Javier Martinez Monzo

List of Publications by Year
in descending order

80 papers	3,134 citations	185998 28 h-index	161609 54 g-index
82 all docs	82 docs citations	82 times ranked	3064 citing authors

#	Article	IF	Citations
1	Effect of temperature and air velocity on drying kinetics, antioxidant capacity, total phenolic content, colour, texture and microstructure of apple (var. Granny Smith) slices. Food Chemistry, 2012, 132, 51-59.	4.2	305
2	Effect of cooking method on mechanical properties, color and structure of beef muscle (M.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	2.7	215
3	Vacuum impregnation and osmotic dehydration in matrix engineering. Journal of Food Engineering, 2001, 49, 175-183.	2.7	182
4	Development of probiotic-enriched dried fruits by vacuum impregnation. Journal of Food Engineering, 2003, 56, 273-277.	2.7	164
5	Effect of pH on Color and Texture of Food Products. Food Engineering Reviews, 2013, 5, 158-170.	3.1	151
6	Iron deficiency and iron fortified foodsâ€"a review. Food Research International, 2002, 35, 225-231.	2.9	144
7	Changes in mechanical properties throughout osmotic processes. Journal of Food Engineering, 2001, 49, 129-135.	2.7	139
8	Vacuum impregnation for development of new dehydrated products. Journal of Food Engineering, 2001, 49, 297-302.	2.7	136
9	Mechanical and Structural Changes in Apple (Var. Granny Smith) Due to Vacuum Impregnation with Cryoprotectants. Journal of Food Science, 1998, 63, 499-503.	1.5	94
10	Modelling of dehydration-rehydration of orange slices in combined microwave/air drying. Innovative Food Science and Emerging Technologies, 2003, 4, 203-209.	2.7	94
11	Effect of microalgae incorporation on physicochemical and textural properties in wheat bread formulation. Food Science and Technology International, 2017, 23, 437-447.	1.1	76
12	Rehydration of air-dried Shiitake mushroom (Lentinus edodes) caps: Comparison of conventional and vacuum water immersion processes. LWT - Food Science and Technology, 2011, 44, 480-488.	2.5	69
13	Creativity and Innovation Patterns of Haute Cuisine Chefs. Journal of Culinary Science and Technology, 2013, 11, 19-35.	0.6	69
14	Influence of drying temperature on dietary fibre, rehydration properties, texture and microstructure of Cape gooseberry (Physalis peruviana L.). Journal of Food Science and Technology, 2015, 52, 2304-2311.	1.4	66
15	Printability and Physicochemical Properties of Microalgae-Enriched 3D-Printed Snacks. Food and Bioprocess Technology, 2020, 13, 2029-2042.	2.6	62
16	Vacuum Frying: An Alternative to Obtain High-Quality Dried Products. Food Engineering Reviews, 2011, 3, 63-78.	3.1	59
17	Textural properties of potatoes (Solanum tuberosum L., cv. Monalisa) as affected by different cooking processes. Journal of Food Engineering, 2008, 88, 28-35.	2.7	56
18	Use of insects and pea powder as alternative protein and mineral sources in extruded snacks. European Food Research and Technology, 2020, 246, 703-712.	1.6	54

