Miguel A Prieto

List of Publications by Year in Descending Order

166 papers	2,978 citations	31 h-index	45 g-index
196 ext. papers	4,307 ext. citations	5.4 avg, IF	5.89 L-index

#	Paper	IF	Citations
166	Approaches for sustainable food production and consumption systems **2022**, 23-38		1
165	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives.. *Antioxidants*, **2022**, 11,	7.1	1
164	Application of Releasing Active Packaging in Oils and Fats. *Food Bioactive Ingredients*, **2022**, 465-505	0.2	
163	Application of Releasing Packaging in Beverages. *Food Bioactive Ingredients*, **2022**, 373-401	0.2	0
162	Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent.. *Marine Drugs*, **2022**, 20,	6	2
161	Extraction of lipids from microalgae using classical and innovative approaches.. *Food Chemistry*, **2022**, 384, 132236	8.5	4
160	Aquaculture and agriculture-by products as sustainable sources of omega-3 fatty acids in the food industry. *EFood*, **2022**, 2, 209-233	1.9	2
159	Safer plant-based nanoparticles for combating antibiotic resistance in bacteria: A comprehensive review on its potential applications, recent advances, and future perspective.. *Science of the Total Environment*, **2022**, 821, 153472	10.2	4
158	Stability profiling and degradation products of dihydromyricetin in Dulbecco‘s modified eagle‘s medium.. *Food Chemistry*, **2022**, 378, 132033	8.5	2
157	Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. *Applied Sciences (Switzerland)*, **2022**, 12, 1703	2.6	1
156	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. *Comprehensive Reviews in Food Science and Food Safety*, **2022**,	16.4	10
155	Aquaculture as a circular bio-economy model with Galicia as a study case: How to transform waste into revalorized by-products. *Trends in Food Science and Technology*, **2022**, 119, 23-35	15.3	4
154	Valorization of kiwi agricultural waste and industry by-products by recovering bioactive compounds and applications as food additives: A circular economy model. *Food Chemistry*, **2022**, 370, 131315	8.5	9
153	Stability and antioxidant capacity of epigallocatechin gallate in Dulbecco‘s modified eagle medium. *Food Chemistry*, **2022**, 366, 130521	8.5	4
152	Thermochemical Characterization of Eight Seaweed Species and Evaluation of Their Potential Use as an Alternative for Biofuel Production and Source of Bioactive Compounds.. *International Journal of Molecular Sciences*, **2022**, 23,	6.3	1
151	Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-18	11.5	0
150	: A phytochemical perspective and current applications facing its industrial exploitation.. *Food Chemistry: X*, **2022**, 13, 100258	4.7	0

149	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. *Reference Series in Phytochemistry*, **2022**, 343-380	0.7	
148	Extraction of chlorophylls from Daucus carota L. and Solanum lycopersicum var. cerasiforme crop by-products **2022**, 1, 100048		2
147	Multiple SERS Detection of Phenol Derivatives in Tap Water. *Proceedings (mdpi)*, **2021**, 70, 88	0.3	2
146	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. *Proceedings (mdpi)*, **2021**, 70, 110	0.3	1
145	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. *Proceedings (mdpi)*, **2021**, 70, 5	0.3	
144	Macroalgae as an Alternative Source of Nutrients and Compounds with Bioactive Potential. *Proceedings (mdpi)*, **2021**, 70, 46	0.3	3
143	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. *Chemistry Proceedings*, **2021**, 5, 51		2
142	Protein Oxidation in Muscle Foods: A Comprehensive Review.. *Antioxidants*, **2021**, 11,	7.1	13
141	State-of-the-Art of Encapsulation Based on the Spray-Drying Technique for Carotenoids from Plant Material: Methods and Mechanism **2021**, 79-89		
140	Freeze-Drying Encapsulation as a Mechanism of Choice in Oils: Methods and Mechanism **2021**, 91-101		
139	Valorization of Kiwi by-Products for the Recovery of Bioactive Compounds: Circular Economy Model. *Proceedings (mdpi)*, **2021**, 70, 9	0.3	2
138	Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries. *Trends in Food Science and Technology*, **2021**, 117, 163-163	15.3	27
137	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. *Marine Drugs*, **2021**, 19,	6	32
136	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. *Marine Drugs*, **2021**, 19,	6	7
135	Valorization of Bio-Residues from the Processing of Main Portuguese Fruit Crops: From Discarded Waste to Health Promoting Compounds. *Molecules*, **2021**, 26,	4.8	7
134	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. *Chemosensors*, **2021**, 9, 141	4	1
133	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. *Chemosensors*, **2021**, 9, 132	4	11
132	Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat (). *Critical Reviews in Food Science and Nutrition*, **2021**, 1-17	11.5	14

