

Irene Albertos

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8824460/publications.pdf>

Version: 2024-02-01

15
papers

546
citations

932766

10
h-index

1058022

14
g-index

15
all docs

15
docs citations

15
times ranked

727
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Shelf-life extension of herring (<i>Clupea harengus</i>) using in-package atmospheric plasma technology. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 53, 85-91.	2.7	90
3	Development of functional bio-based seaweed (<i>Himanthalia elongata</i> and <i>Palmaria palmata</i>) edible films for extending the shelflife of fresh fish burgers. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100382.	3.3	55
4	Effect of high pressure processing or freezing technologies as pretreatment in vacuum fried carrot snacks. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 115-122.	2.7	54
5	Antimicrobial Olive Leaf Gelatin films for enhancing the quality of cold-smoked Salmon. <i>Food Packaging and Shelf Life</i> , 2017, 13, 49-55.	3.3	43
6	Effect of edible chitosan/clove oil films and high pressure processing on the microbiological shelf life of trout fillets. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2858-2865.	1.7	39
7	Valorization of Carob's Germ and Seed Peel as Natural Antioxidant Ingredients in Gluten-Free Crackers. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12770.	0.9	33
8	Carob seed peel as natural antioxidant in minced and refrigerated (4°C) Atlantic horse mackerel (<i>Trachurus trachurus</i>). <i>LWT - Food Science and Technology</i> , 2015, 64, 650-656.	2.5	31
9	Protective role of vacuum vs. atmospheric frying on PUFA balance and lipid oxidation. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 336-342.	2.7	25
10	Antioxidant effect of olive leaf powder on fresh Atlantic horse mackerel (<i>Trachurus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 Td (tra	0.9	12
11	Use of Sea Fennel as a Natural Ingredient of Edible Films for Extending the Shelf Life of Fresh Fish Burgers. <i>Molecules</i> , 2020, 25, 5260.	1.7	10
12	Health-Related Quality of Life in Spanish Schoolchildren and Its Association with the Fitness Status and Adherence to the Mediterranean Diet. <i>Nutrients</i> , 2022, 14, 2322.	1.7	5
13	Salted herring brine as a coating or additive for herring (<i>Clupea harengus</i>) products " A source of natural antioxidants?. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 286-292.	2.7	4
14	Improving the texture of healthy apple snacks by combining processing and technology (high pressure) Tj ETQq0 0 0 rgBT /Overlock 10	0.9	4
15	Protein Hydrolysis and Glycosylation as Strategies to Produce Bioactive Ingredients from Unmarketable Prawns. <i>Foods</i> , 2021, 10, 2844.	1.9	1