Fidel ToldrÃ¡

List of Publications by Year
in descending order

391 papers	17,395 citations	11608 70 h-index	30848 102 g-index
464 all docs	464 docs citations	464 times ranked	9418 citing authors

#	Article	IF	Citations
1	The stability of dryâ€cured hamâ€derived peptides and its antiâ€inflammatory effect in RAW264.7 macrophage cells. International Journal of Food Science and Technology, 2023, 58, 1575-1585.	1.3	3
2	Quantification and in silico analysis of taste dipeptides generated during dry-cured ham processing. Food Chemistry, 2022, 370, 130977.	4.2	25
3	Structure-function relationship of small peptides generated during the ripening of Spanish dry-cured ham: Peptidome, molecular stability and computational modelling. Food Chemistry, 2022, 375, 131673.	4.2	14
4	Beneficial Impact of Pork Dry-Cured Ham Consumption on Blood Pressure and Cardiometabolic Markers in Individuals with Cardiovascular Risk. Nutrients, 2022, 14, 298.	1.7	8
5	Identification and Quantitation of Bioactive and Taste-Related Dipeptides in Low-Salt Dry-Cured Ham. International Journal of Molecular Sciences, 2022, 23, 2507.	1.8	13
6	Chicken-derived tripeptide KPC (Lys-Pro-Cys) stabilizes alcohol dehydrogenase (ADH) through peptide-enzyme interaction. LWT - Food Science and Technology, 2022, 161, 113376.	2.5	6
7	Sausages, types of dry and semi-dry. , 2022, , .		0
8	Veterinary drug residue analysis. , 2022, , .		0
9	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
10	Methodologies for peptidomics: Identification and quantification. , 2021, , 87-102.		0
11	The physiological activity of bioactive peptides obtained from meat and meat by-products. Advances in Food and Nutrition Research, 2021, 97, 147-185.	1.5	18
12	Pepsin Hydrolysis of Orange By-Products for the Production of Bioactive Peptides with Gastrointestinal Resistant Properties. Foods, 2021, 10, 679.	1.9	9
13	Influence of Muscle Type on Physicochemical Parameters, Lipolysis, Proteolysis, and Volatile Compounds throughout the Processing of Smoked Dry-Cured Ham. Foods, 2021, 10, 1228.	1.9	10
14	Proteins and Bioactive Peptides in High Protein Content Foods. Foods, 2021, 10, 1186.	1.9	1
15	Characterization of Umami Dry-Cured Ham-Derived Dipeptide Interaction with Metabotropic Glutamate Receptor (mGluR) by Molecular Docking Simulation. Applied Sciences (Switzerland), 2021, 11, 8268.	1.3	8
16	Characterization of antioxidant efficacy of peptide extracts as affected by peptide interactions during the ripening of Spanish dry-cured ham. Food Research International, 2021, 147, 110525.	2.9	8
17	Management of meat by- and co-products for an improved meat processing sustainability. Meat Science, 2021, 181, 108608.	2.7	39
18	Alternative Proteins as a Source of Bioactive Peptides: The Edible Snail and Generation of Hydrolysates Containing Peptides with Bioactive Potential for Use as Functional Foods. Foods, 2021, 10, 276.	1.9	3

