

Santiago P Aubourg

List of Publications by Year in Descending Order

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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	Use of biopreservation to improve the quality of fresh aquatic products 2022 , 343-378		
209	Nutritional and Preservative Properties of Polyphenol-Rich Olive Oil: Effect on Seafood Processing and Storage 2022 , 455-477		
208	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
207	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
206	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
205	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
204	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
203	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
202	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
201	Inhibition of lipid damage in refrigerated salmon (<i>Oncorhynchus kisutch</i>) by a combined treatment of CO2 packaging and high-pressure processing. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 5968	3.8	2
200	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
199	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
198	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
197	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
196	Protective Effect of Red Algae () Extracts on Essential Dietary Components of Heat-Treated Salmon. <i>Antioxidants</i> , 2021 , 10,	7.1	3
195	Combined PEF, CO2 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
194	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

193	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
192	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
191	Kappa-carrageenan oligosaccharides retard the progression of protein and lipid oxidation in mackerel (<i>Scomber scombrus</i>) fillets during frozen storage.. <i>RSC Advances</i> , 2020 , 10, 20827-20836	3.7	11
190	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
189	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
188	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
187	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
186	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
185	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
184	The Effect of Gelatine Packaging Film Containing a Protein Concentrate on Atlantic Mackerel Shelf Life. <i>Molecules</i> , 2020 , 25,	4.8	5
183	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
182	Macroelements and Trace Elements Content in Brine-Canned Mackerel (<i>Scomber scombrus</i>) Subjected to High-Pressure Processing and Frozen Storage. <i>Foods</i> , 2020 , 9,	4.9	3
181	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
180	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
179	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
178	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
177	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
176	Characterization of the Jumbo Squid (<i>Dosidicus gigas</i>) Skin By-Product by Shotgun Proteomics and Protein-Based Bioinformatics. <i>Marine Drugs</i> , 2019 , 18,	6	11

175	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
174	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
173	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
172	Effects of High Pressure Treatment on Physicochemical Quality of Pre- and Post-Rigor Palm Ruff (<i>Seriola lalandi</i>) Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2018 , 27, 379-393	1.6	2
171	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
170	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
169	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
168	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
167	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
166	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
165	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
164	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
163	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
162	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
161	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
160	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
159	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
158	The Impact of Quinoa (<i>Chenopodium quinoa</i> Willd.) Ethanol 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

157	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
156	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
155	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
154	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
153	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
152	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
151	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
150	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
149	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
148	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
147	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
146	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
145	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
144	Pressure Effects on Seafoods. <i>Food Engineering Series</i> , 2016 , 625-669	0.5	8
143	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
142	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
141	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
140	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

139	Proteomics analysis in frozen horse mackerel previously high-pressure processed. <i>Food Chemistry</i> , 2015 , 185, 495-502	8.5	15
138	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
137	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
136	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
135	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
134	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
133	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
132	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
131	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
130	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
129	Microbiological Quality of Ready-to-Eat Pickled Fish Products. <i>Journal of Aquatic Food Product Technology</i> , 2014 , 23, 498-510	1.6	5
128	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		30
127	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
126	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
125	Functional analysis of <i>Arabidopsis</i> immune-related MAPKs uncovers a role for MPK3 as negative regulator of inducible defences. <i>Genome Biology</i> , 2014 , 15, R87	18.3	85
124	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
123	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
122	Antibacterial, Antiviral and Antifungal Activity of Essential Oils: Mechanisms and Applications 2014 , 51-81		17

121	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
120	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
119	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
118	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
117	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
116	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
115	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
114	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
113	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
112	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
111	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
110	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
109	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
108	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
107	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
106	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
105	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
104	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

103	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
102	Novel Technologies for the Preservation of Chilled Aquatic Food Products 2012 , 299-323		10
101	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
100	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
99	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
98	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
97	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
96	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
95	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
94	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
93	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
92	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
91	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
90	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
89	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
88	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
87	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
86	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

85	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
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