

Jose Manuel Lorenzo Rodriguez

List of Publications by Year in descending order

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Version: 2024-02-01

820
papers

32,357
citations

4960

84
h-index

14759

127
g-index

854
all docs

854
docs citations

854
times ranked

19890
citing authors

#	ARTICLE	IF	CITATIONS
1	Natural antioxidants from residual sources. <i>Food Chemistry</i> , 2001, 72, 145-171.	8.2	1,325
2	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. <i>Antioxidants</i> , 2019, 8, 429.	5.1	824
3	A review of sustainable and intensified techniques for extraction of food and natural products. <i>Green Chemistry</i> , 2020, 22, 2325-2353.	9.0	396
4	Functional Foods: Product Development, Technological Trends, Efficacy Testing, and Safety. <i>Annual Review of Food Science and Technology</i> , 2020, 11, 93-118.	9.9	325
5	Active packaging films with natural antioxidants to be used in meat industry: A review. <i>Food Research International</i> , 2018, 113, 93-101.	6.2	318
6	Bioactive peptides as natural antioxidants in food products – A review. <i>Trends in Food Science and Technology</i> , 2018, 79, 136-147.	15.1	315
7	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018, 106, 1095-1104.	6.2	291
8	Edible films/coating with tailored properties for active packaging of meat, fish and derived products. <i>Trends in Food Science and Technology</i> , 2020, 98, 10-24.	15.1	260
9	Innovative “Green” and Novel Strategies for the Extraction of Bioactive Added Value Compounds from Citrus Wastes” A Review. <i>Molecules</i> , 2017, 22, 680.	3.8	239
10	Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. <i>Food Research International</i> , 2018, 113, 156-166.	6.2	239
11	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020, 9, 1014.	4.3	222
12	Effect of different cooking methods on lipid oxidation and formation of volatile compounds in foal meat. <i>Meat Science</i> , 2014, 97, 223-230.	5.5	213
13	Influence of natural extracts on the shelf life of modified atmosphere-packaged pork patties. <i>Meat Science</i> , 2014, 96, 526-534.	5.5	193
14	Seaweeds as a Functional Ingredient for a Healthy Diet. <i>Marine Drugs</i> , 2020, 18, 301.	4.6	191
15	Application of pulsed electric fields in meat and fish processing industries: An overview. <i>Food Research International</i> , 2019, 123, 95-105.	6.2	186
16	Multi-functional application of <i>Moringa oleifera</i> Lam. in nutrition and animal food products: A review. <i>Food Research International</i> , 2018, 106, 317-334.	6.2	185
17	An overview of organosulfur compounds from <i>Allium</i> spp.: From processing and preservation to evaluation of their bioavailability, antimicrobial, and anti-inflammatory properties. <i>Food Chemistry</i> , 2019, 276, 680-691.	8.2	184
18	Solvent-Free Microwave-Assisted Extraction of Polyphenols from Olive Tree Leaves: Antioxidant and Antimicrobial Properties. <i>Molecules</i> , 2017, 22, 1056.	3.8	166

