

Paulo E S Munekata

List of Publications by Year in descending order

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Version: 2024-02-01

164
papers

7,315
citations

44042

48
h-index

71651

76
g-index

173
all docs

173
docs citations

173
times ranked

6644
citing authors

#	ARTICLE	IF	CITATIONS
1	A review of sustainable and intensified techniques for extraction of food and natural products. <i>Green Chemistry</i> , 2020, 22, 2325-2353.	4.6	396
2	Bioactive peptides as natural antioxidants in food products – A review. <i>Trends in Food Science and Technology</i> , 2018, 79, 136-147.	7.8	315
3	Edible films/coating with tailored properties for active packaging of meat, fish and derived products. <i>Trends in Food Science and Technology</i> , 2020, 98, 10-24.	7.8	260
4	Application of pulsed electric fields in meat and fish processing industries: An overview. <i>Food Research International</i> , 2019, 123, 95-105.	2.9	186
5	Phenolic compounds of green tea: Health benefits and technological application in food. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2016, 6, 709-719.	0.5	155
6	Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. <i>Current Opinion in Food Science</i> , 2020, 31, 81-87.	4.1	154
7	Application of essential oils as antimicrobial agents against spoilage and pathogenic microorganisms in meat products. <i>International Journal of Food Microbiology</i> , 2021, 337, 108966.	2.1	151
8	Evaluation of antioxidant capacity of 13 plant extracts by three different methods: cluster analyses applied for selection of the natural extracts with higher antioxidant capacity to replace synthetic antioxidant in lamb burgers. <i>Journal of Food Science and Technology</i> , 2016, 53, 451-460.	1.4	148
9	Nanoencapsulation of Promising Bioactive Compounds to Improve Their Absorption, Stability, Functionality and the Appearance of the Final Food Products. <i>Molecules</i> , 2021, 26, 1547.	1.7	138
10	Proximate Composition and Nutritional Value of Three Macroalgae: <i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i> and <i>Bifurcaria bifurcata</i> . <i>Marine Drugs</i> , 2017, 15, 360.	2.2	129
11	Natural antioxidants in processing and storage stability of sheep and goat meat products. <i>Food Research International</i> , 2018, 111, 379-390.	2.9	127
12	Tomato as Potential Source of Natural Additives for Meat Industry. A Review. <i>Antioxidants</i> , 2020, 9, 73.	2.2	118
13	Healthy Spanish salchichón enriched with encapsulated n ³ long chain fatty acids in konjac glucomannan matrix. <i>Food Research International</i> , 2016, 89, 289-295.	2.9	109
14	Health benefits of olive oil and its components: Impacts on gut microbiota antioxidant activities, and prevention of noncommunicable diseases. <i>Trends in Food Science and Technology</i> , 2019, 88, 220-227.	7.8	109
15	Use of Tiger Nut (<i>Cyperus esculentus</i> L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. <i>Foods</i> , 2020, 9, 44.	1.9	101
16	Influence of partial replacement of NaCl with KCl, CaCl ₂ and MgCl ₂ on proteolysis, lipolysis and sensory properties during the manufacture of dry-cured lacón. <i>Food Control</i> , 2015, 55, 90-96.	2.8	97
17	Protein Oxidation in Muscle Foods: A Comprehensive Review. <i>Antioxidants</i> , 2022, 11, 60.	2.2	97
18	Combined effect of natural antioxidants and antimicrobial compounds during refrigerated storage of nitrite-free frankfurter-type sausage. <i>Food Research International</i> , 2019, 120, 839-850.	2.9	96