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19	Jam manufacture with osmodehydrated fruit. Food Research International, 2002, 35, 301-306.	2.9	53
20	3D printing of gels based on xanthan/konjac gums. Innovative Food Science and Emerging Technologies, 2020, 64, 102343.	2.7	45
21	Effect of Temperature on 3D Printing of Commercial Potato Puree. Food Biophysics, 2019, 14, 225-234.	1.4	44
22	Characterisation of reused osmotic solution as ingredient in new product formulation. Food Research International, 2002, 35, 307-313.	2.9	41
23	Physicochemical Properties and Consumer Acceptance of Bread Enriched with Alternative Proteins. Foods, 2020, 9, 933.	1.9	41
24	Effect of Acheta domesticus (house cricket) addition on protein content, colour, texture, and extrusion parameters of extruded products. Journal of Food Engineering, 2020, 282, 110032.	2.7	40
25	Effects of processing conditions on the quality of vacuum fried cassava chips (Manihot esculenta) Tj ETQq1 1 0.784314 rgBT /Overloc	2.5	39
26	Osmotic dehydration of Aloe vera (Aloe barbadensis Miller). Journal of Food Engineering, 2010, 97, 154-160.	2.7	36
27	Changes in thermal properties of apple due to vacuum impregnation. Journal of Food Engineering, 2000, 43, 213-218.	2.7	31
28	Effect of microalgae addition on mineral content, colour and mechanical properties of breadsticks. Food and Function, 2019, 10, 4685-4692.	2.1	31
29	Optimizing the texture and color of sous-vide and cook-vide green bean pods. LWT - Food Science and Technology, 2013, 51, 507-513.	2.5	30
30	Knowledge dynamics as drivers of innovation in Haute Cuisine and culinary services. Industry and Innovation, 2018, 25, 84-111.	1.7	30
31	In vitro bioaccessibility of minerals from microalgae-enriched cookies. Food and Function, 2020, 11, 2186-2194.	2.1	30
32	Advantages of sous-vide cooked red cabbage: Structural, nutritional and sensory aspects. LWT - Food Science and Technology, 2014, 56, 451-460.	2.5	29
33	Vacuum frying process of gilthead sea bream (Sparus aurata) fillets. Innovative Food Science and Emerging Technologies, 2010, 11, 630-636.	2.7	27
34	Trends and Innovations in Bread, Bakery, and Pastry. Journal of Culinary Science and Technology, 2013, 11, 56-65.	0.6	24
35	Effect of Microalgae (Arthrospira platensis and Chlorella vulgaris) Addition on 3D Printed Cookies. Food Biophysics, 2021, 16, 27-39.	1.4	24
36	Physicoâ€Chemical and Structural Characteristics of Vegetables Cooked Under Sousâ€Vide, Cookâ€Vide, and Conventional Boiling. Journal of Food Science, 2015, 80, E1725-34.	1.5	23

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37	Use of vacuum-frying in chicken nugget processing. Innovative Food Science and Emerging Technologies, 2014, 26, 482-489.	2.7	22
38	Evaluation of Textural and Sensory Properties on Typical Spanish Small Cakes Designed Using Alternative Flours. Journal of Culinary Science and Technology, 2015, 13, 19-28.	0.6	19
39	Improvement of a culinary recipe by applying sensory analysis: Design of the New Tarte Tatin. International Journal of Gastronomy and Food Science, 2012, 1, 54-60.	1.3	18
40	Comparison of Vacuum Treatments and Traditional Cooking Using Instrumental and Sensory Analysis. Food Analytical Methods, 2014, 7, 400-408.	1.3	17
41	Effect of vacuum cooking treatment on physicochemical and structural characteristics of purpleâ€flesh potato. International Journal of Food Science and Technology, 2014, 49, 943-951.	1.3	15
42	Consumer perception and acceptability of microalgae based breadstick. Food Science and Technology International, 2020, 26, 493-502.	1.1	15
43	Effect of Medicago sativa Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. Foods, 2021, 10, 928.	1.9	15
44	Effects of Vacuum Cooking (Cook-Vide) on the Physical-Chemical Properties of Sea Bream Fillets (Sparus aurata). Journal of Aquatic Food Product Technology, 2009, 18, 79-89.	0.6	14
45	Production of cold-setting restructured fish products from gilthead sea bream (Sparus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 reestructurados de dorada (Sparus aurata) en frÃo usando transglutaminasa y niveles normales y bajos de sal. CYTA - Journal of Food, 2011, 9, 121-125.	0.9	14
46	Vacuum impregnation as a tool to introduce biopreservatives inÂgilthead sea bream fillets (Sparus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.5	14
47	Influence of microalgae addition in formulation on colour, texture, and extrusion parameters of corn snacks. Food Science and Technology International, 2020, 26, 685-695.	1.1	14
48	Beetroot Microencapsulation with Pea Protein Using Spray Drying: Physicochemical, Structural and Functional Properties. Applied Sciences (Switzerland), 2021, 11, 6658.	1.3	14
49	Valorization of Rose Hip (Rosa canina) Puree Co-Product in Enriched Corn Extrudates. Foods, 2021, 10, 2787.	1.9	14
50	Effect of Konjac Glucomannan (KGM) and Carboxymethylcellulose (CMC) on some Physico-Chemical and Mechanical Properties of Restructured Gilthead Sea Bream (Sparus aurata) Products. Food and Bioprocess Technology, 2013, 6, 133-145.	2.6	13
51	Bioactive compounds and physicochemical characterization of dried apricot (Prunus armeniaca) Tj ETQq1 1 0.784314 rgBT /Ov	0.9	12
52	Microalgae fortification of low-fat oil-in-water food emulsions: an evaluation of the physicochemical and rheological properties. Journal of Food Science and Technology, 2021, 58, 3701-3711.	1.4	12
53	Microencapsulation of Essential Oils Using Î²-Cyclodextrin: Applications in Gastronomy. Journal of Culinary Science and Technology, 2011, 9, 150-157.	0.6	11
54	Molecular Gastronomy in Spain. Journal of Culinary Science and Technology, 2014, 12, 279-293.	0.6	11

