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List of Publications by Year in descending order

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80
papers

4,785
citations

108046

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107981

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5533
citing authors

#	ARTICLE	IF	CITATIONS
1	Chia and hemp oils-based gelled emulsions as replacers of pork backfat in burgers: effect on lipid profile, technological attributes and oxidation stability during frozen storage. <i>International Journal of Food Science and Technology</i> , 2023, 58, 3234-3243.	1.3	5
2	Autochthonous Starter Cultures in Cheese Production – A Review. <i>Food Reviews International</i> , 2023, 39, 5886-5904.	4.3	1
3	Biological, Nutritive, Functional and Healthy Potential of Date Palm Fruit (<i>Phoenix dactylifera</i> L.): Current Research and Future Prospects. <i>Agronomy</i> , 2022, 12, 876.	1.3	20
4	Improving the lipid profile of beef burgers added with chia oil (<i>Salvia hispanica</i> L.) or hemp oil (<i>Cannabis sativa</i> L.) gelled emulsions as partial animal fat replacers. <i>LWT - Food Science and Technology</i> , 2022, 161, 113416.	2.5	20
5	Assessment of Chemical, Physicochemical, and Lipid Stability Properties of Gelled Emulsions Elaborated with Different Oils Chia (<i>Salvia hispanica</i> L.) or Hemp (<i>Cannabis sativa</i> L.) and Pseudocereals. <i>Foods</i> , 2021, 10, 1463.	1.9	13
6	Cocoa Coproducts-Based and Walnut Oil Gelled Emulsion as Animal Fat Replacer and Healthy Bioactive Source in Beef Burgers. <i>Foods</i> , 2021, 10, 2706.	1.9	18
7	Chia Oleogel as a Potential New Ingredient for Healthy Cooked Meat Sausages. <i>Proceedings (mdpi)</i> , 2021, 70, 76.	0.2	2
8	A Preliminary Study on the Incorporation of Quinoa Flour in Organic Pumpkin Creams: Effect on the Physicochemical Properties. <i>Proceedings (mdpi)</i> , 2021, 70, 71.	0.2	1
9	Effect of Different Black Quinoa Fractions (Seed, Flour and Wet-Milling Coproducts) upon Quality of Meat Patties during Freezing Storage. <i>Foods</i> , 2021, 10, 3080.	1.9	6
10	Assessment of emulsion gels formulated with chestnut (<i>Castanea sativa</i> M.) flour and chia (<i>Salvia hispanica</i> L) oil as partial fat replacers in pork burger formulation. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1265-1273.	1.7	52
11	Chemical and technological properties of bologna-type sausages with added black quinoa wet-milling coproducts as binder replacer. <i>Food Chemistry</i> , 2020, 310, 125936.	4.2	40
12	Chia, Quinoa, and Their Coproducts as Potential Antioxidants for the Meat Industry. <i>Plants</i> , 2020, 9, 1359.	1.6	14
13	Vegetable Soups and Creams: Raw Materials, Processing, Health Benefits, and Innovation Trends. <i>Plants</i> , 2020, 9, 1769.	1.6	20
14	Turrón Coproducts as Source of Bioactive Compounds: Assessment of Chemical, Physico-Chemical, Techno-Functional and Antioxidant Properties. <i>Foods</i> , 2020, 9, 727.	1.9	4
15	Effects of Black Quinoa Wet-Milling Coproducts on the Quality Properties of Bologna-Type Sausages During Cold Storage. <i>Foods</i> , 2020, 9, 274.	1.9	13
16	Differences in Consumer Preferences for Lamb Meat before and during the Economic Crisis in Spain. Analysis and Perspectives. <i>Foods</i> , 2020, 9, 696.	1.9	11
17	Effect of Date (<i>Phoenix dactylifera</i> L.) Pits on the Shelf Life of Beef Burgers. <i>Foods</i> , 2020, 9, 102.	1.9	34
18	Application of Chia Seed Coproduct in Dry-Cured Sausages: Effect Upon Its Physicochemical Properties. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0

