

Irene Albertos

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.

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	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
13	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
12	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
11	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	8.2	21
10	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
9	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
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	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
6	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
5	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
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	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
2	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
1	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