MarÃ-a Pilar Montero GarcÃ-a

List of Publications by Year
in descending order

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	Anti-Inflammatory Properties, Bioaccessibility and Intestinal Absorption of Sea Fennel (Crithmum) Tj ETQq1 1 0.784314 rgBT /Overloc	1.7	10
2	The role of the drying method on fish oil entrapment in a fish muscle protein ì¶ î²-carrageenan ì¶ fish protein hydrolysate wall matrix and the properties of colloidal dispersions. Food Hydrocolloids, 2022, 131, 107799.	5.6	8
3	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
4	Physicochemical, Antioxidant, and Anti-Inflammatory Properties of Rapeseed Lecithin Liposomes Loading a Chia (Salvia hispanica L.) Seed Extract. Antioxidants, 2021, 10, 693.	2.2	7
5	Underutilized Green Banana (Musa acuminata AAA) Flours to Develop Fiber Enriched Frankfurter-Type Sausages. Foods, 2021, 10, 1142.	1.9	7
6	Influence of Underutilized Unripe Banana (Cavendish) Flour in the Formulation of Healthier Chorizo. Foods, 2021, 10, 1486.	1.9	6
7	Exploring the Potential of Andean Crops for the Production of Gluten-Free Muffins. Agronomy, 2021, 11, 1642.	1.3	1
8	Characterization and Technological Potential of Underutilized Ancestral Andean Crop Flours from Ecuador. Agronomy, 2021, 11, 1693.	1.3	6
9	Characterization, Bioactivity and Application of Chitosan-Based Nanoparticles in a Food Emulsion Model. Polymers, 2021, 13, 3331.	2.0	12
10	Enhancement of oral bioavailability of natural compounds and probiotics by mucoadhesive tailored biopolymer-based nanoparticles: A review. Food Hydrocolloids, 2021, 118, 106772.	5.6	67
11	Green Banana (Musa acuminata AAA) Wastes to Develop an Edible Film for Food Applications. Polymers, 2021, 13, 3183.	2.0	7
12	Yogurt Fortification by the Addition of Microencapsulated Stripped Weakfish (Cynoscion guatucupa) Protein Hydrolysate. Antioxidants, 2021, 10, 1567.	2.2	12
13	Characterization, stability, and in vivo effects in Caenorhabditis elegans of microencapsulated protein hydrolysates from stripped weakfish (Cynoscion guatucupa) industrial byproducts. Food Chemistry, 2021, 364, 130380.	4.2	10
14	The effect of different melanosis-inhibiting blends on the quality of frozen deep-water rose shrimp (Parapenaeus longirostris). Food Control, 2020, 109, 106889.	2.8	13
15	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. Food Research International, 2020, 137, 109613.	2.9	32
16	Encapsulation of antioxidant sea fennel (Crithmum maritimum) aqueous and ethanolic extracts in freeze-dried soy phosphatidylcholine liposomes. Food Research International, 2019, 119, 665-674.	2.9	39
17	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
18	Changes in structural integrity of sodium caseinate films by the addition of nanoliposomes encapsulating an active shrimp peptide fraction. Journal of Food Engineering, 2019, 244, 47-54.	2.7	24

