# MarÃ-a Carmen GÃ³mez-GuillÃ©n

List of Publications by Year
in descending order



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|---|---|---|---|
| 185 papers | 12,551 citations | 23500 58 h-index | 28224 105 g-index |
| 187 all docs | 187 docs citations | 187 times ranked | 9324 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Functional and bioactive properties of collagen and gelatin from alternative sources: A review. Food Hydrocolloids, 2011, 25, 1813-1827. | 5.6 | 1,432 |
| 2 | Structural and physical properties of gelatin extracted from different marine species: a comparative study. Food Hydrocolloids, 2002, 16, 25-34. | 5.6 | 659 |
| 3 | Biodegradable gelatinâ€“chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. Food Microbiology, 2010, 27, 889-896. | 2.1 | 534 |
| 4 | Fish gelatin: a renewable material for developing active biodegradable films. Trends in Food Science and Technology, 2009, 20, 3-16. | 7.8 | 394 |
| 5 | Antioxidant and functional properties of gelatin hydrolysates obtained from skin of sole and squid. Food Chemistry, 2009, 114, 976-983. | 4.2 | 252 |
| 6 | Edible films made from tuna-fish gelatin with antioxidant extracts of two different murta ecotypes leaves (Ugni molinae Turcz). Food Hydrocolloids, 2007, 21, 1133-1143. | 5.6 | 240 |
| 7 | Contribution of Leu and Hyp residues to antioxidant and ACE-inhibitory activities of peptide sequences isolated from squid gelatin hydrolysate. Food Chemistry, 2011, 125, 334-341. | 4.2 | 227 |
| 8 | Antioxidant properties of tuna-skin and bovine-hide gelatin films induced by the addition of oregano and rosemary extracts. Food Chemistry, 2009, 112, 18-25. | 4.2 | 201 |
| 9 | Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. Food Research International, 2011, 44, 1044-1051. | 2.9 | 195 |
| 10 | A chitosanâ€“gelatin blend as a coating for fish patties. Food Hydrocolloids, 2005, 19, 303-311. | 5.6 | 191 |
| 11 | Effects of gelatin origin, bovine-hide and tuna-skin, on the properties of compound gelatinâ€“chitosan films. Food Hydrocolloids, 2011, 25, 1461-1469. | 5.6 | 184 |
| 12 | Incorporation of antioxidant borage extract into edible films based on sole skin gelatin or a commercial fish gelatin. Journal of Food Engineering, 2009, 92, 78-85. | 2.7 | 182 |
| 13 | Effect of functional edible films and high pressure processing on microbial and oxidative spoilage in cold-smoked sardine (Sardina pilchardus). Food Chemistry, 2007, 105, 511-520. | 4.2 | 181 |
| 14 | Structural properties of films and rheology of film-forming solutions based on chitosan and chitosan-starch blend enriched with murta leaf extract. Food Hydrocolloids, 2013, 31, 458-466. | 5.6 | 174 |
| 15 | Structural and functional properties of soy protein isolate and cod gelatin blend films. Food Hydrocolloids, 2009, 23, 2094-2101. | 5.6 | 166 |
| 16 | Gel properties of collagens from skins of cod (Gadus morhua) and hake (Merluccius merluccius) and their modification by the coenhancers magnesium sulphate, glycerol and transglutaminase. Food Chemistry, 2001, 74, 161-167. | 4.2 | 157 |
| 17 | Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. Food Hydrocolloids, 2009, 23, 53-61. | 5.6 | 153 |
| 18 | Natural Additives in Bioactive Edible Films and Coatings: Functionality and Applications in Foods. Food Engineering Reviews, 2013, 5, 200-216. | 3.1 | 150 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Sunflower protein films incorporated with clove essential oil have potential application for the preservation of fish patties. Food Hydrocolloids, 2013, 33, 74-84. | 5.6 | 144 |
| 20 | Chemical Interactions of Nonmuscle Proteins in the Network of Sardine (Sardina pilchardus) Muscle Gels. LWT - Food Science and Technology, 1997, 30, 602-608. | 2.5 | 139 |
| 21 | Physical and functional characterization of active fish gelatin films incorporated with lignin. Food Hydrocolloids, 2013, 30, 163-172. | 5.6 | 139 |
| 22 | Extracting Conditions for Megrim (Lepidorhombus boscii) Skin Collagen Affect Functional Properties of the Resulting Gelatin. Journal of Food Science, 2000, 65, 434-438. | 1.5 | 135 |
