Inmaculada Franco

List of Publications by Year
in descending order

70	1,822	218592	289141
papers	citations	26 h-index	40 g-index

70	70	70	1773
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	Vitamin retention during the canning of swordfish (Xiphias gladius) with different filling media. Journal of Food Science, 2021, 86, 1704-1713.	1.5	9
3	Impact of High-Pressure Processing on Antioxidant Activity during Storage of Fruits and Fruit Products: A Review. Molecules, 2021, 26, 5265.	1.7	23
4	Fatty acid profiles and lipid quality indices in canned European eels: Effects of processing steps, filling medium and storage. Food Research International, 2020, 136, 109601.	2.9	25
5	Changes in thermoviscoelastic and biochemical properties of Atroncau blancu and roxu Afuega'l Pitu cheese (PDO) during ripening. Food Research International, 2020, 137, 109693.	2.9	9
6	Free Amino Acids and Biogenic Amines in Canned European Eels: Influence of Processing Step, Filling Medium and Storage Time. Foods, 2020, 9, 1377.	1.9	13
7	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
8	Effect of Chemical Composition on the Thermal Profiles of Afuegaâ€™l Pitu Cheese (PDO). Springer Proceedings in Materials, 2020, , 49-53.	0.1	1
9	Microstructure, Rheology, and Composition of a Spanish Cheese. Springer Proceedings in Materials, 2020, , 54-58.	0.1	1
10	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
11	Biochemical, Oxidative, and Lipolytic Changes during Vacuum-Packed Storage of Dry-Cured Loin: Effect of Chestnuts Intake by Celta Pigs. Journal of Food Quality, 2018, 2018, 1-14.	1.4	8
12	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€• Journal of Food Composition and Analysis, 2017, 56, 73-83.	1.9	16
13	Lipid characteristics of dry-cured â€œTocinoâ€•during the manufacturing process. Effects of salting intensity and ripening temperature. Journal of Food Composition and Analysis, 2016, 52, 33-43.	1.9	3
14	Fatty acids, retinol and cholesterol composition in various fatty tissues of Celta pig breed: Effect of the use of chestnuts in the finishing diet. Journal of Food Composition and Analysis, 2015, 37, 104-111.	1.9	29
15	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
16	Fatty acid profile and cholesterol and retinol contents in different locations of Celta pig breed. Grasas Y Aceites, 2014, 65, e036.	0.3	9
17	Effect of the use of selected starter cultures on some quality, safety andÂsensorial properties of Dacia sausage, a traditional Romanian dry-sausage variety. Food Control, 2014, 35, 123-131.	2.8	61
18	Microbiological and physicochemical characterization of dry-cured Halal goat meat. Effect of salting time and addition of olive oil and paprika covering. Meat Science, 2014, 98, 129-134.	2.7	13