131	Main bioactive phenolic compounds in marine algae and their mechanisms of action supporting potential health benefits. *Food Chemistry*, **2021**, 341, 128262	8.5	34
130	Prevalence of chronic kidney disease and associated factors in the Spanish population attended in primary care: Results of the IBERICAN study. *Medicina Clínica*, **2021**, 156, 157-165	1	3
129	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tannins Biological Activities and Their Potential for Valorization. *Foods*, **2021**, 10,	4.9	23
128	Bottle Aging and Storage of Wines: A Review. *Molecules*, **2021**, 26,	4.8	10
127	Essential Oils and Their Application on Active Packaging Systems: A Review. *Resources*, **2021**, 10, 7	3.7	35
126	Main Applications of Cyclodextrins in the Food Industry as the Compounds of Choice to Form Host-Guest Complexes. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	19
125	Traditional plants from Asteraceae family as potential candidates for functional food industry. *Food and Function*, **2021**, 12, 2850-2873	6.1	7
124	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. *Pharmaceuticals*, **2021**, 14,	5.2	29
123	Health Promoting Properties of Bee Royal Jelly: Food of the Queens. *Nutrients*, **2021**, 13,	6.7	28
122	Unraveling the emergence and population diversity of Listeria monocytogenes in a newly built meat facility through whole genome sequencing. *International Journal of Food Microbiology*, **2021**, 340, 109043	5.8	6
121	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. *Antioxidants*, **2021**, 10,	7.1	8
120	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. *Foods*, **2021**, 10,	4.9	8
119	Advances on delta 5-unsaturated-polymethylene-interrupted fatty acids: Resources, biosynthesis, and benefits. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-23	11.5	0
118	Almond By-Products: Valorization for Sustainability and Competitiveness of the Industry. *Foods*, **2021**, 10,	4.9	13
117	Algae as a Source of Bioactive Compounds to Prevent the Development of Type 2 Diabetes Mellitus. *Current Medicinal Chemistry*, **2021**, 28, 4592-4615	4.3	1
116	Seaweed Protein Hydrolysates and Bioactive Peptides: Extraction, Purification, and Applications. *Marine Drugs*, **2021**, 19,	6	6
115	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. *Foods*, **2021**, 10,	4.9	8
114	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. *Foods*, **2021**, 10,	4.9	9

113	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-29	11.5	8
112	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. *International Journal of Environmental Research and Public Health*, **2021**, 18,	4.6	14
111	Applications of by-products from the olive oil processing: Revalorization strategies based on target molecules and green extraction technologies. *Trends in Food Science and Technology*, **2021**, 116, 1084-1104	15.3	8
110	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. *Reference Series in Phytochemistry*, **2021**, 1-38	0.7	0
109	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. *Foods*, **2021**, 10,	4.9	8
108	An Overview of Food Bioactive Compounds and Their Properties. *Food Bioactive Ingredients*, **2021**, 39-79	0.2	1
107	Investigation of new products and reaction kinetics for myricetin in DMEM via an in situ UPLC-MS/MS analysis. *Food Frontiers*, **2020**, 1, 243-252	4.2	9
106	Agriculture waste valorisation as a source of antioxidant phenolic compounds within a circular and sustainable bioeconomy. *Food and Function*, **2020**, 11, 4853-4877	6.1	57
105	Analysis of the oxypropylation process of a lignocellulosic material, almond shell, using the response surface methodology (RSM). *Industrial Crops and Products*, **2020**, 153, 112542	5.9	3
104	Scientific basis for the industrialization of traditionally used plants of the Rosaceae family. *Food Chemistry*, **2020**, 330, 127197	8.5	14
103	Optimization of ergosterol extraction from Pleurotus mushrooms using response surface methodology. *Food and Function*, **2020**, 11, 5887-5897	6.1	6
102	Technical analysis in Tsuri-goshi through three complementary observational analysis. *Physiology and Behavior*, **2020**, 216, 112804	3.5	9
101	Technological Application of Tannin-Based Extracts. *Molecules*, **2020**, 25,	4.8	63
100	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. *Current Pharmaceutical Design*, **2020**, 26, 1929-1950	3.3	9
99	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. *Foods*, **2020**, 10,	4.9	15
98	Mushrooms bio-residues valorisation: Optimisation of ergosterol extraction using response surface methodology. *Food and Bioproducts Processing*, **2020**, 122, 183-192	4.9	5
97	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. *Food Research International*, **2020**, 137, 109683	7	57
96	Antibacterial Use of Macroalgae Compounds against Foodborne Pathogens. *Antibiotics*, **2020**, 9,	4.9	10

