

Inmaculada Franco

List of Publications by Year in descending order

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70
papers

1,822
citations

218592

26
h-index

289141

40
g-index

70
all docs

70
docs citations

70
times ranked

1773
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbiological and chemical changes during the manufacture of Kefir made from cows' milk, using a commercial starter culture. <i>International Dairy Journal</i> , 2006, 16, 762-767.	1.5	110
2	Microbiological characteristics of 'androlla', a Spanish traditional pork sausage. <i>Food Microbiology</i> , 2007, 24, 52-58.	2.1	108
3	Biogenic amine content during the manufacture of dry-cured lac ³ n, a Spanish traditional meat product: Effect of some additives. <i>Meat Science</i> , 2007, 77, 287-293.	2.7	61
4	Effect of the use of selected starter cultures on some quality, safety and sensorial properties of Dacia sausage, a traditional Romanian dry-sausage variety. <i>Food Control</i> , 2014, 35, 123-131.	2.8	61
5	Effect of different autochthonous starter cultures on the volatile compounds profile and sensory properties of Galician chorizo, a traditional Spanish dry fermented sausage. <i>Food Control</i> , 2013, 33, 6-14.	2.8	60
6	Biochemical changes throughout the ripening of a traditional Spanish goat cheese variety (Babia-Laciana). <i>International Dairy Journal</i> , 2003, 13, 221-230.	1.5	59
7	Monitoring the bacterial population dynamics during the ripening of Galician chorizo, a traditional dry fermented Spanish sausage. <i>Food Microbiology</i> , 2013, 33, 77-84.	2.1	57
8	Amino acid and soluble nitrogen evolution throughout ripening of Serra da Estrela cheese. <i>International Dairy Journal</i> , 2003, 13, 537-545.	1.5	55
9	Study of the biochemical changes during the processing of Androlla, a Spanish dry-cured pork sausage. <i>Food Chemistry</i> , 2002, 78, 339-345.	4.2	54
10	Biochemical changes during the ripening of Chorizo de cebolla, a Spanish traditional sausage. Effect of the system of manufacture (homemade or industrial). <i>Food Chemistry</i> , 2005, 92, 413-424.	4.2	51
11	Pic ³ n Bejes-Tresviso blue cheese: an overall biochemical survey throughout the ripening process. <i>International Dairy Journal</i> , 2000, 10, 159-167.	1.5	50
12	Influence of inclusion of chestnut in the finishing diet on fatty acid profile of dry-cured ham from Celta pig breed. <i>Meat Science</i> , 2012, 92, 394-399.	2.7	49
13	Biochemical characteristics of dry-cured lac ³ n (a Spanish traditional meat product) throughout the manufacture, and sensorial properties of the final product. Effect of some additives. <i>Food Control</i> , 2008, 19, 1148-1158.	2.8	48
14	Production of biogenic amines 'in vitro' in relation to the growth phase by Enterobacteriaceae species isolated from traditional sausages. <i>Meat Science</i> , 2010, 86, 684-691.	2.7	47
15	Technological and safety characteristics of Staphylococcaceae isolated from Spanish traditional dry-cured sausages. <i>Food Microbiology</i> , 2013, 33, 61-68.	2.1	45
16	Microbiological characteristics of Botillo, a Spanish traditional pork sausage. <i>LWT - Food Science and Technology</i> , 2007, 40, 1610-1622.	2.5	40
17	Proteolytic and lipolytic modifications during the manufacture of dry-cured lac ³ n, a Spanish traditional meat product: Effect of some additives. <i>Food Chemistry</i> , 2008, 110, 137-149.	4.2	40
18	Strains of Staphylococcus and Bacillus Isolated from Traditional Sausages as Producers of Biogenic Amines. <i>Frontiers in Microbiology</i> , 2012, 3, 151.	1.5	38

