

Jos M Barat

List of Publications by Citations

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405
papers

6,728
citations

43
h-index

71
g-index

422
ext. papers

7,614
ext. citations

4.1
avg, IF

5.94
L-index

#	Paper	IF	Citations
405	Extending and measuring the quality of fresh-cut fruit and vegetables: a review. <i>Trends in Food Science and Technology</i> , 2007 , 18, 373-386	15.3	650
404	Enzyme-responsive intracellular controlled release using nanometric silica mesoporous supports capped with "saccharides". <i>ACS Nano</i> , 2010 , 4, 6353-68	16.7	261
403	Enzyme-responsive controlled release using mesoporous silica supports capped with lactose. <i>Angewandte Chemie - International Edition</i> , 2009 , 48, 5884-7	16.4	221
402	Use of vacuum impregnation in food salting process. <i>Journal of Food Engineering</i> , 2001 , 49, 141-151	6	140
401	Calcium for extending the shelf life of fresh whole and minimally processed fruits and vegetables: a review. <i>Trends in Food Science and Technology</i> , 2007 , 18, 210-218	15.3	139
400	Salt in food processing; usage and reduction: a review. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1329-1336	3.8	134
399	Comparison of wild and cultured sea bass (<i>Dicentrarchus labrax</i>) quality. <i>Food Chemistry</i> , 2010 , 119, 1514-1518	15.18	128
398	Vacuum impregnation for development of new dehydrated products. <i>Journal of Food Engineering</i> , 2001 , 49, 297-302	6	114
397	A comparative study of brine salting of Atlantic cod (<i>Gadus morhua</i>) and Atlantic salmon (<i>Salmo salar</i>). <i>Journal of Food Engineering</i> , 2007 , 79, 261-270	6	103
396	Biochemical and sensory changes in dry-cured ham salted with partial replacements of NaCl by other chloride salts. <i>Meat Science</i> , 2012 , 90, 361-7	6.4	101
395	Controlled release of vitamin B2 using mesoporous materials functionalized with amine-bearing gate-like scaffoldings. <i>Journal of Controlled Release</i> , 2008 , 131, 181-9	11.7	94
394	Influence of brine concentration on Atlantic salmon fillet salting. <i>Journal of Food Engineering</i> , 2007 , 80, 267-275	6	94
393	Influence of Increasing Brine Concentration in the Cod-Salting Process. <i>Journal of Food Science</i> , 2002 , 67, 1922-1925	3.4	94
392	Nondestructive assessment of freshness in packaged sliced chicken breasts using SW-NIR spectroscopy. <i>Food Research International</i> , 2011 , 44, 331-337	7	81
391	Biochemical changes in dry-cured loins salted with partial replacements of NaCl by KCl. <i>Food Chemistry</i> , 2009 , 117, 627-633	8.5	78
390	Cod salting manufacturing analysis. <i>Food Research International</i> , 2003 , 36, 447-453	7	78
389	Enzyme-Responsive Controlled Release Using Mesoporous Silica Supports Capped with Lactose. <i>Angewandte Chemie</i> , 2009 , 121, 5998-6001	3.6	77

