

Paulo E S Munekata

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163
papers

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173
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ext. citations

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avg, IF

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L-index

#	Paper	IF	Citations
163	A review of sustainable and intensified techniques for extraction of food and natural products. <i>Green Chemistry</i> , 2020 , 22, 2325-2353	10	230
162	Bioactive peptides as natural antioxidants in food products – A review. <i>Trends in Food Science and Technology</i> , 2018 , 79, 136-147	15.3	212
161	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	15.3	132
160	Application of pulsed electric fields in meat and fish processing industries: An overview. <i>Food Research International</i> , 2019 , 123, 95-105	7	108
159	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, 451-60	3.3	102
158	Phenolic compounds of green tea: Health benefits and technological application in food. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2016 , 6, 709-719	1.4	100
157	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	9.8	91
156	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,	6	88
155	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	7	85
154	Natural antioxidants in processing and storage stability of sheep and goat meat products. <i>Food Research International</i> , 2018 , 111, 379-390	7	80
153	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	6.2	78
152	Tomato as Potential Source of Natural Additives for Meat Industry. A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	74
151	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	15.3	63
150	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	7	63
149	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, 886-894	7	62
148	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	5.8	60
147	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	6.2	59

146	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	15.3	56
145	Phenolic compounds from three brown seaweed species using LC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2017 , 99, 979-985	7	55
144	Emerging techniques in bioethanol production: from distillation to waste valorization. <i>Green Chemistry</i> , 2019 , 21, 1171-1185	10	53
143	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,	4.9	52
142	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	5.4	52
141	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	8.5	49
140	Use of Tiger Nut (L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. <i>Foods</i> , 2020 , 9,	4.9	49
139	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	15.3	49
138	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer p ₁ . <i>LWT - Food Science and Technology</i> , 2020 , 125, 109223	5.4	48
137	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	11.5	45
136	Effect of natural antioxidants in Spanish salchich ^o elaborated with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix. <i>Meat Science</i> , 2017 , 124, 54-60	6.4	45
135	Influence of partial pork backfat replacement by fish oil on nutritional and technological properties of liver p ₁ . <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600178	3	44
134	Characterization of phenolic composition in chestnut leaves and beer residue by LC-DAD-ESI-MS. <i>LWT - Food Science and Technology</i> , 2016 , 68, 52-58	5.4	43
133	Assessment of the antioxidant activity of <i>Bifurcaria bifurcata</i> aqueous extract on canola oil. Effect of extract concentration on the oxidation stability and volatile compound generation during oil storage. <i>Food Research International</i> , 2017 , 99, 1095-1102	7	42
132	Nanoencapsulation of Promising Bioactive Compounds to Improve Their Absorption, Stability, Functionality and the Appearance of the Final Food Products. <i>Molecules</i> , 2021 , 26,	4.8	40
131	Application of Pulsed Electric Fields for Obtaining Antioxidant Extracts from Fish Residues. <i>Antioxidants</i> , 2020 , 9,	7.1	39
130	Determination of Polyphenols Using Liquid Chromatography-Tandem Mass Spectrometry Technique (LC-MS/MS): A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	38
129	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	5.4	38

128	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	7	36
127	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,	4.8	35
126	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	4.3	35
125	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (). <i>Marine Drugs</i> , 2020 , 18,	6	34
124	Antioxidant Potential of Extracts Obtained from Macro- (<i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i> and <i>Bifurcaria bifurcata</i>) and Micro-Algae (<i>Chlorella vulgaris</i> and <i>Spirulina platensis</i>) Assisted by Ultrasound. <i>Medicines (Basel, Switzerland)</i> , 2018 , 5,	4.1	33
123	Omega-3- and fibre-enriched chicken nuggets by replacement of chicken skin with chia (<i>Salvia hispanica</i> L.) flour. <i>LWT - Food Science and Technology</i> , 2018 , 90, 283-289	5.4	32
122	Optimization of antioxidants extraction from peanut skin to prevent oxidative processes during soybean oil storage. <i>LWT - Food Science and Technology</i> , 2018 , 88, 1-8	5.4	32
121	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	9.8	30
120	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	9.8	29
119	Physicochemical properties of foal meat as affected by cooking methods. <i>Meat Science</i> , 2015 , 108, 50-4	6.4	29
118	Using chitosan and radish powder to improve stability of fermented cooked sausages. <i>Meat Science</i> , 2020 , 167, 108165	6.4	29
117	Partial replacement of meat and fat with hydrated wheat fiber in beef burgers decreases caloric value without reducing the feeling of satiety after consumption. <i>Meat Science</i> , 2019 , 147, 53-59	6.4	29
116	Peanut skin extract reduces lipid oxidation in cooked chicken patties. <i>Poultry Science</i> , 2015 , 94, 442-6	3.9	29
115	Impact of ultrasound-assisted extraction and solvent composition on bioactive compounds and in vitro biological activities of thyme and rosemary. <i>Food Research International</i> , 2020 , 134, 109242	7	29
114	Physicochemical Characterization, Antioxidant Activity, and Phenolic Compounds of Hawthorn (spp.) Fruits Species for Potential Use in Food Applications. <i>Foods</i> , 2020 , 9,	4.9	28
113	Influence of peanut skin extract on shelf-life of sheep patties. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2016 , 6, 586-596	1.4	28
112	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. <i>Foods</i> , 2020 , 9,	4.9	27
111	Antioxidant active packaging systems to extend the shelf life of sliced cooked ham. <i>Current Research in Food Science</i> , 2019 , 1, 24-30	5.6	27