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19	Recent Advances in Zinc Oxide Nanoparticles (ZnO NPs) for Cancer Diagnosis, Target Drug Delivery, and Treatment. <i>Cancers</i> , 2021, 13, 4570.	3.7	165
20	Innovative Green Technologies of Intensification for Valorization of Seafood and Their By-Products. <i>Marine Drugs</i> , 2019, 17, 689.	4.6	156
21	Phenolic compounds of green tea: Health benefits and technological application in food. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2016, 6, 709-719.	1.2	155
22	Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. <i>Current Opinion in Food Science</i> , 2020, 31, 81-87.	8.0	154
23	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. <i>Foods</i> , 2018, 7, 106.	4.3	153
24	Extension of the shelf-life of foal meat with two antioxidant active packaging systems. <i>LWT - Food Science and Technology</i> , 2014, 59, 181-188.	5.2	152
25	Application of essential oils as antimicrobial agents against spoilage and pathogenic microorganisms in meat products. <i>International Journal of Food Microbiology</i> , 2021, 337, 108966.	4.7	151
26	Adsorption of Crystal Violet Dye Using Activated Carbon of Lemon Wood and Activated Carbon/Fe ₃ O ₄ Magnetic Nanocomposite from Aqueous Solutions: A Kinetic, Equilibrium and Thermodynamic Study. <i>Molecules</i> , 2021, 26, 2241.	3.8	151
27	Fat effect on physico-chemical, microbial and textural changes through the manufactured of dry-cured foal sausage Lipolysis, proteolysis and sensory properties. <i>Meat Science</i> , 2012, 92, 704-714.	5.5	150
28	Application of plant extracts to improve the shelf-life, nutritional and health-related properties of ready-to-eat meat products. <i>Meat Science</i> , 2018, 145, 245-255.	5.5	149
29	Carcass characteristics, meat quality and nutritional value of horsemeat: A review. <i>Meat Science</i> , 2014, 96, 1478-1488.	5.5	148
30	Evaluation of antioxidant capacity of 13 plant extracts by three different methods: cluster analyses applied for selection of the natural extracts with higher antioxidant capacity to replace synthetic antioxidant in lamb burgers. <i>Journal of Food Science and Technology</i> , 2016, 53, 451-460.	2.8	148
31	Is it possible to produce a low-fat burger with a healthy n ^o 6/n ^o 3 PUFA ratio without affecting the technological and sensory properties?. <i>Meat Science</i> , 2017, 130, 16-25.	5.5	139
32	Optimisation of antioxidant extraction from <i>Solanum tuberosum</i> potato peel waste by surface response methodology. <i>Food Chemistry</i> , 2014, 165, 290-299.	8.2	138
33	Nanoencapsulation of Promising Bioactive Compounds to Improve Their Absorption, Stability, Functionality and the Appearance of the Final Food Products. <i>Molecules</i> , 2021, 26, 1547.	3.8	138
34	The Russia-Ukraine Conflict: Its Implications for the Global Food Supply Chains. <i>Foods</i> , 2022, 11, 2098.	4.3	138
35	Effects of natural (grape seed and chestnut extract) and synthetic antioxidants (butylatedhydroxytoluene, BHT) on the physical, chemical, microbiological and sensory characteristics of dry cured sausage. <i>Food Research International</i> , 2013, 54, 611-620.	6.2	131
36	Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. <i>Food Analytical Methods</i> , 2019, 12, 1263-1284.	2.6	131

