Manuel Viuda-Martos

List of Publications by Year
in descending order

124	6,521	76031	78623
papers	citations	42 h-index	77 g-index

130	130	130	8426
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Chia and hemp oilsâ€based gelled emulsions as replacers of pork backfat in burgers: effect on lipid profile, technological attributes and oxidation stability during frozen storage. International Journal of Food Science and Technology, 2023, 58, 3234-3243.	1.3	5
2	Autochthonous Starter Cultures in Cheese Production â€“ A Review. Food Reviews International, 2023, 39, 5886-5904.	4.3	1
3	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects. Journal of Agricultural and Food Chemistry, 2022, 70, 6864-6883.	2.4	27
4	Phenols, Volatile Compounds, Organic Acids and Antioxidant Activity of Strawberry Tree (<i>Arbutus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Science, 2022, 22, 414-437.	1.2	1
5	Biological, Nutritive, Functional and Healthy Potential of Date Palm Fruit (Phoenix dactylifera L.): Current Research and Future Prospects. Agronomy, 2022, 12, 876.	1.3	20
6	Improving the lipid profile of beef burgers added with chia oil (Salvia hispanica L.) or hemp oil (Cannabis sativa L.) gelled emulsions as partial animal fat replacers. LWT - Food Science and Technology, 2022, 161, 113416.	2.5	20
7	Potential of the cocoa shell to improve the quality properties of a burgerâ€like meat product. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
8	Quinoa and chia products as ingredients for healthier processed meat products: technological strategies for their application and effects on the final product. Current Opinion in Food Science, 2021, 40, 26-32.	4.1	52
9	Evaluation of polyphenol bioaccessibility and kinetic of starch digestion of spaghetti with persimmon (Dyospyros kaki) flours coproducts during in vitro gastrointestinal digestion. Food Chemistry, 2021, 338, 128142.	4.2	31
10	Assessment of chemical composition and antioxidant properties of defatted flours obtained from several edible insects. Food Science and Technology International, 2021, 27, 383-391.	1.1	26
11	Functionnal and Technological Properties of Five Strawberry (Arbutus Unedo L.) Fruit as Bioactive Ingredients in Functional Foods. International Journal of Food Properties, 2021, 24, 380-399.	1.3	3
12	Ghanaian Cocoa (Theobroma cacao L.) Bean Shells Coproducts: Effect of Particle Size on Chemical Composition, Bioactive Compound Content and Antioxidant Activity. Agronomy, 2021, 11, 401.	1.3	25
13	Bioactive compounds and techno-functional properties of high-fiber co-products of the cacao agro-industrial chain. Heliyon, 2021, 7, e06799.	1.4	18
14	Pork Liver PÃ¢tÃ© Enriched with Persimmon Coproducts: Effect of In Vitro Gastrointestinal Digestion on Its Fatty Acid and Polyphenol Profile Stability. Nutrients, 2021, 13, 1332.	1.7	11
15	Survey of Phenolic Acids, Flavonoids and In Vitro Antioxidant Potency Between Fig Peels and Pulps: Chemical and Chemometric Approach. Molecules, 2021, 26, 2574.	1.7	18
16	Valorization of Citrus Co-Products: Recovery of Bioactive Compounds and Application in Meat and Meat Products. Plants, 2021, 10, 1069.	1.6	24
17	Modelling the Effects of Roselle Extract, Potato Peel Flour, and Beef Fat on the Sensory Properties and Heterocyclic Amines Formation of Beef Patties Studied by Using Response Surface Methodology. Foods, 2021, 10, 1184.	1.9	5
18	Cacao Pod Husk Flour as an Ingredient for Reformulating Frankfurters: Effects on Quality Properties. Foods, 2021, 10, 1243.	1.9	14

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19	Assessment of Chemical, Physicochemical, and Lipid Stability Properties of Gelled Emulsions Elaborated with Different Oils Chia (Salvia hispanica L.) or Hemp (Cannabis sativa L.) and Pseudocereals. Foods, 2021, 10, 1463.	1.9	13
