

Juana Fernandez-Lopez

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.

162
papers

8,897
citations

53
h-index

91
g-index

171
ext. papers

10,247
ext. citations

4.8
avg, IF

6.24
L-index

#	Paper	IF	Citations
162	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	4
161	Salchichón 2022 , 37-47		
160	Biological, Nutritive, Functional and Healthy Potential of Date Palm Fruit (<i>Phoenix dactylifera</i> L.): Current Research and Future Prospects. <i>Agronomy</i> , 2022 , 12, 876	3.6	3
159	Improving the lipid profile of beef burgers added with chia oil (<i>Salvia hispanica</i> L.) or hemp oil (<i>Cannabis sativa</i> L.) gelled emulsions as partial animal fat replacers. <i>LWT - Food Science and Technology</i> , 2022 , 161, 113416	5.4	1
158	Development of Healthier and Functional Dry Fermented Sausages: Present and Future.. <i>Foods</i> , 2022 , 11,	4.9	3
157	Chia Oleogel as a Potential New Ingredient for Healthy Cooked Meat Sausages. <i>Proceedings (mdpi)</i> , 2021 , 70, 76	0.3	
156	Application of Chia Seed Coproduct in Dry-Cured Sausages: Effect Upon Its Physicochemical Properties. <i>Proceedings (mdpi)</i> , 2021 , 70, 87	0.3	
155	Gelled Emulsions Based on Amaranth Flour with Hemp and Sesame Oils. <i>Proceedings (mdpi)</i> , 2021 , 70, 98	0.3	1
154	A Preliminary Study on the Incorporation of Quinoa Flour in Organic Pumpkin Creams: Effect on the Physicochemical Properties. <i>Proceedings (mdpi)</i> , 2021 , 70, 71	0.3	1
153	Cocoa Coproducts-Based and Walnut Oil Gelled Emulsion as Animal Fat Replacer and Healthy Bioactive Source in Beef Burgers. <i>Foods</i> , 2021 , 10,	4.9	2
152	Persimmon Flour Co-Products as Novel Ingredients in the Reformulation of Pork Liver PEF <i>Proceedings (mdpi)</i> , 2021 , 70, 72	0.3	1
151	Bioactive compounds and techno-functional properties of high-fiber co-products of the cacao agro-industrial chain. <i>Heliyon</i> , 2021 , 7, e06799	3.6	2
150	Pork Liver PEF Enriched with Persimmon Coproducts: Effect of In Vitro Gastrointestinal Digestion on Its Fatty Acid and Polyphenol Profile Stability. <i>Nutrients</i> , 2021 , 13,	6.7	3
149	Valorization of Citrus Co-Products: Recovery of Bioactive Compounds and Application in Meat and Meat Products. <i>Plants</i> , 2021 , 10,	4.5	11
148	Cacao Pod Husk Flour as an Ingredient for Reformulating Frankfurters: Effects on Quality Properties. <i>Foods</i> , 2021 , 10,	4.9	3
147	Assessment of Chemical, Physicochemical, and Lipid Stability Properties of Gelled Emulsions Elaborated with Different Oils Chia (L.) or Hemp (L.) and Pseudocereals. <i>Foods</i> , 2021 , 10,	4.9	4
146	Satiety from healthier and functional foods. <i>Trends in Food Science and Technology</i> , 2021 , 113, 397-410	15.3	8

