goat milk cheeses. International Journal of Food Microbiology, 2019, 299, 8-22.	2.1	29
12	High pressure processing for the extension of Laminaria ochroleuca (kombu) shelf-life: A comparative study with seaweed salting and freezing. Innovative Food Science and Emerging Technologies, 2019, 52, 420-428.	2.7	23
13	Cheese supplementation with five species of edible seaweeds: Effect on proteolysis, lipolysis and volatile compounds. International Dairy Journal, 2019, 90, 104-113.	1.5	7
14	Cheese supplementation with five species of edible seaweeds: Effect on microbiota, antioxidant activity, colour, texture and sensory characteristics. International Dairy Journal, 2018, 84, 36-45.	1.5	32
15	The blue discoloration of fresh cheeses: A worldwide defect associated to specific contamination by Pseudomonas fluorescens. Food Control, 2018, 86, 359-366.	2.8	25
16	The microbiota of eight species of dehydrated edible seaweeds from North West Spain. Food Microbiology, 2018, 70, 224-231.	2.1	27
17	Influence of compositional characteristics and high pressure processing on the volatile fraction of Iberian dry-cured ham after prolonged refrigerated storage. Innovative Food Science and Emerging Technologies, 2018, 49, 127-135.	2.7	12
18	Benzoic acid and its derivatives as naturally occurring compounds in foods and as additives: Uses, exposure, and controversy. Critical Reviews in Food Science and Nutrition, 2017, 57, 3084-3103.	5.4	207

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19	Volatile compounds and odour characteristics of seven species of dehydrated edible seaweeds. Food Research International, 2017, 99, 1002-1010.	2.9	65
20	Influence of physicochemical characteristics and high pressure processing on the volatile fraction of Iberian dry-cured ham. Meat Science, 2017, 131, 40-47.	2.7	43
21	Microbiota of high-pressure-processed Serrano ham investigated by culture-dependent and culture-independent methods. International Journal of Food Microbiology, 2017, 241, 298-307.	2.1	16
22	Seaweeds in yogurt and quark supplementation: influence of five dehydrated edible seaweeds on sensory characteristics. International Journal of Food Science and Technology, 2017, 52, 431-438.	1.3	18
23	Biogenic Amines. , 2016, , .		2
24	Lipolysis, lipid peroxidation and texture of Serrano ham processed under different ripening temperature conditions. International Journal of Food Science and Technology, 2016, 51, 1793-1800.	1.3	10
25	Influence of physicochemical parameters and high pressure processing on the volatile compounds of Serrano dry-cured ham after prolonged refrigerated storage. Meat Science, 2016, 122, 101-108.	2.7	29
26	Microbiota dynamics and lactic acid bacteria biodiversity in raw goat milk cheeses. International Dairy Journal, 2016, 58, 14-22.	1.5	32
27	Effect of chemical composition and high pressure processing on the volatile fraction of Serrano dry-cured ham. Meat Science, 2016, 111, 130-138.	2.7	36
28	Proteolysis and Flavor Characteristics of Serrano Ham Processed under Different Ripening Temperature Conditions. Journal of Food Science, 2015, 80, C2404-12.	1.5	10
29	Effect of High Pressure Processing on the Lipolysis, Volatile Compounds, Odour and Colour of Cheese Made from Unpasteurized Milk. Food and Bioprocess Technology, 2015, 8, 1076-1088.	2.6	21
30	Effect of High-Pressure Processing on the Microbiology, Proteolysis, Biogenic Amines and Flavour of Cheese Made from Unpasteurized Milk. Food and Bioprocess Technology, 2015, 8, 319-332.	2.6	19
31	Volatile Compounds in High-Pressure-Processed Pork Meat Products. , 2015, , 277-284.		1
32	Effect of high-pressure-processing on the microbiology, proteolysis, texture and flavour of Brie cheese during ripening and refrigerated storage. International Dairy Journal, 2014, 37, 64-73.	1.5	19
