Jorge Barros-Velzquez

List of Publications by Citations

124 papers	3,318 citations	34 h-index	51 g-index
130 ext. papers	3,760 ext. citations	4.5 avg, IF	5.16 L-index

#	Paper	IF	Citations
124	Current Applications and Future Trends of Lactic Acid Bacteria and their Bacteriocins for the Biopreservation of Aquatic Food Products. *Food and Bioprocess Technology*, **2008**, 1, 43-63	5.1	143
123	Changes in biogenic amines and microbiological analysis in albacore (Thunnus alalunga) muscle during frozen storage. *Journal of Food Protection*, **1998**, 61, 608-15	2.5	127
122	Species differentiation of seafood spoilage and pathogenic gram-negative bacteria by MALDI-TOF mass fingerprinting. *Journal of Proteome Research*, **2010**, 9, 3169-83	5.6	122
121	Preliminary characterization of bacteriocins from Lactococcus lactis, Enterococcus faecium and Enterococcus mundtii strains isolated from turbot (Psetta maxima). *Food Research International*, **2006**, 39, 356-364	7	117
120	Histamine and cadaverine production by bacteria isolated from fresh and frozen albacore (Thunnus alalunga). *Journal of Food Protection*, **1999**, 62, 933-9	2.5	99
119	Effects of storage in ozonised slurry ice on the sensory and microbial quality of sardine (Sardina pilchardus). *International Journal of Food Microbiology*, **2005**, 103, 121-30	5.8	96
118	Characterization and partial sequencing of species-specific sarcoplasmic polypeptides from commercial hake species by mass spectrometry following two-dimensional electrophoresis. *Electrophoresis*, **2001**, 22, 1545-52	3.6	87
117	Development of a sodium dodecyl sulfate-polyacrylamide gel electrophoresis reference method for the analysis and identification of fish species in raw and heat-processed samples: a collaborative study. *Electrophoresis*, **1999**, 20, 1425-32	3.6	82
116	Review of Recent DNA-Based Methods for Main Food-Authentication Topics. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 3854-3864	5.7	78
115	Effects of storage in slurry ice on the microbial, chemical and sensory quality and on the shelf life of farmed turbot (Psetta maxima). *Food Chemistry*, **2006**, 95, 270-278	8.5	73
114	Biochemical changes and quality loss during chilled storage of farmed turbot (Psetta maxima). *Food Chemistry*, **2005**, 90, 445-452	8.5	73
113	Rapid species identification of seafood spoilage and pathogenic Gram-positive bacteria by MALDI-TOF mass fingerprinting. *Electrophoresis*, **2011**, 32, 2951-65	3.6	68
112	Characterization of biogenic amine-producing Stenotrophomonas maltophilia strains isolated from white muscle of fresh and frozen albacore tuna. *International Journal of Food Microbiology*, **2000**, 57, 19-31	5.8	67
111	Industrial applications of hyperthermophilic enzymes: a review. *Protein and Peptide Letters*, **2006**, 13, 645-51	1.9	60
110	Enhanced shelf-life of chilled European hake (Merluccius merluccius) stored in slurry ice as determined by sensory analysis and assessment of microbiological activity. *Food Research International*, **2004**, 37, 749-757	7	60
109	The Immunology of Mammary Gland of Dairy Ruminants between Healthy and Inflammatory Conditions. *Journal of Veterinary Medicine*, **2014**, 2014, 659801	2.1	59
108	Effects of newer slurry ice systems on the quality of aquatic food products: a comparative review versus flake-ice chilling methods. *Trends in Food Science and Technology*, **2004**, 15, 575-582	15.3	59

107	Histamine and biogenic amine production by Morganella morganii isolated from temperature-abused albacore. *Journal of Food Protection*, **2000**, 63, 244-51	2.5	59
106	Evaluation of an ozone□slurry ice combined refrigeration system for the storage of farmed turbot (Psetta maxima). *Food Chemistry*, **2006**, 97, 223-230	8.5	55
105	Identification and classification of seafood-borne pathogenic and spoilage bacteria: 16S rRNA sequencing versus MALDI-TOF MS fingerprinting. *Electrophoresis*, **2013**, 34, 877-87	3.6	52
