

# Jaime Ortiz

## 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.

18  
papers

630  
citations

10  
h-index

20  
g-index

20  
ext. papers

758  
ext. citations

4  
avg, IF

3.34  
L-index

#	Paper	IF	Citations
18	Protective Effect of Red Algae () Extracts on Essential Dietary Components of Heat-Treated Salmon. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	3
17	Chemical Characterization of Brown and Red Seaweed from Southern Peru, a Sustainable Source of Bioactive and Nutraceutical Compounds. <i>Agronomy</i> , <b>2021</b> , 11, 1669	3.6	4
16	Edible Oil Parameters during Deterioration Processes. <i>International Journal of Food Science</i> , <b>2021</b> , 2021, 7105170	3.4	2
15	Effect of processing on texture and microstructure of the seaweed <i>Durvillaea antarctica</i> . <i>Journal of Applied Phycology</i> , <b>2020</b> , 32, 4211-4219	3.2	5
14	Avocado Oil: Characteristics, Properties, and Applications. <i>Molecules</i> , <b>2019</b> , 24,	4.8	39
13	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> , <b>2019</b> , 24,	4.8	11
12	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> , <b>2018</b> , 244, 937-948	3.4	10
11	Quality Enhancement of Chilled Fish by Including Alga <i>Bifurcaria bifurcata</i> Extract in the Icing Medium. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 387-395	5.1	12
10	Comparison of Chemical Composition, Bioactive Compounds and Antioxidant Activity of Three Olive-Waste Cakes. <i>Journal of Food Biochemistry</i> , <b>2015</b> , 39, 189-198	3.3	14
9	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> , <b>2014</b> , 116, 596-605	3.5	30
8	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> , <b>2013</b> , 139, 162-9	8.5	47
7	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> , <b>2013</b> , 64, 311-319	1.3	6
6	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> , <b>2012</b> , 74, 224-229	1.5	17
5	Nutritional value of the Chilean seaweeds <i>Cryptonemia obovata</i> and <i>Rhododymenia corallina</i> . <i>Natural Product Communications</i> , <b>2010</b> , 5, 1643-8	0.9	1
4	Functional and nutritional value of the Chilean seaweeds <i>Codium fragile</i> , <i>Gracilaria chilensis</i> and <i>Macrocystis pyrifera</i> . <i>European Journal of Lipid Science and Technology</i> , <b>2009</b> , 111, 320-327	3	87
3	Lipid damage in farmed rainbow trout ( <i>Oncorhynchus mykiss</i> ) after slaughtering and chilled storage. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 1127-1135	3	10
2	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> , <b>2006</b> , 108, 598-605	3	10

- 1 Dietary fiber, amino acid, fatty acid and tocopherol contents of the edible seaweeds *Ulva lactuca* and *Durvillaea antarctica*. *Food Chemistry*, **2006**, 99, 98-104 8.5 321