Manuel Pazos

List of Publications by Year
in descending order

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Version: 2024-02-01

50 papers	1,750 citations	218381 26 h-index	276539 41 g-index
51 all docs	51 docs citations	51 times ranked	2226 citing authors

#	Article	IF	Citations
1	Activity of grape polyphenols as inhibitors of the oxidation of fish lipids and frozen fish muscle. Food Chemistry, 2005, 92, 547-557.	4.2	186
2	Volatile profile of Atlantic shellfish species by HS-SPME GC/MS. Food Research International, 2012, 48, 856-865.	2.9	109
3	Hydroxytyrosol Prevents Oxidative Deterioration in Foodstuffs Rich in Fish Lipids. Journal of Agricultural and Food Chemistry, 2008, 56, 3334-3340.	2.4	72
4	Healthy effect of different proportions of marine Ï‰-3 PUFAs EPA and DHA supplementation in Wistar rats: Lipidomic biomarkers of oxidative stress and inflammation. Journal of Nutritional Biochemistry, 2015, 26, 1385-1392.	1.9	64
5	Identification and classification of seafoodâ€borne pathogenic and spoilage bacteria: 16<scp>S</scp> r<scp>RNA</scp> sequencing versus <scp>MALDI</scp>â€<scp>TOF MS</scp> fingerprinting. Electrophoresis, 2013, 34, 877-887.	1.3	59
6	Physicochemical Properties of Natural Phenolics from Grapes and Olive Oil Byproducts and Their Antioxidant Activity in Frozen Horse Mackerel Fillets. Journal of Agricultural and Food Chemistry, 2006, 54, 366-373.	2.4	58
7	Protective effect of the omega-3 polyunsaturated fatty acids: Eicosapentaenoic acid/Docosahexaenoic acid 1:1 ratio on cardiovascular disease risk markers in rats. Lipids in Health and Disease, 2013, 12, 140.	1.2	52
8	Preservation of the endogenous antioxidant system of fish muscle by grape polyphenols during frozen storage. European Food Research and Technology, 2005, 220, 514-519.	1.6	51
9	Caffeic Acid as Antioxidant in Fish Muscle: Mechanism of Synergism with Endogenous Ascorbic Acid and Î±-Tocopherol. Journal of Agricultural and Food Chemistry, 2009, 57, 675-681.	2.4	51
10	Efficiency of Natural Phenolic Compounds Regenerating Î±-Tocopherol from Î±-Tocopheroxyl Radical. Journal of Agricultural and Food Chemistry, 2007, 55, 3661-3666.	2.4	50
11	Fish Proteins as Targets of Ferrous-Catalyzed Oxidation: Identification of Protein Carbonyls by Fluorescent Labeling on Two-Dimensional Gels and MALDI-TOF/TOF Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2011, 59, 7962-7977.	2.4	47
12	Reduced protein oxidation in Wistar rats supplemented with marine Ï‰3 PUFAs. Free Radical Biology and Medicine, 2013, 55, 8-20.	1.3	47
13	Î±-Tocopherol Oxidation in Fish Muscle during Chilling and Frozen Storage. Journal of Agricultural and Food Chemistry, 2005, 53, 4000-4005.	2.4	46
14	Antioxidant mechanism of grape procyanidins in muscle tissues: Redox interactions with endogenous ascorbic acid and Î±-tocopherol. Food Chemistry, 2012, 134, 1767-1774.	4.2	46
15	Antioxidant activity of extracts produced by solvent extraction of almond shells acid hydrolysates. Food Chemistry, 2007, 101, 193-201.	4.2	44
16	Inhibition of Hemoglobin- and Iron-Promoted Oxidation in Fish Microsomes by Natural Phenolics. Journal of Agricultural and Food Chemistry, 2006, 54, 4417-4423.	2.4	41
17	Contribution of Galloylation and Polymerization to the Antioxidant Activity of Polyphenols in Fish Lipid Systems. Journal of Agricultural and Food Chemistry, 2010, 58, 7423-7431.	2.4	40
18	Amino Acid and Protein Scavenging of Radicals Generated by Iron/Hydroperoxide System:Â An Electron Spin Resonance Spin Trapping Study. Journal of Agricultural and Food Chemistry, 2006, 54, 10215-10221.	2.4	39

