

Santiago P Aubourg

List of Publications by Citations

Source: <https://exaly.com/author-pdf/3897536/santiago-p-aubourg-publications-by-citations.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

210
papers

4,567
citations

38
h-index

51
g-index

220
ext. papers

5,276
ext. citations

4.4
avg, IF

5.81
L-index

#	Paper	IF	Citations
210	Interaction of malondialdehyde with biological molecules [New trends about reactivity and significance. <i>International Journal of Food Science and Technology</i> , 2007 , 28, 323-335	3.8	99
209	Effects of storage in ozonised slurry ice on the sensory and microbial quality of sardine (<i>Sardina pilchardus</i>). <i>International Journal of Food Microbiology</i> , 2005 , 103, 121-30	5.8	96
208	Functional analysis of Arabidopsis immune-related MAPKs uncovers a role for MPK3 as negative regulator of inducible defences. <i>Genome Biology</i> , 2014 , 15, R87	18.3	85
207	Effect of kappa-carrageenan oligosaccharides on myofibrillar protein oxidation in peeled shrimp (<i>Litopenaeus vannamei</i>) during long-term frozen storage. <i>Food Chemistry</i> , 2018 , 245, 254-261	8.5	79
206	Impact of Wall Materials on Physicochemical Properties of Microencapsulated Fish Oil by Spray Drying. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2354-2365	5.1	74
205	Effects of storage in slurry ice on the microbial, chemical and sensory quality and on the shelf life of farmed turbot (<i>Psetta maxima</i>). <i>Food Chemistry</i> , 2006 , 95, 270-278	8.5	73
204	Biochemical changes and quality loss during chilled storage of farmed turbot (<i>Psetta maxima</i>). <i>Food Chemistry</i> , 2005 , 90, 445-452	8.5	73
203	Influence of storage time and temperature on lipid deterioration during cod (<i>Gadus morhua</i>) and haddock (<i>Melanogrammus aeglefinus</i>) frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 1943-1948	4.3	71
202	Proton nuclear magnetic resonance rapid and structure-specific determination of polyunsaturated fatty acids in fish lipids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1993 , 70, 225-228	1.8	71
201	Inhibition of chemical changes related to freshness loss during storage of horse mackerel (<i>Scomber scombrus</i>) in slurry ice. <i>Food Chemistry</i> , 2005 , 93, 619-625	8.5	65
200	Quality Assessment of Sardines During Storage by Measurement of Fluorescent Compounds. <i>Journal of Food Science</i> , 1997 , 62, 295-298	3.4	64
199	Fluorescence study of the pro-oxidant effect of free fatty acids on marine lipids. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 385-390	4.3	64
198	Quantitative high-resolution carbon-13 NMR analysis of lipids extracted from the white muscle of Atlantic tuna (<i>Thunnus alalunga</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 1247-1253	5.7	64
197	Effect of brine pre-treatment on lipid stability of frozen horse mackerel (<i>Trachurus trachurus</i>). <i>European Food Research and Technology</i> , 2002 , 215, 91-95	3.4	63
196	Chemical changes during the chilled storage of Chilean jack mackerel (<i>Trachurus murphyi</i>): Effect of a plant-extract icing system. <i>LWT - Food Science and Technology</i> , 2009 , 42, 1450-1454	5.4	62
195	Enhanced shelf-life of chilled European hake (<i>Merluccius merluccius</i>) stored in slurry ice as determined by sensory analysis and assessment of microbiological activity. <i>Food Research International</i> , 2004 , 37, 749-757	7	60
194	Effects of newer slurry ice systems on the quality of aquatic food products: a comparative review versus flake-ice chilling methods. <i>Trends in Food Science and Technology</i> , 2004 , 15, 575-582	15.3	59

