F Javier Espejo-Carpio

List of Publications by Year
in descending order

28	833	430754 18	501076 28
papers	citations	h-index	g-index

28	28	28	957
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant activity of protein hydrolysates obtained from discarded Mediterranean fish species. Food Research International, 2014, 65, 469-476.	2.9	99
2	Antioxidant peptides from goat milk protein fractions hydrolysed by two commercial proteases. International Dairy Journal, 2014, 39, 28-40.	1.5	62
3	Production and identification of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides from discarded Sardine pilchardus protein. Food Chemistry, 2020, 328, 127096.	4.2	57
4	Angiotensin I-converting enzyme inhibitory activity of enzymatic hydrolysates of goat milk protein fractions. International Dairy Journal, 2013, 32, 175-183.	1.5	55
5	Antidiabetic Food-Derived Peptides for Functional Feeding: Production, Functionality and In Vivo Evidences. Foods, 2020, 9, 983.	1.9	53
6	Production and identification of angiotensin I-converting enzyme (ACE) inhibitory peptides from Mediterranean fish discards. Journal of Functional Foods, 2015, 18, 95-105.	1.6	50
7	Functional, bioactive and antigenicity properties of blue whiting protein hydrolysates: effect of enzymatic treatment and degree of hydrolysis. Journal of the Science of Food and Agriculture, 2017, 97, 299-308.	1.7	48
8	Optimization of the Emulsifying Properties of Food Protein Hydrolysates for the Production of Fish Oil-in-Water Emulsions. Foods, 2020, 9, 636.	1.9	43
9	Development of Fish Oil-Loaded Microcapsules Containing Whey Protein Hydrolysate as Film-Forming Material for Fortification of Low-Fat Mayonnaise. Foods, 2020, 9, 545.	1.9	34
10	Bi-objective optimisation of the enzymatic hydrolysis of porcine blood protein. Biochemical Engineering Journal, 2011, 53, 305-310.	1.8	32
11	Identification of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides from vegetable protein sources. Food Chemistry, 2021, 354, 129473.	4.2	32
12	Evaluation of Tenebrio molitor protein as a source of peptides for modulating physiological processes. Food and Function, 2020, 11, 4376-4386.	2.1	31
13	Effect of ultrasound pretreatment and sequential hydrolysis on the production of Tenebrio molitor antidiabetic peptides. Food and Bioproducts Processing, 2020, 123, 217-224.	1.8	30
14	Protein derived emulsifiers with antioxidant activity for stabilization of omega-3 emulsions. Food Chemistry, 2020, 329, 127148.	4.2	30
15	Evaluation of the bioactive potential of foods fortified with fish protein hydrolysates. Food Research International, 2020, 137, 109572.	2.9	26
16	Lipid characterization and properties of protein hydrolysates obtained from discarded Mediterranean fish species. Journal of the Science of Food and Agriculture, 2013, 93, 3777-3784.	1.7	21
17	Effect of digestive enzymes on the bioactive properties of goat milk protein hydrolysates. International Dairy Journal, 2016, 54, 21-28.	1.5	21
18	Bioactive fish hydrolysates resistance to food processing. LWT - Food Science and Technology, 2020, 117, 108670.	2.5	21

#	Article	IF	Citations
19	Bi-objective optimization of tuna protein hydrolysis to produce aquaculture feed ingredients. Food and Bioproducts Processing, 2019, 115, 26-35.	1.8	14
20	Modelling of the production of ACE inhibitory hydrolysates of horse mackerel using proteases mixtures. Food and Function, 2016, 7, 3890-3901.	2.1	13
21	Optimisation of the hydrolysis of goat milk protein for the production of ACE-inhibitory peptides. Journal of Dairy Research, 2013, 80, 214-222.	0.7	12
22	Artificial neuronal networks (ANN) to model the hydrolysis of goat milk protein by subtilisin and trypsin. Journal of Dairy Research, 2018, 85, 339-346.	0.7	12
23	Production of goat milk protein hydrolysate enriched in ACE-inhibitory peptides by ultrafiltration. Journal of Dairy Research, 2014, 81, 385-393.	0.7	11
24	Valorisation of tuna viscera by endogenous enzymatic treatment. International Journal of Food Science and Technology, 2019, 54, 1100-1108.	1.3	11
25	Spray Drying of Goat Milk Protein Hydrolysates with Angiotensin Converting Enzyme Inhibitory Activity. Food and Bioprocess Technology, 2014, 7, 2388-2396.	2.6	6
26	Artificial neural networks to model the production of blood protein hydrolysates for plant fertilisation. Journal of the Science of Food and Agriculture, 2016, 96, 207-214.	1.7	5
27	The Role of Antioxidants and Encapsulation Processes in Omega-3 Stabilization. Food Bioactive Ingredients, 2020, , 339-386.	0.3	3
28	Increasing the angiotensin converting enzyme inhibitory activity of goat milk hydrolysates by cross-flow filtration through ceramic membranes. Desalination and Water Treatment, 2015, 56, 3544-3553.	1.0	1