

# Mario M Martinez

## List of Publications by Year in Descending Order

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**Version:** 2024-04-28

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

113  
papers

2,661  
citations

32  
h-index

45  
g-index

118  
ext. papers

3,303  
ext. citations

6.3  
avg, IF

6.02  
L-index

#	Paper	IF	Citations
113	Supercritical fluids and fluid mixtures to obtain high-value compounds from peppers.. <i>Food Chemistry: X</i> , <b>2022</b> , 13, 100228	4.7	2
112	Organocatalytic esterification of polysaccharides for food applications: A review. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 119, 45-56	15.3	3
111	Supercritical fluid adsorption of natural extracts: Technical, practical, and theoretical aspects. <i>Journal of CO2 Utilization</i> , <b>2022</b> , 56, 101865	7.6	2
110	Enhancing the nutritional value of cold-pressed oilseed cakes through extrusion cooking. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 77, 102956	6.8	0
109	Hemp ( <i>Cannabis sativa</i> L.) protein concentrates from wet and dry industrial fractionation: Molecular properties, nutritional composition, and anisotropic structuring. <i>Food Hydrocolloids</i> , <b>2022</b> , 131, 107755	10.6	1
108	Comparison of different extraction methods of Brazilian "pacovã" ( <i>Gagnep.</i> ) oilseeds for the determination of lipid and terpene composition, antioxidant capacity, and inhibitory effect on neurodegenerative enzymes. <i>Food Chemistry: X</i> , <b>2021</b> , 12, 100140	4.7	0
107	Paraprobiotics obtained by six different inactivation processes: impacts on the biochemical parameters and intestinal microbiota of Wistar male rats. <i>International Journal of Food Sciences and Nutrition</i> , <b>2021</b> , 72, 1057-1070	3.7	3
106	Quantifying the impact of eight unit operations on the survival of eight <i>Bacillus</i> strains with claimed probiotic properties. <i>Food Research International</i> , <b>2021</b> , 142, 110191	7	4
105	Selective Extraction of Piceatannol from by-Products: Application of HSPs Strategy and Inhibition of Neurodegenerative Enzymes. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	2
104	Starch nutritional quality: beyond intraluminal digestion in response to current trends. <i>Current Opinion in Food Science</i> , <b>2021</b> , 38, 112-121	9.8	10
103	The molecular structure of starch from different <i>Musa</i> genotypes: Higher branching density of amylose chains seems to promote enzyme-resistant structures. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106351	10.6	8
102	Mesoscale structuring of gluten-free bread with starch. <i>Current Opinion in Food Science</i> , <b>2021</b> , 38, 189-195	9.8	10
101	The effect of extruded breadfruit flour on structural and physicochemical properties of beef emulsion modeling systems. <i>Meat Science</i> , <b>2021</b> , 172, 108370	6.4	0
100	Extraction and isolation of pectin rich in homogalacturonan domains from two cultivars of hawthorn berry ( <i>Crataegus pinnatifida</i> ). <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106476	10.6	13
99	Influence of type of natural emulsifier and microfluidization conditions on <i>Capsicum</i> oleoresin nanoemulsions properties and stability. <i>Journal of Food Process Engineering</i> , <b>2021</b> , 44, e13660	2.4	4
98	Development and assessment of GC/MS and HPAEC/PAD methodologies for the quantification of galacto-oligosaccharides (GOS) in dry beans ( <i>Phaseolus vulgaris</i> ). <i>Food Chemistry</i> , <b>2021</b> , 349, 129151	8.5	5
97	Future-Proofing Dietary Pea Starch. <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 1371-1372		2

