

JosÃ© M Barat

List of Publications by Year in descending order

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415
papers

8,730
citations

41258

49
h-index

62479

80
g-index

423
all docs

423
docs citations

423
times ranked

7683
citing authors

#	ARTICLE	IF	CITATIONS
1	Extending and measuring the quality of fresh-cut fruit and vegetables: a review. Trends in Food Science and Technology, 2007, 18, 373-386.	7.8	771
2	Enzyme-Responsive Intracellular Controlled Release Using Nanometric Silica Mesoporous Supports Capped with Saccharides. ACS Nano, 2010, 4, 6353-6368.	7.3	286
3	Enzyme-Responsive Controlled Release Using Mesoporous Silica Supports Capped with Lactose. Angewandte Chemie - International Edition, 2009, 48, 5884-5887.	7.2	236
4	Salt in food processing; usage and reduction: a review. International Journal of Food Science and Technology, 2011, 46, 1329-1336.	1.3	173
5	Comparison of wild and cultured sea bass (<i>Dicentrarchus labrax</i>) quality. Food Chemistry, 2010, 119, 1514-1518.	4.2	170
6	Calcium for extending the shelf life of fresh whole and minimally processed fruits and vegetables: a review. Trends in Food Science and Technology, 2007, 18, 210-218.	7.8	168
7	Use of vacuum impregnation in food salting process. Journal of Food Engineering, 2001, 49, 141-151.	2.7	159
8	Vacuum impregnation for development of new dehydrated products. Journal of Food Engineering, 2001, 49, 297-302.	2.7	136
9	Characterisation of microorganisms used for the production of food enzymes. EFSA Journal, 2019, 17, e05741.	0.9	130
10	Scientific Guidance for the submission of dossiers on Food Enzymes. EFSA Journal, 2021, 19, e06851.	0.9	122
11	Biochemical and sensory changes in dry-cured ham salted with partial replacements of NaCl by other chloride salts. Meat Science, 2012, 90, 361-367.	2.7	120
12	A comparative study of brine salting of Atlantic cod (<i>Gadus morhua</i>) and Atlantic salmon (<i>Salmo</i>)	2.7	115
13	Influence of brine concentration on Atlantic salmon fillet salting. Journal of Food Engineering, 2007, 80, 267-275.	2.7	105
14	Influence of Increasing Brine Concentration in the Cod-Salting Process. Journal of Food Science, 2002, 67, 1922-1925.	1.5	104
15	Controlled release of vitamin B2 using mesoporous materials functionalized with amine-bearing gate-like scaffolds. Journal of Controlled Release, 2008, 131, 181-189.	4.8	101
16	Nondestructive assessment of freshness in packaged sliced chicken breasts using SW-NIR spectroscopy. Food Research International, 2011, 44, 331-337.	2.9	100
17	Update of the risk assessment of diethylphthalate (DEHP), butylbenzylphthalate (BBP), bis(2-ethylhexyl)phthalate (DEHP), diisononylphthalate (DINP) and dodecylphthalate (DIDP) for use in food contact materials. EFSA Journal, 2019, 17, e05838.	0.9	97
18	Biochemical changes in dry-cured loins salted with partial replacements of NaCl by KCl. Food Chemistry, 2009, 117, 627-633.	4.2	91

