

Ricardo Isaac PÃ©rez-MartÃ©n

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4750446/publications.pdf>

Version: 2024-02-01

130
papers

4,662
citations

81743

39
h-index

128067

60
g-index

130
all docs

130
docs citations

130
times ranked

3255
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of mtDNA Direct Polymerase Chain Reaction (PCR) Sequencing and PCR-Restriction Fragment Length Polymorphism Methodologies in Species Identification of Canned Tuna. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1662-1669.	2.4	193
2	Challenges in the identification of species of canned fish. <i>Trends in Food Science and Technology</i> , 1999, 10, 9-14.	7.8	134
3	Glycosaminoglycans from marine sources as therapeutic agents. <i>Biotechnology Advances</i> , 2017, 35, 711-725.	6.0	128
4	Use of Restriction Fragment Length Polymorphism To Distinguish between Salmon Species. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2184-2188.	2.4	115
5	Optimization of the thermal processing of conduction-heated canned foods: Study of several objective functions. <i>Journal of Food Engineering</i> , 1991, 14, 25-51.	2.7	109
6	Towards sustainable and efficient use of fishery resources: present and future trends. <i>Trends in Food Science and Technology</i> , 2007, 18, 29-36.	7.8	108
7	Review. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1995, 200, 14-23.	0.7	101
8	Hydrolysates of Fish Skin Collagen: An Opportunity for Valorizing Fish Industry Byproducts. <i>Marine Drugs</i> , 2017, 15, 131.	2.2	100
9	Identification of Fish Species after Cooking by SDS-PAGE and Urea IEF: A Collaborative Study. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2653-2658.	2.4	94
10	Development of a sodium dodecyl sulfate-polyacrylamide gel electrophoresis reference method for the analysis and identification of fish species in raw and heat-processed samples: A collaborative study. <i>Electrophoresis</i> , 1999, 20, 1425-1432.	1.3	92
11	Fish species identification in seafood products. <i>Trends in Food Science and Technology</i> , 1993, 4, 395-401.	7.8	89
12	Fish species identification in canned tuna by PCR-SSCP: validation by a collaborative study and investigation of intra-species variability of the DNA-patterns. <i>Food Chemistry</i> , 1999, 64, 263-268.	4.2	84
13	Comparison of DNA extraction methods from muscle of canned tuna for species identification. <i>Food Control</i> , 2007, 18, 1211-1215.	2.8	82
14	Valorisation of fish by-products against waste management treatments – Comparison of environmental impacts. <i>Waste Management</i> , 2015, 46, 103-112.	3.7	82
15	Low mislabeling rates indicate marked improvements in European seafood market operations. <i>Frontiers in Ecology and the Environment</i> , 2015, 13, 536-540.	1.9	77
16	Use of Capillary Zone Electrophoresis for Fish Species Identification. Differentiation of Flatfish Species. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1238-1244.	2.4	72
17	Identification of Hake Species (<i>Merluccius</i> Genus) Using Sequencing and RFLP Analysis of Mitochondrial DNA Control Region Sequences. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5108-5114.	2.4	70
18	Characterization of Collagen from Different Discarded Fish Species of the West Coast of the Iberian Peninsula. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 388-399.	0.6	70