96	Ultrasound-Assisted Extraction of Semi-Defatted Unripe Genipap ( <i>Genipa americana</i> L.): Selective Conditions for the Recovery of Natural Colorants. <i>Processes</i> , <b>2021</b> , 9, 1435	2.9	
95	Systemic antioxidant and anti-inflammatory effects of yellow passion fruit bagasse extract during prostate cancer progression. <i>Journal of Food Biochemistry</i> , <b>2021</b> , e13885	3.3	0
94	Recovery of mango starch from unripe mango juice. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 112514	5.4	1
93	Co-extruded wheat/okra composite blends result in soft, cohesive and resilient crumbs rich in health-promoting compounds. <i>Food Chemistry</i> , <b>2021</b> , 364, 130395	8.5	2
92	The dynamics of starch hydrolysis and thickness perception during oral processing. <i>Food Research International</i> , <b>2020</b> , 134, 109275	7	7
91	Alternative technology for intensification of fermentable sugars released from enzymatic hydrolysis of sugarcane bagasse. <i>Biomass Conversion and Biorefinery</i> , <b>2020</b> , 1	2.3	2
90	On the role of the internal chain length distribution of amylopectins during retrogradation: Double helix lateral aggregation and slow digestibility. <i>Carbohydrate Polymers</i> , <b>2020</b> , 246, 116633	10.3	13
89	Molecular and physical characterization of octenyl succinic anhydride-modified starches with potential applications in pharmaceuticals. <i>International Journal of Pharmaceutics</i> , <b>2020</b> , 579, 119163	6.5	5
88	Extraction of bioactive compounds from defatted passion fruit bagasse ( <i>Passiflora edulis</i> sp.) applying pressurized liquids assisted by ultrasound. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 64, 104999	8.9	21
87	Okra seed and seedless pod: Comparative study of their phenolics and carbohydrate fractions and their impact on bread-making. <i>Food Chemistry</i> , <b>2020</b> , 317, 126387	8.5	17
86	Effect of edible plant materials on provitamin A stability and bioaccessibility from extruded whole pearl millet ( <i>P. typhoides</i> ) composite blends. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 123, 109109	5.4	5
85	Low-frequency Ultrasound with Short Application Time Improves Cellulase Activity and Reducing Sugars Release. <i>Applied Biochemistry and Biotechnology</i> , <b>2020</b> , 191, 1042-1055	3.2	9
84	Fine structure, physicochemical and antioxidant properties of LM-pectins from okra pods dried under different techniques. <i>Carbohydrate Polymers</i> , <b>2020</b> , 241, 116272	10.3	14
83	Integrated supercritical extraction and supercritical adsorption processes from passion fruit by-product: experimental and economic analyses. <i>Journal of Supercritical Fluids</i> , <b>2020</b> , 162, 104856	4.2	5
82	Impregnation of passion fruit bagasse extract in alginate aerogel microparticles. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 155, 1060-1068	7.9	12
81	Intermediate length amylose increases the crumb hardness of rice flour gluten-free breads. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105451	10.6	21
80	Pearl millet ( <i>Pennisetum glaucum</i> ) couscous breaks down faster than wheat couscous in the Human Gastric Simulator, though has slower starch hydrolysis. <i>Food and Function</i> , <b>2020</b> , 11, 111-122	6.1	12
79	Long-term low shear-induced highly viscous waxy potato starch gel formed through intermolecular double helices. <i>Carbohydrate Polymers</i> , <b>2020</b> , 232, 115815	10.3	11

