

# Fidel Toldr

## List of Publications by Citations

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g-index

461  
ext. papers

15,404  
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#	Paper	IF	Citations
4 <sup>16</sup>	The role of muscle proteases and lipases in flavor development during the processing of dry-cured ham. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1998</b> , 38, 331-52	11.5	318
4 <sup>15</sup>	Bioactive peptides as natural antioxidants in food products [A review]. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 79, 136-147	15.3	212
4 <sup>14</sup>	Correlations of Sensory and Volatile Compounds of Spanish Berrano Dry-Cured Ham as a Function of Two Processing Times. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2178-2186	5.7	210
4 <sup>13</sup>	Deproteinization techniques for HPLC amino acid analysis in fresh pork muscle and dry-cured ham. <i>Journal of Agricultural and Food Chemistry</i> , <b>1991</b> , 39, 1792-1795	5.7	192
4 <sup>12</sup>	Innovations in value-addition of edible meat by-products. <i>Meat Science</i> , <b>2012</b> , 92, 290-6	6.4	183
4 <sup>11</sup>	Proteolysis and lipolysis in flavour development of dry-cured meat products. <i>Meat Science</i> , <b>1998</b> , 49, S101-S110	6.4	181
4 <sup>10</sup>	Dry-cured ham flavour: enzymatic generation and process influence. <i>Food Chemistry</i> , <b>1997</b> , 59, 523-530	8.5	180
4 <sup>09</sup>	Contribution of muscle aminopeptidases to flavor development in dry-cured ham. <i>Food Research International</i> , <b>2000</b> , 33, 181-185	7	174
4 <sup>08</sup>	Biochemical and sensory characteristics of traditional fermented sausages of Vallo di Diano (Southern Italy) as affected by the use of starter cultures. <i>Meat Science</i> , <b>2007</b> , 76, 295-307	6.4	149
4 <sup>07</sup>	Cathepsin B, D, H and L activities in the processing of dry-cured ham. <i>Journal of the Science of Food and Agriculture</i> , <b>1993</b> , 62, 157-161	4.3	149
4 <sup>06</sup>	Analysis of protein carbonyls in meat products by using the DNPH-method, fluorescence spectroscopy and liquid chromatography-electrospray ionisation-mass spectrometry (LC-ESI-MS). <i>Meat Science</i> , <b>2009</b> , 83, 104-12	6.4	148
4 <sup>05</sup>	The role of muscle enzymes in dry-cured meat products with different drying conditions. <i>Trends in Food Science and Technology</i> , <b>2006</b> , 17, 164-168	15.3	148
4 <sup>04</sup>	Generation of bioactive peptides during food processing. <i>Food Chemistry</i> , <b>2018</b> , 267, 395-404	8.5	142
4 <sup>03</sup>	Effect of <i>Debaryomyces</i> spp. on aroma formation and sensory quality of dry-fermented sausages. <i>Meat Science</i> , <b>2004</b> , 68, 439-46	6.4	138
4 <sup>02</sup>	Examination of cathepsins B, D, H and L activities in dry-cured hams. <i>Meat Science</i> , <b>1988</b> , 23, 1-7	6.4	134
4 <sup>01</sup>	New insights into meat by-product utilization. <i>Meat Science</i> , <b>2016</b> , 120, 54-59	6.4	129
4 <sup>00</sup>	A rapid, simple and sensitive fluorescence method for the assay of angiotensin-I converting enzyme. <i>Food Chemistry</i> , <b>2006</b> , 97, 546-554	8.5	121