#	ARTICLE	IF	CITATIONS
19	Species identification of smoked and gravad fish products by sodium dodecylsulphate polyacrylamide gel electrophoresis, urea isoelectric focusing and native isoelectric focusing: a collaborative study. <i>Food Chemistry</i> , 2000, 71, 1-7.	4.2	69
20	Chitin production from crustacean biomass: Sustainability assessment of chemical and enzymatic processes. <i>Journal of Cleaner Production</i> , 2018, 172, 4140-4151.	4.6	68
21	Current methods for seafood authenticity testing in Europe: Is there a need for harmonisation?. <i>Food Control</i> , 2014, 45, 95-100.	2.8	67
22	Assessment of quality changes in frozen sardine (<i>Sardina pilchardus</i>) by fluorescence detection. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1998, 75, 575-580.	0.8	66
23	Production of Valuable Compounds and Bioactive Metabolites from By-Products of Fish Discards Using Chemical Processing, Enzymatic Hydrolysis, and Bacterial Fermentation. <i>Marine Drugs</i> , 2019, 17, 139.	2.2	66
24	Composition of phospholipids of white muscle of six tuna species. <i>Lipids</i> , 1995, 30, 1127-1135.	0.7	62
25	Development of a DNA-Based Method Aimed at Identifying the Fish Species Present in Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1175-1179.	2.4	60
26	Identification of Flatfish (<i>Pleuronectiforme</i>) Species Using DNA-Based Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4562-4569.	2.4	60
27	Identification of Cephalopod Species (<i>Ommastrephidae</i> and <i>Loliginidae</i>) in Seafood Products by Forensically Informative Nucleotide Sequencing (FINS). <i>Journal of Food Science</i> , 2002, 67, 1672-1676.	1.5	58
28	Two-Dimensional Electrophoretic Study of the Water-Soluble Protein Fraction in White Muscle of Gadoid Fish Species. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3991-3997.	2.4	55
29	Optimisation of the extraction and purification of chondroitin sulphate from head by-products of <i>Prionace glauca</i> by environmental friendly processes. <i>Food Chemistry</i> , 2016, 198, 28-35.	4.2	51
30	Marine Collagen/Apatite Composite Scaffolds Envisaging Hard Tissue Applications. <i>Marine Drugs</i> , 2018, 16, 269.	2.2	51
31	Identification of gadoid fish species using DNA-based techniques. <i>European Food Research and Technology</i> , 2003, 217, 259-264.	1.6	48
32	Polyunsaturated Fatty Acids in Tuna Phospholipids: Distribution in the sn-2 Location and Changes during Cooking. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 585-589.	2.4	47
33	Production of Fish Protein Hydrolysates from <i>Scyliorhinus canicula</i> Discards with Antihypertensive and Antioxidant Activities by Enzymatic Hydrolysis and Mathematical Optimization Using Response Surface Methodology. <i>Marine Drugs</i> , 2017, 15, 306.	2.2	47
34	Collagen Extraction Optimization from the Skin of the Small-Spotted Catshark (<i>S. canicula</i>) by Response Surface Methodology. <i>Marine Drugs</i> , 2019, 17, 40.	2.2	46
35	Production of Chitin from <i>Penaeus vannamei</i> By-Products to Pilot Plant Scale Using a Combination of Enzymatic and Chemical Processes and Subsequent Optimization of the Chemical Production of Chitosan by Response Surface Methodology. <i>Marine Drugs</i> , 2017, 15, 180.	2.2	45
36	Species identification of cooked fish by urea isoelectric focusing and sodium dodecylsulfate polyacrylamide gel electrophoresis. <i>Food Chemistry</i> , 1999, 67, 333-339.	4.2	44

