

Jose Antonio Vazquez

List of Publications by Citations

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162
papers

3,817
citations

35
h-index

49
g-index

165
ext. papers

4,341
ext. citations

5.5
avg, IF

5.75
L-index

#	Paper	IF	Citations
162	Chondroitin sulfate, hyaluronic acid and chitin/chitosan production using marine waste sources: characteristics, applications and eco-friendly processes: a review. <i>Marine Drugs</i> , 2013 , 11, 747-74	6	166
161	Effects of lactic acid bacteria cultures on pathogenic microbiota from fish. <i>Aquaculture</i> , 2005 , 245, 149-161	10.1	110
160	Optimisation of antioxidant extraction from <i>Solanum tuberosum</i> potato peel waste by surface response methodology. <i>Food Chemistry</i> , 2014 , 165, 290-9	8.5	97
159	Glycosaminoglycans from marine sources as therapeutic agents. <i>Biotechnology Advances</i> , 2017 , 35, 711-728	17.58	87
158	Hydrolysates of Fish Skin Collagen: An Opportunity for Valorizing Fish Industry Byproducts. <i>Marine Drugs</i> , 2017 , 15,	6	68
157	Optimization of extraction and purification process of hyaluronic acid from fish eyeball. <i>Food and Bioproducts Processing</i> , 2012 , 90, 491-498	4.9	64
156	Enhancement of rotifer (<i>Brachionus plicatilis</i>) growth by using terrestrial lactic acid bacteria. <i>Aquaculture</i> , 2004 , 240, 313-329	4.4	64
155	Dose-response relationships: an overview, a generative model and its application to the verification of descriptive models. <i>Enzyme and Microbial Technology</i> , 2002 , 31, 439-455	3.8	61
154	Growth performance, carcass and meat quality of the Celta pig crossbred with Duroc and Landrace genotypes. <i>Meat Science</i> , 2014 , 96, 195-202	6.4	60
153	Hyaluronic acid production by <i>Streptococcus zooepidemicus</i> in marine by-products media from mussel processing wastewaters and tuna peptone viscera. <i>Microbial Cell Factories</i> , 2010 , 9, 46	6.4	54
152	β-Carotene assay revisited. application to characterize and quantify antioxidant and prooxidant activities in a microplate. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8983-93	5.7	53
151	Production of antihypertensive and antioxidant activities by enzymatic hydrolysis of protein concentrates recovered by ultrafiltration from cuttlefish processing wastewaters. <i>Biochemical Engineering Journal</i> , 2013 , 76, 43-54	4.2	53
150	Effect of finishing and ageing time on quality attributes of loin from the meat of Holstein-Friesian cull cows. <i>Meat Science</i> , 2009 , 83, 484-91	6.4	53
149	Unstructured mathematical model for biomass, lactic acid and bacteriocin production by lactic acid bacteria in batch fermentation. <i>Journal of Chemical Technology and Biotechnology</i> , 2008 , 83, 91-96	3.5	53
148	Peptones from autohydrolysed fish viscera for nisin and pediocin production. <i>Journal of Biotechnology</i> , 2004 , 112, 299-311	3.7	53
147	Proposal for a simple and sensitive haemolytic assay for palytoxin: Toxicological dynamics, kinetics, ouabain inhibition and thermal stability. <i>Harmful Algae</i> , 2008 , 7, 415-429	5.3	51
146	In vitro fermentation of oat bran obtained by debranning with a mixed culture of human fecal bacteria. <i>Current Microbiology</i> , 2009 , 58, 338-42	2.4	50