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19	Proteomics and Peptidomics for Food Safety. , 2021, , 149-156.		1
20	Identification of dipeptides by MALDI-ToF mass spectrometry in long-processing Spanish dry-cured ham. Food Chemistry Molecular Sciences, 2021, 3, 100048.	0.9	5
21	Residues of harmful chemicals and their detection techniques. , 2020, , 173-183.		2
22	Peptidomics and proteomics data of oxidised peptides from in vitro gastrointestinal digestion of chicken breast exposed to chlorpyrifos. Data in Brief, 2020, 32, 106160.	0.5	0
23	Developments in the Use of Lipase Transesterification for Biodiesel Production from Animal Fat Waste. Applied Sciences (Switzerland), 2020, 10, 5085.	1.3	41
24	Impact of Simulated Gastrointestinal Digestion on the Biological Activity of an Alcalase Hydrolysate of Orange Seed (Siavaraze, Citrus sinensis) by-Products. Foods, 2020, 9, 1217.	1.9	14
25	Effect of Gelatin Coating Enriched with Antioxidant Tomato By-Products on the Quality of Pork Meat. Polymers, 2020, 12, 1032.	2.0	31
26	In vitro oxidation promoted by chlorpyrifos residues on myosin and chicken breast proteins. Food Chemistry, 2020, 326, 126922.	4.2	13
27	Effect of cooking and in vitro digestion on the peptide profile of chicken breast muscle and antioxidant and alcohol dehydrogenase stabilization activity. Food Research International, 2020, 136, 109459.	2.9	24
28	Trends in Biodiesel Production from Animal Fat Waste. Applied Sciences (Switzerland), 2020, 10, 3644.	1.3	98
29	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
30	Bioactive peptides generated in the processing of dry-cured ham. Food Chemistry, 2020, 321, 126689.	4.2	59
31	Evaluation of main post-translational modifications occurring in naturally generated peptides during the ripening of Spanish dry-cured ham. Food Chemistry, 2020, 332, 127388.	4.2	17
32	Iberian dry-cured ham as a potential source of Î±-glucosidase-inhibitory peptides. Journal of Functional Foods, 2020, 67, 103840.	1.6	46
33	Antioxidant peptides profile in dry-cured ham as affected by gastrointestinal digestion. Journal of Functional Foods, 2020, 69, 103956.	1.6	40
34	Protein Oxidation. , 2019, , 41-47.		2
35	Rheological and structural properties of Hemiramphus far skin gelatin: Potential use as an active fish coating agent. Food Hydrocolloids, 2019, 87, 331-341.	5.6	33
36	Antioxidant and Antimicrobial Activity of Peptides Extracted from Meat By-products: a Review. Food Analytical Methods, 2019, 12, 2401-2415.	1.3	60

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37	Risk assessment of chemical substances of safety concern generated in processed meats. Food Science and Human Wellness, 2019, 8, 244-251.	2.2	52
38	The relevance of dipeptides and tripeptides in the bioactivity and taste of dry-cured ham. Food Production Processing and Nutrition, 2019, 1, .	1.1	33
39	Preface. Advances in Food and Nutrition Research, 2019, 87, xi-xii.	1.5	2
40	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
41	Challenges and opportunities regarding the use of alternative protein sources: Aquaculture and insects. Advances in Food and Nutrition Research, 2019, 89, 259-295.	1.5	24
42	Controlled enzymatic hydrolysis of pollen protein as promising tool for production of potential bioactive peptides. Journal of Food Biochemistry, 2019, 43, e12819.	1.2	14
43	Assessment of Cholesterol, Glycemia Control and Short- and Long-Term Antihypertensive Effects of Smooth Hound Viscera Peptides in High-Salt and Fructose Diet-Fed Wistar Rats. Marine Drugs, 2019, 17, 194.	2.2	12
44	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
45	Application of non-invasive technologies in dry-cured ham: An overview. Trends in Food Science and Technology, 2019, 86, 360-374.	7.8	46
46	Peptide identification in alcalase hydrolysated pollen and comparison of its bioactivity with royal jelly. Food Research International, 2019, 116, 905-915.	2.9	35
47	Possible Uses of Processed Slaughter Byproducts. , 2019, , 145-160.		10
48	Peptides with Potential Cardioprotective Effects Derived from Dry-Cured Ham Byproducts. Journal of Agricultural and Food Chemistry, 2019, 67, 1115-1126.	2.4	24
49	Royal Jelly: Chemistry, Storage and Bioactivities. Journal of Apicultural Science, 2019, 63, 17-40.	0.1	24
50	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
51	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
52	Health relevance of antihypertensive peptides in foods. Current Opinion in Food Science, 2018, 19, 8-14.	4.1	28
53	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
54	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

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55	Differences in peptide oxidation between muscles in 12â€¯months Spanish dry-cured ham. Food Research International, 2018, 109, 343-349.	2.9	10
56	Characterisation of the antioxidant peptide AEEEYPDL and its quantification in Spanish dry-cured ham. Food Chemistry, 2018, 258, 8-15.	4.2	69
57	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
58	Generation of bioactive peptides during food processing. Food Chemistry, 2018, 267, 395-404.	4.2	208
59	Evolution of oxidised peptides during the processing of 9 months Spanish dry-cured ham. Food Chemistry, 2018, 239, 823-830.	4.2	13
60	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
61	Stability of the potent antioxidant peptide SNAAC identified from Spanish dry-cured ham. Food Research International, 2018, 105, 873-879.	2.9	47
62	Food and Nutritional Analysisâ€"Dairy Products â˜†. , 2018, , 397-397.		2
63	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
64	ACEI-Inhibitory Peptides Naturally Generated in Meat and Meat Products and Their Health Relevance. Nutrients, 2018, 10, 1259.	1.7	46
65	Bioactive peptides as natural antioxidants in food products â€“ A review. Trends in Food Science and Technology, 2018, 79, 136-147.	7.8	315
66	Preface. Advances in Food and Nutrition Research, 2018, 84, xi-xii.	1.5	0
67	New approaches based on comparative proteomics for the assessment of food quality. Current Opinion in Food Science, 2018, 22, 22-27.	4.1	30
68	Perspectives in the Use of Peptidomics in Ham. Proteomics, 2018, 18, e1700422.	1.3	13
69	Beneficial effects of fermented sardinelle protein hydrolysates on hypercaloric diet induced hyperglycemia, oxidative stress and deterioration of kidney function in wistar rats. Journal of Food Science and Technology, 2017, 54, 313-325.	1.4	12
70	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
71	The Storage and Preservation of Meat. , 2017, , 265-296.		10
72	Edible By-products. , 2017, , 679-696.		8

