

# Mirian Pateiro

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Historical perspective of sensory analysis for the development of meat products: A contemporary challenge <b>2022</b> , 1-27		1
187	Effects of Anthocyanin Supplementation and Ageing Time on the Volatile Organic Compounds and Sensory Attributes of Meat from Goat Kids.. <i>Animals</i> , <b>2022</b> , 12,	3.1	1
186	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	1
185	Biological activity and development of functional foods fortified with okra ().. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-16	11.5	1
184	Descriptive sensory analysis of meat—the baseline for any sensory innovation for meat products: Case study <b>2022</b> , 107-120		
183	Necessary considerations for sensory evaluation of meat products: Quality indicators of meat products <b>2022</b> , 31-50		
182	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> , <b>2022</b> , 154, 112675	5.4	8
181	Volatile Organic Compound Profile <b>2022</b> , 133-140		
180	Dry-Cured Ham <b>2022</b> , 57-65		0
179	Lipid oxidation of marine oils <b>2022</b> , 105-125		
178	Dry-Cured Loin <b>2022</b> , 79-85		
177	Introduction and classification of lipids <b>2022</b> , 1-16		
176	Marine sources: Fish, shellfish, and algae <b>2022</b> , 51-68		
175	Application of bio-inspired optimization algorithms in food processing.. <i>Current Research in Food Science</i> , <b>2022</b> , 5, 432-450	5.6	1
174	Fatty Acids <b>2022</b> , 41-52		0
173	Encapsulation techniques to increase lipid stability <b>2022</b> , 413-459		0
172	Animal source: Meat, subcutaneous fat, milk, and dairy products <b>2022</b> , 19-50		

171	Lipid oxidation of animal fat <b>2022</b> , 89-103		0
170	Lipid oxidation of vegetable oils <b>2022</b> , 127-152		1
169	Texture Analysis <b>2022</b> , 29-40		0
168	Antioxidant Capacity <b>2022</b> , 153-168		
167	Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers.. <i>Foods</i> , <b>2022</b> , 11,	4.9	5
166	Valorization of by-products from genus fruit processing: Opportunities and applications.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-16	11.5	2
165	Development of Healthier and Functional Dry Fermented Sausages: Present and Future.. <i>Foods</i> , <b>2022</b> , 11,	4.9	3
164	Application of metabolomics to decipher the role of bioactive compounds in plant and animal foods. <i>Current Opinion in Food Science</i> , <b>2022</b> , 46, 100851	9.8	0
163	Protein Oxidation in Muscle Foods: A Comprehensive Review.. <i>Antioxidants</i> , <b>2021</b> , 11,	7.1	13
162	Preservation of meat products with natural antioxidants from rosemary. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2021</b> , 854, 012053	0.3	
161	Effect of Structurally Different Pectin on Dough Rheology, Structure, Pasting and Water Distribution Properties of Partially Meat-Based Sugar Snap Cookies. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
160	Buffalo Milk as a Source of Probiotic Functional Products. <i>Microorganisms</i> , <b>2021</b> , 9,	4.9	2
159	Potential Use of Elderberry ( L.) as Natural Colorant and Antioxidant in the Food Industry. A Review. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
158	Recent insights on tea metabolites, their biosynthesis and chemo-preventing effects: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-20	11.5	4
157	Development, Fabrication and Performance Evaluation of Mango Pulp Extractor for Cottage Industry. <i>AgriEngineering</i> , <b>2021</b> , 3, 827-839	2.2	0
156	A Year Following the Onset of the COVID-19 Pandemic: Existing Challenges and Ways the Food Industry Has Been Impacted. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
155	Effect of NaCl Partial Replacement by Chloride Salts on Physicochemical Characteristics, Volatile Compounds and Sensorial Properties of Dry-Cured Deer Cecina. <i>Foods</i> , <b>2021</b> , 10,	4.9	7
154	The Perspective of Croatian Old Apple Cultivars in Extensive Farming for the Production of Functional Foods. <i>Foods</i> , <b>2021</b> , 10,	4.9	5