145	Preparation of highly purified chondroitin sulphate from skate (<i>Raja clavata</i>) cartilage by-products. Process optimization including a new procedure of alkaline hydroalcoholic hydrolysis. <i>Biochemical Engineering Journal</i> , 2010 , 49, 126-132	4.2	50
144	Mouse bioassay for palytoxin. Specific symptoms and dose-response against dose-death time relationships. <i>Food and Chemical Toxicology</i> , 2008 , 46, 2639-47	4.7	47
143	An efficient methodology for quantification of synergy and antagonism in single electron transfer antioxidant assays. <i>Food Research International</i> , 2015 , 67, 284-298	7	45
142	Effect of cross breeding and amount of finishing diet on growth parameters, carcass and meat composition of foals slaughtered at 15 months of age. <i>Meat Science</i> , 2013 , 93, 547-56	6.4	44
141	Mathematical tools for objective comparison of microbial cultures: Application to evaluation of 15 peptones for lactic acid bacteria productions. <i>Biochemical Engineering Journal</i> , 2008 , 39, 276-287	4.2	44
140	Cheese whey: A cost-effective alternative for hyaluronic acid production by <i>Streptococcus zooepidemicus</i> . <i>Food Chemistry</i> , 2016 , 198, 54-61	8.5	42
139	Modelling and validation of <i>Lactobacillus plantarum</i> fermentations in cereal-based media with different sugar concentrations and buffering capacities. <i>Biochemical Engineering Journal</i> , 2009 , 44, 96-105	4.2	42
138	Controlled germination to enhance the functional properties of rice. <i>Process Biochemistry</i> , 2008 , 43, 1374-1382	4.2	42
137	Fermentability of whole oat flour, PeriTec flour and bran by <i>Lactobacillus plantarum</i> . <i>Journal of Food Engineering</i> , 2008 , 89, 246-249	6	42
136	Growth and metabolic features of lactic acid bacteria in media with hydrolysed fish viscera. An approach to bio-silage of fishing by-products. <i>Bioresource Technology</i> , 2008 , 99, 6246-57	11	42
135	Optimisation of the extraction and purification of chondroitin sulphate from head by-products of <i>Prionace glauca</i> by environmental friendly processes. <i>Food Chemistry</i> , 2016 , 198, 28-35	8.5	41
134	High production of hyaluronic and lactic acids by <i>Streptococcus zooepidemicus</i> in fed-batch culture using commercial and marine peptones from fishing by-products. <i>Biochemical Engineering Journal</i> , 2009 , 44, 125-130	4.2	41
133	Production of Valuable Compounds and Bioactive Metabolites from By-Products of Fish Discards Using Chemical Processing, Enzymatic Hydrolysis, and Bacterial Fermentation. <i>Marine Drugs</i> , 2019 , 17,	6	40
132	Preliminary tests on nisin and pediocin production using waste protein sources. Factorial and kinetic studies. <i>Bioresource Technology</i> , 2006 , 97, 605-13	11	40
131	Production of Fish Protein Hydrolysates from <i>Scylliorhinus canicula</i> Discards with Antihypertensive and Antioxidant Activities by Enzymatic Hydrolysis and Mathematical Optimization Using Response Surface Methodology. <i>Marine Drugs</i> , 2017 , 15,	6	38
130	A new marine medium Use of different fish peptones and comparative study of the growth of selected species of marine bacteria. <i>Enzyme and Microbial Technology</i> , 2004 , 35, 385-392	3.8	38
129	Shrimp wastewater as a source of astaxanthin and bioactive peptides. <i>Journal of Chemical Technology and Biotechnology</i> , 2016 , 91, 793-805	3.5	37
128	Production of Chitin from <i>Penaeus vannamei</i> By-Products to Pilot Plant Scale Using a Combination of Enzymatic and Chemical Processes and Subsequent Optimization of the Chemical Production of Chitosan by Response Surface Methodology. <i>Marine Drugs</i> , 2017 , 15,	6	36

