

Olga Diaz

List of Publications by Year in descending order

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42
papers

1,799
citations

279701

23
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315616

38
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42
all docs

42
docs citations

42
times ranked

1965
citing authors

#	ARTICLE	IF	CITATIONS
1	Dairy By-Products: A Review on the Valorization of Whey and Second Cheese Whey. <i>Foods</i> , 2021, 10, 1067.	1.9	99
2	Sheepâ€™s and Goatâ€™s Frozen Yoghurts Produced with Ultrafiltrated Whey Concentrates. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6568.	1.3	0
3	Characterization of edible films from whey proteins treated with heat, ultrasounds and/or transglutaminase. Application in cheese slices packaging. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100397.	3.3	67
4	Characterization of Chickpea (<i>Cicer arietinum</i> L.) Flour Films: Effects of pH and Plasticizer Concentration. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1246.	1.8	40
5	Emulsion characteristics of salad dressings as affected by caprine whey protein concentrates. <i>International Journal of Food Properties</i> , 2018, 21, 12-20.	1.3	6
6	Whey protein film properties as affected by ultraviolet treatment under alkaline conditions. <i>International Dairy Journal</i> , 2017, 73, 84-91.	1.5	22
7	Effect of nanoclay and ethyl-NÎ±-dodecanoyl-L-arginate hydrochloride (LAE) on physico-mechanical properties of chitosan films. <i>LWT - Food Science and Technology</i> , 2016, 72, 206-214.	2.5	44
8	Effects of ultraviolet radiation on properties of films from whey protein concentrate treated before or after film formation. <i>Food Hydrocolloids</i> , 2016, 55, 189-199.	5.6	58
9	Evaluation of Egg White Protein-Based Coatings to Improve the Protection of Frozen Atlantic Salmon (<i>Salmo salar</i>). <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 928-939.	0.6	0
10	Properties of heat-induced gels of caprine whey protein concentrates obtained from clarified cheese whey. <i>Small Ruminant Research</i> , 2015, 123, 142-148.	0.6	9
11	Chemical Composition of Meat and Meat Products. , 2015, , 471-510.		12
12	Effects of microbial transglutaminase added edible coatings based on heated or ultrasound-treated whey proteins in physical and chemical parameters of frozen Atlantic salmon (<i>Salmo salar</i>). <i>Journal of Food Engineering</i> , 2013, 119, 433-438.	2.7	25
13	Chia Seed (<i>Salvia hispanica</i>): An Ancient Grain and a New Functional Food. <i>Food Reviews International</i> , 2013, 29, 394-408.	4.3	170
14	Composition and Physico-Chemical Properties of Meat from Capons Fed Cereals. <i>Journal of Integrative Agriculture</i> , 2013, 12, 1953-1960.	1.7	9
15	Functional properties of caprine whey protein concentrates obtained from clarified cheese whey. <i>Small Ruminant Research</i> , 2013, 110, 52-56.	0.6	19
16	Fatty acid composition of the meat from the Mos breed and commercial strain capons slaughtered at different ages. <i>Grasas Y Aceites</i> , 2012, 63, 296-302.	0.3	16
17	Effects of edible coatings based on ultrasound-treated whey proteins in quality attributes of frozen Atlantic salmon (<i>Salmo salar</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2012, 14, 92-98.	2.7	66
18	Composition of caprine whey protein concentrates produced by membrane technology after clarification of cheese whey. <i>Small Ruminant Research</i> , 2012, 105, 186-192.	0.6	32

