MarÃ-a Carmen GÃ³mez-GuillÃ©n

List of Publications by Year
in descending order

185 papers	12,551 citations	23567 58 h-index	28297 105 g-index
187 all docs	187 docs citations	187 times ranked	9324 citing authors

#	Article	IF	Citations
1	Functional and bioactive properties of collagen and gelatin from alternative sources: A review. Food Hydrocolloids, 2011, 25, 1813-1827.	10.7	1,432
2	Structural and physical properties of gelatin extracted from different marine species: a comparative study. Food Hydrocolloids, 2002, 16, 25-34.	10.7	659
3	Biodegradable gelatinâ€“chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. Food Microbiology, 2010, 27, 889-896.	4.2	534
4	Fish gelatin: a renewable material for developing active biodegradable films. Trends in Food Science and Technology, 2009, 20, 3-16.	15.1	394
5	Antioxidant and functional properties of gelatin hydrolysates obtained from skin of sole and squid. Food Chemistry, 2009, 114, 976-983.	8.2	252
6	Edible films made from tuna-fish gelatin with antioxidant extracts of two different murta ecotypes leaves (Ugni molinae Turcz). Food Hydrocolloids, 2007, 21, 1133-1143.	10.7	240
7	Contribution of Leu and Hyp residues to antioxidant and ACE-inhibitory activities of peptide sequences isolated from squid gelatin hydrolysate. Food Chemistry, 2011, 125, 334-341.	8.2	227
8	Antioxidant properties of tuna-skin and bovine-hide gelatin films induced by the addition of oregano and rosemary extracts. Food Chemistry, 2009, 112, 18-25.	8.2	201
9	Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. Food Research International, 2011, 44, 1044-1051.	6.2	195
10	A chitosanâ€“gelatin blend as a coating for fish patties. Food Hydrocolloids, 2005, 19, 303-311.	10.7	191
11	Effects of gelatin origin, bovine-hide and tuna-skin, on the properties of compound gelatinâ€“chitosan films. Food Hydrocolloids, 2011, 25, 1461-1469.	10.7	184
12	Incorporation of antioxidant borage extract into edible films based on sole skin gelatin or a commercial fish gelatin. Journal of Food Engineering, 2009, 92, 78-85.	5.2	182
13	Effect of functional edible films and high pressure processing on microbial and oxidative spoilage in cold-smoked sardine (Sardina pilchardus). Food Chemistry, 2007, 105, 511-520.	8.2	181
14	Structural properties of films and rheology of film-forming solutions based on chitosan and chitosan-starch blend enriched with murta leaf extract. Food Hydrocolloids, 2013, 31, 458-466.	10.7	174
15	Structural and functional properties of soy protein isolate and cod gelatin blend films. Food Hydrocolloids, 2009, 23, 2094-2101.	10.7	166
16	Gel properties of collagens from skins of cod (Gadus morhua) and hake (Merluccius merluccius) and their modification by the coenhancers magnesium sulphate, glycerol and transglutaminase. Food Chemistry, 2001, 74, 161-167.	8.2	157
17	Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. Food Hydrocolloids, 2009, 23, 53-61.	10.7	153
18	Natural Additives in Bioactive Edible Films and Coatings: Functionality and Applications in Foods. Food Engineering Reviews, 2013, 5, 200-216.	5.9	150

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19	Sunflower protein films incorporated with clove essential oil have potential application for the preservation of fish patties. Food Hydrocolloids, 2013, 33, 74-84.	10.7	144
20	Chemical Interactions of Nonmuscle Proteins in the Network of Sardine (Sardina pilchardus) Muscle Gels. LWT - Food Science and Technology, 1997, 30, 602-608.	5.2	139
21	Physical and functional characterization of active fish gelatin films incorporated with lignin. Food Hydrocolloids, 2013, 30, 163-172.	10.7	139
22	Extracting Conditions for Megrim (Lepidorhombus boscii) Skin Collagen Affect Functional Properties of the Resulting Gelatin. Journal of Food Science, 2000, 65, 434-438.	3.1	135
23	Physico-chemical and film-forming properties of bovine-hide and tuna-skin gelatin: A comparative study. Journal of Food Engineering, 2009, 90, 480-486.	5.2	135
24	Antioxidant activity of several marine skin gelatins. LWT - Food Science and Technology, 2011, 44, 407-413.	5.2	126
