

Carlos Alvarez 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.

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	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
52	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
51	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
50	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
49	Biodegradable Packaging Materials from Animal Processing Co-Products and Wastes: An Overview. <i>Polymers</i> , 2021 , 13,	4.5	6
48	Valorisation Potential of Using Organic Side Streams as Feed for , and. <i>Insects</i> , 2021 , 12,	2.8	4
47	Classification and target compounds 2021 , 21-49		0
46	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
45	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
44	Innovative processing strategies and technologies to obtain hydrocolloids from macroalgae for food applications. <i>Carbohydrate Polymers</i> , 2020 , 248, 116784	10.3	18
43	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
42	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
41	Proteins Recovery From Meat Processing Coproducts 2019 , 69-83		5
40	Blood Proteins as Functional Ingredients 2019 , 85-101		1
39	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
38	Mechanical and Biochemical Methods for Rigor Measurement: Relationship with Eating Quality. <i>Journal of Food Quality</i> , 2019 , 2019, 1-13	2.7	10
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	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
35	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
34	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
33	Expanding the industrial applications of a meat co-product: Generation of low-haemoglobin content plasma by means of red cells renaturation. <i>Journal of Cleaner Production</i> , 2018 , 185, 805-813	10.3	7
32	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
31	Transparent and Edible Films from Ultrasound-Treated Egg Yolk Granules. <i>Food and Bioprocess Technology</i> , 2018 , 11, 735-747	5.1	10
30	Application of Enzymes for Fruit Juice Processing 2018 , 201-216		6
29	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
28	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
27	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
26	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
25	Opportunities and perspectives for utilisation of co-products in the meat industry. <i>Meat Science</i> , 2018 , 144, 62-73	6.4	43
24	Meat Proteins as a Potential Source of Bioactive Ingredients for Food and Pharmaceutical Use 2018 , 29-49		2
23	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
22	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
21	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
20	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
19	Bioactive peptides derived from bovine and porcine co-products: A review. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12418	3.3	23

18	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
17	Extraction and characterization of protein from Irish brown seaweed <i>Ascophyllum nodosum</i> . <i>Food Research International</i> , 2017 , 99, 1021-1027	7	80
16	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
15	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
14	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
13	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
12	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
11	Processing of seaweeds 2015 , 61-78		11
10	Extraction of biomolecules from seaweeds 2015 , 243-269		28
9	Classification and target compounds 2015 , 25-57		12
8	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
7	Alkaline hydrolysis of porcine blood haemoglobin: applications for peptide and amino acid production. <i>Animal Production Science</i> , 2013 , 53, 121	1.4	12
6	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
5	Functional properties of isolated porcine blood proteins modified by Maillard's reaction. <i>Food Hydrocolloids</i> , 2012 , 28, 267-274	10.6	37
4	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
3	Functional properties of isolated porcine blood proteins. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 807-814	3.8	40
2	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
1	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