| 23 | Physico-chemical and film-forming properties of bovine-hide and tuna-skin gelatin: A comparative study. Journal of Food Engineering, 2009, 90, 480-486. | 2.7 | 135 |
| 24 | Antioxidant activity of several marine skin gelatins. LWT - Food Science and Technology, 2011, 44, 407-413. | 2.5 | 126 |
| 25 | The effect of added salts on the viscoelastic properties of fish skin gelatin. Food Chemistry, 2000, 70, 71-76. | 4.2 | 124 |
| 26 | Polymer blending effects on the physicochemical and structural features of the chitosan/poly(vinyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 5.6 | 122 |
| 27 | Effects of agar films incorporated with fish protein hydrolysate or clove essential oil on flounder (Paralichthys orbignyanus) fillets shelf-life. Food Hydrocolloids, 2018, 81, 351-363. | 5.6 | 119 |
| 28 | Active nanocomposite films based on soy proteins-montmorillonite- clove essential oil for the preservation of refrigerated bluefin tuna ( Thunnus thynnus ) fillets. International Journal of Food Microbiology, 2018, 266, 142-149. | 2.1 | 117 |
| 29 | A state-of-the-art review on the elaboration of fish gelatin as bioactive packaging: Special emphasis on nanotechnology-based approaches. Trends in Food Science and Technology, 2018, 79, 125-135. | 7.8 | 111 |
| 30 | Quality of thawed deepwater pink shrimp (Parapenaeus longirostris) treated with melanosis-inhibiting formulations during chilled storage. International Journal of Food Science and Technology, 2007, 42, 1029-1038. | 1.3 | 105 |
| 31 | Extraction of Gelatin from Megrim (Lepidorhombus boscii) Skins with Several Organic Acids. Journal of Food Science, 2001, 66, 213-216. | 1.5 | 103 |
| 32 | Use of lactic acid for extraction of fish skin gelatin. Food Hydrocolloids, 2005, 19, 941-950. | 5.6 | 102 |
| 33 | Chitosan coatings enriched with active shrimp waste for shrimp preservation. Food Control, 2015, 54, 259-266. | 2.8 | 102 |
| 34 | Antioxidant film development from unrefined extracts of brown seaweeds Laminaria digitata and Ascophyllum nodosum. Food Hydrocolloids, 2014, 37, 100-110. | 5.6 | 100 |
| 35 | Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. Food Chemistry, 2014, 156, 144-150. | 4.2 | 97 |
| 36 | Physical and chemical properties of tuna-skin and bovine-hide gelatin films with added aqueous oregano and rosemary extracts. Food Hydrocolloids, 2009, 23, 1334-1341. | 5.6 | 92 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Biological Characteristics Affect the Quality of Farmed Atlantic Salmon and Smoked Muscle. Journal of Food Science, 2000, 65, 53-60. | 1.5 | 90 |
| 38 | Improvement of the antioxidant properties of squid skin gelatin films by the addition of hydrolysates from squid gelatin. Food Hydrocolloids, 2009, 23, 1322-1327. | 5.6 | 88 |
| 39 | Role of lignosulphonate in properties of fish gelatin films. Food Hydrocolloids, 2012, 27, 60-71. | 5.6 | 84 |
| 40 | Identification of ace-inhibitory peptides from squid skin collagen after in vitro gastrointestinal digestion. Food Research International, 2013, 54, 790-795. | 2.9 | 84 |
| 41 | Fat Content and Fillet Shape of Atlantic Salmon: Relevance for Processing Yield and Quality of Raw and Smoked Products. Journal of Food Science, 2001, 66, 1348-1354. | 1.5 | 83 |
| 42 | Characterization and storage stability of astaxanthin esters, fatty acid profile and Î±-tocopherol of lipid extract from shrimp (L. vannamei) waste with potential applications as food ingredient. Food Chemistry, 2017, 216, 37-44. | 4.2 | 83 |
| 43 | Development of edible films based on differently processed Atlantic halibut (Hippoglossus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T | 5.6 | 82 |
| 44 | Lessening of high-pressure-induced changes in Atlantic salmon muscle by the combined use of a fish gelatinâ€“lignin film. Food Chemistry, 2011, 125, 595-606. | 4.2 | 78 |
| 45 | Collagen characteristics of farmed Atlantic salmon with firm and soft fillet texture. Food Chemistry, 2012, 134, 678-685. | 4.2 | 76 |
