

# Marta Castro-GirÃ¡ldez

## List of Publications by Year in descending order

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51  
papers

883  
citations

394421

19  
h-index

526287

27  
g-index

52  
all docs

52  
docs citations

52  
times ranked

835  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of microwaves dielectric spectroscopy for controlling pork meat (Longissimus dorsi) salting process. <i>Journal of Food Engineering</i> , 2010, 97, 484-490.	5.2	53
2	Low-frequency dielectric spectrum to determine pork meat quality. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 376-386.	5.6	53
3	Effect of microwave power coupled with hot air drying on process efficiency and physico-chemical properties of a new dietary fibre ingredient obtained from orange peel. <i>LWT - Food Science and Technology</i> , 2017, 77, 110-118.	5.2	51
4	Development of a dielectric spectroscopy technique for the determination of apple (Granny Smith) maturity. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 749-754.	5.6	38
5	Thermodynamic model of meat drying by infrared thermography. <i>Journal of Food Engineering</i> , 2014, 128, 103-110.	5.2	35
6	Effect of pulsed electric fields pre-treatment on mass transport during the osmotic dehydration of organic kiwifruit. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 243-251.	5.6	35
7	Microwave dielectric spectroscopy for the determination of pork meat quality. <i>Food Research International</i> , 2010, 43, 2369-2377.	6.2	31
8	Encapsulation of lactase in Ca(II)-alginate beads: Effect of stabilizers and drying methods. <i>Food Research International</i> , 2017, 100, 296-303.	6.2	31
9	Gums induced microstructure stability in Ca(II)-alginate beads containing lactase analyzed by SAXS. <i>Carbohydrate Polymers</i> , 2018, 179, 402-407.	10.2	29
10	Study of the application of dielectric spectroscopy to predict the water activity of meat during drying process. <i>Journal of Food Engineering</i> , 2015, 166, 285-290.	5.2	27
11	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields and monitored by NMR. <i>Food Chemistry</i> , 2017, 236, 87-93.	8.2	26
12	Development of a Spectrophotometric System to Detect White Striping Physiopathy in Whole Chicken Carcasses. <i>Sensors</i> , 2017, 17, 1024.	3.8	26
13	Alginate Beads Containing Lactase: Stability and Microstructure. <i>Biomacromolecules</i> , 2017, 18, 1785-1792.	5.4	25
14	Thermodynamic approach of meat freezing process. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 23, 138-145.	5.6	23
15	Characterization of a Sea Buckthorn Extract and Its Effect on Free and Encapsulated <i>Lactobacillus casei</i> . <i>International Journal of Molecular Sciences</i> , 2017, 18, 2513.	4.1	23
16	Study of the effect of microwave power coupled with hot air drying on orange peel by dielectric spectroscopy. <i>LWT - Food Science and Technology</i> , 2016, 66, 622-628.	5.2	22
17	Analysis of chemical and structural changes in kiwifruit ( <i>Actinidia deliciosa</i> cv Hayward) through the osmotic dehydration. <i>Journal of Food Engineering</i> , 2011, 105, 599-608.	5.2	20
18	Study of the puffing process of amaranth seeds by dielectric spectroscopy. <i>Journal of Food Engineering</i> , 2012, 110, 298-304.	5.2	20