#	ARTICLE	IF	CITATIONS
37	Influence of variation in methodology on the reliability of the isoelectric focusing method of fish species identification. <i>Food Chemistry</i> , 1995, 52, 193-197.	4.2	43
38	Production, Characterization, and Bioactivity of Fish Protein Hydrolysates from Aquaculture Turbot (<i>Scophthalmus maximus</i>) Wastes. <i>Biomolecules</i> , 2020, 10, 310.	1.8	43
39	By-products of <i>Scyliorhinus canicula</i> , <i>Prionace glauca</i> and <i>Raja clavata</i> : A valuable source of predominantly 6S sulfated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2017, 157, 31-37.	5.1	40
40	Isolation and Chemical Characterization of Chondroitin Sulfate from Cartilage By-Products of Blackmouth Catshark (<i>Galeus melastomus</i>). <i>Marine Drugs</i> , 2018, 16, 344.	2.2	40
41	Lipid classes and their fatty acids at different loci of albacore (<i>Thunnus alalunga</i>): effects of the precooking. <i>Journal of Agricultural and Food Chemistry</i> , 1989, 37, 1060-1064.	2.4	39
42	Mathematical modelling and simulation of the thermal processing of anisotropic and non-homogeneous conduction-heated canned foods: Application to canned tuna. <i>Journal of Food Engineering</i> , 1993, 18, 369-387.	2.7	39
43	Development of a multiplex PCR-ELISA method for the genetic authentication of <i>Thunnus</i> species and <i>Katsuwonus pelamis</i> in food products. <i>Food Chemistry</i> , 2015, 180, 9-16.	4.2	39
44	Molecular identification of cephalopod species by FINS and PCR-RFLP of a cytochrome b gene fragment. <i>European Food Research and Technology</i> , 2003, 217, 524-529.	1.6	37
45	Porous Hydrogels From Shark Skin Collagen Crosslinked Under Dense Carbon Dioxide Atmosphere. <i>Macromolecular Bioscience</i> , 2013, 13, 1621-1631.	2.1	37
46	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. <i>Molecules</i> , 2017, 22, 1545.	1.7	37
47	Optimal isolation and characterisation of chondroitin sulfate from rabbit fish (<i>Chimaera</i>) Tj ETQq1 1 0.784314 rgBT/Overlock, 10 Tf 503	5.1	37
48	Validation of a PCR-RFLP based method for the identification of salmon species in food products. <i>European Food Research and Technology</i> , 2001, 212, 385-389.	1.6	36
49	Differentiation of raw or processed eel by PCR-based techniques: restriction fragment length polymorphism analysis (RFLP) and single strand conformation polymorphism analysis (SSCP). <i>European Food Research and Technology</i> , 2002, 214, 171-177.	1.6	36
50	Fish discards management in selected Spanish and Portuguese markets: Identification and potential valorisation. <i>Trends in Food Science and Technology</i> , 2014, 36, 29-43.	7.8	36
51	Production of Chondroitin Sulphate from Head, Skeleton and Fins of <i>Scyliorhinus canicula</i> By-Products by Combination of Enzymatic, Chemical Precipitation and Ultrafiltration Methodologies. <i>Marine Drugs</i> , 2015, 13, 3287-3308.	2.2	35
52	Tuna labels matter in Europe: Mislabelling rates in different tuna products. <i>PLoS ONE</i> , 2018, 13, e0196641.	1.1	35
53	Cell-Laden Biomimetically Mineralized Shark-Skin-Collagen-Based 3D Printed Hydrogels for the Engineering of Hard Tissues. <i>ACS Biomaterials Science and Engineering</i> , 2020, 6, 3664-3672.	2.6	35
54	Production of Hyaluronic Acid by <i>Streptococcus zooepidemicus</i> on Protein Substrates Obtained from <i>Scyliorhinus canicula</i> Discards. <i>Marine Drugs</i> , 2015, 13, 6537-6549.	2.2	34

#	ARTICLE	IF	CITATIONS
55	Valorization of Aquaculture By-Products of Salmonids to Produce Enzymatic Hydrolysates: Process Optimization, Chemical Characterization and Evaluation of Bioactives. <i>Marine Drugs</i> , 2019, 17, 676.	2.2	33
56	Valorisation of fish discards assisted by enzymatic hydrolysis and microbial bioconversion: Lab and pilot plant studies and preliminary sustainability evaluation. <i>Journal of Cleaner Production</i> , 2020, 246, 119027.	4.6	33
57	Fish muscle parvalbumins as marker proteins for native and urea isoelectric focusing. <i>Electrophoresis</i> , 2000, 21, 1458-1463.	1.3	32
58	Optimization of high purity chitin and chitosan production from <i>Illex argentinus</i> pens by a combination of enzymatic and chemical processes. <i>Carbohydrate Polymers</i> , 2017, 174, 262-272.	5.1	32
59	Development of bioprocesses for the integral valorisation of fish discards. <i>Biochemical Engineering Journal</i> , 2019, 144, 198-208.	1.8	32
60	Identification of Shark Species in Seafood Products by Forensically Informative Nucleotide Sequencing (FINS). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9868-9874.	2.4	31
61	A comparison between conventional and fluorescence detection methods of cooking-induced damage to tuna fish lipids. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1995, 200, 252-255.	0.7	30
62	Identification of European Hake Species (<i>Merluccius merluccius</i>) Using Real-Time PCR. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3397-3403.	2.4	30
63	Comparison of six methylation methods for analysis of the fatty acid composition of albacore lipid. <i>International Journal of Food Science and Technology</i> , 1992, 27, 597-601.	1.3	29
64	Trimethylamine oxide and derived compounds' changes during frozen storage of hake (<i>Merluccius</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	28
65	Changes in volatile bases and trimethylamine oxide during the canning of albacore (<i>Thunnus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.3	28
66	Effect of Fish Collagen Hydrolysates on Type I Collagen mRNA Levels of Human Dermal Fibroblast Culture. <i>Marine Drugs</i> , 2018, 16, 144.	2.2	28
67	Specific enzyme detection following isoelectric focusing as a complimentary tool for the differentiation of related Gadoid fish species. <i>Food Chemistry</i> , 2000, 70, 241-245.	4.2	26
68	Changes in free amino acids content in albacore (<i>Thunnus alalunga</i>) muscle during thermal processing. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1988, 187, 432-435.	0.7	25
69	Comparison of different methods to produce single-strand DNA for identification of canned tuna by single-strand conformation polymorphism analysis. <i>Electrophoresis</i> , 1998, 19, 1381-1384.	1.3	23
70	Optimisation of processing routes for a marine biorefinery. <i>Journal of Cleaner Production</i> , 2015, 104, 489-501.	4.6	23
71	<i>Prionace glauca</i> skin collagen bioengineered constructs as a promising approach to trigger cartilage regeneration. <i>Materials Science and Engineering C</i> , 2021, 120, 111587.	3.8	23
72	Hydrolysis as a Valorization Strategy for Unused Marine Food Biomass: Boarfish and Small-Spotted Catshark Discards and By-Products. <i>Journal of Food Biochemistry</i> , 2015, 39, 368-376.	1.2	22

