

# Nuria Martnez-Navarrete

## List of Publications by Citations

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100  
papers

3,149  
citations

33  
h-index

53  
g-index

104  
ext. papers

3,515  
ext. citations

4.9  
avg, IF

5.3  
L-index

#	Paper	IF	Citations
100	Influence of microwave application on convective drying: Effects on drying kinetics, and optical and mechanical properties of apple and strawberry. <i>Journal of Food Engineering</i> , <b>2008</b> , 88, 55-64	6	141
99	Effect of thermal treatment and storage on the stability of organic acids and the functional value of grapefruit juice. <i>Food Chemistry</i> , <b>2010</b> , 118, 291-299	8.5	137
98	Changes in mechanical properties throughout osmotic processes: Cryoprotectant effect. <i>Journal of Food Engineering</i> , <b>2001</b> , 49, 129-135	6	121
97	Iron deficiency and iron fortified foods—review. <i>Food Research International</i> , <b>2002</b> , 35, 225-231	7	119
96	Vacuum impregnation for development of new dehydrated products. <i>Journal of Food Engineering</i> , <b>2001</b> , 49, 297-302	6	114
95	Water sorption isotherms and phase transitions in kiwifruit. <i>Journal of Food Engineering</i> , <b>2006</b> , 72, 147-156		112
94	Water sorption isotherms and glass transition in strawberries: influence of pretreatment. <i>Journal of Food Engineering</i> , <b>2004</b> , 62, 315-321	6	108
93	Changes in optical and mechanical properties during osmodehydrofreezing of kiwi fruit. <i>Innovative Food Science and Emerging Technologies</i> , <b>2002</b> , 3, 191-199	6.8	85
92	Effect of processing on the drying kinetics and functional value of dried apricot. <i>Food Research International</i> , <b>2012</b> , 47, 284-290	7	78
91	Sorption isotherm and state diagram of grapefruit as a tool to improve product processing and stability. <i>Journal of Food Engineering</i> , <b>2009</b> , 93, 52-58	6	76
90	Mechanical and Structural Changes in Apple (Var. Granny Smith) Due to Vacuum Impregnation with Cryoprotectants. <i>Journal of Food Science</i> , <b>1998</b> , 63, 499-503	3.4	76
89	Influence of osmotic dehydration and freezing on the volatile profile of kiwi fruit. <i>Food Research International</i> , <b>2003</b> , 36, 635-642	7	72
88	Collapse and Color Changes in Grapefruit Juice Powder as Affected by Water Activity, Glass Transition, and Addition of Carbohydrate Polymers. <i>Food Biophysics</i> , <b>2009</b> , 4, 83-93	3.2	71
87	Critical water activity and critical water content of freeze-dried strawberry powder as affected by maltodextrin and arabic gum. <i>Food Research International</i> , <b>2012</b> , 47, 201-206	7	69
86	Chlorophylls and carotenoids of kiwifruit puree are affected similarly or less by microwave than by conventional heat processing and storage. <i>Food Chemistry</i> , <b>2015</b> , 187, 254-62	8.5	63
85	Effect of vacuum impregnation and microwave application on structural changes which occurred during air-drying of apple. <i>LWT - Food Science and Technology</i> , <b>2005</b> , 38, 471-477	5.4	63
84	Optimization of spray drying conditions for lulo ( <i>Solanum quitoense</i> L.) pulp. <i>Powder Technology</i> , <b>2014</b> , 256, 233-238	5.2	58