#	ARTICLE	IF	CITATIONS
19	Study of pomegranate ripening by dielectric spectroscopy. <i>Postharvest Biology and Technology</i> , 2013, 86, 346-353.	6.0	20
20	Application of infrared thermography and dielectric spectroscopy for controlling freezing process of raw potato. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 24, 80-87.	5.6	20
21	Nonlinear thermodynamic approach to analyze long time osmotic dehydration of parenchymatic apple tissue. <i>Journal of Food Engineering</i> , 2011, 102, 34-42.	5.2	19
22	Effect of Microwave Power Coupled with Hot Air Drying on Sorption Isotherms and Microstructure of Orange Peel. <i>Food and Bioprocess Technology</i> , 2018, 11, 723-734.	4.7	19
23	Development of a dielectric spectroscopy technique for the determination of key biochemical markers of meat quality. <i>Food Chemistry</i> , 2011, 127, 228-233.	8.2	18
24	A thermodynamic model for hot air microwave drying of orange peel. <i>Journal of Food Engineering</i> , 2016, 175, 33-42.	5.2	18
25	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields: Internal transport and transformations analyzed by NMR. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 259-266.	5.6	18
26	Non-equilibrium thermodynamic approach to analyze the pork meat ( <i>Longissimus dorsi</i> ) salting process. <i>Journal of Food Engineering</i> , 2010, 99, 24-30.	5.2	15
27	Development of a Dielectric Spectroscopy Technique for Determining Key Chemical Components of Apple Maturity. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3761-3766.	5.2	15
28	Application of microwaves dielectric spectroscopy for controlling osmotic dehydration of kiwifruit ( <i>Actinidia deliciosa</i> cv Hayward). <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 623-627.	5.6	15
29	Low frequency dielectric measurements to assess post-mortem ageing of pork meat. <i>LWT - Food Science and Technology</i> , 2011, 44, 1465-1472.	5.2	14
30	Control of the brewing process by using microwaves dielectric spectroscopy. <i>Journal of Food Engineering</i> , 2013, 119, 633-639.	5.2	14
31	New Spectrophotometric System to Segregate Tissues in Mandarin Fruit. <i>Food and Bioprocess Technology</i> , 2018, 11, 399-406.	4.7	14
32	New methodology to analyze the dielectric properties in radiofrequency and microwave ranges in chicken meat during postmortem time. <i>Journal of Food Engineering</i> , 2021, 292, 110350.	5.2	14
33	Application of microwaves dielectric spectroscopy for controlling long time osmotic dehydration of parenchymatic apple tissue. <i>Journal of Food Engineering</i> , 2011, 104, 227-233.	5.2	12
34	Development of a non-destructive detection system of Deep Pectoral Myopathy in poultry by dielectric spectroscopy. <i>Journal of Food Engineering</i> , 2018, 237, 137-145.	5.2	11
35	Innovative photonic system in radiofrequency and microwave range to determine chicken meat quality. <i>Journal of Food Engineering</i> , 2018, 239, 1-7.	5.2	10
36	Analysis of kiwifruit osmodehydration process by systematic approach systems. <i>Journal of Food Engineering</i> , 2011, 104, 438-444.	5.2	9

#	ARTICLE	IF	CITATIONS
37	Study of the cheese salting process by dielectric properties at microwave frequencies. Journal of Food Engineering, 2018, 224, 121-128.	5.2	8
38	Analysis of Apple Candying by Microwave Spectroscopy. Foods, 2019, 8, 316.	4.3	5
39	Hot Air and Microwave Combined Drying of Potato Monitored by Infrared Thermography. Applied Sciences (Switzerland), 2021, 11, 1730.	2.5	5
40	Use of visible spectroscopy to assess colour development during ageing of fresh pork from different quality classes. International Journal of Food Science and Technology, 2010, 45, 1710-1716.	2.7	4
41	Thermodynamic analysis of salting cheese process. Journal of Food Engineering, 2014, 130, 36-44.	5.2	4
42	Emerging Technologies in Fruit Juice Processing. Contemporary Food Engineering, 2014, , 197-216.	0.2	4
43	New technique for determining the critical freezing temperatures of chicken breast based on radiofrequency photospectrometry. Journal of Food Engineering, 2022, 333, 111155.	5.2	2
44	Application of Microwaves for On-Line Quality Assessment. , 0, , 49-79.		1
45	Development of a methodology to categorize poultry meat affected by deep pectoral myopathy. Journal of Food Processing and Preservation, 2021, 45, e15226.	2.0	1
46	Study of the hot air drying process of chicken breast by non-invasive techniques. , 0, , .		1
47	New Sensor to Measure the Microencapsulated Active Compounds Released in an Aqueous Liquid Media Based in Dielectric Properties in Radiofrequency Range. Sensors, 2021, 21, 5781.	3.8	0
48	Effect of solar radiation on cooking/drying process of grapes using solar oven. , 0, , .		0
49	Thermodynamic model of Ca(II)-alginate beads drying by spectrophotometry. , 0, , .		0
50	New technique of combined hot air and microwave drying to produce a new fiber ingredient from industrial by-products.. , 0, , .		0
51	Thermodynamic model of freeze-drying of poultry breast using infrared thermography. , 0, , .		0