

Mara Carmen Gmez-Guilln

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

185
papers

10,114
citations

53
h-index

94
g-index

187
ext. papers

11,243
ext. citations

6.7
avg, IF

6.41
L-index

#	Paper	IF	Citations
185	The role of the drying method on fish oil entrapment in a fish muscle protein κ -carrageenan fish protein hydrolysate wall matrix and the properties of colloidal dispersions. <i>Food Hydrocolloids</i> , 2022 , 107799	10.6	0
184	Extraction and characterization of Argentine red shrimp (<i>Pleoticus muelleri</i>) phospholipids as raw material for liposome production. <i>Food Chemistry</i> , 2021 , 374, 131766	8.5	1
183	Physicochemical, Antioxidant, and Anti-Inflammatory Properties of Rapeseed Lecithin Liposomes Loading a Chia (L.) Seed Extract. <i>Antioxidants</i> , 2021 , 10,	7.1	2
182	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	6.8	5
181	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
180	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	10.6	3
179	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	5.4	5
178	Entrapment of natural compounds in spray-dried and heat-dried iota-carrageenan matrices as functional ingredients in gels. <i>Food and Function</i> , 2021 , 12, 2137-2147	6.1	3
177	Yogurt Fortification by the Addition of Microencapsulated Stripped Weakfish (<i>Cynoscion nebulosus</i>) Protein Hydrolysate. <i>Antioxidants</i> , 2021 , 10,	7.1	2
176	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	8.5	4
175	Effect of Chitosan Concentration on the Rheological Properties of Acetic and Lactic Acid Solutions. <i>Springer Proceedings in Materials</i> , 2020 , 20-24	0.2	0
174	Functional aptitude of hake minces with added TMAO-demethylase inhibitors during frozen storage. <i>Food Chemistry</i> , 2020 , 309, 125683	8.5	3
173	Structural features of myofibrillar fish protein interacting with phosphatidylcholine liposomes. <i>Food Research International</i> , 2020 , 137, 109687	7	10
172	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
171	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	6.2	6
170	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
169	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

168	Several melanosis-inhibiting formulas to enhance the quality of deepwater pink shrimp (<i>Parapenaeus longirostris</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 51, 91-99	6.8	8
167	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
166	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
165	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
164	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	10.6	8
163	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
162	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
161	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	3.3	3
160	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
159	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
158	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	7.9	7
157	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
156	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
155	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
154	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
153	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
152	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
151	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

150	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	6.8	10
149	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
148	Fermented Seafood Products and Health 2017 , 177-202		2
147	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
146	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	1.6	11
145	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	6	11
144	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
143	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
142	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
141	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
140	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
139	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
138	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	10.6	10
137	Effect of selective breeding on collagen properties of Atlantic salmon (<i>Salmo salar</i> L.). <i>Food Chemistry</i> , 2016 , 190, 856-863	8.5	9
136	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
135	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
134	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
133	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

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	Chitosan coatings enriched with active shrimp waste for shrimp preservation. <i>Food Control</i> , 2015 , 54, 259-266	6.2	79
130	Integral Mastocarpus stellatus use for antioxidant edible film development. <i>Food Hydrocolloids</i> , 2014 , 40, 128-137	10.6	22
129	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. <i>Food Chemistry</i> , 2014 , 156, 144-50	8.5	77
128	Shrimp (<i>Litopenaeus vannamei</i>) muscle proteins as source to develop edible films. <i>Food Hydrocolloids</i> , 2014 , 41, 86-94	10.6	39
127	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
126	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
125	Enzyme-assisted extraction of 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, 319-29	6.1	26
124	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
123	Preparation and molecular characterization of chitosans obtained from shrimp (<i>Litopenaeus vannamei</i>) shells. <i>Journal of Food Science</i> , 2014 , 79, E1722-31	3.4	6
122	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
121	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
120	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
119	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, 431-40	2.6	9
118	Peptide Microencapsulation by CoreShell Printing Technology for Edible Film Application. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2472-2483	5.1	9
117	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
116	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
115	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

