

MarÃ-a Carmen GÃ³mez-GuillÃ©n

List of Publications by Year in descending order

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Version: 2024-02-01

185
papers

12,551
citations

23500

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105
g-index

187
all docs

187
docs citations

187
times ranked

9324
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Extraction and characterization of Argentine red shrimp (<i>Pleoticus muelleri</i>) phospholipids as raw material for liposome production. <i>Food Chemistry</i> , 2022, 374, 131766. | 4.2 | 8 |
| 2 | Anti-Inflammatory Properties, Bioaccessibility and Intestinal Absorption of Sea Fennel (<i>Crithmum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 1.7 | 10 |
| 3 | The role of the drying method on fish oil entrapment in a fish muscle protein λ λ -carrageenan λ fish protein hydrolysate wall matrix and the properties of colloidal dispersions. <i>Food Hydrocolloids</i> , 2022, 131, 107799. | 5.6 | 8 |
| 4 | Horse mackerel (<i>Trachurus trachurus</i>) fillets biopreservation by using gallic acid and chitosan coatings. <i>Food Control</i> , 2021, 120, 107511. | 2.8 | 44 |
| 5 | Drying soy phosphatidylcholine liposomal suspensions in alginate matrix: Effect of drying methods on physico-chemical properties and stability. <i>Food Hydrocolloids</i> , 2021, 111, 106357. | 5.6 | 8 |
| 6 | The preferential use of a soy-rapeseed lecithin blend for the liposomal encapsulation of a tilapia viscera hydrolysate. <i>LWT - Food Science and Technology</i> , 2021, 139, 110530. | 2.5 | 12 |
| 7 | Entrapment of natural compounds in spray-dried and heat-dried iota-carrageenan matrices as functional ingredients in <i>surimi</i> gels. <i>Food and Function</i> , 2021, 12, 2137-2147. | 2.1 | 13 |
| 8 | Physicochemical, Antioxidant, and Anti-Inflammatory Properties of Rapeseed Lecithin Liposomes Loading a Chia (<i>Salvia hispanica</i> L.) Seed Extract. <i>Antioxidants</i> , 2021, 10, 693. | 2.2 | 7 |
| 9 | Characterization and storage stability of spray dried soy-rapeseed lecithin/trehalose liposomes loaded with a tilapia viscera hydrolysate. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 71, 102708. | 2.7 | 26 |
| 10 | Yogurt Fortification by the Addition of Microencapsulated Stripped Weakfish (<i>Cynoscion guatucupa</i>) Protein Hydrolysate. <i>Antioxidants</i> , 2021, 10, 1567. | 2.2 | 12 |
| 11 | Characterization, stability, and in vivo effects in <i>Caenorhabditis elegans</i> of microencapsulated protein hydrolysates from stripped weakfish (<i>Cynoscion guatucupa</i>) industrial byproducts. <i>Food Chemistry</i> , 2021, 364, 130380. | 4.2 | 10 |
| 12 | The effect of different melanosis-inhibiting blends on the quality of frozen deep-water rose shrimp (<i>Parapenaeus longirostris</i>). <i>Food Control</i> , 2020, 109, 106889. | 2.8 | 13 |
| 13 | Functional aptitude of hake minces with added TMAO-demethylase inhibitors during frozen storage. <i>Food Chemistry</i> , 2020, 309, 125683. | 4.2 | 7 |
| 14 | Structural features of myofibrillar fish protein interacting with phosphatidylcholine liposomes. <i>Food Research International</i> , 2020, 137, 109687. | 2.9 | 21 |
| 15 | Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. <i>Food Research International</i> , 2020, 137, 109613. | 2.9 | 32 |
| 16 | Effect of Chitosan Concentration on the Rheological Properties of Acetic and Lactic Acid Solutions. <i>Springer Proceedings in Materials</i> , 2020, , 20-24. | 0.1 | 2 |
| 17 | Several melanosis-inhibiting formulas to enhance the quality of deepwater pink shrimp (<i>Parapenaeus</i>) Tj ETQq1 1 0,784314 rgBT /Overlock 15 | 2.7 | 15 |