145	Quinoa and chia products as ingredients for healthier processed meat products: technological strategies for their application and effects on the final product. <i>Current Opinion in Food Science</i> , 2021 , 40, 26-32	9.8	29
144	Evaluation of polyphenol bioaccessibility and kinetic of starch digestion of spaghetti with persimmon (<i>Diospyros kaki</i>) flours coproducts during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2021 , 338, 128142	8.5	12
143	Assessment of chemical composition and antioxidant properties of defatted flours obtained from several edible insects. <i>Food Science and Technology International</i> , 2021 , 27, 383-391	2.6	10
142	Ghanaian Cocoa (<i>Theobroma cacao</i> L.) Bean Shells Coproducts: Effect of Particle Size on Chemical Composition, Bioactive Compound Content and Antioxidant Activity. <i>Agronomy</i> , 2021 , 11, 401	3.6	7
141	Total and Partial Fat Replacement by Gelled Emulsion (Hemp Oil and Buckwheat Flour) and Its Impact on the Chemical, Technological and Sensory Properties of Frankfurters. <i>Foods</i> , 2021 , 10,	4.9	2
140	Effect of Different Black Quinoa Fractions (Seed, Flour and Wet-Milling Coproducts) upon Quality of Meat Patties during Freezing Storage.. <i>Foods</i> , 2021 , 10,	4.9	1
139	Vegetable Soups and Creams: Raw Materials, Processing, Health Benefits, and Innovation Trends. <i>Plants</i> , 2020 , 9,	4.5	5
138	Coproducts as Source of Bioactive Compounds: Assessment of Chemical, Physico-Chemical, Techno-Functional and Antioxidant Properties. <i>Foods</i> , 2020 , 9,	4.9	2
137	Effects of Black Quinoa Wet-Milling Coproducts on the Quality Properties of Bologna-Type Sausages During Cold Storage. <i>Foods</i> , 2020 , 9,	4.9	8
136	Persimmon flours as functional ingredients in spaghetti: chemical, physico-chemical and cooking quality. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 1634-1644	2.8	4
135	Quality Properties of Chicken Emulsion-Type Sausages Formulated with Chicken Fatty Byproducts. <i>Foods</i> , 2020 , 9,	4.9	5
134	Passion fruit 2020 , 581-594		
133	Assessment of emulsion gels formulated with chestnut (<i>Castanea sativa</i> M.) flour and chia (<i>Salvia hispanica</i> L) oil as partial fat replacers in pork burger formulation. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1265-1273	4.3	26
132	Chemical and technological properties of bologna-type sausages with added black quinoa wet-milling coproducts as binder replacer. <i>Food Chemistry</i> , 2020 , 310, 125936	8.5	20
131	Chia, Quinoa, and Their Coproducts as Potential Antioxidants for the Meat Industry. <i>Plants</i> , 2020 , 9,	4.5	4
130	Quality of Chicken Fat by-Products: Lipid Profile and Colour Properties. <i>Foods</i> , 2020 , 9,	4.9	14
129	Effects of hazelnut skin addition on the cooking, antioxidant and sensory properties of chicken burgers. <i>Journal of Food Science and Technology</i> , 2019 , 56, 3329-3336	3.3	9
128	Chia (<i>Salvia hispanica</i> L.) products as ingredients for reformulating frankfurters: Effects on quality properties and shelf-life. <i>Meat Science</i> , 2019 , 156, 139-145	6.4	35

127	Effect of drying processes in the chemical, physico-chemical, techno-functional and antioxidant properties of flours obtained from house cricket (<i>Acheta domesticus</i>). <i>European Food Research and Technology</i> , 2019 , 245, 1451-1458	3.4	9
126	Persimmon (<i>Diospyros kaki</i> Thunb.) coproducts as a new ingredient in pork liver pE influence on quality properties. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1232-1239	3.8	10
125	Changes in bioaccessibility, polyphenol profile and antioxidant potential of flours obtained from persimmon fruit (<i>Diospyros kaki</i>) co-products during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2018 , 256, 252-258	8.5	61
124	In vitro digestion models suitable for foods: Opportunities for new fields of application and challenges. <i>Food Research International</i> , 2018 , 107, 423-436	7	87
123	Evaluation of protective effect of different dietary fibers on polyphenolic profile stability of maqui berry (<i>Aristotelia chilensis</i> (Molina) Stuntz) during in vitro gastrointestinal digestion. <i>Food and Function</i> , 2018 , 9, 573-584	6.1	18
122	Chia Oil Extraction Coproduct as a Potential New Ingredient for the Food Industry: Chemical, Physicochemical, Techno-Functional and Antioxidant Properties. <i>Plant Foods for Human Nutrition</i> , 2018 , 73, 130-136	3.9	16
121	Effect of particle size on phytochemical composition and antioxidant properties of two persimmon flours from <i>Diospyros kaki</i> Thunb. vars. 'Rojo Brillante' and 'Triumph' co-products. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 504-510	4.3	20
120	Chemical, fatty acid, polyphenolic profile, techno-functional and antioxidant properties of flours obtained from quinoa (<i>Chenopodium quinoa</i> Willd) seeds. <i>Industrial Crops and Products</i> , 2018 , 111, 38-46 ^{5.9}	5.9	99
119	Bioaccessibility of Phenolic Compounds and Antioxidant Capacity of Chia (<i>Salvia hispanica</i> L.) Seeds. <i>Plant Foods for Human Nutrition</i> , 2018 , 73, 47-53	3.9	29
118	Quinoa (<i>Chenopodium quinoa</i> Willd) paste as partial fat replacer in the development of reduced fat cooked meat product type pE Effect on quality and safety. <i>CYTA - Journal of Food</i> , 2018 , 16, 1079-1088	2.3	17
117	Evaluation of Particle Size Influence on Proximate Composition, Physicochemical, Techno-Functional and Physio-Functional Properties of Flours Obtained from Persimmon (<i>Diospyros kaki</i> Trumb.) Coproducts. <i>Plant Foods for Human Nutrition</i> , 2017 , 72, 67-73	3.9	19
116	The Effect of Natural Ingredients (Amaranth and Pumpkin Seeds) on the Quality Properties of Chicken Burgers. <i>Food and Bioprocess Technology</i> , 2017 , 10, 2060-2068	5.1	14
115	Bioaccessibility of polyphenolic compounds of six quinoa seeds during in vitro gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2017 , 38, 77-88	5.1	41
114	Royal Jelly: Health Benefits and Uses in Medicine 2017 , 199-218		3
113	Assessment of Antioxidant and Antibacterial Properties on Meat Homogenates of Essential Oils Obtained from Four Thymus Species Achieved from Organic Growth. <i>Foods</i> , 2017 , 6,	4.9	29
112	Antioxidant potential and quality characteristics of Mediterranean fruit-based extruded snacks. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2674-2681	3.8	4
111	Effect of Food Composition on Probiotic Bacteria Viability 2016 , 257-269		3
110	Determination of polyphenolic profile, antioxidant activity and antibacterial properties of maqui [<i>Aristotelia chilensis</i> (Molina) Stuntz] a Chilean blackberry. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4235-42	4.3	70

