Fidel ToldrÃ¡

List of Publications by Year
in descending order

391 papers	17,395 citations	11639 70 h-index	30894 102 g-index
464 all docs	464 docs citations	464 times ranked	9418 citing authors

#	Article	IF	Citations
1	The Role of Muscle Proteases and Lipases in Flavor Development During the Processing of Dry-Cured Ham. Critical Reviews in Food Science and Nutrition, 1998, 38, 331-352.	5.4	386
2	Bioactive peptides as natural antioxidants in food products â€“ A review. Trends in Food Science and Technology, 2018, 79, 136-147.	7.8	315
3	Innovations in value-addition of edible meat by-products. Meat Science, 2012, 92, 290-296.	2.7	237
4	Correlations of Sensory and Volatile Compounds of Spanish â€œSerranoâ€•Dry-Cured Ham as a Function of Two Processing Times. Journal of Agricultural and Food Chemistry, 1997, 45, 2178-2186.	2.4	235
5	Deproteinization techniques for HPLC amino acid analysis in fresh pork muscle and dry-cured ham. Journal of Agricultural and Food Chemistry, 1991, 39, 1792-1795.	2.4	215
6	Generation of bioactive peptides during food processing. Food Chemistry, 2018, 267, 395-404.	4.2	208
7	Dry-cured ham flavour: enzymatic generation and process influence. Food Chemistry, 1997, 59, 523-530.	4.2	204
8	Proteolysis and lipolysis in flavour development of dry-cured meat products. Meat Science, 1998, 49, S101-S110.	2.7	201
9	Contribution of muscle aminopeptidases to flavor development in dry-cured ham. Food Research International, 2000, 33, 181-185.	2.9	200
10	The role of muscle enzymes in dry-cured meat products with different drying conditions. Trends in Food Science and Technology, 2006, 17, 164-168.	7.8	194
11	Biochemical and sensory characteristics of traditional fermented sausages of Vallo di Diano (Southern Italy) as affected by the use of starter cultures. Meat Science, 2007, 76, 295-307.	2.7	183
12	New insights into meat by-product utilization. Meat Science, 2016, 120, 54-59.	2.7	181
13	Analysis of protein carbonyls in meat products by using the DNPH-method, fluorescence spectroscopy and liquid chromatographyâ€“electrospray ionisationâ€“mass spectrometry (LCâ€“ESIâ€–MS). Meat Science, 2009, 83, 104-112.	2.7	175
14	Cathepsin B, D, H and L activities in the processing of dry-cured ham. Journal of the Science of Food and Agriculture, 1993, 62, 157-161.	1.7	166
15	Effect of Debaryomyces spp. on aroma formation and sensory quality of dry-fermented sausages. Meat Science, 2004, 68, 439-446.	2.7	165
16	Microbial enzymatic activities for improved fermented meats. Trends in Food Science and Technology, 2011, 22, 81-90.	7.8	160
17	Examination of cathepsins B, D, H and L activities in dry-cured hams. Meat Science, 1988, 23, 1-7.	2.7	145
18	Proteolytic and lipolytic starter cultures and their effect on traditional fermented sausages ripening and sensory traits. Food Microbiology, 2008, 25, 335-347.	2.1	145

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19	A rapid, simple and sensitive fluorescence method for the assay of angiotensin-I converting enzyme. Food Chemistry, 2006, 97, 546-554.	4.2	140
20	Bioactive peptides generated from meat industry by-products. Food Research International, 2014, 65, 344-349.	2.9	137
21	Innovations for healthier processed meats. Trends in Food Science and Technology, 2011, 22, 517-522.	7.8	130
22	Antihypertensive effect and antioxidant activity of peptide fractions extracted from Spanish dry-cured ham. Meat Science, 2012, 91, 306-311.	2.7	127
23	Veterinary drug residues in meat: Concerns and rapid methods for detection. Meat Science, 2008, 78, 60-67.	2.7	126
24	Nutritional composition of dry-cured ham and its role in a healthy diet. Meat Science, 2010, 84, 585-593.	2.7	120
25	Biochemical and sensory changes in dry-cured ham salted with partial replacements of NaCl by other chloride salts. Meat Science, 2012, 90, 361-367.	2.7	120
26	Purification and Identification of antihypertensive peptides in Spanish dry-cured ham. Journal of Proteomics, 2013, 78, 499-507.	1.2	116
