Mirian Pateiro

List of Publications by Citations

188 papers	4,198 citations	34 h-index	57 g-index
200 ext. papers	6,132 ext. citations	5.3 avg, IF	6.51 L-index

#	Paper	IF	Citations
188	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. *Antioxidants*, **2019**, 8,	7.1	379
187	Berries extracts as natural antioxidants in meat products: A review. *Food Research International*, **2018**, 106, 1095-1104	7	212
186	Active packaging films with natural antioxidants to be used in meat industry: A review. *Food Research International*, **2018**, 113, 93-101	7	210
185	Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. *Food Research International*, **2018**, 113, 156-166	7	161
184	Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. *Current Opinion in Food Science*, **2020**, 31, 81-87	9.8	91
183	Innovative Green Technologies of Intensification for Valorization of Seafood and Their by-Products. *Marine Drugs*, **2019**, 17,	6	87
182	Healthy Spanish salchichñ enriched with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix. *Food Research International*, **2016**, 89, 289-295	7	85
181	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. *Food Research International*, **2018**, 114, 55-63	7	79
180	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. *Journal of Food Science and Technology*, **2017**, 54, 26-37	3.3	77
179	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. *Food Research International*, **2018**, 114, 47-54	7	75
178	Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. *Food Analytical Methods*, **2019**, 12, 1263-1284	3.4	74
177	Tomato as Potential Source of Natural Additives for Meat Industry. A Review. *Antioxidants*, **2020**, 9,	7.1	74
176	Effect of addition of green tea, chestnut and grape extract on the shelf-life of pig liver pâ *Food Chemistry*, **2014**, 147, 386-94	8.5	73
175	Effect of guarana (Paullinia cupana) seed and pitanga (Eugenia uniflora L.) leaf extracts on lamb burgers with fat replacement by chia oil emulsion during shelf life storage at 2 °C. *Food Research International*, **2019**, 125, 108554	7	70
174	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. *Trends in Food Science and Technology*, **2018**, 82, 135-147	15.3	69
173	Seaweeds as a Functional Ingredient for a Healthy Diet. *Marine Drugs*, **2020**, 18,	6	68
172	Phytochemical constituents, advanced extraction technologies and techno-functional properties of selected Mediterranean plants for use in meat products. A comprehensive review. *Trends in Food Science and Technology*, **2020**, 100, 292-306	15.3	67

171	Application of essential oils as antimicrobial agents against spoilage and pathogenic microorganisms in meat products. *International Journal of Food Microbiology*, **2021**, 337, 108966	5.8	60
170	Influence of type of muscles on nutritional value of foal meat. *Meat Science*, **2013**, 93, 630-8	6.4	57
169	Elderberry (Sambucus nigra L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. *Food Chemistry*, **2020**, 330, 127266	8.5	49
168	Use of Tiger Nut (L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. *Foods*, **2020**, 9,	4.9	49
167	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer p. *LWT - Food Science and Technology*, **2020**, 125, 109223	5.4	48
166	Influence of muscle type on physicochemical and sensory properties of foal meat. *Meat Science*, **2013**, 94, 77-83	6.4	46
165	Influence of partial pork backfat replacement by fish oil on nutritional and technological properties of liver p. *European Journal of Lipid Science and Technology*, **2017**, 119, 1600178	3	44
164	INFLUENCE OF AGING ON COPPER FRACTIONATION IN AN ACID SOIL. *Soil Science*, **2007**, 172, 225-232	0.9	44
163	Effect of Addition of Natural Antioxidants on the Shelf-Life of "Chorizo", a Spanish Dry-Cured Sausage. *Antioxidants*, **2015**, 4, 42-67	7.1	40
162	Nanoencapsulation of Promising Bioactive Compounds to Improve Their Absorption, Stability, Functionality and the Appearance of the Final Food Products. *Molecules*, **2021**, 26,	4.8	40
161	Application of Pulsed Electric Fields for Obtaining Antioxidant Extracts from Fish Residues. *Antioxidants*, **2020**, 9,	7.1	39
160	Determination of Polyphenols Using Liquid Chromatography-Tandem Mass Spectrometry Technique (LC-MS/MS): A Review. *Antioxidants*, **2020**, 9,	7.1	38
159	Effect of replacing backfat with vegetable oils during the shelf-life of cooked lamb sausages. *LWT - Food Science and Technology*, **2020**, 122, 109052	5.4	38
158	Impact of fructooligosaccharides and probiotic strains on the quality parameters of low-fat Spanish Salchich. *Meat Science*, **2020**, 159, 107936	6.4	37
157	Covid-19 pandemic effects on food safety - Multi-country survey study. *Food Control*, **2021**, 122, 107800	6.2	37
156	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	7	36
155	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (). *Marine Drugs*, **2020**, 18,	6	34
154	Drumstick () Flower as an Antioxidant Dietary Fibre in Chicken Meat Nuggets. *Foods*, **2019**, 8,	4.9	34

