

# Gonzalo Velazquez

## List of Publications by Year in descending order

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126  
papers

4,156  
citations

147566

31  
h-index

133063

59  
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128  
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128  
docs citations

128  
times ranked

4309  
citing authors

#	ARTICLE	IF	CITATIONS
1	Polysaccharide-based films and coatings for food packaging: A review. <i>Food Hydrocolloids</i> , 2017, 68, 136-148.	5.6	880
2	Commercial opportunities and research challenges in the high pressure processing of foods. <i>Journal of Food Engineering</i> , 2005, 67, 95-112.	2.7	289
3	Cellulose-glycerol-polyvinyl alcohol composite films for food packaging: Evaluation of water adsorption, mechanical properties, light-barrier properties and transparency. <i>Carbohydrate Polymers</i> , 2018, 195, 432-443.	5.1	131
4	Effect of equilibrium moisture content on barrier, mechanical and thermal properties of chitosan films. <i>Food Chemistry</i> , 2016, 196, 560-566.	4.2	130
5	Food hydrocolloids as additives to improve the mechanical and functional properties of fish products: A review. <i>Food Hydrocolloids</i> , 2011, 25, 1842-1852.	5.6	126
6	Effect of polyvinyl alcohol on the physicochemical properties of biodegradable starch films. <i>Materials Chemistry and Physics</i> , 2020, 239, 122027.	2.0	93
7	Effects of high pressure processing on protein fractions of blue crab ( <i>Callinectes sapidus</i> ) meat. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 323-329.	2.7	74
8	Characterization of bacterial cellulose films combined with chitosan and polyvinyl alcohol: Evaluation of mechanical and barrier properties. <i>Carbohydrate Polymers</i> , 2019, 216, 72-85.	5.1	74
9	Identification of bound water through infrared spectroscopy in methylcellulose. <i>Journal of Food Engineering</i> , 2003, 59, 79-84.	2.7	70
10	Evaluation of extraction methods for preparative scale obtention of mangiferin and lupeol from mango peels ( <i>Mangifera indica</i> L.). <i>Food Chemistry</i> , 2014, 159, 267-272.	4.2	68
11	Effect of the addition order and amylose content on mechanical, barrier and structural properties of films made with starch and montmorillonite. <i>Carbohydrate Polymers</i> , 2015, 127, 195-201.	5.1	67
12	Composite films of regenerate cellulose with chitosan and polyvinyl alcohol: Evaluation of water adsorption, mechanical and optical properties. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 235-246.	3.6	66
13	Surimi wash water treatment for protein recovery: effect of chitosan-alginate complex concentration and treatment time on protein adsorption. <i>Bioresource Technology</i> , 2005, 96, 665-671.	4.8	63
14	Novel composite films based on cellulose reinforced with chitosan and polyvinyl alcohol: Effect on mechanical properties and water vapour permeability. <i>Polymer Testing</i> , 2018, 69, 536-544.	2.3	55
15	Effect of chitosan type on protein and water recovery efficiency from surimi wash water treated with chitosan-alginate complexes. <i>Bioresource Technology</i> , 2007, 98, 539-545.	4.8	53
16	Interactions of the molecular assembly of polysaccharide-protein systems as encapsulation materials. A review. <i>Advances in Colloid and Interface Science</i> , 2021, 295, 102398.	7.0	46
17	Effect of high-pressure treatments on mechanical and functional properties of restructured products from arrowtooth flounder ( <i>Atheresthes stomias</i> ). <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1741-1749.	1.7	45
18	Effect of nopal mucilage addition on physical, barrier and mechanical properties of citric pectin-based films. <i>Journal of Food Science and Technology</i> , 2018, 55, 3739-3748.	1.4	45