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19	Microbiology and physico-chemical changes of dry-cured ham during the post-salting stage as affected by partial replacement of NaCl by other salts. <i>Meat Science</i> , 2008, 78, 135-142.	2.7	90
20	Effect of superchilled storage on the freshness and salting behaviour of Atlantic salmon (<i>Salmo</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	4.2	89
21	Cod salting manufacturing analysis. <i>Food Research International</i> , 2003, 36, 447-453.	2.9	87
22	Freshness monitoring of sea bream (<i>Sparus aurata</i>) with a potentiometric sensor. <i>Food Chemistry</i> , 2008, 108, 681-688.	4.2	86
23	Improvement in texture using calcium lactate and heat-shock treatments for stored ready-to-eat carrots. <i>Journal of Food Engineering</i> , 2007, 79, 1196-1206.	2.7	82
24	Modeling of simultaneous mass transfer and structural changes in fruit tissues. <i>Journal of Food Engineering</i> , 2001, 49, 77-85.	2.7	79
25	Fish freshness analysis using metallic potentiometric electrodes. <i>Sensors and Actuators B: Chemical</i> , 2008, 131, 362-370.	4.0	79
26	Monitoring of physical and chemical and microbiological changes in fresh pork meat under cold storage by means of a potentiometric electronic tongue. <i>Food Chemistry</i> , 2011, 126, 1261-1268.	4.2	79
27	Influence of cod freshness on the salting, drying and desalting stages. <i>Journal of Food Engineering</i> , 2006, 73, 9-19.	2.7	75
28	Influence of sodium replacement on physicochemical properties of dry-cured loin. <i>Meat Science</i> , 2009, 83, 423-430.	2.7	75
29	Detection of frozen-thawed salmon (<i>Salmo salar</i>) by a rapid low-cost method. <i>Journal of Food Engineering</i> , 2012, 113, 210-216.	2.7	73
30	Sensory hybrid host materials for the selective chromo-fluorogenic detection of biogenic amines. <i>Chemical Communications</i> , 2006, , 2239-2241.	2.2	72
31	Enhanced antimicrobial activity of essential oil components immobilized on silica particles. <i>Food Chemistry</i> , 2017, 233, 228-236.	4.2	70
32	Accurate concentration determination of anions nitrate, nitrite and chloride in minced meat using a voltammetric electronic tongue. <i>Sensors and Actuators B: Chemical</i> , 2010, 149, 71-78.	4.0	69
33	Influence of emulsifier type on the antifungal activity of cinnamon leaf, lemon and bergamot oil nanoemulsions against <i>Aspergillus niger</i> . <i>Food Control</i> , 2017, 73, 784-795.	2.8	69
34	Effect of Osmotic Solution Concentration, Temperature and Vacuum Impregnation Pretreatment on Osmotic Dehydration Kinetics of Apple Slices. <i>Food Science and Technology International</i> , 2001, 7, 451-456.	1.1	67
35	An electronic tongue for fish freshness analysis using a thick-film array of electrodes. <i>Mikrochimica Acta</i> , 2008, 163, 121-129.	2.5	67
36	Detection of adulterations with different grains in wheat products based on the hyperspectral image technique: The specific cases of flour and bread. <i>Food Control</i> , 2016, 62, 373-380.	2.8	61