153	Antioxidant and Antimicrobial Activity of Peptides Extracted from Meat By-products: a Review. *Food Analytical Methods*, **2019**, 12, 2401-2415	3.4	34
152	Antioxidant ability of potato (Solanum tuberosum) peel extracts to inhibit soybean oil oxidation. *European Journal of Lipid Science and Technology*, **2016**, 118, 1891-1902	3	33
151	Adsorption of Crystal Violet Dye Using Activated Carbon of Lemon Wood and Activated Carbon/FeO Magnetic Nanocomposite from Aqueous Solutions: A Kinetic, Equilibrium and Thermodynamic Study. *Molecules*, **2021**, 26,	4.8	33
150	Changes on physico-chemical properties, lipid oxidation and volatile compounds during the manufacture of celta dry-cured loin. *Journal of Food Science and Technology*, **2015**, 52, 4808-18	3.3	31
149	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	9.8	30
148	Using chitosan and radish powder to improve stability of fermented cooked sausages. *Meat Science*, **2020**, 167, 108165	6.4	29
147	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. *Foods*, **2020**, 9,	4.9	27
146	Antioxidant active packaging systems to extend the shelf life of sliced cooked ham. *Current Research in Food Science*, **2019**, 1, 24-30	5.6	27
145	Beetroot and radish powders as natural nitrite source for fermented dry sausages. *Meat Science*, **2021**, 171, 108275	6.4	27
144	Effect of age on nutritional properties of Iberian wild red deer meat. *Journal of the Science of Food and Agriculture*, **2019**, 99, 1561-1567	4.3	26
143	Influence of fat content on physico-chemical and oxidative stability of foal liver p. *Meat Science*, **2013**, 95, 330-5	6.4	26
142	Effect of fat content on physical, microbial, lipid and protein changes during chill storage of foal liver p. *Food Chemistry*, **2014**, 155, 57-63	8.5	25
141	Meat quality of veal: Discriminatory ability of weaning status. *Spanish Journal of Agricultural Research*, **2013**, 11, 1044	1.1	25
140	Effect of NaCl replacement by other chloride salts on physicochemical parameters, proteolysis and lipolysis of dry-cured foal "cecina". *Journal of Food Science and Technology*, **2020**, 57, 1628-1635	3.3	25
139	Main Groups of Microorganisms of Relevance for Food Safety and Stability **2018**, 53-107		25
138	Characterization of Enriched Meat-Based PManufactured with Oleogels as Fat Substitutes. *Gels*, **2020**, 6,	4.2	24
137	Metallic-based salt substitutes to reduce sodium content in meat products. *Current Opinion in Food Science*, **2021**, 38, 21-31	9.8	24
136	Natural Antioxidants from Seeds and Their Application in Meat Products. *Antioxidants*, **2020**, 9,	7.1	23

