Jos Angel Prez-Alvarez

List of Publications by Citations

171 papers	10,141 citations	56 h-index	98 g-index
177 ext. papers	11,648 ext. citations	5 avg, IF	6.36 L-index

#	Paper	IF	Citations
171	Resistant starch as functional ingredient: A review. *Food Research International*, **2010**, 43, 931-942	7	537
170	Functional properties of honey, propolis, and royal jelly. *Journal of Food Science*, **2008**, 73, R117-24	3.4	466
169	Thiobarbituric acid test for monitoring lipid oxidation in meat. *Food Chemistry*, **1997**, 59, 345-353	8.5	397
168	Pomegranate and its Many Functional Components as Related to Human Health: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2010**, 9, 635-654	16.4	383
167	Incorporation of citrus fibers in fermented milk containing probiotic bacteria. *Food Microbiology*, **2008**, 25, 13-21	6	347
166	By-products from different citrus processes as a source of customized functional fibres. *Food Chemistry*, **2007**, 100, 736-741	8.5	327
165	Antioxidant and antibacterial activities of natural extracts: application in beef meatballs. *Meat Science*, **2005**, 69, 371-80	6.4	323
164	Antifungal activity of lemon (Citrus lemon L.), mandarin (Citrus reticulata L.), grapefruit (Citrus paradisi L.) and orange (Citrus sinensis L.) essential oils. *Food Control*, **2008**, 19, 1130-1138	6.2	259
163	Resistant starch as prebiotic: A review. *Starch/Staerke*, **2011**, 63, 406-415	2.3	257
162	Chemical, technological and in vitro antioxidant properties of mango, guava, pineapple and passion fruit dietary fibre concentrate. *Food Chemistry*, **2012**, 135, 1520-6	8.5	239
161	Antioxidant activity of essential oils of five spice plants widely used in a Mediterranean diet. *Flavour and Fragrance Journal*, **2010**, 25, 13-19	2.5	198
160	Meat Products as Functional Foods: A Review. *Journal of Food Science*, **2005**, 70, R37-R43	3.4	194
159	In´vitro antibacterial and antioxidant properties of chitosan edible films incorporated with Thymus moroderi or Thymus piperella essential oils. *Food Control*, **2013**, 30, 386-392	6.2	192
158	Application of functional citrus by-products to meat products. *Trends in Food Science and Technology*, **2004**, 15, 176-185	15.3	172
157	In vitro antioxidant and antibacterial activities of essentials oils obtained from Egyptian aromatic plants. *Food Control*, **2011**, 22, 1715-1722	6.2	161
156	Lemon albedo as a new source of dietary fiber: Application to bologna sausages. *Meat Science*, **2004**, 67, 7-13	6.4	151
155	Preparation of high dietary fiber powder from lemon juice by-products1. *Innovative Food Science and Emerging Technologies*, **2004**, 5, 113-117	6.8	146

154	Physico-chemical and microbiological profiles of "salchichñ" (Spanish dry-fermented sausage) enriched with orange fiber. *Meat Science*, **2008**, 80, 410-7	6.4	138
153	Role of Fiber in Cardiovascular Diseases: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2010**, 9, 240-258	16.4	131
152	Chemical, physico-chemical, technological, antibacterial and antioxidant properties of dietary fiber powder obtained from yellow passion fruit (Passiflora edulis var. flavicarpa) co-products. *Food Research International*, **2013**, 51, 756-763	7	124
151	TBA test by an extractive method applied to 'pat'. *Meat Science*, **1996**, 42, 103-10	6.4	123
150	Effect of added citrus fibre and spice essential oils on quality characteristics and shelf-life of mortadella. *Meat Science*, **2010**, 85, 568-76	6.4	118
149	Spices as functional foods. *Critical Reviews in Food Science and Nutrition*, **2011**, 51, 13-28	11.5	115
