Mario Estevez

List of Publications by Year in descending order

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209 papers	10,972 citations	34493 54 h-index	43601 95 g-index
213 all docs	213 docs citations	213 times ranked	8002 citing authors

#	Article	IF	Citations
1	Protein carbonylation in food and nutrition: a concise update. Amino Acids, 2022, 54, 559-573.	1.2	26
2	An in vitro assay of the effect of lysine oxidation end-product, Î±-aminoadipic acid, on the redox status and gene expression in probiotic Lactobacillus reuteri PL503. Amino Acids, 2022, 54, 663-673.	1.2	3
3	Molecular mechanisms of the disturbance caused by malondialdehyde on probiotic Lactobacillus reuteri PL503. Microbial Biotechnology, 2022, 15, 668-682.	2.0	6
4	Alternative descriptive methods answered by consumers for the sensory characterization of meat products: Fundaments and methods. , 2022, , 77-104.		0
5	Identification of Chemical Markers of Commercial Tropical Red Wine Candidates for the SÃ£o Francisco Valley Geographical Indication. Food Analytical Methods, 2022, 15, 1237-1255.	1.3	5
6	Exploring the prospects of the fifth quarter in the 21st century. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1439-1461.	5.9	4
7	Lipid Oxidation in Meat Systems: Updated Means of Detection and Innovative Antioxidant Strategies. , 2022, , 93-111.		1
8	Improving the poor texture and technological properties of chicken wooden breast by enzymatic hydrolysis and lowâ€frequency ultrasound. Journal of Food Science, 2022, 87, 2364-2376.	1.5	4
9	The Cutting By-Product of Fish Filleting on the Band Saw Machine: Nutritional Quality and Technological Potential. Waste and Biomass Valorization, 2022, 13, 4575-4584.	1.8	4
10	Proteomics reveal the protective effects of chlorogenic acid on Enterococcus faecium Q233 in a simulated pro-oxidant colonic environment. Food Research International, 2022, 157, 111464.	2.9	1
11	Consumer behaviour towards chicken breasts affected with myopathy (Wooden Breast): faceâ€toâ€face vs. online tests. International Journal of Food Science and Technology, 2022, 57, 5514-5522.	1.3	1
12	Protein oxidation marker, Î±-amino adipic acid, impairs proteome of differentiated human enterocytes: Underlying toxicological mechanisms. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2022, 1870, 140797.	1.1	6
13	Newbie consumers try pizzas in which bacon is replaced by Tenebrio molitor L. larvae: Not as healthy as expected and not as terrible as they thought. International Journal of Gastronomy and Food Science, 2022, 29, 100553.	1.3	6
14	Oxidative stability of chicken burgers using organic coffee husk extract. Food Chemistry, 2022, 393, 133451.	4.2	3
15	The technological potential of agro-industrial residue from grape pulping (Vitis spp.) for application in meat products: A review. Food Bioscience, 2022, 49, 101877.	2.0	9
16	Technological properties of protein hydrolysate from the cutting byproduct of serra spanish mackerel (Scomberomorus brasiliensis). Journal of Food Science and Technology, 2021, 58, 2952-2962.	1.4	8
17	Meat lipids, NaCl and carnitine: Do they unveil the conundrum of the association between red and processed meat intake and cardiovascular diseases?_Invited Review. Meat Science, 2021, 171, 108278.	2.7	31
18	Effects of cold plasma on avocado pulp (Persea americana Mill.): Chemical characteristics and bioactive compounds. Journal of Food Processing and Preservation, 2021, 45, e15179.	0.9	8

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19	Pinpointing oxidative stress behind the white striping myopathy: depletion of antioxidant defenses, accretion of oxidized proteins and impaired proteostasis. Journal of the Science of Food and Agriculture, 2021, 101, 1364-1371.	1.7	13
20	Allysine and Î±-Aminoadipic Acid as Markers of the Glyco-Oxidative Damage to Human Serum Albumin under Pathological Glucose Concentrations. Antioxidants, 2021, 10, 474.	2.2	12
21	Cross-cultural emotional response to food stimuli: Influence of consumption context. Food Research International, 2021, 142, 110194.	2.9	11