33	Using High-Pressure Processing for Reduction of Proteolysis and Prevention of Over-ripening of Raw Milk Cheese. Food and Bioprocess Technology, 2014, 7, 1404-1413.	2.6	22
34	Effect of high-pressure-processing and modified-atmosphere-packaging on the volatile compounds and odour characteristics of sliced ready-to-eat â€œlacÃ³nâ€ a curedâ€“cooked pork meat product. Innovative Food Science and Emerging Technologies, 2014, 26, 134-142.	2.7	15
35	Effect of high-pressure-processing on lipolysis and volatile compounds of Brie cheese during ripening and refrigerated storage. International Dairy Journal, 2014, 39, 232-239.	1.5	23
36	Effect of high pressure processing and modified atmosphere packaging on the safety and quality of sliced ready-to-eat â€œlacÃ³nâ€ a curedâ€“cooked pork meat product. Innovative Food Science and Emerging Technologies, 2014, 23, 25-32.	2.7	30

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37	A Comparison Between E-Beam Irradiation and High-Pressure Treatment for Cold-Smoked Salmon Sanitation: Shelf-Life, Colour, Texture and Sensory Characteristics. Food and Bioprocess Technology, 2013, 6, 3177-3185.	2.6	19
38	Microstructural, Textural and Colour Characteristics During Ripening of HispÃ¡nico Cheese Made Using High-Pressure-Treated Ovine Milk Curd. Food and Bioprocess Technology, 2013, 6, 3056-3067.	2.6	12
39	High-Pressure Treatment and Freezing of Raw Goat Milk Curd for Cheese Manufacture: Effects on Cheese Characteristics. Food and Bioprocess Technology, 2013, 6, 2820-2830.	2.6	13
40	High-pressure processing decelerates lipolysis and formation of volatile compounds in ovine milk blue-veined cheese. Journal of Dairy Science, 2013, 96, 7500-7510.	1.4	13
41	Proteolysis and biogenic amine buildup in high-pressure treated ovine milk blue-veined cheese. Journal of Dairy Science, 2013, 96, 4816-4829.	1.4	32
42	High-Pressure Processing for the Control of Lipolysis, Volatile Compounds and Off-odours in Raw Milk Cheese. Food and Bioprocess Technology, 2013, 7, 2207.	2.6	2
43	Proteolysis, lipolysis, volatile compounds and sensory characteristics of HispÃ¡nico cheeses made using frozen curd from raw and pasteurized ewe milk. Journal of Dairy Research, 2013, 80, 51-57.	0.7	10
44	Lipolysis, Lipid Peroxidation, and Color Characteristics of Serrano Hams from Duroc and Large White Pigs during Dryâ€Curing. Journal of Food Science, 2013, 78, C1659-64.	1.5	9
45	Proteolysis, Texture, and Sensory Characteristics of Serrano Hams from Duroc and Large White Pigs during Dryâ€Curing. Journal of Food Science, 2013, 78, C416-24.	1.5	20
46	Reducing Biogenic-Amine-Producing Bacteria, Decarboxylase Activity, and Biogenic Amines in Raw Milk Cheese by High-Pressure Treatments. Applied and Environmental Microbiology, 2013, 79, 1277-1283.	1.4	33
47	Effect of high-pressure treatment of ewe raw milk curd at 200 and 300 MPa on characteristics of HispÃ¡nico cheese. Journal of Dairy Science, 2012, 95, 3501-3513.	1.4	9
48	Effect of lactoferrin and its derivatives against gram-positive bacteria in vitro and, combined with high pressure, in chicken breast fillets. Meat Science, 2012, 90, 71-76.	2.7	19
49	Sugars and organic acids in raw and pasteurized milk Manchego cheeses with different degrees of late blowing defect. International Dairy Journal, 2012, 25, 87-91.	1.5	43
50	Effect of lactoferrin and its derivatives, high hydrostatic pressure, and their combinations, on Escherichia coli O157:H7 and Pseudomonas fluorescens in chicken filets. Innovative Food Science and Emerging Technologies, 2012, 13, 51-56.	2.7	29
51	Enhanced PFGE protocol to study the genomic diversity of Clostridium spp. isolated from Manchego cheeses with late blowing defect. Food Control, 2012, 28, 392-399.	2.8	17