148	Tiger Nut (Cyperus esculentus) Commercialization: Health Aspects, Composition, Properties, and Food Applications. *Comprehensive Reviews in Food Science and Food Safety*, **2012**, 11, 366-377	16.4	108
147	Assessment of polyphenolic profile and antibacterial activity of pomegranate peel (Punica granatum) flour obtained from co-product of juice extraction. *Food Control*, **2016**, 59, 94-98	6.2	105
146	Chemical composition and antioxidant and anti-Listeria activities of essential oils obtained from some Egyptian plants. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9063-70	5.7	105
145	Physicochemical characteristics of Spanish-type dry-cured sausage. *Food Research International*, **1999**, 32, 599-607	7	103
144	Characteristics of beef burger as influenced by various types of lemon albedo. *Innovative Food Science and Emerging Technologies*, **2005**, 6, 247-255	6.8	100
143	Chemical, fatty acid, polyphenolic profile, techno-functional and antioxidant properties of flours obtained from quinoa (Chenopodium quinoa Willd) seeds. *Industrial Crops and Products*, **2018**, 111, 38-46	5.9	99
142	Chemical composition and in vitro antimicrobial, antifungal and antioxidant properties of essential oils obtained from some herbs widely used in Portugal. *Food Control*, **2013**, 32, 371-378	6.2	99
141	Tomato and tomato byproducts. Human health benefits of lycopene and its application to meat products: a review. *Critical Reviews in Food Science and Nutrition*, **2014**, 54, 1032-49	11.5	98
140	Effect of tiger nut fibre on quality characteristics of pork burger. *Meat Science*, **2010**, 85, 70-6	6.4	95
139	In vitro gastrointestinal digestion of pomegranate peel (Punica granatum) flour obtained from co-products: Changes in the antioxidant potential and bioactive compounds stability. *Journal of Functional Foods*, **2015**, 19, 617-628	5.1	94
138	Effect of orange dietary fibre, oregano essential oil and packaging conditions on shelf-life of bologna sausages. *Food Control*, **2010**, 21, 436-443	6.2	94
137	Food ingredients as anti-obesity agents: a review. *Critical Reviews in Food Science and Nutrition*, **2013**, 53, 929-42	11.5	92

136	Antibacterial activity of different essential oils obtained from spices widely used in Mediterranean diet. *International Journal of Food Science and Technology*, **2008**, 43, 526-531	3.8	90
135	Chemical, technological and in vitro antioxidant properties of cocoa (Theobroma cacao L.) co-products. *Food Research International*, **2012**, 49, 39-45	7	89
134	ANTIFUNGAL ACTIVITIES OF THYME, CLOVE AND OREGANO ESSENTIAL OILS. *Journal of Food Safety*, **2007**, 27, 91	2	88
133	In vitro digestion models suitable for foods: Opportunities for new fields of application and challenges. *Food Research International*, **2018**, 107, 423-436	7	87
132	Viscoelastic properties of orange fiber enriched yogurt as a function of fiber dose, size and thermal treatment. *LWT - Food Science and Technology*, **2010**, 43, 708-714	5.4	80
131	Effect of orange fiber addition on yogurt color during fermentation and cold storage. *Color Research and Application*, **2005**, 30, 457-463	1.3	80
130	Orange fibre as potential functional ingredient for dry-cured sausages. *European Food Research and Technology*, **2007**, 226, 1-6	3.4	78
129	Assessment of polyphenolic profile stability and changes in the antioxidant potential of maqui berry (Aristotelia chilensis (Molina) Stuntz) during in vitro gastrointestinal digestion. *Industrial Crops and Products*, **2016**, 94, 774-782	5.9	76
128	Storage stability of a high dietary fibre powder from orange by-products. *International Journal of Food Science and Technology*, **2009**, 44, 748-756	3.8	71
