

Iciar Astiasar

List of Publications by Year in descending order

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130
papers

6,396
citations

41258

49
h-index

79541

73
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191
all docs

191
docs citations

191
times ranked

5723
citing authors

#	ARTICLE	IF	CITATIONS
1	Gels as fat replacers in bakery products: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3768-3781.	5.4	27
2	Use of hydrocolloids and vegetable oils for the formulation of a butter replacer: Optimization and oxidative stability. <i>LWT - Food Science and Technology</i> , 2022, 153, 112538.	2.5	17
3	Evaluation of Hemp Seed Oils Stability under Accelerated Storage Test. <i>Antioxidants</i> , 2022, 11, 490.	2.2	21
4	Fatty acid profile, sterols, and squalene content comparison between two conventional (olive oil and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Journal of Food Science, 2022, 87, 1489-1499.	1.5	13
5	Fatty acid composition, acute toxicity and anti-inflammatory activity of the n-hexane extract from <i>Ranunculus macrophyllus</i> Desf. roots. <i>South African Journal of Botany</i> , 2022, 148, 315-325.	1.2	6
6	Meat lipids, NaCl and carnitine: Do they unveil the conundrum of the association between red and processed meat intake and cardiovascular diseases?_Invited Review. <i>Meat Science</i> , 2021, 171, 108278.	2.7	31
7	Nutritional constituents and effect of in vitro digestion on polyphenols and antioxidant activity of the large-leaved buttercup (<i>Ranunculus macrophyllus</i> Desf.). <i>Food Bioscience</i> , 2021, 40, 100904.	2.0	2
8	Oils and Bioactive Lipids: Quality, Stability, and Functionality. <i>Foods</i> , 2021, 10, 1248.	1.9	1
9	Exploring Tools for Designing Dysphagia-Friendly Foods: A Review. <i>Foods</i> , 2021, 10, 1334.	1.9	24
10	Flax and hempseed oil functional ingredient stabilized by inulin and chia mucilage as a butter replacer in muffin formulations. <i>Journal of Food Science</i> , 2020, 85, 3072-3080.	1.5	20
11	DHA rich algae oil delivered by O/W or gelled emulsions: strategies to increase its bioaccessibility. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2251-2258.	1.7	33
12	Influence of a gel emulsion containing microalgal oil and a blackthorn (<i>Prunus spinosa</i> L.) branch extract on the antioxidant capacity and acceptability of reduced-fat beef patties. <i>Meat Science</i> , 2019, 148, 219-222.	2.7	41
13	Quality assessment of the lipid fraction in industrial and artisan biscuits commercialized in Navarre (Spain). <i>LWT - Food Science and Technology</i> , 2019, 109, 436-442.	2.5	3
14	First international descriptive and interventional survey for cholesterol and non-cholesterol sterol determination by gas- and liquid-chromatographyâ€œUrgent need for harmonisation of analytical methods. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2019, 190, 115-125.	1.2	28
15	Using canola oil hydrogels and organogels to reduce saturated animal fat in meat batters. <i>Food Research International</i> , 2019, 122, 129-136.	2.9	87
16	Omega-3 fatty acids and plant sterols as cardioprotective ingredients in beef patties: composition and relevance of nutritional information on sensory characterization. <i>Food and Function</i> , 2019, 10, 7883-7891.	2.1	7
17	Health-related messages in the labeling of processed meat products: a market evaluation. <i>Food and Nutrition Research</i> , 2019, 63, .	1.2	8
18	Effects of EPA and lipoic acid supplementation on circulating FGF21 and the fatty acid profile in overweight/obese women following a hypocaloric diet. <i>Food and Function</i> , 2018, 9, 3028-3036.	2.1	16