52	Volatile compounds in low-acid fermented sausage â€œespetecâ€•and sliced cooked pork shoulder subjected to high pressure processing. A comparison of dynamic headspace and solid-phase microextraction. Food Chemistry, 2012, 132, 18-26.	4.2	24
53	Combined effect of reuterin and lactic acid bacteria bacteriocins on the inactivation of food-borne pathogens in milk. Food Control, 2011, 22, 457-461.	2.8	80
54	Occurrence of Clostridium spp. in ovine milk and Manchego cheese with late blowing defect: Identification and characterization of isolates. International Dairy Journal, 2011, 21, 272-278.	1.5	71

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55	Microbiological, chemical, and sensory characteristics of HispÃ¡nico cheese manufactured using frozen high pressure treated curds made from raw ovine milk. International Dairy Journal, 2011, 21, 484-492.	1.5	19
56	Microbial dynamics during the ripening of a mixed cow and goat milk cheese manufactured using frozen goat milk curd. Journal of Dairy Science, 2011, 94, 4766-4776.	1.4	16
57	Antimicrobial efficacy of lactoferrin, its amidated and pepsin-digested derivatives, and their combinations, on Escherichia coli O157:H7 and Serratia liquefaciens. Letters in Applied Microbiology, 2011, 52, 9-14.	1.0	7
58	Outgrowth inhibition of Clostridium beijerinckii spores by a bacteriocin-producing lactic culture in ovine milk cheese. International Journal of Food Microbiology, 2011, 150, 59-65.	2.1	46
59	Effects of high-pressure processing on the volatile compounds of sliced cooked pork shoulder during refrigerated storage. Food Chemistry, 2011, 124, 749-758.	4.2	32
60	Volatile compounds in ground beef subjected to high pressure processing: A comparison of dynamic headspace and solid-phase microextraction. Food Chemistry, 2011, 124, 1201-1207.	4.2	26
61	Lack of growth of Listeria monocytogenes and Staphylococcus aureus in temperature abuse of E-beam treated ready-to-eat (RTE) cooked ham. Food Microbiology, 2010, 27, 777-782.	2.1	20
62	Volatile compounds in cheeses made with Micrococcus sp. INIA 528 milk culture or high enzymatic activity curd. International Journal of Dairy Technology, 2010, 63, 538-543.	1.3	8
63	Proteolytic activities, peptide utilization and oligopeptide transport systems of wild Lactococcus lactis strains. International Dairy Journal, 2010, 20, 156-162.	1.5	17
64	Microbiological, chemical, textural and sensory characteristics of HispÃ¡nico cheese manufactured using frozen ovine milk curds scalded at different temperatures. International Dairy Journal, 2010, 20, 344-351.	1.5	13
65	Effect of single-cycle and multiple-cycle high-pressure treatments on the colour and texture of chicken breast fillets. Innovative Food Science and Emerging Technologies, 2010, 11, 441-444.	2.7	50
66	Proteolysis, lipolysis, volatile compounds, texture, and flavor of HispÃ¡nico cheese made using frozen ewe milk curds pressed for different times. Journal of Dairy Science, 2010, 93, 2896-2905.	1.4	22
67	Short communication: Antimicrobial effect of lactoferrin and its amidated and pepsin-digested derivatives against Salmonella Enteritidis and Pseudomonas fluorescens. Journal of Dairy Science, 2010, 93, 3965-3969.	1.4	14
68	Bactericidal Activity of Lactoferrin and Its Amidated and Pepsin-Digested Derivatives against Pseudomonas fluorescens in Ground Beef and Meat Fractions. Journal of Food Protection, 2009, 72, 760-765.	0.8	21
69	A comparison between E-beam irradiation and high pressure treatment for cold-smoked salmon sanitation: microbiological aspects. Food Microbiology, 2009, 26, 224-227.	2.1	59
70	Volatile compounds in fresh meats subjected to high pressure processing: Effect of the packaging material. Meat Science, 2009, 81, 321-328.	2.7	74
71	Volatile compounds in dry-cured Serrano ham subjected to high pressure processing. Effect of the packaging material. Meat Science, 2009, 82, 162-169.	2.7	37
