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List of Publications by Year in Descending Order

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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.

87
papers

3,619
citations

35
h-index

59
g-index

91
ext. papers

4,045
ext. citations

5.5
avg, IF

5.12
L-index

#	Paper	IF	Citations
87	Thermal Degradation of β -Carotene from Macauba Palm: Mathematical Modeling and Parameter Estimation. <i>International Journal of Food Studies</i> , 2021 , 10, 161-172	0.8	2
86	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	4.1	2
85	In vitro digestion nullified the differences triggered by roasting in phenolic composition and β -glucosidase inhibitory capacity of coffee. <i>Food Chemistry</i> , 2021 , 342, 128289	8.5	5
84	The prevalence of <i>Clostridioides difficile</i> on farms, in abattoirs and in retail foods in Ireland. <i>Food Microbiology</i> , 2021 , 98, 103781	6	3
83	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	5.1	13
82	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	3	14
81	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	7	9
80	The Statistical Optimisation of Recombinant β -glucosidase Production through a Two-Stage, Multi-Model, Design of Experiments Approach. <i>Bioengineering</i> , 2019 , 6,	5.3	2
79	Predicting quality attributes of strawberry packed under modified atmosphere throughout the cold chain. <i>Food Packaging and Shelf Life</i> , 2019 , 21, 100354	8.2	10
78	Feeding the online: perspectives on food, nutrition and the online higher education. <i>International Journal of Educational Technology in Higher Education</i> , 2019 , 16,	6.3	2
77	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	6.8	27
76	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	5.7	14
75	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	6	26
74	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	6.5	18
73	Fructooligosaccharides integrity after atmospheric cold plasma and high-pressure processing of a functional orange juice. <i>Food Research International</i> , 2017 , 102, 282-290	7	34
72	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	3.4	5
71	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, 133-148	6.8	12

70	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	10.2	39
69	NutritionNutrient delivery 2017 , 1-42		4
68	Robotics in meat processing 2016 , 211-229		
67	Evaluation of plasma, high-pressure and ultrasound processing on the stability of fructooligosaccharides. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2034-2040	3.8	19
66	(1)H NMR spectroscopy and chemometrics evaluation of non-thermal processing of orange juice. <i>Food Chemistry</i> , 2016 , 204, 102-107	8.5	59
65	Effects of atmospheric cold plasma and ozone on prebiotic orange juice. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 32, 127-135	6.8	111
64	The effects of nonthermal plasma on chemical quality of strawberries. <i>Postharvest Biology and Technology</i> , 2015 , 110, 197-202	6.2	48
63	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, 2556-61	4.3	11
62	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	4.7	22
61	Probabilistic shelf life assessment of white button mushrooms through sensorial properties analysis. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1443-1448	5.4	13
60	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		38
59	PK/PD modelling of comb-shaped PEGylated salmon calcitonin conjugates of differing molecular weights. <i>Journal of Controlled Release</i> , 2011 , 149, 126-32	11.7	23
58	Purification and properties of <i>Amycolatopsis mediterranei</i> DSM 43304 lipase and its potential in flavour ester synthesis. <i>Bioresource Technology</i> , 2011 , 102, 3373-9	11	41
57	Modelling the effect of asparaginase in reducing acrylamide formation in biscuits. <i>Food Chemistry</i> , 2011 , 126, 435-440	8.5	35
56	Postharvest hardness and color evolution of white button mushrooms (<i>Agaricus bisporus</i>). <i>Journal of Food Science</i> , 2010 , 75, E146-52	3.4	39
55	Use of Fourier transform infrared spectroscopy and chemometric data analysis to evaluate damage and age in mushrooms (<i>Agaricus bisporus</i>) grown in Ireland. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7770-6	5.7	35
54	Prediction of polyphenol oxidase activity using visible near-infrared hyperspectral imaging on mushroom (<i>Agaricus bisporus</i>) caps. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6226-33	5.7	53
53	Ozone inactivation of acid stressed <i>Listeria monocytogenes</i> and <i>Listeria innocua</i> in orange juice using a bubble column. <i>Food Control</i> , 2010 , 21, 1723-1730	6.2	27

