JesÃºs MarÃ-a FrÃ-as Celayeta

List of Publications by Year
in descending order

88 papers	4,534 citations	87723 38 h-index	102304 66 g-index
91 all docs	91 docs citations	91 times ranked	4728 citing authors

#	Article	IF	Citations
1	Hyperspectral imaging â€“ an emerging process analytical tool for food quality and safety control. Trends in Food Science and Technology, 2007, 18, 590-598.	7.8	1,112
2	Calcium for extending the shelf life of fresh whole and minimally processed fruits and vegetables: a review. Trends in Food Science and Technology, 2007, 18, 210-218.	7.8	168
3	Effects of atmospheric cold plasma and ozone on prebiotic orange juice. Innovative Food Science and Emerging Technologies, 2015, 32, 127-135.	2.7	165
4	Hyperspectral imaging combined with principal component analysis for bruise damage detection on white mushrooms (Agaricus bisporus). Journal of Chemometrics, 2008, 22, 259-267.	0.7	151
5	Development of user-friendly software for design of modified atmosphere packaging for fresh and fresh-cut produce. Innovative Food Science and Emerging Technologies, 2007, 8, 84-92.	2.7	132
6	Inactivation of Escherichia coli in orange juice using ozone. Innovative Food Science and Emerging Technologies, 2009, 10, 551-557.	2.7	103
7	Modelling ascorbic acid thermal degradation and browning in orange juice under aerobic conditions. International Journal of Food Science and Technology, 2001, 36, 303-312.	1.3	94
8	Effect of ozone and calcium lactate treatments on browning and texture properties of fresh-cut lettuce. Journal of the Science of Food and Agriculture, 2006, 86, 2179-2188.	1.7	89
9	The effects of acid adaptation on Escherichia coli inactivation using power ultrasound. Innovative Food Science and Emerging Technologies, 2009, 10, 486-490.	2.7	88
10	Improvement in texture using calcium lactate and heat-shock treatments for stored ready-to-eat carrots. Journal of Food Engineering, 2007, 79, 1196-1206.	2.7	82
11	Prediction of Polyphenol Oxidase Activity Using Visible Near-Infrared Hyperspectral Imaging on Mushroom (Agaricus bisporus) Caps. Journal of Agricultural and Food Chemistry, 2010, 58, 6226-6233.	2.4	69
12	1H NMR spectroscopy and chemometrics evaluation of non-thermal processing of orange juice. Food Chemistry, 2016, 204, 102-107.	4.2	68
13	Stochastic approach to the modelling of water losses during osmotic dehydration and improved parameter estimation. International Journal of Food Science and Technology, 2001, 36, 253-262.	1.3	66
14	The effects of nonthermal plasma on chemical quality of strawberries. Postharvest Biology and Technology, 2015, 110, 197-202.	2.9	66
15	Calcium lactate washing treatments for salad-cut Iceberg lettuce: Effect of temperature and concentration on quality retention parameters. Food Research International, 2005, 38, 729-740.	2.9	64
16	Optimisation of dehydration and rehydration properties of cooked chickpeas (Cicer arietinum L.) undergoing microwaveâ€“hot air combination drying. Trends in Food Science and Technology, 2006, 17, 177-183.	7.8	64
17	Modeling dehydration and rehydration of cooked soybeans subjected to combined microwaveâ€“hot-air drying. Innovative Food Science and Emerging Technologies, 2008, 9, 129-137.	2.7	63
18	Significant HLA class I type associations with aromatic antiepileptic drug (AED)-induced SJS/TEN are different from those found for the same AED-induced DRESS in the Spanish population. Pharmacological Research, 2017, 115, 168-178.	3.1	61

