# Isabel RodrÃ-guez Amado

List of Publications by Year
in descending order



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|---|---|---|---|
| 43 papers | 1,959 citations | 236612 25 h-index | 253896 43 g-index |
| 44 all docs | 44 docs citations | 44 times ranked | 2706 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Chondroitin Sulfate, Hyaluronic Acid and Chitin/Chitosan Production Using Marine Waste Sources: Characteristics, Applications and Eco-Friendly Processes: A Review. Marine Drugs, 2013, 11, 747-774. | 2.2 | 198 |
| 2 | Influence of natural extracts on the shelf life of modified atmosphere-packaged pork patties. Meat Science, 2014, 96, 526-534. | 2.7 | 193 |
| 3 | Optimisation of antioxidant extraction from Solanum tuberosum potato peel waste by surface response methodology. Food Chemistry, 2014, 165, 290-299. | 4.2 | 138 |
| 4 | Effects of natural (grape seed and chestnut extract) and synthetic antioxidants (buthylatedhydroxytoluene, BHT) on the physical, chemical, microbiological and sensory characteristics of dry cured sausage â€œchorizoâ€• Food Research International, 2013, 54, 611-620. | 2.9 | 131 |
| 5 | Effect of addition of green tea, chestnut and grape extract on the shelf-life of pig liver pÃ¢tÃ©. Food Chemistry, 2014, 147, 386-394. | 4.2 | 82 |
| 6 | 3D printed functional cookies fortified with Arthrospira platensis: Evaluation of its antioxidant potential and physical-chemical characterization. Food Hydrocolloids, 2020, 107, 105893. | 5.6 | 76 |
| 7 | Î²-Carotene Assay Revisited. Application To Characterize and Quantify Antioxidant and Prooxidant Activities in a Microplate. Journal of Agricultural and Food Chemistry, 2012, 60, 8983-8993. | 2.4 | 71 |
| 8 | Production of Valuable Compounds and Bioactive Metabolites from By-Products of Fish Discards Using Chemical Processing, Enzymatic Hydrolysis, and Bacterial Fermentation. Marine Drugs, 2019, 17, 139. | 2.2 | 66 |
| 9 | Production of antihypertensive and antioxidant activities by enzymatic hydrolysis of protein concentrates recovered by ultrafiltration from cuttlefish processing wastewaters. Biochemical Engineering Journal, 2013, 76, 43-54. | 1.8 | 59 |
| 10 | Cheese whey: A cost-effective alternative for hyaluronic acid production by Streptococcus zooepidemicus. Food Chemistry, 2016, 198, 54-61. | 4.2 | 55 |
| 11 | Effects of Feeding of Two Potentially Probiotic Preparations from Lactic Acid Bacteria on the Performance and Faecal Microflora of Broiler Chickens. Scientific World Journal, The, 2012, 2012, 1-9. | 0.8 | 50 |
| 12 | Shrimp wastewater as a source of astaxanthin and bioactive peptides. Journal of Chemical Technology and Biotechnology, 2016, 91, 793-805. | 1.6 | 50 |
| 13 | Optimization of antioxidants extraction from peanut skin to prevent oxidative processes during soybean oil storage. LWT - Food Science and Technology, 2018, 88, 1-8. | 2.5 | 49 |
| 14 | Production of Fish Protein Hydrolysates from Scyliorhinus canicula Discards with Antihypertensive and Antioxidant Activities by Enzymatic Hydrolysis and Mathematical Optimization Using Response Surface Methodology. Marine Drugs, 2017, 15, 306. | 2.2 | 47 |
| 15 | Antioxidant ability of potato (Solanum tuberosum) peel extracts to inhibit soybean oil oxidation. European Journal of Lipid Science and Technology, 2016, 118, 1891-1902. | 1.0 | 45 |
| 16 | Production, Characterization, and Bioactivity of Fish Protein Hydrolysates from Aquaculture Turbot (Scophthalmus maximus) Wastes. Biomolecules, 2020, 10, 310. | 1.8 | 43 |
| 17 | Evaluation of toxic effects of several carboxylic acids on bacterial growth by toxicodynamic modelling. Microbial Cell Factories, 2011, 10, 100. | 1.9 | 35 |
| 18 | Identification of the Major ACE-Inhibitory Peptides Produced by Enzymatic Hydrolysis of a Protein Concentrate from Cuttlefish Wastewater. Marine Drugs, 2014, 12, 1390-1405. | 2.2 | 34 |

