

Francisco J MartÃ- -Quijal

List of Publications by Year in descending order

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Version: 2024-02-01

29
papers

881
citations

430874

18
h-index

642732

23
g-index

31
all docs

31
docs citations

31
times ranked

975
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of pulsed electric fields in meat and fish processing industries: An overview. <i>Food Research International</i> , 2019, 123, 95-105.	6.2	186
2	Fermentation in fish and by-products processing: an overview of current research and future prospects. <i>Current Opinion in Food Science</i> , 2020, 31, 9-16.	8.0	80
3	The application of the CRISPR-Cas9 genome editing machinery in food and agricultural science: Current status, future perspectives, and associated challenges. <i>Biotechnology Advances</i> , 2019, 37, 410-421.	11.7	74
4	Influence of Temperature, Solvent and pH on the Selective Extraction of Phenolic Compounds from Tiger Nuts by-Products: Triple-TOF-LC-MS-MS Characterization. <i>Molecules</i> , 2019, 24, 797.	3.8	56
5	Role of Food Antioxidants in Modulating Gut Microbial Communities: Novel Understandings in Intestinal Oxidative Stress Damage and Their Impact on Host Health. <i>Antioxidants</i> , 2021, 10, 1563.	5.1	51
6	Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages. <i>LWT - Food Science and Technology</i> , 2019, 110, 316-323.	5.2	44
7	Lactic acid fermentation as a useful strategy to recover antimicrobial and antioxidant compounds from food and by-products. <i>Current Opinion in Food Science</i> , 2022, 43, 189-198.	8.0	43
8	Extraction of Antioxidant Compounds and Pigments from <i>Spirulina</i> (<i>Arthrospira platensis</i>) Assisted by Pulsed Electric Fields and the Binary Mixture of Organic Solvents and Water. <i>Applied Sciences</i> (Switzerland), 2021, 11, 7629.	2.5	37
9	Improved Extraction Efficiency of Antioxidant Bioactive Compounds from <i>Tetraselmis chuii</i> and <i>Phaeodactylum tricornutum</i> Using Pulsed Electric Fields. <i>Molecules</i> , 2020, 25, 3921.	3.8	32
10	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , 2020, 9, 882.	5.1	31
11	Current emerging trends in antitumor activities of polysaccharides extracted by microwave- and ultrasound-assisted methods. <i>International Journal of Biological Macromolecules</i> , 2022, 202, 494-507.	7.5	28
12	A chemometric approach to evaluate the impact of pulses, <i>Chlorella</i> and <i>Spirulina</i> on proximate composition, amino acid, and physicochemical properties of turkey burgers. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3672-3680.	3.5	25
13	Ultrasound Extraction Mediated Recovery of Nutrients and Antioxidant Bioactive Compounds from <i>Phaeodactylum tricornutum</i> Microalgae. <i>Applied Sciences</i> (Switzerland), 2021, 11, 1701.	2.5	25
14	Aquaculture and its by-products as a source of nutrients and bioactive compounds. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 1-33.	3.0	24
15	Innovative Non-Thermal Technologies for Recovery and Valorization of Value-Added Products from Crustacean Processing By-Products: An Opportunity for a Circular Economy Approach. <i>Foods</i> , 2021, 10, 2030.	4.3	24
16	Almond hull biomass: Preliminary characterization and development of two alternative valorization routes by applying innovative and sustainable technologies. <i>Industrial Crops and Products</i> , 2022, 179, 114697.	5.2	24
17	Effect of Breed and Diet Type on the Freshness and Quality of the Eggs: A Comparison between Mos (Indigenous Galician Breed) and Isa Brown Hens. <i>Foods</i> , 2020, 9, 342.	4.3	21
18	Impact of Fermentation on the Recovery of Antioxidant Bioactive Compounds from Sea Bass Byproducts. <i>Antioxidants</i> , 2020, 9, 239.	5.1	20

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19	Obtaining Antioxidants and Natural Preservatives from Food By-Products through Fermentation: A Review. <i>Fermentation</i> , 2021, 7, 106.	3.0	20
20	Replacement of soy protein with other legumes or algae in turkey breast formulation: Changes in physicochemical and technological properties. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13845.	2.0	12
21	Sea Bass Side Streams Valorization Assisted by Ultrasound. LC-MS/MS-IT Determination of Mycotoxins and Evaluation of Protein Yield, Molecular Size Distribution and Antioxidant Recovery. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2160.	2.5	7
22	Scaling-up processes: Patents and commercial applications. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 187-223.	3.0	6
23	Isolation, Identification and Investigation of Fermentative Bacteria from Sea Bass (<i>Dicentrarchus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1 2020, 9, 576.	4.3	6
24	Nutrigenomics and public health. , 2020, , 219-233.		1
25	Nutrition, public health politics and dietary tools. , 2020, , 235-246.		0
26	Recovery of Antioxidant Bioactive Compounds from Sweet Potato and By-Products. , 2019, , 141-152.		0
27	Reuse of Tiger Nuts By-Products. , 2019, , 187-200.		0
28	Recovery of Polyphenols and Compounds with Antioxidant Activity from Spirulina (<i>Arthrospira</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38		0
29	Effect of Pulsed Electric Fields on the Recovery of Antioxidant Protein Extracts from Fish Side Streams. , 2021, 6, .		0