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73	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
74	Biosensor Based on Immobilized Nitrate Reductase for the Quantification of Nitrate Ions in Dry-Cured Ham. Food Analytical Methods, 2017, 10, 3481-3486.	1.3	5
75	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
76	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
77	Reâ€evaluation of potassium nitrite (EÂ249) and sodium nitrite (EÂ250) as food additives. EFSA Journal, 2017, 15, e04786.	0.9	58
78	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
79	Deamidation post-translational modification in naturally generated peptides in Spanish dry-cured ham. Food Chemistry, 2017, 229, 710-715.	4.2	6
80	Collagenous proteins from black-barred halfbeak skin as a source of gelatin and bioactive peptides. Food Hydrocolloids, 2017, 70, 123-133.	5.6	31
81	Analysis of Nitrite and Nitrate in Foods. Advances in Food and Nutrition Research, 2017, 81, 65-107.	1.5	17
82	Reâ€evaluation of sodium nitrate (E 251) and potassium nitrate (E 252) as food additives. EFSA Journal, 2017, 15, e04787.	0.9	44
83	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
84	Meat quality, free fatty acid concentration, and oxidative stability of pork from animals fed diets containing different sources of selenium. Food Science and Technology International, 2017, 23, 716-728.	1.1	28
85	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
86	Distinct fatty acid composition of some edible by-products from bovines fed high or low silage diets. Food Science and Technology International, 2017, 23, 209-221.	1.1	12
87	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
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	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
90	Hypolipidemic, antiobesity and cardioprotective effects of sardinelle meat flour and its hydrolysates in high-fat and fructose diet fed Wistar rats. Life Sciences, 2017, 176, 54-66.	2.0	24

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91	Preface. Advances in Food and Nutrition Research, 2017, 82, xi-xii.	1.5	0
92	Dry-Cured Meats. , 2016, , .		2
93	Gastrointestinal Endogenous Protein-Derived Bioactive Peptides: An in Vitro Study of Their Gut Modulatory Potential. International Journal of Molecular Sciences, 2016, 17, 482.	1.8	20
94	Angiotensin Iâ€converting enzyme inhibitory peptides <scp>FQPSF</scp> and <scp>LKYPI</scp> identified in Bacillus subtilis A26 hydrolysate of thornback ray muscle. International Journal of Food Science and Technology, 2016, 51, 1604-1609.	1.3	21
95	Evolution of proteolytic and physico-chemical characteristics of Norwegian dry-cured ham during its processing. Meat Science, 2016, 121, 243-249.	2.7	18
96	Differences in pig genotypes influence the generation of peptides in dry-cured ham processing. Food Research International, 2016, 86, 74-82.	2.9	18
97	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
98	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
99	Effect of dietary organic selenium on muscle proteolytic activity and water-holding capacity in pork. Meat Science, 2016, 121, 1-11.	2.7	34
100	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
101	Free amino acids and bioactive peptides profile of PastÄ±rma during its processing. Food Research International, 2016, 89, 194-201.	2.9	21
102	Peptidomic analysis of bioactive peptides in zebra blenny (Salaria basilisca) muscle protein hydrolysate exhibiting antimicrobial activity obtained by fermentation with Bacillus mojavensis A21. Process Biochemistry, 2016, 51, 2186-2197.	1.8	34
103	Preface. Advances in Food and Nutrition Research, 2016, 78, xi.	1.5	0
104	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
105	Molecular forces study and microstructure and gelling properties of smooth hound protein gels prepared by heat-induced gelation process: Effect of pH variation on textural and functional properties. Process Biochemistry, 2016, 51, 1511-1520.	1.8	10
106	Preface. Advances in Food and Nutrition Research, 2016, 79, xi.	1.5	0
107	Antilisterial peptides from Spanish dry-cured hams: Purification and identification. Food Microbiology, 2016, 59, 133-141.	2.1	34
108	New insights into meat by-product utilization. Meat Science, 2016, 120, 54-59.	2.7	181

