

# Mara Pilar Montero Garca

## List of Publications by Citations

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207  
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97  
g-index

210  
ext. papers

12,182  
ext. citations

6.3  
avg, IF

6.4  
L-index

#	Paper	IF	Citations
207	Functional and bioactive properties of collagen and gelatin from alternative sources: A review. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1813-1827	10.6	1104
206	Structural and physical properties of gelatin extracted from different marine species: a comparative study. <i>Food Hydrocolloids</i> , <b>2002</b> , 16, 25-34	10.6	566
205	Biodegradable gelatin-chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. <i>Food Microbiology</i> , <b>2010</b> , 27, 889-96	6	449
204	Fish gelatin: a renewable material for developing active biodegradable films. <i>Trends in Food Science and Technology</i> , <b>2009</b> , 20, 3-16	15.3	330
203	Antioxidant and functional properties of gelatin hydrolysates obtained from skin of sole and squid. <i>Food Chemistry</i> , <b>2009</b> , 114, 976-983	8.5	231
202	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> , <b>2007</b> , 21, 1133-1143	10.6	209
201	Contribution of Leu and Hyp residues to antioxidant and ACE-inhibitory activities of peptide sequences isolated from squid gelatin hydrolysate. <i>Food Chemistry</i> , <b>2011</b> , 125, 334-341	8.5	193
200	Antioxidant properties of tuna-skin and bovine-hide gelatin films induced by the addition of oregano and rosemary extracts. <i>Food Chemistry</i> , <b>2009</b> , 112, 18-25	8.5	170
199	Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. <i>Food Research International</i> , <b>2011</b> , 44, 1044-1051	7	164
198	A chitosan-gelatin blend as a coating for fish patties. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 303-311	10.6	162
197	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> , <b>2007</b> , 105, 511-520	8.5	157
196	Incorporation of antioxidant borage extract into edible films based on sole skin gelatin or a commercial fish gelatin. <i>Journal of Food Engineering</i> , <b>2009</b> , 92, 78-85	6	153
195	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> , <b>2001</b> , 74, 161-167	8.5	149
194	Effects of gelatin origin, bovine-hide and tuna-skin, on the properties of compound gelatin-chitosan films. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1461-1469	10.6	146
193	Structural and functional properties of soy protein isolate and cod gelatin blend films. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 2094-2101	10.6	144
192	Oyster preservation by high-pressure treatment. <i>Journal of Food Protection</i> , <b>2000</b> , 63, 196-201	2.5	138
191	Release of active compounds from agar and agar-gelatin films with green tea extract. <i>Food Hydrocolloids</i> , <b>2013</b> , 30, 264-271	10.6	133

190	Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 53-61	10.6	129
189	Extracting Conditions for Megrim ( <i>Lepidorhombus boscii</i> ) Skin Collagen Affect Functional Properties of the Resulting Gelatin. <i>Journal of Food Science</i> , <b>2000</b> , 65, 434-438	3.4	121
188	Physico-chemical and film-forming properties of bovine-hide and tuna-skin gelatin: A comparative study. <i>Journal of Food Engineering</i> , <b>2009</b> , 90, 480-486	6	118
187	Sunflower protein films incorporated with clove essential oil have potential application for the preservation of fish patties. <i>Food Hydrocolloids</i> , <b>2013</b> , 33, 74-84	10.6	117
186	The effect of added salts on the viscoelastic properties of fish skin gelatin. <i>Food Chemistry</i> , <b>2000</b> , 70, 71-76	8.5	114
185	Physical and functional characterization of active fish gelatin films incorporated with lignin. <i>Food Hydrocolloids</i> , <b>2013</b> , 30, 163-172	10.6	106
184	Antioxidant activity of several marine skin gelatins. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 407-413	3.4	100
183	Chemical Interactions of Nonmuscle Proteins in the Network of Sardine ( <i>Sardina pilchardus</i> ) Muscle Gels. <i>LWT - Food Science and Technology</i> , <b>1997</b> , 30, 602-608	5.4	92
182	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> , <b>2007</b> , 42, 1029-1038	3.8	88
181	Microstructural behaviour and gelling characteristics of myosystem protein gels interacting with hydrocolloids. <i>Food Hydrocolloids</i> , <b>2000</b> , 14, 455-461	10.6	88
180	Use of lactic acid for extraction of fish skin gelatin. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 941-950	10.6	83
179	Characterization of polyphenoloxidase of prawns ( <i>Penaeus japonicus</i> ). Alternatives to inhibition. <i>Food Chemistry</i> , <b>2001</b> , 75, 317-324	8.5	83
178	Physical and chemical properties of tuna-skin and bovine-hide gelatin films with added aqueous oregano and rosemary extracts. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 1334-1341	10.6	81
177	Biological Characteristics Affect the Quality of Farmed Atlantic Salmon and Smoked Muscle. <i>Journal of Food Science</i> , <b>2000</b> , 65, 53-60	3.4	81
176	Agar films containing green tea extract and probiotic bacteria for extending fish shelf-life. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 55, 559-564	5.4	80
175	Chitosan coatings enriched with active shrimp waste for shrimp preservation. <i>Food Control</i> , <b>2015</b> , 54, 259-266	6.2	79
174	Encapsulation of an astaxanthin-containing lipid extract from shrimp waste by complex coacervation using a novel gelatin-chew gum complex. <i>Food Hydrocolloids</i> , <b>2016</b> , 61, 155-162	10.6	78
173	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. <i>Food Chemistry</i> , <b>2014</b> , 156, 144-50	8.5	77