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19	Anti-Inflammatory, Antioxidant, and Antimicrobial Effects of Underutilized Fish Protein Hydrolysate. Journal of Aquatic Food Product Technology, 2018, 27, 592-608.	0.6	59
20	Effects of agar films incorporated with fish protein hydrolysate or clove essential oil on flounder (Paralichthys orbignyanus) fillets shelf-life. Food Hydrocolloids, 2018, 81, 351-363.	5.6	119
21	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
22	Active nanocomposite films based on soy proteins-montmorillonite- clove essential oil for the preservation of refrigerated bluefin tuna (Thunnus thynnus) fillets. International Journal of Food Microbiology, 2018, 266, 142-149.	2.1	117
23	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
24	Xyloglucan, a Plant Polymer with Barrier Protective Properties over the Mucous Membranes: An Overview. International Journal of Molecular Sciences, 2018, 19, 673.	1.8	75
25	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
26	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
27	Structure, Functionality, and Active Release of Nanoclayâ€“Soy Protein Films Affected by Clove Essential Oil. Food and Bioprocess Technology, 2016, 9, 1937-1950.	2.6	40
28	Comparative study between film and coating packaging based on shrimp concentrate obtained from marine industrial waste for fish sausage preservation. Food Control, 2016, 70, 325-332.	2.8	41
29	Enhancement of ACE and prolyl oligopeptidase inhibitory potency of protein hydrolysates from sardine and tuna by-products by simulated gastrointestinal digestion. Food and Function, 2016, 7, 2066-2073.	2.1	43
30	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
31	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
32	A Novel Functional Wrapping Design by Complexation of Îµ-Polylysine with Liposomes Entrapping Bioactive Peptides. Food and Bioprocess Technology, 2016, 9, 1113-1124.	2.6	20
33	Simple and efficient hydrolysis procedure for full utilization of the seaweed Mastocarpus stellatus to produce antioxidant films. Food Hydrocolloids, 2016, 56, 277-284.	5.6	12
34	Effect of selective breeding on collagen properties of Atlantic salmon (Salmo salar L.). Food Chemistry, 2016, 190, 856-863.	4.2	9
35	Antioxidant, ACE-Inhibitory, and Antimicrobial Activities of Peptide Fractions Obtained From Dried Giant Squid Tunics. Journal of Aquatic Food Product Technology, 2016, 25, 444-455.	0.6	19
36	Biodegradable bi-layered coatings shaped by dipping of Ti films followed by the EPD of gelatin/hydroxyapatite composites. Journal of the European Ceramic Society, 2016, 36, 343-355.	2.8	12

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37	Incorporation of liposomes containing squid tunic <scp>ACE</scp>â€inhibitory peptides into fish gelatin. Journal of the Science of Food and Agriculture, 2016, 96, 769-776.	1.7	34
38	Chitosan coatings enriched with active shrimp waste for shrimp preservation. Food Control, 2015, 54, 259-266.	2.8	102
39	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
40	Antimicrobial and rheological properties of chitosan as affected by extracting conditions and humidity exposure. LWT - Food Science and Technology, 2015, 60, 802-810.	2.5	27
41	Development of active films of chitosan isolated by mild extraction with added protein concentrate from shrimp waste. Food Hydrocolloids, 2015, 43, 91-99.	5.6	39
42	Recovery, viscoelastic and functional properties of Barbel skin gelatine: Investigation of anti-DPP-IV and anti-prolyl endopeptidase activities of generated gelatine polypeptides. Food Chemistry, 2015, 168, 478-486.	4.2	60
43	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
44	Agar films containing green tea extract and probiotic bacteria for extending fish shelf-life. LWT - Food Science and Technology, 2014, 55, 559-564.	2.5	109
45	Biotransformation and resulting biological properties of green tea polyphenols produced by probiotic bacteria. LWT - Food Science and Technology, 2014, 58, 633-638.	2.5	27
46	Peptide Microencapsulation by Coreâ€“Shell Printing Technology for Edible Film Application. Food and Bioprocess Technology, 2014, 7, 2472-2483.	2.6	9
47	Jumbo squid (Dosidicus gigas) myofibrillar protein concentrate for edible packaging films and storage stability. LWT - Food Science and Technology, 2014, 55, 543-550.	2.5	27
48	Integral Mastocarpus stellatus use for antioxidant edible film development. Food Hydrocolloids, 2014, 40, 128-137.	5.6	28
49	Survival and metabolic activity of probiotic bacteria in green tea. LWT - Food Science and Technology, 2014, 55, 314-322.	2.5	39
50	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. Food Chemistry, 2014, 156, 144-150.	4.2	97
51	Shrimp (Litopenaeus vannamei) muscle proteins as source to develop edible films. Food Hydrocolloids, 2014, 41, 86-94.	5.6	47
52	Antioxidant film development from unrefined extracts of brown seaweeds Laminaria digitata and Ascophyllum nodosum. Food Hydrocolloids, 2014, 37, 100-110.	5.6	100
53	Antimicrobial and antioxidant chitosan solutions enriched with active shrimp (Litopenaeus vannamei) waste materials. Food Hydrocolloids, 2014, 35, 710-717.	5.6	76
54	Enzyme-assisted extraction of Î²/Î¹-hybrid carrageenan from Mastocarpus stellatus for obtaining bioactive ingredients and their application for edible active film development. Food and Function, 2014, 5, 319-329.	2.1	37

