Andres Otero

List of Publications by Year in descending order

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	Behaviour of Non-O157 STEC and Atypical EPEC during the Manufacturing and Ripening of Raw Milk Cheese. Foods, 2020, 9, 1215.	4.3	7
2	Characterisation, antimicrobial resistance and diversity of atypical EPEC and STEC isolated from cow's milk, cheese and dairy cattle farm environments. LWT - Food Science and Technology, 2019, 108, 319-325.	5.2	9
3	Detection and characterization of Shiga toxin-producing Escherichia coli (STEC) in bulk tank ewesâ€™ milk and sheep farm environment. Small Ruminant Research, 2017, 154, 110-114.	1.2	10
4	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
5	Microbiological Examination of Bulk Tank Goatâ€™s Milk in the Castilla y Leon Region in Northern Spain. Journal of Food Protection, 2015, 78, 2227-2232.	1.7	5
6	Plesiomonas. , 2015, , 1111-1123.		3
7	Psychrobacter. , 2014, , 261-268.		7
8	Plesiomonas. , 2014, , 47-52.		5
9	Genetic Characterization of Atypical Enteropathogenic Escherichia coli Isolates from Ewes' Milk, Sheep Farm Environments, and Humans by Multilocus Sequence Typing and Pulsed-Field Gel Electrophoresis. Applied and Environmental Microbiology, 2013, 79, 5864-5869.	3.1	16
10	Characterization of coagulase-positive staphylococci isolated from tank and silo ewe milk. Journal of Dairy Science, 2012, 95, 1639-1644.	3.4	18
11	Identification and epidemiological relationships of Aeromonas isolates from patients with diarrhea, drinking water and foods. International Journal of Food Microbiology, 2011, 147, 203-210.	4.7	38
12	Identity, virulence genes, and clonal relatedness of Aeromonas isolates from patients with diarrhea and drinking water. European Journal of Clinical Microbiology and Infectious Diseases, 2010, 29, 1163-1172.	2.9	50
13	Effect of vacuum and modified atmosphere packaging on the shelf life of rabbit meat Efecto del envasado al vacÃo y en atmÃ³sfera modificada en la vida Ãºtil de la carne de conejo. CYTA - Journal of Food, 2010, 8, 109-116.	1.9	20
14	Foodborne and Indicator Bacteria in Farmed Molluscan Shellfish before and after Depuration. Journal of Food Protection, 2009, 72, 1443-1449.	1.7	34
15	Occurrence of motile Aeromonas in municipal drinking water and distribution of genes encoding virulence factors. International Journal of Food Microbiology, 2009, 135, 158-164.	4.7	57
16	Microbiological Counts during Beet Sugar Extraction. Journal of Food Protection, 2009, 72, 1332-1337.	1.7	5
17	Cell-Associated Hemolytic Activity in Environmental Strains of Plesiomonas shigelloides Expressing Cell-Free, Iron-Influenced Extracellular Hemolysin. Journal of Food Protection, 2007, 70, 885-890.	1.7	17
18	Effect of different storage conditions on E. coli O157:H7 and the indigenous bacterial microflora on lamb meat. International Journal of Food Microbiology, 2007, 115, 244-251.	4.7	17

