

Carballo Jose

List of Publications by Year in descending order

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61
papers

2,651
citations

201385

27
h-index

182168

51
g-index

61
all docs

61
docs citations

61
times ranked

1808
citing authors

#	ARTICLE	IF	CITATIONS
1	Healthier meat and meat products: their role as functional foods. <i>Meat Science</i> , 2001, 59, 5-13.	2.7	466
2	Plasma Protein and Soy Fiber Content Effect on Bologna Sausage Properties as Influenced by Fat Level. <i>Journal of Food Science</i> , 2000, 65, 281-287.	1.5	205
3	Physicochemical properties of low sodium frankfurter with added walnut: effect of transglutaminase combined with caseinate, KCl and dietary fibre as salt replacers. <i>Meat Science</i> , 2005, 69, 781-788.	2.7	150
4	Starch and Egg White Influence on Properties of Bologna Sausage as Related to Fat Content. <i>Journal of Food Science</i> , 1995, 60, 673-677.	1.5	117
5	Morphology and Texture of Bologna Sausage as Related to Content of Fat, Starch and Egg White. <i>Journal of Food Science</i> , 1996, 61, 652-665.	1.5	94
6	Incorporation of sardine surimi in Bologna sausage containing different fat levels. <i>Meat Science</i> , 1994, 38, 27-37.	2.7	90
7	Physicochemical and sensory characteristics of restructured beef steak with added walnuts. <i>Meat Science</i> , 2003, 65, 1391-1397.	2.7	78
8	Pressure/Heat Combinations on Pork Meat Batters: Protein Thermal Behavior and Product Rheological Properties. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4440-4445.	2.4	75
9	Salt and phosphate effects on the gelling process of pressure/heat treated pork batters. <i>Meat Science</i> , 2002, 61, 15-23.	2.7	72
10	Effect of total replacement of pork backfat with walnut on the nutritional profile of frankfurters. <i>Meat Science</i> , 2007, 77, 173-181.	2.7	71
11	Binding properties and colour of Bologna sausage made with varying fat levels, protein levels and cooking temperatures. <i>Meat Science</i> , 1995, 41, 301-313.	2.7	70
12	Influence of Protein and Fat Content and Cooking Temperature on Texture and Sensory Evaluation of Bologna Sausage. <i>LWT - Food Science and Technology</i> , 1995, 28, 481-487.	2.5	54
13	Physicochemical and sensory properties of healthier frankfurters as affected by walnut and fat content. <i>Food Chemistry</i> , 2008, 107, 1547-1552.	4.2	53
14	Characteristics of meat batters with added native and preheated defatted walnut. <i>Food Chemistry</i> , 2008, 107, 1506-1514.	4.2	53
15	Frozen storage of Bologna sausages as a function of fat content and of levels of added starch and egg white. <i>Meat Science</i> , 1996, 42, 325-332.	2.7	49
16	Influence of alginate and microbial transglutaminase as binding ingredients on restructured fish muscle processed at low temperature. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1529-1536.	1.7	48
17	Restructured beef with different proportions of walnut as affected by meat particle size. <i>European Food Research and Technology</i> , 2004, 218, 230-236.	1.6	47
18	Technological implications of reducing nitrate and nitrite levels in dry-fermented sausages: Typical microbiota, residual nitrate and nitrite and volatile profile. <i>Food Control</i> , 2015, 57, 275-281.	2.8	47

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19	Heating of Chicken and Pork Meat Batters under Pressure Conditions:Â Protein Interactions. Journal of Agricultural and Food Chemistry, 1998, 46, 4706-4711.	2.4	45
20	Microbial transglutaminase and caseinate as cold set binders: Influence of meat species and chilling storage. LWT - Food Science and Technology, 2006, 39, 692-699.	2.5	42
21	The effect of use of freeze-thawed pork on the properties of Bologna sausages with two fat levels. International Journal of Food Science and Technology, 1995, 30, 335-345.	1.3	40
22	Heating rate effects on high-fat and low-fat frankfurters with a high content of added water. Meat Science, 1997, 47, 105-114.	2.7	39
23	High-pressure-induced changes in the characteristics of low-fat and high-fat sausages. Journal of the Science of Food and Agriculture, 1997, 75, 61-66.	1.7	37
24	Biogenic amines in pressurized vacuum-packaged cooked sliced ham under different chilled storage conditions. Meat Science, 2007, 75, 397-405.	2.7	36
25	High pressure/thermal treatment of meat batters prepared from freeze-thawed pork. Meat Science, 2000, 54, 357-364.	2.7	34
26	Characteristics of High- and Low-Fat Bologna Sausages as Affected by Final Internal Cooking Temperature and Chilling Storage. Journal of the Science of Food and Agriculture, 1996, 72, 40-48.	1.7	32
27	Effect of light on colour and reaction of nitrite in sliced pork bologna under different chilled storage temperatures. Meat Science, 1991, 30, 235-244.	2.7	29
28	Use of microbial transglutaminase and sodium alginate in the preparation of restructured fish models using cold gelation: Effect of frozen storage. Innovative Food Science and Emerging Technologies, 2010, 11, 394-400.	2.7	27
29	Konjac-based oil bulking system for development of improved-lipid pork patties: Technological, microbiological and sensory assessment. Meat Science, 2015, 101, 95-102.	2.7	25
30	Texture of Uncooked and Cooked Low- and High-Fat Meat Batters As Affected by High Hydrostatic Pressure. Journal of Agricultural and Food Chemistry, 1996, 44, 1624-1625.	2.4	24
31	Microbial Inactivation in Meat Products by Pressure/Temperature Processing. Journal of Food Science, 2002, 67, 797-801.	1.5	24
32	Consequences of high-pressure processing of vacuum-packaged frankfurters on the formation of polyamines: Effect of chilled storage. Food Chemistry, 2007, 104, 202-208.	4.2	23
33	High pressure processing of meat batters with added walnuts. International Journal of Food Science and Technology, 2005, 40, 47-54.	1.3	21
34	Effect of nitrate and nitrite on Listeria and selected spoilage bacteria inoculated in dry-cured ham. Food Research International, 2017, 101, 82-87.	2.9	21
35	Protein Concentration, pH and Ionic Strength Affect Apparent Viscosity of Actomyosin. Journal of Food Science, 1993, 58, 1269-1272.	1.5	20
36	Research Note: Emulsifying Properties of Actomyosin from Several Species. LWT - Food Science and Technology, 1996, 29, 379-383.	2.5	20

