

# Isabel Rodríguez Amado

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Development of collagen-poly(caprolactone)-based core-shell scaffolds supplemented with proteoglycans and glycosaminoglycans for ligament repair. <i>Materials Science and Engineering C</i> , 2021, 120, 111657.	3.8	10
2	Polymeric nanoparticles as oral delivery systems for a grape pomace extract towards the improvement of biological activities. <i>Materials Science and Engineering C</i> , 2021, 119, 111551.	3.8	22
3	A Review on the Role of Food-Derived Bioactive Molecules and the Microbiota-Gut-Brain Axis in Satiety Regulation. <i>Nutrients</i> , 2021, 13, 632.	1.7	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. <i>Journal of Controlled Release</i> , 2021, 334, 96-105.	4.8	17
5	Bio-Based Nanoparticles as a Carrier of $\beta$ -Carotene: Production, Characterisation and In Vitro Gastrointestinal Digestion. <i>Molecules</i> , 2020, 25, 4497.	1.7	24
6	Safety and potential functionality of nanoparticles loaded with a trypsin inhibitor isolated from tamarind seeds. <i>Future Foods</i> , 2020, 1-2, 100001.	2.4	9
7	Dissolving microneedles for the delivery of peptides - Towards tolerance-inducing vaccines. <i>International Journal of Pharmaceutics</i> , 2020, 586, 119590.	2.6	22
8	Production, Characterization, and Bioactivity of Fish Protein Hydrolysates from Aquaculture Turbot ( <i>Scophthalmus maximus</i> ) Wastes. <i>Biomolecules</i> , 2020, 10, 310.	1.8	43
9	3D printed functional cookies fortified with <i>Arthrospira platensis</i> : Evaluation of its antioxidant potential and physical-chemical characterization. <i>Food Hydrocolloids</i> , 2020, 107, 105893.	5.6	76
10	Poly(D,L-lactide-co-glycolide) (PLGA) Nanoparticles Loaded with Proteolipid Protein (PLP)-Exploring a New Administration Route. <i>Polymers</i> , 2020, 12, 3063.	2.0	21
11	Production of Valuable Compounds and Bioactive Metabolites from By-Products of Fish Discards Using Chemical Processing, Enzymatic Hydrolysis, and Bacterial Fermentation. <i>Marine Drugs</i> , 2019, 17, 139.	2.2	66
12	Development of bioprocesses for the integral valorisation of fish discards. <i>Biochemical Engineering Journal</i> , 2019, 144, 198-208.	1.8	32
13	In Vitro Intestinal Uptake And Permeability Of Fluorescently-Labelled Hyaluronic Acid Nanogels. <i>International Journal of Nanomedicine</i> , 2019, Volume 14, 9077-9088.	3.3	18
14	Tamarind Trypsin Inhibitor in Chitosan-Whey Protein Nanoparticles Reduces Fasting Blood Glucose Levels without Compromising Insulinemia: A Preclinical Study. <i>Nutrients</i> , 2019, 11, 2770.	1.7	25
15	Valorization of Aquaculture By-Products of Salmonids to Produce Enzymatic Hydrolysates: Process Optimization, Chemical Characterization and Evaluation of Bioactives. <i>Marine Drugs</i> , 2019, 17, 676.	2.2	33
16	Optimization of antioxidants extraction from peanut skin to prevent oxidative processes during soybean oil storage. <i>LWT - Food Science and Technology</i> , 2018, 88, 1-8.	2.5	49
17	Evaluation of antimicrobial effectiveness of pimarin-loaded thermosensitive nanohydrogel coating on Arzuloa DOP cheeses. <i>Food Control</i> , 2017, 73, 1095-1104.	2.8	9
18	Microbial production of hyaluronic acid from agro-industrial by-products: Molasses and corn steep liquor. <i>Biochemical Engineering Journal</i> , 2017, 117, 181-187.	1.8	31

