

Mirian Pateiro

List of Publications by Year in descending order

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Version: 2024-02-01

193
papers

8,112
citations

50276

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62596

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200
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200
docs citations

200
times ranked

5652
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. <i>Antioxidants</i> , 2019, 8, 429. | 5.1 | 824 |
| 2 | Active packaging films with natural antioxidants to be used in meat industry: A review. <i>Food Research International</i> , 2018, 113, 93-101. | 6.2 | 318 |
| 3 | Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018, 106, 1095-1104. | 6.2 | 291 |
| 4 | Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. <i>Food Research International</i> , 2018, 113, 156-166. | 6.2 | 239 |
| 5 | Seaweeds as a Functional Ingredient for a Healthy Diet. <i>Marine Drugs</i> , 2020, 18, 301. | 4.6 | 191 |
| 6 | Innovative Green Technologies of Intensification for Valorization of Seafood and Their By-Products. <i>Marine Drugs</i> , 2019, 17, 689. | 4.6 | 156 |
| 7 | Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. <i>Current Opinion in Food Science</i> , 2020, 31, 81-87. | 8.0 | 154 |
| 8 | Application of essential oils as antimicrobial agents against spoilage and pathogenic microorganisms in meat products. <i>International Journal of Food Microbiology</i> , 2021, 337, 108966. | 4.7 | 151 |
| 9 | Adsorption of Crystal Violet Dye Using Activated Carbon of Lemon Wood and Activated Carbon/Fe ₃ O ₄ Magnetic Nanocomposite from Aqueous Solutions: A Kinetic, Equilibrium and Thermodynamic Study. <i>Molecules</i> , 2021, 26, 2241. | 3.8 | 151 |
| 10 | Nanoencapsulation of Promising Bioactive Compounds to Improve Their Absorption, Stability, Functionality and the Appearance of the Final Food Products. <i>Molecules</i> , 2021, 26, 1547. | 3.8 | 138 |
| 11 | Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. <i>Food Analytical Methods</i> , 2019, 12, 1263-1284. | 2.6 | 131 |
| 12 | Guarana seed extracts as a useful strategy to extend the shelf life of pork patties: UHPLC-ESI/QTOF phenolic profile and impact on microbial inactivation, lipid and protein oxidation and antioxidant capacity. <i>Food Research International</i> , 2018, 114, 55-63. | 6.2 | 118 |
| 13 | Tomato as Potential Source of Natural Additives for Meat Industry. A Review. <i>Antioxidants</i> , 2020, 9, 73. | 5.1 | 118 |
| 14 | Phytochemical constituents, advanced extraction technologies and techno-functional properties of selected Mediterranean plants for use in meat products. A comprehensive review. <i>Trends in Food Science and Technology</i> , 2020, 100, 292-306. | 15.1 | 113 |
| 15 | Healthy Spanish salchichón enriched with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix. <i>Food Research International</i> , 2016, 89, 289-295. | 6.2 | 109 |
| 16 | Effect of guarana (<i>Paullinia cupana</i>) seed and pitanga (<i>Eugenia uniflora</i> L.) leaf extracts on lamb burgers with fat replacement by chia oil emulsion during shelf life storage at 25 °C. <i>Food Research International</i> , 2019, 125, 108554. | 6.2 | 101 |
| 17 | Use of Tiger Nut (<i>Cyperus esculentus</i> L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. <i>Foods</i> , 2020, 9, 44. | 4.3 | 101 |
| 18 | Effect of the partial replacement of pork backfat by microencapsulated fish oil or mixed fish and olive oil on the quality of frankfurter type sausage. <i>Journal of Food Science and Technology</i> , 2017, 54, 26-37. | 2.8 | 99 |

