

Mara Carmen Gmez-Guilln

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#	Paper	IF	Citations
185	Functional and bioactive properties of collagen and gelatin from alternative sources: A review. <i>Food Hydrocolloids</i> , 2011 , 25, 1813-1827	10.6	1104
184	Structural and physical properties of gelatin extracted from different marine species: a comparative study. <i>Food Hydrocolloids</i> , 2002 , 16, 25-34	10.6	566
183	Biodegradable gelatin-chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. <i>Food Microbiology</i> , 2010 , 27, 889-96	6	449
182	Fish gelatin: a renewable material for developing active biodegradable films. <i>Trends in Food Science and Technology</i> , 2009 , 20, 3-16	15.3	330
181	Antioxidant and functional properties of gelatin hydrolysates obtained from skin of sole and squid. <i>Food Chemistry</i> , 2009 , 114, 976-983	8.5	231
180	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	10.6	209
179	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	8.5	193
178	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	8.5	170
177	Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. <i>Food Research International</i> , 2011 , 44, 1044-1051	7	164
176	A chitosan-gelatin blend as a coating for fish patties. <i>Food Hydrocolloids</i> , 2005 , 19, 303-311	10.6	162
175	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	8.5	157
174	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	6	153
173	Gel properties of collagens from skins of cod (<i>Gadus morhua</i>) and hake (<i>Merluccius merluccius</i>) and their modification by the coenhancers magnesium sulphate, glycerol and transglutaminase. <i>Food Chemistry</i> , 2001 , 74, 161-167	8.5	149
172	Effects of gelatin origin, bovine-hide and tuna-skin, on the properties of compound gelatin-chitosan films. <i>Food Hydrocolloids</i> , 2011 , 25, 1461-1469	10.6	146
171	Structural and functional properties of soy protein isolate and cod gelatin blend films. <i>Food Hydrocolloids</i> , 2009 , 23, 2094-2101	10.6	144
170	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	10.6	134
169	Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. <i>Food Hydrocolloids</i> , 2009 , 23, 53-61	10.6	129

168	Extracting Conditions for Megrim (<i>Lepidorhombus bosicii</i>) Skin Collagen Affect Functional Properties of the Resulting Gelatin. <i>Journal of Food Science</i> , 2000 , 65, 434-438	3.4	121
167	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	6	118
166	Sunflower protein films incorporated with clove essential oil have potential application for the preservation of fish patties. <i>Food Hydrocolloids</i> , 2013 , 33, 74-84	10.6	117
165	The effect of added salts on the viscoelastic properties of fish skin gelatin. <i>Food Chemistry</i> , 2000 , 70, 71-76	8.5	114
164	Physical and functional characterization of active fish gelatin films incorporated with lignin. <i>Food Hydrocolloids</i> , 2013 , 30, 163-172	10.6	106
163	Natural Additives in Bioactive Edible Films and Coatings: Functionality and Applications in Foods. <i>Food Engineering Reviews</i> , 2013 , 5, 200-216	6.5	105
162	Antioxidant activity of several marine skin gelatins. <i>LWT - Food Science and Technology</i> , 2011 , 44, 407-413	3.4	100
161	Chemical Interactions of Nonmuscle Proteins in the Network of Sardine (<i>Sardina pilchardus</i>) Muscle Gels. <i>LWT - Food Science and Technology</i> , 1997 , 30, 602-608	5.4	92
160	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	3.8	88
159	Extraction of Gelatin from Megrim (<i>Lepidorhombus bosicii</i>) Skins with Several Organic Acids. <i>Journal of Food Science</i> , 2001 , 66, 213-216	3.4	87
158	Use of lactic acid for extraction of fish skin gelatin. <i>Food Hydrocolloids</i> , 2005 , 19, 941-950	10.6	83
157	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	10.6	81
156	Biological Characteristics Affect the Quality of Farmed Atlantic Salmon and Smoked Muscle. <i>Journal of Food Science</i> , 2000 , 65, 53-60	3.4	81
155	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	15.3	80
154	Chitosan coatings enriched with active shrimp waste for shrimp preservation. <i>Food Control</i> , 2015 , 54, 259-266	6.2	79
153	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. <i>Food Chemistry</i> , 2014 , 156, 144-50	8.5	77
152	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	10.6	77
151	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	5.8	76

