

Jose Manuel Lorenzo Rodriguez

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6092827/publications.pdf>

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	A comprehensive review of the role of microorganisms on texture change, flavor and biogenic amines formation in fermented meat with their action mechanisms and safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3538-3555.	10.3	34
2	Date Fruit and Its By-products as Promising Source of Bioactive Components: A Review. <i>Food Reviews International</i> , 2023, 39, 1411-1432.	8.4	28
3	Salted Meat Products: Nutritional Characteristics, Processing and Strategies for Sodium Reduction. <i>Food Reviews International</i> , 2023, 39, 2183-2202.	8.4	10
4	Structural-functional Variability in Pectin and Effect of Innovative Extraction Methods: An Integrated Analysis for Tailored Applications. <i>Food Reviews International</i> , 2023, 39, 2352-2377.	8.4	7
5	The Use of Novel Technologies in Egg Processing. <i>Food Reviews International</i> , 2023, 39, 2854-2874.	8.4	2
6	Recent insights on tea metabolites, their biosynthesis and chemo-preventing effects: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3130-3149.	10.3	20
7	Biological activity and development of functional foods fortified with okra (<i>Abelmoschus</i>) Tj ETQq1 1 0.784314, rgrBT /Overlock 10	10.3	10
8	Recent advances in the application of ultrasound to meat and meat products: Physicochemical and sensory aspects. <i>Food Reviews International</i> , 2023, 39, 4529-4544.	8.4	6
9	The fourth industrial revolution in the food industryâ€™ Part I: Industry 4.0 technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6547-6563.	10.3	57
10	Valorization of by-products from <i>Prunus</i> genus fruit processing: Opportunities and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 7795-7810.	10.3	15
11	Beetroot as a novel ingredient for its versatile food applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8403-8427.	10.3	8
12	Kaempferol: A flavonoid with wider biological activities and its applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9580-9604.	10.3	43
13	Natural plant products as effective alternatives to synthetic chemicals for postharvest fruit storage management. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10332-10350.	10.3	5
14	Application of oligosaccharides in meat processing and preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10947-10958.	10.3	5
15	Autochthonous Starter Cultures in Cheese Production â€™ A Review. <i>Food Reviews International</i> , 2023, 39, 5886-5904.	8.4	1
16	Potential Alternatives of Animal Proteins for Sustainability in the Food Sector. <i>Food Reviews International</i> , 2023, 39, 5703-5728.	8.4	16
17	Recent advances in food products fortification with anthocyanins. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1553-1567.	10.3	37
18	Active edible coatings and films with Mediterranean herbs to improve food shelf-life. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2391-2403.	10.3	21

#	ARTICLE	IF	CITATIONS
19	Quality aspects and safety of pulsed electric field (PEF) processing on dairy products: a comprehensive review. <i>Food Reviews International</i> , 2022, 38, 96-117.	8.4	28
20	<i>Opuntia Ficus Indica</i> Edible Parts: A Food and Nutritional Security Perspective. <i>Food Reviews International</i> , 2022, 38, 930-952.	8.4	45
21	Dissecting dietary melanoidins: formation mechanisms, gut interactions and functional properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8954-8971.	10.3	23
22	Asafoetida extract powder as natural antioxidant on pork patties during the refrigerated storage. <i>Meat Science</i> , 2022, 184, 108667.	5.5	19
23	Proteomic analysis to understand the relationship between the sarcoplasmic protein patterns and meat organoleptic characteristics in different horse muscles during aging. <i>Meat Science</i> , 2022, 184, 108686.	5.5	12
24	Impact of high-pressure treatment on casein micelles, whey proteins, fat globules and enzymes activity in dairy products: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2888-2908.	10.3	32
25	Functional fermented meat products with probiotics—A review. <i>Journal of Applied Microbiology</i> , 2022, 133, 91-103.	3.1	23
26	Umami ingredient from shiitake (<i>Lentinula edodes</i>) by-products as a flavor enhancer in low-salt beef burgers: Effects on physicochemical and technological properties. <i>LWT - Food Science and Technology</i> , 2022, 154, 112724.	5.2	10
27	Kappa-carrageenan as an effective cryoprotectant on water mobility and functional properties of grass carp myofibrillar protein gel during frozen storage. <i>LWT - Food Science and Technology</i> , 2022, 154, 112675.	5.2	29
28	Microbial inactivation and drying of strawberry slices by supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2022, 180, 105430.	3.2	7
29	High-pressure processing for food preservation. , 2022, , 495-518.		1
30	Metabolomic insights into the phytochemical profile of cooked pigmented rice varieties following in vitro gastrointestinal digestion. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104293.	3.9	7
31	Effects of Dietary Incorporation of Grape Stalks Untreated and Fungi-Treated in Growing Rabbits: A Preliminary Study. <i>Animals</i> , 2022, 12, 112.	2.3	1
32	The Effect of <i>Salvia hispanica</i> and <i>Nigella sativa</i> Seed on the Volatile Profile and Sensory Parameters Related to Volatile Compounds of Dry Fermented Sausage. <i>Molecules</i> , 2022, 27, 652.	3.8	7
33	Historical perspective of sensory analysis for the development of meat products: A contemporary challenge. , 2022, , 1-27.		1
34	Effects of Anthocyanin Supplementation and Ageing Time on the Volatile Organic Compounds and Sensory Attributes of Meat from Goat Kids. <i>Animals</i> , 2022, 12, 139.	2.3	6
35	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6864-6883.	5.2	27
36	Check-all-that-apply method to develop low-sodium sausages: A case study. , 2022, , 121-135.		0

#	ARTICLE	IF	CITATIONS
37	Descriptive sensory analysis as an analytical tool for the sensory characterization of meat products: Fundamentals, panel training, and descriptors of meat products. , 2022, , 51-76.		0
38	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives. Antioxidants, 2022, 11, 176.	5.1	30
39	Microencapsulation as a Noble Technique for the Application of Bioactive Compounds in the Food Industry: A Comprehensive Review. Applied Sciences (Switzerland), 2022, 12, 1424.	2.5	45
40	Edge Detection Aided Geometrical Shape Analysis of Indian Gooseberry (Phyllanthus emblica) for Freshness Classification. Food Analytical Methods, 2022, 15, 1490-1507.	2.6	12
41	Comparison Between HPLC-PAD and GC-MS Methods for the Quantification of Cholesterol in Meat. Food Analytical Methods, 2022, 15, 1118-1131.	2.6	9
42	Descriptive sensory analysis of meatâ€”The baseline for any sensory innovation for meat products: Case study. , 2022, , 107-120.		0
43	Necessary considerations for sensory evaluation of meat products: Quality indicators of meat products. , 2022, , 31-50.		0
44	Oleuropein from olive leaf extracts and extra-virgin olive oil provides distinctive phenolic profiles and modulation of microbiota in the large intestine. Food Chemistry, 2022, 380, 132187.	8.2	11
45	Effect of ultrasound application on the growth of <i>S. xylosum</i> inoculated in by-products from the poultry industry. Current Research in Food Science, 2022, 5, 345-350.	5.8	4
46	Sustainable Electroporator for Continuous Pasteurisation: Design and Performance Evaluation with Orange Juice. Sustainability, 2022, 14, 1896.	3.2	3
47	Effect of the various fats on the structural characteristics of the hard dough biscuit. LWT - Food Science and Technology, 2022, 159, 113227.	5.2	10
48	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
49	Comparative Analysis of Statistical and Supervised Learning Models for Freshness Assessment of Oyster Mushrooms. Food Analytical Methods, 2022, 15, 917-939.	2.6	12
50	Protein Oxidation in Muscle Foods: A Comprehensive Review. Antioxidants, 2022, 11, 60.	5.1	97
51	Fatty acids. , 2022, , 257-286.		1
52	Replacement of saturated fat by healthy oils to improve nutritional quality of meat products. , 2022, , 461-487.		0
53	Lipid oxidation of marine oils. , 2022, , 105-125.		0
54	Fat and fatty acids. , 2022, , 155-172.		0

#	ARTICLE	IF	CITATIONS
55	Plant source: Vegetable oils. , 2022, , 69-85.		0
56	Introduction and classification of lipids. , 2022, , 1-16.		0
57	Marine sources: Fish, shellfish, and algae. , 2022, , 51-68.		0
58	Application of bio-inspired optimization algorithms in food processing. Current Research in Food Science, 2022, 5, 432-450.	5.8	21
59	Fatty Acids. , 2022, , 41-52.		2
60	Encapsulation techniques to increase lipid stability. , 2022, , 413-459.		3
61	Animal source: Meat, subcutaneous fat, milk, and dairy products. , 2022, , 19-50.		1
62	Lipid oxidation of animal fat. , 2022, , 89-103.		1
63	Lipid oxidation of vegetable oils. , 2022, , 127-152.		3
64	Role of Food Hydrocolloids as Antioxidants along with Modern Processing Techniques on the Surimi Protein Gel Textural Properties, Developments, Limitation and Future Perspectives. Antioxidants, 2022, 11, 486.	5.1	20
65	Use of Healthy Emulsion Hydrogels to Improve the Quality of Pork Burgers. Foods, 2022, 11, 596.	4.3	21
66	Chemometric Valorization of Strawberry (Fragaria x ananassa Duch.) cv. "Albion"™ for the Production of Functional Juice: The Impact of Physicochemical, Toxicological, Sensory, and Bioactive Value. Foods, 2022, 11, 640.	4.3	9
67	Finding Biomarkers in Antioxidant Molecular Mechanisms for Ensuring Food Safety of Bivalves Threatened by Marine Pollution. Antioxidants, 2022, 11, 369.	5.1	7
68	Effect of Breed and Finishing Diet on Chemical Composition and Quality Parameters of Meat from Burguete and Jaca Navarra Foals. Animals, 2022, 12, 568.	2.3	5
69	Livestock Management for the Delivery of Ecosystem Services in Fire-Prone Shrublands of Atlantic Iberia. Sustainability, 2022, 14, 2775.	3.2	10
70	A Review on the Commonly Used Methods for Analysis of Physical Properties of Food Materials. Applied Sciences (Switzerland), 2022, 12, 2004.	2.5	9
71	Nutritional Profile of Donkey and Horse Meat: Effect of Muscle and Aging Time. Animals, 2022, 12, 746.	2.3	3
72	Bioactive Peptide Fractions from Collagen Hydrolysate of Common Carp Fish Byproduct: Antioxidant and Functional Properties. Antioxidants, 2022, 11, 509.	5.1	28

#	ARTICLE	IF	CITATIONS
73	Application of emerging technologies to obtain legume protein isolates with improved techno-functional properties and health effects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2200-2232.	11.7	20
74	Detailed Chemical Characterization and Biological Propensities of <i>Malabaila lasiocarpa</i> Extracts: An Endemic Plant to Turkey. <i>Chemistry and Biodiversity</i> , 2022, 19, .	2.1	1
75	Development of Artificial Vision System for Quality Assessment of Oyster Mushrooms. <i>Food Analytical Methods</i> , 2022, 15, 1663-1676.	2.6	7
76	A proteomic approach for in-depth characterization and understanding the impact of immunocastration on dry-cured ham of male and female pigs. <i>Food Research International</i> , 2022, 154, 111020.	6.2	2
77	Combined effects of calcium alginate coating and <i>Artemisia fragrans</i> essential oil on chicken breast meat quality. <i>Food Science and Nutrition</i> , 2022, 10, 2505-2515.	3.4	9
78	The Effect of Mild and Strong Heat Treatments on In vitro Antioxidant Properties of Barley (<i>Hordeum</i>) Tj ETQq0 0 0,rgBT /Overlock 10 Tf	2.8	4
79	A systematic review of the concentration of potentially toxic elements in fish from the Persian Gulf: A health risk assessment study. <i>Food and Chemical Toxicology</i> , 2022, 163, 112968.	3.6	9
80	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
81	Active gelatin/cress seed gum-based films reinforced with chitosan nanoparticles encapsulating pomegranate peel extract: Preparation and characterization. <i>Food Hydrocolloids</i> , 2022, 129, 107620.	10.7	64
82	Effect of Traditional Cooking and In Vitro Gastrointestinal Digestion of the Ten Most Consumed Beans from the Fabaceae Family in Thailand on Their Phytochemicals, Antioxidant and Anti-Diabetic Potentials. <i>Plants</i> , 2022, 11, 67.	3.5	5
83	Influence of the Mixture of Carrageenan Oligosaccharides and Egg White Protein on the Gelation Properties of <i>Culter alburnus</i> Myofibrillar Protein under Repeated Freezing-Thawing Cycles. <i>Antioxidants</i> , 2022, 11, 32.	5.1	10
84	In Search of Antioxidant Peptides from Porcine Liver Hydrolysates Using Analytical and Peptidomic Approach. <i>Antioxidants</i> , 2022, 11, 27.	5.1	4
85	Novel Techniques for Microbiological Safety in Meat and Fish Industries. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 319.	2.5	8
86	Improving oxidative stability of foods with apple-derived polyphenols. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 296-320.	11.7	21
87	Reformulation of Traditional Fermented Tea Sausage Utilizing Novel (Digital) Methods of Analysis. <i>Foods</i> , 2022, 11, 1090.	4.3	3
88	The Impacts of <i>Lactiplantibacillus plantarum</i> on the Functional Properties of Fermented Foods: A Review of Current Knowledge. <i>Microorganisms</i> , 2022, 10, 826.	3.6	40
89	Nutritional and Antioxidant Properties of <i>Moringa oleifera</i> Leaves in Functional Foods. <i>Foods</i> , 2022, 11, 1107.	4.3	40
90	Development of Healthier and Functional Dry Fermented Sausages: Present and Future. <i>Foods</i> , 2022, 11, 1128.	4.3	17

#	ARTICLE	IF	CITATIONS
91	Natural Bioactive Compounds Targeting Histone Deacetylases in Human Cancers: Recent Updates. <i>Molecules</i> , 2022, 27, 2568.	3.8	12
92	Quality Assessment of Tindora (<i>Coccinia indica</i>) Using Poincare Plot and Cartesian Quadrant Analysis. <i>Food Analytical Methods</i> , 2022, 15, 2357-2371.	2.6	2
93	Moringa (<i>Moringa oleifera</i> Lam.) polysaccharides: Extraction, characterization, bioactivities, and industrial application. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 763-778.	7.5	40
94	Characterization of volatile compounds of cooked wild Iberian red deer meat extracted with solid phase microextraction and analysed by capillary gas chromatography - mass spectrometry. <i>LWT - Food Science and Technology</i> , 2022, 163, 113472.	5.2	7
95	Functional and Nutraceutical Significance of Amla (<i>Phyllanthus emblica</i> L.): A Review. <i>Antioxidants</i> , 2022, 11, 816.	5.1	35
96	Apitherapy and Periodontal Disease: Insights into In Vitro, In Vivo, and Clinical Studies. <i>Antioxidants</i> , 2022, 11, 823.	5.1	8
97	Application of metabolomics to decipher the role of bioactive compounds in plant and animal foods. <i>Current Opinion in Food Science</i> , 2022, 46, 100851.	8.0	8
98	<i>Moringa oleifera</i> Lam. seed proteins: Extraction, preparation of protein hydrolysates, bioactivities, functional food properties, and industrial application. <i>Food Hydrocolloids</i> , 2022, 131, 107791.	10.7	20
99	Flavonoid Profiles and Antioxidant Potential of <i>Monochoria angustifolia</i> (G. X. Wang) Boonkerd & Tungmunnithum, a New Species from the Genus <i>Monochoria</i> C. Presl. <i>Antioxidants</i> , 2022, 11, 952.	5.1	1
100	Phytochemical Analysis, α -Glucosidase and α -Amylase Inhibitory Activities and Acute Toxicity Studies of Extracts from Pomegranate (<i>Punica granatum</i>) Bark, a Valuable Agro-Industrial By-Product. <i>Foods</i> , 2022, 11, 1353.	4.3	17
101	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. <i>Food Research International</i> , 2022, 157, 111322.	6.2	38
102	Introducing Three New Fruit-Scented Mints to Farmlands: Insights on Drug Yield, Essential-Oil Quality, and Antioxidant Properties. <i>Antioxidants</i> , 2022, 11, 866.	5.1	11
103	Use of <i>Hibiscus sabdariffa</i> Calyxes in Meat Products. <i>Frontiers in Animal Science</i> , 2022, 3, .	1.9	3
104	Detection and inhibition of <i>Clostridium botulinum</i> in some Egyptian fish products by probiotics cell-free supernatants as bio-preservation agents. <i>LWT - Food Science and Technology</i> , 2022, 163, 113603.	5.2	15
105	Assessment of Bioactive Compounds, Physicochemical Properties, and Microbial Attributes of Hot Air-Dried Mango Seed Kernel Powder: an Approach for Quality and Safety Evaluation of Hot Air-Dried Mango Seed Kernel Powder. <i>Food Analytical Methods</i> , 2022, 15, 2675-2690.	2.6	7
106	A Comparative Study of Milk Fat Extracted from the Milk of Different Goat Breeds in China: Fatty Acids, Triacylglycerols and Thermal and Spectroscopic Characterization. <i>Biomolecules</i> , 2022, 12, 730.	4.0	2
107	Selenium Nanoparticles (Se-NPs) Alleviates Salinity Damages and Improves Phytochemical Characteristics of Pineapple Mint (<i>Mentha suaveolens</i> Ehrh.). <i>Plants</i> , 2022, 11, 1384.	3.5	15
108	Functional and Clean Label Dry Fermented Meat Products: Phytochemicals, Bioactive Peptides, and Conjugated Linoleic Acid. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5559.	2.5	6

