# Isabel Medina

List of Publications by Year
in descending order



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|---|---|---|---|
| 112 papers | 3,698 citations | 108046<br>37 h-index | 190340<br>53 g-index |
| 113 all docs | 113 docs citations | 113 times ranked | 4498 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Nutritional and Preservative Properties of Polyphenol-Rich Olive Oil: Effect on Seafood Processing and Storage. , 2022, , 455-477. | | 1 |
| 2 | Evolution of lipid damage and volatile amine content in Patagonian squid (<i>Doryteuthis gahi</i>) byâ€products during frozen storage. International Journal of Food Science and Technology, 2022, 57, 5409-5418. | 1.3 | 3 |
| 3 | FTSC-Labeling Coupled with 2DE-LCâ€"MS/MS Analysis of Complex Protein Mixtures for Identification and Relative Quantification of Tissue Carbonylome. Methods in Molecular Biology, 2021, 2259, 227-246. | 0.4 | 2 |
| 4 | The Effects of the Combination of Buckwheat D-Fagomine and Fish Omega-3 Fatty Acids on Oxidative Stress and Related Risk Factors in Pre-Obese Rats. Foods, 2021, 10, 332. | 1.9 | 3 |
| 5 | Polyphenols and Fish Oils for Improving Metabolic Health: A Revision of the Recent Evidence for Their Combined Nutraceutical Effects. Molecules, 2021, 26, 2438. | 1.7 | 15 |
| 6 | Fish Oil Improves Pathway-Oriented Profiling of Lipid Mediators for Maintaining Metabolic Homeostasis in Adipose Tissue of Prediabetic Rats. Frontiers in Immunology, 2021, 12, 608875. | 2.2 | 9 |
| 7 | Nutritional and Healthy Value of Chemical Constituents Obtained from Patagonian Squid (Doryteuthis gahi) By-Products Captured at Different Seasons. Foods, 2021, 10, 2144. | 1.9 | 10 |
| 8 | Effects of a Fish Oil Rich in Docosahexaenoic Acid on Cardiometabolic Risk Factors and Oxidative Stress in Healthy Rats. Marine Drugs, 2021, 19, 555. | 2.2 | 6 |
| 9 | Microalgal Lipid Extracts Have Potential to Modulate the Inflammatory Response: A Critical Review. International Journal of Molecular Sciences, 2021, 22, 9825. | 1.8 | 18 |
| 10 | Optimisation of Healthy-Lipid Content and Oxidative Stability during Oil Extraction from Squid (Illex) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 | 2.2 | 6 |
| 11 | The Buckwheat Iminosugardâ€Fagomine Attenuates Sucroseâ€Induced Steatosis and Hypertension in Rats. Molecular Nutrition and Food Research, 2020, 64, 1900564. | 1.5 | 6 |
| 12 | Modulation of the Liver Protein Carbonylome by the Combined Effect of Marine Omega-3 PUFAs and Grape Polyphenols Supplementation in Rats Fed an Obesogenic High Fat and High Sucrose Diet. Marine Drugs, 2020, 18, 34. | 2.2 | 8 |
| 13 | Effects of Fish Oil and Grape Seed Extract Combination on Hepatic Endogenous Antioxidants and Bioactive Lipids in Diet-Induced Early Stages of Insulin Resistance in Rats. Marine Drugs, 2020, 18, 318. | 2.2 | 8 |
| 14 | Serum proteomics of active tuberculosis patients and contacts reveals unique processes activated during Mycobacterium tuberculosis infection. Scientific Reports, 2020, 10, 3844. | 1.6 | 29 |
| 15 | Isotope Dilution LC-MS/MS Method for Glycine Betaine in Manila Clam (Tapes philippinarum). Food Analytical Methods, 2019, 12, 1448-1455. | 1.3 | 2 |
| 16 | Non-Targeted LC-MS/MS Assay for Screening Over 100 Lipid Mediators from ARA, EPA, and DHA in Biological Samples Based on Mass Spectral Fragmentations. Molecules, 2019, 24, 2276. | 1.7 | 14 |
| 17 | Combined Buckwheat d-Fagomine and Fish Omega-3 PUFAs Stabilize the Populations of Gut Prevotella and Bacteroides While Reducing Weight Gain in Rats. Nutrients, 2019, 11, 2606. | 1.7 | 14 |
| 18 | Effects of combined d-fagomine and omega-3 PUFAs on gut microbiota subpopulations and diabetes risk factors in rats fed a high-fat diet. Scientific Reports, 2019, 9, 16628. | 1.6 | 13 |