72	Volatile compounds in Spanish dry-fermented sausage â€˜salchichÃ³nâ€™ subjected to high pressure processing. Effect of the packaging material. Meat Science, 2009, 83, 620-626.	2.7	33

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73	Inactivation ofSalmonellaEnteritidis in Chicken Breast Fillets by Single-Cycle and Multiple-Cycle High Pressure Treatments. Foodborne Pathogens and Disease, 2009, 6, 577-581.	0.8	43
74	Inactivation of Gram-negative pathogens in refrigerated milk by reuterin in combination with nisin or the lactoperoxidase system. European Food Research and Technology, 2008, 227, 77-82.	1.6	86
75	Terpenoids and benzenoids in La Serena cheese made at different seasons of the year with a Cynara cardunculus extract as coagulant. International Dairy Journal, 2008, 18, 147-157.	1.5	20
76	Antimicrobial Activity of Nisin, Reuterin, and the Lactoperoxidase System on Listeria monocytogenes and Staphylococcus aureus in Cuajada, a Semisolid Dairy Product Manufactured in Spain. Journal of Dairy Science, 2008, 91, 70-75.	1.4	87
77	Modification of the volatile compound profile of cheese, by aLactococcus lactisstrain expressing a mutant oligopeptide binding protein. Journal of Dairy Research, 2008, 75, 30-36.	0.7	4
78	Inactivation of Escherichia coli O157:H7 in Ground Beef by Single-Cycle and Multiple-Cycle High-Pressure Treatments. Journal of Food Protection, 2008, 71, 811-815.	0.8	42
79	Bactericidal Effect of Lactoferrin and Its Amidated and Pepsin-Digested Derivatives on Pseudomonasfluorescens: Influence of Environmental and Physiological Factors. Journal of Food Protection, 2008, 71, 2468-2474.	0.8	7
80	Lowering hydrophobic peptides and increasing free amino acids in cheese made with a Lactococcus lactis strain expressing a mutant oligopeptide binding protein. International Dairy Journal, 2007, 17, 218-225.	1.5	8
81	Volatile compounds and aroma of HispÃ¡nico cheese manufactured using lacticin 481-producing Lactococcus lactis subsp. lactis INIA 639 as an adjunct culture. International Dairy Journal, 2007, 17, 717-726.	1.5	17
82	Effect of high-pressure treatments on proteolysis and texture of ewesâ€™ raw milk La Serena cheese. International Dairy Journal, 2007, 17, 1424-1433.	1.5	38
83	Effect of a bacteriocin-producing Lactococcus lactis strain and high-pressure treatment on the esterase activity and free fatty acids in HispÃ¡nico cheese. International Dairy Journal, 2007, 17, 1415-1423.	1.5	21
84	Volatile Compounds, Odor, and Aroma of La Serena Cheese High-Pressure Treated at Two Different Stages of Ripening. Journal of Dairy Science, 2007, 90, 3627-3639.	1.4	28
85	Growth stimulation of a proteinase positive Lactococcus lactis strain by a proteinase negative Lactococcus lactis strain. International Journal of Food Microbiology, 2007, 119, 308-313.	2.1	5
86	Lipolysis of semi-hard cheese made with a lacticin 481-producingLactococcus lactisstrain and aLactobacillus helveticusstrain. Dairy Science and Technology, 2007, 87, 575-585.	0.9	5
87	Effect of High-Pressure Treatment and a Bacteriocin-Producing Lactic Culture on the Odor and Aroma of HispÃ¡nico Cheese:Â Correlation of Volatile Compounds and Sensory Analysis. Journal of Agricultural and Food Chemistry, 2006, 54, 382-389.	2.4	28
88	Seasonal variation of the free fatty acids contents of Spanish ovine milk cheeses protected by a designation of origin: A comparative study. International Dairy Journal, 2006, 16, 252-261.	1.5	51
89	Free fatty acids in model cheeses made with a Micrococcus sp. INIA 528 milk culture or with a high enzymatic activity curd of this strain. International Dairy Journal, 2006, 16, 784-787.	1.5	8
90	Effect of High-Pressure Treatment on the Survival of Listeria monocytogenes Scott A in Sliced Vacuum-Packaged Iberian and Serrano Cured Hams. Journal of Food Protection, 2006, 69, 2539-2543.	0.8	61