#	ARTICLE	IF	CITATIONS
109	Chitosan/Calcium-Alginate Encapsulated Flaxseed Oil on Dairy Cattle Diet: In Vitro Fermentation and Fatty Acid Biohydrogenation. <i>Animals</i> , 2022, 12, 1400.	2.3	3
110	Can the Introduction of Different Olive Cakes Affect the Carcass, Meat and Fat Quality of Bãsaró Pork?. <i>Foods</i> , 2022, 11, 1650.	4.3	6
111	Natural Sources, Pharmacological Properties, and Health Benefits of Daucosterol: Versatility of Actions. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5779.	2.5	11
112	Bioactive potential of beetroot (<i>Beta vulgaris</i>). <i>Food Research International</i> , 2022, 158, 111556.	6.2	14
113	Natural Sources and Pharmacological Properties of Pinosylvin. <i>Plants</i> , 2022, 11, 1541.	3.5	16
114	Determination and Comparison of Phytochemicals, Phenolics, and Flavonoids in <i>Solanum lycopersicum</i> Using FTIR Spectroscopy. <i>Food Analytical Methods</i> , 2022, 15, 2931-2939.	2.6	3
115	Production of Collagens and Protein Hydrolysates with Antimicrobial and Antioxidant Activity from Sheep Slaughter By-Products. <i>Antioxidants</i> , 2022, 11, 1173.	5.1	6
116	Octenyl Succinic Anhydride Modified Pearl Millet Starches: An Approach for Development of Films/Coatings. <i>Polymers</i> , 2022, 14, 2478.	4.5	2
117	Co-Application of TiO ₂ Nanoparticles and Arbuscular Mycorrhizal Fungi Improves Essential Oil Quantity and Quality of Sage (<i>Salvia officinalis</i> L.) in Drought Stress Conditions. <i>Plants</i> , 2022, 11, 1659.	3.5	26
118	Influence of Konjac oligo-glucomannan as cryoprotectant on physicochemical and structural properties of silver carp surimi during fluctuated frozen storage. <i>LWT - Food Science and Technology</i> , 2022, 164, 113641.	5.2	15
119	Current trends in proteomic development towards milk and dairy products. , 2022, , 201-222.		0
120	IntroductionFood proteomics: technological advances, current applications and future perspectives. , 2022, , 1-12.		0
121	Digital Evaluation of Nitrite-Reduced âœKulenâœFermented Sausage Quality. <i>Journal of Food Quality</i> , 2022, 2022, 1-12.	2.6	1
122	Application of Electrolyzed Water in the Food Industry: A Review. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 6639.	2.5	17
123	Introducing Mediterranean Lupins in Lamb Diets: Effects on Carcass Composition, Meat Quality, and Intramuscular Fatty Acid Profile. <i>Animals</i> , 2022, 12, 1758.	2.3	0
124	Meat 4.0: Principles and Applications of Industry 4.0 Technologies in the Meat Industry. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 6986.	2.5	27
125	An In-Depth Study on the Metabolite Profile and Biological Properties of <i>Primula auriculata</i> Extracts: A Fascinating Sparkle on the Way from Nature to Functional Applications. <i>Antioxidants</i> , 2022, 11, 1377.	5.1	12
126	The Russia-Ukraine Conflict: Its Implications for the Global Food Supply Chains. <i>Foods</i> , 2022, 11, 2098.	4.3	138

#	ARTICLE	IF	CITATIONS
127	Effects of Seed Roasting Temperature on Sesame Oil Fatty Acid Composition, Lignan, Sterol and Tocopherol Contents, Oxidative Stability and Antioxidant Potential for Food Applications. <i>Molecules</i> , 2022, 27, 4508.	3.8	16
128	Allergen30: Detecting Food Items with Possible Allergens Using Deep Learning-Based Computer Vision. <i>Food Analytical Methods</i> , 2022, 15, 3045-3078.	2.6	7
129	Biodegradable active, intelligent, and smart packaging materials for food applications. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100903.	7.5	37
130	Effect of the non-covalent and covalent interactions between proteins and mono- or di-glucoside anthocyanins on β -lactoglobulin-digestibility. <i>Food Hydrocolloids</i> , 2022, 133, 107952.	10.7	10
131	Challenges to reduce or replace NaCl by chloride salts in meat products made from whole pieces – a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2194-2206.	10.3	41
132	Green technologies as a strategy to reduce NaCl and phosphate in meat products: an overview. <i>Current Opinion in Food Science</i> , 2021, 40, 1-5.	8.0	57
133	Microencapsulation of healthier oils: an efficient strategy to improve the lipid profile of meat products. <i>Current Opinion in Food Science</i> , 2021, 40, 6-12.	8.0	46
134	Inclusion of seaweeds as healthy approach to formulate new low-salt meat products. <i>Current Opinion in Food Science</i> , 2021, 40, 20-25.	8.0	48
135	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
136	Peptidomic analysis of antioxidant peptides from porcine liver hydrolysates using SWATH-MS. <i>Journal of Proteomics</i> , 2021, 232, 104037.	2.4	13
137	Beetroot and radish powders as natural nitrite source for fermented dry sausages. <i>Meat Science</i> , 2021, 171, 108275.	5.5	53
138	Combined effects of β -polylysine and β -polylysine nanoparticles with plant extracts on the shelf life and quality characteristics of nitrite-free frankfurter-type sausages. <i>Meat Science</i> , 2021, 172, 108318.	5.5	49
139	Molecular signatures of beef tenderness: Underlying mechanisms based on integromics of protein biomarkers from multi-platform proteomics studies. <i>Meat Science</i> , 2021, 172, 108311.	5.5	83
140	Red pitaya extract as natural antioxidant in pork patties with total replacement of animal fat. <i>Meat Science</i> , 2021, 171, 108284.	5.5	44
141	Dietary inclusion of <i>Durvillaea antarctica</i> meal and rapeseed (<i>Brassica napus</i>) oil on growth, feed utilization and fillet quality of rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Aquaculture</i> , 2021, 530, 735882.	3.5	13
142	Edible mushrooms as a novel trend in the development of healthier meat products. <i>Current Opinion in Food Science</i> , 2021, 37, 118-124.	8.0	58
143	Covid-19 pandemic effects on food safety - Multi-country survey study. <i>Food Control</i> , 2021, 122, 107800.	5.5	84
144	Effects of ultrasound emulsification on the properties of pork myofibrillar protein-fat mixed gel. <i>Food Chemistry</i> , 2021, 345, 128751.	8.2	37

#	ARTICLE	IF	CITATIONS
145	Artificial meat tenderization using plant cysteine proteases. <i>Current Opinion in Food Science</i> , 2021, 38, 177-188.	8.0	33
146	Cruciferous vegetables as sources of nitrate in meat products. <i>Current Opinion in Food Science</i> , 2021, 38, 1-7.	8.0	17
147	Radish powder and oregano essential oil as nitrite substitutes in fermented cooked sausages. <i>Food Research International</i> , 2021, 140, 109855.	6.2	26
148	Low-sodium dry-cured rabbit leg: A novel meat product with healthier properties. <i>Meat Science</i> , 2021, 173, 108372.	5.5	26
149	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
150	Ultrasound effect on salt reduction in meat products: a review. <i>Current Opinion in Food Science</i> , 2021, 38, 71-78.	8.0	43
151	Metallic-based salt substitutes to reduce sodium content in meat products. <i>Current Opinion in Food Science</i> , 2021, 38, 21-31.	8.0	52
152	Insight into the effects of coconut kernel fiber on the functional and microstructural properties of myofibrillar protein gel system. <i>LWT - Food Science and Technology</i> , 2021, 138, 110745.	5.2	26
153	High-pressure processing in inactivation of <i>Salmonella</i> spp. in food products. <i>Trends in Food Science and Technology</i> , 2021, 107, 31-37.	15.1	34
154	Foodomics in meat quality. <i>Current Opinion in Food Science</i> , 2021, 38, 79-85.	8.0	42
155	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
156	Pre-emulsified linseed oil as animal fat replacement in sheep meat sausages: Microstructure and physicochemical properties. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	2.0	8
157	Characterization of crude extract prepared from Indian curd and its potential as a biopreservative. <i>Food Science and Technology International</i> , 2021, 27, 313-325.	2.2	2
158	Optimization of the Amount of ZnO, CuO, and Ag Nanoparticles on Antibacterial Properties of Low-Density Polyethylene (LDPE) Films Using the Response Surface Method. <i>Food Analytical Methods</i> , 2021, 14, 98-107.	2.6	14
159	How do culinary methods affect quality and oral processing characteristics of pork ham?. <i>Journal of Texture Studies</i> , 2021, 52, 36-44.	2.5	26
160	Influence of High-Pressure Processing on the Nutritional Changes of Treated Foods. , 2021, , 74-86.		2
161	Supercritical CO ₂ for the drying and microbial inactivation of apple™s slices. <i>Drying Technology</i> , 2021, 39, 259-267.	3.1	12
162	Strategies to increase the shelf life of meat and meat products with phenolic compounds. <i>Advances in Food and Nutrition Research</i> , 2021, 98, 171-205.	3.0	16

#	ARTICLE	IF	CITATIONS
163	Sonocrystallization. , 2021, , 299-316.		0
164	Packaging Systems. , 2021, , 49-69.		1
165	Ultrasound as a preservation technique. , 2021, , 39-54.		0
166	Dynamics and innovative technologies affecting diets: implications on global food and nutrition security. , 2021, , 257-276.		0
167	Natural colorants improved the physicochemical and sensorial properties of frozen Brazilian sausage (linguiça) with reduced nitrite. Scientia Agricola, 2021, 78, .	1.2	10
168	Anti-tumour activity of deer growing antlers and its potential applications in the treatment of malignant gliomas. Scientific Reports, 2021, 11, 42.	3.3	23
169	The Influence of Static and Multi-Pulsed Pressure Processing on the Enzymatic and Physico-Chemical Quality, and Antioxidant Potential of Carrot Juice During Refrigerated Storage. Food and Bioprocess Technology, 2021, 14, 52-64.	4.7	11
170	Introduction to food fraud. , 2021, , 1-30.		1
171	Modeling approaches to optimize the recovery of polyphenols using ultrasound-assisted extraction. , 2021, , 15-38.		2
172	Pulsed Electric Fields in Sustainable Food. , 2021, , 125-144.		1
173	Plant Extracts Obtained with Green Solvents as Natural Antioxidants in Fresh Meat Products. Antioxidants, 2021, 10, 181.	5.1	64
174	Pectooligosaccharides as Emerging Functional Ingredients: Sources, Extraction Technologies, and Biological Activities. , 2021, , 71-92.		1
175	Exploring the Interactions Between Caffeic Acid and Human Serum Albumin Using Spectroscopic and Molecular Docking Techniques. Polish Journal of Food and Nutrition Sciences, 2021, , 69-77.	1.7	39
176	Microbial deterioration of lamb meat from European local breeds as affected by its intrinsic properties. Small Ruminant Research, 2021, 195, 106298.	1.2	4
177	Comparative Studies on the Fatty Acid Profile and Volatile Compounds of Fallow Deer and Beef Fermented Sausages without Nitrite Produced with the Addition of Acid Whey. Applied Sciences (Switzerland), 2021, 11, 1320.	2.5	14
178	The Application of Supercritical Fluids Technology to Recover Healthy Valuable Compounds from Marine and Agricultural Food Processing By-Products: A Review. Processes, 2021, 9, 357.	2.8	31
179	Effect of Chitosan Coating Incorporated with Artemisia fragrans Essential Oil on Fresh Chicken Meat during Refrigerated Storage. Polymers, 2021, 13, 716.	4.5	37
180	Effect of Breed and Finishing Diet on Growth Parameters and Carcass Quality Characteristics of Navarre Autochthonous Foals. Animals, 2021, 11, 488.	2.3	5

#	ARTICLE	IF	CITATIONS
181	Effect of NaCl Partial Replacement by Chloride Salts on Physicochemical Characteristics, Volatile Compounds and Sensorial Properties of Dry-Cured Deer Cecina. <i>Foods</i> , 2021, 10, 669.	4.3	17
182	Effects of Camu-Camu (<i>Myrciaria dubia</i>) Powder on the Physicochemical and Kinetic Parameters of Deteriorating Microorganisms and <i>Salmonella enterica</i> Subsp. <i>enterica</i> Serovar Typhimurium in Refrigerated Vacuum-Packed Ground Beef. <i>Agriculture (Switzerland)</i> , 2021, 11, 252.	3.1	2
183	The Perspective of Croatian Old Apple Cultivars in Extensive Farming for the Production of Functional Foods. <i>Foods</i> , 2021, 10, 708.	4.3	14
184	Healthy beef burgers: Effect of animal fat replacement by algal and wheat germ oil emulsions. <i>Meat Science</i> , 2021, 173, 108396.	5.5	54
185	Active Polypropylene-Based Films Incorporating Combined Antioxidants and Antimicrobials: Preparation and Characterization. <i>Foods</i> , 2021, 10, 722.	4.3	11
186	Physicochemical, Thermal and Rheological Properties of Pectin Extracted from Sugar Beet Pulp Using Subcritical Water Extraction Process. <i>Molecules</i> , 2021, 26, 1413.	3.8	18
187	Effect of Chitosan Nanoemulsion on Enhancing the Phytochemical Contents, Health-Promoting Components, and Shelf Life of Raspberry (<i>Rubus sanctus</i> Schreber). <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2224.	2.5	36
188	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
189	Effect of finishing diet on carcass characteristics and meat quality of Mos cockerel. <i>Spanish Journal of Agricultural Research</i> , 2021, 19, e0601.	0.6	3
190	A Review on Health-Promoting, Biological, and Functional Aspects of Bioactive Peptides in Food Applications. <i>Biomolecules</i> , 2021, 11, 631.	4.0	78
191	Health benefits, extraction and development of functional foods with curcuminoids. <i>Journal of Functional Foods</i> , 2021, 79, 104392.	3.4	41
192	Quality and stability of cooked sausages made from turkey meat affected by the white striping myopathy. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15555.	2.0	0
193	Effect of NaCl Replacement by other Salts on the Quality of Bãsaros Pork Sausages (PGI Chouriãsa de Tj ETQq1 1 0,784314 rgBT /Ove	4.3	14
194	Edible Mushrooms as Functional Ingredients for Development of Healthier and More Sustainable Muscle Foods: A Flexitarian Approach. <i>Molecules</i> , 2021, 26, 2463.	3.8	81
195	Omega-3-Rich Oils from Marine Side Streams and Their Potential Application in Food. <i>Marine Drugs</i> , 2021, 19, 233.	4.6	19
196	Effect of <i>Aloysia citrodora</i> Essential Oil on Biochemicals, Antioxidant Characteristics, and Shelf Life of Strawberry Fruit during Storage. <i>Metabolites</i> , 2021, 11, 256.	2.9	8
197	The role of phenolic compounds against <i>Listeria monocytogenes</i> in food. A review. <i>Trends in Food Science and Technology</i> , 2021, 110, 385-392.	15.1	49
198	Impact of hurdle technologies and low temperatures during ripening on the production of nitrate-free pork salami: A microbiological and metabolomic comparison. <i>LWT - Food Science and Technology</i> , 2021, 141, 110939.	5.2	11