83	Implication of water activity and glass transition on the mechanical and optical properties of freeze-dried apple and banana slices. <i>Journal of Food Engineering</i> , <b>2011</b> , 106, 212-219	6	58
82	Comparison of microwaves and conventional thermal treatment on enzymes activity and antioxidant capacity of kiwifruit puree. <i>Innovative Food Science and Emerging Technologies</i> , <b>2013</b> , 19, 166-172	6.8	56
81	Effect of vacuum impregnation with calcium lactate on the osmotic dehydration kinetics and quality of osmodehydrated grapefruit. <i>Journal of Food Engineering</i> , <b>2009</b> , 90, 372-379	6	53
80	Changes in flavonoid content of grapefruit juice caused by thermal treatment and storage. <i>Innovative Food Science and Emerging Technologies</i> , <b>2011</b> , 12, 153-162	6.8	50
79	COMPOSITIONAL CHANGES OF STRAWBERRY DUE TO DEHYDRATION, COLD STORAGE AND FREEZING DRYING PROCESSES. <i>Journal of Food Processing and Preservation</i> , <b>2006</b> , 30, 458-474	2.1	49
78	Water sorption and the plasticization effect in wafers. <i>International Journal of Food Science and Technology</i> , <b>2004</b> , 39, 555-562	3.8	49
77	Effects of drying and pretreatment on the nutritional and functional quality of raisins. <i>Food and Bioproducts Processing</i> , <b>2012</b> , 90, 243-248	4.9	48
76	Jam manufacture with osmodehydrated fruit. <i>Food Research International</i> , <b>2002</b> , 35, 301-306	7	47
75	Effect of maltodextrin on the stability of freeze-dried borj (Borojoa patinoi Cuatrec.) powder. <i>Journal of Food Engineering</i> , <b>2010</b> , 97, 72-78	6	46
74	Micronutrient flow to the osmotic solution during grapefruit osmotic dehydration. <i>Journal of Food Engineering</i> , <b>2006</b> , 74, 299-307	6	42
73	Assessment of the Bioactive Compounds, Color, and Mechanical Properties of Apricots as Affected by Drying Treatment. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 3247-3255	5.1	40
72	Characterisation of reused osmotic solution as ingredient in new product formulation. <i>Food Research International</i> , <b>2002</b> , 35, 307-313	7	39
71	Study of the Influence of Osmotic Dehydration and Freezing on the Volatile Profile of Strawberries. <i>Journal of Food Science</i> , <b>2002</b> , 67, 1648-1653	3.4	38
70	Listeria monocytogenes inactivation kinetics under microwave and conventional thermal processing in a kiwifruit puree. <i>Innovative Food Science and Emerging Technologies</i> , <b>2014</b> , 22, 131-136	6.8	37
69	Influence of storage conditions on some physical and chemical properties of smoked salmon ( <i>Salmo salar</i> ) processed by vacuum impregnation techniques. <i>Food Chemistry</i> , <b>2003</b> , 81, 85-90	8.5	35
68	Jam processing and storage effects on $\beta$ -carotene and flavonoids content in grapefruit. <i>Journal of Functional Foods</i> , <b>2013</b> , 5, 736-744	5.1	34
67	The Impact of Freeze-Drying Conditions on the Physico-Chemical Properties and Bioactive Compounds of a Freeze-Dried Orange Puree. <i>Foods</i> , <b>2019</b> , 9,	4.9	31
66	Sanguinello and Tarocco ( <i>Citrus sinensis</i> [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. <i>Food Chemistry</i> , <b>2019</b> , 270, 395-402	8.5	31

65	Effect of relative humidity and storage time on the bioactive compounds and functional properties of grapefruit powder. <i>Journal of Food Engineering</i> , <b>2012</b> , 112, 191-199	6	31
64	Application of compression test in analysis of mechanical and color changes in grapefruit juice powder as related to glass transition and water activity. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 744-751	5.4	31
63	Dielectric behavior of apple (var. Granny Smith) at different moisture contents. <i>Journal of Food Engineering</i> , <b>2006</b> , 77, 51-56	6	31
62	Effect of process technology on the nutritional, functional, and physical quality of grapefruit powder. <i>Food Science and Technology International</i> , <b>2017</b> , 23, 61-74	2.6	30
61	Combined osmodehydration and high pressure processing on the enzyme stability and antioxidant capacity of a grapefruit jam. <i>Journal of Food Engineering</i> , <b>2013</b> , 114, 514-521	6	28
60	Influence of locust bean gum/κ-carrageenan mixtures on whipping and mechanical properties and stability of dairy creams. <i>Food Research International</i> , <b>1998</b> , 31, 653-658	7	28
59	Impact of temperature on lethality of kiwifruit puree pasteurization by thermal and microwave processing. <i>Food Control</i> , <b>2014</b> , 35, 22-25	6.2	27
58	Non-conventional techniques to obtain grapefruit jam. <i>Innovative Food Science and Emerging Technologies</i> , <b>2010</b> , 11, 335-341	6.8	27
57	Phytochemical content and antioxidant activity of grapefruit (Star Ruby): A comparison between fresh freeze-dried fruits and different powder formulations. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 80, 106-112	5.4	26
56	Compositional and physicochemical changes associated to successive osmodehydration cycles of pineapple ( <i>Ananas comosus</i> ). <i>Journal of Food Engineering</i> , <b>2007</b> , 79, 842-849	6	26
55	Effect of Thermal Treatment and Storage Conditions on the Physical and Sensory Properties of Grapefruit Juice. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 191-203	5.1	25
54	Influence of osmotic pre-treatment and microwave application on properties of air dried strawberry related to structural changes. <i>European Food Research and Technology</i> , <b>2007</b> , 224, 499-504	3.4	25
53	Quality and Acceptability of Microwave and Conventionally Pasteurised Kiwifruit Puree. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 3282-3292	5.1	22
52	Effects of Microwave Heating on Sensory Characteristics of Kiwifruit Puree. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 3021-3031	5.1	22
51	Water Content, Water Activity, Glass Transition Temperature Relationships of Spray-Dried Borjón as Related to Changes in Color and Mechanical Properties. <i>Food Biophysics</i> , <b>2011</b> , 6, 397-406	3.2	22
50	Rheological characterization of experimental dairy creams formulated with locust bean gum (LBG) and κ-carrageenan combinations. <i>International Dairy Journal</i> , <b>2005</b> , 15, 243-248	3.5	22
49	Superiority of microwaves over conventional heating to preserve shelf-life and quality of kiwifruit puree. <i>Food Control</i> , <b>2015</b> , 50, 620-629	6.2	21
48	GLASS TRANSITION AND TEXTURE IN A TYPICAL SPANISH CONFECTIONERY PRODUCT: XIXONA TURRON. <i>Journal of Texture Studies</i> , <b>1996</b> , 26, 653-664	3.6	20

