

Juan C Ramirez-Suarez

List of Publications by Year in descending order

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54
papers

1,302
citations

394421

19
h-index

361022

35
g-index

55
all docs

55
docs citations

55
times ranked

1419
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of high pressure processing (HPP) on shelf life of albacore tuna (<i>Thunnus alalunga</i>) minced muscle. <i>Innovative Food Science and Emerging Technologies</i> , 2006, 7, 19-27.	5.6	129
2	Effect of transglutaminase-induced cross-linking on gelation of myofibrillar/soy protein mixtures*1. <i>Meat Science</i> , 2003, 65, 899-907.	5.5	127
3	Functional properties of fish protein hydrolysates from Pacific whiting(<i>Merluccius productus</i>) muscle produced by a commercial protease. <i>Food Chemistry</i> , 2008, 109, 782-789.	8.2	126
4	Plant proteases for bioactive peptides release: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2147-2163.	10.3	107
5	Comparison of the milk-clotting properties of three plant extracts. <i>Food Chemistry</i> , 2013, 141, 1902-1907.	8.2	74
6	Conformational changes in proteins recovered from jumbo squid (<i>Dosidicus gigas</i>) muscle through pH shift washing treatments. <i>Food Chemistry</i> , 2016, 196, 769-775.	8.2	47
7	Gelation of mixed myofibrillar/wheat gluten proteins treated with microbial transglutaminase. <i>Food Research International</i> , 2005, 38, 1143-1149.	6.2	46
8	TRANSGLUTAMINASE CROSS-LINKING OF BOVINE CARDIAC MYOFIBRILLAR PROTEINS AND ITS EFFECT ON PROTEIN GELATION. <i>Journal of Muscle Foods</i> , 2001, 12, 85-96.	0.5	42
9	Effect of ultrasound on physicochemical and foaming properties of a protein concentrate from giant squid (<i>Dosidicus gigas</i>) mantle. <i>LWT - Food Science and Technology</i> , 2020, 121, 108954.	5.2	40
10	Transglutaminase Cross-linking of Whey/Myofibrillar Proteins and the Effect on Protein Gelation. <i>Journal of Food Science</i> , 2002, 67, 2885-2891.	3.1	39
11	Sour orange <i>Citrus aurantium</i> L. flowers: A new vegetable source of milk-clotting proteases. <i>LWT - Food Science and Technology</i> , 2013, 54, 325-330.	5.2	38
12	Effect of fishmeal replacement with a vegetable protein mixture on the amino acid and fatty acid profiles of diets, biofloc and shrimp cultured in BFT system. <i>Aquaculture</i> , 2018, 483, 53-62.	3.5	37
13	Lipid Composition of the Liver Oil of Shark Species from the Caribbean and Gulf of California Waters. <i>Journal of Food Composition and Analysis</i> , 2000, 13, 791-798.	3.9	33
14	Rheological properties of mixed muscle/nonmuscle protein emulsions treated with transglutaminase at two ionic strengths. <i>International Journal of Food Science and Technology</i> , 2003, 38, 777-785.	2.7	27
15	Physicochemical and functional changes in jumbo squid (<i>Dosidicus gigas</i>) mantle muscle during ice storage. <i>Food Chemistry</i> , 2008, 111, 586-591.	8.2	25
16	Endogenous Proteases in Pacific Whiting (<i>Merluccius productus</i>) Muscle as A Processing Aid in Functional Fish Protein Hydrolysate Production. <i>Food and Bioprocess Technology</i> , 2012, 5, 130-137.	4.7	24
17	Replacement of fishmeal by vegetable meal mix in the diets of <i>Litopenaeus vannamei</i> reared in low-salinity biofloc system: effect on digestive enzymatic activity. <i>Aquaculture Nutrition</i> , 2017, 23, 236-245.	2.7	21
18	Trypsin from viscera of vermiculated sailfin catfish, <i>Pterygoplichthys disjunctivus</i> , Weber, 1991: Its purification and characterization. <i>Food Chemistry</i> , 2013, 141, 940-945.	8.2	20

