

Jes s Mar a Fr as Celayeta

List of Publications by Year in descending order

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Version: 2024-02-01

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 | Impact of Industrial Practices on the Microbial and Quality Attributes of Fresh Vacuum-Packed Lamb Joints. <i>Foods</i> , 2022, 11, 1850. | 1.9 | 3 |
| 2 | Thermal degradation kinetics of carotenoids: <i>Acrocomia aculeata</i> oil in the context of nutraceutical food and bioprocess technology. <i>Journal of Thermal Analysis and Calorimetry</i> , 2021, 143, 2983-2994. | 2.0 | 7 |
| 3 | In vitro digestion nullified the differences triggered by roasting in phenolic composition and $\hat{\pm}$ -glucosidase inhibitory capacity of coffee. <i>Food Chemistry</i> , 2021, 342, 128289. | 4.2 | 9 |
| 4 | Thermal Degradation of \hat{I}^2 -Carotene from Macauba Palm: Mathematical Modeling and Parameter Estimation. <i>International Journal of Food Studies</i> , 2021, 10, 161-172. | 0.5 | 2 |
| 5 | The prevalence of <i>Clostridioides difficile</i> on farms, in abattoirs and in retail foods in Ireland. <i>Food Microbiology</i> , 2021, 98, 103781. | 2.1 | 16 |
| 6 | Salcaprozate sodium (SNAC) enhances permeability of octreotide across isolated rat and human intestinal epithelial mucosae in Ussing chambers. <i>European Journal of Pharmaceutical Sciences</i> , 2020, 154, 105509. | 1.9 | 26 |
| 7 | The Statistical Optimisation of Recombinant \hat{I}^2 -glucosidase Production through a Two-Stage, Multi-Model, Design of Experiments Approach. <i>Bioengineering</i> , 2019, 6, 61. | 1.6 | 2 |
| 8 | Predicting quality attributes of strawberry packed under modified atmosphere throughout the cold chain. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100354. | 3.3 | 22 |
| 9 | Quality Parameters of Mechanically Extracted Edible Macauba Oils (<i>Acrocomia aculeata</i>) for Potential Food and Alternative Industrial Feedstock Application. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800329. | 1.0 | 20 |
| 10 | Nutraceutical formulation, characterisation, and in-vitro evaluation of methylselenocysteine and selenocystine using food derived chitosan:zein nanoparticles. <i>Food Research International</i> , 2019, 120, 295-304. | 2.9 | 19 |
| 11 | An untargeted chemometric evaluation of plasma and ozone processing effect on volatile compounds in orange juice. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 53, 63-69. | 2.7 | 41 |
| 12 | Feeding the online: perspectives on food, nutrition and the online higher education. <i>International Journal of Educational Technology in Higher Education</i> , 2019, 16, . | 4.5 | 4 |
| 13 | 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. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2018, 128, 179-187. | 2.0 | 23 |
| 14 | Impact of cold chain and product variability on quality attributes of modified atmosphere packed mushrooms (<i>Agaricus bisporus</i>) throughout distribution. <i>Journal of Food Engineering</i> , 2018, 232, 44-55. | 2.7 | 37 |
| 15 | Application of Box-Behnken experimental design for the formulation and optimisation of selenomethionine-loaded chitosan nanoparticles coated with zein for oral delivery. <i>International Journal of Pharmaceutics</i> , 2018, 551, 257-269. | 2.6 | 24 |
| 16 | Fructooligosaccharides integrity after atmospheric cold plasma and high-pressure processing of a functional orange juice. <i>Food Research International</i> , 2017, 102, 282-290. | 2.9 | 60 |
| 17 | Formulation, Characterization and Stability Assessment of a Food-Derived Tripeptide, Leucine-Lysine-Proline Loaded Chitosan Nanoparticles. <i>Journal of Food Science</i> , 2017, 82, 2094-2104. | 1.5 | 6 |
| 18 | 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. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 139-148. | 2.7 | 14 |

