Jorge Welti-Chanes

List of Publications by Citations

162 papers	3,577 citations	32 h-index	53 g-index
164 ext. papers	4,166 ext. citations	4.6 avg, IF	5.73 L-index

#	Paper	IF	Citations
162	Polyphenoloxidase Activity and Color of Blanched and High Hydrostatic Pressure Treated Banana Puree. *Journal of Food Science*, **1999**, 64, 42-45	3.4	258
161	High-Pressure Processing Technologies for the Pasteurization and Sterilization of Foods. *Food and Bioprocess Technology*, **2011**, 4, 969-985	5.1	254
160	Color and chemical stability of spray-dried blueberry extract using mesquite gum as wall material. *Journal of Food Composition and Analysis*, **2011**, 24, 889-894	4.1	133
159	Novel functional foods from vegetable matrices impregnated with biologically active compounds. *Journal of Food Engineering*, **2005**, 67, 205-214	6	112
158	Polyphenoloxidase activity and color changes during storage of high hydrostatic pressure treated avocado puree. *Food Research International*, **1998**, 31, 549-556	7	108
157	High-pressure homogenization of orange juice to inactivate pectinmethylesterase. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 457-462	6.8	100
156	Impregnation and osmotic dehydration of some fruits: effect of the vacuum pressure and syrup concentration. *Journal of Food Engineering*, **2003**, 57, 305-314	6	92
155	High-pressure Processing: Kinetic Models for Microbial and Enzyme Inactivation. *Food Engineering Reviews*, **2014**, 6, 56-88	6.5	80
154	Dietary Fiber Concentrates from Fruit and Vegetable By-products: Processing, Modification, and Application as Functional Ingredients. *Food and Bioprocess Technology*, **2018**, 11, 1439-1463	5.1	75
153	Impregnation properties of some fruits at vacuum pressure. *Journal of Food Engineering*, **2003**, 56, 307-314	6	74
152	Hurdle technology in fruit processing. *Annual Review of Food Science and Technology*, **2011**, 2, 447-65	14.7	71
151	ULTRAVIOLET-C LIGHT PROCESSING OF GRAPE, CRANBERRY AND GRAPEFRUIT JUICES TO INACTIVATE SACCHAROMYCES CEREVISIAE. *Journal of Food Process Engineering*, **2009**, 32, 916-932	2.4	67
150	Phytochemicals and antioxidant activity of juice, flavedo, albedo and comminuted orange. *Journal of Functional Foods*, **2014**, 6, 470-481	5.1	66
149	Advances in the Functional Characterization and Extraction Processes of Dietary Fiber. *Food Engineering Reviews*, **2016**, 8, 251-271	6.5	65
148	High pressure-processed guacamole. *Innovative Food Science and Emerging Technologies*, **2000**, 1, 69-75	6.8	63
147	Novel technologies to improve food safety and quality. *Current Opinion in Food Science*, **2019**, 30, 1-7	9.8	61
146	Combined effect of pulsed light, edible coating and malic acid dipping to improve fresh-cut mango safety and quality. *Food Control*, **2016**, 66, 190-197	6.2	56

145	Effect of High Hydrostatic Pressure on the Content of Phytochemical Compounds and Antioxidant Activity of Prickly Pears (Opuntia ficus-indica) Beverages. *Food Engineering Reviews*, **2015**, 7, 198-208	6.5	51
144	Characterization of carotenoid profile of Spanish Sanguinos and Verdal prickly pear (Opuntia ficus-indica, spp.) tissues. *Food Chemistry*, **2017**, 237, 612-622	8.5	46
143	High Hydrostatic Pressure as a Hurdle for Zygosaccharomyces bailii Inactivation. *Journal of Food Science*, **1997**, 62, 855-857	3.4	45
142	Transport phenomena in food engineering: basic concepts and advances. *Journal of Food Engineering*, **2005**, 67, 113-128	6	43
141	Differences in the dietary fiber content of fruits and their by-products quantified by conventional and integrated AOAC official methodologies. *Journal of Food Composition and Analysis*, **2018**, 67, 77-85	4.1	42
