

Miriam Perez-Mateos

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

2,165
citations

304602

22
h-index

360920

35
g-index

38
all docs

38
docs citations

38
times ranked

2360
citing authors

#	ARTICLE	IF	CITATIONS
1	Fish gelatin: a renewable material for developing active biodegradable films. Trends in Food Science and Technology, 2009, 20, 3-16.	7.8	394
2	A chitosan-gelatin blend as a coating for fish patties. Food Hydrocolloids, 2005, 19, 303-311.	5.6	191
3	Structural and functional properties of soy protein isolate and cod gelatin blend films. Food Hydrocolloids, 2009, 23, 2094-2101.	5.6	166
4	New applications of fibres in foods: Addition to fishery products. Trends in Food Science and Technology, 2005, 16, 458-465.	7.8	160
5	Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. Food Hydrocolloids, 2009, 23, 53-61.	5.6	153
6	Effects of Magnetic Fields on Freezing: Application to Biological Products. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 646-667.	5.9	110
7	Microstructural behaviour and gelling characteristics of myosystem protein gels interacting with hydrocolloids. Food Hydrocolloids, 2000, 14, 455-461.	5.6	99
8	Characterization of polyphenoloxidase of prawns (<i>Penaeus japonicus</i>). Alternatives to inhibition. Food Chemistry, 2001, 75, 317-324.	4.2	93
9	Effect of Pressure/Heat Combinations on Blue Whiting (<i>Micromesistius poutassou</i>) Washed Mince: Thermal and Mechanical Properties. Journal of Agricultural and Food Chemistry, 1998, 46, 3257-3264.	2.4	60
10	Evaluation of lipid oxidation in horse mackerel patties covered with borage-containing film during frozen storage. Food Chemistry, 2011, 124, 1393-1403.	4.2	57
11	Electromagnetic freezing: Effects of weak oscillating magnetic fields on crab sticks. Journal of Food Engineering, 2017, 200, 87-94.	2.7	57
12	Vitamin C content and sensorial properties of dehydrated carrots blanched conventionally or by ultrasound. Food Chemistry, 2013, 136, 782-788.	4.2	56
13	Effects of Na ⁺ , K ⁺ and Ca ²⁺ on gels formed from fish mince containing a carrageenan or alginate. Food Hydrocolloids, 2002, 16, 375-385.	5.6	55
14	Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. Food Chemistry, 2005, 93, 17-23.	4.2	51
15	Stability of Omega-3 Fatty Acids in Fortified Surimi Seafoods during Chilled Storage. Journal of Agricultural and Food Chemistry, 2004, 52, 7944-7949.	2.4	43
16	Effects of rosemary and green tea extracts on frozen surimi gels fortified with omega-3 fatty acids. Journal of the Science of Food and Agriculture, 2006, 86, 558-567.	1.7	43
17	Comparison of Atlantic menhaden gels from surimi processed by acid or alkaline solubilization. Food Chemistry, 2007, 101, 1223-1229.	4.2	43
18	Effect of chitosan and microbial transglutaminase on the gel forming ability of horse mackerel (<i>Trachurus</i> spp.) muscle under high pressure. Food Research International, 2005, 38, 103-110.	2.9	41

#	ARTICLE	IF	CITATIONS
19	Hyperbaric cold storage versus conventional refrigeration for extending the shelf-life of hake loins. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 19-25.	2.7	35
20	New Alternatives in Seafood Restructured Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 237-248.	5.4	32
21	The effect of rosemary extract and omega-3 unsaturated fatty acids on the properties of gels made from the flesh of mackerel (<i>Scomber scombrus</i>) by high pressure and heat treatments. <i>Food Chemistry</i> , 2002, 79, 1-8.	4.2	31
22	Carrageenans and alginate effects on properties of combined pressure and temperature in fish mince gels. <i>Food Hydrocolloids</i> , 2002, 16, 225-233.	5.6	28
23	Partial Characterization of Protease Activity in Squid (<i>Todaropsis eblanae</i>) Mantle: Modification by High-pressure Treatment. <i>Journal of Food Science</i> , 2005, 70, C239-C245.	1.5	22
24	Pressure-induced gel properties of fish mince with ionic and non-ionic gums added. <i>Food Hydrocolloids</i> , 2001, 15, 185-194.	5.6	21
25	Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 2: Egg yolk. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 176-183.	2.7	19
26	Addition of microbial transglutaminase and protease inhibitors to improve gel properties of frozen squid muscle. <i>European Food Research and Technology</i> , 2002, 214, 377-381.	1.6	16
27	Transglutaminase activity in pressure-induced gelation assisted by prior setting. <i>Food Chemistry</i> , 2005, 90, 751-758.	4.2	16
28	Effect of hyperbaric storage at room temperature on the volatile profile of strawberry juice. <i>LWT - Food Science and Technology</i> , 2015, 62, 906-914.	2.5	16
29	Quercetin properties as a functional ingredient in omega-3 enriched fish gels fed to rats. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1651-1659.	1.7	15
30	Effects of cations on the gelling characteristics of fish mince with added nonionic and ionic gums. <i>Food Hydrocolloids</i> , 2002, 16, 363-373.	5.6	12
31	A comparative study of the effects of high pressure on proteolytic degradation of sardine and blue whiting muscle. <i>Fisheries Science</i> , 2008, 74, 899-910.	0.7	9
32	Effects of hydrocolloids and high-pressure-heating processing on minced fish gels. <i>European Food Research and Technology</i> , 2002, 214, 119-124.	1.6	7
33	The Influence of Cellulose Ethers on the Physico-Chemical Properties, Structure and Lipid Digestibility of Animal Fat Emulsions Stabilized by Soy Protein. <i>Foods</i> , 2022, 11, 738.	1.9	6
34	Mince gels with hydrocolloids and salts: composition/function relationships and discrimination of functionality by multivariate analysis. <i>European Food Research and Technology</i> , 2001, 213, 338-342.	1.6	3
35	Fibre-enriched seafood. , 2013, , 348-368.		2
36	Hyperbaric Storage of Atlantic Razor Clams: Effect of the Storage Conditions. <i>Food and Bioprocess Technology</i> , 2021, 14, 530-541.	2.6	2

#	ARTICLE	IF	CITATIONS
37	Evaluation of the effects of weak oscillating magnetic fields applied during freezing on systems of different complexity. International Journal of Food Engineering, 2020, 16, .	0.7	1