

# Mara Pilar Montero Garca

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

207  
papers

11,089  
citations

56  
h-index

97  
g-index

210  
ext. papers

12,182  
ext. citations

6.3  
avg, IF

6.4  
L-index

#	Paper	IF	Citations
207	The role of the drying method on fish oil entrapment in a fish muscle protein ßarrageenan fish protein hydrolysate wall matrix and the properties of colloidal dispersions. <i>Food Hydrocolloids</i> , <b>2022</b> , 107799	10.6	0
206	Physicochemical, Antioxidant, and Anti-Inflammatory Properties of Rapeseed Lecithin Liposomes Loading a Chia (L.) Seed Extract. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	2
205	Underutilized Green Banana () Flours to Develop Fiber Enriched Frankfurter-Type Sausages. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
204	Influence of Underutilized Unripe Banana () Flour in the Formulation of Healthier. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
203	Drying soy phosphatidylcholine liposomal suspensions in alginate matrix: Effect of drying methods on physico-chemical properties and stability. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106357	10.6	3
202	Exploring the Potential of Andean Crops for the Production of Gluten-Free Muffins. <i>Agronomy</i> , <b>2021</b> , 11, 1642	3.6	
201	Characterization and Technological Potential of Underutilized Ancestral Andean Crop Flours from Ecuador. <i>Agronomy</i> , <b>2021</b> , 11, 1693	3.6	
200	Characterization, Bioactivity and Application of Chitosan-Based Nanoparticles in a Food Emulsion Model. <i>Polymers</i> , <b>2021</b> , 13,	4.5	1
199	Enhancement of oral bioavailability of natural compounds and probiotics by mucoadhesive tailored biopolymer-based nanoparticles: A review. <i>Food Hydrocolloids</i> , <b>2021</b> , 118, 106772	10.6	19
198	Yogurt Fortification by the Addition of Microencapsulated Stripped Weakfish () Protein Hydrolysate. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	2
197	Characterization, stability, and in vivo effects in <i>Caenorhabditis elegans</i> of microencapsulated protein hydrolysates from stripped weakfish ( <i>Cynoscion guatucupa</i> ) industrial byproducts. <i>Food Chemistry</i> , <b>2021</b> , 364, 130380	8.5	4
196	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. <i>Food Research International</i> , <b>2020</b> , 137, 109613	7	14
195	The effect of different melanosis-inhibiting blends on the quality of frozen deep-water rose shrimp ( <i>Parapenaeus longirostris</i> ). <i>Food Control</i> , <b>2020</b> , 109, 106889	6.2	6
194	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
193	Bioaccessibility and antimicrobial properties of a shrimp demineralization extract blended with chitosan as wrapping material in ready-to-eat raw salmon. <i>Food Chemistry</i> , <b>2019</b> , 276, 342-349	8.5	15
192	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> , <b>2019</b> , 244, 47-54	6	17
191	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

190	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
189	Chemical characterization of wash water biomass from shrimp surimi processing and its application to develop functional edible films. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 3881-3891	3.3	3
188	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
187	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
186	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> , <b>2018</b> , 283, 28-36	5.8	16
185	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
184	Antioxidant, ACE-Inhibitory, and Antimicrobial Activities of Peptide Fractions Obtained From Dried Giant Squid Tunics. <i>Journal of Aquatic Food Product Technology</i> , <b>2016</b> , 25, 444-455	1.6	11
183	Biodegradable bi-layered coatings shaped by dipping of Ti films followed by the EPD of gelatin/hydroxyapatite composites. <i>Journal of the European Ceramic Society</i> , <b>2016</b> , 36, 343-355	6	11
182	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
181	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
180	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
179	The effect of high-pressure treatment on functional components of shrimp ( <i>Litopenaeus vannamei</i> ) cephalothorax. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 34, 154-160	6.8	14
178	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
177	A Novel Functional Wrapping Design by Complexation of Polylysine with Liposomes Entrapping Bioactive Peptides. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 1113-1124	5.1	17
176	Simple and efficient hydrolysis procedure for full utilization of the seaweed <i>Mastocarpus stellatus</i> to produce antioxidant films. <i>Food Hydrocolloids</i> , <b>2016</b> , 56, 277-284	10.6	10
175	Effect of selective breeding on collagen properties of Atlantic salmon ( <i>Salmo salar</i> L.). <i>Food Chemistry</i> , <b>2016</b> , 190, 856-863	8.5	9
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	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