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19	Carcass and meat quality traits of Celta heavy pigs. Effect of the inclusion of chestnuts in the finishing diet. Spanish Journal of Agricultural Research, 2014, 12, 694.	0.3	23
20	Technological and safety characteristics of Staphylococcaceae isolated from Spanish traditional dry-cured sausages. Food Microbiology, 2013, 33, 61-68.	2.1	45
21	Monitoring the bacterial population dynamics during the ripening of Galician chorizo, a traditional dry fermented Spanish sausage. Food Microbiology, 2013, 33, 77-84.	2.1	57
22	Use of molecular methods to characterize the bacterial community and to monitor different native starter cultures throughout the ripening of Galician chorizo. Food Microbiology, 2013, 34, 215-226.	2.1	20
23	Effect of different autochthonous starter cultures on the volatile compounds profile and sensory properties of Galician chorizo, a traditional Spanish dry fermented sausage. Food Control, 2013, 33, 6-14.	2.8	60
24	Effect of blanching methods and frozen storage on some quality parameters ofÂturnip greens (â€œgrelosâ€). LWT - Food Science and Technology, 2013, 51, 383-392.	2.5	28
25	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
26	Strains of Staphylococcus and Bacillus Isolated from Traditional Sausages as Producers of Biogenic Amines. Frontiers in Microbiology, 2012, 3, 151.	1.5	38
27	Effect of the length of salting time on the proteolytic changes in dry-cured lacÃ³n during ripening and on the sensory characteristics of the final product. Food Control, 2012, 25, 789-796.	2.8	31
28	Influence of inclusion of chestnut in the finishing diet on fatty acid profile of dry-cured ham from Celta pig breed. Meat Science, 2012, 92, 394-399.	2.7	49
29	Study of the Micrococcaceae and Staphylococcaceae throughout the Manufacture of Dry-Cured LacÃ³n (a Spanish Traditional Meat Product) Made without or with Additives. Journal of Food Research, 2012, 1, .	0.1	10
30	Protein, amino acid, ash and mineral contents in Brassica spp. grown in Northwest Spain. International Journal of Food Science and Technology, 2011, 46, 146-153.	1.3	14
31	Spanish goat and sheep milk cheeses. Small Ruminant Research, 2011, 101, 41-54.	0.6	29
32	Study of the lactic acid bacteria throughout the manufacture of dry-cured lacÃ³n (a Spanish) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222 T	2.1	18
33	Quality parameters of Brassica spp. grown in northwest Spain. International Journal of Food Science and Technology, 2010, 45, 776-783.	1.3	25
34	Production of biogenic amines â€œin vitroâ€•in relation to the growth phase by Enterobacteriaceae species isolated from traditional sausages. Meat Science, 2010, 86, 684-691.	2.7	47
35	Effect of bovine lactoferrin addition to milk in yogurt manufacturing. Journal of Dairy Science, 2010, 93, 4480-4489.	1.4	25
36	Lipolytic and oxidative changes during the manufacture of dry-cured lacÃ³n. Effect of the time of salting. Grasas Y Aceites, 2009, 60, 255-261.	0.3	8

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37	Proteolytic and lipolytic modifications during the manufacture of dry-cured lacÃ³n, a Spanish traditional meat product: Effect of some additives. Food Chemistry, 2008, 110, 137-149.	4.2	40
38	Biochemical changes during the ripening of homemade â€˜San SimÃ³n da Costaâ€™ raw milk cheese. International Journal of Dairy Technology, 2008, 61, 80-89.	1.3	7
39	Biochemical characteristics of dry-cured lacÃ³n (a Spanish traditional meat product) throughout the manufacture, and sensorial properties of the final product. Effect of some additives. Food Control, 2008, 19, 1148-1158.	2.8	48
40	DetecciÃ³n de adulteraciones y/o contaminaciones del aceite de oliva virgen extra con aceites de semillas y aceite de orujo de oliva. Grasas Y Aceites, 2008, 59, 97-103.	0.3	10
41	Microbiological characteristics of Botillo, a Spanish traditional pork sausage. LWT - Food Science and Technology, 2007, 40, 1610-1622.	2.5	40
42	Biogenic amine content during the manufacture of dry-cured lacÃ³n, a Spanish traditional meat product: Effect of some additives. Meat Science, 2007, 77, 287-293.	2.7	61
43	The composition of Arnoia peppers (Capsicum annuumL.) at different stages of maturity. International Journal of Food Sciences and Nutrition, 2007, 58, 150-161.	1.3	34
44	Microbiological characteristics of â€œandrollaâ€ a Spanish traditional pork sausage. Food Microbiology, 2007, 24, 52-58.	2.1	108
45	Effect of environmental parameters on growth kinetics of Bacillus cereus (ATCC 7004) after mild heat treatment. International Journal of Food Microbiology, 2007, 117, 223-227.	2.1	23
46	Effect of the type of manufacture (homemade or industrial) on the biochemical characteristics of Chorizo de cebolla (a Spanish traditional sausage). Food Control, 2006, 17, 213-221.	2.8	28
47	Microbiological and chemical changes during the manufacture of Kefir made from cowsâ€™ milk, using a commercial starter culture. International Dairy Journal, 2006, 16, 762-767.	1.5	110
48	Fatty acid profile of the fat from Celta pig breed fattened using a traditional feed: Effect of the location in the carcass. Journal of Food Composition and Analysis, 2006, 19, 792-799.	1.9	32
49	Fatty acid profile of the fat from three pepper varieties (Arnoia, Fresno de la Vega and Los) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	0.3	1
50	Biochemical changes during the ripening of Chorizo de cebolla, a Spanish traditional sausage. Effect of the system of manufacture (homemade or industrial). Food Chemistry, 2005, 92, 413-424.	4.2	51
51	Influence of the Ripening Time on the Viscoelastic Behaviour of Tetilla Cheese. Food Science and Technology International, 2004, 10, 305-313.	1.1	4
52	CHANGES IN VISCOELASTIC PROPERTIES DURING THE RIPENING OFARZÃšA-ULLOACHEESE. EFFECT OF PROTEOLYSIS. Journal of Texture Studies, 2004, 35, 293-309.	1.1	3
53	Effect of ripening time and type of rennet (farmhouse rennet from kid or commercial calf) on proteolysis during the ripening of LeÃ³n cow milk cheese. Food Chemistry, 2004, 85, 389-398.	4.2	23
54	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