| 46 | Antimicrobial and antioxidant chitosan solutions enriched with active shrimp (Litopenaeus vannamei) waste materials. Food Hydrocolloids, 2014, 35, 710-717. | 5.6 | 76 |
| 47 | Characterization of gelatin gels induced by high pressure. Food Hydrocolloids, 2002, 16, 197-205. | 5.6 | 75 |
| 48 | Xyloglucan, a Plant Polymer with Barrier Protective Properties over the Mucous Membranes: An Overview. International Journal of Molecular Sciences, 2018, 19, 673. | 1.8 | 75 |
| 49 | Extraction of gelatin from fish skins by high pressure treatment. Food Hydrocolloids, 2005, 19, 923-928. | 5.6 | 74 |
| 50 | Functionality of Lactobacillus acidophilus and Bifidobacterium bifidum incorporated to edible coatings and films. Innovative Food Science and Emerging Technologies, 2012, 16, 277-282. | 2.7 | 71 |
| 51 | Antimicrobial Activity of Composite Edible Films Based on Fish Gelatin and Chitosan Incorporated with Clove Essential Oil. Journal of Aquatic Food Product Technology, 2009, 18, 46-52. | 0.6 | 69 |
| 52 | Effect of chemical composition and sonication procedure on properties of food-grade soy lecithin liposomes with added glycerol. Food Research International, 2017, 100, 541-550. | 2.9 | 69 |
| 53 | Physico-chemical and film forming properties of giant squid (Dosidicus gigas) gelatin. Food Hydrocolloids, 2009, 23, 585-592. | 5.6 | 68 |
| 54 | Role of sepiolite in the release of active compounds from gelatinâ€“egg white films. Food Hydrocolloids, 2012, 27, 475-486. | 5.6 | 68 |

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|---|---|---|---|
| 55 | Characterisation and tissue distribution of polyphenol oxidase of deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Over | 4.2 | 66 |
| 56 | Effect of freezing fish skins on molecular and rheological properties of extracted gelatin. Food Hydrocolloids, 2003, 17, 281-286. | 5.6 | 65 |
| 57 | Freeze-dried phosphatidylcholine liposomes encapsulating various antioxidant extracts from natural waste as functional ingredients in surimi gels. Food Chemistry, 2018, 245, 525-535. | 4.2 | 64 |
| 58 | Recovery, viscoelastic and functional properties of Barbel skin gelatine: Investigation of anti-DPP-IV and anti-prolyl endopeptidase activities of generated gelatine polypeptides. Food Chemistry, 2015, 168, 478-486. | 4.2 | 60 |
| 59 | Microcapsules containing astaxanthin from shrimp waste as potential food coloring and functional ingredient: Characterization, stability, and bioaccessibility. LWT - Food Science and Technology, 2016, 70, 229-236. | 2.5 | 59 |
| 60 | Effectiveness of Onboard Application of 4â€Hexylresorcinol in Inhibiting Melanosis in Shrimp (Parapenaeus longirostris). Journal of Food Science, 2004, 69, C643. | 1.5 | 58 |
| 61 | Sea bream bones and scales as a source of gelatin and ACE inhibitory peptides. LWT - Food Science and Technology, 2014, 55, 579-585. | 2.5 | 58 |
| 62 | Release of volatile compounds and biodegradability of active soy protein lignin blend films with added citronella essential oil. Food Control, 2014, 44, 7-15. | 2.8 | 58 |
| 63 | Evaluation of lipid oxidation in horse mackerel patties covered with borage-containing film during frozen storage. Food Chemistry, 2011, 124, 1393-1403. | 4.2 | 57 |
| 64 | Characteristics and functional properties of gelatin extracted from squid (Loligo vulgaris) skin. LWT - Food Science and Technology, 2016, 65, 924-931. | 2.5 | 53 |
| 65 | Release of cinnamon essential oil from polysaccharide bilayer films and its use for microbial growth inhibition in chilled shrimps. LWT - Food Science and Technology, 2014, 59, 989-995. | 2.5 | 52 |
| 66 | Encapsulation of food waste compounds in soy phosphatidylcholine liposomes: Effect of freeze-drying, storage stability and functional aptitude. Journal of Food Engineering, 2018, 223, 132-143. | 2.7 | 52 |
| 67 | Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. Food Chemistry, 2005, 93, 17-23. | 4.2 | 51 |
| 68 | Exploration of the antioxidant and antimicrobial capacity of two sunflower protein concentrate films with naturally present phenolic compounds. Food Hydrocolloids, 2012, 29, 374-381. | 5.6 | 51 |