| 18 | 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 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Carboxymethyl cellulose films containing nanoliposomes loaded with an angiotensin-converting enzyme inhibitory collagen hydrolysate. <i>Food Hydrocolloids</i> , 2019, 94, 553-560. | 5.6 | 25 |
| 20 | Encapsulation of antioxidant sea fennel (<i>Crithmum maritimum</i>) aqueous and ethanolic extracts in freeze-dried soy phosphatidylcholine liposomes. <i>Food Research International</i> , 2019, 119, 665-674. | 2.9 | 39 |
| 21 | Bioaccessibility and antimicrobial properties of a shrimp demineralization extract blended with chitosan as wrapping material in ready-to-eat raw salmon. <i>Food Chemistry</i> , 2019, 276, 342-349. | 4.2 | 21 |
| 22 | Changes in structural integrity of sodium caseinate films by the addition of nanoliposomes encapsulating an active shrimp peptide fraction. <i>Journal of Food Engineering</i> , 2019, 244, 47-54. | 2.7 | 24 |
| 23 | Protein aggregation, water binding and thermal gelation of salt-ground hake muscle in the presence of wet and dried soy phosphatidylcholine liposomes. <i>Food Hydrocolloids</i> , 2018, 82, 466-477. | 5.6 | 11 |
| 24 | Encapsulation of food waste compounds in soy phosphatidylcholine liposomes: Effect of freeze-drying, storage stability and functional aptitude. <i>Journal of Food Engineering</i> , 2018, 223, 132-143. | 2.7 | 52 |
| 25 | Effects of agar films incorporated with fish protein hydrolysate or clove essential oil on flounder (<i>Paralichthys orbignyanus</i>) fillets shelf-life. <i>Food Hydrocolloids</i> , 2018, 81, 351-363. | 5.6 | 119 |
| 26 | Chemical characterization of wash water biomass from shrimp surimi processing and its application to develop functional edible films. <i>Journal of Food Science and Technology</i> , 2018, 55, 3881-3891. | 1.4 | 5 |
| 27 | Freeze-dried phosphatidylcholine liposomes encapsulating various antioxidant extracts from natural waste as functional ingredients in surimi gels. <i>Food Chemistry</i> , 2018, 245, 525-535. | 4.2 | 64 |
| 28 | Active nanocomposite films based on soy proteins-montmorillonite- clove essential oil for the preservation of refrigerated bluefin tuna (<i>Thunnus thynnus</i>) fillets. <i>International Journal of Food Microbiology</i> , 2018, 266, 142-149. | 2.1 | 117 |
| 29 | Bioactive and technological functionality of a lipid extract from shrimp (<i>L. vannamei</i>) cephalothorax. <i>LWT - Food Science and Technology</i> , 2018, 89, 704-711. | 2.5 | 20 |
| 30 | Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 2: Egg yolk. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 176-183. | 2.7 | 19 |
| 31 | The effect of the combined use of high pressure treatment and antimicrobial edible film on the quality of salmon carpaccio. <i>International Journal of Food Microbiology</i> , 2018, 283, 28-36. | 2.1 | 29 |
| 32 | Glycosaminoglycans from grey triggerfish and smooth hound skins: Rheological, Anti-inflammatory and wound healing properties. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 965-975. | 3.6 | 15 |
| 33 | A state-of-the-art review on the elaboration of fish gelatin as bioactive packaging: Special emphasis on nanotechnology-based approaches. <i>Trends in Food Science and Technology</i> , 2018, 79, 125-135. | 7.8 | 111 |
| 34 | Xyloglucan, a Plant Polymer with Barrier Protective Properties over the Mucous Membranes: An Overview. <i>International Journal of Molecular Sciences</i> , 2018, 19, 673. | 1.8 | 75 |
| 35 | Gelatin prepared from European eel (<i>Anguilla anguilla</i>) skin: Physicochemical, textural, viscoelastic and surface properties. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 529, 643-650. | 2.3 | 36 |
| 36 | Effect of chemical composition and sonication procedure on properties of food-grade soy lecithin liposomes with added glycerol. <i>Food Research International</i> , 2017, 100, 541-550. | 2.9 | 69 |

