Marta Castro-GirÃ¡ldez

List of Publications by Year
in descending order

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	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
2	New methodology to analyze the dielectric properties in radiofrequency and microwave ranges in chicken meat during postmortem time. Journal of Food Engineering, 2021, 292, 110350.	5.2	14
3	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
4	Hot Air and Microwave Combined Drying of Potato Monitored by Infrared Thermography. Applied Sciences (Switzerland), 2021, 11, 1730.	2.5	5
5	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
6	Analysis of Apple Candying by Microwave Spectroscopy. Foods, 2019, 8, 316.	4.3	5
7	Effect of Microwave Power Coupled with Hot Air Drying on Sorption Isotherms and Microstructure of Orange Peel. Food and Bioprocess Technology, 2018, 11, 723-734.	4.7	19
8	Study of the cheese salting process by dielectric properties at microwave frequencies. Journal of Food Engineering, 2018, 224, 121-128.	5.2	8
9	Gums induced microstructure stability in Ca(II)-alginate beads containing lactase analyzed by SAXS. Carbohydrate Polymers, 2018, 179, 402-407.	10.2	29
10	New Spectrophotometric System to Segregate Tissues in Mandarin Fruit. Food and Bioprocess Technology, 2018, 11, 399-406.	4.7	14
11	Development of a non-destructive detection system of Deep Pectoral Myopathy in poultry by dielectric spectroscopy. Journal of Food Engineering, 2018, 237, 137-145.	5.2	11
12	Innovative photonic system in radiofrequency and microwave range to determine chicken meat quality. Journal of Food Engineering, 2018, 239, 1-7.	5.2	10
13	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields and monitored by NMR. Food Chemistry, 2017, 236, 87-93.	8.2	26
14	Alginate Beads Containing Lactase: Stability and Microstructure. Biomacromolecules, 2017, 18, 1785-1792.	5.4	25
15	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields: Internal transport and transformations analyzed by NMR. Innovative Food Science and Emerging Technologies, 2017, 41, 259-266.	5.6	18
16	Encapsulation of lactase in Ca(II)-alginate beads: Effect of stabilizers and drying methods. Food Research International, 2017, 100, 296-303.	6.2	31
17	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. LWT - Food Science and Technology, 2017, 77, 110-118.	5.2	51
18	Characterization of a Sea Buckthorn Extract and Its Effect on Free and Encapsulated Lactobacillus casei. International Journal of Molecular Sciences, 2017, 18, 2513.	4.1	23

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19	Development of a Spectrophotometric System to Detect White Striping Physiopathy in Whole Chicken Carcasses. Sensors, 2017, 17, 1024.	3.8	26
20	A thermodynamic model for hot air microwave drying of orange peel. Journal of Food Engineering, 2016, 175, 33-42.	5.2	18
21	Study of the effect of microwave power coupled with hot air drying on orange peel by dielectric spectroscopy. LWT - Food Science and Technology, 2016, 66, 622-628.	5.2	22
22	Effect of pulsed electric fields pre-treatment on mass transport during the osmotic dehydration of organic kiwifruit. Innovative Food Science and Emerging Technologies, 2016, 38, 243-251.	5.6	35
23	Study of the application of dielectric spectroscopy to predict the water activity of meat during drying process. Journal of Food Engineering, 2015, 166, 285-290.	5.2	27
24	Thermodynamic analysis of salting cheese process. Journal of Food Engineering, 2014, 130, 36-44.	5.2	4
25	Thermodynamic approach of meat freezing process. Innovative Food Science and Emerging Technologies, 2014, 23, 138-145.	5.6	23
26	Thermodynamic model of meat drying by infrarred thermography. Journal of Food Engineering, 2014, 128, 103-110.	5.2	35
27	Application of infrared thermography and dielectric spectroscopy for controlling freezing process of raw potato. Innovative Food Science and Emerging Technologies, 2014, 24, 80-87.	5.6	20
28	Emerging Technologies in Fruit Juice Processing. Contemporary Food Engineering, 2014, , 197-216.	0.2	4
29	Control of the brewing process by using microwaves dielectric spectroscopy. Journal of Food Engineering, 2013, 119, 633-639.	5.2	14
30	Study of pomegranate ripening by dielectric spectroscopy. Postharvest Biology and Technology, 2013, 86, 346-353.	6.0	20
31	Study of the puffing process of amaranth seeds by dielectric spectroscopy. Journal of Food Engineering, 2012, 110, 298-304.	5.2	20
32	Application of microwaves dielectric spectroscopy for controlling osmotic dehydration of kiwifruit (Actinidia deliciosa cv Hayward). Innovative Food Science and Emerging Technologies, 2011, 12, 623-627.	5.6	15
33	Low frequency dielectric measurements to assess post-mortem ageing of pork meat. LWT - Food Science and Technology, 2011, 44, 1465-1472.	5.2	14
34	Application of microwaves dielectric spectroscopy for controlling long time osmotic dehydration of parenchymatic apple tissue. Journal of Food Engineering, 2011, 104, 227-233.	5.2	12
35	Analysis of kiwifruit osmodehydration process by systematic approach systems. Journal of Food Engineering, 2011, 104, 438-444.	5.2	9
36	Analysis of chemical and structural changes in kiwifruit (Actinidia deliciosa cv Hayward) through the osmotic dehydration. Journal of Food Engineering, 2011, 105, 599-608.	5.2	20

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37	Development of a dielectric spectroscopy technique for the determination of key biochemical markers of meat quality. Food Chemistry, 2011, 127, 228-233.	8.2	18
38	Nonlinear thermodynamic approach to analyze long time osmotic dehydration of parenchymatic apple tissue. Journal of Food Engineering, 2011, 102, 34-42.	5.2	19
39	Non-equilibrium thermodynamic approach to analyze the pork meat (Longissimus dorsi) salting process. Journal of Food Engineering, 2010, 99, 24-30.	5.2	15
40	Application of microwaves dielectric spectroscopy for controlling pork meat (Longissimus dorsi) salting process. Journal of Food Engineering, 2010, 97, 484-490.	5.2	53
41	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
42	Development of a Dielectric Spectroscopy Technique for Determining Key Chemical Components of Apple Maturity. Journal of Agricultural and Food Chemistry, 2010, 58, 3761-3766.	5.2	15
43	Low-frequency dielectric spectrum to determine pork meat quality. Innovative Food Science and Emerging Technologies, 2010, 11, 376-386.	5.6	53
44	Development of a dielectric spectroscopy technique for the determination of apple (Granny Smith) maturity. Innovative Food Science and Emerging Technologies, 2010, 11, 749-754.	5.6	38
45	Microwave dielectric spectroscopy for the determination of pork meat quality. Food Research International, 2010, 43, 2369-2377.	6.2	31
46	Application of Microwaves for On-Line Quality Assessment. , 0, , 49-79.		1
47	Effect of solar radiation on cooking/drying process of grapes using solar oven. , 0, , .		0
48	Thermodynamic model of Ca(II)-alginate beads drying by spectrophotometry. , 0, , .		0
49	New technique of combined hot air and microwave drying to produce a new fiber ingredient from industrial by-products.. , 0, , .		0
50	Thermodynamic model of freeze-drying of poultry breast using infrared thermography. , 0, , .		0
51	Study of the hot air drying process of chicken breast by non-invasive techniques. , 0, , .		1