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|----|---|-----|-----------|
| 19 | 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. <i>Pharmacological Research</i> , 2017, 115, 168-178. | 3.1 | 61 |
| 20 | Nutritionâ€”nutrient delivery. , 2017, , 1-42. | | 4 |
| 21 | Evaluation of plasma, highâ€”pressure and ultrasound processing on the stability of fructooligosaccharides. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2034-2040. | 1.3 | 25 |
| 22 | ¹ H NMR spectroscopy and chemometrics evaluation of non-thermal processing of orange juice. <i>Food Chemistry</i> , 2016, 204, 102-107. | 4.2 | 68 |
| 23 | The effects of nonthermal plasma on chemical quality of strawberries. <i>Postharvest Biology and Technology</i> , 2015, 110, 197-202. | 2.9 | 66 |
| 24 | Effects of atmospheric cold plasma and ozone on prebiotic orange juice. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 127-135. | 2.7 | 165 |
| 25 | Acrylamide reduction in potato chips by selection of potato variety grown in Iran and processing conditions. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2556-2561. | 1.7 | 16 |
| 26 | Evaluation and identification of markers of damage in mushrooms (<i>Agaricus bisporus</i>) postharvest using a GC/MS metabolic profiling approach. <i>Metabolomics</i> , 2012, 8, 120-132. | 1.4 | 26 |
| 27 | Probabilistic shelf life assessment of white button mushrooms through sensorial properties analysis. <i>LWT - Food Science and Technology</i> , 2011, 44, 1443-1448. | 2.5 | 13 |
| 28 | Purification and characterization of an extracellular lipase from a novel strain <i>Penicillium</i> sp. DS-39 (DSM 23773). <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2011, 72, 256-262. | 1.8 | 48 |
| 29 | PK/PD modelling of comb-shaped PEGylated salmon calcitonin conjugates of differing molecular weights. <i>Journal of Controlled Release</i> , 2011, 149, 126-132. | 4.8 | 25 |
| 30 | Purification and properties of <i>Amycolatopsis mediterranei</i> DSM 43304 lipase and its potential in flavour ester synthesis. <i>Bioresource Technology</i> , 2011, 102, 3373-3379. | 4.8 | 46 |
| 31 | Modelling the effect of asparaginase in reducing acrylamide formation in biscuits. <i>Food Chemistry</i> , 2011, 126, 435-440. | 4.2 | 46 |
| 32 | Visible-Near Infrared Hyperspectral Imaging for the Identification and Discrimination of Brown Blotch Disease on Mushroom (<i>Agaricus Bisporus</i>) Caps. <i>Journal of Near Infrared Spectroscopy</i> , 2010, 18, 341-353. | 0.8 | 19 |
| 33 | Influence of cultivation conditions on the production of a thermostable extracellular lipase from <i>Amycolatopsis mediterranei</i> DSM 43304. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2010, 37, 1-17. | 1.4 | 40 |
| 34 | Inactivation of <i>Escherichia coli</i> by ozone treatment of apple juice at different pH levels. <i>Food Microbiology</i> , 2010, 27, 835-840. | 2.1 | 55 |
| 35 | Modelling the effect of gas composition on the gas exchange rate in Perforation-Mediated Modified Atmosphere Packaging. <i>Journal of Food Engineering</i> , 2010, 96, 348-355. | 2.7 | 22 |
| 36 | Modelling the gas exchange rate in perforation-mediated modified atmosphere packaging: Effect of the external air movement and tube dimensions. <i>Journal of Food Engineering</i> , 2010, 97, 79-86. | 2.7 | 31 |

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|----|--|-----|-----------|
| 37 | Postharvest Hardness and Color Evolution of White Button Mushrooms (<i>Agaricus bisporus</i>). Journal of Food Science, 2010, 75, E146-52. | 1.5 | 56 |
| 38 | Use of Fourier Transform Infrared Spectroscopy and Chemometric Data Analysis To Evaluate Damage and Age in Mushrooms (<i>Agaricus bisporus</i>) Grown in Ireland. Journal of Agricultural and Food Chemistry, 2010, 58, 7770-7776. | 2.4 | 39 |
| 39 | Prediction of Polyphenol Oxidase Activity Using Visible Near-Infrared Hyperspectral Imaging on Mushroom (<i>Agaricus bisporus</i>) Caps. Journal of Agricultural and Food Chemistry, 2010, 58, 6226-6233. | 2.4 | 69 |
| 40 | Ozone inactivation of acid stressed <i>Listeria monocytogenes</i> and <i>Listeria innocua</i> in orange juice using a bubble column. Food Control, 2010, 21, 1723-1730. | 2.8 | 30 |
| 41 | Extrinsic control parameters for ozone inactivation of <i>Escherichia coli</i> using a bubble column. Journal of Applied Microbiology, 2009, 107, 830-837. | 1.4 | 22 |
| 42 | Modelling browning and brown spotting of mushrooms (<i>Agaricus bisporus</i>) stored in controlled environmental conditions using image analysis. Journal of Food Engineering, 2009, 91, 280-286. | 2.7 | 42 |
| 43 | Inactivation of <i>Escherichia coli</i> in orange juice using ozone. Innovative Food Science and Emerging Technologies, 2009, 10, 551-557. | 2.7 | 103 |
| 44 | The effects of acid adaptation on <i>Escherichia coli</i> inactivation using power ultrasound. Innovative Food Science and Emerging Technologies, 2009, 10, 486-490. | 2.7 | 88 |
| 45 | Hyperspectral imaging for mushroom (<i>agaricus bisporus</i>) quality monitoring. , 2009, , . | | 1 |
| 46 | Hyperspectral imaging for the investigation of quality deterioration in sliced mushrooms (<i>Agaricus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 1.5 | 46 |
| 47 | Hyperspectral imaging combined with principal component analysis for bruise damage detection on white mushrooms (<i>Agaricus bisporus</i>). Journal of Chemometrics, 2008, 22, 259-267. | 0.7 | 151 |
| 48 | Development and validation of a model to predict enzymatic activity during storage of cultivated mushrooms (<i>Agaricus bisporus</i> spp.). Journal of Food Engineering, 2008, 86, 39-48. | 2.7 | 31 |
| 49 | Optimisation of steamer jet-injection to extend the shelflife of fresh-cut lettuce. Postharvest Biology and Technology, 2008, 48, 431-442. | 2.9 | 38 |
| 50 | Assessing the effect of product variability on the management of the quality of mushrooms (<i>Agaricus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 2.9 | 39 |
| 51 | Modeling dehydration and rehydration of cooked soybeans subjected to combined microwave "hot-air drying. Innovative Food Science and Emerging Technologies, 2008, 9, 129-137. | 2.7 | 63 |
| 52 | 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 |
| 53 | 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 |
| 54 | Hyperspectral imaging " 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 |

