Ricardo Isaac PÃ©rez-MartÃ-n

List of Publications by Year
in descending order

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Version: 2024-02-01

130	4,662	81743	128067
papers	citations	39 h-index	60 g-index

130	130	130	3255
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Characterization of codfish gelatin: A comparative study of fresh and salted skins and different extraction methods. Food Hydrocolloids, 2022, 124, 107238.	5.6	12
2	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
3	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
4	Marine origin biomaterials using a compressive and absorption methodology as cell-laden hydrogel envisaging cartilage tissue engineering. , 2022, 137, 212843.		12
5	Biorefinery for tuna head wastes: Production of protein hydrolysates, high-quality oils, minerals and bacterial peptones. Journal of Cleaner Production, 2022, 357, 131909.	4.6	15
6	Ecoâ€efficiency of a marine biorefinery for valorization of cartilaginous fish biomass. Journal of Industrial Ecology, 2021, 25, 789-801.	2.8	6
7	Prionace glauca skin collagen bioengineered constructs as a promising approach to trigger cartilage regeneration. Materials Science and Engineering C, 2021, 120, 111587.	3.8	23
8	Sustainable Sources from Aquatic Organisms for Cosmeceuticals Ingredients. Cosmetics, 2021, 8, 48.	1.5	18
9	Characterization of Gelatin and Hydrolysates from Valorization of Farmed Salmon Skin By-Products. Polymers, 2021, 13, 2828.	2.0	17
10	An on-land management and valorisation approach for biomass associated with landing obligation compliance. Marine Policy, 2020, 116, 103506.	1.5	5
11	Valorisation of fish discards assisted by enzymatic hydrolysis and microbial bioconversion: Lab and pilot plant studies and preliminary sustainability evaluation. Journal of Cleaner Production, 2020, 246, 119027.	4.6	33
12	Use of computer vision onboard fishing vessels to quantify catches: The iObserver. Marine Policy, 2020, 116, 103714.	1.5	7
13	Does Subunit Composition Influence the Intermolecular Crosslinking of Fish Collagen? A Study with Hake and Blue Shark Skin Collagens. Polymers, 2020, 12, 1734.	2.0	12
14	Environmental Implications of Discarding Fish in Northern Spanish Coastal Bottom Otter Trawl Fisheries. Fisheries, 2020, 45, 359-368.	0.6	0
15	Innovative marine technologies applied to discard mitigation and management: The MARTEC18 conference. Marine Policy, 2020, 116, 103911.	1.5	0
16	Production, Characterization, and Bioactivity of Fish Protein Hydrolysates from Aquaculture Turbot (Scophthalmus maximus) Wastes. Biomolecules, 2020, 10, 310.	1.8	43
17	Cell-Laden Biomimetically Mineralized Shark-Skin-Collagen-Based 3D Printed Hydrogels for the Engineering of Hard Tissues. ACS Biomaterials Science and Engineering, 2020, 6, 3664-3672.	2.6	35
18	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

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19	New Strategy to Cope with Common Fishery Policy Landing Obligation: Collagen Extraction from Skins and Bones of Undersized Hake (Merluccius merluccius). Polymers, 2019, 11, 1485.	2.0	11
20	Optimal isolation and characterisation of chondroitin sulfate from rabbit fish (Chimaera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 Td (n	5.1	37
21	Collagen Extraction Optimization from the Skin of the Small-Spotted Catshark (S. canicula) by Response Surface Methodology. Marine Drugs, 2019, 17, 40.	2.2	46
22	Production of Valuable Compounds and Bioactive Metabolites from By-Products of Fish Discards Using Chemical Processing, Enzymatic Hydrolysis, and Bacterial Fermentation. Marine Drugs, 2019, 17, 139.	2.2	66
23	Development of bioprocesses for the integral valorisation of fish discards. Biochemical Engineering Journal, 2019, 144, 198-208.	1.8	32
24	Valorization of Aquaculture By-Products of Salmonids to Produce Enzymatic Hydrolysates: Process Optimization, Chemical Characterization and Evaluation of Bioactives. Marine Drugs, 2019, 17, 676.	2.2	33
25	What to Do with Unwanted Catches: Valorisation Options and Selection Strategies. , 2019, , 333-359.		9
26	Tools and Technologies for the Monitoring, Control and Surveillance of Unwanted Catches. , 2019, , 363-382.		9
27	Chitin production from crustacean biomass: Sustainability assessment of chemical and enzymatic processes. Journal of Cleaner Production, 2018, 172, 4140-4151.	4.6	68
28	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
29	Isolation and Chemical Characterization of Chondroitin Sulfate from Cartilage By-Products of Blackmouth Catshark (Galeus melastomus). Marine Drugs, 2018, 16, 344.	2.2	40
30	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
31	An integral and sustainable valorisation strategy of squid pen by-products. Journal of Cleaner Production, 2018, 201, 207-218.	4.6	22
32	Effect of Fish Collagen Hydrolysates on Type I Collagen mRNA Levels of Human Dermal Fibroblast Culture. Marine Drugs, 2018, 16, 144.	2.2	28
33	Marine Collagen/Apatite Composite Scaffolds Envisaging Hard Tissue Applications. Marine Drugs, 2018, 16, 269.	2.2	51
34	Tuna labels matter in Europe: Mislabelling rates in different tuna products. PLoS ONE, 2018, 13, e0196641.	1.1	35
35	A new method for the rapid detection of Atlantic cod (Gadus morhua), Pacific cod (Gadus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 dipstick assay. Food Chemistry, 2017, 233, 182-189.	4.2	22
36	Glycosaminoglycans from marine sources as therapeutic agents. Biotechnology Advances, 2017, 35, 711-725.	6.0	128

