Antonio Guadix

List of Publications by Year
in descending order

77 papers	2,214 citations	201575 27 h-index	243529 44 g-index
77 all docs	77 docs citations	77 times ranked	2610 citing authors

#	Article	IF	Citations
1	Goatsâ€™ milk as a natural source of lactose-derived oligosaccharides: Isolation by membrane technology. International Dairy Journal, 2006, 16, 173-181.	1.5	180
2	Functional and antioxidant properties of hydrolysates of sardine (S. pilchardus) and horse mackerel (T. mediterraneus) for the microencapsulation of fish oil by spray-drying. Food Chemistry, 2016, 194, 1208-1216.	4.2	120
3	Biodiesel production from mixtures of waste fish oil, palm oil and waste frying oil: Optimization of fuel properties. Fuel Processing Technology, 2015, 133, 152-160.	3.7	118
4	Encapsulation of fish oil in nanofibers by emulsion electrospinning: Physical characterization and oxidative stability. Journal of Food Engineering, 2016, 183, 39-49.	2.7	110
5	Antioxidant activity of protein hydrolysates obtained from discarded Mediterranean fish species. Food Research International, 2014, 65, 469-476.	2.9	99
6	Effect of pH on the fractionation of whey proteins with a ceramic ultrafiltration membrane. Journal of Membrane Science, 2007, 288, 28-35.	4.1	94
7	Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates. Food Chemistry, 2016, 203, 124-135.	4.2	92
8	Production of whey protein hydrolysates with reduced allergenicity in a stable membrane reactor. Journal of Food Engineering, 2006, 72, 398-405.	2.7	77
9	Reuse of immobilized lipases in the transesterification of waste fish oil for the production of biodiesel. Renewable Energy, 2019, 140, 1-8.	4.3	77
10	Optimization of biodiesel production from waste fish oil. Renewable Energy, 2014, 68, 618-624.	4.3	75
11	Angiotensin I-converting enzyme inhibitory activity of enzymatic hydrolysates of goat milk protein fractions. International Dairy Journal, 2013, 32, 175-183.	1.5	55
12	Recovery of caprine milk oligosaccharides with ceramic membranes. Journal of Membrane Science, 2006, 276, 23-30.	4.1	51
13	Production and identification of angiotensin I-converting enzyme (ACE) inhibitory peptides from Mediterranean fish discards. Journal of Functional Foods, 2015, 18, 95-105.	1.6	50
14	Functional, bioactive and antigenicity properties of blue whiting protein hydrolysates: effect of enzymatic treatment and degree of hydrolysis. Journal of the Science of Food and Agriculture, 2017, 97, 299-308.	1.7	48
15	Optimization of the Emulsifying Properties of Food Protein Hydrolysates for the Production of Fish Oil-in-Water Emulsions. Foods, 2020, 9, 636.	1.9	43
16	Optimal design and operation of continuous ultrafiltration plants. Journal of Membrane Science, 2004, 235, 131-138.	4.1	38
17	Correlation of base consumption with the degree of hydrolysis in enzymic protein hydrolysis. Journal of Dairy Research, 2001, 68, 251-265.	0.7	34
18	A cyclic batch membrane reactor for the hydrolysis of whey protein. Journal of Food Engineering, 2007, 78, 257-265.	2.7	33