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37	Design of a low-cost non-destructive system for punctual measurements of salt levels in food products using impedance spectroscopy. <i>Sensors and Actuators A: Physical</i> , 2010, 158, 217-223.	2.0	60
38	Effect of calcium lactate and heat-shock on texture in fresh-cut lettuce during storage. <i>Journal of Food Engineering</i> , 2006, 77, 1069-1077.	2.7	59
39	Physicochemical changes in dry-cured hams salted with potassium, calcium and magnesium chloride as a partial replacement for sodium chloride. <i>Meat Science</i> , 2010, 86, 331-336.	2.7	59
40	Physicochemical properties and microbiology of dry-cured loins obtained by partial sodium replacement with potassium, calcium and magnesium. <i>Meat Science</i> , 2010, 85, 580-588.	2.7	58
41	Prediction of NaCl, nitrate and nitrite contents in minced meat by using a voltammetric electronic tongue and an impedimetric sensor. <i>Food Chemistry</i> , 2010, 122, 864-870.	4.2	56
42	Salted cod manufacturing: influence of salting procedure on process yield and product characteristics. <i>Journal of Food Engineering</i> , 2005, 69, 467-471.	2.7	55
43	Use of neutral electrolysed water (EW) for quality maintenance and shelf-life extension of minimally processed lettuce. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 37-48.	2.7	55
44	Effect of high pressure processing or freezing technologies as pretreatment in vacuum fried carrot snacks. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 115-122.	2.7	54
45	Evaluation of sea bream (<i>Sparus aurata</i>) shelf life using an optoelectronic nose. <i>Food Chemistry</i> , 2013, 138, 1374-1380.	4.2	53
46	Characterization of Spanish powdered seaweeds: Composition, antioxidant capacity and technological properties. <i>Food Research International</i> , 2018, 111, 212-219.	2.9	53
47	Orange juices enriched with chitosan: Optimisation for extending the shelf-life. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 590-600.	2.7	52
48	Differentiation between fresh and frozen-thawed sea bream (<i>Sparus aurata</i>) using impedance spectroscopy techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 210-217.	2.7	51
49	Prevention of fungal spoilage in food products using natural compounds: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2002-2016.	5.4	51
50	Development of a colorimetric sensor array for squid spoilage assessment. <i>Food Chemistry</i> , 2015, 175, 315-321.	4.2	50
51	Influence of sodium replacement on the salting kinetics of pork loin. <i>Journal of Food Engineering</i> , 2009, 95, 551-557.	2.7	49
52	Eugenol and thymol immobilised on mesoporous silica-based material as an innovative antifungal system: Application in strawberry jam. <i>Food Control</i> , 2017, 81, 181-188.	2.8	49
53	Detection of expired vacuum-packed smoked salmon based on PLS-DA method using hyperspectral images. <i>Journal of Food Engineering</i> , 2013, 117, 342-349.	2.7	47
54	Rapid fraud detection of cocoa powder with carob flour using near infrared spectroscopy. <i>Food Control</i> , 2018, 92, 183-189.	2.8	47

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55	Biochemical and Sensory Properties of Dry-Cured Loins as Affected by Partial Replacement of Sodium by Potassium, Calcium, and Magnesium. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9699-9705.	2.4	45
56	Efficacy of steamer jet-injection as alternative to chlorine in fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2007, 45, 97-107.	2.9	44
57	Kinetics studies during NaCl and KCl pork meat brining. <i>Journal of Food Engineering</i> , 2011, 106, 102-110.	2.7	43
58	Control of undeclared flavoring of cocoa powders by the determination of vanillin and ethyl vanillin by HPLC. <i>Food Control</i> , 2016, 67, 171-176.	2.8	43
59	Protection of folic acid through encapsulation in mesoporous silica particles included in fruit juices. <i>Food Chemistry</i> , 2017, 218, 471-478.	4.2	43
60	Fast detection of cocoa shell in cocoa powders by near infrared spectroscopy and multivariate analysis. <i>Food Control</i> , 2019, 99, 68-72.	2.8	43
61	Post-salting studies in Spanish cured ham manufacturing. Time reduction by using brine thawing/salting. <i>Meat Science</i> , 2005, 69, 201-208.	2.7	41
62	Accelerated processing of dry-cured ham. Part 2. Influence of brine thawing/salting operation on proteolysis and sensory acceptability. <i>Meat Science</i> , 2006, 72, 766-772.	2.7	41
63	Influence of sodium replacement and packaging on quality and shelf life of smoked sea bass (<i>Dicentrarchus labrax</i> L.). <i>LWT - Food Science and Technology</i> , 2011, 44, 917-923.	2.5	40
64	Use of the voltammetric tongue in fresh cod (<i>Gadus morhua</i>) quality assessment. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 256-263.	2.7	40
65	Optimisation of steamer jet-injection to extend the shelflife of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2008, 48, 431-442.	2.9	38
66	Encapsulation of folic acid in different silica porous supports: A comparative study. <i>Food Chemistry</i> , 2016, 196, 66-75.	4.2	38
67	Control of ham salting by using image segmentation. <i>Food Control</i> , 2008, 19, 135-142.	2.8	37
68	Influence of low-sodium mixtures of salts on the post-salting stage of dry-cured ham process. <i>Journal of Food Engineering</i> , 2010, 99, 198-205.	2.7	37
69	PHYSICOCHEMICAL CHARACTERIZATION OF SOME SMOKED AND MARINATED FISH PRODUCTS. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 83-103.	0.9	37
70	Partial replacement of sodium in meat and fish products by using magnesium salts. A review. <i>Plant and Soil</i> , 2013, 368, 179-188.	1.8	36
71	Flow, viscoelastic and masticatory properties of tailor made thickened pea cream for people with swallowing problems. <i>Journal of Food Engineering</i> , 2021, 292, 110265.	2.7	35
72	Monitorization of Atlantic salmon (<i>Salmo salar</i>) spoilage using an optoelectronic nose. <i>Sensors and Actuators B: Chemical</i> , 2014, 195, 478-485.	4.0	34

