Rocio Morales-Medina

List of Publications by Year
in descending order

21	421	687363 13	752698 20
papers	citations	h-index	g-index

21	21	21	598
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Functional and antioxidant properties of hydrolysates of sardine (S. pilchardus) and horse mackerel (T. mediterraneus) for the microencapsulation of fish oil by spray-drying. Food Chemistry, 2016, 194, 1208-1216.	8.2	120
2	A lumped model of the lipase catalyzed hydrolysis of sardine oil to maximize polyunsaturated fatty acids content in acylglycerols. Food Chemistry, 2018, 240, 286-294.	8.2	31
3	Production of resistant starch by enzymatic debranching in legume flours. Carbohydrate Polymers, 2014, 101, 1176-1183.	10.2	30
4	Development of an up-grading process to produce MLM structured lipids from sardine discards. Food Chemistry, 2017, 228, 634-642.	8.2	29
5	Discarded species in the west Mediterranean sea as sources of omegaâ€3 <scp>PUFA</scp>. European Journal of Lipid Science and Technology, 2013, 115, 982-989.	1.5	27
6	Effect of digestive enzymes on the bioactive properties of goat milk protein hydrolysates. International Dairy Journal, 2016, 54, 21-28.	3.0	21
7	Bile acid binding capacity of fish protein hydrolysates from discard species of the West Mediterranean Sea. Food and Function, 2015, 6, 1261-1267.	4.6	19
8	Multiobjective optimization of the antioxidant activities of horse mackerel hydrolysates produced with protease mixtures. Process Biochemistry, 2017, 52, 149-158.	3.7	17
9	Impact of microfluidization on the microstructure and functional properties of pea hull fibre. Food Hydrocolloids, 2020, 103, 105660.	10.7	17
10	Optimisation of oil extraction from sardine (<scp>S</scp>ardina pilchardus) by hydraulic pressing. International Journal of Food Science and Technology, 2014, 49, 2167-2175.	2.7	16
11	Mass transfer modeling of sardine oil polyunsaturated fatty acid (PUFA) concentration by low temperature crystallization. Journal of Food Engineering, 2016, 183, 16-23.	5.2	16
12	Nutritional indexes, fatty acids profile, and regiodistribution of oil extracted from four discarded species of the Alboran Sea: Seasonal effects. European Journal of Lipid Science and Technology, 2016, 118, 1409-1415.	1.5	14
13	Modelling of the production of ACE inhibitory hydrolysates of horse mackerel using proteases mixtures. Food and Function, 2016, 7, 3890-3901.	4.6	13
14	Artificial neuronal network modeling of the enzymatic hydrolysis of horse mackerel protein using protease mixtures. Biochemical Engineering Journal, 2016, 105, 364-370.	3.6	11
15	Novozyme 435 and Lipozyme RM IM Preferably Esterify Polyunsaturated Fatty Acids at the snâ€2 Position. European Journal of Lipid Science and Technology, 2020, 122, 2000115.	1.5	10
16	Seasonal variations in the regiodistribution of oil extracted from small-spotted catshark and bogue. Food and Function, 2015, 6, 2646-2652.	4.6	9
17	Modulating the hydration properties of pea hull fibre by its composition as affected by mechanical processing and various extraction procedures. Food Hydrocolloids, 2020, 107, 105958.	10.7	6
18	Optimization of Î±-tocopherol and ascorbyl palmitate addition for the stabilization of sardine oil. Grasas Y Aceites, 2015, 66, e069.	0.9	5

#	Article	IF	Citations
19	A Simple Enzymatic Process to Produce Functional Lipids From Vegetable and Fish Oil Mixtures. European Journal of Lipid Science and Technology, 2017, 119, 1700233.	1.5	5
20	Effect of the supplementation of live preys enriched in cod liver oil on the survival rate, growth and fatty acid profile of meagre (Argyrosomus regius) larvae. Aquaculture Research, 2018, 49, 1133-1141.	1.8	3
21	Fish Discards as Source of Health-Promoting Biopeptides. , 2018, , 177-204.		2