

Jorge Welte-Chanes

List of Publications by Year in Descending Order

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Version: 2024-04-27

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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.

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	Effect of Ultrasound-Assisted Extraction of Carotenoids from Papaya (L. cv. Sweet Mary) Using Vegetable Oils.. <i>Molecules</i> , 2022 , 27,	4.8	3
161	Extrusion effect on in vitro fecal fermentation of fruit peels used as dietary fiber sources. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112569	5.4	0
160	Evaluation of nutritional composition and technological functionality of whole American Bullfrog (<i>Lithobates catesbeianus</i>), its skin, and its legs as potential food ingredients. <i>Food Chemistry</i> , 2022 , 372, 131232	8.5	1
159	High Hydrostatic Pressure to Increase the Biosynthesis and Extraction of Phenolic Compounds in Food: A Review.. <i>Molecules</i> , 2022 , 27,	4.8	2
158	Impact of Pulsed Electric Field Pre-Treatment on the Isoflavone Profile of Soymilk. <i>Beverages</i> , 2022 , 8, 19	3.4	0
157	Metabolite transformation and β -glucosidase activity during the high hydrostatic pressure assisted curing of vanilla beans (<i>Vanilla planifolia</i>) to improve phenolic compounds formation.. <i>Food Chemistry</i> , 2022 , 384, 132497	8.5	0
156	Induced Changes in Aroma Compounds of Foods Treated with High Hydrostatic Pressure: A Review. <i>Foods</i> , 2021 , 10,	4.9	4
155	High Hydrostatic Pressure-Assisted Extraction of Carotenoids from Papaya (<i>Carica papaya</i> L. cv. Maradol) Tissues Using Soybean and Sunflower Oil as Potential Green Solvents. <i>Food Engineering Reviews</i> , 2021 , 13, 660	6.5	2
154	Changes induced by high hydrostatic pressure in acidified and non-acidified milk during Oaxaca cheese production. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4639-4649	3.8	1
153	Effect of high pressure processing and heat treatment on the gelation properties of blue crab meat proteins. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111389	5.4	4
152	HHP Influence on Food Quality and Bioactive Compounds: A Review of the Last Decade 2021 , 87-111		4
151	Food Preservation Performance of Residential Refrigerators: Pasteurized Milk and Ground Beef as Animal Food Models. <i>Food Engineering Reviews</i> , 2021 , 13, 104-114	6.5	4
150	High Hydrostatic Pressure Processing of Whole Carrots: Effect of Static and Multi-Pulsed Mild Intensity Hydrostatic Pressure Treatments on Bioactive Compounds. <i>Foods</i> , 2021 , 10,	4.9	1
149	Carotenoid and Carotenoid Ester Profile and Their Deposition in Plastids in Fruits of New Papaya (L.) Varieties from the Canary Islands. <i>Foods</i> , 2021 , 10,	4.9	3
148	Food Engineering Reviews Special Issue based on the 13th International Congress on Engineering and Food (ICEF 13). <i>Food Engineering Reviews</i> , 2021 , 13, 1-2	6.5	2
147	Effect of Pulsed Electric Fields (PEF) on Extraction Yield and Stability of Oil Obtained from Dry Pecan Nuts ((Wangenh. K. Koch)). <i>Foods</i> , 2021 , 10,	4.9	5
146	Bioaccessibility of Antioxidants in Prickly Pear Fruits Treated with High Hydrostatic Pressure: An Application for Healthier Foods. <i>Molecules</i> , 2021 , 26,	4.8	2

145	High Hydrostatic Pressure Induced Changes in the Physicochemical and Functional Properties of Milk and Dairy Products: A Review. <i>Foods</i> , 2021 , 10,	4.9	6
144	Food Engineering Reviews Special Issue Based on the 2019 IFT-NPD/EFFoST Nonthermal Processing of Food Workshop at Tecnológico de Monterrey, Mexico. <i>Food Engineering Reviews</i> , 2021 , 13, 429	6.5	