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91	Effect of Cheese Water Activity and Carbohydrate Content on the Barotolerance of Listeria monocytogenes Scott A. Journal of Food Protection, 2006, 69, 1328-1333.	0.8	24
92	Evaluation of ALOA plating medium for its suitability to recover high pressure-injured Listeria monocytogenes from ground chicken meat. Letters in Applied Microbiology, 2006, 43, 313-317.	1.0	19
93	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
94	Cheesemaking with a Lactococcus lactis strain expressing a mutant oligopeptide binding protein as starter results in a different peptide profile. International Journal of Food Microbiology, 2005, 104, 299-307.	2.1	12
95	â€œBiocontrol of Psychrotrophic Enterotoxigenic Bacillus cereus in a Nonfat Hard Cheese by an Enterococcal Strainâ€“Producing Enterocin AS-48,â€•A Comment on: J. Food Prot. 67(7):1517â€“1521 (2004). Journal of Food Protection, 2005, 68, 448-450.	0.8	0
96	Effect of Milk Inoculation with Bacteriocin-Producing Lactic Acid Bacteria on a Lactobacillus helveticus Adjunct Cheese Culture. Journal of Food Protection, 2005, 68, 1026-1033.	0.8	15
97	Production of Volatile Compounds in Cheese by Pseudomonas fragi Strains of Dairy Origin. Journal of Food Protection, 2005, 68, 1399-1407.	0.8	26
98	Combined Effect of High-Pressure Treatments and Bacteriocin-Producing Lactic Acid Bacteria on Inactivation of Escherichia coli O157:H7 in Raw-Milk Cheese. Applied and Environmental Microbiology, 2005, 71, 3399-3404.	1.4	87
99	Proteolysis during ripening of Manchego cheese made from raw or pasteurized ewes' milk. Seasonal variation. Journal of Dairy Research, 2005, 72, 287-295.	0.7	30
100	Volatile Compounds Produced in Cheese byPseudomonasStrains of Dairy Origin Belonging to Six Different Species. Journal of Agricultural and Food Chemistry, 2005, 53, 6835-6843.	2.4	55
101	Antimicrobial activity of pediocin-producing Lactococcus lactis on Listeria monocytogenes, Staphylococcus aureus and Escherichia coli O157:H7 in cheese. International Dairy Journal, 2005, 15, 51-57.	1.5	108
102	Influence of a bacteriocin-producing lactic culture on proteolysis and texture of HispÃ¡nico cheese. International Dairy Journal, 2005, 15, 145-153.	1.5	28
103	Effect of combinations of high-pressure treatment and bacteriocin-producing lactic acid bacteria on the survival of Listeria monocytogenes in raw milk cheese. International Dairy Journal, 2005, 15, 893-900.	1.5	70
104	Influence of a bacteriocin-producing lactic culture on the volatile compounds, odour and aroma of HispÃ¡nico cheese. International Dairy Journal, 2005, 15, 1034-1043.	1.5	25
105	Volatile Compounds Produced in Cheese by Enterobacteriaceae Strains of Dairy Origin. Journal of Food Protection, 2004, 67, 567-573.	0.8	49
106	Antimicrobial activity of reuterin in combination with nisin against food-borne pathogens. International Journal of Food Microbiology, 2004, 95, 225-229.	2.1	120
107	Fast induction of nisin resistance in Streptococcus thermophilus INIA 463 during growth in milk. International Journal of Food Microbiology, 2004, 96, 165-172.	2.1	31
108	Evolution of the volatile components of ewes raw milk Zamorano cheese. Seasonal variation. International Dairy Journal, 2004, 14, 701-711.	1.5	48

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109	Evolution of the volatile components of raw ewesâ€™ milk Castellano cheese: seasonal variation. International Dairy Journal, 2004, 14, 39-46.	1.5	33
110	Purification and characterization of an extracellular tributyrin esterase produced by a cheese isolate, Micrococcus sp. INIA 528. International Dairy Journal, 2004, 14, 135-142.	1.5	15