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19	Microbiological changes in "San Simón" cheese throughout ripening and its relationship with physico-chemical parameters. <i>Food Microbiology</i> , 2001, 18, 25-33.	2.1	37
20	The composition of Arnoia peppers (<i>Capsicum annum</i> L.) at different stages of maturity. <i>International Journal of Food Sciences and Nutrition</i> , 2007, 58, 150-161.	1.3	34
21	Fatty acid profile of the fat from Celta pig breed fattened using a traditional feed: Effect of the location in the carcass. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 792-799.	1.9	32
22	Study of the biochemical changes during ripening of Ahumado de Áliva cheese: a Spanish traditional variety. <i>Food Chemistry</i> , 2001, 74, 463-469.	4.2	31
23	Effect of the length of salting time on the proteolytic changes in dry-cured lacón during ripening and on the sensory characteristics of the final product. <i>Food Control</i> , 2012, 25, 789-796.	2.8	31
24	Spanish goat and sheep milk cheeses. <i>Small Ruminant Research</i> , 2011, 101, 41-54.	0.6	29
25	Fatty acids, retinol and cholesterol composition in various fatty tissues of Celta pig breed: Effect of the use of chestnuts in the finishing diet. <i>Journal of Food Composition and Analysis</i> , 2015, 37, 104-111.	1.9	29
26	Effect of the type of manufacture (homemade or industrial) on the biochemical characteristics of Chorizo de cebolla (a Spanish traditional sausage). <i>Food Control</i> , 2006, 17, 213-221.	2.8	28
27	Effect of blanching methods and frozen storage on some quality parameters of turnip greens ("cegrelos"). <i>LWT - Food Science and Technology</i> , 2013, 51, 383-392.	2.5	28
28	Compositional and degradative changes during the manufacture of dry-cured "lacón". <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 593-601.	1.7	27
29	Compositional and Physico-chemical Modifications during the Manufacture and Ripening of Leche Raw Cow's Milk Cheese. <i>Journal of Food Composition and Analysis</i> , 2002, 15, 725-735.	1.9	26
30	Quality parameters of <i>Brassica</i> spp. grown in northwest Spain. <i>International Journal of Food Science and Technology</i> , 2010, 45, 776-783.	1.3	25
31	Effect of bovine lactoferrin addition to milk in yogurt manufacturing. <i>Journal of Dairy Science</i> , 2010, 93, 4480-4489.	1.4	25
32	Fatty acid profiles and lipid quality indices in canned European eels: Effects of processing steps, filling medium and storage. <i>Food Research International</i> , 2020, 136, 109601.	2.9	25
33	Effect of ripening time and type of rennet (farmhouse rennet from kid or commercial calf) on proteolysis during the ripening of Leche cow milk cheese. <i>Food Chemistry</i> , 2004, 85, 389-398.	4.2	23
34	Effect of environmental parameters on growth kinetics of <i>Bacillus cereus</i> (ATCC 7004) after mild heat treatment. <i>International Journal of Food Microbiology</i> , 2007, 117, 223-227.	2.1	23
35	Impact of High-Pressure Processing on Antioxidant Activity during Storage of Fruits and Fruit Products: A Review. <i>Molecules</i> , 2021, 26, 5265.	1.7	23
36	Carcass and meat quality traits of Celta heavy pigs. Effect of the inclusion of chestnuts in the finishing diet. <i>Spanish Journal of Agricultural Research</i> , 2014, 12, 694.	0.3	23

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37	Use of molecular methods to characterize the bacterial community and to monitor different native starter cultures throughout the ripening of Galician chorizo. <i>Food Microbiology</i> , 2013, 34, 215-226.	2.1	20
38	Proteolytic and lipolytic changes during the ripening of Leon raw cow's milk cheese, a Spanish traditional variety. <i>International Journal of Food Science and Technology</i> , 2002, 37, 661-671.	1.3	19
39	Influence of milk source and ripening time on free amino acid profile of Picante cheese. <i>Food Control</i> , 1998, 9, 187-194.	2.8	18
40	Study of the lactic acid bacteria throughout the manufacture of dry-cured lacÃ³n (a Spanish) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	2.1	18
41	Biochemical changes in PicÃ³n Bejes-Tresviso cheese, a Spanish blue-veined variety, during ripening. <i>Food Chemistry</i> , 1999, 67, 415-421.	4.2	16
42	Effect of chestnuts intake by Celta pigs on lipolytic, oxidative and fatty acid profile changes during ripening and vacuum-packed storage of Galician â€œchorizoâ€. <i>Journal of Food Composition and Analysis</i> , 2017, 56, 73-83.	1.9	16
43	â€œQuesucos de LiÃ³banaâ€ cheese from cow's milk: biochemical changes during ripening. <i>Food Chemistry</i> , 2000, 70, 227-233.	4.2	15
44	Protein, amino acid, ash and mineral contents in Brassica spp. grown in Northwest Spain. <i>International Journal of Food Science and Technology</i> , 2011, 46, 146-153.	1.3	14
45	Microbiological and physicochemical characterization of dry-cured Halal goat meat. Effect of salting time and addition of olive oil and paprika covering. <i>Meat Science</i> , 2014, 98, 129-134.	2.7	13
46	Free Amino Acids and Biogenic Amines in Canned European Eels: Influence of Processing Step, Filling Medium and Storage Time. <i>Foods</i> , 2020, 9, 1377.	1.9	13
47	How milk type, coagulant, salting procedure and ripening time affect the profile of free amino acids in Picante da Beira Baixa cheese. , 1999, 79, 611-618.		12
48	Study of the Micrococcaceae and Staphylococcaceae throughout the Manufacture of Dry-Cured LacÃ³n (a Spanish Traditional Meat Product) Made without or with Additives. <i>Journal of Food Research</i> , 2012, 1, .	0.1	10
49	DetecciÃ³n de adulteraciones y/o contaminaciones del aceite de oliva virgen extra con aceites de semillas y aceite de orujo de oliva. <i>Grasas Y Aceites</i> , 2008, 59, 97-103.	0.3	10
50	Fatty acid profile and cholesterol and retinol contents in different locations of Celta pig breed. <i>Grasas Y Aceites</i> , 2014, 65, e036.	0.3	9
51	Changes in thermoviscoelastic and biochemical properties of Atroncau blancu and roxu Afuega'l Pitu cheese (PDO) during ripening. <i>Food Research International</i> , 2020, 137, 109693.	2.9	9
52	Vitamin retention during the canning of swordfish (<i>Xiphias gladius</i>) with different filling media. <i>Journal of Food Science</i> , 2021, 86, 1704-1713.	1.5	9
53	Biochemical, Oxidative, and Lipolytic Changes during Vacuum-Packed Storage of Dry-Cured Loin: Effect of Chestnuts Intake by Celta Pigs. <i>Journal of Food Quality</i> , 2018, 2018, 1-14.	1.4	8
54	Lipolytic and oxidative changes during the manufacture of dry-cured lacÃ³n. Effect of the time of salting. <i>Grasas Y Aceites</i> , 2009, 60, 255-261.	0.3	8