143	Application of Pulsed Electric Fields PEF on Pecan Nuts <i>Carya illinoensis</i> Wangerh. K. Koch: Oil Extraction Yield and Compositional Characteristics of the Oil and Its By-product. <i>Food Engineering Reviews</i> , 2021 , 13, 676	6.5	3
142	Wounding and UVB light synergistically induce the postharvest biosynthesis of indicaxanthin and betanin in red prickly pears. <i>Postharvest Biology and Technology</i> , 2020 , 167, 111247	6.2	7
141	High hydrostatic pressure stabilized micronutrients and shifted dietary fibers, from insoluble to soluble, producing a low-glycemic index mango pulp. <i>CYTA - Journal of Food</i> , 2020 , 18, 203-215	2.3	10
140	Digestive Stability and Bioaccessibility of Antioxidants in Prickly Pear Fruits from the Canary Islands: Healthy Foods and Ingredients. <i>Antioxidants</i> , 2020 , 9,	7.1	19
139	Chemical Processes for the Extraction and Modification of Dietary Fiber. <i>Food Engineering Series</i> , 2020 , 343-361	0.5	1
138	Emerging Technologies for the Extraction and Modification of Dietary Fiber. <i>Food Engineering Series</i> , 2020 , 363-381	0.5	0
137	Selected Applications of Water Activity Management in the Food Industry 2020 , 465-482		1
136	Changes in bioactive compounds content and antioxidant capacity of pecan nuts [<i>Carya illinoensis</i> (Wangerh. K. Koch)] during storage. <i>Revista Mexicana De Ingeniera Quimica</i> , 2020 , 19, 1439-1452	1.8	4
135	Extraction and Modification of Dietary Fiber Applying Thermal Processes. <i>Food Engineering Series</i> , 2020 , 329-342	0.5	2
134	Influence of high hydrostatic pressure processing on physicochemical characteristics of a fermented pomegranate (<i>Punica granatum</i> L.) beverage. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 59, 102249	6.8	15
133	Release mechanisms of bioactive compounds in fruits submitted to high hydrostatic pressure: A dynamic microstructural analysis based on prickly pear cells. <i>Food Research International</i> , 2020 , 130, 108909	7.09	16
132	Microfluidization as a honey processing proposal to improve its functional quality. <i>Journal of Food Engineering</i> , 2020 , 274, 109831	6	4
131	Estimating equilibrium moisture content from relatively short sorption experiments. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109832	5.4	1
130	Residential Refrigerator Performance Based on Microbial Indicators of Ground Beef Preservation Assessed Using Predictive Microbiology Tools. <i>Food and Bioprocess Technology</i> , 2020 , 13, 2172-2185	5.1	5
129	Phenolic Compounds in Mesoamerican Fruits-Characterization, Health Potential and Processing with Innovative Technologies. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	7
128	Using High Hydrostatic Pressure Processing Come-Up Time as an Innovative Tool to Induce the Biosynthesis of Free and Bound Phenolics in Whole Carrots. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1717-1727	5.1	7

127	Deterministic and probabilistic predictive microbiology-based indicator of the listeriosis and microbial spoilage risk of pasteurized milk stored in residential refrigerators. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108650	5.4	4
126	Addressing key features involved in bioactive extractability of vigor prickly pears submitted to high hydrostatic pressurization. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13202	2.4	7
125	Applications of Probabilistic Engineering in Food Moisture Management to Meet Product Quality, Safety, and Shelf-Life Requirements 2020 , 501-520		1
