

# Fidel Toldr

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

416  
papers

13,714  
citations

63  
h-index

91  
g-index

461  
ext. papers

15,404  
ext. citations

6  
avg, IF

6.93  
L-index

#	Paper	IF	Citations
416	Quantification and in silico analysis of taste dipeptides generated during dry-cured ham processing. <i>Food Chemistry</i> , <b>2022</b> , 370, 130977	8.5	4
415	Chicken-derived tripeptide KPC (Lys-Pro-Cys) stabilizes alcohol dehydrogenase (ADH) through peptide-enzyme interaction. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 161, 113376	5.4	0
414	Veterinary drug residue analysis <b>2022</b> ,		
413	Structure-function relationship of small peptides generated during the ripening of Spanish dry-cured ham: Peptidome, molecular stability and computational modelling. <i>Food Chemistry</i> , <b>2021</b> , 131673	8.5	0
412	Identification of dipeptides by MALDI-ToF mass spectrometry in long-processing Spanish dry-cured ham.. <i>Food Chemistry Molecular Sciences</i> , <b>2021</b> , 3, 100048	1	0
411	Pepsin Hydrolysis of Orange By-Products for the Production of Bioactive Peptides with Gastrointestinal Resistant Properties. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
410	Influence of Muscle Type on Physicochemical Parameters, Lipolysis, Proteolysis, and Volatile Compounds throughout the Processing of Smoked Dry-Cured Ham. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
409	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
408	Methodologies for peptidomics: Identification and quantification <b>2021</b> , 87-102		
407	The physiological activity of bioactive peptides obtained from meat and meat by-products. <i>Advances in Food and Nutrition Research</i> , <b>2021</b> , 97, 147-185	6	3
406	Characterization of Umami Dry-Cured Ham-Derived Dipeptide Interaction with Metabotropic Glutamate Receptor (mGluR) by Molecular Docking Simulation. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 8268	2.6	1
405	Characterization of antioxidant efficacy of peptide extracts as affected by peptide interactions during the ripening of Spanish dry-cured ham. <i>Food Research International</i> , <b>2021</b> , 147, 110525	7	3
404	Management of meat by- and co-products for an improved meat processing sustainability. <i>Meat Science</i> , <b>2021</b> , 181, 108608	6.4	8
403	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. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
402	Proteomics and Peptidomics for Food Safety <b>2021</b> , 149-156		1
401	Effect of Gelatin Coating Enriched with Antioxidant Tomato By-Products on the Quality of Pork Meat. <i>Polymers</i> , <b>2020</b> , 12,	4.5	14
400	In vitro oxidation promoted by chlorpyrifos residues on myosin and chicken breast proteins. <i>Food Chemistry</i> , <b>2020</b> , 326, 126922	8.5	9

399	Effect of cooking and in vitro digestion on the peptide profile of chicken breast muscle and antioxidant and alcohol dehydrogenase stabilization activity. <i>Food Research International</i> , <b>2020</b> , 136, 109459	7	14
398	Trends in Biodiesel Production from Animal Fat Waste. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 3644	2.6	49
397	Meat Products <b>2020</b> , 1-18		
396	Recent Progress in Enzymatic Release of Peptides in Foods of Animal Origin and Assessment of Bioactivity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 12842-12855	5.7	32
395	Bioactive peptides generated in the processing of dry-cured ham. <i>Food Chemistry</i> , <b>2020</b> , 321, 126689	8.5	32
394	Evaluation of main post-translational modifications occurring in naturally generated peptides during the ripening of Spanish dry-cured ham. <i>Food Chemistry</i> , <b>2020</b> , 332, 127388	8.5	10
393	Iberian dry-cured ham as a potential source of α-glucosidase-inhibitory peptides. <i>Journal of Functional Foods</i> , <b>2020</b> , 67, 103840	5.1	21
392	Antioxidant peptides profile in dry-cured ham as affected by gastrointestinal digestion. <i>Journal of Functional Foods</i> , <b>2020</b> , 69, 103956	5.1	23
391	Peptidomics and proteomics data of oxidised peptides from gastrointestinal digestion of chicken breast exposed to chlorpyrifos. <i>Data in Brief</i> , <b>2020</b> , 32, 106160	1.2	
390	Developments in the Use of Lipase Transesterification for Biodiesel Production from Animal Fat Waste. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 5085	2.6	16
389	Impact of Simulated Gastrointestinal Digestion on the Biological Activity of an Alcalase Hydrolysate of Orange Seed () by-Products. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
388	Residues of harmful chemicals and their detection techniques <b>2020</b> , 173-183		0
387	Risk assessment of chemical substances of safety concern generated in processed meats. <i>Food Science and Human Wellness</i> , <b>2019</b> , 8, 244-251	8.3	24
386	The relevance of dipeptides and tripeptides in the bioactivity and taste of dry-cured ham. <i>Food Production Processing and Nutrition</i> , <b>2019</b> , 1,	4.6	22
385	Current feeding strategies to improve pork intramuscular fat content and its nutritional quality. <i>Advances in Food and Nutrition Research</i> , <b>2019</b> , 89, 53-94	6	12
384	Challenges and opportunities regarding the use of alternative protein sources: Aquaculture and insects. <i>Advances in Food and Nutrition Research</i> , <b>2019</b> , 89, 259-295	6	10
383	Controlled enzymatic hydrolysis of pollen protein as promising tool for production of potential bioactive peptides. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12819	3.3	3
382	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. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	7

