

# Jorge Barros-Velázquez

## List of Publications by Year in descending order

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126  
papers

4,190  
citations

94415

37  
h-index

133244

59  
g-index

130  
all docs

130  
docs citations

130  
times ranked

3756  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of a Panfungal Recombinase Polymerase Amplification (RPA) Method Coupled with Lateral Flow Strips for the Detection of Spoilage Fungi. <i>Food Analytical Methods</i> , 2023, 16, 997-1006.	2.6	4
2	Antimicrobial and antioxidant effect of lyophilized <i>Fucus spiralis</i> addition on gelatin film during refrigerated storage of mackerel. <i>Food Control</i> , 2022, 131, 108416.	5.5	10
3	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. <i>Food Control</i> , 2022, 135, 108784.	5.5	4
4	Development of a real-time PCR assay with an internal amplification control for the detection of spoilage fungi in fruit preparations. <i>Food Control</i> , 2022, 135, 108783.	5.5	1
5	Antimicrobial Activity of Red Alga Flour ( <i>Gelidium</i> sp.) and Its Effect on Quality Retention of <i>Scomber scombrus</i> during Refrigerated Storage. <i>Foods</i> , 2022, 11, 904.	4.3	3
6	Application of proteomics to the identification of foodborne pathogens. , 2022, , 337-362.		1
7	Shotgun Proteomics for Food Microorganism Detection. <i>Methods in Molecular Biology</i> , 2021, 2259, 205-213.	0.9	3
8	Proteomic Characterization of Bacteriophage Peptides from the Mastitis Producer <i>Staphylococcus aureus</i> by LC-ESI-MS/MS and the Bacteriophage Phylogenomic Analysis. <i>Foods</i> , 2021, 10, 799.	4.3	9
9	Faster monitoring of the invasive alien species (IAS) <i>Dreissena polymorpha</i> in river basins through isothermal amplification. <i>Scientific Reports</i> , 2021, 11, 10175.	3.3	10
10	Preservative Effect of Aqueous and Ethanolic Extracts of the Macroalga <i>Bifurcaria bifurcata</i> on the Quality of Chilled Hake ( <i>Merluccius merluccius</i> ). <i>Molecules</i> , 2021, 26, 3774.	3.8	5
11	Proteomic Characterization of Antibiotic Resistance in <i>Listeria</i> and Production of Antimicrobial and Virulence Factors. <i>International Journal of Molecular Sciences</i> , 2021, 22, 8141.	4.1	8
12	Antimicrobial activity of MccJ25(G12Y) against gram-negative foodborne pathogens in vitro and in food models. <i>International Journal of Food Microbiology</i> , 2021, 352, 109267.	4.7	11
13	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. <i>Food Chemistry Molecular Sciences</i> , 2021, 3, 100038.	2.1	4
14	The Effect of Gelatine Packaging Film Containing a <i>Spirulina platensis</i> Protein Concentrate on Atlantic Mackerel Shelf Life. <i>Molecules</i> , 2020, 25, 3209.	3.8	12
15	<i>Staphylococcus aureus</i> Exotoxins and Their Detection in the Dairy Industry and Mastitis. <i>Toxins</i> , 2020, 12, 537.	3.4	74
16	Quality Enhancement of Refrigerated Hake Muscle by Active Packaging with a Protein Concentrate from <i>Spirulina platensis</i> . <i>Food and Bioprocess Technology</i> , 2020, 13, 1110-1118.	4.7	23
17	Proteomic Characterization of Antibiotic Resistance, and Production of Antimicrobial and Virulence Factors in <i>Streptococcus</i> Species Associated with Bovine Mastitis. Could Enzybiotics Represent Novel Therapeutic Agents Against These Pathogens?. <i>Antibiotics</i> , 2020, 9, 302.	3.7	12
18	Characterization of Bacteriophage Peptides of Pathogenic <i>Streptococcus</i> by LC-ESI-MS/MS: Bacteriophage Phylogenomics and Their Relationship to Their Host. <i>Frontiers in Microbiology</i> , 2020, 11, 1241.	3.5	12