110	The effect of sodium reduction on the microstructure, texture and sensory acceptance of Bologna sausage. <i>Food Structure</i> , 2017 , 14, 1-7	4.3	27
109	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	4.7	27
108	Beetroot and radish powders as natural nitrite source for fermented dry sausages. <i>Meat Science</i> , 2021 , 171, 108275	6.4	27
107	Effect of natural antioxidants on physicochemical properties and lipid stability of pork liver p _H manufactured with healthy oils during refrigerated storage. <i>Journal of Food Science and Technology</i> , 2017 , 54, 4324-4334	3.3	26
106	Main Groups of Microorganisms of Relevance for Food Safety and Stability 2018 , 53-107		25
105	Characterization of Enriched Meat-Based P _H Manufactured with Oleogels as Fat Substitutes. <i>Gels</i> , 2020 , 6,	4.2	24
104	Metallic-based salt substitutes to reduce sodium content in meat products. <i>Current Opinion in Food Science</i> , 2021 , 38, 21-31	9.8	24
103	Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants</i> , 2020 , 9,	7.1	23
102	Phenolic profile of oils obtained from "horchata" by-products assisted by supercritical-CO and its relationship with antioxidant and lipid oxidation parameters: Triple TOF-LC-MS-MS characterization. <i>Food Chemistry</i> , 2019 , 274, 865-871	8.5	23
101	Nutritional Characterization of Sea Bass Processing By-Products. <i>Biomolecules</i> , 2020 , 10,	5.9	22
100	Healthy beef burgers: Effect of animal fat replacement by algal and wheat germ oil emulsions. <i>Meat Science</i> , 2021 , 173, 108396	6.4	22
99	Technological aspects of horse meat products - A review. <i>Food Research International</i> , 2017 , 102, 176-183		21
98	<i>Opuntia Ficus Indica</i> Edible Parts: A Food and Nutritional Security Perspective. <i>Food Reviews International</i> , 2020 , 1-23	5.5	21
97	<i>Humulus lupulus</i> L. as a Natural Source of Functional Biomolecules. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 5074	2.6	20
96	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. <i>Foods</i> , 2020 , 9,	4.9	20
95	Pork skin-based emulsion gels as animal fat replacers in hot-dog style sausages. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109845	5.4	19
94	The Antioxidant Capacity of Rosemary and Green Tea Extracts to Replace the Carcinogenic Antioxidant (BHA) in Chicken Burgers. <i>Journal of Food Quality</i> , 2017 , 2017, 1-6	2.7	19
93	Recent Discoveries in the Field of Lipid Bio-Based Ingredients for Meat Processing. <i>Molecules</i> , 2021 , 26,	4.8	19

92	Chemical properties and oxidative stability of Arjan (<i>Amygdalus reuteri</i>) kernel oil as emerging edible oil. <i>Food Research International</i> , 2018 , 107, 378-384	7	18
91	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	11.5	17
90	Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 8340	2.6	17
89	Influence of high-pressure processing at different temperatures on free amino acid and volatile compound profiles of dry-cured ham. <i>Food Research International</i> , 2019 , 116, 49-56	7	17
88	The role of phenolic compounds against <i>Listeria monocytogenes</i> in food. A review. <i>Trends in Food Science and Technology</i> , 2021 , 110, 385-392	15.3	16
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	7	15
86	Improving the lipid profile of bologna type sausages with Echium (<i>Echium plantagineum</i> L.) oil and chia (<i>Salvia hispanica</i> L) flour. <i>LWT - Food Science and Technology</i> , 2020 , 119, 108907	5.4	15
85	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	15.3	15
84	Effect of ultrasound pre-treatment and drying method on specialized metabolites of honeyberry fruits (<i>Lonicera caerulea</i> var. <i>kamtschatica</i>). <i>Ultrasonics Sonochemistry</i> , 2019 , 56, 372-377	8.9	14
83	Phenolic Compounds Obtained from By-Products and their Use to Improve the Quality and Shelf Life of Meat and Meat Products-A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	14
82	Composition, Antifungal, Phytotoxic, and Insecticidal Activities of Essential Oil. <i>Molecules</i> , 2020 , 25,	4.8	14
81	Red pitaya extract as natural antioxidant in pork patties with total replacement of animal fat. <i>Meat Science</i> , 2021 , 171, 108284	6.4	14
80	Foodomics in meat quality. <i>Current Opinion in Food Science</i> , 2021 , 38, 79-85	9.8	14
79	Protein Oxidation in Muscle Foods: A Comprehensive Review.. <i>Antioxidants</i> , 2021 , 11,	7.1	13
78	<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	15.3	13
77	Polyphenols: Bioaccessibility and bioavailability of bioactive components 2019 , 309-332		12
76	Impact of a Pitanga Leaf Extract to Prevent Lipid Oxidation Processes during Shelf Life of Packaged Pork Burgers: An Untargeted Metabolomic Approach. <i>Foods</i> , 2020 , 9,	4.9	12
75	Health benefits, extraction and development of functional foods with curcuminoids. <i>Journal of Functional Foods</i> , 2021 , 79, 104392	5.1	12

