

Irene Albertos

List of Publications by Citations

Source: <https://exaly.com/author-pdf/8824460/irene-albertos-publications-by-citations.pdf>

Version: 2024-04-24

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

14
papers

344
citations

9
h-index

15
g-index

15
ext. papers

438
ext. citations

5.3
avg, IF

3.46
L-index

#	Paper	IF	Citations
14	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
13	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	6.8	56
12	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	6.8	40
11	Antimicrobial Olive Leaf Gelatin films for enhancing the quality of cold-smoked Salmon. <i>Food Packaging and Shelf Life</i> , 2017 , 13, 49-55	8.2	30
10	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, 2858-65	4.3	27
9	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	5.4	25
8	Valorization of Carob Germ and Seed Peel as Natural Antioxidant Ingredients in Gluten-Free Crackers. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12770	2.1	21
7	Development of functional bio-based seaweed (<i>Himantalia 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	8.2	21
6	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	6.8	16
5	Antioxidant effect of olive leaf powder on fresh Atlantic horse mackerel (<i>Trachurus trachurus</i>) minced muscle. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13397	2.1	6
4	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	6.8	3
3	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	6.7	3
2	Improving the texture of healthy apple snacks by combining processing and technology (high pressure and vacuum frying). <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14352	2.1	2
1	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,	4.8	1