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| 19 | High-resolution quantitative proteomics applied to the study of the specific protein signature in the sputum and saliva of active tuberculosis patients and their infected and uninfected contacts. Journal of Proteomics, 2019, 195, 41-52. | 1.2 | 20 |
| 20 | Lipidomic methodologies for biomarkers of chronic inflammation in nutritional research: Ï‰-3 and Ï‰-6 lipid mediators. Free Radical Biology and Medicine, 2019, 144, 90-109. | 1.3 | 24 |
| 21 | Molecular characterization of B-cell epitopes for the major fish allergen, parvalbumin, by shotgun proteomics, protein-based bioinformatics and IgE-reactive approaches. Journal of Proteomics, 2019, 200, 123-133. | 1.2 | 26 |
| 22 | Proteome profiling of L3 and L4 Anisakis simplex development stages by TMT-based quantitative proteomics. Journal of Proteomics, 2019, 201, 1-11. | 1.2 | 38 |
| 23 | Relative levels of dietary EPA and DHA impact gastric oxidation and essential fatty acid uptake. Journal of Nutritional Biochemistry, 2018, 55, 68-75. | 1.9 | 21 |
| 24 | A high-fat high-sucrose diet affects the long-term metabolic fate of grape proanthocyanidins in rats. European Journal of Nutrition, 2018, 57, 339-349. | 1.8 | 12 |
| 25 | Targeting Hepatic Protein Carbonylation and Oxidative Stress Occurring on Diet-Induced Metabolic Diseases through the Supplementation with Fish Oils. Marine Drugs, 2018, 16, 353. | 2.2 | 19 |
| 26 | MS-Based Analytical Techniques: Advances in Spray-Based Methods and EI-LC-MS Applications. Journal of Analytical Methods in Chemistry, 2018, 2018, 1-24. | 0.7 | 12 |
| 27 | Mechanistically different effects of fat and sugar on insulin resistance, hypertension, and gut microbiota in rats. American Journal of Physiology - Endocrinology and Metabolism, 2018, 314, E552-E563. | 1.8 | 39 |
| 28 | Functional Effects of the Buckwheat Iminosugar <scp>d</scp>â€Fagomine on Rats with Dietâ€Induced Prediabetes. Molecular Nutrition and Food Research, 2018, 62, e1800373. | 1.5 | 18 |
| 29 | Changes in liver proteins of rats fed standard and high-fat and sucrose diets induced by fish omega-3 PUFAs and their combination with grape polyphenols according to quantitative proteomics. Journal of Nutritional Biochemistry, 2017, 41, 84-97. | 1.9 | 26 |
| 30 | A lipidomic study on the regulation of inflammation and oxidative stress targeted by marine Ï‰-3 PUFA and polyphenols in high-fat high-sucrose diets. Journal of Nutritional Biochemistry, 2017, 43, 53-67. | 1.9 | 23 |
| 31 | Influence of omega-3 PUFAs on the metabolism of proanthocyanidins in rats. Food Research International, 2017, 97, 133-140. | 2.9 | 11 |
| 32 | Effects of the combination of Ï‰-3 PUFAs and proanthocyanidins on the gut microbiota of healthy rats. Food Research International, 2017, 97, 364-371. | 2.9 | 23 |
| 33 | The effect of algae diets ( Skeletonema costatum and Rhodomonas baltica ) on the biochemical composition and sensory characteristics of Pacific cupped oysters ( Crassostrea gigas ) during land-based refinement. Food Research International, 2017, 100, 151-160. | 2.9 | 24 |
| 34 | Marine Lipids on Cardiovascular Diseases and Other Chronic Diseases Induced by Diet: An Insight Provided by Proteomics and Lipidomics. Marine Drugs, 2017, 15, 258. | 2.2 | 16 |
| 35 | Protein biomarker discovery and fast monitoring for the identification and detection of Anisakids by parallel reaction monitoring (PRM) mass spectrometry. Journal of Proteomics, 2016, 142, 130-137. | 1.2 | 46 |
| 36 | Lipidomics to analyze the influence of diets with different EPA:DHA ratios in the progression of Metabolic Syndrome using SHROB rats as a model. Food Chemistry, 2016, 205, 196-203. | 4.2 | 29 |