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19	Expression of the hybrid bacteriocin Ent35-MccV in <i>Lactococcus lactis</i> and its use for controlling <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> in milk. <i>International Dairy Journal</i> , 2020, 104, 104650.	3.0	8
20	Rapid genus identification of selected lactic acid bacteria isolated from <i>Mugil cephalis</i> and <i>Oreochromis niloticus</i> organs using MALDI-TOF. <i>Annals of Microbiology</i> , 2019, 69, 1-15.	2.6	4
21	Review of Recent DNA-Based Methods for Main Food-Authentication Topics. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3854-3864.	5.2	129
22	Recent applications of omics-based technologies to main topics in food authentication. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 110, 221-232.	11.4	81
23	Molecular Tools to Analyze Microbial Populations in Red Wines. , 2019, , 115-123.		1
24	Molecular characterisation and typing the methicillin resistance of <i>Staphylococcus</i> spp. isolated from raw milk and cheeses in northwest Spain: A mini survey. <i>International Dairy Journal</i> , 2019, 89, 68-76.	3.0	12
25	Novel approach for accurate minute DNA quantification on microvolumetric solutions. <i>Microchemical Journal</i> , 2018, 138, 540-549.	4.5	8
26	Impact of previous active dipping in <i>Fucus spiralis</i> extract on the quality enhancement of chilled lean fish. <i>Food Control</i> , 2018, 90, 407-414.	5.5	9
27	Highly efficient DNA extraction and purification from olive oil on a washable and reusable miniaturized device. <i>Analytica Chimica Acta</i> , 2018, 1020, 30-40.	5.4	18
28	Effectiveness of a combined ethanolâ€‘aqueous extract of alga <i>Cystoseira compressa</i> for the quality enhancement of a chilled fatty fish species. <i>European Food Research and Technology</i> , 2018, 244, 291-299.	3.3	17
29	Data on minute DNA quantification on microvolumetric solutions: comparison of mathematical models and effect of some compounds on the DNA quantification accuracy. <i>Data in Brief</i> , 2018, 21, 424-431.	1.0	0
30	The Impact of Quinoa ( <i>Chenopodium quinoa</i> Willd.) Ethanolic Extracts in the Icing Medium on Quality Loss of Atlantic Chub Mackerel ( <i>Scomber colias</i> ) Under Chilling Storage. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, .	1.5	12
31	Quality Enhancement of Chilled Lean Fish by Previous Active Dipping in <i>Bifurcaria bifurcata</i> Alga Extract. <i>Food and Bioprocess Technology</i> , 2018, 11, 1662-1673.	4.7	12
32	Antioxidant and antimicrobial effects of stevia ( <i>Stevia rebaudiana</i> Bert.) extracts during preservation of refrigerated salmon paste. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600467.	1.5	22
33	New icing media for quality enhancement of chilled hake ( <i>Merluccius merluccius</i> ) using a jumbo squid ( <i>Dosidicus gigas</i> ) skin extract. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3412-3419.	3.5	11
34	A Comparative Study of Lipid Composition of an Undervalued Crustacean ( <i>Munida</i> spp.) Captured in Winter and Summer. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 1004-1013.	1.4	3
35	Proteomics of Food Spoilage Pathogens. , 2017, , 417-431.		0
36	Characterization of Foodborne Strains of <i>Staphylococcus aureus</i> by Shotgun Proteomics: Functional Networks, Virulence Factors and Species-Specific Peptide Biomarkers. <i>Frontiers in Microbiology</i> , 2017, 8, 2458.	3.5	32