388	Freshness monitoring of sea bream (<i>Sparus aurata</i>) with a potentiometric sensor. <i>Food Chemistry</i> , 2008 , 108, 681-8	8.5	74
387	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, 135-42	6.4	72
386	Modeling of simultaneous mass transfer and structural changes in fruit tissues. <i>Journal of Food Engineering</i> , 2001 , 49, 77-85	6	72
385	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	6	71
384	Effect of superchilled storage on the freshness and salting behaviour of Atlantic salmon (<i>Salmo salar</i>) fillets. <i>Food Chemistry</i> , 2007 , 103, 1268-1281	8.5	69
383	Monitoring of physical-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	8.5	68
382	Fish freshness analysis using metallic potentiometric electrodes. <i>Sensors and Actuators B: Chemical</i> , 2008 , 131, 362-370	8.5	68
381	Sensory hybrid host materials for the selective chromo-fluorogenic detection of biogenic amines. <i>Chemical Communications</i> , 2006 , 2239-41	5.8	67
380	Influence of cod freshness on the salting, drying and desalting stages. <i>Journal of Food Engineering</i> , 2006 , 73, 9-19	6	66
379	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	8.5	61
378	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	6	59
377	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	2.6	59
376	Influence of sodium replacement on physicochemical properties of dry-cured loin. <i>Meat Science</i> , 2009 , 83, 423-30	6.4	58
375	An electronic tongue for fish freshness analysis using a thick-film array of electrodes. <i>Mikrochimica Acta</i> , 2008 , 163, 121-129	5.8	57
374	Enhanced antimicrobial activity of essential oil components immobilized on silica particles. <i>Food Chemistry</i> , 2017 , 233, 228-236	8.5	53
373	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	6	53
372	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	3.9	52
371	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	6.2	50

370	Physicochemical properties and microbiology of dry-cured loins obtained by partial sodium replacement with potassium, calcium and magnesium. <i>Meat Science</i> , 2010 , 85, 580-8	6.4	50
369	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	6.8	49
368	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	8.5	48
367	Characterisation of microorganisms used for the production of food enzymes. <i>EFSA Journal</i> , 2019 , 17, e05741	2.3	45
366	Evaluation of sea bream (<i>Sparus aurata</i>) shelf life using an optoelectronic nose. <i>Food Chemistry</i> , 2013 , 138, 1374-80	8.5	45
365	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	6.2	44
364	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	6.8	43
363	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, 331-6	6.4	43
362	Salted cod manufacturing: influence of salting procedure on process yield and product characteristics. <i>Journal of Food Engineering</i> , 2005 , 69, 467-471	6	43
361	Influence of sodium replacement on the salting kinetics of pork loin. <i>Journal of Food Engineering</i> , 2009 , 95, 551-557	6	42
360	Orange juices enriched with chitosan: Optimisation for extending the shelf-life. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 590-600	6.8	42
359	Update of the risk assessment of di-butylphthalate (DBP), butyl-benzyl-phthalate (BBP), bis(2-ethylhexyl)phthalate (DEHP), di-isononylphthalate (DINP) and di-isodecylphthalate (DIDP) for use in food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05838	2.3	42
358	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	6	41
357	Efficacy of steamer jet-injection as alternative to chlorine in fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2007 , 45, 97-107	6.2	41
356	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	6.8	40
355	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, 766-72	6.4	40
354	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, 9699-705	5.7	37
353	Post-salting studies in Spanish cured ham manufacturing. Time reduction by using brine thawing-salting. <i>Meat Science</i> , 2005 , 69, 201-8	6.4	37

352	Development of a colorimetric sensor array for squid spoilage assessment. <i>Food Chemistry</i> , 2015 , 175, 315-21	8.5	36
351	Rapid fraud detection of cocoa powder with carob flour using near infrared spectroscopy. <i>Food Control</i> , 2018 , 92, 183-189	6.2	35
350	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	5.4	34
349	PHYSICOCHEMICAL CHARACTERIZATION OF SOME SMOKED AND MARINATED FISH PRODUCTS. <i>Journal of Food Processing and Preservation</i> , 2010 , 34, 83-103	2.1	33
348	Kinetics studies during NaCl and KCl pork meat brining. <i>Journal of Food Engineering</i> , 2011 , 106, 102-110	6	33
347	Optimisation of steamer jet-injection to extend the shelflife of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2008 , 48, 431-442	6.2	33
346	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	11.5	32
345	Control of ham salting by using image segmentation. <i>Food Control</i> , 2008 , 19, 135-142	6.2	32
344	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	6.2	32
343	Encapsulation of folic acid in different silica porous supports: A comparative study. <i>Food Chemistry</i> , 2016 , 196, 66-75	8.5	31
342	Fast detection of cocoa shell in cocoa powders by near infrared spectroscopy and multivariate analysis. <i>Food Control</i> , 2019 , 99, 68-72	6.2	31
341	Partial replacement of sodium in meat and fish products by using magnesium salts. A review. <i>Plant and Soil</i> , 2013 , 368, 179-188	4.2	30
340	Protection of folic acid through encapsulation in mesoporous silica particles included in fruit juices. <i>Food Chemistry</i> , 2017 , 218, 471-478	8.5	30
339	Monitorization of Atlantic salmon (<i>Salmo salar</i>) spoilage using an optoelectronic nose. <i>Sensors and Actuators B: Chemical</i> , 2014 , 195, 478-485	8.5	30
338	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	6	29
337	Characterization of Spanish powdered seaweeds: Composition, antioxidant capacity and technological properties. <i>Food Research International</i> , 2018 , 111, 212-219	7	29
336	Polymer composites containing gated mesoporous materials for on-command controlled release. <i>ACS Applied Materials & Interfaces</i> , 2014 , 6, 6453-60	9.5	28
335	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	6.8	28

