

Jesus Valcarcel

List of Publications by Year in descending order

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Version: 2024-02-01

39
papers

846
citations

535685

17
h-index

591227

27
g-index

39
all docs

39
docs citations

39
times ranked

1027
citing authors

#	ARTICLE	IF	CITATIONS
1	Glycosaminoglycans from marine sources as therapeutic agents. <i>Biotechnology Advances</i> , 2017, 35, 711-725.	6.0	128
2	Production of Chitin from <i>Penaeus vannamei</i> By-Products to Pilot Plant Scale Using a Combination of Enzymatic and Chemical Processes and Subsequent Optimization of the Chemical Production of Chitosan by Response Surface Methodology. <i>Marine Drugs</i> , 2017, 15, 180.	2.2	45
3	Production, Characterization, and Bioactivity of Fish Protein Hydrolysates from Aquaculture Turbot (<i>Scophthalmus maximus</i>) Wastes. <i>Biomolecules</i> , 2020, 10, 310.	1.8	43
4	Isolation and Chemical Characterization of Chondroitin Sulfate from Cartilage By-Products of Blackmouth Catshark (<i>Galeus melastomus</i>). <i>Marine Drugs</i> , 2018, 16, 344.	2.2	40
5	Optimal isolation and characterisation of chondroitin sulfate from rabbit fish (<i>Chimaera</i>) Tj ETQq1 1 0.784314 rgBT/Overlock, 10 Tf 50.5	5.1	37
6	Effect of Genotype and Environment on the Glycoalkaloid Content of Rare, Heritage, and Commercial Potato Varieties. <i>Journal of Food Science</i> , 2014, 79, T1039-48.	1.5	36
7	Antioxidant Activity, Total Phenolic and Total Flavonoid Content in Sixty Varieties of Potato (<i>Solanum tuberosum</i> L.) Grown in Ireland. <i>Potato Research</i> , 2015, 58, 221-244.	1.2	33
8	Valorization of Aquaculture By-Products of Salmonids to Produce Enzymatic Hydrolysates: Process Optimization, Chemical Characterization and Evaluation of Bioactives. <i>Marine Drugs</i> , 2019, 17, 676.	2.2	33
9	Valorisation of fish discards assisted by enzymatic hydrolysis and microbial bioconversion: Lab and pilot plant studies and preliminary sustainability evaluation. <i>Journal of Cleaner Production</i> , 2020, 246, 119027.	4.6	33
10	Optimization of high purity chitin and chitosan production from <i>Illex argentinus</i> pens by a combination of enzymatic and chemical processes. <i>Carbohydrate Polymers</i> , 2017, 174, 262-272.	5.1	32
11	Characterization of Protein Hydrolysates from Fish Discards and By-Products from the North-West Spain Fishing Fleet as Potential Sources of Bioactive Peptides. <i>Marine Drugs</i> , 2021, 19, 338.	2.2	31
12	Total Carotenoids and l-Ascorbic Acid Content in 60 Varieties of Potato (<i>Solanum tuberosum</i> L.) Grown in Ireland. <i>Potato Research</i> , 2015, 58, 29-41.	1.2	29
13	An integral and sustainable valorisation strategy of squid pen by-products. <i>Journal of Cleaner Production</i> , 2018, 201, 207-218.	4.6	22
14	Optimization of the Enzymatic Protein Hydrolysis of By-Products from Seabream (<i>Sparus aurata</i>) and Seabass (<i>Dicentrarchus labrax</i>), Chemical and Functional Characterization. <i>Foods</i> , 2020, 9, 1503.	1.9	20
15	Production and Physicochemical Characterization of Gelatin and Collagen Hydrolysates from Turbot Skin Waste Generated by Aquaculture Activities. <i>Marine Drugs</i> , 2021, 19, 491.	2.2	18
16	Optimal Production of Protein Hydrolysates from Monkfish By-Products: Chemical Features and Associated Biological Activities. <i>Molecules</i> , 2020, 25, 4068.	1.7	17
17	Characterization of Gelatin and Hydrolysates from Valorization of Farmed Salmon Skin By-Products. <i>Polymers</i> , 2021, 13, 2828.	2.0	17
18	Levels of potential bioactive compounds including carotenoids, vitamin C and phenolic compounds, and expression of their cognate biosynthetic genes vary significantly in different varieties of potato (<i>Solanum tuberosum</i> L.) grown under uniform cultural conditions. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1018-1026.	1.7	15