193	Assessment of quality changes in frozen sardine (<i>Sardina pilchardus</i>) by fluorescence detection. <i>JAACS, Journal of the American Oil Chemists Society</i> , 1998 , 75, 575-580	1.8	57
192	Evaluation of an ozone-slurry ice combined refrigeration system for the storage of farmed turbot (<i>Psetta maxima</i>). <i>Food Chemistry</i> , 2006 , 97, 223-230	8.5	55
191	Recent advances in assessment of marine lipid oxidation by using fluorescence. <i>JAACS, Journal of the American Oil Chemists Society</i> , 1999 , 76, 409-419	1.8	55
190	Composition of phospholipids of white muscle of six tuna species. <i>Lipids</i> , 1995 , 30, 1127-35	1.6	54
189	Effect of hydrostatic high-pressure treatment on proteins, lipids and nucleotides in chilled farmed salmon (<i>Oncorhynchus kisutch</i>) muscle. <i>European Food Research and Technology</i> , 2010 , 230, 925-934	3.4	53
188	Oxidative Stability of Spray-Dried Microencapsulated Fish Oils with Different Wall Materials. <i>Journal of Aquatic Food Product Technology</i> , 2014 , 23, 567-578	1.6	51
187	Comparison of the cryoprotective effects of trehalose, alginate, and its oligosaccharides on peeled shrimp (<i>Litopenaeus vannamei</i>) during frozen storage. <i>Journal of Food Science</i> , 2015 , 80, C540-6	3.4	48
186	Influence of air-drying temperature on drying kinetics, colour, firmness and biochemical characteristics of Atlantic salmon (<i>Salmo salar</i> L.) fillets. <i>Food Chemistry</i> , 2013 , 139, 162-9	8.5	47
185	Quality preservation in chilled and frozen fish products by employment of slurry ice and natural antioxidants. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1467-1479	3.8	46
184	Studies on rancidity inhibition in frozen horse mackerel (<i>Trachurus trachurus</i>) by citric and ascorbic acids. <i>European Journal of Lipid Science and Technology</i> , 2004 , 106, 232-240	3	45
183	Evaluation of Sensory and Microbiological Changes and Identification of Proteolytic Bacteria during the Iced Storage of Farmed Turbot (<i>Psetta maxima</i>). <i>Journal of Food Science</i> , 2003 , 68, 2764-2771	3.4	45
182	Rancidity development during frozen storage of mackerel (<i>Scomber scombrus</i>): effect of catching season and commercial presentation. <i>European Journal of Lipid Science and Technology</i> , 2005 , 107, 316-323	3.2	45
181	Quality Assessment of Blue Whiting (<i>Micromesistius poutassou</i>) during Chilled Storage by Monitoring Lipid Damages. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3662-3666	5.7	44
180	Effect of high-pressure treatments applied before freezing and frozen storage on the functional and sensory properties of Atlantic mackerel (<i>Scomber scombrus</i>). <i>LWT - Food Science and Technology</i> , 2013 , 53, 100-106	5.4	43
179	Quality Differences Assessment in Canned Sardine (<i>Sardina pilchardus</i>) by Fluorescence Detection. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3617-3621	5.7	43
178	Lipid damage detection during the frozen storage of an underutilized fish species. <i>Food Research International</i> , 1999 , 32, 497-502	7	43
177	Lipid hydrolysis and oxidation development in frozen mackerel (<i>Scomber scombrus</i>): Effect of a high hydrostatic pressure pre-treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 18, 24-30	6.8	41
176	Changes in lipids during different sterilizing conditions in canning albacore (<i>Thunnus alalunga</i>) in oil. <i>International Journal of Food Science and Technology</i> , 1997 , 32, 427-431	3.8	39

175	Effect of Packing Media on the Oxidation of Canned Tuna Lipids. Antioxidant Effectiveness of Extra Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1150-1157	5.7	39
174	The cryoprotectant effect of xylooligosaccharides on denaturation of peeled shrimp (<i>Litopenaeus vannamei</i>) protein during frozen storage. <i>Food Hydrocolloids</i> , 2018 , 77, 228-237	10.6	38
173	Development of Lipid Changes Related to Quality Loss During the Frozen Storage of Farmed Coho Salmon (<i>Oncorhynchus kisutch</i>). <i>JAACS, Journal of the American Oil Chemists Society</i> , 2007 , 84, 727-734	1.8	38
172	Polyunsaturated Fatty Acids in Tuna Phospholipids: Distribution in the sn-2 Location and Changes during Cooking. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 585-589	5.7	38
171	Changes in flesh lipids and fill oils of albacore (<i>Thunnus alalunga</i>) during canning and storage. <i>Journal of Agricultural and Food Chemistry</i> , 1990 , 38, 809-812	5.7	37
170	Autolytic degradation and microbiological activity in farmed Coho salmon (<i>Oncorhynchus kisutch</i>) during chilled storage. <i>Food Chemistry</i> , 2007 , 104, 369-375	8.5	36
169	Lipid classes and their fatty acids at different loci of albacore (<i>Thunnus alalunga</i>): effects of the pre-cooking. <i>Journal of Agricultural and Food Chemistry</i> , 1989 , 37, 1060-1064	5.7	36
168	Effect of high-pressure treatment on microbial activity and lipid oxidation in chilled coho salmon. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, NA-NA	3	35
167	Effect of slurry ice on chemical changes related to quality loss during European Hake (<i>Merluccius merluccius</i>) chilled storage. <i>European Food Research and Technology</i> , 2004 , 219, 27-31	3.4	35
166	Improvement of the commercial quality of chilled Norway lobster (<i>Nephrops norvegicus</i>) stored in slurry ice: Effects of a preliminary treatment with an antimelanotic agent on enzymatic browning. <i>Food Chemistry</i> , 2007 , 103, 741-748	8.5	34
165	Effect of advanced chilling methods on lipid damage during sardine (<i>Sardina pilchardus</i>) storage. <i>European Journal of Lipid Science and Technology</i> , 2004 , 106, 844-850	3	33
164	Differential lipid damage in various muscle zones of frozen hake (<i>Merluccius merluccius</i>). <i>European Food Research and Technology</i> , 1999 , 208, 189-193		33
163	Effect of pre-soaking whole pelagic fish in a plant extract on sensory and biochemical changes during subsequent frozen storage. <i>LWT - Food Science and Technology</i> , 2007 , 40, 930-936	5.4	32
162	Damage detection in horse mackerel (<i>Trachurus trachurus</i>) during chilled storage. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 857-862	1.8	32
161	Cryoprotective roles of trehalose and alginate oligosaccharides during frozen storage of peeled shrimp (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2017 , 228, 257-264	8.5	31
160	Effect of combining high-pressure processing and frozen storage on the functional and sensory properties of horse mackerel (<i>Trachurus trachurus</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 21, 2-11	6.8	31
159	Lipid and sensory quality of canned Atlantic salmon (<i>Salmo salar</i>): Effect of the use of different seaweed extracts as covering liquids. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 596-605	3.5	30
158	Seasonal study of the lipid composition in different tissues of the common octopus (<i>Octopus vulgaris</i>). <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 479-487	3	30