95	Capsicum Seeds as a Source of Bioactive Compounds: Biological Properties, Extraction Systems, and Industrial Application **2020**,		2
94	Analytical Metabolomics and Applications in Health, Environmental and Food Science. *Critical Reviews in Analytical Chemistry*, **2020**, 1-23	5.2	18
93	Seaweed-based natural ingredients: Stability of phlorotannins during extraction, storage, passage through the gastrointestinal tract and potential incorporation into functional foods. *Food Research International*, **2020**, 137, 109676	7	19
92	Stability assessment of extracts obtained from Arbutus unedo L. fruits in powder and solution systems using machine-learning methodologies. *Food Chemistry*, **2020**, 333, 127460	8.5	2
91	Solutions for the sustainability of the food production and consumption system. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-17	11.5	15
90	Recovery of Anthocyanins from Passion Fruit Epicarp for Food Colorants: Extraction Process Optimization and Evaluation of Bioactive Properties. *Molecules*, **2020**, 25,	4.8	10
89	Bioactive Compounds and Quality of Extra Virgin Olive Oil. *Foods*, **2020**, 9,	4.9	75
88	Metabolites from Macroalgae and Its Applications in the Cosmetic Industry: A Circular Economy Approach. *Resources*, **2020**, 9, 101	3.7	29
87	Wine Aging Technology: Fundamental Role of Wood Barrels. *Foods*, **2020**, 9,	4.9	15
86	Macroalgae as a Source of Valuable Antimicrobial Compounds: Extraction and Applications. *Antibiotics*, **2020**, 9,	4.9	30
85	Culinary and nutritional value of edible wild plants from northern Spain rich in phenolic compounds with potential health benefits. *Food and Function*, **2020**, 11, 8493-8515	6.1	11
84	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. *Antioxidants*, **2020**, 9,	7.1	16
83	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. *Processes*, **2020**, 8, 988	2.9	7
82	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. *Foods*, **2020**, 9,	4.9	33
81	Jansky VLA observations of synchrotron emitting optical hotspots of 3C 227 and 3C 445 radio galaxies. *Monthly Notices of the Royal Astronomical Society*, **2020**, 494, 2244-2253	4.3	3
80	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of. *Antioxidants*, **2020**, 9,	7.1	2
79	The Potential of Seaweeds as a Source of Functional Ingredients of Prebiotic and Antioxidant Value. *Antioxidants*, **2019**, 8,	7.1	86
78	Changes in mammographic density over time and the risk of breast cancer: An observational cohort study. *Breast*, **2019**, 46, 108-115	3.6	8