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| 37 | Biochemical and volatile organic compound profile of European flat oyster (Ostrea edulis) and Pacific cupped oyster (Crassostrea gigas) cultivated in the Eastern Scheldt and Lake Grevelingen, the Netherlands. Food Control, 2016, 68, 200-207. | 2.8 | 32 |
| 38 | Protective effects of fish oil on pre-diabetes: a lipidomic analysis of liver ceramides in rats. Food and Function, 2016, 7, 3981-3988. | 2.1 | 24 |
| 39 | The combined action of omega-3 polyunsaturated fatty acids and grape proanthocyanidins on a rat model of diet-induced metabolic alterations. Food and Function, 2016, 7, 3516-3523. | 2.1 | 14 |
| 40 | Effect of<i>n</i>-3 PUFA supplementation at different EPA:DHA ratios on the spontaneously hypertensive obese rat model of the metabolic syndrome. British Journal of Nutrition, 2015, 113, 878-887. | 1.2 | 44 |
| 41 | Antioxidant activity of alkyl gallates and glycosyl alkyl gallates in fish oil in water emulsions: Relevance of their surface active properties and of the type of emulsifier. Food Chemistry, 2015, 183, 190-196. | 4.2 | 35 |
| 42 | Healthy effect of different proportions of marine Ï‰-3 PUFAs EPA and DHA supplementation in Wistar rats: Lipidomic biomarkers of oxidative stress and inflammation. Journal of Nutritional Biochemistry, 2015, 26, 1385-1392. | 1.9 | 64 |
| 43 | Cardiovascular Disease-Related Parameters and Oxidative Stress in SHROB Rats, a Model for Metabolic Syndrome. PLoS ONE, 2014, 9, e104637. | 1.1 | 16 |
| 44 | Eicosapentaenoic acid/docosahexaenoic acid 1:1 ratio improves histological alterations in obese rats with metabolic syndrome. Lipids in Health and Disease, 2014, 13, 31. | 1.2 | 24 |
| 45 | Lipidomic analysis of polyunsaturated fatty acids and their oxygenated metabolites in plasma by solid-phase extraction followed by LC-MS. Analytical and Bioanalytical Chemistry, 2014, 406, 2827-2839. | 1.9 | 30 |
| 46 | Targets of protein carbonylation in spontaneously hypertensive obese Koletsky rats and healthy Wistar counterparts: A potential role on metabolic disorders. Journal of Proteomics, 2014, 106, 246-259. | 1.2 | 13 |
| 47 | Galloylation and Polymerization. , 2014, , 323-338. | | 4 |
| 48 | Protein carbonylation associated to high-fat, high-sucrose diet and its metabolic effects. Journal of Nutritional Biochemistry, 2014, 25, 1243-1253. | 1.9 | 33 |
| 49 | Reduced protein oxidation in Wistar rats supplemented with marine Ï‰3 PUFAs. Free Radical Biology and Medicine, 2013, 55, 8-20. | 1.3 | 47 |
| 50 | Protective effect of the omega-3 polyunsaturated fatty acids: Eicosapentaenoic acid/Docosahexaenoic acid 1:1 ratio on cardiovascular disease risk markers in rats. Lipids in Health and Disease, 2013, 12, 140. | 1.2 | 52 |
| 51 | Proteomic evaluation of myofibrillar carbonylation in chilled fish mince and its inhibition by catechin. Food Chemistry, 2013, 136, 64-72. | 4.2 | 36 |
| 52 | Effect of a finishing period in sea on the shelf life of Pacific oysters (C. gigas) farmed in lagoon. Food Research International, 2013, 51, 217-227. | 2.9 | 13 |
| 53 | Alterations in the Intestinal Assimilation of Oxidized PUFAs Are Ameliorated by a Polyphenol-Rich Grape Seed Extract in an In Vitro Model and Caco-2 Cells. Journal of Nutrition, 2013, 143, 295-301. | 1.3 | 41 |
| 54 | Volatile profile of Atlantic shellfish species by HS-SPME GC/MS. Food Research International, 2012, 48, 856-865. | 2.9 | 109 |

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| 55 | Comparative chemical composition of different muscle zones in angler (Lophius piscatorius). Journal of Food Composition and Analysis, 2012, 28, 81-87. | 1.9 | 12 |