172	Antioxidant film development from unrefined extracts of brown seaweeds <i>Laminaria digitata</i> and <i>Ascophyllum nodosum</i> . <i>Food Hydrocolloids</i> , <b>2014</b> , 37, 100-110	10.6	77
171	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> , <b>2018</b> , 266, 142-149	5.8	76
170	Development of edible films based on differently processed Atlantic halibut ( <i>Hippoglossus hippoglossus</i> ) skin gelatin. <i>Food Hydrocolloids</i> , <b>2008</b> , 22, 1117-1123	10.6	76
169	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> , <b>2018</b> , 81, 351-363	10.6	72
168	Improvement of the antioxidant properties of squid skin gelatin films by the addition of hydrolysates from squid gelatin. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 1322-1327	10.6	72
167	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> , <b>2001</b> , 66, 1348-1354	3.4	72
166	Characterization of hake ( <i>Merluccius merluccius</i> L.) and trout ( <i>Salmo irideus</i> Gibb) collagen. <i>Journal of Agricultural and Food Chemistry</i> , <b>1990</b> , 38, 604-609	5.7	71
165	Lessening of high-pressure-induced changes in Atlantic salmon muscle by the combined use of a fish gelatin-chitin film. <i>Food Chemistry</i> , <b>2011</b> , 125, 595-606	8.5	69
164	Role of lignosulphonate in properties of fish gelatin films. <i>Food Hydrocolloids</i> , <b>2012</b> , 27, 60-71	10.6	68
163	Identification of ace-inhibitory peptides from squid skin collagen after in vitro gastrointestinal digestion. <i>Food Research International</i> , <b>2013</b> , 54, 790-795	7	67
162	Characterization and storage stability of astaxanthin esters, fatty acid profile and tocopherol of lipid extract from shrimp ( <i>L. vannamei</i> ) waste with potential applications as food ingredient. <i>Food Chemistry</i> , <b>2017</b> , 216, 37-44	8.5	67
161	Characterization of gelatin gels induced by high pressure. <i>Food Hydrocolloids</i> , <b>2002</b> , 16, 197-205	10.6	66
160	Antimicrobial and antioxidant chitosan solutions enriched with active shrimp ( <i>Litopenaeus vannamei</i> ) waste materials. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 710-717	10.6	64
159	Extraction of gelatin from fish skins by high pressure treatment. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 923-928	10.6	64
158	Role of sepiolite in the release of active compounds from gelatin-egg white films. <i>Food Hydrocolloids</i> , <b>2012</b> , 27, 475-486	10.6	62
157	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> , <b>1991</b> , 54, 137-146	4.3	62
156	Extension of the shelf life of prawns ( <i>Penaeus japonicus</i> ) by vacuum packaging and high-pressure treatment. <i>Journal of Food Protection</i> , <b>2000</b> , 63, 1381-8	2.5	60
155	Plaice Skin Collagen Extraction and Functional Properties. <i>Journal of Food Science</i> , <b>1995</b> , 60, 1-3	3.4	59