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37	Optimization of high purity chitin and chitosan production from Illex argentinus pens by a combination of enzymatic and chemical processes. Carbohydrate Polymers, 2017, 174, 262-272.	5.1	32
38	By-products of Scyliorhinus canicula, Prionace glauca and Raja clavata: A valuable source of predominantly 6S sulfated chondroitin sulfate. Carbohydrate Polymers, 2017, 157, 31-37.	5.1	40
39	Production of Fish Protein Hydrolysates from Scyliorhinus canicula Discards with Antihypertensive and Antioxidant Activities by Enzymatic Hydrolysis and Mathematical Optimization Using Response Surface Methodology. Marine Drugs, 2017, 15, 306.	2.2	47
40	Hydrolysates of Fish Skin Collagen: An Opportunity for Valorizing Fish Industry Byproducts. Marine Drugs, 2017, 15, 131.	2.2	100
41	Production of Chitin from Penaeus vannamei 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. Marine Drugs, 2017, 15, 180.	2.2	45
42	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. Molecules, 2017, 22, 1545.	1.7	37
43	Carotenoid Pigments Composition of Two Commonly Discarded Decapod Crustaceans in Grand Sole and the Galician-Northern Portugal Coast Fisheries. Journal of Aquatic Food Product Technology, 2016, 25, 114-121.	0.6	10
44	Assessment of the labelling accuracy of spanish semipreserved anchovies products by FINS (forensically informative nucleotide sequencing). Heliyon, 2016, 2, e00124.	1.4	13
45	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
46	Valorisation of effluents obtained from chemical and enzymatic chitin production of Illex argentinus pen by-products as nutrient supplements for various bacterial fermentations. Biochemical Engineering Journal, 2016, 116, 34-44.	1.8	21
47	Optimisation of the extraction and purification of chondroitin sulphate from head by-products of Prionace glauca by environmental friendly processes. Food Chemistry, 2016, 198, 28-35.	4.2	51
48	Characterization of Collagen from Different Discarded Fish Species of the West Coast of the Iberian Peninsula. Journal of Aquatic Food Product Technology, 2016, 25, 388-399.	0.6	70
49	Hydrolysis as a Valorization Strategy for Unused Marine Food Biomass: Boarfish and Small-Spotted Catshark Discards and By-Products. Journal of Food Biochemistry, 2015, 39, 368-376.	1.2	22
50	Production of Chondroitin Sulphate from Head, Skeleton and Fins of Scyliorhinus canicula By-Products by Combination of Enzymatic, Chemical Precipitation and Ultrafiltration Methodologies. Marine Drugs, 2015, 13, 3287-3308.	2.2	35
51	Production of Hyaluronic Acid by Streptococcus zooepidemicus on Protein Substrates Obtained from Scyliorhinus canicula Discards. Marine Drugs, 2015, 13, 6537-6549.	2.2	34
52	Optimisation of processing routes for a marine biorefinery. Journal of Cleaner Production, 2015, 104, 489-501.	4.6	23
53	Low mislabeling rates indicate marked improvements in European seafood market operations. Frontiers in Ecology and the Environment, 2015, 13, 536-540.	1.9	77
54	Development of a multiplex PCRâ€“ELISA method for the genetic authentication of Thunnus species and Katsuwonus pelamis in food products. Food Chemistry, 2015, 180, 9-16.	4.2	39

