

Pablo D Ribotta

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144
papers

4,078
citations

37
h-index

59
g-index

149
ext. papers

4,741
ext. citations

4.5
avg, IF

5.72
L-index

#	Paper	IF	Citations
144	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	10.6	196
143	Chemical composition and functional properties of Gleditsia triacanthos gum. <i>Food Hydrocolloids</i> , 2009 , 23, 306-313	10.6	145
142	Influence of Gluten-free Flours and their Mixtures on Batter Properties and Bread Quality. <i>Food and Bioprocess Technology</i> , 2010 , 3, 577-585	5.1	134
141	Effect of freezing and frozen storage of doughs on bread quality. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 913-8	5.7	129
140	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	6	120
139	Production of gluten-free bread using soybean flour. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1969-1974	4.3	106
138	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	3.8	103
137	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	8.5	90
136	Influence of damaged starch on cookie and bread-making quality. <i>European Food Research and Technology</i> , 2007 , 225, 1-7	3.4	83
135	The staling of bread: an X-ray diffraction study. <i>European Food Research and Technology</i> , 2004 , 218, 219-223	3.2	83
134	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	4.3	81
133	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	5.4	79
132	Thermo-physical assessment of bread during staling. <i>LWT - Food Science and Technology</i> , 2007 , 40, 879-884	4.4	78
131	Effect of damaged starch on the rheological properties of wheat starch suspensions. <i>Journal of Food Engineering</i> , 2013 , 116, 233-239	6	75
130	Interactions of hydrocolloids and sonicated-gluten proteins. <i>Food Hydrocolloids</i> , 2005 , 19, 93-99	10.6	75
129	Effect of hydrocolloids on gluten-free batter properties and bread quality. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2306-2312	3.8	73
128	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	7	71

127	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	5.4	70
126	Effect of damaged starch levels on flour-thermal behaviour and bread staling. <i>European Food Research and Technology</i> , 2006 , 224, 187-192	3.4	67
125	Effects of Soy Protein on Physical and Rheological Properties of Wheat Starch. <i>Starch/Staerke</i> , 2007 , 59, 614-623	2.3	63
124	Effects of Yeast Freezing in Frozen Dough. <i>Cereal Chemistry</i> , 2003 , 80, 454-458	2.4	63
123	Preparation and characterization of soy protein films reinforced with cellulose nanofibers obtained from soybean by-products. <i>Food Hydrocolloids</i> , 2019 , 89, 758-764	10.6	63
122	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	5.2	61
121	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	5.2	60
120	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	5.4	59
119	Evaluation of the mechanical damage on wheat starch granules by SEM, ESEM, AFM and texture image analysis. <i>Carbohydrate Polymers</i> , 2013 , 98, 1449-57	10.3	58
118	Enzymatic modifications of pea protein and its application in protein cassava and corn starch gels. <i>Food Hydrocolloids</i> , 2012 , 27, 185-190	10.6	58
117	Influence of spray-drying operating conditions on sunflower oil powder qualities. <i>Powder Technology</i> , 2014 , 254, 307-313	5.2	57
116	Optimization of Additive Combination for Improved Soy-Wheat Bread Quality. <i>Food and Bioprocess Technology</i> , 2010 , 3, 395-405	5.1	56
115	Chia (<i>Salvia hispanica</i> L.) oil extraction: Study of processing parameters. <i>LWT - Food Science and Technology</i> , 2012 , 47, 78-82	5.4	54
114	PHYSICAL, SENSORY AND CHEMICAL EVALUATION OF COOKED SPAGHETTI. <i>Journal of Texture Studies</i> , 2007 , 38, 666-683	3.6	47
113	Differential scanning calorimetry (DSC) studies on the thermal properties of peanut proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4434-9	5.7	45
112	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	3.8	44
111	Influence of the incorporation of fibers in biscuit dough on proton mobility characterized by time domain NMR. <i>Food Chemistry</i> , 2016 , 192, 950-7	8.5	43
110	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	3.8	41

