Jorge Ruiz-Carrascal

List of Publications by Year
in descending order

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131 papers	6,151 citations	57681 46 h-index	93651 72 g-index
134 all docs	134 docs citations	134 times ranked	4000 citing authors

#	Article	IF	Citations
1	Effect of processing on in vitro digestibility (IVPD) of food proteins. Critical Reviews in Food Science and Nutrition, 2023, 63, 2790-2839.	5.4	24
2	Improvements in the methodology for fatty acids analysis in meat products: One-stage transmethylation and fast-GC method. Food Chemistry, 2022, 371, 130995.	4.2	14
3	Effect of the addition of cheese powder and salt content on sensory profile, physicochemical properties and Î³-glutamyl kokumi peptides content in dry fermented sausages. European Food Research and Technology, 2021, 247, 2027-2037.	1.6	3
4	Meat and Human Healthâ€"Current Knowledge and Research Gaps. Foods, 2021, 10, 1556.	1.9	52
5	Flavor Characterization of Animal Hydrolysates and Potential of Glucosamine in Flavor Modulation. Foods, 2021, 10, 3008.	1.9	4
6	Improvement of encapsulation and stability of EPA and DHA from monolayered and multilayered emulsions by highâ€pressure homogenization. Journal of Food Processing and Preservation, 2020, 44, e14290.	0.9	22
7	Monitoring the Processing of Dry Fermented Sausages with a Portable NIRS Device. Foods, 2020, 9, 1294.	1.9	12
8	Changes in the Quality of Chicken Breast Meat due to Superchilling and Temperature Fluctuations during Storage. Journal of Poultry Science, 2019, 56, 308-317.	0.7	24
9	Strategies for Enrichment in Ï‰-3 Fatty Acids Aiming for Healthier Meat Products. Food Reviews International, 2019, 35, 485-503.	4.3	33
10	Storage and thermal stability of novel hemeâ€based pigments prepared from porcine hemoglobin. Journal of Food Process Engineering, 2019, 42, e12994.	1.5	4
11	Protein hydrolysates of porcine hemoglobin and blood: Peptide characteristics in relation to taste attributes and formation of volatile compounds. Food Research International, 2019, 121, 28-38.	2.9	32
12	Sous-vide cooking of meat: A Maillarized approach. International Journal of Gastronomy and Food Science, 2019, 16, 100138.	1.3	33
13	Proteolysis in pork loins during superchilling and regular chilling storage. Meat Science, 2018, 141, 57-65.	2.7	18
14	Pork proteins oxidative modifications under the influence of varied time-temperature thermal treatments: A chemical and redox proteomics assessment. Meat Science, 2018, 140, 134-144.	2.7	63
15	Weight loss in superchilled pork as affected by cooling rate. Journal of Food Engineering, 2018, 219, 25-28.	2.7	6
16	Advanced glycation end products, protein crosslinks and post translational modifications in pork subjected to different heat treatments. Meat Science, 2018, 145, 415-424.	2.7	28
17	Improving the lipid profile of readyâ€toâ€cook meat products by addition of omegaâ€3 microcapsules: effect on oxidation and sensory analysis. Journal of the Science of Food and Agriculture, 2018, 98, 5302-5312.	1.7	38
18	Improving crunchiness and crispness of fried squid rings through innovative tempura coatings: addition of alcohol and CO2 incubation. Journal of Food Science and Technology, 2018, 55, 2068-2078.	1.4	15

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19	Investigation of nitrite alternatives for the color stabilization of hemeâ€“iron hydrolysates. Journal of Food Science and Technology, 2018, 55, 4287-4296.	1.4	2
20	Development of Volatile Compounds during Hydrolysis of Porcine Hemoglobin with Papain. Molecules, 2018, 23, 357.	1.7	17
21	Physico-chemical and sensory characteristics of freeze-dried and air-dehydrated yogurt foam. LWT - Food Science and Technology, 2017, 80, 328-334.	2.5	24
22	Oxidative deterioration of pork during superchilling storage. Journal of the Science of Food and Agriculture, 2017, 97, 5211-5215.	1.7	19
23	Cheese powder as an ingredient in emulsion sausages: Effect on sensory properties and volatile compounds. Meat Science, 2017, 130, 1-6.	2.7	11
