

Pedro Jesu's GarcA-a Moreno

List of Publications by Year in descending order

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Version: 2024-02-01

53
papers

1,868
citations

218592

26
h-index

265120

42
g-index

55
all docs

55
docs citations

55
times ranked

1925
citing authors

#	ARTICLE	IF	CITATIONS
1	Biodiesel production from mixtures of waste fish oil, palm oil and waste frying oil: Optimization of fuel properties. <i>Fuel Processing Technology</i> , 2015, 133, 152-160.	3.7	118
2	Encapsulation of fish oil in nanofibers by emulsion electrospinning: Physical characterization and oxidative stability. <i>Journal of Food Engineering</i> , 2016, 183, 39-49.	2.7	110
3	Peptides: Production, bioactivity, functionality, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 3097-3129.	5.4	109
4	Use of Electrohydrodynamic Processing for Encapsulation of Sensitive Bioactive Compounds and Applications in Food. <i>Annual Review of Food Science and Technology</i> , 2018, 9, 525-549.	5.1	105
5	Antioxidant activity of protein hydrolysates obtained from discarded Mediterranean fish species. <i>Food Research International</i> , 2014, 65, 469-476.	2.9	99
6	Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates. <i>Food Chemistry</i> , 2016, 203, 124-135.	4.2	92
7	Optimization of biodiesel production from waste fish oil. <i>Renewable Energy</i> , 2014, 68, 618-624.	4.3	75
8	Influence of Casein-Phospholipid Combinations as Emulsifier on the Physical and Oxidative Stability of Fish Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1142-1152.	2.4	74
9	AnOxPePred: using deep learning for the prediction of antioxidative properties of peptides. <i>Scientific Reports</i> , 2020, 10, 21471.	1.6	71
10	Development of carbohydrate-based nano-microstructures loaded with fish oil by using electrohydrodynamic processing. <i>Food Hydrocolloids</i> , 2017, 69, 273-285.	5.6	58
11	Physicochemical characterization and oxidative stability of fish oil-loaded electrosprayed capsules: Combined use of whey protein and carbohydrates as wall materials. <i>Journal of Food Engineering</i> , 2018, 231, 42-53.	2.7	57
12	Production and identification of angiotensin I-converting enzyme (ACE) inhibitory peptides from Mediterranean fish discards. <i>Journal of Functional Foods</i> , 2015, 18, 95-105.	1.6	50
13	Functional, bioactive and antigenicity properties of blue whiting protein hydrolysates: effect of enzymatic treatment and degree of hydrolysis. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 299-308.	1.7	48
14	Emulsifying peptides from potato protein predicted by bioinformatics: Stabilization of fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2020, 101, 105529.	5.6	45
15	Oxidative stability and physical properties of mayonnaise fortified with zein electrosprayed capsules loaded with fish oil. <i>Journal of Food Engineering</i> , 2019, 263, 348-358.	2.7	42
16	Identification of emulsifier potato peptides by bioinformatics: application to omega-3 delivery emulsions and release from potato industry side streams. <i>Scientific Reports</i> , 2020, 10, 690.	1.6	41
17	The structure, viscoelasticity and charge of potato peptides adsorbed at the oil-water interface determine the physicochemical stability of fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2021, 115, 106605.	5.6	38
18	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and phosphatidylcholine as emulsifiers. <i>Food Chemistry</i> , 2019, 276, 110-118.	4.2	36