77	Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. *Molecules*, **2019**, 24,	4.8	15
76	Glucosinolates: Molecular structure, breakdown, genetic, bioavailability, properties and healthy and adverse effects. *Advances in Food and Nutrition Research*, **2019**, 90, 305-350	6	40
75	Ultrasound as a Rapid and Low-Cost Extraction Procedure to Obtain Anthocyanin-Based Colorants from L. Fruit Epicarp: Comparative Study with Conventional Heat-Based Extraction. *Molecules*, **2019**, 24,	4.8	16
74	Development of a natural preservative obtained from male chestnut flowers: optimization of a heat-assisted extraction technique. *Food and Function*, **2019**, 10, 1352-1363	6.1	6
73	A comparative study between conventional and non-conventional extraction techniques for the recovery of ergosterol from Agaricus blazei Murrill. *Food Research International*, **2019**, 125, 108541	7	12
72	Optimization of the Extraction Process to Obtain a Colorant Ingredient from Leaves of var.. *Molecules*, **2019**, 24,	4.8	9
71	Stability of a cyanidin-3-O-glucoside extract obtained from Arbutus unedo L. and incorporation into wafers for colouring purposes. *Food Chemistry*, **2019**, 275, 426-438	8.5	20
70	Microencapsulation of ergosterol and Agaricus bisporus L. extracts by complex coacervation using whey protein and chitosan: Optimization study using response surface methodology. *LWT - Food Science and Technology*, **2019**, 103, 228-237	5.4	16
69	Optimization of heat- and ultrasound-assisted extraction of anthocyanins from Hibiscus sabdariffa calyces for natural food colorants. *Food Chemistry*, **2019**, 275, 309-321	8.5	65
68	Enhanced extraction of phenolic compounds using choline chloride based deep eutectic solvents from Juglans regia L.. *Industrial Crops and Products*, **2018**, 115, 261-271	5.9	61
67	Recovery of bioactive compounds from Arbutus unedo L. fruits: Comparative optimization study of maceration/microwave/ultrasound extraction techniques. *Food Research International*, **2018**, 109, 455-471	7	30
66	Multifunctions of Pleurotus sajor-caju (Fr.) Singer: A highly nutritious food and a source for bioactive compounds. *Food Chemistry*, **2018**, 245, 150-158	8.5	19
65	Recovery of bioactive anthocyanin pigments from Ficus carica L. peel by heat, microwave, and ultrasound based extraction techniques. *Food Research International*, **2018**, 113, 197-209	7	61
64	Optimization and comparison of heat and ultrasound assisted extraction techniques to obtain anthocyanin compounds from Arbutus unedo L. Fruits. *Food Chemistry*, **2018**, 264, 81-91	8.5	71
63	An Accurate and Rapid System to Identify Play Patterns in Tennis using Video Recording Material: Break Point Situations as a Case Study. *Journal of Human Kinetics*, **2018**, 62, 199-212	2.6	2
62	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. *Separation and Purification Technology*, **2018**, 192, 501-512	8.3	41
61	Extraction of triterpenoids and phenolic compounds from Ganoderma lucidum: optimization study using the response surface methodology. *Food and Function*, **2018**, 9, 209-226	6.1	31
60	Biosynthesis of silver nanoparticles and polyhydroxybutyrate nanocomposites of interest in antimicrobial applications. *International Journal of Biological Macromolecules*, **2018**, 108, 426-435	7.9	48

59	Enhancing the antimicrobial and antifungal activities of a coloring extract agent rich in betacyanins obtained from Gomphrena globosa L. flowers. *Food and Function*, **2018**, 9, 6205-6217	6.1	7
58	Floral parts of Gomphrena globosa L. as a novel alternative source of betacyanins: Optimization of the extraction using response surface methodology. *Food Chemistry*, **2017**, 229, 223-234	8.5	38
57	Assessment of the stability of catechin-enriched extracts obtained from Arbutus unedo L. fruits: Kinetic mathematical modeling of pH and temperature properties on powder and solution systems. *Industrial Crops and Products*, **2017**, 99, 150-162	5.9	8
56	Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the today's society. *Innovative Food Science and Emerging Technologies*, **2017**, 41, 160-171	6.8	53
55	Modern extraction techniques optimized to extract betacyanins from Gomphrena globosa L.. *Industrial Crops and Products*, **2017**, 105, 29-40	5.9	25
54	Extraction of rosmarinic acid from Melissa officinalis L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. *Separation and Purification Technology*, **2017**, 186, 297-308	8.3	42
53	Optimization and comparison of maceration and microwave extraction systems for the production of phenolic compounds from Juglans regia L. for the valorization of walnut leaves. *Industrial Crops and Products*, **2017**, 107, 341-352	5.9	50
52	Mathematical models of cytotoxic effects in endpoint tumor cell line assays: critical assessment of the application of a single parametric value as a standard criterion to quantify the dose-response effects and new unexplored proposal formats. *Analyst, The*, **2017**, 142, 4124-4141	5	3
51	Catechin-based extract optimization obtained from Arbutus unedo L. fruits using maceration/microwave/ultrasound extraction techniques. *Industrial Crops and Products*, **2017**, 95, 404-415	5.9	72
50	Assessment of BCG and inactivated Mycobacterium bovis vaccines in an experimental tuberculosis infection model in sheep. *PLoS ONE*, **2017**, 12, e0180546	3.7	16
49	Ellagitannin-rich bioactive extracts of Tuberaria lignosa: insights into the radiation-induced effects in the recovery of high added-value compounds. *Food and Function*, **2017**, 8, 2485-2499	6.1	4
48	Optimization of microwave-assisted extraction of ergosterol from Agaricus bisporus L. by-products using response surface methodology. *Food and Bioproducts Processing*, **2016**, 100, 25-35	4.9	41
47	Optimization of ultrasound-assisted extraction to obtain mycosterols from Agaricus bisporus L. by response surface methodology and comparison with conventional Soxhlet extraction. *Food Chemistry*, **2016**, 197 Pt B, 1054-63	8.5	103
46	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. *Separation and Purification Technology*, **2016**, 164, 114-124	8.3	85
45	Evaluation of SAMe-TT2R2 score and other clinical factors influencing the quality of anticoagulation therapy in non-valvular atrial fibrillation: a nationwide study in Spain. *Current Medical Research and Opinion*, **2016**, 32, 1201-7	2.5	20
44	Injury assessment of common nage-waza judo techniques for amateur judokas. *International Journal of Performance Analysis in Sport*, **2016**, 16, 961-982	1.8	1
43	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. *Food and Bioproducts Processing*, **2016**, 98, 283-298	4.9	28
42	Mathematical model as a standard procedure to analyze small and large water distribution networks. *Journal of Cleaner Production*, **2015**, 106, 541-554	10.3	5