127	Comparison of growth performance, carcass components, and meat quality between Mos rooster (Galician indigenous breed) and Sasso T-44 line slaughtered at 10 months. <i>Poultry Science</i> , 2012 , 91, 1227-39	3.9	35
126	INTERACTIVE EFFECTS OF SALINITY AND TEMPERATURE ON PLANOZYGOTE AND CYST FORMATION OF ALEXANDRIUM MINUTUM (DINOPHYCEAE) IN CULTURE(1). <i>Journal of Phycology</i> , 2011 , 47, 13-24	3	35
125	Optimisation of antioxidants extraction from soybeans fermented by <i>Aspergillus oryzae</i> . <i>Food Chemistry</i> , 2010 , 118, 731-739	8.5	35
124	Crocin bleaching antioxidant assay revisited: application to microplate to analyse antioxidant and pro-oxidant activities. <i>Food Chemistry</i> , 2015 , 167, 299-310	8.5	33
123	Antioxidant ability of potato (<i>Solanum tuberosum</i>) peel extracts to inhibit soybean oil oxidation. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 1891-1902	3	33
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	Production of Chondroitin Sulphate from Head, Skeleton and Fins of <i>Scyliorhinus canicula</i> By-Products by Combination of Enzymatic, Chemical Precipitation and Ultrafiltration Methodologies. <i>Marine Drugs</i> , 2015 , 13, 3287-308	6	32
120	Evaluation of non-linear equations to model different animal growths with mono and bisigmoid profiles. <i>Journal of Theoretical Biology</i> , 2012 , 314, 95-105	2.3	32
119	The notion of hormesis and the dose-response theory: a unified approach. <i>Journal of Theoretical Biology</i> , 2007 , 244, 489-99	2.3	32
118	Identification of the major ACE-inhibitory peptides produced by enzymatic hydrolysis of a protein concentrate from cuttlefish wastewater. <i>Marine Drugs</i> , 2014 , 12, 1390-405	6	31
117	Evaluation of the fermentability of oat fractions obtained by debranning using lactic acid bacteria. <i>Journal of Applied Microbiology</i> , 2008 , 105, 1227-37	4.7	30
116	Study of the effect of temperature, irradiance and salinity on growth and yessotoxin production by the dinoflagellate <i>Protoceratium reticulatum</i> in culture by using a kinetic and factorial approach. <i>Marine Environmental Research</i> , 2006 , 62, 286-300	3.3	30
115	A mathematical model for glucose oxidase kinetics, including inhibitory, deactivant and diffusional effects, and their interactions. <i>Enzyme and Microbial Technology</i> , 2004 , 34, 513-522	3.8	30
114	A model for experimental infections with <i>Vibrio (Listonella) anguillarum</i> in first feeding turbot (<i>Scophthalmus maximus</i> L.) larvae under hatchery conditions. <i>Aquaculture</i> , 2005 , 250, 232-243	4.4	29
113	The role of amino acids in nisin and pediocin production by two lactic acid bacteria: A factorial study. <i>Enzyme and Microbial Technology</i> , 2004 , 34, 319-325	3.8	29
112	Isolation and Chemical Characterization of Chondroitin Sulfate from Cartilage By-Products of Blackmouth Catshark (). <i>Marine Drugs</i> , 2018 , 16,	6	29
111	By-products of <i>Scyliorhinus canicula</i> , <i>Prionace glauca</i> and <i>Raja clavata</i> : A valuable source of predominantly 6S sulfated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2017 , 157, 31-37	10.3	28
110	Effects of three heavy metals on the bacteria growth kinetics: a bivariate model for toxicological assessment. <i>Applied Microbiology and Biotechnology</i> , 2011 , 90, 1095-109	5.7	28