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37	Effect of jumbo squid ( <i>Dosidicus gigas</i> ) skin extract on the microbial activity in chilled mackerel ( <i>Scomber scombrus</i> ). <i>LWT - Food Science and Technology</i> , 2016, 72, 134-140.	5.2	14
38	Impact of icing systems with aqueous, ethanolic and ethanolic aqueous extracts of alga <i>Fucus spiralis</i> on microbial and biochemical quality of chilled hake ( <i>Merluccius merluccius</i> ). <i>International Journal of Food Science and Technology</i> , 2016, 51, 2081-2089.	2.7	17
39	Effect of an icing medium containing the alga <i>Fucus spiralis</i> on the microbiological activity and lipid oxidation in chilled megrim ( <i>Lepidorhombus whiffiagonis</i> ). <i>Food Control</i> , 2016, 59, 290-297.	5.5	30
40	Quality Enhancement of Chilled Fish by Including Alga <i>Bifurcaria bifurcata</i> Extract in the Icing Medium. <i>Food and Bioprocess Technology</i> , 2016, 9, 387-395.	4.7	16
41	Intestinal Microbiota: First Barrier Against Gut-Affecting Pathogens. , 2016, , 281-314.		6
42	In vitro probiotic profiling of novel <i>Enterococcus faecium</i> and <i>Leuconostoc mesenteroides</i> from Tunisian freshwater fishes. <i>Canadian Journal of Microbiology</i> , 2016, 62, 60-71.	1.7	29
43	Quality changes during the frozen storage of the crustacean lobster krill ( <i>Munida</i> spp.). <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 431-439.	1.5	11
44	Inhibitory Effect of the Hybrid Bacteriocin Ent35-MccV on the Growth of <i>Escherichia coli</i> and <i>Listeria monocytogenes</i> in Model and Food Systems. <i>Food and Bioprocess Technology</i> , 2015, 8, 1063-1075.	4.7	23
45	Effect of biodegradable film (lyophilised alga <i>Fucus spiralis</i> and sorbic acid) on quality properties of refrigerated megrim ( <i>Lepidorhombus whiffiagonis</i> ). <i>International Journal of Food Science and Technology</i> , 2015, 50, 1891-1900.	2.7	31
46	Quality enhancement of the abundant under-valued crustacean, lobster krill ( <i>Munida</i> spp.), during its chilled storage. <i>International Journal of Food Science and Technology</i> , 2015, 50, 708-716.	2.7	2
47	The Immunology of Mammary Gland of Dairy Ruminants between Healthy and Inflammatory Conditions. <i>Journal of Veterinary Medicine</i> , 2014, 2014, 1-31.	1.6	96
48	Recent Patents on Microbial Proteases for the Dairy Industry. <i>Recent Advances in DNA &amp; Gene Sequences</i> , 2014, 8, 44-55.	0.7	23
49	Genomic and Proteomic Characterization of Bacteriocin-Producing <i>Leuconostoc mesenteroides</i> Strains Isolated from Raw Camel Milk in Two Southwest Algerian Arid Zones. <i>BioMed Research International</i> , 2014, 2014, 1-10.	1.9	7
50	Inhibition of quality loss in chilled megrim ( <i>Lepidorhombus whiffiagonis</i> ) by employing citric and lactic acid icing. <i>International Journal of Food Science and Technology</i> , 2014, 49, 18-26.	2.7	9
51	Antibacterial, Antiviral and Antifungal Activity of Essential Oils: Mechanisms and Applications. , 2014, , 51-81.		30
52	Use of citric and lactic acids in ice to enhance quality of two fish species during on-board chilled storage. <i>International Journal of Refrigeration</i> , 2014, 40, 390-397.	3.4	22
53	Extension of the shelf life of chilled hake ( <i>Merluccius merluccius</i> ) by a novel icing medium containing natural organic acids. <i>Food Control</i> , 2013, 34, 356-363.	5.5	35
54	Identification and classification of seafood-borne pathogenic and spoilage bacteria: 16S rRNA sequencing versus MALDI-TOF MS fingerprinting. <i>Electrophoresis</i> , 2013, 34, 877-887.	2.4	59