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19	Chia (<i>Salvia hispanica</i> L.) products as ingredients for reformulating frankfurters: Effects on quality properties and shelf-life. <i>Meat Science</i> , 2019, 156, 139-145.	2.7	73
20	Chia Oil Extraction Coproduct as a Potential New Ingredient for the Food Industry: Chemical, Physicochemical, Techno-Functional and Antioxidant Properties. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 130-136.	1.4	19
21	Bioaccessibility of Phenolic Compounds and Antioxidant Capacity of Chia (<i>Salvia hispanica</i> L.) Seeds. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 47-53.	1.4	54
22	Quinoa (<i>Chenopodium quinoa</i> Willd) paste as partial fat replacer in the development of reduced fat cooked meat product type pÃ©tÃ©: Effect on quality and safety. <i>CYTA - Journal of Food</i> , 2018, 16, 1079-1088.	0.9	24
23	Evaluation of individual lactic acid bacteria for the fermentation of goat milk: Quality parameters. <i>LWT - Food Science and Technology</i> , 2018, 98, 506-514.	2.5	20
24	Physicochemical and Sensory Characteristics of Spreadable Liver PÃ©tÃ©s with Annatto Extract (Bixa) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.9	9
25	Milk Technological Properties as Affected by Including Artichoke By-Products Silages in the Diet of Dairy Goats. <i>Foods</i> , 2017, 6, 112.	1.9	11
26	FOOD SCIENCE FOR HIGH SCHOOL STUDENTS: A UNIVERSITY-HIGH SCHOOL COLLABORATIVE PROJECT. , 2017, , .		0
27	A STEM EXPERIENCE FOR HIGH SCHOOL STUDENTS JOINING THE UNIVERSITY THROUGH A PROJECT ON AGRICULTURE. , 2017, , .		0
28	Chemical Composition, Antioxidant and Antimicrobial Activity of Essential Oils from Organic Fennel, Parsley, and Lavender from Spain. <i>Foods</i> , 2016, 5, 18.	1.9	69
29	Antimicrobial Active Packaging including Chitosan Films with <i>Thymus vulgaris</i> L. Essential Oil for Ready-to-Eat Meat. <i>Foods</i> , 2016, 5, 57.	1.9	77
30	Effect of Food Composition on Probiotic Bacteria Viability. , 2016, , 257-269.		3
31	Fig (<i>Ficus carica</i>) Liquid Co-Products as New Potential Functional Ingredient: Physico-Chemical and In Vitro Antioxidant Properties. <i>Natural Product Communications</i> , 2015, 10, 1934578X1501000.	0.2	2
32	Effect of Date Palm Coproducts and Annatto Extract on Lipid Oxidation and Microbial Quality in a Pork Liver PÃ©tÃ©. <i>Journal of Food Science</i> , 2014, 79, M2301-7.	1.5	7
33	Tomato and Tomato Byproducts. Human Health Benefits of Lycopene and Its Application to Meat Products: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1032-1049.	5.4	137
34	Characterization of novel intermediate food products from Spanish date palm (<i>Phoenix dactylifera</i> L.,) Tj ETQq0 0 0 rgBT /Overlock 10 T	4.2	21
35	Phytochemicals in date co-products and their antioxidant activity. <i>Food Chemistry</i> , 2014, 158, 513-520.	4.2	44
36	Influence of fresh date palm co-products on the ripening of a paprika added dry-cured sausage model system. <i>Meat Science</i> , 2014, 97, 130-136.	2.7	6

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37	Date palm by-products as a new ingredient for the meat industry: Application to pork liver pâté. <i>Meat Science</i> , 2013, 93, 880-887.	2.7	35
38	Food Ingredients as Anti-Obesity Agents: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 929-942.	5.4	118
39	Role of Oregano (<i>Origanum vulgare</i>) Essential Oil as a Surface Fungus Inhibitor on Fermented Sausages: Evaluation of Its Effect on Microbial and Physicochemical Characteristics. <i>Journal of Food Protection</i> , 2012, 75, 104-111.	0.8	38
40	Use of date (<i>Phoenix dactylifera</i> L.) blanching water for reconstituting milk powder: Yogurt manufacture. <i>Food and Bioproducts Processing</i> , 2012, 90, 506-514.	1.8	19
41	Combined use of a probiotic culture and citrus fiber in a traditional sausage "Longaniza de Pascua". <i>Food Control</i> , 2012, 27, 343-350.	2.8	41
42	Reclaim of the By-Products from "Horchata" Elaboration Process. <i>Food and Bioprocess Technology</i> , 2012, 5, 954-963.	2.6	14
43	Chemical, physico-chemical and functional properties of pomegranate (<i>Punica granatum</i> L.) bagasses powder co-product. <i>Journal of Food Engineering</i> , 2012, 110, 220-224.	2.7	92
44	Effects of tuna pâté thickness and background on CIELAB color parameters and reflectance spectra. <i>Food Control</i> , 2011, 22, 1226-1232.	2.8	26
45	Technological properties of date paste obtained from date by-products and its effect on the quality of a cooked meat product. <i>Food Research International</i> , 2011, 44, 2401-2407.	2.9	64
46	Antioxidant properties of pomegranate (<i>Punica granatum</i> L.) bagasses obtained as co-product in the juice extraction. <i>Food Research International</i> , 2011, 44, 1217-1223.	2.9	81
47	Effect of the molecular weight and concentration of chitosan in pork model burgers. <i>Meat Science</i> , 2011, 88, 740-749.	2.7	52
48	Lipolysis, proteolysis and sensory characteristics of a Spanish fermented dry-cured meat product (salchichón) with oregano essential oil used as surface mold inhibitor. <i>Meat Science</i> , 2011, 89, 35-44.	2.7	69
49	PHYSICOCHEMICAL CHARACTERIZATION OF THE ORANGE JUICE WASTE WATER OF A CITRUS BY-PRODUCT. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 264-271.	0.9	20
50	Resistant starch as prebiotic: A review. <i>Starch/Staerke</i> , 2011, 63, 406-415.	1.1	316
51	Viscoelastic properties of orange fiber enriched yogurt as a function of fiber dose, size and thermal treatment. <i>LWT - Food Science and Technology</i> , 2010, 43, 708-714.	2.5	104
52	Effect of tiger nut fibre on quality characteristics of pork burger. <i>Meat Science</i> , 2010, 85, 70-76.	2.7	123
53	Food Formulation to Increase Probiotic Bacteria Action or Population. , 2010, , 335-351.		8
54	Storage stability of a high dietary fibre powder from orange by-products. <i>International Journal of Food Science and Technology</i> , 2009, 44, 748-756.	1.3	93