27	Methods for rapid detection of chemical and veterinary drug residues in animal foods. Trends in Food Science and Technology, 2006, 17, 482-489.	7.8	115
28	Chemistry, safety, and regulatory considerations in the use of nitrite and nitrate from natural origin in meat products - Invited review. Meat Science, 2021, 171, 108272.	2.7	112
29	Identification of novel antioxidant peptides generated in Spanish dry-cured ham. Food Chemistry, 2013, 138, 1282-1288.	4.2	111
30	Muscle lipolysis phenomena in the processing of dry-cured ham. Food Chemistry, 1993, 48, 121-125.	4.2	110
31	Stability of ACE inhibitory ham peptides against heat treatment and in vitro digestion. Food Chemistry, 2014, 161, 305-311.	4.2	108
32	Hydrophilic Chromatographic Determination of Carnosine, Anserine, Balenine, Creatine, and Creatinine. Journal of Agricultural and Food Chemistry, 2007, 55, 4664-4669.	2.4	107
33	Detection of Proteolytic Activity in Microorganisms Isolated from Dry-Cured Ham. Journal of Food Science, 1992, 57, 1308-1310.	1.5	105
34	Non-Volatile Components Effects on Quality of "Serrano" Dry-cured Ham as Related to Processing Time. Journal of Food Science, 1997, 62, 1235-1239.	1.5	104
35	Angiotensin I-Converting Enzyme Inhibitory Peptides Generated from in Vitro Gastrointestinal Digestion of Pork Meat. Journal of Agricultural and Food Chemistry, 2010, 58, 2895-2901.	2.4	104
36	Concentration of free amino acids and dipeptides in porcine skeletal muscles with different oxidative patterns. Meat Science, 1998, 50, 327-332.	2.7	102

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37	Identification of Small Peptides Generated in Spanish Dry-cured Ham. Journal of Food Science, 2003, 68, 64-69.	1.5	101
38	Hydrolysis of muscle myofibrillar proteins by Lactobacillus curvatus and Lactobacillus sake. International Journal of Food Microbiology, 1999, 53, 115-125.	2.1	100
39	Effect of high pressure treatment on colour, microbial and chemical characteristics of dry cured loin. Meat Science, 2008, 80, 1174-1181.	2.7	100
40	Effect of Debaryomyces spp. on the proteolysis of dry-fermented sausages. Meat Science, 2004, 68, 319-328.	2.7	98
41	Trends in Biodiesel Production from Animal Fat Waste. Applied Sciences (Switzerland), 2020, 10, 3644.	1.3	98
42	Bioactive peptides identified in thornback ray skin's gelatin hydrolysates by proteases from Bacillus subtilis and Bacillus amyloliquefaciens. Journal of Proteomics, 2015, 128, 8-17.	1.2	97
43	Activities of pork muscle proteases in model cured meat systems. Biochimie, 1992, 74, 291-296.	1.3	92
44	Histidine dipeptides HPLC-based test for the detection of mammalian origin proteins in feeds for ruminants. Meat Science, 2004, 67, 211-217.	2.7	92
45	Biochemical changes in dry-cured loins salted with partial replacements of NaCl by KCl. Food Chemistry, 2009, 117, 627-633.	4.2	91
46	Assay of lipase and esterase activities in fresh pork meat and dry-cured ham. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1992, 195, 446-450.	0.7	90
47	Microbiology and physico-chemical changes of dry-cured ham during the post-salting stage as affected by partial replacement of NaCl by other salts. Meat Science, 2008, 78, 135-142.	2.7	90
48	In silico analysis and molecular docking study of angiotensin I-converting enzyme inhibitory peptides from smooth-hound viscera protein hydrolysates fractionated by ultrafiltration. Food Chemistry, 2018, 239, 453-463.	4.2	88
49	Contents of creatine, creatinine and carnosine in porcine muscles of different metabolic types. Meat Science, 2008, 79, 709-715.	2.7	87
50	Peptidomic analysis of antioxidant and ACE-inhibitory peptides obtained from tomato waste proteins fermented using Bacillus subtilis. Food Chemistry, 2018, 250, 180-187.	4.2	87
51	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. Trends in Food Science and Technology, 2018, 82, 135-147.	7.8	87
52	Freshness monitoring of sea bream (Sparus aurata) with a potentiometric sensor. Food Chemistry, 2008, 108, 681-688.	4.2	86
53	Lipid composition and lipolytic enzyme activities in porcine skeletal muscles with different oxidative pattern. Meat Science, 1998, 49, 1-10.	2.7	85