20	Strawberry Trees (Arbutus unedo L.) Naturally Grown in Morocco: A Combined Study Using Headspace Solid Phase Microextraction Coupled with GC-MS and Physico-Morphological Screening. ACS Food Science & Technology, 2021, 1, 943-959.	1.3	0
21	Total and Partial Fat Replacement by Gelled Emulsion (Hemp Oil and Buckwheat Flour) and Its Impact on the Chemical, Technological and Sensory Properties of Frankfurters. Foods, 2021, 10, 1681.	1.9	16
22	Roselle (Hibiscus sabdariffa L.) extracts added to Frankfurtâ€type sausages: Effects on chemical, physicochemical, and sensorial properties. Journal of Food Processing and Preservation, 2021, 45, e15782.	0.9	3
23	Tropical Fruits and Their Co-Products as Bioactive Compounds and Their Health Effects: A Review. Foods, 2021, 10, 1952.	1.9	27
24	Assessment of Chemical, Physico-Chemical and Sensorial Properties of Frankfurter-Type Sausages Added with Roselle (Hibiscus sabdariffa L.), Extracts. Proceedings (mdpi), 2021, 70, 73.	0.2	2
25	Proximate composition of polyphenolic, phytochemical, antioxidant activity content and lipid profiles of date palm seeds oils (Phoenix dactylifera L.). Journal of Agriculture and Food Research, 2021, 6, 100217.	1.2	12
26	Cocoa Coproducts-Based and Walnut Oil Gelled Emulsion as Animal Fat Replacer and Healthy Bioactive Source in Beef Burgers. Foods, 2021, 10, 2706.	1.9	18
27	Chia Oleogel as a Potential New Ingredient for Healthy Cooked Meat Sausages. Proceedings (mdpi), 2021, 70, 76.	0.2	2
28	Gelled Emulsions Based on Amaranth Flour with Hemp and Sesame Oils. Proceedings (mdpi), 2021, 70, 98.	0.2	3
29	A Preliminary Study on the Incorporation of Quinoa Flour in Organic Pumpkin Creams: Effect on the Physicochemical Properties. Proceedings (mdpi), 2021, 70, 71.	0.2	1
30	Effect of Different Black Quinoa Fractions (Seed, Flour and Wet-Milling Coproducts) upon Quality of Meat Patties during Freezing Storage. Foods, 2021, 10, 3080.	1.9	6
31	Assessment of emulsion gels formulated with chestnut (<scp>Castanea sativa</scp> M.) flour and chia (<scp>Salvia hispanica</scp> L) oil as partial fat replacers in pork burger formulation. Journal of the Science of Food and Agriculture, 2020, 100, 1265-1273.	1.7	52
32	Chemical and technological properties of bologna-type sausages with added black quinoa wet-milling coproducts as binder replacer. Food Chemistry, 2020, 310, 125936.	4.2	40
33	Chia, Quinoa, and Their Coproducts as Potential Antioxidants for the Meat Industry. Plants, 2020, 9, 1359.	1.6	14
34	Phytochemical Components and Bioactivity Assessment among Twelve Strawberry (Arbutus unedo L.) Genotypes Growing in Morocco Using Chemometrics. Foods, 2020, 9, 1345.	1.9	18
35	Vegetable Soups and Creams: Raw Materials, Processing, Health Benefits, and Innovation Trends. Plants, 2020, 9, 1769.	1.6	20
36	Exploring Antioxidant Activity, Organic Acid, and Phenolic Composition in Strawberry Tree Fruits (Arbutus unedo L.) Growing in Morocco. Plants, 2020, 9, 1677.	1.6	12

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37	TurrÃ³n Coproducts as Source of Bioactive Compounds: Assessment of Chemical, Physico-Chemical, Techno-Functional and Antioxidant Properties. Foods, 2020, 9, 727.	1.9	4
38	Effects of Black Quinoa Wet-Milling Coproducts on the Quality Properties of Bologna-Type Sausages During Cold Storage. Foods, 2020, 9, 274.	1.9	13
39	Effects and interactions of roselle (Hibiscus sabdariffa L.), potato peel flour, and beef fat on quality characteristics of beef patties studied by response surface methodology. Journal of Food Processing and Preservation, 2020, 44, e14659.	0.9	11
40	Persimmon flours as functional ingredients in spaghetti: chemical, physico-chemical and cooking quality. Journal of Food Measurement and Characterization, 2020, 14, 1634-1644.	1.6	6
41	Polyphenolic Profile and Antimicrobial Potential of Peel Extracts Obtained from Organic Pomegranate (Punica granatum L.) Variety â€œMollar De Elcheâ€• Acta Horticulturae Et Regiotecturae, 2020, 23, 1-4.	0.5	3
