

# MarÃ-a Pilar Montero GarcÃ-a

## List of Publications by Year in descending order

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209  
papers

13,497  
citations

19608

61  
h-index

26548

107  
g-index

210  
all docs

210  
docs citations

210  
times ranked

9591  
citing authors

#	ARTICLE	IF	CITATIONS
1	Functional and bioactive properties of collagen and gelatin from alternative sources: A review. <i>Food Hydrocolloids</i> , 2011, 25, 1813-1827.	5.6	1,432
2	Structural and physical properties of gelatin extracted from different marine species: a comparative study. <i>Food Hydrocolloids</i> , 2002, 16, 25-34.	5.6	659
3	Biodegradable gelatin-chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. <i>Food Microbiology</i> , 2010, 27, 889-896.	2.1	534
4	Fish gelatin: a renewable material for developing active biodegradable films. <i>Trends in Food Science and Technology</i> , 2009, 20, 3-16.	7.8	394
5	Antioxidant and functional properties of gelatin hydrolysates obtained from skin of sole and squid. <i>Food Chemistry</i> , 2009, 114, 976-983.	4.2	252
6	Edible films made from tuna-fish gelatin with antioxidant extracts of two different murta ecotypes leaves ( <i>Ugni molinae</i> Turcz). <i>Food Hydrocolloids</i> , 2007, 21, 1133-1143.	5.6	240
7	Contribution of Leu and Hyp residues to antioxidant and ACE-inhibitory activities of peptide sequences isolated from squid gelatin hydrolysate. <i>Food Chemistry</i> , 2011, 125, 334-341.	4.2	227
8	Antioxidant properties of tuna-skin and bovine-hide gelatin films induced by the addition of oregano and rosemary extracts. <i>Food Chemistry</i> , 2009, 112, 18-25.	4.2	201
9	Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. <i>Food Research International</i> , 2011, 44, 1044-1051.	2.9	195
10	A chitosan-gelatin blend as a coating for fish patties. <i>Food Hydrocolloids</i> , 2005, 19, 303-311.	5.6	191
11	Effects of gelatin origin, bovine-hide and tuna-skin, on the properties of compound gelatin-chitosan films. <i>Food Hydrocolloids</i> , 2011, 25, 1461-1469.	5.6	184
12	Incorporation of antioxidant borage extract into edible films based on sole skin gelatin or a commercial fish gelatin. <i>Journal of Food Engineering</i> , 2009, 92, 78-85.	2.7	182
13	Effect of functional edible films and high pressure processing on microbial and oxidative spoilage in cold-smoked sardine ( <i>Sardina pilchardus</i> ). <i>Food Chemistry</i> , 2007, 105, 511-520.	4.2	181
14	Release of active compounds from agar and agar-gelatin films with green tea extract. <i>Food Hydrocolloids</i> , 2013, 30, 264-271.	5.6	169
15	Structural and functional properties of soy protein isolate and cod gelatin blend films. <i>Food Hydrocolloids</i> , 2009, 23, 2094-2101.	5.6	166
16	Gel properties of collagens from skins of cod ( <i>Gadus morhua</i> ) and hake ( <i>Merluccius merluccius</i> ) and their modification by the coenhancers magnesium sulphate, glycerol and transglutaminase. <i>Food Chemistry</i> , 2001, 74, 161-167.	4.2	157
17	Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. <i>Food Hydrocolloids</i> , 2009, 23, 53-61.	5.6	153
18	Oyster Preservation by High-Pressure Treatment. <i>Journal of Food Protection</i> , 2000, 63, 196-201.	0.8	150

