Mario M Martinez

List of Publications by Year
in descending order

116 papers	4,017 citations	94415 37 h-index	149686 56 g-index
118 all docs	118 docs citations	118 times ranked	3746 citing authors

#	Article	IF	Citations
1	Supercritical carbon dioxide extraction of capsaicinoids from malagueta pepper (Capsicum frutescens) Tj ETQq1 1 0.784314 rgBT /Ov	8.2	151
2	Slowly digestible starch in fully gelatinized material is structurally driven by molecular size and A and B1 chain lengths. Carbohydrate Polymers, 2018, 197, 531-539.	10.2	127
3	Fruit and vegetable by-products as novel ingredients to improve the nutritional quality of baked goods. Critical Reviews in Food Science and Nutrition, 2018, 58, 2119-2135.	10.3	120
4	Rheological and microstructural evolution of the most common gluten-free flours and starches during bread fermentation and baking. Journal of Food Engineering, 2017, 197, 78-86.	5.2	119
5	Recovery of anthocyanins from residues of Rubus fruticosus , Vaccinium myrtillus and Eugenia brasiliensis by ultrasound assisted extraction, pressurized liquid extraction and their combination. Food Chemistry, 2017, 231, 1-10.	8.2	110
6	Combining pressurized liquids with ultrasound to improve the extraction of phenolic compounds from pomegranate peel (Punica granatum L.). Ultrasonics Sonochemistry, 2018, 48, 151-162.	8.2	107
7	Influence of flour particle size on quality of gluten-free rice bread. LWT - Food Science and Technology, 2013, 54, 199-206.	5.2	101
8	Effect of Different Extrusion Treatments and Particle Size Distribution on the Physicochemical Properties of Rice Flour. Food and Bioprocess Technology, 2014, 7, 2657-2665.	4.7	91
9	Optimisation of rheological properties of gluten-free doughs with HPMC, psyllium and different levels of water. Journal of Cereal Science, 2015, 61, 8-15.	3.7	85
10	Effect of different microstructural features of soluble and insoluble fibres on gluten-free dough rheology and bread-making. Journal of Food Engineering, 2014, 142, 49-56.	5.2	82
11	Modification of wheat flour functionality and digestibility through different extrusion conditions. Journal of Food Engineering, 2014, 143, 74-79.	5.2	80
12	Supercritical CO2 extraction of passion fruit (Passiflora edulis sp.) seed oil assisted by ultrasound. Journal of Supercritical Fluids, 2015, 104, 183-192.	3.2	79
13	Supercritical fluid and pressurized liquid extractions of phytonutrients from passion fruit by-products: Economic evaluation of sequential multi-stage and single-stage processes. Journal of Supercritical Fluids, 2017, 122, 88-98.	3.2	71
14	Exploring the selectivity of supercritical CO2 to obtain nonpolar fractions of passion fruit bagasse extracts. Journal of Supercritical Fluids, 2016, 110, 1-10.	3.2	67
15	Mechanically fractionated flour isolated from green bananas (M. cavendishii var. nanica) as a tool to increase the dietary fiber and phytochemical bioactivity of layer and sponge cakes. Food Chemistry, 2017, 219, 240-248.	8.2	66
16	Sub- and supercritical fluid technology applied to food waste processing. Journal of Supercritical Fluids, 2015, 96, 272-286.	3.2	65
17	Sequential high pressure extractions applied to recover piceatannol and scirpusin B from passion fruit bagasse. Food Research International, 2016, 85, 51-58.	6.2	65
18	Sugars and char formation on subcritical water hydrolysis of sugarcane straw. Bioresource Technology, 2017, 243, 1069-1077.	9.6	63