25	The effect of added salts on the viscoelastic properties of fish skin gelatin. Food Chemistry, 2000, 70, 71-76.	8.2	124
26	Polymer blending effects on the physicochemical and structural features of the chitosan/poly(vinyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	10.7	122
27	Effects of agar films incorporated with fish protein hydrolysate or clove essential oil on flounder (Paralichthys orbignyanus) fillets shelf-life. Food Hydrocolloids, 2018, 81, 351-363.	10.7	119
28	Active nanocomposite films based on soy proteins-montmorillonite- clove essential oil for the preservation of refrigerated bluefin tuna (Thunnus thynnus) fillets. International Journal of Food Microbiology, 2018, 266, 142-149.	4.7	117
29	A state-of-the-art review on the elaboration of fish gelatin as bioactive packaging: Special emphasis on nanotechnology-based approaches. Trends in Food Science and Technology, 2018, 79, 125-135.	15.1	111
30	Quality of thawed deepwater pink shrimp (Parapenaeus longirostris) treated with melanosis-inhibiting formulations during chilled storage. International Journal of Food Science and Technology, 2007, 42, 1029-1038.	2.7	105
31	Extraction of Gelatin from Megrim (Lepidorhombus boscii) Skins with Several Organic Acids. Journal of Food Science, 2001, 66, 213-216.	3.1	103
32	Use of lactic acid for extraction of fish skin gelatin. Food Hydrocolloids, 2005, 19, 941-950.	10.7	102
33	Chitosan coatings enriched with active shrimp waste for shrimp preservation. Food Control, 2015, 54, 259-266.	5.5	102
34	Antioxidant film development from unrefined extracts of brown seaweeds Laminaria digitata and Ascophyllum nodosum. Food Hydrocolloids, 2014, 37, 100-110.	10.7	100
35	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. Food Chemistry, 2014, 156, 144-150.	8.2	97
36	Physical and chemical properties of tuna-skin and bovine-hide gelatin films with added aqueous oregano and rosemary extracts. Food Hydrocolloids, 2009, 23, 1334-1341.	10.7	92

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37	Biological Characteristics Affect the Quality of Farmed Atlantic Salmon and Smoked Muscle. Journal of Food Science, 2000, 65, 53-60.	3.1	90
38	Improvement of the antioxidant properties of squid skin gelatin films by the addition of hydrolysates from squid gelatin. Food Hydrocolloids, 2009, 23, 1322-1327.	10.7	88
39	Role of lignosulphonate in properties of fish gelatin films. Food Hydrocolloids, 2012, 27, 60-71.	10.7	84
40	Identification of ace-inhibitory peptides from squid skin collagen after in vitro gastrointestinal digestion. Food Research International, 2013, 54, 790-795.	6.2	84
41	Fat Content and Fillet Shape of Atlantic Salmon: Relevance for Processing Yield and Quality of Raw and Smoked Products. Journal of Food Science, 2001, 66, 1348-1354.	3.1	83
42	Characterization and storage stability of astaxanthin esters, fatty acid profile and Î±-tocopherol of lipid extract from shrimp (L. vannamei) waste with potential applications as food ingredient. Food Chemistry, 2017, 216, 37-44.	8.2	83
43	Development of edible films based on differently processed Atlantic halibut (Hippoglossus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	10.7	82
44	Lessening of high-pressure-induced changes in Atlantic salmon muscle by the combined use of a fish gelatinâ€“lignin film. Food Chemistry, 2011, 125, 595-606.	8.2	78
45	Collagen characteristics of farmed Atlantic salmon with firm and soft fillet texture. Food Chemistry, 2012, 134, 678-685.	8.2	76
46	Antimicrobial and antioxidant chitosan solutions enriched with active shrimp (Litopenaeus vannamei) waste materials. Food Hydrocolloids, 2014, 35, 710-717.	10.7	76
47	Characterization of gelatin gels induced by high pressure. Food Hydrocolloids, 2002, 16, 197-205.	10.7	75
48	Xyloglucan, a Plant Polymer with Barrier Protective Properties over the Mucous Membranes: An Overview. International Journal of Molecular Sciences, 2018, 19, 673.	4.1	75
49	Extraction of gelatin from fish skins by high pressure treatment. Food Hydrocolloids, 2005, 19, 923-928.	10.7	74