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55	Release of cinnamon essential oil from polysaccharide bilayer films and its use for microbial growth inhibition in chilled shrimps. LWT - Food Science and Technology, 2014, 59, 989-995.	2.5	52
56	Preparation and Molecular Characterization of Chitosans Obtained from Shrimp (<i>Litopenaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.5	9
57	Sea bream bones and scales as a source of gelatin and ACE inhibitory peptides. LWT - Food Science and Technology, 2014, 55, 579-585.	2.5	58
58	Release of volatile compounds and biodegradability of active soy protein lignin blend films with added citronella essential oil. Food Control, 2014, 44, 7-15.	2.8	58
59	Antioxidant properties of green tea extract incorporated to fish gelatin films after simulated gastrointestinal enzymatic digestion. LWT - Food Science and Technology, 2013, 53, 445-451.	2.5	32
60	Identification of ace-inhibitory peptides from squid skin collagen after in vitro gastrointestinal digestion. Food Research International, 2013, 54, 790-795.	2.9	84
61	Sunflower protein films incorporated with clove essential oil have potential application for the preservation of fish patties. Food Hydrocolloids, 2013, 33, 74-84.	5.6	144
62	Effect of different protein extracts from Dosidicus gigas muscle co-products on edible films development. Food Hydrocolloids, 2013, 33, 118-131.	5.6	52
63	Compositional properties and bioactive potential of waste material from shrimp cooking juice. LWT - Food Science and Technology, 2013, 54, 87-94.	2.5	42
64	Functional stability of gelatinâ€“lignosulphonate films and their feasibility to preserve sardine fillets during chilled storage in combination with high pressure treatment. Innovative Food Science and Emerging Technologies, 2013, 19, 95-103.	2.7	13
65	Release of active compounds from agar and agarâ€“gelatin films with green tea extract. Food Hydrocolloids, 2013, 30, 264-271.	5.6	169
66	Physical and functional characterization of active fish gelatin films incorporated with lignin. Food Hydrocolloids, 2013, 30, 163-172.	5.6	139
67	Bioaccessibility of green tea polyphenols incorporated into an edible agar film during simulated human digestion. Food Research International, 2012, 48, 462-469.	2.9	42
68	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
69	Collagen characteristics of farmed Atlantic salmon with firm and soft fillet texture. Food Chemistry, 2012, 134, 678-685.	4.2	76
70	Role of lignosulphonate in properties of fish gelatin films. Food Hydrocolloids, 2012, 27, 60-71.	5.6	84
71	Role of sepiolite in the release of active compounds from gelatinâ€“egg white films. Food Hydrocolloids, 2012, 27, 475-486.	5.6	68
72	Exploration of the antioxidant and antimicrobial capacity of two sunflower protein concentrate films with naturally present phenolic compounds. Food Hydrocolloids, 2012, 29, 374-381.	5.6	51

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73	Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. Food Research International, 2011, 44, 1044-1051.	2.9	195
74	Antioxidant activity of several marine skin gelatins. LWT - Food Science and Technology, 2011, 44, 407-413.	2.5	126
75	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
76	Enzymatic hydrolysis of fish gelatin under high pressure treatment. International Journal of Food Science and Technology, 2011, 46, 1129-1136.	1.3	19
77	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
78	Functional and bioactive properties of collagen and gelatin from alternative sources: A review. Food Hydrocolloids, 2011, 25, 1813-1827.	5.6	1,432
79	Evaluation of lipid oxidation in horse mackerel patties covered with borage-containing film during frozen storage. Food Chemistry, 2011, 124, 1393-1403.	4.2	57
80	Contribution of Leu and Hyp residues to antioxidant and ACE-inhibitory activities of peptide sequences isolated from squid gelatin hydrolysate. Food Chemistry, 2011, 125, 334-341.	4.2	227
81	Lessening of high-pressure-induced changes in Atlantic salmon muscle by the combined use of a fish gelatinâ€“lignin film. Food Chemistry, 2011, 125, 595-606.	4.2	78
82	Biodegradable gelatinâ€“chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. Food Microbiology, 2010, 27, 889-896.	2.1	534
83	Characterization of phenoloxidase activity of carapace and viscera from cephalothorax of Norway lobster (Nephrops norvegicus). LWT - Food Science and Technology, 2010, 43, 1240-1245.	2.5	29
84	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
85	Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. Food Hydrocolloids, 2009, 23, 53-61.	5.6	153
86	Physico-chemical and film forming properties of giant squid (Dosidicus gigas) gelatin. Food Hydrocolloids, 2009, 23, 585-592.	5.6	68
87	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
88	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
89	Structural and functional properties of soy protein isolate and cod gelatin blend films. Food Hydrocolloids, 2009, 23, 2094-2101.	5.6	166
90	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

