

ARANTXA MUÑOZ PEREZ DEL PULGAR

Grupo de Investigación: MIXOBACTERIAS (Cod.: BIO103)

Departamento: Dnota

Código ORCID: <http://orcid.org/0000-0003-4396-8276>

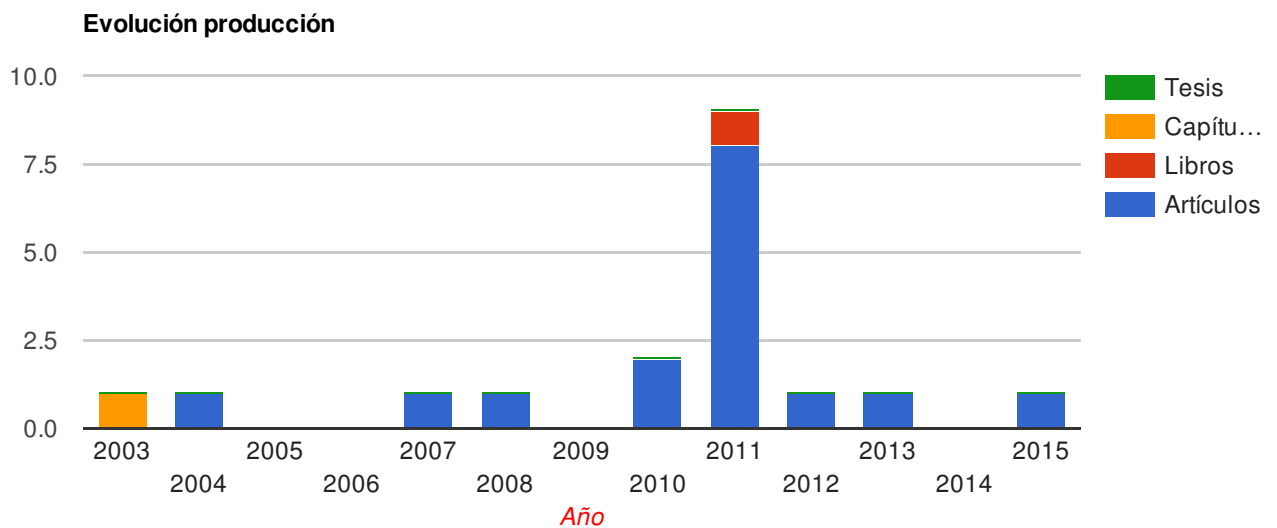
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Ficha del Directorio

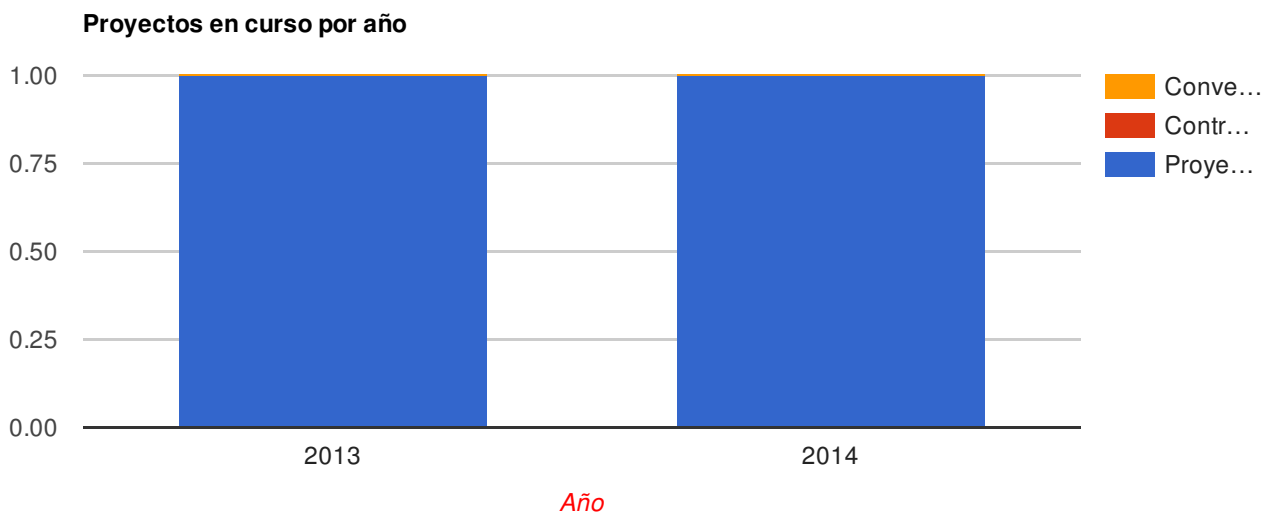
Producción 18

Artículos (16) Libros (1) Capítulos de Libros (1) Tesis dirigidas (0)