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19	Fructooligosaccharides integrity after atmospheric cold plasma and high-pressure processing of a functional orange juice. Food Research International, 2017, 102, 282-290.	2.9	60
20	Effect of calcium lactate and heat-shock on texture in fresh-cut lettuce during storage. Journal of Food Engineering, 2006, 77, 1069-1077.	2.7	59
21	Modelling respiration rate of shredded Galega kale for development of modified atmosphere packaging. Journal of Food Engineering, 2002, 54, 299-307.	2.7	56
22	Influence of pre-blanching on the water absorption kinetics of soybeans. Journal of Food Engineering, 2007, 78, 965-971.	2.7	56
23	Postharvest Hardness and Color Evolution of White Button Mushrooms (Agaricus bisporus). Journal of Food Science, 2010, 75, E146-52.	1.5	56
24	Modelling the water absorption process in chickpeas (Cicer arietinum L.)â€"The effect of blanching pre-treatment on water intake and texture kinetics. Journal of Food Engineering, 2007, 78, 810-819.	2.7	55
25	Use of neutral electrolysed water (EW) for quality maintenance and shelf-life extension of minimally processed lettuce. Innovative Food Science and Emerging Technologies, 2008, 9, 37-48.	2.7	55
26	Inactivation of Escherichia coli by ozone treatment of apple juice at different pH levels. Food Microbiology, 2010, 27, 835-840.	2.1	55
27	Whey permeate as a bio-preservative for shelf life maintenance of fresh-cut vegetables. Innovative Food Science and Emerging Technologies, 2006, 7, 112-123.	2.7	53
28	Comparison of calcium lactate with chlorine as a washing treatment for fresh-cut lettuce and carrots: quality and nutritional parameters. Journal of the Science of Food and Agriculture, 2005, 85, 2260-2268.	1.7	52
29	Modelling of the kinetics of colour change in hazelnuts during air roasting. Journal of Food Engineering, 2002, 55, 283-292.	2.7	48
30	Purification and characterization of an extracellular lipase from a novel strain Penicillium sp. DS-39 (DSM 23773). Journal of Molecular Catalysis B: Enzymatic, 2011, 72, 256-262.	1.8	48
31	Hyperspectral imaging for the investigation of quality deterioration in sliced mushrooms (Agaricus) Tj ETQq1 1 0.784314 rgBT /Overlo	1.5	46
32	Purification and properties of Amycolatopsis mediterranei DSM 43304 lipase and its potential in flavour ester synthesis. Bioresource Technology, 2011, 102, 3373-3379.	4.8	46
33	Modelling the effect of asparaginase in reducing acrylamide formation in biscuits. Food Chemistry, 2011, 126, 435-440.	4.2	46
34	Efficacy of steamer jet-injection as alternative to chlorine in fresh-cut lettuce. Postharvest Biology and Technology, 2007, 45, 97-107.	2.9	44
35	Modelling browning and brown spotting of mushrooms (Agaricus bisporus) stored in controlled environmental conditions using image analysis. Journal of Food Engineering, 2009, 91, 280-286.	2.7	42
36	An untargeted chemometric evaluation of plasma and ozone processing effect on volatile compounds in orange juice. Innovative Food Science and Emerging Technologies, 2019, 53, 63-69.	2.7	41

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37	Influence of cultivation conditions on the production of a thermostable extracellular lipase from Amycolatopsis mediterranei DSM 43304. Journal of Industrial Microbiology and Biotechnology, 2010, 37, 1-17.	1.4	40
38	Assessing the effect of product variability on the management of the quality of mushrooms (Agaricus) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.9	39
39	Use of Fourier Transform Infrared Spectroscopy and Chemometric Data Analysis To Evaluate Damage and Age in Mushrooms (Agaricus bisporus) Grown in Ireland. Journal of Agricultural and Food Chemistry, 2010, 58, 7770-7776.	2.4	39
40	Modeling of moisture profiles in paddy rice during drying mapped with magnetic resonance imaging. Chemical Engineering Journal, 2002, 86, 173-178.	6.6	38
41	Optimisation of steamer jet-injection to extend the shelflife of fresh-cut lettuce. Postharvest Biology and Technology, 2008, 48, 431-442.	2.9	38
42	Impact of cold chain and product variability on quality attributes of modified atmosphere packed mushrooms (Agaricus bisporus) throughout distribution. Journal of Food Engineering, 2018, 232, 44-55.	2.7	37
43	Characterization of cinnamyl alcohol dehydrogenase of Helicobacter pylori. FEBS Journal, 2005, 272, 1255-1264.	2.2	32
44	Modelling of stress due to shrinkage during drying of spaghetti. Journal of Food Engineering, 2003, 57, 277-285.	2.7	31
45	Effect of Heat Shock on Browning-Related Enzymes in Minimally Processed Iceberg Lettuce and Crude Extracts. Bioscience, Biotechnology and Biochemistry, 2005, 69, 1677-1685.	0.6	31
46	Development and validation of a model to predict enzymatic activity during storage of cultivated mushrooms (Agaricus bisporus spp.). Journal of Food Engineering, 2008, 86, 39-48.	2.7	31
47	Modelling the gas exchange rate in perforation-mediated modified atmosphere packaging: Effect of the external air movement and tube dimensions. Journal of Food Engineering, 2010, 97, 79-86.	2.7	31
48	Ozone inactivation of acid stressed Listeria monocytogenes and Listeria innocua in orange juice using a bubble column. Food Control, 2010, 21, 1723-1730.	2.8	30
49	Evaluation and identification of markers of damage in mushrooms (Agaricus bisporus) postharvest using a GC/MS metabolic profiling approach. Metabolomics, 2012, 8, 120-132.	1.4	26
50	Salcaprozate sodium (SNAC) enhances permeability of octreotide across isolated rat and human intestinal epithelial mucosae in Ussing chambers. European Journal of Pharmaceutical Sciences, 2020, 154, 105509.	1.9	26
51	PK/PD modelling of comb-shaped PEGylated salmon calcitonin conjugates of differing molecular weights. Journal of Controlled Release, 2011, 149, 126-132.	4.8	25
52	Evaluation of plasma, highâ€pressure and ultrasound processing on the stability of fructooligosaccharides. International Journal of Food Science and Technology, 2016, 51, 2034-2040.	1.3	25
53	Application of Box-Behnken experimental design for the formulation and optimisation of selenomethionine-loaded chitosan nanoparticles coated with zein for oral delivery. International Journal of Pharmaceutics, 2018, 551, 257-269.	2.6	24
54	Kinetic models of ascorbic acid thermal degradation during hot air drying of maltodextrin solutions. Journal of Food Engineering, 2001, 47, 255-262.	2.7	23

