Vilbett Briones-Labarca

List of Publications by Year
in descending order

16	706	933447 10	940533 16
papers	citations	h-index	g-index

16	16	16	1040
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of high hydrostatic pressure (HHP) processing on physicochemical properties, bioactive compounds and shelf-life of pomegranate juice. Innovative Food Science and Emerging Technologies, 2012, 13, 13-22.	5.6	186
2	Effects of high hydrostatic pressure (HHP) on bioaccessibility, as well as antioxidant activity, mineral and starch contents in Granny Smith apple. Food Chemistry, 2011, 128, 520-529.	8.2	110
3	High hydrostatic pressure and ultrasound extractions of antioxidant compounds, sulforaphane and fatty acids from Chilean papaya (Vasconcellea pubescens) seeds: Effects of extraction conditions and methods. LWT - Food Science and Technology, 2015, 60, 525-534.	5.2	110
4	Effects of high hydrostatic pressure on microstructure, texture, colour and biochemical changes of red abalone (Haliotis rufecens) during cold storage time. Innovative Food Science and Emerging Technologies, 2012, 13, 42-50.	5.6	85
5	Optimization of extraction yield, flavonoids and lycopene from tomato pulp by high hydrostatic pressure-assisted extraction. Food Chemistry, 2019, 278, 751-759.	8.2	79
6	Effect of high pressure on the interactions of myofibrillar proteins from abalone (Haliotis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Td (	5.2	23
7	Extraction of <i>Î²</i>-Carotene, Vitamin C and Antioxidant Compounds from <i>Physalis peruviana</i> (Cape Gooseberry) Assisted by High Hydrostatic Pressure. Food and Nutrition Sciences (Print), 2013, 04, 109-118.	0.4	23
8	Effect of high hydrostatic pressure treatment on physical parameters, ultrastructure and shelf life of pre- and post-rigor mortis palm ruff (Seriolella violacea) under chilled storage. Food Research International, 2018, 108, 192-202.	6.2	21
9	Oenological and Quality Characteristic on Young White Wines (Sauvignon Blanc): Effects of High Hydrostatic Pressure Processing. Journal of Food Quality, 2017, 2017, 1-12.	2.6	15
10	High pressure extraction increases the antioxidant potential and in vitro bio-accessibility of bioactive compounds from discarded blueberries. CYTA - Journal of Food, 2019, 17, 622-631.	1.9	15
11	Enzymatic impregnation by high hydrostatic pressure as pretreatment for the tenderization process of Chilean abalone (Concholepas concholepas). Innovative Food Science and Emerging Technologies, 2020, 65, 102451.	5.6	12
12	Mathematical modeling and quality parameters of Salicornia fruticosa dried by convective drying. Journal of Food Science and Technology, 2021, 58, 474-483.	2.8	9
13	A Square Wave Voltammetry Study on the Antioxidant Interaction and Effect of Extraction Method for Binary Fruit Mixture Extracts. Journal of Chemistry, 2019, 2019, 1-10.	1.9	8
14	Quality Assessment and Mathematical Modeling of Hot-Air Convective Drying of Persimmon (Diospyros kaki L.) Fruit. International Journal of Food Engineering, 2017, 13, .	1.5	4
15	Effect of Extraction Methods and In Vitro Bio-Accessibility of Microencapsulated Lemon Extract. Molecules, 2022, 27, 4166.	3.8	4
16	Ultrasound and high hydrostatic pressure extractions on antioxidant capacity, antiproliferative and apoptosis effects in gastric cancer cells by lemon extract treatment. Natural Product Research, 2022, 36, 4476-4480.	1.8	2