Proyectos dirigidos 2

Proyectos (2) Contratos (0) Convenios (0)



Actividades 0

Título publicación	Fuente	Tipo	Fecha
Importance of eggshell cuticle composition and maturity for avoiding trans-shell salmonella contamination in chicken eggs	Food control	Articulo	2015
Change in the chicken eggshell cuticle with hen age and egg freshness	Poultry science	Articulo	2013
Combinations of selected non-thermal technologies and antimicrobials for microbial inactivation in a buffer system	Food research international	Articulo	2012
Bacterial inactivation in fruit juices using a continuous flow pulsed light (pl) system	Food research international	Articulo	2011
Combinations of high intensity light pulses and thermosonication for the inactivation of escherichia coli in orange juice	Food microbiology	Articulo	2011
Combined effect of selected non-thermal technologies on escherichia coli and pichia fermentans inactivation in an apple and cranberry juice blend and on product shelf life	International journal of food microbiology	Articulo	2011
Effectiveness of high intensity light pulses (hilp) treatments for the control of escherichia coli and listeria innocua in apple juice, orange juice and milk	Food microbiology	Articulo	2011
Effectiveness of combined pulsed electric field (pef) and manothermosonication (mts) for the control of listeria innocua in a smoothie type beverage	Food control	Articulo	2011
Effects on escherichia coli inactivation and quality attributes in apple juice treated by combinations of pulsed light and thermosonication	Food research international	Articulo	2011
Impact of selected combinations of non-thermal processing technologies on the quality of an apple and cranberry juice blend	Food chemistry	Articulo	2011
Producción de as-48 y su interés como bioconservante en alimentos		Libros	2011
The effect of pulsed electric fields (pef) in combination with high intensity light pulses (hilp) on escherichia coli inactivation and quality attributes in apple juice	Innovative food science and emerging technologies	Articulo	2011
Evaluation of an enterocin as-48 enriched bioactive powder obtained by spray-drying	Food microbiology	Articulo	2010
The effect of ultraviolet light on microbial inactivation and quality attributes of apple juice	Food and bioprocess technology	Articulo	2010
Optimization of enterocin as-48 production on a whey-based substrate	International dairy journal	Articulo	2008
Inhibition of staphylococcus aureus in dairy products by enterocin as-48 produced in situ and ex situ: bactericidal synergism with heat	International dairy journal	Articulo	2007
Biocontrol of psychrotrophic enterotoxigenic bacillus cereus in a nonfat hard cheese by an enterococcal strain-producing enterocin as-48	Journal of food protection	Articulo	2004
Aplicación de la enterocina as-48 en el control de bacterias patógenas en sistemas alimentarios.	Bacteriocinas de bacterias lácticas en la mejora de la calidad de los alimentos	Capítulo de libro	2003

	Título proyecto	Tipo	Inicio	Fin
1	Estudio de la mejora de las propiedades nutricionales y sanitarias del huevo mediante la administración a gallinas de un extracto natural derivado de aliáceas como alternativa al uso de antibióticos	Proyecto	5/28/14	12/31/14
2	Efecto de la calidad de la cutícula en la bioseguridad alimentaria del huevo	Proyecto	1/1/13	12/31/13

Actividades 0

Título actividad	Fuente	Tipo	Fecha
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Colaboradores

- MANUEL MARTÍNEZ BUENO (5)
- MARIA DOLORES EVA VALDIVIA MARTÍNEZ (5)
- MERCEDES MAQUEDA ABREU (4)
- SAMIR ANANOU JALED (4)
- ALEJANDRO RODRIGUEZ NAVARRO (2)
- Nazaret Domínguez Gasca (2)
- CONCEPCION JIMENEZ LOPEZ (1)
- MIGUEL ORTEGA HUERTAS (1)