135	Nutritional Characterization of Sea Bass Processing By-Products. *Biomolecules*, **2020**, 10,	5.9	22
134	Effect of gender on breast and thigh turkey meat quality. *British Poultry Science*, **2018**, 59, 408-415	1.9	22
133	Healthy beef burgers: Effect of animal fat replacement by algal and wheat germ oil emulsions. *Meat Science*, **2021**, 173, 108396	6.4	22
132	Evaluating the impact of supercritical-CO pressure on the recovery and quality of oil from "horchata" by-products: Fatty acid profile, Ŧocopherol, phenolic compounds, and lipid oxidation parameters. *Food Research International*, **2019**, 120, 888-894	7	22
131	Plant Extracts Obtained with Green Solvents as Natural Antioxidants in Fresh Meat Products. *Antioxidants*, **2021**, 10,	7.1	22
130	Antioxidant activity and peptidomic analysis of porcine liver hydrolysates using alcalase, bromelain, flavourzyme and papain enzymes. *Food Research International*, **2020**, 137, 109389	7	21
129	Volatile profile of fermented sausages with commercial probiotic strains and fructooligosaccharides. *Journal of Food Science and Technology*, **2019**, 56, 5465-5473	3.3	21
128	A Review on Health-Promoting, Biological, and Functional Aspects of Bioactive Peptides in Food Applications. *Biomolecules*, **2021**, 11,	5.9	21
127	Carcass and meat quality characteristics from Iberian wild red deer (Cervus elaphus) hunted at different ages. *Journal of the Science of Food and Agriculture*, **2019**, 99, 1938-1945	4.3	21
126	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. *Processes*, **2021**, 9, 1406	2.9	21
125	Phoenix dactylifera products in human health âA review. *Trends in Food Science and Technology*, **2020**, 105, 238-250	15.3	20
124	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. *Foods*, **2020**, 9,	4.9	20
123	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	2	20
122	Application of Enoki Mushroom () Stem Wastes as Functional Ingredients in Goat Meat Nuggets. *Foods*, **2020**, 9,	4.9	20
121	Pork skin-based emulsion gels as animal fat replacers in hot-dog style sausages. *LWT - Food Science and Technology*, **2020**, 132, 109845	5.4	19
120	Nutritional characterization of Butternut squash (Cucurbita moschata D.): Effect of variety (Ariel vs. Pluto) and farming type (conventional vs. organic). *Food Research International*, **2020**, 132, 109052	7	19
119	Combined effects of Ɛ-polylysine and Ɛ-polylysine nanoparticles with plant extracts on the shelf life and quality characteristics of nitrite-free frankfurter-type sausages. *Meat Science*, **2021**, 172, 108318	6.4	19
118	Recent Discoveries in the Field of Lipid Bio-Based Ingredients for Meat Processing. *Molecules*, **2021**, 26,	4.8	19

