

Claudia Ruiz-Capillas

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

132
papers

4,355
citations

37
h-index

61
g-index

136
ext. papers

5,083
ext. citations

5.5
avg, IF

6
L-index

#	Paper	IF	Citations
132	Replacement of saturated fat by healthy oils to improve nutritional quality of meat products 2022 , 461-487		
131	Biogenic Amines 2022 , 97-106		
130	Structural and Technological Approach to Reveal the Role of the Lipid Phase in the Formation of Soy Emulsion Gels with Chia Oil. <i>Gels</i> , 2021 , 7,	4.2	1
129	The usual suspect: How to co-create healthier meat products. <i>Food Research International</i> , 2021 , 143, 110304	7	14
128	Novel lipid materials based on gelling procedures as fat analogues in the development of healthier meat products. <i>Current Opinion in Food Science</i> , 2021 , 39, 1-6	9.8	11
127	Using inulin-based emulsion gels as fat substitute in salt reduced Bologna sausage. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 505-517	4.3	22
126	Emulsion gels as delivery systems for phenolic compounds: Nutritional, technological and structural properties. <i>Food Chemistry</i> , 2021 , 339, 128049	8.5	13
125	Phenolic compounds in emulsion gel-based delivery systems applied as animal fat replacers in frankfurters: Physico-chemical, structural and microbiological approach. <i>Food Chemistry</i> , 2021 , 340, 128095	8.5	16
124	Dry-fermented sausages inoculated with <i>Enterococcus faecium</i> CECT 410 as free cells or in alginate beads. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110561	5.4	5
123	Inulin gelled emulsion as a fat replacer and fiber carrier in healthier Bologna sausage. <i>Food Science and Technology International</i> , 2021 , 1082013220980586	2.6	3
122	Seed wastes and byproducts: reformulation of meat products 2021 , 347-369		
121	Characterisation of Muffins with Upcycled Sunflower Flour. <i>Foods</i> , 2021 , 10,	4.9	2
120	Sensory Analysis and Consumer Research in New Meat Products Development. <i>Foods</i> , 2021 , 10,	4.9	12
119	Development of Meat Products with Healthier Lipid Content: Vibrational Spectroscopy. <i>Foods</i> , 2021 , 10,	4.9	5
118	Effect of encapsulated <i>Lactobacillus plantarum</i> as probiotic on dry-sausages during chilled storage. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3613-3621	3.8	5
117	Understanding the role of chia (<i>Salvia Hispanica</i> L.) mucilage on olive oil-based emulsion gels as a new fat substitute in emulsified meat products. <i>European Food Research and Technology</i> , 2020 , 246, 909-922	3.4	20
116	Chia (<i>Salvia hispanica</i> L.) mucilage as a new fat substitute in emulsified meat products: Technological, physicochemical, and rheological characterization. <i>LWT - Food Science and Technology</i> , 2020 , 125, 109193	5.4	27