| 69 | The role of salt washing of fish skins in chemical and rheological properties of gelatin extracted. Food Hydrocolloids, 2005, 19, 951-957. | 5.6 | 49 |
| 70 | Shrimp (Litopenaeus vannamei) muscle proteins as source to develop edible films. Food Hydrocolloids, 2014, 41, 86-94. | 5.6 | 47 |
| 71 | Effect of microbial transglutaminase on the functional properties of megrim (Lepidorhombus boscii) skin gelatin. Journal of the Science of Food and Agriculture, 2001, 81, 665-673. | 1.7 | 46 |
| 72 | Storage of dried fish skins on quality characteristics of extracted gelatin. Food Hydrocolloids, 2005, 19, 958-963. | 5.6 | 44 |

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|---|---|---|---|
| 73 | Polyphenol-rich extract from murta leaves on rheological properties of film-forming solutions based on different hydrocolloid blends. Journal of Food Engineering, 2014, 140, 28-38. | 2.7 | 44 |
| 74 | Horse mackerel (Trachurus trachurus) fillets biopreservation by using gallic acid and chitosan coatings. Food Control, 2021, 120, 107511. | 2.8 | 44 |
| 75 | The effect of brine composition and pH on the yield and nature of water-soluble proteins extractable from brined muscle of cod (). Food Chemistry, 2005, 92, 71-77. | 4.2 | 43 |
| 76 | Functional and Thermal Gelation Properties of Squid Mantle Proteins Affected by Chilled and Frozen Storage. Journal of Food Science, 2003, 68, 1962-1967. | 1.5 | 42 |
| 77 | Compositional properties and bioactive potential of waste material from shrimp cooking juice. LWT - Food Science and Technology, 2013, 54, 87-94. | 2.5 | 42 |
| 78 | Effect of chitosan and microbial transglutaminase on the gel forming ability of horse mackerel (Trachurus spp.) muscle under high pressure. Food Research International, 2005, 38, 103-110. | 2.9 | 41 |
| 79 | Effect of brine salting at different pHs on the functional properties of cod muscle proteins after subsequent dry salting. Food Chemistry, 2006, 94, 123-129. | 4.2 | 41 |
| 80 | The effect of several cooking treatments on subsequent chilled storage of thawed deepwater pink shrimp (Parapenaeus longirostris) treated with different melanosis-inhibiting formulas. LWT - Food Science and Technology, 2009, 42, 1335-1344. | 2.5 | 41 |
| 81 | Comparative study between film and coating packaging based on shrimp concentrate obtained from marine industrial waste for fish sausage preservation. Food Control, 2016, 70, 325-332. | 2.8 | 41 |
| 82 | High pressure effects on the quality and preservation of cold-smoked dolphinfish (Coryphaena) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38 | 4.2 | 40 |
| 83 | Structure, Functionality, and Active Release of Nanoclayâ€“Soy Protein Films Affected by Clove Essential Oil. Food and Bioprocess Technology, 2016, 9, 1937-1950. | 2.6 | 40 |
| 84 | Sodium replacement in the cod () muscle salting process. Food Chemistry, 2005, 93, 125-133. | 4.2 | 39 |
| 85 | Development of active films of chitosan isolated by mild extraction with added protein concentrate from shrimp waste. Food Hydrocolloids, 2015, 43, 91-99. | 5.6 | 39 |
| 86 | Encapsulation of antioxidant sea fennel (Crithmum maritimum) aqueous and ethanolic extracts in freeze-dried soy phosphatidylcholine liposomes. Food Research International, 2019, 119, 665-674. | 2.9 | 39 |
| 87 | Enzyme-assisted extraction of Î²/Î¹-hybrid carrageenan from Mastocarpus stellatus for obtaining bioactive ingredients and their application for edible active film development. Food and Function, 2014, 5, 319-329. | 2.1 | 37 |
| 88 | Functional characterisation of muscle and skin collagenous material from hake (Merluccius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 T | 4.2 | 36 |
| 89 | Gelatin prepared from European eel (Anguilla anguilla) skin: Physicochemical, textural, viscoelastic and surface properties. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 529, 643-650. | 2.3 | 36 |