50	Functionality of Lactobacillus acidophilus and Bifidobacterium bifidum incorporated to edible coatings and films. Innovative Food Science and Emerging Technologies, 2012, 16, 277-282.	5.6	71
51	Antimicrobial Activity of Composite Edible Films Based on Fish Gelatin and Chitosan Incorporated with Clove Essential Oil. Journal of Aquatic Food Product Technology, 2009, 18, 46-52.	1.4	69
52	Effect of chemical composition and sonication procedure on properties of food-grade soy lecithin liposomes with added glycerol. Food Research International, 2017, 100, 541-550.	6.2	69
53	Physico-chemical and film forming properties of giant squid (Dosidicus gigas) gelatin. Food Hydrocolloids, 2009, 23, 585-592.	10.7	68
54	Role of sepiolite in the release of active compounds from gelatinâ€“egg white films. Food Hydrocolloids, 2012, 27, 475-486.	10.7	68

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55	Characterisation and tissue distribution of polyphenol oxidase of deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Over	8.2	66
56	Effect of freezing fish skins on molecular and rheological properties of extracted gelatin. Food Hydrocolloids, 2003, 17, 281-286.	10.7	65
57	Freeze-dried phosphatidylcholine liposomes encapsulating various antioxidant extracts from natural waste as functional ingredients in surimi gels. Food Chemistry, 2018, 245, 525-535.	8.2	64
58	Recovery, viscoelastic and functional properties of Barbel skin gelatine: Investigation of anti-DPP-IV and anti-prolyl endopeptidase activities of generated gelatine polypeptides. Food Chemistry, 2015, 168, 478-486.	8.2	60
59	Microcapsules containing astaxanthin from shrimp waste as potential food coloring and functional ingredient: Characterization, stability, and bioaccessibility. LWT - Food Science and Technology, 2016, 70, 229-236.	5.2	59
60	Effectiveness of Onboard Application of 4â€Hexylresorcinol in Inhibiting Melanosis in Shrimp (Parapenaeus longirostris). Journal of Food Science, 2004, 69, C643.	3.1	58
61	Sea bream bones and scales as a source of gelatin and ACE inhibitory peptides. LWT - Food Science and Technology, 2014, 55, 579-585.	5.2	58
62	Release of volatile compounds and biodegradability of active soy protein lignin blend films with added citronella essential oil. Food Control, 2014, 44, 7-15.	5.5	58
63	Evaluation of lipid oxidation in horse mackerel patties covered with borage-containing film during frozen storage. Food Chemistry, 2011, 124, 1393-1403.	8.2	57
64	Characteristics and functional properties of gelatin extracted from squid (Loligo vulgaris) skin. LWT - Food Science and Technology, 2016, 65, 924-931.	5.2	53
65	Release of cinnamon essential oil from polysaccharide bilayer films and its use for microbial growth inhibition in chilled shrimps. LWT - Food Science and Technology, 2014, 59, 989-995.	5.2	52
66	Encapsulation of food waste compounds in soy phosphatidylcholine liposomes: Effect of freeze-drying, storage stability and functional aptitude. Journal of Food Engineering, 2018, 223, 132-143.	5.2	52
67	Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. Food Chemistry, 2005, 93, 17-23.	8.2	51
68	Exploration of the antioxidant and antimicrobial capacity of two sunflower protein concentrate films with naturally present phenolic compounds. Food Hydrocolloids, 2012, 29, 374-381.	10.7	51
69	The role of salt washing of fish skins in chemical and rheological properties of gelatin extracted. Food Hydrocolloids, 2005, 19, 951-957.	10.7	49
70	Shrimp (Litopenaeus vannamei) muscle proteins as source to develop edible films. Food Hydrocolloids, 2014, 41, 86-94.	10.7	47
71	Effect of microbial transglutaminase on the functional properties of megrim (Lepidorhombus boscii) skin gelatin. Journal of the Science of Food and Agriculture, 2001, 81, 665-673.	3.5	46
72	Storage of dried fish skins on quality characteristics of extracted gelatin. Food Hydrocolloids, 2005, 19, 958-963.	10.7	44

