

# M. Isabel Cambero

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## Other IDs

ResearcherID: L-3295-2014 (<http://www.researcherid.com/rid/L-3295-2014>)

Scopus Author ID: 6507035277 (<http://www.scopus.com/inward/authorDetails.url?authorID=6507035277&partnerID=MN8TOARS>)

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## Works (107 of 107)

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### **Rapid and Non-Invasive Determination of Iodine Value by Magnetic Resonance Relaxometry in Commercial Edible Oils**

*Applied Sciences*

2024-12-11 | journal-article

DOI: 10.3390/app142411530

Part of ISSN: 2076-3417

Source: M. Isabel Cambero

### **Magnetic Resonance Imaging (MRI) of Spanish Sheep Cheese: A Study on the Relationships between Ripening Times, Geographical Origins, Textural Parameters, and MRI Parameters**

*Foods*

2024-10-10 | journal-article

DOI: 10.3390/foods13203225

Part of ISSN: 2304-8158

Source: M. Isabel Cambero

### **A Metabolomics Study by 1H HRMAS NMR: From Sheep Milk to a Pressed-Curd Cheese: A Proof of Concept**

*Analytica*

2024-04-13 | journal-article

DOI: 10.3390/analytica5020011

Part of ISSN: 2673-4532

Source: M. Isabel Cambero

**Aplicación de la Imagen de Resonancia Magnética (IRM) al análisis morfológico no destructivo de piezas cárnicas. Una aproximación a la selección de perniles**

*Informacion Tecnica Economica Agraria*

2024-01 | journal-article

DOI: 10.12706/itea.2023.018

Part of ISSN: 2386-3765

Source: M. Isabel Cambero

**Game meat and high-resolution magic angle spinning nuclear magnetic resonance spectroscopy: a traditional foodstuff versus a novel analysis technology**

*Animal Frontiers*

2023-12-19 | journal-article

DOI: 10.1093/af/vfad066

Part of ISSN: 2160-6056

Part of ISSN: 2160-6064

Source: M. Isabel Cambero

**Freeze-Dried Cooked Chickpeas: Considering a Suitable Alternative to Prepare Tasty Reconstituted Dishes**

*Foods*

2023-06-10 | journal-article

DOI: 10.3390/foods12122339

Part of ISSN: 2304-8158

Source: M. Isabel Cambero

**Ligilactobacillus salivarius MP100 as an Alternative to Metaphylactic Antimicrobials in Swine: The Impact on Production Parameters and Meat Composition**

*Animals*

2023-05-16 | journal-article

DOI: 10.3390/ani13101653

Part of ISSN: 2076-2615

Source: M. Isabel Cambero

**Free-range feeding alters fatty acid composition at the sn-2 position of triglycerides and subcutaneous fat physicochemical properties in heavy pigs**

*Animals*

2021 | journal-article

DOI: 10.3390/ani11102802

EID: 2-s2.0-85115658647

Part of ISSN: 20762615

Source: M. Isabel CamberoviaScopus - Elsevier

**Vitamin D<sup>3</sup> supplementation in drinking water prior to slaughter improves oxidative status, physiological stress, and quality of pork**

*Antioxidants*

2020 | journal-article

DOI: 10.3390/ANTIOX9060559

EID: 2-s2.0-85090255000

Part of ISSN: 20763921

Source: M. Isabel Camberova Scopus - Elsevier

**Characterization of edible films from whey proteins treated with heat, ultrasounds and/or transglutaminase. Application in cheese slices packaging**