109	Assessment of polyphenolic profile stability and changes in the antioxidant potential of maqui berry (<i>Aristotelia chilensis</i> (Molina) Stuntz) during in vitro gastrointestinal digestion. <i>Industrial Crops and Products</i> , 2016 , 94, 774-782	5.9	76
108	Evaluation of the antibacterial and antioxidant activities of chitosan edible films incorporated with organic essential oils obtained from four species. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3374-3379	3.3	21
107	Assessment of chemical, physico-chemical, techno-functional and antioxidant properties of fig (<i>Ficus carica</i> L.) powder co-products. <i>Industrial Crops and Products</i> , 2015 , 69, 472-479	5.9	47
106	Assessment of antibacterial and antioxidant properties of chitosan edible films incorporated with maqui berry (<i>Aristotelia chilensis</i>). <i>LWT - Food Science and Technology</i> , 2015 , 64, 1057-1062	5.4	139
105	Valorization of Pomace Powder Obtained from Native Mexican Apple (<i>Malus domestica</i> var. rayada): Chemical, Techno-functional and Antioxidant Properties. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 310-6	3.9	20
104	Properties of Dietary Fibers from Agroindustrial Coproducts as Source for Fiber-Enriched Foods. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2400-2408	5.1	52
103	In vitro gastrointestinal digestion of pomegranate peel (<i>Punica granatum</i>) flour obtained from co-products: Changes in the antioxidant potential and bioactive compounds stability. <i>Journal of Functional Foods</i> , 2015 , 19, 617-628	5.1	94
102	Effects of various fibre-rich extracts on cholesterol binding capacity during in vitro digestion of pork patties. <i>Food and Function</i> , 2015 , 6, 3473-8	6.1	7
101	Assessment of antioxidant and antibacterial potential of borojo fruit (<i>Borojoa patinoi</i> Cuatrecasas) from the rainforests of South America. <i>Industrial Crops and Products</i> , 2015 , 63, 79-86	5.9	14
100	Development of frankfurter-type sausages with healthy lipid formulation and their nutritional, sensory and stability properties. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 122-131	3	9
99	Fig (<i>Ficus carica</i>) Liquid Co-Products as New Potential Functional Ingredient: Physico-Chemical and In Vitro Antioxidant Properties. <i>Natural Product Communications</i> , 2015 , 10, 1934578X1501000	0.9	
98	Bioaccessibility, changes in the antioxidant potential and colonic fermentation of date pits and apple bagasse flours obtained from co-products during simulated in vitro gastrointestinal digestion. <i>Food Research International</i> , 2015 , 78, 169-176	7	40
97	Effect of chitosan edible films added with <i>Thymus moroderi</i> and <i>Thymus piperella</i> essential oil on shelf-life of cooked cured ham. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6493-501	3.3	35
96	Effect of Myrtle (<i>Myrtus communis</i>) Extracts on Storage Stability of Chicken Frankfurters. <i>International Journal of Biotechnology for Wellness Industries</i> , 2015 , 4, 1-11		4
95	Resistant Starch as Functional Ingredient 2015 , 1911-1931		9
94	Quality characteristics of pork burger added with albedo-fiber powder obtained from yellow passion fruit (<i>Passiflora edulis</i> var. <i>flavicarpa</i>) co-products. <i>Meat Science</i> , 2014 , 97, 270-6	6.4	58
93	Chemical, physicochemical, technological, antibacterial and antioxidant properties of rich-fibre powder extract obtained from tamarind (<i>Tamarindus indica</i> L.). <i>Industrial Crops and Products</i> , 2014 , 55, 155-162	5.9	25
92	Tomato and tomato byproducts. Human health benefits of lycopene and its application to meat products: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 1032-49	11.5	98

