Francisco J MartÃ--Quijal

List of Publications by Year
in descending order

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	Lactic acid fermentation as a useful strategy to recover antimicrobial and antioxidant compounds from food and by-products. Current Opinion in Food Science, 2022, 43, 189-198.	8.0	43
2	Current emerging trends in antitumor activities of polysaccharides extracted by microwave- and ultrasound-assisted methods. International Journal of Biological Macromolecules, 2022, 202, 494-507.	7.5	28
3	Almond hull biomass: Preliminary characterization and development of two alternative valorization routes by applying innovative and sustainable technologies. Industrial Crops and Products, 2022, 179, 114697.	5.2	24
4	Ultrasound Extraction Mediated Recovery of Nutrients and Antioxidant Bioactive Compounds from Phaeodactylum tricornutum Microalgae. Applied Sciences (Switzerland), 2021, 11, 1701.	2.5	25
5	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. Applied Sciences (Switzerland), 2021, 11, 2160.	2.5	7
6	Obtaining Antioxidants and Natural Preservatives from Food By-Products through Fermentation: A Review. Fermentation, 2021, 7, 106.	3.0	20
7	Innovative Non-Thermal Technologies for Recovery and Valorization of Value-Added Products from Crustacean Processing By-Productsâ€"An Opportunity for a Circular Economy Approach. Foods, 2021, 10, 2030.	4.3	24
8	Extraction of Antioxidant Compounds and Pigments from Spirulina (Arthrospira platensis) Assisted by Pulsed Electric Fields and the Binary Mixture of Organic Solvents and Water. Applied Sciences (Switzerland), 2021, 11, 7629.	2.5	37
9	Role of Food Antioxidants in Modulating Gut Microbial Communities: Novel Understandings in Intestinal Oxidative Stress Damage and Their Impact on Host Health. Antioxidants, 2021, 10, 1563.	5.1	51
10	Recovery of Polyphenols and Compounds with Antioxidant Activity from Spirulina (Arthrospira) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38		0
11	Effect of Pulsed Electric Fields on the Recovery of Antioxidant Protein Extracts from Fish Side Streams. , 2021, 6, .		0
12	Fermentation in fish and by-products processing: an overview of current research and future prospects. Current Opinion in Food Science, 2020, 31, 9-16.	8.0	80
13	Scaling-up processes: Patents and commercial applications. Advances in Food and Nutrition Research, 2020, 92, 187-223.	3.0	6
14	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. Antioxidants, 2020, 9, 882.	5.1	31
15	Improved Extraction Efficiency of Antioxidant Bioactive Compounds from Tetraselmis chuii and Phaedoactylum tricornutum Using Pulsed Electric Fields. Molecules, 2020, 25, 3921.	3.8	32
16	Isolation, Identification and Investigation of Fermentative Bacteria from Sea Bass (Dicentrarchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1 2020, 9, 576.	4.3	6
17	Impact of Fermentation on the Recovery of Antioxidant Bioactive Compounds from Sea Bass Byproducts. Antioxidants, 2020, 9, 239.	5.1	20
18	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. Foods, 2020, 9, 342.	4.3	21

#	Article	IF	Citations
19	Nutrition, public health politics and dietary tools. , 2020, , 235-246.		0
20	Aquaculture and its by-products as a source of nutrients and bioactive compounds. Advances in Food and Nutrition Research, 2020, 92, 1-33.	3.0	24
21	Nutrigenomics and public health. , 2020, , 219-233.		1
22	Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages. LWT - Food Science and Technology, 2019, 110, 316-323.	5.2	44
23	Application of pulsed electric fields in meat and fish processing industries: An overview. Food Research International, 2019, 123, 95-105.	6.2	186
24	Influence of Temperature, Solvent and pH on the Selective Extraction of Phenolic Compounds from Tiger Nuts by-Products: Triple-TOF-LC-MS-MS Characterization. Molecules, 2019, 24, 797.	3.8	56
25	The application of the CRISPR-Cas9 genome editing machinery in food and agricultural science: Current status, future perspectives, and associated challenges. Biotechnology Advances, 2019, 37, 410-421.	11.7	74
26	A chemometric approach to evaluate the impact of pulses, Chlorella and Spirulina on proximate composition, amino acid, and physicochemical properties of turkey burgers. Journal of the Science of Food and Agriculture, 2019, 99, 3672-3680.	3.5	25
27	Recovery of Antioxidant Bioactive Compounds from Sweet Potato and By-Products. , 2019, , 141-152.		0
28	Reuse of Tiger Nuts By-Products. , 2019, , 187-200.		0
29	Replacement of soy protein with other legumes or algae in turkey breast formulation: Changes in physicochemical and technological properties. Journal of Food Processing and Preservation, 2018, 42, e13845.	2.0	12