#	ARTICLE	IF	CITATIONS
73	A new method for the rapid detection of Atlantic cod (<i>Gadus morhua</i>), Pacific cod (<i>Gadus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 dipstick assay. Food Chemistry, 2017, 233, 182-189.	4.2	22
74	An integral and sustainable valorisation strategy of squid pen by-products. Journal of Cleaner Production, 2018, 201, 207-218.	4.6	22
75	Development of a Real-Time PCR method for the identification of Atlantic mackerel (<i>Scomber</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	4.2	21
76	Valorisation of effluents obtained from chemical and enzymatic chitin production of <i>Illex argentinus</i> pen by-products as nutrient supplements for various bacterial fermentations. Biochemical Engineering Journal, 2016, 116, 34-44.	1.8	21
77	Identification of fish species in smoked fish products by electrophoresis and isoelectric focusing. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1992, 195, 224-227.	0.7	20
78	Reversed-Phase HPLC as a method for the identification of gadoid fish species. European Food Research and Technology, 1997, 204, 411-416.	0.6	20
79	Modeling and adaptive control for batch sterilization. Computers and Chemical Engineering, 1998, 22, 445-458.	2.0	20
80	A Rapid Methodology for Screening Hake Species (<i>Merluccius</i> Spp.) by Single-Stranded Conformation Polymorphism Analysis. Journal of Agricultural and Food Chemistry, 2007, 55, 6903-6909.	2.4	19
81	Gas chromatographic method for the determination of volatile amines in seafoods. International Journal of Food Science and Technology, 1987, 22, 509-514.	1.3	19
82	Protein denaturation in frozen stored hake (<i>Merluccius merluccius</i> L.) muscle: The role of formaldehyde. Food Chemistry, 1994, 50, 267-275.	4.2	18
83	Developed of a method for the genetic identification of ling species (<i>Genypterus</i> spp.) in seafood products by FINS methodology. Food Chemistry, 2014, 143, 22-26.	4.2	18
84	Sustainable Sources from Aquatic Organisms for Cosmeceuticals Ingredients. Cosmetics, 2021, 8, 48.	1.5	18
85	Analysis of 1-O-alk-1-enylglycerophospholipids of albacore tuna (<i>Thunnus alalunga</i>) and their alterations during thermal processing. Journal of Agricultural and Food Chemistry, 1993, 41, 2395-2399.	2.4	17
86	Identification of Atlantic Cod (<i>Gadus morhua</i>), Ling (<i>Molva molva</i>), and Alaska Pollock (<i>Gadus chalcogrammus</i>) by PCR-ELISA Using Duplex PCR. Journal of Agricultural and Food Chemistry, 2014, 62, 5699-5706.	2.4	17
87	Characterization of Gelatin and Hydrolysates from Valorization of Farmed Salmon Skin By-Products. Polymers, 2021, 13, 2828.	2.0	17
88	Valorization of recurrently discarded fish species in trawler fisheries in North-West Spain. Journal of Food Science and Technology, 2018, 55, 4477-4484.	1.4	16
89	Optimal control of heat and mass transfer in food and bioproducts processing. Computers and Chemical Engineering, 1994, 18, S699-S705.	2.0	15
90	Species Differentiation by Multivariate Analysis of Phospholipids from Canned Atlantic Tuna. Journal of Agricultural and Food Chemistry, 1997, 45, 2495-2499.	2.4	15