109	Improvement of HDL- and LDL-cholesterol levels in diabetic subjects by feeding bread containing chitosan. <i>Journal of Medicinal Food</i> , 2003 , 6, 397-9	2.8	38
108	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	6	37
107	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	2.3	35
106	Wheat germ stabilization by infrared radiation. <i>Journal of Food Science and Technology</i> , 2017 , 54, 71-81	3.3	34
105	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	6	34
104	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, 2576-82	4.3	34
103	Interactions of different carrageenan isoforms and flour components in breadmaking. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2634-8	5.7	33
102	Incorporation of dietary fiber on the cookie dough. Effects on thermal properties and water availability. <i>Food Chemistry</i> , 2019 , 271, 309-317	8.5	32
101	Partial-Baking Process on Gluten-Free Bread: Impact of Hydrocolloid Addition. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1724-1732	5.1	31
100	Physicochemical and rheological characterization of Andean tuber starches: Potato (<i>Solanum tuberosum</i> ssp. <i>Andigenum</i>), Oca (<i>Oxalis tuberosa</i> Molina) and Papalisa (<i>Ullucus tuberosus</i> Caldas). <i>Starch/Staerke</i> , 2016 , 68, 1084-1094	2.3	30
99	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	5.4	30
98	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	3.8	29
97	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	6	29
96	Chemical composition and physical properties of sorghum flour prepared from different sorghum hybrids grown in Argentina. <i>Starch/Staerke</i> , 2016 , 68, 1055-1064	2.3	28
95	Electrophoresis studies for determining wheat-rye protein interactions in dough and bread. <i>European Food Research and Technology</i> , 2005 , 221, 48-53	3.4	27
94	Use of wheat, triticale and rye flours in layer cake production. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 697-706	3.8	26
93	Use of Enzymes to Minimize Dough Freezing Damage. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2242-2251	5.1	25
92	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	4.3	23

91	Use of Solvent Retention Capacity Profile to Predict the Quality of Triticale Flours. <i>Cereal Chemistry</i> , 2006 , 83, 243-249	2.4	23
90	Effect of different fibers on dough properties and biscuit quality. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1607-1615	4.3	21
89	Comparing methods for extracting amaranthus starch and the properties of the isolated starches. <i>LWT - Food Science and Technology</i> , 2013 , 51, 441-447	5.4	21
88	Physical characterization and fluidization design parameters of wheat germ. <i>Journal of Food Engineering</i> , 2017 , 212, 29-37	6	20
87	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	3.4	20
86	Optimization of Sesame Oil Extraction by Screw-Pressing at Low Temperature. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1113-1121	5.1	19
85	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	3.8	19
84	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	6	19
83	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, 2539-46	4.3	19
82	Enzymes Action on WheatBov Dough Properties and Bread Quality. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1255-1264	5.1	19
81	Rheological and calorimetric properties of corn-, wheat-, and cassava- starches and soybean protein concentrate composites. <i>Starch/Staerke</i> , 2011 , 63, 83-95	2.3	19
80	Use of triticale flours in cracker-making. <i>European Food Research and Technology</i> , 2003 , 217, 134-137	3.4	19
79	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, 127-35	2.6	18
78	Effect of Ingredients on the Quality of Gluten-Free Sorghum Pasta. <i>Journal of Food Science</i> , 2017 , 82, 2085-2093	3.4	18
77	Effect of damaged starch on wheat starch thermal behavior. <i>Starch/Staerke</i> , 2012 , 64, 786-793	2.3	18
76	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	3.4	18
75	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	4.3	18
74	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	3.3	18

73	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	5.1	17
72	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	5.1	16
71	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	4.3	16
70	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	10.6	16
69	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	6	14
68	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	5.1	14
67	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, 7176-81	5.7	14
66	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	5.1	13
65	Optimization of soybean heat-treating using a fluidized bed dryer. <i>Journal of Food Science and Technology</i> , 2013 , 50, 1144-50	3.3	13
64	Matching Changes in Sensory Evaluation with Physical and Chemical Parameters. <i>Food and Bioprocess Technology</i> , 2013 , 6, 3305-3316	5.1	13
63	StarchApple Pomace Mixtures: Pasting Properties and Microstructure. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1854-1863	5.1	12
62	Study of chia oil microencapsulation in soy protein microparticles using supercritical Co ₂ -assisted impregnation. <i>Journal of CO₂ Utilization</i> , 2020 , 40, 101221	7.6	12
61	Effect of peach puree incorporation on cookie quality and on simulated digestion of polyphenols and antioxidant properties. <i>Food Chemistry</i> , 2020 , 333, 127464	8.5	12
60	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	8.5	12
59	Sponge cake microstructure, starch retrogradation and quality changes during frozen storage. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1744-1753	3.8	12
58	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	2.7	12
57	Effect of Transglutaminase on Properties of Glutenin Macropolymer and Dough Rheology. <i>Cereal Chemistry</i> , 2008 , 85, 39-43	2.4	12
56	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	3.4	11

