Iciar Martinez

List of Publications by Year
in descending order

57 papers	1,704 citations	257450 24 h-index	289244 40 g-index
58 all docs	58 docs citations	58 times ranked	1546 citing authors

#	Article	IF	Citations
1	Estimation of freezing storage time and quality changes in hake (Merluccius merluccius, L.) by low field NMR. Food Chemistry, 2012, 135, 1626-1634.	8.2	135
2	Application of proteome analysis to seafood authentication. Proteomics, 2004, 4, 347-354.	2.2	98
3	Identification of Fish Species after Cooking by SDSâ˘PAGE and Urea IEF:Â A Collaborative Study. Journal of Agricultural and Food Chemistry, 2000, 48, 2653-2658.	5.2	94
4	Development of a sodium dodecyl sulfate-polyacrylamide gel electrophoresis reference method for the analysis and identification of fish species in raw and heat-processed samples: A collaborative study. Electrophoresis, 1999, 20, 1425-1432.	2.4	92
5	Destructive and non-destructive analytical techniques for authentication and composition analyses of foodstuffs. Trends in Food Science and Technology, 2003, 14, 489-498.	15.1	87
6	Species identification in meat products by RAPD analysis. Food Research International, 1998, 31, 459-466.	6.2	77
7	Species identification of smoked and gravad fish products by sodium dodecylsulphate polyacrylamide gel electrophoresis, urea isoelectric focusing and native isoelectric focusing: a collaborative study. Food Chemistry, 2000, 71, 1-7.	8.2	69
8	Post mortem muscle protein degradation during ice-storage of Arctic (Pandalus borealis) and tropical (Penaeus japonicus andPenaeus monodon) shrimps: a comparative electrophoretic and immunological study. Journal of the Science of Food and Agriculture, 2001, 81, 1199-1208.	3.5	54
9	Bioactive Compounds in Cod (Gadus morhua) Products and Suitability of1H NMR Metabolite Profiling for Classification of the Products Using Multivariate Data Analyses. Journal of Agricultural and Food Chemistry, 2005, 53, 6889-6895.	5.2	53
10	Application of Entropy and Fractal Dimension Analyses to the Pattern Recognition of Contaminated Fish Responses in Aquaculture. Entropy, 2014, 16, 6133-6151.	2.2	52
11	High-resolution 1H magnetic resonance spectroscopy of whole fish, fillets and extracts of farmed Atlantic salmon (Salmo salar) for quality assessment and compositional analyses. Aquaculture, 2005, 250, 445-457.	3.5	50
12	The role of environmental biotechnology in exploring, exploiting, monitoring, preserving, protecting and decontaminating the marine environment. New Biotechnology, 2015, 32, 157-167.	4.4	48
13	Sample preparation and DNA extraction procedures for polymerase chain reaction identification of Listeria monocytogenes in seafoods. International Journal of Food Microbiology, 1997, 35, 275-280.	4.7	47
14	Genetic variability among isolates of Listeria monocytogenes from food products, clinical samples and processing environments, estimated by RAPD typing. International Journal of Food Microbiology, 2003, 84, 285-297.	4.7	46
15	Species identification of formed fishery products and high pressure-treated fish by electrophoresis: a collaborative study. Food Chemistry, 2001, 72, 105-112.	8.2	45
16	Species identification of cooked fish by urea isoelectric focusing and sodium dodecylsulfate polyacrylamide gel electrophoresis. Food Chemistry, 1999, 67, 333-339.	8.2	44
17	Comparison of myosin isoenzymes present in skeletal and cardiac muscles of the Arctic charr Salvelinus alpinus (L.). Sequential expression of different myosin heavy chains during development of the fast white skeletal muscle. FEBS Journal, 1991, 195, 743-753.	0.2	42
18	High resolution two-dimensional electrophoresis as a tool to differentiate wild from farmed cod (Gadus morhua) and to assess the protein composition of klipfish. Food Chemistry, 2007, 102, 504-510.	8.2	38

