

Mirian Pateiro

List of Publications by Year in descending order

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Version: 2024-02-01

193
papers

8,112
citations

50170

46
h-index

62479

80
g-index

200
all docs

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.	2.2	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.	2.9	318
3	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018, 106, 1095-1104.	2.9	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.	2.9	239
5	Seaweeds as a Functional Ingredient for a Healthy Diet. <i>Marine Drugs</i> , 2020, 18, 301.	2.2	191
6	Innovative Green Technologies of Intensification for Valorization of Seafood and Their By-Products. <i>Marine Drugs</i> , 2019, 17, 689.	2.2	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.	4.1	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.	2.1	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.	1.7	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.	1.7	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.	1.3	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.	2.9	118
13	Tomato as Potential Source of Natural Additives for Meat Industry. A Review. <i>Antioxidants</i> , 2020, 9, 73.	2.2	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.	7.8	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.	2.9	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 2â€°C. <i>Food Research International</i> , 2019, 125, 108554.	2.9	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.	1.9	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.	1.4	99

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19	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. <i>Food Research International</i> , 2018, 114, 47-54.	2.9	98
20	Protein Oxidation in Muscle Foods: A Comprehensive Review. <i>Antioxidants</i> , 2022, 11, 60.	2.2	97
21	Elderberry (<i>Sambucus nigra</i> L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. <i>Food Chemistry</i> , 2020, 330, 127266.	4.2	95
22	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. <i>Trends in Food Science and Technology</i> , 2018, 82, 135-147.	7.8	87
23	Determination of Polyphenols Using Liquid Chromatography–Tandem Mass Spectrometry Technique (LC–MS/MS): A Review. <i>Antioxidants</i> , 2020, 9, 479.	2.2	84
24	Covid-19 pandemic effects on food safety - Multi-country survey study. <i>Food Control</i> , 2021, 122, 107800.	2.8	84
25	Effect of addition of green tea, chestnut and grape extract on the shelf-life of pig liver pâté. <i>Food Chemistry</i> , 2014, 147, 386-394.	4.2	82
26	A Review on Health-Promoting, Biological, and Functional Aspects of Bioactive Peptides in Food Applications. <i>Biomolecules</i> , 2021, 11, 631.	1.8	78
27	Influence of type of muscles on nutritional value of foal meat. <i>Meat Science</i> , 2013, 93, 630-638.	2.7	72
28	Effect of replacing backfat with vegetable oils during the shelf-life of cooked lamb sausages. <i>LWT - Food Science and Technology</i> , 2020, 122, 109052.	2.5	71
29	Immobilization of oils using hydrogels as strategy to replace animal fats and improve the healthiness of meat products. <i>Current Opinion in Food Science</i> , 2021, 37, 135-144.	4.1	71
30	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , 2021, 9, 1406.	1.3	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. <i>Antioxidants</i> , 2020, 9, 90.	2.2	67
33	Turmeric (<i>Curcuma longa</i> L.) extract on oxidative stability, physicochemical and sensory properties of fresh lamb sausage with fat replacement by tiger nut (<i>Cyperus esculentus</i> L.) oil. <i>Food Research International</i> , 2020, 136, 109487.	2.9	66
34	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer pâté. <i>LWT - Food Science and Technology</i> , 2020, 125, 109223.	2.5	65
35	Plant Extracts Obtained with Green Solvents as Natural Antioxidants in Fresh Meat Products. <i>Antioxidants</i> , 2021, 10, 181.	2.2	64
36	Antioxidant and Antimicrobial Activity of Peptides Extracted from Meat By-products: a Review. <i>Food Analytical Methods</i> , 2019, 12, 2401-2415.	1.3	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.	1.9	59
38	Characterization of Enriched Meat-Based PÃ©tÃ© Manufactured with Oleogels as Fat Substitutes. <i>Gels</i> , 2020, 6, 17.	2.1	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 1	2.2	57
40	Influence of muscle type on physicochemical and sensory properties of foal meat. <i>Meat Science</i> , 2013, 94, 77-83.	2.7	56
41	Impact of fructooligosaccharides and probiotic strains on the quality parameters of low-fat Spanish SalchichÃ³n. <i>Meat Science</i> , 2020, 159, 107936.	2.7	56
42	Healthy beef burgers: Effect of animal fat replacement by algal and wheat germ oil emulsions. <i>Meat Science</i> , 2021, 173, 108396.	2.7	54
43	Influence of partial pork backfat replacement by fish oil on nutritional and technological properties of liver pÃ©tÃ©. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600178.	1.0	53
44	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. <i>Foods</i> , 2020, 9, 571.	1.9	53
45	Beetroot and radish powders as natural nitrite source for fermented dry sausages. <i>Meat Science</i> , 2021, 171, 108275.	2.7	53
46	Metallic-based salt substitutes to reduce sodium content in meat products. <i>Current Opinion in Food Science</i> , 2021, 38, 21-31.	4.1	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.	7.8	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.	1.9	50
49	Combined effects of Î¼-polylysine and Î¼-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.	2.7	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.	2.2	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.	1.0	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.	2.7	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.	2.9	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.	2.7	44
56	Using chitosan and radish powder to improve stability of fermented cooked sausages. <i>Meat Science</i> , 2020, 167, 108165.	2.7	43
57	Foodomics in meat quality. <i>Current Opinion in Food Science</i> , 2021, 38, 79-85.	4.1	42
58	Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8340.	1.3	41
59	Health benefits, extraction and development of functional foods with curcuminoids. <i>Journal of Functional Foods</i> , 2021, 79, 104392.	1.6	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>	2.9	40
61	Effect of NaCl replacement by other chloride salts on physicochemical parameters, proteolysis and lipolysis of dry-cured foal "cecina". <i>Journal of Food Science and Technology</i> , 2020, 57, 1628-1635.	1.4	39
62	É-polylysine coating with stinging nettle extract for fresh beef preservation. <i>Meat Science</i> , 2021, 176, 108474.	2.7	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.	1.4	38
64	Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants</i> , 2020, 9, 815.	2.2	38
65	Nutritional Characterization of Sea Bass Processing By-Products. <i>Biomolecules</i> , 2020, 10, 232.	1.8	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.	2.0	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.	1.3	36
68	Influence of fat content on physico-chemical and oxidative stability of foal liver p"ct". <i>Meat Science</i> , 2013, 95, 330-335.	2.7	35
69	Effect of gender on breast and thigh turkey meat quality. <i>British Poultry Science</i> , 2018, 59, 408-415.	0.8	35
70	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. <i>Foods</i> , 2020, 9, 1487.	1.9	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.	1.9	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 Products" A Review. <i>Antioxidants</i> , 2020, 9, 1061.	2.2	32

