



Miriam Pérez-Mateos

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Scientific and technological activities

Scientific production

Publications, scientific and technical documents

- 1** S. Cofrades; A. Garcimartín; M. Pérez-Mateos; A. Saiz; R. Redondo-Castillejo; A. Bocanegra; J. Benedí; M. Dolores Álvarez. Stabilized soy protein emulsion enriched with silicon and containing or not methylcellulose as novel technological alternatives to reduce animal fat digestion. *Food Research International*. 170, 2023. Available on-line at: <<http://dx.doi.org/10.1016/j.foodres.2023.112833>>.

Type of production: Scientific paper
Position of signature: 3

Impact source: SCOPUS
Impact index in year of publication: 1.248

Source of citations: SCOPUS
Citations: 0

Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
- 2** M.D. Álvarez; S. Cofrades; M. Pérez-Mateos; A. Saiz; B. Herranz. Development and Physico-Chemical Characterization of Healthy Puff Pastry Margarines Made from Olive-Pomace Oil. *Foods*. 11 - 24, 2022. Available on-line at: <<http://dx.doi.org/10.3390/foods11244054>>.

Type of production: Scientific paper
Position of signature: 3

Impact source: SCOPUS
Impact index in year of publication: 0.726

Source of citations: SCOPUS
Citations: 2

Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
- 3** S. Cofrades; A. Saiz; M. Pérez-Mateos; A. Garcimartín; R. Redondo-Castillejo; A. Bocanegra; J. Benedí; M.D. Álvarez. The Influence of Cellulose Ethers on the Physico-Chemical Properties, Structure and Lipid Digestibility of Animal Fat Emulsions Stabilized by Soy Protein. *Foods*. 11 - 5, 2022. Available on-line at: <<http://dx.doi.org/10.3390/foods11050738>>.

Type of production: Scientific paper
Position of signature: 3

Impact source: SCOPUS
Impact index in year of publication: 0.726

Source of citations: SCOPUS
Citations: 2

Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
- 4** L. Otero; M. Pérez-Mateos. Hyperbaric Storage of Atlantic Razor Clams: Effect of the Storage Conditions. *Food and Bioprocess Technology*. 14 - 3, pp. 530 - 541. 2021. Available on-line at: <<http://dx.doi.org/10.1007/s11947-021-02596-0>>.

Type of production: Scientific paper
Position of signature: 2

Impact source: SCOPUS

Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee



Impact index in year of publication: 0.987

Source of citations: SCOPUS

Citations: 2

- 5** A.C. Rodríguez; M. Pérez-Mateos; M. Careche; I. Sánchez-Alonso; M.I. Escribano; P.D. Sanz; L. Otero. Evaluation of the effects of weak oscillating magnetic fields applied during freezing on systems of different complexity. *International Journal of Food Engineering*. 16 - 4, 2020. Available on-line at: <http://dx.doi.org/10.1515/ijfe-2019-0178>.

Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.294

Source of citations: SCOPUS

Citations: 0

- 6** L. Otero; M. Pérez-Mateos; F. Holgado; G. Márquez-Ruiz; M.E. López-Caballero. Hyperbaric cold storage: Pressure as an effective tool for extending the shelf-life of refrigerated mackerel (*Scomber scombrus*, L.). *Innovative Food Science and Emerging Technologies*. 51, pp. 41 - 50. 2019. Available on-line at: <http://dx.doi.org/10.1016/j.ifset.2018.05.003>.

Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 1.148

Source of citations: SCOPUS

Citations: 42

- 7** F. Fernández-Martín; M. Pérez-Mateos; S. Dadashi; C.M. Gómez-Guillén; P.D. Sanz. Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 2: Egg yolk. *Innovative Food Science and Emerging Technologies*. 49, pp. 176 - 183. 2018. Available on-line at: <http://dx.doi.org/10.1016/j.ifset.2017.11.006>.

Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 1.148

Source of citations: SCOPUS

Citations: 18

- 8** L. Otero; M. Pérez-Mateos; A.C. Rodríguez; P.D. Sanz. Electromagnetic freezing: Effects of weak oscillating magnetic fields on crab sticks. *Journal of Food Engineering*. 200, pp. 87 - 94. 2017. Available on-line at: <http://dx.doi.org/10.1016/j.jfoodeng.2016.12.018>.

Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 1.115

Source of citations: SCOPUS

Citations: 58



- 9** L. Otero; M. Pérez-Mateos; M.E. López-Caballero. Hyperbaric cold storage versus conventional refrigeration for extending the shelf-life of hake loins. *Innovative Food Science and Emerging Technologies*. 41, pp. 19 - 25. 2017. Available on-line at: <<http://dx.doi.org/10.1016/j.ifset.2017.01.003>>.
Type of production: Scientific paper
Position of signature: 2
Impact source: SCOPUS
Impact index in year of publication: 1.148
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 34
- 10** F. Fernández-Martín; M. Pérez-Mateos; S. Dadashi; C.M. Gómez-Guillén; P.D. Sanz. Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 1: Egg white. *Innovative Food Science and Emerging Technologies*. 44, pp. 131 - 138. 2017. Available on-line at: <<http://dx.doi.org/10.1016/j.ifset.2017.07.004>>.
Type of production: Scientific paper
Position of signature: 2
Impact source: SCOPUS
Impact index in year of publication: 1.148
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 15
- 11** L. Otero; A.C. Rodríguez; M. Pérez-Mateos; P.D. Sanz. Effects of Magnetic Fields on Freezing: Application to Biological Products. *Comprehensive Reviews in Food Science and Food Safety*. 15 - 3, pp. 646 - 667. 2016. Available on-line at: <<http://dx.doi.org/10.1111/1541-4337.12202>>.
Type of production: Scientific paper
Position of signature: 3
Impact source: SCOPUS
Impact index in year of publication: 2.562
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 101
- 12** H.M. Moreno; B. Herranz; M. Pérez-Mateos; I. Sánchez-Alonso; A.J. Borderías. New Alternatives in Seafood Restructured Products. *Critical Reviews in Food Science and Nutrition*. 56 - 2, pp. 237 - 248. 2016. Available on-line at: <<http://dx.doi.org/10.1080/10408398.2012.719942>>.
Type of production: Scientific paper
Position of signature: 3
Impact source: SCOPUS
Impact index in year of publication: 1.749
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 31
- 13** A. Bermejo-Prada; E. Vega; M. Pérez-Mateos; L. Otero. Effect of hyperbaric storage at room temperature on the volatile profile of strawberry juice. *LWT*. 62 - 1, pp. 906 - 914. 2015. Available on-line at: <<http://dx.doi.org/10.1016/j.lwt.2014.08.020>>.
Type of production: Scientific paper
Position of signature: 3
Impact source: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee



Impact index in year of publication: 1.059

Source of citations: SCOPUS

Citations: 15

- 14** J. Gamboa-Santos; A. Cristina Soria; M. Pérez-Mateos; J.A. Carrasco; A. Montilla; M. Villamiel. Vitamin C content and sensorial properties of dehydrated carrots blanched conventionally or by ultrasound. *Food Chemistry*. 136 - 2, pp. 782 - 788. 2013. Available on-line at: <<http://dx.doi.org/10.1016/j.foodchem.2012.07.122>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 3

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 1.489

Source of citations: SCOPUS

Citations: 54

- 15** B. Giménez; M.C. Gómez-Guillén; M. Pérez-Mateos; P. Montero; G. Márquez-Ruiz. Evaluation of lipid oxidation in horse mackerel patties covered with borage-containing film during frozen storage. *Food Chemistry*. 124 - 4, pp. 1393 - 1403. 2011. Available on-line at: <<http://dx.doi.org/10.1016/j.foodchem.2010.07.097>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 3

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 1.489

Source of citations: SCOPUS

Citations: 50

- 16** M.C. Gómez-Guillén; M. Pérez-Mateos; J. Gómez-Estaca; E. López-Caballero; B. Giménez; P. Montero. Fish gelatin: a renewable material for developing active biodegradable films. *Trends in Food Science and Technology*. 20 - 1, pp. 3 - 16. 2009. Available on-line at: <<http://dx.doi.org/10.1016/j.tifs.2008.10.002>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 2.402

Source of citations: SCOPUS

Citations: 391

- 17** M. Pérez-Mateos; P. Montero; M.C. Gómez-Guillén. Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. *Food Hydrocolloids*. 23 - 1, pp. 53 - 61. 2009. Available on-line at: <<http://dx.doi.org/10.1016/j.foodhyd.2007.11.011>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 2.132

Source of citations: SCOPUS

Citations: 161

- 18** G.A. Denavi; M. Pérez-Mateos; M.C. Añón; P. Montero; A.N. Mauri; M.C. Gómez-Guillén. Structural and functional properties of soy protein isolate and cod gelatin blend films. *Food Hydrocolloids*. 23 - 8, pp. 2094 - 2101. 2009. Available on-line at: <<http://dx.doi.org/10.1016/j.foodhyd.2009.03.007>>.