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19	Novel composite films from regenerated cellulose-glycerol-polyvinyl alcohol: Mechanical and barrier properties. <i>Food Hydrocolloids</i> , 2019, 89, 481-491.	5.6	45
20	Analysis of the water bound to a polymer matrix by infrared spectroscopy. <i>Journal of Applied Physics</i> , 2001, 89, 5431-5437.	1.1	42
21	Characterization of mechanical and barrier properties of bacterial cellulose, glycerol and polyvinyl alcohol (PVOH) composite films with eco-friendly UV-protective properties. <i>Food Hydrocolloids</i> , 2020, 99, 105323.	5.6	42
22	Effects of combining microbial transglutaminase and high pressure processing treatments on the mechanical properties of heat-induced gels prepared from arrowtooth flounder ( <i>Atheresthes</i> ) Tj ETQq0 0 0 rgBT /Owzlock 104If 50 617		
23	Low-salt restructured products from striped mullet ( <i>Mugil cephalus</i> ) using microbial transglutaminase or whey protein concentrate as additives. <i>Food Chemistry</i> , 2007, 102, 243-249.	4.2	41
24	Preparation and characterisation of zein films obtained by electrospraying. <i>Food Hydrocolloids</i> , 2015, 49, 1-10.	5.6	38
25	Effect of amylose content and nanoclay incorporation order in physicochemical properties of starch/montmorillonite composites. <i>Carbohydrate Polymers</i> , 2016, 152, 351-360.	5.1	38
26	Effect of nixtamalization process on the content and composition of phenolic compounds and antioxidant activity of two sorghums varieties. <i>Journal of Cereal Science</i> , 2017, 77, 1-8.	1.8	38
27	Temperature effect on the moisture sorption isotherms for methylcellulose and ethylcellulose films. <i>Journal of Food Engineering</i> , 2001, 48, 91-94.	2.7	37
28	Physical Characterization of Biodegradable Films Based on Chitosan, Polyvinyl Alcohol and Opuntia Mucilage. <i>Journal of Polymers and the Environment</i> , 2017, 25, 683-691.	2.4	37
29	Composite Films with UV-Barrier Properties Based on Bacterial Cellulose Combined with Chitosan and Poly(vinyl alcohol): Study of Puncture and Water Interaction Properties. <i>Biomacromolecules</i> , 2019, 20, 2084-2095.	2.6	37
30	Films made from plasma-modified corn starch: Chemical, mechanical and barrier properties. <i>Carbohydrate Polymers</i> , 2020, 237, 116103.	5.1	37
31	Effect of sugars and polyols on the functional and mechanical properties of pressure-treated arrowtooth flounder ( <i>Atheresthes stomias</i> ) proteins. <i>Food Hydrocolloids</i> , 2005, 19, 964-973.	5.6	34
32	Modelling the effect of temperature on the water sorption isotherms of chitosan films. <i>Food Science and Technology</i> , 2017, 37, 112-118.	0.8	32
33	Hexamethyldisiloxane cold plasma treatment and amylose content determine the structural, barrier and mechanical properties of starch-based films. <i>International Journal of Biological Macromolecules</i> , 2019, 124, 651-658.	3.6	32
34	Regenerated cellulose films with chitosan and polyvinyl alcohol: Effect of the moisture content on the barrier, mechanical and optical properties. <i>Carbohydrate Polymers</i> , 2020, 236, 116031.	5.1	32
35	HMDSO plasma treatment as alternative to modify structural properties of granular starch. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 682-689.	3.6	30
36	Compositional and Moisture Content Effects on the Biodegradability of Zein/Ethylcellulose Films. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2230-2235.	2.4	29