22	Melatonin Modulates the Antioxidant Defenses and the Expression of Proinflammatory Mediators in Pancreatic Stellate Cells Subjected to Hypoxia. Antioxidants, 2021, 10, 577.	2.2	5
23	Effect of wooden breast myopathy on texture and acceptability of emulsified chicken patties. Journal of Food Science and Technology, 2021, 58, 4062-4067.	1.4	1
24	Fatty acid profile of milk from Nordestina donkey breed raised on Caatinga pasture. Journal of Dairy Research, 2021, 88, 205-209.	0.7	1
25	Inhibition of Protein and Lipid Oxidation in Ready-to-Eat Chicken Patties by a Spondias mombin L. Bagasse Phenolic-Rich Extract. Foods, 2021, 10, 1338.	1.9	11
26	Sensory Characterization of Iberian Dry-Cured Loins by Using Check-All-That-Apply (CATA) Analysis and Multiple-Intake Temporal Dominance of Sensations (TDS). Foods, 2021, 10, 1983.	1.9	7
27	Freezing of meat and aquatic food: Underlying mechanisms and implications on protein oxidation. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5548-5569.	5.9	55
28	Protein Oxidation in Foods: Mechanisms, Consequences, and Antioxidant Solutions. Foods, 2021, 10, 2346.	1.9	12
29	Computer vision techniques on magnetic resonance images for the non-destructive classification and quality prediction of chicken breasts affected by the White-Striping myopathy. Journal of Food Engineering, 2021, 306, 110633.	2.7	3
30	Critical overview of the use of plant antioxidants in the meat industry: Opportunities, innovative applications and future perspectives. Meat Science, 2021, 181, 108610.	2.7	57
31	Obtaining Bioactive Compounds from the Coffee Husk (Coffea arabica L.) Using Different Extraction Methods. Molecules, 2021, 26, 46.	1.7	28
32	Postharvest quality improvements in mango cultivar Tommy Atkins by chitosan coating with Mentha piperita L. essential oil. Journal of Horticultural Science and Biotechnology, 2020, 95, 260-272.	0.9	34
33	Survival of Lactobacillus acidophilus LA-5 and Escherichia coli O157:H7 in Minas Frescal cheese made with oregano and rosemary essential oils. Food Microbiology, 2020, 86, 103348.	2.1	23
34	Analysis of lipids and lipid oxidation products. , 2020, , 217-239.		4
35	Innovation in sensory assessment of meat and meat products. , 2020, , 393-418.		7
36	Occurrence of wooden breast and white striping in Brazilian slaughtering plants and use of nearâ€infrared spectroscopy and multivariate analysis to identify affected chicken breasts. Journal of Food Science, 2020, 85, 3102-3112.	1.5	17

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37	Effects of thermal processing on the flavor molecules of goat by-product hydrolysates. Food Research International, 2020, 138, 109758.	2.9	16
38	Consumers awareness of white-striping as a chicken breast myopathy affects their purchasing decision and emotional responses. LWT - Food Science and Technology, 2020, 131, 109809.	2.5	15
39	Effectiveness of Sprayed Bioactive Fruit Extracts in Counteracting Protein Oxidation in Lamb Cutlets Subjected to a High-Oxygen MAP. Foods, 2020, 9, 1715.	1.9	12
40	Structural-chemical characterization and potential of sisal bagasse for the production of polyols of industrial interest. Brazilian Journal of Chemical Engineering, 2020, 37, 451-461.	0.7	3
41	Noxious effects of selected food-occurring oxidized amino acids on differentiated CACO-2 intestinal human cells. Food and Chemical Toxicology, 2020, 144, 111650.	1.8	14
42	The lysine derivative aminoadipic acid, a biomarker of protein oxidation and diabetes-risk, induces production of reactive oxygen species and impairs trypsin secretion in mouse pancreatic acinar cells. Food and Chemical Toxicology, 2020, 145, 111594.	1.8	22
43	Impact of â€˜free-fromâ€™ and â€˜healthy choiceâ€™ labeled versions of chocolate and coffee on temporal profile (multiple-intake TDS) and liking. Food Research International, 2020, 137, 109342.	2.9	14
44	Pancreatic stellate cells exhibit adaptation to oxidative stress evoked by hypoxia. Biology of the Cell, 2020, 112, 280-299.	0.7	14
45	Sulphur amino acids, muscle redox status and meat quality: More than building blocks â€“ Invited review. Meat Science, 2020, 163, 108087.	2.7	44