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19	Sunflower protein films incorporated with clove essential oil have potential application for the preservation of fish patties. <i>Food Hydrocolloids</i> , 2013, 33, 74-84.	5.6	144
20	Chemical Interactions of Nonmuscle Proteins in the Network of Sardine ( <i>Sardina pilchardus</i> ) Muscle Gels. <i>LWT - Food Science and Technology</i> , 1997, 30, 602-608.	2.5	139
21	Physical and functional characterization of active fish gelatin films incorporated with lignin. <i>Food Hydrocolloids</i> , 2013, 30, 163-172.	5.6	139
22	Extracting Conditions for Megrim ( <i>Lepidorhombus boscii</i> ) Skin Collagen Affect Functional Properties of the Resulting Gelatin. <i>Journal of Food Science</i> , 2000, 65, 434-438.	1.5	135
23	Physico-chemical and film-forming properties of bovine-hide and tuna-skin gelatin: A comparative study. <i>Journal of Food Engineering</i> , 2009, 90, 480-486.	2.7	135
24	Antioxidant activity of several marine skin gelatins. <i>LWT - Food Science and Technology</i> , 2011, 44, 407-413.	2.5	126
25	The effect of added salts on the viscoelastic properties of fish skin gelatin. <i>Food Chemistry</i> , 2000, 70, 71-76.	4.2	124
26	Effects of agar films incorporated with fish protein hydrolysate or clove essential oil on flounder ( <i>Paralichthys orbignyanus</i> ) fillets shelf-life. <i>Food Hydrocolloids</i> , 2018, 81, 351-363.	5.6	119
27	Active nanocomposite films based on soy proteins-montmorillonite- clove essential oil for the preservation of refrigerated bluefin tuna ( <i>Thunnus thynnus</i> ) fillets. <i>International Journal of Food Microbiology</i> , 2018, 266, 142-149.	2.1	117
28	Agar films containing green tea extract and probiotic bacteria for extending fish shelf-life. <i>LWT - Food Science and Technology</i> , 2014, 55, 559-564.	2.5	109
29	Quality of thawed deepwater pink shrimp ( <i>Parapenaeus longirostris</i> ) treated with melanosis-inhibiting formulations during chilled storage. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1029-1038.	1.3	105
30	Use of lactic acid for extraction of fish skin gelatin. <i>Food Hydrocolloids</i> , 2005, 19, 941-950.	5.6	102
31	Chitosan coatings enriched with active shrimp waste for shrimp preservation. <i>Food Control</i> , 2015, 54, 259-266.	2.8	102
32	Antioxidant film development from unrefined extracts of brown seaweeds <i>Laminaria digitata</i> and <i>Ascophyllum nodosum</i> . <i>Food Hydrocolloids</i> , 2014, 37, 100-110.	5.6	100
33	Microstructural behaviour and gelling characteristics of myosystem protein gels interacting with hydrocolloids. <i>Food Hydrocolloids</i> , 2000, 14, 455-461.	5.6	99
34	Encapsulation of an astaxanthin-containing lipid extract from shrimp waste by complex coacervation using a novel gelatin-cashew gum complex. <i>Food Hydrocolloids</i> , 2016, 61, 155-162.	5.6	98
35	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. <i>Food Chemistry</i> , 2014, 156, 144-150.	4.2	97
36	Characterization of polyphenoloxidase of prawns ( <i>Penaeus japonicus</i> ). Alternatives to inhibition. <i>Food Chemistry</i> , 2001, 75, 317-324.	4.2	93

