

Carlos Alvarez Garca

List of Publications by Citations

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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.

53
papers

1,134
citations

19
h-index

32
g-index

58
ext. papers

1,460
ext. citations

6.1
avg, IF

4.94
L-index

#	Paper	IF	Citations
53	Ultrasound applications for the extraction, identification and delivery of food proteins and bioactive peptides. <i>Trends in Food Science and Technology</i> , 2015 , 46, 60-67	15.3	124
52	Effects of dielectric barrier discharge (DBD) generated plasma on microbial reduction and quality parameters of fresh mackerel (<i>Scomber scombrus</i>) fillets. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 44, 117-122	6.8	93
51	Extraction and characterization of protein from Irish brown seaweed <i>Ascophyllum nodosum</i> . <i>Food Research International</i> , 2017 , 99, 1021-1027	7	80
50	Alternative uses for co-products: Harnessing the potential of valuable compounds from meat processing chains. <i>Meat Science</i> , 2017 , 132, 90-98	6.4	66
49	The use of sub-critical water hydrolysis for the recovery of peptides and free amino acids from food processing wastes. Review of sources and main parameters. <i>Waste Management</i> , 2016 , 49, 364-371	8.6	53
48	Water effective diffusion coefficient of mango slices at different maturity stages during air drying. <i>Journal of Food Engineering</i> , 2008 , 87, 479-484	6	49
47	Opportunities and perspectives for utilisation of co-products in the meat industry. <i>Meat Science</i> , 2018 , 144, 62-73	6.4	43
46	Harnessing the Potential of Blood Proteins as Functional Ingredients: A Review of the State of the Art in Blood Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 330-344	16.4	42
45	Functional properties of isolated porcine blood proteins. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 807-814	3.8	40
44	Characterization of functional properties of proteins from Ganxet beans (<i>Phaseolus vulgaris</i> L. var. Ganxet) isolated using an ultrasound-assisted methodology. <i>LWT - Food Science and Technology</i> , 2018 , 98, 106-112	5.4	39
43	Functional properties of isolated porcine blood proteins modified by Maillard's reaction. <i>Food Hydrocolloids</i> , 2012 , 28, 267-274	10.6	37
42	Optimised protein recovery from mackerel whole fish by using sequential acid/alkaline isoelectric solubilization precipitation (ISP) extraction assisted by ultrasound. <i>LWT - Food Science and Technology</i> , 2018 , 88, 210-216	5.4	33
41	Production of porcine hemoglobin peptides at moderate temperature and medium pressure under a nitrogen stream. Functional and antioxidant properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5636-43	5.7	33
40	Extraction of biomolecules from seaweeds 2015 , 243-269		28
39	Effect of high intensity ultrasound on the fermentation profile of <i>Lactobacillus sakei</i> in a meat model system. <i>Ultrasonics Sonochemistry</i> , 2016 , 31, 539-45	8.9	26
38	The effect of non-thermal plasma on the lipid oxidation and microbiological quality of sushi. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 412-417	6.8	24
37	Effect of cold plasma on the techno-functional properties of animal protein food ingredients. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 58, 102205	6.8	24

