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	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
2	Technological implications of reducing nitrate and nitrite levels in dry-fermented sausages: Typical microbiota, residual nitrate and nitrite and volatile profile. Food Control, 2015, 57, 275-281.	2.8	47
3	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
4	Effects of model Maillard compounds on bone characteristics and functionality. Journal of the Science of Food and Agriculture, 2013, 93, 2816-2821.	1.7	7
5	Composition and functionality of bone affected by dietary glycated compounds. Food and Function, 2013, 4, 549.	2.1	6
6	Raw-appearing Restructured fish models made with Sodium alginate or Microbial transglutaminase and effect of chilled storage. Food Science and Technology, 2013, 33, 137-145.	0.8	8
7	Application of Response Surface Methodology to study the effect of different calcium sources in fish muscle-alginate restructured products. Food Science and Technology, 2011, 31, 209-216.	0.8	7
8	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
9	Study of two different cold restructuring processes using two different qualities of hake (Merluccius capensis) muscle, with addition of microbial transglutaminase. Journal of the Science of Food and Agriculture, 2009, 89, 1346-1351.	1.7	11
10	Influence of alginate and microbial transglutaminase as binding ingredients on restructured fish muscle processed at low temperature. Journal of the Science of Food and Agriculture, 2008, 88, 1529-1536.	1.7	48
11	Physicochemical and sensory properties of healthier frankfurters as affected by walnut and fat content. Food Chemistry, 2008, 107, 1547-1552.	4.2	53
12	Characteristics of meat batters with added native and preheated defatted walnut. Food Chemistry, 2008, 107, 1506-1514.	4.2	53
13	Biogenic amines in pressurized vacuum-packaged cooked sliced ham under different chilled storage conditions. Meat Science, 2007, 75, 397-405.	2.7	36
14	Effect of total replacement of pork backfat with walnut on the nutritional profile of frankfurters. Meat Science, 2007, 77, 173-181.	2.7	71
15	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
16	Biogenic Amine Formation and Nitrite Reactions in Meat Batter As Affected by High-Pressure Processing and Chilled Storage. Journal of Agricultural and Food Chemistry, 2006, 54, 9959-9965.	2.4	13
17	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
18	Walnut, microbial transglutaminase and chilling storage time effects on salt-free beef batter characteristics. European Food Research and Technology, 2006, 222, 458-466.	1.6	18

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19	High pressure processing of meat batters with added walnuts. International Journal of Food Science and Technology, 2005, 40, 47-54.	1.3	21
20	Physicochemical properties of low sodium frankfurter with added walnut: effect of transglutaminase combined with caseinate, KCl and dietary fibre as salt replacers. Meat Science, 2005, 69, 781-788.	2.7	150
21	Restructured beef with different proportions of walnut as affected by meat particle size. European Food Research and Technology, 2004, 218, 230-236.	1.6	47
22	Role of cathepsin D activity in gelation of chicken meat heated under pressure. Food Chemistry, 2003, 80, 241-247.	4.2	12
23	Physicochemical and sensory characteristics of restructured beef steak with added walnuts. Meat Science, 2003, 65, 1391-1397.	2.7	78
24	Salt and phosphate effects on the gelling process of pressure/heat treated pork batters. Meat Science, 2002, 61, 15-23.	2.7	72
25	Responses of Pseudomonas fluorescens to combined high pressure/temperature treatments. European Food Research and Technology, 2002, 214, 511-515.	1.6	10
26	Microbial Inactivation in Meat Products by Pressure/Temperature Processing. Journal of Food Science, 2002, 67, 797-801.	1.5	24
27	Healthier meat and meat products: their role as functional foods. Meat Science, 2001, 59, 5-13.	2.7	466
28	Pressure-assisted gelation of chemically modified poultry meat batters. Food Chemistry, 2001, 75, 203-209.	4.2	13
29	Characteristics of pressurised pork meat batters as affected by addition of plasma proteins, apple fibre and potato starch. Journal of the Science of Food and Agriculture, 2000, 80, 1230-1236.	1.7	20
30	Plasma Protein and Soy Fiber Content Effect on Bologna Sausage Properties as Influenced by Fat Level. Journal of Food Science, 2000, 65, 281-287.	1.5	205
31	DSC study on the influence of meat source, salt and fat levels, and processing parameters on batters pressurisation. European Food Research and Technology, 2000, 211, 387-392.	1.6	18
32	High pressure/thermal treatment of meat batters prepared from freezeâ€“thawed pork. Meat Science, 2000, 54, 357-364.	2.7	34
33	Emulsifying and Gelation Properties during Freezing and Frozen Storage of Hake, Pork, and Chicken Actomyosins As Affected by Addition of Formaldehyde. Journal of Agricultural and Food Chemistry, 1998, 46, 813-819.	2.4	15
34	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
35	Pressure/Heat Combinations on Pork Meat Batters:Â Protein Thermal Behavior and Product Rheological Properties. Journal of Agricultural and Food Chemistry, 1997, 45, 4440-4445.	2.4	75
36	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