127	Chemical, physico-chemical and functional properties of pomegranate (Punica granatum L.) bagasses powder co-product. *Journal of Food Engineering*, **2012**, 110, 220-224	6	70
126	Determination of polyphenolic profile, antioxidant activity and antibacterial properties of maqui [Aristotelia chilensis (Molina) Stuntz] a Chilean blackberry. *Journal of the Science of Food and Agriculture*, **2016**, 96, 4235-42	4.3	70
125	Antioxidant properties of pomegranate (Punica granatum L.) bagasses obtained as co-product in the juice extraction. *Food Research International*, **2011**, 44, 1217-1223	7	68
124	ANTIBACTERIAL ACTIVITY OF LEMON (CITRUS LEMON L.), MANDARIN (CITRUS RETICULATA L.), GRAPEFRUIT (CITRUS PARADISI L.) AND ORANGE (CITRUS SINENSIS L.) ESSENTIAL OILS. *Journal of Food Safety*, **2008**, 28, 567-576	2	67
123	Preparation of dietary fiber powder from tiger nut (Cyperus esculentus) milk ("Horchata") byproducts and its physicochemical properties. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7719-25	5.7	62
122	Changes in bioaccessibility, polyphenol profile and antioxidant potential of flours obtained from persimmon fruit (Diospyros kaki) co-products during in vitro gastrointestinal digestion. *Food Chemistry*, **2018**, 256, 252-258	8.5	61
121	Effect of packaging conditions on shelf-life of ostrich steaks. *Meat Science*, **2008**, 78, 143-52	6.4	61
120	Chemical composition and in vitro antibacterial properties of essential oils of four Thymus species from organic growth. *Industrial Crops and Products*, **2013**, 50, 304-311	5.9	60
119	Alternatives for Efficient and Sustainable Production of Surimi: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2009**, 8, 359-374	16.4	60

118	Lipolysis, proteolysis and sensory characteristics of a Spanish fermented dry-cured meat product (salchichón) with oregano essential oil used as surface mold inhibitor. *Meat Science*, **2011**, 89, 35-44	6.4	59
117	Quality characteristics of pork burger added with albedo-fiber powder obtained from yellow passion fruit (Passiflora edulis var. flavicarpa) co-products. *Meat Science*, **2014**, 97, 270-6	6.4	58
116	Identification of Flavonoid Content and Chemical Composition of the Essential Oils of Moroccan Herbs: Myrtle (Myrtus communis L.), Rockrose (Cistus ladanifer L.) and Montpellier cistus (Cistus monspeliensis L.). *Journal of Essential Oil Research*, **2011**, 23, 1-9	2.3	56
115	Substitution of saturated fat in processed meat products: a review. *Critical Reviews in Food Science and Nutrition*, **2012**, 52, 113-22	11.5	53
114	Functional and Sensory Effects of Fibre-rich Ingredients on Breakfast Fresh Sausages Manufacture. *Food Science and Technology International*, **2005**, 11, 89-97	2.6	53
113	Properties of Dietary Fibers from Agroindustrial Coproducts as Source for Fiber-Enriched Foods. *Food and Bioprocess Technology*, **2015**, 8, 2400-2408	5.1	52
112	Quality characteristics of ostrich (Struthio camelus) burgers. *Meat Science*, **2006**, 73, 295-303	6.4	50
111	Technological properties of date paste obtained from date by-products and its effect on the quality of a cooked meat product. *Food Research International*, **2011**, 44, 2401-2407	7	48
110	Effect of adding citrus waste water, thyme and oregano essential oil on the chemical, physical and sensory characteristics of a bologna sausage. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 655-660	6.8	48
109	Assessment of chemical, physico-chemical, techno-functional and antioxidant properties of fig (Ficus carica L.) powder co-products. *Industrial Crops and Products*, **2015**, 69, 472-479	5.9	47