36	Bioactive peptides derived from bovine and porcine co-products: A review. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12418	3.3	23
35	Effect of enzymatic hydrolysis on the production of free amino acids from boarfish (<i>Capros aper</i>) using second order polynomial regression models. <i>LWT - Food Science and Technology</i> , 2016 , 68, 470-476	5.4	20
34	Optimization of protein recovery from bovine lung by pH shift process using response surface methodology. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1951-1960	4.3	18
33	The yield of peptides and amino acids following acid hydrolysis of haemoglobin from porcine blood. <i>Animal Production Science</i> , 2012 , 52, 313	1.4	18
32	Innovative processing strategies and technologies to obtain hydrocolloids from macroalgae for food applications. <i>Carbohydrate Polymers</i> , 2020 , 248, 116784	10.3	18
31	Inert and oxidative subcritical water hydrolysis of insoluble egg yolk granular protein, functional properties, and comparison to enzymatic hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8179-86	5.7	16
30	Optimising the use of proteins from rich meat co-products and non-meat alternatives: Nutritional, technological and allergenicity challenges. <i>Food Research International</i> , 2020 , 137, 109575	7	16
29	Ultrasonic-assisted incorporation of nano-encapsulated omega-3 fatty acids to enhance the fatty acid profile of pork meat. <i>Meat Science</i> , 2017 , 132, 99-106	6.4	14
28	Potential of pulse-derived proteins for developing novel vegan edible foams and emulsions. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 475-481	3.8	14
27	Protein recovered from meat co-products and processing streams as pork meat replacers in Irish breakfast sausages formulations. <i>LWT - Food Science and Technology</i> , 2018 , 96, 679-685	5.4	13
26	Classification and target compounds 2015 , 25-57		12
25	Alkaline hydrolysis of porcine blood haemoglobin: applications for peptide and amino acid production. <i>Animal Production Science</i> , 2013 , 53, 121	1.4	12
24	Processing of seaweeds 2015 , 61-78		11
23	Optimisation and characterisation of protein extraction from coffee silverskin assisted by ultrasound or microwave techniques. <i>Biomass Conversion and Biorefinery</i> , 2020 , 11, 1575	2.3	11
22	Use of response surface methodology to describe the effect of time and temperature on the production of decoloured, antioxidant and functional peptides from porcine haemoglobin by sub-critical water hydrolysis. <i>LWT - Food Science and Technology</i> , 2016 , 73, 280-289	5.4	11
21	Transparent and Edible Films from Ultrasound-Treated Egg Yolk Granules. <i>Food and Bioprocess Technology</i> , 2018 , 11, 735-747	5.1	10
20	Mechanical and Biochemical Methods for Rigor Measurement: Relationship with Eating Quality. <i>Journal of Food Quality</i> , 2019 , 2019, 1-13	2.7	10
19	Expanding the industrial applications of a meat co-product: Generation of low-haemoglobin content plasma by means of red cells trenaion. <i>Journal of Cleaner Production</i> , 2018 , 185, 805-813	10.3	7

18	Application of Enzymes for Fruit Juice Processing 2018 , 201-216		6
17	Biodegradable Packaging Materials from Animal Processing Co-Products and Wastes: An Overview. <i>Polymers</i> , 2021 , 13,	4.5	6
16	Proteins Recovery From Meat Processing Coproducts 2019 , 69-83		5
15	Functional protein rich extracts from bovine and porcine hearts using acid or alkali solubilisation and isoelectric precipitation. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1292-1298	3.8	5
14	Assessing the effect of Maillard reaction with dextran on the techno-functional properties of collagen-based peptides obtained from bovine hides. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108800	5.4	4
13	Dry-aging of beef as a tool to improve meat quality. Impact of processing conditions on the technical and organoleptic meat properties. <i>Advances in Food and Nutrition Research</i> , 2021 , 95, 97-130	6	4
12	Valorisation Potential of Using Organic Side Streams as Feed for , and. <i>Insects</i> , 2021 , 12,	2.8	4
11	Drying dynamics of meat highlighting areas of relevance to dry-aging of beef. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5370-5392	16.4	2
10	A new procedure to prepare transparent, colourless and low-water-soluble edible films using blood plasma from slaughterhouses. <i>Food Packaging and Shelf Life</i> , 2021 , 28, 100639	8.2	2
9	Meat Proteins as a Potential Source of Bioactive Ingredients for Food and Pharmaceutical Use 2018 , 29-49		2
8	Blood Proteins as Functional Ingredients 2019 , 85-101		1
7	Effects on Lipid Oxidation and Bioactive Properties of Rainbow Trout Fillets Fed with Barley. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 495-504	1.6	1
6	Proteins isolated from Ganxet common bean (<i>Phaseolus vulgaris</i> L.) landrace: techno-functional and antioxidant properties. <i>International Journal of Food Science and Technology</i> ,	3.8	1
5	Novel gel demineralizing method for protein recovery from fat rendering waste stream based on its gelling properties. <i>Food Hydrocolloids</i> , 2018 , 84, 529-536	10.6	1
4	Phosphate replacing potential of apple pomace and coffee silver skin in Irish breakfast sausage using a mixture design approach.. <i>Meat Science</i> , 2021 , 185, 108722	6.4	0
3	From Farm to Fork: New Strategies for Quality Evaluation of Fresh Meat and Processed Meat Products. <i>Journal of Food Quality</i> , 2019 , 2019, 1-2	2.7	0
2	Effect of Red Beet and Betaine Modulating Oxidation and Bioactivity of Rainbow Trout. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 38-48	1.6	0
1	Classification and target compounds 2021 , 21-49		0

