# Pedro JesÃºs GarcÃ-a Moreno

## List of Publications by Year
## in descending order



| 53 | 1,868 | 218592 26 | 265120 42 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 55 | 55 | 55 | 1925 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 1 | pH influences the interfacial properties of blue whiting (M. poutassou) and whey protein hydrolysates determining the physical stability of fish oil-in-water emulsions. Food Hydrocolloids, 2022, 122, 107075. | 5.6 | 22 |
| 2 | Antioxidant peptides derived from potato, seaweed, microbial and spinach proteins: Oxidative stability of 5% fish oil-in-water emulsions. Food Chemistry, 2022, 385, 132699. | 4.2 | 29 |
| 3 | Structure of whey protein hydrolysate used as emulsifier in wet and dried oil delivery systems: Effect of pH and drying processing. Food Chemistry, 2022, 390, 133169. | 4.2 | 13 |
| 4 | Development of kafirin-based nanocapsules by electrospraying for encapsulation of fish oil. LWT - Food Science and Technology, 2021, 136, 110297. | 2.5 | 33 |
| 5 | Enrichment of mayonnaise with a high fat fish oil-in-water emulsion stabilized with modified DATEM C14 enhances oxidative stability. Food Chemistry, 2021, 341, 128141. | 4.2 | 15 |
| 6 | Lipid oxidation and traditional methods for evaluation. , 2021, , 183-200. | | 1 |
| 7 | High fat (>50%) oil-in-water emulsions as omega-3 delivery systems. , 2021, , 255-273. | | 0 |
| 8 | Food enrichment with omega-3 polyunsaturated fatty acids. , 2021, , 395-425. | | 2 |
| 9 | The structure, viscoelasticity and charge of potato peptides adsorbed at the oil-water interface determine the physicochemical stability of fish oil-in-water emulsions. Food Hydrocolloids, 2021, 115, 106605. | 5.6 | 38 |
| 10 | Emulsifier peptides derived from seaweed, methanotrophic bacteria, and potato proteins identified by quantitative proteomics and bioinformatics. Food Chemistry, 2021, 362, 130217. | 4.2 | 21 |
| 11 | Omega-3 nano-microencapsulates produced by electrohydrodynamic processing. , 2021, , 345-370. | | 0 |
| 12 | Encapsulation of L-5-methyltetrahydrofolate by electrospraying for food applications. Journal of Food Engineering, 2020, 277, 109901. | 2.7 | 3 |
| 13 | Emulsifying peptides from potato protein predicted by bioinformatics: Stabilization of fish oil-in-water emulsions. Food Hydrocolloids, 2020, 101, 105529. | 5.6 | 45 |
| 14 | AnOxPePred: using deep learning for the prediction of antioxidative properties of peptides. Scientific Reports, 2020, 10, 21471. | 1.6 | 71 |
| 15 | Development of Fish Oil-Loaded Microcapsules Containing Whey Protein Hydrolysate as Film-Forming Material for Fortification of Low-Fat Mayonnaise. Foods, 2020, 9, 545. | 1.9 | 34 |
| 16 | Protein derived emulsifiers with antioxidant activity for stabilization of omega-3 emulsions. Food Chemistry, 2020, 329, 127148. | 4.2 | 30 |
| 17 | Small-Angle Neutron Scattering Study of High Fat Fish Oil-In-Water Emulsion Stabilized with Sodium Caseinate and Phosphatidylcholine. Langmuir, 2020, 36, 2300-2306. | 1.6 | 9 |
| 18 | Identification of emulsifier potato peptides by bioinformatics: application to omega-3 delivery emulsions and release from potato industry side streams. Scientific Reports, 2020, 10, 690. | 1.6 | 41 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | The Role of Antioxidants and Encapsulation Processes in Omega-3 Stabilization. Food Bioactive Ingredients, 2020, , 339-386. | 0.3 | 3 |
| 20 | Oxidative stability and physical properties of mayonnaise fortified with zein electrosprayed capsules loaded with fish oil. Journal of Food Engineering, 2019, 263, 348-358. | 2.7 | 42 |
| 21 | Interfacial structure of 70% fish oil-in-water emulsions stabilized with combinations of sodium caseinate and phosphatidylcholine. Journal of Colloid and Interface Science, 2019, 554, 183-190. | 5.0 | 19 |
| 22 | Stabilization of Fish Oilâ€Loaded Electrosprayed Capsules with Seaweed and Commercial Natural Antioxidants: Effect on the Oxidative Stability of Capsuleâ€Enriched Mayonnaise. European Journal of Lipid Science and Technology, 2019, 121, 1800396. | 1.0 | 23 |
| 23 | 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. Food Chemistry, 2019, 287, 287-294. | 4.2 | 28 |
| 24 | 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. Food Chemistry, 2019, 289, 490-499. | 4.2 | 25 |
| 25 | Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and phosphatidylcholine as emulsifiers. Food Chemistry, 2019, 276, 110-118. | 4.2 | 36 |
| 26 | Combination of sodium caseinate and succinylated alginate improved stability of high fat fish oil-in-water emulsions. Food Chemistry, 2018, 255, 290-299. | 4.2 | 28 |
| 27 | Use of Electrohydrodynamic Processing for Encapsulation of Sensitive Bioactive Compounds and Applications in Food. Annual Review of Food Science and Technology, 2018, 9, 525-549. | 5.1 | 105 |
| 28 | Physicochemical characterization and oxidative stability of fish oil-loaded electrosprayed capsules: Combined use of whey protein and carbohydrates as wall materials. Journal of Food Engineering, 2018, 231, 42-53. | 2.7 | 57 |
| 29 | Peptides: Production, bioactivity, functionality, and applications. Critical Reviews in Food Science and Nutrition, 2018, 58, 3097-3129. | 5.4 | 109 |
| 30 | Effects of Modified DATEMs with Different Alkyl Chain Lengths on Improving Oxidative and Physical Stability of 70% Fish Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2018, 66, 12512-12520. | 2.4 | 22 |
| 31 | Fish Discards as Source of Health-Promoting Biopeptides. , 2018, , 177-204. | | 2 |
| 32 | Biopolymers for the Nano-microencapsulation of Bioactive Ingredients by Electrohydrodynamic Processing. , 2018, , 447-479. | | 9 |
| 33 | Functional, bioactive and antigenicity properties of blue whiting protein hydrolysates: effect of enzymatic treatment and degree of hydrolysis. Journal of the Science of Food and Agriculture, 2017, 97, 299-308. | 1.7 | 48 |
| 34 | Development of carbohydrate-based nano-microstructures loaded with fish oil by using electrohydrodynamic processing. Food Hydrocolloids, 2017, 69, 273-285. | 5.6 | 58 |
| 35 | Physical and oxidative stability of fish oil-in-water emulsions fortified with enzymatic hydrolysates from common carp (Cyprinus carpio) roe. Food Chemistry, 2017, 237, 1048-1057. | 4.2 | 28 |
| 36 | Physical and oxidative stability of high fat fish oilâ€inâ€water emulsions stabilized with combinations of sodium caseinate and sodium alginate. European Journal of Lipid Science and Technology, 2017, 119, 1600484. | 1.0 | 11 |