381	In Vitro and In Silico Approaches to Generating and Identifying Angiotensin-Converting Enzyme I Inhibitory Peptides from Green Macroalga. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	31
380	Application of non-invasive technologies in dry-cured ham: An overview. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 86, 360-374	15.3	28
379	Protein Oxidation <b>2019</b> , 41-47		2
378	Rheological and structural properties of Hemiramphus far skin gelatin: Potential use as an active fish coating agent. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 331-341	10.6	20
377	Antioxidant and Antimicrobial Activity of Peptides Extracted from Meat By-products: a Review. <i>Food Analytical Methods</i> , <b>2019</b> , 12, 2401-2415	3.4	34
376	Royal Jelly: Chemistry, Storage and Bioactivities. <i>Journal of Apicultural Science</i> , <b>2019</b> , 63, 17-40	1.1	11
375	Bioactive Peptides from Fish Collagen Byproducts <b>2019</b> , 309-333		6
374	Pork Byproducts <b>2019</b> , 19-41		
373	Bioactive Compounds from Animal Meat Byproducts <b>2019</b> , 335-346		2
372	Cattle Byproducts <b>2019</b> , 43-55		1
371	Byproducts from Fish Harvesting and Processing <b>2019</b> , 179-217		2
370	Peptide identification in alcalase hydrolysed pollen and comparison of its bioactivity with royal jelly. <i>Food Research International</i> , <b>2019</b> , 116, 905-915	7	19
369	Possible Uses of Processed Slaughter Byproducts <b>2019</b> , 145-160		6
368	Peptides with Potential Cardioprotective Effects Derived from Dry-Cured Ham Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1115-1126	5.7	18
367	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
366	In vitro and in vivo anti-diabetic and anti-hyperlipidemic effects of protein hydrolysates from <i>Octopus vulgaris</i> in alloxanic rats. <i>Food Research International</i> , <b>2018</b> , 106, 952-963	7	31
365	Health relevance of antihypertensive peptides in foods. <i>Current Opinion in Food Science</i> , <b>2018</b> , 19, 8-14	9.8	15
364	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

