

Ivan Garcia-Galicia

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

405
citations

758635

12
h-index

794141

19
g-index

25
all docs

25
docs citations

25
times ranked

335
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound as a potential process to tenderize beef: Sensory and technological parameters. <i>Ultrasonics Sonochemistry</i> , 2019, 53, 134-141.	3.8	73
2	Physicochemical and microbiological characteristics of beef treated with high-intensity ultrasound and stored at 4 °C. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2487-2493.	1.7	61
3	Modification of Food Systems by Ultrasound. <i>Journal of Food Quality</i> , 2017, 2017, 1-12.	1.4	38
4	Microbiological properties of poultry breast meat treated with high-intensity ultrasound. <i>Ultrasonics</i> , 2020, 102, 105680.	2.1	32
5	Ultrasound as an Alternative to Conventional Marination: Acceptability and Mass Transfer. <i>Journal of Food Quality</i> , 2017, 2017, 1-8.	1.4	26
6	High-intensity ultrasound applied on cured pork: Sensory and physicochemical characteristics. <i>Food Science and Nutrition</i> , 2020, 8, 786-795.	1.5	25
7	Natural Oregano Essential Oil May Replace Antibiotics in Lamb Diets: Effects on Meat Quality. <i>Antibiotics</i> , 2020, 9, 248.	1.5	17
8	The Effect of High-Intensity Ultrasound on the Physicochemical and Microbiological Properties of Mexican Panela Cheese. <i>Foods</i> , 2020, 9, 313.	1.9	17
9	Time matters when ultrasonicing beef: The best time for tenderness is not the best for reducing microbial counts. <i>Journal of Food Process Engineering</i> , 2019, 42, e13210.	1.5	15
10	Physicochemical characteristics and shelf life of beef treated with high-intensity ultrasound. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15350.	0.9	14
11	High-intensity ultrasound as pre-treatment in the development of fermented whey and oat beverages: effect on the fermentation, antioxidant activity and consumer acceptance. <i>Journal of Food Science and Technology</i> , 2022, 59, 796-804.	1.4	14
12	High-intensity ultrasonication of rabbit carcasses: a first glance into a small-scale model to improve meat quality traits. <i>Italian Journal of Animal Science</i> , 2020, 19, 544-550.	0.8	13
13	Improving Cull Cow Meat Quality Using Vacuum Impregnation. <i>Foods</i> , 2018, 7, 74.	1.9	10
14	The impact of ultrasound and vacuum pack on quality properties of beef after modified atmosphere on display. <i>Journal of Food Process Engineering</i> , 2020, 43, e13044.	1.5	10
15	Ultrasound <i>versus</i> traditional ageing: physicochemical properties in beef <i>longissimus lumborum</i> . <i>CYTA - Journal of Food</i> , 2020, 18, 675-682.	0.9	8
16	Semi-Quantitative and Qualitative Distinction of Aromatic and Flavour Compounds in Charcoal Grilled, Electric Barbecue Grilled, Infrared Grilled and Superheated-Steam Roasted Lamb Meat Patties Using GC/MC, E-nose and E-tongue. <i>Separations</i> , 2022, 9, 71.	1.1	5
17	Determination of carcass yield, sensory and acceptance of meat from male and female pigs with dietary supplementation of oregano essential oils. <i>Italian Journal of Animal Science</i> , 2019, 18, 668-678.	0.8	4
18	Efficacy of Ultrasonic-Assisted Curing Is Dependent on Muscle Size and Ultrasonication System. <i>Processes</i> , 2020, 8, 1015.	1.3	4

#	ARTICLE	IF	CITATIONS
19	High-Frequency Focused Ultrasound on Quality Traits of Bovine Triceps brachii Muscle. <i>Foods</i> , 2021, 10, 2074.	1.9	4
20	The Physicochemical, Microbiological, and Structural Changes in Beef Are Dependent on the Ultrasound System, Time, and One-Side Exposition. <i>Molecules</i> , 2022, 27, 541.	1.7	4
21	Ultrasound as a Potential Technology to Improve the Quality of Meat Produced from a Mexican Autochthonous Bovine Breed. <i>Sustainability</i> , 2022, 14, 3886.	1.6	4
22	Properties of Oaxaca Cheese Elaborated with Ultrasound-Treated Raw Milk: Physicochemical and Microbiological Parameters. <i>Foods</i> , 2022, 11, 1735.	1.9	3
23	Quality of cooked sausages with added beef or pork heart surimi. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14939.	0.9	2
24	Frankfurters formulated with pecan nut paste and oregano essential oil as functional components: Proximate composition, lipid oxidation, and fatty acid profile. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14016.	0.9	1
25	High-intensity ultrasound as a pre-treatment of pork subprimals for further processing of meat. <i>International Journal of Food Science and Technology</i> , 2022, 57, 466-480.	1.3	1