

# Jose Antonio Vazquez

## List of Publications by Year in descending order

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165  
papers

4,985  
citations

81839

39  
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149623

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165  
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165  
docs citations

165  
times ranked

5295  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Combined gelatin-chondroitin sulfate hydrogels with graphene nanoparticles. <i>Emergent Materials</i> , 2022, 5, 755-764.	3.2	3
3	Isolation and Characterization of Polysaccharides from the Ascidian <i>Styela clava</i> . <i>Polymers</i> , 2022, 14, 16.	2.0	3
4	Kinetics of Bacterial Adaptation, Growth, and Death at Didecyldimethylammonium Chloride sub-MIC Concentrations. <i>Frontiers in Microbiology</i> , 2022, 13, 758237.	1.5	6
5	Characterization of Tuna Gelatin-Based Hydrogels as a Matrix for Drug Delivery. <i>Gels</i> , 2022, 8, 237.	2.1	14
6	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
7	The role of the drying method on fish oil entrapment in a fish muscle protein ð-carrageenan ð fish protein hydrolysate wall matrix and the properties of colloidal dispersions. <i>Food Hydrocolloids</i> , 2022, 131, 107799.	5.6	8
8	Improving the Lipid Profile of Black Soldier Fly ( <i>Hermetia illucens</i> ) Larvae for Marine Aquafeeds: Current State of Knowledge. <i>Sustainability</i> , 2022, 14, 6472.	1.6	7
9	Multifunctional PLA/Gelatin Bionanocomposites for Tailored Drug Delivery Systems. <i>Pharmaceutics</i> , 2022, 14, 1138.	2.0	7
10	Development of advanced phospholipid vesicles loaded with <i>Lippia citriodora</i> pressurized liquid extract for the treatment of gastrointestinal disorders. <i>Food Chemistry</i> , 2021, 337, 127746.	4.2	8
11	Eco-efficiency of a marine biorefinery for valorization of cartilaginous fish biomass. <i>Journal of Industrial Ecology</i> , 2021, 25, 789-801.	2.8	6
12	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
13	Biogenic Calcium Phosphate from Fish Discards and By-Products. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3387.	1.3	9
14	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
15	Sustainable Sources from Aquatic Organisms for Cosmeceuticals Ingredients. <i>Cosmetics</i> , 2021, 8, 48.	1.5	18
16	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
17	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
18	Characterization of Gelatin and Hydrolysates from Valorization of Farmed Salmon Skin By-Products. <i>Polymers</i> , 2021, 13, 2828.	2.0	17

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19	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
20	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
21	Targeting joint inflammation for osteoarthritis management through stimulus-sensitive hyaluronic acid based intra-articular hydrogels. <i>Materials Science and Engineering C</i> , 2021, 128, 112254.	3.8	20
22	Design of a Nasal Spray Based on <i>Cardiospermum halicacabum</i> Extract Loaded in Phospholipid Vesicles Enriched with Gelatin or Chondroitin Sulfate. <i>Molecules</i> , 2021, 26, 6670.	1.7	1
23	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
24	Marine chondroitin sulfate of defined molecular weight by enzymatic depolymerization. <i>Carbohydrate Polymers</i> , 2020, 229, 115450.	5.1	11
25	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
26	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
27	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
28	Optimal Production of Protein Hydrolysates from Monkfish By-Products: Chemical Features and Associated Biological Activities. <i>Molecules</i> , 2020, 25, 4068.	1.7	17
29	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
30	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
31	Production of Marine Probiotic Bacteria in a Cost-Effective Marine Media Based on Peptones Obtained from Discarded Fish By-Products. <i>Microorganisms</i> , 2020, 8, 1121.	1.6	10
32	Biotechnological Valorization of Food Marine Wastes: Microbial Productions on Peptones Obtained from Aquaculture By-Products. <i>Biomolecules</i> , 2020, 10, 1184.	1.8	16
33	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
34	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
35	Incorporation of <i>Lippia citriodora</i> Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. <i>Nanomaterials</i> , 2020, 10, 765.	1.9	9
36	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