172	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
171	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
170	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
169	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
168	Chitosan coatings enriched with active shrimp waste for shrimp preservation. <i>Food Control</i> , <b>2015</b> , 54, 259-266	6.2	79
167	Jumbo squid ( <i>Dosidicus gigas</i> ) myofibrillar protein concentrate for edible packaging films and storage stability. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 55, 543-550	5.4	18
166	Integral <i>Mastocarpus stellatus</i> use for antioxidant edible film development. <i>Food Hydrocolloids</i> , <b>2014</b> , 40, 128-137	10.6	22
165	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
164	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. <i>Food Chemistry</i> , <b>2014</b> , 156, 144-50	8.5	77
163	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
162	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
161	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
160	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
159	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
158	Preparation and molecular characterization of chitosans obtained from shrimp ( <i>Litopenaeus vannamei</i> ) shells. <i>Journal of Food Science</i> , <b>2014</b> , 79, E1722-31	3.4	6
157	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
156	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
155	The effect of combined traditional and novel treatments on oxidative status of dolphinfish ( <i>Coryphaena hippurus</i> ) and sardine ( <i>Sardina pilchardus</i> ) muscle lipids. <i>Food Science and Technology International</i> , <b>2014</b> , 20, 431-40	2.6	9

154	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
153	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
152	Peptide Microencapsulation by CoreShell Printing Technology for Edible Film Application. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 2472-2483	5.1	9
151	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
150	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
149	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
148	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
147	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
146	Functional stability of gelatin-lignosulphonate films and their feasibility to preserve sardine fillets during chilled storage in combination with high pressure treatment. <i>Innovative Food Science and Emerging Technologies</i> , <b>2013</b> , 19, 95-103	6.8	12
145	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
144	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
143	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
142	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
141	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
140	Role of lignosulphonate in properties of fish gelatin films. <i>Food Hydrocolloids</i> , <b>2012</b> , 27, 60-71	10.6	68
139	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
138	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
137	Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. <i>Food Research International</i> , <b>2011</b> , 44, 1044-1051	7	164

136	Antioxidant activity of several marine skin gelatins. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 407-413	3.4	100
135	Oxidative stability, volatile components and polycyclic aromatic hydrocarbons of cold-smoked sardine ( <i>Sardina pilchardus</i> ) and dolphinfish ( <i>Coryphaena hippurus</i> ). <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 1517-1524	5.4	17
134	Enzymatic hydrolysis of fish gelatin under high pressure treatment. <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 1129-1136	3.8	15
133	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
132	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
131	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
130	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
129	Lessening of high-pressure-induced changes in Atlantic salmon muscle by the combined use of a fish gelatin-ignin film. <i>Food Chemistry</i> , <b>2011</b> , 125, 595-606	8.5	69
128	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
127	Influence of frozen storage on aptitude of sardine and dolphinfish for cold-smoking process. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 1246-1252	5.4	7
126	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
125	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
124	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
123	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
122	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
121	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
120	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
119	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

118	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
117	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
116	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
115	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
114	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
113	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
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	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
110	A comparative study of the effects of high pressure on proteolytic degradation of sardine and blue whiting muscle. <i>Fisheries Science</i> , <b>2008</b> , 74, 899-910	1.9	9
109	Chemical and microbial quality indexes of Norwegian lobsters ( <i>Nephrops norvegicus</i> ) dusted with sulphites. <i>International Journal of Food Science and Technology</i> , <b>2008</b> , 43, 1099-1110	3.8	19
108	Effect of different chemical compounds as coadjutants of 4-hexylresorcinol on the appearance of deepwater pink shrimp ( <i>Parapenaeus longirostris</i> ) during chilled storage. <i>International Journal of Food Science and Technology</i> , <b>2008</b> , 43, 2010-2018	3.8	10
107	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
106	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
105	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
104	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
103	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
102	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
101	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