157	Rancidity development in frozen pelagic fish: Influence of slurry ice as preliminary chilling treatment. <i>LWT - Food Science and Technology</i> , 2007 , 40, 991-999	5.4	30
156	Quality loss related to rancidity development during frozen storage of horse mackerel (<i>Trachurus trachurus</i>). <i>JAACS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 671-678	1.8	29
155	A ¹³ C-NMR study of lipid alterations during fish canning: Effect of filling medium. <i>Journal of the Science of Food and Agriculture</i> , 1995 , 69, 445-450	4.3	29
154	Extension of the shelf life of chilled hake (<i>Merluccius merluccius</i>) by a novel icing medium containing natural organic acids. <i>Food Control</i> , 2013 , 34, 356-363	6.2	27
153	Lipid damage during frozen storage of Gadiform species captured in different seasons. <i>European Journal of Lipid Science and Technology</i> , 2007 , 109, 608-616	3	27
152	Rancidity development during the chilled storage of farmed Coho salmon (<i>Oncorhynchus kisutch</i>). <i>European Journal of Lipid Science and Technology</i> , 2005 , 107, 411-417	3	27
151	Sensory, microbial and chemical effects of a slurry ice system on horse mackerel (<i>Trachurus trachurus</i>). <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 235-242	4.3	27
150	Influence of trehalose and alginate oligosaccharides on ice crystal growth and recrystallization in whiteleg shrimp (<i>Litopenaeus vannamei</i>) during frozen storage with temperature fluctuations. <i>International Journal of Refrigeration</i> , 2019 , 99, 176-185	3.8	27
149	An investigation of rancidity inhibition during frozen storage of Wels catfish (<i>Silurus glanis</i>) fillets by previous ascorbic and citric acid treatment. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1503-1509	3.8	26
148	Effect of previous chilled storage on rancidity development in frozen horse mackerel (<i>Trachurus trachurus</i>). <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1764-1771	4.3	26
147	Effect of a natural organic acid-icing system on the microbiological quality of commercially relevant chilled fish species. <i>LWT - Food Science and Technology</i> , 2012 , 46, 217-223	5.4	25
146	Lipid and mineral distribution in different zones of farmed and wild blackspot seabream (<i>Pagellus bogaraveo</i>). <i>European Journal of Lipid Science and Technology</i> , 2009 , 111, 957-966	3	25
145	Effect of biodegradable film (lyophilised alga <i>Fucus spiralis</i> and sorbic acid) on quality properties of refrigerated megrim (<i>Lepidorhombus whiffiagonis</i>). <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1891-1900	3.8	24
144	Effect of an icing medium containing the alga <i>Fucus spiralis</i> on the microbiological activity and lipid oxidation in chilled megrim (<i>Lepidorhombus whiffiagonis</i>). <i>Food Control</i> , 2016 , 59, 290-297	6.2	24
143	Lipid and Protein Changes Related to Quality Loss in Frozen Sardine (<i>Sardina pilchardus</i>) Previously Processed Under High-Pressure Conditions. <i>Food and Bioprocess Technology</i> , 2017 , 10, 296-306	5.1	24
142	Effect of a Polyphenol/Vacuum Packaging on Lipid Deterioration During an 18-Month Frozen Storage of Coho Salmon (<i>Oncorhynchus kisutch</i>). <i>Food and Bioprocess Technology</i> , 2012 , 5, 2602-2611	5.1	23
141	¹³ C nuclear magnetic resonance monitoring of free fatty acid release after fish thermal processing. <i>JAACS, Journal of the American Oil Chemists Society</i> , 1994 , 71, 479-482	1.8	23
140	Chemical composition and quality loss during technological treatment in coho salmon (<i>Oncorhynchus kisutch</i>). <i>Food Research International</i> , 2011 , 44, 1-13	7	22