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19	A combined fouling model to describe the influence of the electrostatic environment on the cross-flow microfiltration of BSA. Journal of Membrane Science, 2008, 318, 247-254.	4.1	33
20	Predicting the flux decline in milk cross-flow ceramic ultrafiltration by artificial neural networks. Desalination, 2010, 250, 1118-1120.	4.0	33
21	Bi-objective optimisation of the enzymatic hydrolysis of porcine blood protein. Biochemical Engineering Journal, 2011, 53, 305-310.	1.8	32
22	Influence of pH and salt concentration on the cross-flow microfiltration of BSA through a ceramic membrane. Biochemical Engineering Journal, 2007, 33, 110-115.	1.8	31
23	A lumped model of the lipase catalyzed hydrolysis of sardine oil to maximize polyunsaturated fatty acids content in acylglycerols. Food Chemistry, 2018, 240, 286-294.	4.2	31
24	Production of resistant starch by enzymatic debranching in legume flours. Carbohydrate Polymers, 2014, 101, 1176-1183.	5.1	30
25	Effect of ultrasound pretreatment and sequential hydrolysis on the production of Tenebrio molitor antidiabetic peptides. Food and Bioproducts Processing, 2020, 123, 217-224.	1.8	30
26	Development of an up-grading process to produce MLM structured lipids from sardine discards. Food Chemistry, 2017, 228, 634-642.	4.2	29
27	Influence of the cleaning temperature on the permeability of ceramic membranes. Desalination, 2009, 245, 708-713.	4.0	27
28	Discarded species in the west Mediterranean sea as sources of omegaâ€3 <scp>PUFA</scp>. European Journal of Lipid Science and Technology, 2013, 115, 982-989.	1.0	27
29	Optimization of bleaching conditions for sardine oil. Journal of Food Engineering, 2013, 116, 606-612.	2.7	26
30	Operation and cleaning of ceramic membranes for the filtration of fish press liquor. Journal of Membrane Science, 2011, 384, 142-148.	4.1	25
31	Influence of the parameters of the Rancimat test on the determination of the oxidative stability index of cod liver oil. LWT - Food Science and Technology, 2013, 51, 303-308.	2.5	25
32	Influence of temperature on protein hydrolysis in a cyclic batch enzyme membrane reactor. Biochemical Engineering Journal, 2008, 42, 217-223.	1.8	23
33	pH influences the interfacial properties of blue whiting (M. poutassou) and whey protein hydrolysates determining the physical stability of fish oil-in-water emulsions. Food Hydrocolloids, 2022, 122, 107075.	5.6	22
34	Lipid characterization and properties of protein hydrolysates obtained from discarded Mediterranean fish species. Journal of the Science of Food and Agriculture, 2013, 93, 3777-3784.	1.7	21
35	Effect of digestive enzymes on the bioactive properties of goat milk protein hydrolysates. International Dairy Journal, 2016, 54, 21-28.	1.5	21
36	Identification of novel dipeptidyl peptidase IV and Î±-glucosidase inhibitory peptides from Tenebrio molitor. Food and Function, 2021, 12, 873-880.	2.1	21

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37	Bile acid binding capacity of fish protein hydrolysates from discard species of the West Mediterranean Sea. Food and Function, 2015, 6, 1261-1267.	2.1	19
38	Multiobjective optimization of the antioxidant activities of horse mackerel hydrolysates produced with protease mixtures. Process Biochemistry, 2017, 52, 149-158.	1.8	17
39	Optimisation of oil extraction from sardine (<scp>S</scp>ardina pilchardus) by hydraulic pressing. International Journal of Food Science and Technology, 2014, 49, 2167-2175.	1.3	16
40	Mass transfer modeling of sardine oil polyunsaturated fatty acid (PUFA) concentration by low temperature crystallization. Journal of Food Engineering, 2016, 183, 16-23.	2.7	16
41	Obtention of goat milk permeates enriched in lactose-derived oligosaccharides. Desalination, 2009, 245, 730-736.	4.0	15
42	Optimisation of liquor yield during the hydraulic pressing of sardine (Sardina pilchardus) discards. Journal of Food Engineering, 2009, 93, 66-71.	2.7	14
43	Nutritional indexes, fatty acids profile, and regiodistribution of oil extracted from four discarded species of the Alboran Sea: Seasonal effects. European Journal of Lipid Science and Technology, 2016, 118, 1409-1415.	1.0	14
44	Dynamics of the ceramic ultrafiltration of model proteins with different isoelectric point: Comparison of Î²-lactoglobulin and lysozyme. Separation and Purification Technology, 2007, 57, 314-320.	3.9	13
45	Optimal operation of a protein hydrolysis reactor with enzyme recycle. Journal of Food Engineering, 2010, 97, 24-30.	2.7	13
46	Modelling of the production of ACE inhibitory hydrolysates of horse mackerel using proteases mixtures. Food and Function, 2016, 7, 3890-3901.	2.1	13
47	Structure of whey protein hydrolysate used as emulsifier in wet and dried oil delivery systems: Effect of pH and drying processing. Food Chemistry, 2022, 390, 133169.	4.2	13
48	Influence of transmembrane pressure on the separation of caprine milk oligosaccharides from protein by crossâ€flow ultrafiltration. International Journal of Dairy Technology, 2008, 61, 333-339.	1.3	12
49	Analysis of cleaning protocols in ceramic membranes by liquidâ€“liquid displacement porosimetry. Desalination, 2009, 245, 541-545.	4.0	12
50	Optimisation of the hydrolysis of goat milk protein for the production of ACE-inhibitory peptides. Journal of Dairy Research, 2013, 80, 214-222.	0.7	12
51	Artificial neuronal networks (ANN) to model the hydrolysis of goat milk protein by subtilisin and trypsin. Journal of Dairy Research, 2018, 85, 339-346.	0.7	12
52	Production of goat milk protein hydrolysate enriched in ACE-inhibitory peptides by ultrafiltration. Journal of Dairy Research, 2014, 81, 385-393.	0.7	11
53	Artificial neuronal network modeling of the enzymatic hydrolysis of horse mackerel protein using protease mixtures. Biochemical Engineering Journal, 2016, 105, 364-370.	1.8	11
54	Valorisation of tuna viscera by endogenous enzymatic treatment. International Journal of Food Science and Technology, 2019, 54, 1100-1108.	1.3	11