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19	Development of Fish Oil-Loaded Microcapsules Containing Whey Protein Hydrolysate as Film-Forming Material for Fortification of Low-Fat Mayonnaise. <i>Foods</i> , 2020, 9, 545.	1.9	34
20	Development of kafirin-based nanocapsules by electrospraying for encapsulation of fish oil. <i>LWT - Food Science and Technology</i> , 2021, 136, 110297.	2.5	33
21	Protein derived emulsifiers with antioxidant activity for stabilization of omega-3 emulsions. <i>Food Chemistry</i> , 2020, 329, 127148.	4.2	30
22	Antioxidant peptides derived from potato, seaweed, microbial and spinach proteins: Oxidative stability of 5% fish oil-in-water emulsions. <i>Food Chemistry</i> , 2022, 385, 132699.	4.2	29
23	Physical and oxidative stability of fish oil-in-water emulsions fortified with enzymatic hydrolysates from common carp (<i>Cyprinus carpio</i>) roe. <i>Food Chemistry</i> , 2017, 237, 1048-1057.	4.2	28
24	Combination of sodium caseinate and succinylated alginate improved stability of high fat fish oil-in-water emulsions. <i>Food Chemistry</i> , 2018, 255, 290-299.	4.2	28
25	Oxygen permeability and oxidative stability of fish oil-loaded electrosprayed capsules measured by Electron Spin Resonance: Effect of dextran and glucose syrup as main encapsulating materials. <i>Food Chemistry</i> , 2019, 287, 287-294.	4.2	28
26	Discarded species in the west Mediterranean sea as sources of omega-3 PUFA. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 982-989.	1.0	27
27	Optimization of bleaching conditions for sardine oil. <i>Journal of Food Engineering</i> , 2013, 116, 606-612.	2.7	26
28	Influence of the parameters of the Rancimat test on the determination of the oxidative stability index of cod liver oil. <i>LWT - Food Science and Technology</i> , 2013, 51, 303-308.	2.5	25
29	Modified phosphatidylcholine with different alkyl chain length and covalently attached caffeic acid affects the physical and oxidative stability of omega-3 delivery 70% oil-in-water emulsions. <i>Food Chemistry</i> , 2019, 289, 490-499.	4.2	25
30	Stabilization of Fish Oil-Loaded Electrosprayed Capsules with Seaweed and Commercial Natural Antioxidants: Effect on the Oxidative Stability of Capsule-Enriched Mayonnaise. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800396.	1.0	23
31	Effects of Modified DATEMs with Different Alkyl Chain Lengths on Improving Oxidative and Physical Stability of 70% Fish Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12512-12520.	2.4	22
32	pH influences the interfacial properties of blue whiting (<i>M. poutassou</i>) and whey protein hydrolysates determining the physical stability of fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2022, 122, 107075.	5.6	22
33	Lipid characterization and properties of protein hydrolysates obtained from discarded Mediterranean fish species. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3777-3784.	1.7	21
34	Effect of digestive enzymes on the bioactive properties of goat milk protein hydrolysates. <i>International Dairy Journal</i> , 2016, 54, 21-28.	1.5	21
35	Emulsifier peptides derived from seaweed, methanotrophic bacteria, and potato proteins identified by quantitative proteomics and bioinformatics. <i>Food Chemistry</i> , 2021, 362, 130217.	4.2	21
36	Bile acid binding capacity of fish protein hydrolysates from discard species of the West Mediterranean Sea. <i>Food and Function</i> , 2015, 6, 1261-1267.	2.1	19

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37	Interfacial structure of 70% fish oil-in-water emulsions stabilized with combinations of sodium caseinate and phosphatidylcholine. <i>Journal of Colloid and Interface Science</i> , 2019, 554, 183-190.	5.0	19
38	Optimisation of oil extraction from sardine (<i>Sardina pilchardus</i>) by hydraulic pressing. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2167-2175.	1.3	16
39	Enrichment of mayonnaise with a high fat fish oil-in-water emulsion stabilized with modified DATEM C14 enhances oxidative stability. <i>Food Chemistry</i> , 2021, 341, 128141.	4.2	15
40	Nutritional indexes, fatty acids profile, and regiodistribution of oil extracted from four discarded species of the Alboran Sea: Seasonal effects. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1409-1415.	1.0	14
41	Oxidative stability of pullulan electrospun fibers containing fish oil: Effect of oil content and natural antioxidants addition. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600305.	1.0	13
42	Structure of whey protein hydrolysate used as emulsifier in wet and dried oil delivery systems: Effect of pH and drying processing. <i>Food Chemistry</i> , 2022, 390, 133169.	4.2	13
43	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with combinations of sodium caseinate and sodium alginate. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600484.	1.0	11
44	Biopolymers for the Nano-microencapsulation of Bioactive Ingredients by Electrohydrodynamic Processing. , 2018, , 447-479.		9
45	Small-Angle Neutron Scattering Study of High Fat Fish Oil-In-Water Emulsion Stabilized with Sodium Caseinate and Phosphatidylcholine. <i>Langmuir</i> , 2020, 36, 2300-2306.	1.6	9
46	Production and characterization of ice cream with high content in oleic and linoleic fatty acids. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1846-1852.	1.0	5
47	Encapsulation of L-5-methyltetrahydrofolate by electrospraying for food applications. <i>Journal of Food Engineering</i> , 2020, 277, 109901.	2.7	3
48	The Role of Antioxidants and Encapsulation Processes in Omega-3 Stabilization. <i>Food Bioactive Ingredients</i> , 2020, , 339-386.	0.3	3
49	Fish Discards as Source of Health-Promoting Biopeptides. , 2018, , 177-204.		2
50	Food enrichment with omega-3 polyunsaturated fatty acids. , 2021, , 395-425.		2
51	Lipid oxidation and traditional methods for evaluation. , 2021, , 183-200.		1
52	High fat (>50%) oil-in-water emulsions as omega-3 delivery systems. , 2021, , 255-273.		0
53	Omega-3 nano-microencapsulates produced by electrohydrodynamic processing. , 2021, , 345-370.		0