109	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. <i>Food and Bioproducts Processing</i> , 2016 , 98, 283-298	4.9	28
108	Collagen Extraction Optimization from the Skin of the Small-Spotted Catshark () by Response Surface Methodology. <i>Marine Drugs</i> , 2019 , 17,	6	27
107	Production, Characterization, and Bioactivity of Fish Protein Hydrolysates from Aquaculture Turbot () Wastes. <i>Biomolecules</i> , 2020 , 10,	5.9	27
106	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. <i>Molecules</i> , 2017 , 22,	4.8	27
105	Breed effect between Mos rooster (Galician indigenous breed) and Sasso T-44 line and finishing feed effect of commercial fodder or corn. <i>Poultry Science</i> , 2012 , 91, 487-98	3.9	27
104	Enzymatic digestion and in vitro fermentation of oat fractions by human lactobacillus strains. <i>Enzyme and Microbial Technology</i> , 2008 , 43, 355-361	3.8	27
103	Optimization of high purity chitin and chitosan production from <i>Illex argentinus</i> pens by a combination of enzymatic and chemical processes. <i>Carbohydrate Polymers</i> , 2017 , 174, 262-272	10.3	26
102	Production of Hyaluronic Acid by <i>Streptococcus zooepidemicus</i> on Protein Substrates Obtained from <i>Scyliorhinus canicula</i> Discards. <i>Marine Drugs</i> , 2015 , 13, 6537-49	6	26
101	Evaluation of toxic effects of several carboxylic acids on bacterial growth by toxicodynamic modelling. <i>Microbial Cell Factories</i> , 2011 , 10, 100	6.4	26
100	Enzymatic hydrolysates from food wastewater as a source of peptones for lactic acid bacteria productions. <i>Enzyme and Microbial Technology</i> , 2008 , 43, 66-72	3.8	26
99	Optimal isolation and characterisation of chondroitin sulfate from rabbit fish (<i>Chimaera monstrosa</i>). <i>Carbohydrate Polymers</i> , 2019 , 210, 302-313	10.3	25
98	Dose-response modelling with two agents: application to the bioassay of oil and shoreline cleaning agents. <i>Journal of Hazardous Materials</i> , 2011 , 185, 807-17	12.8	24
97	Kinetics of daidzin and genistin transformations and water absorption during soybean soaking at different temperatures. <i>Food Chemistry</i> , 2008 , 111, 13-19	8.5	24
96	An empirical model for describing the effects of nitrogen sources on nisin production. <i>Letters in Applied Microbiology</i> , 2001 , 33, 425-9	2.9	24
95	Development of bioprocesses for the integral valorisation of fish discards. <i>Biochemical Engineering Journal</i> , 2019 , 144, 198-208	4.2	23
94	Enhancement and inhibition effects on the corneal permeability of timolol maleate: Polymers, cyclodextrins and chelating agents. <i>International Journal of Pharmaceutics</i> , 2017 , 529, 168-177	6.5	23
93	Mussel processing wastewater: a low-cost substrate for the production of astaxanthin by <i>Xanthophyllomyces dendrorhous</i> . <i>Microbial Cell Factories</i> , 2015 , 14, 177	6.4	23
92	Inhibition kinetics of lipid oxidation of model foods by using antioxidant extract of fermented soybeans. <i>Food Chemistry</i> , 2013 , 139, 837-44	8.5	22

91	Microbial production of hyaluronic acid from agro-industrial by-products: Molasses and corn steep liquor. <i>Biochemical Engineering Journal</i> , 2017 , 117, 181-187	4.2	22
90	Recovery of proteolytic and collagenolytic activities from viscera by-products of rayfish (<i>Raja clavata</i>). <i>Marine Drugs</i> , 2009 , 7, 803-15	6	22
89	Proteases production by two <i>Vibrio</i> species on residuals marine media. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2006 , 33, 661-8	4.2	22
88	Comparison of several mathematical models for describing the joint effect of temperature and pH on glucanase activity. <i>Biotechnology Progress</i> , 2012 , 28, 372-81	2.8	21
87	An integral and sustainable valorisation strategy of squid pen by-products. <i>Journal of Cleaner Production</i> , 2018 , 201, 207-218	10.3	20
86	A new microplate procedure for simultaneous assessment of lipophilic and hydrophilic antioxidants and pro-oxidants, using crocin and β -carotene bleaching methods in a single combined assay: Tea extracts as a case study. <i>Food Research International</i> , 2013 , 53, 836-846	7	20
85	Effects of Caponization on Growth Performance, Carcass and Meat Quality of Mos Breed Capons Reared in Free-Range Production System. <i>Annals of Animal Science</i> , 2016 , 16, 909-929	2	20
84	A new and general model to describe, characterize, quantify and classify the interactive effects of temperature and pH on the activity of enzymes. <i>Analyst, The</i> , 2015 , 140, 3587-602	5	19
83	Valorisation of effluents obtained from chemical and enzymatic chitin production of <i>Illex argentinus</i> pen by-products as nutrient supplements for various bacterial fermentations. <i>Biochemical Engineering Journal</i> , 2016 , 116, 34-44	4.2	19
82	Quantification, characterization and description of synergy and antagonism in the antioxidant response. <i>Food Research International</i> , 2014 , 60, 218-229	7	19
81	Mathematical model for the characterization and objective comparison of antioxidant activities. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1622-9	5.7	19
80	Hydrolysis optimization of mannan, curdlan and cell walls from <i>Endomyces fibuliger</i> grown in mussel processing wastewaters. <i>Process Biochemistry</i> , 2011 , 46, 1579-1588	4.8	19
79	Valorization of Aquaculture By-Products of Salmonids to Produce Enzymatic Hydrolysates: Process Optimization, Chemical Characterization and Evaluation of Bioactives. <i>Marine Drugs</i> , 2019 , 17,	6	19
78	Recovery of Astaxanthin from Shrimp Cooking Wastewater: Optimization of Astaxanthin Extraction by Response Surface Methodology and Kinetic Studies. <i>Food and Bioprocess Technology</i> , 2015 , 8, 371-387	5.1	18
77	Oxidation Stability of Pig Liver PIV with Increasing Levels of Natural Antioxidants (Grape and Tea). <i>Antioxidants</i> , 2015 , 4, 102-23	7.1	18
76	Preparation of marine silage of swordfish, ray and shark visceral waste by lactic acid bacteria. <i>Journal of Food Engineering</i> , 2011 , 103, 442-448	6	18
75	Bacteriocin production and pH gradient: Some mathematical models and their problems. <i>Enzyme and Microbial Technology</i> , 2005 , 37, 54-67	3.8	18
74	Two mathematical models for the correction of carbohydrate and protein interference in the determination of uronic acids by the m-hydroxydiphenyl method. <i>Biotechnology and Applied Biochemistry</i> , 2005 , 41, 209-16	2.8	18