140	Characterization and quantification of individual betalain and phenolic compounds in Mexican and Spanish prickly pear (Opuntia ficus-indica L. Mill) tissues: A comparative study. *Journal of Food Composition and Analysis*, **2019**, 76, 1-13	4.1	42
139	Dietary fiber, phytochemical composition and antioxidant activity of Mexican commercial varieties of cactus pear. *Journal of Food Composition and Analysis*, **2015**, 41, 66-73	4.1	41
138	Benefits and limitations of food processing by high-pressure technologies: effects on functional compounds and abiotic contaminants Beneficios y limitaciones del procesamiento de alimentos por tecnologías de alta presión: efectos en componentes funcionales y contaminantes abióticos. *CYTA - Journal of Food*, **2011**, 9, 351-364	2.3	41
137	Effect of oscillatory high hydrostatic pressure treatments on Byssochlamys nivea ascospores suspended in fruit juice concentrates. *Letters in Applied Microbiology*, **1998**, 27, 375-8	2.9	41
136	Effects of ultrasound treatment and storage time on the extractability and biosynthesis of nutraceuticals in carrot (Daucus carota). *Postharvest Biology and Technology*, **2016**, 119, 18-26	6.2	40
135	Nonthermal processing technologies as elicitors to induce the biosynthesis and accumulation of nutraceuticals in plant foods. *Trends in Food Science and Technology*, **2017**, 60, 80-87	15.3	36
134	Pineapple fruit bromelain affinity to different protein substrates. *Food Chemistry*, **2012**, 133, 631-635	8.5	36
133	Phytochemical Characterization of Prickly Pear (Opuntia spp.) and of its Nutritional and Functional Properties: A Review. *Current Nutrition and Food Science*, **2014**, 10, 57-69	0.7	36
132	Evaluation of High Pressure Processing Kinetic Models for Microbial Inactivation Using Standard Statistical Tools and Information Theory Criteria, and the Development of Generic Time-Pressure Functions for Process Design. *Food and Bioprocess Technology*, **2015**, 8, 1244-1257	5.1	35
131	The dietary fiber profile of fruit peels and functionality modifications induced by high hydrostatic pressure treatments. *Food Science and Technology International*, **2017**, 23, 396-402	2.6	33
130	Phenolic compounds, antioxidant capacity and gelling properties of glucoarabinoxylans from three types of sorghum brans. *Journal of Cereal Science*, **2015**, 65, 277-284	3.8	31
129	Microstructural and Physiological Changes in Plant Cell Induced by Pressure: Their Role on the Availability and Pressure-Temperature Stability of Phytochemicals. *Food Engineering Reviews*, **2017**, 9, 314-334	6.5	29
128	High pressure processing of food-grade emulsion systems: Antimicrobial activity, and effect on the physicochemical properties. *Food Hydrocolloids*, **2019**, 87, 307-320	10.6	29

127	Reaction Kinetics at High Pressure and Temperature: Effects on Milk Flavor Volatiles and on Chemical Compounds with Nutritional and Safety Importance in Several Foods. *Food and Bioprocess Technology*, **2011**, 4, 986-995	5.1	29
126	High hydrostatic pressure come-up time and yeast viability. *Journal of Food Protection*, **1998**, 61, 1657-60	2.5	27
125	High Hydrostatic Pressure and Mild Heat Treatments for the Modification of Orange Peel Dietary Fiber: Effects on Hygroscopic Properties and Functionality. *Food and Bioprocess Technology*, **2018**, 11, 110-121	5.1	26
124	Oscillatory high hydrostatic pressure inactivation of Zygosaccharomyces bailii. *Journal of Food Protection*, **1998**, 61, 1213-5	2.5	26
