MarÃ-a Pilar Montero GarcÃ-a

List of Publications by Year
in descending order

209 papers	13,497 citations	19657 61 h-index	26613 107 g-index
210 all docs	210 docs citations	210 times ranked	9591 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	Release of active compounds from agar and agarâ€“gelatin films with green tea extract. Food Hydrocolloids, 2013, 30, 264-271.	10.7	169
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	Oyster Preservation by High-Pressure Treatment. Journal of Food Protection, 2000, 63, 196-201.	1.7	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	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
27	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
28	Agar films containing green tea extract and probiotic bacteria for extending fish shelf-life. LWT - Food Science and Technology, 2014, 55, 559-564.	5.2	109
29	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
30	Use of lactic acid for extraction of fish skin gelatin. Food Hydrocolloids, 2005, 19, 941-950.	10.7	102
31	Chitosan coatings enriched with active shrimp waste for shrimp preservation. Food Control, 2015, 54, 259-266.	5.5	102
32	Antioxidant film development from unrefined extracts of brown seaweeds Laminaria digitata and Ascophyllum nodosum. Food Hydrocolloids, 2014, 37, 100-110.	10.7	100
33	Microstructural behaviour and gelling characteristics of myosystem protein gels interacting with hydrocolloids. Food Hydrocolloids, 2000, 14, 455-461.	10.7	99
34	Encapsulation of an astaxanthin-containing lipid extract from shrimp waste by complex coacervation using a novel gelatinâ€“cashew gum complex. Food Hydrocolloids, 2016, 61, 155-162.	10.7	98
35	Nanoencapsulation of an active peptidic fraction from sea bream scales collagen. Food Chemistry, 2014, 156, 144-150.	8.2	97
36	Characterization of polyphenoloxidase of prawns (Penaeus japonicus). Alternatives to inhibition. Food Chemistry, 2001, 75, 317-324.	8.2	93

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37	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
38	Biological Characteristics Affect the Quality of Farmed Atlantic Salmon and Smoked Muscle. Journal of Food Science, 2000, 65, 53-60.	3.1	90
39	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
40	Role of lignosulphonate in properties of fish gelatin films. Food Hydrocolloids, 2012, 27, 60-71.	10.7	84
41	Identification of ace-inhibitory peptides from squid skin collagen after in vitro gastrointestinal digestion. Food Research International, 2013, 54, 790-795.	6.2	84
42	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
43	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
44	Development of edible films based on differently processed Atlantic halibut (Hippoglossus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 Td	10.7	82
45	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
46	Characterization of hake (Merluccius merluccius L.) and trout (Salmo irideus Gibb) collagen. Journal of Agricultural and Food Chemistry, 1990, 38, 604-609.	5.2	77
47	Collagen characteristics of farmed Atlantic salmon with firm and soft fillet texture. Food Chemistry, 2012, 134, 678-685.	8.2	76
48	Antimicrobial and antioxidant chitosan solutions enriched with active shrimp (Litopenaeus vannamei) waste materials. Food Hydrocolloids, 2014, 35, 710-717.	10.7	76
49	Characterization of gelatin gels induced by high pressure. Food Hydrocolloids, 2002, 16, 197-205.	10.7	75
50	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
51	Pressure-Dependence of Rare Earth Element Distribution in Amphibolite- and Granulite- Grade Garnets. A LA-ICP-MS Study. Geostandards and Geoanalytical Research, 1997, 21, 253-270.	3.1	74
52	Extraction of gelatin from fish skins by high pressure treatment. Food Hydrocolloids, 2005, 19, 923-928.	10.7	74
53	Extension of the Shelf Life of Prawns (Penaeus japonicus) by Vacuum Packaging and High-Pressure Treatment. Journal of Food Protection, 2000, 63, 1381-1388.	1.7	73
54	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

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55	Effect of pH and the presence of NaCl on some hydration properties of collagenous material from trout (Salmo irideus Gibb) muscle and skin. Journal of the Science of Food and Agriculture, 1991, 54, 137-146.	3.5	69
56	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
57	Physico-chemical and film forming properties of giant squid (Dosidicus gigas) gelatin. Food Hydrocolloids, 2009, 23, 585-592.	10.7	68
58	Role of sepiolite in the release of active compounds from gelatinâ€“egg white films. Food Hydrocolloids, 2012, 27, 475-486.	10.7	68
59	Enhancement of oral bioavailability of natural compounds and probiotics by mucoadhesive tailored biopolymer-based nanoparticles: A review. Food Hydrocolloids, 2021, 118, 106772.	10.7	67
60	Characterisation and tissue distribution of polyphenol oxidase of deepwater pink shrimp (Parapenaeus) Tj ETQq0 0 0 rgBT /Overlock 10	8.2	66
61	Effect of freezing fish skins on molecular and rheological properties of extracted gelatin. Food Hydrocolloids, 2003, 17, 281-286.	10.7	65
62	Plaice Skin Collagen Extraction and Functional Properties. Journal of Food Science, 1995, 60, 1-3.	3.1	64
63	Effect of Pressure/Heat Combinations on Blue Whiting (Micromesistius poutassou) Washed Mince:Â Thermal and Mechanical Properties. Journal of Agricultural and Food Chemistry, 1998, 46, 3257-3264.	5.2	60
64	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
65	Isolation and Partial Characterization of Two Types of Muscle Collagen in Some Cephalopods. Journal of Agricultural and Food Chemistry, 2000, 48, 2142-2148.	5.2	59
66	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
67	Anti-Inflammatory, Antioxidant, and Antimicrobial Effects of Underutilized Fish Protein Hydrolysate. Journal of Aquatic Food Product Technology, 2018, 27, 592-608.	1.4	59
68	Effectiveness of Onboard Application of 4â€Hexylresorcinol in Inhibiting Melanosis in Shrimp (Parapenaeus longirostris). Journal of Food Science, 2004, 69, C643.	3.1	58
69	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
70	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
71	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
72	Effects of Na+, K+ and Ca2+ on gels formed from fish mince containing a carrageenan or alginate. Food Hydrocolloids, 2002, 16, 375-385.	10.7	55