399	Proteolytic and lipolytic starter cultures and their effect on traditional fermented sausages ripening and sensory traits. <i>Food Microbiology</i> , <b>2008</b> , 25, 335-47	6	120
398	Bioactive peptides generated from meat industry by-products. <i>Food Research International</i> , <b>2014</b> , 65, 344-349	7	111
397	Microbial enzymatic activities for improved fermented meats. <i>Trends in Food Science and Technology</i> , <b>2011</b> , 22, 81-90	15.3	106
396	Innovations for healthier processed meats. <i>Trends in Food Science and Technology</i> , <b>2011</b> , 22, 517-522	15.3	103
395	Antihypertensive effect and antioxidant activity of peptide fractions extracted from Spanish dry-cured ham. <i>Meat Science</i> , <b>2012</b> , 91, 306-11	6.4	102
394	Biochemical and sensory changes in dry-cured ham salted with partial replacements of NaCl by other chloride salts. <i>Meat Science</i> , <b>2012</b> , 90, 361-7	6.4	101
393	Identification of novel antioxidant peptides generated in Spanish dry-cured ham. <i>Food Chemistry</i> , <b>2013</b> , 138, 1282-8	8.5	99
392	Nutritional composition of dry-cured ham and its role in a healthy diet. <i>Meat Science</i> , <b>2010</b> , 84, 585-93	6.4	98
391	Concentration of free amino acids and dipeptides in porcine skeletal muscles with different oxidative patterns. <i>Meat Science</i> , <b>1998</b> , 50, 327-32	6.4	96
390	Muscle lipolysis phenomena in the processing of dry-cured ham. <i>Food Chemistry</i> , <b>1993</b> , 48, 121-125	8.5	96
389	Purification and Identification of antihypertensive peptides in Spanish dry-cured ham. <i>Journal of Proteomics</i> , <b>2013</b> , 78, 499-507	3.9	94
388	Veterinary drug residues in meat: Concerns and rapid methods for detection. <i>Meat Science</i> , <b>2008</b> , 78, 60-7	6.4	93
387	Hydrophilic chromatographic determination of carnosine, anserine, balenine, creatine, and creatinine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 4664-9	5.7	93
386	Detection of Proteolytic Activity in Microorganisms Isolated from Dry-Cured Ham. <i>Journal of Food Science</i> , <b>1992</b> , 57, 1308-1310	3.4	91
385	Non-Volatile Components Effects on Quality of Berrano Dry-cured Ham as Related to Processing Time. <i>Journal of Food Science</i> , <b>1997</b> , 62, 1235-1239	3.4	90
384	Methods for rapid detection of chemical and veterinary drug residues in animal foods. <i>Trends in Food Science and Technology</i> , <b>2006</b> , 17, 482-489	15.3	90
383	Angiotensin I-converting enzyme inhibitory peptides generated from in vitro gastrointestinal digestion of pork meat. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 2895-901	5.7	89
382	Hydrolysis of muscle myofibrillar proteins by <i>Lactobacillus curvatus</i> and <i>Lactobacillus sake</i> . <i>International Journal of Food Microbiology</i> , <b>1999</b> , 53, 115-25	5.8	89

381	Effect of high pressure treatment on colour, microbial and chemical characteristics of dry cured loin. <i>Meat Science</i> , <b>2008</b> , 80, 1174-81	6.4	88
380	Effect of <i>Debaryomyces</i> spp. on the proteolysis of dry-fermented sausages. <i>Meat Science</i> , <b>2004</b> , 68, 319-24	6.4	86
379	Stability of ACE inhibitory ham peptides against heat treatment and in vitro digestion. <i>Food Chemistry</i> , <b>2014</b> , 161, 305-11	8.5	85
378	Identification of Small Peptides Generated in Spanish Dry-cured Ham. <i>Journal of Food Science</i> , <b>2003</b> , 68, 64-69	3.4	85
377	Activities of pork muscle proteases in model cured meat systems. <i>Biochimie</i> , <b>1992</b> , 74, 291-6	4.6	85
376	Bioactive peptides identified in thornback ray skin's gelatin hydrolysates by proteases from <i>Bacillus subtilis</i> and <i>Bacillus amyloliquefaciens</i> . <i>Journal of Proteomics</i> , <b>2015</b> , 128, 8-17	3.9	79
375	Histidine dipeptides HPLC-based test for the detection of mammalian origin proteins in feeds for ruminants. <i>Meat Science</i> , <b>2004</b> , 67, 211-7	6.4	79
374	Biochemical changes in dry-cured loins salted with partial replacements of NaCl by KCl. <i>Food Chemistry</i> , <b>2009</b> , 117, 627-633	8.5	78
373	Contents of creatine, creatinine and carnosine in porcine muscles of different metabolic types. <i>Meat Science</i> , <b>2008</b> , 79, 709-15	6.4	76
372	Assay of lipase and esterase activities in fresh pork meat and dry-cured ham. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1992</b> , 195, 446-450		75
371	Freshness monitoring of sea bream ( <i>Sparus aurata</i> ) with a potentiometric sensor. <i>Food Chemistry</i> , <b>2008</b> , 108, 681-8	8.5	74
370	Lipid composition and lipolytic enzyme activities in porcine skeletal muscles with different oxidative pattern. <i>Meat Science</i> , <b>1998</b> , 49, 1-10	6.4	73
369	Prediction of water and protein contents and quality classification of Spanish cooked ham using NIR hyperspectral imaging. <i>Journal of Food Engineering</i> , <b>2013</b> , 117, 272-280	6	72
368	Microbiology and physico-chemical changes of dry-cured ham during the post-salting stage as affected by partial replacement of NaCl by other salts. <i>Meat Science</i> , <b>2008</b> , 78, 135-42	6.4	72
367	PCR-based fingerprinting techniques for rapid detection of animal species in meat products. <i>Meat Science</i> , <b>2004</b> , 66, 659-65	6.4	72
366	The use of muscle enzymes as predictors of pork meat quality. <i>Food Chemistry</i> , <b>2000</b> , 69, 387-395	8.5	70
365	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 82, 135-147	15.3	69
364	Characterization and comparative assessment of antioxidant and ACE inhibitory activities of thornback ray gelatin hydrolysates. <i>Journal of Functional Foods</i> , <b>2015</b> , 13, 225-238	5.1	68