46	Impact of chicken wooden breast on quality and oxidative stability of raw and cooked sausages subjected to frozen storage. Journal of the Science of Food and Agriculture, 2020, 100, 2630-2637.	1.7	11
47	A Chemometric Approach to Establish Underlying Connections between Lipid and Protein Oxidation and Instrumental Color and Texture Characteristics in Brazilian Dry-cured Loin. Foods, 2020, 9, 536.	1.9	10
48	Melatonin modulates red-ox state and decreases viability of rat pancreatic stellate cells. Scientific Reports, 2020, 10, 6352.	1.6	16
49	Chicken Combs and Wattles as Sources of Bioactive Peptides: Optimization of Hydrolysis, Identification by LC-ESI-MS2 and Bioactivity Assessment. Molecules, 2020, 25, 1698.	1.7	10
50	Formation of allysine in Î²-lactoglobulin and myofibrillar proteins by glyoxal and methylglyoxal: Impact on water-holding capacity and in vitro digestibility. Food Chemistry, 2019, 271, 87-93.	4.2	36
51	Benefits of wineâ€based marination of strip steaks prior to roasting: inhibition of protein oxidation and impact on sensory properties. Journal of the Science of Food and Agriculture, 2019, 99, 1108-1116.	1.7	8
52	Polyphenols: Bioaccessibility and bioavailability of bioactive components. , 2019, , 309-332.		19
53	Malondialdehyde interferes with the formation and detection of primary carbonyls in oxidized proteins. Redox Biology, 2019, 26, 101277.	3.9	50
54	Benefits of Magnesium Supplementation to Broiler Subjected to Dietary and Heat Stress: Improved Redox Status, Breast Quality and Decreased Myopathy Incidence. Antioxidants, 2019, 8, 456.	2.2	20

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55	Woodenâ€Breast, White Striping, and Spaghetti Meat: Causes, Consequences and Consumer Perception of Emerging Broiler Meat Abnormalities. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 565-583.	5.9	235
56	Intake of Oxidized Proteins and Amino Acids and Causative Oxidative Stress and Disease: Recent Scientific Evidences and Hypotheses. Journal of Food Science, 2019, 84, 387-396.	1.5	96
57	Effect of wooden breast condition on quality traits of emulsified chicken patties during frozen storage. Journal of Food Science and Technology, 2019, 56, 4158-4165.	1.4	8
58	Bioactivities of wine components on marinated beef during aging. Journal of Functional Foods, 2019, 57, 19-30.	1.6	18
59	Physicochemical parameters, fatty acid profile, and sensory attributes of meat from lambs fed with cassava dregs in replacement of corn. Tropical Animal Health and Production, 2019, 51, 1515-1521.	0.5	2
60	Resveratrol protects Lactobacillus reuteri against H2O2- induced oxidative stress and stimulates antioxidant defenses through upregulation of the dhaT gene. Free Radical Biology and Medicine, 2019, 135, 38-45.	1.3	25
61	The impaired quality of chicken affected by the wooden breast myopathy is counteracted in emulsion-type sausages. Journal of Food Science and Technology, 2019, 56, 1380-1388.	1.4	27
62	Collapse of the endogenous antioxidant enzymes in post-mortem broiler thigh muscles triggers oxidative stress and impairs water-holding capacity. Journal of Food Science and Technology, 2019, 56, 1371-1379.	1.4	9
63	Identification of Angiotensin I-Converting Enzyme-Inhibitory and Anticoagulant Peptides from Enzymatic Hydrolysates of Chicken Combs and Wattles. Journal of Medicinal Food, 2019, 22, 1294-1300.	0.8	14
64	Emotional responses to the consumption of dry-cured hams by Spanish consumers: A temporal approach. Meat Science, 2019, 149, 126-133.	2.7	21
65	Impact of Antioxidants on Oxidized Proteins and Lipids in Processed Meat. , 2019, , 600-608.		6
66	The performance of five fruitâ€derived and freezeâ€dried potentially probiotic Lactobacillus strains in apple, orange, and grape juices. Journal of the Science of Food and Agriculture, 2018, 98, 5000-5010.	1.7	31
67	Prolonging shelf life of lamb cutlets packed under high-oxygen modified atmosphere by spraying essential oils from North-African plants. Meat Science, 2018, 139, 56-64.	2.7	22