24	Tracking hydrophobicity state, aggregation behaviour and structural modifications of pork proteins under the influence of assorted heat treatments. Food Research International, 2017, 101, 266-273.	2.9	57
25	The Satiating Properties of Pork are not Affected by Cooking Methods, Sousvide Holding Time or Mincing in Healthy Menâ€”A Randomized Cross-Over Meal Test Study. Nutrients, 2017, 9, 941.	1.7	14
26	Cured Foods: Health Effects. , 2016, , 338-342.		3
27	Modification of gelatin functionality for culinary applications by using transglutaminase. International Journal of Gastronomy and Food Science, 2016, 5-6, 27-32.	1.3	24
28	Enrichment of Chicken Nuggets with Microencapsulated Omega-3 Fish Oil: Effect of Frozen Storage Time on Oxidative Stability and Sensory Quality. Food and Bioprocess Technology, 2016, 9, 285-297.	2.6	57
29	Fatty acid composition in double and multilayered microcapsules of Ï‰-3 as affected by storage conditions and type of emulsions. Food Chemistry, 2016, 194, 476-486.	4.2	42
30	A Rapid and Accurate Extraction Procedure for Analysing Free Amino Acids in Meat Samples by GC-MS. International Journal of Analytical Chemistry, 2015, 2015, 1-8.	0.4	17
31	Volatile compounds and physicochemical characteristics during storage of microcapsules from different fish oil emulsions. Food and Bioproducts Processing, 2015, 96, 52-64.	1.8	45
32	Physicochemical and microbiological changes during the refrigerated storage of lamb loins sous-vide cooked at different combinations of time and temperature. Food Science and Technology International, 2015, 21, 512-522.	1.1	23
33	Advanced glycation end products, physico-chemical and sensory characteristics of cooked lamb loins affected by cooking method and addition of flavour precursors. Food Chemistry, 2015, 168, 487-495.	4.2	74
34	Suitability of Using Monolayered and Multilayered Emulsions for Microencapsulation of Ï‰-3 Fatty Acids by Spray Drying: Effect of Storage at Different Temperatures. Food and Bioprocess Technology, 2015, 8, 100-111.	2.6	76
35	Volatile compound profile of sous-vide cooked lamb loins at different temperatureâ€“time combinations. Meat Science, 2015, 100, 52-57.	2.7	59
36	Quality characteristics of fried lamb nuggets from low-value meat cuts: Effect of formulation and freezing storage. Food Science and Technology International, 2015, 21, 503-511.	1.1	5

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37	Molecular Gastronomy in Spain. Journal of Culinary Science and Technology, 2014, 12, 279-293.	0.6	11
38	Effect of added phosphate and type of cooking method on physico-chemical and sensory features of cooked lamb loins. Meat Science, 2014, 97, 69-75.	2.7	31
39	Effect of different temperatureâ€“time combinations on lipid and protein oxidation of sous-vide cooked lamb loins. Food Chemistry, 2014, 149, 129-136.	4.2	118
40	Effect of different temperatureâ€“time combinations on physicochemical, microbiological, textural and structural features of sous-vide cooked lamb loins. Meat Science, 2013, 93, 572-578.	2.7	171
41	Science and Technology for New Culinary Techniques. Journal of Culinary Science and Technology, 2013, 11, 66-79.	0.6	44
42	Volatile Compounds Profile of Sous-Vide Cooked Pork Cheeks as Affected by Cooking Conditions (Vacuum Packaging, Temperature and Time). Molecules, 2013, 18, 12538-12547.	1.7	36
43	Carcass and meat quality traits of Iberian pig as affected by sex and crossbreeding with different Duroc genetic lines. Spanish Journal of Agricultural Research, 2013, 11, 1057.	0.3	18
44	Gas Chromatographyâ€“Mass Spectrometry Method for the Determination of Free Amino Acids as Their Dimethyl-tert-butylsilyl (TBDMS) Derivatives in Animal Source Food. Journal of Agricultural and Food Chemistry, 2012, 60, 2456-2463.	2.4	54