115	Potential of a Sunflower Seed By-Product as Animal Fat Replacer in Healthier Frankfurters. <i>Foods</i> , 2020 , 9,	4.9	15
114	Addition of fermented and unfermented grape skin in broilers' diets: effect on digestion, growth performance, intestinal microbiota and oxidative stability of meat. <i>Animal</i> , 2020 , 14, 1371-1381	3.1	7
113	Impact of Culinary Procedures on Nutritional and Technological Properties of Reduced-Fat Longanizas Formulated with Chia (L.) or Oat (L.) Emulsion Gel. <i>Foods</i> , 2020 , 9,	4.9	5
112	Physical hazards in meat products: Consumers' complaints found on a Brazilian website. <i>Food Control</i> , 2020 , 108, 106892	6.2	4
111	Modeling the influence of functional additives in beef sausages using a Box-Benkhen design: Effects on quality characteristics. <i>Food Bioscience</i> , 2020 , 35, 100572	4.9	2
110	Effects of two fibers used separately and in combination on physico-chemical, textural, nutritional and sensory properties of beef fresh sausage. <i>British Food Journal</i> , 2019 , 121, 1428-1440	2.8	3
109	Chia (L.) a Promising Alternative for Conventional and Gelled Emulsions: Technological and Lipid Structural Characteristics. <i>Gels</i> , 2019 , 5,	4.2	2
108	Phenolic Metabolites in Plasma and Thigh Meat of Chickens Supplemented with Grape Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4463-4471	5.7	12
107	Impact of Biogenic Amines on Food Quality and Safety. <i>Foods</i> , 2019 , 8,	4.9	174
106	Effect of different strategies of Lactobacillus plantarum incorporation in chorizo sausages. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6706-6712	4.3	10
105	Improving Lipid Content in Muscle-Based Food: New Strategies for Developing Fat Replacers Based on Gelling Processes Using Healthy Edible Oils 2019 , 185-198		0
104	Survival of probiotic Lactobacillus plantarum and Enterococcus faecium in alginate beads during stress treatments. <i>Nutrition and Food Science</i> , 2019 , 49, 273-283	1.5	4
103	Effects of probiotic strains, Lactobacillus plantarum TN8 and Pediococcus acidilactici, on microbiological and physico-chemical characteristics of beef sausages. <i>LWT - Food Science and Technology</i> , 2018 , 92, 195-203	5.4	19
102	Implications of domestic food practices for the presence of bioactive components in meats with special reference to meat-based functional foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2334-2345	11.5	12
101	Elucidation of lipid structural characteristics of chia oil emulsion gels by Raman spectroscopy and their relationship with technological properties. <i>Food Hydrocolloids</i> , 2018 , 77, 212-219	10.6	20
100	Chia and oat emulsion gels as new animal fat replacers and healthy bioactive sources in fresh sausage formulation. <i>Meat Science</i> , 2018 , 135, 6-13	6.4	79
99	Effect of polyphenols dietary grape by-products on chicken patties. <i>European Food Research and Technology</i> , 2018 , 244, 367-377	3.4	17
98	Quality Assessment of Fresh Meat from Several Species Based on Free Amino Acid and Biogenic Amine Contents during Chilled Storage. <i>Foods</i> , 2018 , 7,	4.9	33

97	Free-sodium salts mixture and AlgySalt [®] use as NaCl substitutes in fresh and cooked meat products intended for the hypertensive population. <i>Meat Science</i> , 2017 , 133, 194-203	6.4	19
96	Infrared spectroscopy used to determine effects of chia and olive oil incorporation strategies on lipid structure of reduced-fat frankfurters. <i>Food Chemistry</i> , 2017 , 221, 1333-1339	8.5	30
95	Effect of Added Grape Seed and Skin on Chicken Thigh Patties during Chilled Storage. <i>International Journal of Food and Nutritional Science</i> , 2017 , 4, 67-73	0	7
94	Effects of emulsion gels containing bioactive compounds on sensorial, technological, and structural properties of frankfurters. <i>Food Science and Technology International</i> , 2016 , 22, 132-45	2.6	51
93	Properties of reformulated hot dog sausage without added nitrites during chilled storage. <i>Food Science and Technology International</i> , 2016 , 22, 21-30	2.6	4
92	Strategies for incorporation of chia (<i>Salvia hispanica</i> L.) in frankfurters as a health-promoting ingredient. <i>Meat Science</i> , 2016 , 114, 75-84	6.4	60
91	Meat: Eating Quality and Preservation 2016 , 685-692		0
90	Food Chemistry: Food Quality and New Analytical Approaches. <i>Journal of Chemistry</i> , 2016 , 2016, 1-2	2.3	1
89	Emulsion gels as potential fat replacers delivering β -glucan and healthy lipid content for food applications. <i>Journal of Food Science and Technology</i> , 2016 , 53, 4336-4347	3.3	23
88	Shelf-life of n-3 PUFA enriched frankfurters formulated with a konjac-based oil bulking agent. <i>LWT - Food Science and Technology</i> , 2015 , 62, 711-717	5.4	8
87	Oil-in-water emulsion gels stabilized with chia (<i>Salvia hispanica</i> L.) and cold gelling agents: Technological and infrared spectroscopic characterization. <i>Food Chemistry</i> , 2015 , 185, 470-8	8.5	62
86	Novel applications of oil-structuring methods as a strategy to improve the fat content of meat products. <i>Trends in Food Science and Technology</i> , 2015 , 44, 177-188	15.3	115
85	Oxidative stability of n-3 fatty acids encapsulated in filled hydrogel particles and of pork meat systems containing them. <i>Food Chemistry</i> , 2015 , 184, 207-13	8.5	37
84	Application of probiotic delivery systems in meat products. <i>Trends in Food Science and Technology</i> , 2015 , 46, 120-131	15.3	40
83	Filled hydrogel particles as a delivery system for n-3 long chain PUFA in low-fat frankfurters: Consequences for product characteristics with special reference to lipid oxidation. <i>Meat Science</i> , 2015 , 110, 160-8	6.4	15
82	Nitrite-free Asian hot dog sausages reformulated with nitrite replacers. <i>Journal of Food Science and Technology</i> , 2015 , 52, 4333-41	3.3	13
81	Application of Vibrational Spectroscopy to Elucidate Protein Conformational Changes Promoted by Thermal Treatment in Muscle-Based Food 2015 , 467-482		
80	Essay of Different Extraction Procedures in Capelin Fish Meal for Biogenic Amine Determination by HPLC. <i>Journal of Aquatic Food Product Technology</i> , 2015 , 24, 443-453	1.6	2

