

Ruben Domínguez

List of Publications by Year in descending order

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Version: 2024-02-01

178
papers

7,322
citations

57631

44
h-index

66788

78
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199
all docs

199
docs citations

199
times ranked

5370
citing authors

#	ARTICLE	IF	CITATIONS
1	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. <i>Antioxidants</i> , 2019, 8, 429.	2.2	824
2	Active packaging films with natural antioxidants to be used in meat industry: A review. <i>Food Research International</i> , 2018, 113, 93-101.	2.9	318
3	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018, 106, 1095-1104.	2.9	291
4	Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. <i>Food Research International</i> , 2018, 113, 156-166.	2.9	239
5	Effect of different cooking methods on lipid oxidation and formation of volatile compounds in foal meat. <i>Meat Science</i> , 2014, 97, 223-230.	2.7	213
6	Innovative Green Technologies of Intensification for Valorization of Seafood and Their By-Products. <i>Marine Drugs</i> , 2019, 17, 689.	2.2	156
7	Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. <i>Current Opinion in Food Science</i> , 2020, 31, 81-87.	4.1	154
8	Application of essential oils as antimicrobial agents against spoilage and pathogenic microorganisms in meat products. <i>International Journal of Food Microbiology</i> , 2021, 337, 108966.	2.1	151
9	Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. <i>Food Analytical Methods</i> , 2019, 12, 1263-1284.	1.3	131
10	Influence of thermal treatment on formation of volatile compounds, cooking loss and lipid oxidation in foal meat. <i>LWT - Food Science and Technology</i> , 2014, 58, 439-445.	2.5	125
11	Guarana seed extracts as a useful strategy to extend the shelf life of pork patties: UHPLC-ESI/QTOF phenolic profile and impact on microbial inactivation, lipid and protein oxidation and antioxidant capacity. <i>Food Research International</i> , 2018, 114, 55-63.	2.9	118
12	Tomato as Potential Source of Natural Additives for Meat Industry. A Review. <i>Antioxidants</i> , 2020, 9, 73.	2.2	118
13	Healthy Spanish salchichón enriched with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix. <i>Food Research International</i> , 2016, 89, 289-295.	2.9	109
14	Use of Tiger Nut (<i>Cyperus esculentus</i> L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. <i>Foods</i> , 2020, 9, 44.	1.9	101
15	Effect of the partial replacement of pork backfat by microencapsulated fish oil or mixed fish and olive oil on the quality of frankfurter type sausage. <i>Journal of Food Science and Technology</i> , 2017, 54, 26-37.	1.4	99
16	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. <i>Food Research International</i> , 2018, 114, 47-54.	2.9	98
17	Influence of partial replacement of NaCl with KCl, CaCl ₂ and MgCl ₂ on proteolysis, lipolysis and sensory properties during the manufacture of dry-cured lacón. <i>Food Control</i> , 2015, 55, 90-96.	2.8	97
18	Protein Oxidation in Muscle Foods: A Comprehensive Review. <i>Antioxidants</i> , 2022, 11, 60.	2.2	97