334	Use of impedance spectroscopy for predicting freshness of sea bream (<i>Sparus aurata</i>). <i>Food Control</i> , 2014 , 35, 360-365	6.2	27
333	Pineapple Candying at Mild Temperature by Applying Vacuum Impregnation. <i>Journal of Food Science</i> , 2002 , 67, 3046-3052	3.4	27
332	Changes in thermal properties of apple due to vacuum impregnation. <i>Journal of Food Engineering</i> , 2000 , 43, 213-218	6	27
331	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	6.2	26
330	Influence of pre-cure freezing of Iberian ham on proteolytic changes throughout the ripening process. <i>Meat Science</i> , 2010 , 85, 121-6	6.4	26
329	Development of a smoked sea bass product with partial sodium replacement. <i>LWT - Food Science and Technology</i> , 2010 , 43, 1426-1433	5.4	25
328	Effect of prefreezing hams on endogenous enzyme activity during the processing of Iberian dry-cured hams. <i>Meat Science</i> , 2009 , 82, 241-6	6.4	25
327	Mass transfer analysis during the cod desalting process. <i>Food Research International</i> , 2004 , 37, 203-208	7	25
326	Replacement of pile salting by simultaneous brine thawing-salting in Spanish cured ham manufacturing. <i>Meat Science</i> , 2004 , 66, 603-8	6.4	25
325	Analysis of some cod-desalting process variables. <i>Journal of Food Engineering</i> , 2005 , 70, 67-72	6	25
324	Development of a new salmon salting-smoking method and process monitoring by impedance spectroscopy. <i>LWT - Food Science and Technology</i> , 2013 , 51, 218-224	5.4	24
323	Influence of brine concentration on swelling pressure of pork meat throughout salting. <i>Meat Science</i> , 2010 , 86, 600-6	6.4	24
322	Effect of partial sodium replacement on physicochemical parameters of smoked sea bass during storage. <i>Food Science and Technology International</i> , 2012 , 18, 207-17	2.6	23
321	Study of sea bass (<i>Dicentrarchus labrax</i> L.) salting process: Kinetic and thermodynamic control. <i>Food Control</i> , 2008 , 19, 757-763	6.2	23
320	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	8.5	22
319	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, 2496-505	5.7	22
318	Cod desalting process as affected by water management. <i>Journal of Food Engineering</i> , 2004 , 61, 353-357		22
317	Recent patents for sodium reduction in Foods. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2009 , 1, 80-6	1.9	22