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55	Characterization of different food-isolated <i>Enterococcus</i> strains by MALDI-TOF mass fingerprinting. <i>Electrophoresis</i> , 2013, 34, 2240-2250.	2.4	44
56	Technological Aptitude and Applications of <i>Leuconostoc mesenteroides</i> Bioactive Strains Isolated from Algerian Raw Camel Milk. <i>BioMed Research International</i> , 2013, 2013, 1-14.	1.9	37
57	Recent Patents on Bacteriocins: Food and Biomedical Applications. <i>Recent Patents on DNA &amp; Gene Sequences</i> , 2013, 7, 66-73.	0.7	37
58	Discovery of novel biopreservation agents with inhibitory effects on growth of food-borne pathogens and their application to seafood products. <i>Research in Microbiology</i> , 2012, 163, 44-54.	2.1	59
59	Effect of a natural organic acid-icing system on the microbiological quality of commercially relevant chilled fish species. <i>LWT - Food Science and Technology</i> , 2012, 46, 217-223.	5.2	33
60	Characterization of <i>Staphylococcus aureus</i> strains isolated from Italian dairy products by MALDI-TOF mass fingerprinting. <i>Electrophoresis</i> , 2012, 33, 2355-2364.	2.4	51
61	Food authentication of commercially-relevant shrimp and prawn species: From classical methods to Foodomics. <i>Electrophoresis</i> , 2012, 33, 2201-2211.	2.4	62
62	Use of Natural Preservatives in Seafood. , 2012, , 325-360.		12
63	Phylogenetic analysis of antimicrobial lactic acid bacteria from farmed seabass <i>Dicentrarchus labrax</i> . <i>Canadian Journal of Microbiology</i> , 2012, 58, 463-474.	1.7	8
64	SpectraBank: An open access tool for rapid microbial identification by MALDI-TOF MS fingerprinting. <i>Electrophoresis</i> , 2012, 33, 2138-2142.	2.4	61
65	Species identification of the Northern shrimp ( <i>Pandalus borealis</i> ) by polymerase chain reaction-restriction fragment length polymorphism and proteomic analysis. <i>Analytical Biochemistry</i> , 2012, 421, 56-67.	2.4	33
66	Improved microbial and sensory quality of clams ( <i>Venerupis rhomboideus</i> ), oysters ( <i>Ostrea</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T system. <i>International Journal of Food Science and Technology</i> , 2012, 47, 861-869.	2.7	9
67	Effect of oregano and thyme essential oils on the microbiological and chemical quality of refrigerated (4°C) ready-to-eat squid rings. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1439-1447.	2.7	13
68	Microbial Activity Inhibition in Chilled Mackerel ( <i>Scomber Scombrus</i> ) by Employment of an Organic Acid-icing System. <i>Journal of Food Science</i> , 2012, 77, M264-9.	3.1	15
69	Novel Technologies for the Preservation of Chilled Aquatic Food Products. , 2012, , 299-323.		10
70	Effect of a two-step natural organic acid treatment on microbial activity and lipid damage during blue whiting ( <i>Micromesistius poutassou</i> ) chilling. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1021-1030.	2.7	9
71	Innovations in Food Technology Special Issue. <i>Food and Bioprocess Technology</i> , 2011, 4, 831-832.	4.7	8
72	Preservative effect of an organic acid-icing system on chilled fish lipids. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 487-496.	1.5	16