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55	Biochemical changes during the ripening of homemade "San Simón da Costa"™ raw milk cheese. International Journal of Dairy Technology, 2008, 61, 80-89.	1.3	7
56	Metabolic Characterization of Bacillus subtilis and Bacillus amyloliquefaciens Strains Isolated from Traditional Dry-Cured Sausages. Journal of Food Protection, 2014, 77, 1605-1611.	0.8	7
57	Effect of storage time on microstructure, viscoelastic and biochemical parameters of Afuega'l Pitu cheese (PDO): Atroncau Blancu and Roxu varieties. LWT - Food Science and Technology, 2019, 116, 108561.	2.5	6
58	Temperature dependence of the viscoelastic properties of an acid-curd Spanish cheese: Afuega'l Pitu atroncau roxu variety (PDO). LWT - Food Science and Technology, 2020, 126, 109304.	2.5	6
59	Amino acid profile and protein quality related to canning and storage of swordfish packed in different filling media. Journal of Food Composition and Analysis, 2022, 107, 104328.	1.9	5
60	Influence of the Ripening Time on the Viscoelastic Behaviour of Tetilla Cheese. Food Science and Technology International, 2004, 10, 305-313.	1.1	4
61	Effect of Salting Duration on Lipid Oxidation and the Fatty Acid Content of Dry-Cured Lacon. Journal of Food Research, 2013, 3, 46.	0.1	4
62	CHANGES IN VISCOELASTIC PROPERTIES DURING THE RIPENING OF FARZÁ-ULLOACHEESE. EFFECT OF PROTEOLYSIS. Journal of Texture Studies, 2004, 35, 293-309.	1.1	3
63	Lipid characteristics of dry-cured "Tocino" during the manufacturing process. Effects of salting intensity and ripening temperature. Journal of Food Composition and Analysis, 2016, 52, 33-43.	1.9	3
64	Study of the Viscoelastic Properties of Tetilla Cheese. Food Science and Technology International, 2002, 8, 87-93.	1.1	3
65	Identification of Enterococci isolated from cow's milk cheese: comparison of the classical methods and the API 20 strep system. Acta Microbiologica Et Immunologica Hungarica, 2002, 49, 119-128.	0.4	2
66	Effect of Chemical Composition on the Thermal Profiles of Afuega™ Pitu Cheese (PDO). Springer Proceedings in Materials, 2020, , 49-53.	0.1	1
67	Fatty acid profile of the fat from three pepper varieties (Arnoia, Fresno de la Vega and Los) Tj ETQq1 1 0.784314 rgBT _{0.3} /Overlock 10 Tf		
68	Microstructure, Rheology, and Composition of a Spanish Cheese. Springer Proceedings in Materials, 2020, , 54-58.	0.1	1
69	Lipid and Oxidative Methods to Assess the Stability of "Lacon" Food Analytical Methods, 0, , 1.	1.3	0
70	Total and free fatty acid profiles in traditional dry-fermented sausages made in Galicia (NW of Spain). Grasas Y Aceites, 2004, 55, .	0.3	0