154	Physico-chemical and film forming properties of giant squid ( <i>Dosidicus gigas</i> ) gelatin. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 585-592	10.6	58
153	Pressure-Dependence of Rare Earth Element Distribution in Amphibolite- and Granulite- Grade Garnets. A LA-ICP-MS Study. <i>Geostandards and Geoanalytical Research</i> , <b>1997</b> , 21, 253-270	3.6	58
152	Effect of freezing fish skins on molecular and rheological properties of extracted gelatin. <i>Food Hydrocolloids</i> , <b>2003</b> , 17, 281-286	10.6	58
151	Characterisation and tissue distribution of polyphenol oxidase of deepwater pink shrimp ( <i>Parapenaeus longirostris</i> ). <i>Food Chemistry</i> , <b>2009</b> , 112, 104-111	8.5	56
150	Collagen characteristics of farmed Atlantic salmon with firm and soft fillet texture. <i>Food Chemistry</i> , <b>2012</b> , 134, 678-85	8.5	54
149	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> , <b>2012</b> , 16, 277-282	6.8	53
148	Isolation and partial characterization of two types of muscle collagen in some cephalopods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 2142-8	5.7	53
147	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> , <b>1998</b> , 46, 3257-3264	5.7	53
146	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> , <b>2015</b> , 168, 478-86	8.5	51
145	Effectiveness of Onboard Application of 4-Hexylresorcinol in Inhibiting Melanosis in Shrimp ( <i>Parapenaeus longirostris</i> ). <i>Journal of Food Science</i> , <b>2004</b> , 69, C643-C647	3.4	51
144	Xyloglucan, a Plant Polymer with Barrier Protective Properties over the Mucous Membranes: An Overview. <i>International Journal of Molecular Sciences</i> , <b>2018</b> , 19,	6.3	49
143	CHARACTERIZATION OF PROTEOLYTIC ACTIVITY IN OCTOPUS ( <i>Octopus vulgaris</i> ) ARM MUSCLE. <i>Journal of Food Biochemistry</i> , <b>1999</b> , 23, 469-483	3.3	48
142	Microcapsules containing astaxanthin from shrimp waste as potential food coloring and functional ingredient: Characterization, stability, and bioaccessibility. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 70, 229-236	5.4	47
141	Evaluation of lipid oxidation in horse mackerel patties covered with borage-containing film during frozen storage. <i>Food Chemistry</i> , <b>2011</b> , 124, 1393-1403	8.5	47
140	Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. <i>Food Chemistry</i> , <b>2005</b> , 93, 17-23	8.5	47
139	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> , <b>2009</b> , 18, 46-52	1.6	46
138	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> , <b>2002</b> , 16, 375-385	10.6	46
137	Release of volatile compounds and biodegradability of active soy protein lignin blend films with added citronella essential oil. <i>Food Control</i> , <b>2014</b> , 44, 7-15	6.2	45