Type of production: Scientific paper

Format: Journal



Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 2.132

Source of citations: SCOPUS

Citations: 159

- 19** A. Hernández-Andrés; M. Pérez-Mateos; P. Montero; M.D.C. Gómez-Guillén. A comparative study of the effects of high pressure on proteolytic degradation of sardine and blue whiting muscle. *Fisheries Science*. 74 - 4, pp. 899 - 910. 2008. Available on-line at: <<http://dx.doi.org/10.1111/j.1444-2906.2008.01605.x>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.466

Source of citations: SCOPUS

Citations: 9

- 20** M. Pérez-Mateos; T.C. Lanier. Comparison of Atlantic menhaden gels from surimi processed by acid or alkaline solubilization. *Food Chemistry*. 101 - 3, pp. 1223 - 1229. 2007. Available on-line at: <<http://dx.doi.org/10.1016/j.foodchem.2006.03.026>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 1.489

Source of citations: SCOPUS

Citations: 50

- 21** M. Pérez-Mateos; T.C. Lanier; L.C. Boyd. Effects of rosemary and green tea extracts on frozen surimi gels fortified with omega-3 fatty acids. *Journal of the Science of Food and Agriculture*. 86 - 4, pp. 558 - 567. 2006. Available on-line at: <<http://dx.doi.org/10.1002/jsfa.2388>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.705

Source of citations: SCOPUS

Citations: 39

- 22** M.E. López-Caballero; M.C. Gómez-Guillén; M. Pérez-Mateos; P. Montero. A chitosan-gelatin blend as a coating for fish patties. *Food Hydrocolloids*. 19 - 2, pp. 303 - 311. 2005. Available on-line at: <<http://dx.doi.org/10.1016/j.foodhyd.2004.06.006>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 3

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 2.132

Source of citations: SCOPUS

Citations: 196



- 23** M.E. López-Caballero; M.C. Gómez-Guillén; M. Pérez-Mateos; P. Montero. A functional chitosan-enriched fish sausage treated by high pressure. *Journal of Food Science*. 70 - 3, 2005. Available on-line at: <<http://dx.doi.org/10.1111/j.1365-2621.2005.tb07145.x>>.
Type of production: Scientific paper
Position of signature: 3
Impact source: SCOPUS
Impact index in year of publication: 0.653
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 49
- 24** M. Carmen Gómez-Guillén; P. Montero; M. Teresa Solas; M. Pérez-Mateos. Effect of chitosan and microbial transglutaminase on the gel forming ability of horse mackerel (*Trachurus* spp.) muscle under high pressure. *Food Research International*. 38 - 1, pp. 103 - 110. 2005. Available on-line at: <<http://dx.doi.org/10.1016/j.foodres.2004.09.004>>.
Type of production: Scientific paper
Position of signature: 4
Impact source: SCOPUS
Impact index in year of publication: 1.248
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 41
- 25** A.J. Borderías; I. Sánchez-Alonso; M. Pérez-Mateos. New applications of fibres in foods: Addition to fishery products. *Trends in Food Science and Technology*. 16 - 10, pp. 458 - 465. 2005. Available on-line at: <<http://dx.doi.org/10.1016/j.tifs.2005.03.011>>.
Type of production: Scientific paper
Position of signature: 3
Impact source: SCOPUS
Impact index in year of publication: 2.402
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 162
- 26** P. Montero; B. Giménez; M. Pérez-Mateos; M.C. Gómez-Guillén. Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. *Food Chemistry*. 93 - 1, pp. 17 - 23. 2005. Available on-line at: <<http://dx.doi.org/10.1016/j.foodchem.2004.08.038>>.
Type of production: Scientific paper
Position of signature: 3
Impact source: SCOPUS
Impact index in year of publication: 1.489
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 53
- 27** A. Hernández-Andrés; C. Gómez-Guillén; P. Montero; M. Pérez-Mateos. Partial characterization of protease activity in squid (*Todaropsis eblanae*) mantle: Modification by high-pressure treatment. *Journal of Food Science*. 70 - 4, 2005. Available on-line at: <<http://dx.doi.org/10.1111/j.1365-2621.2005.tb07166.x>>.
Type of production: Scientific paper
Position of signature: 4
Impact source: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee