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37	Effects of adding fish gelatin on Alaska pollock surimi gels. <i>Food Hydrocolloids</i> , 2009, 23, 2446-2449.	5.6	29
38	Inclusion of the variability of model parameters on shelf-life estimations for low and intermediate moisture vegetables. <i>LWT - Food Science and Technology</i> , 2012, 47, 364-370.	2.5	29
39	Effect of Dual Modification on the Spectroscopic, Calorimetric, Viscosimetric and Morphological Characteristics of Corn Starch. <i>Polymers</i> , 2019, 11, 333.	2.0	29
40	The effect of relative humidity on tensile strength and water vapor permeability in chitosan, fish gelatin and transglutaminase edible films. <i>Food Science and Technology</i> , 2015, 35, 690-695.	0.8	28
41	Environmentally Friendly Films Combining Bacterial Cellulose, Chitosan, and Polyvinyl Alcohol: Effect of Water Activity on Barrier, Mechanical, and Optical Properties. <i>Biomacromolecules</i> , 2020, 21, 753-760.	2.6	27
42	Bacterial cellulose films: Evaluation of the water interaction. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100526.	3.3	27
43	Composite Films with UV-Barrier Properties of Bacterial Cellulose with Glycerol and Poly(vinyl Tj ETQq1 1 0.784314 r gBT /Overlock 10 T	2.6	26
44	Dielectric barrier discharge and radio-frequency plasma effect on structural properties of starches with different amylose content. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102630.	2.7	26
45	Rheological properties of nanocomposite-forming solutions and film based on montmorillonite and corn starch with different amylose content. <i>Carbohydrate Polymers</i> , 2018, 188, 121-127.	5.1	25
46	Effect of granular disorganization and the water content on the rheological properties of amaranth and achira starch blends. <i>LWT - Food Science and Technology</i> , 2018, 87, 280-286.	2.5	25
47	Regenerated cellulose films combined with glycerol and polyvinyl alcohol: Effect of moisture content on the physical properties. <i>Food Hydrocolloids</i> , 2020, 103, 105657.	5.6	25
48	Rheological performance of film-forming solutions made from plasma-modified starches with different amylose/amylopectin content. <i>Carbohydrate Polymers</i> , 2021, 255, 117349.	5.1	25
49	Measurement of the Water Vapor Permeability of Chitosan Films: A Laboratory Experiment on Food Packaging Materials. <i>Journal of Chemical Education</i> , 2022, 99, 2403-2408.	1.1	24
50	Production of low-salt restructured fish products from Mexican flounder ( <i>Cyclopsetta chittendeni</i> ) using microbial transglutaminase or whey protein concentrate as binders. <i>European Food Research and Technology</i> , 2006, 223, 341-345.	1.6	23
51	Assessment of the uncertainty in thermal food processing decisions based on microbial safety objectives. <i>Journal of Food Engineering</i> , 2011, 102, 247-256.	2.7	23
52	Thermal study in the interactions of starches blends: Amaranth and achira. <i>Food Hydrocolloids</i> , 2016, 61, 640-648.	5.6	23
53	Effect of precooking temperature and microbial transglutaminase on the gelling properties of blue crab ( <i>Callinectes sapidus</i> ) proteins. <i>Food Hydrocolloids</i> , 2014, 35, 264-269.	5.6	21
54	Effect of high pressure processing on heat-induced gelling capacity of blue crab ( <i>Callinectes sapidus</i> ) meat. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102253.	2.7	20