117	Oxidation Stability of Pig Liver Pâ with Increasing Levels of Natural Antioxidants (Grape and Tea). *Antioxidants*, **2015**, 4, 102-23	7.1	18
116	Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. *Applied Sciences (Switzerland)*, **2020**, 10, 8340	2.6	17
115	Evaluation of the Antioxidant and Antimicrobial Activities of Porcine Liver Protein Hydrolysates Obtained Using Alcalase, Bromelain, and Papain. *Applied Sciences (Switzerland)*, **2020**, 10, 2290	2.6	15
114	Phenolic Compounds Obtained from By-Products and their Use to Improve the Quality and Shelf Life of Meat and Meat Products-A Review. *Antioxidants*, **2020**, 9,	7.1	14
113	Effect of linseed supplementation and slaughter age on meat quality of grazing cross-bred Galician x Burguete foals. *Journal of the Science of Food and Agriculture*, **2018**, 98, 266-273	4.3	14
112	Meat Quality of Commercial Chickens Reared in Different Production Systems: Industrial, Range and Organic. *Annals of Animal Science*, **2020**, 20, 263-285	2	14
111	Effect of Chitosan Nanoemulsion on Enhancing the Phytochemical Contents, Health-Promoting Components, and Shelf Life of Raspberry (Rubus sanctus Schreber). *Applied Sciences (Switzerland)*, **2021**, 11, 2224	2.6	14
110	Red pitaya extract as natural antioxidant in pork patties with total replacement of animal fat. *Meat Science*, **2021**, 171, 108284	6.4	14
109	Foodomics in meat quality. *Current Opinion in Food Science*, **2021**, 38, 79-85	9.8	14
108	Effect of Chitosan Coating Incorporated with Essential Oil on Fresh Chicken Meat during Refrigerated Storage. *Polymers*, **2021**, 13,	4.5	14
107	Protein Oxidation in Muscle Foods: A Comprehensive Review.. *Antioxidants*, **2021**, 11,	7.1	13
106	Reduction of Salt and Fat in Frankfurter Sausages by Addition of and Flour. *Foods*, **2020**, 9,	4.9	12
105	Effect of the addition of edible mushroom flours (Agaricus bisporus and Pleurotus ostreatus) on physicochemical and sensory properties of cold-stored beef patties. *Journal of Food Processing and Preservation*, **2020**, 44, e14351	2.1	12
104	Impact of a Pitanga Leaf Extract to Prevent Lipid Oxidation Processes during Shelf Life of Packaged Pork Burgers: An Untargeted Metabolomic Approach. *Foods*, **2020**, 9,	4.9	12
103	Health benefits, extraction and development of functional foods with curcuminoids. *Journal of Functional Foods*, **2021**, 79, 104392	5.1	12
102	The Role of Essential Oils against Pathogenic in Food Products. *Microorganisms*, **2020**, 8,	4.9	11
101	e-polylysine coating with stinging nettle extract for fresh beef preservation. *Meat Science*, **2021**, 176, 108474	6.4	11
100	Low-sodium dry-cured rabbit leg: A novel meat product with healthier properties. *Meat Science*, **2021**, 173, 108372	6.4	11

99	Application of Pomegranate by-Products in Muscle Foods: Oxidative Indices, Colour Stability, Shelf Life and Health Benefits. *Molecules*, **2021**, 26,	4.8	11
98	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*, **2020**, 1-21	11.5	10
97	Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. *Microorganisms*, **2020**, 8,	4.9	10
96	Properties and Application of Multifunctional Composite Polypropylene-Based Films Incorporating a Combination of BHT, BHA and Sorbic Acid in Extending Donut Shelf-Life. *Molecules*, **2020**, 25,	4.8	10
95	Propolis Extract as Antioxidant to Improve Oxidative Stability of Fresh Patties during Refrigerated Storage. *Foods*, **2019**, 8,	4.9	10
94	Chemical and physico-chemical changes during the dry-cured processing of deer loin. *International Journal of Food Science and Technology*, **2020**, 55, 1025-1031	3.8	10
93	Cruciferous vegetables as sources of nitrate in meat products. *Current Opinion in Food Science*, **2021** , 38, 1-7	9.8	10
92	Replacement of meat by spinach on physicochemical and nutritional properties of chicken burgers. *Journal of Food Processing and Preservation*, **2019**, 43, e13935	2.1	9
91	Effect of breed and finishing diet on growth performance, carcass and meat quality characteristics of Mos young hens. *Spanish Journal of Agricultural Research*, **2018**, 16, e0402	1.1	9
90	Development of new food and pharmaceutical products: Nutraceuticals and food additives. *Advances in Food and Nutrition Research*, **2020**, 92, 53-96	6	9
89	Influence of Plasma Treatment on the Polyphenols of Food Products-A Review. *Foods*, **2020**, 9,	4.9	9
88	Ovalbumin and Kappa-Carrageenan Mixture Suppresses the Oxidative and Structural Changes in the Myofibrillar Proteins of Grass Carp () during Frozen Storage. *Antioxidants*, **2021**, 10,	7.1	9
87	Nutritional and meat quality characteristics of seven primal cuts from 9-month-old female veal calves: a preliminary study. *Journal of the Science of Food and Agriculture*, **2019**, 99, 2947-2956	4.3	9
86	Strategies to increase the shelf life of meat and meat products with phenolic compounds. *Advances in Food and Nutrition Research*, **2021**, 98, 171-205	6	9
85	Evaluation of the protein and bioactive compound bioaccessibility/bioavailability and cytotoxicity of the extracts obtained from aquaculture and fisheries by-products. *Advances in Food and Nutrition Research*, **2020**, 92, 97-125	6	8
84	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	5.4	8
83	Satiety from healthier and functional foods. *Trends in Food Science and Technology*, **2021**, 113, 397-410	15.3	8
82	Effect of NaCl Partial Replacement by Chloride Salts on Physicochemical Characteristics, Volatile Compounds and Sensorial Properties of Dry-Cured Deer Cecina. *Foods*, **2021**, 10,	4.9	7