#	ARTICLE	IF	CITATIONS
199	Oxidative Stability and Antioxidant Activity in Canned Eels: Effect of Processing and Filling Medium. <i>Foods</i> , 2021, 10, 790.	4.3	10
200	Strategies to improve the nutritional value of meat products: incorporation of bioactive compounds, reduction or elimination of harmful components and alternative technologies. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6142-6156.	2.7	19
201	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
202	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
203	Quality Characteristics of Semi-Moist Apricot-Cornflakes: Effect of Different Composite Coating Application and Storage Time. <i>Coatings</i> , 2021, 11, 516.	2.6	2
204	Recent advantage of interactions of protein-flavor in foods: Perspective of theoretical models, protein properties and extrinsic factors. <i>Trends in Food Science and Technology</i> , 2021, 111, 405-425.	15.1	83
205	Quality attributes of lamb meat from European breeds: Effects of intrinsic properties and storage. <i>Small Ruminant Research</i> , 2021, 198, 106354.	1.2	4
206	24-Epibrasinolide Modulates the Vase Life of Lisianthus Cut Flowers by Modulating ACC Oxidase Enzyme Activity and Physiological Responses. <i>Plants</i> , 2021, 10, 995.	3.5	6
207	Chitosan Nanoparticles as a Promising Nanomaterial for Encapsulation of Pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock	4.1	62
208	Antimicrobial Polyamide-Alginate Casing Incorporated with Nisin and $\hat{\mu}$ -Polylysine Nanoparticles Combined with Plant Extract for Inactivation of Selected Bacteria in Nitrite-Free Frankfurter-Type Sausage. <i>Foods</i> , 2021, 10, 1003.	4.3	19
209	Dry-Aged Beef Steaks: Effect of Dietary Supplementation with Pinus taeda Hydrolyzed Lignin on Sensory Profile, Colorimetric and Oxidative Stability. <i>Foods</i> , 2021, 10, 1080.	4.3	9
210	Physicochemical composition and nutritional properties of foal burgers enhanced with healthy oil emulsion hydrogels. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6182-6191.	2.7	26
211	Partial replacement of fat and salt in liver pÃctÃ© by addition of <i>Agaricus bisporus</i> and <i>Pleurotus ostreatus</i> flour. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6171-6181.	2.7	13
212	Whole Fish Powder Snacks: Evaluation of Structural, Textural, Pasting, and Water Distribution Properties. <i>Sustainability</i> , 2021, 13, 6010.	3.2	8
213	Encapsulation of Bioactive Phytochemicals in Plant-Based Matrices and Application as Additives in Meat and Meat Products. <i>Molecules</i> , 2021, 26, 3984.	3.8	22
214	A Systematic Review of Biosynthesized Metallic Nanoparticles as a Promising Anti-Cancer-Strategy. <i>Cancers</i> , 2021, 13, 2818.	3.7	75
215	Recent Research Advances in Meat Products. <i>Foods</i> , 2021, 10, 1303.	4.3	12
216	Therapeutic Potential of Date Palm against Human Infertility: A Review. <i>Metabolites</i> , 2021, 11, 408.	2.9	31

#	ARTICLE	IF	CITATIONS
217	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. <i>Marine Drugs</i> , 2021, 19, 374.	4.6	14
218	Review on characteristics of trained sensory panels in food science. <i>Journal of Texture Studies</i> , 2021, 52, 501-509.	2.5	30
219	É-polylysine coating with stinging nettle extract for fresh beef preservation. <i>Meat Science</i> , 2021, 176, 108474.	5.5	39
220	Influence of the Production System (Intensive vs. Extensive) at Farm Level on Proximate Composition and Volatile Compounds of Portuguese Lamb Meat. <i>Foods</i> , 2021, 10, 1450.	4.3	13
221	Bioactive Compounds from Mangrove Endophytic Fungus and Their Uses for Microorganism Control. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 455.	3.5	26
222	Effects of bromelain on the quality of smoked salted duck. <i>Food Science and Nutrition</i> , 2021, 9, 4473-4483.	3.4	4
223	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. <i>Molecules</i> , 2021, 26, 3880.	3.8	30
224	Proteomic Advances in Milk and Dairy Products. <i>Molecules</i> , 2021, 26, 3832.	3.8	19
225	Nutritional aspects, flavour profile and health benefits of crab meat based novel food products and valorisation of processing waste to wealth: A review. <i>Trends in Food Science and Technology</i> , 2021, 112, 252-267.	15.1	46
226	Fruit and Agro-Industrial Waste Extracts as Potential Antimicrobials in Meat Products: A Brief Review. <i>Foods</i> , 2021, 10, 1469.	4.3	13
227	Heterocyclic Aromatic Amines in Meat: Formation, Isolation, Risk Assessment, and Inhibitory Effect of Plant Extracts. <i>Foods</i> , 2021, 10, 1466.	4.3	57
228	Sodium reformulation and its impact on oxidative stability and sensory quality of dry-cured rabbit legs. <i>Meat Science</i> , 2021, 177, 108485.	5.5	2
229	Evolution of volatile compounds during dry-cured deer loin processing. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6204-6213.	2.7	4
230	Ovalbumin and Kappa-Carrageenan Mixture Suppresses the Oxidative and Structural Changes in the Myofibrillar Proteins of Grass Carp (<i>Ctenopharyngodon idella</i>) during Frozen Storage. <i>Antioxidants</i> , 2021, 10, 1186.	5.1	31
231	Satiety from healthier and functional foods. <i>Trends in Food Science and Technology</i> , 2021, 113, 397-410.	15.1	22
232	Recent advances in the extraction of polyphenols from eggplant and their application in foods. <i>LWT - Food Science and Technology</i> , 2021, 146, 111381.	5.2	15
233	Characterization of volatile profile of longissimus thoracis et lumborum muscle from Castellana and INRA 401 lambs reared under commercial conditions. <i>Small Ruminant Research</i> , 2021, 200, 106396.	1.2	4
234	Encapsulation of Curcumin in Persian Gum Nanoparticles: An Assessment of Physicochemical, Sensory, and Nutritional Properties. <i>Coatings</i> , 2021, 11, 841.	2.6	8

#	ARTICLE	IF	CITATIONS
235	SWATH-MS Quantitative Proteomic Analysis of Deer Antler from Two Regenerating and Mineralizing Sections. <i>Biology</i> , 2021, 10, 679.	2.8	3
236	ACE Inhibitory Peptides from <i>Bellamyia bengalensis</i> Protein Hydrolysates: In Vitro and In Silico Molecular Assessment. <i>Processes</i> , 2021, 9, 1316.	2.8	4
237	Fatty acid composition of lamb meat from Italian and German local breeds. <i>Small Ruminant Research</i> , 2021, 200, 106384.	1.2	19
238	Interaction of Bioactive Mono-Terpenes with Egg Yolk on Ice Cream Physicochemical Properties. <i>Foods</i> , 2021, 10, 1686.	4.3	2
239	Color assessment of the eggs using computer vision system and Minolta colorimeter. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5097-5112.	3.2	6
240	Chitosan-Phenylalanine Nanoparticles (Cs-Phe Nps) Extend the Postharvest Life of Persimmon (<i>Diospyros kaki</i>) Fruits under Chilling Stress. <i>Coatings</i> , 2021, 11, 819.	2.6	25
241	Refractance window (RW) concentration of milk—Part II: Computer vision approach for optimizing microbial and sensory qualities. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15702.	2.0	4
242	The Relationship between Lipid Content in Ground Beef Patties with Rate of Discoloration and Lipid Oxidation during Simulated Retail Display. <i>Foods</i> , 2021, 10, 1982.	4.3	7
243	Influence of feeding system on <i>Longissimus thoracis et lumborum</i> volatile compounds of an Iberian local lamb breed. <i>Small Ruminant Research</i> , 2021, 201, 106417.	1.2	5
244	Incorporation of Low Molecular Weight Chitosan in a Low-Fat Beef Burger: Assessment of Technological Quality and Oxidative Stability. <i>Foods</i> , 2021, 10, 1959.	4.3	12
245	Proteomic Advances in Cereal and Vegetable Crops. <i>Molecules</i> , 2021, 26, 4924.	3.8	10
246	Natural Antioxidants from Endemic Leaves in the Elaboration of Processed Meat Products: Current Status. <i>Antioxidants</i> , 2021, 10, 1396.	5.1	14
247	Effects of the Mixture of Xylooligosaccharides and Egg White Protein on the Physicochemical Properties, Conformation, and Gel-Forming Ability of <i>Culter alburnus</i> Myofibrillar Protein during Multiple Freeze—Thaw Cycles. <i>Foods</i> , 2021, 10, 2007.	4.3	7
248	The Antioxidant Effect of Colombian Berry (<i>Vaccinium meridionale</i> Sw.) Extracts to Prevent Lipid Oxidation during Pork Patties Shelf-Life. <i>Antioxidants</i> , 2021, 10, 1290.	5.1	13
249	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , 2021, 9, 1406.	2.8	71
250	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. <i>Foods</i> , 2021, 10, 1823.	4.3	20
251	Linking the Phytochemicals and the α -Glucosidase and α -Amylase Enzyme Inhibitory Effects of <i>Nigella sativa</i> Seed Extracts. <i>Foods</i> , 2021, 10, 1818.	4.3	26
252	Assessment of Stress by Serum Biomarkers in Calves and Their Relationship to Ultimate pH as an Indicator of Meat Quality. <i>Animals</i> , 2021, 11, 2291.	2.3	5

#	ARTICLE	IF	CITATIONS
253	Use of Meat-Bone Paste to Develop Calcium-Enriched Liver Pâté. <i>Foods</i> , 2021, 10, 2042.	4.3	11
254	Use of olive oil as fat replacer in meat emulsions. <i>Current Opinion in Food Science</i> , 2021, 40, 179-186.	8.0	29
255	Impact of pulsed light processing technology on phenolic compounds of fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2021, 115, 1-11.	15.1	28
256	Effect of Increased Salt Water Intake on the Production and Composition of Dairy Goat Milk. <i>Animals</i> , 2021, 11, 2642.	2.3	6
257	Influence of Murta (<i>Ugni molinae</i> Turcz) Powder on the Frankfurters Quality. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8610.	2.5	3
258	Beta vulgaris as a Natural Nitrate Source for Meat Products: A Review. <i>Foods</i> , 2021, 10, 2094.	4.3	10
259	Improving the Berry Quality and Antioxidant Potential of Flame Seedless Grapes by Foliar Application of Chitosan-Phenylalanine Nanocomposites (CS-Phe NCs). <i>Nanomaterials</i> , 2021, 11, 2287.	4.1	10
260	Colour assessment of milk and milk products using computer vision system and colorimeter. <i>International Dairy Journal</i> , 2021, 120, 105084.	3.0	25
261	Improvement of the Performance of Chitosan-Aloe vera Coatings by Adding Beeswax on Postharvest Quality of Mango Fruit. <i>Foods</i> , 2021, 10, 2240.	4.3	17
262	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
263	Pork liver protein hydrolysates as extenders of pork patties shelf-life. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6246-6257.	2.7	1
264	Quantitative proteomic analysis of beef tenderness of Piemontese young bulls by SWATH-MS. <i>Food Chemistry</i> , 2021, 356, 129711.	8.2	16
265	Recent advances in meat color research. <i>Current Opinion in Food Science</i> , 2021, 41, 81-87.	8.0	108
266	Changes in the chemical and sensory profile of ripened Italian salami following the addition of different microbial starters. <i>Meat Science</i> , 2021, 180, 108584.	5.5	34
267	Current perspectives in cell-based approaches towards the definition of the antioxidant activity in food. <i>Trends in Food Science and Technology</i> , 2021, 116, 232-243.	15.1	26
268	Relationship between volatile organic compounds, free amino acids, and sensory profile of smoked bacon. <i>Meat Science</i> , 2021, 181, 108596.	5.5	41
269	Dark-cutting beef: A brief review and an integromics meta-analysis at the proteome level to decipher the underlying pathways. <i>Meat Science</i> , 2021, 181, 108611.	5.5	40
270	Influence of gelatin/guar gum mixture on the rheological and textural properties of restructured ricotta cheese. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100162.	2.6	8

#	ARTICLE	IF	CITATIONS
271	The potential of <i>Moringa oleifera</i> in food formulation: a promising source of functional compounds with health-promoting properties. <i>Current Opinion in Food Science</i> , 2021, 42, 257-269.	8.0	23
272	Heterocyclic aromatic amines in cooked food: Toxicology and analysis. , 2021, , 421-460.		0
273	Recent Discoveries in the Field of Lipid Bio-Based Ingredients for Meat Processing. <i>Molecules</i> , 2021, 26, 190.	3.8	31
274	Application of Pomegranate by-Products in Muscle Foods: Oxidative Indices, Colour Stability, Shelf Life and Health Benefits. <i>Molecules</i> , 2021, 26, 467.	3.8	32
275	Development of fermented food products assisted by ultrasound. , 2021, , 275-298.		1
276	Mind the gap in the knowledge of the potential food applications of ultrasound based on its mechanism of action. , 2021, , 1-13.		1
277	Modern Food Production: Fundaments, Sustainability, and the Role of Technological Advances. , 2021, , 1-22.		2
278	Total Phenol Content and Antioxidant Activity of Different Celta Pig Carcass Locations as Affected by the Finishing Diet (Chestnuts or Commercial Feed). <i>Antioxidants</i> , 2021, 10, 5.	5.1	1
279	Structural and functional modification of food proteins by high power ultrasound and its application in meat processing. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1914-1933.	10.3	58
280	Total Phenol Content and Antioxidant Activity of Different Celta Pig Carcass Locations as Affected by the Finishing Diet (Chestnuts or Commercial Feed). <i>Antioxidants</i> , 2021, 10, 5.	5.1	21
281	Valorization of Wastewater from Table Olives: NMR Identification of Antioxidant Phenolic Fraction and Microwave Single-Phase Reaction of Sugary Fraction. <i>Antioxidants</i> , 2021, 10, 1652.	5.1	6
282	Comparison of the Effect of Enhancing Dry Fermented Sausages with <i>Salvia hispanica</i> and <i>Nigella sativa</i> Seed on Selected Physicochemical Properties Related to Food Safety during Processing. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 9181.	2.5	10
283	Effect of Different Processing Methods on Quality, Structure, Oxidative Properties and Water Distribution Properties of Fish Meat-Based Snacks. <i>Foods</i> , 2021, 10, 2467.	4.3	6
284	Phytochemical Profile, α -Glucosidase, and α -Amylase Inhibition Potential and Toxicity Evaluation of Extracts from <i>Citrus aurantium</i> (L) Peel, a Valuable By-Product from Northeastern Morocco. <i>Biomolecules</i> , 2021, 11, 1555.	4.0	24
285	Development, Fabrication and Performance Evaluation of Mango Pulp Extractor for Cottage Industry. <i>AgriEngineering</i> , 2021, 3, 827-839.	3.2	1
286	Natural Bioactive Compounds Targeting Epigenetic Pathways in Cancer: A Review on Alkaloids, Terpenoids, Quinones, and Isothiocyanates. <i>Nutrients</i> , 2021, 13, 3714.	4.1	32
287	A Year Following the Onset of the COVID-19 Pandemic: Existing Challenges and Ways the Food Industry Has Been Impacted. <i>Foods</i> , 2021, 10, 2389.	4.3	4
288	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