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19	Implications of hydration depletion in the in vitro starch digestibility of white bread crumb and crust. Food Chemistry, 2018, 239, 295-303.	8.2	63
20	Influence of Flour Particle Size on Quality of Gluten-Free Rice Cakes. Food and Bioprocess Technology, 2013, 6, 2280-2288.	4.7	60
21	Extraction of bioactive compounds from peach palm pulp (Bactris gasipaes) using supercritical CO2. Journal of Supercritical Fluids, 2014, 93, 2-6.	3.2	60
22	Effect of ultrasound on the supercritical CO2 extraction of bioactive compounds from dedo de moÃ§a pepper (Capsicum baccatum L. var. pendulum). Ultrasonics Sonochemistry, 2016, 31, 284-294.	8.2	60
23	Mixture design of rice flour, maize starch and wheat starch for optimization of gluten free bread quality. Journal of Food Science and Technology, 2015, 52, 6323-6333.	2.8	59
24	Manufacturing the ultimate green banana flour: Impact of drying and extrusion on phenolic profile and starch bioaccessibility. Food Chemistry, 2019, 297, 124990.	8.2	59
25	Biophysical features of cereal endosperm that decrease starch digestibility. Carbohydrate Polymers, 2017, 165, 180-188.	10.2	55
26	Effect of the addition of extruded wheat flours on dough rheology and bread quality. Journal of Cereal Science, 2013, 57, 424-429.	3.7	53
27	Changing flour functionality through physical treatments for the production of gluten-free baking goods. Journal of Cereal Science, 2016, 67, 68-74.	3.7	50
28	Influence of the Addition of Extruded Flours on Rice Bread Quality. Journal of Food Quality, 2014, 37, 83-94.	2.6	49
29	Specific ratio of A-to B-type wheat starch granules improves the quality of gluten-free breads: Optimizing dough viscosity and pickering stabilization. Food Hydrocolloids, 2018, 82, 510-518.	10.7	49
30	Banana starch and molecular shear fragmentation dramatically increase structurally driven slowly digestible starch in fully gelatinized bread crumb. Food Chemistry, 2019, 274, 664-671.	8.2	49
31	Effect of pre-hydration of chia (Salvia hispanica L.), seeds and flour on the quality of wheat flour breads. LWT - Food Science and Technology, 2015, 61, 401-406.	5.2	48
32	Particle size distribution of soy flour affecting the quality of enriched gluten-free cakes. LWT - Food Science and Technology, 2016, 66, 179-185.	5.2	44
33	Vitamin C in camu-camu [Myrciaria dubia (H.B.K.) McVaugh]: evaluation of extraction and analytical methods. Food Research International, 2019, 115, 160-166.	6.2	44
34	Assessing of the potential of extruded flour paste as fat replacer in O/W emulsion: A rheological and microstructural study. Food Research International, 2015, 74, 72-79.	6.2	42
35	Effect of the addition of soluble (nutriose, inulin and polydextrose) and insoluble (bamboo, potato) Tj ETQq1 1 0.784314 rgBT /Overlock Technology, 2018, 53, 129-136.	2.7	42
36	Extraction of polyphenols and antioxidants from pomegranate peel using ultrasound: influence of temperature, frequency and operation mode. International Journal of Food Science and Technology, 2019, 54, 2792-2801.	2.7	42

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37	Structural Basis of Resistant Starch (RS) in Bread: Natural and Commercial Alternatives. Foods, 2019, 8, 267.	4.3	41
38	Texture Development in Glutenâ€Free Breads: Effect of Different Enzymes and Extruded Flour. Journal of Texture Studies, 2013, 44, 480-489.	2.5	39
39	Extraction of bioactive compounds from defatted passion fruit bagasse (Passiflora edulis sp.) applying pressurized liquids assisted by ultrasound. Ultrasonics Sonochemistry, 2020, 64, 104999.	8.2	38
40	Extraction and isolation of pectin rich in homogalacturonan domains from two cultivars of hawthorn berry (Crataegus pinnatifida). Food Hydrocolloids, 2021, 113, 106476.	10.7	38
41	Quantification of sugars in wheat flours with an HPAEC-PAD method. Food Chemistry, 2015, 173, 674-681.	8.2	37
42	Effect of oil and shortening in rice bread quality: Relationship between dough rheology and quality characteristics. Journal of Texture Studies, 2017, 48, 597-606.	2.5	37
43	Shear-induced molecular fragmentation decreases the bioaccessibility of fully gelatinized starch and its gelling capacity. Carbohydrate Polymers, 2019, 215, 198-206.	10.2	37
44	Intermediate length amylose increases the crumb hardness of rice flour gluten-free breads. Food Hydrocolloids, 2020, 100, 105451.	10.7	37
45	Systematic evaluation of the Folinâ€“Ciocalteu and Fast Blue BB reactions during the analysis of total phenolics in legumes, nuts and plant seeds. Food and Function, 2020, 11, 9868-9880.	4.6	37
46	Effect of Microwave Treatment on Physicochemical Properties of Maize Flour. Food and Bioprocess Technology, 2015, 8, 1330-1335.	4.7	36
47	Solubility of passion fruit (Passiflora edulis Sims) seed oil in supercritical CO2. Fluid Phase Equilibria, 2019, 493, 174-180.	2.5	36
48	Comparative Study of Capsaicinoid Composition in Capsicum Peppers Grown in Brazil. International Journal of Food Properties, 2016, 19, 1292-1302.	3.0	34
49	Evolution of volatile compounds in gluten-free bread: From dough to crumb. Food Chemistry, 2017, 227, 179-186.	8.2	32
50	Hemp (Cannabis sativa L.) protein concentrates from wet and dry industrial fractionation: Molecular properties, nutritional composition, and anisotropic structuring. Food Hydrocolloids, 2022, 131, 107755.	10.7	32
51	Effect of different polyols on wheat and maize starches paste and gel properties. Food Hydrocolloids, 2015, 44, 81-85.	10.7	31
52	Fine structure, physicochemical and antioxidant properties of LM-pectins from okra pods dried under different techniques. Carbohydrate Polymers, 2020, 241, 116272.	10.2	30
53	Effect of extruded wheat flour as a fat replacer on batter characteristics and cake quality. Journal of Food Science and Technology, 2015, 52, 8188-8195.	2.8	29
54	Nutritional and physical characterization of sugar-snap cookies: effect of banana starch in native and molten states. Food and Function, 2019, 10, 616-624.	4.6	29