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37	By-products of the rice processing obtained by controlled debranning as substrates for the production of probiotic bacteria. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 51, 167-176.	2.7	11
38	Optimal isolation and characterisation of chondroitin sulfate from rabbit fish ( <i>Chimaera</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50,702 Td (n	3.1	37
39	Collagen Extraction Optimization from the Skin of the Small-Spotted Catshark ( <i>S. canicula</i> ) by Response Surface Methodology. <i>Marine Drugs</i> , 2019, 17, 40.	2.2	46
40	Production of Valuable Compounds and Bioactive Metabolites from By-Products of Fish Discards Using Chemical Processing, Enzymatic Hydrolysis, and Bacterial Fermentation. <i>Marine Drugs</i> , 2019, 17, 139.	2.2	66
41	Development of bioprocesses for the integral valorisation of fish discards. <i>Biochemical Engineering Journal</i> , 2019, 144, 198-208.	1.8	32
42	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
43	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
44	What to Do with Unwanted Catches: Valorisation Options and Selection Strategies. , 2019, , 333-359.		9
45	Cationic imprinting of Pb(II) within composite networks based on bovine or fish chondroitin sulfate. <i>Journal of Molecular Recognition</i> , 2018, 31, e2614.	1.1	8
46	Optimization of antioxidants extraction from peanut skin to prevent oxidative processes during soybean oil storage. <i>LWT - Food Science and Technology</i> , 2018, 88, 1-8.	2.5	49
47	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
48	An integral and sustainable valorisation strategy of squid pen by-products. <i>Journal of Cleaner Production</i> , 2018, 201, 207-218.	4.6	22
49	Effect of breed and finishing diet on growth performance, carcass and meat quality characteristics of Mos young hens. <i>Spanish Journal of Agricultural Research</i> , 2018, 16, e0402.	0.3	15
50	Glycosaminoglycans from marine sources as therapeutic agents. <i>Biotechnology Advances</i> , 2017, 35, 711-725.	6.0	128
51	Toxin production, growth kinetics and molecular characterization of <i>Ostreopsis cf. ovata</i> isolated from Todos os Santos Bay, tropical southwestern Atlantic. <i>Toxicon</i> , 2017, 138, 18-30.	0.8	15
52	Enhancement and inhibition effects on the corneal permeability of timolol maleate: Polymers, cyclodextrins and chelating agents. <i>International Journal of Pharmaceutics</i> , 2017, 529, 168-177.	2.6	30
53	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
54	Microbial production of hyaluronic acid from agro-industrial by-products: Molasses and corn steep liquor. <i>Biochemical Engineering Journal</i> , 2017, 117, 181-187.	1.8	31