91 Resistant Starch as Functional Ingredient **2014**, 1-18

90	IN VITRO ANTIOXIDANT PROPERTIES OF POMEGRANATE (PUNICA GRANATUM) PEEL POWDER EXTRACT OBTAINED AS COPRODUCT IN THE JUICE EXTRACTION PROCESS. <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 772-776	2.1	18
89	In vitro evaluation of açorçata co-products as carbon source for probiotic bacteria growth. <i>Food and Bioproducts Processing</i> , 2013 , 91, 279-286	4.9	15
88	Effect of tiger nut fibre addition on the quality and safety of a dry-cured pork sausage ("Chorizo") during the dry-curing process. <i>Meat Science</i> , 2013 , 95, 562-8	6.4	22
87	Chemical composition and in vitro antibacterial properties of essential oils of four Thymus species from organic growth. <i>Industrial Crops and Products</i> , 2013 , 50, 304-311	5.9	60
86	In vitro antibacterial and antioxidant properties of chitosan edible films incorporated with Thymus moroderi or Thymus piperella essential oils. <i>Food Control</i> , 2013 , 30, 386-392	6.2	192
85	Chemical composition and in vitro antimicrobial, antifungal and antioxidant properties of essential oils obtained from some herbs widely used in Portugal. <i>Food Control</i> , 2013 , 32, 371-378	6.2	99
84	Chemical, physico-chemical, technological, antibacterial and antioxidant properties of dietary fiber powder obtained from yellow passion fruit (Passiflora edulis var. flavicarpa) co-products. <i>Food Research International</i> , 2013 , 51, 756-763	7	124
83	Evaluation of the Effect of Tiger Nut Fibre as a Carrier of Unsaturated Fatty Acids Rich Oil on the Quality of Dry-Cured Sausages. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1181-1190	5.1	29
82	In vitro antioxidant and antifungal properties of essential oils obtained from aromatic herbs endemic to the southeast of Spain. <i>Journal of Food Protection</i> , 2013 , 76, 1218-25	2.5	14
81	Effects of tiger nut (Cyperus esculentus) milk liquid co-products on the quality of pork burgers. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 2198-2204	3.8	8
80	Tiger Nut (Cyperus esculentus) Commercialization: Health Aspects, Composition, Properties, and Food Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012 , 11, 366-377	16.4	108
79	Chemical, physico-chemical and functional properties of pomegranate (Punica granatum L.) bagasses powder co-product. <i>Journal of Food Engineering</i> , 2012 , 110, 220-224	6	70
78	In vitro Antioxidant and Antibacterial Activities of Extracts from Annatto (Bixa orellana L.) Leaves and Seeds. <i>Journal of Food Safety</i> , 2012 , 32, 399-406	2	21
77	Chemical characterization and antibacterial activity of Thymus moroderi and Thymus piperella essential oils, two Thymus endemic species from southeast of Spain. <i>Food Control</i> , 2012 , 27, 294-299	6.2	39
76	Combined use of a probiotic culture and citrus fiber in a traditional sausage "longaniza de Pascua" <i>Food Control</i> , 2012 , 27, 343-350	6.2	34
75	Chemical and Biochemical Aspects of Color in Muscle Foods 2012 , 1-24		
74	Chemical Characterization and Antibacterial Activity of Two Aromatic Herbs (Santolina chamaecyparissus and Sideritis angustifolia) Widely Used in the Folk Medicine. <i>Journal of Food Safety</i> , 2012 , 32, 426-434	2	7