363	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
362	Differences in peptide oxidation between muscles in 12 months Spanish dry-cured ham. <i>Food Research International</i> , <b>2018</b> , 109, 343-349	7	8
361	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
360	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
359	Generation of bioactive peptides during food processing. <i>Food Chemistry</i> , <b>2018</b> , 267, 395-404	8.5	142
358	Evolution of oxidised peptides during the processing of 9months Spanish dry-cured ham. <i>Food Chemistry</i> , <b>2018</b> , 239, 823-830	8.5	9
357	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
356	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
355	New approaches based on comparative proteomics for the assessment of food quality. <i>Current Opinion in Food Science</i> , <b>2018</b> , 22, 22-27	9.8	21
354	Perspectives in the Use of Peptidomics in Ham. <i>Proteomics</i> , <b>2018</b> , 18, e1700422	4.8	11
353	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
352	Food and Nutritional Analysis   Dairy Products <b>2018</b> , 397-397		2
351	Meat By-Products: New Insights into Potential Technical and Health Applications <b>2018</b> , 101-116		0
350	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
349	ACEI-Inhibitory Peptides Naturally Generated in Meat and Meat Products and Their Health Relevance. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	29
348	Beneficial effects of fermented sardinelle protein hydrolysates on hypercaloric diet induced hyperglycemia, oxidative stress and deterioration of kidney function in wistar rats. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 313-325	3.3	8
347	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
346	The Storage and Preservation of Meat: III Meat Processing <b>2017</b> , 265-296		7

345	Edible By-products <b>2017</b> , 679-696		5
344	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
343	Biosensor Based on Immobilized Nitrate Reductase for the Quantification of Nitrate Ions in Dry-Cured Ham. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 3481-3486	3.4	4
342	In silico analysis and antihypertensive effect of ACE-inhibitory peptides from smooth-hound viscera protein hydrolysate: Enzyme-peptide interaction study using molecular docking simulation. <i>Process Biochemistry</i> , <b>2017</b> , 58, 145-159	4.8	34
341	Effect of cooking and in vitro digestion on the antioxidant activity of dry-cured ham by-products. <i>Food Research International</i> , <b>2017</b> , 97, 296-306	7	34
340	Re-evaluation of potassium nitrite (E 249) and sodium nitrite (E 250) as food additives. <i>EFSA Journal</i> , <b>2017</b> , 15, e04786	2.3	33
339	Novel bioactive peptides from enzymatic hydrolysate of Sardinelle ( <i>Sardinella aurita</i> ) muscle proteins hydrolysed by <i>Bacillus subtilis</i> A26 proteases. <i>Food Research International</i> , <b>2017</b> , 100, 121-133	7	33
338	Deamidation post-translational modification in naturally generated peptides in Spanish dry-cured ham. <i>Food Chemistry</i> , <b>2017</b> , 229, 710-715	8.5	5
337	Collagenous proteins from black-barred halfbeak skin as a source of gelatin and bioactive peptides. <i>Food Hydrocolloids</i> , <b>2017</b> , 70, 123-133	10.6	23
336	Analysis of Nitrite and Nitrate in Foods: Overview of Chemical, Regulatory and Analytical Aspects. <i>Advances in Food and Nutrition Research</i> , <b>2017</b> , 81, 65-107	6	7
335	Re-evaluation of sodium nitrate (E 251) and potassium nitrate (E 252) as food additives. <i>EFSA Journal</i> , <b>2017</b> , 15, e04787	2.3	18
334	Effects of dry-cured ham rich in bioactive peptides on cardiovascular health: A randomized controlled trial. <i>Journal of Functional Foods</i> , <b>2017</b> , 38, 160-167	5.1	25
333	Meat quality, free fatty acid concentration, and oxidative stability of pork from animals fed diets containing different sources of selenium. <i>Food Science and Technology International</i> , <b>2017</b> , 23, 716-728	2.6	16
332	Olfactometry Detection of Aroma Compounds <b>2017</b> , 379-400		1
331	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
330	Distinct fatty acid composition of some edible by-products from bovines fed high or low silage diets. <i>Food Science and Technology International</i> , <b>2017</b> , 23, 209-221	2.6	11
329	Effect of dietary selenium source (organic vs. mineral) and muscle pH on meat quality characteristics of pigs. <i>Food Science and Nutrition</i> , <b>2017</b> , 5, 94-102	3.2	22
328	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