| 56 | Activity of caffeic acid in different fish lipid matrices: A review. Food Chemistry, 2012, 131, 730-740. | 4.2 | 61 |
| 57 | Antioxidant mechanism of grape procyanidins in muscle tissues: Redox interactions with endogenous ascorbic acid and Î±-tocopherol. Food Chemistry, 2012, 134, 1767-1774. | 4.2 | 46 |
| 58 | Galloylated Polyphenols as Inhibitors of Hemoglobin-Catalyzed Lipid Oxidation in Fish Muscle. Journal of Agricultural and Food Chemistry, 2011, 59, 5684-5691. | 2.4 | 13 |
| 59 | Role of the Raw Composition of Pelagic Fish Muscle on the Development of Lipid Oxidation and Rancidity during Storage. Journal of Agricultural and Food Chemistry, 2011, 59, 6284-6291. | 2.4 | 25 |
| 60 | Testing caffeic acid as a natural antioxidant in functional fish-fibre restructured products. LWT - Food Science and Technology, 2011, 44, 1149-1155. | 2.5 | 25 |
| 61 | Synthesis and characterization of phenolic antioxidants with surfactant properties: glucosyl- and glucuronosyl alkyl gallates. Tetrahedron, 2011, 67, 7268-7279. | 1.0 | 29 |
| 62 | Determination of carbonyl compounds in fish species samples with solid-phase microextraction with on-fibre derivatization. Food Chemistry, 2010, 123, 771-778. | 4.2 | 52 |
| 63 | Incorporation and Interaction of Grape Seed Extract in Membranes and Relation with Efficacy in Muscle Foods. Journal of Agricultural and Food Chemistry, 2010, 58, 8365-8374. | 2.4 | 16 |
| 64 | Contribution of Galloylation and Polymerization to the Antioxidant Activity of Polyphenols in Fish Lipid Systems. Journal of Agricultural and Food Chemistry, 2010, 58, 7423-7431. | 2.4 | 40 |
| 65 | Structureâˆ’Activity Relationships of Polyphenols To Prevent Lipid Oxidation in Pelagic Fish Muscle. Journal of Agricultural and Food Chemistry, 2010, 58, 11067-11074. | 2.4 | 26 |
| 66 | Antioxidant Activity of Resveratrol in Several Fish Lipid Matrices: Effect of Acylation and Glucosylation. Journal of Agricultural and Food Chemistry, 2010, 58, 9778-9786. | 2.4 | 53 |
| 67 | Impact of Thermal Processing on the Activity of Gallotannins and Condensed Tannins from Hamamelis virginiana Used as Functional Ingredients in Seafood. Journal of Agricultural and Food Chemistry, 2010, 58, 4274-4283. | 2.4 | 44 |
| 68 | Lipid and mineral distribution in different zones of farmed and wild blackspot seabream (<b><i>Pagellus bogaraveo</i></b>). European Journal of Lipid Science and Technology, 2009, 111, 957-966. | 1.0 | 30 |
| 69 | Quality preservation in chilled and frozen fish products by employment of slurry ice and natural antioxidants. International Journal of Food Science and Technology, 2009, 44, 1467-1479. | 1.3 | 57 |
| 70 | Effect of hydroxycinnamic acids on lipid oxidation and protein changes as well as water holding capacity in frozen minced horse mackerel white muscle. Food Chemistry, 2009, 114, 881-888. | 4.2 | 41 |
| 71 | Galloylated Polyphenols Efficiently Reduce Î±-Tocopherol Radicals in a Phospholipid Model System Composed of Sodium Dodecyl Sulfate (SDS) Micelles. Journal of Agricultural and Food Chemistry, 2009, 57, 5042-5048. | 2.4 | 23 |
| 72 | Involvement of Methemoglobin (MetHb) Formation and Hemin Loss in the Pro-oxidant Activity of Fish Hemoglobins. Journal of Agricultural and Food Chemistry, 2009, 57, 7013-7021. | 2.4 | 20 |

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| 73 | Caffeic Acid as Antioxidant in Fish Muscle: Mechanism of Synergism with Endogenous Ascorbic Acid and Î±-Tocopherol. Journal of Agricultural and Food Chemistry, 2009, 57, 675-681. | 2.4 | 51 |
| 74 | Capacity of Reductants and Chelators To Prevent Lipid Oxidation Catalyzed by Fish Hemoglobin. Journal of Agricultural and Food Chemistry, 2009, 57, 9190-9196. | 2.4 | 19 |