68	Molecular interactions and redox effects of carvacrol and thymol on myofibrillar proteins using a non-destructive and solvent-free methodological approach. Food Research International, 2018, 106, 1042-1048.	2.9	16
69	Zolpidem efficacy and safety in disorders of consciousness. Brain Injury, 2018, 32, 530-531.	0.6	4
70	Role of protein oxidation in the nutritional loss and texture changes in readyâ€toâ€eat chicken patties. International Journal of Food Science and Technology, 2018, 53, 1518-1526.	1.3	47
71	Oxidative damage to food and human serum proteins: Radical-mediated oxidation vs. glyco-oxidation. Food Chemistry, 2018, 267, 111-118.	4.2	39
72	Sensory and volatile profiles of monofloral honeys produced by native stingless bees of the brazilian semiarid region. Food Research International, 2018, 105, 110-120.	2.9	40

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73	Response to Lewis A: Reconciling the Case of Jahi Mcmath. Neurocritical Care, 2018, 29, 521-522.	1.2	20
74	Red wine produced from the Isabella and Ives cultivar (Vitis Labrusca): profile of volatiles and aroma descriptors. Food Science and Technology, 2018, 38, 271-279.	0.8	5
75	Chestnuts and by-products as source of natural antioxidants in meat and meat products: A review. Trends in Food Science and Technology, 2018, 82, 110-121.	7.8	78
76	Reader Response: Practice Current: When do you order ancillary tests to determine brain death?. Neurology: Clinical Practice, 2018, 8, 364.1-364.	0.8	2
77	Reader response: An interdisciplinary response to contemporary concerns about brain death determination. Neurology, 2018, 91, 535.1-535.	1.5	4
78	Fast and dynamic descriptive techniques (Flash Profile, Time-intensity and Temporal Dominance of) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.7	33
79	Further insight into the role of Ca2+ in broiler pale, soft and exudative-like (PSE) meat through the analysis of moisture by TGA and strong cation elements by ICP-OES. Journal of Food Science and Technology, 2018, 55, 3181-3187.	1.4	2
80	Protein and lipid oxidations in jerky chicken and consequences on sensory quality. LWT - Food Science and Technology, 2018, 97, 341-348.	2.5	45
81	Further evidence for the existence of broiler chicken PFN (pale, firm, non-exudative) and PSE (pale,) Tj ETQq1 1 0.784314 rgBT /Overlock	0.8	5
82	Antioxidant and pro-oxidant actions of resveratrol on human serum albumin in the presence of toxic diabetes metabolites: Glyoxal and methyl-glyoxal. Biochimica Et Biophysica Acta - General Subjects, 2018, 1862, 1938-1947.	1.1	38
83	Dietary protein oxidation: A silent threat to human health?. Critical Reviews in Food Science and Nutrition, 2017, 57, 3781-3793.	5.4	204
84	Antioxidant Extracts from Acorns (Quercus ilex L.) Effectively Protect Readyâ€toâ€Eat (RTE) Chicken Patties Irrespective of Packaging Atmosphere. Journal of Food Science, 2017, 82, 622-631.	1.5	27
85	Hawberry (Crataegus monogyna Jaqc.) extracts inhibit lipid oxidation and improve consumer liking of ready-to-eat (RTE) pork patties. Journal of Food Science and Technology, 2017, 54, 1248-1255.	1.4	16
86	Aroma profile and consumer liking of salted and dried chicken meat: Effects of desalting and cooking methods. International Journal of Food Properties, 2017, 20, 2954-2965.	1.3	11
87	Acorn (Quercus spp.) as a novel source of oleic acid and tocopherols for livestock and humans: discrimination of selected species from Mediterranean forest. Journal of Food Science and Technology, 2017, 54, 3050-3057.	1.4	50
88	Letter re: The autism â€œepidemicâ€: Ethical, legal, and social issues in a developmental spectrum disorder. Neurology, 2017, 89, 1310-1310.	1.5	2
89	Letter Re: Practice guideline summary: Reducing brain injury following cardiopulmonary resuscitation: Report of the Guideline Development, Dissemination, and Implementation Subcommittee of the American Academy of Neurology. Neurology, 2017, 89, 2301.2-2301.	1.5	0
90	Influence of cooking methods and storage time on lipid and protein oxidation and heterocyclic aromatic amines production in bacon. Food Research International, 2017, 99, 660-669.	2.9	86

