

Vilbett Briones-Labarca

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1602298/publications.pdf>

Version: 2024-02-01

16
papers

706
citations

933447

10
h-index

940533

16
g-index

16
all docs

16
docs citations

16
times ranked

1040
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound and high hydrostatic pressure extractions on antioxidant capacity, antiproliferative and apoptosis effects in gastric cancer cells by lemon extract treatment. <i>Natural Product Research</i> , 2022, 36, 4476-4480.	1.8	2
2	Effect of Extraction Methods and In Vitro Bio-Accessibility of Microencapsulated Lemon Extract. <i>Molecules</i> , 2022, 27, 4166.	3.8	4
3	Mathematical modeling and quality parameters of <i>Salicornia fruticosa</i> dried by convective drying. <i>Journal of Food Science and Technology</i> , 2021, 58, 474-483.	2.8	9
4	Enzymatic impregnation by high hydrostatic pressure as pretreatment for the tenderization process of Chilean abalone (<i>Concholepas concholepas</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102451.	5.6	12
5	High pressure extraction increases the antioxidant potential and <i>in vitro</i> bio-accessibility of bioactive compounds from discarded blueberries. <i>CYTA - Journal of Food</i> , 2019, 17, 622-631.	1.9	15
6	A Square Wave Voltammetry Study on the Antioxidant Interaction and Effect of Extraction Method for Binary Fruit Mixture Extracts. <i>Journal of Chemistry</i> , 2019, 2019, 1-10.	1.9	8
7	Optimization of extraction yield, flavonoids and lycopene from tomato pulp by high hydrostatic pressure-assisted extraction. <i>Food Chemistry</i> , 2019, 278, 751-759.	8.2	79
8	Effect of high hydrostatic pressure treatment on physical parameters, ultrastructure and shelf life of pre- and post-rigor mortis palm ruff (<i>Seriolella violacea</i>) under chilled storage. <i>Food Research International</i> , 2018, 108, 192-202.	6.2	21
9	Quality Assessment and Mathematical Modeling of Hot-Air Convective Drying of Persimmon (<i>Diospyros kaki</i> L.) Fruit. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	4
10	Oenological and Quality Characteristic on Young White Wines (<i>Sauvignon Blanc</i>): Effects of High Hydrostatic Pressure Processing. <i>Journal of Food Quality</i> , 2017, 2017, 1-12.	2.6	15
11	High hydrostatic pressure and ultrasound extractions of antioxidant compounds, sulforaphane and fatty acids from Chilean papaya (<i>Vasconcellea pubescens</i>) seeds: Effects of extraction conditions and methods. <i>LWT - Food Science and Technology</i> , 2015, 60, 525-534.	5.2	110
12	Extraction of β -Carotene, Vitamin C and Antioxidant Compounds from <i>Physalis peruviana</i> (Cape Gooseberry) Assisted by High Hydrostatic Pressure. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 109-118.	0.4	23
13	Effect of high pressure on the interactions of myofibrillar proteins from abalone (<i>Haliotis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	5.2	23
14	Effects of high hydrostatic pressure on microstructure, texture, colour and biochemical changes of red abalone (<i>Haliotis rufecens</i>) during cold storage time. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 13, 42-50.	5.6	85
15	Effect of high hydrostatic pressure (HHP) processing on physicochemical properties, bioactive compounds and shelf-life of pomegranate juice. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 13, 13-22.	5.6	186
16	Effects of high hydrostatic pressure (HHP) on bioaccessibility, as well as antioxidant activity, mineral and starch contents in Granny Smith apple. <i>Food Chemistry</i> , 2011, 128, 520-529.	8.2	110