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19	Coumarin-grafted blue-emitting fluorescent alginate as a potentially valuable tool for biomedical applications. <i>Journal of Materials Chemistry B</i> , 2020, 8, 813-825.	2.9	15
20	Chondroitin sulfate and hydroxyapatite from <i>Prionace glauca</i> shark jaw: Physicochemical and structural characterization. <i>International Journal of Biological Macromolecules</i> , 2020, 156, 329-339.	3.6	15
21	Valorisation of Atlantic codfish (<i>Gadus morhua</i>) frames from the cure-salting industry as fish protein hydrolysates with in vitro bioactive properties. <i>LWT - Food Science and Technology</i> , 2021, 149, 111840.	2.5	15
22	Biorefinery for tuna head wastes: Production of protein hydrolysates, high-quality oils, minerals and bacterial peptones. <i>Journal of Cleaner Production</i> , 2022, 357, 131909.	4.6	15
23	Quantitative evaluation of sulfation position prevalence in chondroitin sulphate by Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2019, 50, 656-664.	1.2	14
24	Hyaluronic acid of tailored molecular weight by enzymatic and acid depolymerization. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 788-794.	3.6	14
25	Impact of Prevalence Ratios of Chondroitin Sulfate (CS)- 4 and -6 Isomers Derived from Marine Sources in Cell Proliferation and Chondrogenic Differentiation Processes. <i>Marine Drugs</i> , 2020, 18, 94.	2.2	14
26	Characterization of Tuna Gelatin-Based Hydrogels as a Matrix for Drug Delivery. <i>Gels</i> , 2022, 8, 237.	2.1	14
27	Deciphering Structural Determinants in Chondroitin Sulfate Binding to FGF-2: Paving the Way to Enhanced Predictability of Their Biological Functions. <i>Polymers</i> , 2021, 13, 313.	2.0	13
28	Does Subunit Composition Influence the Intermolecular Crosslinking of Fish Collagen? A Study with Hake and Blue Shark Skin Collagens. <i>Polymers</i> , 2020, 12, 1734.	2.0	12
29	Characterization of codfish gelatin: A comparative study of fresh and salted skins and different extraction methods. <i>Food Hydrocolloids</i> , 2022, 124, 107238.	5.6	12
30	Marine chondroitin sulfate of defined molecular weight by enzymatic depolymerization. <i>Carbohydrate Polymers</i> , 2020, 229, 115450.	5.1	11
31	The Effect of Molecular Weight on the Antimicrobial Activity of Chitosan from <i>Loligo opalescens</i> for Food Packaging Applications. <i>Marine Drugs</i> , 2021, 19, 384.	2.2	11
32	Development of Chitosan-Based Surfaces to Prevent Single- and Dual-Species Biofilms of <i>Staphylococcus aureus</i> and <i>Pseudomonas aeruginosa</i> . <i>Molecules</i> , 2021, 26, 4378.	1.7	11
33	Extraction and Characterization of Gelatin from Skin By-Products of Seabream, Seabass and Rainbow Trout Reared in Aquaculture. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12104.	1.8	9
34	Multifunctional PLA/Gelatin Bionanocomposites for Tailored Drug Delivery Systems. <i>Pharmaceutics</i> , 2022, 14, 1138.	2.0	7
35	Bioconversion of Fish Discards through the Production of Lactic Acid Bacteria and Metabolites: Sustainable Application of Fish Peptones in Nutritive Fermentation Media. <i>Foods</i> , 2020, 9, 1239.	1.9	5
36	Combined gelatin-chondroitin sulfate hydrogels with graphene nanoparticles. <i>Emergent Materials</i> , 2022, 5, 755-764.	3.2	3

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37	Isolation and Characterization of Polysaccharides from the Ascidian <i>Styela clava</i> . <i>Polymers</i> , 2022, 14, 16.	2.0	3
38	Optimal Recovery of Valuable Biomaterials, Chondroitin Sulfate and Bioapatites, from Central Skeleton Wastes of Blue Shark. <i>Polymers</i> , 2020, 12, 2613.	2.0	2
39	Biocompatibility enhancement of PLA by the generation of bionanocomposites with fish collagen derivatives. <i>Emergent Materials</i> , 0, , 1.	3.2	2