Ruben DomÃ-nguez

List of Publications by Year
in descending order

178	7,322	57631	66788
papers	citations	44 h-index	78 g-index

199	199	199	5370
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Functional fermented meat products with probioticsâ€"A review. Journal of Applied Microbiology, 2022, 133, 91-103.	1.4	23
2	Historical perspective of sensory analysis for the development of meat products: A contemporary challenge. , 2022, , 1-27.		1
3	Effects of Anthocyanin Supplementation and Ageing Time on the Volatile Organic Compounds and Sensory Attributes of Meat from Goat Kids. Animals, 2022, 12, 139.	1.0	6
4	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
5	Comparison Between HPLC-PAD and GC-MS Methods for the Quantification of Cholesterol in Meat. Food Analytical Methods, 2022, 15, 1118-1131.	1.3	9
6	Descriptive sensory analysis of meatâ€"The baseline for any sensory innovation for meat products: Case study. , 2022, , 107-120.		0
7	Necessary considerations for sensory evaluation of meat products: Quality indicators of meat products. , 2022, , 31-50.		0
8	Comparative Analysis of Statistical and Supervised Learning Models for Freshness Assessment of Oyster Mushrooms. Food Analytical Methods, 2022, 15, 917-939.	1.3	12
9	Protein Oxidation in Muscle Foods: A Comprehensive Review. Antioxidants, 2022, 11, 60.	2.2	97
10	Lipid oxidation of marine oils. , 2022, , 105-125.		0
11	Introduction and classification of lipids. , 2022, , 1-16.		0
12	Marine sources: Fish, shellfish, and algae. , 2022, , 51-68.		0
13	Fatty Acids. , 2022, , 41-52.		2
14	Encapsulation techniques to increase lipid stability. , 2022, , 413-459.		3
15	Animal source: Meat, subcutaneous fat, milk, and dairy products. , 2022, , 19-50.		1
16	Lipid oxidation of animal fat. , 2022, , 89-103.		1
17	Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers. Foods, 2022, 11, 596.	1.9	21
18	Effect of Breed and Finishing Diet on Chemical Composition and Quality Parameters of Meat from Burguete and Jaca Navarra Foals. Animals, 2022, 12, 568.	1.0	5

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19	Application of emerging technologies to obtain legume protein isolates with improved technoâ€functional properties and health effects. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2200-2232.	5.9	20
20	Improving oxidative stability of foods with appleâ€derived polyphenols. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 296-320.	5.9	21
21	Use of Hibiscus sabdariffa Calyxes in Meat Products. Frontiers in Animal Science, 2022, 3, .	0.8	3
22	Can the Introduction of Different Olive Cakes Affect the Carcass, Meat and Fat Quality of BÃsaro Pork?. Foods, 2022, 11, 1650.	1.9	6
23	Cruciferous vegetables as sources of nitrate in meat products. Current Opinion in Food Science, 2021, 38, 1-7.	4.1	17
24	Radish powder and oregano essential oil as nitrite substitutes in fermented cooked sausages. Food Research International, 2021, 140, 109855.	2.9	26
25	Low-sodium dry-cured rabbit leg: A novel meat product with healthier properties. Meat Science, 2021, 173, 108372.	2.7	26
26	Application of essential oils as antimicrobial agents against spoilage and pathogenic microorganisms in meat products. International Journal of Food Microbiology, 2021, 337, 108966.	2.1	151
27	Metallic-based salt substitutes to reduce sodium content in meat products. Current Opinion in Food Science, 2021, 38, 21-31.	4.1	52
28	Immobilization of oils using hydrogels as strategy to replace animal fats and improve the healthiness of meat products. Current Opinion in Food Science, 2021, 37, 135-144.	4.1	71
29	Preâ€emulsioned linseed oil as animal fat replacement in sheep meat sausages: Microstructure and physicochemical properties. Journal of Food Processing and Preservation, 2021, 45, .	0.9	8
