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	Extraction and characterization of Argentine red shrimp (Pleoticus muelleri) phospholipids as raw material for liposome production. Food Chemistry, 2022, 374, 131766.	8.2	8
2	Anti-Inflammatory Properties, Bioaccessibility and Intestinal Absorption of Sea Fennel (Crithmum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.1	10
3	The role of the drying method on fish oil entrapment in a fish muscle protein ì¶ î°-carrageenan ì¶ fish protein hydrolysate wall matrix and the properties of colloidal dispersions. Food Hydrocolloids, 2022, 131, 107799.	10.7	8
4	Horse mackerel (Trachurus trachurus) fillets biopreservation by using gallic acid and chitosan coatings. Food Control, 2021, 120, 107511.	5.5	44
5	Drying soy phosphatidylcholine liposomal suspensions in alginate matrix: Effect of drying methods on physico-chemical properties and stability. Food Hydrocolloids, 2021, 111, 106357.	10.7	8
6	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
7	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
8	Physicochemical, Antioxidant, and Anti-Inflammatory Properties of Rapeseed Lecithin Liposomes Loading a Chia (Salvia hispanica L.) Seed Extract. Antioxidants, 2021, 10, 693.	5.1	7
9	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
10	Yogurt Fortification by the Addition of Microencapsulated Stripped Weakfish (Cynoscion guatucupa) Protein Hydrolysate. Antioxidants, 2021, 10, 1567.	5.1	12
11	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
12	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
13	Functional aptitude of hake minces with added TMAO-demethylase inhibitors during frozen storage. Food Chemistry, 2020, 309, 125683.	8.2	7
14	Structural features of myofibrillar fish protein interacting with phosphatidylcholine liposomes. Food Research International, 2020, 137, 109687.	6.2	21
15	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. Food Research International, 2020, 137, 109613.	6.2	32
16	Effect of Chitosan Concentration on the Rheological Properties of Acetic and Lactic Acid Solutions. Springer Proceedings in Materials, 2020, , 20-24.	0.3	2
17	Several melanosis-inhibiting formulas to enhance the quality of deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Ove	5.6	15
18	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

#	Article	IF	Citations
19	Carboxymethyl cellulose films containing nanoliposomes loaded with an angiotensin-converting enzyme inhibitory collagen hydrolysate. Food Hydrocolloids, 2019, 94, 553-560.	10.7	25
20	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
21	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
22	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
23	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
24	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
25	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
26	Chemical characterization of wash water biomass from shrimp surimi processing and its application to develop functional edible films. Journal of Food Science and Technology, 2018, 55, 3881-3891.	2.8	5
27	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
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	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
30	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
31	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
32	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
33	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
34	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
35	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
36	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

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37	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
38	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
39	Fermented Seafood Products and Health. , 2017, , 177-202.		7
40	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
41	Obtaining of functional components from cooked shrimp (Penaeus vannamei) by enzymatic hydrolysis. Food Bioscience, 2016, 15, 55-63.	4.4	28
42	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
43	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
44	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
45	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
46	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
47	Effect of selective breeding on collagen properties of Atlantic salmon (Salmo salar L.). Food Chemistry, 2016, 190, 856-863.	8.2	9
48	Characteristics and functional properties of gelatin extracted from squid (Loligo vulgaris) skin. LWT - Food Science and Technology, 2016, 65, 924-931.	5.2	53
49	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
50	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
51	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
52	Chitosan coatings enriched with active shrimp waste for shrimp preservation. Food Control, 2015, 54, 259-266.	5.5	102
53	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
54	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