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19	Bioaccessibility and biological activity of <i>Melissa officinalis</i> , <i>Lavandula latifolia</i> and <i>Origanum vulgare</i> extracts: Influence of an in vitro gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2018, 44, 146-154.	1.6	34
20	International descriptive and interventional survey for oxysterol determination by gas- and liquid-chromatographic methods. <i>Biochimie</i> , 2018, 153, 26-32.	1.3	16
21	Oxysterols formation: A review of a multifactorial process. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2017, 169, 39-45.	1.2	40
22	Volatiles formation in gelled emulsions enriched in polyunsaturated fatty acids during storage: type of oil and antioxidant. <i>Journal of Food Science and Technology</i> , 2017, 54, 2842-2851.	1.4	7
23	The effect of low-fat beef patties formulated with a low-energy fat analogue enriched in long-chain polyunsaturated fatty acids on lipid oxidation and sensory attributes. <i>Meat Science</i> , 2017, 134, 7-13.	2.7	47
24	Antioxidant effect of water and acetone extracts of <i>Fucus vesiculosus</i> on oxidative stability of skin care emulsions. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600072.	1.0	11
25	Margarines and Fast-Food French Fries: Low Content of trans Fatty Acids. <i>Nutrients</i> , 2017, 9, 662.	1.7	13
26	<i>Solanum sessiliflorum</i> (mana-cubiu) antioxidant protective effect toward cholesterol oxidation: Influence of docosahexaenoic acid. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1125-1131.	1.0	6
27	Linseed oil gelled emulsion: A successful fat replacer in dry fermented sausages. <i>Meat Science</i> , 2016, 121, 107-113.	2.7	103
28	Bioaccessibility of rutin, caffeic acid and rosmarinic acid: Influence of the in vitro gastrointestinal digestion models. <i>Journal of Functional Foods</i> , 2016, 26, 428-438.	1.6	89
29	Unsaturated lipid matrices protect plant sterols from degradation during heating treatment. <i>Food Chemistry</i> , 2016, 196, 451-458.	4.2	24
30	Antiproliferative effect of phenylethanoid glycosides from <i>Verbena officinalis</i> L. on Colon Cancer Cell Lines. <i>LWT - Food Science and Technology</i> , 2015, 63, 1016-1022.	2.5	19
31	Role of <i>Melissa officinalis</i> in cholesterol oxidation: Antioxidant effect in model systems and application in beef patties. <i>Food Research International</i> , 2015, 69, 133-140.	2.9	20
32	Cholesterol and stigmasterol within a sunflower oil matrix: Thermal degradation and oxysterols formation. <i>Steroids</i> , 2015, 99, 155-160.	0.8	24
33	A new polyunsaturated gelled emulsion as replacer of pork back-fat in burger patties: Effect on lipid composition, oxidative stability and sensory acceptability. <i>LWT - Food Science and Technology</i> , 2015, 62, 1069-1075.	2.5	66
34	Phenolic compounds of blackthorn (<i>Prunus spinosa</i> L.) and influence of in vitro digestion on their antioxidant capacity. <i>Journal of Functional Foods</i> , 2015, 19, 49-62.	1.6	87
35	Reduced fat bologna sausages with improved lipid fraction. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 744-751.	1.7	11
36	A novel approach to monitor the oxidation process of different types of heated oils by using chemometric tools. <i>Food Research International</i> , 2014, 57, 152-161.	2.9	47