111	Volatile compounds in cheeses made from raw ewes' milk ripened with a lactic culture. Journal of Dairy Research, 2004, 71, 380-384.	0.7	9
112	Reuterin production by lactobacilli isolated from pig faeces and evaluation of probiotic traits. Letters in Applied Microbiology, 2003, 37, 259-263.	1.0	71
113	Caseinolysis in cheese by Enterobacteriaceae strains of dairy origin. Letters in Applied Microbiology, 2003, 37, 410-414.	1.0	50
114	Proteolysis, Volatile Compounds, and Sensory Evaluation in HispÃ¡nico Cheese Manufactured with the Addition of a Thermophilic Adjunct Culture, Nisin, and Calcium Alginate-Nisin Microparticles. Journal of Dairy Science, 2003, 86, 3038-3047.	1.4	9
115	Formation of volatile compounds by wild Lactococcus lactis strains isolated from raw ewesâ€™ milk cheese. International Dairy Journal, 2003, 13, 201-209.	1.5	52
116	Volatile fraction and sensory characteristics of Manchego cheese. 1. Comparison of raw and pasteurized milk cheese. Journal of Dairy Research, 2002, 69, 579-593.	0.7	73
117	Volatile fraction and sensory characteristics of Manchego cheese. 2. Seasonal variation. Journal of Dairy Research, 2002, 69, 595-604.	0.7	34
118	Proteolysis in HispÃ¡nico Cheese Manufactured Using a Mesophilic Starter, a Thermophilic Starter, and Bacteriocin-ProducingLactococcus lactisSubsp. lactisINIA 415 Adjunct Culture. Journal of Agricultural and Food Chemistry, 2002, 50, 3479-3485.	2.4	52
119	Effect of Wild Strains of Lactococcus lactis on the Volatile Profile and the Sensory Characteristics of Ewesâ€™ Raw Milk Cheese. Journal of Dairy Science, 2002, 85, 3164-3172.	1.4	62
120	Volatile Compounds in HispÃ¡nico Cheese Manufactured Using a Mesophilic Starter, a Thermophilic Starter, and Bacteriocin-ProducingLactococcus lactisSubsp. lactisINIA 415. Journal of Agricultural and Food Chemistry, 2002, 50, 6752-6757.	2.4	40
121	Cross-Inhibition among Wild Strains of Lactococcus lactis Isolated from the Same Ecological Niche. Journal of Food Protection, 2002, 65, 205-210.	0.8	6
122	Hydrophilic and hydrophobic peptides produced in cheese by wild Lactococcus lactis strains. Letters in Applied Microbiology, 2002, 35, 518-522.	1.0	4
123	Evolution of the volatile components of ewe raw milk La Serena cheese during ripening. Correlation with flavour characteristics. Dairy Science and Technology, 2002, 82, 683-698.	0.9	80
124	Seasonal variation of volatile compounds in ewe raw milk La Serena cheese. Dairy Science and Technology, 2002, 82, 699-711.	0.9	33
125	Proteolysis and formation of volatile compounds in cheese manufactured with a bacteriocin-producing adjunct culture. Journal of Dairy Research, 2001, 68, 117-129.	0.7	56
126	Control of Listeria monocytogenes by bacteriocins and monitoring of bacteriocin-producing lactic acid bacteria by colony hybridization in semi-hard raw milk cheese. Journal of Dairy Research, 2001, 68, 131-137.	0.7	47

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127	Hydrolysis of caseins and formation of hydrophilic and hydrophobic peptides by wild Lactococcus lactis strains isolated from raw ewes' milk cheese. Journal of Applied Microbiology, 2001, 91, 907-915.	1.4	14
128	Title is missing!. Biotechnology Letters, 2001, 23, 85-89.	1.1	19
129	Modeling the Influence of pH, Temperature and Culture Medium Composition on the Kinetics of Growth and Cysteine Proteinase Production by Micrococcus sp. INIA 528 in Batch Culture. Food Science and Technology International, 2001, 7, 49-57.	1.1	0
130	Diversity of bacteriocins produced by lactic acid bacteria isolated from raw milk. International Dairy Journal, 2000, 10, 7-15.	1.5	129
131	Purification and properties of two intracellular aminopeptidases produced by Brevibacterium linens SR3. International Dairy Journal, 2000, 10, 241-248.	1.5	16
132	Diversity among lactococci isolated from ewes' raw milk and cheese. Journal of Applied Microbiology, 1999, 87, 849-855.	1.4	39
