

Marco Garcia-Vaquero

List of Publications by Year in descending order

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Version: 2024-02-01

55
papers

1,830
citations

331259

21
h-index

276539

41
g-index

61
all docs

61
docs citations

61
times ranked

1810
citing authors

#	ARTICLE	IF	CITATIONS
1	Overview of the application of innovative and emerging technologies in the bio-marine food sector. , 2022, , 1-12.		8
2	Equipment and recent advances in ultrasound technology. , 2022, , 35-61.		2
3	Potential of a fucoidan-rich <i>Ascophyllum nodosum</i> extract to reduce <i>Salmonella</i> shedding and improve gastrointestinal health in weaned pigs naturally infected with <i>Salmonella</i> . <i>Journal of Animal Science and Biotechnology</i> , 2022, 13, 39.	2.1	4
4	Evaluation of the chemical composition and nutritional potential of brown macroalgae commercialised in China. <i>Algal Research</i> , 2022, 64, 102683.	2.4	15
5	Evaluation of the Antibacterial and Prebiotic Potential of <i>Ascophyllum nodosum</i> and Its Extracts Using Selected Bacterial Members of the Pig Gastrointestinal Microbiota. <i>Marine Drugs</i> , 2022, 20, 41.	2.2	5
6	Wheat Germ Fermentation with <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> : Process Optimization for Enhanced Composition and Antioxidant Properties In Vitro. <i>Foods</i> , 2022, 11, 1125.	1.9	10
7	Cardioprotective Peptides from Milk Processing and Dairy Products: From Bioactivity to Final Products including Commercialization and Legislation. <i>Foods</i> , 2022, 11, 1270.	1.9	13
8	Bioactive Peptides from Algae: Traditional and Novel Generation Strategies, Structure-Function Relationships, and Bioinformatics as Predictive Tools for Bioactivity. <i>Marine Drugs</i> , 2022, 20, 317.	2.2	17
9	Molecular characteristics and antioxidant activity of laminarin extracted from the seaweed species <i>Laminaria hyperborea</i> , using hydrothermal-assisted extraction and a multi-step purification procedure. <i>Food Hydrocolloids</i> , 2021, 112, 106332.	5.6	58
10	Food applications. , 2021, , 207-238.		1
11	Innovative extraction technologies for high-value compounds. , 2021, , 309-350.		0
12	The development of analytical methods for the purity determination of fucoidan extracted from brown seaweed species. <i>International Journal of Biological Macromolecules</i> , 2021, 173, 90-98.	3.6	13
13	Antimicrobials from Seaweeds for Food Applications. <i>Marine Drugs</i> , 2021, 19, 211.	2.2	23
14	Consumer knowledge and attitudes towards microalgae as food: The case of Spain. <i>Algal Research</i> , 2021, 54, 102174.	2.4	63
15	Seasonal Variation of the Proximate Composition, Mineral Content, Fatty Acid Profiles and Other Phytochemical Constituents of Selected Brown Macroalgae. <i>Marine Drugs</i> , 2021, 19, 204.	2.2	32
16	Evaluation of Ultrasound, Microwave, Ultrasoundâ€“Microwave, Hydrothermal and High Pressure Assisted Extraction Technologies for the Recovery of Phytochemicals and Antioxidants from Brown Macroalgae. <i>Marine Drugs</i> , 2021, 19, 309.	2.2	24
17	Green extraction of proteins, umami and other free amino acids from brown macroalgae <i>Ascophyllum nodosum</i> and <i>Fucus vesiculosus</i> . <i>Journal of Applied Phycology</i> , 2021, 33, 4083-4091.	1.5	11
18	Influence of molecular weight fractionation on the antimicrobial and anticancer properties of a fucoidan rich-extract from the macroalgae <i>Fucus vesiculosus</i> . <i>International Journal of Biological Macromolecules</i> , 2021, 186, 994-1002.	3.6	25

