

Cristina Perez-Santaescolastica

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9509668/publications.pdf>

Version: 2024-02-01

9
papers

280
citations

1478505

6
h-index

1474206

9
g-index

9
all docs

9
docs citations

9
times ranked

469
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of the Technological Application Potential of Functional Ingredients for the Meat Industry Based upon a Novel Fast Screening Tool. <i>Foods</i> , 2021, 10, 2078.	4.3	2
2	Effect of stabiliser classes (animal proteins, vegetable proteins, starches, hydrocolloids and dietary) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Science and Technology, 2020, 55, 970-977.	2.7	5
3	Application of non-invasive technologies in dry-cured ham: An overview. <i>Trends in Food Science and Technology</i> , 2019, 86, 360-374.	15.1	46
4	Use of Red Wine Polyphenols as a Natural Preservative in Health-Promoting Omega-3 Fatty Acids-Enriched Lamb Patties. <i>Molecules</i> , 2018, 23, 3080.	3.8	6
5	Valorisation of an extract from olive oil waste as a natural antioxidant for reducing meat waste resulting from oxidative processes. <i>Journal of Cleaner Production</i> , 2017, 140, 924-932.	9.3	51
6	Effect of dietary supplementation with red wine extract or vitamin E, in combination with linseed and fish oil, on lamb meat quality. <i>Meat Science</i> , 2014, 98, 116-123.	5.5	42
7	Effect of dietary supplementation with either red wine extract or vitamin E on the volatile profile of lamb meat fed with omega-3 sources. <i>Meat Science</i> , 2013, 93, 178-186.	5.5	31
8	Changes in the Fatty Acid Composition of <i>M. longissimus dorsi</i> of Lamb during Storage in a High-Oxygen Modified Atmosphere at Different Levels of Dietary Vitamin E Supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 140-146.	5.2	26
9	Effect of dietary supplementation of vitamin E on characteristics of lamb meat packed under modified atmosphere. <i>Meat Science</i> , 2005, 70, 639-646.	5.5	71