139	Insights into Cryoprotective Roles of Carrageenan Oligosaccharides in Peeled Whiteleg Shrimp (<i>Litopenaeus vannamei</i>) during Frozen Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1792-1801	5.7	21
138	Lipid damage inhibition by previous high pressure processing in white muscle of frozen horse mackerel. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 1454-1461	3	21
137	Oxidation in fish lipids during thermal stress as studied by ¹³ C nuclear magnetic resonance spectroscopy. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1998 , 75, 147-154	1.8	21
136	Enhanced quality and safety during on-board chilled storage of fish species captured in the Grand Sole North Atlantic fishing bank. <i>Food Chemistry</i> , 2008 , 106, 493-500	8.5	21
135	Insights into ice-growth inhibition by trehalose and alginate oligosaccharides in peeled Pacific white shrimp (<i>Litopenaeus vannamei</i>) during frozen storage. <i>Food Chemistry</i> , 2019 , 278, 482-490	8.5	21
134	Effect of high-pressure pre-treatments on enzymatic activities of Atlantic mackerel (<i>Scomber scombrus</i>) during frozen storage. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 23, 18-24	6.8	20
133	Chemical changes during farmed coho salmon (<i>Oncorhynchus kisutch</i>) canning: Effect of a preliminary chilled storage. <i>Food Chemistry</i> , 2009 , 112, 362-368	8.5	20
132	Distribution of lipids and trace minerals in different muscle sites of farmed and wild turbot (<i>Psetta maxima</i>). <i>International Journal of Food Science and Technology</i> , 2007 , 42, 1456-1464	3.8	20
131	A comparison between conventional and fluorescence detection methods of cooking-induced damage to tuna fish lipids. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1995 , 200, 252-5		20
130	Rancidity development during the frozen storage of farmed coho salmon (<i>Oncorhynchus kisutch</i>): Effect of antioxidant composition supplied in the diet. <i>Food Chemistry</i> , 2009 , 115, 143-148	8.5	19
129	Changes in the flesh of cooked farmed salmon (<i>Oncorhynchus kisutch</i>) with previous storage in slurry ice (-1.5°C). <i>LWT - Food Science and Technology</i> , 2008 , 41, 1726-1732	5.4	19
128	On-board quality preservation of megrim (<i>Lepidorhombus whiffiagonis</i>) by a novel ozonised-slurry ice system. <i>European Food Research and Technology</i> , 2006 , 223, 232-237	3.4	19
127	Changes in free amino acids content in albacore (<i>Thunnus alalunga</i>) muscle during thermal processing. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1988 , 187, 432-5		19
126	Quality of Fresh Atlantic Salmon (<i>Salmo salar</i>) Under Hyperbaric Storage at Low Temperature by Evaluation of Microbial and Physicochemical Quality Indicators. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1895-1906	5.1	18
125	Selective-Targeted Effect of High-Pressure Processing on Proteins Related to Quality: a Proteomics Evidence in Atlantic Mackerel (<i>Scomber scombrus</i>). <i>Food and Bioprocess Technology</i> , 2014 , 7, 2342-2353	5.1	18
124	Evaluation of a slurry ice system for the commercialization of ray (<i>Raja clavata</i>): Effects on spoilage mechanisms directly affecting quality loss and shelf-life. <i>LWT - Food Science and Technology</i> , 2008 , 41, 974-981	5.4	18
123	Lipid deterioration during chilled storage of Atlantic pomfret (<i>Brama brama</i>). <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 661-667	3	18
122	Use of citric and lactic acids in ice to enhance quality of two fish species during on-board chilled storage. <i>International Journal of Refrigeration</i> , 2014 , 40, 390-397	3.8	17

121	Antibacterial, Antiviral and Antifungal Activity of Essential Oils: Mechanisms and Applications 2014 , 51-81		17
120	Changes in Freshness during Frozen Storage of Farmed Coho Salmon: Effect of Replacement of Synthetic Antioxidants by Natural Ones in Fish Feeds. <i>North American Journal of Aquaculture</i> , 2012 , 74, 224-229	1.5	17
119	Impact of high-pressure processing on chemical constituents and nutritional properties in aquatic foods: a review. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 873-891	3.8	17
118	Effect of chill storage under different icing conditions on sensory and physical properties of canned farmed salmon (<i>Oncorhynchus kisutch</i>). <i>International Journal of Food Science and Technology</i> , 2010 , 45, 295-304	3.8	16
117	Development of different damage pathways in Norway lobster (<i>Nephrops norvegicus</i>) stored under different chilling systems. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1552-1558	4.3	16
116	Protein denaturation in frozen stored hake (<i>Merluccius merluccius</i> L.) muscle: The role of formaldehyde. <i>Food Chemistry</i> , 1994 , 50, 267-275	8.5	16
115	Lipid hydrolysis and oxidation in farmed gilthead seabream (<i>Sparus aurata</i>) slaughtered and chilled under different icing conditions. <i>Grasas Y Aceites</i> , 2010 , 61, 183-190	1.3	16
114	Antioxidant and antimicrobial effects of stevia (<i>Stevia rebaudiana</i> Bert.) extracts during preservation of refrigerated salmon paste. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600467	3	15
113	Proteomics analysis in frozen horse mackerel previously high-pressure processed. <i>Food Chemistry</i> , 2015 , 185, 495-502	8.5	15
112	Impact of icing systems with aqueous, ethanolic and ethanolic-aqueous extracts of alga <i>Fucus spiralis</i> on microbial and biochemical quality of chilled hake (<i>Merluccius merluccius</i>). <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2081-2089	3.8	15
111	The effect of glazing based on saponin-free quinoa (<i>Chenopodium quinoa</i>) extract on the lipid quality of frozen fatty fish. <i>LWT - Food Science and Technology</i> , 2018 , 98, 231-236	5.4	15
110	Influence of formaldehyde in the formation of fluorescence related to fish deterioration. <i>European Food Research and Technology</i> , 1998 , 206, 29-32		15
109	Rancidity inhibition study in frozen whole mackerel (<i>scomber scombrus</i>) by a previous plant extract treatment.. <i>Grasas Y Aceites</i> , 2005 , 56,	1.3	15
108	Preservative Effect of a Previous High-Pressure Treatment on the Chemical Changes Related to Quality Loss in Frozen Hake (<i>Merluccius merluccius</i>). <i>Food and Bioprocess Technology</i> , 2018 , 11, 293-304	5.1	15
107	Effect of High-Pressure Processing of Atlantic Mackerel (<i>Scomber scombrus</i>) on Biochemical Changes During Commercial Frozen Storage. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2159-2170	5.1	14
106	Label-free based proteomics analysis of protein changes in frozen whiteleg shrimp (<i>Litopenaeus vannamei</i>) pre-soaked with sodium trimetaphosphate. <i>Food Research International</i> , 2020 , 137, 109455	7	14
105	High-pressure processing before freezing and frozen storage of European hake (<i>Merluccius merluccius</i>): effect on mechanical properties and visual appearance. <i>European Food Research and Technology</i> , 2018 , 244, 423-431	3.4	14
104	Quality changes of farmed blackspot seabream (<i>Pagellus bogaraveo</i>) subjected to slaughtering and storage under flow ice and ozonised flow ice. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1561-1571	3.8	14