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37	Healthy reduced-fat Bologna sausages enriched in ALA and DHA and stabilized with Melissa officinalis extract. Meat Science, 2014, 96, 1185-1190.	2.7	40
38	Optimization of a gelled emulsion intended to supply ω -3 fatty acids into meat products by means of response surface methodology. Meat Science, 2014, 98, 615-621.	2.7	71
39	Recomendaciones de manipulaci3n dom3stica de frutas y hortalizas para preservar su valor nutritivo. Revista Espanola De Nutricion Humana Y Dietetica, 2014, 18, 100.	0.1	5
40	Reduction of sodium and increment of calcium and ω -3 polyunsaturated fatty acids in dry fermented sausages: effects on the mineral content, lipid profile and sensory quality. Journal of the Science of Food and Agriculture, 2013, 93, 876-881.	1.7	19
41	Oxidative stability of O/W and W/O/W emulsions: Effect of lipid composition and antioxidant polarity. Food Research International, 2013, 51, 132-140.	2.9	88
42	A review of analytical methods measuring lipid oxidation status in foods: a challenging task. European Food Research and Technology, 2013, 236, 1-15.	1.6	230
43	2012: No trans fatty acids in Spanish bakery products. Food Chemistry, 2013, 138, 422-429.	4.2	38
44	Thermo-oxidation of cholesterol: Effect of the unsaturation degree of the lipid matrix. Food Chemistry, 2013, 141, 2757-2764.	4.2	47
45	Development of nutraceuticals containing marine algae oils. , 2013, , 634-657.		4
46	Enrichment of meat products with omega-3 fatty acids by methods other than modification of animal diet. , 2013, , 299-318.		2
47	Sterols heating: Degradation and formation of their ring-structure polar oxidation products. Food Chemistry, 2012, 135, 706-712.	4.2	58
48	Stability of avocado oil during heating: Comparative study to olive oil. Food Chemistry, 2012, 132, 439-446.	4.2	117
49	Chemical composition, mineral content and antioxidant activity of Verbena officinalis L.. LWT - Food Science and Technology, 2011, 44, 875-882.	2.5	63
50	High in omega-3 fatty acids bologna-type sausages stabilized with an aqueous-ethanol extract of Melissa officinalis. Meat Science, 2011, 88, 705-711.	2.7	39
51	Anti-proliferative Effect of Melissa officinalis on Human Colon Cancer Cell Line. Plant Foods for Human Nutrition, 2011, 66, 328-334.	1.4	73
52	The inclusion of functional foods enriched in fibre, calcium, iodine, fat-soluble vitamins and n-3 fatty acids in a conventional diet improves the nutrient profile according to the Spanish reference intake. Public Health Nutrition, 2011, 14, 451-458.	1.1	10
53	Determination of non-polar and mid-polar monomeric oxidation products of stigmasterol during thermo-oxidation. Food Chemistry, 2010, 122, 277-284.	4.2	28
54	Effect of Fish and Oil Nature on Frying Process and Nutritional Product Quality. Journal of Food Science, 2010, 75, H62-7.	1.5	59

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55	Effect of lyophilized water extracts of <i>Melissa officinalis</i> on the stability of algae and linseed oil-in-water emulsion to be used as a functional ingredient in meat products. <i>Meat Science</i> , 2010, 85, 373-377.	2.7	54
56	Selenium, iodine, ω -3 PUFA and natural antioxidant from <i>Melissa officinalis</i> L.: A combination of components from healthier dry fermented sausages formulation. <i>Meat Science</i> , 2010, 85, 274-279.	2.7	57
57	Oxysterols: A world to explore. <i>Food and Chemical Toxicology</i> , 2010, 48, 3289-3303.	1.8	196
58	Consumo de zumos de frutas en el marco de una alimentaci3n saludable: Documento de Postura del Comit3 Cient4fico 5 al d4a4. <i>Actividad Dietetica</i> , 2010, 14, 138-143.	0.1	4
59	Algal Oils. , 2009, , 491-513.		2
60	Impact of global and subjective mini nutritional assessment (MNA) questions on the evaluation of the nutritional status: The role of gender and age. <i>Archives of Gerontology and Geriatrics</i> , 2009, 49, 69-73.	1.4	21
61	Use of natural antioxidants from lyophilized water extracts of <i>Borago officinalis</i> in dry fermented sausages enriched in ω -3 PUFA. <i>Meat Science</i> , 2009, 83, 271-277.	2.7	70
62	Criterios y par4metros b4sicos para la evaluaci3n de alimentos candidatos a incluirlos en las recomendaciones de consumo de frutas y hortalizas 5 al d4a4. el Documento Director. <i>Actividad Dietetica</i> , 2009, 13, 75-82.	0.1	4
63	Nutritional assessment interpretation on 22 007 Spanish community-dwelling elders through the Mini Nutritional Assessment test. <i>Public Health Nutrition</i> , 2009, 12, 82-90.	1.1	122
64	Inhibition of Serum Cholesterol Oxidation by Dietary Vitamin C and Selenium Intake in High Fat Fed Rats. <i>Lipids</i> , 2008, 43, 383-390.	0.7	14
65	Validation of a gas chromatography4 mass spectrometry method for the analysis of sterol oxidation products in serum. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2008, 864, 61-68.	1.2	57
66	Food Consumption Analysis in Spanish Elderly Based upon the Mini Nutritional Assessment Test. <i>Annals of Nutrition and Metabolism</i> , 2008, 52, 299-307.	1.0	23
67	Stability of Sterols in Phytosterol-Enriched Milk under Different Heating Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9997-10002.	2.4	53
68	Enhancement of the nutritional status and quality of fresh pork sausages following the addition of linseed oil, fish oil and natural antioxidants. <i>Meat Science</i> , 2008, 80, 1046-1054.	2.7	118
69	Development of dry fermented sausages rich in docosahexaenoic acid with oil from the microalgae <i>Schizochytrium</i> sp.: Influence on nutritional properties, sensorial quality and oxidation stability. <i>Food Chemistry</i> , 2007, 104, 1087-1096.	4.2	60
70	Nutritional and sensory properties of dry fermented sausages enriched with ω 3 PUFAs. <i>Meat Science</i> , 2006, 72, 727-733.	2.7	101
71	Stability of linseed oil and antioxidants containing dry fermented sausages: A study of the lipid fraction during different storage conditions. <i>Meat Science</i> , 2006, 73, 269-277.	2.7	68
72	Preliminary Study on Health-Related Lipid Components of Bakery Products. <i>Journal of Food Protection</i> , 2006, 69, 1393-1401.	0.8	18