#	ARTICLE	IF	CITATIONS
91	Determination of histamine by capillary zone electrophoresis using a low-pH phosphate buffer: application in the analysis of fish and marine products. <i>European Food Research and Technology</i> , 1997, 204, 336-340.	0.6	15
92	A complete dynamic model for the thermal processing of bioproducts in batch units and its application to controller design. <i>Chemical Engineering Science</i> , 1997, 52, 1307-1322.	1.9	15
93	Analysis of fish and squid myofibrillar proteins by capillary sodium dodecyl sulfate gel electrophoresis: actin and myosin quantification. <i>European Food Research and Technology</i> , 2000, 211, 443-448.	1.6	15
94	Technical note: Stability of lipids of frozen albacore (<i>Thunnus alalunga</i>) during steam cooking. <i>International Journal of Food Science and Technology</i> , 1989, 24, 341-345.	1.3	15
95	Biorefinery for tuna head wastes: Production of protein hydrolysates, high-quality oils, minerals and bacterial peptones. <i>Journal of Cleaner Production</i> , 2022, 357, 131909.	4.6	15
96	Prediction of precooking times for albacore (<i>Thunnus alalunga</i>) by computer simulation. <i>Journal of Food Engineering</i> , 1989, 10, 83-95.	2.7	13
97	Fluorescence formation by interaction of albacore (<i>Thunnus alalunga</i>) muscle with acetaldehyde in a model system. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1805-1808.	2.4	13
98	Kinetics of thermal degradation of thiamine and surface colour in canned tuna. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 197, 127-131.	0.7	13
99	On-line quality control of non-linear batch systems: Application to the thermal processing of canned foods. <i>Journal of Food Engineering</i> , 1993, 19, 275-289.	2.7	13
100	Assessment of the labelling accuracy of spanish semipreserved anchovies products by FINS (forensically informative nucleotide sequencing). <i>Heliyon</i> , 2016, 2, e00124.	1.4	13
101	Does Subunit Composition Influence the Intermolecular Crosslinking of Fish Collagen? A Study with Hake and Blue Shark Skin Collagens. <i>Polymers</i> , 2020, 12, 1734.	2.0	12
102	Characterization of codfish gelatin: A comparative study of fresh and salted skins and different extraction methods. <i>Food Hydrocolloids</i> , 2022, 124, 107238.	5.6	12
103	Marine origin biomaterials using a compressive and absorption methodology as cell-laden hydrogel envisaging cartilage tissue engineering. , 2022, 137, 212843.		12
104	Fluorescence formation during albacore (<i>Thunnus alalunga</i>) thermal processing. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1992, 195, 332-335.	0.7	11
105	New Strategy to Cope with Common Fishery Policy Landing Obligation: Collagen Extraction from Skins and Bones of Undersized Hake (<i>Merluccius merluccius</i>). <i>Polymers</i> , 2019, 11, 1485.	2.0	11
106	TMAOase Activity of European Hake (<i>Merluccius merluccius</i>) Organs: Influence of Biological Condition and Season. <i>Journal of Food Science</i> , 2002, 67, 3242-3251.	1.5	10
107	Carotenoid Pigments Composition of Two Commonly Discarded Decapod Crustaceans in Grand Sole and the Galician-Northern Portugal Coast Fisheries. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 114-121.	0.6	10
108	Degradation Kinetics of Protein Digestibility and Available Lysine During Thermal Processing of Tuna. <i>Journal of Food Science</i> , 1992, 57, 913-915.	1.5	9

