

# Amanda Laca PÃ©rez

## List of Publications by Year in descending order

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Version: 2024-02-01

38  
papers

1,164  
citations

394421

19  
h-index

377865

34  
g-index

38  
all docs

38  
docs citations

38  
times ranked

1245  
citing authors

#	ARTICLE	IF	CITATIONS
1	Eggshell waste as catalyst: A review. <i>Journal of Environmental Management</i> , 2017, 197, 351-359.	7.8	164
2	Approaching the environmental problem of microplastics: Importance of WWTP treatments. <i>Science of the Total Environment</i> , 2020, 740, 140016.	8.0	141
3	Bioremediation as a promising strategy for microplastics removal in wastewater treatment plants. <i>Marine Pollution Bulletin</i> , 2020, 156, 111252.	5.0	81
4	A method of egg yolk fractionation. Characterization of fractions. <i>Food Hydrocolloids</i> , 2010, 24, 434-443.	10.7	72
5	Environmental assesment of intensive egg production: A Spanish case study. <i>Journal of Cleaner Production</i> , 2018, 179, 160-168.	9.3	60
6	Egg yolk granules: Separation, characteristics and applications in food industry. <i>LWT - Food Science and Technology</i> , 2014, 59, 1-5.	5.2	58
7	Seasonal occurrence and removal of pharmaceutical products in municipal wastewaters. <i>Journal of Environmental Chemical Engineering</i> , 2014, 2, 495-502.	6.7	40
8	Environmental impact of cheese production: A case study of a small-scale factory in southern Europe and global overview of carbon footprint. <i>Science of the Total Environment</i> , 2018, 635, 167-177.	8.0	40
9	Treatment of supermarket vegetable wastes to be used as alternative substrates in bioprocesses. <i>Waste Management</i> , 2017, 67, 59-66.	7.4	39
10	Egg yolk plasma: Separation, characteristics and future prospects. <i>LWT - Food Science and Technology</i> , 2015, 62, 7-10.	5.2	38
11	Texture, colour and optical characteristics of a meat product depending on smoking time and casing type. <i>LWT - Food Science and Technology</i> , 2016, 65, 164-172.	5.2	38
12	Wet oxidation of activated sludge: Transformations and mechanisms. <i>Journal of Environmental Management</i> , 2014, 146, 251-259.	7.8	36
13	Microplastics in Wastewater and Drinking Water Treatment Plants: Occurrence and Removal of Microfibres. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 10109.	2.5	35
14	Overview on GHG emissions of raw milk production and a comparison of milk and cheese carbon footprints of two different systems from northern Spain. <i>Environmental Science and Pollution Research</i> , 2020, 27, 1650-1666.	5.3	34
15	Development and characterization of egg yolk and egg yolk fractions edible films. <i>Food Hydrocolloids</i> , 2017, 70, 229-239.	10.7	28
16	Rheological behaviour of activated sludge treated by thermal hydrolysis. <i>Journal of Water Process Engineering</i> , 2015, 5, 153-159.	5.6	27
17	Long-Term Occurrence and Fate of Microplastics in WWTPs: A Case Study in Southwest Europe. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2133.	2.5	25
18	Egg yolk and egg yolk fractions as key ingredient for the development of a new type of gels. <i>International Journal of Gastronomy and Food Science</i> , 2016, 3, 30-37.	3.0	21

#	ARTICLE	IF	CITATIONS
19	Microbial diversity on commercial eggs as affected by the production system. A first approach using PGM. <i>International Journal of Food Microbiology</i> , 2017, 262, 3-7.	4.7	21
20	Assessment of the environmental impacts associated with vineyards and winemaking. A case study in mountain areas. <i>Environmental Science and Pollution Research</i> , 2021, 28, 1204-1223.	5.3	18
21	Enhancing trans-Resveratrol loading capacity by forcing W1/O/W2 emulsions up to its colloidal stability limit. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 193, 111130.	5.0	17
22	Hydrolysis: From cellulose and hemicellulose to simple sugars. , 2019, , 213-240.		15
23	Eggshell-supported Catalysts for the Advanced Oxidation Treatment of Humic Acid Polluted Wastewaters. <i>Water (Switzerland)</i> , 2020, 12, 100.	2.7	15
24	Value-Added Products from Fruit and Vegetable Wastes: A Review. <i>Clean - Soil, Air, Water</i> , 2021, 49, 2000376.	1.1	15
25	Development and characterization of a new sweet egg-based dessert formulation. <i>International Journal of Gastronomy and Food Science</i> , 2015, 2, 72-82.	3.0	12
26	Egg yolk fractions as basic ingredient in the development of new snack products. <i>International Journal of Gastronomy and Food Science</i> , 2016, 3, 23-29.	3.0	12
27	LIPID-ENRICHED EGG YOLK FRACTION AS INGREDIENT IN COSMETIC EMULSIONS. <i>Journal of Texture Studies</i> , 2012, 43, 12-28.	2.5	10
28	Survival and development of <i>Staphylococcus</i> in egg products. <i>LWT - Food Science and Technology</i> , 2019, 101, 685-693.	5.2	10
29	Environmental behaviour of blueberry production at small-scale in Northern Spain and improvement opportunities. <i>Journal of Cleaner Production</i> , 2022, 339, 130594.	9.3	10
30	IgY isolation from a watery by-product obtained from an egg yolk fractionation process. <i>Food and Bioproducts Processing</i> , 2011, 89, 87-91.	3.6	9
31	Gels prepared from egg yolk and its fractions for tissue engineering. <i>Biotechnology Progress</i> , 2016, 32, 1577-1583.	2.6	8
32	Addition of Trans-Resveratrol-Loaded Highly Concentrated Double Emulsion to Yoghurts: Effect on Physicochemical Properties. <i>International Journal of Molecular Sciences</i> , 2022, 23, 85.	4.1	6
33	Cider Apple Native Microbiota Characterization by PCR-DGGE. <i>Journal of the Institute of Brewing</i> , 2015, 121, 287-289.	2.3	5
34	Rheological characterisation of yolk-based gels and <i>Staphylococcus</i> growth. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1741-1749.	2.7	2
35	ENVIRONMENTAL PERFORMANCE OF SEMI-CONFINEMENT AND PASTURE-BASED SYSTEMS FOR DAIRY COWS. <i>Environmental Engineering and Management Journal</i> , 2020, 19, 1199-1208.	0.6	1
36	Life Cycle Assessment in Biotechnology. , 2019, , 994-1006.		1

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37	Alcoholic beverage from the egg yolk aqueous fraction. Journal of the Institute of Brewing, 2016, 122, 729-735.	2.3	0
38	Environmental advantages of coproducing beef meat in dairy systems. Environmental Technology (United Kingdom), 2023, 44, 446-465.	2.2	0