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55	<i>In vitro</i> evaluation of prebiotic properties derived from rice bran obtained by debranning technology. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 421-428.	1.3	13
56	By-products of <i>Scyliorhinus canicula</i> , <i>Prionace glauca</i> and <i>Raja clavata</i> : A valuable source of predominantly 6S sulfated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2017, 157, 31-37.	5.1	40
57	Production of Fish Protein Hydrolysates from <i>Scyliorhinus canicula</i> Discards with Antihypertensive and Antioxidant Activities by Enzymatic Hydrolysis and Mathematical Optimization Using Response Surface Methodology. <i>Marine Drugs</i> , 2017, 15, 306.	2.2	47
58	Hydrolysates of Fish Skin Collagen: An Opportunity for Valorizing Fish Industry Byproducts. <i>Marine Drugs</i> , 2017, 15, 131.	2.2	100
59	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
60	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. <i>Molecules</i> , 2017, 22, 1545.	1.7	37
61	Effects of Caponization on Growth Performance, Carcass and Meat Quality of Mos Breed Capons Reared in Free-Range Production System. <i>Annals of Animal Science</i> , 2016, 16, 909-929.	0.6	30
62	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. <i>Food and Bioproducts Processing</i> , 2016, 98, 283-298.	1.8	33
63	Antioxidant ability of potato ( <i>Solanum tuberosum</i> ) peel extracts to inhibit soybean oil oxidation. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1891-1902.	1.0	45
64	Shrimp wastewater as a source of astaxanthin and bioactive peptides. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 793-805.	1.6	50
65	Use of response surface methodology to determine optimum diets for <i>Venerupis corrugata</i> larvae: effects of ration and microalgal assemblages. <i>Aquaculture</i> , 2016, 452, 283-290.	1.7	6
66	Valorisation of effluents obtained from chemical and enzymatic chitin production of <i>Illex argentinus</i> pen by-products as nutrient supplements for various bacterial fermentations. <i>Biochemical Engineering Journal</i> , 2016, 116, 34-44.	1.8	21
67	Optimisation of the extraction and purification of chondroitin sulphate from head by-products of <i>Prionace glauca</i> by environmental friendly processes. <i>Food Chemistry</i> , 2016, 198, 28-35.	4.2	51
68	Cheese whey: A cost-effective alternative for hyaluronic acid production by <i>Streptococcus zooepidemicus</i> . <i>Food Chemistry</i> , 2016, 198, 54-61.	4.2	55
69	Mussel processing wastewater: a low-cost substrate for the production of astaxanthin by <i>Xanthophyllomyces dendrorhous</i> . <i>Microbial Cell Factories</i> , 2015, 14, 177.	1.9	33
70	Oxidation Stability of Pig Liver PACT with Increasing Levels of Natural Antioxidants (Grape and Tea). <i>Antioxidants</i> , 2015, 4, 102-123.	2.2	22
71	Production of Chondroitin Sulphate from Head, Skeleton and Fins of <i>Scyliorhinus canicula</i> By-Products by Combination of Enzymatic, Chemical Precipitation and Ultrafiltration Methodologies. <i>Marine Drugs</i> , 2015, 13, 3287-3308.	2.2	35
72	Production of Hyaluronic Acid by <i>Streptococcus zooepidemicus</i> on Protein Substrates Obtained from <i>Scyliorhinus canicula</i> Discards. <i>Marine Drugs</i> , 2015, 13, 6537-6549.	2.2	34