30	Strategies to increase the shelf life of meat and meat products with phenolic compounds. Advances in Food and Nutrition Research, 2021, 98, 171-205.	1.5	16
31	Sonocrystallization. , 2021, , 299-316.		0
32	Packaging Systems. , 2021, , 49-69.		1
33	Introduction to food fraud. , 2021, , 1-30.		1
34	Technological Advances for Sustainable Livestock Production. , 2021, , 37-47.		0
35	Pulsed Electric Fields in Sustainable Food. , 2021, , 125-144.		1
36	Effect of Breed and Finishing Diet on Growth Parameters and Carcass Quality Characteristics of Navarre Autochthonous Foals. Animals, 2021, 11, 488.	1.0	5

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37	Effect of NaCl Partial Replacement by Chloride Salts on Physicochemical Characteristics, Volatile Compounds and Sensorial Properties of Dry-Cured Deer Cecina. Foods, 2021, 10, 669.	1.9	17
38	The Perspective of Croatian Old Apple Cultivars in Extensive Farming for the Production of Functional Foods. Foods, 2021, 10, 708.	1.9	14
39	Healthy beef burgers: Effect of animal fat replacement by algal and wheat germ oil emulsions. Meat Science, 2021, 173, 108396.	2.7	54
40	Active Polypropylene-Based Films Incorporating Combined Antioxidants and Antimicrobials: Preparation and Characterization. Foods, 2021, 10, 722.	1.9	11
41	Physicochemical, Thermal and Rheological Properties of Pectin Extracted from Sugar Beet Pulp Using Subcritical Water Extraction Process. Molecules, 2021, 26, 1413.	1.7	18
42	Health benefits, extraction and development of functional foods with curcuminoids. Journal of Functional Foods, 2021, 79, 104392.	1.6	41
43	Quality and stability of cooked sausages made from turkey meat affected by the white striping myopathy. Journal of Food Processing and Preservation, 2021, 45, e15555.	0.9	0
44	Effect of NaCl Replacement by other Salts on the Quality of BÃsaro Pork Sausages (PGI ChouriÃ§a de) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.9	11
45	Omega-3-Rich Oils from Marine Side Streams and Their Potential Application in Food. Marine Drugs, 2021, 19, 233.	2.2	19
46	Oxidative Stability and Antioxidant Activity in Canned Eels: Effect of Processing and Filling Medium. Foods, 2021, 10, 790.	1.9	10
47	Quality Characteristics of Semi-Moist Apricot-Cornflakes: Effect of Different Composite Coating Application and Storage Time. Coatings, 2021, 11, 516.	1.2	2
48	Physicochemical composition and nutritional properties of foal burgers enhanced with healthy oil emulsion hydrogels. International Journal of Food Science and Technology, 2021, 56, 6182-6191.	1.3	26
49	Encapsulation of Bioactive Phytochemicals in Plant-Based Matrices and Application as Additives in Meat and Meat Products. Molecules, 2021, 26, 3984.	1.7	22
50	Recent Research Advances in Meat Products. Foods, 2021, 10, 1303.	1.9	12
51	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. Marine Drugs, 2021, 19, 374.	2.2	14
52	Influence of the Production System (Intensive vs. Extensive) at Farm Level on Proximate Composition and Volatile Compounds of Portuguese Lamb Meat. Foods, 2021, 10, 1450.	1.9	13
53	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. Molecules, 2021, 26, 3880.	1.7	30
54	Evolution of volatile compounds during dryâ€cured deer loin processing. International Journal of Food Science and Technology, 2021, 56, 6204-6213.	1.3	4

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55	Characterization of volatile profile of longissimus thoracis et lumborum muscle from Castellana and INRA 401 lambs reared under commercial conditions. Small Ruminant Research, 2021, 200, 106396.	0.6	4
56	Fatty acid composition of lamb meat from Italian and German local breeds. Small Ruminant Research, 2021, 200, 106384.	0.6	19