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37	Characteristics of pressurised pork meat batters as affected by addition of plasma proteins, apple fibre and potato starch. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1230-1236.	1.7	20
38	Influence of Thermal Treatment on Gelation of Actomyosin from Different Myosystems. <i>Journal of Food Science</i> , 1994, 59, 211-215.	1.5	19
39	DSC study on the influence of meat source, salt and fat levels, and processing parameters on batters pressurisation. <i>European Food Research and Technology</i> , 2000, 211, 387-392.	1.6	18
40	Walnut, microbial transglutaminase and chilling storage time effects on salt-free beef batter characteristics. <i>European Food Research and Technology</i> , 2006, 222, 458-466.	1.6	18
41	Chopping temperature effects on the characteristics and chilled storage of low- and high-fat pork Bologna sausages. <i>Meat Science</i> , 1996, 44, 1-9.	2.7	16
42	Thermal gelation of chicken, pork and hake (<i>Merluccius merluccius</i> , L) actomyosin. <i>Meat Science</i> , 1997, 47, 157-166.	2.7	16
43	Emulsifying and Gelation Properties during Freezing and Frozen Storage of Hake, Pork, and Chicken Actomyosins As Affected by Addition of Formaldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 813-819.	2.4	15
44	Thermal gelation of meat batters as a function of type and level of fat and protein content. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 211-214.	0.7	13
45	Pressure-assisted gelation of chemically modified poultry meat batters. <i>Food Chemistry</i> , 2001, 75, 203-209.	4.2	13
46	Biogenic Amine Formation and Nitrite Reactions in Meat Batter As Affected by High-Pressure Processing and Chilled Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9959-9965.	2.4	13
47	Role of cathepsin D activity in gelation of chicken meat heated under pressure. <i>Food Chemistry</i> , 2003, 80, 241-247.	4.2	12
48	Rheological changes during thermal gelation of meat batters containing surimi from alaska pollack (<i>Theragra chalcogramma</i>) or sardine (<i>Sardina pilchardus</i>). <i>Journal of the Science of Food and Agriculture</i> , 1992, 59, 117-122.	1.7	11
49	Freezing and frozen storage of actomyosin from different species. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 203, 316-319.	0.7	11
50	Study of two different cold restructuring processes using two different qualities of hake (<i>Merluccius capensis</i>) muscle, with addition of microbial transglutaminase. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1346-1351.	1.7	11
51	Responses of <i>Pseudomonas fluorescens</i> to combined high pressure/temperature treatments. <i>European Food Research and Technology</i> , 2002, 214, 511-515.	1.6	10
52	Influence of low voltage electrical stimulation and rate of chilling on post-mortem glycolysis in lamb. <i>Food Chemistry</i> , 1988, 29, 257-267.	4.2	8
53	Effects of different levels of fat on rheological changes and microstructure of meat batters during heat processing. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 197, 109-113.	0.7	8
54	Raw-appearing Restructured fish models made with Sodium alginate or Microbial transglutaminase and effect of chilled storage. <i>Food Science and Technology</i> , 2013, 33, 137-145.	0.8	8

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55	Application of Response Surface Methodology to study the effect of different calcium sources in fish muscle-alginate restructured products. <i>Food Science and Technology</i> , 2011, 31, 209-216.	0.8	7
56	Effects of model Maillard compounds on bone characteristics and functionality. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2816-2821.	1.7	7
57	Rheological changes during thermal processing of low-fat meat emulsions formulated with different texture-modifying ingredients. <i>European Food Research and Technology</i> , 1996, 203, 252-254.	0.6	6
58	Composition and functionality of bone affected by dietary glycated compounds. <i>Food and Function</i> , 2013, 4, 549.	2.1	6
59	Effects of levels of fat, surimi from sardine (<i>Sardina pilchardus</i>) and heat processing on thermal gelation of meat batters. <i>Journal of the Science of Food and Agriculture</i> , 1993, 62, 267-272.	1.7	4
60	DIFFERENT PROPORTIONS AND TYPES OF MECHANICALLY RECOVERED PORK IN HAMBURGERS. <i>Journal of Food Quality</i> , 1985, 8, 27-37.	1.4	3
61	Influence of electrical stimulation on lamb quality during forzen storage. <i>International Journal of Refrigeration</i> , 1989, 12, 164-168.	1.8	0