

Pablo D Ribotta

List of Publications by Year in descending order

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147
papers

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citations

71102

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all docs

149
docs citations

149
times ranked

4656
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of emulsifier and guar gum on micro structural, rheological and baking performance of frozen bread dough. Food Hydrocolloids, 2004, 18, 305-313.	10.7	238
2	Chemical composition and functional properties of Gleditsia triacanthos gum. Food Hydrocolloids, 2009, 23, 306-313.	10.7	177
3	Influence of Gluten-free Flours and their Mixtures on Batter Properties and Bread Quality. Food and Bioprocess Technology, 2010, 3, 577-585.	4.7	158
4	Effect of Freezing and Frozen Storage of Doughs on Bread Quality. Journal of Agricultural and Food Chemistry, 2001, 49, 913-918.	5.2	156
5	Incorporation of several additives into gluten free breads: Effect on dough properties and bread quality. Journal of Food Engineering, 2012, 111, 590-597.	5.2	143
6	Effect of glucose oxidase, transglutaminase, and pentosanase on wheat proteins: Relationship with dough properties and bread-making quality. Journal of Cereal Science, 2010, 51, 366-373.	3.7	125
7	Antioxidant capacity of medicinal plants from the Province of Córdoba (Argentina) and their in vitro testing in a model food system. Food Chemistry, 2009, 112, 664-670.	8.2	117
8	Production of gluten-free bread using soybean flour. Journal of the Science of Food and Agriculture, 2004, 84, 1969-1974.	3.5	116
9	Influence of damaged starch on cookie and bread-making quality. European Food Research and Technology, 2007, 225, 1-7.	3.3	113
10	Effect of damaged starch on the rheological properties of wheat starch suspensions. Journal of Food Engineering, 2013, 116, 233-239.	5.2	112
11	Chia (Salvia hispanica L.) oil stability: Study of the effect of natural antioxidants. LWT - Food Science and Technology, 2017, 75, 107-113.	5.2	111
12	Preparation and characterization of soy protein films reinforced with cellulose nanofibers obtained from soybean by-products. Food Hydrocolloids, 2019, 89, 758-764.	10.7	111
13	Effect of soybean addition on the rheological properties and breadmaking quality of wheat flour. Journal of the Science of Food and Agriculture, 2005, 85, 1889-1896.	3.5	105
14	The staling of bread: an X-ray diffraction study. European Food Research and Technology, 2004, 218, 219-223.	3.3	104
15	Thermo-physical assessment of bread during staling. LWT - Food Science and Technology, 2007, 40, 879-884.	5.2	97
16	Effects of Soy Protein on Physical and Rheological Properties of Wheat Starch. Starch/Staerke, 2007, 59, 614-623.	2.1	94
17	Effect of natural and synthetic antioxidants on the oxidative stability of walnut oil under different storage conditions. LWT - Food Science and Technology, 2013, 51, 44-50.	5.2	94
18	Interactions of hydrocolloids and sonicated-gluten proteins. Food Hydrocolloids, 2005, 19, 93-99.	10.7	90