57	The Relationship between Lipid Content in Ground Beef Patties with Rate of Discoloration and Lipid Oxidation during Simulated Retail Display. Foods, 2021, 10, 1982.	1.9	7
58	Influence of feeding system on Longissimus thoracis et lumborum volatile compounds of an Iberian local lamb breed. Small Ruminant Research, 2021, 201, 106417.	0.6	5
59	Use of Meat-Bone Paste to Develop Calcium-Enriched Liver PÃ¢tÃ©. Foods, 2021, 10, 2042.	1.9	11
60	Effect of Increased Salt Water Intake on the Production and Composition of Dairy Goat Milk. Animals, 2021, 11, 2642.	1.0	6
61	Influence of Murta (Ugni molinae Turcz) Powder on the Frankfurters Quality. Applied Sciences (Switzerland), 2021, 11, 8610.	1.3	3
62	Beta vulgaris as a Natural Nitrate Source for Meat Products: A Review. Foods, 2021, 10, 2094.	1.9	10
63	Pork liver protein hydrolysates as extenders of pork patties shelfâ€life. International Journal of Food Science and Technology, 2021, 56, 6246-6257.	1.3	1
64	Changes in the chemical and sensory profile of ripened Italian salami following the addition of different microbial starters. Meat Science, 2021, 180, 108584.	2.7	34
65	Relationship between volatile organic compounds, free amino acids, and sensory profile of smoked bacon. Meat Science, 2021, 181, 108596.	2.7	41
66	Heterocyclic aromatic amines in cooked food: Toxicology and analysis. , 2021, , 421-460.		0
67	Recent Discoveries in the Field of Lipid Bio-Based Ingredients for Meat Processing. Molecules, 2021, 26, 190.	1.7	31
68	Modern Food Production: Fundaments, Sustainability, and the Role of Technological Advances. , 2021, , 1-22.		2
69	Total Phenol Content and Antioxidant Activity of Different Celta Pig Carcass Locations as Affected by the Finishing Diet (Chestnuts or Commercial Feed). Antioxidants, 2021, 10, 5.	2.2	1
70	Total Phenol Content and Antioxidant Activity of Different Celta Pig Carcass Locations as Affected by the Finishing Diet (Chestnuts or Commercial Feed). Antioxidants, 2021, 10, 5.	2.2	21
71	Preservation of meat products with natural antioxidants from rosemary. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012053.	0.2	2
72	Edible Mushrooms as a Natural Source of Food Ingredient/Additive Replacer. Foods, 2021, 10, 2687.	1.9	34

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73	Potential Use of Elderberry (Sambucus nigra L.) as Natural Colorant and Antioxidant in the Food Industry. A Review. Foods, 2021, 10, 2713.	1.9	14
74	Fatty Acid Composition and Volatile Profile of longissimus thoracis et lumborum Muscle from Burguete and Jaca Navarra Foals Fattened with Different Finishing Diets. Foods, 2021, 10, 2914.	1.9	5
75	Comparative Study of Potato (Solanum tuberosum L.) and Sweet Potato (Ipomoea batatas L.): Evaluation of Proximate Composition, Polyphenol Content, Mineral and Antioxidant Activities. Applied Sciences (Switzerland), 2021, 11, 11844.	1.3	4
76	Fatty acid composition, phytochemicals and antioxidant potential of Capparis spinosa sedes. Grasas Y Aceites, 2021, 72, e430.	0.3	1
77	Strategies to Increase the Value of Pomaces with Fermentation. Fermentation, 2021, 7, 299.	1.4	9
78	Impact of fructooligosaccharides and probiotic strains on the quality parameters of low-fat Spanish SalchichÃ³n. Meat Science, 2020, 159, 107936.	2.7	56
79	Chemical and physicoâ€chemical changes during the dryâ€cured processing of deer loin. International Journal of Food Science and Technology, 2020, 55, 1025-1031.	1.3	13
80	One-step recovery of latex papain from Carica papaya using three phase partitioning and its use as milk-clotting and meat-tenderizing agent. International Journal of Biological Macromolecules, 2020, 146, 798-810.	3.6	36
81	Development of new food and pharmaceutical products: Nutraceuticals and food additives. Advances in Food and Nutrition Research, 2020, 92, 53-96.	1.5	12