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37	Proximate Composition and Nutritional Value of Three Macroalgae: <i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i> and <i>Bifurcaria bifurcata</i> . <i>Marine Drugs</i> , 2017, 15, 360.	4.6	129
38	Production of healthier bologna type sausages using pork skin and green banana flour as a fat replacers. <i>Meat Science</i> , 2016, 121, 73-78.	5.5	128
39	Natural antioxidants in processing and storage stability of sheep and goat meat products. <i>Food Research International</i> , 2018, 111, 379-390.	6.2	127
40	Impact of conventional and non-conventional processing on prickly pear (<i>Opuntia</i> spp.) and their derived products: From preservation of beverages to valorization of by-products. <i>Trends in Food Science and Technology</i> , 2017, 67, 260-270.	15.1	126
41	Hydrogelled emulsion from chia and linseed oils: A promising strategy to produce low-fat burgers with a healthier lipid profile. <i>Meat Science</i> , 2019, 156, 174-182.	5.5	126
42	Influence of thermal treatment on formation of volatile compounds, cooking loss and lipid oxidation in foal meat. <i>LWT - Food Science and Technology</i> , 2014, 58, 439-445.	5.2	125
43	Fat replacement by oleogel rich in oleic acid and its impact on the technological, nutritional, oxidative, and sensory properties of Bologna-type sausages. <i>Meat Science</i> , 2019, 149, 141-148.	5.5	123
44	A comprehensive review on antioxidant dietary fibre enriched meat-based functional foods. <i>Trends in Food Science and Technology</i> , 2020, 99, 323-336.	15.1	122
45	Seaweeds as promising resource of bioactive compounds: Overview of novel extraction strategies and design of tailored meat products. <i>Trends in Food Science and Technology</i> , 2020, 100, 1-18.	15.1	121
46	Applications of carboxymethyl cellulose- and pectin-based active edible coatings in preservation of fruits and vegetables: A review. <i>Trends in Food Science and Technology</i> , 2021, 110, 663-673.	15.1	121
47	Guarana seed extracts as a useful strategy to extend the shelf life of pork patties: UHPLC-ESI/QTOF phenolic profile and impact on microbial inactivation, lipid and protein oxidation and antioxidant capacity. <i>Food Research International</i> , 2018, 114, 55-63.	6.2	118
48	Tomato as Potential Source of Natural Additives for Meat Industry. A Review. <i>Antioxidants</i> , 2020, 9, 73.	5.1	118
49	High pressure carbon dioxide pasteurization of solid foods: Current knowledge and future outlooks. <i>Trends in Food Science and Technology</i> , 2011, 22, 427-441.	15.1	117
50	Shelf life of fresh foal meat under MAP, overwrap and vacuum packaging conditions. <i>Meat Science</i> , 2012, 92, 610-618.	5.5	117
51	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. <i>Food Chemistry</i> , 2019, 279, 150-161.	8.2	114
52	Phytochemical constituents, advanced extraction technologies and techno-functional properties of selected Mediterranean plants for use in meat products. A comprehensive review. <i>Trends in Food Science and Technology</i> , 2020, 100, 292-306.	15.1	113
53	Healthy Spanish salchichón enriched with encapsulated n [~] 3 long chain fatty acids in konjac glucomannan matrix. <i>Food Research International</i> , 2016, 89, 289-295.	6.2	109
54	Health benefits of olive oil and its components: Impacts on gut microbiota antioxidant activities, and prevention of noncommunicable diseases. <i>Trends in Food Science and Technology</i> , 2019, 88, 220-227.	15.1	109

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55	Microbiological characteristics of "chorizo", a Spanish traditional pork sausage. <i>Food Microbiology</i> , 2007, 24, 52-58.	4.2	108
56	Recent advances in meat color research. <i>Current Opinion in Food Science</i> , 2021, 41, 81-87.	8.0	108
57	Assessment of the stability of sheep sausages with the addition of different concentrations of <i>Origanum vulgare</i> extract during storage. <i>Meat Science</i> , 2018, 137, 244-257.	5.5	107
58	Novel strategy for developing healthy meat products replacing saturated fat with oleogels. <i>Current Opinion in Food Science</i> , 2021, 40, 40-45.	8.0	105
59	Effect of fat level on physicochemical, volatile compounds and sensory characteristics of dry-ripened "chorizo" from Celta pig breed. <i>Meat Science</i> , 2013, 95, 658-666.	5.5	104
60	Stability and extraction of bioactive sulfur compounds from <i>Allium</i> genus processed by traditional and innovative technologies. <i>Journal of Food Composition and Analysis</i> , 2017, 61, 28-39.	3.9	104
61	Comparison of a computer vision system vs. traditional colorimeter for color evaluation of meat products with various physical properties. <i>Meat Science</i> , 2019, 148, 5-12.	5.5	103
62	Effects of supercritical CO ₂ and N ₂ O pasteurisation on the quality of fresh apple juice. <i>Food Chemistry</i> , 2009, 115, 129-136.	8.2	101
63	Effect of guarana (<i>Paullinia cupana</i>) seed and pitanga (<i>Eugenia uniflora</i> L.) leaf extracts on lamb burgers with fat replacement by chia oil emulsion during shelf life storage at 2°C. <i>Food Research International</i> , 2019, 125, 108554.	6.2	101
64	Use of Tiger Nut (<i>Cyperus esculentus</i> L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. <i>Foods</i> , 2020, 9, 44.	4.3	101
65	Interactions between phenolic compounds, amylolytic enzymes and starch: an updated overview. <i>Current Opinion in Food Science</i> , 2020, 31, 102-113.	8.0	101
66	Effect of the partial replacement of pork backfat by microencapsulated fish oil or mixed fish and olive oil on the quality of frankfurter type sausage. <i>Journal of Food Science and Technology</i> , 2017, 54, 26-37.	2.8	99
67	Smart advanced solvents for bioactive compounds recovery from agri-food by-products: A review. <i>Trends in Food Science and Technology</i> , 2020, 101, 182-197.	15.1	99
68	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. <i>Food Research International</i> , 2018, 114, 47-54.	6.2	98
69	Gelatins as emulsifiers for oil-in-water emulsions: Extraction, chemical composition, molecular structure, and molecular modification. <i>Trends in Food Science and Technology</i> , 2020, 106, 113-131.	15.1	98
70	Influence of partial replacement of NaCl with KCl, CaCl ₂ and MgCl ₂ on proteolysis, lipolysis and sensory properties during the manufacture of dry-cured ham. <i>Food Control</i> , 2015, 55, 90-96.	5.5	97
71	Protein Oxidation in Muscle Foods: A Comprehensive Review. <i>Antioxidants</i> , 2022, 11, 60.	5.1	97
72	Innovative technologies for the recovery of phytochemicals from <i>Stevia rebaudiana</i> Bertoni leaves: A review. <i>Food Chemistry</i> , 2018, 268, 513-521.	8.2	96