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37	Physical and chemical properties of tuna-skin and bovine-hide gelatin films with added aqueous oregano and rosemary extracts. <i>Food Hydrocolloids</i> , 2009, 23, 1334-1341.	5.6	92
38	Biological Characteristics Affect the Quality of Farmed Atlantic Salmon and Smoked Muscle. <i>Journal of Food Science</i> , 2000, 65, 53-60.	1.5	90
39	Improvement of the antioxidant properties of squid skin gelatin films by the addition of hydrolysates from squid gelatin. <i>Food Hydrocolloids</i> , 2009, 23, 1322-1327.	5.6	88
40	Role of lignosulphonate in properties of fish gelatin films. <i>Food Hydrocolloids</i> , 2012, 27, 60-71.	5.6	84
41	Identification of ace-inhibitory peptides from squid skin collagen after in vitro gastrointestinal digestion. <i>Food Research International</i> , 2013, 54, 790-795.	2.9	84
42	Fat Content and Fillet Shape of Atlantic Salmon: Relevance for Processing Yield and Quality of Raw and Smoked Products. <i>Journal of Food Science</i> , 2001, 66, 1348-1354.	1.5	83
43	Characterization and storage stability of astaxanthin esters, fatty acid profile and $\alpha$ -tocopherol of lipid extract from shrimp ( <i>L. vannamei</i> ) waste with potential applications as food ingredient. <i>Food Chemistry</i> , 2017, 216, 37-44.	4.2	83
44	Development of edible films based on differently processed Atlantic halibut ( <i>Hippoglossus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf,50 462 Td	5.6	82
45	Lessening of high-pressure-induced changes in Atlantic salmon muscle by the combined use of a fish gelatin-lignin film. <i>Food Chemistry</i> , 2011, 125, 595-606.	4.2	78
46	Characterization of hake ( <i>Merluccius merluccius</i> L.) and trout ( <i>Salmo irideus</i> Gibb) collagen. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 604-609.	2.4	77
47	Collagen characteristics of farmed Atlantic salmon with firm and soft fillet texture. <i>Food Chemistry</i> , 2012, 134, 678-685.	4.2	76
48	Antimicrobial and antioxidant chitosan solutions enriched with active shrimp ( <i>Litopenaeus vannamei</i> ) waste materials. <i>Food Hydrocolloids</i> , 2014, 35, 710-717.	5.6	76
49	Characterization of gelatin gels induced by high pressure. <i>Food Hydrocolloids</i> , 2002, 16, 197-205.	5.6	75
50	Xyloglucan, a Plant Polymer with Barrier Protective Properties over the Mucous Membranes: An Overview. <i>International Journal of Molecular Sciences</i> , 2018, 19, 673.	1.8	75
51	Pressure-Dependence of Rare Earth Element Distribution in Amphibolite- and Granulite- Grade Garnets. A LA-ICP-MS Study. <i>Geostandards and Geoanalytical Research</i> , 1997, 21, 253-270.	1.7	74
52	Extraction of gelatin from fish skins by high pressure treatment. <i>Food Hydrocolloids</i> , 2005, 19, 923-928.	5.6	74
53	Extension of the Shelf Life of Prawns ( <i>Penaeus japonicus</i> ) by Vacuum Packaging and High-Pressure Treatment. <i>Journal of Food Protection</i> , 2000, 63, 1381-1388.	0.8	73
54	Functionality of <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium bifidum</i> incorporated to edible coatings and films. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 277-282.	2.7	71