#	ARTICLE	IF	CITATIONS
289	A systematic review of clean-label alternatives to synthetic additives in raw and processed meat with a special emphasis on high-pressure processing (2018–2021). <i>Food Research International</i> , 2021, 150, 110792.	6.2	28
290	Drying of sliced tomato (<i>Lycopersicon esculentum</i> L.) by a novel halogen dryer: Effects of drying temperature on physical properties, drying kinetics, and energy consumption. <i>Journal of Food Process Engineering</i> , 2021, 44, e13624.	2.9	10
291	Preservation of meat products with natural antioxidants from rosemary. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 854, 012053.	0.3	2
292	Crosstalk during the Carbon–Nitrogen Cycle That Interlinks the Biosynthesis, Mobilization and Accumulation of Seed Storage Reserves. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12032.	4.1	13
293	Effect of Structurally Different Pectin on Dough Rheology, Structure, Pasting and Water Distribution Properties of Partially Meat-Based Sugar Snap Cookies. <i>Foods</i> , 2021, 10, 2692.	4.3	12
294	Application of Cornelian Cherry (<i>Cornus mas</i> L.) Peel in Probiotic Ice Cream: Functionality and Viability during Storage. <i>Antioxidants</i> , 2021, 10, 1777.	5.1	16
295	Edible Mushrooms as a Natural Source of Food Ingredient/Additive Replacer. <i>Foods</i> , 2021, 10, 2687.	4.3	34
296	Buffalo Milk as a Source of Probiotic Functional Products. <i>Microorganisms</i> , 2021, 9, 2303.	3.6	15
297	Cocoa Coproducts-Based and Walnut Oil Gelled Emulsion as Animal Fat Replacer and Healthy Bioactive Source in Beef Burgers. <i>Foods</i> , 2021, 10, 2706.	4.3	18
298	Potential Use of Elderberry (<i>Sambucus nigra</i> L.) as Natural Colorant and Antioxidant in the Food Industry. A Review. <i>Foods</i> , 2021, 10, 2713.	4.3	14
299	Exogenous Application of Proline and L-Cysteine Alleviates Internal Browning and Maintains Eating Quality of Cold Stored Flat “Maleki”™ Peach Fruits. <i>Horticulturae</i> , 2021, 7, 469.	2.8	10
300	Fatty Acid Composition and Volatile Profile of longissimus thoracis et lumborum Muscle from Burguete and Jaca Navarra Foals Fattened with Different Finishing Diets. <i>Foods</i> , 2021, 10, 2914.	4.3	5
301	Phytochemistry, Pharmacology, and Nutraceutical Profile of Carissa Species: An Updated Review. <i>Molecules</i> , 2021, 26, 7010.	3.8	15
302	Foodomic-Based Approach for the Control and Quality Improvement of Dairy Products. <i>Metabolites</i> , 2021, 11, 818.	2.9	6
303	Health Benefits and Pharmacological Properties of Carvone. <i>Biomolecules</i> , 2021, 11, 1803.	4.0	46
304	Characterization of Bioactive Phenolics and Antioxidant Capacity of Edible Bean Extracts of 50 Fabaceae Populations Grown in Thailand. <i>Foods</i> , 2021, 10, 3118.	4.3	12
305	Green Extraction of Antioxidant Flavonoids from Pigeon Pea (<i>Cajanus cajan</i> (L.) Millsp.) Seeds and Its Antioxidant Potentials Using Ultrasound-Assisted Methodology. <i>Molecules</i> , 2021, 26, 7557.	3.8	10
306	Comparative Study of Potato (<i>Solanum tuberosum</i> L.) and Sweet Potato (<i>Ipomoea batatas</i> L.): Evaluation of Proximate Composition, Polyphenol Content, Mineral and Antioxidant Activities. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11844.	2.5	4

#	ARTICLE	IF	CITATIONS
307	Role of Ovalbumin/β-Cyclodextrin in Improving Structural and Gelling Properties of Culter alburnus Myofibrillar Proteins during Frozen Storage. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11815.	2.5	5
308	Optimization of the Appearance Quality in CO ₂ Processed Ready-to-Eat Carrots through Image Analysis. <i>Foods</i> , 2021, 10, 2999.	4.3	3
309	Fatty acid composition, phytochemicals and antioxidant potential of Capparis spinosa sedes. <i>Grasas Y Aceites</i> , 2021, 72, e430.	0.9	1
310	Strategies to Increase the Value of Pomaces with Fermentation. <i>Fermentation</i> , 2021, 7, 299.	3.0	9
311	The Antioxidant Phytochemical Schisandrin A Promotes Neural Cell Proliferation and Differentiation after Ischemic Brain Injury. <i>Molecules</i> , 2021, 26, 7466.	3.8	14
312	Nitrate Is Nitrate: The Status Quo of Using Nitrate through Vegetable Extracts in Meat Products. <i>Foods</i> , 2021, 10, 3019.	4.3	16
313	Engineering of Liposome Structure to Enhance Physicochemical Properties of Spirulina plantensis Protein Hydrolysate: Stability during Spray-Drying. <i>Antioxidants</i> , 2021, 10, 1953.	5.1	15
314	Essential oils as natural preservatives for bakery products: Understanding the mechanisms of action, recent findings, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 310-321.	10.3	61
315	Impact of fructooligosaccharides and probiotic strains on the quality parameters of low-fat Spanish Salchichón. <i>Meat Science</i> , 2020, 159, 107936.	5.5	56
316	Research Note: Microbial inactivation of raw chicken meat by supercritical carbon dioxide treatment alone and in combination with fresh culinary herbs. <i>Poultry Science</i> , 2020, 99, 536-545.	3.4	24
317	Assessing the textural defect of pastiness in dry-cured pork ham using chemical, microstructural, textural and ultrasonic analyses. <i>Journal of Food Engineering</i> , 2020, 265, 109690.	5.2	21
318	Proteome changes in lamb <i>semimembranosus</i> muscles associated with the inclusion of sunflower cake in their diet. <i>International Journal of Food Science and Technology</i> , 2020, 55, 995-1001.	2.7	5
319	Physicochemical and technological properties of beef burger as influenced by the addition of pea fibre. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1018-1024.	2.7	14
320	Chemical and physicochemical changes during the dry-cured processing of deer loin. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1025-1031.	2.7	13
321	Untargeted metabolomics to explore the oxidation processes during shelf life of pork patties treated with guarana seed extracts. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1002-1009.	2.7	11
322	Pulsed electric field and mild heating for milk processing: a review on recent advances. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 16-24.	3.5	61
323	Effect of stabiliser classes (animal proteins, vegetable proteins, starches, hydrocolloids and dietary) <i>Tj ETQq1 1 0.784314 rgBT /Overlock</i> <i>Science and Technology</i> , 2020, 55, 970-977.	2.7	5
324	Application of arginine and histidine to improve the technological and sensory properties of low-fat and low-sodium bologna-type sausages produced with high levels of KCl. <i>Meat Science</i> , 2020, 159, 107939.	5.5	32

#	ARTICLE	IF	CITATIONS
325	One-step recovery of latex papain from <i>Carica papaya</i> using three phase partitioning and its use as milk-clotting and meat-tenderizing agent. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 798-810.	7.5	36
326	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
327	Evolution of volatile compounds from milk to curd during manufacturing of Mozzarella. <i>Mljekarstvo</i> , 2020, 70, 50-58.	0.6	6
328	Scaling-up processes: Patents and commercial applications. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 187-223.	3.0	6
329	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
330	Pigmented sorghum polyphenols as potential inhibitors of starch digestibility: An in vitro study combining starch digestion and untargeted metabolomics. <i>Food Chemistry</i> , 2020, 312, 126077.	8.2	51
331	Effect of different soluble dietary fibres on the phenolic profile of blackberry puree subjected to in vitro gastrointestinal digestion and large intestine fermentation. <i>Food Research International</i> , 2020, 130, 108954.	6.2	48
332	Green sustainable process to revalorize purple corn cobs within a biorefinery frame: Co-production of bioactive extracts. <i>Science of the Total Environment</i> , 2020, 709, 136236.	8.0	26
333	Effect of the addition of edible mushroom flours (<i>Agaricus bisporus</i> and <i>Pleurotus</i>) on the physicochemical properties of bread. <i>Food Research International</i> , 2020, 128, 108807.	2.0	29
334	Development of new food and pharmaceutical products: Nutraceuticals and food additives. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 53-96.	3.0	12
335	Effect of NaCl replacement by other chloride salts on physicochemical parameters, proteolysis and lipolysis of dry-cured foal "cecina". <i>Journal of Food Science and Technology</i> , 2020, 57, 1628-1635.	2.8	39
336	Aquaculture and by-products: Challenges and opportunities in the use of alternative protein sources and bioactive compounds. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 127-185.	3.0	27
337	Untargeted metabolomics reveals changes in phenolic profile following in vitro large intestine fermentation of non-edible parts of <i>Punica granatum</i> L.. <i>Food Research International</i> , 2020, 128, 108807.	6.2	11
338	Effect of the Use of Tomato Pomace on Feeding and Performance of Lactating Goats. <i>Animals</i> , 2020, 10, 1574.	2.3	14
339	Phoenix dactylifera products in human health – A review. <i>Trends in Food Science and Technology</i> , 2020, 105, 238-250.	15.1	51
340	Compositional attributes and fatty acid profile of lamb meat from Iberian local breeds. <i>Small Ruminant Research</i> , 2020, 193, 106244.	1.2	14
341	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
342	Optimization of process variables on physicochemical properties of milk during an innovative refractance window concentration. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14782.	2.0	9

#	ARTICLE	IF	CITATIONS
343	Bacterial growth and biological properties of <i>Cymbopogon schoenanthus</i> and <i>Ziziphus lotus</i> are modulated by extraction conditions. <i>Food Research International</i> , 2020, 136, 109534.	6.2	5
344	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14740.	2.0	31
345	Influence of Plasma Treatment on the Polyphenols of Food Products—A Review. <i>Foods</i> , 2020, 9, 929.	4.3	18
346	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
347	Application of Proteomic Technologies to Assess the Quality of Raw Pork and Pork Products: An Overview from Farm-To-Fork. <i>Biology</i> , 2020, 9, 393.	2.8	19
348	Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8340.	2.5	41
349	Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. <i>Microorganisms</i> , 2020, 8, 1833.	3.6	17
350	Properties and Application of Multifunctional Composite Polypropylene-Based Films Incorporating a Combination of BHT, BHA and Sorbic Acid in Extending Donut Shelf-Life. <i>Molecules</i> , 2020, 25, 5197.	3.8	13
351	How Volatile Compounds, Oxidative Profile and Sensory Evaluation Can Change with Vacuum Aging in Donkey Meat. <i>Animals</i> , 2020, 10, 2126.	2.3	14
352	Impact of a Pitanga Leaf Extract to Prevent Lipid Oxidation Processes during Shelf Life of Packaged Pork Burgers: An Untargeted Metabolomic Approach. <i>Foods</i> , 2020, 9, 1668.	4.3	22
353	What Is the Color of Milk and Dairy Products and How Is It Measured?. <i>Foods</i> , 2020, 9, 1629.	4.3	64
354	Influence of temperature and chemical composition on water sorption isotherms for dry-cured ham. <i>LWT - Food Science and Technology</i> , 2020, 123, 109112.	5.2	15
355	Ultrasound and low-levels of NaCl replacers: A successful combination to produce low-phosphate and low-sodium meat emulsions. <i>Meat Science</i> , 2020, 170, 108244.	5.5	27
356	Quality of main types of hunted red deer meat obtained in Spain compared to farmed venison from New Zealand. <i>Scientific Reports</i> , 2020, 10, 12157.	3.3	12
357	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020, 9, 1014.	4.3	222
358	<i>Humulus lupulus</i> L. as a Natural Source of Functional Biomolecules. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5074.	2.5	45
359	Insight into the Effects of Sous Vide on Cathepsin B and L Activities, Protein Degradation and the Ultrastructure of Beef. <i>Foods</i> , 2020, 9, 1441.	4.3	16
360	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. <i>Foods</i> , 2020, 9, 1487.	4.3	35

#	ARTICLE	IF	CITATIONS
361	Current Trends in Proteomic Advances for Food Allergen Analysis. <i>Biology</i> , 2020, 9, 247.	2.8	39
362	Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants</i> , 2020, 9, 815.	5.1	38
363	Assessment of Dietary Selenium and Vitamin E on Laying Performance and Quality Parameters of Fresh and Stored Eggs in Japanese Quails. <i>Foods</i> , 2020, 9, 1324.	4.3	14
364	Value-Added Compound Recovery from Invasive Forest for Biofunctional Applications: Eucalyptus Species as a Case Study. <i>Molecules</i> , 2020, 25, 4227.	3.8	7
365	Volatile Organic Compounds, Oxidative and Sensory Patterns of Vacuum Aged Foal Meat. <i>Animals</i> , 2020, 10, 1495.	2.3	21
366	Dietary Supplementation with Sugar Beet Fructooligosaccharides and Garlic Residues Promotes Growth of Beneficial Bacteria and Increases Weight Gain in Neonatal Lambs. <i>Biomolecules</i> , 2020, 10, 1179.	4.0	4
367	Effect of CO2 Preservation Treatments on the Sensory Quality of Pomegranate Juice. <i>Molecules</i> , 2020, 25, 5598.	3.8	5
368	Use of Turkey Meat Affected by White Striping Myopathy for the Development of Low-Fat Cooked Sausage Enriched with Chitosan. <i>Foods</i> , 2020, 9, 1866.	4.3	10
369	Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7420.	2.5	10
370	Effect of Pasteurization and Ripening Temperature on Chemical and Sensory Characteristics of Traditional Motal Cheese. <i>Fermentation</i> , 2020, 6, 95.	3.0	9
371	Grand Challenges in Product Quality. <i>Frontiers in Animal Science</i> , 2020, 1, .	1.9	0
372	Phenolic Compounds Obtained from <i>Olea europaea</i> By-Products and Their Use to Improve the Quality and Shelf Life of Meat and Meat Products—A Review. <i>Antioxidants</i> , 2020, 9, 1061.	5.1	32
373	Characterisation of changes in physicochemical, textural and microbiological properties of NjeguÅ¼ka sausage during ripening. <i>Journal of Food Science and Technology</i> , 2020, 58, 3993-4001.	2.8	3
374	Legal regulations and consumer attitudes regarding the use of products obtained from aquaculture. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 225-245.	3.0	1
375	Using chitosan and radish powder to improve stability of fermented cooked sausages. <i>Meat Science</i> , 2020, 167, 108165.	5.5	43
376	Effect of <i>Moringa oleifera</i> L. Leaf Powder Addition on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Durum Wheat Fresh Pasta. <i>Foods</i> , 2020, 9, 628.	4.3	18
377	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. <i>Foods</i> , 2020, 9, 571.	4.3	53
378	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

#	ARTICLE	IF	CITATIONS
379	Proteomic biomarkers of beef colour. Trends in Food Science and Technology, 2020, 101, 234-252.	15.1	61
380	Improving the Quality Characteristics and Shelf Life of Meat and Growth Performance in Goose Fed Diets Supplemented with Vitamin E. Foods, 2020, 9, 798.	4.3	22
381	Determination of Polyphenols Using Liquid Chromatography-Tandem Mass Spectrometry Technique (LC-MS/MS): A Review. Antioxidants, 2020, 9, 479.	5.1	84
382	Optimization of the supercritical CO2 pasteurization process for the preservation of high nutritional value of pomegranate juice. Journal of Supercritical Fluids, 2020, 164, 104914.	3.2	22
383	Effect of partial replacement of meat by carrot on physicochemical properties and fatty acid profile of fresh turkey sausages: a chemometric approach. Journal of the Science of Food and Agriculture, 2020, 100, 4968-4977.	3.5	13
384	Elderberry (Sambucus nigra L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. Food Chemistry, 2020, 330, 127266.	8.2	95
385	Antioxidant activity and peptidomic analysis of porcine liver hydrolysates using alcalase, bromelain, flavourzyme and papain enzymes. Food Research International, 2020, 137, 109389.	6.2	44
386	Antioxidant and Antimicrobial Activity of Porcine Liver Hydrolysates Using Flavourzyme. Applied Sciences (Switzerland), 2020, 10, 3950.	2.5	5
387	Seaweeds as a Functional Ingredient for a Healthy Diet. Marine Drugs, 2020, 18, 301.	4.6	191
388	Effects of different cooking methods and of the inclusion of chestnut (Castanea sativa Miller) in the finishing diet of Celta pig breed on the physicochemical parameters and volatile profile of Longissimus thoracis et lumborum muscle. Food Research International, 2020, 137, 109407.	6.2	16
389	Application of porcini mushroom (Boletus edulis) to improve the quality of frankfurters. Journal of Food Processing and Preservation, 2020, 44, e14556.	2.0	13
390	Application of MIR Spectroscopy to the Evaluation of Chemical Composition and Quality Parameters of Foal Meat: A Preliminary Study. Foods, 2020, 9, 583.	4.3	9
391	Characterization of Enriched Meat-Based Manufactured with Oleogels as Fat Substitutes. Gels, 2020, 6, 17.	4.5	57
392	Supercritical CO2 Drying of Red Bell Pepper. Food and Bioprocess Technology, 2020, 13, 753-763.	4.7	10
393	Effect of Breed and Diet Type on the Freshness and Quality of the Eggs: A Comparison between Mos (Indigenous Galician Breed) and Isa Brown Hens. Foods, 2020, 9, 342.	4.3	21
394	Effect of Innovative Food Processing Technologies on the Physicochemical and Nutritional Properties and Quality of Non-Dairy Plant-Based Beverages. Foods, 2020, 9, 288.	4.3	96
395	Composition, Antifungal, Phytotoxic, and Insecticidal Activities of Thymus kotschyanus Essential Oil. Molecules, 2020, 25, 1152.	3.8	34
396	Strategies to achieve a healthy and balanced diet: fruits and vegetables as a natural source of bioactive compounds. , 2020, , 51-88.		12

