

Andres Otero

List of Publications by Year in descending order

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76
papers

2,105
citations

201674

27
h-index

254184

43
g-index

76
all docs

76
docs citations

76
times ranked

1986
citing authors

#	ARTICLE	IF	CITATIONS
1	Numbers and types of microorganisms in vacuum-packed cold-smoked freshwater fish at the retail level. <i>International Journal of Food Microbiology</i> , 2002, 77, 161-168.	4.7	119
2	Bacterial Microflora of Wild Brown Trout (<i>Salmo trutta</i>), Wild Pike (<i>Esox lucius</i>), and Aquacultured Rainbow Trout (<i>Oncorhynchus mykiss</i>). <i>Journal of Food Protection</i> , 1999, 62, 1270-1277.	1.7	115
3	Yeast populations on Spanish fermented sausages. <i>Meat Science</i> , 2000, 54, 203-208.	5.5	106
4	Surface mycoflora of a Spanish fermented meat sausage and toxigenicity of <i>Penicillium</i> isolates. <i>International Journal of Food Microbiology</i> , 2001, 68, 69-74.	4.7	99
5	Virulence markers in <i>Aeromonas hydrophila</i> and <i>Aeromonas veronii</i> biovar <i>sobria</i> isolates from freshwater fish and from a diarrhoea case. <i>Journal of Applied Microbiology</i> , 2002, 93, 414-419.	3.1	93
6	Occurrence of foodborne pathogenic bacteria in retail prepackaged portions of marine fish in Spain. <i>Journal of Applied Microbiology</i> , 2006, 100, 527-536.	3.1	82
7	Characterization and identification of lactic acid bacteria from freshwater fishes. <i>Food Microbiology</i> , 2000, 17, 383-391.	4.2	80
8	Psychrobacters and Related Bacteria in Freshwater Fish. <i>Journal of Food Protection</i> , 2000, 63, 315-321.	1.7	67
9	Hemolytic Activity and Siderophore Production in Different <i>Aeromonas</i> Species Isolated from Fish. <i>Applied and Environmental Microbiology</i> , 1999, 65, 5612-5614.	3.1	62
10	Occurrence of motile <i>Aeromonas</i> in municipal drinking water and distribution of genes encoding virulence factors. <i>International Journal of Food Microbiology</i> , 2009, 135, 158-164.	4.7	57
11	Production of staphylococcal enterotoxins C1 and C2 and thermonuclease throughout the growth cycle. <i>Applied and Environmental Microbiology</i> , 1990, 56, 555-559.	3.1	53
12	Mesophilic <i>Aeromonads</i> in Wild and Aquacultured Freshwater Fish. <i>Journal of Food Protection</i> , 2001, 64, 687-691.	1.7	52
13	Rabbit Meat as a Source of Bacterial Foodborne Pathogens. <i>Journal of Food Protection</i> , 2006, 69, 1106-1112.	1.7	50
14	Identity, virulence genes, and clonal relatedness of <i>Aeromonas</i> isolates from patients with diarrhea and drinking water. <i>European Journal of Clinical Microbiology and Infectious Diseases</i> , 2010, 29, 1163-1172.	2.9	50
15	Development of the aerobic spoilage flora of chilled rabbit meat. <i>Meat Science</i> , 2005, 70, 389-394.	5.5	48
16	Behaviour of <i>Listeria</i> spp. in naturally contaminated chorizo (Spanish fermented sausage). <i>International Journal of Food Microbiology</i> , 1999, 46, 167-171.	4.7	47
17	Identification and epidemiological relationships of <i>Aeromonas</i> isolates from patients with diarrhea, drinking water and foods. <i>International Journal of Food Microbiology</i> , 2011, 147, 203-210.	4.7	38
18	Effect of culture age, preincubation at low temperature and pH on the thermal resistance of <i>Aeromonas hydrophila</i> . <i>Journal of Applied Bacteriology</i> , 1992, 72, 322-326.	1.1	36