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55	Effect of pH and the presence of NaCl on some hydration properties of collagenous material from trout ( <i>Salmo irideus</i> Gibb) muscle and skin. <i>Journal of the Science of Food and Agriculture</i> , 1991, 54, 137-146.	1.7	69
56	Antimicrobial Activity of Composite Edible Films Based on Fish Gelatin and Chitosan Incorporated with Clove Essential Oil. <i>Journal of Aquatic Food Product Technology</i> , 2009, 18, 46-52.	0.6	69
57	Physico-chemical and film forming properties of giant squid ( <i>Dosidicus gigas</i> ) gelatin. <i>Food Hydrocolloids</i> , 2009, 23, 585-592.	5.6	68
58	Role of sepiolite in the release of active compounds from gelatin-egg white films. <i>Food Hydrocolloids</i> , 2012, 27, 475-486.	5.6	68
59	Enhancement of oral bioavailability of natural compounds and probiotics by mucoadhesive tailored biopolymer-based nanoparticles: A review. <i>Food Hydrocolloids</i> , 2021, 118, 106772.	5.6	67
60	Characterisation and tissue distribution of polyphenol oxidase of deepwater pink shrimp ( <i>Parapenaeus</i> )	4.2	66
61	Effect of freezing fish skins on molecular and rheological properties of extracted gelatin. <i>Food Hydrocolloids</i> , 2003, 17, 281-286.	5.6	65
62	Plaice Skin Collagen Extraction and Functional Properties. <i>Journal of Food Science</i> , 1995, 60, 1-3.	1.5	64
63	Effect of Pressure/Heat Combinations on Blue Whiting ( <i>Micromesistius poutassou</i> ) Washed Mince: Thermal and Mechanical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3257-3264.	2.4	60
64	Recovery, viscoelastic and functional properties of Barbel skin gelatine: Investigation of anti-DPP-IV and anti-prolyl endopeptidase activities of generated gelatine polypeptides. <i>Food Chemistry</i> , 2015, 168, 478-486.	4.2	60
65	Isolation and Partial Characterization of Two Types of Muscle Collagen in Some Cephalopods. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2142-2148.	2.4	59
66	Microcapsules containing astaxanthin from shrimp waste as potential food coloring and functional ingredient: Characterization, stability, and bioaccessibility. <i>LWT - Food Science and Technology</i> , 2016, 70, 229-236.	2.5	59
67	Anti-Inflammatory, Antioxidant, and Antimicrobial Effects of Underutilized Fish Protein Hydrolysate. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 592-608.	0.6	59
68	Effectiveness of Onboard Application of Hexylresorcinol in Inhibiting Melanosis in Shrimp ( <i>Parapenaeus longirostris</i> ). <i>Journal of Food Science</i> , 2004, 69, C643.	1.5	58
69	Sea bream bones and scales as a source of gelatin and ACE inhibitory peptides. <i>LWT - Food Science and Technology</i> , 2014, 55, 579-585.	2.5	58
70	Release of volatile compounds and biodegradability of active soy protein lignin blend films with added citronella essential oil. <i>Food Control</i> , 2014, 44, 7-15.	2.8	58
71	Evaluation of lipid oxidation in horse mackerel patties covered with borage-containing film during frozen storage. <i>Food Chemistry</i> , 2011, 124, 1393-1403.	4.2	57
72	Effects of Na <sup>+</sup> , K <sup>+</sup> and Ca <sup>2+</sup> on gels formed from fish mince containing a carrageenan or alginate. <i>Food Hydrocolloids</i> , 2002, 16, 375-385.	5.6	55