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73	Polyphenol-rich extract from murta leaves on rheological properties of film-forming solutions based on different hydrocolloid blends. Journal of Food Engineering, 2014, 140, 28-38.	5.2	44
74	Horse mackerel (Trachurus trachurus) fillets biopreservation by using gallic acid and chitosan coatings. Food Control, 2021, 120, 107511.	5.5	44
75	The effect of brine composition and pH on the yield and nature of water-soluble proteins extractable from brined muscle of cod (). Food Chemistry, 2005, 92, 71-77.	8.2	43
76	Functional and Thermal Gelation Properties of Squid Mantle Proteins Affected by Chilled and Frozen Storage. Journal of Food Science, 2003, 68, 1962-1967.	3.1	42
77	Compositional properties and bioactive potential of waste material from shrimp cooking juice. LWT - Food Science and Technology, 2013, 54, 87-94.	5.2	42
78	Effect of chitosan and microbial transglutaminase on the gel forming ability of horse mackerel (Trachurus spp.) muscle under high pressure. Food Research International, 2005, 38, 103-110.	6.2	41
79	Effect of brine salting at different pHs on the functional properties of cod muscle proteins after subsequent dry salting. Food Chemistry, 2006, 94, 123-129.	8.2	41
80	The effect of several cooking treatments on subsequent chilled storage of thawed deepwater pink shrimp (Parapenaeus longirostris) treated with different melanosis-inhibiting formulas. LWT - Food Science and Technology, 2009, 42, 1335-1344.	5.2	41
81	Comparative study between film and coating packaging based on shrimp concentrate obtained from marine industrial waste for fish sausage preservation. Food Control, 2016, 70, 325-332.	5.5	41
82	High pressure effects on the quality and preservation of cold-smoked dolphinfish (Coryphaena) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38	8.2	40
83	Structure, Functionality, and Active Release of Nanoclayâ€“Soy Protein Films Affected by Clove Essential Oil. Food and Bioprocess Technology, 2016, 9, 1937-1950.	4.7	40
84	Sodium replacement in the cod () muscle salting process. Food Chemistry, 2005, 93, 125-133.	8.2	39
85	Development of active films of chitosan isolated by mild extraction with added protein concentrate from shrimp waste. Food Hydrocolloids, 2015, 43, 91-99.	10.7	39
86	Encapsulation of antioxidant sea fennel (Crithmum maritimum) aqueous and ethanolic extracts in freeze-dried soy phosphatidylcholine liposomes. Food Research International, 2019, 119, 665-674.	6.2	39
87	Enzyme-assisted extraction of Î²/Î¹-hybrid carrageenan from Mastocarpus stellatus for obtaining bioactive ingredients and their application for edible active film development. Food and Function, 2014, 5, 319-329.	4.6	37
88	Functional characterisation of muscle and skin collagenous material from hake (Merluccius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 T	8.2	36
89	Gelatin prepared from European eel (Anguilla anguilla) skin: Physicochemical, textural, viscoelastic and surface properties. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 529, 643-650.	4.7	36
90	Melanosis inhibition and SO2residual levels in shrimps (Parapenaeus longirostris) after different sulfite-based treatments. Journal of the Science of Food and Agriculture, 2005, 85, 1143-1148.	3.5	35

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91	Spraying of 4-hexylresorcinol based formulations to prevent enzymatic browning in Norway lobsters (Nephrops norvegicus) during chilled storage. Food Chemistry, 2007, 100, 147-155.	8.2	35
92	Development, properties, and stability of antioxidant shrimp muscle protein films incorporating carotenoid-containing extracts from food by-products. LWT - Food Science and Technology, 2015, 64, 189-196.	5.2	34
93	Incorporation of liposomes containing squid tunic <scp>ACE</scp>â€inhibitory peptides into fish gelatin. Journal of the Science of Food and Agriculture, 2016, 96, 769-776.	3.5	34
94	Melanosis inhibition and 4-hexylresorcinol residual levels in deepwater pink shrimp (Parapenaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	3.3	33