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|---|---|---|---|
| 37 | Oxidative stability of pullulan electrospun fibers containing fish oil: Effect of oil content and natural antioxidants addition. European Journal of Lipid Science and Technology, 2017, 119, 1600305. | 1.0 | 13 |
| 38 | Encapsulation of fish oil in nanofibers by emulsion electrospinning: Physical characterization and oxidative stability. Journal of Food Engineering, 2016, 183, 39-49. | 2.7 | 110 |
| 39 | Production and characterization of ice cream with high content in oleic and linoleic fatty acids. European Journal of Lipid Science and Technology, 2016, 118, 1846-1852. | 1.0 | 5 |
| 40 | Nutritional indexes, fatty acids profile, and regiodistribution of oil extracted from four discarded species of the Alboran Sea: Seasonal effects. European Journal of Lipid Science and Technology, 2016, 118, 1409-1415. | 1.0 | 14 |
| 41 | Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates. Food Chemistry, 2016, 203, 124-135. | 4.2 | 92 |
| 42 | Effect of digestive enzymes on the bioactive properties of goat milk protein hydrolysates. International Dairy Journal, 2016, 54, 21-28. | 1.5 | 21 |
| 43 | Biodiesel production from mixtures of waste fish oil, palm oil and waste frying oil: Optimization of fuel properties. Fuel Processing Technology, 2015, 133, 152-160. | 3.7 | 118 |
| 44 | Production and identification of angiotensin I-converting enzyme (ACE) inhibitory peptides from Mediterranean fish discards. Journal of Functional Foods, 2015, 18, 95-105. | 1.6 | 50 |
| 45 | Bile acid binding capacity of fish protein hydrolysates from discard species of the West Mediterranean Sea. Food and Function, 2015, 6, 1261-1267. | 2.1 | 19 |
| 46 | Optimization of biodiesel production from waste fish oil. Renewable Energy, 2014, 68, 618-624. | 4.3 | 75 |
| 47 | Antioxidant activity of protein hydrolysates obtained from discarded Mediterranean fish species. Food Research International, 2014, 65, 469-476. | 2.9 | 99 |
| 48 | Optimisation of oil extraction from sardine (<i><scp>S</scp>ardina pilchardus</i>) by hydraulic pressing. International Journal of Food Science and Technology, 2014, 49, 2167-2175. | 1.3 | 16 |
| 49 | Influence of Caseinâ€"Phospholipid Combinations as Emulsifier on the Physical and Oxidative Stability of Fish Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2014, 62, 1142-1152. | 2.4 | 74 |
| 50 | Optimization of bleaching conditions for sardine oil. Journal of Food Engineering, 2013, 116, 606-612. | 2.7 | 26 |
| 51 | Influence of the parameters of the Rancimat test on the determination of the oxidative stability index of cod liver oil. LWT - Food Science and Technology, 2013, 51, 303-308. | 2.5 | 25 |
| 52 | Discarded species in the west Mediterranean sea as sources of omegaâ€3 <scp>PUFA</scp>. European Journal of Lipid Science and Technology, 2013, 115, 982-989. | 1.0 | 27 |
| 53 | Lipid characterization and properties of protein hydrolysates obtained from discarded Mediterranean fish species. Journal of the Science of Food and Agriculture, 2013, 93, 3777-3784. | 1.7 | 21 |