123	Influence of Drying Method on the Composition, Physicochemical Properties, and Prebiotic Potential of Dietary Fibre Concentrates from Fruit Peels. *Journal of Food Quality*, **2018**, 2018, 1-11	2.7	25
122	Formation risk of toxic and other unwanted compounds in pressure-assisted thermally processed foods. *Journal of Food Science*, **2012**, 77, R1-10	3.4	25
121	GLASS TRANSITION TEMPERATURE (Tg) AND WATER ACTIVITY (aw) OF DEHYDRATED APPLE PRODUCTS. *Journal of Food Process Engineering*, **1999**, 22, 91-101	2.4	25
120	Inclusion of the variability of model parameters on shelf-life estimations for low and intermediate moisture vegetables. *LWT - Food Science and Technology*, **2012**, 47, 364-370	5.4	23
119	Drying of Pepper Seed Particles in a Superheated Steam Fluidized Bed Operating at Reduced Pressure. *Drying Technology*, **2012**, 30, 884-890	2.6	22
118	Cheese Manufacture Assisted by High Pressure. *Food Reviews International*, **2006**, 22, 275-289	5.5	22
117	Minimally processed papaya by vacuum osmotic dehydration (VOD) techniques / Papaya m□imamente procesada mediante t□nicas de deshidrataci□ osm□ica al vac□ (VOD). *Food Science and Technology International*, **1999**, 5, 41-49	2.6	22
116	Impact of high hydrostatic pressure and thermal treatment on the stability and bioaccessibility of carotenoid and carotenoid esters in astringent persimmon (Diospyros kaki Thunb, var. Rojo Brillante). *Food Research International*, **2019**, 123, 538-549	7	21
115	Study of the inactivation of Escherichia coli and pectin methylesterase in mango nectar under selected high hydrostatic pressure treatments. *Food Science and Technology International*, **2011**, 17, 541-7	2.6	21
114	Combined effect of ultrasound treatment and exogenous phytohormones on the accumulation of bioactive compounds in broccoli florets. *Ultrasonics Sonochemistry*, **2019**, 50, 289-301	8.9	21
113	Effect of processing time, temperature and alkali concentration on yield extraction, structure and gelling properties of corn fiber arabinoxylans. *Food Hydrocolloids*, **2016**, 60, 21-28	10.6	20
112	Enhancement of anti-inflammatory and antioxidant activities of prickly pear fruits by high hydrostatic pressure: A chemical and microstructural approach. *Innovative Food Science and Emerging Technologies*, **2019**, 54, 132-142	6.8	19
111	Hurdle technology applied to prickly pear beverages for inhibiting Saccharomyces cerevisiae and Escherichia coli. *Letters in Applied Microbiology*, **2015**, 60, 558-64	2.9	19
110	Digestive Stability and Bioaccessibility of Antioxidants in Prickly Pear Fruits from the Canary Islands: Healthy Foods and Ingredients. *Antioxidants*, **2020**, 9,	7.1	19

109	Effect of arabinoxylans and laccase on batter rheology and quality of yeast-leavened gluten-free breads. *Journal of Cereal Science*, **2017**, 73, 10-17	3.8	19
108	Application of Novel Processing Methods for Greater Retention of Functional Compounds in Fruit-Based Beverages. *Beverages*, **2016**, 2, 14	3.4	19
107	Moisture sorption isotherms of high pressure treated fruit peels used as dietary fiber sources. *Innovative Food Science and Emerging Technologies*, **2017**, 43, 45-53	6.8	18
106	High Hydrostatic Pressure Combined with Mild Temperature for the Preservation of Comminuted Orange: Effects on Functional Compounds and Antioxidant Activity. *Food and Bioprocess Technology*, **2015**, 8, 1032-1044	5.1	18
105	Multiple-pass high-pressure homogenization of milk for the development of pasteurization-like processing conditions. *Letters in Applied Microbiology*, **2013**, 56, 142-8	2.9	17
