RaÃºl PÃ©rez-GÃ¡lvez

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3639/publications.pdf

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32	546	623574	677027
papers	citations	14 h-index	22 g-index

32	32	32	690
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Functional, bioactive and antigenicity properties of blue whiting protein hydrolysates: effect of enzymatic treatment and degree of hydrolysis. Journal of the Science of Food and Agriculture, 2017, 97, 299-308.	1.7	48
2	Optimization of the Emulsifying Properties of Food Protein Hydrolysates for the Production of Fish Oil-in-Water Emulsions. Foods, 2020, 9, 636.	1.9	43
3	Effect of diets containing tuna head hydrolysates on the survival and growth of shrimp Penaeus vannamei. Aquaculture, 2012, 324-325, 127-134.	1.7	38
4	Bi-objective optimisation of the enzymatic hydrolysis of porcine blood protein. Biochemical Engineering Journal, 2011, 53, 305-310.	1.8	32
5	Evaluation of Tenebrio molitor protein as a source of peptides for modulating physiological processes. Food and Function, 2020, 11, 4376-4386.	2.1	31
6	Effect of ultrasound pretreatment and sequential hydrolysis on the production of Tenebrio molitor antidiabetic peptides. Food and Bioproducts Processing, 2020, 123, 217-224.	1.8	30
7	Discarded species in the west Mediterranean sea as sources of omegaâ€3 <scp>PUFA</scp>. European Journal of Lipid Science and Technology, 2013, 115, 982-989.	1.0	27
8	Operation and cleaning of ceramic membranes for the filtration of fish press liquor. Journal of Membrane Science, 2011, 384, 142-148.	4.1	25
9	Influence of the parameters of the Rancimat test on the determination of the oxidative stability index of cod liver oil. LWT - Food Science and Technology, 2013, 51, 303-308.	2.5	25
10	Lipid characterization and properties of protein hydrolysates obtained from discarded Mediterranean fish species. Journal of the Science of Food and Agriculture, 2013, 93, 3777-3784.	1.7	21
11	Effect of digestive enzymes on the bioactive properties of goat milk protein hydrolysates. International Dairy Journal, 2016, 54, 21-28.	1.5	21
12	Bile acid binding capacity of fish protein hydrolysates from discard species of the West Mediterranean Sea. Food and Function, 2015, 6, 1261-1267.	2.1	19
13	Contributing to fisheries sustainability by making the best possible use of their resources: the BEFAIR initiative. Trends in Food Science and Technology, 2010, 21, 569-578.	7.8	18
14	Optimisation of oil extraction from sardine (<scp>S</scp>ardina pilchardus) by hydraulic pressing. International Journal of Food Science and Technology, 2014, 49, 2167-2175.	1.3	16
15	Optimisation of liquor yield during the hydraulic pressing of sardine (Sardina pilchardus) discards. Journal of Food Engineering, 2009, 93, 66-71.	2.7	14
16	Nutritional indexes, fatty acids profile, and regiodistribution of oil extracted from four discarded species of the Alboran Sea: Seasonal effects. European Journal of Lipid Science and Technology, 2016, 118, 1409-1415.	1.0	14
17	Bi-objective optimization of tuna protein hydrolysis to produce aquaculture feed ingredients. Food and Bioproducts Processing, 2019, 115, 26-35.	1.8	14
18	Modelling of the production of ACE inhibitory hydrolysates of horse mackerel using proteases mixtures. Food and Function, 2016, 7, 3890-3901.	2.1	13

#	Article	IF	Citations
19	Structure of whey protein hydrolysate used as emulsifier in wet and dried oil delivery systems: Effect of pH and drying processing. Food Chemistry, 2022, 390, 133169.	4.2	13
20	Optimisation of the hydrolysis of goat milk protein for the production of ACE-inhibitory peptides. Journal of Dairy Research, 2013, 80, 214-222.	0.7	12
21	Artificial neuronal networks (ANN) to model the hydrolysis of goat milk protein by subtilisin and trypsin. Journal of Dairy Research, 2018, 85, 339-346.	0.7	12
22	Production of goat milk protein hydrolysate enriched in ACE-inhibitory peptides by ultrafiltration. Journal of Dairy Research, 2014, 81, 385-393.	0.7	11
23	Artificial neuronal network modeling of the enzymatic hydrolysis of horse mackerel protein using protease mixtures. Biochemical Engineering Journal, 2016, 105, 364-370.	1.8	11
24	Seasonal variations in the regiodistribution of oil extracted from small-spotted catshark and bogue. Food and Function, 2015, 6, 2646-2652.	2.1	9
25	Valorisation of blood protein from livestock to produce haem ironâ€fortified hydrolysates with antioxidant activity. International Journal of Food Science and Technology, 2022, 57, 2479-2486.	1.3	6
26	Response Surface Modeling of the Multiphase Juice Composition from the Compaction of Sardine Discards. Food and Bioprocess Technology, 2012, 5, 2172-2182.	2.6	5
27	Multiobjective optimization of a pilot plant to process fish discards and by-products on board. Clean Technologies and Environmental Policy, 2016, 18, 935-948.	2.1	5
28	Artificial neural networks to model the production of blood protein hydrolysates for plant fertilisation. Journal of the Science of Food and Agriculture, 2016, 96, 207-214.	1.7	5
29	Effect of the supplementation of live preys enriched in cod liver oil on the survival rate, growth and fatty acid profile of meagre (Argyrosomus regius) larvae. Aquaculture Research, 2018, 49, 1133-1141.	0.9	3
30	Processing fish press waters using metallic and ceramic filtration. Journal of Chemical Technology and Biotechnology, 2013, 88, 1885-1890.	1.6	2
31	Fish Discards as Source of Health-Promoting Biopeptides. , 2018, , 177-204.		2
32	Increasing the angiotensin converting enzyme inhibitory activity of goat milk hydrolysates by cross-flow filtration through ceramic membranes. Desalination and Water Treatment, 2015, 56, 3544-3553.	1.0	1