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55	Valorisation of fish by-products against waste management treatments â€“ Comparison of environmental impacts. Waste Management, 2015, 46, 103-112.	3.7	82
56	Isolation and Partial Characterization of Trypsin from Pancreas of Small-Spotted Catshark (Scyliorhinus canicula). Journal of Food Biochemistry, 2014, 38, 196-206.	1.2	8
57	Identification and quantification of two species of oyster larvae using real-time PCR. Aquatic Living Resources, 2014, 27, 135-145.	0.5	8
58	Fish discards management in selected Spanish and Portuguese mÃ©tiers: Identification and potential valorisation. Trends in Food Science and Technology, 2014, 36, 29-43.	7.8	36
59	Identification of Atlantic Cod (Gadus morhua), Ling (Molva molva), and Alaska Pollock (Gadus chalcogrammus) by PCRâ€“ELISA Using Duplex PCR. Journal of Agricultural and Food Chemistry, 2014, 62, 5699-5706.	2.4	17
60	Current methods for seafood authenticity testing in Europe: Is there a need for harmonisation?. Food Control, 2014, 45, 95-100.	2.8	67
61	Developed of a method for the genetic identification of ling species (Genypterus spp.) in seafood products by FINS methodology. Food Chemistry, 2014, 143, 22-26.	4.2	18
62	Porous Hydrogels From Shark Skin Collagen Crosslinked Under Dense Carbon Dioxide Atmosphere. Macromolecular Bioscience, 2013, 13, 1621-1631.	2.1	37
63	Development of a Real-Time PCR method for the identification of Atlantic mackerel (Scomber) Tj ETQq1 1 0.784314 rgBT /Overlock 1	4.2	21
64	Evaluation of a Fast Method Based on the Presence of Two Restriction Sites in the Mitochondrial ND5 (mt ND5) Gene for the Identification ofScomberSpecies. Journal of Aquatic Food Product Technology, 2012, 21, 289-297.	0.6	1
65	Quantification of Manila ClamRuditapes 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
66	Identification of European Hake Species (Merluccius merluccius) Using Real-Time PCR. Journal of Agricultural and Food Chemistry, 2009, 57, 3397-3403.	2.4	30
67	Identification of Shark Species in Seafood Products by Forensically Informative Nucleotide Sequencing (FINS). Journal of Agricultural and Food Chemistry, 2008, 56, 9868-9874.	2.4	31
68	Towards sustainable and efficient use of fishery resources: present and future trends. Trends in Food Science and Technology, 2007, 18, 29-36.	7.8	108
69	Comparison of DNA extraction methods from muscle of canned tuna for species identification. Food Control, 2007, 18, 1211-1215.	2.8	82
70	A Rapid Methodology for Screening Hake Species (Merluccius Spp.) by Single-Stranded Conformation Polymorphism Analysis. Journal of Agricultural and Food Chemistry, 2007, 55, 6903-6909.	2.4	19
71	Fish and Seafood Authentication. ACS Symposium Series, 2006, , 126-137.	0.5	1
72	Identification of gadoid fish species using DNA-based techniques. European Food Research and Technology, 2003, 217, 259-264.	1.6	48