104	High Hydrostatic Pressure Effect on Natural Microflora, Saccharomyces cerevisiae, Escherichia coli, and Listeria Innocua in Navel Orange Juice. *International Journal of Food Engineering*, **2011**, 7,	1.9	17
103	Functional and compositional changes of orange peel fiber thermally-treated in a twin extruder. *LWT - Food Science and Technology*, **2019**, 111, 673-681	5.4	16
102	Inhibitory potential of prickly pears and their isolated bioactives against digestive enzymes linked to type 2 diabetes and inflammatory response. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6380-6391	4.3	16
101	Release mechanisms of bioactive compounds in fruits submitted to high hydrostatic pressure: A dynamic microstructural analysis based on prickly pear cells. *Food Research International*, **2020**, 130, 108909	7	16
100	Effects of UVB Light, Wounding Stress, and Storage Time on the Accumulation of Betalains, Phenolic Compounds, and Ascorbic Acid in Red Prickly Pear (Opuntia ficus-indica cv. Rojo Vigor). *Food and Bioprocess Technology*, **2018**, 11, 2265-2274	5.1	16
99	Using high hydrostatic pressures to retain the antioxidant compounds and to reduce the enzymatic activity of a pitaya-pineapple (sp.-) beverage. *Journal of Food Science and Technology*, **2017**, 54, 611-619	3.3	15
98	The Dietary Fiber Profile, Total Polyphenol Content, Functionality of Silvetia compressa and Ecklonia arborea, and Modifications Induced by High Hydrostatic Pressure Treatments. *Food and Bioprocess Technology*, **2019**, 12, 512-523	5.1	15
97	Drying Kinetics of Paddy in a Reduced Pressure Superheated Steam Fluidized Bed. *Drying Technology*, **2013**, 31, 452-461	2.6	15
96	Influence of high hydrostatic pressure processing on physicochemical characteristics of a fermented pomegranate (Punica granatum L.) beverage. *Innovative Food Science and Emerging Technologies*, **2020**, 59, 102249	6.8	15
95	Wounding and UVB Light Synergistically Induce the Biosynthesis of Phenolic Compounds and Ascorbic Acid in Red Prickly Pears (cv. Rojo Vigor). *International Journal of Molecular Sciences*, **2019**, 20,	6.3	15
94	Improving quality of fresh-cut mango using polysaccharide-based edible coatings. *International Journal of Food Science and Technology*, **2018**, 53, 938-945	3.8	15
93	High-power ultrasound as pre-treatment in different stages of soymilk manufacturing process to increase the isoflavone content. *Ultrasonics Sonochemistry*, **2018**, 49, 154-160	8.9	14
92	A Gompertz Model Approach to Microbial Inactivation Kinetics by High-Pressure Processing Incorporating the Initial Counts, Microbial Quantification Limit, and Come-Up Time Effects. *Food and Bioprocess Technology*, **2017**, 10, 1495-1508	5.1	13

91	High Hydrostatic Pressure and Temperature Applied to Preserve the Antioxidant Compounds of Mango Pulp (Mangifera indica L.). *Food and Bioprocess Technology*, **2017**, 10, 639-649	5.1	13
90	Effect of pulsed light, edible coating, and dipping on the phenolic profile and antioxidant potential of fresh-cut mango. *Journal of Food Processing and Preservation*, **2018**, 42, e13591	2.1	12
89	A Gompertz Model Approach to Microbial Inactivation Kinetics by High-Pressure Processing (HPP): Model Selection and Experimental Validation. *Journal of Food Science*, **2017**, 82, 1885-1891	3.4	12
88	HIGH HYDROSTATIC PRESSURE EFFECT ON SACCHAROMYCES CEREVISIAE, ESCHERICHIA COLI AND LISTERIA INNOCUA IN PEAR NECTAR. *Journal of Food Quality*, **2011**, 34, 371-378	2.7	12
87	Application of Osmotic Dehydration Processes to Produce Apple Slices Enriched with Β-Carotene. *Drying Technology*, **2008**, 26, 1265-1271	2.6	12