82	Effect of NaCl replacement by other chloride salts on physicochemical parameters, proteolysis and lipolysis of dry-cured foal â€œececinaâ€• Journal of Food Science and Technology, 2020, 57, 1628-1635.	1.4	39
83	Effect of the Use of Tomato Pomace on Feeding and Performance of Lactating Goats. Animals, 2020, 10, 1574.	1.0	14
84	Influence of Plasma Treatment on the Polyphenols of Food Productsâ€”A Review. Foods, 2020, 9, 929.	1.9	18
85	Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. Applied Sciences (Switzerland), 2020, 10, 8340.	1.3	41
86	Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. Microorganisms, 2020, 8, 1833.	1.6	17
87	How Volatile Compounds, Oxidative Profile and Sensory Evaluation Can Change with Vacuum Aging in Donkey Meat. Animals, 2020, 10, 2126.	1.0	14
88	Quality of main types of hunted red deer meat obtained in Spain compared to farmed venison from New Zealand. Scientific Reports, 2020, 10, 12157.	1.6	12
89	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. Foods, 2020, 9, 1487.	1.9	35
90	Natural Antioxidants from Seeds and Their Application in Meat Products. Antioxidants, 2020, 9, 815.	2.2	38

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91	Assessment of Dietary Selenium and Vitamin E on Laying Performance and Quality Parameters of Fresh and Stored Eggs in Japanese Quails. Foods, 2020, 9, 1324.	1.9	14
92	Volatile Organic Compounds, Oxidative and Sensory Patterns of Vacuum Aged Foal Meat. Animals, 2020, 10, 1495.	1.0	21
93	Use of Turkey Meat Affected by White Striping Myopathy for the Development of Low-Fat Cooked Sausage Enriched with Chitosan. Foods, 2020, 9, 1866.	1.9	10
94	Effect of Pasteurization and Ripening Temperature on Chemical and Sensory Characteristics of Traditional Motal Cheese. Fermentation, 2020, 6, 95.	1.4	9
95	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. Foods, 2020, 9, 571.	1.9	53
96	Determination of Polyphenols Using Liquid Chromatographyâ€“Tandem Mass Spectrometry Technique (LCâ€“MS/MS): A Review. Antioxidants, 2020, 9, 479.	2.2	84
97	Elderberry (Sambucus nigra L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. Food Chemistry, 2020, 330, 127266.	4.2	95
98	Effects of different cooking methods and of the inclusion of chestnut (Castanea sativa Miller) in the finishing diet of Celta pig breed on the physicochemical parameters and volatile profile of Longissimus thoracis et lumborum muscle. Food Research International, 2020, 137, 109407.	2.9	16
99	Characterization of Enriched Meat-Based PÃ¢tÃ© Manufactured with Oleogels as Fat Substitutes. Gels, 2020, 6, 17.	2.1	57
100	Effect of Innovative Food Processing Technologies on the Physicochemical and Nutritional Properties and Quality of Non-Dairy Plant-Based Beverages. Foods, 2020, 9, 288.	1.9	96
101	Composition, Antifungal, Phytotoxic, and Insecticidal Activities of Thymus kotschyanus Essential Oil. Molecules, 2020, 25, 1152.	1.7	34
102	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer pÃ¢tÃ©. LWT - Food Science and Technology, 2020, 125, 109223.	2.5	65
103	Influence of the Inclusion of Chestnut (Castanea sativa Miller) in the Finishing Diet and Cooking Technique on the Physicochemical Parameters and Volatile Profile of Biceps femoris Muscle. Foods, 2020, 9, 754.	1.9	7
104	The Role of Essential Oils against Pathogenic Escherichia coli in Food Products. Microorganisms, 2020, 8, 924.	1.6	26
105	Turmeric (Curcuma longa L.) extract on oxidative stability, physicochemical and sensory properties of fresh lamb sausage with fat replacement by tiger nut (Cyperus esculentus L.) oil. Food Research International, 2020, 136, 109487.	2.9	66
106	Nutritional Characterization of Sea Bass Processing By-Products. Biomolecules, 2020, 10, 232.	1.8	38
107	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (Sparus) Tj ETQq1 1 0.784314 rgBT /Overlock	2.2	57