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55	Comparative Study of Quality Changes Occurring on Dehydration and Rehydration of Cooked Chickpeas (Cicer Arietinum L.) Subjected to Combined Microwave?Convective and Convective Hot Air Dehydration. Journal of Food Science, 2006, 71, E282-E289.	1.5	23
56	Sodium caprate enables the blood pressure-lowering effect of Ile-Pro-Pro and Leu-Lys-Pro in spontaneously hypertensive rats by indirectly overcoming PepT1 inhibition. European Journal of Pharmaceutics and Biopharmaceutics, 2018, 128, 179-187.	2.0	23
57	Extrinsic control parameters for ozone inactivation ofEscherichia coliusing a bubble column. Journal of Applied Microbiology, 2009, 107, 830-837.	1.4	22
58	Modelling the effect of gas composition on the gas exchange rate in Perforation-Mediated Modified Atmosphere Packaging. Journal of Food Engineering, 2010, 96, 348-355.	2.7	22
59	Predicting quality attributes of strawberry packed under modified atmosphere throughout the cold chain. Food Packaging and Shelf Life, 2019, 21, 100354.	3.3	22
60	Quality Parameters of Mechanically Extracted Edible Macauba Oils (Acrocomia aculeata) for Potential Food and Alternative Industrial Feedstock Application. European Journal of Lipid Science and Technology, 2019, 121, 1800329.	1.0	20
61	Application of D-optimal design for determination of the influence of water content on the thermal degradation kinetics of ascorbic acid at low water contents. Journal of Food Engineering, 1998, 38, 69-85.	2.7	19
62	Modeling and parameter identification of a maltodextrin DE 12 drying process in a convection oven. Applied Mathematical Modelling, 2001, 25, 449-462.	2.2	19
63	Visible-Near Infrared Hyperspectral Imaging for the Identification and Discrimination of Brown Blotch Disease on Mushroom (Agaricus Bisporus) Caps. Journal of Near Infrared Spectroscopy, 2010, 18, 341-353.	0.8	19
64	Nutraceutical formulation, characterisation, and in-vitro evaluation of methylselenocysteine and selenocystine using food derived chitosan:zein nanoparticles. Food Research International, 2019, 120, 295-304.	2.9	19
65	Acrylamide reduction in potato chips by selection of potato variety grown in Iran and processing conditions. Journal of the Science of Food and Agriculture, 2013, 93, 2556-2561.	1.7	16
66	The prevalence of Clostridioides difficile on farms, in abattoirs and in retail foods in Ireland. Food Microbiology, 2021, 98, 103781.	2.1	16
67	Comparative study of the structural and physicochemical properties of two food derived antihypertensive tri-peptides, Isoleucine-Proline-Proline and Leucine-Lysine-Proline encapsulated into a chitosan based nanoparticle system. Innovative Food Science and Emerging Technologies, 2017, 44, 139-148.	2.7	14
68	Probabilistic shelf life assessment of white button mushrooms through sensorial properties analysis. LWT - Food Science and Technology, 2011, 44, 1443-1448.	2.5	13
69	CHARACTERISTICS OF COOKED CHICKPEAS AND SOYBEANS DURING COMBINED MICROWAVE?CONVECTIVE HOT AIR DRYING. Journal of Food Processing and Preservation, 2007, 31, 433-453.	0.9	10
70	In vitro digestion nullified the differences triggered by roasting in phenolic composition and Î±-glucosidase inhibitory capacity of coffee. Food Chemistry, 2021, 342, 128289.	4.2	9
71	Thermal degradation kinetics of carotenoids: Acrocomia aculeata oil in the context of nutraceutical food and bioprocess technology. Journal of Thermal Analysis and Calorimetry, 2021, 143, 2983-2994.	2.0	7
72	Changes in Apple Liquid Phase Concentration throughout Equilibrium in Osmotic Dehydration. Journal of Food Science, 2007, 72, E85-E93.	1.5	6