86	REUSE OF SUCROSE SYRUP IN PILOT-SCALE OSMOTIC DEHYDRATION OF APPLE CUBES. *Journal of Food Process Engineering*, **2002**, 25, 125-139	2.4	12
85	In Vitro Fecal Fermentation of High Pressure-Treated Fruit Peels Used as Dietary Fiber Sources. *Molecules*, **2019**, 24,	4.8	11
84	In vitro bioaccessibility of individual carotenoids from persimmon (Diospyros kaki, cv. Rojo Brillante) used as an ingredient in a model dairy food. *Journal of the Science of Food and Agriculture*, **2018**, 98, 3246-3254	4.3	11
83	Monte Carlo analysis of the product handling and high-pressure treatment effects on the Vibrio vulnificus risk to raw oysters consumers. *Journal of Food Engineering*, **2015**, 144, 86-92	6	10
82	High hydrostatic pressure stabilized micronutrients and shifted dietary fibers, from insoluble to soluble, producing a low-glycemic index mango pulp. *CYTA - Journal of Food*, **2020**, 18, 203-215	2.3	10
81	Effect of High Hydrostatic Pressure and Temperature on Enzymatic Activity and Quality Attributes in Mango Puree Varieties (cv. Tommy Atkins and Manila). *Food and Bioprocess Technology*, **2018**, 11, 1211-1221	5.1	10
80	Limitations of the Log-Logistic Model for the Analysis of Sigmoidal Microbial Inactivation Data for High-Pressure Processing (HPP). *Food and Bioprocess Technology*, **2016**, 9, 904-916	5.1	10
79	Combined effect of high hydrostatic pressure and mild heat treatments on pectin methylesterase (PME) inactivation in comminuted orange. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2438-44	4.3	10
78	Hygroscopic properties and glass transition of dehydrated mango, apple and banana. *Journal of Food Science and Technology*, **2018**, 55, 540-549	3.3	10
77	Effect of high hydrostatic pressure applied to a Mexican honey to increase its microbiological and functional quality. *Food and Bioproducts Processing*, **2017**, 102, 299-306	4.9	9
76	Enzymatic and phytochemical stabilization of orange-strawberry-banana beverages by high hydrostatic pressure and mild heat. *Food Science and Technology International*, **2017**, 23, 185-193	2.6	9
75	Effect of input data variability on estimations of the equivalent constant temperature time for microbial inactivation by HTST and retort thermal processing. *Journal of Food Science*, **2011**, 76, E495-502	2.4	9
74	Mineral and fatty acid profile of high intensity pulsed electric fields or thermally treated fruit juice-milk beverages stored under refrigeration. *Food Control*, **2017**, 80, 236-243	6.2	8

73	Quality Changes in Mango Juice Treated by High-Intensity Pulsed Electric Fields Throughout the Storage. *Food and Bioprocess Technology*, **2017**, 10, 1970-1983	5.1	8
72	MOISTURE ADSORPTION ISOTHERMS OF FREEZE-DRIED AND AIR-DRIED MEXICAN RED SAUCE. *Journal of Food Process Engineering*, **2011**, 34, 1931-1945	2.4	8
71	Vacuum pulse-assisted pickling whole jalapeño pepper optimization. *Journal of Food Engineering*, **2007**, 79, 1261-1268	6	8
70	Vacuum pulse and brine composition effect on pickling kinetics of whole jalapeño pepper. *Innovative Food Science and Emerging Technologies*, **2006**, 7, 195-202	6.8	8
69	Moisture Sorption Isotherms of Foods: Experimental Methodology, Mathematical Analysis, and Practical Applications. *Food Engineering Series*, **2015**, 187-214	0.5	8
68	High hydrostatic pressure inactivation and recovery study of Listeria innocua and Saccharomyces cerevisiae in pitaya (Stenocereus pruinosus) juice. *Innovative Food Science and Emerging Technologies*, **2018**, 50, 169-173	6.8	8
