

Pablo D Ribotta

List of Publications by Year in descending order

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147
papers

5,557
citations

71097

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149
times ranked

4656
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#	ARTICLE	IF	CITATIONS
1	Effect of emulsifier and guar gum on micro structural, rheological and baking performance of frozen bread dough. <i>Food Hydrocolloids</i> , 2004, 18, 305-313.	10.7	238
2	Chemical composition and functional properties of <i>Gleditsia triacanthos</i> gum. <i>Food Hydrocolloids</i> , 2009, 23, 306-313.	10.7	177
3	Influence of Gluten-free Flours and their Mixtures on Batter Properties and Bread Quality. <i>Food and Bioprocess Technology</i> , 2010, 3, 577-585.	4.7	158
4	Effect of Freezing and Frozen Storage of Doughs on Bread Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 913-918.	5.2	156
5	Incorporation of several additives into gluten free breads: Effect on dough properties and bread quality. <i>Journal of Food Engineering</i> , 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. <i>Journal of Cereal Science</i> , 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. <i>Food Chemistry</i> , 2009, 112, 664-670.	8.2	117
8	Production of gluten-free bread using soybean flour. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1969-1974.	3.5	116
9	Influence of damaged starch on cookie and bread-making quality. <i>European Food Research and Technology</i> , 2007, 225, 1-7.	3.3	113
10	Effect of damaged starch on the rheological properties of wheat starch suspensions. <i>Journal of Food Engineering</i> , 2013, 116, 233-239.	5.2	112
11	Chia (<i>Salvia hispanica</i> L.) oil stability: Study of the effect of natural antioxidants. <i>LWT - Food Science and Technology</i> , 2017, 75, 107-113.	5.2	111
12	Preparation and characterization of soy protein films reinforced with cellulose nanofibers obtained from soybean by-products. <i>Food Hydrocolloids</i> , 2019, 89, 758-764.	10.7	111
13	Effect of soybean addition on the rheological properties and breadmaking quality of wheat flour. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1889-1896.	3.5	105
14	The staling of bread: an X-ray diffraction study. <i>European Food Research and Technology</i> , 2004, 218, 219-223.	3.3	104
15	Thermo-physical assessment of bread during staling. <i>LWT - Food Science and Technology</i> , 2007, 40, 879-884.	5.2	97
16	Effects of Soy Protein on Physical and Rheological Properties of Wheat Starch. <i>Starch/Staerke</i> , 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. <i>LWT - Food Science and Technology</i> , 2013, 51, 44-50.	5.2	94
18	Interactions of hydrocolloids and sonicated-gluten proteins. <i>Food Hydrocolloids</i> , 2005, 19, 93-99.	10.7	90

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19	Effect of hydrocolloids on gluten-free batter properties and bread quality. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2306-2312.	2.7	90
20	Effect of damaged starch levels on flour-thermal behaviour and bread staling. <i>European Food Research and Technology</i> , 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. <i>Food Research International</i> , 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. <i>Powder Technology</i> , 2015, 270, 271-277.	4.2	81
23	Chia (<i>Salvia hispanica</i> L.) oil extraction: Study of processing parameters. <i>LWT - Food Science and Technology</i> , 2012, 47, 78-82.	5.2	77
24	Effects of Yeast Freezing in Frozen Dough. <i>Cereal Chemistry</i> , 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. <i>Carbohydrate Polymers</i> , 2013, 98, 1449-1457.	10.2	76
26	Influence of soy protein on rheological properties and water retention capacity of wheat gluten. <i>LWT - Food Science and Technology</i> , 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. <i>Powder Technology</i> , 2016, 301, 868-875.	4.2	73
28	Enzymatic modifications of pea protein and its application in protein-cassava and corn starch gels. <i>Food Hydrocolloids</i> , 2012, 27, 185-190.	10.7	72
29	Optimization of Additive Combination for Improved Soy-Wheat Bread Quality. <i>Food and Bioprocess Technology</i> , 2010, 3, 395-405.	4.7	71
30	Influence of spray-drying operating conditions on sunflower oil powder qualities. <i>Powder Technology</i> , 2014, 254, 307-313.	4.2	67
31	Influence of yeast and frozen storage on rheological, structural and microbial quality of frozen sweet dough. <i>Journal of Food Engineering</i> , 2012, 109, 538-544.	5.2	60
32	PHYSICAL, SENSORY AND CHEMICAL EVALUATION OF COOKED SPAGHETTI. <i>Journal of Texture Studies</i> , 2007, 38, 666-683.	2.5	57
33	Differential Scanning Calorimetry (DSC) Studies on the Thermal Properties of Peanut Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4434-4439.	5.2	57
34	Incorporation of dietary fiber on the cookie dough. Effects on thermal properties and water availability. <i>Food Chemistry</i> , 2019, 271, 309-317.	8.2	56
35	Apple pomace in gluten-free formulations: effect on rheology and product quality. <i>International Journal of Food Science and Technology</i> , 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. <i>Journal of Cereal Science</i> , 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. <i>Food Chemistry</i> , 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. <i>LWT - Food Science and Technology</i> , 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. <i>Journal of Food Engineering</i> , 2013, 119, 40-45.	5.2	48
40	Effect of microbial transglutaminase on the protein fractions of rice, pea and their blends. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Starch/Staerke</i> , 2010, 62, 373-383.	2.1	44
42	Improvement of HDL- and LDL-Cholesterol Levels in Diabetic Subjects by Feeding Bread Containing Chitosan. <i>Journal of Medicinal Food</i> , 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 1	2.1	40
44	Wheat germ stabilization by infrared radiation. <i>Journal of Food Science and Technology</i> , 2017, 54, 71-81.	2.8	40
45	Gluten-free sorghum pasta: starch digestibility and antioxidant capacity compared with commercial products. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1351-1357.	3.5	40
46	Interactions of Different Carrageenan Isoforms and Flour Components in Breadmaking. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2634-2638.	5.2	39
47	Combinations of glucose oxidase, α -amylase and xylanase affect dough properties and bread quality. <i>International Journal of Food Science and Technology</i> , 2012, 47, 525-534.	2.7	39
48	Thermo-physical and thermo-mechanical assessment of partially baked bread during chilling and freezing process.. <i>Journal of Food Engineering</i> , 2007, 78, 913-921.	5.2	37
49	Use of wheat, triticale and rye flours in layer cake production. <i>International Journal of Food Science and Technology</i> , 2010, 45, 697-706.	2.7	37
50	Partial-Baking Process on Gluten-Free Bread: Impact of Hydrocolloid Addition. <i>Food and Bioprocess Technology</i> , 2012, 5, 1724-1732.	4.7	37
51	Chemical composition and physical properties of sorghum flour prepared from different sorghum hybrids grown in Argentina. <i>Starch/Staerke</i> , 2016, 68, 1055-1064.	2.1	37
52	Effect of Ingredients on the Quality of Gluten-Free Sorghum Pasta. <i>Journal of Food Science</i> , 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. <i>Food Hydrocolloids</i> , 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. <i>Journal of Food Science</i> , 2019, 84, 1035-1044.	3.1	35