136	Sea bream bones and scales as a source of gelatin and ACE inhibitory peptides. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 55, 579-585	5-4	44
135	Chilled Storage of Pressurized Octopus ( <i>Octopus vulgaris</i> ) Muscle. <i>Journal of Food Science</i> , <b>2001</b> , 66, 400-406	3-4	43
134	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> , <b>1990</b> , 52, 141-146	4-3	43
133	The role of salt washing of fish skins in chemical and rheological properties of gelatin extracted. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 951-957	10.6	42
132	Extension of shelf life of chilled hake ( <i>Merluccius capensis</i> ) by high pressure/Prolongaci3n de la vida 3il de merluza ( <i>Merluccius capensis</i> ) sometida a altas presiones conservada en refrigeraci3n. <i>Food Science and Technology International</i> , <b>2000</b> , 6, 243-249	2.6	42
131	High-Pressure-Induced Gel of Sardine ( <i>Sardina pilchardus</i> ) Washed Mince as Affected by Pressure-Time-Temperature. <i>Journal of Food Science</i> , <b>1997</b> , 62, 1183-1188	3-4	41
130	High-pressure/temperature treatment effect on the characteristics of octopus ( <i>Octopus vulgaris</i> ) arm muscle. <i>European Food Research and Technology</i> , <b>2001</b> , 213, 22-29	3-4	41
129	Anti-Inflammatory, Antioxidant, and Antimicrobial Effects of Underutilized Fish Protein Hydrolysate. <i>Journal of Aquatic Food Product Technology</i> , <b>2018</b> , 27, 592-608	1.6	40
128	Effect of different protein extracts from <i>Dosidicus gigas</i> muscle co-products on edible films development. <i>Food Hydrocolloids</i> , <b>2013</b> , 33, 118-131	10.6	40
127	Shrimp ( <i>Litopenaeus vannamei</i> ) muscle proteins as source to develop edible films. <i>Food Hydrocolloids</i> , <b>2014</b> , 41, 86-94	10.6	39
126	Exploration of the antioxidant and antimicrobial capacity of two sunflower protein concentrate films with naturally present phenolic compounds. <i>Food Hydrocolloids</i> , <b>2012</b> , 29, 374-381	10.6	39
125	Storage of dried fish skins on quality characteristics of extracted gelatin. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 958-963	10.6	39
124	Effect of microbial transglutaminase on the functional properties of megrim ( <i>Lepidorhombus boscii</i> ) skin gelatin. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 665-673	4-3	39
123	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> , <b>2005</b> , 38, 103-110	7	38
122	Functional and Thermal Gelation Properties of Squid Mantle Proteins Affected by Chilled and Frozen Storage. <i>Journal of Food Science</i> , <b>2003</b> , 68, 1962-1967	3-4	38
121	High pressure effects on the quality and preservation of cold-smoked dolphinfish ( <i>Coryphaena hippurus</i> ) fillets. <i>Food Chemistry</i> , <b>2007</b> , 102, 1250-1259	8.5	37
120	Compositional properties and bioactive potential of waste material from shrimp cooking juice. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 54, 87-94	5-4	36
119	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> , <b>2014</b> , 59, 989-995	5-4	34

118	Spraying of 4-hexylresorcinol based formulations to prevent enzymatic browning in Norway lobsters ( <i>Nephrops norvegicus</i> ) during chilled storage. <i>Food Chemistry</i> , <b>2007</b> , 100, 147-155	8.5	33
117	Functional characterisation of muscle and skin collagenous material from hake ( <i>Merluccius merluccius</i> L.). <i>Food Chemistry</i> , <b>1999</b> , 65, 55-59	8.5	33
116	Development of active films of chitosan isolated by mild extraction with added protein concentrate from shrimp waste. <i>Food Hydrocolloids</i> , <b>2015</b> , 43, 91-99	10.6	32
115	Structure, Functionality, and Active Release of Nanoclay/Protein Films Affected by Clove Essential Oil. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 1937-1950	5.1	32
114	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> , <b>2016</b> , 7, 2066-73	6.1	31
113	Survival and metabolic activity of probiotic bacteria in green tea. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 55, 314-322	5.4	31
112	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> , <b>2009</b> , 42, 1335-1344	5.4	31
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> , <b>2002</b> , 79, 1-8	8.5	31
110	Presence of hemocyanin with diphenoloxidase activity in deepwater pink shrimp ( <i>Parapenaeus longirostris</i> ) post mortem. <i>Food Chemistry</i> , <b>2008</b> , 107, 1450-1460	8.5	30
109	Melanosis inhibition and 4-hexylresorcinol residual levels in deepwater pink shrimp ( <i>Parapenaeus longirostris</i> ) following various treatments. <i>European Food Research and Technology</i> , <b>2006</b> , 223, 16-21	3.4	30
108	Interactions of Carrageenan Plus Other Hydrocolloids in Fish Myosystem Gels. <i>Journal of Food Science</i> , <b>2001</b> , 66, 838-843	3.4	30
107	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, l-carrageenan and egg white. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1996</b> , 202, 221-227		30
106	Bioaccessibility of green tea polyphenols incorporated into an edible agar film during simulated human digestion. <i>Food Research International</i> , <b>2012</b> , 48, 462-469	7	29
105	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> , <b>2005</b> , 85, 1143-1148	4.3	29
104	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> , <b>1996</b> , 44, 746-750	5.7	29
103	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> , <b>2009</b> , 10, 148-154	6.8	28
102	Influencia de la subespecie, estacionalidad y procedimientos de estabilizaci3n en la aptitud gelificante del m3sculo 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 pilchardus</i> ). <i>Food Science and Technology International</i> , <b>1996</b> , 2, 111-122	2.6	28
101	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> , <b>2015</b> , 64, 189-196	5.4	27