67	The Logistic-Exponential Weibull Model as a Tool to Predict Natural Microflora Inactivation of Agave Mapsiaga Aguamiel (Agave Sap) by High Pressure Treatments. *Journal of Food Processing and Preservation*, **2017**, 41, e12816	2.1	7
66	Wounding and UVB light synergistically induce the postharvest biosynthesis of indicaxanthin and betanin in red prickly pears. *Postharvest Biology and Technology*, **2020**, 167, 111247	6.2	7
65	Phenolic Compounds in Mesoamerican Fruits-Characterization, Health Potential and Processing with Innovative Technologies. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	7
64	Using High Hydrostatic Pressure Processing Come-Up Time as an Innovative Tool to Induce the Biosynthesis of Free and Bound Phenolics in Whole Carrots. *Food and Bioprocess Technology*, **2020**, 13, 1717-1727	5.1	7
63	Addressing key features involved in bioactive extractability of vigor prickly pears submitted to high hydrostatic pressurization. *Journal of Food Process Engineering*, **2020**, 43, e13202	2.4	7
62	Changes in the structure and gelling properties of maize fiber arabinoxylans after their pilot scale extraction and spray-drying. *Journal of Cereal Science*, **2016**, 70, 275-281	3.8	6
61	High Hydrostatic Pressure Induced Changes in the Physicochemical and Functional Properties of Milk and Dairy Products: A Review. *Foods*, **2021**, 10,	4.9	6
60	Estimation of Safety and Quality Losses of Foods Stored in Residential Refrigerators. *Food Engineering Reviews*, **2019**, 11, 184-199	6.5	5
59	Steady- and Unsteady-State Determination of the Water Vapor Permeance (WVP) of Polyethylene Film to Estimate the Moisture Gain of Packed Dry Mango. *Food and Bioprocess Technology*, **2017**, 10, 1792-1797	5.1	5
58	Impregnation and Infiltration Kinetics of Isotonic Solution in Whole Jalapeño Pepper Using a Vacuum Pulse. *Journal of Food Science*, **2006**, 71, E125-E131	3.4	5
57	Residential Refrigerator Performance Based on Microbial Indicators of Ground Beef Preservation Assessed Using Predictive Microbiology Tools. *Food and Bioprocess Technology*, **2020**, 13, 2172-2185	5.1	5
56	Freeze-drying: The Basic Process **2016**, 104-109		5

55	Pulsed Electric Fields **2016**, 561-565		5
54	Effect of Pulsed Electric Fields (PEF) on Extraction Yield and Stability of Oil Obtained from Dry Pecan Nuts ((Wangenh. K. Koch)). *Foods*, **2021**, 10,	4.9	5
53	Hurdle Technology Principles Applied in Decontamination of Whole and Fresh-Cut Produce417-449		5
52	Influence of high pressure processing and alkaline treatment on sugarcane bagasse hydrolysis. *CYTA - Journal of Food*, **2015**, 1-8	2.3	4
51	Cherry pepper pickling: Mass transport and firmness parameters and stability indicators. *Journal of Food Engineering*, **2009**, 95, 648-655	6	4
50	Influence of Particle Size on Vacuum Fluidized Bed Drying. *Drying Technology*, **2012**, 30, 138-145	2.6	4
49	Rational Use of Novel Technologies: A Comparative Analysis of the Performance of Several New Food Preservation Technologies for Microbial Inactivation **2012**, 235-260		4
48	PILOT PLANT FOR OSMOTIC DEHYDRATION OF FRUITS: DESIGN AND EVALUATION. *Journal of Food Process Engineering*, **2002**, 25, 189-199	2.4	4
47	Note. Physico-chemical characteristics of sucrose syrup used for the osmotic dehydration of apples (Golden delicious) / Nota. Características físico-químicas de jarabe de sacarosa empleado en la deshidratación osmótica de manzanas (Golden delicious). *Food Science and Technology International*, **1999**, 5, 255-261	2.6	4