95	High pressure technology as a tool to obtain high quality carpaccio and carpaccio-like products from fish. Innovative Food Science and Emerging Technologies, 2009, 10, 148-154.	5.6	33
96	Effect of heating temperature and sodium chloride concentration on ultrastructure and texture of gels made from giant squid (Dosidicus gigas) with addition of starch,l-carrageenan and egg white. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 221-227.	0.6	32
97	Antioxidant properties of green tea extract incorporated to fish gelatin films after simulated gastrointestinal enzymatic digestion. LWT - Food Science and Technology, 2013, 53, 445-451.	5.2	32
98	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. Food Research International, 2020, 137, 109613.	6.2	32
99	The effect of rosemary extract and omega-3 unsaturated fatty acids on the properties of gels made from the flesh of mackerel (Scomber scombrus) by high pressure and heat treatments. Food Chemistry, 2002, 79, 1-8.	8.2	31
100	Rheological Properties of Gels Made from High- and Low-Quality Sardine (Sardina pilchardus) Mince with Added Nonmuscle Proteins. Journal of Agricultural and Food Chemistry, 1996, 44, 746-750.	5.2	30
101	Presence of hemocyanin with diphenoloxidase activity in deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	30
102	Evidence of an active laccase-like enzyme in deepwater pink shrimp (Parapenaeus longirostris). Food Chemistry, 2008, 108, 624-632.	8.2	30
103	Influencia de la subespecie, estacionalidad y procedimientos de estabilizaciÃ³n en la aptitud gelificante del mÃºsculo de sardina (Sardina pilchardus) congelado/Influence of subspecies, season and stabilization procedures in gel-forming ability of frozen minced muscle of sardine (Sardina) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	2.2	29
104	Thermally Induced Aggregation of Giant Squid (Dosidicus gigas) Mantle Proteins. Physicochemical Contribution of Added Ingredients. Journal of Agricultural and Food Chemistry, 1998, 46, 3440-3446.	5.2	29
105	Characterization of phenoloxidase activity of carapace and viscera from cephalothorax of Norway lobster (Nephrops norvegicus). LWT - Food Science and Technology, 2010, 43, 1240-1245.	5.2	29
106	The effect of the combined use of high pressure treatment and antimicrobial edible film on the quality of salmon carpaccio. International Journal of Food Microbiology, 2018, 283, 28-36.	4.7	29
107	Thermal Aggregation of Sardine Muscle Proteins during Processing. Journal of Agricultural and Food Chemistry, 1996, 44, 3625-3630.	5.2	28
108	Thermal gelation properties of two different composition sardine (Sardina pilchardus) muscles with addition of non-muscle proteins and hydrocolloids. Food Chemistry, 1997, 58, 81-87.	8.2	28

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109	Autolysis and Protease Inhibition Effects on Dynamic Viscoelastic Properties during Thermal Gelation of Squid Muscle. Journal of Food Science, 2002, 67, 2491-2496.	3.1	28
110	Alternative fish species for coldâ€smoking process. International Journal of Food Science and Technology, 2009, 44, 1525-1535.	2.7	28
111	Integral Mastocarpus stellatus use for antioxidant edible film development. Food Hydrocolloids, 2014, 40, 128-137.	10.7	28
112	Obtaining of functional components from cooked shrimp (Penaeus vannamei) by enzymatic hydrolysis. Food Bioscience, 2016, 15, 55-63.	4.4	28
113	Antimicrobial and rheological properties of chitosan as affected by extracting conditions and humidity exposure. LWT - Food Science and Technology, 2015, 60, 802-810.	5.2	27
114	Salt, Nonmuscle Proteins, and Hydrocolloids Affecting Rigidity Changes during Gelation of Giant Squid (Dosidicus gigas). Journal of Agricultural and Food Chemistry, 1997, 45, 616-621.	5.2	26
115	Controlled atmosphere as coadjuvant to chilled storage for prevention of melanosis in shrimps (Parapenaeus longirostris). European Food Research and Technology, 2005, 220, 125-130.	3.3	26
116	Influence of mono- and divalent salts on water loss and properties of dry salted cod fillets. LWT - Food Science and Technology, 2013, 53, 387-394.	5.2	26