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73	Use of impedance spectroscopy for predicting freshness of sea bream (<i>Sparus aurata</i>). <i>Food Control</i> , 2014, 35, 360-365.	2.8	34
74	Influence of pre-cure freezing of Iberian ham on proteolytic changes throughout the ripening process. <i>Meat Science</i> , 2010, 85, 121-126.	2.7	33
75	Changes in thermal properties of apple due to vacuum impregnation. <i>Journal of Food Engineering</i> , 2000, 43, 213-218.	2.7	31
76	Polymer Composites Containing Gated Mesoporous Materials for On-Command Controlled Release. <i>ACS Applied Materials & Interfaces</i> , 2014, 6, 6453-6460.	4.0	31
77	Effect of oregano (<i>Origanum vulgare</i> L. ssp. <i>hirtum</i>) and clove (<i>Eugenia</i> spp.) nanoemulsions on <i>Zygosaccharomyces bailii</i> survival in salad dressings. <i>Food Chemistry</i> , 2019, 295, 630-636.	4.2	31
78	Changes in methylxanthines and flavanols during cocoa powder processing and their quantification by near-infrared spectroscopy. <i>LWT - Food Science and Technology</i> , 2020, 117, 108598.	2.5	31
79	Pineapple Candying at Mild Temperature by Applying Vacuum Impregnation. <i>Journal of Food Science</i> , 2002, 67, 3046-3052.	1.5	30
80	Effect of prefreezing hams on endogenous enzyme activity during the processing of Iberian dry-cured hams. <i>Meat Science</i> , 2009, 82, 241-246.	2.7	30
81	Development of a smoked sea bass product with partial sodium replacement. <i>LWT - Food Science and Technology</i> , 2010, 43, 1426-1433.	2.5	30
82	Influence of brine concentration on swelling pressure of pork meat throughout salting. <i>Meat Science</i> , 2010, 86, 600-606.	2.7	30
83	Roadmap of cocoa quality and authenticity control in the industry: A review of conventional and alternative methods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 448-478.	5.9	29
84	Mass transfer analysis during the cod desalting process. <i>Food Research International</i> , 2004, 37, 203-208.	2.9	28
85	Replacement of pile salting by simultaneous brine thawing "salting in Spanish cured ham manufacturing. <i>Meat Science</i> , 2004, 66, 603-608.	2.7	28
86	Study of sea bass (<i>Dicentrarchus labrax</i> L.) salting process: Kinetic and thermodynamic control. <i>Food Control</i> , 2008, 19, 757-763.	2.8	28
87	Effect of partial sodium replacement on physicochemical parameters of smoked sea bass during storage. <i>Food Science and Technology International</i> , 2012, 18, 207-217.	1.1	28
88	Nanotechnology in the Development of Novel Functional Foods or their Package. An Overview Based in Patent Analysis. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2013, 5, 35-43.	0.5	28
89	Enhancing the antimicrobial activity of eugenol, carvacrol and vanillin immobilised on silica supports against <i>Escherichia coli</i> or <i>Zygosaccharomyces rouxii</i> in fruit juices by their binary combinations. <i>LWT - Food Science and Technology</i> , 2019, 113, 108326.	2.5	28
90	Analysis of some cod-desalting process variables. <i>Journal of Food Engineering</i> , 2005, 70, 67-72.	2.7	27