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19	Post-mortem degradation of myosin heavy chain in intact fish muscle: Effects of pH and enzyme inhibitors. Food Chemistry, 2011, 124, 1090-1095.	8.2	37
20	Protein expression and enzymatic activities in normal and soft textured Atlantic salmon (Salmo salar) muscle. Food Chemistry, 2011, 126, 140-148.	8.2	37
21	Estimation of frozen storage time or temperature by kinetic modeling of the Kramer shear resistance and water holding capacity (WHC) of hake (Merluccius merluccius, L.) muscle. Journal of Food Engineering, 2014, 120, 37-43.	5.2	36
22	Identification of marine mammal species in food products. Journal of the Science of Food and Agriculture, 2000, 80, 527-533.	3.5	30
23	Low-Field Nuclear Magnetic Resonance of Proton (1H LF NMR) Relaxometry for Monitoring the Time and Temperature History of Frozen Hake (Merluccius merluccius L.) Muscle. Food and Bioprocess Technology, 2015, 8, 2137-2145.	4.7	30
24	Identification of the farm origin of salmon by fatty acid and HR 13C NMR profiling. Food Chemistry, 2009, 116, 766-773.	8.2	24
25	Effects of T3 and rearing temperature on growth and skeletal myosin heavy chain isoform transition during early development in the salmonid Salvelinus alpinus (L.). Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1995, 112, 717-725.	1.6	23
26	Myosin heavy chain degradation during post mortem storage of Atlantic cod (Gadus morhua L.). Food Chemistry, 2009, 115, 1228-1233.	8.2	23
27	A paradigm shift in safe seafood production: From contaminant detection to fish monitoring â€" Application of biological warning systems to aquaculture. Trends in Food Science and Technology, 2015, 43, 104-113.	15.1	23
28	Classification of Wild and Farmed Salmon Using Bayesian Belief Networks and Gas Chromatography-Derived Fatty Acid Distributions. Journal of Agricultural and Food Chemistry, 2009, 57, 7634-7639.	5.2	22
29	Development of a Real-Time PCR method for the identification of Atlantic mackerel (Scomber) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	8.2	21
30	Proteomic Strategies to Evaluate the Impact of Farming Conditions on Food Quality and Safety in Aquaculture Products. Foods, 2020, 9, 1050.	4.3	20
31	Requirements for the application of protein sodium dodecyl sulfate-polyacrylamide gel electrophoresis and randomly amplified polymorphic DNA analyses to product speciation. Electrophoresis, 2001, 22, 1526-1533.	2.4	18
32	Non-destructive nuclear magnetic resonance image study of belly bursting in herring (Clupea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222	8.2	18
33	Proteolytic activities of ventral muscle and intestinal content of North Sea herring (Clupea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	8.2	18
34	Partial characterisation of gelatinolytic activities in herring (Clupea harengus) and sardine (Sardina) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 675-683.	8.2	18
35	RAPD and scnDNA analyses of polar cod,<i>Boreogadus saida</i>(Pisces, Galidae), in the north Atlantic. Sarsia, 1999, 84, 99-103.	0.5	17
36	The Shannon Entropy Trend of a Fish System Estimated by a Machine Vision Approach Seems to Reflect the Molar Se:Hg Ratio of Its Feed. Entropy, 2018, 20, 90.	2.2	16

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37	The genetic structure of Pandalus borealis in the Northeast Atlantic determined by RAPD analysis. ICES Journal of Marine Science, 2006, 63, 840-850.	2.5	14
38	Shannon Entropy in a European Seabass (Dicentrarchus labrax) System during the Initial Recovery Period after a Short-Term Exposure to Methylmercury. Entropy, 2016, 18, 209.	2.2	14
39	Myofibrillar proteins in skeletal muscles of parr, smolt and adult atlantic salmon (Salmo salarl.). Comparison with another salmonid, the arctic charr Salvelinus alpinus (l.). Comparative Biochemistry and Physiology Part B: Comparative Biochemistry, 1993, 106, 1021-1028.	0.2	11
40	RAPD-typing of Central and Eastern North Atlantic and Western North Pacific minke whales, Balaenoptera acutorostrata. ICES Journal of Marine Science, 1999, 56, 640-651.	2.5	11
41	Reducing the Number of Individuals to Monitor Shoaling Fish Systems â€“ Application of the Shannon Entropy to Construct a Biological Warning System Model. Frontiers in Physiology, 2018, 9, 493.	2.8	11
42	Water retention properties and solubility of the myofibrillar proteins: Interrelationships and possible value as indicators of the gel strength in cod surimi by a multivariate data analysis. Journal of the Science of Food and Agriculture, 1989, 46, 469-479.	3.5	8
43	Protein Signatures to Trace Seafood Contamination and Processing. Foods, 2020, 9, 1751.	4.3	8
44	Comparative study of muscle proteins in relation to the development of yake in three tropical tuna species yellowfin (Thunnus albacares), big eye (Thunnus obesus) and skipjack (Katsuwonus pelamis). Food Chemistry, 2016, 201, 284-291.	8.2	7
45	Myofibrillar proteins in developing white muscle of the Arctic charr, Salvelinus alpinus (L.). Comparative Biochemistry and Physiology Part B: Comparative Biochemistry, 1994, 107, 11-20.	0.2	5
46	Seafood: Fulfilling Market Demands. Outlook on Agriculture, 1997, 26, 107-114.	3.4	3
47	Evolution of Shannon entropy in a fish system (European seabass, <em>Dicentrarchus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf		3
48	Evaluation of Fish Quality and Safety by Proteomics Techniques. , 2013, , 161-180.		2
49	Evaluation of a Fast Method Based on the Presence of Two Restriction Sites in the Mitochondrial ND5 (mt ND5) Gene for the Identification ofScomberSpecies. Journal of Aquatic Food Product Technology, 2012, 21, 289-297.	1.4	1
50	Antioxidant Activities and Selenogene Transcription in the European Sea Bass (Dicentrarchus labrax) Liver Depend, in a Non-linear Manner, on the Se/Hg Molar Ratio of the Feeds. Biological Trace Element Research, 2022, 200, 2365-2379.	3.5	1
51	Analytical Methods to Differentiate Farmed from Wild Seafood. , 2009, , 215-232.		1
52	Estimation of Quality in Frozen Fish by Low Field NMR. , 2017, , 1-16.		1
53	Discrimination of contaminated fish responses by fractal dimension and entropy algorithms. , 2014, , .		0
54	Evolution of Shannon entropy in a fish system (European seabass, Dicentrarchus labrax) during the recuperation period after exposure to methylmercury. , 2015, , .		0

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55	Shannon entropy of a european seabass (Dicentrarchus labrax) system in response to feed polluted with different concentrations of MeHg: a machine vision approach. , 2017, , .		0
56	Estimation of Quality in Frozen Fish by Low Field NMR. , 2018, , 1901-1916.		0
57	Omega-3 Fatty Acid Content of Intact Muscle of Farmed Atlantic Salmon (Salmo salar) Examined by 1H MAS NMR Spectroscopy. , 2018, , 1917-1925.		0