54	Prediction of water and protein contents and quality classification of Spanish cooked ham using NIR hyperspectral imaging. Journal of Food Engineering, 2013, 117, 272-280.	2.7	85

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55	Bioactive peptides and free amino acids profiles in different types of European dry-fermented sausages. International Journal of Food Microbiology, 2018, 276, 71-78.	2.1	85
56	PCR-based fingerprinting techniques for rapid detection of animal species in meat products. Meat Science, 2004, 66, 659-665.	2.7	82
57	Characterization and comparative assessment of antioxidant and ACE inhibitory activities of thornback ray gelatin hydrolysates. Journal of Functional Foods, 2015, 13, 225-238.	1.6	81
58	Antihypertensive activity of peptides identified in the in vitro gastrointestinal digest of pork meat. Meat Science, 2012, 91, 382-384.	2.7	80
59	The use of muscle enzymes as predictors of pork meat quality. Food Chemistry, 2000, 69, 387-395.	4.2	79
60	Fish freshness analysis using metallic potentiometric electrodes. Sensors and Actuators B: Chemical, 2008, 131, 362-370.	4.0	79
61	Monitoring of physicalâ€“chemical and microbiological changes in fresh pork meat under cold storage by means of a potentiometric electronic tongue. Food Chemistry, 2011, 126, 1261-1268.	4.2	79
62	Influence of partial replacement of NaCl with KCl, CaCl2 and MgCl2 on lipolysis and lipid oxidation in dry-cured ham. Meat Science, 2011, 89, 58-64.	2.7	77
63	Lipolytic and oxidative changes in two Spanish pork loin products: dry-cured loin and pickled-cured loin. Meat Science, 1999, 51, 123-128.	2.7	75
64	Optimisation of solid phase microextraction (SPME) for the analysis of volatile compounds in dry-cured ham. Journal of the Science of Food and Agriculture, 2002, 82, 1703-1709.	1.7	75
65	Influence of sodium replacement on physicochemical properties of dry-cured loin. Meat Science, 2009, 83, 423-430.	2.7	75
66	A fluorescence-based protocol for quantifying angiotensin-converting enzyme activity. Nature Protocols, 2006, 1, 2423-2427.	5.5	74
67	Effects of active gelatin coated with henna (L.Âinermis) extract on beef meat quality during chilled storage. Food Control, 2018, 84, 238-245.	2.8	74
68	Porcine Aminopeptidase Activity as Affected by Curing Agents. Journal of Food Science, 1993, 58, 724-726.	1.5	73
69	Sensory characteristics of cooked pork loin as affected by nucleotide content and post-mortem meat quality. Meat Science, 1999, 51, 53-59.	2.7	72
70	Evaluation of ACE inhibitory activity of dipeptides generated by the action of porcine muscle dipeptidyl peptidases. Food Chemistry, 2007, 102, 511-515.	4.2	72
71	Muscle and Adipose Tissue Aminopeptidase Activities in Raw and Dry-Cured Ham.. Journal of Food Science, 1992, 57, 816-818.	1.5	71
72	Postmortem meat quality and sex affect textural properties and protein breakdown of dry-cured ham. Meat Science, 1999, 51, 255-260.	2.7	71

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73	Dipeptidyl peptidase IV inhibitory peptides generated in Spanish dry-cured ham. Meat Science, 2014, 96, 757-761.	2.7	70
74	Oligopeptides Arising from the Degradation of Creatine Kinase in Spanish Dry-Cured Ham. Journal of Agricultural and Food Chemistry, 2009, 57, 8982-8988.	2.4	69
75	Naturally Generated Small Peptides Derived from Myofibrillar Proteins in Serrano Dry-Cured Ham. Journal of Agricultural and Food Chemistry, 2009, 57, 3228-3234.	2.4	69
76	Proteomic identification of antioxidant peptides from 400 to 2500Da generated in Spanish dry-cured ham contained in a size-exclusion chromatography fraction. Food Research International, 2014, 56, 68-76.	2.9	69
77	Characterisation of the antioxidant peptide AEEEYPDL and its quantification in Spanish dry-cured ham. Food Chemistry, 2018, 258, 8-15.	4.2	69
78	Recent Progress in Enzymatic Release of Peptides in Foods of Animal Origin and Assessment of Bioactivity. Journal of Agricultural and Food Chemistry, 2020, 68, 12842-12855.	2.4	69