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19	Staphylococcal growth and enterotoxins (A&E”D) and thermonuclease synthesis in the presence of dehydrated garlic. Journal of Applied Bacteriology, 1994, 77, 549-552.	1.1	36
20	Hemolytic and Elastolytic Activities Influenced by Iron in Plesiomonas shigelloides. Journal of Food Protection, 1999, 62, 1475-1477.	1.7	35
21	Foodborne and Indicator Bacteria in Farmed Molluscan Shellfish before and after Depuration. Journal of Food Protection, 2009, 72, 1443-1449.	1.7	34
22	Microbiological quality and composition of two types of Spanish sheep's milk cheeses (Manchego and) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.48	33
23	Bacteriological Quality of Aquacultured Freshwater Fish Portions in Prepackaged Trays Stored at 3Â°C. Journal of Food Protection, 2001, 64, 1399-1404.	1.7	33
24	Microbiological Quality of Rabbit Meat. Journal of Food Protection, 2004, 67, 966-971.	1.7	32
25	The influence of manufacturing and drying conditions on the survival and toxinogenesis of Staphylococcus aureus in two Spanish dry sausages (chorizo and salchichÃ³n). Meat Science, 1999, 52, 411-419.	5.5	28
26	Effect of temperature, water activity, pH and some antimicrobials on the growth of Penicillium olsonii isolated from the surface of Spanish fermented meat sausage. Food Microbiology, 2002, 19, 1-7.	4.2	28
27	Occurrence of Plesiomonas shigelloides in displayed portions of saltwater fish determined by a PCR assay based on the hugA gene. International Journal of Food Microbiology, 2006, 108, 233-238.	4.7	28
28	PCR detection of potentially pathogenic aeromonads in raw and cold-smoked freshwater fish. Journal of Applied Microbiology, 2002, 93, 675-680.	3.1	26
29	Numerical taxonomy of gram-negative, nonmotile, nonfermentative bacteria isolated during chilled storage of lamb carcasses. Applied and Environmental Microbiology, 1992, 58, 2245-2249.	3.1	23
30	Molecular and phenotypic characterization of nonmotile Gram-negative bacteria associated with spoilage of freshwater fish. Journal of Applied Microbiology, 2004, 96, 878-886.	3.1	22
31	Distribution and Evolution of Bacteria on Lamb Carcasses During Aerobic Storage. Journal of Food Protection, 1991, 54, 945-949.	1.7	21
32	Numerical taxonomy of psychrotrophic bacteria isolated from raw ewes' milk. Journal of Dairy Research, 1993, 60, 371-383.	1.4	21
33	Foodborne pathogenic bacteria in prepackaged fresh retail portions of farmed rainbow trout and salmon stored at 3 Â°C. International Journal of Food Microbiology, 2002, 76, 135-141.	4.7	21
34	Genetic characterization of Shiga toxin-producing Escherichia coli (STEC) and atypical enteropathogenic Escherichia coli (EPEC) isolates from goat's milk and goat farm environment. International Journal of Food Microbiology, 2016, 236, 148-154.	4.7	21
35	Effect of vacuum and modified atmosphere packaging on the shelf life of rabbit meat Efecto del envasado al vacÃ³ y en atmÃ³sfera modificada en la vida Ãºtil de la carne de conejo. CYTA - Journal of Food, 2010, 8, 109-116.	1.9	20
36	Effect of a lactic starter culture on the growth and protease activity of Aeromonas hydrophila. Journal of Applied Bacteriology, 1996, 80, 13-18.	1.1	18