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19	Effect of Innovative Food Processing Technologies on the Physicochemical and Nutritional Properties and Quality of Non-Dairy Plant-Based Beverages. <i>Foods</i> , 2020, 9, 288.	1.9	96
20	Elderberry (<i>Sambucus nigra</i> L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. <i>Food Chemistry</i> , 2020, 330, 127266.	4.2	95
21	Recent advances in the application of pulsed light processing for improving food safety and increasing shelf life. <i>Trends in Food Science and Technology</i> , 2019, 88, 67-79.	7.8	93
22	Proximate composition, phenolic content and in vitro antioxidant activity of aqueous extracts of the seaweeds <i>Ascophyllum nodosum</i> , <i>Bifurcaria bifurcata</i> and <i>Fucus vesiculosus</i> . Effect of addition of the extracts on the oxidative stability of canola oil under accelerated storage conditions. <i>Food Research International</i> , 2017, 99, 986-994.	2.9	88
23	Phenolic compounds from three brown seaweed species using LC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2017, 99, 979-985.	2.9	84
24	Determination of Polyphenols Using Liquid Chromatography-Tandem Mass Spectrometry Technique (LC-MS/MS): A Review. <i>Antioxidants</i> , 2020, 9, 479.	2.2	84
25	Effects of oregano extract on oxidative, microbiological and sensory stability of sheep burgers packed in modified atmosphere. <i>Food Control</i> , 2016, 63, 65-75.	2.8	74
26	Understanding the potential benefits of thyme and its derived products for food industry and consumer health: From extraction of value-added compounds to the evaluation of bioaccessibility, bioavailability, anti-inflammatory, and antimicrobial activities. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2879-2895.	5.4	71
27	Emerging techniques in bioethanol production: from distillation to waste valorization. <i>Green Chemistry</i> , 2019, 21, 1171-1185.	4.6	71
28	Effect of replacing backfat with vegetable oils during the shelf-life of cooked lamb sausages. <i>LWT - Food Science and Technology</i> , 2020, 122, 109052.	2.5	71
29	Immobilization of oils using hydrogels as strategy to replace animal fats and improve the healthiness of meat products. <i>Current Opinion in Food Science</i> , 2021, 37, 135-144.	4.1	71
30	Effect of commercial starter cultures on free amino acid, biogenic amine and free fatty acid contents in dry-cured foal sausage. <i>LWT - Food Science and Technology</i> , 2016, 71, 47-53.	2.5	70
31	Main Groups of Microorganisms of Relevance for Food Safety and Stability. , 2018, , 53-107.		69
32	Main characteristics of peanut skin and its role for the preservation of meat products. <i>Trends in Food Science and Technology</i> , 2018, 77, 1-10.	7.8	68
33	Application of Pulsed Electric Fields for Obtaining Antioxidant Extracts from Fish Residues. <i>Antioxidants</i> , 2020, 9, 90.	2.2	67
34	Turmeric (<i>Curcuma longa</i> L.) extract on oxidative stability, physicochemical and sensory properties of fresh lamb sausage with fat replacement by tiger nut (<i>Cyperus esculentus</i> L.) oil. <i>Food Research International</i> , 2020, 136, 109487.	2.9	66
35	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer p. <i>LWT - Food Science and Technology</i> , 2020, 125, 109223.	2.5	65
36	Pulsed electric field and mild heating for milk processing: a review on recent advances. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 16-24.	1.7	61

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37	Antioxidant Potential of Extracts Obtained from Macro- (Ascophyllum nodosum, Fucus vesiculosus) Tj ETQq1 1 0.784314 rgBT /Overlock Ultrasound. Medicines (Basel, Switzerland), 2018, 5, 33.	0.7	60
38	Physicochemical Characterization, Antioxidant Activity, and Phenolic Compounds of Hawthorn (Crataegus spp.) Fruits Species for Potential Use in Food Applications. Foods, 2020, 9, 436.	1.9	60
39	Assessment of the antioxidant activity of Bifurcaria bifurcata aqueous extract on canola oil. Effect of extract concentration on the oxidation stability and volatile compound generation during oil storage. Food Research International, 2017, 99, 1095-1102.	2.9	59
40	Effect of natural antioxidants in Spanish salchichón elaborated with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix. Meat Science, 2017, 124, 54-60.	2.7	57
41	Characterization of Enriched Meat-Based PÅctÃ© Manufactured with Oleogels as Fat Substitutes. Gels, 2020, 6, 17.	2.1	57
42	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (Sparus Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54	2.2	57
43	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.	1.7	56
44	Healthy beef burgers: Effect of animal fat replacement by algal and wheat germ oil emulsions. Meat Science, 2021, 173, 108396.	2.7	54
45	Influence of partial pork backfat replacement by fish oil on nutritional and technological properties of liver pÅctÃ©. European Journal of Lipid Science and Technology, 2017, 119, 1600178.	1.0	53
46	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. Foods, 2020, 9, 571.	1.9	53
47	Beetroot and radish powders as natural nitrite source for fermented dry sausages. Meat Science, 2021, 171, 108275.	2.7	53
48	Physicochemical properties of foal meat as affected by cooking methods. Meat Science, 2015, 108, 50-54.	2.7	52
49	Metallic-based salt substitutes to reduce sodium content in meat products. Current Opinion in Food Science, 2021, 38, 21-31.	4.1	52
50	Characterization of phenolic composition in chestnut leaves and beer residue by LC-DAD-ESI-MS. LWT - Food Science and Technology, 2016, 68, 52-58.	2.5	51
51	Optimization of antioxidants extraction from peanut skin to prevent oxidative processes during soybean oil storage. LWT - Food Science and Technology, 2018, 88, 1-8.	2.5	49
52	Partial replacement of meat and fat with hydrated wheat fiber in beef burgers decreases caloric value without reducing the feeling of satiety after consumption. Meat Science, 2019, 147, 53-59.	2.7	49
53	Impact of ultrasound-assisted extraction and solvent composition on bioactive compounds and in vitro biological activities of thyme and rosemary. Food Research International, 2020, 134, 109242.	2.9	49
54	The role of phenolic compounds against Listeria monocytogenes in food. A review. Trends in Food Science and Technology, 2021, 110, 385-392.	7.8	49