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73	CHARACTERIZATION OF PROTEOLYTIC ACTIVITY IN OCTOPUS ( <i>Octopus vulgaris</i> ) ARM MUSCLE. <i>Journal of Food Biochemistry</i> , 1999, 23, 469-483.	1.2	52
74	Effect of different protein extracts from <i>Dosidicus gigas</i> muscle co-products on edible films development. <i>Food Hydrocolloids</i> , 2013, 33, 118-131.	5.6	52
75	Release of cinnamon essential oil from polysaccharide bilayer films and its use for microbial growth inhibition in chilled shrimps. <i>LWT - Food Science and Technology</i> , 2014, 59, 989-995.	2.5	52
76	Extension of shelf life of chilled hake ( <i>Merluccius capensis</i> ) by high pressure/Prolongación de la vida útil de merluza ( <i>Merluccius capensis</i> ) sometida a altas presiones conservada en refrigeración. <i>Food Science and Technology International</i> , 2000, 6, 243-249.	1.1	51
77	Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. <i>Food Chemistry</i> , 2005, 93, 17-23.	4.2	51
78	Exploration of the antioxidant and antimicrobial capacity of two sunflower protein concentrate films with naturally present phenolic compounds. <i>Food Hydrocolloids</i> , 2012, 29, 374-381.	5.6	51
79	The role of salt washing of fish skins in chemical and rheological properties of gelatin extracted. <i>Food Hydrocolloids</i> , 2005, 19, 951-957.	5.6	49
80	Shrimp ( <i>Litopenaeus vannamei</i> ) muscle proteins as source to develop edible films. <i>Food Hydrocolloids</i> , 2014, 41, 86-94.	5.6	47
81	Effect of microbial transglutaminase on the functional properties of megrim ( <i>Lepidorhombus bosci</i> ) skin gelatin. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 665-673.	1.7	46
82	High-Pressure-Induced Gel of Sardine ( <i>Sardina pilchardus</i> ) Washed Mince as Affected by Pressure-Time-Temperature. <i>Journal of Food Science</i> , 1997, 62, 1183-1188.	1.5	45
83	High-pressure/temperature treatment effect on the characteristics of octopus ( <i>Octopus vulgaris</i> ) arm muscle. <i>European Food Research and Technology</i> , 2001, 213, 22-29.	1.6	45
84	Chilled Storage of Pressurized Octopus ( <i>Octopus vulgaris</i> ) Muscle. <i>Journal of Food Science</i> , 2001, 66, 400-406.	1.5	44
85	Storage of dried fish skins on quality characteristics of extracted gelatin. <i>Food Hydrocolloids</i> , 2005, 19, 958-963.	5.6	44
86	Effect of rigor mortis and ageing on collagen in trout ( <i>Salmo irideus</i> ) muscle. <i>Journal of the Science of Food and Agriculture</i> , 1990, 52, 141-146.	1.7	43
87	Enhancement of ACE and prolyl oligopeptidase inhibitory potency of protein hydrolysates from sardine and tuna by-products by simulated gastrointestinal digestion. <i>Food and Function</i> , 2016, 7, 2066-2073.	2.1	43
88	Functional and Thermal Gelation Properties of Squid Mantle Proteins Affected by Chilled and Frozen Storage. <i>Journal of Food Science</i> , 2003, 68, 1962-1967.	1.5	42
89	Bioaccessibility of green tea polyphenols incorporated into an edible agar film during simulated human digestion. <i>Food Research International</i> , 2012, 48, 462-469.	2.9	42
90	Compositional properties and bioactive potential of waste material from shrimp cooking juice. <i>LWT - Food Science and Technology</i> , 2013, 54, 87-94.	2.5	42

