Joaqun Gmez-Estaca

List of Publications by Year in Descending Order

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	Characterization of glucose-crosslinked gelatin films reinforced with chitin nanowhiskers for active packaging development. *LWT - Food Science and Technology*, **2021**, 154, 112833	5.4	1
57	Drying soy phosphatidylcholine liposomal suspensions in alginate matrix: Effect of drying methods on physico-chemical properties and stability. *Food Hydrocolloids*, **2021**, 111, 106357	10.6	3
56	The Effect of Emulsifying Protein and Addition of Condensed Tannins on n-3 PUFA Enriched Emulsions for Functional Foods. *Foods*, **2020**, 9,	4.9	2
55	Rheological Evaluation of Ethyl Cellulose and Beeswax Oleogels as Fat Replacers in Meat Products. *Springer Proceedings in Materials*, **2020**, 64-68	0.2	
54	Functional aptitude of hake minces with added TMAO-demethylase inhibitors during frozen storage. *Food Chemistry*, **2020**, 309, 125683	8.5	3
53	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. *LWT - Food Science and Technology*, **2020**, 119, 108909	5.4	17
52	Recent Advances in Astaxanthin Micro/Nanoencapsulation to Improve Its Stability and Functionality as a Food Ingredient. *Marine Drugs*, **2020**, 18,	6	23
51	Assessment of a healthy oil combination structured in ethyl cellulose and beeswax oleogels as animal fat replacers in low-fat, PUFA-enriched pork burgers. *Food and Bioprocess Technology*, **2019**, 12, 1068-1081	5.1	30
50	Upgrading collagenous smooth hound by-products: Effect of hydrolysis conditions, in vitro gastrointestinal digestion and encapsulation on bioactive properties. *Food Bioscience*, **2019**, 28, 99-108	4.9	10
49	Characterization of ethyl cellulose and beeswax oleogels and their suitability as fat replacers in healthier lipid p? development. *Food Hydrocolloids*, **2019**, 87, 960-969	10.6	80
48	Bioaccessibility and antimicrobial properties of a shrimp demineralization extract blended with chitosan as wrapping material in ready-to-eat raw salmon. *Food Chemistry*, **2019**, 276, 342-349	8.5	15
47	Chemical characterization of wash water biomass from shrimp surimi processing and its application to develop functional edible films. *Journal of Food Science and Technology*, **2018**, 55, 3881-3891	3.3	3
46	Emulsion gels containing n-3 fatty acids and condensed tannins designed as functional fat replacers. *Food Research International*, **2018**, 113, 465-473	7	16
45	Physico-Chemical Properties, Stability, and Potential Food Applications of Shrimp Lipid Extract Encapsulated by Complex Coacervation. *Food and Bioprocess Technology*, **2018**, 11, 1596-1604	5.1	15
44	Bioactive and technological functionality of a lipid extract from shrimp (L. vannamei) cephalothorax. *LWT - Food Science and Technology*, **2018**, 89, 704-711	5.4	15
43	The effect of the combined use of high pressure treatment and antimicrobial edible film on the quality of salmon carpaccio. *International Journal of Food Microbiology*, **2018**, 283, 28-36	5.8	16
42	Improving antioxidant and antimicrobial properties of curcumin by means of encapsulation in gelatin through electrohydrodynamic atomization. *Food Hydrocolloids*, **2017**, 70, 313-320	10.6	80

41	Characterization and storage stability of astaxanthin esters, fatty acid profile and □tocopherol of lipid extract from shrimp (L. vannamei) waste with potential applications as food ingredient. *Food Chemistry*, **2017**, 216, 37-44	8.5	67
40	Characteristics and functional properties of gelatin extracted from squid (Loligo vulgaris) skin. *LWT - Food Science and Technology*, **2016**, 65, 924-931	5.4	42
39	Obtaining of functional components from cooked shrimp (Penaeus vannamei) by enzymatic hydrolysis. *Food Bioscience*, **2016**, 15, 55-63	4.9	19
38	Effect of different polysaccharides and crosslinkers on echium oil microcapsules. *Carbohydrate Polymers*, **2016**, 150, 319-29	10.3	31
37	The Potential of Proteins for Producing Food Packaging Materials: A Review. *Packaging Technology and Science*, **2016**, 29, 203-224	2.3	66
36	The effect of high-pressure treatment on functional components of shrimp (Litopenaeus vannamei) cephalothorax. *Innovative Food Science and Emerging Technologies*, **2016**, 34, 154-160	6.8	14
35	Microcapsules containing astaxanthin from shrimp waste as potential food coloring and functional ingredient: Characterization, stability, and bioaccessibility. *LWT - Food Science and Technology*, **2016** , 70, 229-236	5.4	47
34	Encapsulation of an astaxanthin-containing lipid extract from shrimp waste by complex coacervation using a novel gelatinâ□ashew gum complex. *Food Hydrocolloids*, **2016**, 61, 155-162	10.6	78
33	Development, properties, and stability of antioxidant shrimp muscle protein films incorporating carotenoid-containing extracts from food by-products. *LWT - Food Science and Technology*, **2015**, 64, 189-196	5.4	27
32	Encapsulation of curcumin in electrosprayed gelatin microspheres enhances its bioaccessibility and widens its uses in food applications. *Innovative Food Science and Emerging Technologies*, **2015**, 29, 302-307	6.8	90
31	Shrimp (Litopenaeus vannamei) muscle proteins as source to develop edible films. *Food Hydrocolloids*, **2014**, 41, 86-94	10.6	39
30	Advances in antioxidant active food packaging. *Trends in Food Science and Technology*, **2014**, 35, 42-51	15.3	351
29	Functional properties and antifungal activity of films based on gliadins containing cinnamaldehyde and natamycin. *International Journal of Food Microbiology*, **2014**, 173, 62-71	5.8	44
28	Chemically modified gliadins as sustained release systems for lysozyme. *Food Hydrocolloids*, **2014**, 41, 53-59	10.6	35
27	The effect of combined traditional and novel treatments on oxidative status of dolphinfish (Coryphaena hippurus) and sardine (Sardina pilchardus) muscle lipids. *Food Science and Technology International*, **2014**, 20, 431-40	2.6	9
26	Effect of thermo-pressing temperature on the functional properties of bioplastics made from a renewable wheat gliadin resin. *LWT - Food Science and Technology*, **2014**, 56, 161-167	5.4	11
25	Migrants determination and bioaccessibility study of ethyl lauroyl arginate (LAE) from a LAE based antimicrobial food packaging material. *Food and Chemical Toxicology*, **2013**, 56, 363-70	4.7	19
24	Active antimicrobial food and beverage packaging **2012**, 27-54		11