41	A new and general model to describe, characterize, quantify and classify the interactive effects of temperature and pH on the activity of enzymes. *Analyst, The*, **2015**, 140, 3587-602	5	19
40	An environmental management industrial solution for the treatment and reuse of mussel wastewaters. *Science of the Total Environment*, **2015**, 538, 117-28	10.2	8
39	An efficient methodology for quantification of synergy and antagonism in single electron transfer antioxidant assays. *Food Research International*, **2015**, 67, 284-298	7	45
38	Crocin bleaching antioxidant assay revisited: application to microplate to analyse antioxidant and pro-oxidant activities. *Food Chemistry*, **2015**, 167, 299-310	8.5	33
37	Analytical criteria to quantify and compare the antioxidant and pro-oxidant capacity in competition assays: The bell protection function. *Food Research International*, **2014**, 60, 48-58	7	1
36	A critical point: the problems associated with the variety of criteria to quantify the antioxidant capacity. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 5472-84	5.7	11
35	Knowledge of errors in the teaching-learning process of judo-techniques: osoto-guruma as a case study. *Journal of Human Kinetics*, **2014**, 41, 253-63	2.6	4
34	In vitro determination of the lipophilic and hydrophilic antioxidant capacity of unroasted coffee bean extracts and their synergistic and antagonistic effects. *Food Research International*, **2014**, 62, 1183-1196	7	17
33	Mathematical modeling of area under the curve assessment criteria to quantify the antioxidant and pro-oxidant capacity: Coffee extracts as a case study. *Food Research International*, **2014**, 64, 962-975	7	
32	Quantification, characterization and description of synergy and antagonism in the antioxidant response. *Food Research International*, **2014**, 60, 218-229	7	19
31	The teaching-learning process of judo techniques improved using knowledge of errors. Tai-otoshi as a case study. *International Journal of Performance Analysis in Sport*, **2014**, 14, 841-851	1.8	
30	Oversimplification and overstandardization in biological methods: sperm bioassays in ecotoxicology as a case of study and a proposal for their reformulation. *Scientific World Journal, The* , **2014**, 2014, 936202	2.2	2
29	Determination of feedback in judo by means of T-patterns. *Motriz Revista De Educacao Fisica*, **2014**, 20, 47-53	0.9	
28	A new mathematical model to quantify and characterize the response to pro- and anti-oxidants of the copper-induced oxidation of LDL assay. A tool for examination of potential preventive compounds and clinical risk prediction. *Food Research International*, **2014**, 66, 501-513	7	7
27	A time-dose model to quantify the antioxidant responses of the oxidative hemolysis inhibition assay (OxHLIA) and its extension to evaluate other hemolytic effectors. *BioMed Research International*, **2014**, 2014, 632971	3	11
26	Cow's milk with active immunoglobulins against Campylobacter jejuni: effects of temperature on immunoglobulin activity. *Journal of the Science of Food and Agriculture*, **2014**, 94, 1205-11	4.3	3
25	Amylase production by Aspergillus oryzae in a solid-state bioreactor with fed-batch operation using mussel processing wastewaters as feeding medium. *Journal of Chemical Technology and Biotechnology*, **2013**, 88, 226-236	3.5	8
24	NOEC and LOEC as merely concessive expedients: two unambiguous alternatives and some criteria to maximize the efficiency of dose-response experimental designs. *Science of the Total Environment* , **2013**, 461-462, 576-86	10.2	21