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55	Compositional and degradative changes during the manufacture of dry-cured ?lacï¿½n?. Journal of the Science of Food and Agriculture, 2003, 83, 593-601.	1.7	27
56	Biochemical changes throughout the ripening of a traditional Spanish goat cheese variety (Babia-Laciana). International Dairy Journal, 2003, 13, 221-230.	1.5	59
57	Amino acid and soluble nitrogen evolution throughout ripening of Serra da Estrela cheese. International Dairy Journal, 2003, 13, 537-545.	1.5	55
58	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
59	Compositional and Physico-chemical Modifications during the Manufacture and Ripening of LeÃ³n Raw Cow's Milk Cheese. Journal of Food Composition and Analysis, 2002, 15, 725-735.	1.9	26
60	Proteolytic and lipolytic changes during the ripening of Leon raw cow's milk cheese, a Spanish traditional variety. International Journal of Food Science and Technology, 2002, 37, 661-671.	1.3	19
61	Study of the biochemical changes during the processing of Androlla, a Spanish dry-cured pork sausage. Food Chemistry, 2002, 78, 339-345.	4.2	54
62	Study of the Viscoelastic Properties of Tetilla Cheese. Food Science and Technology International, 2002, 8, 87-93.	1.1	3
63	Microbiological changes in â€˜San SimÃ³nâ€™ cheese throughout ripening and its relationship with physico-chemical parameters. Food Microbiology, 2001, 18, 25-33.	2.1	37
64	Study of the biochemical changes during ripening of Ahumado de Ãliva cheese: a Spanish traditional variety. Food Chemistry, 2001, 74, 463-469.	4.2	31
65	â€œQuesucos de LiÃ©banaâ€•cheese from cow's milk: biochemical changes during ripening. Food Chemistry, 2000, 70, 227-233.	4.2	15
66	PicÃ³n Bejes-Tresviso blue cheese: an overall biochemical survey throughout the ripening process. International Dairy Journal, 2000, 10, 159-167.	1.5	50
67	Biochemical changes in PicÃ³n Bejes-Tresviso cheese, a Spanish blue-veined variety, during ripening. Food Chemistry, 1999, 67, 415-421.	4.2	16
68	How milk type, coagulant, salting procedure and ripening time affect the profile of free amino acids inPicante da Beira Baixa cheese. , 1999, 79, 611-618.		12
69	Influence of milk source and ripening time on free amino acid profile of Picante cheese. Food Control, 1998, 9, 187-194.	2.8	18
70	Lipid and Oxidative Methods to Assess the Stability of â€œLaconâ€• Food Analytical Methods, 0, , 1.	1.3	0