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91	Development of a new salmon salting and smoking method and process monitoring by impedance spectroscopy. <i>LWT - Food Science and Technology</i> , 2013, 51, 218-224.	2.5	27
92	Innovative Nondestructive Measurements of Water Activity and the Content of Salts in Low-Salt Hake Minces. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2496-2505.	2.4	27
93	Mesoporous Silica-Based Supports for the Controlled and Targeted Release of Bioactive Molecules in the Gastrointestinal Tract. <i>Journal of Food Science</i> , 2015, 80, E2504-16.	1.5	27
94	Chia (<i>Salvia hispanica</i> L.) seed mucilage as a fat replacer in yogurts: Effect on their nutritional, technological, and sensory properties. <i>Journal of Dairy Science</i> , 2021, 104, 2822-2833.	1.4	26
95	Recent Patents for Sodium Reduction in Foods. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2009, 1, 80-86.	0.5	26
96	Pre-cure Freezing Effect on Physicochemical, Texture and Sensory Characteristics of Iberian Ham. <i>Food Science and Technology International</i> , 2011, 17, 127-133.	1.1	25
97	Physicochemical and microbial changes during storage of smoke-flavoured salmon obtained by a new method. <i>Food Control</i> , 2015, 56, 195-201.	2.8	25
98	Cod desalting process as affected by water management. <i>Journal of Food Engineering</i> , 2004, 61, 353-357.	2.7	24
99	Study of salting and post-salting stages of fresh and thawed Iberian hams. <i>Meat Science</i> , 2008, 79, 677-682.	2.7	24
100	Artificial neural networks (Fuzzy ARTMAP) analysis of the data obtained with an electronic tongue applied to a ham-curing process with different salt formulations. <i>Applied Soft Computing Journal</i> , 2015, 30, 421-429.	4.1	24
101	Modulation of folic acid bioaccessibility by encapsulation in pH-responsive gated mesoporous silica particles. <i>Microporous and Mesoporous Materials</i> , 2015, 202, 124-132.	2.2	24
102	Toxicological assessment of mesoporous silica particles in the nematode <i>Caenorhabditis elegans</i> . <i>Environmental Research</i> , 2018, 166, 61-70.	3.7	24
103	Effect of Cooking on Protein Digestion and Antioxidant Activity of Different Legume Pastes. <i>Foods</i> , 2021, 10, 47.	1.9	24
104	Accelerated processing of dry-cured ham. Part I. Viability of the use of brine thawing/salting operation. <i>Meat Science</i> , 2006, 72, 757-765.	2.7	23
105	Comparative Study of Quality Changes Occurring on Dehydration and Rehydration of Cooked Chickpeas (<i>Cicer Arietinum</i> L.) Subjected to Combined Microwave/Convective and Convective Hot Air Dehydration. <i>Journal of Food Science</i> , 2006, 71, E282-E289.	1.5	23
106	Stability of different mesoporous silica particles during an <i>in vitro</i> digestion. <i>Microporous and Mesoporous Materials</i> , 2016, 230, 196-207.	2.2	23
107	Effect of thyme and oregano essential oils on the shelf life of salmon and seaweed burgers. <i>Food Science and Technology International</i> , 2018, 24, 394-403.	1.1	23
108	Azobenzene Polyesters Used as Gate-Like Scaffolds in Nanoscopic Hybrid Systems. <i>Chemistry - A European Journal</i> , 2012, 18, 13068-13078.	1.7	22