150	Development of edible films based on differently processed Atlantic halibut (<i>Hippoglossus hippoglossus</i>) skin gelatin. <i>Food Hydrocolloids</i> , 2008 , 22, 1117-1123	10.6	76
149	Polymer blending effects on the physicochemical and structural features of the chitosan/poly(vinyl alcohol)/fish gelatin ternary biodegradable films. <i>Food Hydrocolloids</i> , 2019 , 95, 122-132	10.6	72
148	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	10.6	72
147	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	10.6	72
146	Fat Content and Fillet Shape of Atlantic Salmon: Relevance for Processing Yield and Quality of Raw and Smoked Products. <i>Journal of Food Science</i> , 2001 , 66, 1348-1354	3-4	72
145	Lessening of high-pressure-induced changes in Atlantic salmon muscle by the combined use of a fish gelatin-chitosan film. <i>Food Chemistry</i> , 2011 , 125, 595-606	8.5	69
144	Role of lignosulphonate in properties of fish gelatin films. <i>Food Hydrocolloids</i> , 2012 , 27, 60-71	10.6	68
143	Identification of ace-inhibitory peptides from squid skin collagen after in vitro gastrointestinal digestion. <i>Food Research International</i> , 2013 , 54, 790-795	7	67
142	Characterization and storage stability of astaxanthin esters, fatty acid profile and 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	8.5	67
141	Characterization of gelatin gels induced by high pressure. <i>Food Hydrocolloids</i> , 2002 , 16, 197-205	10.6	66
140	Antimicrobial and antioxidant chitosan solutions enriched with active shrimp (<i>Litopenaeus vannamei</i>) waste materials. <i>Food Hydrocolloids</i> , 2014 , 35, 710-717	10.6	64
139	Extraction of gelatin from fish skins by high pressure treatment. <i>Food Hydrocolloids</i> , 2005 , 19, 923-928	10.6	64
138	Role of sepiolite in the release of active compounds from gelatin-egg white films. <i>Food Hydrocolloids</i> , 2012 , 27, 475-486	10.6	62
137	Physico-chemical and film forming properties of giant squid (<i>Dosidicus gigas</i>) gelatin. <i>Food Hydrocolloids</i> , 2009 , 23, 585-592	10.6	58
136	Effect of freezing fish skins on molecular and rheological properties of extracted gelatin. <i>Food Hydrocolloids</i> , 2003 , 17, 281-286	10.6	58
135	Characterisation and tissue distribution of polyphenol oxidase of deepwater pink shrimp (<i>Parapenaeus longirostris</i>). <i>Food Chemistry</i> , 2009 , 112, 104-111	8.5	56
134	Collagen characteristics of farmed Atlantic salmon with firm and soft fillet texture. <i>Food Chemistry</i> , 2012 , 134, 678-85	8.5	54
133	Functionality of <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium bifidum</i> incorporated to edible coatings and films. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 16, 277-282	6.8	53

132	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, 478-86	8.5	51
131	Effectiveness of Onboard Application of 4-Hexylresorcinol in Inhibiting Melanosis in Shrimp (<i>Parapenaeus longirostris</i>). <i>Journal of Food Science</i> , 2004 , 69, C643-C647	3.4	51
130	Xyloglucan, a Plant Polymer with Barrier Protective Properties over the Mucous Membranes: An Overview. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	49
129	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	8.5	48
128	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	5.4	47
127	Evaluation of lipid oxidation in horse mackerel patties covered with borage-containing film during frozen storage. <i>Food Chemistry</i> , 2011 , 124, 1393-1403	8.5	47
126	Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. <i>Food Chemistry</i> , 2005 , 93, 17-23	8.5	47
125	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	1.6	46
124	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	6.2	45
123	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	5.4	44
122	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	5.4	42
121	The role of salt washing of fish skins in chemical and rheological properties of gelatin extracted. <i>Food Hydrocolloids</i> , 2005 , 19, 951-957	10.6	42
120	Shrimp (<i>Litopenaeus vannamei</i>) muscle proteins as source to develop edible films. <i>Food Hydrocolloids</i> , 2014 , 41, 86-94	10.6	39
119	Exploration of the antioxidant and antimicrobial capacity of two sunflower protein concentrate films with naturally present phenolic compounds. <i>Food Hydrocolloids</i> , 2012 , 29, 374-381	10.6	39
118	Storage of dried fish skins on quality characteristics of extracted gelatin. <i>Food Hydrocolloids</i> , 2005 , 19, 958-963	10.6	39
117	Effect of microbial transglutaminase on the functional properties of megrim (<i>Lepidorhombus boscii</i>) skin gelatin. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 665-673	4.3	39
116	Effect of chitosan and microbial transglutaminase on the gel forming ability of horse mackerel (<i>Trachurus</i> spp.) muscle under high pressure. <i>Food Research International</i> , 2005 , 38, 103-110	7	38
115	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	8.5	38