103	Analysis of 1-O-alk-1-enylglycerophospholipids of albacore tuna (<i>Thunnus alalunga</i>) and their alterations during thermal processing. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 2395-2399	5-7	14
102	Enzymatic Activity During Frozen Storage of Atlantic Horse Mackerel (<i>Trachurus trachurus</i>) Pre-treated by High-Pressure Processing. <i>Food and Bioprocess Technology</i> , 2015 , 8, 493-502	5-1	13
101	Cryoprotective characteristics of different sugar alcohols on peeled Pacific white shrimp (<i>Litopenaeus vannamei</i>) during frozen storage and their possible mechanisms of action. <i>International Journal of Food Properties</i> , 2020 , 23, 95-107	3	13
100	Shelf life extension of Atlantic pomfret (<i>Brama brama</i>) fillets by packaging under a vacuum-skin system. <i>European Food Research and Technology</i> , 2004 , 218, 313-317	3-4	13
99	Fluorescence formation by interaction of albacore (<i>Thunnus alalunga</i>) muscle with acetaldehyde in a model system. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 1805-1808	5-7	13
98	Effectiveness of a combined ethanol aqueous extract of alga <i>Cystoseira compressa</i> for the quality enhancement of a chilled fatty fish species. <i>European Food Research and Technology</i> , 2018 , 244, 291-299	3-4	13
97	Quality Enhancement of Refrigerated Hake Muscle by Active Packaging with a Protein Concentrate from <i>Spirulina platensis</i> . <i>Food and Bioprocess Technology</i> , 2020 , 13, 1110-1118	5-1	12
96	Quality Enhancement of Chilled Fish by Including Alga <i>Bifurcaria bifurcata</i> Extract in the Icing Medium. <i>Food and Bioprocess Technology</i> , 2016 , 9, 387-395	5-1	12
95	Chemical Changes Related to Loss of Quality in Pacific White Shrimp (<i>Litopenaeus vannamei</i>) during Chilled Storage under Slurry Ice Conditions. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2507-2515	2-1	12
94	Species Differentiation by Multivariate Analysis of Phospholipids from Canned Atlantic Tuna. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 2495-2499	5-7	12
93	Effect of previous gutting on rancidity development in horse mackerel (<i>Trachurus trachurus</i>) during frozen storage at 20 °C. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 270-275	3-8	12
92	Effect of brine freezing on the rancidity development during the frozen storage of small pelagic fish species. <i>European Food Research and Technology</i> , 2005 , 220, 107-112	3-4	12
91	Localization of formaldehyde production during frozen storage of European hake (<i>Merluccius merluccius</i>). <i>European Food Research and Technology</i> , 2001 , 213, 43-47	3-4	12
90	Partial characterization of jumbo squid skin pigment extract and its antioxidant potential in a marine oil system. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 1293-1304	3	12
89	Concentration of EPA and DHA from Refined Salmon Oil by Optimizing the Urea-Fatty Acid Adduction Reaction Conditions Using Response Surface Methodology. <i>Molecules</i> , 2019 , 24,	4-8	11
88	Kappa-carrageenan oligosaccharides retard the progression of protein and lipid oxidation in mackerel () fillets during frozen storage.. <i>RSC Advances</i> , 2020 , 10, 20827-20836	3-7	11
87	Microbial activity inhibition in chilled mackerel (<i>Scomber scombrus</i>) by employment of an organic acid-icing system. <i>Journal of Food Science</i> , 2012 , 77, M264-9	3-4	11
86	Comparative chemical composition of different muscle zones in angler (<i>Lophius piscatorius</i>). <i>Journal of Food Composition and Analysis</i> , 2012 , 28, 81-87	4-1	11

