

Pedro Elez-Martinez

List of Publications by Citations

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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.

80
papers

3,368
citations

33
h-index

57
g-index

82
ext. papers

3,776
ext. citations

5.8
avg, IF

5.49
L-index

#	Paper	IF	Citations
80	Impact of high pressure and pulsed electric fields on bioactive compounds and antioxidant activity of orange juice in comparison with traditional thermal processing. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4403-9	5.7	282
79	Impact of food matrix and processing on the in vitro bioaccessibility of vitamin C, phenolic compounds, and hydrophilic antioxidant activity from fruit juice-based beverages. <i>Journal of Functional Foods</i> , 2015 , 14, 33-43	5.1	147
78	Effects of high intensity pulsed electric field processing conditions on vitamin C and antioxidant capacity of orange juice and gazpacho, a cold vegetable soup. <i>Food Chemistry</i> , 2007 , 102, 201-209	8.5	142
77	Soy milk phenolic compounds, isoflavones and antioxidant activity as affected by in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2013 , 136, 206-12	8.5	138
76	Application of pulsed electric fields at oil yield and content of functional food ingredients at the production of rapeseed oil. <i>Innovative Food Science and Emerging Technologies</i> , 2007 , 8, 55-62	6.8	136
75	Effect of refrigerated storage on vitamin C and antioxidant activity of orange juice processed by high-pressure or pulsed electric fields with regard to low pasteurization. <i>European Food Research and Technology</i> , 2006 , 223, 487-493	3.4	131
74	Food processing strategies to enhance phenolic compounds bioaccessibility and bioavailability in plant-based foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2531-2548	11.5	130
73	Changes in vitamin C, phenolic, and carotenoid profiles throughout in vitro gastrointestinal digestion of a blended fruit juice. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1859-67	5.7	129
72	Comparative study on shelf life of orange juice processed by high intensity pulsed electric fields or heat treatment. <i>European Food Research and Technology</i> , 2006 , 222, 321-329	3.4	114
71	Inactivation of orange juice peroxidase by high-intensity pulsed electric fields as influenced by process parameters. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 71-81	4.3	111
70	Carotenoid and flavanone content during refrigerated storage of orange juice processed by high-pressure, pulsed electric fields and low pasteurization. <i>LWT - Food Science and Technology</i> , 2011 , 44, 834-839	5.4	108
69	Nutritional approaches and health-related properties of plant foods processed by high pressure and pulsed electric fields. <i>Critical Reviews in Food Science and Nutrition</i> , 2009 , 49, 552-76	11.5	104
68	Inactivation of <i>Lactobacillus brevis</i> in orange juice by high-intensity pulsed electric fields. <i>Food Microbiology</i> , 2005 , 22, 311-319	6	104
67	Inhibition of tomato (<i>Lycopersicon esculentum</i> Mill.) pectin methylesterase by pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2000 , 1, 57-67	6.8	93
66	Effects of pulsed electric fields on pathogenic microorganisms of major concern in fluid foods: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 747-59	11.5	92
65	In vitro bioaccessibility of health-related compounds as affected by the formulation of fruit juice- and milk-based beverages. <i>Food Research International</i> , 2014 , 62, 771-778	7	74
64	Metabolite profiling of phenolic and carotenoid contents in tomatoes after moderate-intensity pulsed electric field treatments. <i>Food Chemistry</i> , 2013 , 136, 199-205	8.5	66