117	Characterization and storage stability of spray dried soy-rapeseed lecithin/trehalose liposomes loaded with a tilapia viscera hydrolysate. Innovative Food Science and Emerging Technologies, 2021, 71, 102708.	5.6	26
118	Addition of hydrocolloids and non-muscle proteins to sardine (Sardina pilchardus) mince gels. Food Chemistry, 1996, 56, 421-427.	8.2	25
119	Carboxymethyl cellulose films containing nanoliposomes loaded with an angiotensin-converting enzyme inhibitory collagen hydrolysate. Food Hydrocolloids, 2019, 94, 553-560.	10.7	25
120	Changes in structural integrity of sodium caseinate films by the addition of nanoliposomes encapsulating an active shrimp peptide fraction. Journal of Food Engineering, 2019, 244, 47-54.	5.2	24
121	Oxidative stability, volatile components and polycyclic aromatic hydrocarbons of cold-smoked sardine (Sardina pilchardus) and dolphinfish (Coryphaena hippurus). LWT - Food Science and Technology, 2011, 44, 1517-1524.	5.2	23
122	Improvement of giant squid (Dosidicus gigas) muscle gelation by using gelling ingredients. European Food Research and Technology, 1997, 204, 379-384.	0.6	22
123	The effect of high-pressure treatment on functional components of shrimp (Litopenaeus vannamei) cephalothorax. Innovative Food Science and Emerging Technologies, 2016, 34, 154-160.	5.6	21
124	Bioaccessibility and antimicrobial properties of a shrimp demineralization extract blended with chitosan as wrapping material in ready-to-eat raw salmon. Food Chemistry, 2019, 276, 342-349.	8.2	21
125	Structural features of myofibrillar fish protein interacting with phosphatidylcholine liposomes. Food Research International, 2020, 137, 109687.	6.2	21
126	Seasonal changes and preliminary characterization of cathepsin Dâ€like activity in sardine (Sardina) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.7	20

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127	Chemical and microbial quality indexes of Norwegian lobsters (Nephrops norvegicus) dusted with sulphites. International Journal of Food Science and Technology, 2008, 43, 1099-1110.	2.7	20
128	A Novel Functional Wrapping Design by Complexation of Îµ-Polylysine with Liposomes Entrapping Bioactive Peptides. Food and Bioprocess Technology, 2016, 9, 1113-1124.	4.7	20
129	Bioactive and technological functionality of a lipid extract from shrimp (L. vannamei) cephalothorax. LWT - Food Science and Technology, 2018, 89, 704-711.	5.2	20
130	Partial protease activity characterization of squid (Todaropsis eblanae) mantle / CaracterizaciÃ³n parcial de la actividad proteolÃ±tica del manto de pota (Todaropsis eblanae). Food Science and Technology International, 1999, 5, 391-396.	2.2	19
131	Influence of Salmon Provenance and Smoking Process on Muscle Functional Characteristics. Journal of Food Science, 2003, 68, 1155-1160.	3.1	19
132	Enzymatic hydrolysis of fish gelatin under high pressure treatment. International Journal of Food Science and Technology, 2011, 46, 1129-1136.	2.7	19
133	Antioxidant, ACE-Inhibitory, and Antimicrobial Activities of Peptide Fractions Obtained From Dried Giant Squid Tunics. Journal of Aquatic Food Product Technology, 2016, 25, 444-455.	1.4	19
134	Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 2: Egg yolk. Innovative Food Science and Emerging Technologies, 2018, 49, 176-183.	5.6	19
135	Influence of frozen storage on textural properties of sardine (Sardina pilchardus) mince gels. Food Chemistry, 1997, 60, 85-93.	8.2	18
136	Addition of microbial transglutaminase and protease inhibitors to improve gel properties of frozen squid muscle. European Food Research and Technology, 2002, 214, 377-381.	3.3	16
137	Transglutaminase activity in pressure-induced gelation assisted by prior setting. Food Chemistry, 2005, 90, 751-758.	8.2	16
138	Role of Sulfites and 4-Hexylresorcinol in Microbial Growth and Melanosis Prevention of Deepwater Pink Shrimp (Parapenaeus longirostris) Using a Controlled Atmosphere. Journal of Food Protection, 2005, 68, 98-104.	1.7	16
139	Quality of Norway lobster (Nephrops norwegicus) treated with a 4-hexylresorcinol-based formulation. European Food Research and Technology, 2006, 222, 425-431.	3.3	16