79	Identification of small troponin T peptides generated in dry-cured ham. Food Chemistry, 2010, 123, 691-697.	4.2	68
80	Characterization of Peptides Released by in Vitro Digestion of Pork Meat. Journal of Agricultural and Food Chemistry, 2010, 58, 5160-5165.	2.4	68
81	Peptides with angiotensin I converting enzyme (ACE) inhibitory activity generated from porcine skeletal muscle proteins by the action of meat-borne Lactobacillus. Journal of Proteomics, 2013, 89, 183-190.	1.2	68
82	Main characteristics of peanut skin and its role for the preservation of meat products. Trends in Food Science and Technology, 2018, 77, 1-10.	7.8	68
83	Dipeptidyl peptidase activities along the processing of Serrano dry-cured ham. European Food Research and Technology, 2001, 213, 83-87.	1.6	67
84	Effect of pork meat proteins on the binding of volatile compounds. Food Chemistry, 2008, 108, 1226-1233.	4.2	67
85	Characterization, antioxidative and ACE inhibitory properties of hydrolysates obtained from thornback ray (Raja clavata) muscle. Journal of Proteomics, 2015, 128, 458-468.	1.2	67
86	Transepithelial transport of dry-cured ham peptides with ACE inhibitory activity through a Caco-2 cell monolayer. Journal of Functional Foods, 2016, 21, 388-395.	1.6	66
87	Purification and characterisation of a glutaminase from Debaryomyces spp.. International Journal of Food Microbiology, 2002, 76, 117-126.	2.1	64
88	ACE-Inhibitory and Antioxidant Activities of Peptide Fragments Obtained from Tomato Processing By-Products Fermented Using Bacillus subtilis: Effect of Amino Acid Composition and Peptides Molecular Mass Distribution. Applied Biochemistry and Biotechnology, 2017, 181, 48-64.	1.4	64
89	Hydrolytic Action ofLactobacillus caseiCRL 705 on Pork Muscle Sarcoplasmic and Myofibrillar Proteins. Journal of Agricultural and Food Chemistry, 1999, 47, 3441-3448.	2.4	63
90	A peptidomic approach for the identification of antioxidant and ACE-inhibitory peptides in sardinelle protein hydrolysates fermented by Bacillus subtilis A26 and Bacillus amyloliquefaciens An6. Food Research International, 2016, 89, 347-358.	2.9	63

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91	Pork meat quality affects peptide and amino acid profiles during the ageing process. Meat Science, 2001, 58, 197-206.	2.7	62
92	Effect of curing agents and water activity on pork muscle and adipose subcutaneous tissue lipolytic activity. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1993, 196, 228-232.	0.7	61
93	Peptide generation in the processing of dry-cured ham. Food Chemistry, 1995, 53, 187-190.	4.2	61
94	Hydrolysis of pork muscle sarcoplasmic proteins by Debaryomyces hansenii. International Journal of Food Microbiology, 2001, 68, 199-206.	2.1	61
95	HPLC purification and characterization of porcine muscle aminopeptidase B. Biochimie, 1993, 75, 861-867.	1.3	60
96	Purification and Characterization of an Aminopeptidase fromLactobacillus sake. Journal of Agricultural and Food Chemistry, 1997, 45, 1552-1558.	2.4	60
97	Combined biocatalytic conversion of smooth hound viscera: Protein hydrolysates elaboration and assessment of their antioxidant, anti-ACE and antibacterial activities. Food Research International, 2016, 86, 9-23.	2.9	60
98	Effect of ultrasound pretreatment and Maillard reaction on structure and antioxidant properties of ultrafiltrated smooth-hound viscera proteins-sucrose conjugates. Food Chemistry, 2017, 230, 507-515.	4.2	60
99	Antioxidant and Antimicrobial Activity of Peptides Extracted from Meat By-products: a Review. Food Analytical Methods, 2019, 12, 2401-2415.	1.3	60
100	Effect of dry-curing process parameters on pork muscle cathepsin B, H and L activity. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1991, 193, 541-544.	0.7	59
101	Purification and Characterization of a Prolyl Aminopeptidase from Debaryomyces hansenii. Applied and Environmental Microbiology, 2003, 69, 227-232.	1.4	59
102	Proteomic Identification of Actin-Derived Oligopeptides in Dry-Cured Ham. Journal of Agricultural and Food Chemistry, 2007, 55, 3613-3619.	2.4	59
