Carla Pires

List of Publications by Year in descending order

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CADIA DIDES

#	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.	5.2	138
2	Hake proteins edible films incorporated with essential oils: Physical, mechanical, antioxidant and antibacterial properties. Food Hydrocolloids, 2013, 30, 224-231.	10.7	126
3	Characterization of biodegradable films prepared with hake proteins and thyme oil. Journal of Food Engineering, 2011, 105, 422-428.	5.2	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.	3.5	99
5	Antioxidant activity of protein hydrolysates obtained from discarded Mediterranean fish species. Food Research International, 2014, 65, 469-476.	6.2	99

 $_{6}$ The presence of bioactive peptides in hydrolysates prepared from processing waste of sardine (Sardina) Tj ETQq0 0.0 rgBT /Oygrlock 10

7	Fractionation of Protein Hydrolysates of Fish and Chicken Using Membrane Ultrafiltration: Investigation of Antioxidant Activity. Applied Biochemistry and Biotechnology, 2014, 172, 2877-2893.	2.9	53
8	Properties of protein powder prepared from Cape hake by-products. Journal of Food Engineering, 2012, 108, 268-275.	5.2	43
9	Extraction of Sardine Proteins by Acidic and Alkaline Solubilisation. Food Science and Technology International, 2007, 13, 189-194.	2.2	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.	4.6	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.	3.7	25
12	Antioxidant Properties of Fish Protein Hydrolysates Prepared from Cod Protein Hydrolysate by Bacillus sp Applied Biochemistry and Biotechnology, 2016, 178, 1095-1112.	2.9	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.	3.5	22
14	Functional and antioxidative properties of protein hydrolysates from Cape hake byâ€products prepared by three different methodologies. Journal of the Science of Food and Agriculture, 2013, 93, 771-780.	3.5	21
15	Effect of <i>in vitro</i> gastrointestinal digestion on the antioxidant activity of protein hydrolysates prepared from Cape hake byâ€products. International Journal of Food Science and Technology, 2016, 51, 2528-2536.	2.7	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. ————————————————————————————————————	1.4	16
18	Strategies to reduce sodium levels in European seabass sausages. Food and Chemical Toxicology, 2021, 153, 112262.	3.6	11

#	Article	IF	CITATIONS
19	Red and brown seaweeds extracts: A source of biologically active compounds. Food Chemistry, 2022, 393, 133453.	8.2	11
20	Effects of high pressure processing on the physical properties of fish ham prepared with farmed meagre (Argyrosomus regius) with reduced use of microbial transglutaminase. LWT - Food Science and Technology, 2018, 96, 296-306.	5.2	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.	1.4	4
22	Functional and Biochemical Characterization of Proteins Remaining in Solution After Isoelectric Precipitation. Journal of Aquatic Food Product Technology, 2008, 17, 60-72.	1.4	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.	2.9	1