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19	Production of Fish Protein Hydrolysates from <i>Scyliorhinus canicula</i> Discards with Antihypertensive and Antioxidant Activities by Enzymatic Hydrolysis and Mathematical Optimization Using Response Surface Methodology. <i>Marine Drugs</i> , 2017, 15, 306.	2.2	47
20	Pediocin SA-1: A selective bacteriocin for controlling <i>Listeria monocytogenes</i> in maize silages. <i>Journal of Dairy Science</i> , 2016, 99, 8070-8080.	1.4	25
21	Antioxidant ability of potato ( <i>Solanum tuberosum</i> ) peel extracts to inhibit soybean oil oxidation. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1891-1902.	1.0	45
22	Shrimp wastewater as a source of astaxanthin and bioactive peptides. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 793-805.	1.6	50
23	Cheese whey: A cost-effective alternative for hyaluronic acid production by <i>Streptococcus zooepidemicus</i> . <i>Food Chemistry</i> , 2016, 198, 54-61.	4.2	55
24	Mussel processing wastewater: a low-cost substrate for the production of astaxanthin by <i>Xanthophyllomyces dendrorhous</i> . <i>Microbial Cell Factories</i> , 2015, 14, 177.	1.9	33
25	Production of Hyaluronic Acid by <i>Streptococcus zooepidemicus</i> on Protein Substrates Obtained from <i>Scyliorhinus canicula</i> Discards. <i>Marine Drugs</i> , 2015, 13, 6537-6549.	2.2	34
26	Recovery of Astaxanthin from Shrimp Cooking Wastewater: Optimization of Astaxanthin Extraction by Response Surface Methodology and Kinetic Studies. <i>Food and Bioprocess Technology</i> , 2015, 8, 371-381.	2.6	21
27	Evaluation of Antimicrobial Effectiveness of Pimaricin-Loaded Thermosensitive Nanohydrogels in Grape Juice. <i>Food and Bioprocess Technology</i> , 2015, 8, 1583-1592.	2.6	7
28	Identification of the Major ACE-Inhibitory Peptides Produced by Enzymatic Hydrolysis of a Protein Concentrate from Cuttlefish Wastewater. <i>Marine Drugs</i> , 2014, 12, 1390-1405.	2.2	34
29	Influence of natural extracts on the shelf life of modified atmosphere-packaged pork patties. <i>Meat Science</i> , 2014, 96, 526-534.	2.7	193
30	Effect of addition of green tea, chestnut and grape extract on the shelf-life of pig liver pâté. <i>Food Chemistry</i> , 2014, 147, 386-394.	4.2	82
31	Thermal resistance of <i>Salmonella enterica</i> , <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> isolated from vegetable feed ingredients. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2274-2281.	1.7	18
32	Optimisation of antioxidant extraction from <i>Solanum tuberosum</i> potato peel waste by surface response methodology. <i>Food Chemistry</i> , 2014, 165, 290-299.	4.2	138
33	Effects of natural (grape seed and chestnut extract) and synthetic antioxidants (butylatedhydroxytoluene, BHT) on the physical, chemical, microbiological and sensory characteristics of dry cured sausage. <i>Food Research International</i> , 2013, 54, 611-620.	2.9	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. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 1030-1036.	0.8	10
35	Chondroitin Sulfate, Hyaluronic Acid and Chitin/Chitosan Production Using Marine Waste Sources: Characteristics, Applications and Eco-Friendly Processes: A Review. <i>Marine Drugs</i> , 2013, 11, 747-774.	2.2	198
36	Production of antihypertensive and antioxidant activities by enzymatic hydrolysis of protein concentrates recovered by ultrafiltration from cuttlefish processing wastewaters. <i>Biochemical Engineering Journal</i> , 2013, 76, 43-54.	1.8	59

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37	Evaluation of two bacteriocin-producing probiotic lactic acid bacteria as inoculants for controlling <i>Listeria monocytogenes</i> in grass and maize silages. <i>Animal Feed Science and Technology</i> , 2012, 175, 137-149.	1.1	26
38	Effects of Feeding of Two Potentially Probiotic Preparations from Lactic Acid Bacteria on the Performance and Faecal Microflora of Broiler Chickens. <i>Scientific World Journal, The</i> , 2012, 2012, 1-9.	0.8	50
39	β-Carotene Assay Revisited. Application To Characterize and Quantify Antioxidant and Prooxidant Activities in a Microplate. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8983-8993.	2.4	71
40	Preparation of marine silage of swordfish, ray and shark visceral waste by lactic acid bacteria. <i>Journal of Food Engineering</i> , 2011, 103, 442-448.	2.7	19
41	Evaluation of toxic effects of several carboxylic acids on bacterial growth by toxicodynamic modelling. <i>Microbial Cell Factories</i> , 2011, 10, 100.	1.9	35
42	Modelling the Biphasic Growth and Product Formation by <i>Enterococcus faecium</i> CECT 410 in Realized Fed-Batch Fermentations in Whey. <i>Journal of Biomedicine and Biotechnology</i> , 2010, 2010, 1-16.	3.0	22
43	Production of a potentially probiotic culture of <i>Lactobacillus casei</i> subsp. <i>casei</i> CECT 4043 in whey. <i>International Dairy Journal</i> , 2008, 18, 1057-1065.	1.5	26