103	Physicochemical changes in dry-cured hams salted with potassium, calcium and magnesium chloride as a partial replacement for sodium chloride. Meat Science, 2010, 86, 331-336.	2.7	59
104	Bioactive peptides generated in the processing of dry-cured ham. Food Chemistry, 2020, 321, 126689.	4.2	59
105	Purification and Characterization of an Arginine Aminopeptidase from Lactobacillus sakei. Applied and Environmental Microbiology, 2002, 68, 1980-1987.	1.4	58
106	Physicochemical properties and microbiology of dry-cured loins obtained by partial sodium replacement with potassium, calcium and magnesium. Meat Science, 2010, 85, 580-588.	2.7	58
107	Small peptides hydrolysis in dry-cured meats. International Journal of Food Microbiology, 2015, 212, 9-15.	2.1	58
108	Reâ€evaluation of potassium nitrite (EÂ249) and sodium nitrite (EÂ250) as food additives. EFSA Journal, 2017, 15, e04786.	0.9	58

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109	Wound healing activity of cuttlefish gelatin gels and films enriched by henna (Lawsonia inermis) extract. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 512, 71-79.	2.3	58
110	Pattern of Muscle Proteolytic and Lipolytic Enzymes from Light and Heavy Pigs. , 1996, 71, 124-128.		57
111	Sensory improvement of dry-fermented sausages by the addition of cell-free extracts from Debaryomyces hansenii and Lactobacillus sakei. Meat Science, 2006, 72, 457-466.	2.7	57
112	Nucleotides and their degradation products during processing of dry-cured ham, measured by HPLC and an enzyme sensor. Meat Science, 2011, 87, 125-129.	2.7	57
113	Protein extractability in dry-cured ham. Food Chemistry, 1992, 44, 391-394.	4.2	55
114	Curing agents affect aminopeptidase activity from porcine skeletal muscle. European Food Research and Technology, 1997, 205, 343-346.	0.6	55
115	In silico analysis and antihypertensive effect of ACE-inhibitory peptides from smooth-hound viscera protein hydrolysate: Enzyme-peptide interaction study using molecular docking simulation. Process Biochemistry, 2017, 58, 145-159.	1.8	55
116	Effect of ionic strength of different salts on the binding of volatile compounds to porcine soluble protein extracts in model systems. Food Research International, 2007, 40, 687-693.	2.9	54
117	HPLC Purification and Characterization of Soluble Alanyl Aminopeptidase from Porcine Skeletal Muscle. Journal of Agricultural and Food Chemistry, 1996, 44, 2578-2583.	2.4	53
118	Low-frequency dielectric spectrum to determine pork meat quality. Innovative Food Science and Emerging Technologies, 2010, 11, 376-386.	2.7	53
119	Comparison of muscle proteolytic and lipolytic enzyme levels in raw hams from Iberian and White pigs. , 1998, 76, 117-122.		52
120	Hypoxanthine-based enzymatic sensor for determination of pork meat freshness. Food Chemistry, 2010, 123, 949-954.	4.2	52
121	Boarfish protein recovery using the pH-shift process and generation of protein hydrolysates with ACE-I and antihypertensive bioactivities in spontaneously hypertensive rats. Innovative Food Science and Emerging Technologies, 2016, 37, 253-260.	2.7	52
122	Risk assessment of chemical substances of safety concern generated in processed meats. Food Science and Human Wellness, 2019, 8, 244-251.	2.2	52
123	Effect of growth phase and dry-cured sausage processing conditions on Debaryomyces spp. generation of volatile compounds from branched-chain amino acids. Food Chemistry, 2004, 86, 391-399.	4.2	51
124	Pre-freezing Hams Affects Lipolysis during Dry-curing. Journal of Food Science, 1994, 59, 303-305.	1.5	50
125	Purification and Characterization of an X-Prolyl-Dipeptidyl Peptidase from Lactobacillus sakei. Applied and Environmental Microbiology, 2001, 67, 1815-1820.	1.4	50
126	In Vitro and In Silico Approaches to Generating and Identifying Angiotensin-Converting Enzyme I Inhibitory Peptides from Green Macroalga Ulva lactuca. Marine Drugs, 2019, 17, 204.	2.2	50