47	Stability of micronutrients and phytochemicals of grapefruit jam as affected by the obtention process. <i>Food Science and Technology International</i> , <b>2016</b> , 22, 203-12	2.6	19
46	Effect of the re-use of the osmotic solution on the stability of osmodehydro-refrigerated grapefruit. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 35-41	5.4	18
45	STRUCTURE AND COLOR CHANGES DUE TO THERMAL TREATMENTS IN DESALTED COD. <i>Journal of Food Processing and Preservation</i> , <b>2003</b> , 27, 465-474	2.1	16
44	INFLUENCE OF DRYING METHOD ON THE REHYDRATION PROPERTIES OF APRICOT AND APPLE. <i>Journal of Food Process Engineering</i> , <b>2012</b> , 35, 178-190	2.4	15
43	Effect of the inclusion of citrus pulp in the diet of goats on cheeses characteristics. <i>Small Ruminant Research</i> , <b>2014</b> , 121, 361-367	1.7	13
42	Colour and rheological properties of non-conventional grapefruit jams: Instrumental and sensory measurement. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 56, 200-206	5.4	13
41	Physicochemical and Sensorial Properties of Grapefruit Jams as Affected by Processing. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 177-185	5.1	13
40	Effect of Thermal Treatment on Enzymatic Activity and Rheological and Sensory Properties of Strawberry Purees. <i>Food Science and Technology International</i> , <b>2008</b> , 14, 103-108	2.6	13
39	Stability of whipped dairy creams containing locust bean gum/κ-carrageenan mixtures during freezing/thawing processes. <i>Food Research International</i> , <b>2001</b> , 34, 887-894	7	13
38	Influence of biopolymers and freeze-drying shelf temperature on the quality of a mandarin snack. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 99, 57-61	5.4	13
37	Use of different biopolymers as carriers for purposes of obtaining a freeze-dried orange snack. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 127, 109415	5.4	12
36	Novel Ingredients Based on Grapefruit Freeze-Dried Formulations: Nutritional and Bioactive Value. <i>Foods</i> , <b>2019</b> , 8,	4.9	12
35	Influence of conditions of manufacture and storage time on the textural characteristics of Xixona turrón. <i>Food Control</i> , <b>1996</b> , 7, 317-324	6.2	11
34	Combined Drying Technologies for High-Quality Kiwifruit Powder Production. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 3544-3553	5.1	10
33	Transport phenomena in the phase inversion operation of 'Xixona turrón' manufacture. <i>Journal of Food Engineering</i> , <b>1997</b> , 32, 313-324	6	10
32	Los compuestos bioactivos de las frutas y sus efectos en la salud. <i>Actividad Dietetica</i> , <b>2008</b> , 12, 64-68		9
31	Water diffusivity and mechanical changes during hazelnut hydration. <i>Food Research International</i> , <b>1999</b> , 32, 447-452	7	9
30	Impact of microwave processing on nutritional, sensory, and other quality attributes <b>2017</b> , 65-99		7

