

Estefania Jimenez-Martin

List of Publications by Year in descending order

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8
papers

347
citations

1307594

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h-index

1588992

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g-index

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all docs

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docs citations

8
times ranked

441
citing authors

#	ARTICLE	IF	CITATIONS
1	Suitability of Using Monolayered and Multilayered Emulsions for Microencapsulation of ω -3 Fatty Acids by Spray Drying: Effect of Storage at Different Temperatures. Food and Bioprocess Technology, 2015, 8, 100-111.	4.7	76
2	Enrichment of Chicken Nuggets with Microencapsulated Omega-3 Fish Oil: Effect of Frozen Storage Time on Oxidative Stability and Sensory Quality. Food and Bioprocess Technology, 2016, 9, 285-297.	4.7	57
3	Gas Chromatography–Mass Spectrometry Method for the Determination of Free Amino Acids as Their Dimethyl- <i>tert</i> -butylsilyl (TBDMS) Derivatives in Animal Source Food. Journal of Agricultural and Food Chemistry, 2012, 60, 2456-2463.	5.2	54
4	Volatile compounds and physicochemical characteristics during storage of microcapsules from different fish oil emulsions. Food and Bioprocess Technology, 2015, 9, 52-64.	3.6	45
5	Fatty acid composition in double and multilayered microcapsules of ω -3 as affected by storage conditions and type of emulsions. Food Chemistry, 2016, 194, 476-486.	8.2	42
6	Improving the lipid profile of ready-to-cook meat products by addition of omega-3 microcapsules: effect on oxidation and sensory analysis. Journal of the Science of Food and Agriculture, 2018, 98, 5302-5312.	3.5	38
7	Enrichment of Cinta Senese burgers with omega-3 fatty acids. Effect of type of addition and storage conditions on quality characteristics. Grasas Y Aceites, 2018, 69, 235.	0.9	30
8	Quality characteristics of fried lamb nuggets from low-value meat cuts: Effect of formulation and freezing storage. Food Science and Technology International, 2015, 21, 503-511.	2.2	5