| 90 | Melanosis inhibition and SO2residual levels in shrimps (Parapenaeus longirostris) after different sulfite-based treatments. Journal of the Science of Food and Agriculture, 2005, 85, 1143-1148. | 1.7 | 35 |

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| 91 | Spraying of 4-hexylresorcinol based formulations to prevent enzymatic browning in Norway lobsters (Nephrops norvegicus) during chilled storage. Food Chemistry, 2007, 100, 147-155. | 4.2 | 35 |
| 92 | Development, properties, and stability of antioxidant shrimp muscle protein films incorporating carotenoid-containing extracts from food by-products. LWT - Food Science and Technology, 2015, 64, 189-196. | 2.5 | 34 |
| 93 | Incorporation of liposomes containing squid tunic <scp>ACE</scp>â€inhibitory peptides into fish gelatin. Journal of the Science of Food and Agriculture, 2016, 96, 769-776. | 1.7 | 34 |
| 94 | Melanosis inhibition and 4-hexylresorcinol residual levels in deepwater pink shrimp (Parapenaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 | 1.6 | 33 |
| 95 | High pressure technology as a tool to obtain high quality carpaccio and carpaccio-like products from fish. Innovative Food Science and Emerging Technologies, 2009, 10, 148-154. | 2.7 | 33 |
| 96 | Effect of heating temperature and sodium chloride concentration on ultrastructure and texture of gels made from giant squid (Dosidicus gigas) with addition of starch,l-carrageenan and egg white. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 221-227. | 0.7 | 32 |
| 97 | Antioxidant properties of green tea extract incorporated to fish gelatin films after simulated gastrointestinal enzymatic digestion. LWT - Food Science and Technology, 2013, 53, 445-451. | 2.5 | 32 |
| 98 | Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. Food Research International, 2020, 137, 109613. | 2.9 | 32 |
| 99 | The effect of rosemary extract and omega-3 unsaturated fatty acids on the properties of gels made from the flesh of mackerel (Scomber scombrus) by high pressure and heat treatments. Food Chemistry, 2002, 79, 1-8. | 4.2 | 31 |
| 100 | Rheological Properties of Gels Made from High- and Low-Quality Sardine (Sardina pilchardus) Mince with Added Nonmuscle Proteins. Journal of Agricultural and Food Chemistry, 1996, 44, 746-750. | 2.4 | 30 |
| 101 | Presence of hemocyanin with diphenoloxidase activity in deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 | 4.2 | 30 |
| 102 | Evidence of an active laccase-like enzyme in deepwater pink shrimp (Parapenaeus longirostris). Food Chemistry, 2008, 108, 624-632. | 4.2 | 30 |
| 103 | Influencia de la subespecie, estacionalidad y procedimientos de estabilizaciÃ³n en la aptitud gelificante del mÃºsculo de sardina (Sardina pilchardus) congelado/Influence of subspecies, season and stabilization procedures in gel-forming ability of frozen minced muscle of sardine (Sardina) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf | 1.1 | 29 |
| 104 | Thermally Induced Aggregation of Giant Squid (Dosidicus gigas) Mantle Proteins. Physicochemical Contribution of Added Ingredients. Journal of Agricultural and Food Chemistry, 1998, 46, 3440-3446. | 2.4 | 29 |
| 105 | Characterization of phenoloxidase activity of carapace and viscera from cephalothorax of Norway lobster (Nephrops norvegicus). LWT - Food Science and Technology, 2010, 43, 1240-1245. | 2.5 | 29 |
| 106 | The effect of the combined use of high pressure treatment and antimicrobial edible film on the quality of salmon carpaccio. International Journal of Food Microbiology, 2018, 283, 28-36. | 2.1 | 29 |
| 107 | Thermal Aggregation of Sardine Muscle Proteins during Processing. Journal of Agricultural and Food Chemistry, 1996, 44, 3625-3630. | 2.4 | 28 |
| 108 | Thermal gelation properties of two different composition sardine (Sardina pilchardus) muscles with addition of non-muscle proteins and hydrocolloids. Food Chemistry, 1997, 58, 81-87. | 4.2 | 28 |

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| 109 | Autolysis and Protease Inhibition Effects on Dynamic Viscoelastic Properties during Thermal Gelation of Squid Muscle. Journal of Food Science, 2002, 67, 2491-2496. | 1.5 | 28 |