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73	Intensity of lipid oxidation and formation of cholesterol oxidation products during frozen storage of raw and cooked chicken. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 141-146.	1.7	49
74	Use of microwave in chicken breast and application of different storage conditions: consequences on oxidation. <i>European Food Research and Technology</i> , 2005, 221, 592-596.	1.6	8
75	Levels of Phytosterol Oxides in Enriched and Nonenriched Spreads: Application of a Thin-Layer Chromatography-Gas Chromatography Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7844-7850.	2.4	56
76	The effect of cooking and storage on the fatty acid profile of chicken breast. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 301-306.	1.0	18
77	Functional dry fermented sausages manufactured with high levels of n-3 fatty acids: nutritional benefits and evaluation of oxidation. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1061-1068.	1.7	53
78	Comparison of simultaneous distillation extraction (SDE) and solid-phase microextraction (SPME) for the analysis of volatile compounds in dry-cured ham. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1364-1370.	1.7	46
79	Evaluation of the nutritional aspects and cholesterol oxidation products of pork liver and fish patés. <i>Food Chemistry</i> , 2004, 86, 47-53.	4.2	45
80	The use of linseed oil improves nutritional quality of the lipid fraction of dry-fermented sausages. <i>Food Chemistry</i> , 2004, 87, 69-74.	4.2	98
81	Study of the effect of different fiber coatings and extraction conditions on dry cured ham volatile compounds extracted by solid-phase microextraction (SPME). <i>Talanta</i> , 2004, 64, 458-466.	2.9	87
82	New formulations for healthier dry fermented sausages: a review. <i>Trends in Food Science and Technology</i> , 2004, 15, 452-457.	7.8	107
83	Comparison of modified atmosphere packaging and vacuum packaging for long period storage of dry-cured ham: effects on colour, texture and microbiological quality. <i>Meat Science</i> , 2004, 67, 57-63.	2.7	106
84	Effect of storage and packaging on fatty acid composition and oxidation in dry fermented sausages made with added olive oil and antioxidants. <i>Meat Science</i> , 2004, 67, 237-244.	2.7	90
85	Effect of Fat Level and Partial Replacement of Pork Backfat with Olive Oil on the Lipid Oxidation and Volatile Compounds of Greek Dry Fermented Sausages. <i>Journal of Food Science</i> , 2003, 68, 1531-1536.	1.5	55
86	Consequences of Microwave Heating and Frying on the Lipid Fraction of Chicken and Beef Patties. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5941-5945.	2.4	42
87	Optimization of instrumental colour analysis in dry-cured ham. <i>Meat Science</i> , 2003, 63, 287-292.	2.7	62
88	Improvement of nutritional properties of Chorizo de Pamplona by replacement of pork backfat with soy oil. <i>Meat Science</i> , 2003, 65, 1361-1367.	2.7	72
89	Combined Effect of Cooking (Grilling and Roasting) and Chilling Storage (with and without Air) on Lipid and Cholesterol Oxidation in Chicken Breast. <i>Journal of Food Protection</i> , 2003, 66, 840-846.	0.8	36
90	Effect of fat level and partial replacement of pork backfat with olive oil on processing and quality characteristics of fermented sausages. <i>Meat Science</i> , 2002, 61, 397-404.	2.7	191

