Trinidad PÃ©rez-Palacios

List of Publications by Year
in descending order

95 papers	2,022 citations	201385 27 h-index	315357 38 g-index
97 all docs	97 docs citations	97 times ranked	2068 citing authors

#	Article	IF	Citations
1	Use of Magnetic Resonance Imaging to Analyse Meat and Meat Products Non-destructively. Food Reviews International, 2023, 39, 424-440.	4.3	3
2	Ultrasound parameters used to characterize Iberian fresh pork loins of different feeding systems. Journal of Food Engineering, 2022, 314, 110795.	2.7	5
3	An experimental protocol to determine quality parameters of dry-cured loins using low-field Magnetic Resonance Imaging. Journal of Food Engineering, 2022, 313, 110750.	2.7	4
4	Improvements in the methodology for fatty acids analysis in meat products: One-stage transmethylation and fast-GC method. Food Chemistry, 2022, 371, 130995.	4.2	14
5	Improvements in the Procedures to Encapsulate Diverse Bioactive Compounds. Foods, 2022, 11, 205.	1.9	1
6	Sodium chloride determination in meat products: Comparison of the official titration-based method with atomic absorption spectrometry. Journal of Food Composition and Analysis, 2022, 108, 104425.	1.9	5
7	Lipid Oxidation in Meat Systems: Updated Means of Detection and Innovative Antioxidant Strategies. , 2022, , 93-111.		1
8	1H NMR to analyse the lipid profile in the glyceride fraction of different categories of Iberian dry-cured hams. Food Chemistry, 2022, 383, 132371.	4.2	9
9	A Computer-Aided Inspection System to Predict Quality Characteristics in Food Technology. IEEE Access, 2022, 10, 71496-71507.	2.6	1
10	Dry-cured loin characterization by ultrasound physicochemical and sensory parameters. European Food Research and Technology, 2022, 248, 2603-2613.	1.6	3
11	Evaluation of fresh meat quality by Hyperspectral Imaging (HSI), Nuclear Magnetic Resonance (NMR) and Magnetic Resonance Imaging (MRI): A review. Meat Science, 2021, 172, 108340.	2.7	50
12	Fish Oil Microcapsules as Omega-3 Enrichment Strategy: Changes in Volatile Compounds of Meat Products during Storage and Cooking. Foods, 2021, 10, 745.	1.9	5
13	Optimization of the image acquisition procedure in low-field MRI for non-destructive analysis of loin using predictive models. PeerJ Computer Science, 2021, 7, e583.	2.7	1
14	Computer vision techniques on magnetic resonance images for the non-destructive classification and quality prediction of chicken breasts affected by the White-Striping myopathy. Journal of Food Engineering, 2021, 306, 110633.	2.7	3
15	Sensory profile and consumer perception of meat products enriched with EPA and DHA using fish oil microcapsules. International Journal of Food Science and Technology, 2021, 56, 2926-2937.	1.3	8
16	Microencapsulation of oil and protein hydrolysate from fish within a high-pressure homogenized double emulsion. Journal of Food Science and Technology, 2020, 57, 60-69.	1.4	9
17	Analysis of lipids and lipid oxidation products. , 2020, , 217-239.		4
18	Improvement of encapsulation and stability of EPA and DHA from monolayered and multilayered emulsions by highâ€pressure homogenization. Journal of Food Processing and Preservation, 2020, 44, e14290.	0.9	22

