

Xavier Fernández Hospital

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Also known as

XF Hospital, Xavier F Hospital

Country

Spain

Keywords

nitrate, nitrite, food microbiology, pulsed light, cured meat

Biography

Professor of Food Technology, Complutense University of Madrid

Education and qualifications (6)

Universidad Camilo José Cela: Madrid, ES

2016-09-15 | Máster Universitario en Prevención de Riesgos

Laborales

Qualification

Source:Xavier Fernández Hospital

AM Formación Empresarial: Madrid, ES

2016-09-15 | Máster en Gestión, Consultoría y Auditoría de

Sistemas Integrados

Qualification

Source:Xavier Fernández Hospital

Universidad Complutense de Madrid: Madrid, Comunidad de Madrid, ES

2008-06-15 to 2016-02-05 | Doctor (Nutrición, Bromatología y Tecnología de Alimentos)

Education

Source:Xavier Fernández Hospital

Universidad Complutense de Madrid: Madrid, ES

2009-09-15 | Máster Oficial en Investigación en Ciencias Veterinarias

Qualification

Source:Xavier Fernández Hospital

Universitat de Barcelona: Barcelona, ES

2007-09-15 | Licenciado en Ciencia y Tecnología de Alimentos

Qualification

Source:Xavier Fernández Hospital

Universitat de Barcelona Facultat de Biologia: Barcelona, Catalunya, ES

2006-09-15 | Licenciado en Biología

Education

Source:Xavier Fernández Hospital

Works (25 of 25)

Impact of cricket (*Acheta domesticus*) flour in dry-fermented sausage production: volatile profile, microbiological, sensory, compositional, physicochemical and technological aspects

Journal of Insects as Food and Feed

2025-10-31 | journal-article

DOI: 10.1163/23524588-bja10325

Source:Crossref

Use of Mealworm (*Tenebrio molitor*) Flour as Meat Replacer in Dry Fermented Sausages

Foods

2025-03-17 | journal-article

DOI: 10.3390/foods14061019

Source:Crossref

Volatile N-nitrosamines in Spanish commercial meat products and in fermented sausages prepared with different ingoing amounts of nitrate and nitrite

Heliyon

2024-09 | journal-article

DOI: 10.1016/j.heliyon.2024.e37487

Source:Crossref

Bee products as an alternative for the preservation of nitrate and nitrite-reduced dry fermented sausages

Food Bioscience

2024-06 | journal-article

DOI: 10.1016/j.fbio.2024.104048

Source:Crossref

Differential Apoptotic Effects of Bee Product Mixtures on Normal and Cancer Hepatic Cells

Antioxidants

2023-03-02 | journal-article

DOI: 10.3390/antiox12030615

Source:Crossref

DESIGN OF A COLLABORATIVE LEARNING TOOL TO IMPROVE THE ACADEMIC PERFORMANCE IN VEGETABLE FOOD TECHNOLOGY COURSE FOR THE DEGREE IN FOOD SCIENCE AND TECHNOLOGY

2023-03 | conference-paper

DOI: 10.21125/inted.2023.0908

Source:Crossref

Formation of *Listeria monocytogenes* persister cells in the produce-processing environment

International Journal of Food Microbiology

2023-01 | journal-article

DOI: 10.1016/j.ijfoodmicro.2023.110106

Part of ISSN: 0168-1605

Source:Xavier Fernández Hospital

Protective Effect of Thyme and Chestnut Honeys Enriched with Bee Products against Benzo(a)pyrene-Induced DNA Damage

International Journal of Environmental Research and Public Health

2022-12-17 | journal-article

DOI: 10.3390/ijerph192416969

Source:Crossref

Enhancement of the Antioxidant Capacity of Thyme and Chestnut Honey by Addition of Bee Products

Foods

2022-10-07 | journal-article

DOI: 10.3390/foods11193118

Source:Crossref

Impact of voltage and pulse delivery mode on the efficacy of pulsed light for the inactivation of *Listeria*

Innovative Food Science & Emerging Technologies

2022-05 | journal-article

DOI: 10.1016/j.ifset.2022.102973

Part of ISSN: 1466-8564

Source:Xavier Fernández Hospital

Effect of pulsed light treatment on *Listeria* inactivation, sensory quality and oxidation in two varieties of Spanish dry-cured ham