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73	Pork skin-based emulsion gels as animal fat replacers in hot-dog style sausages. <i>LWT - Food Science and Technology</i> , 2020, 132, 109845.	2.5	32
74	Application of Pomegranate by-Products in Muscle Foods: Oxidative Indices, Colour Stability, Shelf Life and Health Benefits. <i>Molecules</i> , 2021, 26, 467.	1.7	32
75	Impact of high-pressure treatment on casein micelles, whey proteins, fat globules and enzymes activity in dairy products: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2888-2908.	5.4	32
76	Effect of fat content on physical, microbial, lipid and protein changes during chill storage of foal liver pÃ©tÃ©. <i>Food Chemistry</i> , 2014, 155, 57-63.	4.2	31
77	Effect of age on nutritional properties of Iberian wild red deer meat. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1561-1567.	1.7	31
78	Volatile profile of fermented sausages with commercial probiotic strains and fructooligosaccharides. <i>Journal of Food Science and Technology</i> , 2019, 56, 5465-5473.	1.4	31
79	Ovalbumin and Kappa-Carrageenan Mixture Suppresses the Oxidative and Structural Changes in the Myofibrillar Proteins of Grass Carp (<i>Ctenopharyngodon idella</i>) during Frozen Storage. <i>Antioxidants</i> , 2021, 10, 1186.	2.2	31
80	Recent Discoveries in the Field of Lipid Bio-Based Ingredients for Meat Processing. <i>Molecules</i> , 2021, 26, 190.	1.7	31
81	Effects of Caponization on Growth Performance, Carcass and Meat Quality of Mos Breed Capons Reared in Free-Range Production System. <i>Annals of Animal Science</i> , 2016, 16, 909-929.	0.6	30
82	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. <i>Molecules</i> , 2021, 26, 3880.	1.7	30
83	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives. <i>Antioxidants</i> , 2022, 11, 176.	2.2	30
84	Evaluating the impact of supercritical-CO ₂ pressure on the recovery and quality of oil from âœhorchataâœ by-products: Fatty acid profile, Î±-tocopherol, phenolic compounds, and lipid oxidation parameters. <i>Food Research International</i> , 2019, 120, 888-894.	2.9	29
85	Carcass and meat quality characteristics from Iberian wild red deer (<i>Cervus elaphus</i>) hunted at different ages. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1938-1945.	1.7	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.	0.9	29
87	Kappa-carrageenan as an effective cryoprotectant on water mobility and functional properties of grass carp myofibrillar protein gel during frozen storage. <i>LWT - Food Science and Technology</i> , 2022, 154, 112675.	2.5	29
88	Date Fruit and Its By-products as Promising Source of Bioactive Components: A Review. <i>Food Reviews International</i> , 2023, 39, 1411-1432.	4.3	28
89	Impact of pulsed light processing technology on phenolic compounds of fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2021, 115, 1-11.	7.8	28
90	Meat quality of veal: Discriminatory ability of weaning status. <i>Spanish Journal of Agricultural Research</i> , 2013, 11, 1044.	0.3	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.	1.3	27
92	The Role of Essential Oils against Pathogenic <i>Escherichia coli</i> in Food Products. <i>Microorganisms</i> , 2020, 8, 924.	1.6	26
93	Low-sodium dry-cured rabbit leg: A novel meat product with healthier properties. <i>Meat Science</i> , 2021, 173, 108372.	2.7	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.	1.3	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.	0.6	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.	1.2	25
97	Functional fermented meat products with probiotics—A review. <i>Journal of Applied Microbiology</i> , 2022, 133, 91-103.	1.4	23
98	Oxidation Stability of Pig Liver PÃ with Increasing Levels of Natural Antioxidants (Grape and Tea). <i>Antioxidants</i> , 2015, 4, 102-123.	2.2	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.	1.9	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.	1.7	22
101	Satiety from healthier and functional foods. <i>Trends in Food Science and Technology</i> , 2021, 113, 397-410.	7.8	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.	2.2	21
103	Application of bio-inspired optimization algorithms in food processing. <i>Current Research in Food Science</i> , 2022, 5, 432-450.	2.7	21
104	Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers. <i>Foods</i> , 2022, 11, 596.	1.9	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.	5.9	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.	5.4	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.	1.7	19
108	Propolis Extract as Antioxidant to Improve Oxidative Stability of Fresh Patties during Refrigerated Storage. <i>Foods</i> , 2019, 8, 614.	1.9	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.	2.2	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.	1.9	19
111	Influence of Plasma Treatment on the Polyphenols of Food Products—A Review. <i>Foods</i> , 2020, 9, 929.	1.9	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.	1.7	18
113	Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. <i>Microorganisms</i> , 2020, 8, 1833.	1.6	17
114	Cruciferous vegetables as sources of nitrate in meat products. <i>Current Opinion in Food Science</i> , 2021, 38, 1-7.	4.1	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.	1.9	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.	1.9	17
117	Development of Healthier and Functional Dry Fermented Sausages: Present and Future. <i>Foods</i> , 2022, 11, 1128.	1.9	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.	0.9	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.	1.5	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.	0.3	15
121	Buffalo Milk as a Source of Probiotic Functional Products. <i>Microorganisms</i> , 2021, 9, 2303.	1.6	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.	5.4	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.	2.2	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.	1.7	14
125	The Perspective of Croatian Old Apple Cultivars in Extensive Farming for the Production of Functional Foods. <i>Foods</i> , 2021, 10, 708.	1.9	14
126	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. <i>Marine Drugs</i> , 2021, 19, 374.	2.2	14