42	Persimmon Flour Co-Products as Novel Ingredients in the Reformulation of Pork Liver PÃ¢tÃ©. Proceedings (mdpi), 2020, 70, .	0.2	1
43	Passion fruit. , 2020, , 581-594.		1
44	Application of Chia Seed Coproduct in Dry-Cured Sausages: Effect Upon Its Physicochemical Properties. Proceedings (mdpi), 2020, 70, .	0.2	0
45	Effects of Roselle Extract, Potato Peel Flour, and Beef Fat on the Formation of HCA of Beef Patties Studied by Response Surface Methodology. Proceedings (mdpi), 2020, 70, .	0.2	0
46	Effects of hazelnut skin addition on the cooking, antioxidant and sensory properties of chicken burgers. Journal of Food Science and Technology, 2019, 56, 3329-3336.	1.4	16
47	Chia (Salvia hispanica L.) products as ingredients for reformulating frankfurters: Effects on quality properties and shelf-life. Meat Science, 2019, 156, 139-145.	2.7	73
48	Effect of drying processes in the chemical, physico-chemical, techno-functional and antioxidant properties of flours obtained from house cricket (Acheta domesticus). European Food Research and Technology, 2019, 245, 1451-1458.	1.6	33
49	Persimmon (Diospyros kaki Thunb.) coproducts as a new ingredient in pork liver pÃ¢tÃ©: influence on quality properties. International Journal of Food Science and Technology, 2019, 54, 1232-1239.	1.3	19
50	Valuable Compounds Extraction from Cereal Waste and By-Products. , 2019, , 153-186.		2
51	Research, Development, and Innovation in Dairy and Meat-Based Foods Using Valued Added Compound Obtained from Mediterranean Fruit By-Products. , 2019, , 243-276.		0
52	Changes in bioaccessibility, polyphenol profile and antioxidant potential of flours obtained from persimmon fruit (Diospyros kaki) co-products during in vitro gastrointestinal digestion. Food Chemistry, 2018, 256, 252-258.	4.2	94
53	In vitro digestion models suitable for foods: Opportunities for new fields of application and challenges. Food Research International, 2018, 107, 423-436.	2.9	146
54	Nutritional quality of beef patties with added flaxseed and tomato paste. CYTA - Journal of Food, 2018, 16, 263-270.	0.9	9

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55	Evaluation of protective effect of different dietary fibers on polyphenolic profile stability of maqui berry (Aristotelia chilensis(Molina) Stuntz) duringin vitrogastrointestinal digestion. Food and Function, 2018, 9, 573-584.	2.1	27
56	Chia Oil Extraction Coproduct as a Potential New Ingredient for the Food Industry: Chemical, Physicochemical, Techno-Functional and Antioxidant Properties. Plant Foods for Human Nutrition, 2018, 73, 130-136.	1.4	19
57	Effect of particle size on phytochemical composition and antioxidant properties of two persimmon flours from <scp>Diospyros kaki</scp> Thunb. vars. â€˜Rojo Brillanteâ€™ and â€˜Triumphâ€™ coâ€products. Journal of the Science of Food and Agriculture, 2018, 98, 504-510.	1.7	27
58	Chemical, fatty acid, polyphenolic profile, techno-functional and antioxidant properties of flours obtained from quinoa (Chenopodium quinoa Willd) seeds. Industrial Crops and Products, 2018, 111, 38-46.	2.5	154
59	Bioaccessibility of Phenolic Compounds and Antioxidant Capacity of Chia (Salvia hispanica L.) Seeds. Plant Foods for Human Nutrition, 2018, 73, 47-53.	1.4	54
60	Quinoa (Chenopodium quinoa Willd) paste as partial fat replacer in the development of reduced fat cooked meat product type pÃ¢tÃ©: Effect on quality and safety. CYTA - Journal of Food, 2018, 16, 1079-1088.	0.9	24
61	Introduction to the Special Issue: Application of Essential Oils in Food Systems. Foods, 2018, 7, 56.	1.9	71
62	Evaluation of Particle Size Influence on Proximate Composition, Physicochemical, Techno-Functional and Physio-Functional Properties of Flours Obtained from Persimmon (Diospyros kaki Trumb.) Coproducts. Plant Foods for Human Nutrition, 2017, 72, 67-73.	1.4	30
