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	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
2	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
3	Protein Hydrolysis and Glycosylation as Strategies to Produce Bioactive Ingredients from Unmarketable Prawns. Foods, 2021, 10, 2844.	1.9	1
4	Functional aptitude of hake minces with added TMAO-demethylase inhibitors during frozen storage. Food Chemistry, 2020, 309, 125683.	4.2	7
5	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
6	Recent Advances in Astaxanthin Micro/Nanoencapsulation to Improve Its Stability and Functionality as a Food Ingredient. Marine Drugs, 2020, 18, 406.	2.2	59
7	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
8	Rheological Evaluation of Ethyl Cellulose and Beeswax Oleogels as Fat Replacers in Meat Products. Springer Proceedings in Materials, 2020, , 64-68.	0.1	0
9	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
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	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
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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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	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
21	Obtaining of functional components from cooked shrimp (Penaeus vannamei) by enzymatic hydrolysis. Food Bioscience, 2016, 15, 55-63.	2.0	28
22	Effect of different polysaccharides and crosslinkers on echium oil microcapsules. Carbohydrate Polymers, 2016, 150, 319-329.	5.1	40
23	The Potential of Proteins for Producing Food Packaging Materials: A Review. Packaging Technology and Science, 2016, 29, 203-224.	1.3	91
24	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
25	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
26	Characteristics and functional properties of gelatin extracted from squid (Loligo vulgaris) skin. LWT - Food Science and Technology, 2016, 65, 924-931.	2.5	53
27	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
28	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
29	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
30	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
31	Shrimp (Litopenaeus vannamei) muscle proteins as source to develop edible films. Food Hydrocolloids, 2014, 41, 86-94.	5.6	47
32	Advances in antioxidant active food packaging. Trends in Food Science and Technology, 2014, 35, 42-51.	7.8	445
33	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
34	Chemically modified gliadins as sustained release systems for lysozyme. Food Hydrocolloids, 2014, 41, 53-59.	5.6	42
35	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
36	Active antimicrobial food and beverage packaging. , 2012, , 27-54.		14

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37	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
38	Active antioxidant packaging films: Development and effect on lipid stability of brined sardines. Food Chemistry, 2012, 131, 1376-1384.	4.2	198
39	Role of sepiolite in the release of active compounds from gelatinâ€“egg white films. Food Hydrocolloids, 2012, 27, 475-486.	5.6	68
40	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
41	Functional Properties of Bioplastics Made from Wheat Gliadins Modified with Cinnamaldehyde. Journal of Agricultural and Food Chemistry, 2011, 59, 6689-6695.	2.4	87
42	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
43	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
44	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
45	Biodegradable gelatinâ€“chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. Food Microbiology, 2010, 27, 889-896.	2.1	534
46	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
47	Physico-chemical and film forming properties of giant squid (Dosidicus gigas) gelatin. Food Hydrocolloids, 2009, 23, 585-592.	5.6	68
48	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
49	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
50	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
51	Alternative fish species for coldâ€smoking process. International Journal of Food Science and Technology, 2009, 44, 1525-1535.	1.3	28
52	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
53	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
54	Fish gelatin: a renewable material for developing active biodegradable films. Trends in Food Science and Technology, 2009, 20, 3-16.	7.8	394

#	ARTICLE	IF	CITATIONS
55	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
56	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
57	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
58	High pressure effects on the quality and preservation of cold-smoked dolphinfish (Coryphaena) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	4.2	40
59	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