133	Defined starter system including a bacteriocin producer for the enhancement of cheese flavour. Biotechnology Letters, 1999, 13, 267-270.	0.5	6
134	The effect of homogenization of whole milk, skim milk and milk fat on nisin activity against Listeria innocua. International Journal of Food Microbiology, 1999, 46, 151-157.	2.1	32
135	Incidence ofListeria monocytogenesand otherListeriaspecies in raw milk produced in Spain. Food Microbiology, 1998, 15, 551-555.	2.1	33
136	Inhibitory activity of a nisin-producing starter culture on Listeria innocua in raw ewes milk Manchego cheese. International Journal of Food Microbiology, 1998, 39, 129-132.	2.1	34
137	Synergistic effect of nisin and the lactoperoxidase system on Listeria monocytogenes in skim milk. International Journal of Food Microbiology, 1998, 40, 35-42.	2.1	77
138	The Effect of the Cysteine Proteinase from Micrococcus sp. INIA 528 on the Ripening Process of Manchego Cheese. Enzyme and Microbial Technology, 1998, 22, 391-396.	1.6	14
139	Effect of the cysteine proteinase from Micrococcus sp. INIA 528 on the ripening process of Hispanico cheese. Journal of Dairy Research, 1998, 65, 621-630.	0.7	7
140	Streptococcus thermophilus as adjunct culture for a semi-hard cows' milk cheese. Dairy Science and Technology, 1998, 78, 501-511.	0.9	14
141	Relationship between level of hydrophobic peptides and bitterness in cheese made from pasteurized and raw milk. Journal of Dairy Research, 1997, 64, 289-297.	0.7	65
142	Bactericidal Effect of Enterocin 4 on Listeria monocytogenes in a Model Dairy System. Journal of Food Protection, 1997, 60, 28-32.	0.8	22
143	Effect of pH, temperature and culture medium composition on the production of an extracellular cysteine proteinase by Micrococcus sp. INIA 528. Journal of Applied Microbiology, 1997, 82, 81-86.	1.4	9
144	Proteinases encapsulated in stimulated release liposomes for cheese ripening. Biotechnology Letters, 1997, 19, 345-348.	1.1	14

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145	Acceleration of flavour formation in cheese by a bacteriocin-producing adjunct lactic culture. Biotechnology Letters, 1997, 19, 1011-1014.	1.1	34
146	PCR detection of sequences similar to the ASâ€48 structural gene in bacteriocinâ€producing enterococci. Letters in Applied Microbiology, 1997, 24, 40-42.	1.0	42
147	Combined effect of bacteriocinâ€producing lactic acid bacteria and lactoperoxidase system activation on Listeria monocytogenes in refrigerated raw milk. Journal of Applied Microbiology, 1997, 83, 389-395.	1.4	30
148	Inhibition of Listeria monocytogenes by enterocin 4 during the manufacture andripening of Manchego cheese. Journal of Applied Microbiology, 1997, 83, 671-677.	1.4	103
149	Exogenous Sources of Listeria Contamination in Raw Ewe's Milk. Journal of Food Protection, 1996, 59, 950-954.	0.8	12
150	Purification and characterization of an extracellular cysteine proteinase produced by Micrococcus sp. INIA 528. Journal of Applied Bacteriology, 1996, 81, 27-34.	1.1	24
151	Release of encapsulated proteinase from dehydration-rehydration liposomes by a co-encapsulated phospholipase. Biotechnology Letters, 1995, 17, 1051-1056.	1.1	5
152	Prediction of clotting time for milk coagulation by mixtures of proteolytic enzymes. Food Chemistry, 1995, 52, 411-414.	4.2	1
153	Isolation of Tyrosine Decarboxylaseless Mutants of a Bacteriocin-Producing Enterococcus faecalis Strain and Their Application in Cheese. Journal of Food Protection, 1995, 58, 1222-1226.	0.8	22
154	Activity of Goats' Milk Lactoperoxidase System on Pseudomonas fluorescens and Escherichia coli at Refrigeration Temperatures. Journal of Food Protection, 1995, 58, 1136-1138.	0.8	23
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