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55	Retrogradation of autoclaved corn starches: Effect of water content on the resistant starch formation and structure. <i>Carbohydrate Research</i> , 2020, 497, 108137.	1.1	20
56	Effect of high pressure processing and heat treatment on the gelation properties of blue crab meat proteins. <i>LWT - Food Science and Technology</i> , 2021, 146, 111389.	2.5	20
57	Supramolecular structure and technofunctional properties of starch modified by high hydrostatic pressure (HHP): A review. <i>Carbohydrate Polymers</i> , 2022, 291, 119609.	5.1	20
58	Moderately High Hydrostatic Pressure Processing to Reduce Production Costs of Shredded Cheese: Microstructure, Texture, and Sensory Properties of Shredded Milled Curd Cheddar. <i>Journal of Food Science</i> , 2005, 70, S286-S293.	1.5	19
59	Nutrition Provided to Mexican-American Preschool Children on the Texas-Mexico Border. <i>Journal of the American Dietetic Association</i> , 2007, 107, 311-315.	1.3	18
60	EFFECT OF SETTING CONDITIONS USING MICROBIAL TRANSGLUTAMINASE DURING OBTENTION OF BEEF GELS. <i>Journal of Food Process Engineering</i> , 2009, 32, 221-234.	1.5	18
61	Effect of high hydrostatic pressure on antioxidant content of 'Ataulfo' mango during postharvest maturation. <i>Food Science and Technology</i> , 2013, 33, 561-568.	0.8	18
62	Effects of Tempering Time, Ca(OH) <sub>2</sub> Concentration, and Particle Size on the Rheological Properties of Extruded Corn Flour. <i>Cereal Chemistry</i> , 2017, 94, 230-236.	1.1	18
63	Fiber-rich functional fish food from striped mullet ( <i>Mugil cephalus</i> ) using amidated low methoxyl pectin. <i>Food Hydrocolloids</i> , 2007, 21, 527-536.	5.6	17
64	Mechanical and functional properties of beef products obtained using microbial transglutaminase with treatments of pre-heating followed by cold binding. <i>Meat Science</i> , 2009, 83, 229-238.	2.7	17
65	Effect of airflow presence during the manufacturing of biodegradable films from polymers with different structural conformation. <i>Food Packaging and Shelf Life</i> , 2018, 17, 162-170.	3.3	17
66	Influence of gelatinization process and HMDSO plasma treatment on the chemical changes and water vapor permeability of corn starch films. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 196-202.	3.6	17
67	Low-sugar content betaxanthins extracts from yellow pitaya ( <i>Stenocereus pruinosus</i> ). <i>Food and Bioproducts Processing</i> , 2020, 121, 178-185.	1.8	17
68	Characterization of Functional Properties of Biodegradable Films Based on Starches from Different Botanical Sources. <i>Starch/Staerke</i> , 2020, 72, 1900282.	1.1	16
69	Restructured products from arrowtooth flounder ( <i>Atheresthes stomias</i> ) using high-pressure treatments. <i>European Food Research and Technology</i> , 2005, 220, 113-119.	1.6	15
70	Low-salt restructured fish products using low-value fish species from the gulf of Mexico. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1039-1045.	1.3	15
71	Gelling of amaranth and achira starch blends in excess and limited water. <i>LWT - Food Science and Technology</i> , 2017, 81, 265-273.	2.5	15
72	Hygroscopic properties and glass transition of dehydrated mango, apple and banana. <i>Journal of Food Science and Technology</i> , 2018, 55, 540-549.	1.4	15

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73	UV-protecting films based on bacterial cellulose, glycerol and polyvinyl alcohol: effect of water activity on barrier, mechanical and optical properties. <i>Cellulose</i> , 2020, 27, 8199-8213.	2.4	15
74	Development of Antimicrobial Biodegradable Films Based on Corn Starch with Aqueous Extract of <i>Hibiscus sabdariffa</i> L. <i>Starch/Staerke</i> , 2021, 73, .	1.1	15
75	Effect of adding insoluble solids from surimi wash water on the functional and mechanical properties of pacific whiting grade A surimi. <i>Bioresource Technology</i> , 2007, 98, 2148-2153.	4.8	14
76	Extruded snacks from whole wheat supplemented with textured soy flour: Effect on instrumental and sensory textural characteristics. <i>Journal of Texture Studies</i> , 2017, 48, 249-257.	1.1	13
77	Efficacy of high hydrostatic pressure as a quarantine treatment to improve the quality of mango fruits infested by the Mexican fruit fly <i>Anastrepha ludens</i> . <i>CYTA - Journal of Food</i> , 2009, 7, 135-142.	0.9	12
78	An Improved Quarantine Method for Mangoes Against the Mexican Fruit Fly Based on High-Pressure Processing Combined with Heat. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 493-498.	0.8	12
79	Effect of dual chemical modification on the properties of biodegradable films from achira starch. <i>Journal of Applied Polymer Science</i> , 2020, 137, 49411.	1.3	12
80	Effect of Crystalline and Double Helical Structures on the Resistant Fraction of Autoclaved Corn Starch with Different Amylose Content. <i>Starch/Staerke</i> , 2020, 72, 1900306.	1.1	12
81	A Feeding Study to Assess Nutritional Quality and Safety of Surimi Wash Water Proteins Recovered by a Chitosan-Alginate Complex. <i>Journal of Food Science</i> , 2007, 72, S179-S184.	1.5	11
82	Effect of Input Data Variability on Estimations of the Equivalent Constant Temperature Time for Microbial Inactivation by HTST and Retort Thermal Processing. <i>Journal of Food Science</i> , 2011, 76, E495-502.	1.5	11
83	Double helical order and functional properties of acid-hydrolyzed maize starches with different amylose content. <i>Carbohydrate Research</i> , 2020, 490, 107956.	1.1	11
84	High Hydrostatic Pressure at Low Temperature as a Quarantine Treatment to Improve the Quality of Fruits. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 287-292.	0.8	10
85	Effect of high pressure processing on postharvest physiology of 'Keitt' mango. <i>Postharvest Biology and Technology</i> , 2014, 94, 35-40.	2.9	9
86	Modeling the limited degree of starch gelatinization. <i>Starch/Staerke</i> , 2016, 68, 727-733.	1.1	9
87	Structural properties of waxy corn and potato starch blends in excess water. <i>International Journal of Food Properties</i> , 2017, 20, S353-S365.	1.3	9
88	Effect of the Cooking Process on the Gelling Properties of Whole and Minced Jumbo Lump of Blue Crab ( <i>Callinectes sapidus</i> ). <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 418-429.	0.6	9
89	Residential Refrigerator Performance Based on Microbial Indicators of Ground Beef Preservation Assessed Using Predictive Microbiology Tools. <i>Food and Bioprocess Technology</i> , 2020, 13, 2172-2185.	2.6	9
90	Dual modification of achira ( <i>Canna indica</i> L) starch and the effect on its physicochemical properties for possible food applications. <i>Journal of Food Science and Technology</i> , 2021, 58, 952-961.	1.4	9