363	Monitoring of physical-chemical and microbiological changes in fresh pork meat under cold storage by means of a potentiometric electronic tongue. <i>Food Chemistry</i> , <b>2011</b> , 126, 1261-1268	8.5	68
362	Fish freshness analysis using metallic potentiometric electrodes. <i>Sensors and Actuators B: Chemical</i> , <b>2008</b> , 131, 362-370	8.5	68
361	Lipolytic and oxidative changes in two Spanish pork loin products: dry-cured loin and pickled-cured loin. <i>Meat Science</i> , <b>1999</b> , 51, 123-8	6.4	67
360	Postmortem meat quality and sex affect textural properties and protein breakdown of dry-cured ham. <i>Meat Science</i> , <b>1999</b> , 51, 255-60	6.4	67
359	Influence of partial replacement of NaCl with KCl, CaCl <sub>2</sub> and MgCl <sub>2</sub> on lipolysis and lipid oxidation in dry-cured ham. <i>Meat Science</i> , <b>2011</b> , 89, 58-64	6.4	66
358	Sensory characteristics of cooked pork loin as affected by nucleotide content and post-mortem meat quality. <i>Meat Science</i> , <b>1999</b> , 51, 53-9	6.4	66
357	Muscle and Adipose Tissue Aminopeptidase Activities in Raw and Dry-Cured Ham.. <i>Journal of Food Science</i> , <b>1992</b> , 57, 816-818	3.4	66
356	Peptidomic analysis of antioxidant and ACE-inhibitory peptides obtained from tomato waste proteins fermented using <i>Bacillus subtilis</i> . <i>Food Chemistry</i> , <b>2018</b> , 250, 180-187	8.5	65
355	Antihypertensive activity of peptides identified in the in vitro gastrointestinal digest of pork meat. <i>Meat Science</i> , <b>2012</b> , 91, 382-4	6.4	64
354	Evaluation of ACE inhibitory activity of dipeptides generated by the action of porcine muscle dipeptidyl peptidases. <i>Food Chemistry</i> , <b>2007</b> , 102, 511-515	8.5	64
353	Optimisation of solid phase microextraction (SPME) for the analysis of volatile compounds in dry-cured ham. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 1703-1709	4.3	62
352	In silico analysis and molecular docking study of angiotensin I-converting enzyme inhibitory peptides from smooth-hound viscera protein hydrolysates fractionated by ultrafiltration. <i>Food Chemistry</i> , <b>2018</b> , 239, 453-463	8.5	61
351	Naturally generated small peptides derived from myofibrillar proteins in Serrano dry-cured ham. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 3228-34	5.7	61
350	Characterization of peptides released by in vitro digestion of pork meat. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 5160-5	5.7	60
349	A fluorescence-based protocol for quantifying angiotensin-converting enzyme activity. <i>Nature Protocols</i> , <b>2006</b> , 1, 2423-7	18.8	60
348	Oligopeptides arising from the degradation of creatine kinase in Spanish dry-cured ham. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 8982-8	5.7	59
347	Porcine Aminopeptidase Activity as Affected by Curing Agents. <i>Journal of Food Science</i> , <b>1993</b> , 58, 724-726	5.4	59
346	Bioactive peptides and free amino acids profiles in different types of European dry-fermented sausages. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 276, 71-78	5.8	58