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19	Effect of hydrocolloids on gluten-free batter properties and bread quality. International Journal of Food Science and Technology, 2010, 45, 2306-2312.	2.7	90
20	Effect of damaged starch levels on flour-thermal behaviour and bread staling. European Food Research and Technology, 2006, 224, 187-192.	3.3	85
21	Effect of freezing and frozen storage on the gelatinization and retrogradation of amylopectin in dough baked in a differential scanning calorimeter. Food Research International, 2003, 36, 357-363.	6.2	84
22	Oxidative stability of walnut (<i>Juglans regia</i> L.) and chia (<i>Salvia hispanica</i> L.) oils microencapsulated by spray drying. Powder Technology, 2015, 270, 271-277.	4.2	81
23	Chia (<i>Salvia hispanica</i> L.) oil extraction: Study of processing parameters. LWT - Food Science and Technology, 2012, 47, 78-82.	5.2	77
24	Effects of Yeast Freezing in Frozen Dough. Cereal Chemistry, 2003, 80, 454-458.	2.2	76
25	Evaluation of the mechanical damage on wheat starch granules by SEM, ESEM, AFM and texture image analysis. Carbohydrate Polymers, 2013, 98, 1449-1457.	10.2	76
26	Influence of soy protein on rheological properties and water retention capacity of wheat gluten. LWT - Food Science and Technology, 2009, 42, 358-362.	5.2	75
27	Study of the preparation process and variation of wall components in chia (<i>Salvia hispanica</i> L.) oil microencapsulation. Powder Technology, 2016, 301, 868-875.	4.2	73
28	Enzymatic modifications of pea protein and its application in protein-cassava and corn starch gels. Food Hydrocolloids, 2012, 27, 185-190.	10.7	72
29	Optimization of Additive Combination for Improved Soy-Wheat Bread Quality. Food and Bioprocess Technology, 2010, 3, 395-405.	4.7	71
30	Influence of spray-drying operating conditions on sunflower oil powder qualities. Powder Technology, 2014, 254, 307-313.	4.2	67
31	Influence of yeast and frozen storage on rheological, structural and microbial quality of frozen sweet dough. Journal of Food Engineering, 2012, 109, 538-544.	5.2	60
32	PHYSICAL, SENSORY AND CHEMICAL EVALUATION OF COOKED SPAGHETTI. Journal of Texture Studies, 2007, 38, 666-683.	2.5	57
33	Differential Scanning Calorimetry (DSC) Studies on the Thermal Properties of Peanut Proteins. Journal of Agricultural and Food Chemistry, 2010, 58, 4434-4439.	5.2	57
34	Incorporation of dietary fiber on the cookie dough. Effects on thermal properties and water availability. Food Chemistry, 2019, 271, 309-317.	8.2	56
35	Apple pomace in gluten-free formulations: effect on rheology and product quality. International Journal of Food Science and Technology, 2015, 50, 682-690.	2.7	55
36	A comparative study of physicochemical tests for quality prediction of Argentine wheat flours used as corrector flours and for cookie production. Journal of Cereal Science, 2008, 48, 775-780.	3.7	52

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37	Influence of the incorporation of fibers in biscuit dough on proton mobility characterized by time domain NMR. Food Chemistry, 2016, 192, 950-957.	8.2	52
38	Utilization of a partially-deoiled chia flour to improve the nutritional and antioxidant properties of wheat pasta. LWT - Food Science and Technology, 2018, 89, 381-387.	5.2	49
39	Screw press extraction of almond (<i>Prunus dulcis</i> (Miller) D.A. Webb): Oil recovery and oxidative stability. Journal of Food Engineering, 2013, 119, 40-45.	5.2	48
40	Effect of microbial transglutaminase on the protein fractions of rice, pea and their blends. Journal of the Science of Food and Agriculture, 2007, 87, 2576-2582.	3.5	46
41	Effects of enzymatic modification of soybean protein on the pasting and rheological profile of starch-protein systems. Starch/Staerke, 2010, 62, 373-383.	2.1	44
42	Improvement of HDL- and LDL-Cholesterol Levels in Diabetic Subjects by Feeding Bread Containing Chitosan. Journal of Medicinal Food, 2003, 6, 397-399.	1.5	43
43	Physicochemical and rheological characterization of Andean tuber starches: Potato (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	2.1	40
44	Wheat germ stabilization by infrared radiation. Journal of Food Science and Technology, 2017, 54, 71-81.	2.8	40
45	Gluten-free sorghum pasta: starch digestibility and antioxidant capacity compared with commercial products. Journal of the Science of Food and Agriculture, 2019, 99, 1351-1357.	3.5	40
46	Interactions of Different Carrageenan Isoforms and Flour Components in Breadmaking. Journal of Agricultural and Food Chemistry, 2000, 48, 2634-2638.	5.2	39
47	Combinations of glucose oxidase, α -amylase and xylanase affect dough properties and bread quality. International Journal of Food Science and Technology, 2012, 47, 525-534.	2.7	39
48	Thermo-physical and thermo-mechanical assessment of partially baked bread during chilling and freezing process.. Journal of Food Engineering, 2007, 78, 913-921.	5.2	37
49	Use of wheat, triticale and rye flours in layer cake production. International Journal of Food Science and Technology, 2010, 45, 697-706.	2.7	37
50	Partial-Baking Process on Gluten-Free Bread: Impact of Hydrocolloid Addition. Food and Bioprocess Technology, 2012, 5, 1724-1732.	4.7	37
51	Chemical composition and physical properties of sorghum flour prepared from different sorghum hybrids grown in Argentina. Starch/Staerke, 2016, 68, 1055-1064.	2.1	37
52	Effect of Ingredients on the Quality of Gluten-Free Sorghum Pasta. Journal of Food Science, 2017, 82, 2085-2093.	3.1	35
53	Development of edible films prepared by soy protein and the galactomannan fraction extracted from <i>Gleditsia triacanthos</i> (Fabaceae) seed. Food Hydrocolloids, 2019, 97, 105227.	10.7	35
54	Enhancement of Composition and Oxidative Stability of Chia (<i>Salvia hispanica</i> L.) Seed Oil by Blending with Specialty Oils. Journal of Food Science, 2019, 84, 1035-1044.	3.1	35