23	A new microplate procedure for simultaneous assessment of lipophilic and hydrophilic antioxidants and pro-oxidants, using crocin and □carotene bleaching methods in a single combined assay: Tea extracts as a case study. *Food Research International*, **2013**, 53, 836-846	7	20
22	On the aggregated nature of chronic Sarcoptes scabiei infection in adult pigs. *Veterinary Parasitology*, **2013**, 192, 301-6	2.8	9
21	Ball Possession Effectiveness in Men□s Elite Floorball According to Quality of Opposition and Game Period. *Journal of Human Kinetics*, **2013**, 38, 227-37	2.6	11
20	Estimation of the dietary intake of 13 priority additives in France, Italy, the UK and Ireland as part of the FACET project. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2013**, 30, 2050-80	3.2	31
19	Reply to f. Catal□□pez et al. *Journal of Hypertension*, **2013**, 31, 631-2	1.9	
18	Dose-response analysis in the joint action of two effectors. A new approach to simulation, identification and modelling of some basic interactions. *PLoS ONE*, **2013**, 8, e61391	3.7	27
17	A simple pseudo-mechanistic model for the response characterization and quantification of the copper-induced oxidative LDL method. *Free Radical Biology and Medicine*, **2012**, 53, S245	7.8	3
16	□Carotene assay revisited. application to characterize and quantify antioxidant and prooxidant activities in a microplate. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8983-93	5.7	53
15	Comparison of several mathematical models for describing the joint effect of temperature and ph on glucanex activity. *Biotechnology Progress*, **2012**, 28, 372-81	2.8	21
14	Treatment and blood pressure control in Spain during 2002-2010. *Journal of Hypertension*, **2012**, 30, 2425-31	3.9	37
13	Prevalencia de obesidad en hipertensos y su influencia en el grado de control de la presi□ arterial. *Hipertension Y Riesgo Vascular*, **2011**, 28, 91-98	0.5	
12	Preparation of marine silage of swordfish, ray and shark visceral waste by lactic acid bacteria. *Journal of Food Engineering*, **2011**, 103, 442-448	6	18
11	Evaluation of toxic effects of several carboxylic acids on bacterial growth by toxicodynamic modelling. *Microbial Cell Factories*, **2011**, 10, 100	6.4	26
10	Hydrolysis optimization of mannan, curdlan and cell walls from Endomyces fibuliger grown in mussel processing wastewaters. *Process Biochemistry*, **2011**, 46, 1579-1588	4.8	19
9	Growth and metabolic features of lactic acid bacteria in media with hydrolysed fish viscera. An approach to bio-silage of fishing by-products. *Bioresource Technology*, **2008**, 99, 6246-57	11	42
8	Some Latin American experiences concerning teaching of chemical metrology. *Accreditation and Quality Assurance*, **2007**, 12, 39-44	0.7	2
7	The iron- and temperature-regulated haemolysin YhlA is a virulence factor of Yersinia ruckeri. *Microbiology (United Kingdom)*, **2007**, 153, 483-489	2.9	42
6	A mutation in Flavobacterium psychrophilum tlpB inhibits gliding motility and induces biofilm formation. *Applied and Environmental Microbiology*, **2006**, 72, 4044-53	4.8	63

5	Prevalence of renal insufficiency in individuals with hypertension and obesity/overweight: the FATH study. *Journal of the American Society of Nephrology: JASN*, **2006**, 17, S194-200	12.7	18
4	Machine Learning as an aid to management decisions on high somatic cell counts in dairy farms. *Archives Animal Breeding*, **2005**, 48, 138-148	1.6	4
3	Characterization of oils of hazelnuts from Asturias, Spain. *European Journal of Lipid Science and Technology*, **2004**, 106, 294-300	3	22
2	Management of Wine Aroma Compounds: Principal Basis and Future Perspectives		2
1	Effects of different drying techniques on the quality and bioactive compounds of plant-based products: a critical review on current trends. *Drying Technology*,1-23	2.6	5