Isabel SÃ¡nchez-Alonso

List of Publications by Year
in descending order

40 papers	1,476 citations	377584 21 h-index	425179 34 g-index
42 all docs	42 docs citations	42 times ranked	1712 citing authors

#	Article	IF	Citations
1	Anisakis simplex (s.l.) resistance to the action of gastric enzymes depends upon previous treatments applied to infected fish mince and affects antigen release. Journal of the Science of Food and Agriculture, 2021, 101, 3908-3916.	1.7	1
2	Metagenomics Analysis Reveals an Extraordinary Inner Bacterial Diversity in Anisakids (Nematoda:) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.6	4
3	Thermal patterns of heat treated Anisakis L3-infected fishery products allow separation into low, intermediate and high risk groups of potential use in risk management. Food Control, 2021, 124, 107837.	2.8	3
4	The artificial digestion method underestimates the viability of Anisakis simplex (s.l.) L3 present in processed fish products. Food and Waterborne Parasitology, 2021, 23, e00121.	1.1	2
5	Calculation of full process freezing time in minced fish muscle. MethodsX, 2021, 8, 101292.	0.7	3
6	Quantitative Proteomics Comparison of Total Expressed Proteomes of Anisakis simplex Sensu Stricto, A. pegreffii, and Their Hybrid Genotype. Genes, 2020, 11, 913.	1.0	2
7	Protein Signatures to Trace Seafood Contamination and Processing. Foods, 2020, 9, 1751.	1.9	8
8	Freezing kinetic parameters influence allergenic and infective potential of Anisakis simplex L3 present in fish muscle. Food Control, 2020, 118, 107373.	2.8	8
9	Immunoreactive Proteins in the Esophageal Gland Cells of Anisakis Simplex Sensu Stricto Detected by MALDI-TOF/TOF Analysis. Genes, 2020, 11, 683.	1.0	8
10	Anisakis simplex products impair intestinal epithelial barrier function and occludin and zonula occludens-1 localisation in differentiated Caco-2 cells. PLoS Neglected Tropical Diseases, 2020, 14, e0008462.	1.3	11
11	Evaluation of the effects of weak oscillating magnetic fields applied during freezing on systems of different complexity. International Journal of Food Engineering, 2020, 16, .	0.7	1
12	Respiratory analysis as a tool to detect physiological changes in Anisakis larvae subjected to stress. Parasitology Research, 2019, 118, 1127-1135.	0.6	5
13	LF 1H NMR T2 relaxation rate as affected by water addition, NaCl and pH in fresh, frozen and cooked minced hake. Food Chemistry, 2019, 277, 229-237.	4.2	17
14	Pathogenic potential of Anisakis L3 after freezing in domestic freezers. Food Control, 2018, 84, 61-69.	2.8	24
15	Estimation of Quality in Frozen Fish by Low Field NMR. , 2018, , 1901-1916.		0
16	Estimation of Quality in Frozen Fish by Low Field NMR. , 2017, , 1-16.		1
17	New Alternatives in Seafood Restructured Products. Critical Reviews in Food Science and Nutrition, 2016, 56, 237-248.	5.4	32
18	Monitoring the Time and Temperature History of Frozen Hake (Merluccius merluccius, L.) Muscle by FTIR Spectroscopy of the Lipid Fraction. Food and Bioprocess Technology, 2015, 8, 112-119.	2.6	11

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19	Low-Field Nuclear Magnetic Resonance of Proton (1H LF NMR) Relaxometry for Monitoring the Time and Temperature History of Frozen Hake (Merluccius merluccius L.) Muscle. Food and Bioprocess Technology, 2015, 8, 2137-2145.	2.6	30
20	Estimation of frozen storage time or temperature by kinetic modeling of the Kramer shear resistance and water holding capacity (WHC) of hake (Merluccius merluccius, L.) muscle. Journal of Food Engineering, 2014, 120, 37-43.	2.7	36
21	Low field nuclear magnetic resonance (LF-NMR) relaxometry in hake (Merluccius merluccius, L.) muscle after different freezing and storage conditions. Food Chemistry, 2014, 153, 250-257.	4.2	126
22	Fibre-enriched seafood. , 2013, , 348-368.		2
23	Estimation of freezing storage time and quality changes in hake (Merluccius merluccius, L.) by low field NMR. Food Chemistry, 2012, 135, 1626-1634.	4.2	135
24	Vibrational spectroscopic analysis of hake (Merluccius merluccius L.) lipids during frozen storage. Food Chemistry, 2012, 132, 160-167.	4.2	51
25	Testing caffeic acid as a natural antioxidant in functional fish-fibre restructured products. LWT - Food Science and Technology, 2011, 44, 1149-1155.	2.5	25
26	First Processing Steps and the Quality of Wild and Farmed Fish. Journal of Food Science, 2011, 76, R1-5.	1.5	56
27	Instrumental Texture. , 2010, , 229-241.		1
28	Protein and water structural changes in fish surimi during gelation as revealed by isotopic H/D exchange and Raman spectroscopy. Food Chemistry, 2008, 106, 56-64.	4.2	125
29	Technological effect of red grape antioxidant dietary fibre added to minced fish muscle. International Journal of Food Science and Technology, 2008, 43, 1009-1018.	1.3	48
30	Hydroxytyrosol Prevents Oxidative Deterioration in Foodstuffs Rich in Fish Lipids. Journal of Agricultural and Food Chemistry, 2008, 56, 3334-3340.	2.4	72
31	Antioxidant protection of white grape pomace on restructured fish products during frozen storage. LWT - Food Science and Technology, 2008, 41, 42-50.	2.5	82
32	Developing functional seafood products. , 2008, , 331-362.		4
33	Inhibition of Hemoglobin-Mediated Oxidation of Regular and Lipid-Fortified Washed Cod Mince by a White Grape Dietary Fiber. Journal of Agricultural and Food Chemistry, 2007, 55, 5299-5305.	2.4	30
34	Effect of grape antioxidant dietary fibre on the prevention of lipid oxidation in minced fish: Evaluation by different methodologies. Food Chemistry, 2007, 101, 372-378.	4.2	133
35	Method for producing a functional protein concentrate from giant squid (Dosidicus gigas) muscle. Food Chemistry, 2007, 100, 48-54.	4.2	46
36	Wheat fiber as a functional ingredient in restructured fish products. Food Chemistry, 2007, 100, 1037-1043.	4.2	66

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37	Technological implications of addition of wheat dietary fibre to giant squid (Dosidicus gigas) surimi gels. Journal of Food Engineering, 2007, 81, 404-411.	2.7	43
38	Physical Study of Minced Fish Muscle with a White-Grape By-Product Added as an Ingredient. Journal of Food Science, 2007, 72, E94-E101.	1.5	31
39	Effect of wheat fibre in frozen stored fish muscular gels. European Food Research and Technology, 2006, 223, 571-576.	1.6	32
40	New applications of fibres in foods: Addition to fishery products. Trends in Food Science and Technology, 2005, 16, 458-465.	7.8	160