29	Influence of roasting on the water sorption isotherms of nuts / Influencia del tueste sobre las isothermas de sorciñ de agua de diferentes frutos secos. <i>Food Science and Technology International</i> , <b>1996</b> , 2, 399-404	2.6	7
28	Development of dried functional foods: Stabilization of orange pulp powder by addition of biopolymers. <i>Powder Technology</i> , <b>2020</b> , 362, 11-16	5.2	7
27	Stability of the physical properties, bioactive compounds and antioxidant capacity of spray-dried grapefruit powder. <i>Food Bioscience</i> , <b>2019</b> , 28, 74-82	4.9	6
26	Impact of biopolymers added to a grapefruit puree and freeze-drying shelf temperature on process time reduction and product quality. <i>Food and Bioproducts Processing</i> , <b>2020</b> , 120, 143-150	4.9	6
25	Rheological Behaviour of an Insoluble Lemon Fibre as Affected by Stirring, Temperature, Time and Storage. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1083-1092	5.1	6
24	EFFECTS OF BLANCHING ON GRAPES (VITIS VINIFERA) AND CHANGES DURING STORAGE IN SYRUP. <i>Journal of Food Processing and Preservation</i> , <b>2012</b> , 36, 11-20	2.1	6
23	Influence of an Orange Product Composition on the Characteristics of the Obtained Freeze-dried Cake and Powder as Related to Their Consumption Pattern. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1368-1379	5.1	6
22	Optical and mechanical properties of cocona chips as affected by the drying process. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 95, 192-199	4.9	5
21	Sensory characterization of juice obtained via rehydration of freeze-dried and spray-dried grapefruit. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 244-252	4.3	5
20	Significance of osmotic temperature treatment and storage time on physical and chemical properties of a strawberry-gel product. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 894-904	4.3	5
19	Influence of Raw Materials and Processing Conditions on Spaghetti Hydration Kinetic During Cooking and Overcooking. <i>Cereal Chemistry</i> , <b>2003</b> , 80, 601-607	2.4	5
18	Antioxidant and anti-inflammatory activities of freeze-dried grapefruit phenolics as affected by gum arabic and bamboo fibre addition and microwave pretreatment. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 3076-3083	4.3	5
17	Implication of Water Activity on the Bioactive Compounds and Physical Properties of Cocona ( <i>Solanum Sessiliflorum</i> Dunal) Chips. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 161-171	5.1	4
16	Physicochemical properties and structural characteristics of whole grain <i>Oryza sativa</i> L. with different treatments. <i>Food Science and Technology International</i> , <b>2016</b> , 22, 333-42	2.6	4
15	Insights into the development of grapefruit nutraceutical powder by spray drying: physical characterization, chemical composition and 3D intestinal permeability. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 4686-4694	4.3	4
14	Impact of Temperature, Gum Arabic and Carboxymethyl Cellulose on Some Physical Properties of Spray-Dried Grapefruit. <i>International Journal of Food Engineering</i> , <b>2018</b> , 14,	1.9	4
13	Production of Raisins and its Impact on Active Compounds <b>2015</b> , 181-187		4
12	QUALITY STABILITY ASSESSMENT OF A STRAWBERRY-GEL PRODUCT DURING STORAGE. <i>Journal of Food Process Engineering</i> , <b>2011</b> , 34, 204-223	2.4	4

11	Influence of Roasting on the Water Sorption Isotherms of Argentinean Algarroba ( <i>Prosopis alba</i> Griseb) Pods. <i>International Journal of Food Properties</i> , <b>2010</b> , 13, 692-701	3	4
10	Protective capacity of gum Arabic, maltodextrin, different starches, and fibers on the bioactive compounds and antioxidant activity of an orange puree ( <i>Citrus sinensis</i> (L.) Osbeck) against freeze-drying and in vitro digestion. <i>Food Chemistry</i> , <b>2021</b> , 357, 129724	8.5	4
9	Impact of freeze-drying conditions on the sensory perception of a freeze-dried orange snack. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 4585-4590	4.3	3
8	Impact of Maltodextrin, Gum Arabic, Different Fibres and Starches on the Properties of Freeze-Dried Orange Puree Powder. <i>Food Biophysics</i> , <b>2021</b> , 16, 270-279	3.2	2
7	Impact of freeze-drying shelf temperature on the bioactive compounds, physical properties and sensory evaluation of a product based on orange juice. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 5409	3.8	1
6	Analytical solution of freeze-drying mathematical model based in Darcy's law: application to an orange juice-based cake. <i>CYTA - Journal of Food</i> , <b>2021</b> , 19, 265-272	2.3	1
5	Effect of storage temperature on the crispness, colour and bioactive compounds of an orange snack obtained by freeze-drying. <i>British Food Journal</i> , <b>2021</b> , 123, 2095-2106	2.8	1
4	Flowability, Rehydration Behaviour and bioactive Compounds of an Orange Powder Product as Affected by Particle Size. <i>Food and Bioprocess Technology</i> , <b>2022</b> , 15, 683-692	5.1	1
3	Impact of shelf temperature on a grapefruit puree temperature evolution during freeze-drying. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 413-419	3.8	0
2	Sorption Behavior, Glass Transition and Flowability of Powdered Orange Co-product. <i>Materials Circular Economy</i> , <b>2021</b> , 3, 1	4.3	0
1	Quality of a powdered grapefruit product formulated with biopolymers obtained by freeze-drying and spray-drying. <i>Journal of Food Science</i> , <b>2021</b> , 86, 2255-2263	3.4	