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91	Alternative fish species for coldâ€smoking process. International Journal of Food Science and Technology, 2009, 44, 1525-1535.	1.3	28
92	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
93	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
94	Characterisation and tissue distribution of polyphenol oxidase of deepwater pink shrimp (Parapenaeus) Tj ETQq0 0 0 rgBT /Overlock 10	4.2	66
95	Antioxidant and functional properties of gelatin hydrolysates obtained from skin of sole and squid. Food Chemistry, 2009, 114, 976-983.	4.2	252
96	Fish gelatin: a renewable material for developing active biodegradable films. Trends in Food Science and Technology, 2009, 20, 3-16.	7.8	394
97	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
98	The effect of several cooking treatments on subsequent chilled storage of thawed deepwater pink shrimp (Parapenaeus longirostris) treated with different melanosis-inhibiting formulas. LWT - Food Science and Technology, 2009, 42, 1335-1344.	2.5	41
99	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
100	Presence of hemocyanin with diphenoloxidase activity in deepwater pink shrimp (Parapenaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38	4.2	30
101	Evidence of an active laccase-like enzyme in deepwater pink shrimp (Parapenaeus longirostris). Food Chemistry, 2008, 108, 624-632.	4.2	30
102	Development of edible films based on differently processed Atlantic halibut (Hippoglossus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Td	5.6	82
103	A comparative study of the effects of high pressure on proteolytic degradation of sardine and blue whiting muscle. Fisheries Science, 2008, 74, 899-910.	0.7	9
104	Chemical and microbial quality indexes of Norwegian lobsters (Nephrops norvegicus) dusted with sulphites. International Journal of Food Science and Technology, 2008, 43, 1099-1110.	1.3	20
105	Effect of different chemical compounds as coadjutants of 4â€hexylresorcinol on the appearance of deepwater pink shrimp (Parapenaeus longirostris) during chilled storage. International Journal of Food Science and Technology, 2008, 43, 2010-2018.	1.3	11
106	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
107	Spraying of 4-hexylresorcinol based formulations to prevent enzymatic browning in Norway lobsters (Nephrops norvegicus) during chilled storage. Food Chemistry, 2007, 100, 147-155.	4.2	35
108	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