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73	CHARACTERIZATION OF PROTEOLYTIC ACTIVITY IN OCTOPUS (Octopus vulgaris) ARM MUSCLE. Journal of Food Biochemistry, 1999, 23, 469-483.	2.9	52
74	Effect of different protein extracts from Dosidicus gigas muscle co-products on edible films development. Food Hydrocolloids, 2013, 33, 118-131.	10.7	52
75	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
76	Extension of shelf life of chilled hake (Merluccius capensis) by high pressure/ProlongaciÃ³n de la vida Ãºtil de merluza (Merluccius capensis) sometida a altas presiones conservada en refrigeraciÃ³n. Food Science and Technology International, 2000, 6, 243-249.	2.2	51
77	Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. Food Chemistry, 2005, 93, 17-23.	8.2	51
78	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
79	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
80	Shrimp (Litopenaeus vannamei) muscle proteins as source to develop edible films. Food Hydrocolloids, 2014, 41, 86-94.	10.7	47
81	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
82	High-Pressure-Induced Gel of Sardine (Sardina pilchardus) Washed Mince as Affected by Pressure-Time-Temperature. Journal of Food Science, 1997, 62, 1183-1188.	3.1	45
83	High-pressure/temperature treatment effect on the characteristics of octopus (Octopus vulgaris) arm muscle. European Food Research and Technology, 2001, 213, 22-29.	3.3	45
84	Chilled Storage of Pressurized Octopus (Octopus vulgaris) Muscle. Journal of Food Science, 2001, 66, 400-406.	3.1	44
85	Storage of dried fish skins on quality characteristics of extracted gelatin. Food Hydrocolloids, 2005, 19, 958-963.	10.7	44
86	Effect of rigor mortis and ageing on collagen in trout (Salmo irideus) muscle. Journal of the Science of Food and Agriculture, 1990, 52, 141-146.	3.5	43
87	Enhancement of ACE and prolyl oligopeptidase inhibitory potency of protein hydrolysates from sardine and tuna by-products by simulated gastrointestinal digestion. Food and Function, 2016, 7, 2066-2073.	4.6	43
88	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
89	Bioaccessibility of green tea polyphenols incorporated into an edible agar film during simulated human digestion. Food Research International, 2012, 48, 462-469.	6.2	42
90	Compositional properties and bioactive potential of waste material from shrimp cooking juice. LWT - Food Science and Technology, 2013, 54, 87-94.	5.2	42

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91	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
92	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
93	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
94	High pressure effects on the quality and preservation of cold-smoked dolphinfish (Coryphaena) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	8.2	40
95	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
96	Survival and metabolic activity of probiotic bacteria in green tea. LWT - Food Science and Technology, 2014, 55, 314-322.	5.2	39
97	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
98	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
99	Enzyme-assisted extraction of Î¹/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
100	Functional characterisation of muscle and skin collagenous material from hake (Merluccius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 T	8.2	36
101	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
102	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
103	Interactions of Î¹-carrageenan Plus Other Hydrocolloids in Fish Myosystem Gels. Journal of Food Science, 2001, 66, 838-843.	3.1	34
104	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
105	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
106	Melanosis inhibition and 4-hexylresorcinol residual levels in deepwater pink shrimp (Parapenaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.3	33
107	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
108	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

