Anabela Raymundo

List of Publications by Year
in descending order

96 papers	3,782 citations	126907 33 h-index	138484 58 g-index
98 all docs	98 docs citations	98 times ranked	3446 citing authors

#	Article	IF	Citations
1	Comparison of microalgal biomass profiles as novel functional ingredient for food products. Algal Research, 2013, 2, 164-173.	4.6	323
2	Microalgae biomass as an alternative ingredient in cookies: Sensory, physical and chemical properties, antioxidant activity and in vitro digestibility. Algal Research, 2017, 26, 161-171.	4.6	226
3	Comparison of Physicochemical Properties of New Ionic Liquids Based on Imidazolium, Quaternary Ammonium, and Guanidinium Cations. Chemistry - A European Journal, 2007, 13, 8478-8488.	3.3	207
4	Incorporation ofChlorella vulgarisandSpirulina maximabiomass in pasta products. Part 1: Preparation and evaluation. Journal of the Science of Food and Agriculture, 2010, 90, 1656-1664.	3.5	194
5	Chlorella vulgaris biomass used as colouring source in traditional butter cookies. Innovative Food Science and Emerging Technologies, 2007, 8, 433-436.	5.6	139
6	Rheological characterization of coloured oil-in-water food emulsions with lutein and phycocyanin added to the oil and aqueous phases. Food Hydrocolloids, 2006, 20, 44-52.	10.7	119
7	Isochrysis galbana and Diacronema vlkianum biomass incorporation in pasta products as PUFAâ€™s source. LWT - Food Science and Technology, 2013, 50, 312-319.	5.2	118
8	Chlorella vulgaris and Haematococcus pluvialis biomass as colouring and antioxidant in food emulsions. European Food Research and Technology, 2006, 222, 362-367.	3.3	109
9	Functional biscuits with PUFAâ€‰3 from Isochrysis galbana. Journal of the Science of Food and Agriculture, 2008, 88, 891-896.	3.5	108
10	The avrRxo1 Gene from the Rice Pathogen Xanthomonas oryzae pv. oryzicola Confers a Nonhost Defense Reaction on Maize with Resistance Gene Rxo1. Molecular Plant-Microbe Interactions, 2004, 17, 771-779.	2.6	97
11	Rheological behaviour and microstructure of pea protein/Î¹-carrageenan/starch gels with different setting conditions. Food Hydrocolloids, 2006, 20, 106-113.	10.7	94
12	Microalgae as Functional Ingredients in Savory Food Products: Application to Wheat Crackers. Foods, 2019, 8, 611.	4.3	86
13	Impact of Chlorella vulgaris on the rheology of wheat flour dough and bread texture. LWT - Food Science and Technology, 2018, 89, 466-474.	5.2	85
14	Effect of Psyllium fibre content on the textural and rheological characteristics of biscuit and biscuit dough. Bioactive Carbohydrates and Dietary Fibre, 2014, 3, 96-105.	2.7	73
15	Influence of Processing Variables on the Rheological and Textural Properties of Lupin Protein-Stabilized Emulsions. Journal of Agricultural and Food Chemistry, 1998, 46, 3109-3115.	5.2	71
16	Effect of Arthrospira platensis (spirulina) incorporation on the rheological and bioactive properties of gluten-free fresh pasta. Algal Research, 2020, 45, 101743.	4.6	70
17	Accessing gelling ability of vegetable proteins using rheological and fluorescence techniques. International Journal of Biological Macromolecules, 2005, 36, 135-143.	7.5	67
18	Fat mimetic capacity of Chlorella vulgaris biomass in oil-in-water food emulsions stabilized by pea protein. Food Research International, 2005, 38, 961-965.	6.2	67