45	Physico-chemical, textural and structural characteristics of sous-vide cooked pork cheeks as affected by vacuum, cooking temperature, and cooking time. Meat Science, 2012, 90, 828-835.	2.7	211
46	Effect of solvent to sample ratio on total lipid extracted and fatty acid composition in meat products within different fat content. Meat Science, 2012, 91, 369-373.	2.7	22
47	Effect of dietary conjugated linoleic acid in combination with monounsaturated fatty acids on the composition and quality traits of cooked loin. Food Chemistry, 2011, 124, 518-526.	4.2	10
48	Pre-cure Freezing Effect on Physicochemical, Texture and Sensory Characteristics of Iberian Ham. Food Science and Technology International, 2011, 17, 127-133.	1.1	25
49	Analysis of volatile molecules in Iberian dry-cured loins as affected by genetic, feeding systems and ingredients. European Food Research and Technology, 2010, 231, 225-235.	1.6	8
50	Influence of preâ€cure freezing on the profile of volatile compounds during the processing of Iberian hams. Journal of the Science of Food and Agriculture, 2010, 90, 882-890.	1.7	26
51	Aroma profile of a collection of near-isogenic lines of melon (Cucumis melo L.). Food Chemistry, 2010, 118, 815-822.	4.2	43
52	Individual Phospholipid Classes from Iberian Pig Meat As Affected by Diet. Journal of Agricultural and Food Chemistry, 2010, 58, 1755-1760.	2.4	11
53	Muscle individual phospholipid classes throughout the processing of dry-cured ham: Influence of pre-cure freezing. Meat Science, 2010, 84, 431-436.	2.7	9
54	Influence of pre-cure freezing of Iberian ham on proteolytic changes throughout the ripening process. Meat Science, 2010, 85, 121-126.	2.7	33

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55	MRI-based analysis, lipid composition and sensory traits for studying Iberian dry-cured hams from pigs fed with different diets. Food Research International, 2010, 43, 248-254.	2.9	41
56	Volatile compounds of experimental liver pÃ¢tÃ© from pigs fed conjugated linoleic acid in combination with monounsaturated fatty acids. Journal of the Science of Food and Agriculture, 2009, 89, 2096-2106.	1.7	1
57	Liver pÃ¢tÃ© from pigs fed conjugated linoleic acid and monounsaturated fatty acids. European Food Research and Technology, 2009, 228, 749-758.	1.6	7
58	Influence of preâ€cure freezing of Iberian hams on lipolytic changes and lipid oxidation. International Journal of Food Science and Technology, 2009, 44, 2287-2295.	1.3	13
59	Quantitative changes in the fatty acid profile of lipid fractions of fresh loin from pigs as affected by dietary conjugated linoleic acid and monounsaturated fatty acids during refrigerated storage. Journal of Food Composition and Analysis, 2009, 22, 102-111.	1.9	7
60	Volatile compounds of fresh and dry-cured loin as affected by dietary conjugated linoleic acid and monounsaturated fatty acids. Meat Science, 2009, 81, 549-556.	2.7	26
61	Subcutaneous and intramuscular lipid traits as tools for classifying Iberian pigs as a function of their feeding background. Meat Science, 2009, 81, 632-640.	2.7	36
62	Effect of pasture on chestnut or acorn on fatty acid composition and aromatic profile of fat of Cinta Senese dry-cured ham. Grasas Y Aceites, 2009, 60, 271-276.	0.3	21
63	Influence of a severe reduction of the feeding level during the period immediately prior to free-range fattening on performance and fat quality in Iberian pigs. Journal of the Science of Food and Agriculture, 2008, 88, 449-454.	1.7	1
64	Oxidative changes of fresh loin from pig, caused by dietary conjugated linoleic acid and monounsaturated fatty acids, during refrigerated storage. Food Chemistry, 2008, 111, 730-737.	4.2	22
65	Fatty acid composition and oxidative susceptibility of fresh loin and liver from pigs fed conjugated linoleic acid in combination with monounsaturated fatty acids. Food Chemistry, 2008, 108, 86-96.	4.2	21
66	Comparison of different methods for total lipid quantification in meat and meat products. Food Chemistry, 2008, 110, 1025-1029.	4.2	114