73	Chemical and Biochemical Aspects of Color in Muscle-Based Foods 2012 , 317-330		1
72	Reclaim of the By-Products from "Morchata" Elaboration Process. <i>Food and Bioprocess Technology</i> , 2012 , 5, 954-963	5.1	13
71	Role of Oregano (<i>Origanum vulgare</i>) essential oil as a surface fungus inhibitor on fermented sausages: evaluation of its effect on microbial and physicochemical characteristics. <i>Journal of Food Protection</i> , 2012 , 75, 104-11	2.5	30
70	Substitution of saturated fat in processed meat products: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2012 , 52, 113-22	11.5	53
69	- Fig Fruit By-Products (<i>Ficus carica</i>) as a Source of Dietary Fiber 2012 , 440-451		1
68	Effects of tuna p ^e thickness and background on CIEL*a*b* color parameters and reflectance spectra. <i>Food Control</i> , 2011 , 22, 1226-1232	6.2	18
67	In vitro antioxidant and antibacterial activities of essentials oils obtained from Egyptian aromatic plants. <i>Food Control</i> , 2011 , 22, 1715-1722	6.2	161
66	Technological properties of date paste obtained from date by-products and its effect on the quality of a cooked meat product. <i>Food Research International</i> , 2011 , 44, 2401-2407	7	48
65	Antioxidant properties of pomegranate (<i>Punica granatum</i> L.) bagasses obtained as co-product in the juice extraction. <i>Food Research International</i> , 2011 , 44, 1217-1223	7	68
64	Effect of the molecular weight and concentration of chitosan in pork model burgers. <i>Meat Science</i> , 2011 , 88, 740-9	6.4	42
63	Lipolysis, proteolysis and sensory characteristics of a Spanish fermented dry-cured meat product (salchich ^o) with oregano essential oil used as surface mold inhibitor. <i>Meat Science</i> , 2011 , 89, 35-44	6.4	59
62	Quality Characteristics of Dark Muscle from Yellowfin Tuna <i>Thunnus albacares</i> to Its Potential Application in the Food Industry. <i>Food and Nutrition Sciences (Print)</i> , 2011 , 02, 22-30	0.4	8
61	PHYSICOCHEMICAL CHARACTERIZATION OF THE ORANGE JUICE WASTE WATER OF A CITRUS BY-PRODUCT. <i>Journal of Food Processing and Preservation</i> , 2011 , 35, 264-271	2.1	16
60	Resistant starch as prebiotic: A review. <i>Starch/Staerke</i> , 2011 , 63, 406-415	2.3	257
59	Spices as functional foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2011 , 51, 13-28	11.5	115
58	Antioxidant Activity of Artisanal Honey From Tabasco, Mexico. <i>International Journal of Food Properties</i> , 2011 , 14, 459-470	3	20
57	Effect of Packaging Conditions on Shelf-Life of Mortadella Made with Citrus Fibre Washing Water and Thyme or Rosemary Essential Oil. <i>Food and Nutrition Sciences (Print)</i> , 2011 , 02, 1-10	0.4	9
56	Identification of Flavonoid Content and Chemical Composition of the Essential Oils of Moroccan Herbs: Myrtle (<i>Myrtus communis</i> L.), Rockrose (<i>Cistus ladanifer</i> L.) and Montpellier cistus (<i>Cistus monspeliensis</i> L.). <i>Journal of Essential Oil Research</i> , 2011 , 23, 1-9	2.3	56