104	Food authentication of commercially-relevant shrimp and prawn species: from classical methods to Foodomics. *Electrophoresis*, **2012**, 33, 2201-11	3.6	49
103	SpectraBank: an open access tool for rapid microbial identification by MALDI-TOF MS fingerprinting. *Electrophoresis*, **2012**, 33, 2138-42	3.6	49
102	Discovery of novel biopreservation agents with inhibitory effects on growth of food-borne pathogens and their application to seafood products. *Research in Microbiology*, **2012**, 163, 44-54	4	48
101	Recent applications of omics-based technologies to main topics in food authentication. *TrAC - Trends in Analytical Chemistry*, **2019**, 110, 221-232	14.6	48
100	Characterization of Staphylococcus aureus strains isolated from Italian dairy products by MALDI-TOF mass fingerprinting. *Electrophoresis*, **2012**, 33, 2355-64	3.6	45
99	Differential characterization of biogenic amine-producing bacteria involved in food poisoning using MALDI-TOF mass fingerprinting. *Electrophoresis*, **2010**, 31, 1116-27	3.6	44
98	Identification of commercial prawn and shrimp species of food interest by native isoelectric focusing. *Food Chemistry*, **2010**, 121, 569-574	8.5	39
97	Molecular identification of the black tiger shrimp (Penaeus monodon), the white leg shrimp (Litopenaeus vannamei) and the Indian white shrimp (Fenneropenaeus indicus) by PCR targeted to the 16S rRNA mtDNA. *Food Chemistry*, **2011**, 125, 1457-1461	8.5	38
96	Characterization of different food-isolated Enterococcus strains by MALDI-TOF mass fingerprinting. *Electrophoresis*, **2013**, 34, 2240-50	3.6	35
95	Comparative analysis of protein extraction methods for the identification of seafood-borne pathogenic and spoilage bacteria by MALDI-TOF mass spectrometry. *Analytical Methods*, **2010**, 2, 1941	3.2	35
94	Effect of slurry ice on chemical changes related to quality loss during European Hake (Merluccius merluccius) chilled storage. *European Food Research and Technology*, **2004**, 219, 27-31	3.4	35
93	Improvement of the commercial quality of chilled Norway lobster (Nephrops norvegicus) stored in slurry ice: Effects of a preliminary treatment with an antimelanosic agent on enzymatic browning. *Food Chemistry*, **2007**, 103, 741-748	8.5	34
92	Survey of the authenticity of prawn and shrimp species in commercial food products by PCR-RFLP analysis of a 16S rRNA/tRNAVal mitochondrial region. *Food Chemistry*, **2008**, 109, 638-646	8.5	34
91	Survey of authenticity of meat species in food products subjected to different technological processes, by means of PCR-RFLP analysis. *European Food Research and Technology*, **2004**, 218, 306-312	3.4	34
90	Arginine kinase peptide mass fingerprinting as a proteomic approach for species identification and taxonomic analysis of commercially relevant shrimp species. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5665-72	5.7	33

89	Effect of advanced chilling methods on lipid damage during sardine (Sardina pilchardus) storage. *European Journal of Lipid Science and Technology*, **2004**, 106, 844-850	3	33
88	Recent patents on bacteriocins: food and biomedical applications. *Recent Patents on DNA & Gene Sequences*, **2013**, 7, 66-73		33
87	A polymerase chain reaction-restriction fragment length polymorphism method based on the analysis of a 16S rRNA/tRNA(Val) mitochondrial region for species identification of commercial penaeid shrimps (Crustacea: Decapoda: Penaeoidea) of food interest. *Electrophoresis*, **2008**, 29, 499-509	3.6	30
86	Rancidity development in frozen pelagic fish: Influence of slurry ice as preliminary chilling treatment. *LWT - Food Science and Technology*, **2007**, 40, 991-999	5.4	30
85	Shelf life extension of beef retail cuts subjected to an advanced vacuum skin packaging system. *European Food Research and Technology*, **2004**, 218, 118-122	3.4	30