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|----|--|-----|-----------|
| 55 | Development of user-friendly software for design of modified atmosphere packaging for fresh and fresh-cut produce. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 84-92. | 2.7 | 132 |
| 56 | Efficacy of steamer jet-injection as alternative to chlorine in fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2007, 45, 97-107. | 2.9 | 44 |
| 57 | Simultaneous Modelling of the Thermal Degradation Kinetics of Pectin Methylsterase in Lettuce (<i>Lactuca sativa</i> L.) and Carrot (<i>Daucus carota</i> L.) Extracts: Analysis of Seasonal Variation and Tissue Type. <i>Bioscience, Biotechnology and Biochemistry</i> , 2007, 71, 2383-2392. | 0.6 | 3 |
| 58 | Modelling the water absorption process in chickpeas (<i>Cicer arietinum</i> L.)—The effect of blanching pre-treatment on water intake and texture kinetics. <i>Journal of Food Engineering</i> , 2007, 78, 810-819. | 2.7 | 55 |
| 59 | Influence of pre-blanching on the water absorption kinetics of soybeans. <i>Journal of Food Engineering</i> , 2007, 78, 965-971. | 2.7 | 56 |
| 60 | Improvement in texture using calcium lactate and heat-shock treatments for stored ready-to-eat carrots. <i>Journal of Food Engineering</i> , 2007, 79, 1196-1206. | 2.7 | 82 |
| 61 | Changes in Apple Liquid Phase Concentration throughout Equilibrium in Osmotic Dehydration. <i>Journal of Food Science</i> , 2007, 72, E85-E93. | 1.5 | 6 |
| 62 | CHARACTERISTICS OF COOKED CHICKPEAS AND SOYBEANS DURING COMBINED MICROWAVE?CONVECTIVE HOT AIR DRYING. <i>Journal of Food Processing and Preservation</i> , 2007, 31, 433-453. | 0.9 | 10 |
| 63 | Why permeate as a bio-preservative for shelf life maintenance of fresh-cut vegetables. <i>Innovative Food Science and Emerging Technologies</i> , 2006, 7, 112-123. | 2.7 | 53 |
| 64 | Optimisation of dehydration and rehydration properties of cooked chickpeas (<i>Cicer arietinum</i> L.) undergoing microwave—hot air combination drying. <i>Trends in Food Science and Technology</i> , 2006, 17, 177-183. | 7.8 | 64 |
| 65 | Comparative Study of Quality Changes Occurring on Dehydration and Rehydration of Cooked Chickpeas (<i>Cicer Arietinum</i> L.) Subjected to Combined Microwave?Convective and Convective Hot Air Dehydration. <i>Journal of Food Science</i> , 2006, 71, E282-E289. | 1.5 | 23 |
| 66 | Effect of calcium lactate and heat-shock on texture in fresh-cut lettuce during storage. <i>Journal of Food Engineering</i> , 2006, 77, 1069-1077. | 2.7 | 59 |
| 67 | Effect of ozone and calcium lactate treatments on browning and texture properties of fresh-cut lettuce. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 2179-2188. | 1.7 | 89 |
| 68 | Characterization of cinnamyl alcohol dehydrogenase of <i>Helicobacter pylori</i> . <i>FEBS Journal</i> , 2005, 272, 1255-1264. | 2.2 | 32 |
| 69 | Comparison of calcium lactate with chlorine as a washing treatment for fresh-cut lettuce and carrots: quality and nutritional parameters. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2260-2268. | 1.7 | 52 |
| 70 | OPTIMISATION OF CALCIUM LACTATE WASHING TREATMENT ON SALAD-CUT LETTUCE: QUALITY ASPECTS. <i>Acta Horticulturae</i> , 2005, , 323-330. | 0.1 | 1 |
| 71 | NOVEL WASHING METHODS TO EXTEND THE QUALITY AND ENHANCE THE NUTRITIONAL VALUE OF MINIMALLY PROCESSED VEGETABLE PRODUCTS. <i>Acta Horticulturae</i> , 2005, , 121-130. | 0.1 | 1 |
| 72 | Effect of Heat Shock on Browning-Related Enzymes in Minimally Processed Iceberg Lettuce and Crude Extracts. <i>Bioscience, Biotechnology and Biochemistry</i> , 2005, 69, 1677-1685. | 0.6 | 31 |

