

Manuel Pazos

List of Publications by Year in Descending Order

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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.

50
papers

1,481
citations

24
h-index

36
g-index

51
ext. papers

1,620
ext. citations

5.6
avg, IF

4.32
L-index

#	Paper	IF	Citations
50	Proteomics-Based Methodologies for the Detection and Quantification of Seafood Allergens. <i>Foods</i> , 2020 , 9,	4.9	13
49	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. <i>Journal of Nutritional Biochemistry</i> , 2017 , 41, 84-97	6.3	18
48	A lipidomic study on the regulation of inflammation and oxidative stress targeted by marine Ω 3 PUFA and polyphenols in high-fat high-sucrose diets. <i>Journal of Nutritional Biochemistry</i> , 2017 , 43, 53-67	6.3	18
47	Lipid and Protein Changes Related to Quality Loss in Frozen Sardine (<i>Sardina pilchardus</i>) Previously Processed Under High-Pressure Conditions. <i>Food and Bioprocess Technology</i> , 2017 , 10, 296-306	5.1	24
46	Proteomics to Assess Fish Quality and Bioactivity 2017 , 297-316		1
45	Lipidomics to analyze the influence of diets with different EPA:DHA ratios in the progression of Metabolic Syndrome using SHROB rats as a model. <i>Food Chemistry</i> , 2016 , 205, 196-203	8.5	25
44	Proteomics analysis in frozen horse mackerel previously high-pressure processed. <i>Food Chemistry</i> , 2015 , 185, 495-502	8.5	15
43	Healthy effect of different proportions of marine Ω 3 PUFAs EPA and DHA supplementation in Wistar rats: Lipidomic biomarkers of oxidative stress and inflammation. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 1385-92	6.3	50
42	Effect of High-Pressure Processing of Atlantic Mackerel (<i>Scomber scombrus</i>) on Biochemical Changes During Commercial Frozen Storage. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2159-2170	5.1	14
41	Eicosapentaenoic acid/docosahexaenoic acid 1:1 ratio improves histological alterations in obese rats with metabolic syndrome. <i>Lipids in Health and Disease</i> , 2014 , 13, 31	4.4	18
40	Lipidomic analysis of polyunsaturated fatty acids and their oxygenated metabolites in plasma by solid-phase extraction followed by LC-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2014 , 406, 2827-39	4.4	28
39	Targets of protein carbonylation in spontaneously hypertensive obese Koletsky rats and healthy Wistar counterparts: a potential role on metabolic disorders. <i>Journal of Proteomics</i> , 2014 , 106, 246-59	3.9	12
38	Galloylation and Polymerization 2014 , 323-338		2
37	Protein carbonylation associated to high-fat, high-sucrose diet and its metabolic effects. <i>Journal of Nutritional Biochemistry</i> , 2014 , 25, 1243-53	6.3	23
36	Cardiovascular disease-related parameters and oxidative stress in SHROB rats, a model for metabolic syndrome. <i>PLoS ONE</i> , 2014 , 9, e104637	3.7	15
35	Selective-Targeted Effect of High-Pressure Processing on Proteins Related to Quality: a Proteomics Evidence in Atlantic Mackerel (<i>Scomber scombrus</i>). <i>Food and Bioprocess Technology</i> , 2014 , 7, 2342-2353	5.1	18
34	Reduced protein oxidation in Wistar rats supplemented with marine Ω 3 PUFAs. <i>Free Radical Biology and Medicine</i> , 2013 , 55, 8-20	7.8	41