108	Use of Tiger Nut (Cyperus esculentus L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. Foods, 2020, 9, 44.	1.9	101

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109	Effect of Different Green Extraction Methods and Solvents on Bioactive Components of Chamomile (Matricaria chamomilla L.) Flowers. Molecules, 2020, 25, 810.	1.7	33
110	Tomato as Potential Source of Natural Additives for Meat Industry. A Review. Antioxidants, 2020, 9, 73.	2.2	118
111	Evaluation of the protein and bioactive compound bioaccessibility/bioavailability and cytotoxicity of the extracts obtained from aquaculture and fisheries by-products. Advances in Food and Nutrition Research, 2020, 92, 97-125.	1.5	13
112	Effect of replacing backfat with vegetable oils during the shelf-life of cooked lamb sausages. LWT - Food Science and Technology, 2020, 122, 109052.	2.5	71
113	Nutritional characterization of Butternut squash (Cucurbita moschata D.): Effect of variety (Ariel vs.) Tj ETQq1 1 0.784314 rgBT /Over	2.9	40
114	Consumer Acceptance and Quality Parameters of the Commercial Olive Oils Manufactured with Cultivars Grown in Galicia (NW Spain). Foods, 2020, 9, 427.	1.9	14
115	Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. Current Opinion in Food Science, 2020, 31, 81-87.	4.1	154
116	Meat Quality of Commercial Chickens Reared in Different Production Systems: Industrial, Range and Organic. Annals of Animal Science, 2020, 20, 263-285.	0.6	26
117	Seasonal variations of carcass characteristics, meat quality and nutrition value in Iberian wild red deer. Spanish Journal of Agricultural Research, 2020, 18, e0605.	0.3	5
118	Herbal Product Development and Characteristics. , 2020, , 205-240.		0
119	Effect of age on nutritional properties of Iberian wild red deer meat. Journal of the Science of Food and Agriculture, 2019, 99, 1561-1567.	1.7	31
120	Meat quality of farmed red deer fed a balanced diet: effects of supplementation with copper bolus on different muscles. Animal, 2019, 13, 888-896.	1.3	22
121	Volatile profile of fermented sausages with commercial probiotic strains and fructooligosaccharides. Journal of Food Science and Technology, 2019, 56, 5465-5473.	1.4	31
122	Lipids and fatty acids. , 2019, , 107-137.		6
123	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. Antioxidants, 2019, 8, 429.	2.2	824
124	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
125	Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. Food Analytical Methods, 2019, 12, 1263-1284.	1.3	131
126	Replacement of meat by spinach on physicochemical and nutritional properties of chicken burgers. Journal of Food Processing and Preservation, 2019, 43, e13935.	0.9	16

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127	Carcass Characteristics and Meat Quality of Deer. , 2019, , 227-268.		9
128	Innovative Green Technologies of Intensification for Valorization of Seafood and Their By-Products. Marine Drugs, 2019, 17, 689.	2.2	156
129	Substitution Effects of NaCl by KCl and CaCl2 on Lipolysis of Salted Meat. Foods, 2019, 8, 595.	1.9	30
130	Evaluating the impact of supercritical-CO2 pressure on the recovery and quality of oil from â€œhorchataâ€•by-products: Fatty acid profile, Î±-tocopherol, phenolic compounds, and lipid oxidation parameters. Food Research International, 2019, 120, 888-894.	2.9	29
131	Nutritional and meat quality characteristics of seven primal cuts from 9â€monthâ€old female veal calves: a preliminary study. Journal of the Science of Food and Agriculture, 2019, 99, 2947-2956.	1.7	14
132	Carcass and meat quality characteristics from Iberian wild red deer (Cervus elaphus) hunted at different ages. Journal of the Science of Food and Agriculture, 2019, 99, 1938-1945.	1.7	29
