Oscar Martinez Alvarez

List of Publications by Year
in descending order

67	2,220	172386 29	233338 45
papers	citations	h-index	g-index

68	68	68	2395
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant, Antihypertensive, Hypoglycaemic and Nootropic Activity of a Polyphenolic Extract from the Halophyte Ice Plant (Mesembryanthemum crystallinum). Foods, 2022, 11, 1581.	1.9	9
2	The preferential use of a soy-rapeseed lecithin blend for the liposomal encapsulation of a tilapia viscera hydrolysate. LWT - Food Science and Technology, 2021, 139, 110530.	2.5	12
3	Hydrolysis of Shrimp Cooking Juice Waste for the Production of Antioxidant Peptides and Proteases by Enterococcus faecalis DM19. Waste and Biomass Valorization, 2021, 12, 3741-3752.	1.8	6
4	Halophytes as a potential source of melanosis-inhibiting compounds. Mechanism of inhibition of a characterized polyphenol extract of purslane (Portulaca oleracea). Food Chemistry, 2021, 355, 129649.	4.2	11
5	Protein Hydrolysis and Glycosylation as Strategies to Produce Bioactive Ingredients from Unmarketable Prawns. Foods, 2021, 10, 2844.	1.9	1
6	Antioxidant and Antimicrobial Enhancement by Reaction of Protein Hydrolysates Derived from Shrimp By-Products with Glucosamine. Waste and Biomass Valorization, 2020, 11, 2491-2505.	1.8	29
7	Physicochemical and Biological Properties of Eel By-Products Protein Hydrolysates: Potential Application to Meat Product Preservation. Waste and Biomass Valorization, 2020, 11, 931-942.	1.8	14
8	The effect of different melanosis-inhibiting blends on the quality of frozen deep-water rose shrimp (Parapenaeus longirostris). Food Control, 2020, 109, 106889.	2.8	13
9	Use of Sea Fennel as a Natural Ingredient of Edible Films for Extending the Shelf Life of Fresh Fish Burgers. Molecules, 2020, 25, 5260.	1.7	10
10	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. Food Research International, 2020, 137, 109613.	2.9	32
11	Changes in structural integrity of sodium caseinate films by the addition of nanoliposomes encapsulating an active shrimp peptide fraction. Journal of Food Engineering, 2019, 244, 47-54.	2.7	24
12	Characterization, Surface Properties and Biological Activities of Protein Hydrolysates Obtained from Hake (Merluccius merluccius) Heads. Waste and Biomass Valorization, 2019, 10, 287-297.	1.8	15
13	Upgrading collagenous smooth hound by-products: Effect of hydrolysis conditions, in vitro gastrointestinal digestion and encapsulation on bioactive properties. Food Bioscience, 2019, 28, 99-108.	2.0	16
14	Structural characteristics and biological activities of sulfated glycosaminoglycans extracted from shrimp byâ€products. Journal of Food Biochemistry, 2018, 42, e12647.	1.2	6
15	Glycosaminoglycans from grey triggerfish and smooth hound skins: Rheological, Anti-inflammatory and wound healing properties. International Journal of Biological Macromolecules, 2018, 118, 965-975.	3.6	15
16	Gelatin prepared from European eel (Anguilla anguilla) skin: Physicochemical, textural, viscoelastic and surface properties. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 529, 643-650.	2.3	36
17	Effect of seafood peptones on biomass and metabolic activity by Enterococcus faecalis DM19. LWT - Food Science and Technology, 2017, 81, 94-100.	2.5	8
18	Fish skin gelatin hydrolysates produced by visceral peptidase and bovine trypsin: Bioactivity and stability. Food Chemistry, 2017, 215, 383-390.	4.2	81