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55	A flux enhancing pretreatment for the ultrafiltration of acid whey. Desalination, 2009, 245, 737-742.	4.0	10
56	Seasonal variations in the regiodistribution of oil extracted from small-spotted catshark and bogue. Food and Function, 2015, 6, 2646-2652.	2.1	9
57	Influence of emulsifier type and encapsulating agent on the in vitro digestion of fish oil-loaded microcapsules produced by spray-drying. Food Chemistry, 2022, 392, 133257.	4.2	8
58	Influence of pH in the recovery of lactoferrin from whey with ceramic membranes. Desalination, 2006, 200, 475-476.	4.0	7
59	Spray Drying of Goat Milk Protein Hydrolysates with Angiotensin Converting Enzyme Inhibitory Activity. Food and Bioprocess Technology, 2014, 7, 2388-2396.	2.6	6
60	Long-term effects of chemical cleaning in the performance of ultrafiltration ceramic membranes. Desalination, 2006, 200, 316-318.	4.0	5
61	Response Surface Modeling of the Multiphase Juice Composition from the Compaction of Sardine Discards. Food and Bioprocess Technology, 2012, 5, 2172-2182.	2.6	5
62	Optimization of Î±-tocopherol and ascorbyl palmitate addition for the stabilization of sardine oil. Grasas Y Aceites, 2015, 66, e069.	0.3	5
63	Multiobjective optimization of a pilot plant to process fish discards and by-products on board. Clean Technologies and Environmental Policy, 2016, 18, 935-948.	2.1	5
64	Production and characterization of ice cream with high content in oleic and linoleic fatty acids. European Journal of Lipid Science and Technology, 2016, 118, 1846-1852.	1.0	5
65	Artificial neural networks to model the production of blood protein hydrolysates for plant fertilisation. Journal of the Science of Food and Agriculture, 2016, 96, 207-214.	1.7	5
66	A Simple Enzymatic Process to Produce Functional Lipids From Vegetable and Fish Oil Mixtures. European Journal of Lipid Science and Technology, 2017, 119, 1700233.	1.0	5
67	Angiotensin I Converting Enzyme Inhibitory Peptides from Fish By-products. , 2013, , 76-105.		3
68	Processing fish press waters using metallic and ceramic filtration. Journal of Chemical Technology and Biotechnology, 2013, 88, 1885-1890.	1.6	2
69	Recent Patents on Whey Protein Hydrolysates Manufactured by Proteolysis Coupled to Membrane Ultrafiltration. Recent Patents on Chemical Engineering, 2010, 3, 115-128.	0.5	2
70	Recent Patents on the Upgrading of Fish by-Products. Recent Patents on Chemical Engineering, 2010, 3, 149-162.	0.5	2
71	Increasing the angiotensin converting enzyme inhibitory activity of goat milk hydrolysates by cross-flow filtration through ceramic membranes. Desalination and Water Treatment, 2015, 56, 3544-3553.	1.0	1
72	Modeling of Water Sorption Isotherms Characteristics of Spray-Dried Cherimoya (Annona cherimola) PurÃ©e. Particulate Science and Technology, 2015, 33, 264-272.	1.1	1

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73	Recent Patents on Ceramic Membranes Applications. Recent Patents on Chemical Engineering, 2010, 3, 38-48.	0.5	1
74	Recent Patents on Whey Protein Hydrolysates Manufactured by Proteolysis Coupled to Membrane Ultrafiltration. Recent Patents on Chemical Engineering, 2010, 3, 115-128.	0.5	1
75	Recent Patents on the Upgrading of Fish by-Products. Recent Patents on Chemical Engineering, 2010, 3, 149-162.	0.5	1
76	Optimal design and operation of batch ultrafiltration systems. Computer Aided Chemical Engineering, 2003, 14, 149-154.	0.3	0
77	Changes in structure and performance during diafiltration of binary protein solutions due to repeated cycles of fouling/alkaline cleaning. Food and Bioproducts Processing, 2017, 105, 117-128.	1.8	0