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|----|---|-----|-----------|
| 73 | Calcium lactate washing treatments for salad-cut Iceberg lettuce: Effect of temperature and concentration on quality retention parameters. <i>Food Research International</i> , 2005, 38, 729-740. | 2.9 | 64 |
| 74 | EFFECT OF CALCIUM LACTATE ON QUALITY, SAFETY AND NUTRITIONAL SENESCENCE PARAMETERS OF MINIMALLY PROCESSED VEGETABLES. <i>Acta Horticulturae</i> , 2005, , 331-338. | 0.1 | 0 |
| 75 | Modelling of stress due to shrinkage during drying of spaghetti. <i>Journal of Food Engineering</i> , 2003, 57, 277-285. | 2.7 | 31 |
| 76 | Modelling respiration rate of shredded Galega kale for development of modified atmosphere packaging. <i>Journal of Food Engineering</i> , 2002, 54, 299-307. | 2.7 | 56 |
| 77 | Modelling of the kinetics of colour change in hazelnuts during air roasting. <i>Journal of Food Engineering</i> , 2002, 55, 283-292. | 2.7 | 48 |
| 78 | Modeling of moisture profiles in paddy rice during drying mapped with magnetic resonance imaging. <i>Chemical Engineering Journal</i> , 2002, 86, 173-178. | 6.6 | 38 |
| 79 | EFFECT OF ASCORBIC ACID SUPPLEMENTATION ON ORANGE JUICE SHELF LIFE. <i>Acta Horticulturae</i> , 2001, , 499-504. | 0.1 | 1 |
| 80 | Maximisation of the yield of final product on substrate in the case of sequential reactions catalysed by coimmobilised enzymes: a theoretical analysis. <i>Bioprocess and Biosystems Engineering</i> , 2001, 24, 143-149. | 1.7 | 4 |
| 81 | Modeling and parameter identification of a maltodextrin DE 12 drying process in a convection oven. <i>Applied Mathematical Modelling</i> , 2001, 25, 449-462. | 2.2 | 19 |
| 82 | Kinetic models of ascorbic acid thermal degradation during hot air drying of maltodextrin solutions. <i>Journal of Food Engineering</i> , 2001, 47, 255-262. | 2.7 | 23 |
| 83 | Stochastic approach to the modelling of water losses during osmotic dehydration and improved parameter estimation. <i>International Journal of Food Science and Technology</i> , 2001, 36, 253-262. | 1.3 | 66 |
| 84 | Modelling ascorbic acid thermal degradation and browning in orange juice under aerobic conditions. <i>International Journal of Food Science and Technology</i> , 2001, 36, 303-312. | 1.3 | 94 |
| 85 | MODELLING OF THE THERMAL KINETICS OF COLOUR CHANGE IN HAZELNUTS DURING ROASTING. <i>Acta Horticulturae</i> , 2001, , 317-322. | 0.1 | 3 |
| 86 | MODELLING TEXTURAL CHANGES OF VEGETABLES DURING ACIDIFICATION UNDER ISOTHERMAL AND NON-ISOTHERMAL CONDITIONS. <i>Acta Horticulturae</i> , 2001, , 323-328. | 0.1 | 1 |
| 87 | 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. <i>Journal of Food Engineering</i> , 1998, 38, 69-85. | 2.7 | 19 |
| 88 | Continuous Stirred Tank Reactor: A Process Design for Interesterification of Macauba (Acrocomia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 0.5 | 1 |