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91	Whatâ€™s New in Meat Oxidation?. , 2017, , 91-109.		7
92	Maternal intake of cashew nuts accelerates reflex maturation and facilitates memory in the offspring. International Journal of Developmental Neuroscience, 2017, 61, 58-67.	0.7	16
93	Characterization of Preserved Meat from Spent Hen and Broiler by Salting and Forced-Air Drying. Journal of Food Processing and Preservation, 2017, 41, e13048.	0.9	2
94	Underlying connections between the redox system imbalance, protein oxidation and impaired quality traits in pale, soft and exudative (PSE) poultry meat. Food Chemistry, 2017, 215, 129-137.	4.2	75
95	Antioxidant protection of cooked meatballs during frozen storage by whey protein edible films with phytochemicals from Laurus nobilis L. and Salvia officinalis. LWT - Food Science and Technology, 2017, 77, 323-331.	2.5	84
96	Health Risks of Food Oxidation. Advances in Food and Nutrition Research, 2017, 82, 45-81.	1.5	41
97	Poultry Meat Color and Oxidation. , 2017, , 133-157.		10
98	Quality evaluation of red wines produced from the Isabella and Ives cultivar (Vitis labrusca): physicochemical parameters, phenolic composition and antioxidant activity. Food Science and Technology, 2017, 37, 184-192.	0.8	9
99	Redox chemistry of the molecular interactions between tea catechins and human serum proteins under simulated hyperglycemic conditions. Food and Function, 2016, 7, 1390-1400.	2.1	20
100	Reporting the sensory properties of dry-cured ham using a new language: Time intensity (TI) and temporal dominance of sensations (TDS). Meat Science, 2016, 121, 166-174.	2.7	31
101	Antioxidant protection of proteins and lipids in processed pork loin chops through feed supplementation with avocado. Journal of Food Science and Technology, 2016, 53, 2788-2796.	1.4	24
102	Effect of the cooking method (grilling, roasting, frying and sous-vide) on the oxidation of thiols, tryptophan, alkaline amino acids and protein cross-linking in jerky chicken. Journal of Food Science and Technology, 2016, 53, 3137-3146.	1.4	40
103	Effect of pre-cooking methods on the chemical and sensory deterioration of ready-to-eat chicken patties during chilled storage and microwave reheating. Journal of Food Science and Technology, 2016, 53, 2760-2769.	1.4	28
104	Apple phenolics as inhibitors of the carbonylation pathway during in vitro metal-catalyzed oxidation of myofibrillar proteins. Food Chemistry, 2016, 211, 784-790.	4.2	34
105	Avocado waste for finishing pigs: Impact on muscle composition and oxidative stability during chilled storage. Meat Science, 2016, 116, 186-192.	2.7	33
106	Underlying chemical mechanisms of the contradictory effects of NaCl reduction on the redox-state of meat proteins in fermented sausages. LWT - Food Science and Technology, 2016, 69, 110-116.	2.5	29
107	The application of natural antioxidants via brine injection protects Iberian cooked hams against lipid and protein oxidation. Meat Science, 2016, 116, 253-259.	2.7	45
108	Effect of protein oxidation on the impaired quality of dry-cured loins produced from frozen pork meat. Food Chemistry, 2016, 196, 1310-1314.	4.2	49

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109	Proteolysis in goat â€œcoalhoâ€•cheese supplemented with probiotic lactic acid bacteria. Food Chemistry, 2016, 196, 359-366.	4.2	44
110	Protein Oxidation in Processed Meat: Mechanisms and Potential Implications on Human Health. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 106-122.	5.9	371
111	Anatomic and Functional Connectivity Relationship in Autistic Children During Three Different Experimental Conditions. Brain Connectivity, 2015, 5, 487-496.	0.8	12
112	Role of Phenolics Extracting from Rosa canina L. on Meat Protein Oxidation During Frozen Storage and Beef Patties Processing. Food and Bioprocess Technology, 2015, 8, 854-864.	2.6	53
113	Salt and intramuscular fat modulate dynamic perception of flavour and texture in dry-cured hams. Meat Science, 2015, 107, 39-48.	2.7	34
114	Oxidative damage to poultry: from farm to fork. Poultry Science, 2015, 94, 1368-1378.	1.5	233