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91	UV-Shielding films of bacterial cellulose with glycerol and chitosan. Part 1: equilibrium moisture content and mechanical properties. CYTA - Journal of Food, 2021, 19, 105-114.	0.9	9
92	Steady- and Unsteady-State Determination of the Water Vapor Permeance (WVP) of Polyethylene Film to Estimate the Moisture Gain of Packed Dry Mango. Food and Bioprocess Technology, 2017, 10, 1792-1797.	2.6	8
93	Insights on the acid hydrolysis of achira ( <i>Canna edulis</i> ) starch: Crystalline and double-helical structure changes impacting functionality. LWT - Food Science and Technology, 2022, 153, 112509.	2.5	8
94	Influence of high pressure processing and alkaline treatment on sugarcane bagasse hydrolysis. CYTA - Journal of Food, 0, , 1-8.	0.9	7
95	Physicochemical characteristics of stored gels from starch blends. LWT - Food Science and Technology, 2019, 114, 108408.	2.5	7
96	UV-Shielding films of bacterial cellulose with glycerol and chitosan. Part 2: Structure, water vapor permeability, spectral and thermal properties. CYTA - Journal of Food, 2021, 19, 115-126.	0.9	7
97	Theoretical determination of first adsorbed layer of water in methylcellulose. Journal of Food Engineering, 2003, 59, 45-50.	2.7	6
98	EFFECT OF PACIFIC WHITING WASH WATER PROTEINS ON ALASKA POLLACK SURIMI GELS. Journal of Texture Studies, 2008, 39, 296-308.	1.1	6
99	Resistance of Mexican Fruit Fly to Quarantine Treatments of High Hydrostatic Pressure Combined with Heat. Foodborne Pathogens and Disease, 2010, 7, 959-966.	0.8	6
100	Estimation of Safety and Quality Losses of Foods Stored in Residential Refrigerators. Food Engineering Reviews, 2019, 11, 184-199.	3.1	6
101	Deterministic and probabilistic predictive microbiology-based indicator of the listeriosis and microbial spoilage risk of pasteurized milk stored in residential refrigerators. LWT - Food Science and Technology, 2020, 117, 108650.	2.5	6
102	Extraction of starch from Hass avocado seeds for the preparation of biofilms. Food Science and Technology, 0, 42, .	0.8	6
103	Relationship Between Electrical Conductivity and Water Activity of Starch-Water Composites. Food Engineering Series, 2015, , 527-531.	0.3	6
104	Resistance of Mexican Fruit Fly to Quarantine Treatments of High-Pressure Processing Combined with Cold. Foodborne Pathogens and Disease, 2011, 8, 815-823.	0.8	5
105	Estudio de los hábitos alimentarios de niños de 4-6 años de Reynosa, Tamaulipas (México). CYTA - Journal of Food, 2012, 10, 5-11.	0.9	5
106	Thermal inactivation kinetics of partially purified mango pectin methylesterase. Food Science and Technology, 2016, 36, 282-285.	0.8	5
107	Reaction Chemistry at High Pressure and High Temperature. Food Engineering Series, 2016, , 461-478.	0.3	5
108	EFFECTS OF AMIDATED LOW METHOXYL PECTIN ON HEALTHY RESTRUCTURED FISH FOOD FROM MEXICAN FLOUNDER ( <i>CYCLOPSETTA CHITTENDENI</i> ). Journal of Food Process Engineering, 2008, 31, 229-246.	1.5	4