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|----|---|-----|-----------|
| 37 | Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 1: Egg white. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 131-138. | 2.7 | 16 |
| 38 | Characterization and storage stability of astaxanthin esters, fatty acid profile and α -tocopherol of lipid extract from shrimp (<i>L. vannamei</i>) waste with potential applications as food ingredient. <i>Food Chemistry</i> , 2017, 216, 37-44. | 4.2 | 83 |
| 39 | Fermented Seafood Products and Health. , 2017, , 177-202. | | 7 |
| 40 | Structure, Functionality, and Active Release of Nanoclay-“Soy Protein Films Affected by Clove Essential Oil. <i>Food and Bioprocess Technology</i> , 2016, 9, 1937-1950. | 2.6 | 40 |
| 41 | Obtaining of functional components from cooked shrimp (<i>Penaeus vannamei</i>) by enzymatic hydrolysis. <i>Food Bioscience</i> , 2016, 15, 55-63. | 2.0 | 28 |
| 42 | Comparative study between film and coating packaging based on shrimp concentrate obtained from marine industrial waste for fish sausage preservation. <i>Food Control</i> , 2016, 70, 325-332. | 2.8 | 41 |
| 43 | The effect of high-pressure treatment on functional components of shrimp (<i>Litopenaeus vannamei</i>) cephalothorax. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 154-160. | 2.7 | 21 |
| 44 | Microcapsules containing astaxanthin from shrimp waste as potential food coloring and functional ingredient: Characterization, stability, and bioaccessibility. <i>LWT - Food Science and Technology</i> , 2016, 70, 229-236. | 2.5 | 59 |
| 45 | A Novel Functional Wrapping Design by Complexation of μ -Polylysine with Liposomes Entrapping Bioactive Peptides. <i>Food and Bioprocess Technology</i> , 2016, 9, 1113-1124. | 2.6 | 20 |
| 46 | Simple and efficient hydrolysis procedure for full utilization of the seaweed <i>Mastocarpus stellatus</i> to produce antioxidant films. <i>Food Hydrocolloids</i> , 2016, 56, 277-284. | 5.6 | 12 |
| 47 | Effect of selective breeding on collagen properties of Atlantic salmon (<i>Salmo salar</i> L.). <i>Food Chemistry</i> , 2016, 190, 856-863. | 4.2 | 9 |
| 48 | Characteristics and functional properties of gelatin extracted from squid (<i>Loligo vulgaris</i>) skin. <i>LWT - Food Science and Technology</i> , 2016, 65, 924-931. | 2.5 | 53 |
| 49 | Antioxidant, ACE-Inhibitory, and Antimicrobial Activities of Peptide Fractions Obtained From Dried Giant Squid Tunics. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 444-455. | 0.6 | 19 |
| 50 | Biodegradable bi-layered coatings shaped by dipping of Ti films followed by the EPD of gelatin/hydroxyapatite composites. <i>Journal of the European Ceramic Society</i> , 2016, 36, 343-355. | 2.8 | 12 |
| 51 | Incorporation of liposomes containing squid tunic ACE-inhibitory peptides into fish gelatin. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 769-776. | 1.7 | 34 |
| 52 | Chitosan coatings enriched with active shrimp waste for shrimp preservation. <i>Food Control</i> , 2015, 54, 259-266. | 2.8 | 102 |
| 53 | Development, properties, and stability of antioxidant shrimp muscle protein films incorporating carotenoid-containing extracts from food by-products. <i>LWT - Food Science and Technology</i> , 2015, 64, 189-196. | 2.5 | 34 |
| 54 | Antimicrobial and rheological properties of chitosan as affected by extracting conditions and humidity exposure. <i>LWT - Food Science and Technology</i> , 2015, 60, 802-810. | 2.5 | 27 |