52	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	1.5	14
51	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	4.2	29
50	Inactivation of <i>Escherichia coli</i> by ozone treatment of apple juice at different pH levels. <i>Food Microbiology</i> , 2010 , 27, 835-40	6	49
49	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	6	19
48	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	6	25
47	Extrinsic control parameters for ozone inactivation of <i>Escherichia coli</i> using a bubble column. <i>Journal of Applied Microbiology</i> , 2009 , 107, 830-7	4.7	18
46	Modelling browning and brown spotting of mushrooms (<i>Agaricus bisporus</i>) stored in controlled environmental conditions using image analysis. <i>Journal of Food Engineering</i> , 2009 , 91, 280-286	6	28
45	Inactivation of <i>Escherichia coli</i> in orange juice using ozone. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 551-557	6.8	86
44	The effects of acid adaptation on <i>Escherichia coli</i> inactivation using power ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 486-490	6.8	77
43	Hyperspectral imaging for mushroom (<i>agaricus bisporus</i>) quality monitoring 2009 ,		1
42	Optimisation of steamer jet-injection to extend the shelflife of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2008 , 48, 431-442	6.2	33
41	Assessing the effect of product variability on the management of the quality of mushrooms (<i>Agaricus bisporus</i>). <i>Postharvest Biology and Technology</i> , 2008 , 49, 247-254	6.2	32
40	Modeling dehydration and rehydration of cooked soybeans subjected to combined microwave-hot-air drying. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 129-137	6.8	58
39	Use of neutral electrolysed water (EW) for quality maintenance and shelf-life extension of minimally processed lettuce. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 37-48	6.8	49
38	Hyperspectral imaging for the investigation of quality deterioration in sliced mushrooms (<i>Agaricus bisporus</i>) during storage. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2008 , 2, 133-143		37
37	Hyperspectral imaging combined with principal component analysis for bruise damage detection on white mushrooms (<i>Agaricus bisporus</i>). <i>Journal of Chemometrics</i> , 2008 , 22, 259-267	1.6	131
36	Development and validation of a model to predict enzymatic activity during storage of cultivated mushrooms (<i>Agaricus bisporus</i> spp.). <i>Journal of Food Engineering</i> , 2008 , 86, 39-48	6	23
35	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	6	47

34	Influence of pre-blanching on the water absorption kinetics of soybeans. <i>Journal of Food Engineering</i> , 2007 , 78, 965-971	6	43
33	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	6	71
32	Changes in apple liquid phase concentration throughout equilibrium in osmotic dehydration. <i>Journal of Food Science</i> , 2007 , 72, E85-93	3.4	6
31	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	2.1	8
30	Calcium for extending the shelf life of fresh whole and minimally processed fruits and vegetables: a review. <i>Trends in Food Science and Technology</i> , 2007 , 18, 210-218	15.3	139
29	Hyperspectral imaging: an emerging process analytical tool for food quality and safety control. <i>Trends in Food Science and Technology</i> , 2007 , 18, 590-598	15.3	851
28	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	6.8	113
27	Efficacy of steamer jet-injection as alternative to chlorine in fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2007 , 45, 97-107	6.2	41
26	Simultaneous modelling of the thermal degradation kinetics of pectin methylesterase 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, 2383-92	2.1	3
25	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	6	53
24	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	4.3	78
23	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	6.8	49
22	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	15.3	52
21	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	3.4	18
20	Effect of heat shock on browning-related enzymes in minimally processed iceberg lettuce and crude extracts. <i>Bioscience, Biotechnology and Biochemistry</i> , 2005 , 69, 1677-85	2.1	28
19	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	7	55
18	Characterization of cinnamyl alcohol dehydrogenase of <i>Helicobacter pylori</i> . An aldehyde dismutating enzyme. <i>FEBS Journal</i> , 2005 , 272, 1255-64	5.7	30
17	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	4.3	47

16	OPTIMISATION OF CALCIUM LACTATE WASHING TREATMENT ON SALAD-CUT LETTUCE: QUALITY ASPECTS. <i>Acta Horticulturae</i> , 2005 , 323-330	0.3	1
15	NOVEL WASHING METHODS TO EXTEND THE QUALITY AND ENHANCE THE NUTRITIONAL VALUE OF MINIMALLY PROCESSED VEGETABLE PRODUCTS. <i>Acta Horticulturae</i> , 2005 , 121-130	0.3	1
14	Modelling of stress due to shrinkage during drying of spaghetti. <i>Journal of Food Engineering</i> , 2003 , 57, 277-285	6	29
13	Modelling respiration rate of shredded Galega kale for development of modified atmosphere packaging. <i>Journal of Food Engineering</i> , 2002 , 54, 299-307	6	50
12	Modelling of the kinetics of colour change in hazelnuts during air roasting. <i>Journal of Food Engineering</i> , 2002 , 55, 283-292	6	47
11	Modeling of moisture profiles in paddy rice during drying mapped with magnetic resonance imaging. <i>Chemical Engineering Journal</i> , 2002 , 86, 173-178	14.7	35
10	EFFECT OF ASCORBIC ACID SUPPLEMENTATION ON ORANGE JUICE SHELF LIFE. <i>Acta Horticulturae</i> , 2001 , 499-504	0.3	1
9	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	3.7	3
8	Modeling and parameter identification of a maltodextrin DE 12 drying process in a convection oven. <i>Applied Mathematical Modelling</i> , 2001 , 25, 449-462	4.5	14
7	Kinetic models of ascorbic acid thermal degradation during hot air drying of maltodextrin solutions. <i>Journal of Food Engineering</i> , 2001 , 47, 255-262	6	23
6	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	3.8	53
5	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	3.8	79
4	MODELLING OF THE THERMAL KINETICS OF COLOUR CHANGE IN HAZELNUTS DURING ROASTING. <i>Acta Horticulturae</i> , 2001 , 317-322	0.3	3
3	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 ⁶		17
2	Continuous Stirred Tank Reactor: A Process Design for Interesterification of Macauba (<i>Acrocomia aculeata</i>) palm oil. <i>International Journal of Food Studies</i> , 173-184	0.8	1
1	Cold Chain ²⁶⁹⁻⁴⁸⁴		3