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73	Molecular identification of cephalopod species by FINS and PCR-RFLP of a cytochrome b gene fragment. European Food Research and Technology, 2003, 217, 524-529.	1.6	37
74	Differentiation of raw or processed eel by PCR-based techniques: restriction fragment length polymorphism analysis (RFLP) and single strand conformation polymorphism analysis (SSCP). European Food Research and Technology, 2002, 214, 171-177.	1.6	36
75	Identification of Cephalopod Species (Ommastrephidae and Loliginidae) in Seafood Products by Forensically Informative Nucleotide Sequencing (FINS). Journal of Food Science, 2002, 67, 1672-1676.	1.5	58
76	TMAOase Activity of European Hake (Merluccius merluccius) Organs: Influence of Biological Condition and Season. Journal of Food Science, 2002, 67, 3242-3251.	1.5	10
77	Development of a DNA-Based Method Aimed at Identifying the Fish Species Present in Food Products. Journal of Agricultural and Food Chemistry, 2001, 49, 1175-1179.	2.4	60
78	Identification of Hake Species (MerlucciusGenus) Using Sequencing and PCRâ^'RFLP Analysis of Mitochondrial DNA Control Region Sequences. Journal of Agricultural and Food Chemistry, 2001, 49, 5108-5114.	2.4	70
79	Identification of Flatfish (Pleuronectiforme) Species Using DNA-Based Techniques. Journal of Agricultural and Food Chemistry, 2001, 49, 4562-4569.	2.4	60
80	Validation of a PCR-RFLP based method for the identification of salmon species in food products. European Food Research and Technology, 2001, 212, 385-389.	1.6	36
81	Fish muscle parvalbumins as marker proteins for native and urea isoelectric focusing. Electrophoresis, 2000, 21, 1458-1463.	1.3	32
82	Species identification of smoked and gravad fish products by sodium dodecylsulphate polyacrylamide gel electrophoresis, urea isoelectric focusing and native isoelectric focusing: a collaborative study. Food Chemistry, 2000, 71, 1-7.	4.2	69
83	Specific enzyme detection following isoelectric focusing as a complimentary tool for the differentiation of related Gadoid fish species. Food Chemistry, 2000, 70, 241-245.	4.2	26
84	Analysis of fish and squid myofibrillar proteins by capillary sodium dodecyl sulfate gel electrophoresis: actin and myosin quantification. European Food Research and Technology, 2000, 211, 443-448.	1.6	15
85	Identification of Fish Species after Cooking by SDSâ^'PAGE and Urea IEF:Â A Collaborative Study. Journal of Agricultural and Food Chemistry, 2000, 48, 2653-2658.	2.4	94
86	Use of Restriction Fragment Length Polymorphism To Distinguish between Salmon Species. Journal of Agricultural and Food Chemistry, 2000, 48, 2184-2188.	2.4	115
87	Fish species identification in canned tuna by PCR-SSCP: validation by a collaborative study and investigation of intra-species variability of the DNA-patterns. Food Chemistry, 1999, 64, 263-268.	4.2	84
88	Species identification of cooked fish by urea isoelectric focusing and sodium dodecylsulfate polyacrylamide gel electrophoresis. Food Chemistry, 1999, 67, 333-339.	4.2	44
89	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. Electrophoresis, 1999, 20, 1425-1432.	1.3	92
90	Challenges in the identification of species of canned fish. Trends in Food Science and Technology, 1999, 10, 9-14.	7.8	134

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91	Comparison of different methods to produce single-strand DNA for identification of canned tuna by single-strand conformation polymorphism analysis. Electrophoresis, 1998, 19, 1381-1384.	1.3	23
92	Assessment of quality changes in frozen sardine (Sardina pilchardus) by fluorescence detection. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 575-580.	0.8	66
93	Modeling and adaptive control for batch sterilization. Computers and Chemical Engineering, 1998, 22, 445-458.	2.0	20
94	Two-Dimensional Electrophoretic Study of the Water-Soluble Protein Fraction in White Muscle of Gadoid Fish Species. Journal of Agricultural and Food Chemistry, 1998, 46, 3991-3997.	2.4	55
95	Use of mtDNA Direct Polymerase Chain Reaction (PCR) Sequencing and PCRâ^'Restriction Fragment Length Polymorphism Methodologies in Species Identification of Canned Tuna. Journal of Agricultural and Food Chemistry, 1998, 46, 1662-1669.	2.4	193
96	Species Differentiation by Multivariate Analysis of Phospholipids from Canned Atlantic Tuna. Journal of Agricultural and Food Chemistry, 1997, 45, 2495-2499.	2.4	15
97	Determination of histamine by capillary zone electrophoresis using a low-pH phosphate buffer: application in the analysis of fish and marine products. European Food Research and Technology, 1997, 204, 336-340.	0.6	15
98	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
99	A complete dynamic model for the thermal processing of bioproducts in batch units and its application to controller design. Chemical Engineering Science, 1997, 52, 1307-1322.	1.9	15
100	Polyunsaturated Fatty Acids in Tuna Phospholipids:Â Distribution in thesn-2 Location and Changes during Cooking. Journal of Agricultural and Food Chemistry, 1996, 44, 585-589.	2.4	47
101	Influence of variation in methodology on the reliability of the isoelectric focusing method of fish species identification. Food Chemistry, 1995, 52, 193-197.	4.2	43
102	Trimethylamine oxide and derived compounds' changes during frozen storage of hake (Merluccius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	28
103	Composition of phospholipids of white muscle of six tuna species. Lipids, 1995, 30, 1127-1135.	0.7	62
104	A comparison between conventional and fluorescence detection methods of cooking-induced damage to tuna fish lipids. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 200, 252-255.	0.7	30
105	Review. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 200, 14-23.	0.7	101
106	Use of Capillary Zone Electrophoresis for Fish Species Identification. Differentiation of Flatfish Species. Journal of Agricultural and Food Chemistry, 1995, 43, 1238-1244.	2.4	72
107	Efecto del enlatado en aceite y salmuera y su posterior almacenamiento sobre los lÃpidos de la bacoreta (Euthynnus alletteratus). Grasas Y Aceites, 1995, 46, 77-84.	0.3	9
108	Computer Aided Design and Optimization of Sterilization of Canned Tuna. , 1994, , 721-723.		0