79	Konjac-based oil bulking system for development of improved-lipid pork patties: technological, microbiological and sensory assessment. <i>Meat Science</i> , 2015 , 101, 95-102	6.4	22
78	Effect of cooking method on the fatty acid content of reduced-fat and PUFA-enriched pork patties formulated with a konjac-based oil bulking system. <i>Meat Science</i> , 2014 , 98, 795-803	6.4	24
77	Raman spectroscopic study of structural changes upon chilling storage of frankfurters containing olive oil bulking agents as fat replacers. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5963-71	5.7	19
76	Polysaccharide gels as oil bulking agents: Technological and structural properties. <i>Food Hydrocolloids</i> , 2014 , 36, 374-381	10.6	33
75	Chilled storage characteristics of low-fat, n-3 PUFA-enriched dry fermented sausage reformulated with a healthy oil combination stabilized in a konjac matrix. <i>Food Control</i> , 2013 , 31, 158-165	6.2	32
74	Effect of preformed konjac gels, with and without olive oil, on the technological attributes and storage stability of merguez sausage. <i>Meat Science</i> , 2013 , 93, 351-60	6.4	39
73	Oil bulking agents based on polysaccharide gels in meat batters: a Raman spectroscopic study. <i>Food Chemistry</i> , 2013 , 141, 3688-94	8.5	27
72	Storage stability of low-fat sodium reduced fresh merguez sausage prepared with olive oil in konjac gel matrix. <i>Meat Science</i> , 2013 , 94, 438-46	6.4	13
71	Healthy oil combination stabilized in a konjac matrix as pork fat replacement in low-fat, PUFA-enriched, dry fermented sausages. <i>LWT - Food Science and Technology</i> , 2013 , 51, 158-163	5.4	53
70	Konjac gel for use as potential fat analogue for healthier meat product development: Effect of chilled and frozen storage. <i>Food Hydrocolloids</i> , 2013 , 30, 351-357	10.6	49
69	Application of the simplex method for optimization of chromatographic analysis of biogenic amines in fish. <i>European Food Research and Technology</i> , 2012 , 234, 285-294	3.4	9
68	Antioxidant activity of Hypericum perforatum L. extract in enriched n-3 PUFA pork meat systems during chilled storage. <i>Food Research International</i> , 2012 , 48, 909-915	7	21
67	Biogenic amines in low- and reduced-fat dry fermented sausages formulated with konjac gel. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9242-8	5.7	6
66	Low-fat pork liver p _{EF} s enriched with n-3 PUFA/konjac gel: dynamic rheological properties and technological behaviour during chill storage. <i>Meat Science</i> , 2012 , 92, 44-52	6.4	19
65	Konjac gel as pork backfat replacer in dry fermented sausages: processing and quality characteristics. <i>Meat Science</i> , 2012 , 92, 144-50	6.4	73
64	Lipid and protein structure analysis of frankfurters formulated with olive oil-in-water emulsion as animal fat replacer. <i>Food Chemistry</i> , 2012 , 135, 133-139	8.5	28
63	Enriched n-3 PUFA/konjac gel low-fat pork liver p _{EF} lipid oxidation, microbiological properties and biogenic amine formation during chilling storage. <i>Meat Science</i> , 2012 , 92, 762-7	6.4	30
62	BIOGENIC AMINE FORMATION IN REFRIGERATED FRESH SAUSAGE âHORIZOâKEEPS IN MODIFIED ATMOSPHERE. <i>Journal of Food Biochemistry</i> , 2012 , 36, 449-457	3.3	11