81	Omega-3-Rich Oils from Marine Side Streams and Their Potential Application in Food. *Marine Drugs*, **2021**, 19,	6	7
80	Physicochemical composition and nutritional properties of foal burgers enhanced with healthy oil emulsion hydrogels. *International Journal of Food Science and Technology*,	3.8	7
79	Date Fruit and Its By-products as Promising Source of Bioactive Components: A Review. *Food Reviews International*,1-22	5.5	7
78	Untargeted metabolomics to explore the oxidation processes during shelf life of pork patties treated with guarana seed extracts. *International Journal of Food Science and Technology*, **2020**, 55, 1002-1009	3.8	7
77	Impact of pulsed light processing technology on phenolic compounds of fruits and vegetables. *Trends in Food Science and Technology*, **2021**, 115, 1-11	15.3	7
76	Physicochemical, Thermal and Rheological Properties of Pectin Extracted from Sugar Beet Pulp Using Subcritical Water Extraction Process. *Molecules*, **2021**, 26,	4.8	6
75	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. *Molecules*, **2021**, 26,	4.8	6
74	Carcass Characteristics and Meat Quality of Deer **2019**, 227-268		6
73	Effect of partial replacement of meat by carrot on physicochemical properties and fatty acid profile of fresh turkey sausages: a chemometric approach. *Journal of the Science of Food and Agriculture*, **2020**, 100, 4968-4977	4.3	5
72	Total Phenol Content and Antioxidant Activity of Different Celta Pig Carcass Locations as Affected by the Finishing Diet (Chestnuts or Commercial Feed). *Antioxidants*, **2020**, 10,	7.1	5
71	Scaling-up processes: Patents and commercial applications. *Advances in Food and Nutrition Research* , **2020**, 92, 187-223	6	5
70	Quality of main types of hunted red deer meat obtained in Spain compared to farmed venison from New Zealand. *Scientific Reports*, **2020**, 10, 12157	4.9	5
69	The Perspective of Croatian Old Apple Cultivars in Extensive Farming for the Production of Functional Foods. *Foods*, **2021**, 10,	4.9	5
68	Active Polypropylene-Based Films Incorporating Combined Antioxidants and Antimicrobials: Preparation and Characterization. *Foods*, **2021**, 10,	4.9	5
67	Encapsulation of Bioactive Phytochemicals in Plant-Based Matrices and Application as Additives in Meat and Meat Products. *Molecules*, **2021**, 26,	4.8	5
66	Chitosan-Phenylalanine Nanoparticles (Cs-Phe Nps) Extend the Postharvest Life of Persimmon (Diospyros kaki) Fruits under Chilling Stress. *Coatings*, **2021**, 11, 819	2.9	5
65	Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers.. *Foods*, **2022**, 11,	4.9	5
64	Influence of the Inclusion of Chestnut () in the Finishing Diet and Cooking Technique on the Physicochemical Parameters and Volatile Profile of Muscle. *Foods*, **2020**, 9,	4.9	4