74	Review on characteristics of trained sensory panels in food science. <i>Journal of Texture Studies</i> , 2021 , 52, 501-509	3.6	12
73	The Role of Essential Oils against Pathogenic in Food Products. <i>Microorganisms</i> , 2020 , 8,	4.9	11
72	Effect of the partial NaCl substitution by other chloride salts on the volatile profile during the ripening of dry-cured lacón. <i>Grasas Y Aceites</i> , 2016 , 67, e128	1.3	11
71	Recent advances in food products fortification with anthocyanins. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-15	11.5	11
70	Challenges and opportunities regarding the use of alternative protein sources: Aquaculture and insects. <i>Advances in Food and Nutrition Research</i> , 2019 , 89, 259-295	6	10
69	Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. <i>Microorganisms</i> , 2020 , 8,	4.9	10
68	Sources, Chemistry, and Biological Potential of Ellagitannins and Ellagic Acid Derivatives. <i>Studies in Natural Products Chemistry</i> , 2019 , 189-221	1.5	10
67	Cruciferous vegetables as sources of nitrate in meat products. <i>Current Opinion in Food Science</i> , 2021 , 38, 1-7	9.8	10
66	Development of new food and pharmaceutical products: Nutraceuticals and food additives. <i>Advances in Food and Nutrition Research</i> , 2020 , 92, 53-96	6	9
65	Influence of Plasma Treatment on the Polyphenols of Food Products-A Review. <i>Foods</i> , 2020 , 9,	4.9	9
64	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	6	9
63	Ethnopharmacology, phytochemistry and biological activity of Erodium species: A review. <i>Food Research International</i> , 2019 , 126, 108659	7	8
62	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	6.4	8
61	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	6	8
60	Active edible coatings and films with Mediterranean herbs to improve food shelf-life. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-13	11.5	8
59	Satiety from healthier and functional foods. <i>Trends in Food Science and Technology</i> , 2021 , 113, 397-410	15.3	8
58	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,	4.9	7
57	Omega-3-Rich Oils from Marine Side Streams and Their Potential Application in Food. <i>Marine Drugs</i> , 2021 , 19,	6	7

56	Physicochemical composition and nutritional properties of foal burgers enhanced with healthy oil emulsion hydrogels. <i>International Journal of Food Science and Technology</i> ,	3.8	7
55	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	3.8	7
54	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. <i>Molecules</i> , 2021 , 26,	4.8	6
53	Current perspectives in cell-based approaches towards the definition of the antioxidant activity in food. <i>Trends in Food Science and Technology</i> , 2021 , 116, 232-243	15.3	6
52	PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY OF EXTRACTS FROM <i>Bifurcaria bifurcata</i> ALGA, OBTAINED BY DIVERSE EXTRACTION CONDITIONS USING THREE DIFFERENT TECHNIQUES (HYDROTHERMAL, ULTRASOUNDS AND SUPERCRITICAL CO ₂). <i>Environmental Engineering and Management Journal</i> , 2019 , 18, 1535-1542	0.6	5
51	Total Phenol Content and Antioxidant Activity of Different Celta Pig Carcass Locations as Affected by the Finishing Diet (Chestnuts or Commercial Feed). <i>Antioxidants</i> , 2020 , 10,	7.1	5
50	Encapsulation of Bioactive Phytochemicals in Plant-Based Matrices and Application as Additives in Meat and Meat Products. <i>Molecules</i> , 2021 , 26,	4.8	5
49	Silymarin compounds: Chemistry, innovative extraction techniques and synthesis. <i>Studies in Natural Products Chemistry</i> , 2020 , 111-130	1.5	5
48	Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers.. <i>Foods</i> , 2022 , 11,	4.9	5
47	Potential Use of Elderberry (L.) as Natural Colorant and Antioxidant in the Food Industry. A Review. <i>Foods</i> , 2021 , 10,	4.9	4
46	Value-Added Compound Recovery from Invasive Forest for Biofunctional Applications: Species as a Case Study. <i>Molecules</i> , 2020 , 25,	4.8	4
45	Antimicrobial Polyamide-Alginate Casing Incorporated with Nisin and Polylysine Nanoparticles Combined with Plant Extract for Inactivation of Selected Bacteria in Nitrite-Free Frankfurter-Type Sausage. <i>Foods</i> , 2021 , 10,	4.9	4
44	as a Natural Nitrate Source for Meat Products: A Review. <i>Foods</i> , 2021 , 10,	4.9	4
43	Improving oxidative stability of foods with apple-derived polyphenols.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 ,	16.4	4
42	Extraction of Valuable Compounds from Meat By-Products 2019 , 55-90		3
41	Recent advances in the extraction of polyphenols from eggplant and their application in foods. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111381	5.4	3
40	Development of Healthier and Functional Dry Fermented Sausages: Present and Future.. <i>Foods</i> , 2022 , 11,	4.9	3
39	An integrated strategy between gastronomic science, food science and technology, and nutrition in the development of healthy food products 2019 , 3-21		2