61	Optimisation of a chromatographic procedure for determining biogenic amine concentrations in meat and meat products employing a cation-exchange column with a post-column system. <i>Food Chemistry</i> , 2012 , 130, 1066-1073	8.5	35
60	Konjac gel fat analogue for use in meat products: Comparison with pork fats. <i>Food Hydrocolloids</i> , 2012 , 26, 63-72	10.6	81
59	Infrared study of structural characteristics of Frankfurters formulated with olive oil-in-water emulsions stabilized with casein as pork backfat replacer. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12998-3003	5.7	16
58	Infrared spectroscopic analysis of structural features and interactions in olive oil-in-water emulsions stabilized with soy protein. <i>Food Research International</i> , 2011 , 44, 360-366	7	38
57	Quality characteristics of low-salt restructured poultry with microbial transglutaminase and seaweed. <i>Meat Science</i> , 2011 , 87, 373-80	6.4	73
56	Production of biogenic amines by lactic acid bacteria and enterobacteria isolated from fresh pork sausages packaged in different atmospheres and kept under refrigeration. <i>Meat Science</i> , 2011 , 88, 368-734	6.4	45
55	Low-fat frankfurters formulated with a healthier lipid combination as functional ingredient: microstructure, lipid oxidation, nitrite content, microbiological changes and biogenic amine formation. <i>Meat Science</i> , 2011 , 89, 65-71	6.4	69
54	Olive oil-in-water emulsions stabilized with caseinate: Elucidation of protein-lipid interactions by infrared spectroscopy. <i>Food Hydrocolloids</i> , 2011 , 25, 12-18	10.6	51
53	Antioxidant activity of hydroxytyrosol in frankfurters enriched with n-3 polyunsaturated fatty acids. <i>Food Chemistry</i> , 2011 , 129, 429-436	8.5	41
52	Nutritional and antioxidant properties of different brown and red Spanish edible seaweeds. <i>Food Science and Technology International</i> , 2010 , 16, 361-70	2.6	92
51	Technological and sensory characteristics of reduced/low-fat, low-salt frankfurters as affected by the addition of konjac and seaweed. <i>Meat Science</i> , 2010 , 84, 356-63	6.4	122
50	Influence of emulsified olive oil stabilizing system used for pork backfat replacement in frankfurters. <i>Food Research International</i> , 2010 , 43, 2068-2076	7	115
49	Production variations of nutritional composition of commercial meat products. <i>Food Research International</i> , 2010 , 43, 2378-2384	7	20
48	Healthier lipid combination oil-in-water emulsions prepared with various protein systems: an approach for development of functional meat products. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 791-801	3	58
47	Healthier lipid combination as functional ingredient influencing sensory and technological properties of low-fat frankfurters. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 859-870 ³		69
46	Biogenic Amines in Seafood Products 2010 , 743-760		2
45	Application of flow injection analysis for determining sulphites in food and beverages: A review. <i>Food Chemistry</i> , 2009 , 112, 487-493	8.5	142
44	Design and nutritional properties of potential functional frankfurters based on lipid formulation, added seaweed and low salt content. <i>Meat Science</i> , 2009 , 83, 255-62	6.4	86

