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	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
2	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
3	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
4	Identification of novel dipeptidyl peptidase IV and Î±-glucosidase inhibitory peptides from <i>Tenebrio molitor</i>. Food and Function, 2021, 12, 873-880.	2.1	21
5	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
6	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
7	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
8	Valorisation of tuna viscera by endogenous enzymatic treatment. International Journal of Food Science and Technology, 2019, 54, 1100-1108.	1.3	11
9	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
10	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
11	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
12	Development of an up-grading process to produce MLM structured lipids from sardine discards. Food Chemistry, 2017, 228, 634-642.	4.2	29
13	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
14	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
15	Multiobjective optimization of the antioxidant activities of horse mackerel hydrolysates produced with protease mixtures. Process Biochemistry, 2017, 52, 149-158.	1.8	17
16	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
17	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
18	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

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19	Modelling of the production of ACE inhibitory hydrolysates of horse mackerel using proteases mixtures. Food and Function, 2016, 7, 3890-3901.	2.1	13
20	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
21	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
22	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
23	Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates. Food Chemistry, 2016, 203, 124-135.	4.2	92
24	Effect of digestive enzymes on the bioactive properties of goat milk protein hydrolysates. International Dairy Journal, 2016, 54, 21-28.	1.5	21
25	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
26	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
27	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
28	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
29	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
30	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
31	Seasonal variations in the regiodistribution of oil extracted from small-spotted catshark and bogue. Food and Function, 2015, 6, 2646-2652.	2.1	9
32	Optimization of Î±-tocopherol and ascorbyl palmitate addition for the stabilization of sardine oil. Grasas Y Aceites, 2015, 66, e069.	0.3	5
33	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
34	Production of goat milk protein hydrolysate enriched in ACE-inhibitory peptides by ultrafiltration. Journal of Dairy Research, 2014, 81, 385-393.	0.7	11
35	Spray Drying of Goat Milk Protein Hydrolysates with Angiotensin Converting Enzyme Inhibitory Activity. Food and Bioprocess Technology, 2014, 7, 2388-2396.	2.6	6
36	Production of resistant starch by enzymatic debranching in legume flours. Carbohydrate Polymers, 2014, 101, 1176-1183.	5.1	30

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37	Optimization of biodiesel production from waste fish oil. Renewable Energy, 2014, 68, 618-624.	4.3	75
38	Antioxidant activity of protein hydrolysates obtained from discarded Mediterranean fish species. Food Research International, 2014, 65, 469-476.	2.9	99
39	Optimisation of oil extraction from sardine (<i><scp>S</scp>ardina pilchardus</i>) by hydraulic pressing. International Journal of Food Science and Technology, 2014, 49, 2167-2175.	1.3	16
40	Optimization of bleaching conditions for sardine oil. Journal of Food Engineering, 2013, 116, 606-612.	2.7	26
41	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
42	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
43	Angiotensin I-converting enzyme inhibitory activity of enzymatic hydrolysates of goat milk protein fractions. International Dairy Journal, 2013, 32, 175-183.	1.5	55
44	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
45	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
46	Processing fish press waters using metallic and ceramic filtration. Journal of Chemical Technology and Biotechnology, 2013, 88, 1885-1890.	1.6	2
47	Angiotensin I Converting Enzyme Inhibitory Peptides from Fish By-products. , 2013, , 76-105.		3
48	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
49	Operation and cleaning of ceramic membranes for the filtration of fish press liquor. Journal of Membrane Science, 2011, 384, 142-148.	4.1	25
50	Bi-objective optimisation of the enzymatic hydrolysis of porcine blood protein. Biochemical Engineering Journal, 2011, 53, 305-310.	1.8	32
51	Optimal operation of a protein hydrolysis reactor with enzyme recycle. Journal of Food Engineering, 2010, 97, 24-30.	2.7	13
52	Predicting the flux decline in milk cross-flow ceramic ultrafiltration by artificial neural networks. Desalination, 2010, 250, 1118-1120.	4.0	33
53	Recent Patents on Ceramic Membranes Applications. Recent Patents on Chemical Engineering, 2010, 3, 38-48.	0.5	1
54	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

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55	Recent Patents on the Upgrading of Fish by-Products. Recent Patents on Chemical Engineering, 2010, 3, 149-162.	0.5	2
56	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
57	Recent Patents on the Upgrading of Fish by-Products. Recent Patents on Chemical Engineering, 2010, 3, 149-162.	0.5	1
58	Optimisation of liquor yield during the hydraulic pressing of sardine (Sardina pilchardus) discards. Journal of Food Engineering, 2009, 93, 66-71.	2.7	14
59	Analysis of cleaning protocols in ceramic membranes by liquidâ€"liquid displacement porosimetry. Desalination, 2009, 245, 541-545.	4.0	12
60	Influence of the cleaning temperature on the permeability of ceramic membranes. Desalination, 2009, 245, 708-713.	4.0	27
61	Obtention of goat milk permeates enriched in lactose-derived oligosaccharides. Desalination, 2009, 245, 730-736.	4.0	15
62	A flux enhancing pretreatment for the ultrafiltration of acid whey. Desalination, 2009, 245, 737-742.	4.0	10
63	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
64	Influence of temperature on protein hydrolysis in a cyclic batch enzyme membrane reactor. Biochemical Engineering Journal, 2008, 42, 217-223.	1.8	23
65	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
66	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
67	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
68	A cyclic batch membrane reactor for the hydrolysis of whey protein. Journal of Food Engineering, 2007, 78, 257-265.	2.7	33
69	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
70	Goatsâ€™ milk as a natural source of lactose-derived oligosaccharides: Isolation by membrane technology. International Dairy Journal, 2006, 16, 173-181.	1.5	180
71	Long-term effects of chemical cleaning in the performance of ultrafiltration ceramic membranes. Desalination, 2006, 200, 316-318.	4.0	5
72	Influence of pH in the recovery of lactoferrin from whey with ceramic membranes. Desalination, 2006, 200, 475-476.	4.0	7

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73	Recovery of caprine milk oligosaccharides with ceramic membranes. Journal of Membrane Science, 2006, 276, 23-30.	4.1	51
74	Production of whey protein hydrolysates with reduced allergenicity in a stable membrane reactor. Journal of Food Engineering, 2006, 72, 398-405.	2.7	77
75	Optimal design and operation of continuous ultrafiltration plants. Journal of Membrane Science, 2004, 235, 131-138.	4.1	38
76	Optimal design and operation of batch ultrafiltration systems. Computer Aided Chemical Engineering, 2003, 14, 149-154.	0.3	0
77	Correlation of base consumption with the degree of hydrolysis in enzymic protein hydrolysis. Journal of Dairy Research, 2001, 68, 251-265.	0.7	34