

Dolors ParÃ©s

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

476
citations

840728

11
h-index

794568

19
g-index

19
all docs

19
docs citations

19
times ranked

513
citing authors

#	ARTICLE	IF	CITATIONS
1	Surimi-like protein ingredient from porcine spleen as lean meat replacer in emulsion-type sausages. <i>Meat Science</i> , 2021, 182, 108640.	5.5	8
2	Utilisation of protein fractions from porcine spleen as technofunctional ingredients in emulsified cooked meat sausages. <i>International Journal of Food Science and Technology</i> , 2020, 55, 871-877.	2.7	8
3	RSM Optimization for the Recovery of Technofunctional Protein Extracts from Porcine Hearts. <i>Foods</i> , 2020, 9, 1733.	4.3	5
4	Improving quark-type cheese yield and quality by treating semi-skimmed cow milk with microbial transglutaminase. <i>LWT - Food Science and Technology</i> , 2020, 131, 109756.	5.2	9
5	Recovery and Extraction of Technofunctional Proteins from Porcine Spleen Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2019, 12, 298-312.	4.7	9
6	Nanofibrillated Cellulose as Functional Ingredient in Emulsion-Type Meat Products. <i>Food and Bioprocess Technology</i> , 2018, 11, 1393-1401.	4.7	21
7	Scale-up of the process to obtain functional ingredients based in plasma protein concentrates from porcine blood. <i>Meat Science</i> , 2014, 96, 304-310.	5.5	26
8	Porcine plasma as polyphosphate and caseinate replacer in frankfurters. <i>Meat Science</i> , 2012, 90, 624-628.	5.5	58
9	Low-salt porcine serum concentrate as functional ingredient in frankfurters. <i>Meat Science</i> , 2012, 92, 151-156.	5.5	7
10	Microbiological quality of fresh fruit and vegetable products in Catalonia (Spain) using normalised plate counting methods and real time polymerase chain reaction (QPCR). <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 605-611.	3.5	60
11	Characterization of plasma protein gels by means of image analysis. <i>LWT - Food Science and Technology</i> , 2007, 40, 1321-1329.	5.2	39
12	Effectiveness of high pressure processing on the hygienic and technological quality of porcine plasma from biopreserved blood. <i>Meat Science</i> , 2007, 76, 189-193.	5.5	6
13	Heat-induced gelation of porcine blood plasma proteins as affected by pH. <i>Meat Science</i> , 2007, 76, 216-225.	5.5	73
14	Structure of heat-induced plasma protein gels studied by fractal and lacunarity analysis. <i>Food Hydrocolloids</i> , 2007, 21, 147-153.	10.7	50
15	Studies on plasma protein interactions in heat-induced gels by differential scanning calorimetry and FT-Raman spectroscopy. <i>Food Hydrocolloids</i> , 2007, 21, 1144-1152.	10.7	30
16	Surface functional properties of blood plasma protein fractions. <i>European Food Research and Technology</i> , 2007, 226, 207-214.	3.3	18
17	Fourier Transform Raman Spectroscopy Study of Heat-Induced Gelation of Plasma Proteins as Influenced by pH. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7890-7897.	5.2	24
18	Preservation of porcine blood quality by means of lactic acid bacteria. <i>Meat Science</i> , 2006, 73, 386-393.	5.5	14

#	ARTICLE	IF	CITATIONS
19	Identification and antagonistic activity of lactic acid bacteria occurring in porcine blood from industrial slaughterhouses—a preliminary study. International Journal of Food Microbiology, 2006, 107, 207-211.	4.7	11