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19	Effect of Innovative Food Processing Technologies on the Physicochemical and Nutritional Properties and Quality of Non-Dairy Plant-Based Beverages. <i>Foods</i> , 2020, 9, 288.	1.9	96
20	Elderberry (<i>Sambucus nigra</i> L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. <i>Food Chemistry</i> , 2020, 330, 127266.	4.2	95
21	Physicochemical and microbial changes during the manufacturing process of dry-cured <i>Iac</i> ³ n salted with potassium, calcium and magnesium chloride as a partial replacement for sodium chloride. <i>Food Control</i> , 2015, 50, 763-769.	2.8	90
22	Proximate composition, phenolic content and in vitro antioxidant activity of aqueous extracts of the seaweeds <i>Ascophyllum nodosum</i> , <i>Bifurcaria bifurcata</i> and <i>Fucus vesiculosus</i> . Effect of addition of the extracts on the oxidative stability of canola oil under accelerated storage conditions. <i>Food Research International</i> , 2017, 99, 986-994.	2.9	88
23	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. <i>Trends in Food Science and Technology</i> , 2018, 82, 135-147.	7.8	87
24	Phenolic compounds from three brown seaweed species using LC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2017, 99, 979-985.	2.9	84
25	Determination of Polyphenols Using Liquid Chromatography-Tandem Mass Spectrometry Technique (LC-MS/MS): A Review. <i>Antioxidants</i> , 2020, 9, 479.	2.2	84
26	Effect of replacing backfat with vegetable oils during the shelf-life of cooked lamb sausages. <i>LWT - Food Science and Technology</i> , 2020, 122, 109052.	2.5	71
27	Immobilization of oils using hydrogels as strategy to replace animal fats and improve the healthiness of meat products. <i>Current Opinion in Food Science</i> , 2021, 37, 135-144.	4.1	71
28	The effect of cooking methods on nutritional value of foal meat. <i>Journal of Food Composition and Analysis</i> , 2015, 43, 61-67.	1.9	70
29	Effect of commercial starter cultures on free amino acid, biogenic amine and free fatty acid contents in dry-cured foal sausage. <i>LWT - Food Science and Technology</i> , 2016, 71, 47-53.	2.5	70
30	Main Groups of Microorganisms of Relevance for Food Safety and Stability. , 2018, , 53-107.		69
31	Turmeric (<i>Curcuma longa</i> L.) extract on oxidative stability, physicochemical and sensory properties of fresh lamb sausage with fat replacement by tiger nut (<i>Cyperus esculentus</i> L.) oil. <i>Food Research International</i> , 2020, 136, 109487.	2.9	66
32	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer p ³ ct ³ . <i>LWT - Food Science and Technology</i> , 2020, 125, 109223.	2.5	65
33	Cooking losses, lipid oxidation and formation of volatile compounds in foal meat as affected by cooking procedure. <i>Flavour and Fragrance Journal</i> , 2014, 29, 240-248.	1.2	61
34	Effect of slaughter age on foal carcass traits and meat quality. <i>Animal</i> , 2015, 9, 1713-1720.	1.3	59
35	Assessment of the antioxidant activity of <i>Bifurcaria bifurcata</i> aqueous extract on canola oil. Effect of extract concentration on the oxidation stability and volatile compound generation during oil storage. <i>Food Research International</i> , 2017, 99, 1095-1102.	2.9	59
36	Effect of natural antioxidants in Spanish <i>salchich</i> ³ n elaborated with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix. <i>Meat Science</i> , 2017, 124, 54-60.	2.7	57

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37	Characterization of Enriched Meat-Based PÂctÂ© Manufactured with Oleogels as Fat Substitutes. Gels, 2020, 6, 17.	2.1	57
38	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (Sparus Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	2.2	57
39	Impact of fructooligosaccharides and probiotic strains on the quality parameters of low-fat Spanish SalchichÃ³n. Meat Science, 2020, 159, 107936.	2.7	56
40	Healthy beef burgers: Effect of animal fat replacement by algal and wheat germ oil emulsions. Meat Science, 2021, 173, 108396.	2.7	54
41	Influence of partial pork backfat replacement by fish oil on nutritional and technological properties of liver pÂctÂ©. European Journal of Lipid Science and Technology, 2017, 119, 1600178.	1.0	53
42	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. Foods, 2020, 9, 571.	1.9	53
43	Physicochemical properties of foal meat as affected by cooking methods. Meat Science, 2015, 108, 50-54.	2.7	52
44	Metallic-based salt substitutes to reduce sodium content in meat products. Current Opinion in Food Science, 2021, 38, 21-31.	4.1	52
45	Antioxidant active packaging systems to extend the shelf life of sliced cooked ham. Current Research in Food Science, 2019, 1, 24-30.	2.7	45
46	Microencapsulation as a Noble Technique for the Application of Bioactive Compounds in the Food Industry: A Comprehensive Review. Applied Sciences (Switzerland), 2022, 12, 1424.	1.3	45
47	Effect of fat replacement by olive oil on the physico-chemical properties, fatty acids, cholesterol and tocopherol content of pÂctÂ©. Grasas Y Aceites, 2016, 67, e133.	0.3	42
48	Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. Applied Sciences (Switzerland), 2020, 10, 8340.	1.3	41
49	Health benefits, extraction and development of functional foods with curcuminoids. Journal of Functional Foods, 2021, 79, 104392.	1.6	41
50	Relationship between volatile organic compounds, free amino acids, and sensory profile of smoked bacon. Meat Science, 2021, 181, 108596.	2.7	41
51	Role of autochthonous starter cultures in the reduction of biogenic amines in traditional meat products. Current Opinion in Food Science, 2017, 14, 61-65.	4.1	40
52	Nutritional characterization of Butternut squash (Cucurbita moschata D.): Effect of variety (Ariel vs.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	2.9	40
53	Effect of NaCl replacement by other chloride salts on physicochemical parameters, proteolysis and lipolysis of dry-cured foal â€œcecinaâ€. Journal of Food Science and Technology, 2020, 57, 1628-1635.	1.4	39
54	Influence of the salting time on physico-chemical parameters, lipolysis and proteolysis of dry-cured foal â€œcecinaâ€. LWT - Food Science and Technology, 2015, 60, 332-338.	2.5	38