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 19 | Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. Food Research International, 2018, 114, 47-54. | 6.2 | 98 |
| 20 | Protein Oxidation in Muscle Foods: A Comprehensive Review. Antioxidants, 2022, 11, 60. | 5.1 | 97 |
| 21 | Elderberry (Sambucus nigra L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. Food Chemistry, 2020, 330, 127266. | 8.2 | 95 |
| 22 | Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. Trends in Food Science and Technology, 2018, 82, 135-147. | 15.1 | 87 |
| 23 | Determination of Polyphenols Using Liquid Chromatography–Tandem Mass Spectrometry Technique (LC–MS/MS): A Review. Antioxidants, 2020, 9, 479. | 5.1 | 84 |
| 24 | Covid-19 pandemic effects on food safety - Multi-country survey study. Food Control, 2021, 122, 107800. | 5.5 | 84 |
| 25 | Effect of addition of green tea, chestnut and grape extract on the shelf-life of pig liver pâté. Food Chemistry, 2014, 147, 386-394. | 8.2 | 82 |
| 26 | A Review on Health-Promoting, Biological, and Functional Aspects of Bioactive Peptides in Food Applications. Biomolecules, 2021, 11, 631. | 4.0 | 78 |
| 27 | Influence of type of muscles on nutritional value of foal meat. Meat Science, 2013, 93, 630-638. | 5.5 | 72 |
| 28 | Effect of replacing backfat with vegetable oils during the shelf-life of cooked lamb sausages. LWT - Food Science and Technology, 2020, 122, 109052. | 5.2 | 71 |
| 29 | Immobilization of oils using hydrogels as strategy to replace animal fats and improve the healthiness of meat products. Current Opinion in Food Science, 2021, 37, 135-144. | 8.0 | 71 |
| 30 | Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. Processes, 2021, 9, 1406. | 2.8 | 71 |
| 31 | Main Groups of Microorganisms of Relevance for Food Safety and Stability. , 2018, , 53-107. | | 69 |
| 32 | Application of Pulsed Electric Fields for Obtaining Antioxidant Extracts from Fish Residues. Antioxidants, 2020, 9, 90. | 5.1 | 67 |
| 33 | Turmeric (Curcuma longa L.) extract on oxidative stability, physicochemical and sensory properties of fresh lamb sausage with fat replacement by tiger nut (Cyperus esculentus L.) oil. Food Research International, 2020, 136, 109487. | 6.2 | 66 |
| 34 | Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer pâté. LWT - Food Science and Technology, 2020, 125, 109223. | 5.2 | 65 |
| 35 | Plant Extracts Obtained with Green Solvents as Natural Antioxidants in Fresh Meat Products. Antioxidants, 2021, 10, 181. | 5.1 | 64 |
| 36 | Antioxidant and Antimicrobial Activity of Peptides Extracted from Meat By-products: a Review. Food Analytical Methods, 2019, 12, 2401-2415. | 2.6 | 60 |