78	Investigating the potential of slow-retrograding starches to reduce staling in soft savory bread and sweet cake model systems. <i>Food Research International</i> , <b>2020</b> , 138, 109745	7	3
77	Systematic evaluation of the Folin-Ciocalteu and Fast Blue BB reactions during the analysis of total phenolics in legumes, nuts and plant seeds. <i>Food and Function</i> , <b>2020</b> , 11, 9868-9880	6.1	18
76	The effects of starch cross-linking, stabilization and pre-gelatinization at reducing gluten-free bread staling. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 132, 109908	5.4	5
75	High Temperature Rotational Rheology of the Seed Flour to Predict the Texture of Canned Red Kidney Beans (). <i>Foods</i> , <b>2020</b> , 9,	4.9	1
74	Deacidification of Amazonian Pracaxi ( <i>Pentaclethra macroloba</i> ) and Patawa ( <i>Oenocarpus bataua</i> ) oils: experimental and modeling of liquid-liquid extraction using alcoholic solvents. <i>Brazilian Journal of Chemical Engineering</i> , <b>2020</b> , 37, 783-794	1.7	5
73	Modification of Physicochemical Properties of Breadfruit Flour Using Different Twin-Screw Extrusion Conditions and Its Application in Soy Protein Gels. <i>Foods</i> , <b>2020</b> , 9,	4.9	2
72	Fiber degrading enzymes increased monosaccharides release and fermentation in corn distillers dried grains with solubles and wheat middlings steeped without or with protease. <i>Translational Animal Science</i> , <b>2020</b> , 4, txaa153	1.4	3
71	New Insights for the Future Design of Composites Composed of Hydrochar and Zeolite for Developing Advanced Biofuels from Cranberry Pomace. <i>Energies</i> , <b>2020</b> , 13, 6600	3.1	3
70	Application of Supercritical CO <sub>2</sub> Treatment Enhances Enzymatic Hydrolysis of Sugarcane Bagasse. <i>Bioenergy Research</i> , <b>2020</b> , 13, 786-796	3.1	9
69	Banana flour phenolics inhibit trans-epithelial glucose transport from wheat cakes in a coupled in vitro digestion/Caco-2 cell intestinal model. <i>Food and Function</i> , <b>2019</b> , 10, 6300-6311	6.1	12
68	Nutritional and physical characterization of sugar-snap cookies: effect of banana starch in native and molten states. <i>Food and Function</i> , <b>2019</b> , 10, 616-624	6.1	22
67	Manufacturing the ultimate green banana flour: Impact of drying and extrusion on phenolic profile and starch bioaccessibility. <i>Food Chemistry</i> , <b>2019</b> , 297, 124990	8.5	33
66	Extraction of polyphenols and antioxidants from pomegranate peel using ultrasound: influence of temperature, frequency and operation mode. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2792-2801	3.8	19
65	Shear-induced molecular fragmentation decreases the bioaccessibility of fully gelatinized starch and its gelling capacity. <i>Carbohydrate Polymers</i> , <b>2019</b> , 215, 198-206	10.3	24
64	Solubility of passion fruit ( <i>Passiflora edulis</i> Sims) seed oil in supercritical CO <sub>2</sub> . <i>Fluid Phase Equilibria</i> , <b>2019</b> , 493, 174-180	2.5	22
63	Esterified plantain flour for the production of cookies rich in indigestible carbohydrates. <i>Food Chemistry</i> , <b>2019</b> , 292, 1-5	8.5	2
62	Vitamin C in camu-camu [ <i>Myrciaria dubia</i> (H.B.K.) McVaugh]: evaluation of extraction and analytical methods. <i>Food Research International</i> , <b>2019</b> , 115, 160-166	7	30
61	Structural Basis of Resistant Starch (RS) in Bread: Natural and Commercial Alternatives. <i>Foods</i> , <b>2019</b> , 8,	4.9	25

60	Unraveling the Inhibition of Intestinal Glucose Transport by Dietary Phenolics: A Review. <i>Current Pharmaceutical Design</i> , <b>2019</b> , 25, 3418-3433	3.3	10
59	The Compositional and Functional Attributes of Commercial Flours from Tropical Fruits (Breadfruit and Banana). <i>Foods</i> , <b>2019</b> , 8,	4.9	13
58	Banana starch and molecular shear fragmentation dramatically increase structurally driven slowly digestible starch in fully gelatinized bread crumb. <i>Food Chemistry</i> , <b>2019</b> , 274, 664-671	8.5	36
57	Specific ratio of A-to B-type wheat starch granules improves the quality of gluten-free breads: Optimizing dough viscosity and pickering stabilization. <i>Food Hydrocolloids</i> , <b>2018</b> , 82, 510-518	10.6	32
56	Extruded flour improves batter pick-up, coating crispness and aroma profile. <i>Food Chemistry</i> , <b>2018</b> , 260, 106-114	8.5	7
55	Fruit and vegetable by-products as novel ingredients to improve the nutritional quality of baked goods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 2119-2135	11.5	67
54	Implications of hydration depletion in the in vitro starch digestibility of white bread crumb and crust. <i>Food Chemistry</i> , <b>2018</b> , 239, 295-303	8.5	39
53	Effect of the addition of soluble (nutriose, inulin and polydextrose) and insoluble (bamboo, potato and pea) fibres on the quality of sugar-snap cookies. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 129-136	3.8	23
52	Quantifying the surface properties of enzymatically-made porous starches by using a surface energy analyzer. <i>Carbohydrate Polymers</i> , <b>2018</b> , 200, 543-551	10.3	12
51	Slowly digestible starch in fully gelatinized material is structurally driven by molecular size and A and B1 chain lengths. <i>Carbohydrate Polymers</i> , <b>2018</b> , 197, 531-539	10.3	87
50	Shear scission through extrusion diminishes inter-molecular interactions of starch molecules during storage. <i>Journal of Food Engineering</i> , <b>2018</b> , 238, 134-140	6	13
49	Combining pressurized liquids with ultrasound to improve the extraction of phenolic compounds from pomegranate peel ( <i>Punica granatum L.</i> ). <i>Ultrasonics Sonochemistry</i> , <b>2018</b> , 48, 151-162	8.9	65
48	Evolution of volatile compounds in gluten-free bread: From dough to crumb. <i>Food Chemistry</i> , <b>2017</b> , 227, 179-186	8.5	23
47	Biophysical features of cereal endosperm that decrease starch digestibility. <i>Carbohydrate Polymers</i> , <b>2017</b> , 165, 180-188	10.3	39
46	Impact of frozen storage time on the volatile profile of wheat bread crumb. <i>Food Chemistry</i> , <b>2017</b> , 232, 185-190	8.5	5
45	Effect of oil and shortening in rice bread quality: Relationship between dough rheology and quality characteristics. <i>Journal of Texture Studies</i> , <b>2017</b> , 48, 597-606	3.6	27
44	Changes in physicochemical properties and in vitro starch digestion of native and extruded maize flours subjected to branching enzyme and maltogenic $\alpha$ -amylase treatment. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 101, 326-333	7.9	16
43	Recovery of anthocyanins from residues of <i>Rubus fruticosus</i> , <i>Vaccinium myrtillus</i> and <i>Eugenia brasiliensis</i> by ultrasound assisted extraction, pressurized liquid extraction and their combination. <i>Food Chemistry</i> , <b>2017</b> , 231, 1-10	8.5	85