133	PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY OF EXTRACTS FROM Bifurcaria bifurcata ALGA, OBTAINED BY DIVERSE EXTRACTION CONDITIONS USING THREE DIFFERENT TECHNIQUES (HYDROTHERMAL,) Tj ETQq1 1 0.784314 rgBT /Overlock 1535-1542.	0.2	9
134	Effect of gender on breast and thigh turkey meat quality. British Poultry Science, 2018, 59, 408-415.	0.8	35
135	Effect of linseed supplementation and slaughter age on meat quality of grazing crossâ€bred Galician x Burguete foals. Journal of the Science of Food and Agriculture, 2018, 98, 266-273.	1.7	19
136	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. Animal, 2018, 12, 1084-1092.	1.3	8
137	Main Groups of Microorganisms of Relevance for Food Safety and Stability. , 2018, , 53-107.		69
138	Simple and Rapid Method for the Simultaneous Determination of Cholesterol and Retinol in Meat Using Normal-Phase HPLC Technique. Food Analytical Methods, 2018, 11, 319-326.	1.3	33
139	Physicochemical changes of semimembranosus muscle during the processing of dry-cured ham from Celta pig. Effect of crossbreeding with Duroc and Landrace genotypes. Animal Production Science, 2018, 58, 1958.	0.6	4
140	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. Trends in Food Science and Technology, 2018, 82, 135-147.	7.8	87
141	Biochemical, Oxidative, and Lipolytic Changes during Vacuum-Packed Storage of Dry-Cured Loin: Effect of Chestnuts Intake by Celta Pigs. Journal of Food Quality, 2018, 2018, 1-14.	1.4	8
142	Active packaging films with natural antioxidants to be used in meat industry: A review. Food Research International, 2018, 113, 93-101.	2.9	318
143	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. Food Research International, 2018, 114, 55-63.	2.9	118
144	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. Food Research International, 2018, 114, 47-54.	2.9	98

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145	Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. Food Research International, 2018, 113, 156-166.	2.9	239
146	Effect of the use of chestnuts (Castanea sativa Miller) in the finishing diet of Celta pig breed on the shelf-life of meat refrigerated and frozen. Food Research International, 2018, 114, 114-122.	2.9	14
147	Berries extracts as natural antioxidants in meat products: A review. Food Research International, 2018, 106, 1095-1104.	2.9	291
148	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
149	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. Journal of Food Science and Technology, 2017, 54, 26-37.	1.4	99
150	Phenolic compounds from three brown seaweed species using LC-DADâ€“ESI-MS/MS. Food Research International, 2017, 99, 979-985.	2.9	84
151	Effect of natural antioxidants on physicochemical properties and lipid stability of pork liver pÃ¢tÃ© manufactured with healthy oils during refrigerated storage. Journal of Food Science and Technology, 2017, 54, 4324-4334.	1.4	31
152	Proximate composition, phenolic content and in vitro antioxidant activity of aqueous extracts of the seaweeds Ascophyllum nodosum , Bifurcaria bifurcata and Fucus vesiculosus . Effect of addition of the extracts on the oxidative stability of canola oil under accelerated storage conditions. Food Research International, 2017, 99, 986-994.	2.9	88
153	Assessment of the antioxidant activity of Bifurcaria bifurcata aqueous extract on canola oil. Effect of extract concentration on the oxidation stability and volatile compound generation during oil storage. Food Research International, 2017, 99, 1095-1102.	2.9	59
154	Influence of partial pork backfat replacement by fish oil on nutritional and technological properties of liver pÃ¢tÃ©. European Journal of Lipid Science and Technology, 2017, 119, 1600178.	1.0	53
155	Effect of natural antioxidants in Spanish salchichÃ³n elaborated with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix. Meat Science, 2017, 124, 54-60.	2.7	57