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127	Natural Antioxidants from Endemic Leaves in the Elaboration of Processed Meat Products: Current Status. <i>Antioxidants</i> , 2021, 10, 1396.	2.2	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.	1.9	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.	1.3	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.	1.7	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.	1.7	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.	1.5	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.	1.3	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.	1.5	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.	1.6	12
136	Recent Research Advances in Meat Products. <i>Foods</i> , 2021, 10, 1303.	1.9	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.	1.9	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.	1.3	11
139	Active Polypropylene-Based Films Incorporating Combined Antioxidants and Antimicrobials: Preparation and Characterization. <i>Foods</i> , 2021, 10, 722.	1.9	11
140	Beta vulgaris as a Natural Nitrate Source for Meat Products: A Review. <i>Foods</i> , 2021, 10, 2094.	1.9	10
141	Biological activity and development of functional foods fortified with okra (<i>Abelmoschus</i>) Tj ETQq1 1 0.784314 _{5.4} /Overlock 10		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.	1.3	9
144	Strategies to Increase the Value of Pomaces with Fermentation. <i>Fermentation</i> , 2021, 7, 299.	1.4	9

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145	Effect of <i>Aloysia citrodora</i> Essential Oil on Biochemicals, Antioxidant Characteristics, and Shelf Life of Strawberry Fruit during Storage. <i>Metabolites</i> , 2021, 11, 256.	1.3	8
146	Application of metabolomics to decipher the role of bioactive compounds in plant and animal foods. <i>Current Opinion in Food Science</i> , 2022, 46, 100851.	4.1	8
147	Value-Added Compound Recovery from Invasive Forest for Biofunctional Applications: Eucalyptus Species as a Case Study. <i>Molecules</i> , 2020, 25, 4227.	1.7	7
148	Influence of the Inclusion of Chestnut (<i>Castanea sativa</i> Miller) in the Finishing Diet and Cooking Technique on the Physicochemical Parameters and Volatile Profile of <i>Biceps femoris</i> Muscle. <i>Foods</i> , 2020, 9, 754.	1.9	7
149	Influence of production system and finishing feeding on meat quality of Rubia Gallega calves. <i>Spanish Journal of Agricultural Research</i> , 2020, 18, e0606.	0.3	7
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