67	Effect of dietary conjugated linoleic acid and monounsaturated fatty acids on productive, carcass and meat quality traits of pigs. Livestock Science, 2008, 117, 155-164.	0.6	35
68	Analysis of volatile compounds of Iberian dry-cured loins with different intramuscular fat contents using SPMEâ€“DED. Meat Science, 2008, 79, 172-180.	2.7	43
69	Partial replacement of pork fat by conjugated linoleic acid and/or olive oil in liver pÃ¢tÃ©s: Effect on physicochemical characteristics and oxidative stability. Meat Science, 2008, 80, 496-504.	2.7	51
70	Effect of dietary conjugated linoleic acid in combination with monounsaturated fatty acids on the meat composition and quality traits of dry-cured loin. Meat Science, 2008, 80, 1309-1319.	2.7	28
71	Analysis of Phospholipids in Muscle Foods. , 2008, , 167-186.		1
72	Fatty Acids Profile of the Subcutaneous Backfat Layers from Iberian Pigs Raised Under Free-range Conditions. Food Science and Technology International, 2007, 13, 135-140.	1.1	17

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73	Analysis of polycyclic aromatic hydrocarbons in solid matrixes by solid-phase microextraction coupled to a direct extraction device. Talanta, 2007, 71, 751-757.	2.9	49
74	Age at the beginning of the fattening period of Iberian pigs under free-range conditions affects growth, carcass characteristics and the fatty acid profile of lipids. Animal Feed Science and Technology, 2007, 139, 81-91.	1.1	21
75	Sensory characteristics of Iberian dry-cured loins: Influence of crossbreeding and rearing system. Meat Science, 2007, 75, 211-219.	2.7	51
76	Lipolytic and oxidative changes in Iberian dry-cured loin. Meat Science, 2007, 75, 315-323.	2.7	38
77	Preference and juiciness of Iberian dry-cured loin as affected by intramuscular fat content, crossbreeding and rearing system. Meat Science, 2007, 77, 324-330.	2.7	46
78	Stereospecific Analysis of Phospholipid Classes in Skeletal Muscle from Rats Fed Different Fat Sources. Journal of Agricultural and Food Chemistry, 2007, 55, 6191-6197.	2.4	8
79	Changes in the Fatty Acid Profile of the Subcutaneous Fat of Swine throughout Fattening As Affected by Dietary Conjugated Linoleic Acid and Monounsaturated Fatty Acids. Journal of Agricultural and Food Chemistry, 2007, 55, 10820-10826.	2.4	24
80	Improvement of a solid phase extraction method for separation of animal muscle phospholipid classes. Food Chemistry, 2007, 102, 875-879.	4.2	24
81	Phospholipid oxidation, non-enzymatic browning development and volatile compounds generation in model systems containing liposomes from porcine Longissimus dorsi and selected amino acids. European Food Research and Technology, 2007, 225, 665-675.	1.6	37
82	Effect of salt content and processing conditions on volatile compounds formation throughout the ripening of Iberian ham. European Food Research and Technology, 2007, 225, 677-684.	1.6	36
83	Effect of Dietary Conjugated Linoleic Acid and Monounsaturated Fatty Acid Content on Pig Muscle and Adipose Tissue Lipase and Esterase Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 9241-9247.	2.4	10
84	Protein and lipid oxidation in Longissimus dorsi and dry cured loin from Iberian pigs as affected by crossbreeding and diet. Meat Science, 2006, 72, 647-655.	2.7	121
85	On-site analysis of volatile nitrosamines in food model systems by solid-phase microextraction coupled to a direct extraction device. Talanta, 2006, 70, 1017-1023.	2.9	61
86	Analysis of volatile nitrosamines from a model system using SPMEâ€“DED at different temperatures and times of extraction. Food Chemistry, 2006, 99, 842-850.	4.2	20
87	High-pressure treatment of dry-cured Iberian ham. Effect on colour and oxidative stability during chill storage packed in modified atmosphere. European Food Research and Technology, 2006, 222, 486-491.	1.6	57
88	Stereospecific analysis of phospholipid classes in rat muscle. European Journal of Lipid Science and Technology, 2006, 108, 835-841.	1.0	12