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73	A Kinetic and Factorial Approach to Study the Effects of Temperature and Salinity on Growth and Toxin Production by the Dinoflagellate <i>Alexandrium ostenfeldii</i> from the Baltic Sea. PLoS ONE, 2015, 10, e0143021.	1.1	8
74	A new and general model to describe, characterize, quantify and classify the interactive effects of temperature and pH on the activity of enzymes. Analyst, The, 2015, 140, 3587-3602.	1.7	24
75	Recovery of Astaxanthin from Shrimp Cooking Wastewater: Optimization of Astaxanthin Extraction by Response Surface Methodology and Kinetic Studies. Food and Bioprocess Technology, 2015, 8, 371-381.	2.6	21
76	An efficient methodology for quantification of synergy and antagonism in single electron transfer antioxidant assays. Food Research International, 2015, 67, 284-298.	2.9	52
77	Crocin bleaching antioxidant assay revisited: Application to microplate to analyse antioxidant and pro-oxidant activities. Food Chemistry, 2015, 167, 299-310.	4.2	40
78	Identification of the Major ACE-Inhibitory Peptides Produced by Enzymatic Hydrolysis of a Protein Concentrate from Cuttlefish Wastewater. Marine Drugs, 2014, 12, 1390-1405.	2.2	34
79	Toxicity of spill-treating agents and oil to sea urchin embryos. Science of the Total Environment, 2014, 472, 302-308.	3.9	18
80	Analytical criteria to quantify and compare the antioxidant and pro-oxidant capacity in competition assays: The bell protection function. Food Research International, 2014, 60, 48-58.	2.9	1
81	Inhibition of selected bacterial growth by three hydrocarbons: Mathematical evaluation of toxicity using a toxicodynamic equation. Chemosphere, 2014, 112, 56-61.	4.2	14
82	A Critical Point: The Problems Associated with the Variety of Criteria To Quantify the Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2014, 62, 5472-5484.	2.4	12
83	Modeling of chemical inhibition from amyloid protein aggregation kinetics. BMC Pharmacology & Toxicology, 2014, 15, 9.	1.0	8
84	Toxicity of four spill-treating agents on bacterial growth and sea urchin embryogenesis. Chemosphere, 2014, 104, 57-62.	4.2	3
85	Growth performance, carcass and meat quality of the Celta pig crossbred with Duroc and Landrace genotypes. Meat Science, 2014, 96, 195-202.	2.7	83
86	Thermal resistance of <i>Salmonella enterica</i> , <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> isolated from vegetable feed ingredients. Journal of the Science of Food and Agriculture, 2014, 94, 2274-2281.	1.7	18
87	In vitro determination of the lipophilic and hydrophilic antioxidant capacity of unroasted coffee bean extracts and their synergistic and antagonistic effects. Food Research International, 2014, 62, 1183-1196.	2.9	19
88	Optimisation of antioxidant extraction from <i>Solanum tuberosum</i> potato peel waste by surface response methodology. Food Chemistry, 2014, 165, 290-299.	4.2	138
89	Quantification, characterization and description of synergy and antagonism in the antioxidant response. Food Research International, 2014, 60, 218-229.	2.9	21
90	Amylase production by <i>Aspergillus oryzae</i> in a solid-state bioreactor with fed-batch operation using mussel processing wastewaters as feeding medium. Journal of Chemical Technology and Biotechnology, 2013, 88, 226-236.	1.6	10

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91	Effects of spill-treating agents on growth kinetics of marine microalgae. <i>Journal of Hazardous Materials</i> , 2013, 263, 374-381.	6.5	13
92	A new microplate procedure for simultaneous assessment of lipophilic and hydrophilic antioxidants and pro-oxidants, using crocin and $\beta$ -carotene bleaching methods in a single combined assay: Tea extracts as a case study. <i>Food Research International</i> , 2013, 53, 836-846.	2.9	22
93	Inhibition kinetics of lipid oxidation of model foods by using antioxidant extract of fermented soybeans. <i>Food Chemistry</i> , 2013, 139, 837-844.	4.2	29
94	Optimization of Antimicrobial Combined Effect of Organic Acids and Temperature on Foodborne <i>Salmonella</i> and <i>Escherichia coli</i> in Cattle Feed by Response Surface Methodology. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 1030-1036.	0.8	10
95	Effect of cross breeding and amount of finishing diet on growth parameters, carcass and meat composition of foals slaughtered at 15 months of age. <i>Meat Science</i> , 2013, 93, 547-556.	2.7	54
96	Toxicity of binary mixtures of oil fractions to sea urchin embryos. <i>Journal of Hazardous Materials</i> , 2013, 263, 431-440.	6.5	8
97	Chondroitin Sulfate, Hyaluronic Acid and Chitin/Chitosan Production Using Marine Waste Sources: Characteristics, Applications and Eco-Friendly Processes: A Review. <i>Marine Drugs</i> , 2013, 11, 747-774.	2.2	198
98	Production of antihypertensive and antioxidant activities by enzymatic hydrolysis of protein concentrates recovered by ultrafiltration from cuttlefish processing wastewaters. <i>Biochemical Engineering Journal</i> , 2013, 76, 43-54.	1.8	59
99	Modeling Real-Time PCR Kinetics: Richards Reparametrized Equation for Quantitative Estimation of European Hake ( <i>Merluccius merluccius</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3488-3493.	2.4	4
100	Development of a bivariate mathematical model to characterize simultaneously the dose-time-responses of pro-oxidant agents. , 2013, , .		0
101	Carcass morphology and meat quality from roosters slaughtered at eight months affected by genotype and finishing feeding. <i>Spanish Journal of Agricultural Research</i> , 2013, 11, 382.	0.3	18
102	Breed effect between Mos rooster (Galician indigenous breed) and Sasso T-44 line and finishing feed effect of commercial fodder or corn. <i>Poultry Science</i> , 2012, 91, 487-498.	1.5	38
103	Optimization of extraction and purification process of hyaluronic acid from fish eyeball. <i>Food and Bioprocess Technology</i> , 2012, 90, 491-498.	1.8	80
104	Evaluation of non-linear equations to model different animal growths with mono and bisigmoid profiles. <i>Journal of Theoretical Biology</i> , 2012, 314, 95-105.	0.8	35
105	Comparison of growth performance, carcass components, and meat quality between Mos rooster (Galician indigenous breed) and Sasso T-44 line slaughtered at 10 months. <i>Poultry Science</i> , 2012, 91, 1227-1239.	1.5	45
106	$\beta$ -Carotene Assay Revisited. Application To Characterize and Quantify Antioxidant and Prooxidant Activities in a Microplate. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8983-8993.	2.4	71
107	Comparison of several mathematical models for describing the joint effect of temperature and pH on glucanase activity. <i>Biotechnology Progress</i> , 2012, 28, 372-381.	1.3	22
108	INTERACTIVE EFFECTS OF SALINITY AND TEMPERATURE ON PLANOZYGOTE AND CYST FORMATION OF <i>ALEXANDRIUM MINUTUM</i> (DINOPHYCEAE) IN CULTURE. <i>Journal of Phycology</i> , 2011, 47, 13-24.	1.0	43