153	Healthy beef burgers: Effect of animal fat replacement by algal and wheat germ oil emulsions. <i>Meat Science</i> , <b>2021</b> , 173, 108396	6.4	22
152	Active Polypropylene-Based Films Incorporating Combined Antioxidants and Antimicrobials: Preparation and Characterization. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
151	Physicochemical, Thermal and Rheological Properties of Pectin Extracted from Sugar Beet Pulp Using Subcritical Water Extraction Process. <i>Molecules</i> , <b>2021</b> , 26,	4.8	6
150	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> , <b>2021</b> , 11, 2224	2.6	14
149	Nanoencapsulation of Promising Bioactive Compounds to Improve Their Absorption, Stability, Functionality and the Appearance of the Final Food Products. <i>Molecules</i> , <b>2021</b> , 26,	4.8	40
148	Effect of finishing diet on carcass characteristics and meat quality of Mos cockerel. <i>Spanish Journal of Agricultural Research</i> , <b>2021</b> , 19, e0601	1.1	1
147	A Review on Health-Promoting, Biological, and Functional Aspects of Bioactive Peptides in Food Applications. <i>Biomolecules</i> , <b>2021</b> , 11,	5.9	21
146	Health benefits, extraction and development of functional foods with curcuminoids. <i>Journal of Functional Foods</i> , <b>2021</b> , 79, 104392	5.1	12
145	Omega-3-Rich Oils from Marine Side Streams and Their Potential Application in Food. <i>Marine Drugs</i> , <b>2021</b> , 19,	6	7
144	Effect of Essential Oil on Biochemicals, Antioxidant Characteristics, and Shelf Life of Strawberry Fruit during Storage. <i>Metabolites</i> , <b>2021</b> , 11,	5.6	4
143	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. <i>Molecules</i> , <b>2021</b> , 26,	4.8	33
142	Quality Characteristics of Semi-Moist Apricot-Cornflakes: Effect of Different Composite Coating Application and Storage Time. <i>Coatings</i> , <b>2021</b> , 11, 516	2.9	2
141	Quality attributes of lamb meat from European breeds: Effects of intrinsic properties and storage. <i>Small Ruminant Research</i> , <b>2021</b> , 198, 106354	1.7	1
140	24-Epibrasinolide Modulates the Vase Life of Lisianthus Cut Flowers by Modulating ACC Oxidase Enzyme Activity and Physiological Responses. <i>Plants</i> , <b>2021</b> , 10,	4.5	1
139	Antimicrobial Polyamide-Alginate Casing Incorporated with Nisin and $\epsilon$ -Polylysine Nanoparticles Combined with Plant Extract for Inactivation of Selected Bacteria in Nitrite-Free Frankfurter-Type Sausage. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
138	Effect of breed and diet on carcass parameters and meat quality of spent hens. <i>Annals of Animal Science</i> , <b>2021</b> ,	2	1
137	Encapsulation of Bioactive Phytochemicals in Plant-Based Matrices and Application as Additives in Meat and Meat Products. <i>Molecules</i> , <b>2021</b> , 26,	4.8	5
136	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. <i>Marine Drugs</i> , <b>2021</b> , 19,	6	2

135	e-polylysine coating with stinging nettle extract for fresh beef preservation. <i>Meat Science</i> , <b>2021</b> , 176, 108474	6.4	11
134	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. <i>Molecules</i> , <b>2021</b> , 26,	4.8	6
133	Ovalbumin and Kappa-Carrageenan Mixture Suppresses the Oxidative and Structural Changes in the Myofibrillar Proteins of Grass Carp () during Frozen Storage. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	9
132	Satiety from healthier and functional foods. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 113, 397-410	15.3	8
131	ACE Inhibitory Peptides from <i>Bellamyia bengalensis</i> Protein Hydrolysates: In Vitro and In Silico Molecular Assessment. <i>Processes</i> , <b>2021</b> , 9, 1316	2.9	2
130	Beetroot and radish powders as natural nitrite source for fermented dry sausages. <i>Meat Science</i> , <b>2021</b> , 171, 108275	6.4	27
129	Combined effects of $\epsilon$ -polylysine and $\epsilon$ -polylysine nanoparticles with plant extracts on the shelf life and quality characteristics of nitrite-free frankfurter-type sausages. <i>Meat Science</i> , <b>2021</b> , 172, 108318	6.4	19
128	Red pitaya extract as natural antioxidant in pork patties with total replacement of animal fat. <i>Meat Science</i> , <b>2021</b> , 171, 108284	6.4	14
127	Covid-19 pandemic effects on food safety - Multi-country survey study. <i>Food Control</i> , <b>2021</b> , 122, 107800	6.2	37
126	Cruciferous vegetables as sources of nitrate in meat products. <i>Current Opinion in Food Science</i> , <b>2021</b> , 38, 1-7	9.8	10
125	Low-sodium dry-cured rabbit leg: A novel meat product with healthier properties. <i>Meat Science</i> , <b>2021</b> , 173, 108372	6.4	11
124	Application of essential oils as antimicrobial agents against spoilage and pathogenic microorganisms in meat products. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 337, 108966	5.8	60
123	Metallic-based salt substitutes to reduce sodium content in meat products. <i>Current Opinion in Food Science</i> , <b>2021</b> , 38, 21-31	9.8	24
122	Foodomics in meat quality. <i>Current Opinion in Food Science</i> , <b>2021</b> , 38, 79-85	9.8	14
121	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> , <b>2021</b> , 37, 135-144	9.8	30
120	Characterization of crude extract prepared from Indian curd and its potential as a biopreservative. <i>Food Science and Technology International</i> , <b>2021</b> , 27, 313-325	2.6	0
119	Strategies to increase the shelf life of meat and meat products with phenolic compounds. <i>Advances in Food and Nutrition Research</i> , <b>2021</b> , 98, 171-205	6	9
118	Packaging Systems <b>2021</b> , 49-69		1