*Food Packaging and Shelf Life*

2019 | journal-article

DOI: 10.1016/j.foodchem.2019.100397

EID: 2-s2.0-85072194006

Part of ISSN: 22142894

Source: M. Isabel Camberova Scopus - Elsevier

**Dry cured-ham microstructure: A T<sup>2</sup> NMR relaxometry, SEM and uniaxial tensile test combined study**

*Food Structure*

2019 | journal-article

DOI: 10.1016/j.foosr.2018.100104

EID: 2-s2.0-85060342200

Part of ISSN: 22133291

Source: M. Isabel Camberova Scopus - Elsevier

**Electron spin resonance (ESR) spectroscopy study of cheese treated with accelerated electrons**

*Food Chemistry*

2019 | journal-article

DOI: 10.1016/j.foodchem.2018.09.101

EID: 2-s2.0-85054449257

Part of ISSN: 18737072 03088146

Source: M. Isabel Camberova Scopus - Elsevier

**Evaluation of E-beam irradiation and storage time in pork exudates using NMR metabolomics**

*Food Research International*

2019 | journal-article

DOI: 10.1016/j.foodres.2018.11.005

EID: 2-s2.0-85056455173

Part of ISSN: 18737145 09639969

Source: M. Isabel Camberova via Scopus - Elsevier

**The human gallbladder microbiome is related to the physiological state and the biliary metabolic profile**

*Microbiome*

2019 | journal-article

DOI: 10.1186/s40168-019-0712-8

EID: 2-s2.0-85068575508

Part of ISSN: 20492618

Source: M. Isabel Camberova via Scopus - Elsevier

**The impact of E-beam treatment on the microbial population and sensory quality of hard annatto-coloured cheese**

*LWT*

2019 | journal-article

DOI: 10.1016/j.lwt.2018.11.045

EID: 2-s2.0-85056640330

Part of ISSN: 00236438

Source: M. Isabel Camberova via Scopus - Elsevier

**Use of MRI as a predictive tool for physicochemical and rheological features during cured ham manufacturing**

*Meat Science*

2019 | journal-article

DOI: 10.1016/j.meatsci.2018.10.015

EID: 2-s2.0-85055745597

Part of ISSN: 03091740

Source: M. Isabel Camberova via Scopus - Elsevier

**<sup>1</sup>H HR-MAS NMR-based metabolomics analysis for dry-fermented sausage characterization**

*Food Chemistry*

2018 | journal-article

DOI: 10.1016/j.foodchem.2017.07.150

EID: 2-s2.0-85026649141

Part of ISSN: 18737072 03088146

Source: M. Isabel Camberova via Scopus - Elsevier

**Effect of sex and dietary treatment on the composition and rheological properties of dry-cured ham subcutaneous fat**

*Czech Journal of Animal Science*

2017 | journal-article

DOI: 10.17221/18/2016-CJAS

EID: 2-s2.0-85016245939

Part of ISSN: 12121819

Source: M. Isabel Cambero via Scopus - Elsevier

**Oil Quality Control of Culinary Oils Subjected to Deep-Fat Frying Based on NMR and EPR Spectroscopy**

*Food Analytical Methods*

2017 | journal-article

DOI: 10.1007/s12161-016-0778-x

EID: 2-s2.0-85009833946

Part of ISSN: 1936976X 19369751

Source: M. Isabel Cambero via Scopus - Elsevier

**Sanitizing ready-to-eat foods by using accelerated electrons, Higienización de alimentos listos para el consumo mediante electrones acelerados**

*Salud(i)Ciencia*

2017 | journal-article

EID: 2-s2.0-85031721382

Part of ISSN: 16678982

Source: M. Isabel Cambero via Scopus - Elsevier

**Water mobility and distribution during dry-fermented sausages "Spanish type" manufacturing and its relationship with physicochemical and textural properties: a low-field NMR study**

*European Food Research and Technology*

2017 | journal-article

DOI: 10.1007/s00217-016-2759-0

EID: 2-s2.0-84982871203

Part of ISSN: 14382385 14382377

Source: M. Isabel Cambero via Scopus - Elsevier

**Automatic <sup>1</sup>H-NMR screening of fatty acid composition in edible oils***Nutrients*

2016 | journal-article

DOI: 10.3390/nu8020093

EID: 2-s2.0-84958534110

*Part of ISSN: 20726643***Source:** M. Isabel Camberova Scopus - Elsevier**Effect of E-beam sanitation of surface mould cheese on texture and sensory attributes***LWT - Food Science and Technology*