345	Influence of sodium replacement on physicochemical properties of dry-cured loin. <i>Meat Science</i> , <b>2009</b> , 83, 423-30	6.4	58
344	Chemistry, safety, and regulatory considerations in the use of nitrite and nitrate from natural origin in meat products - Invited review. <i>Meat Science</i> , <b>2021</b> , 171, 108272	6.4	58
343	Dipeptidyl peptidase IV inhibitory peptides generated in Spanish dry-cured ham. <i>Meat Science</i> , <b>2014</b> , 96, 757-61	6.4	57
342	Identification of small troponin T peptides generated in dry-cured ham. <i>Food Chemistry</i> , <b>2010</b> , 123, 691-697	6.3	57
341	Hydrolytic action of <i>Lactobacillus casei</i> CRL 705 on pork muscle sarcoplasmic and myofibrillar proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 3441-8	5.7	57
340	Characterization, antioxidative and ACE inhibitory properties of hydrolysates obtained from thornback ray ( <i>Raja clavata</i> ) muscle. <i>Journal of Proteomics</i> , <b>2015</b> , 128, 458-68	3.9	56
339	Effect of pork meat proteins on the binding of volatile compounds. <i>Food Chemistry</i> , <b>2008</b> , 108, 1226-1238.5	3.5	56
338	Peptide generation in the processing of dry-cured ham. <i>Food Chemistry</i> , <b>1995</b> , 53, 187-190	8.5	56
337	HPLC purification and characterization of porcine muscle aminopeptidase B. <i>Biochimie</i> , <b>1993</b> , 75, 861-7	4.6	55
336	Transepithelial transport of dry-cured ham peptides with ACE inhibitory activity through a Caco-2 cell monolayer. <i>Journal of Functional Foods</i> , <b>2016</b> , 21, 388-395	5.1	54
335	Dipeptidyl peptidase activities along the processing of Serrano dry-cured ham. <i>European Food Research and Technology</i> , <b>2001</b> , 213, 83-87	3.4	54
334	Peptides with angiotensin I converting enzyme (ACE) inhibitory activity generated from porcine skeletal muscle proteins by the action of meat-borne <i>Lactobacillus</i> . <i>Journal of Proteomics</i> , <b>2013</b> , 89, 183-90	3.0	53
333	Proteomic identification of actin-derived oligopeptides in dry-cured ham. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 3613-9	5.7	53
332	Purification and characterisation of a glutaminase from <i>Debaryomyces</i> spp. <i>International Journal of Food Microbiology</i> , <b>2002</b> , 76, 117-26	5.8	53
331	Proteomic identification of antioxidant peptides from 400 to 2500Da generated in Spanish dry-cured ham contained in a size-exclusion chromatography fraction. <i>Food Research International</i> , <b>2014</b> , 56, 68-76	7	52
330	Purification and characterization of a prolyl aminopeptidase from <i>Debaryomyces hansenii</i> . <i>Applied and Environmental Microbiology</i> , <b>2003</b> , 69, 227-32	4.8	52
329	Effects of active gelatin coated with henna ( <i>L. inermis</i> ) extract on beef meat quality during chilled storage. <i>Food Control</i> , <b>2018</b> , 84, 238-245	6.2	51
328	Purification and Characterization of an Aminopeptidase from <i>Lactobacillus sake</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 1552-1558	5.7	51