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109	Effects of three heavy metals on the bacteria growth kinetics: a bivariate model for toxicological assessment. <i>Applied Microbiology and Biotechnology</i> , 2011, 90, 1095-1109.	1.7	31
110	Preparation of marine silage of swordfish, ray and shark visceral waste by lactic acid bacteria. <i>Journal of Food Engineering</i> , 2011, 103, 442-448.	2.7	19
111	Dose-response modelling with two agents: Application to the bioassay of oil and shoreline cleaning agents. <i>Journal of Hazardous Materials</i> , 2011, 185, 807-817.	6.5	26
112	Evaluation of toxic effects of several carboxylic acids on bacterial growth by toxicodynamic modelling. <i>Microbial Cell Factories</i> , 2011, 10, 100.	1.9	35
113	Hydrolysis optimization of mannan, curdlan and cell walls from <i>Endomyces fibuliger</i> grown in mussel processing wastewaters. <i>Process Biochemistry</i> , 2011, 46, 1579-1588.	1.8	21
114	Acute Toxicity of a Shoreline Cleaner, CytoSol, Mixed With Oil and Ecological Risk Assessment of its Use on the Galician Coast. <i>Archives of Environmental Contamination and Toxicology</i> , 2010, 59, 407-416.	2.1	21
115	Biphasic toxicodynamic features of some antimicrobial agents on microbial growth: a dynamic mathematical model and its implications on hormesis. <i>BMC Microbiology</i> , 2010, 10, 220.	1.3	14
116	Preparation of highly purified chondroitin sulphate from skate ( <i>Raja clavata</i> ) cartilage by-products. Process optimization including a new procedure of alkaline hydroalcoholic hydrolysis. <i>Biochemical Engineering Journal</i> , 2010, 49, 126-132.	1.8	57
117	Bio-silage of mussel work-processing wastes by lactobacilli on semi-solid culture. <i>Journal of Food Engineering</i> , 2010, 97, 355-359.	2.7	4
118	Enhancement glucose oxidase production by solid-state fermentation of <i>Aspergillus niger</i> on polyurethane foams using mussel processing wastewaters. <i>Enzyme and Microbial Technology</i> , 2010, 46, 21-27.	1.6	15
119	Optimisation of antioxidants extraction from soybeans fermented by <i>Aspergillus oryzae</i> . <i>Food Chemistry</i> , 2010, 118, 731-739.	4.2	40
120	Hyaluronic acid production by <i>Streptococcus zooepidemicus</i> in marine by-products media from mussel processing wastewaters and tuna peptone viscera. <i>Microbial Cell Factories</i> , 2010, 9, 46.	1.9	69
121	Mathematical Model for the Characterization and Objective Comparison of Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1622-1629.	2.4	21
122	Recovery of Proteolytic and Collagenolytic Activities from Viscera By-products of Rayfish ( <i>Raja</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22	2.2	25
123	Effect of storage temperature and media composition on the survivability of <i>Bifidobacterium breve</i> NCIMB 702257 in a malt hydrolysate. <i>International Journal of Food Microbiology</i> , 2009, 133, 14-21.	2.1	16
124	Modelling and validation of <i>Lactobacillus plantarum</i> fermentations in cereal-based media with different sugar concentrations and buffering capacities. <i>Biochemical Engineering Journal</i> , 2009, 44, 96-105.	1.8	48
125	In Vitro Fermentation of Oat Bran Obtained by Debranning with a Mixed Culture of Human Fecal Bacteria. <i>Current Microbiology</i> , 2009, 58, 338-342.	1.0	57
126	High production of hyaluronic and lactic acids by <i>Streptococcus zooepidemicus</i> in fed-batch culture using commercial and marine peptones from fishing by-products. <i>Biochemical Engineering Journal</i> , 2009, 44, 125-130.	1.8	45