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|----|---|------|-----------|
| 37 | Drumstick (<i>Moringa oleifera</i>) Flower as an Antioxidant Dietary Fibre in Chicken Meat Nuggets. <i>Foods</i> , 2019, 8, 307. | 4.3 | 59 |
| 38 | Characterization of Enriched Meat-Based PÂcttÂ© Manufactured with Oleogels as Fat Substitutes. <i>Gels</i> , 2020, 6, 17. | 4.5 | 57 |
| 39 | Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (<i>Sparus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 | 4.6 | 57 |
| 40 | Influence of muscle type on physicochemical and sensory properties of foal meat. <i>Meat Science</i> , 2013, 94, 77-83. | 5.5 | 56 |
| 41 | Impact of fructooligosaccharides and probiotic strains on the quality parameters of low-fat Spanish SalchichÃ³n. <i>Meat Science</i> , 2020, 159, 107936. | 5.5 | 56 |
| 42 | Healthy beef burgers: Effect of animal fat replacement by algal and wheat germ oil emulsions. <i>Meat Science</i> , 2021, 173, 108396. | 5.5 | 54 |
| 43 | Influence of partial pork backfat replacement by fish oil on nutritional and technological properties of liver pÂcttÂ©. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600178. | 1.5 | 53 |
| 44 | Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. <i>Foods</i> , 2020, 9, 571. | 4.3 | 53 |
| 45 | Beetroot and radish powders as natural nitrite source for fermented dry sausages. <i>Meat Science</i> , 2021, 171, 108275. | 5.5 | 53 |
| 46 | Metallic-based salt substitutes to reduce sodium content in meat products. <i>Current Opinion in Food Science</i> , 2021, 38, 21-31. | 8.0 | 52 |
| 47 | Phoenix <i>dactylifera</i> products in human health â€” A review. <i>Trends in Food Science and Technology</i> , 2020, 105, 238-250. | 15.1 | 51 |
| 48 | Application of Enoki Mushroom (<i>Flammulina Velutipes</i>) Stem Wastes as Functional Ingredients in Goat Meat Nuggets. <i>Foods</i> , 2020, 9, 432. | 4.3 | 50 |
| 49 | Combined effects of Îµ-polylysine and Îµ-polylysine nanoparticles with plant extracts on the shelf life and quality characteristics of nitrite-free frankfurter-type sausages. <i>Meat Science</i> , 2021, 172, 108318. | 5.5 | 49 |
| 50 | Effect of Addition of Natural Antioxidants on the Shelf-Life of â€œChorizoâ€, a Spanish Dry-Cured Sausage. <i>Antioxidants</i> , 2015, 4, 42-67. | 5.1 | 48 |
| 51 | INFLUENCE OF AGING ON COPPER FRACTIONATION IN AN ACID SOIL. <i>Soil Science</i> , 2007, 172, 225-232. | 0.9 | 47 |
| 52 | Antioxidant ability of potato (<i>Solanum tuberosum</i>) peel extracts to inhibit soybean oil oxidation. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1891-1902. | 1.5 | 45 |
| 53 | Antioxidant active packaging systems to extend the shelf life of sliced cooked ham. <i>Current Research in Food Science</i> , 2019, 1, 24-30. | 5.8 | 45 |
| 54 | Antioxidant activity and peptidomic analysis of porcine liver hydrolysates using alcalase, bromelain, flavourzyme and papain enzymes. <i>Food Research International</i> , 2020, 137, 109389. | 6.2 | 44 |

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|----|---|-----|-----------|
| 55 | Red pitaya extract as natural antioxidant in pork patties with total replacement of animal fat. <i>Meat Science</i> , 2021, 171, 108284. | 5.5 | 44 |
| 56 | Using chitosan and radish powder to improve stability of fermented cooked sausages. <i>Meat Science</i> , 2020, 167, 108165. | 5.5 | 43 |
| 57 | Foodomics in meat quality. <i>Current Opinion in Food Science</i> , 2021, 38, 79-85. | 8.0 | 42 |
| 58 | Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8340. | 2.5 | 41 |
| 59 | Health benefits, extraction and development of functional foods with curcuminoids. <i>Journal of Functional Foods</i> , 2021, 79, 104392. | 3.4 | 41 |
| 60 | Nutritional characterization of Butternut squash (<i>Cucurbita moschata</i> D.): Effect of variety (Ariel vs.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i> | 6.2 | 40 |
| 61 | Effect of NaCl replacement by other chloride salts on physicochemical parameters, proteolysis and lipolysis of dry-cured foal <i>â€œcecinaâ€</i> . <i>Journal of Food Science and Technology</i> , 2020, 57, 1628-1635. | 2.8 | 39 |
| 62 | É-polylysine coating with stinging nettle extract for fresh beef preservation. <i>Meat Science</i> , 2021, 176, 108474. | 5.5 | 39 |
| 63 | Changes on physico-chemical properties, lipid oxidation and volatile compounds during the manufacture of celta dry-cured loin. <i>Journal of Food Science and Technology</i> , 2015, 52, 4808-4818. | 2.8 | 38 |
| 64 | Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants</i> , 2020, 9, 815. | 5.1 | 38 |
| 65 | Nutritional Characterization of Sea Bass Processing By-Products. <i>Biomolecules</i> , 2020, 10, 232. | 4.0 | 38 |
| 66 | Effect of Chitosan Coating Incorporated with <i>Artemisia fragrans</i> Essential Oil on Fresh Chicken Meat during Refrigerated Storage. <i>Polymers</i> , 2021, 13, 716. | 4.5 | 37 |
| 67 | Effect of Chitosan Nanoemulsion on Enhancing the Phytochemical Contents, Health-Promoting Components, and Shelf Life of Raspberry (<i>Rubus sanctus</i> Schreber). <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2224. | 2.5 | 36 |
| 68 | Influence of fat content on physico-chemical and oxidative stability of foal liver pÃ¢tÃ©. <i>Meat Science</i> , 2013, 95, 330-335. | 5.5 | 35 |
| 69 | Effect of gender on breast and thigh turkey meat quality. <i>British Poultry Science</i> , 2018, 59, 408-415. | 1.7 | 35 |
| 70 | Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. <i>Foods</i> , 2020, 9, 1487. | 4.3 | 35 |
| 71 | Reduction of Salt and Fat in Frankfurter Sausages by Addition of <i>Agaricus bisporus</i> and <i>Pleurotus ostreatus</i> Flour. <i>Foods</i> , 2020, 9, 760. | 4.3 | 33 |
| 72 | Phenolic Compounds Obtained from <i>Olea europaea</i> By-Products and Their Use to Improve the Quality and Shelf Life of Meat and Meat Productsâ€”A Review. <i>Antioxidants</i> , 2020, 9, 1061. | 5.1 | 32 |