#	ARTICLE	IF	CITATIONS
397	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer pÃ©tÃ©. LWT - Food Science and Technology, 2020, 125, 109223.	5.2	65
398	Nutrition, public health politics and dietary tools. , 2020, , 235-246.		0
399	The impact of dietary supplementation with guava (<i>Psidium guajava</i> L.) agroindustrial waste on growth performance and meat quality of lambs. Meat Science, 2020, 164, 108105.	5.5	13
400	The impact of fermentation processes on the production, retention and bioavailability of carotenoids: An overview. Trends in Food Science and Technology, 2020, 99, 389-401.	15.1	86
401	Correction of defective textures in packaged dry-cured pork ham by applying conventional and ultrasonically-assisted mild thermal treatments. LWT - Food Science and Technology, 2020, 126, 109283.	5.2	7
402	A review of sustainable and intensified techniques for extraction of food and natural products. Green Chemistry, 2020, 22, 2325-2353.	9.0	396
403	A comprehensive review on antioxidant dietary fibre enriched meat-based functional foods. Trends in Food Science and Technology, 2020, 99, 323-336.	15.1	122
404	Non-conventional osmotic solutes (honey and glycerol) improve mass transfer and extend shelf life of hot-air dried red carrots: Kinetics, quality, bioactivity, microstructure, and storage stability. LWT - Food Science and Technology, 2020, 131, 109764.	5.2	19
405	Influence of the Inclusion of Chestnut (<i>Castanea sativa</i> Miller) in the Finishing Diet and Cooking Technique on the Physicochemical Parameters and Volatile Profile of Biceps femoris Muscle. Foods, 2020, 9, 754.	4.3	7
406	Reduction of Salt and Fat in Frankfurter Sausages by Addition of <i>Agaricus bisporus</i> and <i>Pleurotus ostreatus</i> Flour. Foods, 2020, 9, 760.	4.3	33
407	Pomegranate Peel as Suitable Source of High-Added Value Bioactives: Tailored Functionalized Meat Products. Molecules, 2020, 25, 2859.	3.8	55
408	Pork skin-based emulsion gels as animal fat replacers in hot-dog style sausages. LWT - Food Science and Technology, 2020, 132, 109845.	5.2	32
409	The Role of Essential Oils against Pathogenic <i>Escherichia coli</i> in Food Products. Microorganisms, 2020, 8, 924.	3.6	26
410	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
411	Jaboticaba peel extract obtained by microwave hydrodiffusion and gravity extraction: A green strategy to improve the oxidative and sensory stability of beef burgers produced with healthier oils. Meat Science, 2020, 170, 108230.	5.5	28
412	Effect of Increasing Dietary Aminoacid Concentration in Late Gestation on Body Condition and Reproductive Performance of Hyperprolific Sows. Animals, 2020, 10, 99.	2.3	5
413	Application of Pulsed Electric Fields for Obtaining Antioxidant Extracts from Fish Residues. Antioxidants, 2020, 9, 90.	5.1	67
414	Nutritional Characterization of Sea Bass Processing By-Products. Biomolecules, 2020, 10, 232.	4.0	38

#	ARTICLE	IF	CITATIONS
415	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (<i>Sparus tj EQQ1</i>) 1 0.784314 rgBT / Overlock 10	4.6	57
416	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
417	Effect of Different Green Extraction Methods and Solvents on Bioactive Components of Chamomile (<i>Matricaria chamomilla</i> L.) Flowers. <i>Molecules</i> , 2020, 25, 810.	3.8	33
418	Sensory and Physicochemical Analysis of Meat from Bovine Breeds in Different Livestock Production Systems, Pre-Slaughter Handling Conditions, and Ageing Time. <i>Foods</i> , 2020, 9, 176.	4.3	29
419	Tomato as Potential Source of Natural Additives for Meat Industry. A Review. <i>Antioxidants</i> , 2020, 9, 73.	5.1	118
420	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
421	Nutritional characterization of Butternut squash (<i>Cucurbita moschata</i> D.): Effect of variety (Ariel vs.) Tj EQQ1 1 0.784314 rgBT / Overlock 10	6.2	40
422	Consumer Acceptance and Quality Parameters of the Commercial Olive Oils Manufactured with Cultivars Grown in Galicia (NW Spain). <i>Foods</i> , 2020, 9, 427.	4.3	14
423	Physicochemical Characterization, Antioxidant Activity, and Phenolic Compounds of Hawthorn (<i>Crataegus</i> spp.) Fruits Species for Potential Use in Food Applications. <i>Foods</i> , 2020, 9, 436.	4.3	60
424	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
425	Sugar reduction: <i>Stevia rebaudiana</i> Bertoni as a natural sweetener. , 2020, , 123-152.		10
426	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
427	Proteomic application in predicting food quality relating to animal welfare. A review. <i>Trends in Food Science and Technology</i> , 2020, 99, 520-530.	15.1	17
428	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
429	Polyphenols and Sesquiterpene Lactones from Artichoke Heads: Modulation of Starch Digestion, Gut Bioaccessibility, and Bioavailability following In Vitro Digestion and Large Intestine Fermentation. <i>Antioxidants</i> , 2020, 9, 306.	5.1	12
430	Ultrasonically-Assisted and Conventional Extraction from <i>Erodium glaucophyllum</i> Roots Using Ethanol:Water Mixtures: Phenolic Characterization, Antioxidant, and Anti-Inflammatory Activities. <i>Molecules</i> , 2020, 25, 1759.	3.8	7
431	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
432	Impact of ultrasound-assisted extraction and solvent composition on bioactive compounds and in vitro biological activities of thyme and rosemary. <i>Food Research International</i> , 2020, 134, 109242.	6.2	49

#	ARTICLE	IF	CITATIONS
433	Metabolomic Study to Evaluate the Transformations of Extra-Virgin Olive Oil's Antioxidant Phytochemicals during In Vitro Gastrointestinal Digestion. <i>Antioxidants</i> , 2020, 9, 302.	5.1	21
434	Evaluation of the Antioxidant and Antimicrobial Activities of Porcine Liver Protein Hydrolysates Obtained Using Alcalase, Bromelain, and Papain. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2290.	2.5	27
435	Application of Enoki Mushroom (<i>Flammulina Velutipes</i>) Stem Wastes as Functional Ingredients in Goat Meat Nuggets. <i>Foods</i> , 2020, 9, 432.	4.3	50
436	Effects of Ultrasound-Assisted Extraction and Solvent on the Phenolic Profile, Bacterial Growth, and Anti-Inflammatory/Antioxidant Activities of Mediterranean Olive and Fig Leaves Extracts. <i>Molecules</i> , 2020, 25, 1718.	3.8	43
437	Effects of aging and dietary supplementation with polyphenols from <i>Pinus taeda</i> hydrolysed lignin on quality parameters, fatty acid profile and oxidative stability of beef. <i>Animal Production Science</i> , 2020, 60, 713.	1.3	16
438	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. <i>Current Pharmaceutical Design</i> , 2020, 26, 1929-1950.	1.9	22
439	Meat Quality of Commercial Chickens Reared in Different Production Systems: Industrial, Range and Organic. <i>Annals of Animal Science</i> , 2020, 20, 263-285.	1.6	26
440	Short communication: Sensory characteristics and volatile organic compound profile of high-moisture mozzarella made by traditional and direct acidification technology. <i>Journal of Dairy Science</i> , 2020, 103, 2089-2097.	3.4	22
441	Proximate Composition, Amino Acid Profile, and Oxidative Stability of Slow-Growing Indigenous Chickens Compared with Commercial Broiler Chickens. <i>Foods</i> , 2020, 9, 546.	4.3	29
442	Effect of slaughter age and finishing diet on sensory evaluation and consumers' preference of foal meat. <i>Spanish Journal of Agricultural Research</i> , 2020, 17, e0609.	0.6	2
443	Seasonal variations of carcass characteristics, meat quality and nutrition value in Iberian wild red deer. <i>Spanish Journal of Agricultural Research</i> , 2020, 18, e0605.	0.6	5
444	Responses to different feeding levels during the first month post-insemination in highly prolific multiparous sows. <i>Spanish Journal of Agricultural Research</i> , 2020, 18, e0603.	0.6	1
445	Influence of production system and finishing feeding on meat quality of Rubia Gallega calves. <i>Spanish Journal of Agricultural Research</i> , 2020, 18, e0606.	0.6	7
446	Suitability of different levels of sunflower cake from biodiesel production as feed ingredient for lamb production. <i>Revista Brasileira De Zootecnia</i> , 2020, 49, .	0.8	1
447	Control of biogenic amines in dry sausages inoculated with dairy-originated bacteriocinogenic <i>Enterococcus faecalis</i> EF-101. <i>Veterinarski Arhiv</i> , 2020, 90, 77-85.	0.3	4
448	Microbial Deterioration of Portuguese Lamb Meat as Affected by Its Intrinsic Properties. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
449	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
450	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

#	ARTICLE	IF	CITATIONS
451	Effect of age on nutritional properties of Iberian wild red deer meat. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1561-1567.	3.5	31
452	Meat quality of farmed red deer fed a balanced diet: effects of supplementation with copper bolus on different muscles. <i>Animal</i> , 2019, 13, 888-896.	3.3	22
453	Health Effects of Food Storage. , 2019, , 449-456.		0
454	Volatile profile of fermented sausages with commercial probiotic strains and fructooligosaccharides. <i>Journal of Food Science and Technology</i> , 2019, 56, 5465-5473.	2.8	31
455	Drumstick (<i>Moringa oleifera</i>) Flower as an Antioxidant Dietary Fibre in Chicken Meat Nuggets. <i>Foods</i> , 2019, 8, 307.	4.3	59
456	Application of proteomic to investigate the post-mortem tenderization rate of different horse muscles. <i>Meat Science</i> , 2019, 157, 107885.	5.5	21
457	The first evidence of global meat phosphoproteome changes in response to pre-slaughter stress. <i>BMC Genomics</i> , 2019, 20, 590.	2.8	35
458	Effects of dietary supplementation with <i>Pinus taeda</i> hydrolyzed lignin on in vivo performances, in vitro nutrient apparent digestibility, and gas emission in beef steers. <i>Animal Feed Science and Technology</i> , 2019, 255, 114217.	2.2	26
459	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
460	An integrated strategy between gastronomic science, food science and technology, and nutrition in the development of healthy food products. , 2019, , 3-21.		4
461	Green technologies for food processing: Principal considerations. , 2019, , 55-103.		6
462	Lipids and fatty acids. , 2019, , 107-137.		6
463	Proteins and amino acids. , 2019, , 139-169.		4
464	Bioavailability and food production of organosulfur compounds from edible <i>Allium</i> species. , 2019, , 293-308.		5
465	Polyphenols: Bioaccessibility and bioavailability of bioactive components. , 2019, , 309-332.		19
466	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
467	Nutritional, chemical, syneresis, sensory properties, and shelf life of Iranian traditional yoghurts during storage. <i>LWT - Food Science and Technology</i> , 2019, 114, 108417.	5.2	18
468	A proteomic-based approach for the search of biomarkers in Iberian wild deer (<i>Cervus elaphus</i>) as indicators of meat quality. <i>Journal of Proteomics</i> , 2019, 205, 103422.	2.4	20

#	ARTICLE	IF	CITATIONS
469	Optimizing the use of spineless cactus in the finishing diet of lambs: physicochemical properties and sensory characteristics of meat. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6241-6247.	3.5	6
470	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
471	Innovative technologies for fruit extracts: Value-added opportunities in the meat industry. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012017.	0.3	3
472	The feasibility of pulsed light processing in the meat industry. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012034.	0.3	3
473	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. <i>Antioxidants</i> , 2019, 8, 429.	5.1	824
474	Pros and cons of using a computer vision system for color evaluation of meat and meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012008.	0.3	2
475	An insight into in vitro antioxidant activity of <i>Cantharellus cibarius</i> hot water extract for the potential application in meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012089.	0.3	1
476	Influence of Potato Crisps Processing Parameters on Acrylamide Formation and Bioaccessibility. <i>Molecules</i> , 2019, 24, 3827.	3.8	15
477	Antioxidant active packaging systems to extend the shelf life of sliced cooked ham. <i>Current Research in Food Science</i> , 2019, 1, 24-30.	5.8	45
478	Omega-3 and Polyunsaturated Fatty Acids-Enriched Hamburgers Using Sterol-Based Oleogels. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1900111.	1.5	54
479	Strategy towards Replacing Pork Backfat with a Linseed Oleogel in Frankfurter Sausages and Its Evaluation on Physicochemical, Nutritional, and Sensory Characteristics. <i>Foods</i> , 2019, 8, 366.	4.3	80
480	Quantities, environmental footprints and beliefs associated with household food waste in Bosnia and Herzegovina. <i>Waste Management and Research</i> , 2019, 37, 1250-1260.	3.9	24
481	Alpha-cyclodextrin as a new functional ingredient in low-fat chicken frankfurter. <i>British Poultry Science</i> , 2019, 60, 716-723.	1.7	12
482	Ethnopharmacology, phytochemistry and biological activity of <i>Erodium</i> species: A review. <i>Food Research International</i> , 2019, 126, 108659.	6.2	19
483	Prediction of foal individual primal cuts yield using video image analysis. <i>South African Journal of Animal Sciences</i> , 2019, 48, .	0.5	1
484	Emerging techniques in bioethanol production: from distillation to waste valorization. <i>Green Chemistry</i> , 2019, 21, 1171-1185.	9.0	71
485	High-power ultrasound altered the polyphenolic content and antioxidant capacity in cloudy apple juice during storage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14023.	2.0	20
486	Transformation of polyphenols found in pigmented gluten-free flours during in vitro large intestinal fermentation. <i>Food Chemistry</i> , 2019, 298, 125068.	8.2	32

#	ARTICLE	IF	CITATIONS
487	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
488	Low-fat Brazilian cooked sausage-Paio " with added oat fiber and inulin as a fat substitute: effect on the technological properties and sensory acceptance. <i>Food Science and Technology</i> , 2019, 39, 295-303.	1.7	18
489	Evaluation of poultry meat colour using computer vision system and colourimeter. <i>British Food Journal</i> , 2019, 121, 1078-1087.	2.9	30
490	Ultrasound-assisted bleaching: Mathematical and 3D computational fluid dynamics simulation of ultrasound parameters on microbubble formation and cavitation structures. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 55, 66-79.	5.6	24
491	Effect of mechanically deboning of chicken on the rheological and sensory properties of chicken sausages. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13938.	2.0	8
492	Evaluation of the Behavior of Phenolic Compounds and Steviol Glycosides of Sonicated Strawberry Juice Sweetened with Stevia (<i>Stevia rebaudiana</i> Bertoni). <i>Molecules</i> , 2019, 24, 1202.	3.8	14
493	Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages. <i>LWT - Food Science and Technology</i> , 2019, 110, 316-323.	5.2	44
494	Effect of ultrasound pre-treatment and drying method on specialized metabolites of honeyberry fruits (<i>Lonicera caerulea</i> var. <i>kamtschatica</i>). <i>Ultrasonics Sonochemistry</i> , 2019, 56, 372-377.	8.2	19
495	Challenges and opportunities regarding the use of alternative protein sources: Aquaculture and insects. <i>Advances in Food and Nutrition Research</i> , 2019, 89, 259-295.	3.0	24
496	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
497	Optimization of Spray-Drying Process of Jerusalem artichoke Extract for Inulin Production. <i>Molecules</i> , 2019, 24, 1674.	3.8	5
498	Advances in plant materials, food by-products, and algae conversion into biofuels: use of environmentally friendly technologies. <i>Green Chemistry</i> , 2019, 21, 3213-3231.	9.0	65
499	New strategies for the development of innovative fermented meat products: a review regarding the incorporation of probiotics and dietary fibers. <i>Food Reviews International</i> , 2019, 35, 467-484.	8.4	61
500	Enzyme inactivation and evaluation of physicochemical properties, sugar and phenolic profile changes in cloudy apple juices after high pressure processing, and subsequent refrigerated storage. <i>Journal of Food Process Engineering</i> , 2019, 42, e13034.	2.9	23
501	<i>Fucus vesiculosus</i> extracts as natural antioxidants for improvement of physicochemical properties and shelf life of pork patties formulated with oleogels. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4561-4570.	3.5	57
502	Influence of Temperature, Solvent and pH on the Selective Extraction of Phenolic Compounds from Tiger Nuts by-Products: Triple-TOF-LC-MS-MS Characterization. <i>Molecules</i> , 2019, 24, 797.	3.8	56
503	Effect of high pressure processing temperature on dry-cured hams with different textural characteristics. <i>Meat Science</i> , 2019, 152, 127-133.	5.5	21
504	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