327	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
326	Hypolipidemic, antiobesity and cardioprotective effects of sardinelle meat flour and its hydrolysates in high-fat and fructose diet fed Wistar rats. <i>Life Sciences</i> , <b>2017</b> , 176, 54-66	6.8	21
325	The ability of peptide extracts obtained at different dry cured ham ripening stages to bind aroma compounds. <i>Food Chemistry</i> , <b>2016</b> , 196, 9-16	8.5	24
324	The use of label-free mass spectrometry for relative quantification of sarcoplasmic proteins during the processing of dry-cured ham. <i>Food Chemistry</i> , <b>2016</b> , 196, 437-44	8.5	32
323	Peptidomic analysis of bioactive peptides in zebra blenny ( <i>Salaria basilisca</i> ) muscle protein hydrolysate exhibiting antimicrobial activity obtained by fermentation with <i>Bacillus mojavensis</i> A21. <i>Process Biochemistry</i> , <b>2016</b> , 51, 2186-2197	4.8	28
322	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
321	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. <i>Process Biochemistry</i> , <b>2016</b> , 51, 1511-1520	4.8	8
320	Antilisterial peptides from Spanish dry-cured hams: Purification and identification. <i>Food Microbiology</i> , <b>2016</b> , 59, 133-41	6	19
319	New insights into meat by-product utilization. <i>Meat Science</i> , <b>2016</b> , 120, 54-59	6.4	129
318	Bioactive Peptides in Foods <b>2016</b> , 395-400		8
317	Selective Determination of Lysine in Dry-Cured Meats Using a Sensor Based on Lysine- $\alpha$ -Oxidase Immobilised on a Nylon Membrane. <i>Food Analytical Methods</i> , <b>2016</b> , 9, 2484-2490	3.4	5
316	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
315	Time-dependent depletion of nitrite in pork/beef and chicken meat products and its effect on nitrite intake estimation. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2016</b> , 33, 186-92	3.2	13
314	Peptidomics as a tool for quality control in dry-cured ham processing. <i>Journal of Proteomics</i> , <b>2016</b> , 147, 98-107	3.9	15
313	Dry-Cured Meats <b>2016</b> ,		0
312	Gastrointestinal Endogenous Protein-Derived Bioactive Peptides: An in Vitro Study of Their Gut Modulatory Potential. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17, 482	6.3	15
311	Angiotensin I-converting enzyme inhibitory peptides FQPSF and LKYPI identified in <i>Bacillus subtilis</i> A26 hydrolysate of thornback ray muscle. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1604-1609	3.8	18
310	Evolution of proteolytic and physico-chemical characteristics of Norwegian dry-cured ham during its processing. <i>Meat Science</i> , <b>2016</b> , 121, 243-249	6.4	13

309	Differences in pig genotypes influence the generation of peptides in dry-cured ham processing. <i>Food Research International</i> , <b>2016</b> , 86, 74-82	7	16
308	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
307	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
306	Effect of dietary organic selenium on muscle proteolytic activity and water-holding capacity in pork. <i>Meat Science</i> , <b>2016</b> , 121, 1-11	6.4	27
305	Characterization of the peptide profile in Spanish Teruel, Italian Parma and Belgian dry-cured hams and its potential bioactivity. <i>Food Research International</i> , <b>2016</b> , 89, 638-646	7	33
304	Free amino acids and bioactive peptides profile of PastĒma during its processing. <i>Food Research International</i> , <b>2016</b> , 89, 194-201	7	14
303	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
302	A peptidomic approach to study the contribution of added casein proteins to the peptide profile in Spanish dry-fermented sausages. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 212, 41-8	5.8	31
301	Evidence of peptide oxidation from major myofibrillar proteins in dry-cured ham. <i>Food Chemistry</i> , <b>2015</b> , 187, 230-5	8.5	23
300	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
299	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
298	Optimisation of a simple and reliable label-free methodology for the relative quantitation of raw pork meat proteins. <i>Food Chemistry</i> , <b>2015</b> , 182, 74-80	8.5	20
297	Small peptides hydrolysis in dry-cured meats. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 212, 9-15	5.8	46
296	Titin-derived peptides as processing time markers in dry-cured ham. <i>Food Chemistry</i> , <b>2015</b> , 167, 326-39	8.5	36
295	Peptides naturally generated from ubiquitin-60S ribosomal protein as potential biomarkers of dry-cured ham processing time. <i>Food Control</i> , <b>2015</b> , 48, 102-107	6.2	22
294	Sources of variability in the analysis of meat nutrient coenzyme Q10 for food composition databases. <i>Food Control</i> , <b>2015</b> , 48, 151-154	6.2	4
293	Editorial overview: Food bioprocessing. <i>Current Opinion in Food Science</i> , <b>2015</b> , 1, vii-viii	9.8	2
292	Antihypertensive effect of peptides naturally generated during Iberian dry-cured ham processing. <i>Food Research International</i> , <b>2015</b> , 78, 71-78	7	34