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|----|--|-----|-----------|
| 55 | Development of active films of chitosan isolated by mild extraction with added protein concentrate from shrimp waste. <i>Food Hydrocolloids</i> , 2015, 43, 91-99. | 5.6 | 39 |
| 56 | Recovery, viscoelastic and functional properties of Barbel skin gelatine: Investigation of anti-DPP-IV and anti-prolyl endopeptidase activities of generated gelatine polypeptides. <i>Food Chemistry</i> , 2015, 168, 478-486. | 4.2 | 60 |
| 57 | The effect of combined traditional and novel treatments on oxidative status of dolphinfish (<i>Coryphaena hippurus</i>) and sardine (<i>Sardina pilchardus</i>) muscle lipids. <i>Food Science and Technology International</i> , 2014, 20, 431-440. | 1.1 | 9 |
| 58 | Peptide Microencapsulation by Core-Shell Printing Technology for Edible Film Application. <i>Food and Bioprocess Technology</i> , 2014, 7, 2472-2483. | 2.6 | 9 |
| 59 | Integral <i>Mastocarpus stellatus</i> use for antioxidant edible film development. <i>Food Hydrocolloids</i> , 2014, 40, 128-137. | 5.6 | 28 |
| 60 | Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. <i>Food Chemistry</i> , 2014, 156, 144-150. | 4.2 | 97 |
| 61 | Shrimp (<i>Litopenaeus vannamei</i>) muscle proteins as source to develop edible films. <i>Food Hydrocolloids</i> , 2014, 41, 86-94. | 5.6 | 47 |
| 62 | Antioxidant film development from unrefined extracts of brown seaweeds <i>Laminaria digitata</i> and <i>Ascophyllum nodosum</i> . <i>Food Hydrocolloids</i> , 2014, 37, 100-110. | 5.6 | 100 |
| 63 | Antimicrobial and antioxidant chitosan solutions enriched with active shrimp (<i>Litopenaeus vannamei</i>) waste materials. <i>Food Hydrocolloids</i> , 2014, 35, 710-717. | 5.6 | 76 |
| 64 | Enzyme-assisted extraction of β - β -hybrid carrageenan from <i>Mastocarpus stellatus</i> for obtaining bioactive ingredients and their application for edible active film development. <i>Food and Function</i> , 2014, 5, 319-329. | 2.1 | 37 |
| 65 | Release of cinnamon essential oil from polysaccharide bilayer films and its use for microbial growth inhibition in chilled shrimps. <i>LWT - Food Science and Technology</i> , 2014, 59, 989-995. | 2.5 | 52 |
| 66 | Preparation and Molecular Characterization of Chitosans Obtained from Shrimp (<i>Litopenaeus</i>) | 1.5 | 9 |
| 67 | Sea bream bones and scales as a source of gelatin and ACE inhibitory peptides. <i>LWT - Food Science and Technology</i> , 2014, 55, 579-585. | 2.5 | 58 |
| 68 | Release of volatile compounds and biodegradability of active soy protein lignin blend films with added citronella essential oil. <i>Food Control</i> , 2014, 44, 7-15. | 2.8 | 58 |
| 69 | Polyphenol-rich extract from murta leaves on rheological properties of film-forming solutions based on different hydrocolloid blends. <i>Journal of Food Engineering</i> , 2014, 140, 28-38. | 2.7 | 44 |
| 70 | Structural properties of films and rheology of film-forming solutions based on chitosan and chitosan-starch blend enriched with murta leaf extract. <i>Food Hydrocolloids</i> , 2013, 31, 458-466. | 5.6 | 174 |
| 71 | Antioxidant properties of green tea extract incorporated to fish gelatin films after simulated gastrointestinal enzymatic digestion. <i>LWT - Food Science and Technology</i> , 2013, 53, 445-451. | 2.5 | 32 |
| 72 | Natural Additives in Bioactive Edible Films and Coatings: Functionality and Applications in Foods. <i>Food Engineering Reviews</i> , 2013, 5, 200-216. | 3.1 | 150 |

