Nuria Martnez-Navarrete

List of Publications by Year in Descending Order

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	Flowability, Rehydration Behaviour and bioactive Compounds of an Orange Powder Product as Affected by Particle Size. *Food and Bioprocess Technology*, **2022**, 15, 683-692	5.1	1
99	Impact of Maltodextrin, Gum Arabic, Different Fibres and Starches on the Properties of Freeze-Dried Orange Puree Powder. *Food Biophysics*, **2021**, 16, 270-279	3.2	2
98	Quality of a powdered grapefruit product formulated with biopolymers obtained by freeze-drying and spray-drying. *Journal of Food Science*, **2021**, 86, 2255-2263	3.4	
97	Impact of freeze-drying shelf temperature on the bioactive compounds, physical properties and sensory evaluation of a product based on orange juice. *International Journal of Food Science and Technology*, **2021**, 56, 5409	3.8	1
96	Impact of shelf temperature on a grapefruit puree temperature evolution during freeze-drying. *International Journal of Food Science and Technology*, **2021**, 56, 413-419	3.8	0
95	Analytical solution of freeze-drying mathematical model based in Darcy's law: application to an orange juice-based cake. *CYTA - Journal of Food*, **2021**, 19, 265-272	2.3	1
94	Effect of storage temperature on the crispness, colour and bioactive compounds of an orange snack obtained by freeze-drying. *British Food Journal*, **2021**, 123, 2095-2106	2.8	1
93	Impact of freeze-drying conditions on the sensory perception of a freeze-dried orange snack. *Journal of the Science of Food and Agriculture*, **2021**, 101, 4585-4590	4.3	3
92	Protective capacity of gum Arabic, maltodextrin, different starches, and fibers on the bioactive compounds and antioxidant activity of an orange puree (Citrus sinensis (L.) Osbeck) against freeze-drying and in vitro digestion. *Food Chemistry*, **2021**, 357, 129724	8.5	4
91	Sorption Behavior, Glass Transition and Flowability of Powdered Orange Co-product. *Materials Circular Economy*, **2021**, 3, 1	4.3	0
90	Use of different biopolymers as carriers for purposes of obtaining a freeze-dried orange snack. *LWT - Food Science and Technology*, **2020**, 127, 109415	5.4	12
89	Impact of biopolymers added to a grapefruit puree and freeze-drying shelf temperature on process time reduction and product quality. *Food and Bioproducts Processing*, **2020**, 120, 143-150	4.9	6
88	Development of dried functional foods: Stabilization of orange pulp powder by addition of biopolymers. *Powder Technology*, **2020**, 362, 11-16	5.2	7
87	Influence of an Orange Product Composition on the Characteristics of the Obtained Freeze-dried Cake and Powder as Related to Their Consumption Pattern. *Food and Bioprocess Technology*, **2020**, 13, 1368-1379	5.1	6
86	Stability of the physical properties, bioactive compounds and antioxidant capacity of spray-dried grapefruit powder. *Food Bioscience*, **2019**, 28, 74-82	4.9	6
85	Insights into the development of grapefruit nutraceutical powder by spray drying: physical characterization, chemical composition and 3D intestinal permeability. *Journal of the Science of Food and Agriculture*, **2019**, 99, 4686-4694	4.3	4
84	The Impact of Freeze-Drying Conditions on the Physico-Chemical Properties and Bioactive Compounds of a Freeze-Dried Orange Puree. *Foods*, **2019**, 9,	4.9	31