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73	Combined effect of natural antioxidants and antimicrobial compounds during refrigerated storage of nitrite-free frankfurter-type sausage. <i>Food Research International</i> , 2019, 120, 839-850.	6.2	96
74	Effect of Innovative Food Processing Technologies on the Physicochemical and Nutritional Properties and Quality of Non-Dairy Plant-Based Beverages. <i>Foods</i> , 2020, 9, 288.	4.3	96
75	Elderberry (<i>Sambucus nigra</i> L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. <i>Food Chemistry</i> , 2020, 330, 127266.	8.2	95
76	Influence of muscle type on the evolution of free amino acids and sarcoplasmic and myofibrillar proteins through the manufacturing process of Celta dry-cured ham. <i>Food Research International</i> , 2014, 56, 226-235.	6.2	93
77	Recent advances in the application of pulsed light processing for improving food safety and increasing shelf life. <i>Trends in Food Science and Technology</i> , 2019, 88, 67-79.	15.1	93
78	Effect of commercial starter cultures on physicochemical characteristics, microbial counts and free fatty acid composition of dry-cured foal sausage. <i>Food Control</i> , 2014, 46, 382-389.	5.5	92
79	Changes in physico-chemical properties and volatile compounds throughout the manufacturing process of dry-cured foal loin. <i>Meat Science</i> , 2015, 99, 44-51.	5.5	91
80	Physicochemical and microbial changes during the manufacturing process of dry-cured lacÃ³n salted with potassium, calcium and magnesium chloride as a partial replacement for sodium chloride. <i>Food Control</i> , 2015, 50, 763-769.	5.5	90
81	Evaluation of oxidative stability of lamb burger with <i>Origanum vulgare</i> extract. <i>Food Chemistry</i> , 2017, 233, 101-109.	8.2	89
82	Evaluation of linseed oil oleogels to partially replace pork backfat in fermented sausages. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 218-224.	3.5	89
83	Proximate composition, phenolic content and in vitro antioxidant activity of aqueous extracts of the seaweeds <i>Ascophyllum nodosum</i> , <i>Bifurcaria bifurcata</i> and <i>Fucus vesiculosus</i> . Effect of addition of the extracts on the oxidative stability of canola oil under accelerated storage conditions. <i>Food Research International</i> , 2017, 99, 986-994.	6.2	88
84	Effect of proteolysis index level on instrumental adhesiveness, free amino acids content and volatile compounds profile of dry-cured ham. <i>Food Research International</i> , 2018, 107, 559-566.	6.2	87
85	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. <i>Trends in Food Science and Technology</i> , 2018, 82, 135-147.	15.1	87
86	Application of hull, bur and leaf chestnut extracts on the shelf-life of beef patties stored under MAP: Evaluation of their impact on physicochemical properties, lipid oxidation, antioxidant, and antimicrobial potential. <i>Food Research International</i> , 2018, 112, 263-273.	6.2	86
87	The impact of fermentation processes on the production, retention and bioavailability of carotenoids: An overview. <i>Trends in Food Science and Technology</i> , 2020, 99, 389-401.	15.1	86
88	Exploitation of alfalfa seed (<i>Medicago sativa</i> L.) flour into gluten-free rice cookies: Nutritional, antioxidant and quality characteristics. <i>Food Chemistry</i> , 2018, 239, 679-687.	8.2	85
89	Phenolic compounds from three brown seaweed species using LC-DADâ€“ESI-MS/MS. <i>Food Research International</i> , 2017, 99, 979-985.	6.2	84
90	Determination of Polyphenols Using Liquid Chromatographyâ€“Tandem Mass Spectrometry Technique (LCâ€“MS/MS): A Review. <i>Antioxidants</i> , 2020, 9, 479.	5.1	84