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109	Bioactive Peptides in Foods. , 2016, , 395-400.		11
110	Selective Determination of Lysine in Dry-Cured Meats Using a Sensor Based on Lysine-Î±-Oxidase Immobilised on a Nylon Membrane. Food Analytical Methods, 2016, 9, 2484-2490.	1.3	7
111	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
112	Time-dependent depletion of nitrite in pork/beef and chicken meat products and its effect on nitrite intake estimation. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-7.	1.1	19
113	Peptidomics as a tool for quality control in dry-cured ham processing. Journal of Proteomics, 2016, 147, 98-107.	1.2	25
114	The ability of peptide extracts obtained at different dry cured ham ripening stages to bind aroma compounds. Food Chemistry, 2016, 196, 9-16.	4.2	32
115	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
116	Editorial overview: Food bioprocessing. Current Opinion in Food Science, 2015, 1, vii-viii.	4.1	2
117	Antihypertensive effect of peptides naturally generated during Iberian dry-cured ham processing. Food Research International, 2015, 78, 71-78.	2.9	41
118	Cardioprotective Cryptides Derived from Fish and Other Food Sources: Generation, Application, and Future Markets. Journal of Agricultural and Food Chemistry, 2015, 63, 1319-1331.	2.4	32
119	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
120	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
121	Evidence of peptide oxidation from major myofibrillar proteins in dry-cured ham. Food Chemistry, 2015, 187, 230-235.	4.2	27
122	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
123	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
124	Optimisation of a simple and reliable label-free methodology for the relative quantitation of raw pork meat proteins. Food Chemistry, 2015, 182, 74-80.	4.2	25
125	Small peptides hydrolysis in dry-cured meats. International Journal of Food Microbiology, 2015, 212, 9-15.	2.1	58
126	2nd International Symposium on Fermented Meat. International Journal of Food Microbiology, 2015, 212, 1.	2.1	2

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127	Titin-derived peptides as processing time markers in dry-cured ham. Food Chemistry, 2015, 167, 326-339.	4.2	42
128	Peptides naturally generated from ubiquitin-60S ribosomal protein as potential biomarkers of dry-cured ham processing time. Food Control, 2015, 48, 102-107.	2.8	25
129	Sources of variability in the analysis of meat nutrient coenzyme Q10Âfor food composition databases. Food Control, 2015, 48, 151-154.	2.8	4
130	Optimization of Muscle Enzyme Colorimetric Tests for Rapid Detection of Exudative Pork Meats. Food Analytical Methods, 2014, 7, 1903-1907.	1.3	2
131	Dipeptidyl peptidase IV inhibitory peptides generated in Spanish dry-cured ham. Meat Science, 2014, 96, 757-761.	2.7	70
132	Bioactive peptides generated from meat industry by-products. Food Research International, 2014, 65, 344-349.	2.9	137
133	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
134	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
135	Degradation of LIM domain-binding protein three during processing of Spanish dry-cured ham. Food Chemistry, 2014, 149, 121-128.	4.2	38
136	Stability of ACE inhibitory ham peptides against heat treatment and in vitro digestion. Food Chemistry, 2014, 161, 305-311.	4.2	108
137	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
138	Identification of novel antioxidant peptides generated in Spanish dry-cured ham. Food Chemistry, 2013, 138, 1282-1288.	4.2	111
139	Purification and Identification of antihypertensive peptides in Spanish dry-cured ham. Journal of Proteomics, 2013, 78, 499-507.	1.2	116
140	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
141	Development and optimisation of a label-free quantitative proteomic procedure and its application in the assessment of genetically modified tomato fruit. Proteomics, 2013, 13, 2016-2030.	1.3	30
142	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
143	Proteolysis follow-up in dry-cured meat products through proteomic approaches. Food Research International, 2013, 54, 1292-1297.	2.9	33
144	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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145	Nutritional pork meat compounds as affected by ham dry-curing. Meat Science, 2013, 93, 53-60.	2.7	33
146	Dry-Cured Ham. , 2013, , 147-160.		12
147	Primary Separation: Chromatography. , 2013, , 69-81.		0
148	Analytical Tools for Assessing the Chemical Safety of Meat and Poultry. , 2012, , 1-67.		0
149	Effect of the Partial Replacement of Sodium Chloride by Other Salts on the Formation of Volatile Compounds during Ripening of Dry-Cured Ham. Journal of Agricultural and Food Chemistry, 2012, 60, 7607-7615.	2.4	33
150	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
151	Antihypertensive activity of peptides identified in the in vitro gastrointestinal digest of pork meat. Meat Science, 2012, 91, 382-384.	2.7	80
152	Antihypertensive effect and antioxidant activity of peptide fractions extracted from Spanish dry-cured ham. Meat Science, 2012, 91, 306-311.	2.7	127
153	Evolution of nitrate and nitrite during the processing of dry-cured ham with partial replacement of NaCl by other chloride salts. Meat Science, 2012, 91, 378-381.	2.7	32
154	Lactobacillus sakei CRL1862 improves safety and protein hydrolysis in meat systems. Journal of Applied Microbiology, 2012, 113, 1407-1416.	1.4	39
155	Innovations in value-addition of edible meat by-products. Meat Science, 2012, 92, 290-296.	2.7	237
156	Biochemistry of Fermented Meat. , 2012, , 331-343.		7
157	Biochemistry of Raw Meat and Poultry. , 2012, , 285-302.		2
158	Analytical Tools for Assessing the Chemical Safety of Meat and Poultry. , 2012, , .		0
159	Strategies for Salt Reduction in Foods. Recent Patents on Food, Nutrition & Agriculture, 2012, 4, 19-25.	0.5	5
160	Retention Characteristics of Four Different HILIC Stationary Phases in the Analysis of Meat Polar Compounds. Food Analytical Methods, 2012, 5, 604-612.	1.3	8
161	Effect of brine thawing/salting on endogenous enzyme activity and sensory quality of Iberian dry-cured ham. Food Microbiology, 2012, 29, 247-254.	2.1	16
162	Reprint of: An enzyme sensor for the determination of total amines in dry-fermented sausages. Journal of Food Engineering, 2012, 110, 324-327.	2.7	6