85	Preservative effect of an organic acid-icing system on chilled fish lipids. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 487-496	3	11
84	Lipid changes during long-term storage of canned tuna (<i>Thunnus alalunga</i>). <i>European Food Research and Technology</i> , 1998 , 206, 33-37		11
83	Effect of previous slurry ice treatment on the quality of cooked sardine (<i>Sardina pilchardus</i>). <i>European Food Research and Technology</i> , 2006 , 224, 193-198	3.4	11
82	Chemical changes in silver carp (<i>Hypophthalmichthys molitrix</i>) minced muscle during frozen storage: Effect of a previous washing process. <i>Grasas Y Aceites</i> , 2010 , 61, 95-101	1.3	11
81	Characterization of the Jumbo Squid () Skin By-Product by Shotgun Proteomics and Protein-Based Bioinformatics. <i>Marine Drugs</i> , 2019 , 18,	6	11
80	Effect of high-pressure processing pretreatment on the physical properties and colour assessment of frozen European hake (<i>Merluccius merluccius</i>) during long term storage. <i>Food Research International</i> , 2018 , 112, 233-240	7	10
79	Sensory and Physical Changes in Chilled Farmed Coho Salmon (<i>Oncorhynchus kisutch</i>): Effect of Previous Optimized Hydrostatic High-Pressure Conditions. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1539-1549 ¹⁰	5.1	10
78	Quality changes during the frozen storage of the crustacean lobster krill (<i>Munida</i> spp.). <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 431-439	3	10
77	Lipid damage in farmed rainbow trout (<i>Oncorhynchus mykiss</i>) after slaughtering and chilled storage. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 1127-1135	3	10
76	Quality enhancement of canned sardine (<i>Sardina pilchardus</i>) by a preliminary slurry ice chilling treatment. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 598-605	3	10
75	Effect of partially hydrolysed lipids on inhibition of oxidation of marine lipids. <i>European Food Research and Technology</i> , 2001 , 212, 540-545	3.4	10
74	Trehalose and alginate oligosaccharides increase the stability of muscle proteins in frozen shrimp (<i>Litopenaeus vannamei</i>). <i>Food and Function</i> , 2020 , 11, 1270-1278	6.1	10
73	Chemical Composition and Nutritional Value of Different Seaweeds from the West Algerian Coast. <i>Journal of Aquatic Food Product Technology</i> , 2020 , 29, 90-104	1.6	10
72	Impact of prior high-pressure processing on lipid damage and volatile amines formation in mackerel muscle subjected to frozen storage and canning. <i>LWT - Food Science and Technology</i> , 2021 , 135, 109957	5.4	10
71	Maximization of the docosahexaenoic and eicosapentaenoic acids content in concentrates obtained from a by-product of rainbow trout (<i>Oncorhynchus mykiss</i>) processing. <i>European Food Research and Technology</i> , 2018 , 244, 937-948	3.4	10
70	Novel Technologies for the Preservation of Chilled Aquatic Food Products 2012 , 299-323		10
69	Preservative Effect of Algae Extracts on Lipid Composition and Rancidity Development in Brine-Canned Atlantic Chub Mackerel (<i>Scomber colias</i>). <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1900129	3	9
68	Biogenic amines assessment during different stages of the canning process of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1236-1245	3.8	9

67	Effect of oregano and thyme essential oils on the microbiological and chemical quality of refrigerated (4 °C) ready-to-eat squid rings. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1439-1447	3.8	9
66	Effect of slurry ice on the functional properties of proteins related to quality loss during skipjack tuna (<i>Katsuwonus pelamis</i>) chilled storage. <i>Journal of Food Science</i> , 2015 , 80, C695-702	3.4	9
65	Fluorescence changes in amine model systems related to fish deterioration. <i>International Journal of Food Science and Technology</i> , 1997 , 32, 153-158	3.8	9
64	Quality retention during the chilled distribution of farmed turbot (<i>Psetta maxima</i>): effect of a primary slurry ice treatment. <i>International Journal of Food Science and Technology</i> , 2005 , 40, 817-824	3.8	9
63	Application of ¹³ C NMR to the selection of the thermal processing conditions of canned fatty fish. <i>European Food Research and Technology</i> , 2000 , 210, 176-178	3.4	9
62	Zonal distribution of fatty acids in albacore (<i>Thunnus alalunga</i>) triglycerides and their changes during cooking. <i>Journal of Agricultural and Food Chemistry</i> , 1990 , 38, 255-257	5.7	9
61	Combined Treatments of High Hydrostatic Pressure and CO in Coho Salmon (<i>Oncorhynchus kisutch</i>): Effects on Enzyme Inactivation, Physicochemical Properties, and Microbial Shelf Life. <i>Foods</i> , 2020 , 9,	4.9	8
60	Effects of High-Pressure Treatment on the Muscle Proteome of Hake by Bottom-Up Proteomics. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4559-4570	5.7	8
59	Impact of previous active dipping in <i>Fucus spiralis</i> extract on the quality enhancement of chilled lean fish. <i>Food Control</i> , 2018 , 90, 407-414	6.2	8
58	Pressure Effects on Seafoods. <i>Food Engineering Series</i> , 2016 , 625-669	0.5	8
57	Improved microbial and sensory quality of clams (<i>Venerupis rhomboideus</i>), oysters (<i>Ostrea edulis</i>) and mussels (<i>Mytilus galloprovincialis</i>) by refrigeration in a slurry ice packaging system. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 861-869	3.8	8
56	Effect of a flax seed (<i>Linum usitatissimum</i>) soaking treatment on the frozen storage stability of mackerel (<i>Scomber scombrus</i>) fillets. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 2638-2644	4.3	8
55	Fluorescence formation during albacore (<i>Thunnus alalunga</i>) thermal processing. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1992 , 195, 332-335		8
54	Effect of jumbo squid (<i>Dosidicus gigas</i>) skin extract on the microbial activity in chilled mackerel (<i>Scomber scombrus</i>). <i>LWT - Food Science and Technology</i> , 2016 , 72, 134-140	5.4	8
53	Quality Enhancement of Chilled Lean Fish by Previous Active Dipping in <i>Bifurcaria bifurcata</i> Alga Extract. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1662-1673	5.1	8
52	Optimisation of rancidity stability in long-chain PUFA concentrates obtained from a rainbow trout (<i>Oncorhynchus mykiss</i>) by-product. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1463-1472	3.8	7
51	Impact of a packing medium with alga <i>Bifurcaria bifurcata</i> extract on canned Atlantic mackerel (<i>Scomber scombrus</i>) quality. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3462-3467	4.3	7
50	Effect of a two-step natural organic acid treatment on microbial activity and lipid damage during blue whiting (<i>Micromesistius poutassou</i>) chilling. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1021-1030	3.8	7