55	DESCRIPTIVE STUDY OF REFLECTANCE SPECTRA OF HAKE (MERLUCCIIUS AUSTRALIS), SALMON (SALMO SALAR) AND LIGHT AND DARK MUSCLE FROM TUNA (THUNNUS THYNNUS). <i>Journal of Food Quality</i> , 2010 , 33, 391-403	2.7	6
54	Aroma profile and physico-chemical properties of artisanal honey from Tabasco, Mexico. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1111-1118	3.8	34
53	Chemical composition and antioxidant and anti-Listeria activities of essential oils obtained from some Egyptian plants. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9063-70	5.7	105
52	Viscoelastic properties of orange fiber enriched yogurt as a function of fiber dose, size and thermal treatment. <i>LWT - Food Science and Technology</i> , 2010 , 43, 708-714	5.4	80
51	Effect of adding citrus fibre washing water and rosemary essential oil on the quality characteristics of a bologna sausage. <i>LWT - Food Science and Technology</i> , 2010 , 43, 958-963	5.4	29
50	Development of combinations of chemically modified vegetable oils as pork backfat substitutes in sausages formulation. <i>Meat Science</i> , 2010 , 84, 491-7	6.4	44
49	Effect of tiger nut fibre on quality characteristics of pork burger. <i>Meat Science</i> , 2010 , 85, 70-6	6.4	95
48	Effect of added citrus fibre and spice essential oils on quality characteristics and shelf-life of mortadella. <i>Meat Science</i> , 2010 , 85, 568-76	6.4	118
47	Effect of orange dietary fibre, oregano essential oil and packaging conditions on shelf-life of bologna sausages. <i>Food Control</i> , 2010 , 21, 436-443	6.2	94
46	Food Formulation to Increase Probiotic Bacteria Action or Population 2010 , 335-351		1
45	Antibacterial Activity of Extracts of Myrtus communis Against Food-Borne Pathogenic and Spoilage Bacteria. <i>International Journal of Food Properties</i> , 2010 , 13, 1215-1224	3	31
44	Biochemical Changes during Onset and Resolution of Rigor Mortis under Ambient Temperature 2010 , 217-241		1
43	Antioxidant activity and total phenolic compounds of myrtle extracts Actividad antioxidante y contenido de compuestos fenólicos totales en extractos de myrtus. <i>CYTA - Journal of Food</i> , 2010 , 8, 95-101 ^{2,3}	2.3	27
42	Antioxidant activity and chemical content of methanol and ethanol extracts from leaves of rockrose (Cistus ladaniferus). <i>Plant Foods for Human Nutrition</i> , 2010 , 65, 170-8	3.9	28
41	Role of Fiber in Cardiovascular Diseases: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010 , 9, 240-258	16.4	131
40	Pomegranate and its Many Functional Components as Related to Human Health: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010 , 9, 635-654	16.4	383
39	Antioxidant activity of essential oils of five spice plants widely used in a Mediterranean diet. <i>Flavour and Fragrance Journal</i> , 2010 , 25, 13-19	2.5	198
38	Total Phenolic Content and Antioxidant Activity of Myrtle (Myrtus communis) Extracts. <i>Natural Product Communications</i> , 2009 , 4, 1934578X0900400	0.9	20

37	Storage stability of a high dietary fibre powder from orange by-products. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 748-756	3.8	71
36	Citrus co-products as technological strategy to reduce residual nitrite content in meat products. <i>Journal of Food Science</i> , 2009 , 74, R93-R100	3.4	40
35	Chemical Composition of Mandarin (<i>C. reticulata</i> L.), Grapefruit (<i>C. paradisi</i> L.), Lemon (<i>C. limon</i> L.) and Orange (<i>C. sinensis</i> L.) Essential Oils. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2009 , 12, 236-243	1.7	42
34	Preparation of dietary fiber powder from tiger nut (<i>Cyperus esculentus</i>) milk ("Horchata") byproducts and its physicochemical properties. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7715-25	5.7	62
33	Effect of adding citrus waste water, thyme and oregano essential oil on the chemical, physical and sensory characteristics of a bologna sausage. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 655-660	6.8	48
32	Total phenolic content and antioxidant activity of myrtle (<i>Myrtus communis</i>) extracts. <i>Natural Product Communications</i> , 2009 , 4, 819-24	0.9	34
31	Functional properties of honey, propolis, and royal jelly. <i>Journal of Food Science</i> , 2008 , 73, R117-24	3.4	466
30	Incorporation of citrus fibers in fermented milk containing probiotic bacteria. <i>Food Microbiology</i> , 2008 , 25, 13-21	6	347
29	Effect of packaging conditions on shelf-life of ostrich steaks. <i>Meat Science</i> , 2008 , 78, 143-52	6.4	61
28	Physico-chemical and microbiological profiles of "salchichón" (Spanish dry-fermented sausage) enriched with orange fiber. <i>Meat Science</i> , 2008 , 80, 410-7	6.4	138
27	Antifungal activity of lemon (<i>Citrus lemon</i> L.), mandarin (<i>Citrus reticulata</i> L.), grapefruit (<i>Citrus paradisi</i> L.) and orange (<i>Citrus sinensis</i> L.) essential oils. <i>Food Control</i> , 2008 , 19, 1130-1138	6.2	259
26	Antibacterial activity of different essential oils obtained from spices widely used in Mediterranean diet. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 526-531	3.8	90
25	ANTIBACTERIAL ACTIVITY OF LEMON (<i>CITRUS LEMON</i> L.), MANDARIN (<i>CITRUS RETICULATA</i> L.), GRAPEFRUIT (<i>CITRUS PARADISI</i> L.) AND ORANGE (<i>CITRUS SINENSIS</i> L.) ESSENTIAL OILS. <i>Journal of Food Safety</i> , 2008 , 28, 567-576	2	67
24	ANTIFUNGAL ACTIVITIES OF THYME, CLOVE AND OREGANO ESSENTIAL OILS. <i>Journal of Food Safety</i> , 2007 , 27, 91	2	88
23	Orange fibre as potential functional ingredient for dry-cured sausages. <i>European Food Research and Technology</i> , 2007 , 226, 1-6	3.4	78
22	Quality characteristics of ostrich (<i>Struthio camelus</i>) burgers. <i>Meat Science</i> , 2006 , 73, 295-303	6.4	50
21	Shelf life of ostrich (<i>Struthio camelus</i>) liver stored under different packaging conditions. <i>Journal of Food Protection</i> , 2006 , 69, 1920-7	2.5	18
20	GELLING AND COLOR PROPERTIES OF OSTRICH (<i>STRUTHIO CAMELUS</i>) EGG WHITE. <i>Journal of Food Quality</i> , 2006 , 29, 171-183	2.7	21