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55	Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants</i> , 2020, 9, 815.	2.2	38
56	Nutritional Characterization of Sea Bass Processing By-Products. <i>Biomolecules</i> , 2020, 10, 232.	1.8	38
57	One-step recovery of latex papain from <i>Carica papaya</i> using three phase partitioning and its use as milk-clotting and meat-tenderizing agent. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 798-810.	3.6	36
58	Effect of gender on breast and thigh turkey meat quality. <i>British Poultry Science</i> , 2018, 59, 408-415.	0.8	35
59	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. <i>Foods</i> , 2020, 9, 1487.	1.9	35
60	Composition, Antifungal, Phytotoxic, and Insecticidal Activities of <i>Thymus kotschyianus</i> Essential Oil. <i>Molecules</i> , 2020, 25, 1152.	1.7	34
61	Changes in the chemical and sensory profile of ripened Italian salami following the addition of different microbial starters. <i>Meat Science</i> , 2021, 180, 108584.	2.7	34
62	Edible Mushrooms as a Natural Source of Food Ingredient/Additive Replacer. <i>Foods</i> , 2021, 10, 2687.	1.9	34
63	Simple and Rapid Method for the Simultaneous Determination of Cholesterol and Retinol in Meat Using Normal-Phase HPLC Technique. <i>Food Analytical Methods</i> , 2018, 11, 319-326.	1.3	33
64	Effect of Different Green Extraction Methods and Solvents on Bioactive Components of Chamomile (<i>Matricaria chamomilla</i> L.) Flowers. <i>Molecules</i> , 2020, 25, 810.	1.7	33
65	Effect of the length of salting time on the proteolytic changes in dry-cured <i>Iac3n</i> during ripening and on the sensory characteristics of the final product. <i>Food Control</i> , 2012, 25, 789-796.	2.8	31
66	Effect of natural antioxidants on physicochemical properties and lipid stability of pork liver pÃ©t© manufactured with healthy oils during refrigerated storage. <i>Journal of Food Science and Technology</i> , 2017, 54, 4324-4334.	1.4	31
67	Effect of age on nutritional properties of Iberian wild red deer meat. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1561-1567.	1.7	31
68	Volatile profile of fermented sausages with commercial probiotic strains and fructooligosaccharides. <i>Journal of Food Science and Technology</i> , 2019, 56, 5465-5473.	1.4	31
69	Recent Discoveries in the Field of Lipid Bio-Based Ingredients for Meat Processing. <i>Molecules</i> , 2021, 26, 190.	1.7	31
70	Substitution Effects of NaCl by KCl and CaCl2 on Lipolysis of Salted Meat. <i>Foods</i> , 2019, 8, 595.	1.9	30
71	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. <i>Molecules</i> , 2021, 26, 3880.	1.7	30
72	Fatty acids, retinol and cholesterol composition in various fatty tissues of Celta pig breed: Effect of the use of chestnuts in the finishing diet. <i>Journal of Food Composition and Analysis</i> , 2015, 37, 104-111.	1.9	29