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|----|--|-----|-----------|
| 73 | Identification of ace-inhibitory peptides from squid skin collagen after in vitro gastrointestinal digestion. Food Research International, 2013, 54, 790-795. | 2.9 | 84 |
| 74 | 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 |
| 75 | Compositional properties and bioactive potential of waste material from shrimp cooking juice. LWT - Food Science and Technology, 2013, 54, 87-94. | 2.5 | 42 |
| 76 | 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 |
| 77 | Functional stability of gelatin-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 |
| 78 | Physical and functional characterization of active fish gelatin films incorporated with lignin. Food Hydrocolloids, 2013, 30, 163-172. | 5.6 | 139 |
| 79 | 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 |
| 80 | Collagen characteristics of farmed Atlantic salmon with firm and soft fillet texture. Food Chemistry, 2012, 134, 678-685. | 4.2 | 76 |
| 81 | Role of lignosulphonate in properties of fish gelatin films. Food Hydrocolloids, 2012, 27, 60-71. | 5.6 | 84 |
| 82 | Role of sepiolite in the release of active compounds from gelatin-egg white films. Food Hydrocolloids, 2012, 27, 475-486. | 5.6 | 68 |
| 83 | 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 |
| 84 | Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. Food Research International, 2011, 44, 1044-1051. | 2.9 | 195 |
| 85 | Antioxidant activity of several marine skin gelatins. LWT - Food Science and Technology, 2011, 44, 407-413. | 2.5 | 126 |
| 86 | 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 |
| 87 | Enzymatic hydrolysis of fish gelatin under high pressure treatment. International Journal of Food Science and Technology, 2011, 46, 1129-1136. | 1.3 | 19 |
| 88 | Effects of gelatin origin, bovine-hide and tuna-skin, on the properties of compound gelatin-chitosan films. Food Hydrocolloids, 2011, 25, 1461-1469. | 5.6 | 184 |
| 89 | Functional and bioactive properties of collagen and gelatin from alternative sources: A review. Food Hydrocolloids, 2011, 25, 1813-1827. | 5.6 | 1,432 |
| 90 | 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 |