#	Article	IF	Citations
19	Physical, chemical, and microbiological properties of fish tofu containing shrimp hydrolysate. Fisheries Science, 2016, 82, 379-389.	0.7	16
20	Obtaining of functional components from cooked shrimp (Penaeus vannamei) by enzymatic hydrolysis. Food Bioscience, 2016, 15, 55-63.	2.0	28
21	Enhancement of ACE and prolyl oligopeptidase inhibitory potency of protein hydrolysates from sardine and tuna by-products by simulated gastrointestinal digestion. Food and Function, 2016, 7, 2066-2073.	2.1	43
22	Purification, identification and structural modelling of DPP-IV inhibiting peptides from barbel protein hydrolysate. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1008, 260-269.	1.2	29
23	Characteristics and functional properties of gelatin extracted from squid (Loligo vulgaris) skin. LWT - Food Science and Technology, 2016, 65, 924-931.	2.5	53
24	Gelatin hydrolysates from farmed Giant catfish skin using alkaline proteases and its antioxidative function of simulated gastro-intestinal digestion. Food Chemistry, 2016, 192, 34-42.	4.2	60
25	Extraction and Biochemical Characterization of Peptidases from Giant Catfish Viscera by Aqueous Two-Phase System. Journal of Food Biochemistry, 2015, 39, 429-438.	1.2	4
26	Protein hydrolysates from animal processing by-products as a source of bioactive molecules with interest in animal feeding: A review. Food Research International, 2015, 73, 204-212.	2.9	197
27	Recovery, viscoelastic and functional properties of Barbel skin gelatine: Investigation of anti-DPP-IV and anti-prolyl endopeptidase activities of generated gelatine polypeptides. Food Chemistry, 2015, 168, 478-486.	4.2	60
28	Sulfated polysaccharides from Loligo vulgaris skin: Potential biological activities and partial purification. International Journal of Biological Macromolecules, 2015, 72, 1143-1151.	3.6	32
29	Thermoseparating Aqueous Two-Phase System for the Separation of Alkaline Proteases from Fish Viscera. Separation Science and Technology, 2014, 49, 2158-2168.	1.3	7
30	Biochemical and antioxidant properties of peptidic fraction of carotenoproteins generated from shrimp by-products by enzymatic hydrolysis. Food Chemistry, 2014, 148, 445-452.	4.2	95
31	Three-phase partitioning and proteins hydrolysis patterns of alkaline proteases derived from fish viscera. Separation and Purification Technology, 2014, 132, 174-181.	3.9	38
32	Enhanced recovery of alkaline protease from fish viscera by phase partitioning and its application. Chemistry Central Journal, 2013, 7, 79.	2.6	34
33	Influence of mono- and divalent salts on water loss and properties of dry salted cod fillets. LWT - Food Science and Technology, 2013, 53, 387-394.	2.5	26
34	Angiotensin-I-Converting Enzyme Inhibitory and Antioxidant Activities of Protein Hydrolysate from Muscle of Barbel (Barbus callensis). Journal of Chemistry, 2013, 2013, 1-6.	0.9	8
35	Antioxidant and Anti-proliferative Activities of Astaxanthin Extracted from the Shell Waste of Deep-water Pink Shrimp (Parapenaeus longirostris). Natural Products Journal, 2013, 3, 82-89.	0.1	16
36	Editorial (Hot Topic: Development of Bioprocesses for Potential Functional Ingredients from Marine) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.1	0