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19	Microalgae biomass as an additional ingredient of gluten-free bread: Dough rheology, texture quality and nutritional properties. Algal Research, 2020, 50, 101998.	4.6	65
20	Vegetable proteins and milk puddings. Colloids and Surfaces B: Biointerfaces, 2003, 31, 21-29.	5.0	58
21	Development of new microalgae-based sourdough â€œcrostiniâ€: functional effects of Arthrospira platensis (spirulina) addition. Scientific Reports, 2019, 9, 19433.	3.3	56
22	Novel foods with microalgal ingredients â€“ Effect of gel setting conditions on the linear viscoelasticity of Spirulina and Haematococcus gels. Journal of Food Engineering, 2012, 110, 182-189.	5.2	54
23	Optimization of the composition of low-fat oil-in-water emulsions stabilized by white lupin protein. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 783-790.	1.9	53
24	A rheological approach to 3D printing of plasma protein based doughs. Journal of Food Engineering, 2021, 288, 110255.	5.2	45
25	Properties of protein powder prepared from Cape hake by-products. Journal of Food Engineering, 2012, 108, 268-275.	5.2	43
26	Spirulina maximaandDiacronema vlkianummicroalgae in vegetable gelled desserts. Nutrition and Food Science, 2008, 38, 492-501.	0.9	41
27	Effect of sucrose, stevia and xylitol on rheological properties of gels from blends of chestnut and rice flours. Carbohydrate Polymers, 2013, 98, 249-256.	10.2	41
28	Developing consumer acceptable biscuits enriched with Psyllium fibre. Journal of Food Science and Technology, 2015, 52, 4830-4840.	2.8	41
29	Development and rheological properties of ecological emulsions formulated with a biosolvent and two microbial polysaccharides. Colloids and Surfaces B: Biointerfaces, 2016, 141, 53-58.	5.0	41
30	Extensional flow behaviour of natural fibre-filled dough and its relationship with structure and properties. Journal of Non-Newtonian Fluid Mechanics, 2006, 137, 72-80.	2.4	40
31	Microalgal cell disruption: Effect on the bioactivity and rheology of wheat bread. Algal Research, 2020, 45, 101749.	4.6	38
32	Microalgae biomass interaction in biopolymer gelled systems. Food Hydrocolloids, 2011, 25, 817-825.	10.7	37
33	Effect of thermal denaturation of lupin protein on its emulsifying properties. Molecular Nutrition and Food Research, 1998, 42, 220-224.	0.0	35
34	Gelled vegetable desserts containing pea protein, Îº-carrageenan and starch. European Food Research and Technology, 2006, 222, 622-628.	3.3	33
35	Tetraselmis chuii as a Sustainable and Healthy Ingredient to Produce Gluten-Free Bread: Impact on Structure, Colour and Bioactivity. Foods, 2020, 9, 579.	4.3	31
36	Method to evaluate foaming performance. Journal of Food Engineering, 1998, 36, 445-452.	5.2	28

#	Article	IF	Citations
37	Edible Brown Seaweed in Gluten-Free Pasta: Technological and Nutritional Evaluation. Foods, 2019, 8, 622.	4.3	28
38	Colored Food Emulsionsâ€"Implications of Pigment Addition on the Rheological Behavior and Microstructure. Food Biophysics, 2006, 1, 216-227.	3.0	27
39	From egg yolk/Î¹-Carrageenan dispersions to gel systems: Linear viscoelasticity and texture analysis. Food Hydrocolloids, 2011, 25, 654-658.	10.7	26
40	Thermorheological and Textural Behaviour of Gluten-Free Gels Obtained from Chestnut and Rice Flours. Food and Bioprocess Technology, 2014, 7, 1171-1182.	4.7	26
41	Acorn Flour as a Source of Bioactive Compounds in Gluten-Free Bread. Molecules, 2020, 25, 3568.	3.8	26
42	Wheat Bread with Dairy Productsâ€"Technology, Nutritional, and Sensory Properties. Applied Sciences (Switzerland), 2019, 9, 4101.	2.5	24
43	Rheology changes in oil-in-water emulsions stabilized by a complex system of animal and vegetable proteins induced by thermal processing. LWT - Food Science and Technology, 2016, 74, 263-270.	5.2	23
44	Thermal gelation of mixed egg yolk/kappa-carrageenan dispersions. Carbohydrate Polymers, 2017, 161, 172-180.	10.2	23
45	Protein gels and emulsions from mixtures of Cape hake and pea proteins. Journal of the Science of Food and Agriculture, 2015, 95, 289-298.	3.5	22
46	Yoghurt and curd cheese addition to wheat bread dough: Impact on in vitro starch digestibility and estimated glycemic index. Food Chemistry, 2021, 339, 127887.	8.2	22
47	Innovative and Healthier Dairy Products through the Addition of Microalgae: A Review. Foods, 2022, 11, 755.	4.3	20
48	Pasta Enrichment with an Amaranth Hydrolysate Affects the Overall Acceptability while Maintaining Antihypertensive Properties. Foods, 2019, 8, 282.	4.3	19
49	Improving the Nutritional, Structural, and Sensory Properties of Gluten-Free Bread with Different Species of Microalgae. Foods, 2022, 11, 397.	4.3	19
50	Functional and thermorheological properties of rice flour gels for glutenâ€free pasta applications. International Journal of Food Science and Technology, 2019, 54, 1109-1120.	2.7	18
51	Psyllium husk gel to reinforce structure of gluten-free pasta?. LWT - Food Science and Technology, 2020, 131, 109787.	5.2	17
52	Yogurt as an Alternative Ingredient to Improve the Functional and Nutritional Properties of Gluten-Free Breads. Foods, 2020, 9, 111.	4.3	17
53	Improving the nutritional performance of gluten-free pasta with potato peel autohydrolysis extract. Innovative Food Science and Emerging Technologies, 2020, 63, 102374.	5.6	17
54	White lupin protein isolate as a foaming agent. European Food Research and Technology, 1998, 207, 91-96.	0.6	16