2016 | journal-article

DOI: 10.1016/j.lwt.2016.02.020

EID: 2-s2.0-84961652525

*Part of ISSN: 00236438***Source:** M. Isabel Camberova Scopus - Elsevier**NMR-detection of methylamine compounds in Atlantic salmon (*Salmo salar*) subjected to E-beam irradiation***Food Control*

2016 | journal-article

DOI: 10.1016/j.foodcont.2015.08.015

EID: 2-s2.0-84941309248

*Part of ISSN: 09567135***Source:** M. Isabel Camberova Scopus - Elsevier**Alternative method for intramuscular fat analysis using common laboratory equipment***Meat Science*

2015 | journal-article

DOI: 10.1016/j.meatsci.2014.12.011

EID: 2-s2.0-84920972536

*Part of ISSN: 03091740***Source:** M. Isabel Camberova Scopus - Elsevier

**Comparison of analytical techniques for the determination of the positional distribution of fatty acids in triacylglycerols. Relationship with pig fat melting point and hardness**

*Grasas y Aceites*

2015 | journal-article

DOI: 10.3989/gya.1073142

EID: 2-s2.0-84928137675

Part of ISSN: 19884214 00173495

Source: M. Isabel Camberova via Scopus - Elsevier

**Effect of fatty acid composition and positional distribution within the triglyceride on selected physical properties of dry-cured ham subcutaneous fat**

*Meat Science*

2015 | journal-article

DOI: 10.1016/j.meatsci.2015.01.008

EID: 2-s2.0-84921932764

Part of ISSN: 03091740

Source: M. Isabel Camberova via Scopus - Elsevier

**Effect of sex, dietary glycerol or dietary fat during late fattening, on fatty acid composition and positional distribution of fatty acids within the triglyceride in pigs**

*Animal*

2015 | journal-article

DOI: 10.1017/S1751731115001639

EID: 2-s2.0-84945437995

Part of ISSN: 1751732X 17517311

Source: M. Isabel Camberova via Scopus - Elsevier

**Metabolomics of meat exudate: Its potential to evaluate beef meat conservation and aging**

*Analytica Chimica Acta*

2015 | journal-article

DOI: 10.1016/j.aca.2015.08.032

EID: 2-s2.0-84952871642

Part of ISSN: 18734324 00032670

Source: M. Isabel Camberova via Scopus - Elsevier

**Modeling and optimization of the E-beam treatment of chicken steaks and hamburgers, considering food safety, shelf-life, and sensory quality**