124	The Dietary Fiber Profile, Total Polyphenol Content, Functionality of <i>Silvetia compressa</i> and <i>Ecklonia arborea</i> , and Modifications Induced by High Hydrostatic Pressure Treatments. <i>Food and Bioprocess Technology</i> , 2019 , 12, 512-523	5.1	15
123	Impact of high hydrostatic pressure and thermal treatment on the stability and bioaccessibility of carotenoid and carotenoid esters in astringent persimmon (<i>Diospyros kaki</i> Thunb, var. Rojo Brillante). <i>Food Research International</i> , 2019 , 123, 538-549	7	21
122	Functional and compositional changes of orange peel fiber thermally-treated in a twin extruder. <i>LWT - Food Science and Technology</i> , 2019 , 111, 673-681	5.4	16
121	Estimation of Safety and Quality Losses of Foods Stored in Residential Refrigerators. <i>Food Engineering Reviews</i> , 2019 , 11, 184-199	6.5	5
120	Enhancement of anti-inflammatory and antioxidant activities of prickly pear fruits by high hydrostatic pressure: A chemical and microstructural approach. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 54, 132-142	6.8	19
119	In Vitro Fecal Fermentation of High Pressure-Treated Fruit Peels Used as Dietary Fiber Sources. <i>Molecules</i> , 2019 , 24,	4.8	11
118	High pressure processing of food-grade emulsion systems: Antimicrobial activity, and effect on the physicochemical properties. <i>Food Hydrocolloids</i> , 2019 , 87, 307-320	10.6	29
117	Inhibitory potential of prickly pears and their isolated bioactives against digestive enzymes linked to type 2 diabetes and inflammatory response. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6380-6391	4.3	16
116	REFRIGERATED STORAGE OF HIGH HYDROSTATIC PRESSURE (HHP) TREATED PITAYA (<i>Stenocereus pruinosus</i>) JUICE. <i>Revista Mexicana De Ingeniera Quimica</i> , 2019 , 19, 387-399	1.8	4
115	Wounding and UVB Light Synergistically Induce the Biosynthesis of Phenolic Compounds and Ascorbic Acid in Red Prickly Pears (cv. Rojo Vigor). <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	15
114	Characterization and quantification of individual betalain and phenolic compounds in Mexican and Spanish prickly pear (<i>Opuntia ficus-indica</i> L. Mill) tissues: A comparative study. <i>Journal of Food Composition and Analysis</i> , 2019 , 76, 1-13	4.1	42
113	Novel technologies to improve food safety and quality. <i>Current Opinion in Food Science</i> , 2019 , 30, 1-7	9.8	61
112	Combined effect of ultrasound treatment and exogenous phytohormones on the accumulation of bioactive compounds in broccoli florets. <i>Ultrasonics Sonochemistry</i> , 2019 , 50, 289-301	8.9	21
111	Effect of pulsed light, edible coating, and dipping on the phenolic profile and antioxidant potential of fresh-cut mango. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13591	2.1	12
110	Differences in the dietary fiber content of fruits and their by-products quantified by conventional and integrated AOAC official methodologies. <i>Journal of Food Composition and Analysis</i> , 2018 , 67, 77-85	4.1	42

109	Effect of High Hydrostatic Pressure and Temperature on Enzymatic Activity and Quality Attributes in Mango Puree Varieties (cv. Tommy Atkins and Manila). <i>Food and Bioprocess Technology</i> , 2018 , 11, 121-122	5.1	10
108	High Hydrostatic Pressure and Mild Heat Treatments for the Modification of Orange Peel Dietary Fiber: Effects on Hygroscopic Properties and Functionality. <i>Food and Bioprocess Technology</i> , 2018 , 11, 110-121	5.1	26
107	High-power ultrasound as pre-treatment in different stages of soymilk manufacturing process to increase the isoflavone content. <i>Ultrasonics Sonochemistry</i> , 2018 , 49, 154-160	8.9	14