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55	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
56	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
57	The effect of combined traditional and novel treatments on oxidative status of dolphinfish (Coryphaena hippurus) and sardine (Sardina pilchardus) muscle lipids. Food Science and Technology International, 2014, 20, 431-440.	2.2	9
58	Peptide Microencapsulation by Coreâ€“Shell Printing Technology for Edible Film Application. Food and Bioprocess Technology, 2014, 7, 2472-2483.	4.7	9
59	Integral Mastocarpus stellatus use for antioxidant edible film development. Food Hydrocolloids, 2014, 40, 128-137.	10.7	28
60	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. Food Chemistry, 2014, 156, 144-150.	8.2	97
61	Shrimp (Litopenaeus vannamei) muscle proteins as source to develop edible films. Food Hydrocolloids, 2014, 41, 86-94.	10.7	47
62	Antioxidant film development from unrefined extracts of brown seaweeds Laminaria digitata and Ascophyllum nodosum. Food Hydrocolloids, 2014, 37, 100-110.	10.7	100
63	Antimicrobial and antioxidant chitosan solutions enriched with active shrimp (Litopenaeus vannamei) waste materials. Food Hydrocolloids, 2014, 35, 710-717.	10.7	76
64	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
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	Preparation and Molecular Characterization of Chitosans Obtained from Shrimp (Litopenaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.1	9
67	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
68	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
69	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
70	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
71	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
72	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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73	Identification of ace-inhibitory peptides from squid skin collagen after in vitro gastrointestinal digestion. Food Research International, 2013, 54, 790-795.	6.2	84
74	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
75	Compositional properties and bioactive potential of waste material from shrimp cooking juice. LWT - Food Science and Technology, 2013, 54, 87-94.	5.2	42
76	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
77	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
78	Physical and functional characterization of active fish gelatin films incorporated with lignin. Food Hydrocolloids, 2013, 30, 163-172.	10.7	139
79	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
80	Collagen characteristics of farmed Atlantic salmon with firm and soft fillet texture. Food Chemistry, 2012, 134, 678-685.	8.2	76
81	Role of lignosulphonate in properties of fish gelatin films. Food Hydrocolloids, 2012, 27, 60-71.	10.7	84
82	Role of sepiolite in the release of active compounds from gelatinâ€“egg white films. Food Hydrocolloids, 2012, 27, 475-486.	10.7	68
83	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
84	Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. Food Research International, 2011, 44, 1044-1051.	6.2	195
85	Antioxidant activity of several marine skin gelatins. LWT - Food Science and Technology, 2011, 44, 407-413.	5.2	126
86	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
87	Enzymatic hydrolysis of fish gelatin under high pressure treatment. International Journal of Food Science and Technology, 2011, 46, 1129-1136.	2.7	19
88	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
89	Functional and bioactive properties of collagen and gelatin from alternative sources: A review. Food Hydrocolloids, 2011, 25, 1813-1827.	10.7	1,432
90	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

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91	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
92	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
93	Biodegradable gelatinâ€“chitosan films incorporated with essential oils as antimicrobial agents for fish preservation. Food Microbiology, 2010, 27, 889-896.	4.2	534
94	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
95	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
96	Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. Food Hydrocolloids, 2009, 23, 53-61.	10.7	153
97	Physico-chemical and film forming properties of giant squid (Dosidicus gigas) gelatin. Food Hydrocolloids, 2009, 23, 585-592.	10.7	68
98	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
99	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
100	Structural and functional properties of soy protein isolate and cod gelatin blend films. Food Hydrocolloids, 2009, 23, 2094-2101.	10.7	166
101	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
102	Alternative fish species for coldâ€smoking process. International Journal of Food Science and Technology, 2009, 44, 1525-1535.	2.7	28
103	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
104	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
105	Characterisation and tissue distribution of polyphenol oxidase of deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Ov	8.2	66
106	Antioxidant and functional properties of gelatin hydrolysates obtained from skin of sole and squid. Food Chemistry, 2009, 114, 976-983.	8.2	252
107	Fish gelatin: a renewable material for developing active biodegradable films. Trends in Food Science and Technology, 2009, 20, 3-16.	15.1	394
108	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