291	Cardioprotective cryptides derived from fish and other food sources: generation, application, and future markets. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 1319-31	5.7	28
290	Optimization of Muscle Enzyme Colorimetric Tests for Rapid Detection of Exudative Pork Meats. <i>Food Analytical Methods</i> , <b>2014</b> , 7, 1903-1907	3.4	2
289	Dipeptidyl peptidase IV inhibitory peptides generated in Spanish dry-cured ham. <i>Meat Science</i> , <b>2014</b> , 96, 757-61	6.4	57
288	Bioactive peptides generated from meat industry by-products. <i>Food Research International</i> , <b>2014</b> , 65, 344-349	7	111
287	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, 759-65	6.4	37
286	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
285	Degradation of LIM domain-binding protein three during processing of Spanish dry-cured ham. <i>Food Chemistry</i> , <b>2014</b> , 149, 121-8	8.5	33
284	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
283	Bioprotective Cultures <b>2014</b> , 129-137		
282	Yeasts <b>2014</b> , 139-146		4
281	Methodologies for the Study of Microbial Ecology in Fermented Sausages <b>2014</b> , 177-188		
280	Functional Dry-Fermented Sausages <b>2014</b> , 241-250		1
279	Low-Sodium Products <b>2014</b> , 251-257		1
278	Production and Consumption of Fermented Meat Products <b>2014</b> , 7-11		4
277	Mediterranean Products <b>2014</b> , 301-312		
276	Northern European Products <b>2014</b> , 313-320		0
275	The Biochemistry of Meat and Fat <b>2014</b> , 47-54		
274	Ingredients <b>2014</b> , 55-67		2

273	Dry-Fermented Sausages and Ripened Meats: An Overview <b>2014</b> , 1-6		1
272	Flavor <b>2014</b> , 217-225		6
271	Toxic Compounds of Chemical Origin <b>2014</b> , 429-434		2
270	Composition and Nutrition <b>2014</b> , 227-240		
269	Partial replacement of sodium in meat and fish products by using magnesium salts. A review. <i>Plant and Soil</i> , <b>2013</b> , 368, 179-188	4.2	30
268	Identification of novel antioxidant peptides generated in Spanish dry-cured ham. <i>Food Chemistry</i> , <b>2013</b> , 138, 1282-8	8.5	99
267	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
266	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
265	Development and optimisation of a label-free quantitative proteomic procedure and its application in the assessment of genetically modified tomato fruit. <i>Proteomics</i> , <b>2013</b> , 13, 2016-30	4.8	28
264	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	3.9	53
263	Proteolysis follow-up in dry-cured meat products through proteomic approaches. <i>Food Research International</i> , <b>2013</b> , 54, 1292-1297	7	27
262	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
261	Nutritional pork meat compounds as affected by ham dry-curing. <i>Meat Science</i> , <b>2013</b> , 93, 53-60	6.4	22
260	Dry-Cured Ham <b>2013</b> , 147-160		
259	Primary Separation: Chromatography <b>2013</b> , 69-81		
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251	Lactobacillus sakei CRL1862 improves safety and protein hydrolysis in meat systems. <i>Journal of Applied Microbiology</i> , <b>2012</b> , 113, 1407-16	4.7	29
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248	Biochemistry of Fermented Meat <b>2012</b> , 331-343		5
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245	Retention Characteristics of Four Different HILIC Stationary Phases in the Analysis of Meat Polar Compounds. <i>Food Analytical Methods</i> , <b>2012</b> , 5, 604-612	3.4	8
244	Effect of brine thawing/salting on endogenous enzyme activity and sensory quality of Iberian dry-cured ham. <i>Food Microbiology</i> , <b>2012</b> , 29, 247-54	6	12
243	Essential Amino Acids <b>2012</b> , 3-24		4
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