106	Influence of Drying Method on the Composition, Physicochemical Properties, and Prebiotic Potential of Dietary Fibre Concentrates from Fruit Peels. <i>Journal of Food Quality</i> , 2018 , 2018, 1-11	2.7	25
105	In vitro bioaccessibility of individual carotenoids from persimmon (<i>Diospyros kaki</i> , cv. Rojo Brillante) used as an ingredient in a model dairy food. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3246-3254	4.3	11
104	Hygroscopic properties and glass transition of dehydrated mango, apple and banana. <i>Journal of Food Science and Technology</i> , 2018 , 55, 540-549	3.3	10
103	Improving quality of fresh-cut mango using polysaccharide-based edible coatings. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 938-945	3.8	15
102	Inactivation model and risk-analysis design for apple juice processing by high-pressure CO ₂ . <i>Journal of Food Science and Technology</i> , 2018 , 55, 258-264	3.3	4
101	High Pressure Processing of Fruit Products. <i>Food Engineering Series</i> , 2018 , 351-398	0.5	1
100	High hydrostatic pressure inactivation and recovery study of <i>Listeria innocua</i> and <i>Saccharomyces cerevisiae</i> in pitaya (<i>Stenocereus pruinosus</i>) juice. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 50, 169-173	6.8	8
99	Effects of UVB Light, Wounding Stress, and Storage Time on the Accumulation of Betalains, Phenolic Compounds, and Ascorbic Acid in Red Prickly Pear (<i>Opuntia ficus-indica</i> cv. Rojo Vigor). <i>Food and Bioprocess Technology</i> , 2018 , 11, 2265-2274	5.1	16
98	Changes in bioactive compounds and microstructure in persimmon (<i>Diospyros kaki</i> L.) treated by high hydrostatic pressures during cold storage. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13738	2.1	4
97	Dietary Fiber Concentrates from Fruit and Vegetable By-products: Processing, Modification, and Application as Functional Ingredients. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1439-1463	5.1	75
96	The Logistic-Exponential Weibull Model as a Tool to Predict Natural Microflora Inactivation of Agave Mapsiaga Aguamiel (Agave Sap) by High Pressure Treatments. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12816	2.1	7
95	Effect of high hydrostatic pressure applied to a Mexican honey to increase its microbiological and functional quality. <i>Food and Bioprocess Technology</i> , 2017 , 102, 299-306	4.9	9
94	The dietary fiber profile of fruit peels and functionality modifications induced by high hydrostatic pressure treatments. <i>Food Science and Technology International</i> , 2017 , 23, 396-402	2.6	33
93	Using high hydrostatic pressures to retain the antioxidant compounds and to reduce the enzymatic activity of a pitaya-pineapple (sp.-) beverage. <i>Journal of Food Science and Technology</i> , 2017 , 54, 611-619	3.3	15
92	Mineral and fatty acid profile of high intensity pulsed electric fields or thermally treated fruit juice-milk beverages stored under refrigeration. <i>Food Control</i> , 2017 , 80, 236-243	6.2	8

91	A Gompertz Model Approach to Microbial Inactivation Kinetics by High-Pressure Processing Incorporating the Initial Counts, Microbial Quantification Limit, and Come-Up Time Effects. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1495-1508	5.1	13
90	Exotic Fruit Juices 2017 , 107-129		
89	Microstructural and Physiological Changes in Plant Cell Induced by Pressure: Their Role on the Availability and Pressure-Temperature Stability of Phytochemicals. <i>Food Engineering Reviews</i> , 2017 , 9, 314-334	6.5	29
