JoaquÃ-n GÃ³mez-Estaca

List of Publications by Year
in descending order

59 papers	4,892 citations	117453 34 h-index	143772 57 g-index
60 all docs	60 docs citations	60 times ranked	5064 citing authors

#	Article	IF	Citations
1	Biodegradable gelatinâ€“chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. Food Microbiology, 2010, 27, 889-896.	2.1	534
2	Advances in antioxidant active food packaging. Trends in Food Science and Technology, 2014, 35, 42-51.	7.8	445
3	Fish gelatin: a renewable material for developing active biodegradable films. Trends in Food Science and Technology, 2009, 20, 3-16.	7.8	394
4	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.	5.6	274
5	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.	4.2	201
6	Active antioxidant packaging films: Development and effect on lipid stability of brined sardines. Food Chemistry, 2012, 131, 1376-1384.	4.2	198
7	Effects of gelatin origin, bovine-hide and tuna-skin, on the properties of compound gelatinâ€“chitosan films. Food Hydrocolloids, 2011, 25, 1461-1469.	5.6	184
8	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.	2.7	182
9	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.	4.2	181
10	Characterization of ethyl cellulose and beeswax oleogels and their suitability as fat replacers in healthier lipid pÃ¢tÃ©s development. Food Hydrocolloids, 2019, 87, 960-969.	5.6	146
11	Physico-chemical and film-forming properties of bovine-hide and tuna-skin gelatin: A comparative study. Journal of Food Engineering, 2009, 90, 480-486.	2.7	135
12	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.	2.7	108
13	Improving antioxidant and antimicrobial properties of curcumin by means of encapsulation in gelatin through electrohydrodynamic atomization. Food Hydrocolloids, 2017, 70, 313-320.	5.6	104
14	Encapsulation of an astaxanthin-containing lipid extract from shrimp waste by complex coacervation using a novel gelatinâ€“cashew gum complex. Food Hydrocolloids, 2016, 61, 155-162.	5.6	98
15	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.	5.6	92
16	The Potential of Proteins for Producing Food Packaging Materials: A Review. Packaging Technology and Science, 2016, 29, 203-224.	1.3	91
17	Improvement of the antioxidant properties of squid skin gelatin films by the addition of hydrolysates from squid gelatin. Food Hydrocolloids, 2009, 23, 1322-1327.	5.6	88
18	Functional Properties of Bioplastics Made from Wheat Gliadins Modified with Cinnamaldehyde. Journal of Agricultural and Food Chemistry, 2011, 59, 6689-6695.	2.4	87

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19	Characterization and storage stability of astaxanthin esters, fatty acid profile and Î±-tocopherol of lipid extract from shrimp (L. vannamei) waste with potential applications as food ingredient. Food Chemistry, 2017, 216, 37-44.	4.2	83
20	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
21	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.	0.6	69
22	Physico-chemical and film forming properties of giant squid (Dosidicus gigas) gelatin. Food Hydrocolloids, 2009, 23, 585-592.	5.6	68
23	Role of sepiolite in the release of active compounds from gelatinâ€“egg white films. Food Hydrocolloids, 2012, 27, 475-486.	5.6	68
24	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.	2.5	59
25	Recent Advances in Astaxanthin Micro/Nanoencapsulation to Improve Its Stability and Functionality as a Food Ingredient. Marine Drugs, 2020, 18, 406.	2.2	59
26	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.	2.6	58
27	Characteristics and functional properties of gelatin extracted from squid (Loligo vulgaris) skin. LWT - Food Science and Technology, 2016, 65, 924-931.	2.5	53
28	Functional properties and antifungal activity of films based on gliadins containing cinnamaldehyde and natamycin. International Journal of Food Microbiology, 2014, 173, 62-71.	2.1	52
29	Shrimp (Litopenaeus vannamei) muscle proteins as source to develop edible films. Food Hydrocolloids, 2014, 41, 86-94.	5.6	47
30	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.	2.5	45
31	Biochemical Properties of Bioplastics Made from Wheat Gliadins Cross-Linked with Cinnamaldehyde. Journal of Agricultural and Food Chemistry, 2011, 59, 13212-13220.	2.4	44
32	Chemically modified gliadins as sustained release systems for lysozyme. Food Hydrocolloids, 2014, 41, 53-59.	5.6	42
33	High pressure effects on the quality and preservation of cold-smoked dolphinfish (Coryphaena) Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.2	40
34	Effect of different polysaccharides and crosslinkers on echium oil microcapsules. Carbohydrate Polymers, 2016, 150, 319-329.	5.1	40
35	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.	2.5	34
36	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.	2.7	33

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37	Emulsion gels containing n-3 fatty acids and condensed tannins designed as functional fat replacers. Food Research International, 2018, 113, 465-473.	2.9	30
38	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.	2.1	29
39	Alternative fish species for coldâ€smoking process. International Journal of Food Science and Technology, 2009, 44, 1525-1535.	1.3	28
40	Obtaining of functional components from cooked shrimp (Penaeus vannamei) by enzymatic hydrolysis. Food Bioscience, 2016, 15, 55-63.	2.0	28
41	Migrants determination and bioaccessibility study of ethyl lauroyl arginate (LAE) from a LAE based antimicrobial food packaging material. Food and Chemical Toxicology, 2013, 56, 363-370.	1.8	26
42	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.	0.8	25
43	Physico-Chemical Properties, Stability, and Potential Food Applications of Shrimp Lipid Extract Encapsulated by Complex Coacervation. Food and Bioprocess Technology, 2018, 11, 1596-1604.	2.6	25
44	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
45	The effect of high-pressure treatment on functional components of shrimp (Litopenaeus vannamei) cephalothorax. Innovative Food Science and Emerging Technologies, 2016, 34, 154-160.	2.7	21
46	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.	4.2	21
47	Bioactive and technological functionality of a lipid extract from shrimp (L. vannamei) cephalothorax. LWT - Food Science and Technology, 2018, 89, 704-711.	2.5	20
48	Characterization of glucose-crosslinked gelatin films reinforced with chitin nanowhiskers for active packaging development. LWT - Food Science and Technology, 2022, 154, 112833.	2.5	17
49	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.	2.0	16
50	Effect of thermo-pressing temperature on the functional properties ofÂbioplastics made from a renewable wheat gliadin resin. LWT - Food Science and Technology, 2014, 56, 161-167.	2.5	15
51	Active antimicrobial food and beverage packaging. , 2012, , 27-54.		14
52	Influence of frozen storage on aptitude of sardine and dolphinfish for cold-smoking process. LWT - Food Science and Technology, 2010, 43, 1246-1252.	2.5	10
53	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, 431-440.	1.1	9
54	Drying soy phosphatidylcholine liposomal suspensions in alginate matrix: Effect of drying methods on physico-chemical properties and stability. Food Hydrocolloids, 2021, 111, 106357.	5.6	8

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55	Functional aptitude of hake minces with added TMAO-demethylase inhibitors during frozen storage. Food Chemistry, 2020, 309, 125683.	4.2	7
56	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.	1.4	5
57	The Effect of Emulsifying Protein and Addition of Condensed Tannins on n-3 PUFA Enriched Emulsions for Functional Foods. Foods, 2020, 9, 1589.	1.9	4
58	Protein Hydrolysis and Glycosylation as Strategies to Produce Bioactive Ingredients from Unmarketable Prawns. Foods, 2021, 10, 2844.	1.9	1
59	Rheological Evaluation of Ethyl Cellulose and Beeswax Oleogels as Fat Replacers in Meat Products. Springer Proceedings in Materials, 2020, , 64-68.	0.1	0