Belen Gmez

List of Publications by Citations

26 papers	1,374 citations	17 h-index	26 g-index
26 ext. papers	1,713 ext. citations	6.2 avg, IF	4.84 L-index

#	Paper	IF	Citations
26	Bioactive peptides as natural antioxidants in food products â A review. *Trends in Food Science and Technology*, **2018**, 79, 136-147	15.3	212
25	Active packaging films with natural antioxidants to be used in meat industry: A review. *Food Research International*, **2018**, 113, 93-101	7	210
24	Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. *Food Research International*, **2018**, 113, 156-166	7	161
23	Prebiotic potential of pectins and pectic oligosaccharides derived from lemon peel wastes and sugar beet pulp: A comparative evaluation. *Journal of Functional Foods*, **2016**, 20, 108-121	5.1	160
22	Purification, characterization, and prebiotic properties of pectic oligosaccharides from orange peel wastes. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9769-82	5.7	109
21	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. *Trends in Food Science and Technology*, **2018**, 82, 135-147	15.3	69
20	Pectic oligosacharides from lemon peel wastes: production, purification, and chemical characterization. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 10043-53	5.7	56
19	Chestnuts and by-products as source of natural antioxidants in meat and meat products: A review. *Trends in Food Science and Technology*, **2018**, 82, 110-121	15.3	55
18	Nanoencapsulation of Promising Bioactive Compounds to Improve Their Absorption, Stability, Functionality and the Appearance of the Final Food Products. *Molecules*, **2021**, 26,	4.8	40
17	Production, Purification, and in Vitro Evaluation of the Prebiotic Potential of Arabinoxylooligosaccharides from Brewer's Spent Grain. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 8429-38	5.7	38
16	Manufacture and evaluation of xylooligosaccharides from corn stover as emerging prebiotic candidates for human health. *LWT - Food Science and Technology*, **2017**, 77, 449-459	5.4	30
15	Shelf life study of healthy pork liver pâ with added seaweed extracts from Ascophyllum nodosum, Fucus vesiculosus and Bifurcaria bifurcata. *Food Research International*, **2018**, 112, 400-411	7	30
14	Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages. *LWT - Food Science and Technology*, **2019**, 110, 316-323	5.4	29
13	Production of pectin-derived oligosaccharides from lemon peels by extraction, enzymatic hydrolysis and membrane filtration. *Journal of Chemical Technology and Biotechnology*, **2016**, 91, 234-247	3.5	24
12	Manufacture and Properties of Glucomannans and Glucomannooligosaccharides Derived from Konjac and Other Sources. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2019-2031	5.7	23
11	Phenolic profile of oils obtained from "horchata" by-products assisted by supercritical-CO and its relationship with antioxidant and lipid oxidation parameters: Triple TOF-LC-MS-MS characterization. *Food Chemistry*, **2019**, 274, 865-871	8.5	23
10	Emerging prebiotics obtained from lemon and sugar beet byproducts: Evaluation of their in vitro fermentability by probiotic bacteria. *LWT - Food Science and Technology*, **2019**, 109, 17-25	5.4	21

List of Publications

9	Valorization of an invasive woody species, Acacia dealbata, by means of Ionic liquid pretreatment and enzymatic hydrolysis. *Journal of Chemical Technology and Biotechnology*, **2014**, 89, 1337-1343	3.5	15
8	Potential of Fructooligosaccharides and Xylooligosaccharides as Substrates To Counteract the Undesirable Effects of Several Antibiotics on Elder Fecal Microbiota: A First in Vitro Approach. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 9426-9437	5.7	14
7	Assessment of the Suitability of Pitanga Leaf Extract as a Natural Antioxidant for Enhancing Canola Oil Stability: Monitoring Lipid Oxidation Parameters. *European Journal of Lipid Science and Technology*, **2019**, 121, 1800447	3	13
6	Pectic Oligosaccharides and Other Emerging Prebiotics **2016**,		13
5	Challenges and opportunities regarding the use of alternative protein sources: Aquaculture and insects. *Advances in Food and Nutrition Research*, **2019**, 89, 259-295	6	10
4	Replacement of soy protein with other legumes or algae in turkey breast formulation: Changes in physicochemical and technological properties. *Journal of Food Processing and Preservation*, **2018**, 42, e13845	2.1	10
3	Effect of organic acids on the quality of sheep â□buchadaâ□From food safety to physicochemical, nutritional, and sensorial evaluation. *Journal of Food Processing and Preservation*, **2019**, 43, e13877	2.1	4
2	Evaluation of the Antioxidant Capacity of a Guarana Seed Extract on Canola Oil Lipid Stability Using Accelerated Storage. *European Journal of Lipid Science and Technology*, **2018**, 120,	3	3
1	Extraction of Oligosaccharides With Prebiotic Properties From Agro-Industrial Wastes **2017**, 131-161		2