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55	Optimization of Sesame Oil Extraction by Screw-Pressing at Low Temperature. Food and Bioprocess Technology, 2017, 10, 1113-1121.	4.7	34
56	Comparing methods for extracting amaranthus starch and the properties of the isolated starches. LWT - Food Science and Technology, 2013, 51, 441-447.	5.2	32
57	Use of alpha-amylase and amyloglucosidase combinations to minimize the bread quality problems caused by high levels of damaged starch. Journal of Food Science and Technology, 2016, 53, 3675-3684.	2.8	32
58	Effect of different fibers on dough properties and biscuit quality. Journal of the Science of Food and Agriculture, 2017, 97, 1607-1615.	3.5	32
59	Defatted chia flour as functional ingredient in sweet cookies. How do Processing, simulated gastrointestinal digestion and colonic fermentation affect its antioxidant properties?. Food Chemistry, 2020, 316, 126279.	8.2	32
60	Formulation, spray-drying and physicochemical characterization of functional powders loaded with chia seed oil and prepared by complex coacervation. Powder Technology, 2021, 391, 479-493.	4.2	32
61	Electrophoresis studies for determining wheat- soy protein interactions in dough and bread. European Food Research and Technology, 2005, 221, 48-53.	3.3	31
62	Rheological and calorimetric properties of corn, wheat, and cassava starches and soybean protein concentrate composites. Starch/Staerke, 2011, 63, 83-95.	2.1	29
63	Use of Solvent Retention Capacity Profile to Predict the Quality of Triticale Flours. Cereal Chemistry, 2006, 83, 243-249.	2.2	28
64	Effects on bread and oil quality after functionalization with microencapsulated chia oil. Journal of the Science of Food and Agriculture, 2018, 98, 4903-4910.	3.5	28
65	Effect of peach puree incorporation on cookie quality and on simulated digestion of polyphenols and antioxidant properties. Food Chemistry, 2020, 333, 127464.	8.2	28
66	Use of Enzymes to Minimize Dough Freezing Damage. Food and Bioprocess Technology, 2012, 5, 2242-2255.	4.7	27
67	Effect of amaranth flour (Amaranthus mantegazzianus) on the technological and sensory quality of bread wheat pasta. Food Science and Technology International, 2014, 20, 127-135.	2.2	27
68	Physical characterization and fluidization design parameters of wheat germ. Journal of Food Engineering, 2017, 212, 29-37.	5.2	26
69	Particle Size and Hydration Properties of Dried Apple Pomace: Effect on Dough Viscoelasticity and Quality of Sugar-Snap Cookies. Food and Bioprocess Technology, 2019, 12, 1083-1092.	4.7	26
70	Effect of soybean proteins on gluten depolymerization during mixing and resting. Journal of the Science of Food and Agriculture, 2008, 88, 455-463.	3.5	25
71	Use of enzymes to minimize the rheological dough problems caused by high levels of damaged starch in starch-gluten systems. Journal of the Science of Food and Agriculture, 2016, 96, 2539-2546.	3.5	25
72	Study of chia oil microencapsulation in soy protein microparticles using supercritical Co2-assisted impregnation. Journal of CO2 Utilization, 2020, 40, 101221.	6.8	24