140	Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 1: Egg white. Innovative Food Science and Emerging Technologies, 2017, 44, 131-138.	5.6	16
141	Quercetin properties as a functional ingredient in omega-3 enriched fish gels fed to rats. Journal of the Science of Food and Agriculture, 2005, 85, 1651-1659.	3.5	15
142	Glycosaminoglycans from grey triggerfish and smooth hound skins: Rheological, Anti-inflammatory and wound healing properties. International Journal of Biological Macromolecules, 2018, 118, 965-975.	7.5	15
143	Several melanosis-inhibiting formulas to enhance the quality of deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Ove	5.6	15
144	Effect of natural compounds alternative to commercial antimelanosics on polyphenol oxidase activity and microbial growth in cultured prawns (Marsupenaeus tiger) during chilled storage. European Food Research and Technology, 2006, 223, 7-15.	3.3	14

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145	Influence of added salt and non-muscle proteins on the rheology and ultrastructure of gels made from minced flesh of sardine (Sardina pilchardus). Food Chemistry, 1997, 58, 193-202.	8.2	13
146	Recovery and Functionality of Wash Water Protein from Krill Processing. Journal of Agricultural and Food Chemistry, 1998, 46, 3300-3304.	5.2	13
147	Use of image analysis to determine fat and connective tissue in salmon muscle. European Food Research and Technology, 1999, 209, 104-107.	3.3	13
148	Functional stability of gelatinâ€“lignosulphonate films and their feasibility to preserve sardine fillets during chilled storage in combination with high pressure treatment. Innovative Food Science and Emerging Technologies, 2013, 19, 95-103.	5.6	13
149	The effect of different melanosis-inhibiting blends on the quality of frozen deep-water rose shrimp (Parapenaeus longirostris). Food Control, 2020, 109, 106889.	5.5	13
150	Entrapment of natural compounds in spray-dried and heat-dried iota-carrageenan matrices as functional ingredients insurimigels. Food and Function, 2021, 12, 2137-2147.	4.6	13
151	Simple and efficient hydrolysis procedure for full utilization of the seaweed Mastocarpus stellatus to produce antioxidant films. Food Hydrocolloids, 2016, 56, 277-284.	10.7	12
152	Biodegradable bi-layered coatings shaped by dipping of Ti films followed by the EPD of gelatin/hydroxyapatite composites. Journal of the European Ceramic Society, 2016, 36, 343-355.	5.7	12
153	The preferential use of a soy-rapeseed lecithin blend for the liposomal encapsulation of a tilapia viscera hydrolysate. LWT - Food Science and Technology, 2021, 139, 110530.	5.2	12
154	Yogurt Fortification by the Addition of Microencapsulated Stripped Weakfish (Cynoscion guatucupa) Protein Hydrolysate. Antioxidants, 2021, 10, 1567.	5.1	12
155	Behaviour of egg white and starch in gelation of sardine muscle (Sardina pilchardus). Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 294-298.	0.6	11
156	Effect of different chemical compounds as coadjutants of 4â€hexylresorcinol on the appearance of deepwater pink shrimp (Parapenaeus longirostris) during chilled storage. International Journal of Food Science and Technology, 2008, 43, 2010-2018.	2.7	11
157	Protein aggregation, water binding and thermal gelation of salt-ground hake muscle in the presence of wet and dried soy phosphatidylcholine liposomes. Food Hydrocolloids, 2018, 82, 466-477.	10.7	11
158	Influence of frozen storage on aptitude of sardine and dolphinfish for cold-smoking process. LWT - Food Science and Technology, 2010, 43, 1246-1252.	5.2	10
159	Characterization, stability, and in vivo effects in Caenorhabditis elegans of microencapsulated protein hydrolysates from stripped weakfish (Cynoscion guatucupa) industrial byproducts. Food Chemistry, 2021, 364, 130380.	8.2	10
160	Anti-Inflammatory Properties, Bioaccessibility and Intestinal Absorption of Sea Fennel (Crithmum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.1	10
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