*Food and Bioprocess Technology*

2015 | journal-article

DOI: 10.1016/j.fbp.2015.07.006

EID: 2-s2.0-84938884272

Part of ISSN: 09603085

Source: M. Isabel Camberova | Scopus - Elsevier

**Proteolysis Process in Fermented Sausage Model Systems As Studied by NMR Relaxometry**

*Journal of Agricultural and Food Chemistry*

2015 | journal-article

DOI: 10.1021/acs.jafc.5b00660

EID: 2-s2.0-84926152842

Part of ISSN: 15205118 00218561

Source: M. Isabel Camberova | Scopus - Elsevier

**Use of E-beam radiation to eliminate *Listeria monocytogenes* from surface mould cheese**

*International Microbiology*

2015 | journal-article

DOI: 10.2436/20.1501.01.232

EID: 2-s2.0-84941370114

Part of ISSN: 16181905 11396709

Source: M. Isabel Camberova | Scopus - Elsevier

**Dry-cured ham restructured with fibrin**

*Food Chemistry*

2014 | journal-article

DOI: 10.1016/j.foodchem.2014.03.051

EID: 2-s2.0-84898072189

Part of ISSN: 18737072 03088146

Source: M. Isabel Camberova | Scopus - Elsevier

**Evaluation and Optimization of the Analysis of Fatty Acid Types in Edible Oils by <sup>1</sup>H-NMR**

*Food Analytical Methods*

2014 | journal-article

DOI: 10.1007/s12161-013-9747-9

EID: 2-s2.0-84901680192

Part of ISSN: 1936976X 19369751

Source: M. Isabel Camberova | Scopus - Elsevier

**The suitability of plasma powder for cold-set binding of pork and restructured dry ham***Meat Science*

2014 | journal-article

DOI: 10.1016/j.meatsci.2014.06.014

EID: 2-s2.0-84905253033

*Part of ISSN:* 03091740**Source:**M. Isabel CamberovaScopus - Elsevier**A Comparison Between E-Beam Irradiation and High-Pressure Treatment for Cold-Smoked Salmon Sanitation: Shelf-Life, Colour, Texture and Sensory Characteristics***Food and Bioprocess Technology*

2013 | journal-article

DOI: 10.1007/s11947-012-0954-y

EID: 2-s2.0-84884871135

*Part of ISSN:* 19355149 19355130**Source:**M. Isabel CamberovaScopus - Elsevier**Electron spin resonance (ESR) spectroscopy study of dry-cured ham treated with electron-beam***Food Chemistry*

2012 | journal-article

DOI: 10.1016/j.foodchem.2012.02.045

EID: 2-s2.0-84859790714

*Part of ISSN:* 03088146 18737072**Source:**M. Isabel CamberovaScopus - Elsevier**Hazard of Salmonella in the intact shell egg and its possible removal from it***Salmonella: Classification, Genetics and Disease Outbreaks*

2012 | book-chapter

EID: 2-s2.0-84892100782

**Source:**M. Isabel CamberovaScopus - Elsevier**Sanitation of selected ready-to-eat intermediate-moisture foods of animal origin by E-beam irradiation***Foodborne Pathogens and Disease*

2012 | journal-article

DOI: 10.1089/fpd.2011.1111

EID: 2-s2.0-84864710084

*Part of ISSN:* 15353141 15567125**Source:**M. Isabel CamberovaScopus - Elsevier

**Shelf-life extension and sanitation of fresh pork loin by e-beam treatment***Journal of Food Protection*

2012 | journal-article

DOI: 10.4315/0362-028X.JFP-12-217

EID: 2-s2.0-84871260748

*Part of ISSN: 0362028X***Source:**M. Isabel CamberoviaScopus - Elsevier**Use of E-beam for shelf-life extension and sanitizing of marinated pork loin***International Journal of Microbiology*

2012 | journal-article

DOI: 10.1155/2012/962846

EID: 2-s2.0-84871383145

*Part of ISSN: 1687918X 16879198***Source:**M. Isabel CamberoviaScopus - Elsevier**Effect of E-beam treatment on the safety and shelf life of mayonnaise potato salad***Foodborne Pathogens and Disease*

2011 | journal-article

DOI: 10.1089/fpd.2010.0652

EID: 2-s2.0-79551645617

*Part of ISSN: 15353141***Source:**M. Isabel CamberoviaScopus - Elsevier**Effect of the thermoultrasonic treatment on the eggshell integrity and their impact on the microbial quality***Innovative Food Science and Emerging Technologies*

2011 | journal-article

DOI: 10.1016/j.ifset.2011.01.002

EID: 2-s2.0-79954580872

*Part of ISSN: 14668564***Source:**M. Isabel CamberoviaScopus - Elsevier**Modeling and optimization of sensory changes and shelf-life in vacuum-packaged cooked ham treated by E-beam irradiation***Radiation Physics and Chemistry*

2011 | journal-article

DOI: 10.1016/j.radphyschem.2010.11.001

EID: 2-s2.0-78650849466

*Part of ISSN: 0969806X***Source:**M. Isabel CamberoviaScopus - Elsevier

**Use of the E-beam radiation to diminish the late blowing of cheese***International Dairy Journal*

2011 | journal-article

DOI: 10.1016/j.idairyj.2011.01.011

EID: 2-s2.0-79955545796

*Part of ISSN:* 09586946**Source:**M. Isabel CamberovaScopus - Elsevier**Viability of freeze-dried cultures of lactic acid bacteria after storage for 30 to 40 years***Milchwissenschaft*