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|----|---|------|-----------|
| 73 | Pork skin-based emulsion gels as animal fat replacers in hot-dog style sausages. LWT - Food Science and Technology, 2020, 132, 109845. | 5.2 | 32 |
| 74 | Application of Pomegranate by-Products in Muscle Foods: Oxidative Indices, Colour Stability, Shelf Life and Health Benefits. Molecules, 2021, 26, 467. | 3.8 | 32 |
| 75 | Impact of high-pressure treatment on casein micelles, whey proteins, fat globules and enzymes activity in dairy products: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 2888-2908. | 10.3 | 32 |
| 76 | Effect of fat content on physical, microbial, lipid and protein changes during chill storage of foal liver pÃ©tÃ©. Food Chemistry, 2014, 155, 57-63. | 8.2 | 31 |
| 77 | Effect of age on nutritional properties of Iberian wild red deer meat. Journal of the Science of Food and Agriculture, 2019, 99, 1561-1567. | 3.5 | 31 |
| 78 | Volatile profile of fermented sausages with commercial probiotic strains and fructooligosaccharides. Journal of Food Science and Technology, 2019, 56, 5465-5473. | 2.8 | 31 |
| 79 | Ovalbumin and Kappa-Carrageenan Mixture Suppresses the Oxidative and Structural Changes in the Myofibrillar Proteins of Grass Carp (Ctenopharyngodon idella) during Frozen Storage. Antioxidants, 2021, 10, 1186. | 5.1 | 31 |
| 80 | Recent Discoveries in the Field of Lipid Bio-Based Ingredients for Meat Processing. Molecules, 2021, 26, 190. | 3.8 | 31 |
| 81 | Effects of Caponization on Growth Performance, Carcass and Meat Quality of Mos Breed Capons Reared in Free-Range Production System. Annals of Animal Science, 2016, 16, 909-929. | 1.6 | 30 |
| 82 | Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. Molecules, 2021, 26, 3880. | 3.8 | 30 |
| 83 | Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives. Antioxidants, 2022, 11, 176. | 5.1 | 30 |
| 84 | Evaluating the impact of supercritical-CO2 pressure on the recovery and quality of oil from âœhorchataâœ by-products: Fatty acid profile, Î±-tocopherol, phenolic compounds, and lipid oxidation parameters. Food Research International, 2019, 120, 888-894. | 6.2 | 29 |
| 85 | Carcass and meat quality characteristics from Iberian wild red deer (<i>Cervus elaphus</i>) hunted at different ages. Journal of the Science of Food and Agriculture, 2019, 99, 1938-1945. | 3.5 | 29 |
| 86 | Effect of the addition of edible mushroom flours (<i>Agaricus bisporus</i> and <i>Pleurotus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 Processing and Preservation, 2020, 44, e14351. | 2.0 | 29 |
| 87 | Kappa-carrageenan as an effective cryoprotectant on water mobility and functional properties of grass carp myofibrillar protein gel during frozen storage. LWT - Food Science and Technology, 2022, 154, 112675. | 5.2 | 29 |
| 88 | Date Fruit and Its By-products as Promising Source of Bioactive Components: A Review. Food Reviews International, 2023, 39, 1411-1432. | 8.4 | 28 |
| 89 | Impact of pulsed light processing technology on phenolic compounds of fruits and vegetables. Trends in Food Science and Technology, 2021, 115, 1-11. | 15.1 | 28 |
| 90 | Meat quality of veal: Discriminatory ability of weaning status. Spanish Journal of Agricultural Research, 2013, 11, 1044. | 0.6 | 28 |