23	Functionality of Lactobacillus acidophilus and Bifidobacterium bifidum incorporated to edible coatings and films. *Innovative Food Science and Emerging Technologies*, **2012**, 16, 277-282	6.8	53
22	Active antioxidant packaging films: Development and effect on lipid stability of brined sardines. *Food Chemistry*, **2012**, 131, 1376-1384	8.5	166
21	Role of sepiolite in the release of active compounds from gelatinâEgg white films. *Food Hydrocolloids*, **2012**, 27, 475-486	10.6	62
20	Formation of zein nanoparticles by electrohydrodynamic atomization: Effect of the main processing variables and suitability for encapsulating the food coloring and active ingredient curcumin. *Food Hydrocolloids*, **2012**, 28, 82-91	10.6	225
19	Functional properties of bioplastics made from wheat gliadins modified with cinnamaldehyde. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6689-95	5.7	71
18	Biochemical properties of bioplastics made from wheat gliadins cross-linked with cinnamaldehyde. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 13212-20	5.7	38
17	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	5.4	17
16	Effects of gelatin origin, bovine-hide and tuna-skin, on the properties of compound gelatinâhitosan films. *Food Hydrocolloids*, **2011**, 25, 1461-1469	10.6	146
15	Influence of frozen storage on aptitude of sardine and dolphinfish for cold-smoking process. *LWT - Food Science and Technology*, **2010**, 43, 1246-1252	5.4	7
14	Biodegradable gelatin-chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. *Food Microbiology*, **2010**, 27, 889-96	6	449
13	Physico-chemical and film forming properties of giant squid (Dosidicus gigas) gelatin. *Food Hydrocolloids*, **2009**, 23, 585-592	10.6	58
12	Improvement of the antioxidant properties of squid skin gelatin films by the addition of hydrolysates from squid gelatin. *Food Hydrocolloids*, **2009**, 23, 1322-1327	10.6	72
11	Physical and chemical properties of tuna-skin and bovine-hide gelatin films with added aqueous oregano and rosemary extracts. *Food Hydrocolloids*, **2009**, 23, 1334-1341	10.6	81
10	Incorporation of antioxidant borage extract into edible films based on sole skin gelatin or a commercial fish gelatin. *Journal of Food Engineering*, **2009**, 92, 78-85	6	153
9	Alternative fish species for cold-smoking process. *International Journal of Food Science and Technology*, **2009**, 44, 1525-1535	3.8	20
8	Physico-chemical and film-forming properties of bovine-hide and tuna-skin gelatin: A comparative study. *Journal of Food Engineering*, **2009**, 90, 480-486	6	118
7	Antioxidant properties of tuna-skin and bovine-hide gelatin films induced by the addition of oregano and rosemary extracts. *Food Chemistry*, **2009**, 112, 18-25	8.5	170
6	Fish gelatin: a renewable material for developing active biodegradable films. *Trends in Food Science and Technology*, **2009**, 20, 3-16	15.3	330

5	High pressure technology as a tool to obtain high quality carpaccio and carpaccio-like products from fish. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 148-154	6.8	28
4	Antimicrobial Activity of Composite Edible Films Based on Fish Gelatin and Chitosan Incorporated with Clove Essential Oil. *Journal of Aquatic Food Product Technology*, **2009**, 18, 46-52	1.6	46
3	Influence of salt, smoke, and high pressure on growth of Listeria monocytogenes and spoilage microflora in cold-smoked dolphinfish (Coryphaena hippurus). *Journal of Food Protection*, **2007**, 70, 399-404	2.5	25
2	High pressure effects on the quality and preservation of cold-smoked dolphinfish (Coryphaena hippurus) fillets. *Food Chemistry*, **2007**, 102, 1250-1259	8.5	37
1	Effect of functional edible films and high pressure processing on microbial and oxidative spoilage in cold-smoked sardine (Sardina pilchardus). *Food Chemistry*, **2007**, 105, 511-520	8.5	157