2011 | journal-article

EID: 2-s2.0-79954610462

*Part of ISSN:* 00263788**Source:**M. Isabel CamberovaScopus - Elsevier**Lack of growth of *Listeria monocytogenes* and *Staphylococcus aureus* in temperature abuse of E-beam treated ready-to-eat (RTE) cooked ham***Food Microbiology*

2010 | journal-article

DOI: 10.1016/j.fm.2010.03.018

EID: 2-s2.0-77954085085

*Part of ISSN:* 07400020 10959998**Source:**M. Isabel CamberovaScopus - Elsevier**Microbial transglutaminase for cold-set binding of unsalted/salted pork models and restructured dry ham***Meat Science*

2010 | journal-article

DOI: 10.1016/j.meatsci.2009.11.011

EID: 2-s2.0-76449084094

*Part of ISSN:* 03091740**Source:**M. Isabel CamberovaScopus - Elsevier**Relationships among selected variables affecting the resistance of *Salmonella enterica*, serovar Enteritidis to thermosonication***Journal of Food Engineering*

2010 | journal-article

DOI: 10.1016/j.jfoodeng.2009.12.009

EID: 2-s2.0-74449085679

*Part of ISSN:* 02608774**Source:**M. Isabel CamberovaScopus - Elsevier

**The lipid composition and texture profile of dry-cured loin as affected by feeding level in the period prior to the late fattening phase and by rearing system of iberian pigs**

*Italian Journal of Food Science*

2010 | journal-article

EID: 2-s2.0-79953855375

Part of ISSN: 11201770

Source: M. Isabel Camberova Scopus - Elsevier

**Volatile profile and sensory characteristics of dry-cured loins as affected by feeding level in the period previous to the late fattening phase and by rearing system of iberian pigs**

*Journal of Muscle Foods*

2010 | journal-article

DOI: 10.1111/j.1745-4573.2010.00210.x

EID: 2-s2.0-78649581205

Part of ISSN: 10460756 17454573

Source: M. Isabel Camberova Scopus - Elsevier

**A comparison between E-beam irradiation and high pressure treatment for cold-smoked salmon sanitation: microbiological aspects**

*Food Microbiology*

2009 | journal-article

DOI: 10.1016/j.fm.2008.10.007

EID: 2-s2.0-58549112184

Part of ISSN: 07400020 10959998

Source: M. Isabel Camberova Scopus - Elsevier

**Erratum: Fatty acid composition of salami from different countries and their nutritional implications (International Journal of Food Sciences and Nutrition) (2009) vol. 59 (7-8) (607-619))**