115	Comparative study between Serrano and Iberian dry-cured hams in relation to the application of high hydrostatic pressure and temporal sensory perceptions. LWT - Food Science and Technology, 2015, 64, 1234-1242.	2.5	27
116	Coatings comprising chitosan and Mentha piperita L. or MenthaÃ—villosa Huds essential oils to prevent common postharvest mold infections and maintain the quality of cherry tomato fruit. International Journal of Food Microbiology, 2015, 214, 168-178.	2.1	128
117	Effects of added Lactobacillus acidophilus and Bifidobacterium lactis probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. Food Research International, 2015, 76, 828-838.	2.9	64
118	Influence of the Oxidation States of 4-Methylcatechol and Catechin on the Oxidative Stability of Î²-Lactoglobulin. Journal of Agricultural and Food Chemistry, 2015, 63, 8501-8509.	2.4	9
119	QEEG Spectral and Coherence Assessment of Autistic Children in Three Different Experimental Conditions. Journal of Autism and Developmental Disorders, 2015, 45, 406-424.	1.7	54
120	The effect of storage on nutritional, textural and sensory characteristics of creamy ricotta made from whey as well as cow's milk and goat's milk. International Journal of Food Science and Technology, 2014, 49, 1279-1286.	1.3	32
121	Effect of Curing Agents on the Oxidative and Nitrosative Damage to Meat Proteins during Processing of Fermented Sausages. Journal of Food Science, 2014, 79, C1331-42.	1.5	36
122	Phenolic-rich extracts from Willowherb (Epilobium hirsutum L.) inhibit lipid oxidation but accelerate protein carbonylation and discoloration of beef patties. European Food Research and Technology, 2014, 238, 741-751.	1.6	42
123	Application of timeâ€“intensity method to assess the sensory properties of Iberian dry-cured ham: effect of fat content and high-pressure treatment. European Food Research and Technology, 2014, 238, 397-408.	1.6	8
124	Temperature of frozen storage affects the nature and consequences of protein oxidation in beef patties. Meat Science, 2014, 96, 1250-1257.	2.7	79
125	Fat content has a significant impact on protein oxidation occurred during frozen storage of beef patties. LWT - Food Science and Technology, 2014, 56, 62-68.	2.5	77
126	Impact of lipid content and composition on lipid oxidation and protein carbonylation in experimental fermented sausages. Food Chemistry, 2014, 147, 70-77.	4.2	49

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127	Chemical, morphological and functional properties of Brazilian jackfruit (Artocarpus heterophyllus) Tj ETQq1 1 0.784314 rgBT /Overlock	4.2	135
128	Nitrite promotes protein carbonylation and Strecker aldehyde formation in experimental fermented sausages: Are both events connected?. Meat Science, 2014, 98, 665-672.	2.7	46
129	Oxidative and Nitrosative Stress Induced in Myofibrillar Proteins by a Hydroxyl-Radical-Generating System: Impact of Nitrite and Ascorbate. Journal of Agricultural and Food Chemistry, 2014, 62, 2158-2164.	2.4	39
130	Impact of high pressure treatment and intramuscular fat content on colour changes and protein and lipid oxidation in sliced and vacuum-packaged Iberian dry-cured ham. Meat Science, 2014, 97, 468-474.	2.7	30
131	The genetic background affects composition, oxidative stability and quality traits of Iberian dry-cured hams: Purebred Iberian versus reciprocal IberianÃ—Duroc crossbred pigs. Meat Science, 2014, 96, 737-743.	2.7	29
132	A novel approach to assess temporal sensory perception of muscle foods: Application of a timeâ€“intensity technique to diverse Iberian meat products. Meat Science, 2014, 96, 385-393.	2.7	21
133	Protein oxidation during frozen storage and subsequent processing of different beef muscles. Meat Science, 2014, 96, 812-820.	2.7	103
134	Impact of trolox, quercetin, genistein and gallic acid on the oxidative damage to myofibrillar proteins: The carbonylation pathway. Food Chemistry, 2013, 141, 4000-4009.	4.2	71
135	ThermalÂand qualityÂevaluation of vegetable oils usedÂin ruminant feed. Journal of Thermal Analysis and Calorimetry, 2013, 112, 1515-1521.	2.0	18