84	Technological aptitude and applications of Leuconostoc mesenteroides bioactive strains isolated from Algerian raw camel milk. *BioMed Research International*, **2013**, 2013, 418132	3	29
83	Extension of the shelf life of chilled hake (Merluccius merluccius) by a novel icing medium containing natural organic acids. *Food Control*, **2013**, 34, 356-363	6.2	27
82	Species identification of the Northern shrimp (Pandalus borealis) by polymerase chain reaction-restriction fragment length polymorphism and proteomic analysis. *Analytical Biochemistry*, **2012**, 421, 56-67	3.1	27
81	Sensory, microbial and chemical effects of a slurry ice system on horse mackerel (Trachurus trachurus). *Journal of the Science of Food and Agriculture*, **2005**, 85, 235-242	4.3	27
80	Detection of bovine DNA in raw and heat-processed foodstuffs, commercial foods and specific risk materials by a novel specific polymerase chain reaction method. *European Food Research and Technology*, **2005**, 220, 444-450	3.4	26
79	Chemical Changes and Visual Appearance of Albacore Tuna as Related to Frozen Storage. *Journal of Food Science*, **1999**, 64, 20-24	3.4	26
78	Effect of a natural organic acid-icing system on the microbiological quality of commercially relevant chilled fish species. *LWT - Food Science and Technology*, **2012**, 46, 217-223	5.4	25
77	Effect of biodegradable film (lyophilised alga Fucus spiralis and sorbic acid) on quality properties of refrigerated megrim (Lepidorhombus whiffiagonis). *International Journal of Food Science and Technology*, **2015**, 50, 1891-1900	3.8	24
76	Effect of an icing medium containing the alga Fucus spiralis on the microbiological activity and lipid oxidation in chilled megrim (Lepidorhombus whiffiagonis). *Food Control*, **2016**, 59, 290-297	6.2	24
75	In vitro probiotic profiling of novel Enterococcus faecium and Leuconostoc mesenteroides from Tunisian freshwater fishes. *Canadian Journal of Microbiology*, **2016**, 62, 60-71	3.2	23
74	Specific enzyme detection following isoelectric focusing as a complimentary tool for the differentiation of related Gadoid fish species. *Food Chemistry*, **2000**, 70, 241-245	8.5	23
73	Enhanced quality and safety during on-board chilled storage of fish species captured in the Grand Sole North Atlantic fishing bank. *Food Chemistry*, **2008**, 106, 493-500	8.5	21
72	Characterization of Foodborne Strains of by Shotgun Proteomics: Functional Networks, Virulence Factors and Species-Specific Peptide Biomarkers. *Frontiers in Microbiology*, **2017**, 8, 2458	5.7	20

71	Inhibitory Effect of the Hybrid Bacteriocin Ent35-MccV on the Growth of Escherichia coli and Listeria monocytogenes in Model and Food Systems. *Food and Bioprocess Technology*, **2015**, 8, 1063-1075	5.1	19
70	On-board quality preservation of megrim (Lepidorhombus whiffiagonis) by a novel ozonised-slurry ice system. *European Food Research and Technology*, **2006**, 223, 232-237	3.4	19
69	Application of a polymerase chain reaction (PCR) method as a complementary tool to microscopic analysis for the detection of bones and other animal tissues in home-made animal meals. *Journal of the Science of Food and Agriculture*, **2004**, 84, 505-512	4.3	19
68	Comparison of extraction methods for the recovery, amplification and species-specific analysis of DNA from bone and bone meals. *Electrophoresis*, **2002**, 23, 1005-12	3.6	19
67	Recent patents on microbial proteases for the dairy industry. *Recent Advances in DNA & Gene Sequences*, **2014**, 8, 44-55		18
66	Evaluation of a slurry ice system for the commercialization of ray (Raja clavata): Effects on spoilage mechanisms directly affecting quality loss and shelf-life. *LWT - Food Science and Technology*, **2008**, 41, 974-981	5.4	18
65	Microbiological and physicochemical properties of fresh retail cuts of beef packaged under an advanced vacuum skin system and stored at 4 degrees C. *Journal of Food Protection*, **2003**, 66, 2085-92	2.5	18