114	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
113	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
112	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
111	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
110	Functional stability of gelatin-lignosulphonate 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
109	Physical and functional characterization of active fish gelatin films incorporated with lignin. <i>Food Hydrocolloids</i> , 2013 , 30, 163-172	10.6	106
108	Functionality of Lactobacillus acidophilus and Bifidobacterium bifidum incorporated to edible coatings and films. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 16, 277-282	6.8	53
107	Antioxidant Peptides from Marine Origin: Sources, Properties and Potential Applications 2012 , 203-257		
106	Collagen characteristics of farmed Atlantic salmon with firm and soft fillet texture. <i>Food Chemistry</i> , 2012 , 134, 678-85	8.5	54
105	Role of lignosulphonate in properties of fish gelatin films. <i>Food Hydrocolloids</i> , 2012 , 27, 60-71	10.6	68
104	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
103	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
102	Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. <i>Food Research International</i> , 2011 , 44, 1044-1051	7	164
101	Antioxidant activity of several marine skin gelatins. <i>LWT - Food Science and Technology</i> , 2011 , 44, 407-413	5.4	100
100	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
99	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
98	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
97	Functional and bioactive properties of collagen and gelatin from alternative sources: A review. <i>Food Hydrocolloids</i> , 2011 , 25, 1813-1827	10.6	1104

96	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
95	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
94	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
93	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
92	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	5.4	7
91	Biodegradable gelatin-chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. <i>Food Microbiology</i> , 2010 , 27, 889-96	6	449
90	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
89	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
88	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
87	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
86	Structural and functional properties of soy protein isolate and cod gelatin blend films. <i>Food Hydrocolloids</i> , 2009 , 23, 2094-2101	10.6	144
85	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
84	Alternative fish species for cold-smoking process. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1525-1535	3.8	20
83	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
82	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
81	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
80	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
79	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

78	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
77	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
76	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
75	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	1.9	9
74	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
73	Effect of different chemical compounds as coadjuvants 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	3.8	10
72	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	3.4	3
71	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
70	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
69	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
68	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
67	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
66	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
65	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
64	SENSORY ANALYSES OF NORWAY LOBSTER TREATED WITH DIFFERENT ANTIMELANOSIS AGENTS. <i>Journal of Sensory Studies</i> , 2007 , 22, 609-622	2.2	7
63	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
62	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
61	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

60	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
59	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	4.3	7
58	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
57	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
56	Sodium replacement in the cod () muscle salting process. <i>Food Chemistry</i> , 2005 , 93, 125-133	8.5	37
55	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
54	Transglutaminase activity in pressure-induced gelation assisted by prior setting. <i>Food Chemistry</i> , 2005 , 90, 751-758	8.5	16
53	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
52	A chitosan-gelatin blend as a coating for fish patties. <i>Food Hydrocolloids</i> , 2005 , 19, 303-311	10.6	162
51	Use of lactic acid for extraction of fish skin gelatin. <i>Food Hydrocolloids</i> , 2005 , 19, 941-950	10.6	83
50	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
49	Extraction of gelatin from fish skins by high pressure treatment. <i>Food Hydrocolloids</i> , 2005 , 19, 923-928	10.6	64
48	Storage of dried fish skins on quality characteristics of extracted gelatin. <i>Food Hydrocolloids</i> , 2005 , 19, 958-963	10.6	39
47	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
46	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
45	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
44	Use of hydrogen peroxide and carbonate/bicarbonate buffer for soaking of bacalao (salted cod). <i>European Food Research and Technology</i> , 2005 , 221, 226-231	3.4	5
43	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

42	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
41	High-Pressure Applications on Myosystems. <i>Food Additives</i> , 2004 , 311-342		1
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12	Effect of a new vacuum leaching technology on the textural characteristics of sardine mince. <i>European Food Research and Technology</i> , 1997 , 204, 113-120		6
11	Rheological and microstructural changes in gels made from high and low quality sardine mince with added egg white during frozen storage. <i>European Food Research and Technology</i> , 1997 , 205, 419-428		5
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