#	ARTICLE	IF	CITATIONS
505	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
506	Innovative non-thermal technologies affecting potato tuber and fried potato quality. <i>Trends in Food Science and Technology</i> , 2019, 88, 274-289.	15.1	81
507	In vitro large intestine fermentation of gluten-free rice cookies containing alfalfa seed (<i>Medicago</i>) Tj ETQq1 1 0.784314 rgBT /Overloc 120, 312-321.	6.2	35
508	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
509	Replacement of meat by spinach on physicochemical and nutritional properties of chicken burgers. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13935.	2.0	16
510	Influence of the addition of different origin sources of protein on meat products sensory acceptance. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13940.	2.0	22
511	Solar radiation as a prospective energy source for green and economic processes in the food industry: From waste biomass valorization to dehydration, cooking, and baking. <i>Journal of Cleaner Production</i> , 2019, 220, 1121-1130.	9.3	29
512	Assessment of the Suitability of Pitanga Leaf Extract as a Natural Antioxidant for Enhancing Canola Oil Stability: Monitoring Lipid Oxidation Parameters. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800447.	1.5	15
513	Ultrasound: A new approach to reduce phosphate content of meat emulsions. <i>Meat Science</i> , 2019, 152, 88-95.	5.5	66
514	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
515	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
516	Letter to the editor. <i>Meat Science</i> , 2019, 151, 98.	5.5	0
517	Green food processing: concepts, strategies, and tools. , 2019, , 1-21.		10
518	Innovative Green Technologies of Intensification for Valorization of Seafood and Their By-Products. <i>Marine Drugs</i> , 2019, 17, 689.	4.6	156
519	Propolis Extract as Antioxidant to Improve Oxidative Stability of Fresh Patties during Refrigerated Storage. <i>Foods</i> , 2019, 8, 614.	4.3	19
520	Substitution Effects of NaCl by KCl and CaCl ₂ on Lipolysis of Salted Meat. <i>Foods</i> , 2019, 8, 595.	4.3	30
521	Inclusion of Ethanol Extract of Mesquite Leaves to Enhance the Oxidative Stability of Pork Patties. <i>Foods</i> , 2019, 8, 631.	4.3	18
522	The Effect of <i>Cantharellus Cibarius</i> Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. <i>Foods</i> , 2019, 8, 635.	4.3	23

#	ARTICLE	IF	CITATIONS
523	Foal meat volatile compounds: effect of vacuum ageing on semimembranosus muscle. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1660-1667.	3.5	25
524	Phenolic profile of oils obtained from "orchata" by-products assisted by supercritical-CO ₂ and its relationship with antioxidant and lipid oxidation parameters: Triple TOF-LC-MS-MS characterization. <i>Food Chemistry</i> , 2019, 274, 865-871.	8.2	26
525	Edible nuts deliver polyphenols and their transformation products to the large intestine: An in vitro fermentation model combining targeted/untargeted metabolomics. <i>Food Research International</i> , 2019, 116, 786-794.	6.2	43
526	Effect of canola oil on meat quality and fatty acid profile of Araucano creole lambs during fattening period. <i>Animal Feed Science and Technology</i> , 2019, 248, 20-26.	2.2	19
527	Evaluating the impact of supercritical-CO ₂ pressure on the recovery and quality of oil from "orchata" by-products: Fatty acid profile, α -tocopherol, phenolic compounds, and lipid oxidation parameters. <i>Food Research International</i> , 2019, 120, 888-894.	6.2	29
528	Influence of high-pressure processing at different temperatures on free amino acid and volatile compound profiles of dry-cured ham. <i>Food Research International</i> , 2019, 116, 49-56.	6.2	21
529	Effect of ultrasound technology combined with binary mixtures of ethanol and water on antibacterial and antiviral activities of <i>Erodium glaucophyllum</i> extracts. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 189-196.	5.6	25
530	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
531	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
532	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
533	Chemometric characterization of the trace element profile of raw meat from Rubia Gallega x Holstein Friesian calves from an intensive system. <i>Meat Science</i> , 2019, 149, 63-69.	5.5	6
534	Natural antioxidants to reduce the oxidation process of meat and meat products. <i>Food Research International</i> , 2019, 115, 377-378.	6.2	11
535	Japanese, Mediterranean and Argentinean diets and their potential roles in neurodegenerative diseases. <i>Food Research International</i> , 2019, 120, 464-477.	6.2	30
536	Nutritional and meat quality characteristics of seven primal cuts from 9-month-old female veal calves: a preliminary study. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2947-2956.	3.5	14
537	Search for proteomic biomarkers related to bovine pre-slaughter stress using liquid isoelectric focusing (OFFGEL) and mass spectrometry. <i>Journal of Proteomics</i> , 2019, 198, 59-65.	2.4	24
538	Molecular insight into taste and aroma of sliced dry-cured ham induced by protein degradation undergone high-pressure conditions. <i>Food Research International</i> , 2019, 122, 635-642.	6.2	37
539	Nutritional and Microbiological Quality of Tiger Nut Tubers (<i>Cyperus esculentus</i>), Derived Plant-Based and Lactic Fermented Beverages. <i>Fermentation</i> , 2019, 5, 3.	3.0	43
540	Effect of chicken meat replacement by spent laying hen meat on physicochemical properties and sensorial characteristics of fresh sausage. <i>British Poultry Science</i> , 2019, 60, 139-145.	1.7	8

#	ARTICLE	IF	CITATIONS
541	A chemometric approach to evaluate the impact of pulses, <i>Chlorella</i> and <i>Spirulina</i> on proximate composition, amino acid, and physicochemical properties of turkey burgers. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3672-3680.	3.5	25
542	Effect of organic acids on the quality of sheep <i>Capra hircus</i> : From food safety to physicochemical, nutritional, and sensorial evaluation. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13877.	2.0	10
543	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
544	Volatile compounds and sensory profile of burgers with 50% fat replacement by microparticles of chia oil enriched with rosemary. <i>Meat Science</i> , 2019, 148, 164-170.	5.5	55
545	Impact of Antioxidants on Oxidized Proteins and Lipids in Processed Meat. , 2019, , 600-608.		6
546	Proteomic footprint of ultrasound intensification on sliced dry-cured ham subjected to mild thermal conditions. <i>Journal of Proteomics</i> , 2019, 193, 123-130.	2.4	15
547	Comparative effect of supercritical carbon dioxide and high pressure processing on structural changes and activity loss of oxidoreductive enzymes. <i>Journal of CO2 Utilization</i> , 2019, 29, 46-56.	6.8	49
548	Sources, Chemistry, and Biological Potential of Ellagitannins and Ellagic Acid Derivatives. <i>Studies in Natural Products Chemistry</i> , 2019, , 189-221.	1.8	20
549	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
550	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
551	New challenges and opportunities of food fermentation processes: Application of conventional and innovative techniques. <i>Food Research International</i> , 2019, 115, 552-553.	6.2	6
552	Carcass and meat quality characteristics from Iberian wild red deer (<i>Cervus elaphus</i>) hunted at different ages. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1938-1945.	3.5	29
553	Extraction of Valuable Compounds from Meat By-Products. , 2019, , 55-90.		3
554	PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY OF EXTRACTS FROM <i>Bifurcaria bifurcata</i> ALGA, OBTAINED BY DIVERSE EXTRACTION CONDITIONS USING THREE DIFFERENT TECHNIQUES (HYDROTHERMAL, Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 1535-1542.	0.6	9
555	Water-bath stunning process in broiler chickens: Effects of voltage and intensity. <i>Spanish Journal of Agricultural Research</i> , 2019, 17, e0502.	0.6	5
556	The extent to which genetics and lean grade affect fatty acid profiles and volatile compounds in organic pork. <i>PeerJ</i> , 2019, 7, e7322.	2.0	10
557	Microbial inactivation efficiency of supercritical CO ₂ drying process. <i>Drying Technology</i> , 2018, 36, 2016-2021.	3.1	22
558	Optimization of ultrasound-assisted extraction of phenolic compounds from grapefruit (<i>Citrus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 and quantitative variables. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4584-4596.	3.5	35

#	ARTICLE	IF	CITATIONS
559	Effect of gender on breast and thigh turkey meat quality. <i>British Poultry Science</i> , 2018, 59, 408-415.	1.7	35
560	From "green" technologies to "red" antioxidant compounds extraction of purple corn: a combined ultrasound-ultrafiltration purification approach. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4919-4927.	3.5	14
561	Comparison of three types of drying (supercritical CO ₂ , air and freeze) on the quality of dried apple "Quality index approach. <i>LWT - Food Science and Technology</i> , 2018, 94, 64-72.	5.2	52
562	Risk assessment of benzene in food samples of Iran's market. <i>Food and Chemical Toxicology</i> , 2018, 114, 278-284.	3.6	60
563	Texture characterization of dry-cured ham using multi energy X-ray analysis. <i>Food Control</i> , 2018, 89, 46-53.	5.5	13
564	Chemical properties and oxidative stability of Arjan (<i>Amygdalus reuteri</i>) kernel oil as emerging edible oil. <i>Food Research International</i> , 2018, 107, 378-384.	6.2	23
565	Effect of drying method on oleuropein, total phenolic content, flavonoid content, and antioxidant activity of olive (<i>Olea europaea</i>) leaf. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13604.	2.0	65
566	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
567	Remodeling of the cardiovascular circulation in fetuses of mothers with diabetes: A fetal computational model analysis. <i>Placenta</i> , 2018, 63, 1-6.	1.5	2
568	Impact of the soy protein replacement by legumes and algae based proteins on the quality of chicken rotti. <i>Journal of Food Science and Technology</i> , 2018, 55, 2552-2559.	2.8	43
569	Main characteristics of peanut skin and its role for the preservation of meat products. <i>Trends in Food Science and Technology</i> , 2018, 77, 1-10.	15.1	68
570	Effect of dietary polyphenols on the in vitro starch digestibility of pigmented maize varieties under cooking conditions. <i>Food Research International</i> , 2018, 108, 183-191.	6.2	52
571	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
572	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
573	Effect of linseed supplementation and slaughter age on meat quality of grazing crossbred Galician x Burguete foals. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 266-273.	3.5	19
574	Prediction of foal carcass composition and wholesale cut yields by using video image analysis. <i>Animal</i> , 2018, 12, 174-182.	3.3	8
575	Relationship between carcass traits, prime cuts and carcass grading from foals slaughtered at the age of 13 and 26 months and supplemented with standard and linseed-rich feed. <i>Animal</i> , 2018, 12, 1084-1092.	3.3	8
576	Comparative proteomic profiling of myofibrillar proteins in dry-cured ham with different proteolysis indices and adhesiveness. <i>Food Chemistry</i> , 2018, 244, 238-245.	8.2	57

#	ARTICLE	IF	CITATIONS
577	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.	5.2	49
578	Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types. <i>Journal of Food Engineering</i> , 2018, 219, 129-136.	5.2	60
579	Characteristics of Wild Pear (<i>Pyrus glabra</i> Boiss) Seed Oil and Its Oil-in-Water Emulsions: A Novel Source of Edible Oil. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700284.	1.5	17
580	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
581	Gluten-free cereal-based food products: the potential of metabolomics to investigate changes in phenolics profile and their in vitro bioaccessibility. <i>Current Opinion in Food Science</i> , 2018, 22, 1-8.	8.0	34
582	Tiger nut and its by-products valorization: From extraction of oil and valuable compounds to development of new healthy products. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 306-312.	5.6	49
583	Thermal and non-thermal preservation techniques of tiger nuts' beverage "horchata de chufa": Implications for food safety, nutritional and quality properties. <i>Food Research International</i> , 2018, 105, 945-951.	6.2	39
584	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
585	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
586	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
587	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
588	Main Groups of Microorganisms of Relevance for Food Safety and Stability. , 2018, , 53-107.		69
589	Simple and Rapid Method for the Simultaneous Determination of Cholesterol and Retinol in Meat Using Normal-Phase HPLC Technique. <i>Food Analytical Methods</i> , 2018, 11, 319-326.	2.6	33
590	Use of Microbes for Improving Food Safety and Quality. <i>BioMed Research International</i> , 2018, 2018, 1-2.	1.9	9
591	Replacement of soy protein with other legumes or algae in turkey breast formulation: Changes in physicochemical and technological properties. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13845.	2.0	12
592	Evaluating the impact of vegetal and microalgae protein sources on proximate composition, amino acid profile, and physicochemical properties of fermented Spanish "chorizo" sausages. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13817.	2.0	30
593	Tracing of <i>Listeria monocytogenes</i> Contamination Routes in Fermented Sausage Production Chain by Pulsed-Field Gel Electrophoresis Typing. <i>Foods</i> , 2018, 7, 198.	4.3	6
594	Advances in the Biology of Seed and Vegetative Storage Proteins Based on Two-Dimensional Electrophoresis Coupled to Mass Spectrometry. <i>Molecules</i> , 2018, 23, 2462.	3.8	24

#	ARTICLE	IF	CITATIONS
595	Anti-hyperuricemic and nephroprotective effects of extracts from <i>Chaenomeles sinensis</i> (Thouin) Koehne in hyperuricemic mice. <i>Food and Function</i> , 2018, 9, 5778-5790.	4.6	45
596	Preservation over time of dried acellular esophageal matrix. <i>Biomedical Physics and Engineering Express</i> , 2018, 4, 065021.	1.2	7
597	Enhancing Bioactive Antioxidants™ Extraction from Horchata de Chufa By-Products. <i>Foods</i> , 2018, 7, 161.	4.3	15
598	Physicochemical changes of semimembranosus muscle during the processing of dry-cured ham from Celta pig. Effect of crossbreeding with Duroc and Landrace genotypes. <i>Animal Production Science</i> , 2018, 58, 1958.	1.3	4
599	Effects of pulses and microalgal proteins on quality traits of beef patties. <i>Journal of Food Science and Technology</i> , 2018, 55, 4544-4553.	2.8	35
600	Chestnuts and by-products as source of natural antioxidants in meat and meat products: A review. <i>Trends in Food Science and Technology</i> , 2018, 82, 110-121.	15.1	78
601	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
602	Association of Patatin-Based Proteomic Distances with Potato (<i>Solanum tuberosum</i> L.) Quality Traits. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11864-11872.	5.2	3
603	Evaluation of the Antioxidant Capacity of a Guarana Seed Extract on Canola Oil Lipid Stability Using Accelerated Storage. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, .	1.5	3
604	Utilization of glycerol during consecutive cycles of <i>Lactobacillus reuteri</i> fermentation under pressure: The impact on cell growth and fermentation profile. <i>Process Biochemistry</i> , 2018, 75, 39-48.	3.7	3
605	Increasing Yield and Antioxidative Performance of Litchi Pericarp Procyanidins in Baked Food by Ultrasound-Assisted Extraction Coupled with Enzymatic Treatment. <i>Molecules</i> , 2018, 23, 2089.	3.8	13
606	Analytical tools used for the identification and quantification of pectin extracted from plant food matrices, wastes and by-products: A review. <i>Food Chemistry</i> , 2018, 266, 47-55.	8.2	47
607	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
608	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
609	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
610	Enzymatic, physicochemical, nutritional and phytochemical profile changes of apple (Golden Delicious) Tj ETQq0 0 0 rgBT /Overlock 10 T 279-286.	8.2	77
611	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
612	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

