Amanda Laca PÃ©rez

List of Publications by Year
in descending order

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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	Environmental advantages of coproducing beef meat in dairy systems. Environmental Technology (United Kingdom), 2023, 44, 446-465.	2.2	0
2	Environmental behaviour of blueberry production at small-scale in Northern Spain and improvement opportunities. Journal of Cleaner Production, 2022, 339, 130594.	9.3	10
3	Long-Term Occurrence and Fate of Microplastics in WWTPs: A Case Study in Southwest Europe. Applied Sciences (Switzerland), 2022, 12, 2133.	2.5	25
4	Addition of Trans-Resveratrol-Loaded Highly Concentrated Double Emulsion to Yoghurts: Effect on Physicochemical Properties. International Journal of Molecular Sciences, 2022, 23, 85.	4.1	6
5	Rheological characterisation of yolkâ€based gels and Staphylococcus growth. International Journal of Food Science and Technology, 2021, 56, 1741-1749.	2.7	2
6	Assessment of the environmental impacts associated with vineyards and winemaking. A case study in mountain areas. Environmental Science and Pollution Research, 2021, 28, 1204-1223.	5.3	18
7	Valueâ€Added Products from Fruit and Vegetable Wastes: A Review. Clean - Soil, Air, Water, 2021, 49, 2000376.	1.1	15
8	Microplastics in Wastewater and Drinking Water Treatment Plants: Occurrence and Removal of Microfibres. Applied Sciences (Switzerland), 2021, 11, 10109.	2.5	35
9	Overview on GHG emissions of raw milk production and a comparison of milk and cheese carbon footprints of two different systems from northern Spain. Environmental Science and Pollution Research, 2020, 27, 1650-1666.	5.3	34
10	Eggshell-supported Catalysts for the Advanced Oxidation Treatment of Humic Acid Polluted Wastewaters. Water (Switzerland), 2020, 12, 100.	2.7	15
11	Enhancing trans-Resveratrol loading capacity by forcing W1/O/W2 emulsions up to its colloidal stability limit. Colloids and Surfaces B: Biointerfaces, 2020, 193, 111130.	5.0	17
12	Approaching the environmental problem of microplastics: Importance of WWTP treatments. Science of the Total Environment, 2020, 740, 140016.	8.0	141
13	Bioremediation as a promising strategy for microplastics removal in wastewater treatment plants. Marine Pollution Bulletin, 2020, 156, 111252.	5.0	81
14	ENVIRONMENTAL PERFORMANCE OF SEMI-CONFINEMENT AND PASTURE-BASED SYSTEMS FOR DAIRY COWS. Environmental Engineering and Management Journal, 2020, 19, 1199-1208.	0.6	1
15	Hydrolysis: From cellulose and hemicellulose to simple sugars. , 2019, , 213-240.		15
16	Survival and development of Staphylococcus in egg products. LWT - Food Science and Technology, 2019, 101, 685-693.	5.2	10
17	Life Cycle Assessment in Biotechnology. , 2019, , 994-1006.		1
18	Environmental impact of cheese production: A case study of a small-scale factory in southern Europe and global overview of carbon footprint. Science of the Total Environment, 2018, 635, 167-177.	8.0	40

#	Article	IF	Citations
19	Environmental assesment of intensive egg production: A Spanish case study. Journal of Cleaner Production, 2018, 179, 160-168.	9.3	60
20	Development and characterization of egg yolk and egg yolk fractions edible films. Food Hydrocolloids, 2017, 70, 229-239.	10.7	28
21	Eggshell waste as catalyst: A review. Journal of Environmental Management, 2017, 197, 351-359.	7.8	164
22	Treatment of supermarket vegetable wastes to be used as alternative substrates in bioprocesses. Waste Management, 2017, 67, 59-66.	7.4	39
23	Microbial diversity on commercial eggs as affected by the production system. A first approach using PGM. International Journal of Food Microbiology, 2017, 262, 3-7.	4.7	21
24	Alcoholic beverage from the egg yolk aqueous fraction. Journal of the Institute of Brewing, 2016, 122, 729-735.	2.3	0
25	Egg yolk fractions as basic ingredient in the development of new snack products. International Journal of Gastronomy and Food Science, 2016, 3, 23-29.	3.0	12
26	Gels prepared from egg yolk and its fractions for tissue engineering. Biotechnology Progress, 2016, 32, 1577-1583.	2.6	8
27	Egg yolk and egg yolk fractions as key ingredient for the development of a new type of gels. International Journal of Gastronomy and Food Science, 2016, 3, 30-37.	3.0	21
28	Texture, colour and optical characteristics of a meat product depending on smoking time and casing type. LWT - Food Science and Technology, 2016, 65, 164-172.	5.2	38
29	Cider Apple Native Microbiota Characterization by PCR-DGGE. Journal of the Institute of Brewing, 2015, 121, 287-289.	2.3	5
30	Development and characterization of a new sweet egg-based dessert formulation. International Journal of Gastronomy and Food Science, 2015, 2, 72-82.	3.0	12
31	Rheological behaviour of activated sludge treated by thermal hydrolysis. Journal of Water Process Engineering, 2015, 5, 153-159.	5.6	27
32	Egg yolk plasma: Separation, characteristics and future prospects. LWT - Food Science and Technology, 2015, 62, 7-10.	5.2	38
33	Seasonal occurrence and removal of pharmaceutical products in municipal wastewaters. Journal of Environmental Chemical Engineering, 2014, 2, 495-502.	6.7	40
34	Wet oxidation of activated sludge: Transformations and mechanisms. Journal of Environmental Management, 2014, 146, 251-259.	7.8	36
35	Egg yolk granules: Separation, characteristics and applications in food industry. LWT - Food Science and Technology, 2014, 59, 1-5.	5.2	58
36	LIPIDâ€ENRICHED EGG YOLK FRACTION AS INGREDIENT IN COSMETIC EMULSIONS. Journal of Texture Studies, 2012, 43, 12-28.	2.5	10

#	ARTICLE	IF	CITATIONS
37	IgY isolation from a watery by-product obtained from an egg yolk fractionation process. Food and Bioproducts Processing, 2011, 89, 87-91.	3.6	9
38	A method of egg yolk fractionation. Characterization of fractions. Food Hydrocolloids, 2010, 24, 434-443.	10.7	72