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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	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.	7.3	10
2	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.	7.3	22
3	A Review on the Role of Food-Derived Bioactive Molecules and the Microbiota–Gut–Brain Axis in Satiety Regulation. Nutrients, 2021, 13, 632.	4.1	23
4	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.	9.9	17
5	Bio-Based Nanoparticles as a Carrier of \hat{l}^2 -Carotene: Production, Characterisation and In Vitro Gastrointestinal Digestion. Molecules, 2020, 25, 4497.	3.8	24
6	Safety and potential functionality of nanoparticles loaded with a trypsin inhibitor isolated from tamarind seeds. Future Foods, 2020, 1-2, 100001.	5.4	9
7	Dissolving microneedles for the delivery of peptides – Towards tolerance-inducing vaccines. International Journal of Pharmaceutics, 2020, 586, 119590.	5.2	22
8	Production, Characterization, and Bioactivity of Fish Protein Hydrolysates from Aquaculture Turbot (Scophthalmus maximus) Wastes. Biomolecules, 2020, 10, 310.	4.0	43
9	3D printed functional cookies fortified with Arthrospira platensis: Evaluation of its antioxidant potential and physical-chemical characterization. Food Hydrocolloids, 2020, 107, 105893.	10.7	76
10	Poly(d,l-lactide-co-glycolide) (PLGA) Nanoparticles Loaded with Proteolipid Protein (PLP)—Exploring a New Administration Route. Polymers, 2020, 12, 3063.	4.5	21
11	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.	4.6	66
12	Development of bioprocesses for the integral valorisation of fish discards. Biochemical Engineering Journal, 2019, 144, 198-208.	3.6	32
13	<p>In Vitro Intestinal Uptake And Permeability Of Fluorescently-Labelled Hyaluronic Acid Nanogels</p> . International Journal of Nanomedicine, 2019, Volume 14, 9077-9088.	6.7	18
14	Tamarind Trypsin Inhibitor in Chitosan–Whey Protein Nanoparticles Reduces Fasting Blood Glucose Levels without Compromising Insulinemia: A Preclinical Study. Nutrients, 2019, 11, 2770.	4.1	25
15	Valorization of Aquaculture By-Products of Salmonids to Produce Enzymatic Hydrolysates: Process Optimization, Chemical Characterization and Evaluation of Bioactives. Marine Drugs, 2019, 17, 676.	4.6	33
16	Optimization of antioxidants extraction from peanut skin to prevent oxidative processes during soybean oil storage. LWT - Food Science and Technology, 2018, 88, 1-8.	5.2	49
17	Evaluation of antimicrobial effectiveness of pimaricin-loaded thermosensitive nanohydrogel coating on Arzúa-Ulloa DOP cheeses. Food Control, 2017, 73, 1095-1104.	5.5	9
18	Microbial production of hyaluronic acid from agro-industrial by-products: Molasses and corn steep liquor. Biochemical Engineering Journal, 2017, 117, 181-187.	3.6	31

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19	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.	4.6	47
20	Pediocin SA-1: A selective bacteriocin for controlling Listeria monocytogenes in maize silages. Journal of Dairy Science, 2016, 99, 8070-8080.	3.4	25
21	Antioxidant ability of potato (<i>Solanum tuberosum</i>) peel extracts to inhibit soybean oil oxidation. European Journal of Lipid Science and Technology, 2016, 118, 1891-1902.	1.5	45
22	Shrimp wastewater as a source of astaxanthin and bioactive peptides. Journal of Chemical Technology and Biotechnology, 2016, 91, 793-805.	3.2	50
23	Cheese whey: A cost-effective alternative for hyaluronic acid production by Streptococcus zooepidemicus. Food Chemistry, 2016, 198, 54-61.	8.2	55
24	Mussel processing wastewater: a low-cost substrate for the production of astaxanthin by Xanthophyllomyces dendrorhous. Microbial Cell Factories, 2015, 14, 177.	4.0	33
25	Production of Hyaluronic Acid by Streptococcus zooepidemicus on Protein Substrates Obtained from Scyliorhinus canicula Discards. Marine Drugs, 2015, 13, 6537-6549.	4.6	34
26	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.	4.7	21
27	Evaluation of Antimicrobial Effectiveness of Pimaricin-Loaded Thermosensitive Nanohydrogels in Grape Juice. Food and Bioprocess Technology, 2015, 8, 1583-1592.	4.7	7
28	Identification of the Major ACE-Inhibitory Peptides Produced by Enzymatic Hydrolysis of a Protein Concentrate from Cuttlefish Wastewater. Marine Drugs, 2014, 12, 1390-1405.	4.6	34
29	Influence of natural extracts on the shelf life of modified atmosphere-packaged pork patties. Meat Science, 2014, 96, 526-534.	5.5	193
30	Effect of addition of green tea, chestnut and grape extract on the shelf-life of pig liver pâté. Food Chemistry, 2014, 147, 386-394.	8.2	82
31	Thermal resistance of <i>Salmonella enterica, Escherichia coli</i> and <i>Staphylococcus aureus</i> isolated from vegetable feed ingredients. Journal of the Science of Food and Agriculture, 2014, 94, 2274-2281.	3.5	18
32	Optimisation of antioxidant extraction from Solanum tuberosum potato peel waste by surface response methodology. Food Chemistry, 2014, 165, 290-299.	8.2	138
33	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 "chorizo― Food Research International, 2013, 54, 611-620.	6.2	131
34	Optimization of Antimicrobial Combined Effect of Organic Acids and Temperature on Foodborne <i>Salmonella</i> and <i>Escherichia coli</i> in Cattle Feed by Response Surface Methodology. Foodborne Pathogens and Disease, 2013, 10, 1030-1036.	1.8	10
35	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.	4.6	198
36	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.	3.6	59

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37	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.	2.2	26
38	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.	2.1	50
39	β-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.	5.2	71
40	Preparation of marine silage of swordfish, ray and shark visceral waste by lactic acid bacteria. Journal of Food Engineering, 2011, 103, 442-448.	5.2	19
41	Evaluation of toxic effects of several carboxylic acids on bacterial growth by toxicodynamic modelling. Microbial Cell Factories, 2011, 10, 100.	4.0	35
42	Modelling the Biphasic Growth and Product Formation by <i>Enterococcus faecium</i> CECT 410 in Realkalized Fed-Batch Fermentations in Whey. Journal of Biomedicine and Biotechnology, 2010, 2010, 1-16.	3.0	22
43	Production of a potentially probiotic culture of Lactobacillus casei subsp. casei CECT 4043 in whey. International Dairy Journal, 2008, 18, 1057-1065.	3.0	26