327	Pork meat quality affects peptide and amino acid profiles during the ageing process. <i>Meat Science</i> , <b>2001</b> , 58, 197-206	6.4	51
326	Physicochemical properties and microbiology of dry-cured loins obtained by partial sodium replacement with potassium, calcium and magnesium. <i>Meat Science</i> , <b>2010</b> , 85, 580-8	6.4	50
325	Hydrolysis of pork muscle sarcoplasmic proteins by <i>Debaryomyces hansenii</i> . <i>International Journal of Food Microbiology</i> , <b>2001</b> , 68, 199-206	5.8	50
324	Trends in Biodiesel Production from Animal Fat Waste. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 3644	2.6	49
323	Main characteristics of peanut skin and its role for the preservation of meat products. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 77, 1-10	15.3	49
322	Effect of dry-curing process parameters on pork muscle cathepsin B, H and L activity. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1991</b> , 193, 541-544		49
321	Combined biocatalytic conversion of smooth hound viscera: Protein hydrolysates elaboration and assessment of their antioxidant, anti-ACE and antibacterial activities. <i>Food Research International</i> , <b>2016</b> , 86, 9-23	7	49
320	Characterisation of the antioxidant peptide AEEEYPDL and its quantification in Spanish dry-cured ham. <i>Food Chemistry</i> , <b>2018</b> , 258, 8-15	8.5	48
319	Wound healing activity of cuttlefish gelatin gels and films enriched by henna ( <i>Lawsonia inermis</i> ) extract. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2017</b> , 512, 71-79	5.1	48
318	Sensory improvement of dry-fermented sausages by the addition of cell-free extracts from <i>Debaryomyces hansenii</i> and <i>Lactobacillus sakei</i> . <i>Meat Science</i> , <b>2006</b> , 72, 457-66	6.4	48
317	Purification and characterization of an arginine aminopeptidase from <i>Lactobacillus sakei</i> . <i>Applied and Environmental Microbiology</i> , <b>2002</b> , 68, 1980-7	4.8	48
316	Pattern of Muscle Proteolytic and Lipolytic Enzymes from Light and Heavy Pigs <b>1996</b> , 71, 124-128		48
315	Protein extractability in dry-cured ham. <i>Food Chemistry</i> , <b>1992</b> , 44, 391-394	8.5	48
314	Effect of curing agents and water activity on pork muscle and adipose subcutaneous tissue lipolytic activity. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1993</b> , 196, 228-232		48
313	Nucleotides and their degradation products during processing of dry-cured ham, measured by HPLC and an enzyme sensor. <i>Meat Science</i> , <b>2011</b> , 87, 125-9	6.4	47
312	HPLC Purification and Characterization of Soluble Alanine Aminopeptidase from Porcine Skeletal Muscle. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 2578-2583	5.7	47
311	Small peptides hydrolysis in dry-cured meats. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 212, 9-15	5.8	46
310	A peptidomic approach for the identification of antioxidant and ACE-inhibitory peptides in sardinelle protein hydrolysates fermented by <i>Bacillus subtilis</i> A26 and <i>Bacillus amyloliquefaciens</i> An6. <i>Food Research International</i> , <b>2016</b> , 89, 347-358	7	46



309	Pre-freezing Hams Affects Lipolysis during Dry-curing. <i>Journal of Food Science</i> , <b>1994</b> , 59, 303-305	3.4	46
308	Curing agents affect aminopeptidase activity from porcine skeletal muscle. <i>European Food Research and Technology</i> , <b>1997</b> , 205, 343-346		45
307	Purification and characterization of an X-prolyl-dipeptidyl peptidase from <i>Lactobacillus sakei</i> . <i>Applied and Environmental Microbiology</i> , <b>2001</b> , 67, 1815-20	4.8	45
306	Purification and Characterization of a Tripeptidase from <i>Lactobacillus sakei</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 349-353	5.7	45
305	Hypoxanthine-based enzymatic sensor for determination of pork meat freshness. <i>Food Chemistry</i> , <b>2010</b> , 123, 949-954	8.5	44
304	Effect of ionic strength of different salts on the binding of volatile compounds to porcine soluble protein extracts in model systems. <i>Food Research International</i> , <b>2007</b> , 40, 687-693	7	44
303	Physicochemical changes in dry-cured hams salted with potassium, calcium and magnesium chloride as a partial replacement for sodium chloride. <i>Meat Science</i> , <b>2010</b> , 86, 331-6	6.4	43
302	Small peptides released from muscle glycolytic enzymes during dry-cured ham processing. <i>Journal of Proteomics</i> , <b>2011</b> , 74, 442-50	3.9	42
301	Hydrophilic interaction chromatographic determination of adenosine triphosphate and its metabolites. <i>Food Chemistry</i> , <b>2010</b> , 123, 1282-1288	8.5	42
300	Purification and properties of an arginyl aminopeptidase from <i>Debaryomyces hansenii</i> . <i>International Journal of Food Microbiology</i> , <b>2003</b> , 86, 141-51	5.8	42
299	Boarfish protein recovery using the pH-shift process and generation of protein hydrolysates with ACE-I and antihypertensive bioactivities in spontaneously hypertensive rats. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 37, 253-260	6.8	42
298	Effect of cooking and simulated gastrointestinal digestion on the activity of generated bioactive peptides in aged beef meat. <i>Food and Function</i> , <b>2017</b> , 8, 4347-4355	6.1	41
297	ACE-Inhibitory and Antioxidant Activities of Peptide Fragments Obtained from Tomato Processing By-Products Fermented Using <i>Bacillus subtilis</i> : Effect of Amino Acid Composition and Peptides Molecular Mass Distribution. <i>Applied Biochemistry and Biotechnology</i> , <b>2017</b> , 181, 48-64	3.2	41
296	Low-frequency dielectric spectrum to determine pork meat quality. <i>Innovative Food Science and Emerging Technologies</i> , <b>2010</b> , 11, 376-386	6.8	41
295	Comparison of muscle proteolytic and lipolytic enzyme levels in raw hams from Iberian and White pigs <b>1998</b> , 76, 117-122		41
294	Accelerated processing of dry-cured ham. Part 2. Influence of brine thawing/salting operation on proteolysis and sensory acceptability. <i>Meat Science</i> , <b>2006</b> , 72, 766-72	6.4	40
293	Effect of growth phase and dry-cured sausage processing conditions on <i>Debaryomyces</i> spp. generation of volatile compounds from branched-chain amino acids. <i>Food Chemistry</i> , <b>2004</b> , 86, 391-399	8.5	40
292	Intense degradation of myosin light chain isoforms in Spanish dry-cured ham. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 3884-92	5.7	39



