

# Isabel Fernández-Segovia

## List of Publications by Year in descending order

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Version: 2024-02-01

27  
papers

952  
citations

516215

16  
h-index

525886

27  
g-index

27  
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27  
docs citations

27  
times ranked

1234  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of wild and cultured sea bass ( <i>Dicentrarchus labrax</i> ) quality. <i>Food Chemistry</i> , 2010, 119, 1514-1518.	4.2	170
2	Comparison of physico-chemical parameters and composition of mussels ( <i>Mytilus galloprovincialis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	103
3	Detection of frozen-thawed salmon ( <i>Salmo salar</i> ) by a rapid low-cost method. <i>Journal of Food Engineering</i> , 2012, 113, 210-216.	2.7	73
4	Evaluation of sea bream ( <i>Sparus aurata</i> ) shelf life using an optoelectronic nose. <i>Food Chemistry</i> , 2013, 138, 1374-1380.	4.2	53
5	Characterization of Spanish powdered seaweeds: Composition, antioxidant capacity and technological properties. <i>Food Research International</i> , 2018, 111, 212-219.	2.9	53
6	Differentiation between fresh and frozen-thawed sea bream ( <i>Sparus aurata</i> ) using impedance spectroscopy techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 210-217.	2.7	51
7	Development of a colorimetric sensor array for squid spoilage assessment. <i>Food Chemistry</i> , 2015, 175, 315-321.	4.2	50
8	Influence of sodium replacement and packaging on quality and shelf life of smoked sea bass ( <i>Dicentrarchus labrax</i> L.). <i>LWT - Food Science and Technology</i> , 2011, 44, 917-923.	2.5	40
9	Use of the voltammetric tongue in fresh cod ( <i>Gadus morhua</i> ) quality assessment. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 256-263.	2.7	40
10	PHYSICOCHEMICAL CHARACTERIZATION OF SOME SMOKED AND MARINATED FISH PRODUCTS. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 83-103.	0.9	37
11	Influence of different preservation treatments on the volatile fraction of desalted cod. <i>Food Chemistry</i> , 2006, 98, 473-482.	4.2	34
12	Monitorization of Atlantic salmon ( <i>Salmo salar</i> ) spoilage using an optoelectronic nose. <i>Sensors and Actuators B: Chemical</i> , 2014, 195, 478-485.	4.0	34
13	Implementation of a food safety management system according to ISO 22000 in the food supplement industry: A case study. <i>Food Control</i> , 2014, 43, 28-34.	2.8	34
14	Development of a new salmon salting and smoking method and process monitoring by impedance spectroscopy. <i>LWT - Food Science and Technology</i> , 2013, 51, 218-224.	2.5	27
15	Physicochemical and microbial changes during storage of smoke-flavoured salmon obtained by a new method. <i>Food Control</i> , 2015, 56, 195-201.	2.8	25
16	Development of a low-cost non-destructive system for measuring moisture and salt content in smoked fish products. <i>Procedia Food Science</i> , 2011, 1, 1195-1201.	0.6	21
17	Development of a novel smoke-flavoured trout product: An approach to sodium reduction and shelf life assessment. <i>Journal of Food Engineering</i> , 2017, 211, 22-29.	2.7	19
18	Fish Freshness Decay Measurement with a Colorimetric Array. <i>Procedia Engineering</i> , 2012, 47, 1362-1365.	1.2	17

#	ARTICLE	IF	CITATIONS
19	Perception of fat and other quality parameters in minced and burger meat from Spanish consumer studies. <i>Meat Science</i> , 2020, 166, 108138.	2.7	15
20	A novel process for obtaining smoke-flavoured salmon using water vapour permeable bags. <i>Journal of Food Engineering</i> , 2015, 149, 44-50.	2.7	11
21	Microbial stabilization of craft beer by filtration through silica supports functionalized with essential oil components. <i>LWT - Food Science and Technology</i> , 2020, 117, 108626.	2.5	10
22	Development of a novel smoke-flavoured salmon product by sodium replacement using water vapour permeable bags. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2721-2728.	1.7	9
23	Feasibility of processing temperatures on the quality and shelf-life of smoke-flavoured cod. <i>LWT - Food Science and Technology</i> , 2016, 69, 546-553.	2.5	7
24	Nanotechnology in the agri-food sector: Consumer perceptions. <i>NanoImpact</i> , 2022, 26, 100399.	2.4	7
25	Smoke-flavoured cod obtained by a new method using water vapour permeable bags. <i>Journal of Food Engineering</i> , 2016, 179, 19-27.	2.7	5
26	Development of amino-functionalized membranes for removal of microorganism. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 75-82.	2.7	5
27	Study of Fishmeal Substitution on Growth Performance and Shelf-Life of Giltheadsea Bream ( <i>Sparusaurata</i> ). <i>Fishes</i> , 2020, 5, 15.	0.7	2