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73	Rapid species identification of seafood spoilage and pathogenic Gram-positive bacteria by MALDI-TOF mass fingerprinting. <i>Electrophoresis</i> , 2011, 32, 2951-2965.	2.4	85
74	Molecular identification of the black tiger shrimp ( <i>Penaeus monodon</i> ), the white leg shrimp ( <i>Litopenaeus vannamei</i> ) and the Indian white shrimp ( <i>Fenneropenaeus indicus</i> ) by PCR targeted to the 16S rRNA mtDNA. <i>Food Chemistry</i> , 2011, 125, 1457-1461.	8.2	44
75	Differential characterization of biogenic amine-producing bacteria involved in food poisoning using MALDI-TOF mass fingerprinting. <i>Electrophoresis</i> , 2010, 31, 1116-1127.	2.4	55
76	Identification of commercial prawn and shrimp species of food interest by native isoelectric focusing. <i>Food Chemistry</i> , 2010, 121, 569-574.	8.2	42
77	Species Differentiation of Seafood Spoilage and Pathogenic Gram-Negative Bacteria by MALDI-TOF Mass Fingerprinting. <i>Journal of Proteome Research</i> , 2010, 9, 3169-3183.	3.7	144
78	Comparative analysis of protein extraction methods for the identification of seafood-borne pathogenic and spoilage bacteria by MALDI-TOF mass spectrometry. <i>Analytical Methods</i> , 2010, 2, 1941.	2.7	41
79	Quality changes of farmed blackspot seabream ( <i>Pagellus bogaraveo</i> ) subjected to slaughtering and storage under flow ice and ozonised flow ice. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1561-1571.	2.7	17
80	Improved quality and shelf life of farmed trout ( <i>Oncorhynchus mykiss</i> ) by whole processing in a combined ozonised flow ice refrigeration system. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1595-1601.	2.7	8
81	Evaluation of a novel 16S rRNA/tRNA <sup>Val</sup> mitochondrial marker for the identification and phylogenetic analysis of shrimp species belonging to the superfamily Penaeoidea. <i>Analytical Biochemistry</i> , 2009, 391, 127-134.	2.4	23
82	Arginine Kinase Peptide Mass Fingerprinting as a Proteomic Approach for Species Identification and Taxonomic Analysis of Commercially Relevant Shrimp Species. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5665-5672.	5.2	37
83	A Method to Compare MALDI-TOF MS PMF Spectra and Its Application in Phyloproteomics. <i>Lecture Notes in Computer Science</i> , 2009, , 1147-1153.	1.3	0
84	Current Applications and Future Trends of Lactic Acid Bacteria and their Bacteriocins for the Biopreservation of Aquatic Food Products. <i>Food and Bioprocess Technology</i> , 2008, 1, 43-63.	4.7	171
85	A polymerase chain reaction-restriction fragment length polymorphism method based on the analysis of a 16S rRNA/tRNA <sup>Val</sup> mitochondrial region for species identification of commercial penaeid shrimps ( <i>Crustacea: Decapoda: Penaeoidea</i> ) of food interest. <i>Electrophoresis</i> , 2008, 29, 499-509.	2.4	32
86	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 <i>b</i> mitochondrial sequences. <i>Electrophoresis</i> , 2008, 29, 3220-3228.	2.4	9
87	Enhanced quality and safety during on-board chilled storage of fish species captured in the Grand Sole North Atlantic fishing bank. <i>Food Chemistry</i> , 2008, 106, 493-500.	8.2	21
88	Survey of the authenticity of prawn and shrimp species in commercial food products by PCR-RFLP analysis of a 16S rRNA/tRNA <sup>Val</sup> mitochondrial region. <i>Food Chemistry</i> , 2008, 109, 638-646.	8.2	41
89	Evaluation of a slurry ice system for the commercialization of ray ( <i>Raja clavata</i> ): Effects on spoilage mechanisms directly affecting quality loss and shelf-life. <i>LWT - Food Science and Technology</i> , 2008, 41, 974-981.	5.2	21
90	Rancidity development in frozen pelagic fish: Influence of slurry ice as preliminary chilling treatment. <i>LWT - Food Science and Technology</i> , 2007, 40, 991-999.	5.2	39

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91	Improvement of the commercial quality of chilled Norway lobster ( <i>Nephrops norvegicus</i> ) stored in slurry ice: Effects of a preliminary treatment with an antimelanasic agent on enzymatic browning. <i>Food Chemistry</i> , 2007, 103, 741-748.	8.2	39
92	Preliminary characterization of bacteriocins from <i>Lactococcus lactis</i> , <i>Enterococcus faecium</i> and <i>Enterococcus mundtii</i> strains isolated from turbot ( <i>Psetta maxima</i> ). <i>Food Research International</i> , 2006, 39, 356-364.	6.2	134
93	Effects of storage in slurry ice on the microbial, chemical and sensory quality and on the shelf life of farmed turbot ( <i>Psetta maxima</i> ). <i>Food Chemistry</i> , 2006, 95, 270-278.	8.2	86
94	Evaluation of an ozone-slurry ice combined refrigeration system for the storage of farmed turbot ( <i>Psetta maxima</i> ). <i>Food Chemistry</i> , 2006, 97, 223-230.	8.2	65
95	On-board quality preservation of megrim ( <i>Lepidorhombus whiffiagonis</i> ) by a novel ozonised-slurry ice system. <i>European Food Research and Technology</i> , 2006, 223, 232-237.	3.3	23
96	Effect of previous slurry ice treatment on the quality of cooked sardine ( <i>Sardina pilchardus</i> ). <i>European Food Research and Technology</i> , 2006, 224, 193-198.	3.3	12
97	Single nucleotide polymorphism analysis of the enterocin P structural gene of <i>Enterococcus faecium</i> strains isolated from nonfermented animal foods. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 1229-1238.	3.3	19
98	Development of different damage pathways in Norway lobster ( <i>Nephrops norvegicus</i> ) stored under different chilling systems. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1552-1558.	3.5	17
99	Industrial Applications of Hyperthermophilic Enzymes: A Review. <i>Protein and Peptide Letters</i> , 2006, 13, 645-651.	0.9	66
100	Biochemical changes and quality loss during chilled storage of farmed turbot ( <i>Psetta maxima</i> ). <i>Food Chemistry</i> , 2005, 90, 445-452.	8.2	76
101	Quality retention during the chilled distribution of farmed turbot ( <i>Psetta maxima</i> ): effect of a primary slurry ice treatment. <i>International Journal of Food Science and Technology</i> , 2005, 40, 817-824.	2.7	9
102	Effects of storage in ozonised slurry ice on the sensory and microbial quality of sardine ( <i>Sardina</i> )	4.7	107
103	Genetic evidence of an Asian background in heteroplasmic Iberian cattle ( <i>Bos taurus</i> ): Effect on food authentication studies based on polymerase chain reaction-restriction fragment length polymorphism analysis. <i>Electrophoresis</i> , 2005, 26, 2918-2926.	2.4	9
104	Sensory, microbial and chemical effects of a slurry ice system on horse mackerel ( <i>Trachurus</i> )	3.5	31
105	Detection of bovine DNA in raw and heat-processed foodstuffs, commercial foods and specific risk materials by a novel specific polymerase chain reaction method. <i>European Food Research and Technology</i> , 2005, 220, 444-450.	3.3	31
106	Shelf life extension of Atlantic pomfret ( <i>Brama brama</i> ) fillets by packaging under a vacuum-skin system. <i>European Food Research and Technology</i> , 2004, 218, 313-317.	3.3	17
107	Shelf life extension of beef retail cuts subjected to an advanced vacuum skin packaging system. <i>European Food Research and Technology</i> , 2004, 218, 118-122.	3.3	37
108	Survey of authenticity of meat species in food products subjected to different technological processes, by means of PCR-RFLP analysis. <i>European Food Research and Technology</i> , 2004, 218, 306-312.	3.3	40

