

Jose De J Berrios

List of Publications by Year in descending order

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14
papers

541
citations

840776

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1199594

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times ranked

599
citing authors

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