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73	Evaluating the impact of supercritical-CO ₂ pressure on the recovery and quality of oil from <i>α-horchata</i> by-products: Fatty acid profile, α -tocopherol, phenolic compounds, and lipid oxidation parameters. <i>Food Research International</i> , 2019, 120, 888-894.	2.9	29
74	Carcass and meat quality characteristics from Iberian wild red deer (<i>Cervus elaphus</i>) hunted at different ages. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1938-1945.	1.7	29
75	The Role of Essential Oils against Pathogenic <i>Escherichia coli</i> in Food Products. <i>Microorganisms</i> , 2020, 8, 924.	1.6	26
76	Radish powder and oregano essential oil as nitrite substitutes in fermented cooked sausages. <i>Food Research International</i> , 2021, 140, 109855.	2.9	26
77	Low-sodium dry-cured rabbit leg: A novel meat product with healthier properties. <i>Meat Science</i> , 2021, 173, 108372.	2.7	26
78	Physicochemical composition and nutritional properties of foal burgers enhanced with healthy oil emulsion hydrogels. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6182-6191.	1.3	26
79	Meat Quality of Commercial Chickens Reared in Different Production Systems: Industrial, Range and Organic. <i>Annals of Animal Science</i> , 2020, 20, 263-285.	0.6	26
80	Functional fermented meat products with probiotics—A review. <i>Journal of Applied Microbiology</i> , 2022, 133, 91-103.	1.4	23
81	Physicochemical and sensory properties of Celta dry-ripened <i>α-salchich</i> as affected by fat content. <i>Grasas Y Aceites</i> , 2015, 66, e059.	0.3	22
82	Meat quality of farmed red deer fed a balanced diet: effects of supplementation with copper bolus on different muscles. <i>Animal</i> , 2019, 13, 888-896.	1.3	22
83	Encapsulation of Bioactive Phytochemicals in Plant-Based Matrices and Application as Additives in Meat and Meat Products. <i>Molecules</i> , 2021, 26, 3984.	1.7	22
84	Volatile Organic Compounds, Oxidative and Sensory Patterns of Vacuum Aged Foal Meat. <i>Animals</i> , 2020, 10, 1495.	1.0	21
85	Total Phenol Content and Antioxidant Activity of Different Celta Pig Carcass Locations as Affected by the Finishing Diet (Chestnuts or Commercial Feed). <i>Antioxidants</i> , 2021, 10, 5.	2.2	21
86	Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers. <i>Foods</i> , 2022, 11, 596.	1.9	21
87	Improving oxidative stability of foods with apple-derived polyphenols. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 296-320.	5.9	21
88	Role of commercial starter cultures on microbiological, physicochemical characteristics, volatile compounds and sensory properties of dry-cured foal sausage. <i>Asian Pacific Journal of Tropical Disease</i> , 2016, 6, 396-403.	0.5	20
89	Application of emerging technologies to obtain legume protein isolates with improved techno-functional properties and health effects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2200-2232.	5.9	20
90	Effect of linseed supplementation and slaughter age on meat quality of grazing crossbred Galician x Burguete foals. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 266-273.	1.7	19

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91	Omega-3-Rich Oils from Marine Side Streams and Their Potential Application in Food. <i>Marine Drugs</i> , 2021, 19, 233.	2.2	19
92	Fatty acid composition of lamb meat from Italian and German local breeds. <i>Small Ruminant Research</i> , 2021, 200, 106384.	0.6	19
93	Influence of Plasma Treatment on the Polyphenols of Food Products—A Review. <i>Foods</i> , 2020, 9, 929.	1.9	18
94	Physicochemical, Thermal and Rheological Properties of Pectin Extracted from Sugar Beet Pulp Using Subcritical Water Extraction Process. <i>Molecules</i> , 2021, 26, 1413.	1.7	18
95	Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. <i>Microorganisms</i> , 2020, 8, 1833.	1.6	17
96	Cruciferous vegetables as sources of nitrate in meat products. <i>Current Opinion in Food Science</i> , 2021, 38, 1-7.	4.1	17
97	Effect of NaCl Partial Replacement by Chloride Salts on Physicochemical Characteristics, Volatile Compounds and Sensorial Properties of Dry-Cured Deer Cecina. <i>Foods</i> , 2021, 10, 669.	1.9	17
98	Replacement of meat by spinach on physicochemical and nutritional properties of chicken burgers. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13935.	0.9	16
99	Effects of different cooking methods and of the inclusion of chestnut (<i>Castanea sativa</i> Miller) in the finishing diet of Celta pig breed on the physicochemical parameters and volatile profile of Longissimus thoracis et lumborum muscle. <i>Food Research International</i> , 2020, 137, 109407.	2.9	16
100	Strategies to increase the shelf life of meat and meat products with phenolic compounds. <i>Advances in Food and Nutrition Research</i> , 2021, 98, 171-205.	1.5	16
101	Effect of the partial NaCl substitution by other chloride salts on the volatile profile during the ripening of dry-cured <i>Jacón</i> . <i>Grasas Y Aceites</i> , 2016, 67, e128.	0.3	16
102	Effect of the use of chestnuts (<i>Castanea sativa</i> Miller) in the finishing diet of Celta pig breed on the shelf-life of meat refrigerated and frozen. <i>Food Research International</i> , 2018, 114, 114-122.	2.9	14
103	Nutritional and meat quality characteristics of seven primal cuts from 9-month-old female veal calves: a preliminary study. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2947-2956.	1.7	14
104	Effect of the Use of Tomato Pomace on Feeding and Performance of Lactating Goats. <i>Animals</i> , 2020, 10, 1574.	1.0	14
105	How Volatile Compounds, Oxidative Profile and Sensory Evaluation Can Change with Vacuum Aging in Donkey Meat. <i>Animals</i> , 2020, 10, 2126.	1.0	14
106	Assessment of Dietary Selenium and Vitamin E on Laying Performance and Quality Parameters of Fresh and Stored Eggs in Japanese Quails. <i>Foods</i> , 2020, 9, 1324.	1.9	14
107	Consumer Acceptance and Quality Parameters of the Commercial Olive Oils Manufactured with Cultivars Grown in Galicia (NW Spain). <i>Foods</i> , 2020, 9, 427.	1.9	14
108	The Perspective of Croatian Old Apple Cultivars in Extensive Farming for the Production of Functional Foods. <i>Foods</i> , 2021, 10, 708.	1.9	14