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73	Formulation, Characterization and Stability Assessment of a Foodâ€Derived Tripeptide, Leucineâ€Lysineâ€Proline Loaded Chitosan Nanoparticles. Journal of Food Science, 2017, 82, 2094-2104.	1.5	6
74	Maximisation of the yield of final product on substrate in the case of sequential reactions catalysed by coimmobilised enzymes: a theoretical analysis. Bioprocess and Biosystems Engineering, 2001, 24, 143-149.	1.7	4
75	Nutritionâ€"nutrient delivery. , 2017, , 1-42.		4
76	Feeding the online: perspectives on food, nutrition and the online higher education. International Journal of Educational Technology in Higher Education, 2019, 16, .	4.5	4
77	Simultaneous Modelling of the Thermal Degradation Kinetics of Pectin Methylesterase in Lettuce (Lactuca sativaL.) and Carrot (Daucus carotaL.) Extracts: Analysis of Seasonal Variation and Tissue Type. Bioscience, Biotechnology and Biochemistry, 2007, 71, 2383-2392.	0.6	3
78	MODELLING OF THE THERMAL KINETICS OF COLOUR CHANGE IN HAZELNUTS DURING ROASTING. Acta Horticulturae, 2001, , 317-322.	0.1	3
79	Impact of Industrial Practices on the Microbial and Quality Attributes of Fresh Vacuum-Packed Lamb Joints. Foods, 2022, 11, 1850.	1.9	3
80	The Statistical Optimisation of Recombinant Î²-glucosidase Production through a Two-Stage, Multi-Model, Design of Experiments Approach. Bioengineering, 2019, 6, 61.	1.6	2
81	Thermal Degradation of Î²-Carotene from Macauba Palm: Mathematical Modeling and Parameter Estimation. International Journal of Food Studies, 2021, 10, 161-172.	0.5	2
82	EFFECT OF ASCORBIC ACID SUPPLEMENTATION ON ORANGE JUICE SHELF LIFE. Acta Horticulturae, 2001, , 499-504.	0.1	1
83	OPTIMISATION OF CALCIUM LACTATE WASHING TREATMENT ON SALAD-CUT LETTUCE: QUALITY ASPECTS. Acta Horticulturae, 2005, , 323-330.	0.1	1
84	NOVEL WASHING METHODS TO EXTEND THE QUALITY AND ENHANCE THE NUTRITIONAL VALUE OF MINIMALLY PROCESSED VEGETABLE PRODUCTS. Acta Horticulturae, 2005, , 121-130.	0.1	1
85	Hyperspectral imaging for mushroom (agaricus bisporus) quality monitoring. , 2009, , .		1
86	Continuous Stirred Tank Reactor: A Process Design for Interesterification of Macauba (Acrocomia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.5	1
87	MODELLING TEXTURAL CHANGES OF VEGETABLES DURING ACIDIFICATION UNDER ISOTHERMAL AND NON-ISOTHERMAL CONDITIONS. Acta Horticulturae, 2001, , 323-328.	0.1	1
88	EFFECT OF CALCIUM LACTATE ON QUALITY, SAFETY AND NUTRITIONAL SENESCENCE PARAMETERS OF MINIMALLY PROCESSED VEGETABLES. Acta Horticulturae, 2005, , 331-338.	0.1	0