| 110 | Alternative fish species for coldâ€smoking process. International Journal of Food Science and Technology, 2009, 44, 1525-1535. | 1.3 | 28 |
| 111 | Integral Mastocarpus stellatus use for antioxidant edible film development. Food Hydrocolloids, 2014, 40, 128-137. | 5.6 | 28 |
| 112 | Obtaining of functional components from cooked shrimp (Penaeus vannamei) by enzymatic hydrolysis. Food Bioscience, 2016, 15, 55-63. | 2.0 | 28 |
| 113 | Antimicrobial and rheological properties of chitosan as affected by extracting conditions and humidity exposure. LWT - Food Science and Technology, 2015, 60, 802-810. | 2.5 | 27 |
| 114 | Salt, Nonmuscle Proteins, and Hydrocolloids Affecting Rigidity Changes during Gelation of Giant Squid (Dosidicus gigas). Journal of Agricultural and Food Chemistry, 1997, 45, 616-621. | 2.4 | 26 |
| 115 | Controlled atmosphere as coadjuvant to chilled storage for prevention of melanosis in shrimps (Parapenaeus longirostris). European Food Research and Technology, 2005, 220, 125-130. | 1.6 | 26 |
| 116 | Influence of mono- and divalent salts on water loss and properties of dry salted cod fillets. LWT - Food Science and Technology, 2013, 53, 387-394. | 2.5 | 26 |
| 117 | Characterization and storage stability of spray dried soy-rapeseed lecithin/trehalose liposomes loaded with a tilapia viscera hydrolysate. Innovative Food Science and Emerging Technologies, 2021, 71, 102708. | 2.7 | 26 |
| 118 | Addition of hydrocolloids and non-muscle proteins to sardine (Sardina pilchardus) mince gels. Food Chemistry, 1996, 56, 421-427. | 4.2 | 25 |
| 119 | Carboxymethyl cellulose films containing nanoliposomes loaded with an angiotensin-converting enzyme inhibitory collagen hydrolysate. Food Hydrocolloids, 2019, 94, 553-560. | 5.6 | 25 |
| 120 | Changes in structural integrity of sodium caseinate films by the addition of nanoliposomes encapsulating an active shrimp peptide fraction. Journal of Food Engineering, 2019, 244, 47-54. | 2.7 | 24 |
| 121 | Oxidative stability, volatile components and polycyclic aromatic hydrocarbons of cold-smoked sardine (Sardina pilchardus) and dolphinfish (Coryphaena hippurus). LWT - Food Science and Technology, 2011, 44, 1517-1524. | 2.5 | 23 |
| 122 | Improvement of giant squid ( Dosidicus gigas ) muscle gelation by using gelling ingredients. European Food Research and Technology, 1997, 204, 379-384. | 0.6 | 22 |
| 123 | The effect of high-pressure treatment on functional components of shrimp ( Litopenaeus vannamei ) cephalothorax. Innovative Food Science and Emerging Technologies, 2016, 34, 154-160. | 2.7 | 21 |
| 124 | Bioaccessibility and antimicrobial properties of a shrimp demineralization extract blended with chitosan as wrapping material in ready-to-eat raw salmon. Food Chemistry, 2019, 276, 342-349. | 4.2 | 21 |
| 125 | Structural features of myofibrillar fish protein interacting with phosphatidylcholine liposomes. Food Research International, 2020, 137, 109687. | 2.9 | 21 |
| 126 | Seasonal changes and preliminary characterization of cathepsin Dâ€like activity in sardine ( Sardina) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 | 2.3 | 20 |

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|---|---|---|---|
| 127 | Chemical and microbial quality indexes of Norwegian lobsters (Nephrops norvegicus) dusted with sulphites. International Journal of Food Science and Technology, 2008, 43, 1099-1110. | 1.3 | 20 |
| 128 | A Novel Functional Wrapping Design by Complexation of Îµ-Polylysine with Liposomes Entrapping Bioactive Peptides. Food and Bioprocess Technology, 2016, 9, 1113-1124. | 2.6 | 20 |
| 129 | Bioactive and technological functionality of a lipid extract from shrimp (L. vannamei) cephalothorax. LWT - Food Science and Technology, 2018, 89, 704-711. | 2.5 | 20 |
| 130 | Partial protease activity characterization of squid (Todaropsis eblanae) mantle / CaracterizaciÃ³n parcial de la actividad proteolÃ±tica del manto de pota (Todaropsis eblanae). Food Science and Technology International, 1999, 5, 391-396. | 1.1 | 19 |