Food Chemistry

2020-06 | journal-article

DOI: 10.1016/j.foodchem.2020.126294

Part of ISSN: 0308-8146

Source:Xavier Fernández Hospital

Experiencias y reflexiones tras el desarrollo del MOOC**“Sistemas Coloidales, del laboratorio a la cocina”***3C TIC: Cuadernos de desarrollo aplicados a las TIC*

2019-09-30 | journal-article

DOI: 10.17993/3ctic.2019.83.54-69

Source:Crossref

Characterization of damage on *Listeria innocua* surviving to pulsed light: Effect on growth, DNA and proteome*International Journal of Food Microbiology*

2018-11 | journal-article

DOI: 10.1016/j.ijfoodmicro.2018.07.002

Part of ISSN: 0168-1605

Source:Xavier Fernández Hospital

Effect of nitrate and nitrite on *Listeria* and selected spoilage bacteria inoculated in dry-cured ham*Food Research International*

2017-11 | journal-article

DOI: 10.1016/j.foodres.2017.08.039

Part of ISSN: 0963-9969

Source:Xavier Fernández Hospital

Estrategias para mejorar la seguridad de los productos cárnicos: reducción del contenido de nitrificantes y aplicación de pulsos de luz.*Productos cárnicos seguros, nutritivos y saludables. Red de excelencia Consolider Procarse*

2017 | book-chapter

Part of ISBN: 978-84-697-6357-5

Source:Xavier Fernández Hospital

Application of Pulsed Light to Sliced Cheese: Effect on *Listeria* Inactivation, Sensory Quality and Volatile Profile*Food and Bioprocess Technology*

2016-08 | journal-article

DOI: 10.1007/s11947-016-1721-2

Part of ISSN: 1935-5130

Part of ISSN: 1935-5149

Source:Xavier Fernández Hospital

A study on the toxigenesis by *Clostridium botulinum* in nitrate and nitrite-reduced dry fermented sausages

International Journal of Food Microbiology

2016-02 | journal-article

DOI: 10.1016/j.ijfoodmicro.2015.11.009

Part of ISSN: 0168-1605

Source: Xavier Fernández Hospital

ESTUDIO DEL EFECTO DE LA REDUCCIÓN DEL CONTENIDO DE SALES NITRIFICANTES EN LA CALIDAD MICROBIOLÓGICA Y AROMA DE LOS EMBUTIDOS CRUDOS CURADOS

tesis doctoral

2016 | working-paper

Source: Xavier Fernández Hospital

Technological implications of reducing nitrate and nitrite levels in dry-fermented sausages: Typical microbiota, residual nitrate and nitrite and volatile profile

Food Control

2015-11 | journal-article

DOI: 10.1016/j.foodcont.2015.04.024

Part of ISSN: 0956-7135

Source: Xavier Fernández Hospital

Estimation of the growth kinetic parameters of *Bacillus cereus* spores as affected by pulsed light treatment

International Journal of Food Microbiology

2015-06 | journal-article

DOI: 10.1016/j.ijfoodmicro.2015.02.020

Part of ISSN: 0168-1605

Source: Xavier Fernández Hospital

Effect of reducing nitrate and nitrite added to dry fermented sausages on the survival of *Salmonella Typhimurium*

Food Research International

2014-08 | journal-article

DOI: 10.1016/j.foodres.2014.03.055

Part of ISSN: 0963-9969

Source: Xavier Fernández Hospital

Use of pulsed light to increase the safety of ready-to-eat cured meat products*Food Control*

2013-08 | journal-article

DOI: 10.1016/j.foodcont.2013.01.022

*Part of ISSN: 0956-7135***Source:**Xavier Fernández Hospital**Survival of *Listeria innocua* in dry fermented sausages and changes in the typical microbiota and volatile profile as affected by the concentration of nitrate and nitrite***International Journal of Food Microbiology*

2012-02 | journal-article

DOI: 10.1016/j.ijfoodmicro.2011.11.032

*Part of ISSN: 0168-1605***Source:**Xavier Fernández Hospital**Calidad sensorial de productos cárnicos madurados elaborados con distintas concentraciones de nitrificantes***Productos cárnicos para el siglo XXI. Seguros, nutritivos y saludables*

2011 | book-chapter

*Part of ISBN: 978-84-7723-949-9***Source:**Xavier Fernández Hospital**Influencia de la concentración de nitratos y nitritos en la microbiota de los productos cárnicos crudos curados***Productos cárnicos para el siglo XXI. Seguros, nutritivos y saludables*

2011 | book-chapter

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