83	Sanguinello and Tarocco (Citrus sinensis [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. *Food Chemistry*, **2019**, 270, 395-402	8.5	31
82	Sensory characterization of juice obtained via rehydration of freeze-dried and spray-dried grapefruit. *Journal of the Science of Food and Agriculture*, **2019**, 99, 244-252	4.3	5
81	Novel Ingredients Based on Grapefruit Freeze-Dried Formulations: Nutritional and Bioactive Value. *Foods*, **2019**, 8,	4.9	12
80	Influence of biopolymers and freeze-drying shelf temperature on the quality of a mandarin snack. *LWT - Food Science and Technology*, **2019**, 99, 57-61	5.4	13
79	Impact of Temperature, Gum Arabic and Carboxymethyl Cellulose on Some Physical Properties of Spray-Dried Grapefruit. *International Journal of Food Engineering*, **2018**, 14,	1.9	4
78	Antioxidant and anti-inflammatory activities of freeze-dried grapefruit phenolics as affected by gum arabic and bamboo fibre addition and microwave pretreatment. *Journal of the Science of Food and Agriculture*, **2018**, 98, 3076-3083	4.3	5
77	Phytochemical content and antioxidant activity of grapefruit (Star Ruby): A comparison between fresh freeze-dried fruits and different powder formulations. *LWT - Food Science and Technology*, **2017**, 80, 106-112	5.4	26
76	Effect of process technology on the nutritional, functional, and physical quality of grapefruit powder. *Food Science and Technology International*, **2017**, 23, 61-74	2.6	30
75	Impact of microwave processing on nutritional, sensory, and other quality attributes **2017**, 65-99		7
74	Implication of Water Activity on the Bioactive Compounds and Physical Properties of Cocona (Solanum Sessiliflorum Dunal) Chips. *Food and Bioprocess Technology*, **2016**, 9, 161-171	5.1	4
73	Physicochemical properties and structural characteristics of whole grain Oryza sativa L. with different treatments. *Food Science and Technology International*, **2016**, 22, 333-42	2.6	4
72	Stability of micronutrients and phytochemicals of grapefruit jam as affected by the obtention process. *Food Science and Technology International*, **2016**, 22, 203-12	2.6	19
71	Chlorophylls and carotenoids of kiwifruit puree are affected similarly or less by microwave than by conventional heat processing and storage. *Food Chemistry*, **2015**, 187, 254-62	8.5	63
70	Optical and mechanical properties of cocona chips as affected by the drying process. *Food and Bioproducts Processing*, **2015**, 95, 192-199	4.9	5
69	Superiority of microwaves over conventional heating to preserve shelf-life and quality of kiwifruit puree. *Food Control*, **2015**, 50, 620-629	6.2	21
68	Production of Raisins and its Impact on Active Compounds **2015**, 181-187		4
67	Optimization of spray drying conditions for lulo (Solanum quitoense L.) pulp. *Powder Technology*, **2014**, 256, 233-238	5.2	58
66	Listeria monocytogenes inactivation kinetics under microwave and conventional thermal processing in a kiwifruit puree. *Innovative Food Science and Emerging Technologies*, **2014**, 22, 131-136	6.8	37

65	Effect of the inclusion of citrus pulp in the diet of goats on cheeses characteristics. *Small Ruminant Research*, **2014**, 121, 361-367	1.7	13
64	Quality and Acceptability of Microwave and Conventionally Pasteurised Kiwifruit Puree. *Food and Bioprocess Technology*, **2014**, 7, 3282-3292	5.1	22
63	Colour and rheological properties of non-conventional grapefruit jams: Instrumental and sensory measurement. *LWT - Food Science and Technology*, **2014**, 56, 200-206	5.4	13
62	Effect of Thermal Treatment and Storage Conditions on the Physical and Sensory Properties of Grapefruit Juice. *Food and Bioprocess Technology*, **2014**, 7, 191-203	5.1	25
61	Impact of temperature on lethality of kiwifruit puree pasteurization by thermal and microwave processing. *Food Control*, **2014**, 35, 22-25	6.2	27
60	Combined Drying Technologies for High-Quality Kiwifruit Powder Production. *Food and Bioprocess Technology*, **2013**, 6, 3544-3553	5.1	10
59	Assessment of the Bioactive Compounds, Color, and Mechanical Properties of Apricots as Affected by Drying Treatment. *Food and Bioprocess Technology*, **2013**, 6, 3247-3255	5.1	40
58	Comparison of microwaves and conventional thermal treatment on enzymes activity and antioxidant capacity of kiwifruit puree. *Innovative Food Science and Emerging Technologies*, **2013**, 19, 166-172	6.8	56
57	Jam processing and storage effects on β-carotene and flavonoids content in grapefruit. *Journal of Functional Foods*, **2013**, 5, 736-744	5.1	34
56	Physicochemical and Sensorial Properties of Grapefruit Jams as Affected by Processing. *Food and Bioprocess Technology*, **2013**, 6, 177-185	5.1	13
55	Combined osmodehydration and high pressure processing on the enzyme stability and antioxidant capacity of a grapefruit jam. *Journal of Food Engineering*, **2013**, 114, 514-521	6	28
54	Effects of drying and pretreatment on the nutritional and functional quality of raisins. *Food and Bioproducts Processing*, **2012**, 90, 243-248	4.9	48
53	Effect of relative humidity and storage time on the bioactive compounds and functional properties of grapefruit powder. *Journal of Food Engineering*, **2012**, 112, 191-199	6	31
52	Critical water activity and critical water content of freeze-dried strawberry powder as affected by maltodextrin and arabic gum. *Food Research International*, **2012**, 47, 201-206	7	69
51	Effect of processing on the drying kinetics and functional value of dried apricot. *Food Research International*, **2012**, 47, 284-290	7	78
50	Effects of Microwave Heating on Sensory Characteristics of Kiwifruit Puree. *Food and Bioprocess Technology*, **2012**, 5, 3021-3031	5.1	22
49	Rheological Behaviour of an Insoluble Lemon Fibre as Affected by Stirring, Temperature, Time and Storage. *Food and Bioprocess Technology*, **2012**, 5, 1083-1092	5.1	6
48	INFLUENCE OF DRYING METHOD ON THE REHYDRATION PROPERTIES OF APRICOT AND APPLE. *Journal of Food Process Engineering*, **2012**, 35, 178-190	2.4	15