291	Interactions of soluble peptides and proteins from skeletal muscle on the release of volatile compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 6828-34	5.7	38
290	ATP Metabolites During Aging of Exudative and Nonexudative Pork Meats. <i>Journal of Food Science</i> , <b>2001</b> , 66, 68-71	3.4	38
289	Effects of the terminal sire type and sex on pork muscle cathepsins (B, B+L and H), cysteine proteinase inhibitors and lipolytic enzyme activities. <i>Meat Science</i> , <b>1999</b> , 51, 185-9	6.4	38
288	Activity of cathepsin D as affected by chemical and physical dry-curing parameters. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1990</b> , 191, 20-3		38
287	Stability of the potent antioxidant peptide SNAAC identified from Spanish dry-cured ham. <i>Food Research International</i> , <b>2018</b> , 105, 873-879	7	38
286	Effect of ultrasound pretreatment and Maillard reaction on structure and antioxidant properties of ultrafiltrated smooth-hound viscera proteins-sucrose conjugates. <i>Food Chemistry</i> , <b>2017</b> , 230, 507-515	8.5	37
285	Effect of electrohydraulic shockwave treatment on tenderness, muscle cathepsin and peptidase activities and microstructure of beef loin steaks from Holstein young bulls. <i>Meat Science</i> , <b>2014</b> , 98, 759-654	6.4	37
284	Variability in the contents of pork meat nutrients and how it may affect food composition databases. <i>Food Chemistry</i> , <b>2013</b> , 140, 478-82	8.5	37
283	Biochemical and sensory properties of dry-cured loins as affected by partial replacement of sodium by potassium, calcium, and magnesium. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 9699-705	5.7	37
282	Binding of aroma compounds by isolated myofibrillar proteins: Effect of protein concentration and conformation. <i>Food Chemistry</i> , <b>2007</b> , 105, 932-939	8.5	37
281	Titin-derived peptides as processing time markers in dry-cured ham. <i>Food Chemistry</i> , <b>2015</b> , 167, 326-39	8.5	36
280	Effect of sodium, potassium, calcium and magnesium chloride salts on porcine muscle proteases. <i>European Food Research and Technology</i> , <b>2009</b> , 229, 93-98	3.4	35
279	Effect of nitrate and nitrite curing salts on microbial changes and sensory quality of rapid ripened sausages. <i>International Journal of Food Microbiology</i> , <b>1997</b> , 37, 225-9	5.8	35
278	Challenges in the quantitation of naturally generated bioactive peptides in processed meats. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 69, 306-314	15.3	34
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