108	Development of combinations of chemically modified vegetable oils as pork backfat substitutes in sausages formulation. *Meat Science*, **2010**, 84, 491-7	6.4	44
107	Effect of the molecular weight and concentration of chitosan in pork model burgers. *Meat Science*, **2011**, 88, 740-9	6.4	42
106	Chemical Composition of Mandarin (C. reticulata L.), Grapefruit (C. paradisi L.), Lemon (C. limon L.) and Orange (C. sinensis L.) Essential Oils. *Journal of Essential Oil-bearing Plants: JEOP*, **2009**, 12, 236-243	1.7	42
105	Bioaccessibility of polyphenolic compounds of six quinoa seeds during in vitro gastrointestinal digestion. *Journal of Functional Foods*, **2017**, 38, 77-88	5.1	41
104	Bioaccessibility, changes in the antioxidant potential and colonic fermentation of date pits and apple bagasse flours obtained from co-products during simulated in vitro gastrointestinal digestion. *Food Research International*, **2015**, 78, 169-176	7	40
103	Citrus co-products as technological strategy to reduce residual nitrite content in meat products. *Journal of Food Science*, **2009**, 74, R93-R100	3.4	40
102	Chemical characterization and antibacterial activity of Thymus moroderi and Thymus piperella essential oils, two Thymus endemic species from southeast of Spain. *Food Control*, **2012**, 27, 294-299	6.2	39
101	Chia (Salvia hispanica L.) products as ingredients for reformulating frankfurters: Effects on quality properties and shelf-life. *Meat Science*, **2019**, 156, 139-145	6.4	35

100	Quality characteristics of a non-fermented dry-cured sausage formulated with lemon albedo. *Journal of the Science of Food and Agriculture*, **2004**, 84, 2077-2084	4.3	35
99	Combined use of a probiotic culture and citrus fiber in a traditional sausage "longaniza de Pascua" *Food Control*, **2012**, 27, 343-350	6.2	34
98	Aroma profile and physico-chemical properties of artisanal honey from Tabasco, Mexico. *International Journal of Food Science and Technology*, **2010**, 45, 1111-1118	3.8	34
97	Total phenolic content and antioxidant activity of myrtle (Myrtus communis) extracts. *Natural Product Communications*, **2009**, 4, 819-24	0.9	34
96	Phytochemicals in date co-products and their antioxidant activity. *Food Chemistry*, **2014**, 158, 513-20	8.5	33
95	Effect of sodium chloride, sodium tripolyphosphate and pH on color properties of pork meat. *Color Research and Application*, **2004**, 29, 67-74	1.3	33
94	Production of low-fat yogurt with quince (Cydonia oblonga Mill.) scalding water. *LWT - Food Science and Technology*, **2011**, 44, 1388-1395	5.4	30
93	Role of Oregano (Origanum vulgare) essential oil as a surface fungus inhibitor on fermented sausages: evaluation of its effect on microbial and physicochemical characteristics. *Journal of Food Protection*, **2012**, 75, 104-11	2.5	30
92	Assessment of Antioxidant and Antibacterial Properties on Meat Homogenates of Essential Oils Obtained from Four Thymus Species Achieved from Organic Growth. *Foods*, **2017**, 6,	4.9	29
91	Evaluation of the Effect of Tiger Nut Fibre as a Carrier of Unsaturated Fatty Acids Rich Oil on the Quality of Dry-Cured Sausages. *Food and Bioprocess Technology*, **2013**, 6, 1181-1190	5.1	29
90	Effect of adding citrus fibre washing water and rosemary essential oil on the quality characteristics of a bologna sausage. *LWT - Food Science and Technology*, **2010**, 43, 958-963	5.4	29
89	Quinoa and chia products as ingredients for healthier processed meat products: technological strategies for their application and effects on the final product. *Current Opinion in Food Science*, **2021**, 40, 26-32	9.8	29