43	Composition and antioxidant capacity of low-salt meat emulsion model systems containing edible seaweeds. <i>Meat Science</i> , 2009 , 83, 492-8	6.4	90
42	Biogenic Amines in Seafood Products 2009 , 833-850		4
41	Biogenic amine production by Gram-positive bacteria isolated from Spanish dry-cured "chorizo" sausage treated with high pressure and kept in chilled storage. <i>Meat Science</i> , 2008 , 80, 272-7	6.4	31
40	Determination of preservatives in meat products by flow injection analysis (FIA). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2008 , 25, 1167-78	3.2	28
39	Consequences of high-pressure processing of vacuum-packaged frankfurters on the formation of polyamines: Effect of chilled storage. <i>Food Chemistry</i> , 2007 , 104, 202-208	8.5	21
38	Application of flow injection analysis to determine protein-bound nitrite in meat products. <i>Food Chemistry</i> , 2007 , 101, 812-816	8.5	24
37	RELATION BETWEEN THE FREE AMINO ACIDS, ANSERINE AND THE TOTAL VOLATILE BASIC NITROGEN PRODUCED IN MUSCLE OF HAKE (MERLUCCIOUS MERLUCCIOUS, L.) DURING ICED STORAGE. <i>Journal of Food Biochemistry</i> , 2007 , 26, 37-48	3.3	1
36	Biogenic amines in pressurized vacuum-packaged cooked sliced ham under different chilled storage conditions. <i>Meat Science</i> , 2007 , 75, 397-405	6.4	32
35	Effect of total replacement of pork backfat with walnut on the nutritional profile of frankfurters. <i>Meat Science</i> , 2007 , 77, 173-81	6.4	61
34	Biogenic amine production in Spanish dry-cured "chorizo" sausage treated with high-pressure and kept in chilled storage. <i>Meat Science</i> , 2007 , 77, 365-71	6.4	48
33	Biogenic amine formation and nitrite reactions in meat batter as affected by high-pressure processing and chilled storage. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9959-65	5.7	12
32	Nutritional profile of restructured beef steak with added walnuts. <i>Meat Science</i> , 2005 , 70, 647-54	6.4	56
31	Sensory and biochemical aspects of quality of whole bigeye tuna (<i>Thunnus obesus</i>) during bulk storage in controlled atmospheres. <i>Food Chemistry</i> , 2005 , 89, 347-354	8.5	126
30	Biogenic amines in meat and meat products. <i>Critical Reviews in Food Science and Nutrition</i> , 2004 , 44, 489-505		271
29	Biogenic amines in restructured beef steaks as affected by added walnuts and cold storage. <i>Journal of Food Protection</i> , 2004 , 67, 607-9	2.5	14
28	Free amino acids and biogenic amines in red and white muscle of tuna stored in controlled atmospheres. <i>Amino Acids</i> , 2004 , 26, 125-32	3.5	38
27	Biogenic amine content in Spanish retail market meat products treated with protective atmosphere and high pressure. <i>European Food Research and Technology</i> , 2004 , 218, 237-241	3.4	35
26	Free amino acids in muscle of Norway lobster (<i>Nephrops norvegicus</i> (L.)) in controlled and modified atmospheres during chilled storage. <i>Food Chemistry</i> , 2004 , 86, 85-91	8.5	53

