

Raúl Páez-Gálvez

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

546
citations

623574

14
h-index

677027

22
g-index

32
all docs

32
docs citations

32
times ranked

690
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorisation of blood protein from livestock to produce haem ironâ€fortified hydrolysates with antioxidant activity. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2479-2486.	1.3	6
2	Structure of whey protein hydrolysate used as emulsifier in wet and dried oil delivery systems: Effect of pH and drying processing. <i>Food Chemistry</i> , 2022, 390, 133169.	4.2	13
3	Effect of ultrasound pretreatment and sequential hydrolysis on the production of <i>Tenebrio molitor</i> antidiabetic peptides. <i>Food and Bioproducts Processing</i> , 2020, 123, 217-224.	1.8	30
4	Optimization of the Emulsifying Properties of Food Protein Hydrolysates for the Production of Fish Oil-in-Water Emulsions. <i>Foods</i> , 2020, 9, 636.	1.9	43
5	Evaluation of <i>Tenebrio molitor</i> protein as a source of peptides for modulating physiological processes. <i>Food and Function</i> , 2020, 11, 4376-4386.	2.1	31
6	Bi-objective optimization of tuna protein hydrolysis to produce aquaculture feed ingredients. <i>Food and Bioproducts Processing</i> , 2019, 115, 26-35.	1.8	14
7	Effect of the supplementation of live preys enriched in cod liver oil on the survival rate, growth and fatty acid profile of meagre (<i>Argyrosomus regius</i>) larvae. <i>Aquaculture Research</i> , 2018, 49, 1133-1141.	0.9	3
8	Artificial neuronal networks (ANN) to model the hydrolysis of goat milk protein by subtilisin and trypsin. <i>Journal of Dairy Research</i> , 2018, 85, 339-346.	0.7	12
9	Fish Discards as Source of Health-Promoting Biopeptides. , 2018, , 177-204.		2
10	Functional, bioactive and antigenicity properties of blue whiting protein hydrolysates: effect of enzymatic treatment and degree of hydrolysis. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 299-308.	1.7	48
11	Multiobjective optimization of a pilot plant to process fish discards and by-products on board. <i>Clean Technologies and Environmental Policy</i> , 2016, 18, 935-948.	2.1	5
12	Modelling of the production of ACE inhibitory hydrolysates of horse mackerel using proteases mixtures. <i>Food and Function</i> , 2016, 7, 3890-3901.	2.1	13
13	Nutritional indexes, fatty acids profile, and regiodistribution of oil extracted from four discarded species of the Alboran Sea: Seasonal effects. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1409-1415.	1.0	14
14	Artificial neural networks to model the production of blood protein hydrolysates for plant fertilisation. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 207-214.	1.7	5
15	Effect of digestive enzymes on the bioactive properties of goat milk protein hydrolysates. <i>International Dairy Journal</i> , 2016, 54, 21-28.	1.5	21
16	Artificial neuronal network modeling of the enzymatic hydrolysis of horse mackerel protein using protease mixtures. <i>Biochemical Engineering Journal</i> , 2016, 105, 364-370.	1.8	11
17	Increasing the angiotensin converting enzyme inhibitory activity of goat milk hydrolysates by cross-flow filtration through ceramic membranes. <i>Desalination and Water Treatment</i> , 2015, 56, 3544-3553.	1.0	1
18	Seasonal variations in the regiodistribution of oil extracted from small-spotted catshark and bogue. <i>Food and Function</i> , 2015, 6, 2646-2652.	2.1	9

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19	Bile acid binding capacity of fish protein hydrolysates from discard species of the West Mediterranean Sea. <i>Food and Function</i> , 2015, 6, 1261-1267.	2.1	19
20	Production of goat milk protein hydrolysate enriched in ACE-inhibitory peptides by ultrafiltration. <i>Journal of Dairy Research</i> , 2014, 81, 385-393.	0.7	11
21	Optimisation of oil extraction from sardine (<i>Sardina pilchardus</i>) by hydraulic pressing. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2167-2175.	1.3	16
22	Influence of the parameters of the Rancimat test on the determination of the oxidative stability index of cod liver oil. <i>LWT - Food Science and Technology</i> , 2013, 51, 303-308.	2.5	25
23	Discarded species in the west Mediterranean sea as sources of omega-3 PUFA. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 982-989.	1.0	27
24	Lipid characterization and properties of protein hydrolysates obtained from discarded Mediterranean fish species. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3777-3784.	1.7	21
25	Optimisation of the hydrolysis of goat milk protein for the production of ACE-inhibitory peptides. <i>Journal of Dairy Research</i> , 2013, 80, 214-222.	0.7	12
26	Processing fish press waters using metallic and ceramic filtration. <i>Journal of Chemical Technology and Biotechnology</i> , 2013, 88, 1885-1890.	1.6	2
27	Effect of diets containing tuna head hydrolysates on the survival and growth of shrimp <i>Penaeus vannamei</i> . <i>Aquaculture</i> , 2012, 324-325, 127-134.	1.7	38
28	Response Surface Modeling of the Multiphase Juice Composition from the Compaction of Sardine Discards. <i>Food and Bioprocess Technology</i> , 2012, 5, 2172-2182.	2.6	5
29	Operation and cleaning of ceramic membranes for the filtration of fish press liquor. <i>Journal of Membrane Science</i> , 2011, 384, 142-148.	4.1	25
30	Bi-objective optimisation of the enzymatic hydrolysis of porcine blood protein. <i>Biochemical Engineering Journal</i> , 2011, 53, 305-310.	1.8	32
31	Contributing to fisheries sustainability by making the best possible use of their resources: the BEFAIR initiative. <i>Trends in Food Science and Technology</i> , 2010, 21, 569-578.	7.8	18
32	Optimisation of liquor yield during the hydraulic pressing of sardine (<i>Sardina pilchardus</i>) discards. <i>Journal of Food Engineering</i> , 2009, 93, 66-71.	2.7	14