47	EFFECTS OF BLANCHING ON GRAPES (VITIS VINIFERA) AND CHANGES DURING STORAGE IN SYRUP. *Journal of Food Processing and Preservation*, **2012**, 36, 11-20	2.1	6
46	Changes in flavonoid content of grapefruit juice caused by thermal treatment and storage. *Innovative Food Science and Emerging Technologies*, **2011**, 12, 153-162	6.8	50
45	Effect of the re-use of the osmotic solution on the stability of osmodehydro-refrigerated grapefruit. *LWT - Food Science and Technology*, **2011**, 44, 35-41	5.4	18
44	QUALITY STABILITY ASSESSMENT OF A STRAWBERRY-GEL PRODUCT DURING STORAGE. *Journal of Food Process Engineering*, **2011**, 34, 204-223	2.4	4
43	Water Content□Water Activity□Glass Transition Temperature Relationships of Spray-Dried Boroj□ as Related to Changes in Color and Mechanical Properties. *Food Biophysics*, **2011**, 6, 397-406	3.2	22
42	Significance of osmotic temperature treatment and storage time on physical and chemical properties of a strawberry-gel product. *Journal of the Science of Food and Agriculture*, **2011**, 91, 894-904	4.3	5
41	Implication of water activity and glass transition on the mechanical and optical properties of freeze-dried apple and banana slices. *Journal of Food Engineering*, **2011**, 106, 212-219	6	58
40	Influence of Roasting on the Water Sorption Isotherms of Argentinean Algarroba (Prosopis alba Griseb) Pods. *International Journal of Food Properties*, **2010**, 13, 692-701	3	4
39	Non-conventional techniques to obtain grapefruit jam. *Innovative Food Science and Emerging Technologies*, **2010**, 11, 335-341	6.8	27
38	Application of compression test in analysis of mechanical and color changes in grapefruit juice powder as related to glass transition and water activity. *LWT - Food Science and Technology*, **2010**, 43, 744-751	5.4	31
37	Effect of maltodextrin on the stability of freeze-dried boroj□(Borojoa patinoi Cuatrec.) powder. *Journal of Food Engineering*, **2010**, 97, 72-78	6	46
36	Effect of thermal treatment and storage on the stability of organic acids and the functional value of grapefruit juice. *Food Chemistry*, **2010**, 118, 291-299	8.5	137
35	Collapse and Color Changes in Grapefruit Juice Powder as Affected by Water Activity, Glass Transition, and Addition of Carbohydrate Polymers. *Food Biophysics*, **2009**, 4, 83-93	3.2	71
34	Effect of vacuum impregnation with calcium lactate on the osmotic dehydration kinetics and quality of osmodehydrated grapefruit. *Journal of Food Engineering*, **2009**, 90, 372-379	6	53
33	Sorption isotherm and state diagram of grapefruit as a tool to improve product processing and stability. *Journal of Food Engineering*, **2009**, 93, 52-58	6	76
32	Los compuestos bioactivos de las frutas y sus efectos en la salud. *Actividad Dietetica*, **2008**, 12, 64-68		9
31	Effect of Thermal Treatment on Enzymatic Activity and Rheological and Sensory Properties of Strawberry Purees. *Food Science and Technology International*, **2008**, 14, 103-108	2.6	13
30	Influence of microwave application on convective drying: Effects on drying kinetics, and optical and mechanical properties of apple and strawberry. *Journal of Food Engineering*, **2008**, 88, 55-64	6	141