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19	Chia seeds: Microstructure, mucilage extraction and hydration. <i>Journal of Food Engineering</i> , 2012, 108, 216-224.	2.7	257
20	Characterization and microstructure of films made from mucilage of <i>Salvia hispanica</i> and whey protein concentrate. <i>Journal of Food Engineering</i> , 2012, 111, 511-518.	2.7	120
21	Whey protein-based coatings on frozen Atlantic salmon (<i>Salmo salar</i>): Influence of the plasticiser and the moment of coating on quality preservation. <i>Food Chemistry</i> , 2011, 128, 187-194.	4.2	82
22	Characterization of meat from two game birds: thrush (<i>Turdus philomelos</i>) and turtle dove (<i>Streptopelia turtur</i>) Caracterizaci3n de la carne de dos aves de caza: zorzal (<i>Turdus philomelos</i>) y t3rtola (<i>Streptopelia turtur</i>). <i>CYTA - Journal of Food</i> , 2010, 8, 209-215.	0.9	4
23	Chemical composition and physico-chemical properties of meat from capons as affected by breed and age. <i>Spanish Journal of Agricultural Research</i> , 2010, 8, 91.	0.3	51
24	INCLUDING CHESTNUTS AND SUGAR BEET PULP IN DIETS FOR PIGS: THE EFFECTS ON THE QUALITY OF PORK MEAT AND THE SENSORY PROPERTIES OF DRY-cURED SAUSAGE (<i>CHORIZO GALLEGO</i>). <i>Journal of Muscle Foods</i> , 2009, 20, 449-464.	0.5	13
25	Composition of subcutaneous adipose tissue of dry-cured pork forelegs as affected by desalting and boiling: The effects of vacuum-packaging. <i>Food Chemistry</i> , 2009, 117, 169-173.	4.2	2
26	Chemical and lipid composition of deboned pieces of dry-cured pork forelegs as affected by desalting and boiling: The effects of vacuum packaging. <i>Food Chemistry</i> , 2008, 106, 951-956.	4.2	6
27	Influencia de un pienso con casta3as y pulpa de remolacha azucarera en la composici3n lip3dica del lac3n gallego. <i>Grasas Y Aceites</i> , 2008, 59, 121-127.	0.3	7
28	Functional properties of ovine whey protein concentrates produced by membrane technology after clarification of cheese manufacture by-products. <i>Food Hydrocolloids</i> , 2004, 18, 601-610.	5.6	47
29	Effects of culinary treatment (desalting and boiling) on chemical and lipid composition of dry-cured pork forelegs. <i>Meat Science</i> , 2004, 68, 411-418.	2.7	8
30	Chemical and fatty acid composition of 3n gallego3n (dry-cured pork foreleg): differences between external and internal muscles. <i>Journal of Food Composition and Analysis</i> , 2003, 16, 121-132.	1.9	25
31	Valorization of by-products from ovine cheese manufacture: clarification by thermocalcic precipitation/microfiltration before ultrafiltration. <i>International Dairy Journal</i> , 2002, 12, 773-783.	1.5	47
32	Use of Rectified Grape Juice in Yogurt Edulcoration. <i>Journal of Food Science</i> , 2002, 67, 3140-3143.	1.5	5
33	Chemical and fatty acid composition of meat and liver of wild ducks (<i>Anas platyrhynchos</i>). <i>Food Chemistry</i> , 2000, 68, 77-79.	4.2	47
34	Proteolysis in dry fermented sausages: The effect of selected exogenous proteases. <i>Meat Science</i> , 1997, 46, 115-128.	2.7	117
35	Identification of Peptides Released from Casein Micelles by Limited Trypsinolysis. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2517-2522.	2.4	41
36	Effect of the Addition of Papain on the Dry Fermented Sausage Proteolysis. <i>Journal of the Science of Food and Agriculture</i> , 1996, 71, 13-21.	1.7	44

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37	Effect of the addition of pancreatic lipase on the ripening of dry-fermented sausages " Part 1. Microbial, physico-chemical and lipolytic changes. Meat Science, 1995, 40, 159-170.	2.7	43
38	Effect of the addition of pancreatic lipase on the ripening of dry-fermented sausages " Part 2. Free fatty acids, short-chain fatty acids, carbonyls and sensory quality. Meat Science, 1995, 40, 351-362.	2.7	44
39	Effect of freezing on the β -hydroxyacyl-CoA-dehydrogenase (HADH) activity of fish meat. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1994, 198, 465-468.	0.7	10
40	Differentiation of unfrozen and frozen-thawed kuruma prawn (<i>Penaeus japonicus</i>) from the activity of β -hydroxyacyl-CoA-dehydrogenase (HADH) in aqueous extracts. Food Chemistry, 1993, 48, 127-129.	4.2	17
41	Effect of the addition of pronase E on the proteolysis in dry fermented sausages. Meat Science, 1993, 34, 205-216.	2.7	68
42	Changes in water activity of selected solid culture media throughout incubation. Food Microbiology, 1992, 9, 77-82.	2.1	0