117	Introduction to food fraud <b>2021</b> , 1-30		1
116	Plant Extracts Obtained with Green Solvents as Natural Antioxidants in Fresh Meat Products. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	22
115	Effect of Chitosan Coating Incorporated with Essential Oil on Fresh Chicken Meat during Refrigerated Storage. <i>Polymers</i> , <b>2021</b> , 13,	4.5	14
114	Chitosan-Phenylalanine Nanoparticles (Cs-Phe Nps) Extend the Postharvest Life of Persimmon (Diospyros kaki) Fruits under Chilling Stress. <i>Coatings</i> , <b>2021</b> , 11, 819	2.9	5
113	Influence of feeding system on Longissimus thoracis et lumborum volatile compounds of an Iberian local lamb breed. <i>Small Ruminant Research</i> , <b>2021</b> , 201, 106417	1.7	3
112	Natural Antioxidants from Endemic Leaves in the Elaboration of Processed Meat Products: Current Status. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	3
111	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , <b>2021</b> , 9, 1406	2.9	21
110	Impact of pulsed light processing technology on phenolic compounds of fruits and vegetables. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 115, 1-11	15.3	7
109	as a Natural Nitrate Source for Meat Products: A Review. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
108	Improvement of the Performance of Chitosan- Coatings by Adding Beeswax on Postharvest Quality of Mango Fruit. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
107	Heterocyclic aromatic amines in cooked food: Toxicology and analysis <b>2021</b> , 421-460		
106	Recent Discoveries in the Field of Lipid Bio-Based Ingredients for Meat Processing. <i>Molecules</i> , <b>2021</b> , 26,	4.8	19
105	Application of Pomegranate by-Products in Muscle Foods: Oxidative Indices, Colour Stability, Shelf Life and Health Benefits. <i>Molecules</i> , <b>2021</b> , 26,	4.8	11
104	Development of fermented food products assisted by ultrasound <b>2021</b> , 275-298		0
103	Modern Food Production: Fundamentals, Sustainability, and the Role of Technological Advances <b>2021</b> , 1-22		0
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> , <b>2021</b> , 10, 5	7.1	1
101	Strategies to Increase the Value of Pomaces with Fermentation. <i>Fermentation</i> , <b>2021</b> , 7, 299	4.7	2
100	Improving oxidative stability of foods with apple-derived polyphenols.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> ,	16.4	4