100	Characterization of phenoloxidase activity of carapace and viscera from cephalothorax of Norway lobster ( <i>Nephrops norvegicus</i> ). <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 1240-1245	5.4	27
99	The effect of frozen storage on the functional properties of the muscle of volador ( <i>Illex coindetii</i> ). <i>Food Chemistry</i> , <b>2002</b> , 78, 149-156	8.5	27
98	Enzyme-assisted extraction of a hybrid carrageenan from <i>Mastocarpus stellatus</i> for obtaining bioactive ingredients and their application for edible active film development. <i>Food and Function</i> , <b>2014</b> , 5, 319-29	6.1	26
97	Antioxidant properties of green tea extract incorporated to fish gelatin films after simulated gastrointestinal enzymatic digestion. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 53, 445-451	5.4	25
96	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> , <b>2007</b> , 70, 399-404	2.5	25
95	Evidence of an active laccase-like enzyme in deepwater pink shrimp ( <i>Parapenaeus longirostris</i> ). <i>Food Chemistry</i> , <b>2008</b> , 108, 624-32	8.5	25
94	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> , <b>2006</b> , 70, M415-M422	3.4	25
93	Autolysis and Protease Inhibition Effects on Dynamic Viscoelastic Properties during Thermal Gelation of Squid Muscle. <i>Journal of Food Science</i> , <b>2002</b> , 67, 2491-2496	3.4	25
92	Thermal Aggregation of Sardine Muscle Proteins during Processing. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 3625-3630	5.7	25
91	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> , <b>1992</b> , 59, 89-96	4.3	25
90	Encapsulation of antioxidant sea fennel ( <i>Crithmum maritimum</i> ) aqueous and ethanolic extracts in freeze-dried soy phosphatidylcholine liposomes. <i>Food Research International</i> , <b>2019</b> , 119, 665-674	7	25
89	Incorporation of liposomes containing squid tunic ACE-inhibitory peptides into fish gelatin. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 769-76	4.3	24
88	Comparative study between film and coating packaging based on shrimp concentrate obtained from marine industrial waste for fish sausage preservation. <i>Food Control</i> , <b>2016</b> , 70, 325-332	6.2	24
87	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> , <b>1997</b> , 45, 616-621	5.7	24
86	Addition of hydrocolloids and non-muscle proteins to sardine ( <i>Sardina pilchardus</i> ) mince gels. <i>Food Chemistry</i> , <b>1996</b> , 56, 421-427	8.5	24
85	Antimicrobial and rheological properties of chitosan as affected by extracting conditions and humidity exposure. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 802-810	5.4	23
84	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> , <b>1997</b> , 58, 81-87	8.5	23
83	Carrageenans and alginate effects on properties of combined pressure and temperature in fish mince gels. <i>Food Hydrocolloids</i> , <b>2002</b> , 16, 225-233	10.6	23



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79	Influence of age on muscle connective tissue in trout ( <i>Salmo irideus</i> ). <i>Journal of the Science of Food and Agriculture</i> , <b>1990</b> , 51, 261-269	4.3	21
78	Alternative fish species for cold-smoking process. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 1525-1535	3.8	20
77	Partial Characterization of Protease Activity in Squid ( <i>Todaropsis eblanae</i> ) Mantle: Modification by High-pressure Treatment. <i>Journal of Food Science</i> , <b>2006</b> , 70, C239-C245	3.4	20
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75	Emulsifying capacity of collagenous material from the muscle and skin of hake ( <i>Merluccius merluccius</i> L.) and trout ( <i>Salmo irideus</i> Gibb): Effect of pH and NaCl concentration. <i>Food Chemistry</i> , <b>1991</b> , 41, 251-267	8.5	20
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71	Biotransformation and resulting biological properties of green tea polyphenols produced by probiotic bacteria. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 58, 633-638	5.4	18
70	Characterisation of non-protein nitrogen in the Cephalopods volador ( <i>Illex coindetii</i> ), pota ( <i>Todaropsis eblanae</i> ) and octopus ( <i>Eledone cirrhosa</i> ). <i>Food Chemistry</i> , <b>2002</b> , 76, 165-172	8.5	18
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