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73	Effect of damaged starch on wheat starch thermal behavior. <i>Starch/Staerke</i> , 2012, 64, 786-793.	2.1	23
74	Effect of freezing treatments and yeast amount on sensory and physical properties of sweet bakery products. <i>Journal of Food Engineering</i> , 2012, 111, 336-342.	5.2	23
75	Effect of defatted almond flour on cooking, chemical and sensorial properties of gluten-free fresh pasta. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2148-2155.	2.7	23
76	Wheat germ thermal treatment in fluidised bed. Experimental study and mathematical modelling of the heat and mass transfer. <i>Journal of Food Engineering</i> , 2018, 221, 11-19.	5.2	23
77	Use of triticale flours in cracker-making. <i>European Food Research and Technology</i> , 2003, 217, 134-137.	3.3	22
78	Enzymes Action on Wheat-Soy Dough Properties and Bread Quality. <i>Food and Bioprocess Technology</i> , 2012, 5, 1255-1264.	4.7	21
79	Effects of Fat and Sugar on Dough and Biscuit Behaviours and their Relationship to Proton Mobility Characterized by TD-NMR. <i>Food and Bioprocess Technology</i> , 2018, 11, 953-965.	4.7	21
80	Effect of Wheat Germ Heat Treatment by Fluidised Bed on the Kinetics of Lipase Inactivation. <i>Food and Bioprocess Technology</i> , 2018, 11, 1002-1011.	4.7	21
81	Study of the incorporation of native and microencapsulated chia seed oil on pasta properties. <i>International Journal of Food Science and Technology</i> , 2021, 56, 233-241.	2.7	21
82	Effect of additives on the thermo-mechanical behaviour of dough systems at sub-freezing temperatures. <i>European Food Research and Technology</i> , 2007, 224, 519-524.	3.3	20
83	Effect of a combination of enzymes on the fundamental rheological behavior of bread dough enriched with resistant starch. <i>LWT - Food Science and Technology</i> , 2016, 73, 267-273.	5.2	18
84	Changes in the Antioxidant Properties of Quince Fruit (<i>Cydonia oblonga</i> Miller) during Jam Production at Industrial Scale. <i>Journal of Food Quality</i> , 2018, 2018, 1-9.	2.6	18
85	Sorghum Pasta and Noodles: Technological and Nutritional Aspects. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 326-336.	3.2	18
86	Impact of chemical modifications in pilot-scale isolated sorghum starch and commercial cassava starch. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 521-529.	7.5	17
87	Subcritical Fluid Extraction of Antioxidant Phenolic Compounds from Pistachio (<i>Pistacia vera</i> L.) Nuts: Experiments, Modeling, and Optimization. <i>Journal of Food Science</i> , 2019, 84, 963-970.	3.1	17
88	The Occurrence of Friabilins in Triticale and Their Relationship with Grain Hardness and Baking Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7176-7181.	5.2	16
89	Matching Changes in Sensory Evaluation with Physical and Chemical Parameters. <i>Food and Bioprocess Technology</i> , 2013, 6, 3305-3316.	4.7	16
90	Starch-Apple Pomace Mixtures: Pasting Properties and Microstructure. <i>Food and Bioprocess Technology</i> , 2015, 8, 1854-1863.	4.7	16

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91	Sponge cake microstructure, starch retrogradation and quality changes during frozen storage. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1744-1753.	2.7	16
92	Antioxidant Activity of Essential Oils Extracted from <i>Aloysia triphylla</i> and <i>Minthostachys mollis</i> that Improve the Oxidative Stability of Sunflower Oil under Accelerated Storage Conditions. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700374.	1.5	16
93	Kinetic Modeling of Thermal Degradation of Color, Lycopene, and Ascorbic Acid in Crushed Tomato. <i>Food and Bioprocess Technology</i> , 2021, 14, 324-333.	4.7	16
94	Effect of Maize Resistant Starch and Transglutaminase: A Study of Fundamental and Empirical Rheology Properties of Pan Bread Dough. <i>Food and Bioprocess Technology</i> , 2014, 7, 2865-2876.	4.7	15
95	Effect of planetary ball milling on physicochemical and morphological properties of sorghum flour. <i>Journal of Food Engineering</i> , 2019, 262, 22-28.	5.2	15
96	Physico-chemical characterization of protein fraction from stabilized wheat germ. <i>Food Science and Biotechnology</i> , 2019, 28, 1327-1335.	2.6	15
97	Optimization of soybean heat-treating using a fluidized bed dryer. <i>Journal of Food Science and Technology</i> , 2013, 50, 1144-1150.	2.8	14
98	Decrease of chemical and volatile oxidation indicators using oregano essential oil combined with BHT in sunflower oil under accelerated storage conditions. <i>Journal of Food Science and Technology</i> , 2019, 56, 2522-2535.	2.8	14
99	Combined systems of starch and <i>Gleditsia triacanthos</i> galactomannans: Thermal and gelling properties. <i>Food Hydrocolloids</i> , 2021, 112, 106378.	10.7	14
100	Effect of Transglutaminase on Properties of Glutenin Macropolymer and Dough Rheology. <i>Cereal Chemistry</i> , 2008, 85, 39-43.	2.2	13
101	Effect of a combination of enzymes on dough rheology and physical and sensory properties of bread enriched with resistant starch. <i>LWT - Food Science and Technology</i> , 2015, 64, 867-873.	5.2	13
102	Impact of moisture and grinding on yield, physical, chemical and thermal properties of wholegrain flour obtained from hydrothermally treated sorghum grains. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2901-2909.	2.7	12
103	Influence of the spray drying operating conditions on the estimated drying kinetics of emulsion single droplets and the properties of microencapsulated chia oil. <i>Powder Technology</i> , 2021, 383, 302-317.	4.2	12
104	Scale-up and optimization of the spray drying conditions for the development of functional microparticles based on chia oil. <i>Food and Bioproducts Processing</i> , 2021, 130, 48-67.	3.6	12
105	Colour Assessment on Bread Wheat and Triticale Fresh Pasta. <i>International Journal of Food Properties</i> , 2012, 15, 1054-1068.	3.0	11
106	Nano- and micro-mechanical properties of wheat grain by atomic force microscopy (AFM) and nano-indentation (IIT) and their relationship with the mechanical properties evaluated by uniaxial compression test. <i>Journal of Cereal Science</i> , 2019, 90, 102830.	3.7	11
107	Effect of the particle size of pear pomace on the quality of enriched layer and sponge cakes. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1265-1275.	2.7	11
108	Effect of Sustainable Chemical Modifications on Pasting and Gel Properties of Sorghum and Cassava Starch. <i>Food and Bioprocess Technology</i> , 2020, 13, 112-120.	4.7	11