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55	Lupin Seed Protein Extract Can Efficiently Enrich the Physical Properties of Cookies Prepared with Alternative Flours. Foods, 2020, 9, 1064.	4.3	16
56	Impact of Acorn Flour on Gluten-Free Dough Rheology Properties. Foods, 2020, 9, 560.	4.3	16
57	Sourdough Fermentation as a Tool to Improve the Nutritional and Health-Promoting Properties of Its Derived-Products. Fermentation, 2021, 7, 246.	3.0	16
58	Effect of the lupin protein/surfactant ratio on linear viscoelastic properties of oil-in-water emulsions. Journal of Surfactants and Detergents, 1999, 2, 545-551.	2.1	15
59	Yoghurt as a starter in sourdough fermentation to improve the technological and functional properties of sourdough-wheat bread. Journal of Functional Foods, 2022, 88, 104877.	3.4	15
60	Development of Healthy Protein-Rich Crackers Using Tenebrio molitor Flour. Foods, 2022, 11, 702.	4.3	15
61	Technological Feasibility of Couscous-Algae-Supplemented Formulae: Process Description, Nutritional Properties and In Vitro Digestibility. Foods, 2021, 10, 3159.	4.3	15
62	Insights on the safety of carotenogenic Chlorella vulgaris in rodents. Algal Research, 2013, 2, 409-415.	4.6	14
63	Characterization of a Novel Intrinsic Luminescent Roomâ€Temperature Ionic Liquid Based on [P_{6,6,6,14}][ANS]. Chemistry - A European Journal, 2015, 21, 726-732.	3.3	14
64	Assessing gelling properties of chia (Salvia hispanicaL.) flour through rheological characterization. Journal of the Science of Food and Agriculture, 2017, 97, 1753-1760.	3.5	14
65	Paddy rice stored under hermetic conditions: The effect of relative humidity, temperature and storage time in suppressing Sitophilus zeamais and impact on rice quality. Journal of Stored Products Research, 2019, 80, 21-27.	2.6	14
66	Development of innovative clean label emulsions stabilized by vegetable proteins. International Journal of Food Science and Technology, 2023, 58, 406-422.	2.7	14
67	Glycemic Response and Bioactive Properties of Gluten-Free Bread with Yoghurt or Curd-Cheese Addition. Foods, 2020, 9, 1410.	4.3	11
68	Sarcocornia perennis: A Salt Substitute in Savory Snacks. Foods, 2021, 10, 3110.	4.3	11
69	Rheological behavior of aqueous dispersions containing blends of rhamsan and welan polysaccharides with an eco-friendly surfactant. Colloids and Surfaces B: Biointerfaces, 2016, 145, 430-437.	5.0	10
70	Rheological behaviour of white pepper gelsâ€"a new method for studying the effect of irradiation. Radiation Physics and Chemistry, 2002, 64, 323-329.	2.8	9
71	Tetramethylguanidine-based gels and colloids of cellulose. Carbohydrate Polymers, 2017, 169, 58-64.	10.2	9
72	Influence of Na+, K+ and Ca2+ on mechanical and structural properties of gels from chestnut and rice flours. Carbohydrate Polymers, 2014, 102, 30-37.	10.2	8