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55	Omega-3- and fibre-enriched chicken nuggets by replacement of chicken skin with chia (<i>Salvia hispanica</i>) Tj ETQq1 1 0.784314rgBT /Ov	2.5	47
56	Antioxidant active packaging systems to extend the shelf life of sliced cooked ham. <i>Current Research in Food Science</i> , 2019, 1, 24-30.	2.7	45
57	<i>Humulus lupulus</i> L. as a Natural Source of Functional Biomolecules. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5074.	1.3	45
58	<i>Opuntia Ficus Indica</i> Edible Parts: A Food and Nutritional Security Perspective. <i>Food Reviews International</i> , 2022, 38, 930-952.	4.3	45
59	Red pitaya extract as natural antioxidant in pork patties with total replacement of animal fat. <i>Meat Science</i> , 2021, 171, 108284.	2.7	44
60	Nutritional and Microbiological Quality of Tiger Nut Tubers (<i>Cyperus esculentus</i>), Derived Plant-Based and Lactic Fermented Beverages. <i>Fermentation</i> , 2019, 5, 3.	1.4	43
61	Using chitosan and radish powder to improve stability of fermented cooked sausages. <i>Meat Science</i> , 2020, 167, 108165.	2.7	43
62	Foodomics in meat quality. <i>Current Opinion in Food Science</i> , 2021, 38, 79-85.	4.1	42
63	The effect of sodium reduction on the microstructure, texture and sensory acceptance of Bologna sausage. <i>Food Structure</i> , 2017, 14, 1-7.	2.3	41
64	Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8340.	1.3	41
65	Challenges to reduce or replace NaCl by chloride salts in meat products made from whole pieces – a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2194-2206.	5.4	41
66	Health benefits, extraction and development of functional foods with curcuminoids. <i>Journal of Functional Foods</i> , 2021, 79, 104392.	1.6	41
67	Role of autochthonous starter cultures in the reduction of biogenic amines in traditional meat products. <i>Current Opinion in Food Science</i> , 2017, 14, 61-65.	4.1	40
68	Peanut skin extract reduces lipid oxidation in cooked chicken patties. <i>Poultry Science</i> , 2015, 94, 442-446.	1.5	38
69	Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants</i> , 2020, 9, 815.	2.2	38
70	Nutritional Characterization of Sea Bass Processing By-Products. <i>Biomolecules</i> , 2020, 10, 232.	1.8	38
71	<i>Citrullus lanatus</i> as source of bioactive components: An up-to-date review. <i>Trends in Food Science and Technology</i> , 2021, 111, 208-222.	7.8	38
72	Recent advances in food products fortification with anthocyanins. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1553-1567.	5.4	37