64	Use of citric and lactic acids in ice to enhance quality of two fish species during on-board chilled storage. *International Journal of Refrigeration*, **2014**, 40, 390-397	3.8	17
63	Antibacterial, Antiviral and Antifungal Activity of Essential Oils: Mechanisms and Applications **2014**, 51-81		17
62	Exotoxins and Their Detection in the Dairy Industry and Mastitis. *Toxins*, **2020**, 12,	4.9	17
61	Development of different damage pathways in Norway lobster (Nephrops norvegicus) stored under different chilling systems. *Journal of the Science of Food and Agriculture*, **2006**, 86, 1552-1558	4.3	16
60	Antioxidant and antimicrobial effects of stevia (Stevia rebaudiana Bert.) extracts during preservation of refrigerated salmon paste. *European Journal of Lipid Science and Technology*, **2017**, 119, 1600467	3	15
59	Impact of icing systems with aqueous, ethanolic and ethanolic-aqueous extracts of alga Fucus spiralis on microbial and biochemical quality of chilled hake (Merluccius merluccius). *International Journal of Food Science and Technology*, **2016**, 51, 2081-2089	3.8	15
58	Single nucleotide polymorphism analysis of the enterocin P structural gene of Enterococcus faecium strains isolated from nonfermented animal foods. *Molecular Nutrition and Food Research*, **2006**, 50, 1229-38	5.9	15
57	Specific detection of Stenotrophomonas maltophilia strains in albacore tuna (Thunnus alalunga) by reverse dot-blot hybridization. *Food Control*, **2002**, 13, 293-299	6.2	15
56	Quality changes of farmed blackspot seabream (Pagellus bogaraveo) subjected to slaughtering and storage under flow ice and ozonised flow ice. *International Journal of Food Science and Technology*, **2009**, 44, 1561-1571	3.8	14
55	Evaluation of a novel 16S rRNA/tRNAVal mitochondrial marker for the identification and phylogenetic analysis of shrimp species belonging to the superfamily Penaeoidea. *Analytical Biochemistry*, **2009**, 391, 127-34	3.1	14
54	Shelf life extension of Atlantic pomfret (Brama brama) fillets by packaging under a vacuum-skin system. *European Food Research and Technology*, **2004**, 218, 313-317	3.4	13

53	Effectiveness of a combined ethanol–aqueous extract of alga Cystoseira compressa for the quality enhancement of a chilled fatty fish species. *European Food Research and Technology*, **2018**, 244, 291-299	3.4	13
52	Quality Enhancement of Refrigerated Hake Muscle by Active Packaging with a Protein Concentrate from Spirulina platensis. *Food and Bioprocess Technology*, **2020**, 13, 1110-1118	5.1	12
51	Quality Enhancement of Chilled Fish by Including Alga Bifurcaria bifurcata Extract in the Icing Medium. *Food and Bioprocess Technology*, **2016**, 9, 387-395	5.1	12
50	Highly efficient DNA extraction and purification from olive oil on a washable and reusable miniaturized device. *Analytica Chimica Acta*, **2018**, 1020, 30-40	6.6	11
49	Microbial activity inhibition in chilled mackerel (Scomber scombrus) by employment of an organic acid-icing system. *Journal of Food Science*, **2012**, 77, M264-9	3.4	11
48	Preservative effect of an organic acid-icing system on chilled fish lipids. *European Journal of Lipid Science and Technology*, **2011**, 113, 487-496	3	11
47	Effect of previous slurry ice treatment on the quality of cooked sardine (Sardina pilchardus). *European Food Research and Technology*, **2006**, 224, 193-198	3.4	11
46	Quality changes during the frozen storage of the crustacean lobster krill (Munida spp.). *European Journal of Lipid Science and Technology*, **2015**, 117, 431-439	3	10
45	Detection of Morganella morganii, a prolific histamine former, by the polymerase chain reaction assay with 16S rDNA-targeted primers. *Journal of Food Protection*, **2003**, 66, 1385-92	2.5	10
44	Novel Technologies for the Preservation of Chilled Aquatic Food Products **2012**, 299-323		10