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91	Effect of chitosan and microbial transglutaminase on the gel forming ability of horse mackerel ( <i>Trachurus</i> spp.) muscle under high pressure. <i>Food Research International</i> , 2005, 38, 103-110.	2.9	41
92	The effect of several cooking treatments on subsequent chilled storage of thawed deepwater pink shrimp ( <i>Parapenaeus longirostris</i> ) treated with different melanosis-inhibiting formulas. <i>LWT - Food Science and Technology</i> , 2009, 42, 1335-1344.	2.5	41
93	Comparative study between film and coating packaging based on shrimp concentrate obtained from marine industrial waste for fish sausage preservation. <i>Food Control</i> , 2016, 70, 325-332.	2.8	41
94	High pressure effects on the quality and preservation of cold-smoked dolphinfish ( <i>Coryphaena</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 T	4.2	40
95	Structure, Functionality, and Active Release of Nanoclayâ€“Soy Protein Films Affected by Clove Essential Oil. <i>Food and Bioprocess Technology</i> , 2016, 9, 1937-1950.	2.6	40
96	Survival and metabolic activity of probiotic bacteria in green tea. <i>LWT - Food Science and Technology</i> , 2014, 55, 314-322.	2.5	39
97	Development of active films of chitosan isolated by mild extraction with added protein concentrate from shrimp waste. <i>Food Hydrocolloids</i> , 2015, 43, 91-99.	5.6	39
98	Encapsulation of antioxidant sea fennel ( <i>Crithmum maritimum</i> ) aqueous and ethanolic extracts in freeze-dried soy phosphatidylcholine liposomes. <i>Food Research International</i> , 2019, 119, 665-674.	2.9	39
99	Enzyme-assisted extraction of Î²/Î³-hybrid carrageenan from <i>Mastocarpus stellatus</i> for obtaining bioactive ingredients and their application for edible active film development. <i>Food and Function</i> , 2014, 5, 319-329.	2.1	37
100	Functional characterisation of muscle and skin collagenous material from hake ( <i>Merluccius</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 T	4.2	36
101	Melanosis inhibition and SO <sub>2</sub> residual levels in shrimps ( <i>Parapenaeus longirostris</i> ) after different sulfite-based treatments. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1143-1148.	1.7	35
102	Spraying of 4-hexylresorcinol based formulations to prevent enzymatic browning in Norway lobsters ( <i>Nephrops norvegicus</i> ) during chilled storage. <i>Food Chemistry</i> , 2007, 100, 147-155.	4.2	35
103	Interactions of Î²-carrageenan Plus Other Hydrocolloids in Fish Myosystem Gels. <i>Journal of Food Science</i> , 2001, 66, 838-843.	1.5	34
104	Development, properties, and stability of antioxidant shrimp muscle protein films incorporating carotenoid-containing extracts from food by-products. <i>LWT - Food Science and Technology</i> , 2015, 64, 189-196.	2.5	34
105	Incorporation of liposomes containing squid tunic <sc>ACE</sc>â€“inhibitory peptides into fish gelatin. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 769-776.	1.7	34
106	Melanosis inhibition and 4-hexylresorcinol residual levels in deepwater pink shrimp ( <i>Parapenaeus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 T	1.6	33
107	High pressure technology as a tool to obtain high quality carpaccio and carpaccio-like products from fish. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 148-154.	2.7	33
108	Effect of heating temperature and sodium chloride concentration on ultrastructure and texture of gels made from giant squid ( <i>Dosidicus gigas</i> ) with addition of starch,Î-carrageenan and egg white. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 221-227.	0.7	32

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109	Antioxidant properties of green tea extract incorporated to fish gelatin films after simulated gastrointestinal enzymatic digestion. <i>LWT - Food Science and Technology</i> , 2013, 53, 445-451.	2.5	32
110	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. <i>Food Research International</i> , 2020, 137, 109613.	2.9	32
111	The effect of rosemary extract and omega-3 unsaturated fatty acids on the properties of gels made from the flesh of mackerel ( <i>Scomber scombrus</i> ) by high pressure and heat treatments. <i>Food Chemistry</i> , 2002, 79, 1-8.	4.2	31
112	A 4-Hexylresorcinol-based Formulation to Prevent Melanosis and Microbial Growth in Chilled Tiger Prawns ( <i>Marsupenaeus japonicus</i> ) from Aquaculture. <i>Journal of Food Science</i> , 2005, 70, M415-M422.	1.5	31
113	Rheological Properties of Gels Made from High- and Low-Quality Sardine ( <i>Sardina pilchardus</i> ) Mince with Added Nonmuscle Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 746-750.	2.4	30
114	The effect of frozen storage on the functional properties of the muscle of volador ( <i>Illex coindetii</i> ). <i>Food Chemistry</i> , 2002, 78, 149-156.	4.2	30
115	Presence of hemocyanin with diphenoloxidase activity in deepwater pink shrimp ( <i>Parapenaeus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tff	4.2	30
116	Evidence of an active laccase-like enzyme in deepwater pink shrimp ( <i>Parapenaeus longirostris</i> ). <i>Food Chemistry</i> , 2008, 108, 624-632.	4.2	30
117	Influencia de la subespecie, estacionalidad y procedimientos de estabilización en la aptitud gelificante del músculo de sardina ( <i>Sardina pilchardus</i> ) congelado/Influence of subspecies, season and stabilization procedures in gel-forming ability of frozen minced muscle of sardine ( <i>Sardina</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tff	4.2	29
118	Characterization of phenoloxidase activity of carapace and viscera from cephalothorax of Norway lobster ( <i>Nephrops norvegicus</i> ). <i>LWT - Food Science and Technology</i> , 2010, 43, 1240-1245.	2.5	29
119	The effect of the combined use of high pressure treatment and antimicrobial edible film on the quality of salmon carpaccio. <i>International Journal of Food Microbiology</i> , 2018, 283, 28-36.	2.1	29
120	Thermal Aggregation of Sardine Muscle Proteins during Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3625-3630.	2.4	28
121	Thermal gelation properties of two different composition sardine ( <i>Sardina pilchardus</i> ) muscles with addition of non-muscle proteins and hydrocolloids. <i>Food Chemistry</i> , 1997, 58, 81-87.	4.2	28
122	Carrageenans and alginate effects on properties of combined pressure and temperature in fish mince gels. <i>Food Hydrocolloids</i> , 2002, 16, 225-233.	5.6	28
123	Autolysis and Protease Inhibition Effects on Dynamic Viscoelastic Properties during Thermal Gelation of Squid Muscle. <i>Journal of Food Science</i> , 2002, 67, 2491-2496.	1.5	28
124	Alternative fish species for cold-smoking process. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1525-1535.	1.3	28
125	Integral <i>Mastocarpus stellatus</i> use for antioxidant edible film development. <i>Food Hydrocolloids</i> , 2014, 40, 128-137.	5.6	28
126	Biotransformation and resulting biological properties of green tea polyphenols produced by probiotic bacteria. <i>LWT - Food Science and Technology</i> , 2014, 58, 633-638.	2.5	27