316	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	5.4	21
315	Study of salting and post-salting stages of fresh and thawed Iberian hams. <i>Meat Science</i> , 2008 , 79, 677-82.	8.4	21
314	Accelerated processing of dry-cured ham. Part I. Viability of the use of brine thawing/salting operation. <i>Meat Science</i> , 2006 , 72, 757-65	6.4	21
313	Azobenzene polyesters used as gate-like scaffolds in nanoscopic hybrid systems. <i>Chemistry - A European Journal</i> , 2012 , 18, 13068-78	4.8	20
312	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	1.9	20
311	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		20
310	Modulation of folic acid bioaccessibility by encapsulation in pH-responsive gated mesoporous silica particles. <i>Microporous and Mesoporous Materials</i> , 2015 , 202, 124-132	5.3	19
309	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	2.6	19
308	Stability of different mesoporous silica particles during an in vitro digestion. <i>Microporous and Mesoporous Materials</i> , 2016 , 230, 196-207	5.3	19
307	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	7.5	18
306	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	3.4	18
305	Toxicological assessment of mesoporous silica particles in the nematode <i>Caenorhabditis elegans</i> . <i>Environmental Research</i> , 2018 , 166, 61-70	7.9	18
304	Application of cinnamon bark emulsions to protect strawberry jam from fungi. <i>LWT - Food Science and Technology</i> , 2017 , 78, 265-272	5.4	17
303	Voltammetry pulse array developed to determine the antioxidant activity of camu camu (<i>Myrciaria dubia</i> (H.B.K.) McVaug) and tumbo (<i>Passiflora mollissima</i> (Kunth) L.H. Bailey) juices employing voltammetric electronic tongues. <i>Food Control</i> , 2015 , 54, 181-187	6.2	17
302	Bactericidal activity of caprylic acid entrapped in mesoporous silica nanoparticles. <i>Food Control</i> , 2015 , 56, 77-85	6.2	17
301	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	3.4	17
300	Pre-cure freezing effect on physicochemical, texture and sensory characteristics of Iberian ham. <i>Food Science and Technology International</i> , 2011 , 17, 127-33	2.6	17
299	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	6	17

298	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	5.4	17
297	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	16.4	16
296	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	6.2	16
295	Fish Freshness Decay Measurement with a Colorimetric Array. <i>Procedia Engineering</i> , 2012 , 47, 1362-1365		16
294	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	5.4	15
293	Quantification of organic acids using voltammetric tongues. <i>Food Chemistry</i> , 2013 , 138, 814-20	8.5	15
292	Strategies for Salt Reduction in Foods. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2012 , 4, 19-25.9	5.9	15
291	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	5.4	15
290	Use of oil-in-water emulsions to control fungal deterioration of strawberry jams. <i>Food Chemistry</i> , 2016 , 211, 92-9	8.5	15
289	Essential oils compounds as antimicrobial and antibiofilm agents against strains present in the meat industry. <i>Food Control</i> , 2019 , 101, 29-38	6.2	14
288	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	3.8	14
287	Physicochemical and microbial changes during storage of smoke-flavoured salmon obtained by a new method. <i>Food Control</i> , 2015 , 56, 195-201	6.2	14
286	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	6	14
285	Improving the Antimicrobial Power of Low-Effective Antimicrobial Molecules Through Nanotechnology. <i>Journal of Food Science</i> , 2018 , 83, 2140-2147	3.4	14
284	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	6	14
283	Development of a low-sodium ready-to-eat desalted cod. <i>Journal of Food Engineering</i> , 2011 , 107, 304-310		14
282	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	6	13
281	Improved antimicrobial activity of immobilised essential oil components against representative spoilage wine microorganisms. <i>Food Control</i> , 2018 , 94, 177-186	6.2	13