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73	Evaluation of Marine Microalga Diacronema vlkianum Biomass Fatty Acid Assimilation in Wistar Rats. Molecules, 2017, 22, 1097.	3.8	8
74	Environmentally friendly processing of Laminaria ochroleuca for soft food applications with bioactive properties. Journal of Applied Phycology, 2020, 32, 1455-1465.	2.8	8
75	Application of the CATA methodology with children: Qualitative approach on ballot development and product characterization of innovative products. Food Quality and Preference, 2021, 88, 104083.	4.6	8
76	Food By-Product Valorization by Using Plant-Based Coagulants Combined with AOPs for Agro-Industrial Wastewater Treatment. International Journal of Environmental Research and Public Health, 2022, 19, 4134.	2.6	8
77	Acorn flour and sourdough: an innovative combination to improve gluten free bread characteristics. European Food Research and Technology, 2022, 248, 1691-1702.	3.3	8
78	Exploring innovation in a traditional sweet pastry: Pastel de Nata. International Journal of Gastronomy and Food Science, 2019, 17, 100160.	3.0	7
79	Rheology Methods as a Tool to Study the Impact of Whey Powder on the Dough and Breadmaking Performance of Wheat Flour. Fluids, 2020, 5, 50.	1.7	7
80	Technological Potential of a Lupin Protein Concentrate as a Nutraceutical Delivery System in Baked Cookies. Foods, 2021, 10, 1929.	4.3	7
81	Development and physicochemical characterization of a new grass pea (Lathyrus sativus L.) miso. Journal of the Science of Food and Agriculture, 2021, 101, 2227-2234.	3.5	6
82	Improving nutritional quality of unripe tomato through fermentation by a consortium of yeast and lactic acid bacteria. Journal of the Science of Food and Agriculture, 2022, 102, 1422-1429.	3.5	6
83	Lupinus albus Protein Components Inhibit MMP-2 and MMP-9 Gelatinolytic Activity In Vitro and In Vivo. International Journal of Molecular Sciences, 2021, 22, 13286.	4.1	6
84	Effect of thermal treatment and composition on the mechanical properties of pea / kappa-carrageenan / starch desserts. Special Publication - Royal Society of Chemistry, 2009, , 54-64.	0.0	5
85	Digestibility of Meat Mineral and Proteins from Broilers Fed with Graded Levels of Chlorella vulgaris. Foods, 2022, 11, 1345.	4.3	5
86	Development of a fermented green tomato base for dressings and sauces with high nutritional value. Acta Horticulturae, 2019, , 239-246.	0.2	4
87	Modelling Processes and Products in the Cereal Chain. Foods, 2021, 10, 82.	4.3	4
88	Lupin Protein Concentrate as a Novel Functional Food Additive That Can Reduce Colitis-Induced Inflammation and Oxidative Stress. Nutrients, 2022, 14, 2102.	4.1	4
89	Psyllium and Laminaria Partnershipâ€"An Overview of Possible Food Gel Applications. Applied Sciences (Switzerland), 2019, 9, 4356.	2.5	3
90	Improving the Technological and Nutritive Properties of Gluten-Free Bread by Fresh Curd Cheese Enrichment. Applied Sciences (Switzerland), 2020, 10, 6868.	2.5	3

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91	The key role of thermal waters in the development of innovative gelled starch-based matrices. Food Hydrocolloids, 2021, 117, 106697.	10.7	3
92	Clean Label â€œRochaâ€•Pear (Pyrus communis L.) Snack Containing Juice By-Products and Euglena gracilis Microalgae. Frontiers in Nutrition, 2022, 9, 825999.	3.7	3
93	New Alternatives to Milk From Pulses: Chickpea and Lupin Beverages With Improved Digestibility and Potential Bioactivities for Human Health. Frontiers in Nutrition, 0, 9, .	3.7	3
94	EFFECT OF pH AND NaCl ON RHEOLOGICAL AND TEXTURAL PROPERTIES OF LUPIN PROTEIN EMULSIONS. , 2000, , 350-365.		1
95	Microalgae as sustainable food: incorporation as strategy in the formulation of functional food. , 2020, , 19-30.		1
96	Effect of principal ingredients on quality of cookies with dietary fibre. Special Publication - Royal Society of Chemistry, 2009, , 475-483.	0.0	1