38	Lipids and fatty acids 2019 , 107-137		2
37	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. <i>Marine Drugs</i> , 2021 , 19,	6	2
36	Evolution of volatile compounds during dry-cured deer loin processing. <i>International Journal of Food Science and Technology</i> ,	3.8	2
35	Salted Meat Products: Nutritional Characteristics, Processing and Strategies for Sodium Reduction. <i>Food Reviews International</i> ,1-20	5.5	2
34	Valorization of by-products from genus fruit processing: Opportunities and applications.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-16	11.5	2
33	Strategies to Increase the Value of Pomaces with Fermentation. <i>Fermentation</i> , 2021 , 7, 299	4.7	2
32	Functional and Clean Label Dry Fermented Meat Products: Phytochemicals, Bioactive Peptides, and Conjugated Linoleic Acid. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 5559	2.6	2
31	Carcass Characteristics, Meat Quality and Nutritional Profile of Pheasant, Quail and Guinea Fowl 2019 , 269-311		1
30	Historical perspective of sensory analysis for the development of meat products: A contemporary challenge 2022 , 1-27		1
29	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives.. <i>Antioxidants</i> , 2022 , 11,	7.1	1
28	Goose, Duck and Garganey 2019 , 313-345		1
27	Influence of High-Pressure Processing on the Nutritional Changes of Treated Foods 2021 , 74-86		1
26	Packaging Systems 2021 , 49-69		1
25	Introduction to food fraud 2021 , 1-30		1
24	The Use of Novel Technologies in Egg Processing. <i>Food Reviews International</i> ,1-21	5.5	1
23	Lipid oxidation of vegetable oils 2022 , 127-152		1
22	Functional and Nutraceutical Significance of Amla (<i>Phyllanthus emblica</i> L.): A Review. <i>Antioxidants</i> , 2022 , 11, 816	7.1	1
21	Exotic Meats: An Alternative Food Source 2019 , 385-408		0

20	Comparison Between HPLC-PAD and GC-MS Methods for the Quantification of Cholesterol in Meat. <i>Food Analytical Methods</i> ,1	3.4	○
19	Valorization of Olive Oil and Oilseed By-Products through Green Extraction Techniques 2019 , 215-242		○
18	Pulsed Electric Fields in Sustainable Food 2021 , 125-144		○
17	Modern Food Production: Fundamentals, Sustainability, and the Role of Technological Advances 2021 , 1-22		○
16	Dry-Cured Ham 2022 , 57-65		○
15	Fatty Acids 2022 , 41-52		○
14	Encapsulation techniques to increase lipid stability 2022 , 413-459		○
13	Texture Analysis 2022 , 29-40		○
12	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	9.8	○
11	Descriptive sensory analysis of meat – the baseline for any sensory innovation for meat products: Case study 2022 , 107-120		
10	Necessary considerations for sensory evaluation of meat products: Quality indicators of meat products 2022 , 31-50		
9	Sonocrystallization 2021 , 299-316		
8	Ultrasound as a preservation technique 2021 , 39-54		
7	Heterocyclic aromatic amines in cooked food: Toxicology and analysis 2021 , 421-460		
6	Mind the gap in the knowledge of the potential food applications of ultrasound based on its mechanism of action 2021 , 1-13		
5	Chemical Composition 2022 , 1-16		
4	Dry-Cured Loin 2022 , 79-85		
3	Introduction and classification of lipids 2022 , 1-16		

2 Marine sources: Fish, shellfish, and algae **2022**, 51-68

1 Animal source: Meat, subcutaneous fat, milk, and dairy products **2022**, 19-50