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|---|---|---|---|
| 19 | Production of Hyaluronic Acid by Streptococcus zooepidemicus on Protein Substrates Obtained from Scyliorhinus canicula Discards. Marine Drugs, 2015, 13, 6537-6549. | 2.2 | 34 |
| 20 | Mussel processing wastewater: a low-cost substrate for the production of astaxanthin by Xanthophyllomyces dendrorhous. Microbial Cell Factories, 2015, 14, 177. | 1.9 | 33 |
| 21 | Valorization of Aquaculture By-Products of Salmonids to Produce Enzymatic Hydrolysates: Process Optimization, Chemical Characterization and Evaluation of Bioactives. Marine Drugs, 2019, 17, 676. | 2.2 | 33 |
| 22 | Development of bioprocesses for the integral valorisation of fish discards. Biochemical Engineering Journal, 2019, 144, 198-208. | 1.8 | 32 |
| 23 | Microbial production of hyaluronic acid from agro-industrial by-products: Molasses and corn steep liquor. Biochemical Engineering Journal, 2017, 117, 181-187. | 1.8 | 31 |
| 24 | Production of a potentially probiotic culture of Lactobacillus casei subsp. casei CECT 4043 in whey. International Dairy Journal, 2008, 18, 1057-1065. | 1.5 | 26 |
| 25 | Evaluation of two bacteriocin-producing probiotic lactic acid bacteria as inoculants for controlling Listeria monocytogenes in grass and maize silages. Animal Feed Science and Technology, 2012, 175, 137-149. | 1.1 | 26 |
| 26 | Pediocin SA-1: A selective bacteriocin for controlling Listeria monocytogenes in maize silages. Journal of Dairy Science, 2016, 99, 8070-8080. | 1.4 | 25 |
| 27 | Tamarind Trypsin Inhibitor in Chitosanâ€“Whey Protein Nanoparticles Reduces Fasting Blood Glucose Levels without Compromising Insulinemia: A Preclinical Study. Nutrients, 2019, 11, 2770. | 1.7 | 25 |
| 28 | Bio-Based Nanoparticles as a Carrier of Î²-Carotene: Production, Characterisation and In Vitro Gastrointestinal Digestion. Molecules, 2020, 25, 4497. | 1.7 | 24 |
| 29 | A Review on the Role of Food-Derived Bioactive Molecules and the Microbiotaâ€“Gutâ€“Brain Axis in Satiety Regulation. Nutrients, 2021, 13, 632. | 1.7 | 23 |
| 30 | Modelling the Biphasic Growth and Product Formation byEnterococcus faeciumCECT 410 in Realkalized Fed-Batch Fermentations in Whey. Journal of Biomedicine and Biotechnology, 2010, 2010, 1-16. | 3.0 | 22 |
| 31 | Dissolving microneedles for the delivery of peptides â€“ Towards tolerance-inducing vaccines. International Journal of Pharmaceutics, 2020, 586, 119590. | 2.6 | 22 |
| 32 | Polymeric nanoparticles as oral delivery systems for a grape pomace extract towards the improvement of biological activities. Materials Science and Engineering C, 2021, 119, 111551. | 3.8 | 22 |
| 33 | Recovery of Astaxanthin from Shrimp Cooking Wastewater: Optimization of Astaxanthin Extraction by Response Surface Methodology and Kinetic Studies. Food and Bioprocess Technology, 2015, 8, 371-381. | 2.6 | 21 |
| 34 | Poly(d,l-lactide-co-glycolide) (PLGA) Nanoparticles Loaded with Proteolipid Protein (PLP)â€”Exploring a New Administration Route. Polymers, 2020, 12, 3063. | 2.0 | 21 |
| 35 | Preparation of marine silage of swordfish, ray and shark visceral waste by lactic acid bacteria. Journal of Food Engineering, 2011, 103, 442-448. | 2.7 | 19 |
| 36 | Thermal resistance ofSalmonella enterica, Escherichia coliandStaphylococcus aureusisolated from vegetable feed ingredients. Journal of the Science of Food and Agriculture, 2014, 94, 2274-2281. | 1.7 | 18 |

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|---|---|---|---|
| 37 | <p>In Vitro Intestinal Uptake And Permeability Of Fluorescently-Labelled Hyaluronic Acid Nanogels</p>. International Journal of Nanomedicine, 2019, Volume 14, 9077-9088. | 3.3 | 18 |
| 38 | Mechanobiology-informed regenerative medicine: Dose-controlled release of placental growth factor from a functionalized collagen-based scaffold promotes angiogenesis and accelerates bone defect healing. Journal of Controlled Release, 2021, 334, 96-105. | 4.8 | 17 |
| 39 | Optimization of Antimicrobial Combined Effect of Organic Acids and Temperature on Foodborne Salmonella and Escherichia coli in Cattle Feed by Response Surface Methodology. Foodborne Pathogens and Disease, 2013, 10, 1030-1036. | 0.8 | 10 |
| 40 | Development of collagen-poly(caprolactone)-based core-shell scaffolds supplemented with proteoglycans and glycosaminoglycans for ligament repair. Materials Science and Engineering C, 2021, 120, 111657. | 3.8 | 10 |
| 41 | Evaluation of antimicrobial effectiveness of pimaricin-loaded thermosensitive nanohydrogel coating on ArzÃªa-Ulloa DOP cheeses. Food Control, 2017, 73, 1095-1104. | 2.8 | 9 |
| 42 | Safety and potential functionality of nanoparticles loaded with a trypsin inhibitor isolated from tamarind seeds. Future Foods, 2020, 1-2, 100001. | 2.4 | 9 |
| 43 | Evaluation of Antimicrobial Effectiveness of Pimaricin-Loaded Thermosensitive Nanohydrogels in Grape Juice. Food and Bioprocess Technology, 2015, 8, 1583-1592. | 2.6 | 7 |