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37	Thermal gelation of chicken, pork and hake (Merluccius merluccius, L) actomyosin. Meat Science, 1997, 47, 157-166.	2.7	16
38	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
39	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
40	Frozen storage of Bologna sausages as a function of fat content and of levels of added starch and egg white. Meat Science, 1996, 42, 325-332.	2.7	49
41	Research Note: Emulsifying Properties of Actomyosin from Several Species. LWT - Food Science and Technology, 1996, 29, 379-383.	2.5	20
42	Chopping temperature effects on the characteristics and chilled storage of low- and high-fat pork Bologna sausages. Meat Science, 1996, 44, 1-9.	2.7	16
43	Rheological changes during thermal processing of low-fat meat emulsions formulated with different texture-modifying ingredients. European Food Research and Technology, 1996, 203, 252-254.	0.6	6
44	Freezing and frozen storage of actomyosin from different species. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 203, 316-319.	0.7	11
45	Thermal gelation of meat batters as a function of type and level of fat and protein content. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 211-214.	0.7	13
46	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
47	Morphology and Texture of Bologna Sausage as Related to Content of Fat, Starch and Egg White. Journal of Food Science, 1996, 61, 652-665.	1.5	94
48	Starch and Egg White Influence on Properties of Bologna Sausage as Related to Fat Content. Journal of Food Science, 1995, 60, 673-677.	1.5	117
49	Binding properties and colour of Bologna sausage made with varying fat levels, protein levels and cooking temperatures. Meat Science, 1995, 41, 301-313.	2.7	70
50	Influence of Protein and Fat Content and Cooking Temperature on Texture and Sensory Evaluation of Bologna Sausage. LWT - Food Science and Technology, 1995, 28, 481-487.	2.5	54
51	The effect of use of freezeâ€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
52	Influence of Thermal Treatment on Gelation of Actomyosin from Different Myosystems. Journal of Food Science, 1994, 59, 211-215.	1.5	19
53	Incorporation of sardine surimi in Bologna sausage containing different fat levels. Meat Science, 1994, 38, 27-37.	2.7	90
54	Effects of levels of fat, surimi from sardine (Sardina pilchardus) and heat processing on thermal gelation of meat batters. Journal of the Science of Food and Agriculture, 1993, 62, 267-272.	1.7	4

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55	Protein Concentration, pH and Ionic Strength Affect Apparent Viscosity of Actomyosin. Journal of Food Science, 1993, 58, 1269-1272.	1.5	20
56	Effects of different levels of fat on rheological changes and microstructure of meat batters during heat processing. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1993, 197, 109-113.	0.7	8
57	Rheological changes during thermal gelation of meat batters containing surimi from alaska pollack (Theragra chalcogramma) or sardine (Sardina pilchardus). Journal of the Science of Food and Agriculture, 1992, 59, 117-122.	1.7	11
58	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
59	Influence of electrical stimulation on lamb quality during forzen storage. International Journal of Refrigeration, 1989, 12, 164-168.	1.8	0
60	Influence of low voltage electrical stimulation and rate of chilling on post-mortem glucolysis in lamb. Food Chemistry, 1988, 29, 257-267.	4.2	8
61	DIFFERENT PROPORTIONS AND TYPES OF MECHANICALLY RECOVERED PORK IN HAMBURGERS. Journal of Food Quality, 1985, 8, 27-37.	1.4	3