63	Microbiological and biochemical stability of fresh-cut apples preserved by modified atmosphere packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2004 , 5, 215-224	6.8	66
62	Changes in the polyphenol profile of tomato juices processed by pulsed electric fields. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9667-72	5.7	64
61	Effects of pulsed electric fields on the bioactive compound content and antioxidant capacity of tomato fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3126-34	5.7	61
60	Modeling the reduction of pectin methyl esterase activity in orange juice by high intensity pulsed electric fields. <i>Journal of Food Engineering</i> , 2007 , 78, 184-193	6	60
59	Inactivation of <i>Saccharomyces cerevisiae</i> suspended in orange juice using high-intensity pulsed electric fields. <i>Journal of Food Protection</i> , 2004 , 67, 2596-602	2.5	59
58	Impact of high-intensity pulsed electric fields on carotenoids profile of tomato juice made of moderate-intensity pulsed electric field-treated tomatoes. <i>Food Chemistry</i> , 2013 , 141, 3131-8	8.5	58
57	Food matrix and processing influence on carotenoid bioaccessibility and lipophilic antioxidant activity of fruit juice-based beverages. <i>Food and Function</i> , 2016 , 7, 380-9	6.1	57
56	Pulsed electric fields-processed orange juice consumption increases plasma vitamin C and decreases F2-isoprostanes in healthy humans. <i>Journal of Nutritional Biochemistry</i> , 2004 , 15, 601-7	6.3	57
55	Influence of high-intensity pulsed electric field processing parameters on antioxidant compounds of broccoli juice. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 70-77	6.8	55
54	Evaluation of browning effect on avocado purée preserved by combined methods. <i>Innovative Food Science and Emerging Technologies</i> , 2000 , 1, 261-268	6.8	54
53	Kinetics of polyphenol oxidase activity inhibition and browning of avocado purée preserved by combined methods. <i>Journal of Food Engineering</i> , 2002 , 55, 131-137	6	46
52	In vitro bioaccessibility of health-related compounds from a blended fruit juice/soy milk beverage: Influence of the food matrix. <i>Journal of Functional Foods</i> , 2014 , 7, 161-169	5.1	45
51	Stability of health-related compounds in plant foods through the application of non thermal processes. <i>Trends in Food Science and Technology</i> , 2012 , 23, 111-123	15.3	42
50	Enhancing the carotenoid content of tomato fruit with pulsed electric field treatments: Effects on respiratory activity and quality attributes. <i>Postharvest Biology and Technology</i> , 2018 , 137, 113-118	6.2	40
49	Intake of Mediterranean vegetable soup treated by pulsed electric fields affects plasma vitamin C and antioxidant biomarkers in humans. <i>International Journal of Food Sciences and Nutrition</i> , 2005 , 56, 115-24	3.7	39
48	Food Preservation by Pulsed Electric Fields: An Engineering Perspective. <i>Food Engineering Reviews</i> , 2011 , 3, 94-107	6.5	37
47	Effect of pulsed electric fields on the antioxidant potential of apples stored at different temperatures. <i>Postharvest Biology and Technology</i> , 2017 , 132, 195-201	6.2	28
46	Enhancing phenolic content in carrots by pulsed electric fields during post-treatment time: Effects on cell viability and quality attributes. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 59, 102252	6.8	25

45	Natural Antioxidants Preserve the Lipid Oxidative Stability of Minimally Processed Avocado Puré. <i>Journal of Food Science</i> , 2005 , 70, S325-S329	3.4	24
44	Application of pulsed electric fields to tomato fruit for enhancing the bioaccessibility of carotenoids in derived products. <i>Food and Function</i> , 2018 , 9, 2282-2289	6.1	23
43	Application of innovative technologies, moderate-intensity pulsed electric fields and high-pressure thermal treatment, to preserve and/or improve the bioactive compounds content of pumpkin. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 53-61	6.8	23
42	Internal atmosphere, quality attributes and sensory evaluation of MAP packaged fresh-cut Conference pears. <i>International Journal of Food Science and Technology</i> , 2007 , 42, 208-213	3.8	22
41	Enhancing hydroxycinnamic acids and flavan-3-ol contents by pulsed electric fields without affecting quality attributes of apple. <i>Food Research International</i> , 2019 , 121, 433-440	7	21
40	Effect of combined methods of preservation on the naturally occurring microflora of avocado puré. <i>Food Control</i> , 2004 , 15, 11-17	6.2	18
39	Pulsed electric fields affect endogenous enzyme activities, respiration and biosynthesis of phenolic compounds in carrots. <i>Postharvest Biology and Technology</i> , 2020 , 168, 111284	6.2	17
38	Effects of Pulsed Electric Fields Processing Strategies on Health-Related Compounds of Plant-Based Foods. <i>Food Engineering Reviews</i> , 2017 , 9, 213-225	6.5	17
37	Effects of High-Intensity Pulsed Electric Fields Processing Parameters on the Chlorophyll Content and Its Degradation Compounds in Broccoli Juice. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1137-1148	5.1	15
36	Influence of pulsed electric fields processing on the bioaccessible and non-bioaccessible fractions of apple phenolic compounds. <i>Journal of Functional Foods</i> , 2019 , 59, 206-214	5.1	14
35	Oxidative rancidity in avocado puré as affected by α -tocopherol, sorbic acid and storage atmosphere. <i>European Food Research and Technology</i> , 2007 , 226, 295-300	3.4	14
34	Food Safety Aspects of Pulsed Electric Fields 2005 , 183-217		11
33	Novel Processing Technologies as Compared to Thermal Treatment on the Bioaccessibility and Caco-2 Cell Uptake of Carotenoids from Tomato and Kale-Based Juices. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10185-10194	5.7	10
32	High-intensity pulsed electric fields or thermal treatment of broccoli juice: the effects of processing on minerals and free amino acids. <i>European Food Research and Technology</i> , 2020 , 246, 539-548	3.4	10
31	Induced accumulation of individual carotenoids and quality changes in tomato fruits treated with pulsed electric fields and stored at different post-treatments temperatures. <i>Postharvest Biology and Technology</i> , 2018 , 146, 117-123	6.2	10
30	In Vitro Bioaccessibility of Colored Carotenoids in Tomato Derivatives as Affected by Ripeness Stage and the Addition of Different Types of Oil. <i>Journal of Food Science</i> , 2018 , 83, 1404-1411	3.4	9
29	Modeling within the Bayesian framework, the inactivation of pectinesterase in gazpacho by pulsed electric fields. <i>Journal of Food Engineering</i> , 2009 , 95, 446-452	6	9
28	Enzymatic Inactivation by Pulsed Electric Fields 2005 , 155-181		9