88	Bioaccessibility of Phenolic Compounds and Antioxidant Capacity of Chia (Salvia hispanica L.) Seeds. *Plant Foods for Human Nutrition*, **2018**, 73, 47-53	3.9	29
87	Antioxidant activity and chemical content of methanol and ethanol extracts from leaves of rockrose (Cistus ladaniferus). *Plant Foods for Human Nutrition*, **2010**, 65, 170-8	3.9	28
86	Antioxidant activity and total phenolic compounds of myrtle extracts Actividad antioxidante y contenido de compuestos fenÃ³licos totales en extractos de myrtus. *CYTA - Journal of Food*, **2010**, 8, 95-101	2.3	27
85	Assessment of emulsion gels formulated with chestnut (Castanea sativa M.) flour and chia (Salvia hispanica L) oil as partial fat replacers in pork burger formulation. *Journal of the Science of Food and Agriculture*, **2020**, 100, 1265-1273	4.3	26
84	Chemical, physicochemical, technological, antibacterial and antioxidant properties of rich-fibre powder extract obtained from tamarind (Tamarindus indica L.). *Industrial Crops and Products*, **2014**, 55, 155-162	5.9	25
83	Date palm by-products as a new ingredient for the meat industry: application to pork liver pÃ© *Meat Science*, **2013**, 93, 880-7	6.4	25

82	Flavonoids as nutraceuticals: Structural related antioxidant properties and their role on ascorbic acid preservation. *Studies in Natural Products Chemistry*, **2002**, 741-778	1.5	25
81	Effect of tiger nut fibre addition on the quality and safety of a dry-cured pork sausage ("Chorizo") during the dry-curing process. *Meat Science*, **2013**, 95, 562-8	6.4	22
80	In vitro Antioxidant and Antibacterial Activities of Extracts from Annatto (Bixa orellana L.) Leaves and Seeds. *Journal of Food Safety*, **2012**, 32, 399-406	2	21
79	GELLING AND COLOR PROPERTIES OF OSTRICH (STRUTHIO CAMELUS) EGG WHITE. *Journal of Food Quality*, **2006**, 29, 171-183	2.7	21
78	Evaluation of the antibacterial and antioxidant activities of chitosan edible films incorporated with organic essential oils obtained from four species. *Journal of Food Science and Technology*, **2016**, 53, 3374-3379	2.3	21
77	Valorization of Pomace Powder Obtained from Native Mexican Apple (Malus domestica var. rayada): Chemical, Techno-functional and Antioxidant Properties. *Plant Foods for Human Nutrition*, **2015**, 70, 310-6	3.9	20
76	Effect of particle size on phytochemical composition and antioxidant properties of two persimmon flours from Diospyros kaki Thunb. vars. 'Rojo Brillante' and 'Triumph' co-products. *Journal of the Science of Food and Agriculture*, **2018**, 98, 504-510	4.3	20
75	Antioxidant Activity of Artisanal Honey From Tabasco, Mexico. *International Journal of Food Properties*, **2011**, 14, 459-470	3	20
74	Total Phenolic Content and Antioxidant Activity of Myrtle (Myrtus communis) Extracts. *Natural Product Communications*, **2009**, 4, 1934578X0900400	0.9	20
73	Chemical and technological properties of bologna-type sausages with added black quinoa wet-milling coproducts as binder replacer. *Food Chemistry*, **2020**, 310, 125936	8.5	20
72	Evaluation of Particle Size Influence on Proximate Composition, Physicochemical, Techno-Functional and Physio-Functional Properties of Flours Obtained from Persimmon (Diospyros kaki Trumb.) Coproducts. *Plant Foods for Human Nutrition*, **2017**, 72, 67-73	3.9	19
71	Effect of Date (L.) Pits on the Shelf Life of Beef Burgers. *Foods*, **2020**, 9,	4.9	18