43	Effect of oregano and thyme essential oils on the microbiological and chemical quality of refrigerated (4 °C) ready-to-eat squid rings. *International Journal of Food Science and Technology*, **2012**, 47, 1439-1447	3.8	9
42	Use of Natural Preservatives in Seafood **2012**, 325-360		9
41	Quality retention during the chilled distribution of farmed turbot (Psetta maxima): effect of a primary slurry ice treatment. *International Journal of Food Science and Technology*, **2005**, 40, 817-824	3.8	9
40	Impact of previous active dipping in Fucus spiralis extract on the quality enhancement of chilled lean fish. *Food Control*, **2018**, 90, 407-414	6.2	8
39	Improved microbial and sensory quality of clams (Venerupis rhomboideus), oysters (Ostrea edulis) and mussels (Mytilus galloprovincialis) by refrigeration in a slurry ice packaging system. *International Journal of Food Science and Technology*, **2012**, 47, 861-869	3.8	8
38	Effect of jumbo squid (Dosidicus gigas) skin extract on the microbial activity in chilled mackerel (Scomber scombrus). *LWT - Food Science and Technology*, **2016**, 72, 134-140	5.4	8
37	Quality Enhancement of Chilled Lean Fish by Previous Active Dipping in Bifurcaria bifurcata Alga Extract. *Food and Bioprocess Technology*, **2018**, 11, 1662-1673	5.1	8
36	Characterization of Bacteriophage Peptides of Pathogenic by LC-ESI-MS/MS: Bacteriophage Phylogenomics and Their Relationship to Their Host. *Frontiers in Microbiology*, **2020**, 11, 1241	5.7	7

35	Expression of the hybrid bacteriocin Ent35-MccV in Lactococcus lactis and its use for controlling Listeria monocytogenes and Escherichia coli in milk. *International Dairy Journal*, **2020**, 104, 104650	3.5	7
34	Effect of a two-step natural organic acid treatment on microbial activity and lipid damage during blue whiting (Micromesistius poutassou) chilling. *International Journal of Food Science and Technology*, **2011**, 46, 1021-1030	3.8	7
33	Improved quality and shelf life of farmed trout (Oncorhynchus mykiss) by whole processing in a combined ozonised flow ice refrigeration system. *International Journal of Food Science and Technology*, **2009**, 44, 1595-1601	3.8	7
32	Identification of shrimp species in raw and processed food products by means of a polymerase chain reaction-restriction fragment length polymorphism method targeted to cytochrome b mitochondrial sequences. *Electrophoresis*, **2008**, 29, 3220-8	3.6	7
31	Genetic evidence of an Asian background in heteroplasmic Iberian cattle (Bos taurus): effect on food authentication studies based on polymerase chain reaction-restriction fragment length polymorphism analysis. *Electrophoresis*, **2005**, 26, 2918-26	3.6	7
30	The Impact of Quinoa (Chenopodium quinoa Willd.) Ethanolic Extracts in the Icing Medium on Quality Loss of Atlantic Chub Mackerel (Scomber colias) Under Chilling Storage. *European Journal of Lipid Science and Technology*, **2018**, 120,	3	7
29	New icing media for quality enhancement of chilled hake (Merluccius merluccius) using a jumbo squid (Dosidicus gigas) skin extract. *Journal of the Science of Food and Agriculture*, **2017**, 97, 3412-3419	4.3	6
28	Proteomic Characterization of Antibiotic Resistance, and Production of Antimicrobial and Virulence Factors in Species Associated with Bovine Mastitis. Could Enzybiotics Represent Novel Therapeutic Agents Against These Pathogens?. *Antibiotics*, **2020**, 9,	4.9	6
27	Inhibition of quality loss in chilled megrim (Lepidorhombus whiffiagonis) by employing citric and lactic acid icing. *International Journal of Food Science and Technology*, **2014**, 49, 18-26	3.8	6
26	Molecular characterisation and typing the methicillin resistance of Staphylococcus spp. isolated from raw milk and cheeses in northwest Spain: A mini survey. *International Dairy Journal*, **2019**, 89, 68-76	3.5	6
25	Novel approach for accurate minute DNA quantification on microvolumetric solutions. *Microchemical Journal*, **2018**, 138, 540-549	4.8	5