63	Potential Use of Elderberry (L.) as Natural Colorant and Antioxidant in the Food Industry. A Review. *Foods*, **2021**, 10,	4.9	4
62	Seasonal variations of carcass characteristics, meat quality and nutrition value in Iberian wild red deer. *Spanish Journal of Agricultural Research*, **2020**, 18, e0605	1.1	4
61	Recent insights on tea metabolites, their biosynthesis and chemo-preventing effects: A review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-20	11.5	4
60	Value-Added Compound Recovery from Invasive Forest for Biofunctional Applications: Species as a Case Study. *Molecules*, **2020**, 25,	4.8	4
59	Effect of Essential Oil on Biochemicals, Antioxidant Characteristics, and Shelf Life of Strawberry Fruit during Storage. *Metabolites*, **2021**, 11,	5.6	4
58	Antimicrobial Polyamide-Alginate Casing Incorporated with Nisin and Polylysine Nanoparticles Combined with Plant Extract for Inactivation of Selected Bacteria in Nitrite-Free Frankfurter-Type Sausage. *Foods*, **2021**, 10,	4.9	4
57	Partial replacement of fat and salt in liver p by addition of Agaricus bisporus and Pleurotus ostreatus flour. *International Journal of Food Science and Technology*,	3.8	4
56	as a Natural Nitrate Source for Meat Products: A Review. *Foods*, **2021**, 10,	4.9	4
55	Improving oxidative stability of foods with apple-derived polyphenols.. *Comprehensive Reviews in Food Science and Food Safety*, **2021**,	16.4	4
54	Extraction of Valuable Compounds from Meat By-Products **2019**, 55-90		3
53	Effect of Structurally Different Pectin on Dough Rheology, Structure, Pasting and Water Distribution Properties of Partially Meat-Based Sugar Snap Cookies. *Foods*, **2021**, 10,	4.9	3
52	A Year Following the Onset of the COVID-19 Pandemic: Existing Challenges and Ways the Food Industry Has Been Impacted. *Foods*, **2021**, 10,	4.9	3
51	Influence of production system and finishing feeding on meat quality of Rubia Gallega calves. *Spanish Journal of Agricultural Research*, **2020**, 18, e0606	1.1	3
50	Physicochemical changes of semimembranosus muscle during the processing of dry-cured ham from Celta pig. Effect of crossbreeding with Duroc and Landrace genotypes. *Animal Production Science*, **2018**, 58, 1958	1.4	3
49	Influence of feeding system on Longissimus thoracis et lumborum volatile compounds of an Iberian local lamb breed. *Small Ruminant Research*, **2021**, 201, 106417	1.7	3
48	Natural Antioxidants from Endemic Leaves in the Elaboration of Processed Meat Products: Current Status. *Antioxidants*, **2021**, 10,	7.1	3
47	Improvement of the Performance of Chitosan- Coatings by Adding Beeswax on Postharvest Quality of Mango Fruit. *Foods*, **2021**, 10,	4.9	3
46	Development of Healthier and Functional Dry Fermented Sausages: Present and Future.. *Foods*, **2022**, 11,	4.9	3