70	IN VITRO ANTIOXIDANT PROPERTIES OF POMEGRANATE (PUNICA GRANATUM) PEEL POWDER EXTRACT OBTAINED AS COPRODUCT IN THE JUICE EXTRACTION PROCESS. *Journal of Food Processing and Preservation*, **2013**, 37, 772-776	2.1	18
69	Effects of tuna pthickness and background on CIEL*a*b* color parameters and reflectance spectra. *Food Control*, **2011**, 22, 1226-1232	6.2	18
68	Shelf life of ostrich (Struthio camelus) liver stored under different packaging conditions. *Journal of Food Protection*, **2006**, 69, 1920-7	2.5	18
67	Sub-lethal concentrations of Colombian Austroeupatorium inulifolium (H.B.K.) essential oil and its effect on fungal growth and the production of enzymes. *Industrial Crops and Products*, **2016**, 87, 315-323	5.9	17
66	Chia Oil Extraction Coproduct as a Potential New Ingredient for the Food Industry: Chemical, Physicochemical, Techno-Functional and Antioxidant Properties. *Plant Foods for Human Nutrition*, **2018**, 73, 130-136	3.9	16
65	PHYSICOCHEMICAL CHARACTERIZATION OF THE ORANGE JUICE WASTE WATER OF A CITRUS BY-PRODUCT. *Journal of Food Processing and Preservation*, **2011**, 35, 264-271	2.1	16

64	In vitro evaluation of â€œhorchataâ€ co-products as carbon source for probiotic bacteria growth. *Food and Bioproducts Processing*, **2013**, 91, 279-286	4.9	15
63	Use of date (Phoenix dactylifera L.) blanching water for reconstituting milk powder: Yogurt manufacture. *Food and Bioproducts Processing*, **2012**, 90, 506-514	4.9	15
62	Assessment of antioxidant and antibacterial potential of borojo fruit (Borojoa patinoi Cuatrecasas) from the rainforests of South America. *Industrial Crops and Products*, **2015**, 63, 79-86	5.9	14
61	Characterization of novel intermediate food products from Spanish date palm (Phoenix dactylifera L., cv. Confitera) co-products for industrial use. *Food Chemistry*, **2014**, 154, 269-75	8.5	14
60	The Effect of Natural Ingredients (Amaranth and Pumpkin Seeds) on the Quality Properties of Chicken Burgers. *Food and Bioprocess Technology*, **2017**, 10, 2060-2068	5.1	14
59	In vitro antioxidant and antifungal properties of essential oils obtained from aromatic herbs endemic to the southeast of Spain. *Journal of Food Protection*, **2013**, 76, 1218-25	2.5	14
58	Quality of Chicken Fat by-Products: Lipid Profile and Colour Properties. *Foods*, **2020**, 9,	4.9	14
57	Reclaim of the By-Products from â€œhorchataâ€ Elaboration Process. *Food and Bioprocess Technology*, **2012**, 5, 954-963	5.1	13
56	Chemistry and Biochemistry of Color in Muscle Foods337-350		12
55	Evaluation of polyphenol bioaccessibility and kinetic of starch digestion of spaghetti with persimmon (Dyospyros kaki) flours coproducts during in vitro gastrointestinal digestion. *Food Chemistry*, **2021**, 338, 128142	8.5	12
54	Valorization of Citrus Co-Products: Recovery of Bioactive Compounds and Application in Meat and Meat Products. *Plants*, **2021**, 10,	4.5	11
53	Persimmon (Diospyros kaki Thunb.) coproducts as a new ingredient in pork liver pâ€ influence on quality properties. *International Journal of Food Science and Technology*, **2019**, 54, 1232-1239	3.8	10
52	Assessment of chemical composition and antioxidant properties of defatted flours obtained from several edible insects. *Food Science and Technology International*, **2021**, 27, 383-391	2.6	10
51	Poultry Flavor: General Aspects and Applications339-357		10
50	Effects of hazelnut skin addition on the cooking, antioxidant and sensory properties of chicken burgers. *Journal of Food Science and Technology*, **2019**, 56, 3329-3336	3.3	9
49	Effect of drying processes in the chemical, physico-chemical, techno-functional and antioxidant properties of flours obtained from house cricket (Acheta domesticus). *European Food Research and Technology*, **2019**, 245, 1451-1458	3.4	9