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19	Study on fish oil microcapsules as neat and added to meat model systems: Enrichment and bioaccesibility of EPA and DHA. LWT - Food Science and Technology, 2020, 120, 108946.	2.5	14
20	Evaluating the use of fish oil microcapsules as omega-3 vehicle in cooked and dry-cured sausages as affected by their processing, storage and cooking. Meat Science, 2020, 162, 108031.	2.7	39
21	Fish oil/lycopene microcapsules as a source of eicosapentaenoic and docosahexaenoic acids: a case study on spreads. Journal of the Science of Food and Agriculture, 2020, 100, 1875-1886.	1.7	8
22	Monitoring the Processing of Dry Fermented Sausages with a Portable NIRS Device. Foods, 2020, 9, 1294.	1.9	12
23	Effect of Omega-3 Microcapsules Addition on the Profile of Volatile Compounds in Enriched Dry-Cured and Cooked Sausages. Foods, 2020, 9, 1683.	1.9	10
24	Lipid digestion products in meat derivatives enriched with fish oil microcapsules. Journal of Functional Foods, 2020, 68, 103916.	1.6	9
25	Lipid digestion and oxidative stability in Ï‰-3-enriched meat model systems: Effect of fish oil microcapsules and processing or culinary cooking. Food Chemistry, 2020, 328, 127125.	4.2	14
26	Napping combined with ultra-flash profile (UFP) methodology for sensory assessment of cod and pork subjected to different cooking methods and conditions. European Food Research and Technology, 2019, 245, 2221-2231.	1.6	11
27	Near Infrared Reflectance spectroscopy to analyse texture related characteristics of sous vide pork loin.. Journal of Food Engineering, 2019, 263, 417-423.	2.7	17
28	Strategies for Enrichment in Ï‰-3 Fatty Acids Aiming for Healthier Meat Products. Food Reviews International, 2019, 35, 485-503.	4.3	33
29	New contributions of ultrasound inspection to the characterization of different varieties of honey. Ultrasonics, 2019, 96, 83-89.	2.1	12
30	Sous-vide cooking of meat: A Maillarized approach. International Journal of Gastronomy and Food Science, 2019, 16, 100138.	1.3	33
31	Non-destructively Prediction of Quality Parameters of Dry-Cured Iberian Ham by Applying Computer Vision and Low-Field MRI. Lecture Notes in Computer Science, 2019, , 498-507.	1.0	4
32	Comparison of different image analysis algorithms on MRI to predict physico-chemical and sensory attributes of loin. Chemometrics and Intelligent Laboratory Systems, 2018, 180, 54-63.	1.8	16
33	Nearâ€infrared spectroscopyâ€based analysis to study sensory parameters on pork loins as affected by cooking methods and conditions. Journal of the Science of Food and Agriculture, 2018, 98, 4227-4236.	1.7	18
34	Analysis of MRI by fractals for prediction of sensory attributes: A case study in loin. Journal of Food Engineering, 2018, 227, 1-10.	2.7	18
35	Applying 3D texture algorithms on MRI to evaluate quality traits of loin. Journal of Food Engineering, 2018, 222, 258-266.	2.7	12
36	Improving the lipid profile of readyâ€toâ€cook meat products by addition of omegaâ€3 microcapsules: effect on oxidation and sensory analysis. Journal of the Science of Food and Agriculture, 2018, 98, 5302-5312.	1.7	38

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37	Effetto del tipo di conservazione e arricchimento in omega-3 sulla qualitÃ di hamburger di Cinta Senese. Archivos De Zootecnia, 2018, 67, 217-220.	0.2	8
38	Enrichment of Cinta Senese burgers with omega-3 fatty acids. Effect of type of addition and storage conditions on quality characteristics. Grasas Y Aceites, 2018, 69, 235.	0.3	30
39	Optimization of MRI Acquisition and Texture Analysis to Predict Physico-chemical Parameters of Loins by Data Mining. Food and Bioprocess Technology, 2017, 10, 750-758.	2.6	28
40	Physico-chemical and sensory characteristics of freeze-dried and air-dehydrated yogurt foam. LWT - Food Science and Technology, 2017, 80, 328-334.	2.5	24
41	Taste compounds and consumer acceptance of chicken soups as affected by cooking conditions. International Journal of Food Properties, 2017, 20, S154-S165.	1.3	12
42	Prediction of pork quality parameters by applying fractals and data mining on MRI. Food Research International, 2017, 99, 739-747.	2.9	29
43	Development of a New Fractal Algorithm to Predict Quality Traits of MRI Loins. Lecture Notes in Computer Science, 2017, , 208-218.	1.0	4
44	New fractal features and data mining to determine food quality based on MRI. IEEE Latin America Transactions, 2017, 15, 1777-1784.	1.2	16
45	Nonâ€destructive analysis of sensory traits of dryâ€cured loins by <scp>MRI</scp>â€“computer vision techniques and data mining. Journal of the Science of Food and Agriculture, 2017, 97, 2942-2952.	1.7	20
46	Modification of gelatin functionality for culinary applications by using transglutaminase. International Journal of Gastronomy and Food Science, 2016, 5-6, 27-32.	1.3	24
47	Modeling salt diffusion in Iberian ham by applying MRI and data mining. Journal of Food Engineering, 2016, 189, 115-122.	2.7	38
48	Data Mining on MRI-Computational Texture Features to Predict Sensory Characteristics in Ham. Food and Bioprocess Technology, 2016, 9, 699-708.	2.6	23
49	Enrichment of Chicken Nuggets with Microencapsulated Omega-3 Fish Oil: Effect of Frozen Storage Time on Oxidative Stability and Sensory Quality. Food and Bioprocess Technology, 2016, 9, 285-297.	2.6	57
50	Fatty acid composition in double and multilayered microcapsules of Ï‰-3 as affected by storage conditions and type of emulsions. Food Chemistry, 2016, 194, 476-486.	4.2	42
51	A Rapid and Accurate Extraction Procedure for Analysing Free Amino Acids in Meat Samples by GC-MS. International Journal of Analytical Chemistry, 2015, 2015, 1-8.	0.4	17
52	Volatile compounds and physicochemical characteristics during storage of microcapsules from different fish oil emulsions. Food and Bioproducts Processing, 2015, 96, 52-64.	1.8	45
53	Suitability of Using Monolayered and Multilayered Emulsions for Microencapsulation of Ï‰-3 Fatty Acids by Spray Drying: Effect of Storage at Different Temperatures. Food and Bioprocess Technology, 2015, 8, 100-111.	2.6	76
54	Volatile compound profile of sous-vide cooked lamb loins at different temperatureâ€“time combinations. Meat Science, 2015, 100, 52-57.	2.7	59