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91	Use of exogenous enzymes to elaborate the Roman fish sauce "garum"™. Journal of the Science of Food and Agriculture, 2002, 82, 107-112.	1.7	19
92	Composition of pâtés elaborated with mackerel flesh (Scomber scombrus) and tuna liver (Thunnus) Tj ETQq0 0,0,rgBT /Overlock 10	4.2	24
93	Calcium ascorbate as a potential partial substitute for NaCl in dry fermented sausages: effect on colour, texture and hygienic quality at different concentrations. Meat Science, 2001, 57, 23-29.	2.7	79
94	Effect of replacing pork backfat with pre-emulsified olive oil on lipid fraction and sensory quality of Chorizo de Pamplona "a traditional Spanish fermented sausage. Meat Science, 2001, 59, 251-258.	2.7	174
95	Analysis of volatile compounds by GC-MS of a dry fermented sausage: chorizo de Pamplona. Food Research International, 2001, 34, 67-75.	2.9	162
96	Oxidation Process Affecting Fatty Acids and Cholesterol in Fried and Roasted Salmon. Journal of Agricultural and Food Chemistry, 2001, 49, 5662-5667.	2.4	98
97	Fatty Acid Modifications and Cholesterol Oxidation in Pork Loin during Frying at Different Temperatures. Journal of Food Protection, 2001, 64, 1062-1066.	0.8	21
98	Postprandial de novo lipogenesis and metabolic changes induced by a high-carbohydrate, low-fat meal in lean and overweight men. American Journal of Clinical Nutrition, 2001, 73, 253-261.	2.2	133
99	Influence of partial replacement of NaCl with KCl and CaCl ₂ on microbiological evolution of dry fermented sausages. Food Microbiology, 2001, 18, 329-334.	2.1	61
100	Characterization of chorizo de Pamplona. Food Chemistry, 2000, 69, 195-200.	4.2	83
101	Changes in volatile compounds during ripening of chorizo de Pamplona elaborated with Lactobacillus plantarum and Staphylococcus carnosus Cambios en los compuestos volátiles durante la maduración del chorizo de Pamplona elaborado con Lactobacillus plantarum y Staphylococcus carnosus. Food Science and Technology International, 2000, 6, 439-447.	1.1	21
102	Influence of the Simultaneous Addition of the Protease Flavourzyme and the Lipase Novozym 677BG on Dry Fermented Sausage Compounds Extracted by SDE and Analyzed by GC-MS. Journal of Agricultural and Food Chemistry, 2000, 48, 2395-2400.	2.4	39
103	Dry fermented sausages made with a protease from Aspergillus oryzae and/or a starter culture. Meat Science, 1999, 52, 403-409.	2.7	43
104	Influence of Partial Replacement of NaCl with KCl and CaCl ₂ on Texture and Color of Dry Fermented Sausages. Journal of Agricultural and Food Chemistry, 1999, 47, 873-877.	2.4	95
105	Dry fermented sausages manufactured with different amounts of commercial proteinases: Evolution of total free ±-NH ₂ -N groups and sensory evaluation of the texture. Meat Science, 1998, 49, 213-221.	2.7	14
106	Simultaneous addition of Palatase M and Protease P to a dry fermented sausage (Chorizo de Pamplona) elaboration: Effect over peptidic and Lipid fractions. Meat Science, 1998, 50, 37-44.	2.7	26
107	A Mixture of Potassium, Magnesium, and Calcium Chlorides as a Partial Replacement of Sodium Chloride in Dry Fermented Sausages. Journal of Agricultural and Food Chemistry, 1998, 46, 4372-4375.	2.4	55
108	Deep-Fat Frying Modifies High-Fat Fish Lipid Fraction. Journal of Agricultural and Food Chemistry, 1998, 46, 2793-2796.	2.4	131