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73	Biodegradable active, intelligent, and smart packaging materials for food applications. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100903.	3.3	37
74	Influence of peanut skin extract on shelf-life of sheep patties. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2016, 6, 586-596.	0.5	36
75	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. <i>Foods</i> , 2020, 9, 1487.	1.9	35
76	Functional and Nutraceutical Significance of Amla (<i>Phyllanthus emblica</i> L.): A Review. <i>Antioxidants</i> , 2022, 11, 816.	2.2	35
77	Technological aspects of horse meat products – A review. <i>Food Research International</i> , 2017, 102, 176-183.	2.9	34
78	Composition, Antifungal, Phytotoxic, and Insecticidal Activities of <i>Thymus kotschyanus</i> Essential Oil. <i>Molecules</i> , 2020, 25, 1152.	1.7	34
79	High-pressure processing in inactivation of <i>Salmonella</i> spp. in food products. <i>Trends in Food Science and Technology</i> , 2021, 107, 31-37.	7.8	34
80	Phenolic Compounds Obtained from <i>Olea europaea</i> By-Products and Their Use to Improve the Quality and Shelf Life of Meat and Meat Products – A Review. <i>Antioxidants</i> , 2020, 9, 1061.	2.2	32
81	Pork skin-based emulsion gels as animal fat replacers in hot-dog style sausages. <i>LWT - Food Science and Technology</i> , 2020, 132, 109845.	2.5	32
82	Effect of natural antioxidants on physicochemical properties and lipid stability of pork liver pâté manufactured with healthy oils during refrigerated storage. <i>Journal of Food Science and Technology</i> , 2017, 54, 4324-4334.	1.4	31
83	Recent Discoveries in the Field of Lipid Bio-Based Ingredients for Meat Processing. <i>Molecules</i> , 2021, 26, 190.	1.7	31
84	Review on characteristics of trained sensory panels in food science. <i>Journal of Texture Studies</i> , 2021, 52, 501-509.	1.1	30
85	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. <i>Molecules</i> , 2021, 26, 3880.	1.7	30
86	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives. <i>Antioxidants</i> , 2022, 11, 176.	2.2	30
87	Effect of microencapsulated Jabuticaba (<i>Myrciaria cauliflora</i>) extract on quality and storage stability of mortadella sausage. <i>Food Research International</i> , 2018, 108, 551-557.	2.9	26
88	Phenolic profile of oils obtained from açorçhata by-products assisted by supercritical-CO ₂ and its relationship with antioxidant and lipid oxidation parameters: Triple TOF-LC-MS-MS characterization. <i>Food Chemistry</i> , 2019, 274, 865-871.	4.2	26
89	The Role of Essential Oils against Pathogenic <i>Escherichia coli</i> in Food Products. <i>Microorganisms</i> , 2020, 8, 924.	1.6	26
90	Physicochemical composition and nutritional properties of foal burgers enhanced with healthy oil emulsion hydrogels. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6182-6191.	1.3	26

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91	Current perspectives in cell-based approaches towards the definition of the antioxidant activity in food. Trends in Food Science and Technology, 2021, 116, 232-243.	7.8	26
92	The Antioxidant Capacity of Rosemary and Green Tea Extracts to Replace the Carcinogenic Antioxidant (BHA) in Chicken Burgers. Journal of Food Quality, 2017, 2017, 1-6.	1.4	24
93	Challenges and opportunities regarding the use of alternative protein sources: Aquaculture and insects. Advances in Food and Nutrition Research, 2019, 89, 259-295.	1.5	24
94	Chemical properties and oxidative stability of Arjan (Amygdalus reuteri) kernel oil as emerging edible oil. Food Research International, 2018, 107, 378-384.	2.9	23
95	Improving the lipid profile of bologna type sausages with Echium (Echium plantagineum L.) oil and chia (Salvia hispanica L) flour. LWT - Food Science and Technology, 2020, 119, 108907.	2.5	23
96	Functional fermented meat products with probioticsâ€”A review. Journal of Applied Microbiology, 2022, 133, 91-103.	1.4	23
97	Impact of a Pitanga Leaf Extract to Prevent Lipid Oxidation Processes during Shelf Life of Packaged Pork Burgers: An Untargeted Metabolomic Approach. Foods, 2020, 9, 1668.	1.9	22
98	Encapsulation of Bioactive Phytochemicals in Plant-Based Matrices and Application as Additives in Meat and Meat Products. Molecules, 2021, 26, 3984.	1.7	22
99	Satiety from healthier and functional foods. Trends in Food Science and Technology, 2021, 113, 397-410.	7.8	22
100	Influence of high-pressure processing at different temperatures on free amino acid and volatile compound profiles of dry-cured ham. Food Research International, 2019, 116, 49-56.	2.9	21
101	Active edible coatings and films with Mediterranean herbs to improve food shelf-life. Critical Reviews in Food Science and Nutrition, 2022, 62, 2391-2403.	5.4	21
102	Total Phenol Content and Antioxidant Activity of Different Celta Pig Carcass Locations as Affected by the Finishing Diet (Chestnuts or Commercial Feed). Antioxidants, 2021, 10, 5.	2.2	21
103	Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers. Foods, 2022, 11, 596.	1.9	21
104	Improving oxidative stability of foods with appleâ€”derived polyphenols. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 296-320.	5.9	21
105	Sources, Chemistry, and Biological Potential of Ellagitannins and Ellagic Acid Derivatives. Studies in Natural Products Chemistry, 2019, , 189-221.	0.8	20
106	Polyphenols: Bioaccessibility and bioavailability of bioactive components. , 2019, , 309-332.		19
107	Ethnopharmacology, phytochemistry and biological activity of Erodium species: A review. Food Research International, 2019, 126, 108659.	2.9	19
108	Effect of ultrasound pre-treatment and drying method on specialized metabolites of honeyberry fruits (Lonicera caerulea var. kamtschatica). Ultrasonics Sonochemistry, 2019, 56, 372-377.	3.8	19