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|-----|--|------|-----------|
| 91 | Evaluation of the Antioxidant and Antimicrobial Activities of Porcine Liver Protein Hydrolysates Obtained Using Alcalase, Bromelain, and Papain. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2290. | 2.5 | 27 |
| 92 | The Role of Essential Oils against Pathogenic <i>Escherichia coli</i> in Food Products. <i>Microorganisms</i> , 2020, 8, 924. | 3.6 | 26 |
| 93 | Low-sodium dry-cured rabbit leg: A novel meat product with healthier properties. <i>Meat Science</i> , 2021, 173, 108372. | 5.5 | 26 |
| 94 | Physicochemical composition and nutritional properties of foal burgers enhanced with healthy oil emulsion hydrogels. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6182-6191. | 2.7 | 26 |
| 95 | Meat Quality of Commercial Chickens Reared in Different Production Systems: Industrial, Range and Organic. <i>Annals of Animal Science</i> , 2020, 20, 263-285. | 1.6 | 26 |
| 96 | Chitosan-Phenylalanine Nanoparticles (Cs-Phe Nps) Extend the Postharvest Life of Persimmon (<i>Diospyros kaki</i>) Fruits under Chilling Stress. <i>Coatings</i> , 2021, 11, 819. | 2.6 | 25 |
| 97 | Functional fermented meat products with probiotics—A review. <i>Journal of Applied Microbiology</i> , 2022, 133, 91-103. | 3.1 | 23 |
| 98 | Oxidation Stability of Pig Liver P&A© with Increasing Levels of Natural Antioxidants (Grape and Tea). <i>Antioxidants</i> , 2015, 4, 102-123. | 5.1 | 22 |
| 99 | Impact of a Pitanga Leaf Extract to Prevent Lipid Oxidation Processes during Shelf Life of Packaged Pork Burgers: An Untargeted Metabolomic Approach. <i>Foods</i> , 2020, 9, 1668. | 4.3 | 22 |
| 100 | Encapsulation of Bioactive Phytochemicals in Plant-Based Matrices and Application as Additives in Meat and Meat Products. <i>Molecules</i> , 2021, 26, 3984. | 3.8 | 22 |
| 101 | Satiety from healthier and functional foods. <i>Trends in Food Science and Technology</i> , 2021, 113, 397-410. | 15.1 | 22 |
| 102 | Total Phenol Content and Antioxidant Activity of Different Celta Pig Carcass Locations as Affected by the Finishing Diet (Chestnuts or Commercial Feed). <i>Antioxidants</i> , 2021, 10, 5. | 5.1 | 21 |
| 103 | Application of bio-inspired optimization algorithms in food processing. <i>Current Research in Food Science</i> , 2022, 5, 432-450. | 5.8 | 21 |
| 104 | Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers. <i>Foods</i> , 2022, 11, 596. | 4.3 | 21 |
| 105 | Improving oxidative stability of foods with apple-derived polyphenols. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 296-320. | 11.7 | 21 |
| 106 | Recent insights on tea metabolites, their biosynthesis and chemo-preventing effects: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3130-3149. | 10.3 | 20 |
| 107 | Effect of linseed supplementation and slaughter age on meat quality of grazing crossbred Galician x Burguete foals. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 266-273. | 3.5 | 19 |
| 108 | Propolis Extract as Antioxidant to Improve Oxidative Stability of Fresh Patties during Refrigerated Storage. <i>Foods</i> , 2019, 8, 614. | 4.3 | 19 |