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109	Bactericidal activity of caprylic acid entrapped in mesoporous silica nanoparticles. <i>Food Control</i> , 2015, 56, 77-85.	2.8	22
110	Application of cinnamon bark emulsions to protect strawberry jam from fungi. <i>LWT - Food Science and Technology</i> , 2017, 78, 265-272.	2.5	22
111	Essential oils compounds as antimicrobial and antibiofilm agents against strains present in the meat industry. <i>Food Control</i> , 2019, 101, 29-38.	2.8	22
112	Relevant essential oil components: a minireview on increasing applications and potential toxicity. <i>Toxicology Mechanisms and Methods</i> , 2021, 31, 559-565.	1.3	22
113	Development of a low-cost non-destructive system for measuring moisture and salt content in smoked fish products. <i>Procedia Food Science</i> , 2011, 1, 1195-1201.	0.6	21
114	Voltammetry pulse array developed to determine the antioxidant activity of camu-camu (<i>Myrciaria</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T voltammetric electronic tongues. <i>Food Control</i> , 2015, 54, 181-187.	2.8	21
115	Physicochemical effects of chia (<i>Salvia hispanica</i>) seed flour on each wheat bread-making process phase and product storage. <i>Journal of Cereal Science</i> , 2015, 65, 67-73.	1.8	21
116	Potential of NIR spectroscopy to predict amygdalin content established by HPLC in intact almonds and classification based on almond bitterness. <i>Food Control</i> , 2018, 91, 68-75.	2.8	21
117	Antimicrobial activity of commercial calcium phosphate based materials functionalized with vanillin. <i>Acta Biomaterialia</i> , 2018, 81, 293-303.	4.1	21
118	Improving bread-making processing phases of fibre-rich formulas using chia (<i>Salvia hispanica</i>) seed flour. <i>LWT - Food Science and Technology</i> , 2017, 84, 419-425.	2.5	20
119	Changes in cocoa properties induced by the alkalization process: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2200-2221.	5.9	20
120	Characterisation of pile salting with sodium replaced mixtures of salts in dry-cured loin manufacture. <i>Journal of Food Engineering</i> , 2010, 97, 434-439.	2.7	19
121	Shelf life prediction of expired vacuum-packed chilled smoked salmon based on a KNN tissue segmentation method using hyperspectral images. <i>Journal of Food Engineering</i> , 2016, 178, 110-116.	2.7	19
122	Development of a novel smoke-flavoured trout product: An approach to sodium reduction and shelf life assessment. <i>Journal of Food Engineering</i> , 2017, 211, 22-29.	2.7	19
123	Hyperspectral image control of the heat-treatment process of oat flour to model composite bread properties. <i>Journal of Food Engineering</i> , 2017, 192, 45-52.	2.7	19
124	Improved antimicrobial activity of immobilised essential oil components against representative spoilage wine microorganisms. <i>Food Control</i> , 2018, 94, 177-186.	2.8	19
125	Degradation of silica particles functionalised with essential oil components under simulated physiological conditions. <i>Journal of Hazardous Materials</i> , 2020, 399, 123120.	6.5	19
126	Assessment of the impact of the IARC Monograph Vol. 121 on the safety of the substance styrene (FCM) Tj ETQq0 0 0 rgBT /Overlock 10 T	0.9	19