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109	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
110	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. Food Research International, 2020, 137, 109613.	6.2	32
111	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
112	A 4-Hexylresorcinol-based Formulation to Prevent Melanosis and Microbial Growth in Chilled Tiger Prawns (Marsupenaeus japonicus) from Aquaculture. Journal of Food Science, 2005, 70, M415-M422.	3.1	31
113	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
114	The effect of frozen storage on the functional properties of the muscle of volador (Illex coindetii). Food Chemistry, 2002, 78, 149-156.	8.2	30
115	Presence of hemocyanin with diphenoloxidase activity in deepwater pink shrimp (Parapenaeus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	30
116	Evidence of an active laccase-like enzyme in deepwater pink shrimp (Parapenaeus longirostris). Food Chemistry, 2008, 108, 624-632.	8.2	30
117	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
118	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
119	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
120	Thermal Aggregation of Sardine Muscle Proteins during Processing. Journal of Agricultural and Food Chemistry, 1996, 44, 3625-3630.	5.2	28
121	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
122	Carrageenans and alginate effects on properties of combined pressure and temperature in fish mince gels. Food Hydrocolloids, 2002, 16, 225-233.	10.7	28
123	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
124	Alternative fish species for coldâ€smoking process. International Journal of Food Science and Technology, 2009, 44, 1525-1535.	2.7	28
125	Integral Mastocarpus stellatus use for antioxidant edible film development. Food Hydrocolloids, 2014, 40, 128-137.	10.7	28
126	Biotransformation and resulting biological properties of green tea polyphenols produced by probiotic bacteria. LWT - Food Science and Technology, 2014, 58, 633-638.	5.2	27

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127	Jumbo squid (Dosidicus gigas) myofibrillar protein concentrate for edible packaging films and storage stability. LWT - Food Science and Technology, 2014, 55, 543-550.	5.2	27
128	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
129	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
130	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
131	Changes in intramuscular collagen of cod (Gadus morhua) during post-mortem storage in ice. Journal of the Science of Food and Agriculture, 1992, 59, 89-96.	3.5	25
132	Addition of hydrocolloids and non-muscle proteins to sardine (Sardina pilchardus) mince gels. Food Chemistry, 1996, 56, 421-427.	8.2	25
133	Influence of Salt, Smoke, and High Pressure on Growth of Listeria monocytogenes and Spoilage Microflora in Cold-Smoked Dolphinfish (Coryphaena hippurus). Journal of Food Protection, 2007, 70, 399-404.	1.7	25
134	Influence of age on muscle connective tissue in trout (Salmo irideus). Journal of the Science of Food and Agriculture, 1990, 51, 261-269.	3.5	24
135	Influence of Some Protease Inhibitors on Gelation of Squid Muscle. Journal of Food Science, 2002, 67, 1636-1641.	3.1	24
136	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
137	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
138	Distribution and hardness of muscle connective tissue in hake (Merluccius merluccius L.) and trout (Salmo irideus gibb). Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1989, 189, 530-533.	0.6	22
139	Characterisation of non-protein nitrogen in the Cephalopods volador (Illex coindetii), pota (Todaropsis eblanae) and octopus (Eledone cirrhosa). Food Chemistry, 2002, 76, 165-172.	8.2	22
140	Properties of Proteolytic Enzymes from Muscle of Octopus (Octopus vulgaris) and Effects of High Hydrostatic Pressure. Journal of Food Science, 2002, 67, 2555-2564.	3.1	22
141	Partial Characterization of Protease Activity in Squid (Todaropsis eblanae) Mantle: Modification by High-pressure Treatment. Journal of Food Science, 2005, 70, C239-C245.	3.1	22
142	Emulsifying capacity of collagenous material from the muscle and skin of hake (Merluccius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Td 1991, 41, 251-267.	8.2	21
143	Response surface methodology multivariate analysis of properties of high-pressure-induced fish mince gel. European Food Research and Technology, 2000, 211, 79-85.	3.3	21
144	Pressure-induced gel properties of fish mince with ionic and non-ionic gums added. Food Hydrocolloids, 2001, 15, 185-194.	10.7	21

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145	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
146	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
147	Behaviour of myofibrillar proteins and collagen in hake (Merluccius merluccius L.) muscle during frozen storage and its effect on texture. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1990, 190, 112-117.	0.6	20
148	Emulsifying properties of an ultrafiltered protein from minced fish wash water. Food Chemistry, 1998, 61, 339-343.	8.2	20
149	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
150	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
151	Partial protease activity characterization of squid (Todaropsis eblanae) mantle / CaracterizaciÃ³n parcial de la actividad proteolÃtica del manto de pota (Todaropsis eblanae). Food Science and Technology International, 1999, 5, 391-396.	2.2	19
152	Muscle protein solubility of some cephalopods (pota and octopus) during frozen storage. Journal of the Science of Food and Agriculture, 2002, 82, 663-668.	3.5	19
153	Influence of Salmon Provenance and Smoking Process on Muscle Functional Characteristics. Journal of Food Science, 2003, 68, 1155-1160.	3.1	19
154	Enzymatic hydrolysis of fish gelatin under high pressure treatment. International Journal of Food Science and Technology, 2011, 46, 1129-1136.	2.7	19
155	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
156	Influence of frozen storage on textural properties of sardine (Sardina pilchardus) mince gels. Food Chemistry, 1997, 60, 85-93.	8.2	18
157	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
158	Transglutaminase activity in pressure-induced gelation assisted by prior setting. Food Chemistry, 2005, 90, 751-758.	8.2	16
159	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
160	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
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