73	In vitro determination of the lipophilic and hydrophilic antioxidant capacity of unroasted coffee bean extracts and their synergistic and antagonistic effects. <i>Food Research International</i> , 2014 , 62, 1183-1196	7.196	17
72	Valorisation of fish discards assisted by enzymatic hydrolysis and microbial bioconversion: Lab and pilot plant studies and preliminary sustainability evaluation. <i>Journal of Cleaner Production</i> , 2020 , 246, 119027	10.3	17
71	Acute toxicity of a shoreline cleaner, CytoSol, mixed with oil and ecological risk assessment of its use on the Galician Coast. <i>Archives of Environmental Contamination and Toxicology</i> , 2010 , 59, 407-16	3.2	16
70	Pediocin production by <i>Pediococcus acidilactici</i> in solid state culture on a waste medium: process simulation and experimental results. <i>Biotechnology and Bioengineering</i> , 2004 , 85, 676-82	4.9	16
69	Mathematical modeling of the development of antioxidant activity in soybeans fermented with <i>Aspergillus oryzae</i> and <i>Aspergillus awamori</i> in the solid state. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 540-4	5.7	15
68	Thermal resistance of <i>Salmonella enterica</i> , <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> isolated from vegetable feed ingredients. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2274-81	4.3	14
67	Toxicity of spill-treating agents and oil to sea urchin embryos. <i>Science of the Total Environment</i> , 2014 , 472, 302-8	10.2	14
66	Substrate inhibition of <i>Pediococcus acidilactici</i> by glucose on a waste medium. Simulations and experimental results. <i>Letters in Applied Microbiology</i> , 2003 , 37, 365-9	2.9	14
65	Biphasic toxicodynamic features of some antimicrobial agents on microbial growth: a dynamic mathematical model and its implications on hormesis. <i>BMC Microbiology</i> , 2010 , 10, 220	4.5	13
64	Effects of spill-treating agents on growth kinetics of marine microalgae. <i>Journal of Hazardous Materials</i> , 2013 , 263 Pt 2, 374-81	12.8	12
63	Effect of storage temperature and media composition on the survivability of <i>Bifidobacterium breve</i> NCIMB 702257 in a malt hydrolisate. <i>International Journal of Food Microbiology</i> , 2009 , 133, 14-21	5.8	12
62	Alcoholic chestnut fermentation in mixed culture. Compatibility criteria between <i>Aspergillus oryzae</i> and <i>Saccharomyces cerevisiae</i> strains. <i>Bioresource Technology</i> , 2008 , 99, 7255-63	11	12
61	A critical point: the problems associated with the variety of criteria to quantify the antioxidant capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5472-84	5.7	11
60	Enhancement glucose oxidase production by solid-state fermentation of <i>Aspergillus niger</i> on polyurethane foams using mussel processing wastewaters. <i>Enzyme and Microbial Technology</i> , 2010 , 46, 21-27	3.8	11
59	Carcass morphology and meat quality from roosters slaughtered at eight months affected by genotype and finishing feeding. <i>Spanish Journal of Agricultural Research</i> , 2013 , 11, 382	1.1	11
58	Optimal Production of Protein Hydrolysates from Monkfish By-Products: Chemical Features and Associated Biological Activities. <i>Molecules</i> , 2020 , 25,	4.8	11
57	Quantitative evaluation of sulfation position prevalence in chondroitin sulphate by Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2019 , 50, 656-664	2.3	10
56	Inhibition of selected bacterial growth by three hydrocarbons: mathematical evaluation of toxicity using a toxicodynamic equation. <i>Chemosphere</i> , 2014 , 112, 56-61	8.4	10