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19	Molecular and phenotypic typing of Staphylococcus aureus isolates from rabbit meat. Research in Microbiology, 2006, 157, 496-502.	2.1	18
20	Rabbit Meat as a Source of Bacterial Foodborne Pathogens. Journal of Food Protection, 2006, 69, 1106-1112.	1.7	50
21	Occurrence of foodborne pathogenic bacteria in retail prepackaged portions of marine fish in Spain. Journal of Applied Microbiology, 2006, 100, 527-536.	3.1	82
22	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
23	Incidence, Radioresistance, and Behavior of Psychrobacter spp. in Rabbit Meat. Journal of Food Protection, 2005, 68, 538-543.	1.7	12
24	Development of the aerobic spoilage flora of chilled rabbit meat. Meat Science, 2005, 70, 389-394.	5.5	48
25	Hemolytic and Proteolytic Activities of Aeromonas hydrophila and Aeromonas veronii Biovar sobria in Broth and Salmon Extract at Different Temperatures. Journal of Food Protection, 2004, 67, 278-284.	1.7	4
26	Microbiological Quality of Rabbit Meat. Journal of Food Protection, 2004, 67, 966-971.	1.7	32
27	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
28	Evaluation of the Spiral Plating System for the Routine Assessment of Indicator Microorganisms in Raw Ewe's Milk. Journal of Food Protection, 2002, 65, 1281-1286.	1.7	3
29	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
30	Numbers and types of microorganisms in vacuum-packed cold-smoked freshwater fish at the retail level. International Journal of Food Microbiology, 2002, 77, 161-168.	4.7	119
31	Virulence markers in Aeromonas hydrophila and Aeromonas veronii biovar sobria isolates from freshwater fish and from a diarrhoea case. Journal of Applied Microbiology, 2002, 93, 414-419.	3.1	93
32	PCR detection of potentially pathogenic aeromonads in raw and cold-smoked freshwater fish. Journal of Applied Microbiology, 2002, 93, 675-680.	3.1	26
33	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
34	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
35	Mesophilic Aeromonads in Wild and Aquacultured Freshwater Fish. Journal of Food Protection, 2001, 64, 687-691.	1.7	52
36	Surface mycoflora of a Spanish fermented meat sausage and toxigenicity of Penicillium isolates. International Journal of Food Microbiology, 2001, 68, 69-74.	4.7	99

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37	Characterization and identification of lactic acid bacteria from freshwater fishes. Food Microbiology, 2000, 17, 383-391.	4.2	80
38	Psychrobacters and Related Bacteria in Freshwater Fish. Journal of Food Protection, 2000, 63, 315-321.	1.7	67
39	Yeast populations on Spanish fermented sausages. Meat Science, 2000, 54, 203-208.	5.5	106
40	Hemolytic and Elastolytic Activities Influenced by Iron in Plesiomonas shigelloides. Journal of Food Protection, 1999, 62, 1475-1477.	1.7	35
41	Numbers and Species of Motile Aeromonads during the Manufacture of Naturally Contaminated Spanish Fermented Sausages (Longaniza and Chorizo). Journal of Food Protection, 1999, 62, 1045-1049.	1.7	10
42	Bacterial Microflora of Wild Brown Trout (Salmo trutta), Wild Pike (Esox lucius), and Aquacultured Rainbow Trout (Oncorhynchus mykiss). Journal of Food Protection, 1999, 62, 1270-1277.	1.7	115
43	Hemolytic Activity and Siderophore Production in Different Aeromonas Species Isolated from Fish. Applied and Environmental Microbiology, 1999, 65, 5612-5614.	3.1	62
44	MORAXELLA. , 1999, , 1487-1492.		0
45	Behaviour of Listeria spp. in naturally contaminated chorizo (Spanish fermented sausage). International Journal of Food Microbiology, 1999, 46, 167-171.	4.7	47
46	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
47	Rapid microbiological methods in meat and meat products. Meat Science, 1998, 49, S179-S189.	5.5	18
48	Rapid Microbiological Methods in Meat and Meat Products. Meat Science, 1998, 49, S179-S189.	5.5	1
49	Evaluation of different systems for the identification of Bacillus strains isolated from Spanish fermented sausages. Meat Science, 1996, 42, 127-131.	5.5	16
50	Staphylococcal growth and enterotoxin production in the presence of meat cultures (non LAB). Meat Science, 1996, 43, 255-263.	5.5	3
51	Application of principal component analysis to the study of microbial populations in refrigerated raw milk from farms. International Dairy Journal, 1996, 6, 937-945.	3.0	14
52	VillalÃ³n, a Fresh Ewe's Milk Spanish Cheese, as a Source of Potentially Pathogenic Aeromonas Strains. Journal of Food Protection, 1996, 59, 1288-1291.	1.7	13
53	Characterization and extracellular activity of psychrotrophic bacteria isolated from VillalÃ³n cheese (fresh variety of Spanish sheep's milk cheese). International Journal of Food Microbiology, 1996, 33, 301-306.	4.7	12
54	Extracellular protease production by dairy strains ofAeromonas hydrophilaas affected by growth media and incubation temperature. Food Microbiology, 1996, 13, 47-51.	4.2	6