99	Phenolic Compounds Obtained from By-Products and their Use to Improve the Quality and Shelf Life of Meat and Meat Products-A Review. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	14
98	Using chitosan and radish powder to improve stability of fermented cooked sausages. <i>Meat Science</i> , <b>2020</b> , 167, 108165	6.4	29
97	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. <i>Foods</i> , <b>2020</b> , 9,	4.9	27
96	Determination of Polyphenols Using Liquid Chromatography-Tandem Mass Spectrometry Technique (LC-MS/MS): A Review. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	38
95	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> , <b>2020</b> , 100, 4968-4977	4.3	5
94	Elderberry ( <i>Sambucus nigra</i> L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. <i>Food Chemistry</i> , <b>2020</b> , 330, 127266	8.5	49
93	Antioxidant activity and peptidomic analysis of porcine liver hydrolysates using alcalase, bromelain, flavourzyme and papain enzymes. <i>Food Research International</i> , <b>2020</b> , 137, 109389	7	21
92	Antioxidant and Antimicrobial Activity of Porcine Liver Hydrolysates Using Flavourzyme. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 3950	2.6	1
91	Seaweeds as a Functional Ingredient for a Healthy Diet. <i>Marine Drugs</i> , <b>2020</b> , 18,	6	68
90	Characterization of Enriched Meat-Based P <sub>EF</sub> Manufactured with Oleogels as Fat Substitutes. <i>Gels</i> , <b>2020</b> , 6,	4.2	24
89	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer p <sub>EF</sub> . <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109223	5.4	48
88	Influence of the Inclusion of Chestnut () in the Finishing Diet and Cooking Technique on the Physicochemical Parameters and Volatile Profile of Muscle. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
87	Reduction of Salt and Fat in Frankfurter Sausages by Addition of and Flour. <i>Foods</i> , <b>2020</b> , 9,	4.9	12
86	Pork skin-based emulsion gels as animal fat replacers in hot-dog style sausages. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 132, 109845	5.4	19
85	The Role of Essential Oils against Pathogenic in Food Products. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	11
84	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> , <b>2020</b> , 136, 109487	7	36
83	Application of Pulsed Electric Fields for Obtaining Antioxidant Extracts from Fish Residues. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	39
82	Nutritional Characterization of Sea Bass Processing By-Products. <i>Biomolecules</i> , <b>2020</b> , 10,	5.9	22

81	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (). <i>Marine Drugs</i> , <b>2020</b> , 18,	6	34
80	Use of Tiger Nut ( L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. <i>Foods</i> , <b>2020</b> , 9,	4.9	49
79	Tomato as Potential Source of Natural Additives for Meat Industry. A Review. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	74
78	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> , <b>2020</b> , 92, 97-125	6	8
77	Effect of replacing backfat with vegetable oils during the shelf-life of cooked lamb sausages. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 122, 109052	5.4	38
76	Nutritional characterization of Butternut squash ( <i>Cucurbita moschata</i> D.): Effect of variety (Ariel vs. Pluto) and farming type (conventional vs. organic). <i>Food Research International</i> , <b>2020</b> , 132, 109052	7	19
75	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> , <b>2020</b> , 31, 81-87	9.8	91
74	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> , <b>2020</b> , 100, 292-306	15.3	67
73	Meat Quality of Commercial Chickens Reared in Different Production Systems: Industrial, Range and Organic. <i>Annals of Animal Science</i> , <b>2020</b> , 20, 263-285	2	14
72	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> , <b>2020</b> , 10,	7.1	5
71	Seasonal variations of carcass characteristics, meat quality and nutrition value in Iberian wild red deer. <i>Spanish Journal of Agricultural Research</i> , <b>2020</b> , 18, e0605	1.1	4
70	Influence of production system and finishing feeding on meat quality of Rubia Gallega calves. <i>Spanish Journal of Agricultural Research</i> , <b>2020</b> , 18, e0606	1.1	3
69	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> , <b>2020</b> , 1-21	11.5	10
68	Scaling-up processes: Patents and commercial applications. <i>Advances in Food and Nutrition Research</i> , <b>2020</b> , 92, 187-223	6	5
67	Effect of the addition of edible mushroom flours ( <i>Agaricus bisporus</i> and <i>Pleurotus ostreatus</i> ) on physicochemical and sensory properties of cold-stored beef patties. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14351	2.1	12
66	Development of new food and pharmaceutical products: Nutraceuticals and food additives. <i>Advances in Food and Nutrition Research</i> , <b>2020</b> , 92, 53-96	6	9
65	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> , <b>2020</b> , 57, 1628-1635	3.3	25
64	Phoenix dactylifera products in human health âA review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 105, 238-250	15.3	20