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127	Purification and Characterization of a Tripeptidase fromLactobacillus sake. Journal of Agricultural and Food Chemistry, 1998, 46, 349-353.	2.4	49
128	Interactions of Soluble Peptides and Proteins from Skeletal Muscle on the Release of Volatile Compounds. Journal of Agricultural and Food Chemistry, 2003, 51, 6828-6834.	2.4	49
129	Binding of aroma compounds by isolated myofibrillar proteins: Effect of protein concentration and conformation. Food Chemistry, 2007, 105, 932-939.	4.2	49
130	Hydrophilic interaction chromatographic determination of adenosine triphosphate and its metabolites. Food Chemistry, 2010, 123, 1282-1288.	4.2	49
131	Effect of cooking and simulated gastrointestinal digestion on the activity of generated bioactive peptides in aged beef meat. Food and Function, 2017, 8, 4347-4355.	2.1	49
132	Purification and properties of an arginyl aminopeptidase from Debaryomyces hansenii. International Journal of Food Microbiology, 2003, 86, 141-151.	2.1	47
133	Stability of the potent antioxidant peptide SNAAC identified from Spanish dry-cured ham. Food Research International, 2018, 105, 873-879.	2.9	47
134	Challenges in the quantitation of naturally generated bioactive peptides in processed meats. Trends in Food Science and Technology, 2017, 69, 306-314.	7.8	46
135	ACEI-Inhibitory Peptides Naturally Generated in Meat and Meat Products and Their Health Relevance. Nutrients, 2018, 10, 1259.	1.7	46
136	Application of non-invasive technologies in dry-cured ham: An overview. Trends in Food Science and Technology, 2019, 86, 360-374.	7.8	46
137	Iberian dry-cured ham as a potential source of Î±-glucosidase-inhibitory peptides. Journal of Functional Foods, 2020, 67, 103840.	1.6	46
138	ATP Metabolites During Aging of Exudative and Nonexudative Pork Meats. Journal of Food Science, 2001, 66, 68-71.	1.5	45
139	Biochemical and Sensory Properties of Dry-Cured Loins as Affected by Partial Replacement of Sodium by Potassium, Calcium, and Magnesium. Journal of Agricultural and Food Chemistry, 2009, 57, 9699-9705.	2.4	45
140	Intense Degradation of Myosin Light Chain Isoforms in Spanish Dry-Cured Ham. Journal of Agricultural and Food Chemistry, 2011, 59, 3884-3892.	2.4	45
141	Small peptides released from muscle glycolytic enzymes during dry-cured ham processing. Journal of Proteomics, 2011, 74, 442-450.	1.2	45
142	Variability in the contents of pork meat nutrients and how it may affect food composition databases. Food Chemistry, 2013, 140, 478-482.	4.2	45
143	Effect of electrohydraulic shockwave treatment on tenderness, muscle cathepsin and peptidase activities and microstructure of beef loin steaks from Holstein young bulls. Meat Science, 2014, 98, 759-765.	2.7	45
144	In vitro and in vivo anti-diabetic and anti-hyperlipidemic effects of protein hydrolysates from Octopus vulgaris in alloxanic rats. Food Research International, 2018, 106, 952-963.	2.9	45

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145	Activity of cathepsin D as affected by chemical and physical dry-curing parameters. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1990, 191, 20-23.	0.7	44
146	Novel bioactive peptides from enzymatic hydrolysate of Sardinelle (Sardinella aurita) muscle proteins hydrolysed by Bacillus subtilis A26 proteases. Food Research International, 2017, 100, 121-133.	2.9	44
147	Reâ€evaluation of sodium nitrate (E 251) and potassium nitrate (E 252) as food additives. EFSA Journal, 2017, 15, e04787.	0.9	44
148	Effect of cooking and in vitro digestion on the antioxidant activity of dry-cured ham by-products. Food Research International, 2017, 97, 296-306.	2.9	43
149	SUBCUTANEOUS ADIPOSE TISSUE LIPOLYSIS IN THE PROCESSING OF DRY-CURED HAM. Journal of Food Biochemistry, 1992, 16, 323-335.	1.2	42
150	Titin-derived peptides as processing time markers in dry-cured ham. Food Chemistry, 2015, 167, 326-339.	4.2	42
151	Characterization of the peptide profile in Spanish Teruel, Italian Parma and Belgian dry-cured hams and its potential bioactivity. Food Research International, 2016, 89, 638-646.	2.9	42