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127	Mathematical Modeling of the Development of Antioxidant Activity in Soybeans Fermented with <i>Aspergillus oryzae</i> and <i>Aspergillus awamori</i> in the Solid State. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 540-544.	2.4	15
128	Mathematical description of yessotoxin production by <i>Protoceratium reticulatum</i> in culture. <i>Harmful Algae</i> , 2009, 8, 730-735.	2.2	6
129	Effect of finishing and ageing time on quality attributes of loin from the meat of Holstein "Fresian cull cows. <i>Meat Science</i> , 2009, 83, 484-491.	2.7	67
130	Controlled germination to enhance the functional properties of rice. <i>Process Biochemistry</i> , 2008, 43, 1377-1382.	1.8	50
131	Unstructured mathematical model for biomass, lactic acid and bacteriocin production by lactic acid bacteria in batch fermentation. <i>Journal of Chemical Technology and Biotechnology</i> , 2008, 83, 91-96.	1.6	65
132	Fermentability of whole oat flour, PeriTec flour and bran by <i>Lactobacillus plantarum</i> . <i>Journal of Food Engineering</i> , 2008, 89, 246-249.	2.7	47
133	Alcoholic chestnut fermentation in mixed culture. Compatibility criteria between <i>Aspergillus oryzae</i> and <i>Saccharomyces cerevisiae</i> strains. <i>Bioresource Technology</i> , 2008, 99, 7255-7263.	4.8	14
134	Enzymatic hydrolysates from food wastewater as a source of peptones for lactic acid bacteria productions. <i>Enzyme and Microbial Technology</i> , 2008, 43, 66-72.	1.6	33
135	Enzymatic digestion and in vitro fermentation of oat fractions by human lactobacillus strains. <i>Enzyme and Microbial Technology</i> , 2008, 43, 355-361.	1.6	31
136	Kinetics of daidzin and genistin transformations and water absorption during soybean soaking at different temperatures. <i>Food Chemistry</i> , 2008, 111, 13-19.	4.2	27
137	Mathematical tools for objective comparison of microbial cultures. <i>Biochemical Engineering Journal</i> , 2008, 39, 276-287.	1.8	48
138	Joint effect of nitrogen and phosphorous on glucose oxidase production by <i>Aspergillus niger</i> : Discussion of an experimental design with a risk of co-linearity. <i>Biochemical Engineering Journal</i> , 2008, 40, 54-63.	1.8	5
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