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55	Optimization of Sesame Oil Extraction by Screw-Pressing at Low Temperature. <i>Food and Bioprocess Technology</i> , 2017, 10, 1113-1121.	4.7	34
56	Comparing methods for extracting amaranthus starch and the properties of the isolated starches. <i>LWT - Food Science and Technology</i> , 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. <i>Journal of Food Science and Technology</i> , 2016, 53, 3675-3684.	2.8	32
58	Effect of different fibers on dough properties and biscuit quality. <i>Journal of the Science of Food and Agriculture</i> , 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?. <i>Food Chemistry</i> , 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. <i>Powder Technology</i> , 2021, 391, 479-493.	4.2	32
61	Electrophoresis studies for determining wheat- soy protein interactions in dough and bread. <i>European Food Research and Technology</i> , 2005, 221, 48-53.	3.3	31
62	Rheological and calorimetric properties of corn, wheat, and cassava starches and soybean protein concentrate composites. <i>Starch/Staerke</i> , 2011, 63, 83-95.	2.1	29
63	Use of Solvent Retention Capacity Profile to Predict the Quality of Triticale Flours. <i>Cereal Chemistry</i> , 2006, 83, 243-249.	2.2	28
64	Effects on bread and oil quality after functionalization with microencapsulated chia oil. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Food Chemistry</i> , 2020, 333, 127464.	8.2	28
66	Use of Enzymes to Minimize Dough Freezing Damage. <i>Food and Bioprocess Technology</i> , 2012, 5, 2242-2255.	4.7	27
67	Effect of amaranth flour (<i>Amaranthus mantegazzianus</i>) on the technological and sensory quality of bread wheat pasta. <i>Food Science and Technology International</i> , 2014, 20, 127-135.	2.2	27
68	Physical characterization and fluidization design parameters of wheat germ. <i>Journal of Food Engineering</i> , 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. <i>Food and Bioprocess Technology</i> , 2019, 12, 1083-1092.	4.7	26
70	Effect of soybean proteins on gluten depolymerization during mixing and resting. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2539-2546.	3.5	25
72	Study of chia oil microencapsulation in soy protein microparticles using supercritical Co2-assisted impregnation. <i>Journal of CO2 Utilization</i> , 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. <i>Food and Bioprocess Technology</i> , 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. <i>Food Chemistry</i> , 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. <i>Food Chemistry</i> , 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. <i>Journal of Food Science and Technology</i> , 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 <i>Lactobacillus sakei</i> strain. <i>LWT - Food Science and Technology</i> , 2020, 127, 109339.	5.2	9
114	Influence of enzyme active and inactive soy flours on cassava and corn starch properties. <i>Starch/Staerke</i> , 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 (<i>Salvia hispanica</i> L.). <i>Food and Bioprocess Technology</i> , 2021, 127, 309-327.	3.6	7
116	Effect of sorghum flour properties on gluten-free sponge cake. <i>Journal of Food Science and Technology</i> , 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 (O/W) emulsion. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>AgriScientia</i> , 2012, 29, 81-89.	0.3	6
119	Pasting, gelatinization, and rheological properties of wheat starch in the presence of sucrose and gluten. <i>European Food Research and Technology</i> , 2021, 247, 1083-1093.	3.3	6
120	Compositional characteristics, texture, shelf-life and sensory quality of snack crackers produced from non-traditional ingredients. <i>International Journal of Food Science and Technology</i> , 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. <i>Food Technology and Biotechnology</i> , 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. <i>Grasas Y Aceites</i> , 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. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, .	1.5	6
124	EFFECTS OF INCIDENT RADIATION AND NITROGEN AVAILABILITY ON THE QUALITY PARAMETERS OF TRITICALE GRAINS IN ARGENTINA. <i>Experimental Agriculture</i> , 2006, 42, 311-322.	0.9	5
125	Effect of heat-treated wheat germ on dough properties and crackers quality. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1837-1843.	2.7	5
126	Effects of low-temperature microwave treatment of wheat germ. <i>Journal of the Science of Food and Agriculture</i> , 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 triticarias híbridadas. <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. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15700.	2.0	1
146	Effect of screw-press extraction process parameters on the recovery and quality of pistachio oil. <i>Grasas Y Aceites</i> , 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. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	1