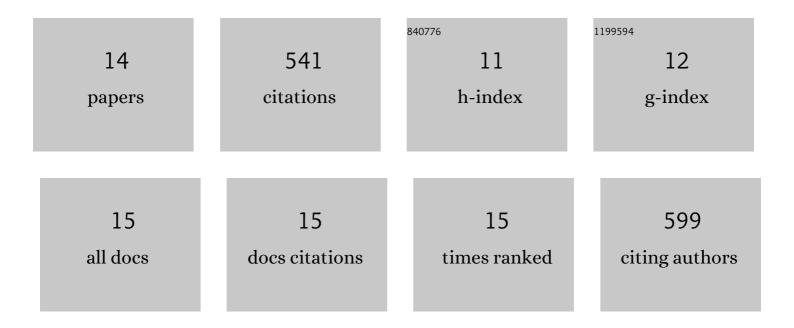
Jose De J Berrios

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/266659/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Electrostatic and Conventional Spraying of Alginate-Based Edible Coating with Natural Antimicrobials for Preserving Fresh Strawberry Quality. Food and Bioprocess Technology, 2017, 10, 165-174.	4.7	101
2	Lentil flour formulations to develop new snack-type products by extrusion processing: Phytochemicals and antioxidant capacity. Journal of Functional Foods, 2015, 19, 537-544.	3.4	71
3	Glutenâ€free spaghetti made with chickpea, unripe plantain and maize flours: functional and chemical properties and starch digestibility. International Journal of Food Science and Technology, 2014, 49, 1985-1991.	2.7	67
4	Effect of Extrusion on the Antioxidant Capacity and Color Attributes of Expanded Extrudates Prepared from Purple Potato and Yellow Pea Flour Mixes. Journal of Food Science, 2011, 76, C874-83.	3.1	66
5	EFFECT OF EXTRUSION COOKING AND SODIUM BICARBONATE ADDITION ON THE CARBOHYDRATE COMPOSITION OF BLACK BEAN FLOURS. Journal of Food Processing and Preservation, 2002, 26, 113-128.	2.0	51
6	SODIUM BICARBONATE AND THE MICROSTRUCTURE, EXPANSION AND COLOR OF EXTRUDED BLACK BEANS. Journal of Food Processing and Preservation, 2004, 28, 321-335.	2.0	48
7	Novel gluten-free formulations from lentil flours and nutritional yeast: Evaluation of extrusion effect on phytochemicals and non-nutritional factors. Food Chemistry, 2020, 315, 126175.	8.2	35
8	Improvement in Storage Stability of Infrared-Dried Rough Rice. Food and Bioprocess Technology, 2016, 9, 1010-1020.	4.7	27
9	Bioactive compounds and antioxidant capacity of extruded snack-type products developed from novel formulations of lentil and nutritional yeast flours. Food and Function, 2018, 9, 819-829.	4.6	27
10	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. Foods, 2021, 10, 1096.	4.3	23
11	Tiger Nut (Cyperus esculentus) as a Functional Ingredient in Gluten-Free Extruded Snacks. Foods, 2020, 9, 1770.	4.3	14
12	Extrusion Cooking Effect on Carbohydrate Fraction in Novel Gluten-Free Flours Based on Chickpea and Rice. Molecules, 2022, 27, 1143.	3.8	5
13	Growth yield and health benefit of farm shrimp (Litopenaeus vannamei) fed in a pre-fattening phase with a diet based on wheat (Triticum sativum) and chickpea (Cicer arietinum) enriched with spirulina (Spirulina maxima). Veterinaria México OA, 0, 9, .	0.2	1
14	The effect of extrusion processing on the physicochemical and antioxidant properties of fermented and non-fermented Jabuticaba pomace. Polimeros, 2020, 30, .	0.7	0