#	ARTICLE	IF	CITATIONS
613	Shelf life study of healthy pork liver pÃ©ctÃ© with added seaweed extracts from <i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i> and <i>Bifurcaria bifurcata</i> . <i>Food Research International</i> , 2018, 112, 400-411.	6.2	50
614	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
615	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
616	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
617	Bioactive peptides as natural antioxidants in food products â€“ A review. <i>Trends in Food Science and Technology</i> , 2018, 79, 136-147.	15.1	315
618	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
619	Antioxidant Potential of Extracts Obtained from Macro- (<i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i>) Tj ETQq1 1 0.784314 rgBT /Overl Ultrasound. <i>Medicines (Basel, Switzerland)</i> , 2018, 5, 33.	1.4	60
620	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. <i>Foods</i> , 2018, 7, 106.	4.3	153
621	Application of temperature and ultrasound as corrective measures to decrease the adhesiveness in dry-cured ham. Influence on free amino acid and volatile compound profile. <i>Food Research International</i> , 2018, 114, 140-150.	6.2	38
622	Effect of the use of chestnuts (<i>Castanea sativa</i> Miller) in the finishing diet of Celta pig breed on the shelf-life of meat refrigerated and frozen. <i>Food Research International</i> , 2018, 114, 114-122.	6.2	14
623	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018, 106, 1095-1104.	6.2	291
624	Effect of Flax-Seed Enriched Concentrate Supplementation in Grazing Pramenka Breed Lambâ€™s Diet on Omental Fat Fatty Acids. <i>Acta Veterinaria</i> , 2018, 68, 502-511.	0.5	1
625	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.	0.6	15
626	ConciliaciÃ³n en las Ã¡reas urbanas de Galicia (espaÃ±a): un estudio longitudinal (2009-2015) de las familias con hijos en educaciÃ³n primaria. <i>Pedagogia Social</i> , 2018, , 31.	0.3	1
627	Fetal myocardial deformation in maternal diabetes mellitus and obesity. <i>Ultrasound in Obstetrics and Gynecology</i> , 2017, 49, 630-636.	1.7	46
628	Role of autochthonous starter cultures in the reduction of biogenic amines in traditional meat products. <i>Current Opinion in Food Science</i> , 2017, 14, 61-65.	8.0	40
629	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
630	Evaluation of phenolic profile and antioxidant capacity in gluten-free flours. <i>Food Chemistry</i> , 2017, 228, 367-373.	8.2	75

#	ARTICLE	IF	CITATIONS
631	A combined approach to decrease the technological and sensory defects caused by fat and sodium reduction in Bologna-type sausages. <i>Food Science and Technology International</i> , 2017, 23, 471-479.	2.2	10
632	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
633	Evaluation of oxidative stability of lamb burger with <i>Origanum vulgare</i> extract. <i>Food Chemistry</i> , 2017, 233, 101-109.	8.2	89
634	Direct and indirect measurements of enhanced phenolic bioavailability from litchi pericarp procyanidins by <i>Lactobacillus casei</i> -01. <i>Food and Function</i> , 2017, 8, 2760-2770.	4.6	18
635	Effect of lavender and lemon balm extracts on fatty acid profile, chemical quality parameters and sensory quality of vacuum packaged anchovy (<i>Engraulis encrasicolus</i>) fillets under refrigerated condition. <i>LWT - Food Science and Technology</i> , 2017, 84, 529-535.	5.2	16
636	Phenolic profile and fermentation patterns of different commercial gluten-free pasta during in vitro large intestine fermentation. <i>Food Research International</i> , 2017, 97, 78-86.	6.2	52
637	Recovering traditional raw-milk Tetilla cheese flavour and sensory attributes by using <i>Kocuria varians</i> and <i>Yarrowia lipolytica</i> adjunct cultures. <i>International Journal of Food Microbiology</i> , 2017, 251, 33-40.	4.7	28
638	Is it possible to produce a low-fat burger with a healthy n ^ω 6/n ^ω 3 PUFA ratio without affecting the technological and sensory properties?. <i>Meat Science</i> , 2017, 130, 16-25.	5.5	139
639	Phenolic compounds from three brown seaweed species using LC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2017, 99, 979-985.	6.2	84
640	Impact of high-pressure carbon dioxide on polyphenoloxidase activity and stability of fresh apple juice. <i>LWT - Food Science and Technology</i> , 2017, 85, 363-371.	5.2	32
641	Technological aspects of horse meat products – A review. <i>Food Research International</i> , 2017, 102, 176-183.	6.2	34
642	Effect of natural antioxidants on physicochemical properties and lipid stability of pork liver pâté manufactured with healthy oils during refrigerated storage. <i>Journal of Food Science and Technology</i> , 2017, 54, 4324-4334.	2.8	31
643	Impact of boiling on free and bound phenolic profile and antioxidant activity of commercial gluten-free pasta. <i>Food Research International</i> , 2017, 100, 69-77.	6.2	65
644	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
645	Martina Franca donkey meat quality: Influence of slaughter age and suckling technique. <i>Meat Science</i> , 2017, 134, 128-134.	5.5	22
646	An Integrated Approach to Mandarin Processing: Food Safety and Nutritional Quality, Consumer Preference, and Nutrient Bioaccessibility. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 1345-1358.	11.7	54
647	In situ Raman-analysis of supercritical carbon dioxide drying applied to acellular esophageal matrix. <i>Journal of Supercritical Fluids</i> , 2017, 128, 194-199.	3.2	8
648	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

#	ARTICLE	IF	CITATIONS
649	Assessment of the antioxidant activity of <i>Bifurcaria bifurcata</i> aqueous extract on canola oil. Effect of extract concentration on the oxidation stability and volatile compound generation during oil storage. <i>Food Research International</i> , 2017, 99, 1095-1102.	6.2	59
650	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. <i>Meat Science</i> , 2017, 123, 50-56.	5.5	67
651	Influence of partial pork backfat replacement by fish oil on nutritional and technological properties of liver pâté. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600178.	1.5	53
652	Effect of natural antioxidants in Spanish salchichón elaborated with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix. <i>Meat Science</i> , 2017, 124, 54-60.	5.5	57
653	Oxidation of edible animal fats. Comparison of the performance of different quantification methods and of a proposed new semi-objective colour scale-based method. <i>Food Chemistry</i> , 2017, 217, 743-749.	8.2	14
654	First account on deep-sea stalked barnacles from the Canary Islands (NE Atlantic), with an updated checklist of the Cirripedia, Thoracica and their hosts in the area. <i>Crustaceana</i> , 2017, 90, 1575-1597.	0.3	0
655	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
656	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
657	Solvent-Free Microwave-Assisted Extraction of Polyphenols from Olive Tree Leaves: Antioxidant and Antimicrobial Properties. <i>Molecules</i> , 2017, 22, 1056.	3.8	166
658	In Situ Raman Analysis of CO ₂ -Assisted Drying of Fruit-Slices. <i>Foods</i> , 2017, 6, 37.	4.3	16
659	Pork skin and canola oil as strategy to confer technological and nutritional advantages to burgers. <i>Czech Journal of Food Sciences</i> , 2017, 35, 352-359.	1.2	25
660	Heidegger y lo insondable del pensar. <i>Logos (Spain)</i> , 2016, 49, 21-42.	0.0	0
661	A Survey on the Effect of Livestock Production System and Finishing Diet on Sensory Characteristics of Foal Meat Using Generalized Procrustes Analysis. <i>Scientific World Journal</i> , The, 2016, 2016, 1-6.	2.1	9
662	Strategies to Improve Meat Quality and Safety. <i>Scientific World Journal</i> , The, 2016, 2016, 1-1.	2.1	4
663	Dietary Carotenoids for Reduction of Cancer Risk. <i>Studies in Natural Products Chemistry</i> , 2016, , 223-251.	1.8	4
664	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.	1.6	30
665	Minhota breed cattle: carcass characterisation and meat quality affected by sex and slaughter age. <i>Animal Production Science</i> , 2016, 56, 2086.	1.3	3
666	In situ Raman quantification of the dissolution kinetics of carbon dioxide in liquid solutions during a dense phase and ultrasound treatment for the inactivation of <i>Saccharomyces cerevisiae</i> . <i>Journal of Supercritical Fluids</i> , 2016, 111, 104-111.	3.2	12

#	ARTICLE	IF	CITATIONS
667	Influence of peanut skin extract on shelf-life of sheep patties. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2016, 6, 586-596.	1.2	36
668	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
669	Effect of Genotype and Slaughter Age on Carcass Traits and Meat Quality of the Celta Pig Breed in Extensive System. <i>Annals of Animal Science</i> , 2016, 16, 259-273.	1.6	15
670	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.	1.5	45
671	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
672	Role of commercial starter cultures on microbiological, physicochemical characteristics, volatile compounds and sensory properties of dry-cured foal sausage. <i>Asian Pacific Journal of Tropical Disease</i> , 2016, 6, 396-403.	0.5	20
673	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
674	Characterization of phenolic composition in chestnut leaves and beer residue by LC-DAD-ESI-MS. <i>LWT - Food Science and Technology</i> , 2016, 68, 52-58.	5.2	51
675	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
676	Influence of Anatomical Retail Cut on Physicochemical and Sensory Characteristics of Foal "Cecina". <i>International Journal of Food Properties</i> , 2016, 19, 802-813.	3.0	13
677	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
678	A combined high pressure carbon dioxide and high power ultrasound treatment for the microbial stabilization of cooked ham. <i>Journal of Food Engineering</i> , 2016, 174, 47-55.	5.2	17
679	Inactivation of mushroom polyphenoloxidase in model systems exposed to high-pressure carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2016, 107, 669-675.	3.2	18
680	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
681	Effect of commercial starter cultures on volatile compound profile and sensory characteristics of dry-cured foal sausage. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1194-1201.	3.5	44
682	Effect of the amount of chestnuts in the diet of Celta pigs on the fatty acid profile of dry-cured lacaon. <i>Grasas Y Aceites</i> , 2016, 67, e119.	0.9	4
683	Effect of the partial NaCl substitution by other chloride salts on the volatile profile during the ripening of dry-cured lacaon. <i>Grasas Y Aceites</i> , 2016, 67, e128.	0.9	16
684	Effect of fat replacement by olive oil on the physico-chemical properties, fatty acids, cholesterol and tocopherol content of patacón. <i>Grasas Y Aceites</i> , 2016, 67, e133.	0.9	42

#	ARTICLE	IF	CITATIONS
685	Effect of chestnuts level in the formulation of the commercial feed on carcass characteristics and meat quality of Celta pig breed. Spanish Journal of Agricultural Research, 2016, 14, e0603.	0.6	6
686	LA ESCUELA Y LA CONCILIACIÓN DE LOS TIEMPOS COTIDIANOS DE LAS FAMILIAS DEL ALUMNADO DE EDUCACIÓN PRIMARIA EN GALICIA. Bordon, 2016, 68, .	0.5	3
687	Control of Lipid Oxidation in Muscle Food by Active Packaging Technology. , 2016, , 343-382.		1
688	Effect of slaughter age on foal carcass traits and meat quality. Animal, 2015, 9, 1713-1720.	3.3	59
689	Effect of crossbreeding with <i>L</i> imousine, <i>R</i> ubia <i>G</i> allega and <i>B</i> elgium <i>B</i> lue on meat quality and fatty acid profile of <i>H</i> olstein calves. Animal Science Journal, 2015, 86, 913-921.	1.4	15
690	Effect of Addition of Natural Antioxidants on the Shelf-Life of "Chorizo", a Spanish Dry-Cured Sausage. Antioxidants, 2015, 4, 42-67.	5.1	48
691	Oxidation Stability of Pig Liver P&C with Increasing Levels of Natural Antioxidants (Grape and Tea). Antioxidants, 2015, 4, 102-123.	5.1	22
692	The effect of cooking methods on nutritional value of foal meat. Journal of Food Composition and Analysis, 2015, 43, 61-67.	3.9	70
693	Quantification of proteome changes in bovine muscle from two-dimensional electrophoresis data. Data in Brief, 2015, 4, 100-104.	1.0	5
694	Influence of type of muscle on volatile compounds throughout the manufacture of Celta dry-cured ham. Food Science and Technology International, 2015, 21, 581-592.	2.2	32
695	Gauss rules associated with nearly singular weights. Applied Numerical Mathematics, 2015, 91, 1-10.	2.1	3
696	High pressure carbon dioxide combined with high power ultrasound pasteurization of fresh cut carrot. Journal of Supercritical Fluids, 2015, 105, 170-178.	3.2	34
697	Physicochemical properties of foal meat as affected by cooking methods. Meat Science, 2015, 108, 50-54.	5.5	52
698	Physicochemical and sensory properties of Celta dry-ripened "salchichón" as affected by fat content. Grasas Y Aceites, 2015, 66, e059.	0.9	22
699	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
700	Effects of Pasteurization on Volatile Compounds and Sensory Properties of Coconut (Cocos nucifera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 2015, 8, 1393-1404.	4.7	32
701	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 lacón. Food Control, 2015, 55, 90-96.	5.5	97
702	Physicochemical properties, fatty acid profile and sensory characteristics of sheep and goat meat sausages manufactured with different pork fat levels. Meat Science, 2015, 105, 114-120.	5.5	40

#	ARTICLE	IF	CITATIONS
703	High-Power Ultrasound Assisted High-Pressure Carbon Dioxide Pasteurization of Fresh-Cut Coconut: a Microbial and Physicochemical Study. <i>Food and Bioprocess Technology</i> , 2015, 8, 2368-2382.	4.7	25
704	Changes on physico-chemical properties, lipid oxidation and volatile compounds during the manufacture of celta dry-cured loin. <i>Journal of Food Science and Technology</i> , 2015, 52, 4808-4818.	2.8	38
705	Physicochemical and microbial changes during the manufacturing process of dry-cured lac ³ n 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
706	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
707	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
708	Influence of the salting time on physico-chemical parameters, lipolysis and proteolysis of dry-cured foal "cecina". <i>LWT - Food Science and Technology</i> , 2015, 60, 332-338.	5.2	38
709	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
710	Volatile compounds of Celta dry-cured lac ³ n TM as affected by crossbreeding with Duroc and Landrace genotypes. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2978-2985.	3.5	22
711	Partial permeabilisation and depolarization of Salmonella enterica Typhimurium cells after treatment with pulsed electric fields and high pressure carbon dioxide. <i>Process Biochemistry</i> , 2014, 49, 2055-2062.	3.7	10
712	Supercritical carbon dioxide combined with high power ultrasound: An effective method for the pasteurization of coconut water. <i>Journal of Supercritical Fluids</i> , 2014, 92, 257-263.	3.2	37
713	Effect of genotype on fatty acid composition of intramuscular and subcutaneous fat of Celta pig breed. <i>Grasas Y Aceites</i> , 2014, 65, e037.	0.9	11
714	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
715	Carcass characteristics, meat quality and nutritional value of horsemeat: A review. <i>Meat Science</i> , 2014, 96, 1478-1488.	5.5	148
716	Cooking losses, lipid oxidation and formation of volatile compounds in foal meat as affected by cooking procedure. <i>Flavour and Fragrance Journal</i> , 2014, 29, 240-248.	2.6	61
717	Effect of supplementing different oils: Linseed, sunflower and soybean, on animal performance, carcass characteristics, meat quality and fatty acid profile of veal from "Rubia Gallega" calves. <i>Meat Science</i> , 2014, 96, 829-836.	5.5	29
718	Influence of the type of fiber coating and extraction time on foal dry-cured loin volatile compounds extracted by solid-phase microextraction (SPME). <i>Meat Science</i> , 2014, 96, 179-186.	5.5	53
719	Evaluating Two-Dimensional Electrophoresis Profiles of the Protein Phaseolin as Markers of Genetic Differentiation and Seed Protein Quality in Common Bean (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7200-7208.	5.2	17
720	Validation of a mathematical model for predicting high pressure carbon dioxide inactivation kinetics of Escherichia coli spiked on fresh cut carrot. <i>Journal of Supercritical Fluids</i> , 2014, 85, 17-23.	3.2	14

