

Joaquin Gmez-Estaca

List of Publications by Citations

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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.

58

papers

3,860

citations

31

h-index

60

g-index

60

ext. papers

4,304

ext. citations

6.9

avg, IF

5.56

L-index

#	Paper	IF	Citations
58	Biodegradable gelatin-chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. <i>Food Microbiology</i> , 2010 , 27, 889-96	6	449
57	Advances in antioxidant active food packaging. <i>Trends in Food Science and Technology</i> , 2014 , 35, 42-51	15.3	351
56	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
55	Formation of zein nanoparticles by electrohydrodynamic atomization: Effect of the main processing variables and suitability for encapsulating the food coloring and active ingredient curcumin. <i>Food Hydrocolloids</i> , 2012 , 28, 82-91	10.6	225
54	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
53	Active antioxidant packaging films: Development and effect on lipid stability of brined sardines. <i>Food Chemistry</i> , 2012 , 131, 1376-1384	8.5	166
52	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
51	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
50	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
49	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
48	Encapsulation of curcumin in electrosprayed gelatin microspheres enhances its bioaccessibility and widens its uses in food applications. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 302-307	6.8	90
47	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
46	Improving antioxidant and antimicrobial properties of curcumin by means of encapsulation in gelatin through electrohydrodynamic atomization. <i>Food Hydrocolloids</i> , 2017 , 70, 313-320	10.6	80
45	Characterization of ethyl cellulose and beeswax oleogels and their suitability as fat replacers in healthier lipid products development. <i>Food Hydrocolloids</i> , 2019 , 87, 960-969	10.6	80
44	Encapsulation of an astaxanthin-containing lipid extract from shrimp waste by complex coacervation using a novel gelatin-chitosan-gum complex. <i>Food Hydrocolloids</i> , 2016 , 61, 155-162	10.6	78
43	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
42	Functional properties of bioplastics made from wheat gliadins modified with cinnamaldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6689-95	5.7	71

41	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
40	The Potential of Proteins for Producing Food Packaging Materials: A Review. <i>Packaging Technology and Science</i> , 2016 , 29, 203-224	2.3	66
39	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
38	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
37	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
36	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
35	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
34	Functional properties and antifungal activity of films based on gliadins containing cinnamaldehyde and natamycin. <i>International Journal of Food Microbiology</i> , 2014 , 173, 62-71	5.8	44
33	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
32	Shrimp (<i>Litopenaeus vannamei</i>) muscle proteins as source to develop edible films. <i>Food Hydrocolloids</i> , 2014 , 41, 86-94	10.6	39
31	Biochemical properties of bioplastics made from wheat gliadins cross-linked with cinnamaldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 13212-20	5.7	38
30	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
29	Chemically modified gliadins as sustained release systems for lysozyme. <i>Food Hydrocolloids</i> , 2014 , 41, 53-59	10.6	35
28	Effect of different polysaccharides and crosslinkers on echium oil microcapsules. <i>Carbohydrate Polymers</i> , 2016 , 150, 319-29	10.3	31
27	Assessment of a healthy oil combination structured in ethyl cellulose and beeswax oleogels as animal fat replacers in low-fat, PUFA-enriched pork burgers. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1068-1081	5.1	30
26	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
25	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
24	Influence of salt, smoke, and high pressure on growth of <i>Listeria monocytogenes</i> and spoilage microflora in cold-smoked dolphinfish (<i>Coryphaena hippurus</i>). <i>Journal of Food Protection</i> , 2007 , 70, 399-404	2.5	25

23	Recent Advances in Astaxanthin Micro/Nanoencapsulation to Improve Its Stability and Functionality as a Food Ingredient. <i>Marine Drugs</i> , 2020 , 18,	6	23
22	Alternative fish species for cold-smoking process. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1525-1535	3.8	20
21	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
20	Migrants determination and bioaccessibility study of ethyl lauroyl arginate (LAE) from a LAE based antimicrobial food packaging material. <i>Food and Chemical Toxicology</i> , 2013 , 56, 363-70	4.7	19
19	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
18	The effect of household storage and cooking practices on quality attributes of pork burgers formulated with PUFA- and curcumin-loaded oleogels as healthy fat substitutes. <i>LWT - Food Science and Technology</i> , 2020 , 119, 108909	5.4	17
17	Emulsion gels containing n-3 fatty acids and condensed tannins designed as functional fat replacers. <i>Food Research International</i> , 2018 , 113, 465-473	7	16
16	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
15	Physico-Chemical Properties, Stability, and Potential Food Applications of Shrimp Lipid Extract Encapsulated by Complex Coacervation. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1596-1604	5.1	15
14	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
13	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
12	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
11	Effect of thermo-pressing temperature on the functional properties of bioplastics made from a renewable wheat gliadin resin. <i>LWT - Food Science and Technology</i> , 2014 , 56, 161-167	5.4	11
10	Active antimicrobial food and beverage packaging 2012 , 27-54		11
9	Upgrading collagenous smooth hound by-products: Effect of hydrolysis conditions, in vitro gastrointestinal digestion and encapsulation on bioactive properties. <i>Food Bioscience</i> , 2019 , 28, 99-108	4.9	10
8	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
7	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
6	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

5	Functional aptitude of hake minces with added TMAO-demethylase inhibitors during frozen storage. <i>Food Chemistry</i> , 2020 , 309, 125683	8.5	3
4	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
3	The Effect of Emulsifying Protein and Addition of Condensed Tannins on n-3 PUFA Enriched Emulsions for Functional Foods. <i>Foods</i> , 2020 , 9,	4.9	2
2	Characterization of glucose-crosslinked gelatin films reinforced with chitin nanowhiskers for active packaging development. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112833	5.4	1
1	Rheological Evaluation of Ethyl Cellulose and Beeswax Oleogels as Fat Replacers in Meat Products. <i>Springer Proceedings in Materials</i> , 2020 , 64-68	0.2	