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91	Covid-19 pandemic effects on food safety - Multi-country survey study. Food Control, 2021, 122, 107800.	5.5	84
92	Growth performance, carcass and meat quality of the Celta pig crossbred with Duroc and Landrace genotypes. Meat Science, 2014, 96, 195-202.	5.5	83
93	Molecular signatures of beef tenderness: Underlying mechanisms based on integromics of protein biomarkers from multi-platform proteomics studies. Meat Science, 2021, 172, 108311.	5.5	83
94	Recent advantage of interactions of protein-flavor in foods: Perspective of theoretical models, protein properties and extrinsic factors. Trends in Food Science and Technology, 2021, 111, 405-425.	15.1	83
95	Effect of addition of green tea, chestnut and grape extract on the shelf-life of pig liver pÃ¢tÃ©. Food Chemistry, 2014, 147, 386-394.	8.2	82
96	Innovative non-thermal technologies affecting potato tuber and fried potato quality. Trends in Food Science and Technology, 2019, 88, 274-289.	15.1	81
97	Edible Mushrooms as Functional Ingredients for Development of Healthier and More Sustainable Muscle Foods: A Flexitarian Approach. Molecules, 2021, 26, 2463.	3.8	81
98	Meat quality of â€œGalician Mountainâ€•foals breed. Effect of sex, slaughter age and livestock production system. Meat Science, 2011, 88, 292-298.	5.5	80
99	Effect of packaging conditions on shelf-life of fresh foal meat. Meat Science, 2012, 91, 513-520.	5.5	80
100	Strategy towards Replacing Pork Backfat with a Linseed Oleogel in Frankfurter Sausages and Its Evaluation on Physicochemical, Nutritional, and Sensory Characteristics. Foods, 2019, 8, 366.	4.3	80
101	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.	15.1	78
102	A Review on Health-Promoting, Biological, and Functional Aspects of Bioactive Peptides in Food Applications. Biomolecules, 2021, 11, 631.	4.0	78
103	Enzymatic, physicochemical, nutritional and phytochemical profile changes of apple (Golden Delicious) Tj ETQq1 1 0.784314 rgBT /Ov 279-286.	8.2	77
104	Decisive factors in the creation and execution of municipal action plans in the field of sustainable development in the European Union. Journal of Cleaner Production, 2009, 17, 1039-1051.	9.3	75
105	Evaluation of phenolic profile and antioxidant capacity in gluten-free flours. Food Chemistry, 2017, 228, 367-373.	8.2	75
106	A Systematic Review of Biosynthesized Metallic Nanoparticles as a Promising Anti-Cancer-Strategy. Cancers, 2021, 13, 2818.	3.7	75
107	Influence of the salting time on volatile compounds during the manufacture of dry-cured pork shoulder â€œcelacÃ³nâ€•. Meat Science, 2012, 92, 627-634.	5.5	74
108	Changes on physico-chemical, textural, lipolysis and volatile compounds during the manufacture of dry-cured foal â€œcecinaâ€•. Meat Science, 2014, 96, 256-263.	5.5	74