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55	Some technological properties of Penicillium roqueforti strains isolated from a home-made blue cheese. Letters in Applied Microbiology, 1996, 23, 5-8.	2.2	14
56	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
57	Numerical characterization study of Micrococcaceae associated with lamb spoilage. Journal of Applied Bacteriology, 1995, 78, 251-263.	1.1	1
58	Staphylococcal growth and enterotoxins (Aâ€”D) and thermonuclease synthesis in the presence of dehydrated garlic. Journal of Applied Bacteriology, 1994, 77, 549-552.	1.1	36
59	Minimum water activity for the growth of Aeromonas hydrophila as affected by strain, temperature and humectant. Letters in Applied Microbiology, 1994, 19, 76-78.	2.2	6
60	Antibacterial activity of the lactoperoxidase system against Aeromonas hydrophila in broth, skim milk and ewes' milk. Letters in Applied Microbiology, 1994, 19, 161-164.	2.2	8
61	Effect of three commercial starters on growth of Staphylococcus aureus and enterotoxins (Aâ€“D) and thermonuclease production in broth. International Journal of Food Microbiology, 1994, 24, 321-327.	4.7	8
62	Behaviour of Staphylococcus aureus strains FRI 137 and FRI 361 during the manufacture and ripening of manchego cheese. International Dairy Journal, 1993, 3, 85-96.	3.0	12
63	Numerical taxonomy of psychrotrophic bacteria isolated from raw ewes' milk. Journal of Dairy Research, 1993, 60, 371-383.	1.4	21
64	Factors affecting spoilage microflora succession on lamb carcasses at refrigeration temperatures. Journal of Applied Bacteriology, 1993, 74, 521-5.	1.1	5
65	Effect of culture age, preâ€incubation at low temperature and pH on the thermal resistance of Aeromonas hydrophila. Journal of Applied Bacteriology, 1992, 72, 322-326.	1.1	36
66	Species of Pseudomonas obtained at 7Â°C and 30Â°C during aerobic storage of lamb carcasses. Journal of Applied Bacteriology, 1992, 73, 317-323.	1.1	10
67	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
68	Distribution and Evolution of Bacteria on Lamb Carcasses During Aerobic Storage. Journal of Food Protection, 1991, 54, 945-949.	1.7	21
69	Numerical taxonomy of Micrococcaceae isolated from Spanish sheep's milk cheeses. Journal of Applied Bacteriology, 1990, 68, 33-41.	1.1	9
70	Production of staphylococcal enterotoxins C1 and C2 and thermonuclease throughout the growth cycle. Applied and Environmental Microbiology, 1990, 56, 555-559.	3.1	53
71	Behaviour of Staphylococcus aureus strains, producers of enterotoxins C₁ or C₂, during the manufacture and storage of Burgos cheese. Journal of Applied Bacteriology, 1988, 64, 117-122.	1.1	11
72	Effect of growth of a commercial starter culture on growth of Staphylococcus aureus and thermonuclease and enterotoxins (C1 and C2) production in broth cultures. International Journal of Food Microbiology, 1988, 6, 107-114.	4.7	15

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73	Correlation Between DNA Base Composition and Routine Tests for the Identification of Micrococcaceae Isolated from Sheep's Milk Cheese. Systematic and Applied Microbiology, 1988, 10, 180-184.	2.8	3
74	Species identification of staphylococci and micrococci isolated from ewes' milk cheeses. Journal of Dairy Research, 1988, 55, 269-276.	1.4	15
75	Microbiological quality and composition of two types of Spanish sheep's milk cheeses (Manchego and) Tj ETQq1 1 0.784314 rgBT /Over	1.4	33
76	Production of staphylococcal enterotoxins C1 and C2 and thermonuclease in ewe's milk. Food Microbiology, 1987, 4, 339-345.	4.2	5