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109	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
110	Quality of thawed deepwater pink shrimp (Parapenaeus longirostris) treated with melanosis-inhibiting formulations during chilled storage. International Journal of Food Science and Technology, 2007, 42, 1029-1038.	1.3	105
111	SENSORY ANALYSES OF NORWAY LOBSTER TREATED WITH DIFFERENT ANTIMELANOSIS AGENTS. Journal of Sensory Studies, 2007, 22, 609-622.	0.8	8
112	Edible films made from tuna-fish gelatin with antioxidant extracts of two different murta ecotypes leaves (Ugni molinae Turcz). Food Hydrocolloids, 2007, 21, 1133-1143.	5.6	240
113	Viscoelastic properties of caseinmacropeptide isolated from cow, ewe and goat cheese whey. Journal of the Science of Food and Agriculture, 2006, 86, 1340-1349.	1.7	8
114	Effect of natural compounds alternative to commercial antimelanosics on polyphenol oxidase activity and microbial growth in cultured prawns (Marsupenaeus tiger) during chilled storage. European Food Research and Technology, 2006, 223, 7-15.	1.6	14
115	Melanosis inhibition and 4-hexylresorcinol residual levels in deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Overloc	1.6	33
116	Quality of Norway lobster (Nephrops norwegicus) treated with a 4-hexylresorcinol-based formulation. European Food Research and Technology, 2006, 222, 425-431.	1.6	16
117	Transglutaminase activity in pressure-induced gelation assisted by prior setting. Food Chemistry, 2005, 90, 751-758.	4.2	16
118	Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. Food Chemistry, 2005, 93, 17-23.	4.2	51
119	A chitosanâ€“gelatin blend as a coating for fish patties. Food Hydrocolloids, 2005, 19, 303-311.	5.6	191
120	Use of lactic acid for extraction of fish skin gelatin. Food Hydrocolloids, 2005, 19, 941-950.	5.6	102
121	The role of salt washing of fish skins in chemical and rheological properties of gelatin extracted. Food Hydrocolloids, 2005, 19, 951-957.	5.6	49
122	Extraction of gelatin from fish skins by high pressure treatment. Food Hydrocolloids, 2005, 19, 923-928.	5.6	74
123	Storage of dried fish skins on quality characteristics of extracted gelatin. Food Hydrocolloids, 2005, 19, 958-963.	5.6	44
124	Melanosis inhibition and SO2residual levels in shrimps (Parapenaeus longirostris) after different sulfite-based treatments. Journal of the Science of Food and Agriculture, 2005, 85, 1143-1148.	1.7	35
125	Quercetin properties as a functional ingredient in omega-3 enriched fish gels fed to rats. Journal of the Science of Food and Agriculture, 2005, 85, 1651-1659.	1.7	15
126	Controlled atmosphere as coadjuvant to chilled storage for prevention of melanosis in shrimps (Parapenaeus longirostris). European Food Research and Technology, 2005, 220, 125-130.	1.6	26

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127	Role of Sulfites and 4-Hexylresorcinol in Microbial Growth and Melanosis Prevention of Deepwater Pink Shrimp (Parapenaeus longirostris) Using a Controlled Atmosphere. Journal of Food Protection, 2005, 68, 98-104.	0.8	16
128	Effect of chitosan and microbial transglutaminase on the gel forming ability of horse mackerel (Trachurus spp.) muscle under high pressure. Food Research International, 2005, 38, 103-110.	2.9	41
129	Partial Characterization of Protease Activity in Squid (Todaropsis eblanae) Mantle: Modification by High-pressure Treatment. Journal of Food Science, 2005, 70, C239-C245.	1.5	22
130	A 4-Hexylresorcinol-based Formulation to Prevent Melanosis and Microbial Growth in Chilled Tiger Prawns (Marsupenaeus japonicus) from Aquaculture. Journal of Food Science, 2005, 70, M415-M422.	1.5	31
131	Effectiveness of Onboard Application of 4â€Hexylresorcinol in Inhibiting Melanosis in Shrimp (Parapenaeus longirostris). Journal of Food Science, 2004, 69, C643.	1.5	58
132	High-Pressure Applications on Myosystems. Food Additives, 2004, , 311-342.	0.1	1
133	Effect of freezing fish skins on molecular and rheological properties of extracted gelatin. Food Hydrocolloids, 2003, 17, 281-286.	5.6	65
134	Viscosity and emulsifying capacity in pota and octopus muscle during frozen storage. Journal of the Science of Food and Agriculture, 2003, 83, 1168-1175.	1.7	1
135	Characterization and Functionality of Frozen Muscle Protein in Volador (Illexcoindetii), Pota (Todaropsis eblanae), and Octopus (Eledone cirrhosa). Journal of Food Science, 2003, 68, 2164-2168.	1.5	8
136	Functional and Thermal Gelation Properties of Squid Mantle Proteins Affected by Chilled and Frozen Storage. Journal of Food Science, 2003, 68, 1962-1967.	1.5	42
137	Influence of Salmon Provenance and Smoking Process on Muscle Functional Characteristics. Journal of Food Science, 2003, 68, 1155-1160.	1.5	19
138	Preservation of Shelf Life of Pota and Octopus in Chilled Storage under Controlled Atmospheres. Journal of Food Protection, 2002, 65, 140-145.	0.8	9
139	Structural and physical properties of gelatin extracted from different marine species: a comparative study. Food Hydrocolloids, 2002, 16, 25-34.	5.6	659
140	Characterization of gelatin gels induced by high pressure. Food Hydrocolloids, 2002, 16, 197-205.	5.6	75
141	Carrageenans and alginate effects on properties of combined pressure and temperature in fish mince gels. Food Hydrocolloids, 2002, 16, 225-233.	5.6	28
142	Effects of cations on the gelling characteristics of fish mince with added nonionic and ionic gums. Food Hydrocolloids, 2002, 16, 363-373.	5.6	12
143	Effects of Na+, K+ and Ca2+ on gels formed from fish mince containing a carrageenan or alginate. Food Hydrocolloids, 2002, 16, 375-385.	5.6	55
144	Muscle protein solubility of some cephalopods (pota and octopus) during frozen storage. Journal of the Science of Food and Agriculture, 2002, 82, 663-668.	1.7	19