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109	Addition of Palatase M (Lipase from <i>Rhizomucormiehei</i>) to Dry Fermented Sausages: Effect over Lipolysis and Study of the Further Oxidation Process by GCMS. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3244-3248.	2.4	26
110	Addition of a Neutral Proteinase from <i>Bacillus subtilis</i> (Neutrase) Together with a Starter to a Dry Fermented Sausage Elaboration and Its Effect on the Amino Acid Profiles and the Flavor Development. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 472-475.	2.4	35
111	Effect of the Addition of a Neutral Proteinase from <i>Bacillus subtilis</i> (Neutrase) on Nitrogen Fractions and Texture of Spanish Fermented Sausage. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2798-2801.	2.4	20
112	Cooking and Warm-Holding: Effect on General Composition and Amino Acids of Kidney Beans (<i>Phaseolus vulgaris</i>), Chickpeas (<i>Cicer arietinum</i>), and Lentils (<i>Lens culinaris</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4763-4767.	2.4	72
113	Application of Lipozyme 10,000 L (from <i>Rhizomucormiehei</i>) in Dry Fermented Sausage Technology: A Study in a Pilot Plant and at the Industrial Level. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1972-1976.	2.4	15
114	Use of lipase from <i>Rhizomucor miehei</i> in dry fermented sausages elaboration: Microbial, chemical and sensory analysis. <i>Meat Science</i> , 1997, 45, 99-105.	2.7	31
115	Dry fermented sausages elaborated with <i>Lactobacillus plantarum-staphylococcus carnosus</i> . Part II: Effect of partial replacement of NaCl with KCl on the proteolytic and insolubilization processes. <i>Meat Science</i> , 1997, 46, 277-284.	2.7	28
116	Colour evaluation of chorizo de Pamplona, a Spanish dry fermented sausage: Comparison between the CIE L*a*b* and the Hunter lab systems with illuminants D65 and C. <i>Meat Science</i> , 1997, 46, 313-318.	2.7	38
117	Lipid Fractions of Dry Fermented Sausages Change when Starter Culture and/or <i>Aspergillus</i> Lipase are Added. <i>Journal of Food Science</i> , 1997, 62, 1076-1079.	1.5	13
118	Effects of frying and warmholding on fatty acids and cholesterol of sole (<i>Solea solea</i>), codfish (<i>Gadus morrhua</i>) and hake (<i>Merluccius merluccius</i>). <i>Food Chemistry</i> , 1997, 58, 227-231.	4.2	71
119	Nitrate and nitrite levels in fresh and frozen broccoli. Effect of freezing and cooking. <i>Food Chemistry</i> , 1997, 58, 39-42.	4.2	39
120	Addition of lipase from <i>Candida cylindracea</i> to a traditional formulation of a dry fermented sausage. <i>Meat Science</i> , 1996, 42, 155-163.	2.7	31
121	Influence of partial replacement of NaCl with KCl on lipid fraction of dry fermented sausages inoculated with a mixture of <i>Lactobacillus plantarum</i> and <i>Staphylococcus carnosus</i> . <i>Meat Science</i> , 1996, 43, 225-234.	2.7	8
122	Dry fermented sausages elaborated with <i>Lactobacillus plantarum-Staphylococcus carnosus</i> part I: Effect of partial replacement of NaCl with KCl on the stability and the nitrosation process. <i>Meat Science</i> , 1996, 44, 227-234.	2.7	32
123	Effect of Frying on the Fatty Acid Profile of Some Meat Dishes. <i>Journal of Food Composition and Analysis</i> , 1996, 9, 277-282.	1.9	17
124	Effects of the Beta-Adrenergic Agonist Salbutamol and Its Withdrawal on Protein Metabolism of Lambs. <i>Annals of Nutrition and Metabolism</i> , 1995, 39, 317-324.	1.0	7
125	Dry fermented sausages elaborated with lipase from <i>Candida cylindracea</i> . Comparison with traditional formulations. <i>Meat Science</i> , 1995, 40, 55-61.	2.7	57
126	Partial replacement of sodium chloride with potassium chloride in dry fermented sausages: Influence on carbohydrate fermentation and the nitrosation process. <i>Meat Science</i> , 1995, 40, 45-53.	2.7	42

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127	Organ weights, muscle composition and fatty acid profiles in lambs fed salbutamol: Effect of a 5-day withdrawal period. <i>Meat Science</i> , 1995, 41, 29-35.	2.7	6
128	Comparison of dry sausages produced by different methods: Addition of nitrite/nitrate salts and sodium chloride at different phases. <i>Meat Science</i> , 1993, 34, 255-264.	2.7	9
129	Influencia de la alimentaci3n del cerdo ib3rico en las caracter3sticas de los compuestos relacionados con la grasa del jam3n curado. <i>Grasas Y Aceites</i> , 1991, 42, 51-55.	0.3	2
130	Analysis of proteolysis and protein insolubility during the manufacture of some varieties of dry sausage. <i>Meat Science</i> , 1990, 28, 111-117.	2.7	96