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55	Quality characteristics of fried lamb nuggets from low-value meat cuts: Effect of formulation and freezing storage. Food Science and Technology International, 2015, 21, 503-511.	1.1	5
56	Including 3D-textures in a Computer Vision System to Analyze Quality Traits of Loin. Lecture Notes in Computer Science, 2015, , 456-465.	1.0	11
57	Prediction of Quality Features in Iberian Ham by Applying Data Mining on Data From MRI and Computer Vision Techniques. International Journal of Data Mining & Knowledge Management Process, 2014, 4, 1-11.	0.1	1
58	Effect of muscle type and frozen storage on the quality parameters of Iberian restructured meat preparations. Food Science and Technology International, 2014, 20, 543-554.	1.1	2
59	Effect of added phosphate and type of cooking method on physico-chemical and sensory features of cooked lamb loins. Meat Science, 2014, 97, 69-75.	2.7	31
60	Determination of Free Amino Acids in Coated Foods by GCâ€“MS: Optimization of the Extraction Procedure by Using Statistical Design. Food Analytical Methods, 2014, 7, 172-180.	1.3	18
61	Optimization and Application of a HS-SPME-GC-MS Methodology for Quantification of Furanic Compounds in Espresso Coffee. Food Analytical Methods, 2014, 7, 81-88.	1.3	17
62	Assessment of hydroxymethylfurfural and furfural in commercial bakery products. Journal of Food Composition and Analysis, 2014, 33, 20-25.	1.9	49
63	Development of Bread with <scp><scp>NaCl</scp></scp> Reduction and Calcium Fortification: Study of Its Quality Characteristics. Journal of Food Quality, 2014, 37, 107-116.	1.4	33
64	Changes in chemical composition of frozen coated fish products during deep-frying. International Journal of Food Sciences and Nutrition, 2014, 65, 212-218.	1.3	17
65	Applying data mining and Computer Vision Techniques to MRI to estimate quality traits in Iberian hams. Journal of Food Engineering, 2014, 131, 82-88.	2.7	48
66	Study of hydroxymethylfurfural and furfural formation in cakes during baking in different ovens, using a validated multiple-stage extraction-based analytical method. Food Chemistry, 2013, 141, 3349-3356.	4.2	23
67	Nutritional and Sensory Characteristics of Breadâ€Coated Hake Fillets as Affected by Cooking Conditions. Journal of Food Quality, 2013, 36, 375-384.	1.4	4
68	Quantification of 5-Hydroxymethylfurfural in Coated Deep-Fried Products: Optimization of the Extraction Procedure by Using Statistical Design. Food Analytical Methods, 2013, 6, 10-16.	1.3	9
69	Impact of cooking and handling conditions on furanic compounds in breaded fish products. Food and Chemical Toxicology, 2013, 55, 222-228.	1.8	28
70	Furans and other volatile compounds in ground roasted and espresso coffee using headspace solid-phase microextraction: Effect of roasting speed. Food and Bioproducts Processing, 2013, 91, 233-241.	1.8	84
71	Carcass and meat quality traits of Iberian pig as affected by sex and crossbreeding with different Duroc genetic lines. Spanish Journal of Agricultural Research, 2013, 11, 1057.	0.3	18
72	Gas Chromatographyâ€“Mass Spectrometry Method for the Determination of Free Amino Acids as Their Dimethyl-tert-butylsilyl (TBDMS) Derivatives in Animal Source Food. Journal of Agricultural and Food Chemistry, 2012, 60, 2456-2463.	2.4	54