63	Influence of Plasma Treatment on the Polyphenols of Food Products-A Review. <i>Foods</i> , <b>2020</b> , 9,	4.9	9
62	Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 8340	2.6	17
61	Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	10
60	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> , <b>2020</b> , 25,	4.8	10
59	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> , <b>2020</b> , 9,	4.9	12
58	Quality of main types of hunted red deer meat obtained in Spain compared to farmed venison from New Zealand. <i>Scientific Reports</i> , <b>2020</b> , 10, 12157	4.9	5
57	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. <i>Foods</i> , <b>2020</b> , 9,	4.9	20
56	Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	23
55	Value-Added Compound Recovery from Invasive Forest for Biofunctional Applications: Species as a Case Study. <i>Molecules</i> , <b>2020</b> , 25,	4.8	4
54	Impact of fructooligosaccharides and probiotic strains on the quality parameters of low-fat Spanish Salchichón. <i>Meat Science</i> , <b>2020</b> , 159, 107936	6.4	37
53	Chemical and physico-chemical changes during the dry-cured processing of deer loin. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1025-1031	3.8	10
52	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> , <b>2020</b> , 55, 1002-1009	3.8	7
51	Evaluation of the Antioxidant and Antimicrobial Activities of Porcine Liver Protein Hydrolysates Obtained Using Alcalase, Bromelain, and Papain. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 2290	2.6	15
50	Application of Enoki Mushroom () Stem Wastes as Functional Ingredients in Goat Meat Nuggets. <i>Foods</i> , <b>2020</b> , 9,	4.9	20
49	Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. <i>Food Analytical Methods</i> , <b>2019</b> , 12, 1263-1284	3.4	74
48	Replacement of meat by spinach on physicochemical and nutritional properties of chicken burgers. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13935	2.1	9
47	Effect of age on nutritional properties of Iberian wild red deer meat. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 1561-1567	4.3	26
46	Volatile profile of fermented sausages with commercial probiotic strains and fructooligosaccharides. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 5465-5473	3.3	21

45	Drumstick () Flower as an Antioxidant Dietary Fibre in Chicken Meat Nuggets. <i>Foods</i> , <b>2019</b> , 8,	4.9	34
44	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 2 °C. <i>Food Research International</i> , <b>2019</b> , 125, 108554	7	70
43	Lipids and fatty acids <b>2019</b> , 107-137		2
42	Antioxidant and Antimicrobial Activity of Peptides Extracted from Meat By-products: a Review. <i>Food Analytical Methods</i> , <b>2019</b> , 12, 2401-2415	3.4	34
41	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	379
40	Antioxidant active packaging systems to extend the shelf life of sliced cooked ham. <i>Current Research in Food Science</i> , <b>2019</b> , 1, 24-30	5.6	27
39	Extraction of Valuable Compounds from Meat By-Products <b>2019</b> , 55-90		3
38	Carcass Characteristics and Meat Quality of Deer <b>2019</b> , 227-268		6
37	Innovative Green Technologies of Intensification for Valorization of Seafood and Their by-Products. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	87
36	Propolis Extract as Antioxidant to Improve Oxidative Stability of Fresh Patties during Refrigerated Storage. <i>Foods</i> , <b>2019</b> , 8,	4.9	10
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19	Healthy Spanish salchich <sup>ñ</sup> enriched with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix. <i>Food Research International</i> , <b>2016</b> , 89, 289-295	7	85
18	Antioxidant ability of potato ( <i>Solanum tuberosum</i> ) peel extracts to inhibit soybean oil oxidation. <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 1891-1902	3	33
17	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> , <b>2016</b> , 16, 909-929	2	20
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15	Effect of Addition of Natural Antioxidants on the Shelf-Life of "Chorizo", a Spanish Dry-Cured Sausage. <i>Antioxidants</i> , <b>2015</b> , 4, 42-67	7.1	40
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13	Effect of fat content on physical, microbial, lipid and protein changes during chill storage of foal liver p <sup>EF</sup> . <i>Food Chemistry</i> , <b>2014</b> , 155, 57-63	8.5	25
12	Effect of addition of green tea, chestnut and grape extract on the shelf-life of pig liver p <sup>EF</sup> . <i>Food Chemistry</i> , <b>2014</b> , 147, 386-94	8.5	73
11	Influence of muscle type on physicochemical and sensory properties of foal meat. <i>Meat Science</i> , <b>2013</b> , 94, 77-83	6.4	46
10	Influence of fat content on physico-chemical and oxidative stability of foal liver p <sup>EF</sup> . <i>Meat Science</i> , <b>2013</b> , 95, 330-5	6.4	26

9	Influence of type of muscles on nutritional value of foal meat. <i>Meat Science</i> , <b>2013</b> , 93, 630-8	6.4	57
8	Meat quality of veal: Discriminatory ability of weaning status. <i>Spanish Journal of Agricultural Research</i> , <b>2013</b> , 11, 1044	1.1	25
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