#	ARTICLE	IF	CITATIONS
721	Effect of the inclusion of chestnut in the finishing diet on volatile compounds during the manufacture of dry-cured ham from Celta pig breed. <i>Meat Science</i> , 2014, 96, 211-223.	5.5	52
722	Changes on physico-chemical, textural, lipolysis and volatile compounds during the manufacture of dry-cured foal ham. <i>Meat Science</i> , 2014, 96, 256-263.	5.5	74
723	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
724	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
725	Physicochemical changes during manufacture and final sensory characteristics of dry-cured Celta ham. Effect of muscle type. <i>Food Control</i> , 2014, 43, 263-269.	5.5	58
726	Effect of fat content on physical, microbial, lipid and protein changes during chill storage of foal liver. <i>Food Chemistry</i> , 2014, 155, 57-63.	8.2	31
727	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
728	Effect of muscle and intensity of finishing diet on meat quality of foals slaughtered at 15 months. <i>Meat Science</i> , 2014, 96, 327-334.	5.5	49
729	Growth performance, carcass and meat quality of the Celta pig crossbred with Duroc and Landrace genotypes. <i>Meat Science</i> , 2014, 96, 195-202.	5.5	83
730	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
731	Effect of addition of green tea, chestnut and grape extract on the shelf-life of pig liver. <i>Food Chemistry</i> , 2014, 147, 386-394.	8.2	82
732	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
733	Microbiological and Biochemical Characteristics of Spanish Fermented Sausages. , 2014, , 74-91.		0
734	The effect of livestock production system and concentrate level on carcass traits and meat quality of foals slaughtered at 18 months of age. <i>Animal</i> , 2014, 8, 494-503.	3.3	24
735	Carcass and meat quality traits of Celta heavy pigs. Effect of the inclusion of chestnuts in the finishing diet. <i>Spanish Journal of Agricultural Research</i> , 2014, 12, 694.	0.6	23
736	Lipolysis, proteolysis and physico-chemical modifications during ripening of dry-cured duck breast. <i>European Food Research and Technology</i> , 2013, 236, 405-417.	3.3	13
737	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
738	High pressure carbon dioxide pasteurization of fresh-cut carrot. <i>Journal of Supercritical Fluids</i> , 2013, 79, 92-100.	3.2	58

#	ARTICLE	IF	CITATIONS
739	Effect of the Inclusion of Chestnut in the Finishing Diet on Volatile Compounds of Dry-Cured Ham from Celta Pig Breed. <i>Journal of Integrative Agriculture</i> , 2013, 12, 2002-2012.	3.5	65
740	Influence of muscle type on physicochemical and sensory properties of foal meat. <i>Meat Science</i> , 2013, 94, 77-83.	5.5	56
741	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 "chorizo". <i>Food Research International</i> , 2013, 54, 611-620.	6.2	131
742	Influence of fat content on physico-chemical and oxidative stability of foal liver pÃ©ctÃ©. <i>Meat Science</i> , 2013, 95, 330-335.	5.5	35
743	Horsemeat as a source of valuable fatty acids. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 473-474.	1.5	20
744	Effect of cross breeding and amount of finishing diet on growth parameters, carcass and meat composition of foals slaughtered at 15months of age. <i>Meat Science</i> , 2013, 93, 547-556.	5.5	54
745	Study of the counts, species and characteristics of the yeast population during the manufacture of dry-cured "lacÃ³n". Effect of salt level. <i>Food Microbiology</i> , 2013, 34, 12-18.	4.2	19
746	Effect of gender (barrows vs. females) on carcass traits and meat quality of Celta pig reared outdoors. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 727-734.	3.5	16
747	Effect of modified atmosphere and vacuum packaging on some quality characteristics and the shelf-life of "morcilla", a typical cooked blood sausage. <i>Meat Science</i> , 2013, 93, 220-225.	5.5	47
748	The Influence of <i>Debaryomyces hansenii</i> , <i>Candida deformans</i> and <i>Candida zeylanoides</i> on the aroma formation of dry-cured "lacÃ³n". <i>Meat Science</i> , 2013, 93, 344-350.	5.5	39
749	Relationship between flavour deterioration and the volatile compound profile of semi-ripened sausage. <i>Meat Science</i> , 2013, 93, 614-620.	5.5	64
750	Influence of type of muscles on nutritional value of foal meat. <i>Meat Science</i> , 2013, 93, 630-638.	5.5	72
751	Meat quality and nutritional composition of pheasants (<i>Phasianus colchicus</i>) reared in an extensive system. <i>British Poultry Science</i> , 2013, 54, 594-602.	1.7	23
752	Quality Attributes of Fresh-Cut Coconut after Supercritical Carbon Dioxide Pasteurization. <i>Journal of Chemistry</i> , 2013, 2013, 1-9.	1.9	11
753	The Impact of Political Factors on Local Government Decentralisation. <i>International Public Management Journal</i> , 2013, 16, 53-84.	2.0	8
754	Sex effect on meat quality and carcass traits of foals slaughtered at 15 months of age. <i>Animal</i> , 2013, 7, 1199-1207.	3.3	34
755	Tiempos escolares y conciliaciÃ³n: anÃ¡lisis de familias con hijos en EducaciÃ³n Secundaria Obligatoria (12-16 aÃ±os). <i>Revista De Investigacion Educativa</i> , 2013, 31, .	1.1	3
756	Effect of Salting Duration on Lipid Oxidation and the Fatty Acid Content of Dry-Cured Lacon. <i>Journal of Food Research</i> , 2013, 3, 46.	0.3	4

#	ARTICLE	IF	CITATIONS
757	Changes on Physico-chemical, Textural, Proteolysis, Lipolysis and Volatile Compounds During the Manufacture of Dry-cured <i>Lac</i> ³ n from Celta Pig Breed. <i>Journal of Biological Sciences</i> , 2013, 13, 168-182.	0.3	9
758	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.	0.6	18
759	Meat quality of veal: Discriminatory ability of weaning status. <i>Spanish Journal of Agricultural Research</i> , 2013, 11, 1044.	0.6	28
760	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.	3.4	38
761	Strains of <i>Staphylococcus</i> and <i>Bacillus</i> Isolated from Traditional Sausages as Producers of Biogenic Amines. <i>Frontiers in Microbiology</i> , 2012, 3, 151.	3.5	38
762	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.	1.7	35
763	Changes in physico-chemical, microbiological, textural and sensory attributes during ripening of dry-cured foal <i>salchich</i> ³ n. <i>Meat Science</i> , 2012, 90, 194-198.	5.5	48
764	Effects of calf diet, antioxidants, packaging type and storage time on beef steak storage. <i>Meat Science</i> , 2012, 90, 871-880.	5.5	24
765	Effect of pork fat addition on the volatile compounds of foal dry-cured sausage. <i>Meat Science</i> , 2012, 91, 506-512.	5.5	46
766	Effect of packaging conditions on shelf-life of fresh foal meat. <i>Meat Science</i> , 2012, 91, 513-520.	5.5	80
767	Effect of the length of salting time on the proteolytic changes in dry-cured <i>lac</i> ³ n during ripening and on the sensory characteristics of the final product. <i>Food Control</i> , 2012, 25, 789-796.	5.5	31
768	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.	3.4	45
769	Influence of inclusion of chestnut in the finishing diet on fatty acid profile of dry-cured ham from Celta pig breed. <i>Meat Science</i> , 2012, 92, 394-399.	5.5	49
770	Shelf life of fresh foal meat under MAP, overwrap and vacuum packaging conditions. <i>Meat Science</i> , 2012, 92, 610-618.	5.5	117
771	Influence of the salting time on volatile compounds during the manufacture of dry-cured pork shoulder <i>lac</i> ³ n. <i>Meat Science</i> , 2012, 92, 627-634.	5.5	74
772	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
773	Study of the Micrococcaceae and Staphylococcaceae throughout the Manufacture of Dry-Cured <i>Lac</i> ³ n (a Spanish Traditional Meat Product) Made without or with Additives. <i>Journal of Food Research</i> , 2012, 1, .	0.3	10
774	Fatty acid composition of Celta pig breed as influenced by sex and location of fat in the carcass. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1311-1317.	3.5	25

#	ARTICLE	IF	CITATIONS
775	Influence of salt content and processing time on sensory characteristics of cooked <i>lac3n</i> . Meat Science, 2011, 87, 436-442.	5.5	23
776	Meat quality of <i>Galician Mountain</i> foals breed. Effect of sex, slaughter age and livestock production system. Meat Science, 2011, 88, 292-298.	5.5	80
777	Polycyclic aromatic hydrocarbons (PAHs) in two Spanish traditional smoked sausage varieties: <i>Chorizo gallego</i> and <i>Chorizo de cebolla</i> . Meat Science, 2011, 89, 105-109.	5.5	63
778	High pressure carbon dioxide pasteurization of solid foods: Current knowledge and future outlooks. Trends in Food Science and Technology, 2011, 22, 427-441.	15.1	117
779	Crecimiento de pollos Mos en diferentes estaciones del a±o: comparaci3n con una estirpe industrial. Archivos De Zootecnia, 2011, 60, 329-332.	0.1	2
780	Development of Volatile Compounds during the Manufacture of Dry-Cured <i>lac3n</i> , a Spanish Traditional Meat Product. Journal of Food Science, 2011, 76, C89-97.	3.1	61
781	Physicochemical and nutritional composition of dry-cured duck breast. Poultry Science, 2011, 90, 931-940.	3.4	28
782	Effect of fat level on physicochemical and sensory properties of dry-cured duck sausages. Poultry Science, 2011, 90, 1334-1339.	3.4	20
783	Calidad de la canal del potro Gallego de Monte. Archivos De Zootecnia, 2011, 60, 385-388.	0.1	7
784	Parámetros de crecimiento y de la canal de corderos de la raza Ovella Galega sacrificados a 45 dAs. Archivos De Zootecnia, 2011, 60, 429-432.	0.1	0
785	Características fisicoquímicas, de Ácidos grasos y aminoÁcidos en corderos de Ovella Galega a 45 dAs. Archivos De Zootecnia, 2011, 60, 433-436.	0.1	0
786	Calidad de la carne de potro Gallego de Monte en diferentes explotaciones. Archivos De Zootecnia, 2011, 60, 389-392.	0.1	0
787	Study of the lactic acid bacteria throughout the manufacture of dry-cured <i>lac3n</i> (a Spanish) Tj ETQq1 1 0.784314 rgBT /Overlock 10 4.2 18		
788	STUDY OF HYDROLYZED PROTEIN COMPOSITION, FREE AMINO ACID, AND TAURINE CONTENT IN DIFFERENT MUSCLES OF GALICIAN BLONDE BEEF. Journal of Muscle Foods, 2010, 21, 769-784.	0.5	31
789	Effect of weaning status on lipids of Galician Blond veal: Total fatty acids and 18:1 cis and trans isomers. Meat Science, 2010, 86, 357-363.	5.5	11
790	Polycyclic aromatic hydrocarbons (PAHs) in two Spanish traditional smoked sausage varieties: <i>Androlla</i> and <i>Botillo</i> . Meat Science, 2010, 86, 660-664.	5.5	58
791	Production of biogenic amines <i>in vitro</i> in relation to the growth phase by Enterobacteriaceae species isolated from traditional sausages. Meat Science, 2010, 86, 684-691.	5.5	47
792	Intramuscular fatty acid composition of <i>Galician Mountain</i> foals breed. Meat Science, 2010, 86, 825-831.	5.5	57

#	ARTICLE	IF	CITATIONS
793	Effect of weaning status on animal performance and meat quality of Rubia Gallega calves. <i>Meat Science</i> , 2010, 86, 832-838.	5.5	22
794	Características del consejo de administración e información en materia de Responsabilidad Social Corporativa. <i>Revista Española De Financiación Y Contabilidad</i> , 2009, 38, 107-135.	0.7	59
795	Impact of Guidelines on Outcome: The Evidence. <i>Seminars in Respiratory and Critical Care Medicine</i> , 2009, 30, 172-178.	2.1	37
796	Antioxidant power, bacteriostatic activity, and characterization of white grape pomace extracts by HPLC-ESI-MS. <i>European Food Research and Technology</i> , 2009, 230, 291-301.	3.3	17
797	Decisive factors in the creation and execution of municipal action plans in the field of sustainable development in the European Union. <i>Journal of Cleaner Production</i> , 2009, 17, 1039-1051.	9.3	75
798	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
799	Effect of finishing and ageing time on quality attributes of loin from the meat of Holstein-Friesian cull cows. <i>Meat Science</i> , 2009, 83, 484-491.	5.5	67
800	Proteolytic and lipolytic modifications during the manufacture of dry-cured lacón, a Spanish traditional meat product: Effect of some additives. <i>Food Chemistry</i> , 2008, 110, 137-149.	8.2	40
801	Biochemical characteristics of dry-cured lacón (a Spanish traditional meat product) throughout the manufacture, and sensorial properties of the final product. Effect of some additives. <i>Food Control</i> , 2008, 19, 1148-1158.	5.5	48
802	Genotypic study of strains belonging to the genus <i>Trichosporon</i> . <i>Medical Mycology</i> , 2007, 45, 51-56.	0.7	2
803	Microbiological characteristics of Botillo, a Spanish traditional pork sausage. <i>LWT - Food Science and Technology</i> , 2007, 40, 1610-1622.	5.2	40
804	Biogenic amine content during the manufacture of dry-cured lacón, a Spanish traditional meat product: Effect of some additives. <i>Meat Science</i> , 2007, 77, 287-293.	5.5	61
805	Effects on quality attributes of commercial veal pieces under different ageing treatments. <i>International Journal of Food Science and Technology</i> , 2007, 42, 373-379.	2.7	10
806	Microbiological characteristics of androlla, a Spanish traditional pork sausage. <i>Food Microbiology</i> , 2007, 24, 52-58.	4.2	108
807	Efficiency evaluation in municipal services: an application to the street lighting service in Spain. <i>Journal of Productivity Analysis</i> , 2007, 27, 149-162.	1.6	45
808	Compositional and degradative changes during the manufacture of dry-cured chorizo. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 593-601.	3.5	27
809	HIV infection among people of foreign origin voluntarily tested in Spain. A comparison with national subjects. <i>Sexually Transmitted Infections</i> , 2002, 78, 250-254.	1.9	26
810	MORTALITY PREDICTION IN CARDIAC SURGERY: PERFORMANCE OF SEVERAL RISK MODELS OF NORTH AMERICA AND EUROPE. <i>Critical Care Medicine</i> , 2002, 30, A26.	0.9	0

#	ARTICLE	IF	CITATIONS
811	Natural antioxidants from residual sources. Food Chemistry, 2001, 72, 145-171.	8.2	1,325
812	Biochemical Characteristics of Two Spanish Traditional Dry-cured Sausage Varieties: Androlla and Botillo. Journal of Food Composition and Analysis, 2000, 13, 809-817.	3.9	42
813	Boundary-element weight-function analysis for crack-surface displacements and strip-yield cracks. Engineering Analysis With Boundary Elements, 1994, 13, 283-289.	3.7	5
814	Boundary element weight function analysis of a strip yield crack in a rotating disk. Theoretical and Applied Fracture Mechanics, 1994, 21, 241-250.	4.7	3
815	Lipid and Oxidative Methods to Assess the Stability of "Lacon". Food Analytical Methods, 0, , 1.	2.6	0
816	Exposure assessment in the Serbian population and occurrence of histamine and heavy metals in fish and seafood. International Journal of Food Science and Technology, 0, , .	2.7	4
817	The Fuzzy Cognitive Map-Based Shelf-life Modelling for Food Storage. Food Analytical Methods, 0, , 1.	2.6	13
818	Evaluation of different types of milk proteins-derived epitopes using in-silico tools: a primarily study to propose a new definition for bioactive peptides. Food Science and Technology, 0, , .	1.7	4
819	Expert Knowledge-Based System for Shelf-Life Analysis of Dairy Cheese Ball (Rasgulla). Food Analytical Methods, 0, , 1.	2.6	1
820	Germinated Barley Cultivars: Effect on Physicochemical and Bioactive Properties. Food Analytical Methods, 0, , .	2.6	7