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|-----|---|-----|-----------|
| 91 | Contribution of Leu and Hyp residues to antioxidant and ACE-inhibitory activities of peptide sequences isolated from squid gelatin hydrolysate. <i>Food Chemistry</i> , 2011, 125, 334-341. | 4.2 | 227 |
| 92 | Lessening of high-pressure-induced changes in Atlantic salmon muscle by the combined use of a fish gelatin-lignin film. <i>Food Chemistry</i> , 2011, 125, 595-606. | 4.2 | 78 |
| 93 | Biodegradable gelatin-chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. <i>Food Microbiology</i> , 2010, 27, 889-896. | 2.1 | 534 |
| 94 | Characterization of phenoloxidase activity of carapace and viscera from cephalothorax of Norway lobster (<i>Nephrops norvegicus</i>). <i>LWT - Food Science and Technology</i> , 2010, 43, 1240-1245. | 2.5 | 29 |
| 95 | Influence of frozen storage on aptitude of sardine and dolphinfish for cold-smoking process. <i>LWT - Food Science and Technology</i> , 2010, 43, 1246-1252. | 2.5 | 10 |
| 96 | Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. <i>Food Hydrocolloids</i> , 2009, 23, 53-61. | 5.6 | 153 |
| 97 | Physico-chemical and film forming properties of giant squid (<i>Dosidicus gigas</i>) gelatin. <i>Food Hydrocolloids</i> , 2009, 23, 585-592. | 5.6 | 68 |
| 98 | Improvement of the antioxidant properties of squid skin gelatin films by the addition of hydrolysates from squid gelatin. <i>Food Hydrocolloids</i> , 2009, 23, 1322-1327. | 5.6 | 88 |
| 99 | Physical and chemical properties of tuna-skin and bovine-hide gelatin films with added aqueous oregano and rosemary extracts. <i>Food Hydrocolloids</i> , 2009, 23, 1334-1341. | 5.6 | 92 |
| 100 | Structural and functional properties of soy protein isolate and cod gelatin blend films. <i>Food Hydrocolloids</i> , 2009, 23, 2094-2101. | 5.6 | 166 |
| 101 | Incorporation of antioxidant borage extract into edible films based on sole skin gelatin or a commercial fish gelatin. <i>Journal of Food Engineering</i> , 2009, 92, 78-85. | 2.7 | 182 |
| 102 | Alternative fish species for cold-smoking process. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1525-1535. | 1.3 | 28 |
| 103 | Physico-chemical and film-forming properties of bovine-hide and tuna-skin gelatin: A comparative study. <i>Journal of Food Engineering</i> , 2009, 90, 480-486. | 2.7 | 135 |
| 104 | Antioxidant properties of tuna-skin and bovine-hide gelatin films induced by the addition of oregano and rosemary extracts. <i>Food Chemistry</i> , 2009, 112, 18-25. | 4.2 | 201 |
| 105 | Characterisation and tissue distribution of polyphenol oxidase of deepwater pink shrimp (<i>Parapenaeus</i>) Tj ETQq1 1 0,784314 rgBT /Over | 4.2 | 66 |
| 106 | Antioxidant and functional properties of gelatin hydrolysates obtained from skin of sole and squid. <i>Food Chemistry</i> , 2009, 114, 976-983. | 4.2 | 252 |
| 107 | Fish gelatin: a renewable material for developing active biodegradable films. <i>Trends in Food Science and Technology</i> , 2009, 20, 3-16. | 7.8 | 394 |
| 108 | High pressure technology as a tool to obtain high quality carpaccio and carpaccio-like products from fish. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 148-154. | 2.7 | 33 |