152	Effect of dietary selenium source (organic vs. mineral) and muscle <scp>pH</scp> on meat quality characteristics of pigs. Food Science and Nutrition, 2017, 5, 94-102.	1.5	42
153	Lipids of pork meat as affected by various cooking techniques / Modificaciones de los lÃpidos de carne de cerdo en funciÃ³n de su guiso. Food Science and Technology International, 1999, 5, 501-508.	1.1	41
154	Accelerated processing of dry-cured ham. Part 2. Influence of brine thawing/salting operation on proteolysis and sensory acceptability. Meat Science, 2006, 72, 766-772.	2.7	41
155	Antihypertensive effect of peptides naturally generated during Iberian dry-cured ham processing. Food Research International, 2015, 78, 71-78.	2.9	41
156	Developments in the Use of Lipase Transesterification for Biodiesel Production from Animal Fat Waste. Applied Sciences (Switzerland), 2020, 10, 5085.	1.3	41
157	A simple, fast and reliable methodology for the analysis of histidine dipeptides as markers of the presence of animal origin proteins in feeds for ruminants. Food Chemistry, 2004, 84, 485-491.	4.2	40
158	Effect of sodium, potassium, calcium and magnesium chloride salts on porcine muscle proteases. European Food Research and Technology, 2009, 229, 93-98.	1.6	40
159	Antioxidant peptides profile in dry-cured ham as affected by gastrointestinal digestion. Journal of Functional Foods, 2020, 69, 103956.	1.6	40
160	SENSORY CHARACTERISTICS OF SPANISH "SERRANO" DRY-CURED HAM. Journal of Sensory Studies, 1997, 12, 169-179.	0.8	39
161	Effect of nitrate and nitrite curing salts on microbial changes and sensory quality of rapid ripened sausages. International Journal of Food Microbiology, 1997, 37, 225-229.	2.1	39
162	Effects of the terminal sire type and sex on pork muscle cathepsins (B, B+L and H), cysteine proteinase inhibitors and lipolytic enzyme activities. Meat Science, 1999, 51, 185-189.	2.7	39

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163	Creatine and creatinine evolution during the processing of dry-cured ham. Meat Science, 2010, 84, 384-389.	2.7	39
164	Lactobacillus sakei CRL1862 improves safety and protein hydrolysis in meat systems. Journal of Applied Microbiology, 2012, 113, 1407-1416.	1.4	39
165	A peptidomic approach to study the contribution of added casein proteins to the peptide profile in Spanish dry-fermented sausages. International Journal of Food Microbiology, 2015, 212, 41-48.	2.1	39
166	Effects of dry-cured ham rich in bioactive peptides on cardiovascular health: A randomized controlled trial. Journal of Functional Foods, 2017, 38, 160-167.	1.6	39
167	Management of meat by- and co-products for an improved meat processing sustainability. Meat Science, 2021, 181, 108608.	2.7	39
168	Effects of pig sire type and sex on carcass traits, meat quality and sensory quality of dry-cured ham. , 1999, 79, 1147-1154.		38
169	Nitrogen compounds as potential biochemical markers of pork meat quality. Food Chemistry, 2000, 69, 371-377.	4.2	38
170	Degradation of LIM domain-binding protein three during processing of Spanish dry-cured ham. Food Chemistry, 2014, 149, 121-128.	4.2	38
171	Isolation of flavor peptides from raw pork meat and dry-cured ham. Developments in Food Science, 1995, , 1323-1344.	0.0	37
172	The use of label-free mass spectrometry for relative quantification of sarcoplasmic proteins during the processing of dry-cured ham. Food Chemistry, 2016, 196, 437-444.	4.2	37
173	Protease and esterase activity of staphylococci. International Journal of Food Microbiology, 2006, 112, 223-229.	2.1	36
174	Partial replacement of sodium in meat and fish products by using magnesium salts. A review. Plant and Soil, 2013, 368, 179-188.	1.8	36
175	Current feeding strategies to improve pork intramuscular fat content and its nutritional quality. Advances in Food and Nutrition Research, 2019, 89, 53-94.	1.5	36
176	Effect of curing agents on m-calpain activity throughout the curing process. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 203, 320-325.	0.7	35
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