136	Zolpidem induces paradoxical metabolic and vascular changes in a patient with PVS. Brain Injury, 2013, 27, 1320-1329.	0.6	20
137	Mediterranean Berries as Inhibitors of Lipid Oxidation in Porcine Burger Patties Subjected to Cooking and Chilled Storage. Journal of Integrative Agriculture, 2013, 12, 1982-1992.	1.7	42
138	Application of Natural Antioxidants from Strawberry Tree (Arbutus unedo L.) and Dog Rose (Rosa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 12, 1972-1981.	1.7	33
139	Oxidative Damage to Poultry, Pork, and Beef during Frozen Storage through the Analysis of Novel Protein Oxidation Markers. Journal of Agricultural and Food Chemistry, 2013, 61, 7987-7993.	2.4	64
140	Heart rate variability for assessing comatose patients with different Glasgow Coma Scale scores. Clinical Neurophysiology, 2013, 124, 589-597.	0.7	20
141	Carbonylation of Myofibrillar Proteins through the Maillard Pathway: Effect of Reducing Sugars and Reaction Temperature. Journal of Agricultural and Food Chemistry, 2013, 61, 3140-3147.	2.4	59
142	Zolpidem Arousing Effect In Persistent Vegetative State Patients: Autonomic, Eeg And Behavioral Assessment. Current Pharmaceutical Design, 2013, 999, 25-26.	0.9	18
143	Vegetative state is a pejorative term. NeuroRehabilitation, 2012, 31, 345-347.	0.5	11
144	Effect of the Partial Replacement of Sodium Chloride by Other Salts on the Formation of Volatile Compounds during Ripening of Dry-Cured Ham. Journal of Agricultural and Food Chemistry, 2012, 60, 7607-7615.	2.4	33

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145	Formation of Lysine-Derived Oxidation Products and Loss of Tryptophan during Processing of Porcine Patties with Added Avocado Byproducts. Journal of Agricultural and Food Chemistry, 2012, 60, 3917-3926.	2.4	80
146	Avocado, sunflower and olive oils as replacers of pork back-fat in burger patties: Effect on lipid composition, oxidative stability and quality traits. Meat Science, 2012, 90, 106-115.	2.7	128
147	Analysis of tryptophan oxidation by fluorescence spectroscopy: Effect of metal-catalyzed oxidation and selected phenolic compounds. Food Chemistry, 2012, 135, 88-93.	4.2	40
148	qEEG may increase the reliability of diagnostic and prognostic procedures in cerebral arterial gas embolism. Clinical Neurophysiology, 2012, 123, 225-226.	0.7	2
149	Oxidation of Myofibrillar Proteins and Impaired Functionality: Underlying Mechanisms of the Carbonylation Pathway. Journal of Agricultural and Food Chemistry, 2012, 60, 8002-8011.	2.4	116
150	Dog rose (Rosa canina L.) as a functional ingredient in porcine frankfurters without added sodium ascorbate and sodium nitrite. Meat Science, 2012, 92, 451-457.	2.7	45
151	Pre-freezing raw hams affects quality traits in cooked hams: Potential influence of protein oxidation. Meat Science, 2012, 92, 596-603.	2.7	32
152	Inhibition of Cholesterol Oxidation Products (COPs) Formation in Emulsified Porcine Patties by Phenolic-Rich Avocado (Persea americana Mill.) Extracts. Journal of Agricultural and Food Chemistry, 2012, 60, 2224-2230.	2.4	21
153	Autonomic dysfunction in presymptomatic spinocerebellar ataxia type-2. Acta Neurologica Scandinavica, 2012, 125, 24-29.	1.0	24
154	Protein Carbonylation and Water-Holding Capacity of Pork Subjected to Frozen Storage: Effect of Muscle Type, Premincing, and Packaging. Journal of Agricultural and Food Chemistry, 2011, 59, 5435-5443.	2.4	80
155	Avocado (Persea americana Mill.) Phenolics, In Vitro Antioxidant and Antimicrobial Activities, and Inhibition of Lipid and Protein Oxidation in Porcine Patties. Journal of Agricultural and Food Chemistry, 2011, 59, 5625-5635.	2.4	254
156	Recognition of the momâ€™s voice with an emotional content in a PVS patient. Clinical Neurophysiology, 2011, 122, 1059-1060.	0.7	11
157	Avocado by-products as inhibitors of color deterioration and lipid and protein oxidation in raw porcine patties subjected to chilled storage. Meat Science, 2011, 89, 166-173.	2.7	180
158	Protein carbonyls in meat systems: A review. Meat Science, 2011, 89, 259-279.	2.7	813
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