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109	Effects of oregano extract on oxidative, microbiological and sensory stability of sheep burgers packed in modified atmosphere. <i>Food Control</i> , 2016, 63, 65-75.	5.5	74
110	The application of the CRISPR-Cas9 genome editing machinery in food and agricultural science: Current status, future perspectives, and associated challenges. <i>Biotechnology Advances</i> , 2019, 37, 410-421.	11.7	74
111	UHPLC-ESI-QTOF-MS profile of polyphenols in Goji berries (<i>Lycium barbarum</i> L.) and its dynamics during in vitro gastrointestinal digestion and fermentation. <i>Journal of Functional Foods</i> , 2018, 40, 564-572.	3.4	73
112	Combining reformulation, active packaging and non-thermal post-packaging decontamination technologies to increase the microbiological quality and safety of cooked ready-to-eat meat products. <i>Trends in Food Science and Technology</i> , 2018, 72, 45-61.	15.1	73
113	Gluten-free flours from cereals, pseudocereals and legumes: Phenolic fingerprints and in vitro antioxidant properties. <i>Food Chemistry</i> , 2019, 271, 157-164.	8.2	73
114	Influence of type of muscles on nutritional value of foal meat. <i>Meat Science</i> , 2013, 93, 630-638.	5.5	72
115	Understanding the potential benefits of thyme and its derived products for food industry and consumer health: From extraction of value-added compounds to the evaluation of bioaccessibility, bioavailability, anti-inflammatory, and antimicrobial activities. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2879-2895.	10.3	71
116	Emerging techniques in bioethanol production: from distillation to waste valorization. <i>Green Chemistry</i> , 2019, 21, 1171-1185.	9.0	71
117	Effect of replacing backfat with vegetable oils during the shelf-life of cooked lamb sausages. <i>LWT - Food Science and Technology</i> , 2020, 122, 109052.	5.2	71
118	Immobilization of oils using hydrogels as strategy to replace animal fats and improve the healthiness of meat products. <i>Current Opinion in Food Science</i> , 2021, 37, 135-144.	8.0	71
119	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , 2021, 9, 1406.	2.8	71
120	Chitosan nanoparticles encapsulating lemongrass (<i>Cymbopogon commutatus</i>) essential oil: Physicochemical, structural, antimicrobial and in-vitro release properties. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 1084-1097.	7.5	71
121	The effect of cooking methods on nutritional value of foal meat. <i>Journal of Food Composition and Analysis</i> , 2015, 43, 61-67.	3.9	70
122	Effect of commercial starter cultures on free amino acid, biogenic amine and free fatty acid contents in dry-cured foal sausage. <i>LWT - Food Science and Technology</i> , 2016, 71, 47-53.	5.2	70
123	Reducing the glycaemic index and increasing the slowly digestible starch content in gluten-free cereal-based foods: a review. <i>International Journal of Food Science and Technology</i> , 2018, 53, 50-60.	2.7	70
124	Untargeted metabolomics reveals differences in chemical fingerprints between PDO and non-PDO Grana Padano cheeses. <i>Food Research International</i> , 2018, 113, 407-413.	6.2	70
125	Effect of high-pressure processing on carotenoids profile, colour, microbial and enzymatic stability of cloudy carrot juice. <i>Food Chemistry</i> , 2019, 299, 125112.	8.2	70
126	Association between Serum Malondialdehyde Levels and Mortality in Patients with Severe Brain Trauma Injury. <i>Journal of Neurotrauma</i> , 2015, 32, 1-6.	3.4	69