280	Continuous monitoring of bread dough fermentation using a 3D vision Structured Light technique. <i>Journal of Food Engineering</i> , 2014 , 130, 8-13	6	13
279	Development of a puncture electronic device for electrical conductivity measurements throughout meat salting. <i>Sensors and Actuators A: Physical</i> , 2008 , 148, 63-67	3.9	13
278	Some advances in osmotic dehydration of fruit/Algunos avances en deshidrataci3n osm3tica de frutas. <i>Food Science and Technology International</i> , 1998 , 4, 329-338	2.6	13
277	Antimicrobial activity of commercial calcium phosphate based materials functionalized with vanillin. <i>Acta Biomaterialia</i> , 2018 , 81, 293-303	10.8	13
276	A comparison between NIR and ATR-FTIR spectroscopy for varietal differentiation of Spanish intact almonds. <i>Food Control</i> , 2018 , 94, 241-248	6.2	12
275	Effect of brine thawing/salting on endogenous enzyme activity and sensory quality of Iberian dry-cured ham. <i>Food Microbiology</i> , 2012 , 29, 247-54	6	12
274	Protective effect of mesoporous silica particles on encapsulated folates. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2016 , 105, 9-17	5.7	12
273	Olive leaf extracts for shelf life extension of salmon burgers. <i>Food Science and Technology International</i> , 2019 , 25, 91-100	2.6	12
272	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	6	12
271	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	6	11
270	Incorporation of mesoporous silica particles in gelatine gels: effect of particle type and surface modification on physical properties. <i>Langmuir</i> , 2014 , 30, 6970-9	4	11
269	Use of simultaneous brine thawing/salting in dry-cured Iberian ham production. <i>Journal of Food Engineering</i> , 2011 , 104, 316-321	6	11
268	Effect of Cooking on Protein Digestion and Antioxidant Activity of Different Legume Pastes. <i>Foods</i> , 2020 , 10,	4.9	11
267	Scientific Guidance for the submission of dossiers on Food Enzymes. <i>EFSA Journal</i> , 2021 , 19, e06851	2.3	11
266	Influence of potential pulses amplitude sequence in a voltammetric electronic tongue (VET) applied to assess antioxidant capacity in aliso. <i>Food Chemistry</i> , 2017 , 224, 233-241	8.5	10
265	A novel process for obtaining smoke-flavoured salmon using water vapour permeable bags. <i>Journal of Food Engineering</i> , 2015 , 149, 44-50	6	10
264	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	16.4	10
263	Degradation of silica particles functionalised with essential oil components under simulated physiological conditions. <i>Journal of Hazardous Materials</i> , 2020 , 399, 123120	12.8	10

262	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	8.5	10
261	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	4	10
260	Safety assessment of the process Drava International, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06642	2.3	10
259	Combination of different antifungal agents in oil-in-water emulsions to control strawberry jam spoilage. <i>Food Chemistry</i> , 2018 , 239, 704-711	8.5	9
258	Measurement of swelling pressure in pork meat brining. <i>Journal of Food Engineering</i> , 2009 , 93, 108-113	6	9
257	Classification of unaltered and altered dry-cured ham by impedance spectroscopy: a preliminary study. <i>Meat Science</i> , 2014 , 98, 695-700	6.4	8
256	Environmental management of the residual brine of cod desalting. Quantification of mass transfer phenomena and determination of some parameters on the residual brine important for its treatment by membrane technology. <i>Journal of Food Engineering</i> , 2010 , 99, 424-429	6	8
255	In vitro antimicrobial activity of immobilised essential oil components against <i>Helicobacter pylori</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2019 , 36, 3	4.4	8
254	Safety assessment of the process Technoplastika Prima Perdana, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06186	2.3	8
253	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	6.8	7
252	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	6.2	7
251	Study of apple juice preservation by filtration through silica microparticles functionalised with essential oil components. <i>Food Control</i> , 2019 , 106, 106749	6.2	7
250	Influence of the Presence of Skin on the Salting Kinetics of European Sea Bass. <i>Food Science and Technology International</i> , 2007 , 13, 199-205	2.6	7
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243	Perception of fat and other quality parameters in minced and burger meat from Spanish consumer studies. <i>Meat Science</i> , 2020 , 166, 108138	6.4	7
242	Comparative cytotoxic study of silica materials functionalised with essential oil components in HepG2 cells. <i>Food and Chemical Toxicology</i> , 2021 , 147, 111858	4.7	7
241	Development of a novel smoke-flavoured salmon product by sodium replacement using water vapour permeable bags. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2721-2728	4.3	7
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178	Safety evaluation of the food enzyme alpha-amylase from a genetically modified (strain NBA). <i>EFSA Journal</i> , 2019 , 17, e05681	2.3	1
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173	Safety evaluation of the food enzyme chitinase from (strain pChi). <i>EFSA Journal</i> , 2019 , 17, e05767	2.3	1