29	Influence of osmotic pre-treatment and microwave application on properties of air dried strawberry related to structural changes. *European Food Research and Technology*, **2007**, 224, 499-504	3.4	25
28	Compositional and physicochemical changes associated to successive osmodehydration cycles of pineapple (Ananas comosus). *Journal of Food Engineering*, **2007**, 79, 842-849	6	26
27	Micronutrient flow to the osmotic solution during grapefruit osmotic dehydration. *Journal of Food Engineering*, **2006**, 74, 299-307	6	42
26	Dielectric behavior of apple (var. Granny Smith) at different moisture contents. *Journal of Food Engineering*, **2006**, 77, 51-56	6	31
25	COMPOSITIONAL CHANGES OF STRAWBERRY DUE TO DEHYDRATION, COLD STORAGE AND FREEZING–THAWING PROCESSES. *Journal of Food Processing and Preservation*, **2006**, 30, 458-474	2.1	49
24	Water sorption isotherms and phase transitions in kiwifruit. *Journal of Food Engineering*, **2006**, 72, 147-156	6	112
23	Rheological characterization of experimental dairy creams formulated with locust bean gum (LBG) and κ-carrageenan combinations. *International Dairy Journal*, **2005**, 15, 243-248	3.5	22
22	Effect of vacuum impregnation and microwave application on structural changes which occurred during air-drying of apple. *LWT - Food Science and Technology*, **2005**, 38, 471-477	5.4	63
21	Water sorption and the plasticization effect in wafers. *International Journal of Food Science and Technology*, **2004**, 39, 555-562	3.8	49
20	Water sorption isotherms and glass transition in strawberries: influence of pretreatment. *Journal of Food Engineering*, **2004**, 62, 315-321	6	108
19	Influence of Raw Materials and Processing Conditions on Spaghetti Hydration Kinetic During Cooking and Overcooking. *Cereal Chemistry*, **2003**, 80, 601-607	2.4	5
18	Influence of storage conditions on some physical and chemical properties of smoked salmon (Salmo salar) processed by vacuum impregnation techniques. *Food Chemistry*, **2003**, 81, 85-90	8.5	35
17	STRUCTURE AND COLOR CHANGES DUE TO THERMAL TREATMENTS IN DESALTED COD. *Journal of Food Processing and Preservation*, **2003**, 27, 465-474	2.1	16
16	Influence of osmotic dehydration and freezing on the volatile profile of kiwi fruit. *Food Research International*, **2003**, 36, 635-642	7	72
15	Study of the Influence of Osmotic Dehydration and Freezing on the Volatile Profile of Strawberries. *Journal of Food Science*, **2002**, 67, 1648-1653	3.4	38
14	Changes in optical and mechanical properties during osmodehydrofreezing of kiwi fruit. *Innovative Food Science and Emerging Technologies*, **2002**, 3, 191-199	6.8	85
13	Iron deficiency and iron fortified foods—a review. *Food Research International*, **2002**, 35, 225-231	7	119
12	Jam manufacture with osmodehydrated fruit. *Food Research International*, **2002**, 35, 301-306	7	47

11	Characterisation of reused osmotic solution as ingredient in new product formulation. *Food Research International*, **2002**, 35, 307-313	7	39
10	Changes in mechanical properties throughout osmotic processes: Cryoprotectant effect. *Journal of Food Engineering*, **2001**, 49, 129-135	6	121
9	Vacuum impregnation for development of new dehydrated products. *Journal of Food Engineering*, **2001**, 49, 297-302	6	114
8	Stability of whipped dairy creams containing locust bean gum/κ-carrageenan mixtures during freezing–thawing processes. *Food Research International*, **2001**, 34, 887-894	7	13
7	Water diffusivity and mechanical changes during hazelnut hydration. *Food Research International*, **1999**, 32, 447-452	7	9
6	Mechanical and Structural Changes in Apple (Var. Granny Smith) Due to Vacuum Impregnation with Cryoprotectants. *Journal of Food Science*, **1998**, 63, 499-503	3.4	76
5	Influence of locust bean gum/κ-carrageenan mixtures on whipping and mechanical properties and stability of dairy creams. *Food Research International*, **1998**, 31, 653-658	7	28
4	Transport phenomena in the phase inversion operation of 'Xixona turrón' manufacture. *Journal of Food Engineering*, **1997**, 32, 313-324	6	10
3	Influence of roasting on the water sorption isotherms of nuts / Influencia del tueste sobre las isotermas de sorción de agua de diferentes frutos secos. *Food Science and Technology International*, **1996**, 2, 399-404	2.6	7
2	Influence of conditions of manufacture and storage time on the textural characteristics of Xixona turrón. *Food Control*, **1996**, 7, 317-324	6.2	11
1	GLASS TRANSITION AND TEXTURE IN A TYPICAL SPANISH CONFECTIONERY PRODUCT: XIXONA TURRON. *Journal of Texture Studies*, **1996**, 26, 653-664	3.6	20