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127	Main Groups of Microorganisms of Relevance for Food Safety and Stability. , 2018, , 53-107.		69
128	Tackling proteome changes in the longissimus thoracis bovine muscle in response to pre-slaughter stress. Journal of Proteomics, 2015, 122, 73-85.	2.4	68
129	Main characteristics of peanut skin and its role for the preservation of meat products. Trends in Food Science and Technology, 2018, 77, 1-10.	15.1	68
130	Functional implications of bound phenolic compounds and phenolicsâ€“food interaction: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 811-842.	11.7	68
131	Effect of finishing and ageing time on quality attributes of loin from the meat of Holsteinâ€“Friesian cull cows. Meat Science, 2009, 83, 484-491.	5.5	67
132	Impact of lysine and liquid smoke as flavor enhancers on the quality of low-fat Bologna-type sausages with 50% replacement of NaCl by KCl. Meat Science, 2017, 123, 50-56.	5.5	67
133	Application of Pulsed Electric Fields for Obtaining Antioxidant Extracts from Fish Residues. Antioxidants, 2020, 9, 90.	5.1	67
134	Ultrasound: A new approach to reduce phosphate content of meat emulsions. Meat Science, 2019, 152, 88-95.	5.5	66
135	Turmeric (<i>Curcuma longa</i> L.) extract on oxidative stability, physicochemical and sensory properties of fresh lamb sausage with fat replacement by tiger nut (<i>Cyperus esculentus</i> L.) oil. Food Research International, 2020, 136, 109487.	6.2	66
136	Effect of the Inclusion of Chestnut in the Finishing Diet on Volatile Compounds of Dry-Cured Ham from Celta Pig Breed. Journal of Integrative Agriculture, 2013, 12, 2002-2012.	3.5	65
137	Impact of boiling on free and bound phenolic profile and antioxidant activity of commercial gluten-free pasta. Food Research International, 2017, 100, 69-77.	6.2	65
138	Effect of drying method on oleuropein, total phenolic content, flavonoid content, and antioxidant activity of olive (<i>Olea europaea</i>) leaf. Journal of Food Processing and Preservation, 2018, 42, e13604.	2.0	65
139	Advances in plant materials, food by-products, and algae conversion into biofuels: use of environmentally friendly technologies. Green Chemistry, 2019, 21, 3213-3231.	9.0	65
140	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer pÃ©ctÃ©. LWT - Food Science and Technology, 2020, 125, 109223.	5.2	65
141	Relationship between flavour deterioration and the volatile compound profile of semi-ripened sausage. Meat Science, 2013, 93, 614-620.	5.5	64
142	What Is the Color of Milk and Dairy Products and How Is It Measured?. Foods, 2020, 9, 1629.	4.3	64
143	Plant Extracts Obtained with Green Solvents as Natural Antioxidants in Fresh Meat Products. Antioxidants, 2021, 10, 181.	5.1	64
144	Active gelatin/cress seed gum-based films reinforced with chitosan nanoparticles encapsulating pomegranate peel extract: Preparation and characterization. Food Hydrocolloids, 2022, 129, 107620.	10.7	64

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145	Polycyclic aromatic hydrocarbons (PAHs) in two Spanish traditional smoked sausage varieties: <i>Chorizo gallego</i> and <i>Chorizo de cebolla</i> . <i>Meat Science</i> , 2011, 89, 105-109.	5.5	63
146	Fabrication and application of electrochemical sensor for analyzing hydrogen peroxide in food system and biological samples. <i>Food Chemistry</i> , 2022, 385, 132555.	8.2	63
147	From extraction of valuable compounds to health promoting benefits of olive leaves through bioaccessibility, bioavailability and impact on gut microbiota. <i>Trends in Food Science and Technology</i> , 2019, 83, 63-77.	15.1	62
148	Chitosan Nanoparticles as a Promising Nanomaterial for Encapsulation of Pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	4.1	62
149	Biogenic amine content during the manufacture of dry-cured <i>Lacã³n</i> , a Spanish traditional meat product: Effect of some additives. <i>Meat Science</i> , 2007, 77, 287-293.	5.5	61
150	Development of Volatile Compounds during the Manufacture of Dry-cured <i>Lacã³n</i> , a Spanish Traditional Meat Product. <i>Journal of Food Science</i> , 2011, 76, C89-97.	3.1	61
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158	Bioaccessibility of phenolic compounds following in vitro large intestine fermentation of nuts for human consumption. <i>Food Chemistry</i> , 2018, 245, 633-640.	8.2	60
159	Antioxidant Potential of Extracts Obtained from Macro- (<i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1.4	1.4	60
160	Antioxidant and Antimicrobial Activity of Peptides Extracted from Meat By-products: a Review. <i>Food Analytical Methods</i> , 2019, 12, 2401-2415.	2.6	60
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