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55	Citrus Co-products as Technological Strategy to Reduce Residual Nitrite Content in Meat Products. <i>Journal of Food Science</i> , 2009, 74, R93-R100.	1.5	48
56	Preparation of Dietary Fiber Powder from Tiger Nut (<i>Cyperus esculentus</i>) Milk (Horchata) Byproducts and Its Physicochemical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7719-7725.	2.4	75
57	Mathematical quantification of total carotenoids in Sioma [®] oil using color coordinates and multiple linear regression during deep-frying simulations. <i>European Food Research and Technology</i> , 2008, 226, 1283-1291.	1.6	20
58	Incorporation of citrus fibers in fermented milk containing probiotic bacteria. <i>Food Microbiology</i> , 2008, 25, 13-21.	2.1	427
59	Effect of packaging conditions on shelf-life of ostrich steaks. <i>Meat Science</i> , 2008, 78, 143-152.	2.7	72
60	Physico-chemical and microbiological profiles of salchichón (Spanish dry-fermented sausage) enriched with orange fiber. <i>Meat Science</i> , 2008, 80, 410-417.	2.7	173
61	Orange fibre as potential functional ingredient for dry-cured sausages. <i>European Food Research and Technology</i> , 2007, 226, 1-6.	1.6	91
62	Quality characteristics of ostrich (<i>Struthio camelus</i>) burgers. <i>Meat Science</i> , 2006, 73, 295-303.	2.7	61
63	Shelf Life of Ostrich (<i>Struthio camelus</i>) Liver Stored under Different Packaging Conditions. <i>Journal of Food Protection</i> , 2006, 69, 1920-1927.	0.8	20
64	GELLING AND COLOR PROPERTIES OF OSTRICH (<i>STRUTHIO CAMELUS</i>) EGG WHITE. <i>Journal of Food Quality</i> , 2006, 29, 171-183.	1.4	24
65	Meat Products as Functional Foods: A Review. <i>Journal of Food Science</i> , 2005, 70, R37-R43.	1.5	233
66	Effect of orange fiber addition on yogurt color during fermentation and cold storage. <i>Color Research and Application</i> , 2005, 30, 457-463.	0.8	110
67	Effect of sodium chloride, sodium tripolyphosphate and pH on color properties of pork meat. <i>Color Research and Application</i> , 2004, 29, 67-74.	0.8	48
68	Quality characteristics of a non-fermented dry-cured sausage formulated with lemon albedo. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 2077-2084.	1.7	44
69	Application of functional citrus by-products to meat products. <i>Trends in Food Science and Technology</i> , 2004, 15, 176-185.	7.8	201
70	Preparation of high dietary fiber powder from lemon juice by-products. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 113-117.	2.7	175
71	Lemon albedo as a new source of dietary fiber: Application to bologna sausages. <i>Meat Science</i> , 2004, 67, 7-13.	2.7	186
72	Evaluation of the Antioxidant Potential of Hyssop (<i>Hyssopus officinalis</i> L.) and Rosemary (<i>Rosmarinus</i>)	1.5	99

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73	Effect of Storage Conditions on Quality Characteristics of Bologna Sausages Made with Citrus Fiber. Journal of Food Science, 2003, 68, 710-714.	1.5	199
74	Physical, Chemical, and Sensory Properties of Bologna Sausage Made with Ostrich Meat. Journal of Food Science, 2003, 68, 1511-1515.	1.5	27
75	Utilization of Lemon Albedo in Dry-cured Sausages. Journal of Food Science, 2003, 68, 1826-1830.	1.5	79
76	Effect of Paprika (<i>Capsicum annum</i>) on Color of Spanish-type Sausages During the Resting Stage. Journal of Food Science, 2002, 67, 2410-2414.	1.5	35
77	CHARACTERIZATION OF THE DIFFERENT STATES OF MYOGLOBIN IN PORK USING COLOR PARAMETERS AND REFLECTANCE RATIOS. Journal of Muscle Foods, 2000, 11, 157-167.	0.5	30
78	CHEMICAL AND COLOR CHARACTERISTICS OF SPANISH DRY-CURED HAM AT THE END OF THE AGING PROCESS. Journal of Muscle Foods, 1999, 10, 195-201.	0.5	25
79	Physicochemical characteristics of Spanish-type dry-cured sausage. Food Research International, 1999, 32, 599-607.	2.9	117
80	Assessment of Total and Partial Fat Replacement in Frankfurt-Type Sausages by Gelled Emulsion Elaborated with Peanut Flour and Flax Oil. Effect on Chemical Composition, Physic-Chemical and Sensorial Properties. , 0, , .		0