89	Stereospecific analysis of fresh and dry-cured muscle phospholipids from Iberian pigs. Food Chemistry, 2005, 90, 437-443.	4.2	15
90	Lipolysis in dry-cured ham: Influence of salt content and processing conditions. Food Chemistry, 2005, 90, 523-533.	4.2	63

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91	Physicochemical changes throughout the ripening of dry cured hams with different salt content and processing conditions. European Food Research and Technology, 2005, 221, 30-35.	1.6	45
92	Improvement of Dry-cured Iberian Ham Quality Characteristics Through Modifications of Dietary Fat Composition and Supplementation with Vitamin E. Food Science and Technology International, 2005, 11, 327-335.	1.1	8
93	Effects of feeding in free-range conditions or in confinement with different dietary MUFA/PUFA ratios and Î±-tocopheryl acetate, on antioxidants accumulation and oxidative stability in Iberian pigs. Meat Science, 2005, 69, 151-163.	2.7	76
94	Volatile compounds on the surface and within Iberian dry-cured loin. European Food Research and Technology, 2004, 219, 445-451.	1.6	18
95	Lipid oxidative changes throughout the ripening of dry-cured Iberian hams with different salt contents and processing conditions. Food Chemistry, 2004, 84, 375-381.	4.2	134
96	Comparison of simultaneous distillation extraction(SDE) and solid-phase microextraction(SPME) for the analysis of volatile compounds in dry-cured ham. Journal of the Science of Food and Agriculture, 2004, 84, 1364-1370.	1.7	46
97	Improvement of a solid phase extraction method for analysis of lipid fractions in muscle foods. Analytica Chimica Acta, 2004, 520, 201-205.	2.6	131
98	Study of the effect of different fiber coatings and extraction conditions on dry cured ham volatile compounds extracted by solid-phase microextraction (SPME). Talanta, 2004, 64, 458-466.	2.9	87
99	Sensory characteristics of Iberian ham: Influence of salt content and processing conditions. Meat Science, 2004, 68, 45-51.	2.7	80
100	Meat quality characteristics in different lines of Iberian pigs. Meat Science, 2004, 67, 299-307.	2.7	54
101	Volatile compounds in Iberian dry-cured loin. Meat Science, 2004, 68, 391-400.	2.7	141
102	Magnetic resonance imaging as a predictive tool for sensory characteristics and intramuscular fat content of dry-cured loin. Journal of the Science of Food and Agriculture, 2003, 83, 268-274.	1.7	22
103	Physicochemical characteristics of three muscles from free-range reared Iberian pigs slaughtered at 90 kg live weight. Meat Science, 2003, 63, 533-541.	2.7	53
104	Effects of feeding elevated concentrations of monounsaturated fatty acids and vitamin E to swine on characteristics of dry cured hams. Meat Science, 2003, 64, 475-482.	2.7	47
105	Oxidative and lipolytic deterioration of different muscles from free-range reared Iberian pigs under refrigerated storage. Meat Science, 2003, 65, 1157-1164.	2.7	44
106	EFFECT OF VITAMIN E SUPPLEMENTATION AND PARTIAL SUBSTITUTION OF POLY- WITH MONO-UNSATURATED FATTY ACIDS IN PIG DIETS ON MUSCLE, AND MICROSOME EXTRACT a-TOCOPHEROL CONCENTRATION AND LIPID OXIDATION. Archives of Animal Nutrition, 2003, 57, 11-12.	0.9	29
107	Influence of sensory characteristics on the acceptability of dry-cured ham. Meat Science, 2002, 61, 347-354.	2.7	178
108	Emulsion Stability and Water Uptake Ability of Chicken Breast Muscle Proteins as Affected by Microbial Transglutaminase. Journal of Food Science, 2002, 67, 734-739.	1.5	30

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109	Free-range rearing increases (n-3) polyunsaturated fatty acids of neutral and polar lipids in swine muscles. Food Chemistry, 2002, 78, 219-225.	4.2	58
110	Monitoring volatile compounds during dry-cured ham ripening by solid-phase microextraction coupled to a new direct-extraction device. Journal of Chromatography A, 2002, 963, 83-88.	1.8	74