24	Intestinal Microbiota: First Barrier Against Gut-Affecting Pathogens **2016**, 281-314		5
23	Phylogenetic analysis of antimicrobial lactic acid bacteria from farmed seabass Dicentrarchus labrax. *Canadian Journal of Microbiology*, **2012**, 58, 463-74	3.2	5
22	The Effect of Gelatine Packaging Film Containing a Protein Concentrate on Atlantic Mackerel Shelf Life. *Molecules*, **2020**, 25,	4.8	5
21	Rapid genus identification of selected lactic acid bacteria isolated from Mugil cephalis and Oreochromis niloticus organs using MALDI-TOF. *Annals of Microbiology*, **2019**, 69, 1-15	3.2	4
20	Genomic and proteomic characterization of bacteriocin-producing Leuconostoc mesenteroides strains isolated from raw camel milk in two southwest Algerian arid zones. *BioMed Research International*, **2014**, 2014, 853238	3	4
19	Antimicrobial activity of MccJ25(G12Y) against gram-negative foodborne pathogens in vitro and in food models. *International Journal of Food Microbiology*, **2021**, 352, 109267	5.8	4
18	Antimicrobial and antioxidant effect of lyophilized Fucus spiralis addition on gelatin film during refrigerated storage of mackerel. *Food Control*, **2022**, 131, 108416	6.2	4

17	Faster monitoring of the invasive alien species (IAS) Dreissena polymorpha in river basins through isothermal amplification. *Scientific Reports*, **2021**, 11, 10175	4.9	3
16	Quality enhancement of the abundant under-valued crustacean, lobster krill (Munida spp.), during its chilled storage. *International Journal of Food Science and Technology*, **2015**, 50, 708-716	3.8	2
15	A Comparative Study of Lipid Composition of an Undervalued Crustacean (Munida spp.) Captured in Winter and Summer. *Journal of Aquatic Food Product Technology*, **2017**, 26, 1004-1013	1.6	2
14	Speciation of thermotolerant Campylobacter isolates involved in foodborne disease by means of DNA restriction analysis and molecular probes. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 6563-8	5.7	2
13	Seafood Authentication using Foodomics **2015**, 14-30		1
12	Development and evaluation of a real-time fluorescence, and naked-eye colorimetric, loop-mediated isothermal amplification-based method for the rapid detection of spoilage fungi in fruit preparations. *Food Control*, **2022**, 135, 108784	6.2	1
11	Development of a real-time PCR assay with an internal amplification control for the detection of spoilage fungi in fruit preparations. *Food Control*, **2022**, 135, 108783	6.2	1
10	Proteomic Characterization of Bacteriophage Peptides from the Mastitis Producer by LC-ESI-MS/MS and the Bacteriophage Phylogenomic Analysis. *Foods*, **2021**, 10,	4.9	1
9	Molecular Tools to Analyze Microbial Populations in Red Wines **2019**, 115-123		1
8	Shotgun Proteomics for Food Microorganism Detection. *Methods in Molecular Biology*, **2021**, 2259, 205-213	1.4	1
7	Evaluation of simple sequence repeats (SSR) and single nucleotide polymorphism (SNP)-based methods in olive varieties from the Northwest of Spain and potential for miniaturization.. *Food Chemistry Molecular Sciences*, **2021**, 3, 100038	1	1
6	Development of a Panfungal Recombinase Polymerase Amplification (RPA) Method Coupled with Lateral Flow Strips for the Detection of Spoilage Fungi. *Food Analytical Methods*,1	3.4	1
5	Molecular Techniques Genomics and Proteomics **2017**, 325-354		
4	Proteomics of Food Spoilage Pathogens **2017**, 417-431		
3	A Method to Compare MALDI TOF MS PMF Spectra and Its Application in Phyloproteomics. *Lecture Notes in Computer Science*, **2009**, 1147-1153	0.9	
2	Data on minute DNA quantification on microvolumetric solutions: comparison of mathematical models and effect of some compounds on the DNA quantification accuracy. *Data in Brief*, **2018**, 21, 424-431	1.2	
1	Application of proteomics to the identification of foodborne pathogens **2022**, 337-362		