19	Quality Characteristics of Ostrich Liver P _E <i>Journal of Food Science</i> , 2006 , 69, snq85-snq91	3.4	3
18	Characteristics of beef burger as influenced by various types of lemon albedo. <i>Innovative Food Science and Emerging Technologies</i> , 2005 , 6, 247-255	6.8	100
17	Antioxidant and antibacterial activities of natural extracts: application in beef meatballs. <i>Meat Science</i> , 2005 , 69, 371-80	6.4	323
16	Functional and Sensory Effects of Fibre-rich Ingredients on Breakfast Fresh Sausages Manufacture. <i>Food Science and Technology International</i> , 2005 , 11, 89-97	2.6	53
15	Meat Products as Functional Foods: A Review. <i>Journal of Food Science</i> , 2005 , 70, R37-R43	3.4	194
14	Effect of orange fiber addition on yogurt color during fermentation and cold storage. <i>Color Research and Application</i> , 2005 , 30, 457-463	1.3	80
13	Effect of sodium chloride, sodium tripolyphosphate and pH on color properties of pork meat. <i>Color Research and Application</i> , 2004 , 29, 67-74	1.3	33
12	Quality characteristics of a non-fermented dry-cured sausage formulated with lemon albedo. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 2077-2084	4.3	35
11	Application of functional citrus by-products to meat products. <i>Trends in Food Science and Technology</i> , 2004 , 15, 176-185	15.3	172
10	Preparation of high dietary fiber powder from lemon juice by-products ¹ . <i>Innovative Food Science and Emerging Technologies</i> , 2004 , 5, 113-117	6.8	146
9	Lemon albedo as a new source of dietary fiber: Application to bologna sausages. <i>Meat Science</i> , 2004 , 67, 7-13	6.4	151
8	Evaluation of the Antioxidant Potential of Hyssop (<i>Hyssopus officinalis</i> L.) and Rosemary (<i>Rosmarinus officinalis</i> L.) Extracts in Cooked Pork Meat. <i>Journal of Food Science</i> , 2003 , 68, 660-664	3.4	89
7	Effect of Storage Conditions on Quality Characteristics of Bologna Sausages Made with Citrus Fiber. <i>Journal of Food Science</i> , 2003 , 68, 710-714	3.4	158
6	Effect of mincing degree on colour properties in pork meat. <i>Color Research and Application</i> , 2000 , 25, 376-380	1.3	47
5	Physicochemical characteristics of Spanish-type dry-cured sausage. <i>Food Research International</i> , 1999 , 32, 599-607	7	103
4	Thiobarbituric acid test for monitoring lipid oxidation in meat. <i>Food Chemistry</i> , 1997 , 59, 345-353	8.5	397
3	Chemical and Biochemical Aspects of Color in Muscle Foods ²⁵⁻⁴⁴		0
2	Quality of Frozen Poultry ²⁹³⁻³⁰⁶		

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