156	Healthy Spanish salchichÃ³n enriched with encapsulated n â^' 3 long chain fatty acids in konjac glucomannan matrix. Food Research International, 2016, 89, 289-295.	2.9	109
157	Role of commercial starter cultures on microbiological, physicochemical characteristics, volatile compounds and sensory properties of dry-cured foal sausage. Asian Pacific Journal of Tropical Disease, 2016, 6, 396-403.	0.5	20
158	Effect of commercial starter cultures on free amino acid, biogenic amine and free fatty acid contents in dry-cured foal sausage. LWT - Food Science and Technology, 2016, 71, 47-53.	2.5	70
159	Effect of the amount of chestnuts in the diet of Celta pigs on the fatty acid profile of dry-cured lacon. Grasas Y Aceites, 2016, 67, e119.	0.3	4
160	Effect of the partial NaCl substitution by other chloride salts on the volatile profile during the ripening of dry-cured lacÃ³n. Grasas Y Aceites, 2016, 67, e128.	0.3	16
161	Effect of fat replacement by olive oil on the physico-chemical properties, fatty acids, cholesterol and tocopherol content of pÃ¢tÃ©. Grasas Y Aceites, 2016, 67, e133.	0.3	42
162	Effect of chestnuts level in the formulation of the commercial feed on carcass characteristics and meat quality of Celta pig breed. Spanish Journal of Agricultural Research, 2016, 14, e0603.	0.3	6

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163	Control of Lipid Oxidation in Muscle Food by Active Packaging Technology. , 2016, , 343-382.		1
164	Effect of slaughter age on foal carcass traits and meat quality. Animal, 2015, 9, 1713-1720.	1.3	59
165	The effect of cooking methods on nutritional value of foal meat. Journal of Food Composition and Analysis, 2015, 43, 61-67.	1.9	70
166	Physicochemical properties of foal meat as affected by cooking methods. Meat Science, 2015, 108, 50-54.	2.7	52
167	Physicochemical and sensory properties of Celta dry-ripened â€œsalchichÃ³nâ€•as affected by fat content. Grasas Y Aceites, 2015, 66, e059.	0.3	22
168	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 lacÃ³n. Food Control, 2015, 55, 90-96.	2.8	97
169	Fatty acids, retinol and cholesterol composition in various fatty tissues of Celta pig breed: Effect of the use of chestnuts in the finishing diet. Journal of Food Composition and Analysis, 2015, 37, 104-111.	1.9	29
170	Physicochemical and microbial changes during the manufacturing process of dry-cured lacÃ³n salted with potassium, calcium and magnesium chloride as a partial replacement for sodium chloride. Food Control, 2015, 50, 763-769.	2.8	90
171	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
172	Fatty acid profile and cholesterol and retinol contents in different locations of Celta pig breed. Grasas Y Aceites, 2014, 65, e036.	0.3	9
173	Effect of genotype on fatty acid composition of intramuscular and subcutaneous fat of Celta pig breed. Grasas Y Aceites, 2014, 65, e037.	0.3	11
174	Influence of thermal treatment on formation of volatile compounds, cooking loss and lipid oxidation in foal meat. LWT - Food Science and Technology, 2014, 58, 439-445.	2.5	125
175	Cooking losses, lipid oxidation and formation of volatile compounds in foal meat as affected by cooking procedure. Flavour and Fragrance Journal, 2014, 29, 240-248.	1.2	61
176	Effect of different cooking methods on lipid oxidation and formation of volatile compounds in foal meat. Meat Science, 2014, 97, 223-230.	2.7	213
177	Effect of the length of salting time on the proteolytic changes in dry-cured lacÃ³n during ripening and on the sensory characteristics of the final product. Food Control, 2012, 25, 789-796.	2.8	31
178	Influencia del sistema de producciÃ³n en la calidad de la canal de cerdos de raza BÃsara. Archivos De Zootecnia, 0, , 554-559.	0.2	2