114	Functional and Thermal Gelation Properties of Squid Mantle Proteins Affected by Chilled and Frozen Storage. <i>Journal of Food Science</i> , 2003 , 68, 1962-1967	3.4	38
113	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	7	37
112	High pressure effects on the quality and preservation of cold-smoked dolphinfish (<i>Coryphaena hippurus</i>) fillets. <i>Food Chemistry</i> , 2007 , 102, 1250-1259	8.5	37
111	Sodium replacement in the cod (<i>Gadus morhua</i>) muscle salting process. <i>Food Chemistry</i> , 2005 , 93, 125-133	8.5	37
110	The effect of brine composition and pH on the yield and nature of water-soluble proteins extractable from brined muscle of cod (<i>Gadus morhua</i>). <i>Food Chemistry</i> , 2005 , 92, 71-77	8.5	37
109	Compositional properties and bioactive potential of waste material from shrimp cooking juice. <i>LWT - Food Science and Technology</i> , 2013 , 54, 87-94	5.4	36
108	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	5.4	34
107	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	8.5	33
106	Functional characterisation of muscle and skin collagenous material from hake (<i>Merluccius merluccius</i> L.). <i>Food Chemistry</i> , 1999 , 65, 55-59	8.5	33
105	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	10.6	32
104	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	6	32
103	Structure, Functionality, and Active Release of Nanoclay/Protein Films Affected by Clove Essential Oil. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1937-1950	5.1	32
102	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	5.4	31
101	The effect of rosemary extract and omega-3 unsaturated fatty acids on the properties of gels made from the flesh of mackerel (<i>Scomber scombrus</i>) by high pressure and heat treatments. <i>Food Chemistry</i> , 2002 , 79, 1-8	8.5	31
100	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	6	30
99	Presence of hemocyanin with diphenoloxidase activity in deepwater pink shrimp (<i>Parapenaeus longirostris</i>) post mortem. <i>Food Chemistry</i> , 2008 , 107, 1450-1460	8.5	30
98	Melanosis inhibition and 4-hexylresorcinol residual levels in deepwater pink shrimp (<i>Parapenaeus longirostris</i>) following various treatments. <i>European Food Research and Technology</i> , 2006 , 223, 16-21	3.4	30
97	Effect of heating temperature and sodium chloride concentration on ultrastructure and texture of gels made from giant squid (<i>Dosidicus gigas</i>) with addition of starch, l-carrageenan and egg white. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996 , 202, 221-227		30

96	Melanosis inhibition and SO ₂ residual levels in shrimps (<i>Parapenaeus longirostris</i>) after different sulfite-based treatments. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 1143-1148	4.3	29
95	Rheological Properties of Gels Made from High- and Low-Quality Sardine (<i>Sardina pilchardus</i>) Mince with Added Nonmuscle Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 746-750	5.7	29
94	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	6.8	28
93	Influencia de la subespecie, estacionalidad y procedimientos de estabilizaci3n en la aptitud gelificante del m3sculo de sardina (<i>Sardina pilchardus</i>) congelado/Influence of subspecies, season and stabilization procedures in gel-forming ability of frozen minced muscle of sardine (<i>Sardina pilchardus</i>). <i>Food Science and Technology</i> , 2011 , 32, 111-119	2.6	28
92	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	5.4	27
91	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	5.4	27
90	Enzyme-assisted extraction of a 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, 319-29	6.1	26
89	Thermally Induced Aggregation of Giant Squid (<i>Dosidicus gigas</i>) Mantle Proteins. Physicochemical Contribution of Added Ingredients. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3440-3446	5.7	26
88	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	5.4	25
87	Evidence of an active laccase-like enzyme in deepwater pink shrimp (<i>Parapenaeus longirostris</i>). <i>Food Chemistry</i> , 2008 , 108, 624-32	8.5	25
86	Autolysis and Protease Inhibition Effects on Dynamic Viscoelastic Properties during Thermal Gelation of Squid Muscle. <i>Journal of Food Science</i> , 2002 , 67, 2491-2496	3.4	25
85	Thermal Aggregation of Sardine Muscle Proteins during Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3625-3630	5.7	25
84	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	7	25
83	Incorporation of liposomes containing squid tunic ACE-inhibitory peptides into fish gelatin. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 769-76	4.3	24
82	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	5.1	24
81	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	6.2	24
80	Salt, Nonmuscle Proteins, and Hydrocolloids Affecting Rigidity Changes during Gelation of Giant Squid (<i>Dosidicus gigas</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 616-621	5.7	24
79	Addition of hydrocolloids and non-muscle proteins to sardine (<i>Sardina pilchardus</i>) mince gels. <i>Food Chemistry</i> , 1996 , 56, 421-427	8.5	24