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109	Thermal processing of raspberry pulp: Effect on the color and bioactive compounds. Food and Bioproducts Processing, 2020, 124, 469-477.	3.6	11
110	Effect of microwave and hot air treatment on enzyme activity, oil fraction quality and antioxidant activity of wheat germ. Food Chemistry, 2022, 386, 132760.	8.2	11
111	Novel cookie formulation with defatted sesame flour: Evaluation of its technological and sensory properties. Changes in phenolic profile, antioxidant activity, and gut microbiota after simulated gastrointestinal digestion. Food Chemistry, 2022, 389, 133122.	8.2	10
112	Oxidative stability, affective and discriminative sensory test of high oleic and regular peanut oil with addition of oregano essential oil. Journal of Food Science and Technology, 2018, 55, 5133-5141.	2.8	9
113	Effect of fermentation in nutritional, textural and sensorial parameters of vegan-spread products using a probiotic folate-producing Lactobacillus sakei strain. LWT - Food Science and Technology, 2020, 127, 109339.	5.2	9
114	Influence of enzyme active and inactive soy flours on cassava and corn starch properties. Starch/Staerke, 2012, 64, 126-135.	2.1	7
115	Spray-air contact and operating conditions in tall and short-form co-current spray dryers affect relevant physico-chemical properties of microencapsulated chia oil (Salvia hispanica L.). Food and Bioproducts Processing, 2021, 127, 309-327.	3.6	7
116	Effect of sorghum flour properties on gluten-free sponge cake. Journal of Food Science and Technology, 2022, 59, 1407-1418.	2.8	7
117	Peanut skin phenolics obtained by green solvent extraction: characterization and antioxidant activity in pure chia oil and chia oil in water (<i>O/W</i>) emulsion. Journal of the Science of Food and Agriculture, 2022, 102, 2396-2403.	3.5	7
118	Indicadores de calidad de las harinas de trigo: Índice de calidad industrial y su relación con ensayos predictivos. AgriScientia, 2012, 29, 81-89.	0.3	6
119	Pasting, gelatinization, and rheological properties of wheat starch in the presence of sucrose and gluten. European Food Research and Technology, 2021, 247, 1083-1093.	3.3	6
120	Compositional characteristics, texture, shelf-life and sensory quality of snack crackers produced from non-traditional ingredients. International Journal of Food Science and Technology, 2022, 57, 4689-4696.	2.7	6
121	Yeast-Leavened Laminated Salty Baked Goods: Flour and Dough Properties and Their Relationship with Product Technological Quality. Food Technology and Biotechnology, 2015, 53, 446-453.	2.1	6
122	Walnut and almond oil screw-press extraction at industrial scale: Effects of process parameters on oil yield and quality. Grasas Y Aceites, 2017, 68, 216.	0.9	6
123	Spray-Drying, Oil Blending, and the Addition of Antioxidants Enhance the Storage Stability at Room Temperature of Omega-3 Rich Microcapsules Based on Chia Oil. European Journal of Lipid Science and Technology, 2022, 124, .	1.5	6
124	EFFECTS OF INCIDENT RADIATION AND NITROGEN AVAILABILITY ON THE QUALITY PARAMETERS OF TRITICALE GRAINS IN ARGENTINA. Experimental Agriculture, 2006, 42, 311-322.	0.9	5
125	Effect of heat-treated wheat germ on dough properties and crackers quality. International Journal of Food Science and Technology, 2021, 56, 1837-1843.	2.7	5
126	Effects of low-temperature microwave treatment of wheat germ. Journal of the Science of Food and Agriculture, 2022, 102, 2538-2544.	3.5	5