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109	Omega-3-Rich Oils from Marine Side Streams and Their Potential Application in Food. <i>Marine Drugs</i> , 2021, 19, 233.	2.2	19
110	Antimicrobial Polyamide-Alginate Casing Incorporated with Nisin and $\hat{\mu}$ -Polylysine Nanoparticles Combined with Plant Extract for Inactivation of Selected Bacteria in Nitrite-Free Frankfurter-Type Sausage. <i>Foods</i> , 2021, 10, 1003.	1.9	19
111	Influence of Plasma Treatment on the Polyphenols of Food Products—A Review. <i>Foods</i> , 2020, 9, 929.	1.9	18
112	Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. <i>Microorganisms</i> , 2020, 8, 1833.	1.6	17
113	Cruciferous vegetables as sources of nitrate in meat products. <i>Current Opinion in Food Science</i> , 2021, 38, 1-7.	4.1	17
114	Effect of NaCl Partial Replacement by Chloride Salts on Physicochemical Characteristics, Volatile Compounds and Sensorial Properties of Dry-Cured Deer Cecina. <i>Foods</i> , 2021, 10, 669.	1.9	17
115	Development of Healthier and Functional Dry Fermented Sausages: Present and Future. <i>Foods</i> , 2022, 11, 1128.	1.9	17
116	Strategies to increase the shelf life of meat and meat products with phenolic compounds. <i>Advances in Food and Nutrition Research</i> , 2021, 98, 171-205.	1.5	16
117	Effect of the partial NaCl substitution by other chloride salts on the volatile profile during the ripening of dry-cured <i>Iac</i> ³ n. <i>Grasas Y Aceites</i> , 2016, 67, e128.	0.3	16
118	Recent advances in the extraction of polyphenols from eggplant and their application in foods. <i>LWT - Food Science and Technology</i> , 2021, 146, 111381.	2.5	15
119	Valorization of by-products from <i>Prunus</i> genus fruit processing: Opportunities and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 7795-7810.	5.4	15
120	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. <i>Marine Drugs</i> , 2021, 19, 374.	2.2	14
121	Potential Use of Elderberry (<i>Sambucus nigra</i> L.) as Natural Colorant and Antioxidant in the Food Industry. A Review. <i>Foods</i> , 2021, 10, 2713.	1.9	14
122	The impact of dietary supplementation with guava (<i>Psidium guajava</i> L.) agroindustrial waste on growth performance and meat quality of lambs. <i>Meat Science</i> , 2020, 164, 108105.	2.7	13
123	Evaluation of the protein and bioactive compound bioaccessibility/bioavailability and cytotoxicity of the extracts obtained from aquaculture and fisheries by-products. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 97-125.	1.5	13
124	Development of new food and pharmaceutical products: Nutraceuticals and food additives. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 53-96.	1.5	12
125	Untargeted metabolomics to explore the oxidation processes during shelf life of pork patties treated with guarana seed extracts. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1002-1009.	1.3	11
126	Salted Meat Products: Nutritional Characteristics, Processing and Strategies for Sodium Reduction. <i>Food Reviews International</i> , 2023, 39, 2183-2202.	4.3	10

