

Carlos Santos Arnaiz

<https://orcid.org/0000-0002-7845-7874>

Employment (2)

Universidad Complutense de Madrid: Madrid, ES

| Profesor Ayudante Doctor (Farmacia Galénica y Tecnología Alimentaria)

Employment

Source: Carlos Santos Arnaiz

Universidad Complutense de Madrid: Madrid, Madrid, ES

2019-10-07 to present | (Farmacia Galénica y Tecnología Alimentaria)

Employment

Source: Carlos Santos Arnaiz

Works (8 of 8)

Game meat and high-resolution magic angle spinning nuclear magnetic resonance spectroscopy: a traditional foodstuff versus a novel analysis technology

Animal Frontiers

2023-12-19 | journal-article

DOI: 10.1093/af/vfad066

Part of ISSN: 2160-6056

Part of ISSN: 2160-6064

Source: Carlos Santos Arnaiz

Development of a ready-to-eat meat product. Investigations on rainbow trout (*Oncorhynchus mykiss*) meat and citrus fiber as functional ingredients

Fleischwirtschaft International

2020 | journal-article

Source: Carlos Santos Arnaiz

Enrichment of dry-cured ham with α -linolenic acid and α -tocopherol by the use of linseed oil and α -tocopheryl acetate in pig diets

Meat Science

2008-11 | journal-article

DOI: 10.1016/j.meatsci.2008.03.004

Part of ISSN: 0309-1740

Source: Carlos Santos Arnaiz

Fatty acid compositions of selected varieties of Spanish dry ham related to their nutritional implications*Food Chemistry*

2007-01 | journal-article

DOI: 10.1016/j.foodchem.2006.01.006

*Part of ISSN: 0308-8146***Source:**Carlos Santos Arnaiz**Development of swine production in Brazil and Spain***Higiene Alimentar*

2007 | journal-article

Source:Carlos Santos Arnaiz**Fatty acids and sensory characteristics of Spanish dry-cured loin enriched in acid α -linolenic and α -tocopherol***Food Chemistry*

2007 | journal-article

DOI: 10.1016/j.foodchem.2006.04.038

*Part of ISSN: 0308-8146***Source:**Carlos Santos Arnaiz**Physicochemical characteristics of an α -linolenic acid and α -tocopherol-enriched cooked ham***Food Chemistry*

2004-11 | journal-article

DOI: 10.1016/j.foodchem.2003.12.037

*Part of ISSN: 0308-8146***Source:**Carlos Santos Arnaiz**Effect of dietary linseed oil and α -tocopherol on pork tenderloin (Psoas major) muscle***Meat Science*

2003-11 | journal-article

DOI: 10.1016/s0309-1740(02)00322-4

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