88	High Hydrostatic Pressure and Temperature Applied to Preserve the Antioxidant Compounds of Mango Pulp (<i>Mangifera indica</i> L.). <i>Food and Bioprocess Technology</i> , 2017 , 10, 639-649	5.1	13
87	Moisture sorption isotherms of high pressure treated fruit peels used as dietary fiber sources. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 43, 45-53	6.8	18
86	Quality Changes in Mango Juice Treated by High-Intensity Pulsed Electric Fields Throughout the Storage. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1970-1983	5.1	8
85	A Gompertz Model Approach to Microbial Inactivation Kinetics by High-Pressure Processing (HPP): Model Selection and Experimental Validation. <i>Journal of Food Science</i> , 2017 , 82, 1885-1891	3.4	12
84	Steady- and Unsteady-State Determination of the Water Vapor Permeance (WVP) of Polyethylene Film to Estimate the Moisture Gain of Packed Dry Mango. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1792-1797	5.1	5
83	Enzymatic and phytochemical stabilization of orange-strawberry-banana beverages by high hydrostatic pressure and mild heat. <i>Food Science and Technology International</i> , 2017 , 23, 185-193	2.6	9
82	Nonthermal processing technologies as elicitors to induce the biosynthesis and accumulation of nutraceuticals in plant foods. <i>Trends in Food Science and Technology</i> , 2017 , 60, 80-87	15.3	36
81	Effect of arabinoxylans and laccase on batter rheology and quality of yeast-leavened gluten-free breads. <i>Journal of Cereal Science</i> , 2017 , 73, 10-17	3.8	19
80	Characterization of carotenoid profile of Spanish Sanguinos and Verdal prickly pear (<i>Opuntia ficus-indica</i> , spp.) tissues. <i>Food Chemistry</i> , 2017 , 237, 612-622	8.5	46
79	Advances in the Functional Characterization and Extraction Processes of Dietary Fiber. <i>Food Engineering Reviews</i> , 2016 , 8, 251-271	6.5	65
78	Changes in the structure and gelling properties of maize fiber arabinoxylans after their pilot scale extraction and spray-drying. <i>Journal of Cereal Science</i> , 2016 , 70, 275-281	3.8	6
77	Limitations of the Log-Logistic Model for the Analysis of Sigmoidal Microbial Inactivation Data for High-Pressure Processing (HPP). <i>Food and Bioprocess Technology</i> , 2016 , 9, 904-916	5.1	10
76	Effect of processing time, temperature and alkali concentration on yield extraction, structure and gelling properties of corn fiber arabinoxylans. <i>Food Hydrocolloids</i> , 2016 , 60, 21-28	10.6	20
75	Combined effect of pulsed light, edible coating and malic acid dipping to improve fresh-cut mango safety and quality. <i>Food Control</i> , 2016 , 66, 190-197	6.2	56
74	Reaction Chemistry at High Pressure and High Temperature. <i>Food Engineering Series</i> , 2016 , 461-478	0.5	3

73	Controlled Atmosphere Storage: Applications for Bulk Storage of Foodstuffs 2016 , 301-307		1
72	Freeze-drying: The Basic Process 2016 , 104-109		5
71	Pulsed Electric Fields 2016 , 561-565		5
70	Chilled Foods: Effects on Shelf-life and Sensory Quality 2016 , 14-18		2
69	Application of Novel Processing Methods for Greater Retention of Functional Compounds in Fruit-Based Beverages. <i>Beverages</i> , 2016 , 2, 14	3-4	19
68	Drying Characteristics of Coriander Seed Particles in a Reduced Pressure Superheated Steam Fluidized Bed. <i>Chemical Engineering Communications</i> , 2016 , 203, 1227-1233	2.2	2
67	Effects of ultrasound treatment and storage time on the extractability and biosynthesis of nutraceuticals in carrot (<i>Daucus carota</i>). <i>Postharvest Biology and Technology</i> , 2016 , 119, 18-26	6.2	40