63	The Effect of Natural Ingredients (Amaranth and Pumpkin Seeds) on the Quality Properties of Chicken Burgers. Food and Bioprocess Technology, 2017, 10, 2060-2068.	2.6	27
64	Bioaccessibility of polyphenolic compounds of six quinoa seeds during in vitro gastrointestinal digestion. Journal of Functional Foods, 2017, 38, 77-88.	1.6	56
65	Royal Jelly: Health Benefits and Uses in Medicine. , 2017, , 199-218.		5
66	Assessment of Antioxidant and Antibacterial Properties on Meat Homogenates of Essential Oils Obtained from Four Thymus Species Achieved from Organic Growth. Foods, 2017, 6, 59.	1.9	45
67	Chemical Composition, Antioxidant and Antimicrobial Activity of Essential Oils from Organic Fennel, Parsley, and Lavender from Spain. Foods, 2016, 5, 18.	1.9	69
68	Determination of polyphenolic profile, antioxidant activity and antibacterial properties of maqui [Aristotelia chilensis (Molina) Stuntz] a Chilean blackberry. Journal of the Science of Food and Agriculture, 2016, 96, 4235-4242.	1.7	101
69	Assessment of polyphenolic profile stability and changes in the antioxidant potential of maqui berry (Aristotelia chilensis (Molina) Stuntz) during in vitro gastrointestinal digestion. Industrial Crops and Products, 2016, 94, 774-782.	2.5	100
70	Evaluation of the antibacterial and antioxidant activities of chitosan edible films incorporated with organic essential oils obtained from four Thymus species. Journal of Food Science and Technology, 2016, 53, 3374-3379.	1.4	31
71	Antioxidant potential and quality characteristics of Mediterranean fruitâ€based extruded snacks. International Journal of Food Science and Technology, 2016, 51, 2674-2681.	1.3	7
72	Sub-lethal concentrations of Colombian Austroeupatorium inulifolium (H.B.K.) essential oil and its effect on fungal growth and the production of enzymes. Industrial Crops and Products, 2016, 87, 315-323.	2.5	21

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73	Assessment of polyphenolic profile and antibacterial activity of pomegranate peel (Punica granatum) flour obtained from co-product of juice extraction. Food Control, 2016, 59, 94-98.	2.8	147
74	Fig (Ficus carica) Liquid Co-Products as New Potential Functional Ingredient: Physico-Chemical and In Vitro Antioxidant Properties. Natural Product Communications, 2015, 10, 1934578X1501000.	0.2	2
75	Bioaccessibility, changes in the antioxidant potential and colonic fermentation of date pits and apple bagasse flours obtained from co-products during simulated in vitro gastrointestinal digestion. Food Research International, 2015, 78, 169-176.	2.9	49
76	Effect of chitosan edible films added with Thymus moroderi and Thymus piperella essential oil on shelf-life of cooked cured ham. Journal of Food Science and Technology, 2015, 52, 6493-6501.	1.4	44
77	Assessment of chemical, physico-chemical, techno-functional and antioxidant properties of fig (Ficus) Tj ETQq1 1 0.784314 rgBT /Ove	2.5	62
78	Assessment of antibacterial and antioxidant properties of chitosan edible films incorporated with maqui berry (Aristotelia chilensis). LWT - Food Science and Technology, 2015, 64, 1057-1062.	2.5	195
79	Valorization of Pomace Powder Obtained from Native Mexican Apple (Malus domestica var. rayada): Chemical, Techno-functional and Antioxidant Properties. Plant Foods for Human Nutrition, 2015, 70, 310-316.	1.4	28
80	Properties of Dietary Fibers from Agroindustrial Coproducts as Source for Fiber-Enriched Foods. Food and Bioprocess Technology, 2015, 8, 2400-2408.	2.6	79
81	In vitro gastrointestinal digestion of pomegranate peel (Punica granatum) flour obtained from co-products: Changes in the antioxidant potential and bioactive compounds stability. Journal of Functional Foods, 2015, 19, 617-628.	1.6	126