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166	Safety assessment of the process ONDUPET, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06251	2.3	1
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164	Safety evaluation of the food enzyme α -amylase from the genetically modified strain DP-Dzb45. <i>EFSA Journal</i> , 2020 , 18, e06311	2.3	1
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161	Safety evaluation of the food enzyme d-psicose 3-epimerase from the genetically modified strain FIS002. <i>EFSA Journal</i> , 2021 , 19, e06870	2.3	1
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158	Physical stability, rheology and microstructure of salad dressing containing essential oils: study of incorporating nanoemulsions. <i>British Food Journal</i> , 2021 , 123, 1626-1642	2.8	1
157	Safety evaluation of the food enzyme isoamylase from a . strain. <i>EFSA Journal</i> , 2020 , 18, e06250	2.3	1
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155	Safety assessment of the process Somoplast - Riachi & Co, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06252	2.3	1

154	Efficient reduction in vegetative cells and spores of <i>Bacillus subtilis</i> by essential oil components-coated silica filtering materials. <i>Journal of Food Science</i> , 2021 , 86, 2590-2603	3.4	1
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150	Safety evaluation of long-chain glycolipids from. <i>EFSA Journal</i> , 2021 , 19, e06609	2.3	1
149	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of suckling lambs and goats. <i>EFSA Journal</i> , 2021 , 19, e06633	2.3	1
148	Safety evaluation of the food enzyme α -amylase from (strain DP-Bzb41). <i>EFSA Journal</i> , 2019 , 17, e05899	2.3	1
147	Safety evaluation of the food enzyme beta-galactosidase from sp. (strain M3-1). <i>EFSA Journal</i> , 2019 , 17, e05827	2.3	1
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145	Safety assessment of the process PETman, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05829	2.3	1
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142	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified strain NZYM-DB. <i>EFSA Journal</i> , 2021 , 19, e06366	2.3	1
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139	Safety assessment of the active substance polyacrylic acid, sodium salt, cross-linked, for use in active food contact materials. <i>EFSA Journal</i> , 2018 , 16, e05448	2.3	1
138	Safety assessment of the process 'RecyPET Hungria', based on RecyPET Hungria technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2018 , 16, e05481	2.3	1
137	Natural antimicrobial-coated supports as filter aids for the microbiological stabilisation of drinks. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111634	5.4	1

136	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	2.3	1
135	Safety evaluation of steviol glycoside preparations, including rebaudioside AM, obtained by enzymatic bioconversion of highly purified stevioside and/or rebaudioside A stevia leaf extracts. <i>EFSA Journal</i> , 2021 , 19, e06691	2.3	1
134	Evaluation of the influence of food intake on the incorporation and excretion kinetics of mesoporous silica particles in <i>C.elegans</i> . <i>Chemico-Biological Interactions</i> , 2021 , 334, 109363	5	1
133	Safety evaluation of the food enzyme 4- β -glucanotransferase from (strain 'AE-SAS). <i>EFSA Journal</i> , 2019 , 17, e05628	2.3	0
132	Safety evaluation of the food enzyme phospholipase C from a genetically modified (strain PRF). <i>EFSA Journal</i> , 2019 , 17, e05682	2.3	0
131	Safety evaluation of the food enzyme endo-1,4- β -xylanase from a genetically modified (strain NZYM-CE). <i>EFSA Journal</i> , 2019 , 17, e05685	2.3	0
130	Safety evaluation of the food enzyme triacylglycerol lipase from (strain LFS). <i>EFSA Journal</i> , 2019 , 17, e05630	2.3	0
129	Study of Fishmeal Substitution on Growth Performance and Shelf-Life of Giltheadsea Bream (<i>Sparusaurata</i>). <i>Fishes</i> , 2020 , 5, 15	2.5	0
128	Safety evaluation of the food enzyme trypsin from porcine pancreas.. <i>EFSA Journal</i> , 2022 , 20, e07008	2.3	0
127	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of suckling lambs.. <i>EFSA Journal</i> , 2022 , 20, e07007	2.3	0
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123	Safety evaluation of the food enzyme cellulase from (strain DP-Nzc36). <i>EFSA Journal</i> , 2019 , 17, e05839	2.3	0
122	Safety evaluation of the food enzyme endo-1,4- β -xylanase from a genetically modified (strain LMG S-24584). <i>EFSA Journal</i> , 2018 , 16, e05447	2.3	0
121	Safety evaluation of the food enzyme endo-1,4- β -xylanase from a genetically modified (strain NZYM-FA). <i>EFSA Journal</i> , 2018 , 16, e05480	2.3	0
120	Safety assessment of the substance silver nanoparticles for use in food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06790	2.3	0
119	Safety evaluation of crosslinked polyacrylic acid polymers (carbomer) as a new food additive. <i>EFSA Journal</i> , 2021 , 19, e06693	2.3	0