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163	Essential Amino Acids. , 2012, , 3-24.		5
164	Sodium Replacers. , 2012, , 877-884.		1
165	Strategies for Salt Reduction in Foods. Recent Patents on Food, Nutrition & Agriculture, 2012, 4, 19-25.	0.5	16
166	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
167	Low frequency dielectric measurements to assess post-mortem ageing of pork meat. LWT - Food Science and Technology, 2011, 44, 1465-1472.	2.5	14
168	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
169	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
170	Possible biological markers of the time of processing of dry-cured ham. Meat Science, 2011, 89, 536-539.	2.7	12
171	Microbial enzymatic activities for improved fermented meats. Trends in Food Science and Technology, 2011, 22, 81-90.	7.8	160
172	foodInnova 2010: report on the International Conference on Food Innovation. Trends in Food Science and Technology, 2011, 22, 49-49.	7.8	1
173	Innovations for healthier processed meats. Trends in Food Science and Technology, 2011, 22, 517-522.	7.8	130
174	Hydrophilic Interaction Chromatography (HILIC) in the Analysis of Relevant Quality and Safety Biochemical Compounds in Meat, Poultry and Processed Meats. Food Analytical Methods, 2011, 4, 121-129.	1.3	19
175	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
176	Development of a dielectric spectroscopy technique for the determination of key biochemical markers of meat quality. Food Chemistry, 2011, 127, 228-233.	4.2	18
177	Small peptides released from muscle glycolytic enzymes during dry-cured ham processing. Journal of Proteomics, 2011, 74, 442-450.	1.2	45
178	An enzyme sensor for the determination of total amines in dry-fermented sausages. Journal of Food Engineering, 2011, 106, 166-169.	2.7	20
179	Reducing salt in processed meat products. , 2011, , 331-345.		7
180	Improving the sensory quality of cured and fermented meat products. , 2011, , 508-526.		2

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181	Patents for ELISA Tests to Detect Antibiotic Residues in Foods of Animal Origin. Recent Patents on Food, Nutrition & Agriculture, 2011, 3, 110-114.	0.5	4
182	Hypoxanthine-based enzymatic sensor for determination of pork meat freshness. Food Chemistry, 2010, 123, 949-954.	4.2	52
183	Identification of small troponin T peptides generated in dry-cured ham. Food Chemistry, 2010, 123, 691-697.	4.2	68
184	Hydrophilic interaction chromatographic determination of adenosine triphosphate and its metabolites. Food Chemistry, 2010, 123, 1282-1288.	4.2	49
185	Use of visible spectroscopy to assess colour development during ageing of fresh pork from different quality classes. International Journal of Food Science and Technology, 2010, 45, 1710-1716.	1.3	4
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