

Carla Pires

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

984
citations

567144

15
h-index

677027

22
g-index

24
all docs

24
docs citations

24
times ranked

1273
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of fish protein films incorporated with essential oils of clove, garlic and origanum: Physical, antioxidant and antibacterial properties. LWT - Food Science and Technology, 2014, 59, 533-539.	2.5	138
2	Hake proteins edible films incorporated with essential oils: Physical, mechanical, antioxidant and antibacterial properties. Food Hydrocolloids, 2013, 30, 224-231.	5.6	126
3	Characterization of biodegradable films prepared with hake proteins and thyme oil. Journal of Food Engineering, 2011, 105, 422-428.	2.7	111
4	Impact of ultrafiltration and nanofiltration of an industrial fish protein hydrolysate on its bioactive properties. Journal of the Science of Food and Agriculture, 2010, 90, n/a-n/a.	1.7	99
5	Antioxidant activity of protein hydrolysates obtained from discarded Mediterranean fish species. Food Research International, 2014, 65, 469-476.	2.9	99
6	The presence of bioactive peptides in hydrolysates prepared from processing waste of sardine (Sardina) Tj ETQqO 0,0,rgBT /Overlock 10	1.7	59
7	Fractionation of Protein Hydrolysates of Fish and Chicken Using Membrane Ultrafiltration: Investigation of Antioxidant Activity. Applied Biochemistry and Biotechnology, 2014, 172, 2877-2893.	1.4	53
8	Properties of protein powder prepared from Cape hake by-products. Journal of Food Engineering, 2012, 108, 268-275.	2.7	43
9	Extraction of Sardine Proteins by Acidic and Alkaline Solubilisation. Food Science and Technology International, 2007, 13, 189-194.	1.1	37
10	Characterization of Protein Hydrolysates from Fish Discards and By-Products from the North-West Spain Fishing Fleet as Potential Sources of Bioactive Peptides. Marine Drugs, 2021, 19, 338.	2.2	31
11	Cape hake protein hydrolysates prepared from alkaline solubilised proteins pre-treated with citric acid and calcium ions: Functional properties and ACE inhibitory activity. Process Biochemistry, 2015, 50, 1006-1015.	1.8	25
12	Antioxidant Properties of Fish Protein Hydrolysates Prepared from Cod Protein Hydrolysate by Bacillus sp.. Applied Biochemistry and Biotechnology, 2016, 178, 1095-1112.	1.4	23
13	Protein gels and emulsions from mixtures of Cape hake and pea proteins. Journal of the Science of Food and Agriculture, 2015, 95, 289-298.	1.7	22
14	Functional and antioxidative properties of protein hydrolysates from Cape hake by-products prepared by three different methodologies. Journal of the Science of Food and Agriculture, 2013, 93, 771-780.	1.7	21
15	Effect of <i>in vitro</i> gastrointestinal digestion on the antioxidant activity of protein hydrolysates prepared from Cape hake by-products. International Journal of Food Science and Technology, 2016, 51, 2528-2536.	1.3	21
16	Mild processing techniques and development of functional marine protein and peptide ingredients. , 2008, , 363-398.		20
17	Utilization of Alkaline-Recovered Proteins from Cape Hake By-Products in the Preparation of Frankfurter-Type Fish Sausages. Journal of Aquatic Food Product Technology, 2009, 18, 170-190.	0.6	16
18	Strategies to reduce sodium levels in European seabass sausages. Food and Chemical Toxicology, 2021, 153, 112262.	1.8	11

#	ARTICLE	IF	CITATIONS
19	Red and brown seaweeds extracts: A source of biologically active compounds. Food Chemistry, 2022, 393, 133453.	4.2	11
20	Effects of high pressure processing on the physical properties of fish ham prepared with farmed meagre (<i>Argyrosomus regius</i>) with reduced use of microbial transglutaminase. LWT - Food Science and Technology, 2018, 96, 296-306.	2.5	9
21	Comparative Studies of the Proteolytic Activity of Crude Extracts from the Digestive Tract of Three Shark Species. Journal of Aquatic Food Product Technology, 2002, 11, 151-165.	0.6	4
22	Functional and Biochemical Characterization of Proteins Remaining in Solution After Isoelectric Precipitation. Journal of Aquatic Food Product Technology, 2008, 17, 60-72.	0.6	2
23	Functional Properties of Fish Protein Hydrolysates. , 2013, , 59-75.		2
24	CHEMICAL CHARACTERIZATION AND PREPARATION OF SALTED MINCES FROM BIGEYE GRUNT AND LONGFIN BONEFISH. Journal of Food Biochemistry, 2001, 25, 527-540.	1.2	1