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|-----|--|-----|-----------|
| 109 | The effect of several cooking treatments on subsequent chilled storage of thawed deepwater pink shrimp (<i>Parapenaeus longirostris</i>) treated with different melanosis-inhibiting formulas. <i>LWT - Food Science and Technology</i> , 2009, 42, 1335-1344. | 2.5 | 41 |
| 110 | Antimicrobial Activity of Composite Edible Films Based on Fish Gelatin and Chitosan Incorporated with Clove Essential Oil. <i>Journal of Aquatic Food Product Technology</i> , 2009, 18, 46-52. | 0.6 | 69 |
| 111 | Effect of soaking with hydrogen peroxide and carbonate/bicarbonate buffer solutions on chemical composition and protein extractability of desalted cod. <i>European Food Research and Technology</i> , 2008, 226, 661-669. | 1.6 | 4 |
| 112 | Presence of hemocyanin with diphenoloxidase activity in deepwater pink shrimp (<i>Parapenaeus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Td | 4.2 | 30 |
| 113 | Evidence of an active laccase-like enzyme in deepwater pink shrimp (<i>Parapenaeus longirostris</i>). <i>Food Chemistry</i> , 2008, 108, 624-632. | 4.2 | 30 |
| 114 | Development of edible films based on differently processed Atlantic halibut (<i>Hippoglossus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Td | 5.6 | 82 |
| 115 | A comparative study of the effects of high pressure on proteolytic degradation of sardine and blue whiting muscle. <i>Fisheries Science</i> , 2008, 74, 899-910. | 0.7 | 9 |
| 116 | Chemical and microbial quality indexes of Norwegian lobsters (<i>Nephrops norvegicus</i>) dusted with sulphites. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1099-1110. | 1.3 | 20 |
| 117 | Effect of different chemical compounds as coadjutants of 4-hexylresorcinol on the appearance of deepwater pink shrimp (<i>Parapenaeus longirostris</i>) during chilled storage. <i>International Journal of Food Science and Technology</i> , 2008, 43, 2010-2018. | 1.3 | 11 |
| 118 | Spraying of 4-hexylresorcinol based formulations to prevent enzymatic browning in Norway lobsters (<i>Nephrops norvegicus</i>) during chilled storage. <i>Food Chemistry</i> , 2007, 100, 147-155. | 4.2 | 35 |
| 119 | High pressure effects on the quality and preservation of cold-smoked dolphinfish (<i>Coryphaena</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 542 Td | 4.2 | 40 |
| 120 | Effect of functional edible films and high pressure processing on microbial and oxidative spoilage in cold-smoked sardine (<i>Sardina pilchardus</i>). <i>Food Chemistry</i> , 2007, 105, 511-520. | 4.2 | 181 |
| 121 | Quality of thawed deepwater pink shrimp (<i>Parapenaeus longirostris</i>) treated with melanosis-inhibiting formulations during chilled storage. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1029-1038. | 1.3 | 105 |
| 122 | SENSORY ANALYSES OF NORWAY LOBSTER TREATED WITH DIFFERENT ANTIMELANOSIS AGENTS. <i>Journal of Sensory Studies</i> , 2007, 22, 609-622. | 0.8 | 8 |
| 123 | Edible films made from tuna-fish gelatin with antioxidant extracts of two different murta ecotypes leaves (<i>Ugni molinae</i> Turcz). <i>Food Hydrocolloids</i> , 2007, 21, 1133-1143. | 5.6 | 240 |
| 124 | Viscoelastic properties of caseinmacropeptide isolated from cow, ewe and goat cheese whey. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1340-1349. | 1.7 | 8 |
| 125 | Effect of brine salting at different pHs on the functional properties of cod muscle proteins after subsequent dry salting. <i>Food Chemistry</i> , 2006, 94, 123-129. | 4.2 | 41 |
| 126 | Effect of natural compounds alternative to commercial antimelanosics on polyphenol oxidase activity and microbial growth in cultured prawns (<i>Marsupenaeus tiger</i>) during chilled storage. <i>European Food Research and Technology</i> , 2006, 223, 7-15. | 1.6 | 14 |

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|-----|---|-----|-----------|
| 127 | Melanosis inhibition and 4-hexylresorcinol residual levels in deepwater pink shrimp (<i>Parapenaeus</i>) Tj ETQq1 1 0.784314 rgBT /Overloc | 1.6 | 33 |
| 128 | Quality of Norway lobster (<i>Nephrops norvegicus</i>) treated with a 4-hexylresorcinol-based formulation. <i>European Food Research and Technology</i> , 2006, 222, 425-431. | 1.6 | 16 |
| 129 | Sodium replacement in the cod (<i>)</i> muscle salting process. <i>Food Chemistry</i> , 2005, 93, 125-133. | 4.2 | 39 |
| 130 | The effect of brine composition and pH on the yield and nature of water-soluble proteins extractable from brined muscle of cod (<i>)</i> . <i>Food Chemistry</i> , 2005, 92, 71-77. | 4.2 | 43 |
| 131 | Transglutaminase activity in pressure-induced gelation assisted by prior setting. <i>Food Chemistry</i> , 2005, 90, 751-758. | 4.2 | 16 |
| 132 | Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. <i>Food Chemistry</i> , 2005, 93, 17-23. | 4.2 | 51 |
| 133 | A chitosan-gelatin blend as a coating for fish patties. <i>Food Hydrocolloids</i> , 2005, 19, 303-311. | 5.6 | 191 |
| 134 | Use of lactic acid for extraction of fish skin gelatin. <i>Food Hydrocolloids</i> , 2005, 19, 941-950. | 5.6 | 102 |
| 135 | The role of salt washing of fish skins in chemical and rheological properties of gelatin extracted. <i>Food Hydrocolloids</i> , 2005, 19, 951-957. | 5.6 | 49 |
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