46	Changes in bioactive compounds content and antioxidant capacity of pecan nuts [Carya illinoinensis (Wangenh. K. Koch)] during storage. *Revista Mexicana De Ingeniera Quimica*, **2020**, 19, 1439-1452	1.8	4
45	REFRIGERATED STORAGE OF HIGH HYDROSTATIC PRESSURE (HHP) TREATED PITAYA (Stenocereus pruinosus) JUICE. *Revista Mexicana De Ingeniera Quimica*, **2019**, 19, 387-399	1.8	4
44	Microfluidization as a honey processing proposal to improve its functional quality. *Journal of Food Engineering*, **2020**, 274, 109831	6	4
43	Induced Changes in Aroma Compounds of Foods Treated with High Hydrostatic Pressure: A Review. *Foods*, **2021**, 10,	4.9	4
42	Effect of high pressure processing and heat treatment on the gelation properties of blue crab meat proteins. *LWT - Food Science and Technology*, **2021**, 146, 111389	5.4	4
41	Deterministic and probabilistic predictive microbiology-based indicator of the listeriosis and microbial spoilage risk of pasteurized milk stored in residential refrigerators. *LWT - Food Science and Technology*, **2020**, 117, 108650	5.4	4
40	HHP Influence on Food Quality and Bioactive Compounds: A Review of the Last Decade **2021**, 87-111		4
39	Food Preservation Performance of Residential Refrigerators: Pasteurized Milk and Ground Beef as Animal Food Models. *Food Engineering Reviews*, **2021**, 13, 104-114	6.5	4
38	Inactivation model and risk-analysis design for apple juice processing by high-pressure CO. *Journal of Food Science and Technology*, **2018**, 55, 258-264	3.3	4

37	Changes in bioactive compounds and microstructure in persimmon (Diospyros kaki L.) treated by high hydrostatic pressures during cold storage. *Journal of Food Processing and Preservation*, **2018**, 42, e13738	2.1	4
36	Reaction Chemistry at High Pressure and High Temperature. *Food Engineering Series*, **2016**, 461-478	0.5	3
35	Hydrodynamics of Reduced Pressure Fluidization Employing Particles with Variable Density. *Drying Technology*, **2012**, 30, 342-350	2.6	3
34	Effect of Ultrasound-Assisted Extraction of Carotenoids from Papaya (L. cv. Sweet Mary) Using Vegetable Oils.. *Molecules*, **2022**, 27,	4.8	3
33	Pressure Effects on the Rate of Chemical Reactions Under the High Pressure and High Temperature Conditions Used in Pressure-Assisted Thermal Processing **2015**, 937-964		3
32	Carotenoid and Carotenoid Ester Profile and Their Deposition in Plastids in Fruits of New Papaya (L.) Varieties from the Canary Islands. *Foods*, **2021**, 10,	4.9	3
31	Application of Pulsed Electric Fields PEF on Pecan Nuts Carya illinoinensis Wangenh. K. Koch: Oil Extraction Yield and Compositional Characteristics of the Oil and Its By-product. *Food Engineering Reviews*, **2021**, 13, 676	6.5	3
30	ANALYSIS OF THE DRYING PROCESS OF MEXICAN HOT SALSA USING THE CHARACTERISTIC CURVE MODEL. *Journal of Food Processing and Preservation*, **2013**, 37, 441-448	2.1	2
29	FIRMNESS CHANGES OF IMPREGNATED WHOLE PEELED PRICKLY PEAR. *Journal of Texture Studies*, **2009**, 40, 571-583	3.6	2
28	Remote experiments for food engineering. *Journal of Food Engineering*, **2005**, 67, 129-133	6	2
27	Extraction and Modification of Dietary Fiber Applying Thermal Processes. *Food Engineering Series*, **2020**, 329-342	0.5	2
26	Pressure Effects on the Rate of Chemical Reactions Under the High Pressure and High Temperature Conditions Used in Pressure-Assisted Thermal Processing **2015**, 1-23		2
25	High Hydrostatic Pressure-Assisted Extraction of Carotenoids from Papaya (Carica papaya L. cv. Maradol) Tissues Using Soybean and Sunflower Oil as Potential Green Solvents. *Food Engineering Reviews*, **2021**, 13, 660	6.5	2
24	Chilled Foods: Effects on Shelf-life and Sensory Quality **2016**, 14-18		2