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19	QUALITY CHANGES IN AUSTRALIAN RED CLAW CRAYFISH (<i>CHERAX QUADRICARINATUS</i>) SUBJECTED TO MULTIPLE FREEZING-THAWING CYCLES. <i>Journal of Food Quality</i> , 2003, 26, 285-298.	2.6	19
20	Production of whey protein hydrolysates with angiotensin-converting enzyme-inhibitory activity using three new sources of plant proteases. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 28, 101724.	3.1	19
21	Properties of recovered solids from stick-water treated by centrifugation and pH shift. <i>Food Chemistry</i> , 2009, 114, 197-203.	8.2	17
22	The influence of ante-mortem hypoxia on the physicochemical stability of myofibrillar proteins in the muscle tissue of white shrimp (<i>Litopenaeus vannamei</i>) exposed to multiple freeze-thaw cycles. <i>European Food Research and Technology</i> , 2012, 235, 37-45.	3.3	17
23	Pacific whiting (<i>Merluccius productus</i>) underutilization in the Gulf of California: Muscle autolytic activity characterization. <i>Food Chemistry</i> , 2008, 107, 106-111.	8.2	16
24	Partial characterization of an effluent produced by cooking of Jumbo squid (<i>Dosidicus gigas</i>) mantle muscle. <i>Bioresource Technology</i> , 2010, 101, 600-605.	9.6	16
25	Acidic Proteases from Monterey Sardine (<i>Sardinops sagax caerulea</i>) Immobilized on Shrimp Waste Chitin and Chitosan Supports: Searching for a By-product Catalytic System. <i>Applied Biochemistry and Biotechnology</i> , 2013, 171, 795-805.	2.9	16
26	Effect of freezing on protein denaturation and gelling capacity of jumbo squid (<i>Dosidicus gigas</i>) mantle muscle. <i>LWT - Food Science and Technology</i> , 2015, 60, 737-742.	5.2	15
27	Hydroxylslyl-pyridinoline occurrence and chemical characteristics of collagen present in jumbo squid (<i>Dosidicus gigas</i>) tissues. <i>Journal of Food Composition and Analysis</i> , 2015, 44, 10-17.	3.9	14
28	Exploring the Milk-Clotting and Proteolytic Activities in Different Tissues of <i>Vallesia glabra</i> : a New Source of Plant Proteolytic Enzymes. <i>Applied Biochemistry and Biotechnology</i> , 2021, 193, 389-404.	2.9	13
29	Milk-Clotting Plant Proteases for Cheesemaking. , 2018, , 21-41.		12
30	Storage stability of liver oil from two ray (<i>Rhinoptera bonasus</i> and <i>Aetobatus narinari</i>) species from the Gulf of Mexico. <i>Food Chemistry</i> , 2010, 119, 1578-1583.	8.2	11
31	Changes in quality parameters of Monterey sardine (<i>Sardinops sagax caerulea</i>) muscle during the canning process. <i>Food Chemistry</i> , 2010, 122, 482-487.	8.2	11
32	Lipid Composition, Natural Antioxidants and Physicochemical Characteristics in Liver Oil from Rajiforms from the Gulf of Mexico. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 323-328.	1.9	10
33	High Hydrostatic Pressure and Heat Treatment Effects on Physicochemical Characteristics of Albacore Tuna (<i>Thunnus alalunga</i>) Minced Muscle. <i>Journal of Aquatic Food Product Technology</i> , 2006, 15, 5-17.	1.4	8
34	Jumbo squid (<i>Dosidicus gigas</i>) mantle muscle gelled emulsified type product: formulation, processing and physicochemical characteristics. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1517-1524.	2.7	7
35	Purification and characterization of chymotrypsin from viscera of vermiculated sailfin catfish, <i>Pterygoplichthys disjunctivus</i> , Weber, 1991. <i>Fish Physiology and Biochemistry</i> , 2013, 39, 121-130.	2.3	7
36	Washing Effects on Gelling Properties and Color of Monterey Sardine (<i>Sardinops sagax caerulea</i>) Minced Flesh. <i>Journal of Aquatic Food Product Technology</i> , 2000, 9, 55-67.	1.4	6