48	Development of frankfurter-type sausages with healthy lipid formulation and their nutritional, sensory and stability properties. *European Journal of Lipid Science and Technology*, **2015**, 117, 122-131	3	9
47	Isoflavones as functional food components. *Studies in Natural Products Chemistry*, **2005**, 32, 1177-1207	1.5	9

46	Resistant Starch as Functional Ingredient **2015**, 1911-1931		9
45	Tropical Fruits and Their Co-Products as Bioactive Compounds and Their Health Effects: A Review. *Foods*, **2021**, 10,	4.9	9
44	Effects of Black Quinoa Wet-Milling Coproducts on the Quality Properties of Bologna-Type Sausages During Cold Storage. *Foods*, **2020**, 9,	4.9	8
43	Effects of tiger nut (Cyperus esculentus) milk liquid co-products on the quality of pork burgers. *International Journal of Food Science and Technology*, **2012**, 47, 2198-2204	3.8	8
42	Survey of Phenolic Acids, Flavonoids and In Vitro Antioxidant Potency Between Fig Peels and Pulps: Chemical and Chemometric Approach. *Molecules*, **2021**, 26,	4.8	8
41	Effects of various fibre-rich extracts on cholesterol binding capacity during in vitro digestion of pork patties. *Food and Function*, **2015**, 6, 3473-8	6.1	7
40	Physicochemical and Sensory Characteristics of Spreadable Liver Pâtés with Annatto Extract (Bixa orellana L.) and Date Palm Co-Products (Phoenix dactylifera L.). *Foods*, **2017**, 6,	4.9	7
39	Chemical Characterization and Antibacterial Activity of Two Aromatic Herbs (Santolina chamaecyparissus and Sideritis angustifolia) Widely Used in the Folk Medicine. *Journal of Food Safety*, **2012**, 32, 426-434	2	7
38	Edible Mushrooms as a Natural Source of Food Ingredient/Additive Replacer. *Foods*, **2021**, 10,	4.9	7
37	Ghanaian Cocoa (Theobroma cacao L.) Bean Shells Coproducts: Effect of Particle Size on Chemical Composition, Bioactive Compound Content and Antioxidant Activity. *Agronomy*, **2021**, 11, 401	3.6	7
36	DESCRIPTIVE STUDY OF REFLECTANCE SPECTRA OF HAKE (MERLUCCIUS AUSTRALIS), SALMON (SALMO SALAR) AND LIGHT AND DARK MUSCLE FROM TUNA (THUNNUS THYNNUS). *Journal of Food Quality*, **2010**, 33, 391-403	2.7	6
35	Vegetable Soups and Creams: Raw Materials, Processing, Health Benefits, and Innovation Trends. *Plants*, **2020**, 9,	4.5	5
34	Quality Properties of Chicken Emulsion-Type Sausages Formulated with Chicken Fatty Byproducts. *Foods*, **2020**, 9,	4.9	5
33	Influence of fresh date palm co-products on the ripening of a paprika added dry-cured sausage model system. *Meat Science*, **2014**, 97, 130-6	6.4	5
32	Persimmon flours as functional ingredients in spaghetti: chemical, physico-chemical and cooking quality. *Journal of Food Measurement and Characterization*, **2020**, 14, 1634-1644	2.8	4
31	Antioxidant potential and quality characteristics of Mediterranean fruit-based extruded snacks. *International Journal of Food Science and Technology*, **2016**, 51, 2674-2681	3.8	4
30	Chia, Quinoa, and Their Coproducts as Potential Antioxidants for the Meat Industry. *Plants*, **2020**, 9,	4.5	4
29	Assessment of Chemical, Physicochemical, and Lipid Stability Properties of Gelled Emulsions Elaborated with Different Oils Chia (L.) or Hemp (L.) and Pseudocereals. *Foods*, **2021**, 10,	4.9	4

28	Pork Liver P Enriched with Persimmon Coproducts: Effect of In Vitro Gastrointestinal Digestion on Its Fatty Acid and Polyphenol Profile Stability. *Nutrients*, **2021**, 13,	6.7	3
27	Cacao Pod Husk Flour as an Ingredient for Reformulating Frankfurters: Effects on Quality Properties. *Foods*, **2021**, 10,	4.9	3
