

Estefania Jimenez-Martin

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3720437/publications.pdf>

Version: 2024-02-01

8
papers

347
citations

1307594

7
h-index

1588992

8
g-index

8
all docs

8
docs citations

8
times ranked

441
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving the lipid profile of ready-to-cook meat products by addition of omega-3 microcapsules: effect on oxidation and sensory analysis. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5302-5312.	3.5	38
2	Enrichment of Cinta Senese burgers with omega-3 fatty acids. Effect of type of addition and storage conditions on quality characteristics. <i>Grasas Y Aceites</i> , 2018, 69, 235.	0.9	30
3	Enrichment of Chicken Nuggets with Microencapsulated Omega-3 Fish Oil: Effect of Frozen Storage Time on Oxidative Stability and Sensory Quality. <i>Food and Bioprocess Technology</i> , 2016, 9, 285-297.	4.7	57
4	Fatty acid composition in double and multilayered microcapsules of ω -3 as affected by storage conditions and type of emulsions. <i>Food Chemistry</i> , 2016, 194, 476-486.	8.2	42
5	Volatile compounds and physicochemical characteristics during storage of microcapsules from different fish oil emulsions. <i>Food and Bioprocess Technology</i> , 2015, 96, 52-64.	3.6	45
6	Suitability of Using Monolayered and Multilayered Emulsions for Microencapsulation of ω -3 Fatty Acids by Spray Drying: Effect of Storage at Different Temperatures. <i>Food and Bioprocess Technology</i> , 2015, 8, 100-111.	4.7	76
7	Quality characteristics of fried lamb nuggets from low-value meat cuts: Effect of formulation and freezing storage. <i>Food Science and Technology International</i> , 2015, 21, 503-511.	2.2	5
8	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. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2456-2463.	5.2	54