

# Juan C Ramirez-Suarez

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1682821/publications.pdf>

Version: 2024-02-01

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	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
2	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
3	Shelf-life of loricatoriid catfish ( <i>Pterygoplichthys disjunctivus</i> [Weber, 1991]) roe stored in ice. <i>Food Science and Technology</i> , 2021, 41, 311-318.	1.7	2
4	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
5	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
6	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
7	Physicochemical and Structural Properties of Recovered Elastin from Jumbo Squid ( <i>Dosidicus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 3	1.4	5
8	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
9	Plant proteases for bioactive peptides release: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2147-2163.	10.3	107
10	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
11	Milk-Clotting Plant Proteases for Cheesemaking. , 2018, , 21-41.		12
12	Catalytic and Operational Stability of Acidic Proteases from Monterey Sardine ( <i>Sardinops sagax</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 41, e12287.	2.9	5
13	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
14	Natural antioxidants in the stability of ray liver oil. <i>Ciencia Rural</i> , 2017, 47, .	0.5	4
15	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
16	Optimal Immobilization of Acidic Proteases from Monterey Sardine ( <i>Sardinops sagax caeurelea</i> ) on Partially Deacetylated Chitin from Shrimp Head Waste. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 1144-1154.	1.4	3
17	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
18	Postmortem Biochemical and Microbiological Changes in Loricatoriid Catfish ( <i>Pterygoplichthys</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 105-113.	1.4	3

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	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
22	PARTIAL CHARACTERIZATION OF LORICARIID CATFISH ( <i>Pterygoplichthys disjunctivus</i> , WEBER, 1991) ROE. <i>Biotecnica</i> , 2015, 17, 15.	0.3	1
23	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
24	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
25	Comparison of the milk-clotting properties of three plant extracts. <i>Food Chemistry</i> , 2013, 141, 1902-1907.	8.2	74
26	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
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	Lipid Composition, Natural Antioxidants and Physicochemical Characteristics in Liver Oil from Rajiforms from the Gulf of Mexico. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2009, 86, 323-328.	1.9	10

#	ARTICLE	IF	CITATIONS
37	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
38	Isolation and properties of 5'-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
39	Properties of recovered solids from stick-water treated by centrifugation and pH shift. <i>Food Chemistry</i> , 2009, 114, 197-203.	8.2	17
40	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
41	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
42	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
43	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
44	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
45	Gelation of mixed myofibrillar/wheat gluten proteins treated with microbial transglutaminase. <i>Food Research International</i> , 2005, 38, 1143-1149.	6.2	46
46	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
47	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
48	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
49	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
50	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
51	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
52	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
53	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
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