55	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	3.8	11
54	Effect of planetary ball milling on physicochemical and morphological properties of sorghum flour. <i>Journal of Food Engineering</i> , 2019 , 262, 22-28	6	10
53	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	5.4	10
52	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	5.4	10
51	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	5.2	10
50	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	7.9	9
49	Antioxidant Activity of Essential Oils Extracted from Aloysia triphylla and Minthostachys mollis that Improve the Oxidative Stability of Sunflower Oil under Accelerated Storage Conditions. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700374	3	9
48	Colour Assessment on Bread Wheat and Triticale Fresh Pasta. <i>International Journal of Food Properties</i> , 2012 , 15, 1054-1068	3	9
47	Physico-chemical characterization of protein fraction from stabilized wheat germ. <i>Food Science and Biotechnology</i> , 2019 , 28, 1327-1335	3	7
46	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	5.1	7
45	Sorghum Pasta and Noodles: Technological and Nutritional Aspects. <i>Plant Foods for Human Nutrition</i> , 2020 , 75, 326-336	3.9	6
44	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	3.8	6
43	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	3.3	5
42	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	3.8	5
41	Influence of enzyme active and inactive soy flours on cassava and corn starch properties. <i>Starch/Staerke</i> , 2012 , 64, 126-135	2.3	5
40	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	1.3	5
39	Thermal processing of raspberry pulp: Effect on the color and bioactive compounds. <i>Food and Bioproducts Processing</i> , 2020 , 124, 469-477	4.9	5
38	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	3.8	5

37	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	3.3	5
36	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	0.6	4
35	EFFECTS OF INCIDENT RADIATION AND NITROGEN AVAILABILITY ON THE QUALITY PARAMETERS OF TRITICALE GRAINS IN ARGENTINA. <i>Experimental Agriculture</i> , 2006 , 42, 311-322	1.7	4
34	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	4
33	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	4.9	4
32	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	5.2	4
31	Kinetic Modeling of Thermal Degradation of Color, Lycopene, and Ascorbic Acid in Crushed Tomato. <i>Food and Bioprocess Technology</i> , 2021 , 14, 324-333	5.1	4
30	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	2.3	3
29	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	3.4	3
28	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	1.8	3
27	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	5.4	3
26	Combined systems of starch and <i>Gleditsia triacanthos</i> galactomannans: Thermal and gelling properties. <i>Food Hydrocolloids</i> , 2021 , 112, 106378	10.6	3
25	Textural, Pasting, and Rheological Behavior of Starch-Pectin-Sucrose Gels: Relation with Sensory Perception. <i>Starch/Staerke</i> , 2019 , 71, 1800286	2.3	2
24	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	1.9	2
23	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	2.3	2
22	Effects of low-temperature microwave treatment of wheat germ. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	2
21	Effect of sorghum flour properties on gluten-free sponge cake.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 1407-1418	3.3	2
20	Characterization of gluten-free bulk dough for laminated products. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 3123-3132	2.8	2

19	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	4.9	2
18	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	8.5	2
17	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	0.6	1
16	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, 9201094	2	1
15	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> , 2100181	3	1
14	Frozen Dough 381-392		1
13	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> , 2021 ,	4.3	1
12	Effect of screw-press extraction process parameters on the recovery and quality of pistachio oil. <i>Grasas Y Aceites</i> , 2020 , 71, 360	1.3	1
11	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, 22	0.3	1
10	Influence of fluidized-bed roasting conditions of white sesame seeds on the physico-chemical properties and sensory acceptability of the cold-pressed oils. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	1
9	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	3.8	1
8	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	3.3	1
7	Rheological behavior of the galactomannans fraction from <i>Gleditsia triacanthos</i> seed in aqueous dispersion. <i>Food Hydrocolloids</i> , 2022 , 107848	10.6	1
6	Caracterizaci3n de harinas de trit3neas h3bridas. <i>AgriScientia</i> , 2017 , 34, 15	0.6	0
5	NMR characterization of structure and moisture sorption dynamics of damaged starch granules.. <i>Carbohydrate Polymers</i> , 2022 , 285, 119220	10.3	0
4	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	3.4	0
3	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	8.5	0
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- 1 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

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