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55	On the role of the internal chain length distribution of amylopectins during retrogradation: Double helix lateral aggregation and slow digestibility. Carbohydrate Polymers, 2020, 246, 116633.	10.2	28
56	Ripe Banana Flour as a Source of Antioxidants in Layer and Sponge Cakes. Plant Foods for Human Nutrition, 2017, 72, 365-371.	3.2	27
57	Okra seed and seedless pod: Comparative study of their phenolics and carbohydrate fractions and their impact on bread-making. Food Chemistry, 2020, 317, 126387.	8.2	26
58	Changes in physicochemical properties and in vitro starch digestion of native and extruded maize flours subjected to branching enzyme and maltogenic Î±-amylase treatment. International Journal of Biological Macromolecules, 2017, 101, 326-333.	7.5	25
59	Influence of marine hydrocolloids on extruded and native wheat flour pastes and gels. Food Hydrocolloids, 2015, 43, 172-179.	10.7	24
60	Physicochemical modification of native and extruded wheat flours by enzymatic amylolysis. Food Chemistry, 2015, 167, 447-453.	8.2	24
61	Ontogenetic Variation of Individual and Total Capsaicinoids in Malagueta Peppers (Capsicum) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.8	24
62	Synergistic maltogenic Î±-amylase and branching treatment to produce enzyme-resistant molecular and supramolecular structures in extruded maize matrices. Food Hydrocolloids, 2016, 58, 347-355.	10.7	22
63	Pearl millet (Pennisetum glaucum) couscous breaks down faster than wheat couscous in the Human Gastric Simulator, though has slower starch hydrolysis. Food and Function, 2020, 11, 111-122.	4.6	22
64	The Compositional and Functional Attributes of Commercial Flours from Tropical Fruits (Breadfruit) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.3	21
65	Influence of wheat flour subjected to different extrusion conditions on the rheological behaviour and thermal properties of batter systems for coating. LWT - Food Science and Technology, 2015, 64, 1309-1314.	5.2	20
66	Banana flour phenolics inhibit trans-epithelial glucose transport from wheat cakes in a coupledin vitrodigestion/Caco-2 cell intestinal model. Food and Function, 2019, 10, 6300-6311.	4.6	20
67	Impregnation of passion fruit bagasse extract in alginate aerogel microparticles. International Journal of Biological Macromolecules, 2020, 155, 1060-1068.	7.5	20
68	Shear scission through extrusion diminishes inter-molecular interactions of starch molecules during storage. Journal of Food Engineering, 2018, 238, 134-140.	5.2	19
69	The effects of starch cross-linking, stabilization and pre-gelatinization at reducing gluten-free bread staling. LWT - Food Science and Technology, 2020, 132, 109908.	5.2	19
70	Starch nutritional quality: beyond intraluminal digestion in response to current trends. Current Opinion in Food Science, 2021, 38, 112-121.	8.0	19
71	Unraveling the Inhibition of Intestinal Glucose Transport by Dietary Phenolics: A Review. Current Pharmaceutical Design, 2019, 25, 3418-3433.	1.9	19
72	Long-term low shear-induced highly viscous waxy potato starch gel formed through intermolecular double helices. Carbohydrate Polymers, 2020, 232, 115815.	10.2	18