49	Improved quality and shelf life of farmed trout (<i>Oncorhynchus mykiss</i>) by whole processing in a combined ozonised flow ice refrigeration system. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1595-1601	3.8	7
48	Kappa-carrageenan and its oligosaccharides maintain the physicochemical properties of myofibrillar proteins in shrimp mud (Xia-Hua) during frozen storage. <i>Journal of Food Science</i> , 2021 , 86, 140-148	3.4	7
47	The Impact of Quinoa (<i>Chenopodium quinoa</i> Willd.) Ethanolic Extracts in the Icing Medium on Quality Loss of Atlantic Chub Mackerel (<i>Scomber colias</i>) Under Chilling Storage. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120,	3	7
46	New icing media for quality enhancement of chilled hake (<i>Merluccius merluccius</i>) using a jumbo squid (<i>Dosidicus gigas</i>) skin extract. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3412-3419	4.3	6
45	Inhibition of quality loss in chilled megrim (<i>Lepidorhombus whiffiagonis</i>) by employing citric and lactic acid icing. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 18-26	3.8	6
44	Effect of the antioxidant profile in the diet of farmed coho salmon (<i>Oncorhynchus kisutch</i>) on the nutritional value retention during frozen storage. <i>Grasas Y Aceites</i> , 2013 , 64, 311-319	1.3	6
43	Effect of a previous high hydrostatic pressure treatment on lipid damage in chilled Chilean jack mackerel (<i>Trachurus murphyi</i>). <i>Grasas Y Aceites</i> , 2013 , 64, 472-481	1.3	6
42	Partial inhibition of cholesterol oxides formation in frozen fish pre-treated with a plant extract. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 342-348	3.8	6
41	The chemical composition of different edible locations (central and edge muscles) of flat fish (<i>Lepidorhombus whiffiagonis</i>). <i>International Journal of Food Science and Technology</i> , 2018 , 53, 271-281	3.8	6
40	Changes in Sensory and Physical Parameters in Chill-Stored Farmed Coho Salmon (<i>Oncorhynchus kisutch</i>). <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 633-643	1.6	5
39	Recent trends for the employment of jumbo squid (<i>Dosidicus gigas</i>) by-products as a source of bioactive compounds with nutritional, functional and preservative applications: a review. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 987-998	3.8	5
38	Does the trophic habitat influence the biochemical quality of the gonad of <i>Octopus vulgaris</i> ? Stable isotopes and lipid class contents as bio-indicators of different life-cycle strategies. <i>Hydrobiologia</i> , 2014 , 725, 33-46	2.4	5
37	Microbiological Quality of Ready-to-Eat Pickled Fish Products. <i>Journal of Aquatic Food Product Technology</i> , 2014 , 23, 498-510	1.6	5
36	Effect of the antioxidants composition in diet on the sensory and physical properties of frozen farmed Coho salmon (<i>Oncorhynchus kisutch</i>). <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 1199-206	4.3	5
35	Effect of different icing conditions on lipid damage development in chilled horse mackerel (<i>Trachurus trachurus</i>) muscle. <i>Grasas Y Aceites</i> , 2011 , 62, 436-442	1.3	5
34	Distribution of Triglycerides, Phospholipids and Polyunsaturated Fatty Acids in Different Sites in Raw Albacore (<i>Thunnus alalunga</i>) Muscle: Changes After Cooking. <i>Canadian Institute of Food Science and Technology Journal</i> , 1991 , 24, 287-291		5
33	Efecto del enlatado en aceite y salmuera y su posterior almacenamiento sobre los lípidos de la bacoreta (<i>Euthynnus alletteratus</i>). <i>Grasas Y Aceites</i> , 1995 , 46, 77-84	1.3	5
32	The Effect of Gelatine Packaging Film Containing a Protein Concentrate on Atlantic Mackerel Shelf Life. <i>Molecules</i> , 2020 , 25,	4.8	5