82	Effects of various fibre-rich extracts on cholesterol binding capacity during in vitro digestion of pork patties. Food and Function, 2015, 6, 3473-3478.	2.1	11
83	Assessment of antioxidant and antibacterial potential of borojo fruit (Borojoa patinoi Cuatrecasas) from the rainforests of South America. Industrial Crops and Products, 2015, 63, 79-86.	2.5	17
84	Resistant Starch as Functional Ingredient. , 2015, , 1911-1931.		11
85	Tomato and Tomato Byproducts. Human Health Benefits of Lycopene and Its Application to Meat Products: A Review. Critical Reviews in Food Science and Nutrition, 2014, 54, 1032-1049.	5.4	137
86	Quality characteristics of pork burger added with albedo-fiber powder obtained from yellow passion fruit (Passiflora edulis var. flavicarpa) co-products. Meat Science, 2014, 97, 270-276.	2.7	83
87	Chemical, physicochemical, technological, antibacterial and antioxidant properties of rich-fibre powder extract obtained from tamarind (Tamarindus indica L.). Industrial Crops and Products, 2014, 55, 155-162.	2.5	36
88	IN VITROANTIOXIDANT PROPERTIES OF POMEGRANATE (PUNICA GRANATUM) PEEL POWDER EXTRACT OBTAINED AS COPRODUCT IN THE JUICE EXTRACTION PROCESS. Journal of Food Processing and Preservation, 2013, 37, 772-776.	0.9	30
89	Chemical composition and in vitro antibacterial properties of essential oils of four Thymus species from organic growth. Industrial Crops and Products, 2013, 50, 304-311.	2.5	83
90	InÂvitro antibacterial and antioxidant properties of chitosan edible films incorporated with Thymus moroderi or Thymus piperella essential oils. Food Control, 2013, 30, 386-392.	2.8	267

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91	Chemical composition and inÂvitro antimicrobial, antifungal and antioxidant properties of essential oils obtained from some herbs widely used in Portugal. Food Control, 2013, 32, 371-378.	2.8	124
92	Chemical, physico-chemical, technological, antibacterial and antioxidant properties of dietary fiber powder obtained from yellow passion fruit (Passiflora edulis var. flavicarpa) co-products. Food Research International, 2013, 51, 756-763.	2.9	159
93	In Vitro Antioxidant and Antifungal Properties of Essential Oils Obtained from Aromatic Herbs Endemic to the Southeast of Spain. Journal of Food Protection, 2013, 76, 1218-1225.	0.8	19
94	Role of Oregano (Origanum vulgare) Essential Oil as a Surface Fungus Inhibitor on Fermented Sausages: Evaluation of Its Effect on Microbial and Physicochemical Characteristics. Journal of Food Protection, 2012, 75, 104-111.	0.8	38
95	In vitro Antioxidant and Antibacterial Activities of Extracts from Annatto (<scp>B</scp>ixa) Tj ETQq1 1 0.784314 rgBT /Ove	1.1	28
96	Chemical, technological and in vitro antioxidant properties of cocoa (Theobroma cacao L.) co-products. Food Research International, 2012, 49, 39-45.	2.9	121
97	Chemical characterization and antibacterial activity of Thymus moroderi and Thymus piperella essential oils, two Thymus endemic species from southeast ofÂSpain. Food Control, 2012, 27, 294-299.	2.8	45
98	Combined use of a probiotic culture and citrus fiber in a traditional sausage â€˜Longaniza de Pascuaâ€™. Food Control, 2012, 27, 343-350.	2.8	41
99	Chemical, technological and in vitro antioxidant properties of mango, guava, pineapple and passion fruit dietary fibre concentrate. Food Chemistry, 2012, 135, 1520-1526.	4.2	324
100	Beneficial Health Effects of Bioactive Compounds Present in Spices and Aromatic Herbs. Studies in Natural Products Chemistry, 2012, 37, 115-134.	0.8	9
101	Chemical Characterization and Antibacterial Activity of Two Aromatic Herbs (<scp>S</scp>antolina chamaecyparissus and <scp>S</scp>ideritis angustifolia) Widely Used in the Folk Medicine. Journal of Food Safety, 2012, 32, 426-434.	1.1	9
102	Reclaim of the By-Products from â€œHorchataâ€•Elaboration Process. Food and Bioprocess Technology, 2012, 5, 954-963.	2.6	14