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19	Developing seaweed/macroalgae as feed for pigs. Burleigh Dodds Series in Agricultural Science, 2021, , 229-254.	0.1	0
20	Microalgae as a source of pigments for food applications. , 2021, , 177-198.		5
21	Phlorotannins: A review of extraction methods, structural characteristics, bioactivities, bioavailability, and future trends. Algal Research, 2021, 60, 102484.	2.4	42
22	Innovative processing strategies and technologies to obtain hydrocolloids from macroalgae for food applications. Carbohydrate Polymers, 2020, 248, 116784.	5.1	46
23	Optimisation of Ultrasound Frequency, Extraction Time and Solvent for the Recovery of Polyphenols, Phlorotannins and Associated Antioxidant Activity from Brown Seaweeds. Marine Drugs, 2020, 18, 250.	2.2	90
24	Use of an NIR MEMS spectrophotometer and visible/NIR hyperspectral imaging systems to predict quality parameters of treated ground peppercorns. LWT - Food Science and Technology, 2020, 131, 109761.	2.5	14
25	Emerging extraction techniques: Microwave-assisted extraction. , 2020, , 207-224.		15
26	Exploring Ultrasound, Microwave and Ultrasoundâ€“Microwave Assisted Extraction Technologies to Increase the Extraction of Bioactive Compounds and Antioxidants from Brown Macroalgae. Marine Drugs, 2020, 18, 172.	2.2	124
27	Ultrasound-assisted processing of <i>Chlorella vulgaris</i> for enhanced protein extraction. Journal of Applied Phycology, 2020, 32, 1709-1718.	1.5	61
28	Conventional extraction techniques: Solvent extraction. , 2020, , 171-189.		21
29	Carotenoids from microalgae. , 2020, , 149-187.		8
30	Bioactive peptides and carbohydrates from seaweed for food applications: Natural occurrence, isolation, purification, and identification. Algal Research, 2020, 48, 101909.	2.4	132
31	Enhancing the Extraction of Polysaccharides and Antioxidants from Macroalgae Using Sequential Hydrothermal-Assisted Extraction Followed by Ultrasound and Thermal Technologies. Marine Drugs, 2019, 17, 457.	2.2	59
32	Analytical Methods and Advances to Evaluate Dietary Fiber. , 2019, , 165-197.		1
33	In Vitro and In Silico Approaches to Generating and Identifying Angiotensin-Converting Enzyme I Inhibitory Peptides from Green Macroalga <i>Ulva lactuca</i> . Marine Drugs, 2019, 17, 204.	2.2	50
34	Analytical Techniques for Phytochemical Estimation in Fruit Juices. , 2018, , 669-692.		1
35	Extraction and Yield Optimisation of Fucose, Glucans and Associated Antioxidant Activities from <i>Laminaria digitata</i> by Applying Response Surface Methodology to High Intensity Ultrasound-Assisted Extraction. Marine Drugs, 2018, 16, 257.	2.2	63
36	Relationship between the essential and toxic element concentrations and the proximate composition of different commercial and internal cuts of young beef. European Food Research and Technology, 2017, 243, 1869-1873.	1.6	5

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37	Assessment of the functional properties of protein extracted from the brown seaweed <i>Himantalia elongata</i> (Linnaeus) S. F. Gray. <i>Food Research International</i> , 2017, 99, 971-978.	2.9	77
38	Polysaccharides from macroalgae: Recent advances, innovative technologies and challenges in extraction and purification. <i>Food Research International</i> , 2017, 99, 1011-1020.	2.9	239
39	Trends in red biotechnology. , 2017, , 429-460.		9
40	Extraction of value-added compounds from microalgae. , 2017, , 461-483.		27
41	Microalgal proteins for feed, food and health. , 2017, , 347-368.		14
42	Bioactive Compounds from Fermented Food Products. <i>Food Engineering Series</i> , 2016, , 293-310.	0.3	12
43	Essential and toxic trace element concentrations in different commercial veal cuts in Spain. <i>Meat Science</i> , 2016, 121, 47-52.	2.7	25
44	Red and green macroalgae for fish and animal feed and human functional food development. <i>Food Reviews International</i> , 2016, 32, 15-45.	4.3	133
45	Preliminary results in the redox balance in healthy cats: influence of age and gender. <i>Journal of Feline Medicine and Surgery</i> , 2013, 15, 328-332.	0.6	5
46	Histochemistry evaluation of the oxidative stress and the antioxidant status in Cu-supplemented cattle. <i>Animal</i> , 2012, 6, 1435-1443.	1.3	15
47	Effect of moderate Cu supplementation on serum metabolites, enzymes and redox state in feedlot calves. <i>Research in Veterinary Science</i> , 2012, 93, 269-274.	0.9	11
48	The involvement of metallothionein in hepatic and renal Cd, Cu and Zn accumulation in pigs. <i>Livestock Science</i> , 2012, 150, 152-158.	0.6	9
49	Trace mineral status and toxic metal accumulation in extensive and intensive pigs in NW Spain. <i>Livestock Science</i> , 2012, 146, 47-53.	0.6	24
50	Effect of type of muscle and Cu supplementation on trace element concentrations in cattle meat. <i>Food and Chemical Toxicology</i> , 2011, 49, 1443-1449.	1.8	31
51	Influence of Cu supplementation on toxic and essential trace element status in intensive reared beef cattle. <i>Food and Chemical Toxicology</i> , 2011, 49, 3358-3366.	1.8	12
52	Evaluation of the need of copper supplementation in intensively reared beef cattle. <i>Livestock Science</i> , 2011, 137, 273-277.	0.6	18
53	The Interlobular Distribution of Copper in the Liver of Beef Calves on a High-Copper Diet. <i>Journal of Veterinary Diagnostic Investigation</i> , 2010, 22, 277-281.	0.5	13
54	Influence of breed on blood and tissue copper status in growing and finishing steers fed diets supplemented with copper. <i>Archives of Animal Nutrition</i> , 2010, 64, 98-110.	0.9	15

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55	Toxic and essential metals in liver, kidney and muscle of pigs at slaughter in Galicia, north-west Spain. Food Additives and Contaminants, 2007, 24, 943-954.	2.0	70