23	Drying Characteristics of Coriander Seed Particles in a Reduced Pressure Superheated Steam Fluidized Bed. *Chemical Engineering Communications*, **2016**, 203, 1227-1233	2.2	2
22	Food Engineering Reviews Special Issue based on the 13th International Congress on Engineering and Food (ICEF 13). *Food Engineering Reviews*, **2021**, 13, 1-2	6.5	2
21	Bioaccessibility of Antioxidants in Prickly Pear Fruits Treated with High Hydrostatic Pressure: An Application for Healthier Foods. *Molecules*, **2021**, 26,	4.8	2
20	Challenges and Benefits of Using Pecan Kernels, Derivatives, and Byproducts as Alternative Ingredients in Food Product Development. *Food Reviews International*,1-13	5.5	2

19	High Hydrostatic Pressure to Increase the Biosynthesis and Extraction of Phenolic Compounds in Food: A Review.. *Molecules*, **2022**, 27,	4.8	2
18	Analysis of Vibrio vulnificus Infection Risk When Consuming Depurated Raw Oysters. *Journal of Food Protection*, **2015**, 78, 1113-8	2.5	1
17	Pickling brine treatment for possible recycling using high-pressure homogenization. *Journal of the Science of Food and Agriculture*, **2007**, 87, 1157-1163	4.3	1
16	Chemical Processes for the Extraction and Modification of Dietary Fiber. *Food Engineering Series*, **2020**, 343-361	0.5	1
15	Selected Applications of Water Activity Management in the Food Industry **2020**, 465-482		1
14	Estimating equilibrium moisture content from relatively short sorption experiments. *LWT - Food Science and Technology*, **2020**, 132, 109832	5.4	1
13	Changes induced by high hydrostatic pressure in acidified and non-acidified milk during Oaxaca cheese production. *International Journal of Food Science and Technology*, **2021**, 56, 4639-4649	3.8	1
12	Controlled Atmosphere Storage: Applications for Bulk Storage of Foodstuffs **2016**, 301-307		1
11	High Hydrostatic Pressure Processing of Whole Carrots: Effect of Static and Multi-Pulsed Mild Intensity Hydrostatic Pressure Treatments on Bioactive Compounds. *Foods*, **2021**, 10,	4.9	1
10	High Pressure Processing of Fruit Products. *Food Engineering Series*, **2018**, 351-398	0.5	1
9	Evaluation of nutritional composition and technological functionality of whole American Bullfrog (Lithobates catesbeianus), its skin, and its legs as potential food ingredients. *Food Chemistry*, **2022**, 372, 131232	8.5	1
8	Applications of Probabilistic Engineering in Food Moisture Management to Meet Product Quality, Safety, and Shelf-Life Requirements **2020**, 501-520		1
7	Emerging Technologies for the Extraction and Modification of Dietary Fiber. *Food Engineering Series*, **2020**, 363-381	0.5	0
6	Effect of high hydrostatic pressures on microorganisms, total phenolic content and enzyme activity of mamey (Pouteria sapota) nectar. *Journal of Food Science and Technology*,1	3.3	0
5	Extrusion effect on in vitro fecal fermentation of fruit peels used as dietary fiber sources. *LWT - Food Science and Technology*, **2022**, 153, 112569	5.4	0
4	Impact of Pulsed Electric Field Pre-Treatment on the Isoflavone Profile of Soymilk. *Beverages*, **2022**, 8, 19	3.4	0
3	Metabolite transformation and □-glucosidase activity during the high hydrostatic pressure assisted curing of vanilla beans (Vanilla planifolia) to improve phenolic compounds formation.. *Food Chemistry*, **2022**, 384, 132497	8.5	0
2	Exotic Fruit Juices **2017**, 107-129		

1	Food Engineering Reviews Special Issue Based on the 2019 IFT-NPD/EFFoST Nonthermal Processing of Food Workshop at Tecnológico de Monterrey, Mexico. *Food Engineering Reviews*, **2021**, 13, 429	6.5