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127	Beta vulgaris as a Natural Nitrate Source for Meat Products: A Review. <i>Foods</i> , 2021, 10, 2094.	1.9	10
128	PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY OF EXTRACTS FROM <i>Bifurcaria bifurcata</i> ALGA, OBTAINED BY DIVERSE EXTRACTION CONDITIONS USING THREE DIFFERENT TECHNIQUES (HYDROTHERMAL, Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 1535-1542.	0.2	9
129	Comparison Between HPLC-PAD and GC-MS Methods for the Quantification of Cholesterol in Meat. <i>Food Analytical Methods</i> , 2022, 15, 1118-1131.	1.3	9
130	Strategies to Increase the Value of Pomaces with Fermentation. <i>Fermentation</i> , 2021, 7, 299.	1.4	9
131	Application of metabolomics to decipher the role of bioactive compounds in plant and animal foods. <i>Current Opinion in Food Science</i> , 2022, 46, 100851.	4.1	8
132	Value-Added Compound Recovery from Invasive Forest for Biofunctional Applications: Eucalyptus Species as a Case Study. <i>Molecules</i> , 2020, 25, 4227.	1.7	7
133	Silymarin compounds: Chemistry, innovative extraction techniques and synthesis. <i>Studies in Natural Products Chemistry</i> , 2020, , 111-130.	0.8	7
134	Lipids and fatty acids. , 2019, , 107-137.		6
135	Functional and Clean Label Dry Fermented Meat Products: Phytochemicals, Bioactive Peptides, and Conjugated Linoleic Acid. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5559.	1.3	6
136	An integrated strategy between gastronomic science, food science and technology, and nutrition in the development of healthy food products. , 2019, , 3-21.		4
137	Evolution of volatile compounds during dry-cured deer loin processing. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6204-6213.	1.3	4
138	Carcass Characteristics, Meat Quality and Nutritional Profile of Pheasant, Quail and Guinea Fowl. , 2019, , 269-311.		3
139	Extraction of Valuable Compounds from Meat By-Products. , 2019, , 55-90.		3
140	Encapsulation techniques to increase lipid stability. , 2022, , 413-459.		3
141	Lipid oxidation of vegetable oils. , 2022, , 127-152.		3
142	Exotic Meats: An Alternative Food Source. , 2019, , 385-408.		2
143	Influence of High-Pressure Processing on the Nutritional Changes of Treated Foods. , 2021, , 74-86.		2
144	Interaction of Bioactive Mono-Terpenes with Egg Yolk on Ice Cream Physicochemical Properties. <i>Foods</i> , 2021, 10, 1686.	1.9	2

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145	The Use of Novel Technologies in Egg Processing. Food Reviews International, 2023, 39, 2854-2874.	4.3	2
146	Modern Food Production: Fundaments, Sustainability, and the Role of Technological Advances. , 2021, , 1-22.		2
147	Fatty Acids. , 2022, , 41-52.		2
148	Packaging Systems. , 2021, , 49-69.		1
149	Introduction to food fraud. , 2021, , 1-30.		1
150	Pulsed Electric Fields in Sustainable Food. , 2021, , 125-144.		1
151	Pork liver protein hydrolysates as extenders of pork patties shelf life. International Journal of Food Science and Technology, 2021, 56, 6246-6257.	1.3	1
152	Mind the gap in the knowledge of the potential food applications of ultrasound based on its mechanism of action. , 2021, , 1-13.		1
153	Goose, Duck and Garganey. , 2019, , 313-345.		1
154	Chapter 3. Controlling Biogenic Amine Formation in Food. Food Chemistry, Function and Analysis, 2019, , 41-61.	0.1	1
155	Historical perspective of sensory analysis for the development of meat products: A contemporary challenge. , 2022, , 1-27.		1
156	Animal source: Meat, subcutaneous fat, milk, and dairy products. , 2022, , 19-50.		1
157	Autochthonous Starter Cultures in Cheese Production – A Review. Food Reviews International, 2023, 39, 5886-5904.	4.3	1
158	Sonocrystallization. , 2021, , 299-316.		0
159	Ultrasound as a preservation technique. , 2021, , 39-54.		0
160	Heterocyclic aromatic amines in cooked food: Toxicology and analysis. , 2021, , 421-460.		0
161	Descriptive sensory analysis of meat – The baseline for any sensory innovation for meat products: Case study. , 2022, , 107-120.		0
162	Necessary considerations for sensory evaluation of meat products: Quality indicators of meat products. , 2022, , 31-50.		0

#	ARTICLE	IF	CITATIONS
163	Introduction and classification of lipids. , 2022, , 1-16.		0
164	Marine sources: Fish, shellfish, and algae. , 2022, , 51-68.		0