66	Dietary fiber, phytochemical composition and antioxidant activity of Mexican commercial varieties of cactus pear. <i>Journal of Food Composition and Analysis</i> , 2015 , 41, 66-73	4.1	41
65	Hurdle technology applied to prickly pear beverages for inhibiting <i>Saccharomyces cerevisiae</i> and <i>Escherichia coli</i> . <i>Letters in Applied Microbiology</i> , 2015 , 60, 558-64	2.9	19
64	Analysis of <i>Vibrio vulnificus</i> Infection Risk When Consuming Depurated Raw Oysters. <i>Journal of Food Protection</i> , 2015 , 78, 1113-8	2.5	1
63	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. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1244-1257	5.1	35
62	Influence of high pressure processing and alkaline treatment on sugarcane bagasse hydrolysis. <i>CYTA - Journal of Food</i> , 2015 , 1-8	2.3	4
61	Phenolic compounds, antioxidant capacity and gelling properties of glucoarabinoxylans from three types of sorghum brans. <i>Journal of Cereal Science</i> , 2015 , 65, 277-284	3.8	31
60	Monte Carlo analysis of the product handling and high-pressure treatment effects on the <i>Vibrio vulnificus</i> risk to raw oysters consumers. <i>Journal of Food Engineering</i> , 2015 , 144, 86-92	6	10
59	Combined effect of high hydrostatic pressure and mild heat treatments on pectin methylesterase (PME) inactivation in comminuted orange. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2438-44	4.3	10
58	Effect of High Hydrostatic Pressure on the Content of Phytochemical Compounds and Antioxidant Activity of Prickly Pears (<i>Opuntia ficus-indica</i>) Beverages. <i>Food Engineering Reviews</i> , 2015 , 7, 198-208	6.5	51
57	High Hydrostatic Pressure Combined with Mild Temperature for the Preservation of Comminuted Orange: Effects on Functional Compounds and Antioxidant Activity. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1032-1044	5.1	18
56	Moisture Sorption Isotherms of Foods: Experimental Methodology, Mathematical Analysis, and Practical Applications. <i>Food Engineering Series</i> , 2015 , 187-214	0.5	8

55	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
54	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
53	High-pressure Processing: Kinetic Models for Microbial and Enzyme Inactivation. <i>Food Engineering Reviews</i> , 2014 , 6, 56-88	6.5	80
52	Phytochemicals and antioxidant activity of juice, flavedo, albedo and comminuted orange. <i>Journal of Functional Foods</i> , 2014 , 6, 470-481	5.1	66
51	Phytochemical Characterization of Prickly Pear (<i>Opuntia</i> spp.) and of its Nutritional and Functional Properties: A Review. <i>Current Nutrition and Food Science</i> , 2014 , 10, 57-69	0.7	36
50	ANALYSIS OF THE DRYING PROCESS OF MEXICAN HOT SALSA USING THE CHARACTERISTIC CURVE MODEL. <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 441-448	2.1	2
49	Multiple-pass high-pressure homogenization of milk for the development of pasteurization-like processing conditions. <i>Letters in Applied Microbiology</i> , 2013 , 56, 142-8	2.9	17
48	Drying Kinetics of Paddy in a Reduced Pressure Superheated Steam Fluidized Bed. <i>Drying Technology</i> , 2013 , 31, 452-461	2.6	15
47	Inclusion of the variability of model parameters on shelf-life estimations for low and intermediate moisture vegetables. <i>LWT - Food Science and Technology</i> , 2012 , 47, 364-370	5.4	23
46	Formation risk of toxic and other unwanted compounds in pressure-assisted thermally processed foods. <i>Journal of Food Science</i> , 2012 , 77, R1-10	3.4	25
45	Pineapple fruit bromelain affinity to different protein substrates. <i>Food Chemistry</i> , 2012 , 133, 631-635	8.5	36