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109	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. <i>Marine Drugs</i> , 2021, 19, 374.	2.2	14
110	Potential Use of Elderberry (<i>Sambucus nigra</i> L.) as Natural Colorant and Antioxidant in the Food Industry. A Review. <i>Foods</i> , 2021, 10, 2713.	1.9	14
111	Chemical and physicochemical changes during the dry-cured processing of deer loin. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1025-1031.	1.3	13
112	Evaluation of the protein and bioactive compound bioaccessibility/bioavailability and cytotoxicity of the extracts obtained from aquaculture and fisheries by-products. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 97-125.	1.5	13
113	Influence of the Production System (Intensive vs. Extensive) at Farm Level on Proximate Composition and Volatile Compounds of Portuguese Lamb Meat. <i>Foods</i> , 2021, 10, 1450.	1.9	13
114	Development of new food and pharmaceutical products: Nutraceuticals and food additives. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 53-96.	1.5	12
115	Quality of main types of hunted red deer meat obtained in Spain compared to farmed venison from New Zealand. <i>Scientific Reports</i> , 2020, 10, 12157.	1.6	12
116	Recent Research Advances in Meat Products. <i>Foods</i> , 2021, 10, 1303.	1.9	12
117	Comparative Analysis of Statistical and Supervised Learning Models for Freshness Assessment of Oyster Mushrooms. <i>Food Analytical Methods</i> , 2022, 15, 917-939.	1.3	12
118	Effect of genotype on fatty acid composition of intramuscular and subcutaneous fat of Celta pig breed. <i>Grasas Y Aceites</i> , 2014, 65, e037.	0.3	11
119	Active Polypropylene-Based Films Incorporating Combined Antioxidants and Antimicrobials: Preparation and Characterization. <i>Foods</i> , 2021, 10, 722.	1.9	11
120	Effect of NaCl Replacement by other Salts on the Quality of Bāsaró Pork Sausages (PGI Chouriço de Tj ETQq0 0 0,rgBT /Overlock 10 T	1.9	11
121	Use of Meat-Bone Paste to Develop Calcium-Enriched Liver Pâté. <i>Foods</i> , 2021, 10, 2042.	1.9	11
122	Use of Turkey Meat Affected by White Striping Myopathy for the Development of Low-Fat Cooked Sausage Enriched with Chitosan. <i>Foods</i> , 2020, 9, 1866.	1.9	10
123	Oxidative Stability and Antioxidant Activity in Canned Eels: Effect of Processing and Filling Medium. <i>Foods</i> , 2021, 10, 790.	1.9	10
124	Beta vulgaris as a Natural Nitrate Source for Meat Products: A Review. <i>Foods</i> , 2021, 10, 2094.	1.9	10
125	Fatty acid profile and cholesterol and retinol contents in different locations of Celta pig breed. <i>Grasas Y Aceites</i> , 2014, 65, e036.	0.3	9
126	Carcass Characteristics and Meat Quality of Deer. , 2019, , 227-268.		9