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109	Effect of slurry ice on chemical changes related to quality loss during European Hake (Merluccius) Tj ETQq1 1 0.784314 rgBT /Overlook	3.3	35
110	Effect of advanced chilling methods on lipid damage during sardine (Sardina pilchardus) storage. European Journal of Lipid Science and Technology, 2004, 106, 844-850.	1.5	37
111	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.	3.5	21
112	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.	6.2	66
113	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.	15.1	65
114	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, 1385-1392.	1.7	12
115	Microbiological and Physicochemical Properties of Fresh Retail Cuts of Beef Packaged under an Advanced Vacuum Skin System and Stored at 4°C. Journal of Food Protection, 2003, 66, 2085-2092.	1.7	21
116	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, 6563-6568.	5.2	2
117	Specific detection of Stenotrophomonas maltophilia strains in albacore tuna (Thunnus alalunga) by reverse dot-blot hybridization. Food Control, 2002, 13, 293-299.	5.5	16
118	Comparison of extraction methods for the recovery, amplification and species-specific analysis of DNA from bone and bone meals. Electrophoresis, 2002, 23, 1005-1012.	2.4	24
119	Characterization and partial sequencing of species-specific sarcoplasmic polypeptides from commercial hake species by mass spectrometry following two-dimensional electrophoresis. Electrophoresis, 2001, 22, 1545-1552.	2.4	96
120	Specific enzyme detection following isoelectric focusing as a complimentary tool for the differentiation of related Gadoid fish species. Food Chemistry, 2000, 70, 241-245.	8.2	26
121	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.	4.7	75
122	Histamine and Biogenic Amine Production by Morganella morganii Isolated from Temperature-Abused Albacore. Journal of Food Protection, 2000, 63, 244-251.	1.7	82
123	Histamine and Cadaverine Production by Bacteria Isolated from Fresh and Frozen Albacore (Thunnus) Tj ETQq1 1 0.784314 rgBT /Overlook	1.7	920
124	Chemical Changes and Visual Appearance of Albacore Tuna as Related to Frozen Storage. Journal of Food Science, 1999, 64, 20-24.	3.1	36
125	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, 1425-1432.	2.4	92
126	Changes in Biogenic Amines and Microbiological Analysis in Albacore (Thunnus alalunga) Muscle during Frozen Storage. Journal of Food Protection, 1998, 61, 608-615.	1.7	153