55	Optimization of antimicrobial combined effect of organic acids and temperature on foodborne Salmonella and Escherichia coli in cattle feed by response surface methodology. <i>Foodborne Pathogens and Disease</i> , 2013 , 10, 1030-6	3.8	10
54	Survival of lactic acid bacteria in seawater: a factorial study. <i>Current Microbiology</i> , 2003 , 47, 508-13	2.4	10
53	Toxin production, growth kinetics and molecular characterization of <i>Ostreopsis cf. ovata</i> isolated from Todos os Santos Bay, tropical southwestern Atlantic. <i>Toxicon</i> , 2017 , 138, 18-30	2.8	9
52	In vitro evaluation of prebiotic properties derived from rice bran obtained by debranning technology. <i>International Journal of Food Sciences and Nutrition</i> , 2017 , 68, 421-428	3.7	9
51	Effect of breed and finishing diet on growth performance, carcass and meat quality characteristics of Mos young hens. <i>Spanish Journal of Agricultural Research</i> , 2018 , 16, e0402	1.1	9
50	By-products of the rice processing obtained by controlled debranning as substrates for the production of probiotic bacteria. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 51, 167-176	6.8	8
49	Amylase production by <i>Aspergillus oryzae</i> in a solid-state bioreactor with fed-batch operation using mussel processing wastewaters as feeding medium. <i>Journal of Chemical Technology and Biotechnology</i> , 2013 , 88, 226-236	3.5	8
48	Toxicity of binary mixtures of oil fractions to sea urchin embryos. <i>Journal of Hazardous Materials</i> , 2013 , 263 Pt 2, 431-40	12.8	8
47	Optimization of the Enzymatic Protein Hydrolysis of By-Products from Seabream () and Seabass (), Chemical and Functional Characterization. <i>Foods</i> , 2020 , 9,	4.9	8
46	Biotechnological Valorization of Food Marine Wastes: Microbial Productions on Peptones Obtained from Aquaculture By-Products. <i>Biomolecules</i> , 2020 , 10,	5.9	8
45	Deciphering Structural Determinants in Chondroitin Sulfate Binding to FGF-2: Paving the Way to Enhanced Predictability of their Biological Functions. <i>Polymers</i> , 2021 , 13,	4.5	8
44	Modeling of chemical inhibition from amyloid protein aggregation kinetics. <i>BMC Pharmacology & Toxicology</i> , 2014 , 15, 9	2.6	7
43	A Kinetic and Factorial Approach to Study the Effects of Temperature and Salinity on Growth and Toxin Production by the Dinoflagellate <i>Alexandrium ostenfeldii</i> from the Baltic Sea. <i>PLoS ONE</i> , 2015 , 10, e0143021	3.7	7
42	Effects of aeration on growth and on production of bacteriocins and other metabolites in cultures of eight strains of lactic acid bacteria. <i>Applied Biochemistry and Biotechnology</i> , 2005 , 127, 111-24	3.2	7
41	Impact of Prevalence Ratios of Chondroitin Sulfate (CS)- 4 and -6 Isomers Derived from Marine Sources in Cell Proliferation and Chondrogenic Differentiation Processes. <i>Marine Drugs</i> , 2020 , 18,	6	7
40	Characterization of Protein Hydrolysates from Fish Discards and By-Products from the North-West Spain Fishing Fleet as Potential Sources of Bioactive Peptides. <i>Marine Drugs</i> , 2021 , 19,	6	7
39	Targeting joint inflammation for osteoarthritis management through stimulus-sensitive hyaluronic acid based intra-articular hydrogels. <i>Materials Science and Engineering C</i> , 2021 , 128, 112254	8.3	7
38	Chondroitin sulfate and hydroxyapatite from <i>Prionace glauca</i> shark jaw: Physicochemical and structural characterization. <i>International Journal of Biological Macromolecules</i> , 2020 , 156, 329-339	7.9	6