42	Supercritical fluid and pressurized liquid extractions of phytonutrients from passion fruit by-products: Economic evaluation of sequential multi-stage and single-stage processes. <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 122, 88-98	4.2	54
41	Ripe Banana Flour as a Source of Antioxidants in Layer and Sponge Cakes. <i>Plant Foods for Human Nutrition</i> , <b>2017</b> , 72, 365-371	3.9	19
40	Ontogenetic Variation of Individual and Total Capsaicinoids in Malagueta Peppers ( <i>Capsicum frutescens</i> ) during Fruit Maturation. <i>Molecules</i> , <b>2017</b> , 22,	4.8	18
39	Sugars and char formation on subcritical water hydrolysis of sugarcane straw. <i>Bioresource Technology</i> , <b>2017</b> , 243, 1069-1077	11	38
38	Rheological and microstructural evolution of the most common gluten-free flours and starches during bread fermentation and baking. <i>Journal of Food Engineering</i> , <b>2017</b> , 197, 78-86	6	80
37	Effect of apricot kernels flour on pasting properties, pastes rheology and gels texture of enriched wheat flour. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 419-428	3.4	10
36	Mechanically fractionated flour isolated from green bananas ( <i>M. cavendishii</i> var. <i>nanica</i> ) as a tool to increase the dietary fiber and phytochemical bioactivity of layer and sponge cakes. <i>Food Chemistry</i> , <b>2017</b> , 219, 240-248	8.5	54
35	Comparative Study of Capsaicinoid Composition in Capsicum Peppers Grown in Brazil. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 1292-1302	3	24
34	Particle size distribution of soy flour affecting the quality of enriched gluten-free cakes. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 66, 179-185	5.4	33
33	Changing flour functionality through physical treatments for the production of gluten-free baking goods. <i>Journal of Cereal Science</i> , <b>2016</b> , 67, 68-74	3.8	32
32	Evolution of Capsaicinoids in Peter Pepper ( <i>Capsicum annum</i> var. <i>annuum</i> ) During Fruit Ripening. <i>Chemistry and Biodiversity</i> , <b>2016</b> , 13, 1068-75	2.5	15
31	Sequential high pressure extractions applied to recover piceatannol and scirpusin B from passion fruit bagasse. <i>Food Research International</i> , <b>2016</b> , 85, 51-58	7	50
30	Effect of ultrasound on the supercritical CO <sub>2</sub> extraction of bioactive compounds from dedo de moñ pepper ( <i>Capsicum baccatum</i> L. var. <i>pendulum</i> ). <i>Ultrasonics Sonochemistry</i> , <b>2016</b> , 31, 284-94	8.9	49
29	Combination of extrusion and cyclodextrin glucanotransferase treatment to modify wheat flours functionality. <i>Food Chemistry</i> , <b>2016</b> , 199, 287-95	8.5	13
28	Effect of high pressure processing on batters and cakes properties. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 33, 94-99	6.8	11
27	Exploring the selectivity of supercritical CO <sub>2</sub> to obtain nonpolar fractions of passion fruit bagasse extracts. <i>Journal of Supercritical Fluids</i> , <b>2016</b> , 110, 1-10	4.2	54
26	Synergistic maltogenic $\alpha$ -amylase and branching treatment to produce enzyme-resistant molecular and supramolecular structures in extruded maize matrices. <i>Food Hydrocolloids</i> , <b>2016</b> , 58, 347-355	10.6	14
25	Mixture design of rice flour, maize starch and wheat starch for optimization of gluten free bread quality. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 6323-33	3.3	48