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|-----|--|------|-----------|
| 109 | Omega-3-Rich Oils from Marine Side Streams and Their Potential Application in Food. <i>Marine Drugs</i> , 2021, 19, 233. | 4.6 | 19 |
| 110 | Antimicrobial Polyamide-Alginate Casing Incorporated with Nisin and μ -Polylysine Nanoparticles Combined with Plant Extract for Inactivation of Selected Bacteria in Nitrite-Free Frankfurter-Type Sausage. <i>Foods</i> , 2021, 10, 1003. | 4.3 | 19 |
| 111 | Influence of Plasma Treatment on the Polyphenols of Food Products—A Review. <i>Foods</i> , 2020, 9, 929. | 4.3 | 18 |
| 112 | Physicochemical, Thermal and Rheological Properties of Pectin Extracted from Sugar Beet Pulp Using Subcritical Water Extraction Process. <i>Molecules</i> , 2021, 26, 1413. | 3.8 | 18 |
| 113 | Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. <i>Microorganisms</i> , 2020, 8, 1833. | 3.6 | 17 |
| 114 | Cruciferous vegetables as sources of nitrate in meat products. <i>Current Opinion in Food Science</i> , 2021, 38, 1-7. | 8.0 | 17 |
| 115 | Effect of NaCl Partial Replacement by Chloride Salts on Physicochemical Characteristics, Volatile Compounds and Sensorial Properties of Dry-Cured Deer Cecina. <i>Foods</i> , 2021, 10, 669. | 4.3 | 17 |
| 116 | Improvement of the Performance of Chitosan—Aloe vera Coatings by Adding Beeswax on Postharvest Quality of Mango Fruit. <i>Foods</i> , 2021, 10, 2240. | 4.3 | 17 |
| 117 | Development of Healthier and Functional Dry Fermented Sausages: Present and Future. <i>Foods</i> , 2022, 11, 1128. | 4.3 | 17 |
| 118 | Replacement of meat by spinach on physicochemical and nutritional properties of chicken burgers. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13935. | 2.0 | 16 |
| 119 | Strategies to increase the shelf life of meat and meat products with phenolic compounds. <i>Advances in Food and Nutrition Research</i> , 2021, 98, 171-205. | 3.0 | 16 |
| 120 | Effect of breed and finishing diet on growth performance, carcass and meat quality characteristics of Mos young hens. <i>Spanish Journal of Agricultural Research</i> , 2018, 16, e0402. | 0.6 | 15 |
| 121 | Buffalo Milk as a Source of Probiotic Functional Products. <i>Microorganisms</i> , 2021, 9, 2303. | 3.6 | 15 |
| 122 | Valorization of by-products from <i>Prunus</i> genus fruit processing: Opportunities and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 7795-7810. | 10.3 | 15 |
| 123 | Engineering of Liposome Structure to Enhance Physicochemical Properties of <i>Spirulina plantensis</i> Protein Hydrolysate: Stability during Spray-Drying. <i>Antioxidants</i> , 2021, 10, 1953. | 5.1 | 15 |
| 124 | Nutritional and meat quality characteristics of seven primal cuts from 9-month-old female veal calves: a preliminary study. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2947-2956. | 3.5 | 14 |
| 125 | The Perspective of Croatian Old Apple Cultivars in Extensive Farming for the Production of Functional Foods. <i>Foods</i> , 2021, 10, 708. | 4.3 | 14 |
| 126 | Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. <i>Marine Drugs</i> , 2021, 19, 374. | 4.6 | 14 |