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73	The dynamics of starch hydrolysis and thickness perception during oral processing. Food Research International, 2020, 134, 109275.	6.2	18
74	Integrated supercritical extraction and supercritical adsorption processes from passion fruit by-product: experimental and economic analyses. Journal of Supercritical Fluids, 2020, 162, 104856.	3.2	18
75	Mesoscale structuring of gluten-free bread with starch. Current Opinion in Food Science, 2021, 38, 189-195.	8.0	18
76	Evolution of Capsaicinoids in Peter Pepper (Capsicum annuum var. annuum) During Fruit Ripening. Chemistry and Biodiversity, 2016, 13, 1068-1075.	2.1	17
77	Low-frequency Ultrasound with Short Application Time Improves Cellulase Activity and Reducing Sugars Release. Applied Biochemistry and Biotechnology, 2020, 191, 1042-1055.	2.9	16
78	Enhancing the nutritional value of cold-pressed oilseed cakes through extrusion cooking. Innovative Food Science and Emerging Technologies, 2022, 77, 102956.	5.6	16
79	Effect of high pressure processing on batters and cakes properties. Innovative Food Science and Emerging Technologies, 2016, 33, 94-99.	5.6	15
80	Quantifying the surface properties of enzymatically-made porous starches by using a surface energy analyzer. Carbohydrate Polymers, 2018, 200, 543-551.	10.2	15
81	The molecular structure of starch from different Musa genotypes: Higher branching density of amylose chains seems to promote enzyme-resistant structures. Food Hydrocolloids, 2021, 112, 106351.	10.7	15
82	Combination of extrusion and cyclodextrin glucanotransferase treatment to modify wheat flours functionality. Food Chemistry, 2016, 199, 287-295.	8.2	13
83	Extruded flour improves batter pick-up, coating crispness and aroma profile. Food Chemistry, 2018, 260, 106-114.	8.2	13
84	Organocatalytic esterification of polysaccharides for food applications: A review. Trends in Food Science and Technology, 2022, 119, 45-56.	15.1	13
85	Effect of apricot kernels flour on pasting properties, pastes rheology and gels texture of enriched wheat flour. European Food Research and Technology, 2017, 243, 419-428.	3.3	12
86	Investigating the potential of slow-retrograding starches to reduce staling in soft savory bread and sweet cake model systems. Food Research International, 2020, 138, 109745.	6.2	12
87	Application of Supercritical CO2 Treatment Enhances Enzymatic Hydrolysis of Sugarcane Bagasse. Bioenergy Research, 2020, 13, 786-796.	3.9	12
88	Quantifying the impact of eight unit operations on the survival of eight Bacillus strains with claimed probiotic properties. Food Research International, 2021, 142, 110191.	6.2	12
89	Development and assessment of GC/MS and HPAEC/PAD methodologies for the quantification of Î±-galacto-oligosaccharides (GOS) in dry beans (Phaseolus vulgaris). Food Chemistry, 2021, 349, 129151.	8.2	12
90	Supercritical fluids and fluid mixtures to obtain high-value compounds from Capsicum peppers. Food Chemistry: X, 2022, 13, 100228.	4.3	12