44	Hydrodynamics of Reduced Pressure Fluidization Employing Particles with Variable Density. <i>Drying Technology</i> , 2012 , 30, 342-350	2.6	3
43	Influence of Particle Size on Vacuum Fluidized Bed Drying. <i>Drying Technology</i> , 2012 , 30, 138-145	2.6	4
42	Drying of Pepper Seed Particles in a Superheated Steam Fluidized Bed Operating at Reduced Pressure. <i>Drying Technology</i> , 2012 , 30, 884-890	2.6	22
41	Rational Use of Novel Technologies: A Comparative Analysis of the Performance of Several New Food Preservation Technologies for Microbial Inactivation 2012 , 235-260		4
40	Hurdle technology in fruit processing. <i>Annual Review of Food Science and Technology</i> , 2011 , 2, 447-65	14.7	71
39	MOISTURE ADSORPTION ISOTHERMS OF FREEZE-DRIED AND AIR-DRIED MEXICAN RED SAUCE. <i>Journal of Food Process Engineering</i> , 2011 , 34, 1931-1945	2.4	8
38	HIGH HYDROSTATIC PRESSURE EFFECT ON SACCHAROMYCES CEREVISIAE, ESCHERICHIA COLI AND LISTERIA INNOCUA IN PEAR NECTAR. <i>Journal of Food Quality</i> , 2011 , 34, 371-378	2.7	12

37	Effect of input data variability on estimations of the equivalent constant temperature time for microbial inactivation by HTST and retort thermal processing. <i>Journal of Food Science</i> , 2011 , 76, E495-502 ^{3,4}		9
36	Color and chemical stability of spray-dried blueberry extract using mesquite gum as wall material. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 889-894	4.1	133
35	Reaction Kinetics at High Pressure and Temperature: Effects on Milk Flavor Volatiles and on Chemical Compounds with Nutritional and Safety Importance in Several Foods. <i>Food and Bioprocess Technology</i> , 2011 , 4, 986-995	5.1	29
34	High-Pressure Processing Technologies for the Pasteurization and Sterilization of Foods. <i>Food and Bioprocess Technology</i> , 2011 , 4, 969-985	5.1	254
33	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. <i>CYTA - Journal of Food</i> , 2011 , 9, 351-364	2.3	41
32	Study of the inactivation of <i>Escherichia coli</i> and pectin methylesterase in mango nectar under selected high hydrostatic pressure treatments. <i>Food Science and Technology International</i> , 2011 , 17, 541-7 ^{2,6}		21
31	High Hydrostatic Pressure Effect on Natural Microflora, <i>Saccharomyces cerevisiae</i> , <i>Escherichia coli</i> , and <i>Listeria innocua</i> in Navel Orange Juice. <i>International Journal of Food Engineering</i> , 2011 , 7,	1.9	17
30	ULTRAVIOLET-C LIGHT PROCESSING OF GRAPE, CRANBERRY AND GRAPEFRUIT JUICES TO INACTIVATE <i>SACCHAROMYCES CEREVISIAE</i> . <i>Journal of Food Process Engineering</i> , 2009 , 32, 916-932	2.4	67
29	FIRMNESS CHANGES OF IMPREGNATED WHOLE PEELED PRICKLY PEAR. <i>Journal of Texture Studies</i> , 2009 , 40, 571-583	3.6	2
28	Cherry pepper pickling: Mass transport and firmness parameters and stability indicators. <i>Journal of Food Engineering</i> , 2009 , 95, 648-655	6	4
27	High-pressure homogenization of orange juice to inactivate pectinmethylesterase. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 457-462	6.8	100
26	Application of Osmotic Dehydration Processes to Produce Apple Slices Enriched with β -Carotene. <i>Drying Technology</i> , 2008 , 26, 1265-1271	2.6	12
25	Pickling brine treatment for possible recycling using high-pressure homogenization. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1157-1163	4.3	1
24	Vacuum pulse-assisted pickling whole jalapeño pepper optimization. <i>Journal of Food Engineering</i> , 2007 , 79, 1261-1268	6	8