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37	Effect of Amidated Low-Methoxyl Pectin on Physicochemical Characteristics of Jumbo Squid (<i>Dosidicus gigas</i>) Mantle Muscle Gels. <i>Food Technology and Biotechnology</i> , 2017, 55, 398-404.	2.1	6
38	Effect of Alkaline and Acidic Wash Treatments on Functional Properties and Color of Monterey Sardine (<i>Sardinops sagax caerulea</i>) Minced Flesh. <i>Journal of Aquatic Food Product Technology</i> , 2001, 10, 85-99.	1.4	5
39	Isolation and properties of 5â€²-nucleotidase isolated from jumbo squid (<i>Dosidicus gigas</i>) mantle muscle from the Gulf of California, Mexico. <i>Food Chemistry</i> , 2009, 112, 880-884.	8.2	5
40	Partial characterization of alkaline proteases from viscera of vermiculated sailfin catfish <i>Pterygoplichthys disjunctivus</i> Weber, 1991. <i>Fisheries Science</i> , 2011, 77, 697-705.	1.6	5
41	Effect of lyophilized jumbo squid (<i>Dosidicus gigas</i>) fin and mantle muscle on dough properties and bread baking performance of commercial wheat flour. <i>CYTA - Journal of Food</i> , 2012, 10, 57-62.	1.9	5
42	Microbiological and Physicochemical Quality Changes in Frankfurters Made from Jumbo Squid (<i>Dosidicus gigas</i>) Mantle Muscle in the Presence and Absence of a Natural Antimicrobial Agent. <i>Journal of Food Safety</i> , 2015, 35, 473-481.	2.3	5
43	Catalytic and Operational Stability of Acidic Proteases from Monterey Sardine (<i>Sardinops sagax</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 3 41, e12287.	2.9	5
44	Physicochemical and Structural Properties of Recovered Elastin from Jumbo Squid (<i>Dosidicus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 1.4	1.4	5
45	Proteomic identification and physicochemical characterisation of paramyosin and collagen from octopus (<i>Octopus vulgaris</i>) and jumbo squid (<i>Dosidicus gigas</i>). <i>International Journal of Food Science and Technology</i> , 2020, 55, 3246-3253.	2.7	5
46	Natural antioxidants in the stability of ray liver oil. <i>Ciencia Rural</i> , 2017, 47, .	0.5	4
47	Optimal Immobilization of Acidic Proteases from Monterey Sardine (<i>Sardinops sagax caerulea</i>) on Partially Deacetylated Chitin from Shrimp Head Waste. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 1144-1154.	1.4	3
48	Postmortem Biochemical and Microbiological Changes in Loricariid Catfish (<i>Pterygoplichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 105-113.	1.4	3
49	Spray-Drying Effect of the Soluble Solids from an Effluent Produced by Cooking Jumbo Squid (<i>Dosidicus gigas</i>) Mantle Muscle. <i>Drying Technology</i> , 2014, 32, 1200-1209.	3.1	2
50	Influence of pH, ionic strength and isoascorbic acid on the gel-forming ability of Jumbo squid muscle (<i>Dosidicus gigas</i>). <i>Food Chemistry</i> , 2021, 337, 127993.	8.2	2
51	Shelf-life of loricariid catfish (<i>Pterygoplichthys disjunctivus</i> [Weber, 1991]) roe stored in ice. <i>Food Science and Technology</i> , 2021, 41, 311-318.	1.7	2
52	Partial Characterization of a Low-Molecular-Mass Fraction with Cryoprotectant Activity from Jumbo Squid (<i>Dosidicus gigas</i>) Mantle Muscle. <i>Food Technology and Biotechnology</i> , 2019, 57, 39-47.	2.1	2
53	PARTIAL CHARACTERIZATION OF LORICARIID CATFISH (<i>Pterygoplichthys disjunctivus</i> , WEBER, 1991) ROE. <i>Biotechnia</i> , 2015, 17, 15.	0.3	1
54	Immunoblotting identification of jumbo squid (<i>Dosidicus gigas</i>) LOX isoforms and in vitro crosslinking assay over selected collagenous materials. <i>Food Science and Technology</i> , 0, 42, .	1.7	1