

Carlos Álvarez García-a

List of Publications by Year in descending order

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Version: 2024-02-01

57
papers

1,854
citations

257101

24
h-index

288905

40
g-index

58
all docs

58
docs citations

58
times ranked

2016
citing authors

#	ARTICLE	IF	CITATIONS
1	Phosphate replacing potential of apple pomace and coffee silver skin in Irish breakfast sausage using a mixture design approach. <i>Meat Science</i> , 2022, 185, 108722.	2.7	4
2	Effect of Pre-Slaughter Practises and Early Post-Mortem Interventions on Sheep Meat Tenderness and Its Impact on Microbial Status. <i>Foods</i> , 2022, 11, 181.	1.9	13
3	Exploring the prospects of the <i>fifth quarter</i> in the 21st century. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1439-1461.	5.9	4
4	Comparison Study of an Optimized Ultrasound-Based Method versus an Optimized Conventional Method for Agar Extraction, and Protein Co-Extraction, from <i>Gelidium sesquipedale</i> . <i>Foods</i> , 2022, 11, 805.	1.9	8
5	A comprehensive study on the characterisation properties of power ultrasound-treated apple pomace powder and coffee silverskin powder. <i>European Food Research and Technology</i> , 2022, 248, 1939-1949.	1.6	2
6	Production of microalgae using pilot-scale thin-layer cascade photobioreactors: Effect of water type on biomass composition. <i>Biomass and Bioenergy</i> , 2022, 163, 106534.	2.9	13
7	Optimisation and characterisation of protein extraction from coffee silverskin assisted by ultrasound or microwave techniques. <i>Biomass Conversion and Biorefinery</i> , 2021, 11, 1575-1585.	2.9	28
8	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.	1.5	11
9	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.	3.3	9
10	Proteins isolated from <i>Ganxet</i> common bean (<i>Phaseolus vulgaris</i> L.) landrace: techno-functional and antioxidant properties. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5452-5460.	1.3	5
11	Biodegradable Packaging Materials from Animal Processing Co-Products and Wastes: An Overview. <i>Polymers</i> , 2021, 13, 2561.	2.0	38
12	Valorisation Potential of Using Organic Side Streams as Feed for <i>Tenebrio molitor</i> , <i>Acheta domestica</i> and <i>Locusta migratoria</i> . <i>Insects</i> , 2021, 12, 796.	1.0	18
13	Classification and target compounds. , 2021, , 21-49.		6
14	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.	5.9	8
15	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.	1.3	28
16	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.	2.5	6
17	Innovative processing strategies and technologies to obtain hydrocolloids from macroalgae for food applications. <i>Carbohydrate Polymers</i> , 2020, 248, 116784.	5.1	46
18	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.	2.9	45

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19	Mechanical and Biochemical Methods for Rigor Measurement: Relationship with Eating Quality. <i>Journal of Food Quality</i> , 2019, 2019, 1-13.	1.4	12
20	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.	2.7	49
21	Proteins Recovery From Meat Processing Coproducts. , 2019, , 69-83.		9
22	Blood Proteins as Functional Ingredients. , 2019, , 85-101.		14
23	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.	0.6	4
24	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.	1.4	5
25	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.	1.3	10
26	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.	0.6	1
27	Expanding the industrial applications of a meat co-product: Generation of low-haemoglobin content plasma by means of red cellsâcrenation. <i>Journal of Cleaner Production</i> , 2018, 185, 805-813.	4.6	10
28	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.	2.7	39
29	Transparent and Edible Films from Ultrasound-Treated Egg Yolk Granules. <i>Food and Bioprocess Technology</i> , 2018, 11, 735-747.	2.6	17
30	Application of Enzymes for Fruit Juice Processing. , 2018, , 201-216.		10
31	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.	2.5	53
32	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.	1.7	21
33	Novel âœgel demineralizingâœmethod for protein recovery from fat rendering waste stream based on its gelling properties. <i>Food Hydrocolloids</i> , 2018, 84, 529-536.	5.6	4
34	Characterization of functional properties of proteins from Ganxet beans (<i>Phaseolus vulgaris</i> L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 98, 106-112.	2.5	75
35	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.	2.5	18
36	Opportunities and perspectives for utilisation of co-products in the meat industry. <i>Meat Science</i> , 2018, 144, 62-73.	2.7	75

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37	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.	5.9	68
38	Alternative uses for co-products: Harnessing the potential of valuable compounds from meat processing chains. <i>Meat Science</i> , 2017, 132, 90-98.	2.7	85
39	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.	2.7	21
40	Bioactive peptides derived from bovine and porcine co-products: A review. <i>Journal of Food Biochemistry</i> , 2017, 41, e12418.	1.2	35
41	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.	2.7	140
42	Extraction and characterization of protein from Irish brown seaweed <i>Ascophyllum nodosum</i> . <i>Food Research International</i> , 2017, 99, 1021-1027.	2.9	117
43	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.	2.5	13
44	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.	3.7	79
45	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.	2.5	26
46	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, 539-545.	3.8	31
47	Classification and target compounds. , 2015, , 25-57.		15
48	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.	7.8	184
49	Processing of seaweeds. , 2015, , 61-78.		14
50	Extraction of biomolecules from seaweeds. , 2015, , 243-269.		42
51	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, 8179-8186.	2.4	25
52	Alkaline hydrolysis of porcine blood haemoglobin: applications for peptide and amino acid production. <i>Animal Production Science</i> , 2013, 53, 121.	0.6	14
53	The yield of peptides and amino acids following acid hydrolysis of haemoglobin from porcine blood. <i>Animal Production Science</i> , 2012, 52, 313.	0.6	22
54	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, 5636-5643.	2.4	45

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55	Functional properties of isolated porcine blood proteins modified by Maillardâ€™s reaction. Food Hydrocolloids, 2012, 28, 267-274.	5.6	46
56	Functional properties of isolated porcine blood proteins. International Journal of Food Science and Technology, 2009, 44, 807-814.	1.3	45
57	Water effective diffusion coefficient of mango slices at different maturity stages during air drying. Journal of Food Engineering, 2008, 87, 479-484.	2.7	67