24	Influence of wheat flour subjected to different extrusion conditions on the rheological behaviour and thermal properties of batter systems for coating. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 1309-1314	5.4	14
23	Supercritical CO <sub>2</sub> extraction of passion fruit ( <i>Passiflora edulis</i> sp.) seed oil assisted by ultrasound. <i>Journal of Supercritical Fluids</i> , <b>2015</b> , 104, 183-192	4.2	66
22	Effect of extruded wheat flour as a fat replacer on batter characteristics and cake quality. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 8188-95	3.3	22
21	Effect of Microwave Treatment on Physicochemical Properties of Maize Flour. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1330-1335	5.1	22
20	Sub- and supercritical fluid technology applied to food waste processing. <i>Journal of Supercritical Fluids</i> , <b>2015</b> , 96, 272-286	4.2	51
19	Optimisation of rheological properties of gluten-free doughs with HPMC, psyllium and different levels of water. <i>Journal of Cereal Science</i> , <b>2015</b> , 61, 8-15	3.8	68
18	Supercritical carbon dioxide extraction of capsaicinoids from malagueta pepper ( <i>Capsicum frutescens</i> L.) assisted by ultrasound. <i>Ultrasonics Sonochemistry</i> , <b>2015</b> , 22, 78-88	8.9	106
17	Influence of marine hydrocolloids on extruded and native wheat flour pastes and gels. <i>Food Hydrocolloids</i> , <b>2015</b> , 43, 172-179	10.6	17
16	Physicochemical modification of native and extruded wheat flours by enzymatic amyolysis. <i>Food Chemistry</i> , <b>2015</b> , 167, 447-53	8.5	15
15	Quantification of sugars in wheat flours with an HPAEC-PAD method. <i>Food Chemistry</i> , <b>2015</b> , 173, 674-81	8.5	26
14	Effect of different polyols on wheat and maize starches paste and gel properties. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 81-85	10.6	20
13	Analytical Supercritical Fluid Extraction <b>2015</b> , 1659-1680		2
12	Assessing of the potential of extruded flour paste as fat replacer in O/W emulsion: A rheological and microstructural study. <i>Food Research International</i> , <b>2015</b> , 74, 72-79	7	33
11	Effect of pre-hydration of chia ( <i>Salvia hispanica</i> L.), seeds and flour on the quality of wheat flour breads. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 61, 401-406	5.4	34
10	Influence of the Addition of Extruded Flours on Rice Bread Quality. <i>Journal of Food Quality</i> , <b>2014</b> , 37, 83-94	2.7	40
9	Effect of different microstructural features of soluble and insoluble fibres on gluten-free dough rheology and bread-making. <i>Journal of Food Engineering</i> , <b>2014</b> , 142, 49-56	6	65
8	Effect of Different Extrusion Treatments and Particle Size Distribution on the Physicochemical Properties of Rice Flour. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 2657-2665	5.1	71
7	Extraction of bioactive compounds from peach palm pulp ( <i>Bactris gasipaes</i> ) using supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , <b>2014</b> , 93, 2-6	4.2	46

6	Modification of wheat flour functionality and digestibility through different extrusion conditions. <i>Journal of Food Engineering</i> , <b>2014</b> , 143, 74-79	6	53
5	Texture Development in Gluten-Free Breads: Effect of Different Enzymes and Extruded Flour. <i>Journal of Texture Studies</i> , <b>2013</b> , 44, 480-489	3.6	33
4	Effect of the addition of extruded wheat flours on dough rheology and bread quality. <i>Journal of Cereal Science</i> , <b>2013</b> , 57, 424-429	3.8	44
3	Influence of Flour Particle Size on Quality of Gluten-Free Rice Cakes. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 2280-2288	5.1	48
2	Influence of flour particle size on quality of gluten-free rice bread. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 54, 199-206	5.4	76
1	Optimising drying parameters to maximise omega-3 essential fatty acid yields in striped weakfish ( <i>Cynoscion striatus</i> ) industry waste. <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 2475-2481	3.8	6