*International Journal of Food Sciences and Nutrition*

2009 | journal-article

DOI: 10.1080/09637480802684890

EID: 2-s2.0-58649108566

Part of ISSN: 09637486 14653478

Source: M. Isabel Camberova Scopus - Elsevier

**Magnetic resonance imaging study of the cold-set gelation of meat systems containing plasma powder**

*Food Research International*

2009 | journal-article

DOI: 10.1016/j.foodres.2009.06.014

EID: 2-s2.0-68349150766

Part of ISSN: 09639969

Source: M. Isabel Camberova - Scopus - Elsevier

**Plasma powder as cold-set binding agent for meat system: Rheological and Raman spectroscopy study**

*Food Chemistry*

2009 | journal-article

DOI: 10.1016/j.foodchem.2008.07.084

EID: 2-s2.0-53949109391

Part of ISSN: 03088146

Source: M. Isabel Camberova - Scopus - Elsevier

**Raman spectroscopic study of electron-beam irradiated cold-smoked salmon**

*Food Research International*

2009 | journal-article

DOI: 10.1016/j.foodres.2008.10.010

EID: 2-s2.0-58149234890

Part of ISSN: 09639969

Source: M. Isabel Camberova - Scopus - Elsevier

**Safety and quality of ready-to-eat dry fermented sausages subjected to E-beam radiation**

*Meat Science*

2009 | journal-article

DOI: 10.1016/j.meatsci.2009.05.019

EID: 2-s2.0-67649933335

Part of ISSN: 03091740

Source: M. Isabel Camberova - Scopus - Elsevier

**The feeding and rearing systems of iberian pigs affect the lipid composition and texture profile of dry-cured loin**

*Journal of Animal and Feed Sciences*

2009 | journal-article

DOI: 10.22358/jafs/66370/2009

EID: 2-s2.0-67649134876

Part of ISSN: 12301388

Source: M. Isabel Camberova - Scopus - Elsevier

**Elimination of *Listeria monocytogenes* from vacuum-packed dry-cured ham by E-beam radiation**

*Journal of Food Protection*

2008 | journal-article

DOI: 10.4315/0362-028X-71.10.2001

EID: 2-s2.0-53749091178

Part of ISSN: 0362028X

Source: M. Isabel Camberova Scopus - Elsevier

**Enrichment of dry-cured ham with  $\alpha$ -linolenic acid and  $\alpha$ -tocopherol by the use of linseed oil and  $\alpha$ -tocopheryl acetate in pig diets**

*Meat Science*

2008 | journal-article

DOI: 10.1016/j.meatsci.2008.03.004

EID: 2-s2.0-50249163702

Part of ISSN: 03091740

Source: M. Isabel Camberova Scopus - Elsevier

**Fatty acid composition of salami from different countries and their nutritional implications**

*International Journal of Food Sciences and Nutrition*

2008 | journal-article

DOI: 10.1080/09513590701550270

EID: 2-s2.0-56349163108

Part of ISSN: 09637486 14653478

Source: M. Isabel Camberova Scopus - Elsevier

**Impact of feeding and rearing systems of Iberian pigs on volatile profile and sensory characteristics of dry-cured loin**

*Meat Science*

2008 | journal-article

DOI: 10.1016/j.meatsci.2007.10.031

EID: 2-s2.0-46549085946

Part of ISSN: 03091740

Source: M. Isabel Camberova Scopus - Elsevier

**Raman spectroscopy study of the structural effect of microbial transglutaminase on meat systems and its relationship with textural characteristics**

*Food Chemistry*

2008 | journal-article

DOI: 10.1016/j.foodchem.2007.12.003

EID: 2-s2.0-39149135215

Part of ISSN: 03088146

Source: M. Isabel Camberova Scopus - Elsevier

**Tensile properties of cooked meat sausages and their correlation with texture profile analysis (TPA) parameters and physico-chemical characteristics**

*Meat Science*

2008 | journal-article

DOI: 10.1016/j.meatsci.2008.03.008

EID: 2-s2.0-50249108383

Part of ISSN: 03091740

Source: M. Isabel Camberova Scopus - Elsevier

**Breaking strength of dry fermented sausages and their correlation with texture profile analysis (TPA) and physico-chemical characteristics**

*Meat Science*

2007 | journal-article

DOI: 10.1016/j.meatsci.2007.03.022

EID: 2-s2.0-34547444038

Part of ISSN: 03091740

Source: M. Isabel Camberova Scopus - Elsevier

**Fatty acid compositions of selected varieties of Spanish dry ham related to their nutritional implications**

*Food Chemistry*

2007 | journal-article

DOI: 10.1016/j.foodchem.2006.01.006

EID: 2-s2.0-33746913890

Part of ISSN: 03088146

Source: M. Isabel Camberova Scopus - Elsevier

**Fatty acids and sensory characteristics of Spanish dry-cured loin enriched in acid  $\alpha$ -linolenic and  $\alpha$ -tocopherol**