| # | ARTICLE | IF | CITATIONS |
|-----|--|------|-----------|
| 127 | Natural Antioxidants from Endemic Leaves in the Elaboration of Processed Meat Products: Current Status. <i>Antioxidants</i> , 2021, 10, 1396. | 5.1 | 14 |
| 128 | Potential Use of Elderberry (<i>Sambucus nigra</i> L.) as Natural Colorant and Antioxidant in the Food Industry. A Review. <i>Foods</i> , 2021, 10, 2713. | 4.3 | 14 |
| 129 | Chemical and physicochemical changes during the dry-cured processing of deer loin. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1025-1031. | 2.7 | 13 |
| 130 | Properties and Application of Multifunctional Composite Polypropylene-Based Films Incorporating a Combination of BHT, BHA and Sorbic Acid in Extending Donut Shelf-Life. <i>Molecules</i> , 2020, 25, 5197. | 3.8 | 13 |
| 131 | Effect of partial replacement of meat by carrot on physicochemical properties and fatty acid profile of fresh turkey sausages: a chemometric approach. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4968-4977. | 3.5 | 13 |
| 132 | Evaluation of the protein and bioactive compound bioaccessibility/bioavailability and cytotoxicity of the extracts obtained from aquaculture and fisheries by-products. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 97-125. | 3.0 | 13 |
| 133 | Partial replacement of fat and salt in liver pâté by addition of <i>Agaricus bisporus</i> and <i>Pleurotus ostreatus</i> flour. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6171-6181. | 2.7 | 13 |
| 134 | Development of new food and pharmaceutical products: Nutraceuticals and food additives. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 53-96. | 3.0 | 12 |
| 135 | Quality of main types of hunted red deer meat obtained in Spain compared to farmed venison from New Zealand. <i>Scientific Reports</i> , 2020, 10, 12157. | 3.3 | 12 |
| 136 | Recent Research Advances in Meat Products. <i>Foods</i> , 2021, 10, 1303. | 4.3 | 12 |
| 137 | Effect of Structurally Different Pectin on Dough Rheology, Structure, Pasting and Water Distribution Properties of Partially Meat-Based Sugar Snap Cookies. <i>Foods</i> , 2021, 10, 2692. | 4.3 | 12 |
| 138 | Untargeted metabolomics to explore the oxidation processes during shelf life of pork patties treated with guarana seed extracts. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1002-1009. | 2.7 | 11 |
| 139 | Active Polypropylene-Based Films Incorporating Combined Antioxidants and Antimicrobials: Preparation and Characterization. <i>Foods</i> , 2021, 10, 722. | 4.3 | 11 |
| 140 | Beta vulgaris as a Natural Nitrate Source for Meat Products: A Review. <i>Foods</i> , 2021, 10, 2094. | 4.3 | 10 |
| 141 | Biological activity and development of functional foods fortified with okra (<i>Abelmoschus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 | 10.3 | 10 |
| 142 | Carcass Characteristics and Meat Quality of Deer. , 2019, , 227-268. | | 9 |
| 143 | Comparison Between HPLC-PAD and GC-MS Methods for the Quantification of Cholesterol in Meat. <i>Food Analytical Methods</i> , 2022, 15, 1118-1131. | 2.6 | 9 |
| 144 | Strategies to Increase the Value of Pomaces with Fermentation. <i>Fermentation</i> , 2021, 7, 299. | 3.0 | 9 |

| # | ARTICLE | IF | CITATIONS |
|-----|---|-----|-----------|
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