| 131 | Influence of Salmon Provenance and Smoking Process on Muscle Functional Characteristics. Journal of Food Science, 2003, 68, 1155-1160. | 1.5 | 19 |
| 132 | Enzymatic hydrolysis of fish gelatin under high pressure treatment. International Journal of Food Science and Technology, 2011, 46, 1129-1136. | 1.3 | 19 |
| 133 | Antioxidant, ACE-Inhibitory, and Antimicrobial Activities of Peptide Fractions Obtained From Dried Giant Squid Tunics. Journal of Aquatic Food Product Technology, 2016, 25, 444-455. | 0.6 | 19 |
| 134 | Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 2: Egg yolk. Innovative Food Science and Emerging Technologies, 2018, 49, 176-183. | 2.7 | 19 |
| 135 | Influence of frozen storage on textural properties of sardine (Sardina pilchardus) mince gels. Food Chemistry, 1997, 60, 85-93. | 4.2 | 18 |
| 136 | Addition of microbial transglutaminase and protease inhibitors to improve gel properties of frozen squid muscle. European Food Research and Technology, 2002, 214, 377-381. | 1.6 | 16 |
| 137 | Transglutaminase activity in pressure-induced gelation assisted by prior setting. Food Chemistry, 2005, 90, 751-758. | 4.2 | 16 |
| 138 | Role of Sulfites and 4-Hexylresorcinol in Microbial Growth and Melanosis Prevention of Deepwater Pink Shrimp (Parapenaeus longirostris) Using a Controlled Atmosphere. Journal of Food Protection, 2005, 68, 98-104. | 0.8 | 16 |
| 139 | Quality of Norway lobster (Nephrops norwegicus) treated with a 4-hexylresorcinol-based formulation. European Food Research and Technology, 2006, 222, 425-431. | 1.6 | 16 |
| 140 | Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 1: Egg white. Innovative Food Science and Emerging Technologies, 2017, 44, 131-138. | 2.7 | 16 |
| 141 | Quercetin properties as a functional ingredient in omega-3 enriched fish gels fed to rats. Journal of the Science of Food and Agriculture, 2005, 85, 1651-1659. | 1.7 | 15 |
| 142 | Glycosaminoglycans from grey triggerfish and smooth hound skins: Rheological, Anti-inflammatory and wound healing properties. International Journal of Biological Macromolecules, 2018, 118, 965-975. | 3.6 | 15 |
| 143 | Several melanosis-inhibiting formulas to enhance the quality of deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Ove | 2.7 | 15 |
| 144 | Effect of natural compounds alternative to commercial antimelanosics on polyphenol oxidase activity and microbial growth in cultured prawns (Marsupenaeus tiger) during chilled storage. European Food Research and Technology, 2006, 223, 7-15. | 1.6 | 14 |

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|---|---|---|---|
| 145 | Influence of added salt and non-muscle proteins on the rheology and ultrastructure of gels made from minced flesh of sardine (Sardina pilchardus). Food Chemistry, 1997, 58, 193-202. | 4.2 | 13 |
| 146 | Recovery and Functionality of Wash Water Protein from Krill Processing. Journal of Agricultural and Food Chemistry, 1998, 46, 3300-3304. | 2.4 | 13 |
| 147 | Use of image analysis to determine fat and connective tissue in salmon muscle. European Food Research and Technology, 1999, 209, 104-107. | 1.6 | 13 |
| 148 | Functional stability of gelatinâ€“lignosulphonate films and their feasibility to preserve sardine fillets during chilled storage in combination with high pressure treatment. Innovative Food Science and Emerging Technologies, 2013, 19, 95-103. | 2.7 | 13 |
| 149 | The effect of different melanosis-inhibiting blends on the quality of frozen deep-water rose shrimp (Parapenaeus longirostris). Food Control, 2020, 109, 106889. | 2.8 | 13 |
| 150 | Entrapment of natural compounds in spray-dried and heat-dried iota-carrageenan matrices as functional ingredients insurimigels. Food and Function, 2021, 12, 2137-2147. | 2.1 | 13 |
| 151 | Simple and efficient hydrolysis procedure for full utilization of the seaweed Mastocarpus stellatus to produce antioxidant films. Food Hydrocolloids, 2016, 56, 277-284. | 5.6 | 12 |
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