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109	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
110	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
111	Effect of soaking with hydrogen peroxide and carbonate/bicarbonate buffer solutions on chemical composition and protein extractability of desalted cod. European Food Research and Technology, 2008, 226, 661-669.	3.3	4
112	Presence of hemocyanin with diphenoloxidase activity in deepwater pink shrimp (Parapenaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	8.2	30
113	Evidence of an active laccase-like enzyme in deepwater pink shrimp (Parapenaeus longirostris). Food Chemistry, 2008, 108, 624-632.	8.2	30
114	Development of edible films based on differently processed Atlantic halibut (Hippoglossus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Td	10.7	82
115	A comparative study of the effects of high pressure on proteolytic degradation of sardine and blue whiting muscle. Fisheries Science, 2008, 74, 899-910.	1.6	9
116	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
117	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
118	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
119	High pressure effects on the quality and preservation of cold-smoked dolphinfish (Coryphaena) Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	40
120	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
121	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
122	SENSORY ANALYSES OF NORWAY LOBSTER TREATED WITH DIFFERENT ANTIMELANOSIS AGENTS. Journal of Sensory Studies, 2007, 22, 609-622.	1.6	8
123	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
124	Viscoelastic properties of caseinmacropeptide isolated from cow, ewe and goat cheese whey. Journal of the Science of Food and Agriculture, 2006, 86, 1340-1349.	3.5	8
125	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
126	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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127	Melanosis inhibition and 4-hexylresorcinol residual levels in deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Overloc	3.3	33
128	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
129	Sodium replacement in the cod () muscle salting process. Food Chemistry, 2005, 93, 125-133.	8.2	39
130	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
131	Transglutaminase activity in pressure-induced gelation assisted by prior setting. Food Chemistry, 2005, 90, 751-758.	8.2	16
132	Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. Food Chemistry, 2005, 93, 17-23.	8.2	51
133	A chitosanâ€“gelatin blend as a coating for fish patties. Food Hydrocolloids, 2005, 19, 303-311.	10.7	191
134	Use of lactic acid for extraction of fish skin gelatin. Food Hydrocolloids, 2005, 19, 941-950.	10.7	102
135	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
136	Extraction of gelatin from fish skins by high pressure treatment. Food Hydrocolloids, 2005, 19, 923-928.	10.7	74
137	Storage of dried fish skins on quality characteristics of extracted gelatin. Food Hydrocolloids, 2005, 19, 958-963.	10.7	44
138	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
139	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
140	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
141	Use of hydrogen peroxide and carbonate/bicarbonate buffer for soaking of bacalao (salted cod). European Food Research and Technology, 2005, 221, 226-231.	3.3	6
142	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
143	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
144	Effectiveness of Onboard Application of 4â€Hexylresorcinol in Inhibiting Melanosis in Shrimp (Parapenaeus longirostris). Journal of Food Science, 2004, 69, C643.	3.1	58

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145	High-Pressure Applications on Myosystems. Food Additives, 2004, , 311-342.	0.1	1
146	Effect of freezing fish skins on molecular and rheological properties of extracted gelatin. Food Hydrocolloids, 2003, 17, 281-286.	10.7	65
147	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
148	Influence of Salmon Provenance and Smoking Process on Muscle Functional Characteristics. Journal of Food Science, 2003, 68, 1155-1160.	3.1	19
149	Structural and physical properties of gelatin extracted from different marine species: a comparative study. Food Hydrocolloids, 2002, 16, 25-34.	10.7	659
150	Characterization of gelatin gels induced by high pressure. Food Hydrocolloids, 2002, 16, 197-205.	10.7	75
151	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
152	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
153	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
154	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
155	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
156	Extraction of Gelatin from Megrim (Lepidorhombus boscii) Skins with Several Organic Acids. Journal of Food Science, 2001, 66, 213-216.	3.1	103
157	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
158	The effect of added salts on the viscoelastic properties of fish skin gelatin. Food Chemistry, 2000, 70, 71-76.	8.2	124
159	Biological Characteristics Affect the Quality of Farmed Atlantic Salmon and Smoked Muscle. Journal of Food Science, 2000, 65, 53-60.	3.1	90
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161	Chemical and functional properties of sardine (Sardina pilchardus W.) dark and light muscle proteins during frozen storage. Effect of washing on mince quality / Propiedades quÃmicas y funcionales de las proteÃnas del mÃºsculo oscuro y claro de sardina (Sardina pilchardus w.) durante el almacenamiento en congelaciÃ³n. Efecto del lavado en la calidad del mÃºsculo picado. Food Science and Technology International, 1999, 5, 139-147.	2.2	3
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