27	In vitro bioaccessibility of isoflavones from a soymilk-based beverage as affected by thermal and non-thermal processing. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102504	6.8	9
26	Pulsed electric field treatment strategies to increase bioaccessibility of phenolic and carotenoid compounds in oil-added carrot purees. <i>Food Chemistry</i> , 2021 , 364, 130377	8.5	9
25	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
24	Effect of pulsed electric fields on carotenoid and phenolic bioaccessibility and their relationship with carrot structure. <i>Food and Function</i> , 2021 , 12, 2772-2783	6.1	8
23	Enhancing carotenoid and phenolic contents in plant food matrices by applying non-thermal technologies: Bioproduction vs improved extractability. <i>Trends in Food Science and Technology</i> , 2021 , 112, 622-630	15.3	7
22	Recent Advances toward the Application of Non-Thermal Technologies in Food Processing: An Insight on the Bioaccessibility of Health-Related Constituents in Plant-Based Products. <i>Foods</i> , 2021 , 10,	4.9	7
21	Impact of High-Intensity Pulsed Electric Fields on Bioactive Compounds in Mediterranean Plant-based Foods. <i>Natural Product Communications</i> , 2009 , 4, 1934578X0900400	0.9	6
20	Impact of critical high-intensity pulsed electric field processing parameters on oxidative enzymes and color of broccoli juice. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14362	2.1	6
19	Effect of high-hydrostatic pressure and moderate-intensity pulsed electric field on plum. <i>Food Science and Technology International</i> , 2018 , 24, 145-160	2.6	5
18	Changes of carotenoid content in carrots after application of pulsed electric field treatments. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111408	5.4	5
17	Pulsed Electric Field Processing of Fluid Foods 2012 , 63-108		4
16	Juice preservation by pulsed electric fields. <i>Stewart Postharvest Review</i> , 8 , 1-4		4
15	Greater bioavailability of xanthophylls compared to carotenes from orange juice (high-pressure processed, pulsed electric field treated, low-temperature pasteurised, and freshly squeezed) in a crossover study in healthy individuals. <i>Food Chemistry</i> , 2022 , 371, 130821	8.5	4
14	Non-thermal Processing Technologies 2014 , 443-465		3
13	Impact of high-intensity pulsed electric fields on bioactive compounds in Mediterranean plant-based foods. <i>Natural Product Communications</i> , 2009 , 4, 741-6	0.9	3
12	Enzymatic Inactivation by Pulsed Electric Fields 2014 , 155-168		2
11	Food Safety Aspects of Pulsed Electric Fields 2014 , 169-178		2
10	Gastric and small intestinal lipid digestion kinetics as affected by the gradual addition of lipases and bile salts. <i>Food Bioscience</i> , 2022 , 101595	4.9	2

- 9 Pulsed Electric Fields to Obtain Safe and Healthy Shelf-Stable Liquid Foods. *NATO Science for Peace and Security Series A: Chemistry and Biology*, **2011**, 205-222 0.1 2
- 8 Effect of antioxidants and proteins on the quality of Israeli Jaffa red and blond grapefruits. *European Food Research and Technology*, **2005**, 221, 119-124 3.4 1
- 7 Emerging Nonthermal Technologies in Fruit Juice Processing. *Contemporary Food Engineering*, **2014**, 217-236 1
- 6 Pulsed Electric Field Processing **2012**, 603-626
- 5 Impact of pulsed electric fields on food enzymes and shelf-life **2007**, 212-246
- 4 Pulsed Electric Fields Bioproduction of Secondary Metabolites in Plant Systems **2016**, 1-12
- 3 Pulsed Electric Fields Bioproduction of Secondary Metabolites in Plant Systems **2017**, 2193-2204
- 2 Effects of High-Pressure Processing and Pulsed Electric Fields on Nutritional Quality and Health-Related Compounds of Fruit and Vegetable Products 502-536
- 1 High-Intensity Pulsed Electric Field Applications in Fruit Processing. *Contemporary Food Engineering*, **2012**, 149-184