45	Lipids and fatty acids **2019**, 107-137		2
44	Buffalo Milk as a Source of Probiotic Functional Products. *Microorganisms*, **2021**, 9,	4.9	2
43	Quality Characteristics of Semi-Moist Apricot-Cornflakes: Effect of Different Composite Coating Application and Storage Time. *Coatings*, **2021**, 11, 516	2.9	2
42	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. *Marine Drugs*, **2021**, 19,	6	2
41	Evolution of volatile compounds during dry-cured deer loin processing. *International Journal of Food Science and Technology*,	3.8	2
40	ACE Inhibitory Peptides from Bellamya bengalensis Protein Hydrolysates: In Vitro and In Silico Molecular Assessment. *Processes*, **2021**, 9, 1316	2.9	2
39	Valorization of by-products from genus fruit processing: Opportunities and applications.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-16	11.5	2
38	Strategies to Increase the Value of Pomaces with Fermentation. *Fermentation*, **2021**, 7, 299	4.7	2
37	Antioxidant and Antimicrobial Activity of Porcine Liver Hydrolysates Using Flavourzyme. *Applied Sciences (Switzerland)*, **2020**, 10, 3950	2.6	1
36	Historical perspective of sensory analysis for the development of meat products: A contemporary challenge **2022**, 1-27		1
35	Effects of Anthocyanin Supplementation and Ageing Time on the Volatile Organic Compounds and Sensory Attributes of Meat from Goat Kids.. *Animals*, **2022**, 12,	3.1	1
34	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives.. *Antioxidants*, **2022**, 11,	7.1	1
33	Biological activity and development of functional foods fortified with okra ().. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-16	11.5	1
32	Effect of finishing diet on carcass characteristics and meat quality of Mos cockerel. *Spanish Journal of Agricultural Research*, **2021**, 19, e0601	1.1	1
31	Quality attributes of lamb meat from European breeds: Effects of intrinsic properties and storage. *Small Ruminant Research*, **2021**, 198, 106354	1.7	1
30	24-Epibrasinolide Modulates the Vase Life of Lisianthus Cut Flowers by Modulating ACC Oxidase Enzyme Activity and Physiological Responses. *Plants*, **2021**, 10,	4.5	1
29	Effect of breed and diet on carcass parameters and meat quality of spent hens. *Annals of Animal Science*, **2021**,	2	1
28	Packaging Systems **2021**, 49-69		1

27	Introduction to food fraud **2021**, 1-30		1
26	The Use of Novel Technologies in Egg Processing. *Food Reviews International*,1-21	5.5	1
25	Total Phenol Content and Antioxidant Activity of Different Celta Pig Carcass Locations as Affected by the Finishing Diet (Chestnuts or Commercial Feed). *Antioxidants*, **2021**, 10, 5	7.1	1
24	Application of bio-inspired optimization algorithms in food processing.. *Current Research in Food Science*, **2022**, 5, 432-450	5.6	1
23	Lipid oxidation of vegetable oils **2022**, 127-152		1
22	Comparison Between HPLC-PAD and GC-MS Methods for the Quantification of Cholesterol in Meat. *Food Analytical Methods*,1	3.4	0
21	Development, Fabrication and Performance Evaluation of Mango Pulp Extractor for Cottage Industry. *AgriEngineering*, **2021**, 3, 827-839	2.2	0
20	Characterization of crude extract prepared from Indian curd and its potential as a biopreservative. *Food Science and Technology International*, **2021**, 27, 313-325	2.6	0
19	Development of fermented food products assisted by ultrasound **2021**, 275-298		0
18	Modern Food Production: Fundaments, Sustainability, and the Role of Technological Advances **2021**, 1-22		0
17	Dry-Cured Ham **2022**, 57-65		0
16	Fatty Acids **2022**, 41-52		0
15	Encapsulation techniques to increase lipid stability **2022**, 413-459		0
14	Lipid oxidation of animal fat **2022**, 89-103		0
13	Texture Analysis **2022**, 29-40		0
12	Application of metabolomics to decipher the role of bioactive compounds in plant and animal foods. *Current Opinion in Food Science*, **2022**, 46, 100851	9.8	0
11	Descriptive sensory analysis of meatâ€The baseline for any sensory innovation for meat products: Case study **2022**, 107-120		
10	Necessary considerations for sensory evaluation of meat products: Quality indicators of meat products **2022**, 31-50		

9 Preservation of meat products with natural antioxidants from rosemary. *IOP Conference Series: Earth and Environmental Science*, **2021**, 854, 012053 0.3

8 Heterocyclic aromatic amines in cooked food: Toxicology and analysis **2021**, 421-460

7 Volatile Organic Compound Profile **2022**, 133-140

6 Lipid oxidation of marine oils **2022**, 105-125

5 Dry-Cured Loin **2022**, 79-85

4 Introduction and classification of lipids **2022**, 1-16

3 Marine sources: Fish, shellfish, and algae **2022**, 51-68

2 Animal source: Meat, subcutaneous fat, milk, and dairy products **2022**, 19-50

1 Antioxidant Capacity **2022**, 153-168