26	Biological, Nutritive, Functional and Healthy Potential of Date Palm Fruit (Phoenix dactylifera L.): Current Research and Future Prospects. *Agronomy*, **2022**, 12, 876	3.6	3
25	Development of Healthier and Functional Dry Fermented Sausages: Present and Future.. *Foods*, **2022**, 11,	4.9	3
24	Coproducts as Source of Bioactive Compounds: Assessment of Chemical, Physico-Chemical, Techno-Functional and Antioxidant Properties. *Foods*, **2020**, 9,	4.9	2
23	Cocoa Coproducts-Based and Walnut Oil Gelled Emulsion as Animal Fat Replacer and Healthy Bioactive Source in Beef Burgers. *Foods*, **2021**, 10,	4.9	2
22	Techno-Functional Properties of New Andean Ingredients: Maca (Lepidium meyenii) and Amaranth (Amaranthus caudatus). *Proceedings (mdpi)*, **2021**, 70, 74	0.3	2
21	Bioactive compounds and techno-functional properties of high-fiber co-products of the cacao agro-industrial chain. *Heliyon*, **2021**, 7, e06799	3.6	2
20	Total and Partial Fat Replacement by Gelled Emulsion (Hemp Oil and Buckwheat Flour) and Its Impact on the Chemical, Technological and Sensory Properties of Frankfurters. *Foods*, **2021**, 10,	4.9	2
19	Mechanical Deboning: Applications and Product Types73-80		2
18	Chemical and Biochemical Aspects of Color in Muscle-Based Foods **2012**, 317-330		1
17	Food Formulation to Increase Probiotic Bacteria Action or Population **2010**, 335-351		1
16	Meat Snacks Consumption: Aspects That the Consumer Looks for to Consider Them a Healthy Food. *Proceedings (mdpi)*, **2021**, 70, 82	0.3	1
15	Gelled Emulsions Based on Amaranth Flour with Hemp and Sesame Oils. *Proceedings (mdpi)*, **2021**, 70, 98	0.3	1
14	A Preliminary Study on the Incorporation of Quinoa Flour in Organic Pumpkin Creams: Effect on the Physicochemical Properties. *Proceedings (mdpi)*, **2021**, 70, 71	0.3	1
13	Persimmon Flour Co-Products as Novel Ingredients in the Reformulation of Pork Liver P *Proceedings (mdpi)*, **2021**, 70, 72	0.3	1
12	Improving the lipid profile of beef burgers added with chia oil (Salvia hispanica L.) or hemp oil (Cannabis sativa L.) gelled emulsions as partial animal fat replacers. *LWT - Food Science and Technology*, **2022**, 161, 113416	5.4	1
11	Effect of Different Black Quinoa Fractions (Seed, Flour and Wet-Milling Coproducts) upon Quality of Meat Patties during Freezing Storage.. *Foods*, **2021**, 10,	4.9	1

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10	Chemical and Biochemical Aspects of Color in Muscle Foods25-44		0
9	Assessment of Chemical, Physico-Chemical and Sensorial Properties of Frankfurter-Type Sausages Added with Roselle (Hibiscus sabdariffa L.), Extracts. *Proceedings (mdpi)*, **2021**, 70, 73	0.3	0
8	Mechanical Deboning: Principles and Equipment59-72		0
7	Roselle (Hibiscus sabdariffa L.) extracts added to Frankfurt-type sausages: Effects on chemical, physicochemical, and sensorial properties. *Journal of Food Processing and Preservation*, **2021**, 45, e15782	2.1	0
6	Fig (Ficus carica) Liquid Co-Products as New Potential Functional Ingredient: Physico-Chemical and In Vitro Antioxidant Properties. *Natural Product Communications*, **2015**, 10, 1934578X1501000	0.9	
5	Chemical and Biochemical Aspects of Color in Muscle Foods **2012**, 1-24		
4	Chia Oleogel as a Potential New Ingredient for Healthy Cooked Meat Sausages. *Proceedings (mdpi)*, **2021**, 70, 76	0.3	
3	Application of Chia Seed Coproduct in Dry-Cured Sausages: Effect Upon Its Physicochemical Properties. *Proceedings (mdpi)*, **2021**, 70, 87	0.3	
2	Passion fruit **2020**, 581-594		
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