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37	Rapid microbiological methods in meat and meat products. <i>Meat Science</i> , 1998, 49, S179-S189.	5.5	18
38	Molecular and phenotypic typing of <i>Staphylococcus aureus</i> isolates from rabbit meat. <i>Research in Microbiology</i> , 2006, 157, 496-502.	2.1	18
39	Characterization of coagulase-positive staphylococci isolated from tank and silo ewe milk. <i>Journal of Dairy Science</i> , 2012, 95, 1639-1644.	3.4	18
40	Cell-Associated Hemolytic Activity in Environmental Strains of <i>Plesiomonas shigelloides</i> Expressing Cell-Free, Iron-Influenced Extracellular Hemolysin. <i>Journal of Food Protection</i> , 2007, 70, 885-890.	1.7	17
41	Effect of different storage conditions on <i>E. coli</i> O157:H7 and the indigenous bacterial microflora on lamb meat. <i>International Journal of Food Microbiology</i> , 2007, 115, 244-251.	4.7	17
42	Evaluation of different systems for the identification of <i>Bacillus</i> strains isolated from Spanish fermented sausages. <i>Meat Science</i> , 1996, 42, 127-131.	5.5	16
43	Genetic Characterization of Atypical Enteropathogenic <i>Escherichia coli</i> Isolates from Ewes' Milk, Sheep Farm Environments, and Humans by Multilocus Sequence Typing and Pulsed-Field Gel Electrophoresis. <i>Applied and Environmental Microbiology</i> , 2013, 79, 5864-5869.	3.1	16
44	Effect of growth of a commercial starter culture on growth of <i>Staphylococcus aureus</i> and thermonuclease and enterotoxins (C1 and C2) production in broth cultures. <i>International Journal of Food Microbiology</i> , 1988, 6, 107-114.	4.7	15
45	Species identification of staphylococci and micrococci isolated from ewes' milk cheeses. <i>Journal of Dairy Research</i> , 1988, 55, 269-276.	1.4	15
46	Application of principal component analysis to the study of microbial populations in refrigerated raw milk from farms. <i>International Dairy Journal</i> , 1996, 6, 937-945.	3.0	14
47	Some technological properties of <i>Penicillium roqueforti</i> strains isolated from a home-made blue cheese. <i>Letters in Applied Microbiology</i> , 1996, 23, 5-8.	2.2	14
48	VillalÃ³n, a Fresh Ewe's Milk Spanish Cheese, as a Source of Potentially Pathogenic <i>Aeromonas</i> Strains. <i>Journal of Food Protection</i> , 1996, 59, 1288-1291.	1.7	13
49	Behaviour of <i>Staphylococcus aureus</i> strains FRI 137 and FRI 361 during the manufacture and ripening of manchego cheese. <i>International Dairy Journal</i> , 1993, 3, 85-96.	3.0	12
50	Characterization and extracellular activity of psychrotrophic bacteria isolated from VillalÃ³n cheese (fresh variety of Spanish sheep's milk cheese). <i>International Journal of Food Microbiology</i> , 1996, 33, 301-306.	4.7	12
51	Incidence, Radioresistance, and Behavior of <i>Psychrobacter</i> spp. in Rabbit Meat. <i>Journal of Food Protection</i> , 2005, 68, 538-543.	1.7	12
52	Behaviour of <i>Staphylococcus aureus</i> strains, producers of enterotoxins C ₁ or C ₂ , during the manufacture and storage of Burgos cheese. <i>Journal of Applied Bacteriology</i> , 1988, 64, 117-122.	1.1	11
53	Species of <i>Pseudomonas</i> obtained at 7°C and 30°C during aerobic storage of lamb carcasses. <i>Journal of Applied Bacteriology</i> , 1992, 73, 317-323.	1.1	10
54	Numbers and Species of Motile <i>Aeromonads</i> during the Manufacture of Naturally Contaminated Spanish Fermented Sausages (Longaniza and Chorizo). <i>Journal of Food Protection</i> , 1999, 62, 1045-1049.	1.7	10