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114	Evaluation of the safety and efficacy of lactic acid to reduce microbiological surface contamination on carcasses from kangaroos, wild pigs, goats and sheep.. <i>EFSA Journal</i> , 2022 , 20, e07265	2.3	o
113	Identification and prioritisation for risk assessment of phthalates, structurally similar substances and replacement substances potentially used as plasticisers in materials and articles intended to come into contact with food.. <i>EFSA Journal</i> , 2022 , 20, e07231	2.3	o
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110	Safety evaluation of the food enzyme glucan 1,4- β -maltotetraohydrolase from (strain DP-Dzr46). <i>EFSA Journal</i> , 2019 , 17, e05684	2.3	
109	Safety evaluation of the food enzyme β -glucanase, xylanase and cellulase from (strain NZYM-ST). <i>EFSA Journal</i> , 2019 , 17, e05631	2.3	
108	Safety assessment of the process 'J&Bz-Plasztik', based on Vacurema Prime technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05627	2.3	
107	Safety evaluation of the food enzyme glucose oxidase from (strain ZGL). <i>EFSA Journal</i> , 2019 , 17, e05629	2.3	
106	Safety evaluation of the food enzyme Phospholipase A from the genetically modified strain RF8793. <i>EFSA Journal</i> , 2020 , 18, e06310	2.3	
105	Safety assessment of the process Severn Valley Polymers, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06308	2.3	
104	Safety assessment of the process PT Asiaplast, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06254	2.3	
103	Safety assessment of the substance phosphoric acid, mixed esters with 2-hydroxyethyl methacrylate, for use in food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06120	2.3	
102	Safety evaluation of the food enzyme phospholipase A1 from the genetically modified <i>Aspergillus niger</i> strain NZYM-FP. <i>EFSA Journal</i> , 2020 , 18, e06131	2.3	
101	Safety evaluation of the food enzyme cyclomaltodextrin glucanotransferase from <i>Paenibacillus illinoisensis</i> strain 107. <i>EFSA Journal</i> , 2020 , 18, e06044	2.3	

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99	Safety evaluation of the food enzyme xylanase from the genetically modified <i>Trichoderma reesei</i> strain RF5703. <i>EFSA Journal</i> , 2020 , 18, e05974	2.3
98	Safety assessment of the substance (triethanolamine-perchlorate, sodium salt) dimer, for use in food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06046	2.3
97	Safety evaluation of the food enzyme with 4- α -D-((1 \rightarrow 4)- α -D-glucano)trehalose trehalohydrolase and (1 \rightarrow 4)- α -D-glucan 1- α -D-glucosylmutase activities from the <i>Gryllotalpica ginsengisoli</i> strain S34. <i>EFSA Journal</i> , 2020 , 18, e06042	2.3
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