Impact index in year of publication: 0.653

Source of citations: SCOPUS

Citations: 27

- 28** M. Pérez-Mateos; L. Bravo; L. Goya; C. Gómez-Guillén; P. Montero. Quercetin properties as a functional ingredient in omega-3 enriched fish gels fed to rats. *Journal of the Science of Food and Agriculture*. 85 - 10, pp. 1651 - 1659. 2005. Available on-line at: <<http://dx.doi.org/10.1002/jsfa.2164>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.705

Source of citations: SCOPUS

Citations: 17

- 29** P. Montero; M.E. López-Caballero; M. Pérez-Mateos; M.T. Solas; M.C. Gómez-Guillén. Transglutaminase activity in pressure-induced gelation assisted by prior setting. *Food Chemistry*. 90 - 4, pp. 751 - 758. 2005. Available on-line at: <<http://dx.doi.org/10.1016/j.foodchem.2004.05.022>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 3

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 1.489

Source of citations: SCOPUS

Citations: 19

- 30** M. Pérez-Mateos; P.M. Amato; T.C. Lanier. Gelling properties of Atlantic croaker surimi processed by acid or alkaline solubilization. *Journal of Food Science*. 69 - 4, 2004. Available on-line at: <<http://dx.doi.org/10.1111/j.1365-2621.2004.tb06335.x>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.653

Source of citations: SCOPUS

Citations: 51

- 31** M. Pérez-Mateos; L. Boyd; T. Lanier. Stability of omega-3 fatty acids in fortified surimi seafoods during chilled storage. *Journal of Agricultural and Food Chemistry*. 52 - 26, pp. 7944 - 7949. 2004. Available on-line at: <<http://dx.doi.org/10.1021/jf049656s>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 1.018

Source of citations: SCOPUS

Citations: 37

- 32** M. Pérez-Mateos; P. Montero; M.C. Gómez-Guillén. Addition of microbial transglutaminase and protease inhibitors to improve gel properties of frozen squid muscle. *European Food Research and Technology*. 214 - 5, pp. 377 - 381. 2002. Available on-line at: <<http://dx.doi.org/10.1007/s00217-001-0466-x>>.

Type of production: Scientific paper

Format: Journal



Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.592

Source of citations: SCOPUS

Citations: 19

- 33** M. Pérez-Mateos; T. Solas; P. Montero. Carrageenans and alginate effects on properties of combined pressure and temperature in fish mince gels. *Food Hydrocolloids*. 16 - 3, pp. 225 - 233. 2002. Available on-line at: <[http://dx.doi.org/10.1016/S0268-005X\(01\)00086-8](http://dx.doi.org/10.1016/S0268-005X(01)00086-8)>.

Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 2.132

Source of citations: SCOPUS

Citations: 31

- 34** M. Pérez-Mateos; M.E. López-Caballero; P. Montero. Effect of high pressure and 4-hexylresorcinol on enzymatic activity and darkening in oysters. *Journal of Food Science*. 67 - 6, pp. 2107 - 2112. 2002. Available on-line at: <<http://dx.doi.org/10.1111/j.1365-2621.2002.tb09509.x>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.653

Source of citations: SCOPUS

Citations: 12

- 35** P. Montero; M. Pérez-Mateos. Effects of Na⁺, K⁺ and Ca²⁺ on gels formed from fish mince containing a carrageenan or alginate. *Food Hydrocolloids*. 16 - 4, pp. 375 - 385. 2002. Available on-line at: <[http://dx.doi.org/10.1016/S0268-005X\(01\)00110-2](http://dx.doi.org/10.1016/S0268-005X(01)00110-2)>.

Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 2.132

Source of citations: SCOPUS

Citations: 56

- 36** M. Pérez-Mateos; P. Montero. Effects of cations on the gelling characteristics of fish mince with added nonionic and ionic gums. *Food Hydrocolloids*. 16 - 4, pp. 363 - 373. 2002. Available on-line at: <[http://dx.doi.org/10.1016/S0268-005X\(01\)00109-6](http://dx.doi.org/10.1016/S0268-005X(01)00109-6)>.

Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 2.132

Source of citations: SCOPUS

Citations: 13



- 37** M. Pérez-Mateos; P. Montero. Effects of hydrocolloids and high-pressure-heating processing on minced fish gels. *European Food Research and Technology*. 214 - 2, pp. 119 - 124. 2002. Available on-line at: <<http://dx.doi.org/10.1007/s00217-001-0426-5>>.
Type of production: Scientific paper
Position of signature: 1
Impact source: SCOPUS
Impact index in year of publication: 0.592
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 7
- 38** M. Pérez-Mateos; M.C. Gómez-Guillén; J.L. Hurtado; M.T. Solas; P. Montero. 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*. 79 - 1, pp. 1 - 8. 2002. Available on-line at: <[http://dx.doi.org/10.1016/S0308-8146\(02\)00166-8](http://dx.doi.org/10.1016/S0308-8146(02)00166-8)>.
Type of production: Scientific paper
Position of signature: 1
Impact source: SCOPUS
Impact index in year of publication: 1.489
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 27
- 39** P. Montero; A. Ávalos; M. Pérez-Mateos. Characterization of polyphenoloxidase of prawns (*Penaeus japonicus*). Alternatives to inhibition: Additives and high-pressure treatment. *Food Chemistry*. 75 - 3, pp. 317 - 324. 2001. Available on-line at: <[http://dx.doi.org/10.1016/S0308-8146\(01\)00206-0](http://dx.doi.org/10.1016/S0308-8146(01)00206-0)>.
Type of production: Scientific paper
Position of signature: 3
Impact source: SCOPUS
Impact index in year of publication: 1.489
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 103
- 40** M. Pérez-Mateos; J.L. Hurtado; P. Montero; F. Fernández-Martín. Interactions of κ -carrageenan plus other hydrocolloids in fish myosystem gels. *Journal of Food Science*. 66 - 6, pp. 838 - 843. 2001. Available on-line at: <<http://dx.doi.org/10.1111/j.1365-2621.2001.tb15183.x>>.
Type of production: Scientific paper
Position of signature: 1
Impact source: SCOPUS
Impact index in year of publication: 0.653
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 36
- 41** P. Montero; M. Pérez-Mateos. Mince gels with hydrocolloids and salts: Composition/function relationships and discrimination of functionality by multivariate analysis. *European Food Research and Technology*. 213 - 4-5, pp. 338 - 342. 2001. Available on-line at: <<http://dx.doi.org/10.1007/s002170100380>>.
Type of production: Scientific paper
Position of signature: 2
Impact source: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee



Impact index in year of publication: 0.592

Source of citations: SCOPUS

Citations: 3

- 42** P. Montero; T. Solas; M. Pérez-Mateos. Pressure-induced gel properties of fish mince with ionic and non-ionic gums added. *Food Hydrocolloids*. 15 - 2, pp. 185 - 194. 2001. Available on-line at: <[http://dx.doi.org/10.1016/S0268-005X\(00\)00064-3](http://dx.doi.org/10.1016/S0268-005X(00)00064-3)>.

Type of production: Scientific paper

Format: Journal

Position of signature: 3

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 2.132

Source of citations: SCOPUS

Citations: 22

- 43** P. Montero; M.E. Lopez-Caballero; M. Perez-Mateos. The effect of inhibitors and high pressure treatment to prevent melanosis and microbial growth on chilled prawns (*Penaeus japonicus*). *Journal of Food Science*. 66 - 8, pp. 1201 - 1206. 2001. Available on-line at: <<http://dx.doi.org/10.1111/j.1365-2621.2001.tb16105.x>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 3

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.653

Source of citations: SCOPUS

Citations: 88

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Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.592

Source of citations: SCOPUS

Citations: 46

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Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.54

Source of citations: SCOPUS

Citations: 69

- 46** P. Montero; J.L. Hurtado; M. Pérez-Mateos. Microstructural behaviour and gelling characteristics of myosystem protein gels interacting with hydrocolloids. *Food Hydrocolloids*. 14 - 5, pp. 455 - 461. 2000. Available on-line at: <[http://dx.doi.org/10.1016/S0268-005X\(00\)00025-4](http://dx.doi.org/10.1016/S0268-005X(00)00025-4)>.