#	Article	IF	Citations
37	Marine Collagen as a Source of Bioactive Molecules: A Review. Natural Products Journal, 2013, 3, 105-114.	0.1	30
38	Functional, antioxidant and film-forming properties of tuna-skin gelatin with a brown algae extract. International Journal of Biological Macromolecules, 2012, 51, 477-483.	3.6	50
39	Effect of daily gavage with a collagen hydrolysate containing calcitonin gene-related peptide (CGRP)-like molecules on plasma CGRP-levels in rats. Journal of Functional Foods, 2012, 4, 767-775.	1.6	6
40	Impact of ultrafiltration and nanofiltration of an industrial fish protein hydrolysate on its bioactive properties. Journal of the Science of Food and Agriculture, 2010, 90, n/a-n/a.	1.7	99
41	Characterization of phenoloxidase activity of carapace and viscera from cephalothorax of Norway lobster (Nephrops norvegicus). LWT - Food Science and Technology, 2010, 43, 1240-1245.	2.5	29
42	Functional, bioactive and antioxidative properties of hydrolysates obtained from cod (Gadus morhua) backbones. Process Biochemistry, 2009, 44, 668-677.	1.8	145
43	Characterisation and tissue distribution of polyphenol oxidase of deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Ov	4.2	66
44	The effect of several cooking treatments on subsequent chilled storage of thawed deepwater pink shrimp (Parapenaeus longirostris) treated with different melanosis-inhibiting formulas. LWT - Food Science and Technology, 2009, 42, 1335-1344.	2.5	41
45	Effect of soaking with hydrogen peroxide and carbonate/bicarbonate buffer solutions on chemical composition and protein extractability of desalted cod. European Food Research and Technology, 2008, 226, 661-669.	1.6	4
46	Presence of hemocyanin with diphenoloxidase activity in deepwater pink shrimp (Parapenaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38	4.2	30
47	Evidence of an active laccase-like enzyme in deepwater pink shrimp (Parapenaeus longirostris). Food Chemistry, 2008, 108, 624-632.	4.2	30
48	Chemical and microbial quality indexes of Norwegian lobsters (Nephrops norvegicus) dusted with sulphites. International Journal of Food Science and Technology, 2008, 43, 1099-1110.	1.3	20
49	Effect of different chemical compounds as coadjutants of 4â€hexylresorcinol on the appearance of deepwater pink shrimp (Parapenaeus longirostris) during chilled storage. International Journal of Food Science and Technology, 2008, 43, 2010-2018.	1.3	11
50	Use of a Commercial Protease and Yeasts To Obtain CGRP-like Molecules from Saithe Protein. Journal of Agricultural and Food Chemistry, 2008, 56, 7853-7859.	2.4	10
51	Occurrence of a CGRP-Like Molecule in Siki (Centroscymnus coelolepsis) Hydrolysate of Industrial Origin. Journal of Agricultural and Food Chemistry, 2007, 55, 5469-5475.	2.4	13
52	Spraying of 4-hexylresorcinol based formulations to prevent enzymatic browning in Norway lobsters (Nephrops norvegicus) during chilled storage. Food Chemistry, 2007, 100, 147-155.	4.2	35
53	Quality of thawed deepwater pink shrimp (Parapenaeus longirostris) treated with melanosis-inhibiting formulations during chilled storage. International Journal of Food Science and Technology, 2007, 42, 1029-1038.	1.3	105
54	SENSORY ANALYSES OF NORWAY LOBSTER TREATED WITH DIFFERENT ANTIMELANOSIS AGENTS. Journal of Sensory Studies, 2007, 22, 609-622.	0.8	8

#	Article	IF	Citations
55	Effect of brine salting at different pHs on the functional properties of cod muscle proteins after subsequent dry salting. Food Chemistry, 2006, 94, 123-129.	4.2	41
56	Effect of natural compounds alternative to commercial antimelanosics on polyphenol oxidase activity and microbial growth in cultured prawns (Marsupenaeus tiger) during chilled storage. European Food Research and Technology, 2006, 223, 7-15.	1.6	14
57	Melanosis inhibition and 4-hexylresorcinol residual levels in deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Overloc	1.6	33
58	Quality of Norway lobster (Nephrops norwegicus) treated with a 4-hexylresorcinol-based formulation. European Food Research and Technology, 2006, 222, 425-431.	1.6	16
59	Sodium replacement in the cod () muscle salting process. Food Chemistry, 2005, 93, 125-133.	4.2	39
60	The effect of brine composition and pH on the yield and nature of water-soluble proteins extractable from brined muscle of cod (). Food Chemistry, 2005, 92, 71-77.	4.2	43
61	Melanosis inhibition and SO2residual levels in shrimps (Parapenaeus longirostris) after different sulfite-based treatments. Journal of the Science of Food and Agriculture, 2005, 85, 1143-1148.	1.7	35
62	Controlled atmosphere as coadjuvant to chilled storage for prevention of melanosis in shrimps (Parapenaeus longirostris). European Food Research and Technology, 2005, 220, 125-130.	1.6	26
63	Use of hydrogen peroxide and carbonate/bicarbonate buffer for soaking of bacalao (salted cod). European Food Research and Technology, 2005, 221, 226-231.	1.6	6
64	Role of Sulfites and 4-Hexylresorcinol in Microbial Growth and Melanosis Prevention of Deepwater Pink Shrimp (Parapenaeus longirostris) Using a Controlled Atmosphere. Journal of Food Protection, 2005, 68, 98-104.	0.8	16
65	A 4-Hexylresorcinol-based Formulation to Prevent Melanosis and Microbial Growth in Chilled Tiger Prawns (Marsupenaeus japonicus) from Aquaculture. Journal of Food Science, 2005, 70, M415-M422.	1.5	31
66	Effectiveness of Onboard Application of 4â€Hexylresorcinol in Inhibiting Melanosis in Shrimp (Parapenaeus longirostris). Journal of Food Science, 2004, 69, C643.	1.5	58
67	Functional and Thermal Gelation Properties of Squid Mantle Proteins Affected by Chilled and Frozen Storage. Journal of Food Science, 2003, 68, 1962-1967.	1.5	42