33	Protective effect of the omega-3 polyunsaturated fatty acids: Eicosapentaenoic acid/Docosahexaenoic acid 1:1 ratio on cardiovascular disease risk markers in rats. <i>Lipids in Health and Disease</i> , 2013 , 12, 140	4.4	48
32	Proteomic evaluation of myofibrillar carbonylation in chilled fish mince and its inhibition by catechin. <i>Food Chemistry</i> , 2013 , 136, 64-72	8.5	29
31	Effect of a finishing period in sea on the shelf life of Pacific oysters (<i>C. gigas</i>) farmed in lagoon. <i>Food Research International</i> , 2013 , 51, 217-227	7	10
30	Identification and classification of seafood-borne pathogenic and spoilage bacteria: 16S rRNA sequencing versus MALDI-TOF MS fingerprinting. <i>Electrophoresis</i> , 2013 , 34, 877-87	3.6	52
29	Volatile profile of Atlantic shellfish species by HS-SPME GC/MS. <i>Food Research International</i> , 2012 , 48, 856-865	7	76
28	Comparative chemical composition of different muscle zones in angler (<i>Lophius piscatorius</i>). <i>Journal of Food Composition and Analysis</i> , 2012 , 28, 81-87	4.1	11
27	Antioxidant mechanism of grape procyanidins in muscle tissues: redox interactions with endogenous ascorbic acid and α -tocopherol. <i>Food Chemistry</i> , 2012 , 134, 1767-74	8.5	36
26	Role of the raw composition of pelagic fish muscle on the development of lipid oxidation and rancidity during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6284-91	5.7	19
25	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. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7962-77	5.7	44
24	Galloylated polyphenols as inhibitors of hemoglobin-catalyzed lipid oxidation in fish muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5684-91	5.7	10
23	Oxidation and protection of fish 2010 , 91-120		3
22	Contribution of galloylation and polymerization to the antioxidant activity of polyphenols in fish lipid systems. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7423-31	5.7	34
21	Structure-activity relationships of polyphenols to prevent lipid oxidation in pelagic fish muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11067-74	5.7	24
20	Galloylated polyphenols efficiently reduce alpha-tocopherol radicals in a phospholipid model system composed of sodium dodecyl sulfate (SDS) micelles. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5042-8	5.7	21
19	Involvement of methemoglobin (MetHb) formation and heme loss in the pro-oxidant activity of fish hemoglobins. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7013-21	5.7	15
18	Caffeic acid as antioxidant in fish muscle: mechanism of synergism with endogenous ascorbic acid and alpha-tocopherol. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 675-81	5.7	42
17	Efficiency of hemoglobin from rainbow trout, cod, and herring in promotion of hydroperoxide-derived free radicals. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 8661-7	5.7	3
16	Capacity of reductants and chelators to prevent lipid oxidation catalyzed by fish hemoglobin. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9190-6	5.7	14

15	Hydroxytyrosol prevents oxidative deterioration in foodstuffs rich in fish lipids. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3334-40	5.7	64
14	Heme-mediated production of free radicals via preformed lipid hydroperoxide fragmentation. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11478-84	5.7	19
13	Efficiency of natural phenolic compounds regenerating alpha-tocopherol from alpha-tocopheroxyl radical. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3661-6	5.7	49
12	Antioxidant activity of extracts produced by solvent extraction of almond shells acid hydrolysates. <i>Food Chemistry</i> , 2007 , 101, 193-201	8.5	33
11	Physicochemical properties of natural phenolics from grapes and olive oil byproducts and their antioxidant activity in frozen horse mackerel fillets. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 366-73	5.7	55
10	Inhibition of hemoglobin- and iron-promoted oxidation in fish microsomes by natural phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4417-23	5.7	39
9	Functional fatty fish supplemented with grape procyanidins. Antioxidant and proapoptotic properties on colon cell lines. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3598-603	5.7	12
8	Amino acid and protein scavenging of radicals generated by iron/hydroperoxide system: an electron spin resonance spin trapping study. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 10215-21	5.7	30
7	Alpha-tocopherol oxidation in fish muscle during chilling and frozen storage. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4000-5	5.7	42
6	Effect of pH on hemoglobin-catalyzed lipid oxidation in cod muscle membranes in vitro and in situ. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3605-12	5.7	27
5	Activity of grape polyphenols as inhibitors of the oxidation of fish lipids and frozen fish muscle. <i>Food Chemistry</i> , 2005 , 92, 547-557	8.5	164
4	Preservation of the endogenous antioxidant system of fish muscle by grape polyphenols during frozen storage. <i>European Food Research and Technology</i> , 2005 , 220, 514-519	3.4	48
3	Application of Strategically Designed Sample Composition to the Rapid Analytical Screening of Milk Samples for Polychlorinated Biphenyls. <i>Journal of AOAC INTERNATIONAL</i> , 2003 , 86, 846-855	1.7	6
2	Activity of plant extracts for preserving functional food containing n-3-PUFA. <i>European Food Research and Technology</i> , 2003 , 217, 301-307	3.4	31
1	Determination of polychlorinated biphenyls in milk samples by saponification-solid-phase microextraction. <i>Analytical Chemistry</i> , 2001 , 73, 5858-65	7.8	34