111	New Device for Direct Extraction of Volatiles in Solid Samples Using SPME. Journal of Agricultural and Food Chemistry, 2001, 49, 5115-5121.	2.4	58
112	Oxidative stability and fatty acid composition of pig muscles as affected by rearing system, crossbreeding and metabolic type of muscle fibre. Meat Science, 2001, 59, 39-47.	2.7	99
113	Effect of free-range rearing and Î±-tocopherol and copper supplementation on fatty acid profiles and susceptibility to lipid oxidation of fresh meat from Iberian pigs. Food Chemistry, 2000, 68, 51-59.	4.2	70
114	Influence of rearing conditions and crossbreeding on muscle color in Iberian pigs Influencia de las condiciones de crianza y del cruce en el color de los mÃºsculos de cerdos IbÃ©ricos. Food Science and Technology International, 2000, 6, 315-321.	1.1	23
115	Sensory characteristics of Iberian ham: Influence of rearing system and muscle location/ Caracteristicas sensoriales del jamÃ³n IbÃ©rico: Influencia del sistema de engorde y del mÃºsculo. Food Science and Technology International, 2000, 6, 235-242.	1.1	72
116	Texture and appearance of dry cured ham as affected by fat content and fatty acid composition. Food Research International, 2000, 33, 91-95.	2.9	160
117	Unsaponifiable fraction and n-alkane profile of subcutaneous fat from Iberian ham / FracciÃ³n insaponificable y perfil de los n-alcanos de la grasa subcutÃ¡nea del jamÃ³n IbÃ©rico. Food Science and Technology International, 1999, 5, 229-233.	1.1	17
118	Effect of Î±â€”tocopheryl acetate supplementation and the extensive feeding of pigs on the volatile aldehydes during the maturation of Iberian ham / Efecto del suplemento con acetato de Î±â€”tocoferol y de la alimentaciÃ³n en extensive del cerdo en los aldehÃdos volÃ¡tiles durante la maduraciÃ³n del jamÃ³n IbÃ©rico. Food Science and Technology International, 1999, 5, 235-241.	1.1	25
119	Dry cured Iberian ham non-volatile components as affected by the length of the curing process. Food Research International, 1999, 32, 643-651.	2.9	73
120	Volatile compounds of dry-cured Iberian ham as affected by the length of the curing process. Meat Science, 1999, 52, 19-27.	2.7	219
121	Development of meat and carcass quality characteristics in Iberian pigs reared outdoors. Meat Science, 1999, 52, 315-324.	2.7	103
122	Oxidative and lipolytic changes during ripening of Iberian hams as affected by feeding regime: extensive feeding and alpha-tocopheryl acetate supplementation. Meat Science, 1999, 52, 165-172.	2.7	93
123	Muscle fibre types in Iberian pigs: influence of crossbreeding with Duroc breed and rearing conditions. Animal Research, 1999, 48, 397-405.	0.6	15
124	Prediction of the feeding background of Iberian pigs using the fatty acid profile of subcutaneous, muscle and hepatic fat. Meat Science, 1998, 49, 155-163.	2.7	91
125	Sensory characteristics of Iberian ham: influence of processing time and slice location. Food Research International, 1998, 31, 53-58.	2.9	104
126	Headspace Solid Phase Microextraction for the Analysis of Volatiles in a Meat Product:Â Dry-Cured Iberian Ham. Journal of Agricultural and Food Chemistry, 1998, 46, 4688-4694.	2.4	124

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127	Influencia de las condiciones de elaboraciÃ³n sobre la proteolisis durante la maduraciÃ³n del jamÃ³n ibÃ©rico Influence of the processing conditions of Iberian ham on proteolysis during ripening. Food Science and Technology International, 1998, 4, 17-22.	1.1	21
128	Effect of feeding diets high in monounsaturated fatty acids and Î±-tocopheryl acetate to rabbits on resulting carcass fatty acid profile and lipid oxidation. Animal Science, 1997, 64, 177-186.	1.3	75
129	Influence of finishing diet on fatty acid profiles of intramuscular lipids, triglycerides and phospholipids in muscles of the Iberian pig. Meat Science, 1997, 45, 263-270.	2.7	167
130	MEASURING SENSORIAL QUALITY OF IBERIAN HAM BY RASCH MODEL. Journal of Food Quality, 1996, 19, 397-412.	1.4	72
131	Ingredients. , 0, , 59-76.		2