78	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	5.4	23
77	Thermal gelation properties of two different composition sardine (<i>Sardina pilchardus</i>) muscles with addition of non-muscle proteins and hydrocolloids. <i>Food Chemistry</i> , 1997 , 58, 81-87	8.5	23
76	Controlled atmosphere as coadjuvant to chilled storage for prevention of melanosis in shrimps (<i>Parapenaeus longirostris</i>). <i>European Food Research and Technology</i> , 2005 , 220, 125-130	3.4	23
75	Integral <i>Mastocarpus stellatus</i> use for antioxidant edible film development. <i>Food Hydrocolloids</i> , 2014 , 40, 128-137	10.6	22
74	Influence of mono- and divalent salts on water loss and properties of dry salted cod fillets. <i>LWT - Food Science and Technology</i> , 2013 , 53, 387-394	5.4	22
73	Improvement of giant squid (<i>Dosidicus gigas</i>) muscle gelation by using gelling ingredients. <i>European Food Research and Technology</i> , 1997 , 204, 379-384		22
72	Alternative fish species for cold-smoking process. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1525-1535	3.8	20
71	Obtaining of functional components from cooked shrimp (<i>Penaeus vannamei</i>) by enzymatic hydrolysis. <i>Food Bioscience</i> , 2016 , 15, 55-63	4.9	19
70	Seasonal changes and preliminary characterization of cathepsin D-like activity in sardine (<i>Sardina pilchardus</i>) muscle. <i>International Journal of Food Science and Technology</i> , 1997 , 32, 255-260	3.8	19
69	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	3.8	19
68	A Novel Functional Wrapping Design by Complexation of Polylysine with Liposomes Entrapping Bioactive Peptides. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1113-1124	5.1	17
67	Oxidative stability, volatile components and polycyclic aromatic hydrocarbons of cold-smoked sardine (<i>Sardina pilchardus</i>) and dolphinfish (<i>Coryphaena hippurus</i>). <i>LWT - Food Science and Technology</i> , 2011 , 44, 1517-1524	5.4	17
66	Partial protease activity characterization of squid (<i>Todaropsis eblanae</i>) mantle / Caracterización parcial de la actividad proteolítica del manto de pota (<i>Todaropsis eblanae</i>). <i>Food Science and Technology International</i> , 1999 , 5, 391-396	2.6	17
65	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	6	17
64	Carboxymethyl cellulose films containing nanoliposomes loaded with an angiotensin-converting enzyme inhibitory collagen hydrolysate. <i>Food Hydrocolloids</i> , 2019 , 94, 553-560	10.6	16
63	Influence of frozen storage on textural properties of sardine (<i>Sardina pilchardus</i>) mince gels. <i>Food Chemistry</i> , 1997 , 60, 85-93	8.5	16
62	Transglutaminase activity in pressure-induced gelation assisted by prior setting. <i>Food Chemistry</i> , 2005 , 90, 751-758	8.5	16
61	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	5.8	16

60	Enzymatic hydrolysis of fish gelatin under high pressure treatment. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1129-1136	3.8	15
59	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	3.4	15
58	Addition of microbial transglutaminase and protease inhibitors to improve gel properties of frozen squid muscle. <i>European Food Research and Technology</i> , 2002 , 214, 377-381	3.4	15
57	Influence of Salmon Provenance and Smoking Process on Muscle Functional Characteristics. <i>Journal of Food Science</i> , 2003 , 68, 1155-1160	3.4	15
56	Role of sulfites and 4-hexylresorcinol in microbial growth and melanosis prevention of deepwater pink shrimp (<i>Parapenaeus longirostris</i>) using a controlled atmosphere. <i>Journal of Food Protection</i> , 2005 , 68, 98-104	2.5	15
55	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	8.5	15
54	Horse mackerel (<i>Trachurus trachurus</i>) fillets biopreservation by using gallic acid and chitosan coatings. <i>Food Control</i> , 2021 , 120, 107511	6.2	15
53	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	5.4	15
52	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	6.8	14
51	Effect of natural compounds alternative to commercial antimelanotics 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	3.4	14
50	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. <i>Food Research International</i> , 2020 , 137, 109613	7	14
49	Quercetin properties as a functional ingredient in omega-3 enriched fish gels fed to rats. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 1651-1659	4.3	13
48	Functional stability of gelatin- κ -inosulphonate films and their feasibility to preserve sardine fillets during chilled storage in combination with high pressure treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 19, 95-103	6.8	12
47	Recovery and Functionality of Wash Water Protein from Krill Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3300-3304	5.7	12
46	Use of image analysis to determine fat and connective tissue in salmon muscle. <i>European Food Research and Technology</i> , 1999 , 209, 104-107	3.4	12
45	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	6.8	12
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