103	Chemical, physico-chemical and functional properties of pomegranate (Punica granatum L.) bagasses powder co-product. Journal of Food Engineering, 2012, 110, 220-224.	2.7	92
104	Antioxidant Activity of Artisanal Honey From Tabasco, Mexico. International Journal of Food Properties, 2011, 14, 459-470.	1.3	28
105	In vitro antioxidant and antibacterial activities of essentials oils obtained from Egyptian aromatic plants. Food Control, 2011, 22, 1715-1722.	2.8	195
106	Antioxidant properties of pomegranate (Punica granatum L.) bagasses obtained as co-product in the juice extraction. Food Research International, 2011, 44, 1217-1223.	2.9	81
107	Production of low-fat yogurt with quince (Cydonia oblonga Mill.) scalding water. LWT - Food Science and Technology, 2011, 44, 1388-1395.	2.5	36
108	Effect of the molecular weight and concentration of chitosan in pork model burgers. Meat Science, 2011, 88, 740-749.	2.7	52

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109	PHYSICOCHEMICAL CHARACTERIZATION OF THE ORANGE JUICE WASTE WATER OF A CITRUS BY-PRODUCT. Journal of Food Processing and Preservation, 2011, 35, 264-271.	0.9	20
110	Effect of Packaging Conditions on Shelf-Life of Mortadella Made with Citrus Fibre Washing Water and Thyme or Rosemary Essential Oil. Food and Nutrition Sciences (Print), 2011, 02, 1-10.	0.2	14
111	Identification of Flavonoid Content and Chemical Composition of the Essential Oils of Moroccan Herbs: Myrtle (Myrtus communis L.), Rockrose (Cistus ladanifer L.) and Montpellier cistus (Cistus monspeliensis L.). Journal of Essential Oil Research, 2011, 23, 1-9.	1.3	65
112	Role of Fiber in Cardiovascular Diseases: A Review. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 240-258.	5.9	160
113	Pomegranate and its Many Functional Components as Related to Human Health: A Review. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 635-654.	5.9	539
114	Antioxidant activity of essential oils of five spice plants widely used in a Mediterranean diet. Flavour and Fragrance Journal, 2010, 25, 13-19.	1.2	249
115	Aroma profile and physicoâ€chemical properties of artisanal honey from Tabasco, Mexico. International Journal of Food Science and Technology, 2010, 45, 1111-1118.	1.3	45
116	Chemical Composition and Antioxidant and Anti-Listeria Activities of Essential Oils Obtained from Some Egyptian Plants. Journal of Agricultural and Food Chemistry, 2010, 58, 9063-9070.	2.4	137
117	Effect of adding citrus fibre washing water and rosemary essential oil on the quality characteristics of a bologna sausage. LWT - Food Science and Technology, 2010, 43, 958-963.	2.5	36
118	Spices as Functional Foods. Critical Reviews in Food Science and Nutrition, 2010, 51, 13-28.	5.4	145
119	Storage stability of a high dietary fibre powder from orange byâ€products. International Journal of Food Science and Technology, 2009, 44, 748-756.	1.3	93
120	Chemical Composition of Mandarin (C. reticulataL.), Grapefruit (C. paradisiL.), Lemon (C. limonL.) and Orange (C. sinensisL.) Essential Oils. Journal of Essential Oil-bearing Plants: JEOP, 2009, 12, 236-243.	0.7	60
121	Effect of adding citrus waste water, thyme and oregano essential oil on the chemical, physical and sensory characteristics of a bologna sausage. Innovative Food Science and Emerging Technologies, 2009, 10, 655-660.	2.7	61
122	Antibacterial activity of different essential oils obtained from spices widely used in Mediterranean diet. International Journal of Food Science and Technology, 2008, 43, 526-531.	1.3	110
123	Orange fibre as potential functional ingredient for dry-cured sausages. European Food Research and Technology, 2007, 226, 1-6.	1.6	91
124	Assessment of Total and Partial Fat Replacement in Frankfurt-Type Sausages by Gelled Emulsion Elaborated with Peanut Flour and Flax Oil. Effect on Chemical Composition, Physic-Chemical and Sensorial Properties. , 0, , .		0