#	ARTICLE	IF	CITATIONS
109	What to Do with Unwanted Catches: Valorisation Options and Selection Strategies. , 2019, , 333-359.		9
110	Tools and Technologies for the Monitoring, Control and Surveillance of Unwanted Catches. , 2019, , 363-382.		9
111	Efecto del enlatado en aceite y salmuera y su posterior almacenamiento sobre los lÃ¡pidos de la bacoreta (<i>Euthynnus alletteratus</i>). Grasas Y Aceites, 1995, 46, 77-84.	0.3	9
112	Isolation and Partial Characterization of Trypsin from Pancreas of Small-Spotted Catshark (<i>Scyliorhinus canicula</i>). Journal of Food Biochemistry, 2014, 38, 196-206.	1.2	8
113	Identification and quantification of two species of oyster larvae using real-time PCR. Aquatic Living Resources, 2014, 27, 135-145.	0.5	8
114	Cationic imprinting of Pb(II) within composite networks based on bovine or fish chondroitin sulfate. Journal of Molecular Recognition, 2018, 31, e2614.	1.1	8
115	Use of computer vision onboard fishing vessels to quantify catches: The iObserver. Marine Policy, 2020, 116, 103714.	1.5	7
116	Determination of thermal conductivity, specific heat and thermal diffusivity of albacore (Thunnus Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.7	6
117	Quantification of Manila Clam Ruditapes philippinarum(Adams & Reeve, 1850) Larvae Based on SYBR Green Real-Time Polymerase Chain Reaction. Journal of Shellfish Research, 2011, 30, 791-796.	0.3	6
118	Ecoâ€œefficiency of a marine biorefinery for valorization of cartilaginous fish biomass. Journal of Industrial Ecology, 2021, 25, 789-801.	2.8	6
119	Comparison of real-time PCR methods for quantification of European hake (Merluccius merluccius) in processed food samples. Food Chemistry, 2019, 272, 279-285.	4.2	5
120	An on-land management and valorisation approach for biomass associated with landing obligation compliance. Marine Policy, 2020, 116, 103506.	1.5	5
121	Molecular Weight Analysis of Blue Shark (Prionace glauca) Collagen Hydrolysates by GPC-LS; Effect of High Molecular Weight Hydrolysates on Fibroblast Cultures: mRNA Collagen Type I Expression and Synthesis. International Journal of Molecular Sciences, 2022, 23, 32.	1.8	5
122	Mineralized collagen as a bioactive ink to support encapsulation of human adipose stem cells: A step towards the future of bone regeneration. Materials Science and Engineering C, 2022, 133, 112600.	3.8	5
123	Pollutant levels in discarded fish species by Spanish trawlers operating in the Great Sole Bank and the Atlantic coast of the Iberian Peninsula. Marine Pollution Bulletin, 2016, 108, 303-310.	2.3	3
124	Different Strategies for Controlling Pressure during the Cooling Stage in Batch Retorts. , 1994, , 724-726.		2
125	Fish and Seafood Authentication. ACS Symposium Series, 2006, , 126-137.	0.5	1
126	Evaluation of a Fast Method Based on the Presence of Two Restriction Sites in the Mitochondrial ND5 (mt ND5) Gene for the Identification of Scomber Species. Journal of Aquatic Food Product Technology, 2012, 21, 289-297.	0.6	1

#	ARTICLE	IF	CITATIONS
127	ICRS/DS: A Computer Package for the Optimization of Batch Processes and its Applications in Food Processing. , 1994, , 730-732.		1
128	Computer Aided Design and Optimization of Sterilization of Canned Tuna. , 1994, , 721-723.		0
129	Environmental Implications of Discarding Fish in Northern Spanish Coastal Bottom Otter Trawl Fisheries. Fisheries, 2020, 45, 359-368.	0.6	0
130	Innovative marine technologies applied to discard mitigation and management: The MARTEC18 conference. Marine Policy, 2020, 116, 103911.	1.5	0