| 75 | Solid-phase microextraction method for the determination of volatile compounds associated to oxidation of fish muscle. Journal of Chromatography A, 2008, 1192, 9-16. | 1.8 | 198 |
| 76 | Hydroxytyrosol Prevents Oxidative Deterioration in Foodstuffs Rich in Fish Lipids. Journal of Agricultural and Food Chemistry, 2008, 56, 3334-3340. | 2.4 | 72 |
| 77 | Efficiency of Natural Phenolic Compounds Regenerating Î±-Tocopherol from Î±-Tocopheroxyl Radical. Journal of Agricultural and Food Chemistry, 2007, 55, 3661-3666. | 2.4 | 50 |
| 78 | Development of a solid-phase microextraction method for determination of volatile oxidation compounds in fish oil emulsions. Journal of Chromatography A, 2007, 1163, 277-287. | 1.8 | 42 |
| 79 | Antioxidant activity of extracts produced by solvent extraction of almond shells acid hydrolysates. Food Chemistry, 2007, 101, 193-201. | 4.2 | 44 |
| 80 | Nutritional composition and safety of Patagonotothenramsayi, a discard species from Patagonian Shelf. International Journal of Food Science and Technology, 2007, 42, 1240-1248. | 1.3 | 5 |
| 81 | Physicochemical Properties of Natural Phenolics from Grapes and Olive Oil Byproducts and Their Antioxidant Activity in Frozen Horse Mackerel Fillets. Journal of Agricultural and Food Chemistry, 2006, 54, 366-373. | 2.4 | 58 |
| 82 | Inhibition of Hemoglobin- and Iron-Promoted Oxidation in Fish Microsomes by Natural Phenolics. Journal of Agricultural and Food Chemistry, 2006, 54, 4417-4423. | 2.4 | 41 |
| 83 | Functional Fatty Fish Supplemented with Grape Procyanidins. Antioxidant and Proapoptotic Properties on Colon Cell Lines. Journal of Agricultural and Food Chemistry, 2006, 54, 3598-3603. | 2.4 | 12 |
| 84 | Determination of ascorbic and dehydroascorbic acid in lean and fatty fish species by high-performance liquid chromatography with fluorometric detection. European Food Research and Technology, 2006, 223, 781-786. | 1.6 | 16 |
| 85 | Activity of grape polyphenols as inhibitors of the oxidation of fish lipids and frozen fish muscle. Food Chemistry, 2005, 92, 547-557. | 4.2 | 186 |
| 86 | Preservation of the endogenous antioxidant system of fish muscle by grape polyphenols during frozen storage. European Food Research and Technology, 2005, 220, 514-519. | 1.6 | 51 |
| 87 | Î±-Tocopherol Oxidation in Fish Muscle during Chilling and Frozen Storage. Journal of Agricultural and Food Chemistry, 2005, 53, 4000-4005. | 2.4 | 46 |
| 88 | Effect of pH on Hemoglobin-Catalyzed Lipid Oxidation in Cod Muscle Membranes in Vitro and in Situ. Journal of Agricultural and Food Chemistry, 2005, 53, 3605-3612. | 2.4 | 30 |
| 89 | Activity of plant extracts for preserving functional food containing n-3-PUFA. European Food Research and Technology, 2003, 217, 301-307. | 1.6 | 36 |
| 90 | Partition Behavior of Virgin Olive Oil Phenolic Compounds in Oilâ˜'Brine Mixtures during Thermal Processing for Fish Canning. Journal of Agricultural and Food Chemistry, 2002, 50, 2830-2835. | 2.4 | 34 |

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| 91 | Effects of Natural Phenolic Compounds on the Antioxidant Activity of Lactoferrin in Liposomes and Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2002, 50, 2392-2399. | 2.4 | 53 |
| 92 | Identification of minor fatty acids in mussels (Mytilus galloprovincialis) by GCâ€“MS of their 2-alkenyl-4,4-dimethyloxazoline derivatives. Analytica Chimica Acta, 2002, 465, 409-416. | 2.6 | 32 |
| 93 | Application of 13C NMR to the selection of the thermal processing conditions of canned fatty fish. European Food Research and Technology, 2000, 210, 176-178. | 1.6 | 11 |