100	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
99	SENSORY ANALYSES OF NORWAY LOBSTER TREATED WITH DIFFERENT ANTIMELANOSIS AGENTS. <i>Journal of Sensory Studies</i> , <b>2007</b> , 22, 609-622	2.2	7
98	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
97	Effect of natural compounds alternative to commercial antimelanotics on polyphenol oxidase activity and microbial growth in cultured prawns ( <i>Marsupenaeus tiger</i> ) during chilled storage. <i>European Food Research and Technology</i> , <b>2006</b> , 223, 7-15	3.4	14
96	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
95	Quality of Norway lobster ( <i>Nephrops norvegicus</i> ) treated with a 4-hexylresorcinol-based formulation. <i>European Food Research and Technology</i> , <b>2006</b> , 222, 425-431	3.4	15
94	Viscoelastic properties of caseinmacropeptide isolated from cow, ewe and goat cheese whey. <i>Journal of the Science of Food and Agriculture</i> , <b>2006</b> , 86, 1340-1349	4.3	7
93	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
92	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
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> , <b>2005</b> , 38, 103-110	7	38
90	Transglutaminase activity in pressure-induced gelation assisted by prior setting. <i>Food Chemistry</i> , <b>2005</b> , 90, 751-758	8.5	16
89	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
88	A chitosan-gelatin blend as a coating for fish patties. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 303-311	10.6	162
87	Use of lactic acid for extraction of fish skin gelatin. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 941-950	10.6	83
86	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
85	Extraction of gelatin from fish skins by high pressure treatment. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 923-928	10.6	64
84	Storage of dried fish skins on quality characteristics of extracted gelatin. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 958-963	10.6	39
83	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



82	Quercetin properties as a functional ingredient in omega-3 enriched fish gels fed to rats. <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 1651-1659	4.3	13
81	Controlled atmosphere as coadjuvant to chilled storage for prevention of melanosis in shrimps ( <i>Parapenaeus longirostris</i> ). <i>European Food Research and Technology</i> , <b>2005</b> , 220, 125-130	3.4	23
80	Role of sulfites and 4-hexylresorcinol in microbial growth and melanosis prevention of deepwater pink shrimp ( <i>Parapenaeus longirostris</i> ) using a controlled atmosphere. <i>Journal of Food Protection</i> , <b>2005</b> , 68, 98-104	2.5	15
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78	High-Pressure Applications on Myosystems. <i>Food Additives</i> , <b>2004</b> , 311-342		1
77	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
76	Viscosity and emulsifying capacity in pota and octopus muscle during frozen storage. <i>Journal of the Science of Food and Agriculture</i> , <b>2003</b> , 83, 1168-1175	4.3	1
75	Characterization and Functionality of Frozen Muscle Protein in Volador ( <i>Illexcoindetii</i> ), Pota ( <i>Todaropsis eblanae</i> ), and Octopus ( <i>Eledone cirrhosa</i> ). <i>Journal of Food Science</i> , <b>2003</b> , 68, 2164-2168	3.4	8
74	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
73	Influence of Salmon Provenance and Smoking Process on Muscle Functional Characteristics. <i>Journal of Food Science</i> , <b>2003</b> , 68, 1155-1160	3.4	15
72	Preservation of shelf life of pota and octopus in chilled storage under controlled atmospheres. <i>Journal of Food Protection</i> , <b>2002</b> , 65, 140-5	2.5	9
71	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
70	Characterization of gelatin gels induced by high pressure. <i>Food Hydrocolloids</i> , <b>2002</b> , 16, 197-205	10.6	66
69	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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65	Effects of hydrocolloids and high-pressure-heating processing on minced fish gels. <i>European Food Research and Technology</i> , <b>2002</b> , 214, 119-124	3.4	5

64	Addition of microbial transglutaminase and protease inhibitors to improve gel properties of frozen squid muscle. <i>European Food Research and Technology</i> , <b>2002</b> , 214, 377-381	3.4	15
63	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
62	Influence of Some Protease Inhibitors on Gelation of Squid Muscle. <i>Journal of Food Science</i> , <b>2002</b> , 67, 1636-1641	3.4	23
61	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
60	Properties of Proteolytic Enzymes from Muscle of Octopus ( <i>Octopus vulgaris</i> ) and Effects of High Hydrostatic Pressure. <i>Journal of Food Science</i> , <b>2002</b> , 67, 2555-2564	3.4	18
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55	Mince gels with hydrocolloids and salts: composition/function relationships and discrimination of functionality by multivariate analysis. <i>European Food Research and Technology</i> , <b>2001</b> , 213, 338-342	3.4	3
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52	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
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50	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
49	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
48	Pressure-induced gel properties of fish mince with ionic and non-ionic gums added. <i>Food Hydrocolloids</i> , <b>2001</b> , 15, 185-194	10.6	20
47	Behavior of Octopus Muscle ( <i>Octopus vulgaris</i> ) under a Process of Pressure-Time-Temperature Combinations. <i>Food Science and Technology International</i> , <b>2001</b> , 7, 259-267	2.6	7

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45	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
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34	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
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