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109	Effect of washing treatment and microbial transglutaminase on the gelling properties of blue crab ( <i>Callinectes sapidus</i> ) proteins. <i>CYTA - Journal of Food</i> , 2017, 15, 165-170.	0.9	4
110	Digestibility and Acceptability of Wheat Flour Cookies Partially Substituted with High Amylose Maize Starch. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 446-447.	1.4	4
111	Water Adsorption Thermodynamical Analysis and Mechanical Characterization of Chitosan and Polyvinyl Alcohol-Based Films. <i>Journal of Polymers and the Environment</i> , 2022, 30, 1880.	2.4	4
112	Resistance of West Indian Fruit Fly <i>Anastrepha obliqua</i> Macquart to Quarantine Treatments of Thermal-Controlled High-Pressure Processing. <i>Food and Bioprocess Technology</i> , 2012, 5, 2540-2547.	2.6	3
113	Use of a COAX-DBD Plasma Fluidized-Bed Reactor for Surface Modification of TiO <sub>2</sub> and Potato-Starch Powders. <i>IEEE Transactions on Plasma Science</i> , 2018, 46, 2425-2434.	0.6	3
114	Pressure Effects on the Rate of Chemical Reactions Under the High Pressure and High Temperature Conditions Used in Pressure-Assisted Thermal Processing. , 2015, , 937-964.		3
115	Efecto de la transglutaminasa microbiana sobre las propiedades mecánicas de geles de carne de jaiba cocida. <i>CienciaUAT</i> , 2015, 10, 93.	0.3	3
116	Thermal, rheological, and structural characteristics of banana starches isolated using ethanol. <i>Starch/Staerke</i> , 2017, 69, 1600360.	1.1	2
117	Pressure Effects on the Rate of Chemical Reactions Under the High Pressure and High Temperature Conditions Used in Pressure-Assisted Thermal Processing. , 2015, , 1-23.		2
118	Hydrostatic Pressure Processing of Foods. <i>Food Additives</i> , 2008, , 173-212.	0.1	2
119	Precooling Treatments Induce Resistance of <i>Anastrepha ludens</i> Eggs to Quarantine Treatments of High-Pressure Processing Combined With Cold. <i>Journal of Economic Entomology</i> , 2014, 107, 606-613.	0.8	1
120	Effect of mechanical homogenization on the physicochemical properties of films made from dual modified corn starch prepared by the casting solution method. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14985.	0.9	1
121	Preparation and Characterization of Thermoplastics Achira ( <i>Canna indica</i> L.) Starch by Three Succination Methods. <i>Starch/Staerke</i> , 0, , 2100040.	1.1	1
122	Compositional and Moisture Content Effects on the Biodegradability of Zein/Ethylcellulose Films. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4038-4038.	2.4	0
123	Erratum to "Effect of moderate pressure treatments on microstructure, texture, and sensory properties of stirred-curd Cheddar shreds" ( <i>J. Dairy Sci.</i> 87:3172-3182). <i>Journal of Dairy Science</i> , 2011, 94, 6257-6258.	1.4	0
124	Improvement of physicochemical properties of baked oatmeal ( <i>Avena sativa</i> L.) by imbibition. <i>Cereal Chemistry</i> , 2020, 97, 981-990.	1.1	0
125	Improving of Gelling Capacity of Cooked Crab Meat Proteins. <i>Frontiers in Nutrition</i> , 2021, 8, 675362.	1.6	0
126	Evaluación del crecimiento de la jaiba <i>Callinectes sapidus</i> en la costa de Tamaulipas, México: comparación de tres métodos indirectos. <i>Revista De Biología Tropical</i> , 2016, 64, 821.	0.1	0