25	Amino acid composition of early stages of cephalopods and effect of amino acid dietary treatments on <i>Octopus vulgaris</i> paralarvae. <i>Aquaculture</i> , 2004 , 242, 455-478	4.4	86
24	Preservation of bulk-stored Norway lobster at 1 °C in controlled and modified atmospheres. <i>European Food Research and Technology</i> , 2003 , 217, 466-470	3.4	6
23	Hake slices stored in retail packages under modified atmospheres with CO ₂ - and O ₂ -enriched gas mixes. <i>European Food Research and Technology</i> , 2003 , 218, 7-12	3.4	9
22	Viscosity and emulsifying capacity in pota and octopus muscle during frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 1168-1175	4.3	1
21	USE OF SEMITRAINED PANEL MEMBERS IN THE SENSORY EVALUATION OF HAKE (MERLUCCIUS MERLUCCIUS, L) ANALYZED STATISTICALLY. <i>Journal of Food Quality</i> , 2003 , 26, 181-195	2.7	7
20	Characterization and Functionality of Frozen Muscle Protein in Volador (<i>Illexcoindetii</i>), Pota (<i>Todaropsis eblanae</i>), and Octopus (<i>Eledone cirrhosa</i>). <i>Journal of Food Science</i> , 2003 , 68, 2164-2168	3.4	8
19	Free Amino Acids in Hake Stored in Bulk and Packed in a Combined System of Atmospheres. <i>Journal of Food Science</i> , 2003 , 68, 105-110	3.4	1
18	Preservation of shelf life of pota and octopus in chilled storage under controlled atmospheres. <i>Journal of Food Protection</i> , 2002 , 65, 140-5	2.5	9
17	Residual effect of CO ₂ on hake (<i>Merluccius merluccius</i> L) as a function of the period of time in controlled atmosphere storage. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 375-379	4.3	6
16	Muscle protein solubility of some cephalopods (pota and octopus) during frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 663-668	4.3	17
15	Effect of controlled and modified atmospheres on the production of biogenic amines and free amino acids during storage of hake. <i>European Food Research and Technology</i> , 2002 , 214, 476-481	3.4	17
14	QUALITY OF FROZEN/THAWED SPRAT (<i>SPRATTUS SPRATTUS SPRATTUS</i>) STORED IN CLING FILM AND ALUMINUM FOIL AT 4C1. <i>Journal of Food Quality</i> , 2002 , 25, 1-11	2.7	3
13	The effect of frozen storage on the functional properties of the muscle of volador (<i>Illex coindetii</i>). <i>Food Chemistry</i> , 2002 , 78, 149-156	8.5	27
12	Changes in free amino acids during chilled storage of hake (<i>Merluccius merluccius</i> L.) in controlled atmospheres and their use as a quality control index. <i>European Food Research and Technology</i> , 2001 , 212, 302-307	3.4	37
11	Residual effect of CO ₂ on hake (<i>Merluccius merluccius</i> L.) stored in modified and controlled atmospheres. <i>European Food Research and Technology</i> , 2001 , 212, 413-420	3.4	84
10	Effect of controlled atmospheres enriched with O ₂ in formation of biogenic amines in chilled hake (<i>Merluccius merluccius</i> L.). <i>European Food Research and Technology</i> , 2001 , 212, 546-550	3.4	9
9	Effect of packaging on the spoilage of king scallop (<i>Pecten maximus</i>) during chilled storage. <i>European Food Research and Technology</i> , 2001 , 213, 95-98	3.4	6
8	Combination of bulk storage in controlled and modified atmospheres with modified atmosphere packaging system for chilled whole gutted hake. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 551-558	4.3	18

7	DETERMINATION OF DIFFERENT VOLATILE BASE COMPONENTS AS QUALITY CONTROL INDICES IN FISH BY OFFICIAL METHODS AND FLOW INJECTION ANALYSIS. <i>Journal of Food Biochemistry</i> , 2001 , 25, 541-553	3.3	16
6	Chilled bulk storage of gutted hake (<i>Merluccius merluccius</i> L.) in CO ₂ and O ₂ enriched controlled atmospheres. <i>Food Chemistry</i> , 2001 , 74, 317-325	8.5	29
5	Production of Biogenic Amines and Their Potential Use as Quality Control Indices for Hake (<i>Merluccius merluccius</i> , L.) Stored in Ice. <i>Journal of Food Science</i> , 2001 , 66, 1030-1032	3.4	92
4	Correlation between biochemical and sensory quality indices in hake stored in ice. <i>Food Research International</i> , 2001 , 34, 441-447	7	136
3	Formation of biogenic amines in bulk-stored chilled hake (<i>Merluccius merluccius</i> L.) packed under atmospheres. <i>Journal of Food Protection</i> , 2001 , 64, 1045-50	2.5	18
2	Determination of volatile basic nitrogen and trimethylamine nitrogen in fish sauce by flow injection analysis. <i>European Food Research and Technology</i> , 2000 , 210, 434-436	3.4	11
1	Determination of trimethylamine nitrogen and total volatile basic nitrogen in fresh fish by flow injection analysis. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 1982-1986	4.3	29