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91	Deacidification of Amazonian Pracaxi (Pentaclethra macroloba) and Patawa (Oenocarpus bataua) oils: experimental and modeling of liquidâ€“liquid extraction using alcoholic solvents. Brazilian Journal of Chemical Engineering, 2020, 37, 783-794.	1.3	11
92	Molecular and physical characterization of octenyl succinic anhydride-modified starches with potential applications in pharmaceutics. International Journal of Pharmaceutics, 2020, 579, 119163.	5.2	11
93	Influence of type of natural emulsifier and microfluidization conditions on Capsicum oleoresin nanoemulsions properties and stability. Journal of Food Process Engineering, 2021, 44, e13660.	2.9	11
94	Paraprobiotics obtained by six different inactivation processes: impacts on the biochemical parameters and intestinal microbiota of Wistar male rats. International Journal of Food Sciences and Nutrition, 2021, 72, 1057-1070.	2.8	10
95	Selective Extraction of Piceatannol from Passiflora edulis by-Products: Application of HSPs Strategy and Inhibition of Neurodegenerative Enzymes. International Journal of Molecular Sciences, 2021, 22, 6248.	4.1	10
96	Effect of edible plant materials on provitamin A stability and bioaccessibility from extruded whole pearl millet (P. typhoides) composite blends. LWT - Food Science and Technology, 2020, 123, 109109.	5.2	9
97	Recovery of mango starch from unripe mango juice. LWT - Food Science and Technology, 2022, 153, 112514.	5.2	9
98	Supercritical fluid adsorption of natural extracts: Technical, practical, and theoretical aspects. Journal of CO2 Utilization, 2022, 56, 101865.	6.8	9
99	Organocatalytic acetylation of pea starch: Effect of alkanoyl and tartaryl groups on starch acetate performance. Carbohydrate Polymers, 2022, 294, 119780.	10.2	9
100	Impact of frozen storage time on the volatile profile of wheat bread crumb. Food Chemistry, 2017, 232, 185-190.	8.2	8
101	Esterified plantain flour for the production of cookies rich in indigestible carbohydrates. Food Chemistry, 2019, 292, 1-5.	8.2	8
102	Future-Proofing Dietary Pea Starch. ACS Food Science & Technology, 2021, 1, 1371-1372.	2.7	8
103	Current Trends in the Realm of Baking: When Indulgent Consumers Demand Healthy Sustainable Foods. Foods, 2019, 8, 518.	4.3	7
104	Optimising drying parameters to maximise omega-3 essential fatty acid yields in striped weakfish (Cynoscion striatus) industry waste. International Journal of Food Science and Technology, 2011, 46, 2475-2481.	2.7	6
105	Modification of Physicochemical Properties of Breadfruit Flour Using Different Twin-Screw Extrusion Conditions and Its Application in Soy Protein Gels. Foods, 2020, 9, 1071.	4.3	5
106	Fiber degrading enzymes increased monosaccharides release and fermentation in corn distillers dried grains with solubles and wheat middlings steeped without or with protease. Translational Animal Science, 2020, 4, txaa153.	1.1	5
107	New Insights for the Future Design of Composites Composed of Hydrochar and Zeolite for Developing Advanced Biofuels from Cranberry Pomace. Energies, 2020, 13, 6600.	3.1	5
108	Alternative technology for intensification of fermentable sugars released from enzymatic hydrolysis of sugarcane bagasse. Biomass Conversion and Biorefinery, 2020, , 1.	4.6	5

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109	Systemic antioxidant and antiâ€inflammatory effects of yellow passion fruit bagasse extract during prostate cancer progression. Journal of Food Biochemistry, 2022, 46, e13885.	2.9	5
110	Co-extruded wheat/okra composite blends result in soft, cohesive and resilient crumbs rich in health-promoting compounds. Food Chemistry, 2021, 364, 130395.	8.2	5
111	High Temperature Rotational Rheology of the Seed Flour to Predict the Texture of Canned Red Kidney Beans (Phaseolus vulgaris). Foods, 2020, 9, 1002.	4.3	4
112	The effect of extruded breadfruit flour on structural and physicochemical properties of beef emulsion modeling systems. Meat Science, 2021, 172, 108370.	5.5	3
113	Ultrasound-Assisted Extraction of Semi-Defatted Unripe Genipap (Genipa americana L.): Selective Conditions for the Recovery of Natural Colorants. Processes, 2021, 9, 1435.	2.8	3
114	Pregelatinized Drum-Dried Wheat Starch of Different Swelling Behavior as Clean-Labeled Oil Replacers in Oil-in-Water Emulsions. Foods, 2022, 11, 2044.	4.3	2
115	Comparison of different extraction methods of Brazilian â€œpacovÃ¡â€•(Renealmia petasites Gagnep.) oilseeds for the determination of lipid and terpene composition, antioxidant capacity, and inhibitory effect on neurodegenerative enzymes. Food Chemistry: X, 2021, 12, 100140.	4.3	1
116	Novel pearl millet couscous process for West African markets using a lowâ€cost singleâ€screw extruder. International Journal of Food Science and Technology, 2022, 57, 4594-4601.	2.7	1