23	Cheese Manufacture Assisted by High Pressure. <i>Food Reviews International</i> , 2006 , 22, 275-289	5.5	22
22	Vacuum pulse and brine composition effect on pickling kinetics of whole jalapeño pepper. <i>Innovative Food Science and Emerging Technologies</i> , 2006 , 7, 195-202	6.8	8
21	Impregnation and Infiltration Kinetics of Isotonic Solution in Whole Jalapeño Pepper Using a Vacuum Pulse. <i>Journal of Food Science</i> , 2006 , 71, E125-E131	3.4	5
20	Novel functional foods from vegetable matrices impregnated with biologically active compounds. <i>Journal of Food Engineering</i> , 2005 , 67, 205-214	6	112

19	Transport phenomena in food engineering: basic concepts and advances. <i>Journal of Food Engineering</i> , 2005 , 67, 113-128	6	43
18	Remote experiments for food engineering. <i>Journal of Food Engineering</i> , 2005 , 67, 129-133	6	2
17	Impregnation properties of some fruits at vacuum pressure. <i>Journal of Food Engineering</i> , 2003 , 56, 307-364		74
16	Impregnation and osmotic dehydration of some fruits: effect of the vacuum pressure and syrup concentration. <i>Journal of Food Engineering</i> , 2003 , 57, 305-314	6	92
15	REUSE OF SUCROSE SYRUP IN PILOT-SCALE OSMOTIC DEHYDRATION OF APPLE CUBES. <i>Journal of Food Process Engineering</i> , 2002 , 25, 125-139	2.4	12
14	PILOT PLANT FOR OSMOTIC DEHYDRATION OF FRUITS: DESIGN AND EVALUATION. <i>Journal of Food Process Engineering</i> , 2002 , 25, 189-199	2.4	4
13	High pressure-processed guacamole. <i>Innovative Food Science and Emerging Technologies</i> , 2000 , 1, 69-75	6.8	63
12	Minimally processed papaya by vacuum osmotic dehydration (VOD) techniques / Papaya mínimamente procesada mediante técnicas de deshidratación osmótica al vacío (VOD). <i>Food Science and Technology International</i> , 1999 , 5, 41-49	2.6	22
11	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). <i>Food Science and Technology International</i> , 1999 , 5, 255-261	2.6	4
10	GLASS TRANSITION TEMPERATURE (T _g) AND WATER ACTIVITY (a _w) OF DEHYDRATED APPLE PRODUCTS. <i>Journal of Food Process Engineering</i> , 1999 , 22, 91-101	2.4	25
9	Polyphenoloxidase Activity and Color of Blanched and High Hydrostatic Pressure Treated Banana Puree. <i>Journal of Food Science</i> , 1999 , 64, 42-45	3.4	258
8	Effect of oscillatory high hydrostatic pressure treatments on <i>Byssoschlamys nivea</i> ascospores suspended in fruit juice concentrates. <i>Letters in Applied Microbiology</i> , 1998 , 27, 375-8	2.9	41
7	Polyphenoloxidase activity and color changes during storage of high hydrostatic pressure treated avocado puree. <i>Food Research International</i> , 1998 , 31, 549-556	7	108
6	Oscillatory high hydrostatic pressure inactivation of <i>Zygosaccharomyces bailii</i> . <i>Journal of Food Protection</i> , 1998 , 61, 1213-5	2.5	26
5	High hydrostatic pressure come-up time and yeast viability. <i>Journal of Food Protection</i> , 1998 , 61, 1657-60.	2.5	27
4	High Hydrostatic Pressure as a Hurdle for <i>Zygosaccharomyces bailii</i> Inactivation. <i>Journal of Food Science</i> , 1997 , 62, 855-857	3.4	45
3	Effect of high hydrostatic pressures on microorganisms, total phenolic content and enzyme activity of mamey (<i>Pouteria sapota</i>) nectar. <i>Journal of Food Science and Technology</i> , 1997 , 1	3.3	0
2	Challenges and Benefits of Using Pecan Kernels, Derivatives, and Byproducts as Alternative Ingredients in Food Product Development. <i>Food Reviews International</i> , 1997 , 1-13	5.5	2

1	Hurdle Technology Principles Applied in Decontamination of Whole and Fresh-Cut Produce417-449	5
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