Type of production: Scientific paper

Format: Journal



Position of signature: 3

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 2.132

Source of citations: SCOPUS

Citations: 104

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Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.54

Source of citations: SCOPUS

Citations: 157

- 48** M. Pérez-Mateos; P. Montero. Response surface methodology multivariate analysis of properties of high-pressure-induced fish mince gel. *European Food Research and Technology*. 211 - 2, pp. 79 - 85. 2000. Available on-line at: <<http://dx.doi.org/10.1007/s002179900115>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 1

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 0.592

Source of citations: SCOPUS

Citations: 19

- 49** P. Montero; M. Pérez-Mateos; A.J. Borderías. Chilled storage of high pressure and heat-induced gels of blue whittling (*Micromesistius poutassou*) muscle. *Zeitschrift fur Lebensmittel -Untersuchung und -Forschung*. 207 - 2, pp. 146 - 153. 1998.

Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Source of citations: SCOPUS

Citations: 16

- 50** F. Fernández-Martín; M. Pérez-Mateos; P. Montero. Effect of Pressure/Heat Combinations on Blue Whiting (*Micromesistius poutassou*) Washed Mince: Thermal and Mechanical Properties. *Journal of Agricultural and Food Chemistry*. 46 - 8, pp. 3257 - 3264. 1998. Available on-line at: <<http://dx.doi.org/10.1021/jf980040a>>.

Type of production: Scientific paper

Format: Journal

Position of signature: 2

Degree of contribution: Author or co-author of article in journal with external admissions assessment committee

Impact source: SCOPUS

Impact index in year of publication: 1.018

Source of citations: SCOPUS

Citations: 57



- 51** P. Montero; M. Pérez-Mateos; T. Solas. Comparison of Different Gelation Methods Using Washed Sardine (*Sardina pilchardus*) Mince: Effects of Temperature and Pressure. *Journal of Agricultural and Food Chemistry*. 45 - 12, pp. 4612 - 4618. 1997. Available on-line at: <<http://dx.doi.org/10.1021/jf970400e>>.
Type of production: Scientific paper
Position of signature: 2
Impact source: SCOPUS
Impact index in year of publication: 1.018
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 38
- 52** A.J. Borderías; M. Pérez-Mateos; M. Solas; P. Montero. Frozen storage of high-pressure- And heat-induced gels of blue whiting (*Micromesistius poutassou*) muscle: Theological, chemical and ultrastructure studies. *Zeitschrift fur Lebensmittel -Untersuchung und -Forschung*. 205 - 5, pp. 335 - 342. 1997.
Type of production: Scientific paper
Position of signature: 2
Impact source: SCOPUS
Source of citations: SCOPUS
Format: Journal
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Citations: 23
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Type of production: Scientific paper
Position of signature: 1
Impact source: SCOPUS
Impact index in year of publication: 0.653
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 43
- 54** M. Pérez-Mateos; H. Lourenço; P. Montero; A.J. Borderías. Rheological and Biochemical Characteristics of High-Pressure- and Heat-Induced Gels from Blue Whiting (*Micromesistius poutassou*) Muscle Proteins. *Journal of Agricultural and Food Chemistry*. 45 - 1, pp. 44 - 49. 1997. Available on-line at: <<http://dx.doi.org/10.1021/jf960185m>>.
Type of production: Scientific paper
Position of signature: 1
Impact source: SCOPUS
Impact index in year of publication: 1.018
Source of citations: SCOPUS
Format: Journal
Degree of contribution: Author or co-author of article in journal with external admissions assessment committee
Citations: 124
- 55** A.J. Borderías; M. Pérez-Mateos; I. Sánchez-Alonso. Fibre-enriched seafood. *Fibre-Rich and Wholegrain Foods: Improving Quality*. pp. 348 - 368. 2013. Available on-line at: <<http://dx.doi.org/10.1533/9780857095787.4.348>>.
Type of production: Scientific book or monograph
Position of signature: 2
Impact source: SCOPUS
Source of citations: SCOPUS
Format: Book
Degree of contribution: Author or co-author of entire book
Citations: 3