| 94 | Fish species identification in canned tuna by PCR-SSCP: validation by a collaborative study and investigation of intra-species variability of the DNA-patterns. Food Chemistry, 1999, 64, 263-268. | 4.2 | 84 |
| 95 | Influence of storage time and temperature on lipid deterioration during cod (Gadus morhua) and haddock (Melanogrammus aeglefinus) frozen storage. Journal of the Science of Food and Agriculture, 1999, 79, 1943-1948. | 1.7 | 79 |
| 96 | Comparison of Natural Polyphenol Antioxidants from Extra Virgin Olive Oil with Synthetic Antioxidants in Tuna Lipids during Thermal Oxidation. Journal of Agricultural and Food Chemistry, 1999, 47, 4873-4879. | 2.4 | 59 |
| 97 | Production of leukotriene B4 and prostaglandin E2 by turbot (Scophthalmus maximus) leukocytes. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1999, 123, 351-356. | 0.7 | 7 |
| 98 | Oxidation in fish lipids during thermal stress as studied by 13 C nuclear magnetic resonance spectroscopy. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 147-154. | 0.8 | 27 |
| 99 | Effect of Packing Media on the Oxidation of Canned Tuna Lipids. Antioxidant Effectiveness of Extra Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 1998, 46, 1150-1157. | 2.4 | 49 |
| 100 | Species Differentiation by Multivariate Analysis of Phospholipids from Canned Atlantic Tuna. Journal of Agricultural and Food Chemistry, 1997, 45, 2495-2499. | 2.4 | 15 |
| 101 | Changes in lipids during different sterilizing conditions in canning albacore ( Thunnus alalunga ) in oil. International Journal of Food Science and Technology, 1997, 32, 427-431. | 1.3 | 45 |
| 102 | Polyunsaturated Fatty Acids in Tuna Phospholipids:Â Distribution in thesn-2 Location and Changes during Cooking. Journal of Agricultural and Food Chemistry, 1996, 44, 585-589. | 2.4 | 47 |
| 103 | A13C-NMR study of lipid alterations during fish canning: Effect of filling medium. Journal of the Science of Food and Agriculture, 1995, 69, 445-450. | 1.7 | 39 |
| 104 | Composition of phospholipids of white muscle of six tuna species. Lipids, 1995, 30, 1127-1135. | 0.7 | 62 |
| 105 | A comparison between conventional and fluorescence detection methods of cooking-induced damage to tuna fish lipids. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 200, 252-255. | 0.7 | 30 |
| 106 | Efecto del enlatado en aceite y salmuera y su posterior almacenamiento sobre los lÃpidos de la bacoreta (<i>Euthynnus alletteratus</i>). Grasas Y Aceites, 1995, 46, 77-84. | 0.3 | 9 |
| 107 | 13 C nuclear magnetic resonance monitoring of free fatty acid release after fish thermal processing. JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 479-482. | 0.8 | 31 |
| 108 | Proton nuclear magnetic resonance rapid and structure-specific determination ofÏ‰ -3 polyunsaturated fatty acids in fish lipids. JAOCS, Journal of the American Oil Chemists' Society, 1993, 70, 225-228. | 0.8 | 80 |

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| 109 | Quantitative high-resolution carbon-13 NMR analysis of lipids extracted from the white muscle of Atlantic tuna (Thunnus alalunga). Journal of Agricultural and Food Chemistry, 1993, 41, 1247-1253. | 2.4 | 67 |
| 110 | Analysis of 1-O-alk-1-enylglycerophospholipids of albacore tuna (Thunnus alalunga) and their alterations during thermal processing. Journal of Agricultural and Food Chemistry, 1993, 41, 2395-2399. | 2.4 | 17 |
| 111 | Fluorescence formation by interaction of albacore (Thunnus alalunga) muscle with acetaldehyde in a model system. Journal of Agricultural and Food Chemistry, 1992, 40, 1805-1808. | 2.4 | 13 |
| 112 | Fluorescence formation during albacore (Thunnus alalunga) thermal processing. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1992, 195, 332-335. | 0.7 | 11 |