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55	Detection and characterization of Shiga toxin-producing Escherichia coli (STEC) in bulk tank ewes' milk and sheep farm environment. <i>Small Ruminant Research</i> , 2017, 154, 110-114.	1.2	10
56	Numerical taxonomy of Micrococcaceae isolated from Spanish sheep's milk cheeses. <i>Journal of Applied Bacteriology</i> , 1990, 68, 33-41.	1.1	9
57	Characterisation, antimicrobial resistance and diversity of atypical EPEC and STEC isolated from cow's milk, cheese and dairy cattle farm environments. <i>LWT - Food Science and Technology</i> , 2019, 108, 319-325.	5.2	9
58	Antibacterial activity of the lactoperoxidase system against <i>Aeromonas hydrophila</i> in broth, skim milk and ewes' milk. <i>Letters in Applied Microbiology</i> , 1994, 19, 161-164.	2.2	8
59	Effect of three commercial starters on growth of <i>Staphylococcus aureus</i> and enterotoxins (A&D) and thermonuclease production in broth. <i>International Journal of Food Microbiology</i> , 1994, 24, 321-327.	4.7	8
60	<i>Psychrobacter.</i> , 2014, , 261-268.		7
61	Behaviour of Non-O157 STEC and Atypical EPEC during the Manufacturing and Ripening of Raw Milk Cheese. <i>Foods</i> , 2020, 9, 1215.	4.3	7
62	Minimum water activity for the growth of <i>Aeromonas hydrophila</i> as affected by strain, temperature and humectant. <i>Letters in Applied Microbiology</i> , 1994, 19, 76-78.	2.2	6
63	Extracellular protease production by dairy strains of <i>Aeromonas hydrophila</i> as affected by growth media and incubation temperature. <i>Food Microbiology</i> , 1996, 13, 47-51.	4.2	6
64	Production of staphylococcal enterotoxins C1 and C2 and thermonuclease in ewe's milk. <i>Food Microbiology</i> , 1987, 4, 339-345.	4.2	5
65	Microbiological Examination of Bulk Tank Goat's Milk in the Castilla y Leon Region in Northern Spain. <i>Journal of Food Protection</i> , 2015, 78, 2227-2232.	1.7	5
66	<i>Plesiomonas.</i> , 2014, , 47-52.		5
67	Microbiological Counts during Beet Sugar Extraction. <i>Journal of Food Protection</i> , 2009, 72, 1332-1337.	1.7	5
68	Factors affecting spoilage microflora succession on lamb carcasses at refrigeration temperatures. <i>Journal of Applied Bacteriology</i> , 1993, 74, 521-5.	1.1	5
69	Hemolytic and Proteolytic Activities of <i>Aeromonas hydrophila</i> and <i>Aeromonas veronii</i> Biovar <i>sobria</i> in Broth and Salmon Extract at Different Temperatures. <i>Journal of Food Protection</i> , 2004, 67, 278-284.	1.7	4
70	Correlation Between DNA Base Composition and Routine Tests for the Identification of Micrococcaceae Isolated from Sheep's Milk Cheese. <i>Systematic and Applied Microbiology</i> , 1988, 10, 180-184.	2.8	3
71	Staphylococcal growth and enterotoxin production in the presence of meat cultures (non LAB). <i>Meat Science</i> , 1996, 43, 255-263.	5.5	3
72	Evaluation of the Spiral Plating System for the Routine Assessment of Indicator Microorganisms in Raw Ewe's Milk. <i>Journal of Food Protection</i> , 2002, 65, 1281-1286.	1.7	3

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73	Plesiomonas. , 2015, , 1111-1123.		3
74	Numerical characterization study of Micrococcaceae associated with lamb spoilage. Journal of Applied Bacteriology, 1995, 78, 251-263.	1.1	1
75	Rapid Microbiological Methods in Meat and Meat Products. Meat Science, 1998, 49, S179-S189.	5.5	1
76	MORAXELLA. , 1999, , 1487-1492.		0