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109	Protein denaturation in frozen stored hake (Merluccius merluccius L.) muscle: The role of formaldehyde. Food Chemistry, 1994, 50, 267-275.	4.2	18
110	Optimal control of heat and mass transfer in food and bioproducts processing. Computers and Chemical Engineering, 1994, 18, S699-S705.	2.0	15
111	Different Strategies for Controlling Pressure during the Cooling Stage in Batch Retorts. , 1994, , 724-726.		2
112	ICRS/DS: A Computer Package for the Optimization of Batch Processes and its Applications in Food Processing. , 1994, , 730-732.		1
113	Kinetics of thermal degradation of thiamine and surface colour in canned tuna. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1993, 197, 127-131.	0.7	13
114	On-line quality control of non-linear batch systems: Application to the thermal processing of canned foods. Journal of Food Engineering, 1993, 19, 275-289.	2.7	13
115	Mathematical modelling and simulation of the thermal processing of anisotropic and non-homogeneous conduction-heated canned foods: Application to canned tuna. Journal of Food Engineering, 1993, 18, 369-387.	2.7	39
116	Fish species identification in seafood products. Trends in Food Science and Technology, 1993, 4, 395-401.	7.8	89
117	Analysis of 1-O-alk-1-enylglycerophospholipids of albacore tuna (Thunnus alalunga) and their alterations during thermal processing. Journal of Agricultural and Food Chemistry, 1993, 41, 2395-2399.	2.4	17
118	Fluorescence formation by interaction of albacore (Thunnus alalunga) muscle with acetaldehyde in a model system. Journal of Agricultural and Food Chemistry, 1992, 40, 1805-1808.	2.4	13
119	Degradation Kinetics of Protein Digestibility and Available Lysine During Thermal Processing of Tuna. Journal of Food Science, 1992, 57, 913-915.	1.5	9
120	Fluorescence formation during albacore (Thunnus alalunga) thermal processing. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1992, 195, 332-335.	0.7	11
121	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
122	Comparison of six methylation methods for analysis of the fatty acid composition of albacore lipid. International Journal of Food Science and Technology, 1992, 27, 597-601.	1.3	29
123	Optimization of the thermal processing of conduction-heated canned foods: Study of several objective functions. Journal of Food Engineering, 1991, 14, 25-51.	2.7	109
124	Changes in volatile bases and trimethylamine oxide during the canning of albacore (<i>Thunnus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1	1.3	28
125	Determination of thermal conductivity, specific heat and thermal diffusivity of albacore (Thunnus) Tj ETQq1 1 0.784314 rgBT /Overloc	0.7	6
126	Prediction of precooking times for albacore (Thunnus alalunga) by computer simulation. Journal of Food Engineering, 1989, 10, 83-95.	2.7	13

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127	Lipid classes and their fatty acids at different loci of albacore (Thunnus alalunga): effects of the precooking. Journal of Agricultural and Food Chemistry, 1989, 37, 1060-1064.	2.4	39
128	Technical note: Stability of lipids of frozen albacore (Thunnus alalunga) during steam cooking. International Journal of Food Science and Technology, 1989, 24, 341-345.	1.3	15
129	Changes in free amino acids content in albacore (Thunnus alalunga) muscle during thermal processing. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1988, 187, 432-435.	0.7	25
130	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