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127	Efectos de diferentes fracciones de harinas de trigo pan obtenidas con molino industrial sobre la calidad de galletitas dulces. <i>AgriScientia</i> , 2012, 29, 69-79.	0.3	4
128	Thermal and Rheological Behavior of Peanut Protein Concentrate and Starch Composites. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1911-1920.	1.9	4
129	Morphometric and crystallinity changes on jicama starch (<i>Pachyrizus erosus</i>) during gelatinization and their relation with in vitro glycemic index. <i>Starch/Staerke</i> , 2017, 69, 1600281.	2.1	4
130	Relationships between structural fat properties with sensory, physical and textural attributes of yeast-leavened laminated salty baked product. <i>Journal of Food Science and Technology</i> , 2017, 54, 2613-2625.	2.8	4
131	The role of cyclodextrinase and glucose oxidase in obtaining gluten-free laminated baked products. <i>European Food Research and Technology</i> , 2018, 244, 1341-1351.	3.3	4
132	Influence of the extraction conditions on chia oil quality and partially defatted flour antioxidant properties. <i>Journal of Food Science and Technology</i> , 2022, 59, 1982-1993.	2.8	4
133	Greening Ultrasound-Assisted Extraction for Sorghum Flour Multielemental Determination by Microwave-Induced Plasma Optical Emission Spectrometry. <i>Journal of Analytical Methods in Chemistry</i> , 2021, 2021, 1-10.	1.6	4
134	Torque Measurement in Real Time during Mixing and Kneading of Bread Dough with High Content of Resistant Maize Starch and Enzymes. <i>International Journal of Food Engineering</i> , 2016, 12, 719-728.	1.5	3
135	Textural, Pasting, and Rheological Behavior of Starch-Pectin-Sucrose Gels: Relation with Sensory Perception. <i>Starch/Staerke</i> , 2019, 71, 1800286.	2.1	3
136	Characterization of gluten-free bulk dough for laminated products. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3123-3132.	3.2	3
137	NMR characterization of structure and moisture sorption dynamics of damaged starch granules. <i>Carbohydrate Polymers</i> , 2022, 285, 119220.	10.2	3
138	Rheological behavior of the galactomannans fraction from <i>Gleditsia triacanthos</i> seed in aqueous dispersion. <i>Food Hydrocolloids</i> , 2022, , 107848.	10.7	3
139	Impact of storage conditions on the composition and antioxidant activity of peanut skin phenolic-based extract. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6471-6479.	2.7	3
140	Microencapsulation of Chia Seed Oil (<i>Salvia hispanica</i> L.) in Spray and Freeze-Dried Whey Protein Concentrate/Soy Protein Isolate/Gum Arabic (WPC/SPI/GA) Matrices. <i>Proceedings (mdpi)</i> , 2020, 53, .	0.2	2
141	El análisis de imágenes como herramienta de monitoreo en la deshidratación de rodajas de banana. <i>Brazilian Journal of Food Technology</i> , 0, 22, .	0.8	2
142	Frozen Dough. , 0, , 381-392.		2
143	Caracterización de harinas de tritáceas híbridas. <i>AgriScientia</i> , 2017, 34, 15.	0.3	1
144	Influence of fluidized-bed roasting conditions of white sesame seeds on the physicochemical properties and sensory acceptability of the cold-pressed oils. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	2.0	1

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145	Physical–chemical evaluation of flours from brewery and macauba residues and their uses in the elaboration of cookies. Journal of Food Processing and Preservation, 2021, 45, e15700.	2.0	1
146	Effect of screw-press extraction process parameters on the recovery and quality of pistachio oil. Grasas Y Aceites, 2020, 71, 360.	0.9	1
147	Effect of tempering conditions and mill type on physicochemical and functional properties of sorghum (<i>Sorghum bicolor</i> [L.] Moench) flour. Journal of Food Processing and Preservation, 0, , .	2.0	1