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127	Development of a puncture electronic device for electrical conductivity measurements throughout meat salting. <i>Sensors and Actuators A: Physical</i> , 2008, 148, 63-67.	2.0	18
128	Use of oil-in-water emulsions to control fungal deterioration of strawberry jams. <i>Food Chemistry</i> , 2016, 211, 92-99.	4.2	18
129	Improving the Antimicrobial Power of Low-effective Antimicrobial Molecules Through Nanotechnology. <i>Journal of Food Science</i> , 2018, 83, 2140-2147.	1.5	18
130	Development of a low-sodium ready-to-eat desalted cod. <i>Journal of Food Engineering</i> , 2011, 107, 304-310.	2.7	17
131	Fish Freshness Decay Measurement with a Colorimetric Array. <i>Procedia Engineering</i> , 2012, 47, 1362-1365.	1.2	17
132	Quantification of organic acids using voltammetric tongues. <i>Food Chemistry</i> , 2013, 138, 814-820.	4.2	17
133	Continuous monitoring of bread dough fermentation using a 3D vision Structured Light technique. <i>Journal of Food Engineering</i> , 2014, 130, 8-13.	2.7	17
134	Enrichment of stirred yogurts with folic acid encapsulated in pH-responsive mesoporous silica particles: Bioaccessibility modulation and physico-chemical characterization. <i>LWT - Food Science and Technology</i> , 2016, 72, 351-360.	2.5	17
135	Evaluation of the safety and efficacy of the organic acids lactic and acetic acids to reduce microbiological surface contamination on pork carcasses and pork cuts. <i>EFSA Journal</i> , 2018, 16, e05482.	0.9	17
136	A comparison between NIR and ATR-FTIR spectroscopy for varietal differentiation of Spanish intact almonds. <i>Food Control</i> , 2018, 94, 241-248.	2.8	17
137	Effect of brine thawing/salting on endogenous enzyme activity and sensory quality of Iberian dry-cured ham. <i>Food Microbiology</i> , 2012, 29, 247-254.	2.1	16
138	Relationship between fermentation behavior, measured with a 3D vision Structured Light technique, and the internal structure of bread. <i>Journal of Food Engineering</i> , 2015, 146, 227-233.	2.7	16
139	Presence of palm oil in foodstuffs: consumers' perception. <i>British Food Journal</i> , 2019, 121, 2148-2162.	1.6	16
140	Strategies for Salt Reduction in Foods. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2012, 4, 19-25.	0.5	16
141	Some advances in osmotic dehydration of fruit/Algunos avances en deshidratación osmótica de frutas. <i>Food Science and Technology International</i> , 1998, 4, 329-338.	1.1	15
142	Measurement of swelling pressure in pork meat brining. <i>Journal of Food Engineering</i> , 2009, 93, 108-113.	2.7	15
143	Protective effect of mesoporous silica particles on encapsulated folates. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2016, 105, 9-17.	2.0	15
144	Olive leaf extracts for shelf life extension of salmon burgers. <i>Food Science and Technology International</i> , 2019, 25, 91-100.	1.1	15

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145	Perception of fat and other quality parameters in minced and burger meat from Spanish consumer studies. <i>Meat Science</i> , 2020, 166, 108138.	2.7	15
146	Impact of chia seed mucilage on technological, sensory, and in vitro digestibility properties of a texture-modified puree. <i>Journal of Functional Foods</i> , 2022, 89, 104943.	1.6	15
147	Non destructive monitoring of the yoghurt fermentation phase by an image analysis of laser-diffraction patterns: Characterization of cow's, goat's and sheep's milk. <i>Food Chemistry</i> , 2019, 274, 46-54.	4.2	14
148	Use of simultaneous brine thawing/salting in dry-cured Iberian ham production. <i>Journal of Food Engineering</i> , 2011, 104, 316-321.	2.7	13
149	Incorporation of Mesoporous Silica Particles in Gelatine Gels: Effect of Particle Type and Surface Modification on Physical Properties. <i>Langmuir</i> , 2014, 30, 6970-6979.	1.6	13
150	Combination of different antifungal agents in oil-in-water emulsions to control strawberry jam spoilage. <i>Food Chemistry</i> , 2018, 239, 704-711.	4.2	13
151	Novel antimicrobial filtering materials based on carvacrol, eugenol, thymol and vanillin immobilized on silica microparticles for water treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 58, 102228.	2.7	13
152	Toxicological implications of amplifying the antibacterial activity of gallic acid by immobilisation on silica particles: A study on <i>C. elegans</i> . <i>Environmental Toxicology and Pharmacology</i> , 2020, 80, 103492.	2.0	13
153	Study of apple juice preservation by filtration through silica microparticles functionalised with essential oil components. <i>Food Control</i> , 2019, 106, 106749.	2.8	12
154	Laser backscattering imaging as a non-destructive quality control technique for solid food matrices: Modelling the fibre enrichment effects on the physico-chemical and sensory properties of biscuits. <i>Food Control</i> , 2019, 100, 278-286.	2.8	12
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299	Safety assessment of the process Novapet, based on Protec technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06794.	0.9	1
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