*Food Chemistry*

2007 | journal-article

DOI: 10.1016/j.foodchem.2006.04.038

EID: 2-s2.0-33847209667

Part of ISSN: 03088146

Source: M. Isabel Cambero via Scopus - Elsevier

**Magnetic resonance imaging, rheological properties, and physicochemical characteristics of meat systems with fibrinogen and thrombin**

*Journal of Agricultural and Food Chemistry*

2007 | journal-article

DOI: 10.1021/jf072132i

EID: 2-s2.0-36749002105

Part of ISSN: 00218561

Source: M. Isabel Cambero via Scopus - Elsevier

**Optimization of E-beam irradiation treatment to eliminate *Listeria monocytogenes* from ready-to-eat (RTE) cooked ham**

*Innovative Food Science and Emerging Technologies*

2007 | journal-article

DOI: 10.1016/j.ifset.2007.02.001

EID: 2-s2.0-34147154799

Part of ISSN: 14668564

Source: M. Isabel Cambero via Scopus - Elsevier

**Destruction of *Salmonella* Senftenberg on the shells of intact eggs by thermoultrasonication**

*Journal of Food Protection*

2005 | journal-article

DOI: 10.4315/0362-028X-68.4.841

EID: 2-s2.0-17144412620

Part of ISSN: 0362028X

Source: M. Isabel Cambero via Scopus - Elsevier

**Thermoultrasonication eliminates salmonellae from intact eggshells without changing the functional properties of their components**

*Journal of Food Science*

2005 | journal-article

DOI: 10.1111/j.1365-2621.2005.tb11449.x

EID: 2-s2.0-23744460488

Part of ISSN: 00221147

Source: M. Isabel Camberova Scopus - Elsevier

**Development of an n-3 fatty acid and  $\alpha$ -tocopherol enriched dry fermented sausage**

*Meat Science*

2004 | journal-article

DOI: 10.1016/j.meatsci.2003.12.001

EID: 2-s2.0-1242265032

Part of ISSN: 03091740

Source: M. Isabel Camberova Scopus - Elsevier

**Effect of thermoultrasonication on *Salmonella enterica* serovar enteritidis in distilled water and intact shell eggs**

*Journal of Food Protection*

2004 | journal-article

DOI: 10.4315/0362-028X-67.9.1886

EID: 2-s2.0-4444276732

Part of ISSN: 0362028X

Source: M. Isabel Camberova Scopus - Elsevier

**Physicochemical characteristics of an  $\alpha$ -linolenic acid and  $\alpha$ -tocopherol-enriched cooked ham**

*Food Chemistry*

2004 | journal-article

DOI: 10.1016/j.foodchem.2003.12.037

EID: 2-s2.0-3042595848

Part of ISSN: 03088146

Source: M. Isabel Camberova Scopus - Elsevier

**Production of n-3 fatty acid enriched pork liver pâté**

*LWT - Food Science and Technology*

2004 | journal-article

DOI: 10.1016/j.lwt.2003.11.006

EID: 2-s2.0-3042823929

Part of ISSN: 00236438

Source: M. Isabel Camberova Scopus - Elsevier

**Effect of dietary linseed oil and  $\alpha$ -tocopherol on pork tenderloin (*Psoas major*) muscle**

*Meat Science*

2003 | journal-article

DOI: 10.1016/S0309-1740(02)00322-4

EID: 2-s2.0-0038107790

Part of ISSN: 03091740

Source: M. Isabel Camberova Scopus - Elsevier

**Effect of dietary linseed oil and  $\alpha$ -tocopherol on selected properties of pig fat**

*Canadian Journal of Animal Science*

2002 | journal-article

DOI: 10.4141/A01-095

EID: 2-s2.0-0036761344

Part of ISSN: 00083984

Source: M. Isabel Camberova Scopus - Elsevier

**Effect of dietary linseed oil on pig hepatic tissue fatty acid composition and susceptibility to lipid peroxidation**

*Nutrition Research*

2002 | journal-article

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*Journal of the Science of Food and Agriculture*

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*European Food Research and Technology*

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*Journal of Agricultural and Food Chemistry*

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