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145	Effects of hydrocolloids and high-pressure-heating processing on minced fish gels. European Food Research and Technology, 2002, 214, 119-124.	1.6	7
146	Addition of microbial transglutaminase and protease inhibitors to improve gel properties of frozen squid muscle. European Food Research and Technology, 2002, 214, 377-381.	1.6	16
147	Characterisation of non-protein nitrogen in the Cephalopods volador (Illex coindetii), pota (Todaropsis eblanae) and octopus (Eledone cirrhosa). Food Chemistry, 2002, 76, 165-172.	4.2	22
148	Influence of Some Protease Inhibitors on Gelation of Squid Muscle. Journal of Food Science, 2002, 67, 1636-1641.	1.5	24
149	Autolysis and Protease Inhibition Effects on Dynamic Viscoelastic Properties during Thermal Gelation of Squid Muscle. Journal of Food Science, 2002, 67, 2491-2496.	1.5	28
150	Properties of Proteolytic Enzymes from Muscle of Octopus (Octopus vulgaris) and Effects of High Hydrostatic Pressure. Journal of Food Science, 2002, 67, 2555-2564.	1.5	22
151	Effect of High Pressure and 4-Hexylresorcinol on Enzymatic Activity and Darkening in Oysters. Journal of Food Science, 2002, 67, 2107-2112.	1.5	11
152	The effect of frozen storage on the functional properties of the muscle of volador (Illex coindetii). Food Chemistry, 2002, 78, 149-156.	4.2	30
153	The effect of rosemary extract and omega-3 unsaturated fatty acids on the properties of gels made from the flesh of mackerel (Scomber scombrus) by high pressure and heat treatments. Food Chemistry, 2002, 79, 1-8.	4.2	31
154	High-pressure/temperature treatment effect on the characteristics of octopus (Octopus vulgaris) arm muscle. European Food Research and Technology, 2001, 213, 22-29.	1.6	45
155	Mince gels with hydrocolloids and salts: composition/function relationships and discrimination of functionality by multivariate analysis. European Food Research and Technology, 2001, 213, 338-342.	1.6	3
156	Gel properties of collagens from skins of cod (Gadus morhua) and hake (Merluccius merluccius) and their modification by the coenhancers magnesium sulphate, glycerol and transglutaminase. Food Chemistry, 2001, 74, 161-167.	4.2	157
157	Effect of microbial transglutaminase on the functional properties of megrim (Lepidorhombus boscii) skin gelatin. Journal of the Science of Food and Agriculture, 2001, 81, 665-673.	1.7	46
158	Characterization of polyphenoloxidase of prawns (Penaeus japonicus). Alternatives to inhibition. Food Chemistry, 2001, 75, 317-324.	4.2	93
159	Interactions of Î²-carrageenan Plus Other Hydrocolloids in Fish Myosystem Gels. Journal of Food Science, 2001, 66, 838-843.	1.5	34
160	Fat Content and Fillet Shape of Atlantic Salmon: Relevance for Processing Yield and Quality of Raw and Smoked Products. Journal of Food Science, 2001, 66, 1348-1354.	1.5	83
161	Chilled Storage of Pressurized Octopus (Octopus vulgaris) Muscle. Journal of Food Science, 2001, 66, 400-406.	1.5	44
162	Pressure-induced gel properties of fish mince with ionic and non-ionic gums added. Food Hydrocolloids, 2001, 15, 185-194.	5.6	21

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