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73	Effect of solvent to sample ratio on total lipid extracted and fatty acid composition in meat products within different fat content. Meat Science, 2012, 91, 369-373.	2.7	22
74	Quantification of furanic compounds in coated deep-fried products simulating normal preparation and consumption: Optimisation of HS-SPME analytical conditions by response surface methodology. Food Chemistry, 2012, 135, 1337-1343.	4.2	33
75	Effect of dietary conjugated linoleic acid in combination with monounsaturated fatty acids on the composition and quality traits of cooked loin. Food Chemistry, 2011, 124, 518-526.	4.2	10
76	MRI-based analysis of feeding background effect on fresh Iberian ham. Food Chemistry, 2011, 126, 1366-1372.	4.2	36
77	Pre-cure Freezing Effect on Physicochemical, Texture and Sensory Characteristics of Iberian Ham. Food Science and Technology International, 2011, 17, 127-133.	1.1	25
78	Influence of preâ€¢ure freezing on the profile of volatile compounds during the processing of Iberian hams. Journal of the Science of Food and Agriculture, 2010, 90, 882-890.	1.7	26
79	Sensory traits prediction in dry-cured hams from fresh product via MRI and lipid composition. Journal of Food Engineering, 2010, 101, 152-157.	2.7	13
80	Individual Phospholipid Classes from Iberian Pig Meat As Affected by Diet. Journal of Agricultural and Food Chemistry, 2010, 58, 1755-1760.	2.4	11
81	Muscle individual phospholipid classes throughout the processing of dry-cured ham: Influence of pre-cure freezing. Meat Science, 2010, 84, 431-436.	2.7	9
82	Influence of pre-cure freezing of Iberian ham on proteolytic changes throughout the ripening process. Meat Science, 2010, 85, 121-126.	2.7	33
83	MRI-based analysis, lipid composition and sensory traits for studying Iberian dry-cured hams from pigs fed with different diets. Food Research International, 2010, 43, 248-254.	2.9	41
84	Volatile compounds of experimental liver pÃ¢tÃ© from pigs fed conjugated linoleic acid in combination with monounsaturated fatty acids. Journal of the Science of Food and Agriculture, 2009, 89, 2096-2106.	1.7	1
85	Liver pÃ¢tÃ© from pigs fed conjugated linoleic acid and monounsaturated fatty acids. European Food Research and Technology, 2009, 228, 749-758.	1.6	7
86	Influence of preâ€¢ure freezing of Iberian hams on lipolytic changes and lipid oxidation. International Journal of Food Science and Technology, 2009, 44, 2287-2295.	1.3	13
87	Volatile compounds of fresh and dry-cured loin as affected by dietary conjugated linoleic acid and monounsaturated fatty acids. Meat Science, 2009, 81, 549-556.	2.7	26
88	Subcutaneous and intramuscular lipid traits as tools for classifying Iberian pigs as a function of their feeding background. Meat Science, 2009, 81, 632-640.	2.7	36
89	Fatty acid composition and oxidative susceptibility of fresh loin and liver from pigs fed conjugated linoleic acid in combination with monounsaturated fatty acids. Food Chemistry, 2008, 108, 86-96.	4.2	21
90	Comparison of different methods for total lipid quantification in meat and meat products. Food Chemistry, 2008, 110, 1025-1029.	4.2	114

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91	Effect of dietary conjugated linoleic acid in combination with monounsaturated fatty acids on the meat composition and quality traits of dry-cured loin. Meat Science, 2008, 80, 1309-1319.	2.7	28
92	Analysis of Phospholipids in Muscle Foods. , 2008, , 167-186.		1
93	Stereospecific Analysis of Phospholipid Classes in Skeletal Muscle from Rats Fed Different Fat Sources. Journal of Agricultural and Food Chemistry, 2007, 55, 6191-6197.	2.4	8
94	Improvement of a solid phase extraction method for separation of animal muscle phospholipid classes. Food Chemistry, 2007, 102, 875-879.	4.2	24
95	Stereospecific analysis of phospholipid classes in rat muscle. European Journal of Lipid Science and Technology, 2006, 108, 835-841.	1.0	12