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127	Effect of Pasteurization and Ripening Temperature on Chemical and Sensory Characteristics of Traditional Motal Cheese. <i>Fermentation</i> , 2020, 6, 95.	1.4	9
128	PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY OF EXTRACTS FROM <i>Bifurcaria bifurcata</i> ALGA, OBTAINED BY DIVERSE EXTRACTION CONDITIONS USING THREE DIFFERENT TECHNIQUES (HYDROTHERMAL, Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1535-1542.	0.2	9
129	Comparison Between HPLC-PAD and GC-MS Methods for the Quantification of Cholesterol in Meat. <i>Food Analytical Methods</i> , 2022, 15, 1118-1131.	1.3	9
130	Strategies to Increase the Value of Pomaces with Fermentation. <i>Fermentation</i> , 2021, 7, 299.	1.4	9
131	Relationship between carcass traits, prime cuts and carcass grading from foals slaughtered at the age of 13 and 26 months and supplemented with standard and linseed-rich feed. <i>Animal</i> , 2018, 12, 1084-1092.	1.3	8
132	Biochemical, Oxidative, and Lipolytic Changes during Vacuum-Packed Storage of Dry-Cured Loin: Effect of Chestnuts Intake by Celta Pigs. <i>Journal of Food Quality</i> , 2018, 2018, 1-14.	1.4	8
133	Pre-emulsified linseed oil as animal fat replacement in sheep meat sausages: Microstructure and physicochemical properties. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	8
134	Influence of the Inclusion of Chestnut (<i>Castanea sativa</i> Miller) in the Finishing Diet and Cooking Technique on the Physicochemical Parameters and Volatile Profile of Biceps femoris Muscle. <i>Foods</i> , 2020, 9, 754.	1.9	7
135	The Relationship between Lipid Content in Ground Beef Patties with Rate of Discoloration and Lipid Oxidation during Simulated Retail Display. <i>Foods</i> , 2021, 10, 1982.	1.9	7
136	Lipids and fatty acids. , 2019, , 107-137.		6
137	Effect of Increased Salt Water Intake on the Production and Composition of Dairy Goat Milk. <i>Animals</i> , 2021, 11, 2642.	1.0	6
138	Effect of chestnuts level in the formulation of the commercial feed on carcass characteristics and meat quality of Celta pig breed. <i>Spanish Journal of Agricultural Research</i> , 2016, 14, e0603.	0.3	6
139	Effects of Anthocyanin Supplementation and Ageing Time on the Volatile Organic Compounds and Sensory Attributes of Meat from Goat Kids. <i>Animals</i> , 2022, 12, 139.	1.0	6
140	Can the Introduction of Different Olive Cakes Affect the Carcass, Meat and Fat Quality of B��saro Pork?. <i>Foods</i> , 2022, 11, 1650.	1.9	6
141	Effect of Breed and Finishing Diet on Growth Parameters and Carcass Quality Characteristics of Navarre Autochthonous Foals. <i>Animals</i> , 2021, 11, 488.	1.0	5
142	Influence of feeding system on Longissimus thoracis et lumborum volatile compounds of an Iberian local lamb breed. <i>Small Ruminant Research</i> , 2021, 201, 106417.	0.6	5
143	Seasonal variations of carcass characteristics, meat quality and nutrition value in Iberian wild red deer. <i>Spanish Journal of Agricultural Research</i> , 2020, 18, e0605.	0.3	5
144	Fatty Acid Composition and Volatile Profile of longissimus thoracis et lumborum Muscle from Burguete and Jaca Navarra Foals Fattened with Different Finishing Diets. <i>Foods</i> , 2021, 10, 2914.	1.9	5

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145	Effect of Breed and Finishing Diet on Chemical Composition and Quality Parameters of Meat from Burguete and Jaca Navarra Foals. <i>Animals</i> , 2022, 12, 568.	1.0	5
146	Physicochemical changes of semimembranosus muscle during the processing of dry-cured ham from Celta pig. Effect of crossbreeding with Duroc and Landrace genotypes. <i>Animal Production Science</i> , 2018, 58, 1958.	0.6	4
147	Evolution of volatile compounds during dry-cured deer loin processing. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6204-6213.	1.3	4
148	Characterization of volatile profile of longissimus thoracis et lumborum muscle from Castellana and INRA 401 lambs reared under commercial conditions. <i>Small Ruminant Research</i> , 2021, 200, 106396.	0.6	4
149	Effect of the amount of chestnuts in the diet of Celta pigs on the fatty acid profile of dry-cured lacon. <i>Grasas Y Aceites</i> , 2016, 67, e119.	0.3	4
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