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127	Jumbo squid ( <i>Dosidicus gigas</i> ) myofibrillar protein concentrate for edible packaging films and storage stability. <i>LWT - Food Science and Technology</i> , 2014, 55, 543-550.	2.5	27
128	Antimicrobial and rheological properties of chitosan as affected by extracting conditions and humidity exposure. <i>LWT - Food Science and Technology</i> , 2015, 60, 802-810.	2.5	27
129	Salt, Nonmuscle Proteins, and Hydrocolloids Affecting Rigidity Changes during Gelation of Giant Squid ( <i>Dosidicus gigas</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 616-621.	2.4	26
130	Controlled atmosphere as coadjuvant to chilled storage for prevention of melanosis in shrimps ( <i>Parapenaeus longirostris</i> ). <i>European Food Research and Technology</i> , 2005, 220, 125-130.	1.6	26
131	Changes in intramuscular collagen of cod ( <i>Gadus morhua</i> ) during post-mortem storage in ice. <i>Journal of the Science of Food and Agriculture</i> , 1992, 59, 89-96.	1.7	25
132	Addition of hydrocolloids and non-muscle proteins to sardine ( <i>Sardina pilchardus</i> ) mince gels. <i>Food Chemistry</i> , 1996, 56, 421-427.	4.2	25
133	Influence of Salt, Smoke, and High Pressure on Growth of <i>Listeria monocytogenes</i> and Spoilage Microflora in Cold-Smoked Dolphinfish ( <i>Coryphaena hippurus</i> ). <i>Journal of Food Protection</i> , 2007, 70, 399-404.	0.8	25
134	Influence of age on muscle connective tissue in trout ( <i>Salmo irideus</i> ). <i>Journal of the Science of Food and Agriculture</i> , 1990, 51, 261-269.	1.7	24
135	Influence of Some Protease Inhibitors on Gelation of Squid Muscle. <i>Journal of Food Science</i> , 2002, 67, 1636-1641.	1.5	24
136	Changes in structural integrity of sodium caseinate films by the addition of nanoliposomes encapsulating an active shrimp peptide fraction. <i>Journal of Food Engineering</i> , 2019, 244, 47-54.	2.7	24
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141	Partial Characterization of Protease Activity in Squid ( <i>Todaropsis eblanae</i> ) Mantle: Modification by High-pressure Treatment. <i>Journal of Food Science</i> , 2005, 70, C239-C245.	1.5	22
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