37	Incorporation of Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. <i>Nanomaterials</i> , 2020 , 10,	5.4	6
36	Cationic imprinting of Pb(II) within composite networks based on bovine or fish chondroitin sulfate. <i>Journal of Molecular Recognition</i> , 2018 , 31, e2614	2.6	6
35	Mathematical description of yessotoxin production by <i>Protoceratium reticulatum</i> in culture. <i>Harmful Algae</i> , 2009 , 8, 730-735	5.3	6
34	What to Do with Unwanted Catches: Valorisation Options and Selection Strategies 2019 , 333-359		6
33	Hyaluronic acid of tailored molecular weight by enzymatic and acid depolymerization. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 788-794	7.9	6
32	Production of Marine Probiotic Bacteria in a Cost-Effective Marine Media Based on Peptones Obtained from Discarded Fish By-Products. <i>Microorganisms</i> , 2020 , 8,	4.9	6
31	Use of response surface methodology to determine optimum diets for <i>Venerupis corrugata</i> larvae: effects of ration and microalgal assemblages. <i>Aquaculture</i> , 2016 , 452, 283-290	4.4	5
30	Joint effect of nitrogen and phosphorous on glucose oxidase production by <i>Aspergillus niger</i> : Discussion of an experimental design with a risk of co-linearity. <i>Biochemical Engineering Journal</i> , 2008 , 40, 54-63	4.2	5
29	Stimulation of bacteriocin production by dialyzed culture media from different lactic acid bacteria. <i>Current Microbiology</i> , 2005 , 50, 208-11	2.4	5
28	Marine chondroitin sulfate of defined molecular weight by enzymatic depolymerization. <i>Carbohydrate Polymers</i> , 2020 , 229, 115450	10.3	5
27	Eco-efficiency of a marine biorefinery for valorization of cartilaginous fish biomass. <i>Journal of Industrial Ecology</i> , 2021 , 25, 789-801	7.2	5
26	Characterization of Gelatin and Hydrolysates from Valorization of Farmed Salmon Skin By-Products. <i>Polymers</i> , 2021 , 13,	4.5	5
25	Production and Physicochemical Characterization of Gelatin and Collagen Hydrolysates from Turbot Skin Waste Generated by Aquaculture Activities. <i>Marine Drugs</i> , 2021 , 19,	6	5
24	Characterization of Tuna Gelatin-Based Hydrogels as a Matrix for Drug Delivery.. <i>Gels</i> , 2022 , 8,	4.2	5
23	Enzymatic purification of glucomannan from <i>Amorphophallus oncophyllus</i> using A-Amylase. <i>Bioscience Journal</i> , 277-288	2	4
22	Sustainable Sources from Aquatic Organisms for Cosmeceuticals Ingredients. <i>Cosmetics</i> , 2021 , 8, 48	2.7	4
21	Modeling real-time PCR kinetics: Richards reparametrized equation for quantitative estimation of European hake (<i>Merluccius merluccius</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 3488-93	5.7	3
20	Bio-silage of mussel work-processing wastes by lactobacilli on semi-solid culture. <i>Journal of Food Engineering</i> , 2010 , 97, 355-359	6	3

19	A new marine medium: Use of different fish peptones and comparative study of the growth of selected species of marine bacteria. <i>Enzyme and Microbial Technology</i> , 2004 , 35, 385-392	3.8	3
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- 1 Improving the Lipid Profile of Black Soldier Fly (*Hermetia illucens*) Larvae for Marine Aquafeeds: Current State of Knowledge. *Sustainability*, **2022**, 14, 6472 3.6 ○