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19	Activity of plant extracts for preserving functional food containing n-3-PUFA. European Food Research and Technology, 2003, 217, 301-307.	1.6	36
20	Proteomic evaluation of myofibrillar carbonylation in chilled fish mince and its inhibition by catechin. Food Chemistry, 2013, 136, 64-72.	4.2	36
21	Determination of Polychlorinated Biphenyls in Milk Samples by Saponificationâ^'Solid-Phase Microextraction. Analytical Chemistry, 2001, 73, 5858-5865.	3.2	35
22	Protein carbonylation associated to high-fat, high-sucrose diet and its metabolic effects. Journal of Nutritional Biochemistry, 2014, 25, 1243-1253.	1.9	33
23	Effect of pH on Hemoglobin-Catalyzed Lipid Oxidation in Cod Muscle Membranes in Vitro and in Situ. Journal of Agricultural and Food Chemistry, 2005, 53, 3605-3612.	2.4	30
24	Lipidomic analysis of polyunsaturated fatty acids and their oxygenated metabolites in plasma by solid-phase extraction followed by LC-MS. Analytical and Bioanalytical Chemistry, 2014, 406, 2827-2839.	1.9	30
25	Lipidomics to analyze the influence of diets with different EPA:DHA ratios in the progression of Metabolic Syndrome using SHROB rats as a model. Food Chemistry, 2016, 205, 196-203.	4.2	29
26	Lipid and Protein Changes Related to Quality Loss in Frozen Sardine (Sardina pilchardus) Previously Processed Under High-Pressure Conditions. Food and Bioprocess Technology, 2017, 10, 296-306.	2.6	27
27	Structureâ^'Activity Relationships of Polyphenols To Prevent Lipid Oxidation in Pelagic Fish Muscle. Journal of Agricultural and Food Chemistry, 2010, 58, 11067-11074.	2.4	26
28	Changes in liver proteins of rats fed standard and high-fat and sucrose diets induced by fish omega-3 PUFAs and their combination with grape polyphenols according to quantitative proteomics. Journal of Nutritional Biochemistry, 2017, 41, 84-97.	1.9	26
29	Role of the Raw Composition of Pelagic Fish Muscle on the Development of Lipid Oxidation and Rancidity during Storage. Journal of Agricultural and Food Chemistry, 2011, 59, 6284-6291.	2.4	25
30	Eicosapentaenoic acid/docosahexaenoic acid 1:1 ratio improves histological alterations in obese rats with metabolic syndrome. Lipids in Health and Disease, 2014, 13, 31.	1.2	24
31	Heme-Mediated Production of Free Radicals via Preformed Lipid Hydroperoxide Fragmentation. Journal of Agricultural and Food Chemistry, 2008, 56, 11478-11484.	2.4	23
32	Galloylated Polyphenols Efficiently Reduce Î±-Tocopherol Radicals in a Phospholipid Model System Composed of Sodium Dodecyl Sulfate (SDS) Micelles. Journal of Agricultural and Food Chemistry, 2009, 57, 5042-5048.	2.4	23
33	A lipidomic study on the regulation of inflammation and oxidative stress targeted by marine Ï‰-3 PUFA and polyphenols in high-fat high-sucrose diets. Journal of Nutritional Biochemistry, 2017, 43, 53-67.	1.9	23
34	Proteomics-Based Methodologies for the Detection and Quantification of Seafood Allergens. Foods, 2020, 9, 1134.	1.9	23
35	Selective-Targeted Effect of High-Pressure Processing on Proteins Related to Quality: a Proteomics Evidence in Atlantic Mackerel (Scomber scombrus). Food and Bioprocess Technology, 2014, 7, 2342-2353.	2.6	22
36	Involvement of Methemoglobin (MetHb) Formation and Hemin Loss in the Pro-oxidant Activity of Fish Hemoglobins. Journal of Agricultural and Food Chemistry, 2009, 57, 7013-7021.	2.4	20

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37	Capacity of Reductants and Chelators To Prevent Lipid Oxidation Catalyzed by Fish Hemoglobin. Journal of Agricultural and Food Chemistry, 2009, 57, 9190-9196.	2.4	19
38	Effect of High-Pressure Processing of Atlantic Mackerel (Scomber scombrus) on Biochemical Changes During Commercial Frozen Storage. Food and Bioprocess Technology, 2015, 8, 2159-2170.	2.6	19
39	Proteomics analysis in frozen horse mackerel previously high-pressure processed. Food Chemistry, 2015, 185, 495-502.	4.2	18
40	Cardiovascular Disease-Related Parameters and Oxidative Stress in SHROB Rats, a Model for Metabolic Syndrome. PLoS ONE, 2014, 9, e104637.	1.1	16
41	Galloylated Polyphenols as Inhibitors of Hemoglobin-Catalyzed Lipid Oxidation in Fish Muscle. Journal of Agricultural and Food Chemistry, 2011, 59, 5684-5691.	2.4	13
42	Effect of a finishing period in sea on the shelf life of Pacific oysters (C. gigas) farmed in lagoon. Food Research International, 2013, 51, 217-227.	2.9	13
43	Targets of protein carbonylation in spontaneously hypertensive obese Koletsky rats and healthy Wistar counterparts: A potential role on metabolic disorders. Journal of Proteomics, 2014, 106, 246-259.	1.2	13
44	Functional Fatty Fish Supplemented with Grape Procyanidins. Antioxidant and Proapoptotic Properties on Colon Cell Lines. Journal of Agricultural and Food Chemistry, 2006, 54, 3598-3603.	2.4	12
45	Comparative chemical composition of different muscle zones in angler (Lophius piscatorius). Journal of Food Composition and Analysis, 2012, 28, 81-87.	1.9	12
46	Application of Strategically Designed Sample Composition to the Rapid Analytical Screening of Milk Samples for Polychlorinated Biphenyls. Journal of AOAC INTERNATIONAL, 2003, 86, 846-855.	0.7	6
47	Oxidation and protection of fish. , 2010, , 91-120.		5
48	Galloylation and Polymerization. , 2014, , 323-338.		4
49	Efficiency of Hemoglobin from Rainbow Trout, Cod, and Herring in Promotion of Hydroperoxide-Derived Free Radicals. Journal of Agricultural and Food Chemistry, 2009, 57, 8661-8667.	2.4	3
50	Proteomics to Assess Fish Quality and Bioactivity. , 2017, , 297-316.		2