31	Label-free proteomic analysis revealed the mechanisms of protein oxidation induced by hydroxyl radicals in whiteleg shrimp (<i>Litopenaeus vannamei</i>) muscle. <i>Food and Function</i> , 2021 , 12, 4337-4348	6.1	5
30	Enhancement of the rancidity stability in a marine-oil model by addition of a saponin-free quinoa (<i>Chenopodium quinoa</i> Willd.) ethanol extract. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600291	3	4
29	Effect of previous ascorbic acid treatment on the fatty acid profile of cobia (<i>Rachycentron canadum</i>) fillets during frozen storage. <i>Grasas Y Aceites</i> , 2012 , 63, 70-78	1.3	4
28	Effect of pH on fluorescence formation related to fish deterioration. <i>European Food Research and Technology</i> , 1998 , 207, 268-272		4
27	Evolution of capillary zone electrophoresis profiles of methanol soluble compounds during fish chilling: relation to freshness. <i>European Food Research and Technology</i> , 2000 , 210, 353-358	3.4	4
26	EPA/DHA Concentrate by Urea Complexation Decreases Hyperinsulinemia and Increases Plin5 in the Liver of Mice Fed a High-Fat Diet. <i>Molecules</i> , 2020 , 25,	4.8	4
25	Biochemical Composition and Energy Strategy Along the Reproductive Cycle of Female in Galician Waters (NW Spain). <i>Frontiers in Physiology</i> , 2020 , 11, 760	4.6	4
24	Effect of Prior Chilling Period and Alga-Extract Packaging on the Quality of a Canned Underutilised Fish Species. <i>Foods</i> , 2020 , 9,	4.9	4
23	Antimicrobial and antioxidant effect of lyophilized <i>Fucus spiralis</i> addition on gelatin film during refrigerated storage of mackerel. <i>Food Control</i> , 2022 , 131, 108416	6.2	4
22	Comparative effect of a previous 150-MPa treatment on the quality loss of frozen hake stored at different temperatures. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4245-4251	4.3	4
21	Quality loss assessment in fish-based ready-to-eat foods during refrigerated storage. <i>Grasas Y Aceites</i> , 2013 , 64, 22-29	1.3	3
20	Development of an indirect ß-actinin-based immunoassay for the evaluation of protein breakdown and quality loss in fish species subjected to different chilling methods. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 69-75	3.8	3
19	Macroelements and Trace Elements Content in Brine-Canned Mackerel () Subjected to High-Pressure Processing and Frozen Storage. <i>Foods</i> , 2020 , 9,	4.9	3
18	Protective Effect of Red Algae () Extracts on Essential Dietary Components of Heat-Treated Salmon. <i>Antioxidants</i> , 2021 , 10,	7.1	3
17	Quality enhancement of the abundant under-valued crustacean, lobster krill (<i>Munida</i> spp.), during its chilled storage. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 708-716	3.8	2
16	Effects of High Pressure Treatment on Physicochemical Quality of Pre- and Post-Rigor Palm Ruff (<i>Seriolella violacea</i>) Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2018 , 27, 379-393	1.6	2
15	A Comparative Study of Lipid Composition of an Undervalued Crustacean (<i>Munida</i> spp.) Captured in Winter and Summer. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 1004-1013	1.6	2
14	Changes on enzymatic activity and on sarcoplasmic and myofibrillar proteins of frozen-stored hake (<i>Merluccius merluccius</i>) pre-treated by high pressure. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2041-2048	3.8	2

13	Synthesis of EPA- and DHA-Enriched Structured Acylglycerols at the -2 Position Starting from Commercial Salmon Oil by Enzymatic Lipase Catalysis under Supercritical Conditions. <i>Molecules</i> , 2021 , 26,	4.8	2
12	Insights into the similarities and differences of whiteleg shrimp pre-soaked with sodium tripolyphosphate and sodium trimetaphosphate during frozen storage. <i>Food Chemistry</i> , 2021 , 348, 129134	8.5	2
11	Inhibition of lipid damage in refrigerated salmon (<i>Oncorhynchus kisutch</i>) by a combined treatment of CO ₂ packaging and high-pressure processing. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 5968	3.8	2
10	Acylglycerol synthesis including EPA and DHA from rainbow trout (<i>Oncorhynchus mykiss</i>) belly flap oil and caprylic acid catalyzed by <i>Thermomyces lanuginosus</i> lipase under supercritical carbon dioxide. <i>European Food Research and Technology</i> , 2021 , 247, 499-511	3.4	2
9	Effect of slaughtering conditions on lipid damage of chilled farmed turbot (<i>Psetta maxima</i>) muscle. <i>Grasas Y Aceites</i> , 2010 , 61, 312-320	1.3	1
8	Combined PEF, CO ₂ and HP application to chilled coho salmon and its effects on quality attributes under different rigor conditions. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 74, 102832	6.8	1
7	Impact of theaflavin soaking pretreatment on oxidative stabilities and physicochemical properties of semi-dried large yellow croaker (<i>Pseudosciaena crocea</i>) fillets during storage. <i>Food Packaging and Shelf Life</i> , 2022 , 32, 100852	8.2	1
6	Investigation of the changes in the lipid profiles in hairtail (<i>Trichiurus haumela</i>) muscle during frozen storage using chemical and LC/MS-based lipidomics analysis.. <i>Food Chemistry</i> , 2022 , 390, 133140	8.5	1
5	Effect of High-Pressure Processing and Frozen Storage Prior to Canning on the Content of Essential and Toxic Elements in Mackerel. <i>Food and Bioprocess Technology</i> , 2021 , 14, 1555-1565	5.1	0
4	Effect of Alga <i>Gelidium</i> sp. Flour Extract on Lipid Damage Evolution in Heated Fish Muscle System. <i>Antioxidants</i> , 2022 , 11, 807	7.1	0
3	Use of biopreservation to improve the quality of fresh aquatic products 2022 , 343-378		
2	Nutritional and Preservative Properties of Polyphenol-Rich Olive Oil: Effect on Seafood Processing and Storage 2022 , 455-477		
1	Lipid Compounds 2009 , 69-86		