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55	Amino acids release from enriched bread with edible insect or pea protein during in vitro gastrointestinal digestion. International Journal of Gastronomy and Food Science, 2021, 24, 100351.	1.3	11
56	Effect on Nutritional and Functional Characteristics by Encapsulating Rose canina Powder in Enriched Corn Extrudates. Foods, 2021, 10, 2401.	1.9	11
57	Impact of Resistant Maltodextrin Addition on the Physico-Chemical Properties in Pasteurised Orange Juice. Foods, 2020, 9, 1832.	1.9	9
58	Application of 3D Printing in the Design of Functional Gluten-Free Dough. Foods, 2022, 11, 1555.	1.9	9
59	Microalgae-enriched breadsticks: Analysis for vitamin C, carotenoids, and chlorophyll a. Food Science and Technology International, 2022, 28, 26-31.	1.1	8
60	Effect of the house cricket (Acheta domesticus) inclusion and process temperature on extrudate snack properties. Journal of Insects As Food and Feed, 2021, 7, 1117-1129.	2.1	8
61	Resistant maltodextrinâ€™s effect on the physicochemical and structure properties of spray dried orange juice powders. European Food Research and Technology, 2021, 247, 1125-1132.	1.6	7
62	Effect of Adding Resistant Maltodextrin to Pasteurized Orange Juice on Bioactive Compounds and Their Bioaccessibility. Foods, 2021, 10, 1198.	1.9	7
63	Physicochemical and rheological characterisation of microalgae-enriched ketchups and their sensory acceptability. International Journal of Gastronomy and Food Science, 2021, 26, 100424.	1.3	7
64	Impact of context in visual evaluation of design pastry: Comparison of real and virtual. Food Quality and Preference, 2022, 97, 104472.	2.3	7
65	In Vitro Bioaccessibility of Bioactive Compounds from Rosehip-Enriched Corn Extrudates. Molecules, 2022, 27, 1972.	1.7	6
66	Replacing Sugar in Ice Cream: Fruit UpÂ® as a Substitute. Journal of Culinary Science and Technology, 2013, 11, 155-164.	0.6	4
67	Impact of the Freeze-Drying Conditions Applied to Obtain an Orange Snack on Energy Consumption. Foods, 2021, 10, 2756.	1.9	4
68	Impact ofUrtica dioicaon phenols, antioxidant capacity, color, texture and extrusion parameters of extruded corn products. British Food Journal, 2023, 125, 696-712.	1.6	4
69	Photograph Based Evaluation of Consumer Expectation on Healthiness, Fullness, and Acceptance of Sandwiches as Convenience Food. Foods, 2021, 10, 1102.	1.9	3
70	Sugar and no sugar added fruit microalgae-enriched jams: a study about their physicochemical, rheological, and textural properties. European Food Research and Technology, 2021, 247, 2565-2578.	1.6	3
71	Cricket flour in a traditional beverage (chucula): emotions and perceptions of Colombian consumers. Journal of Insects As Food and Feed, 2022, 8, 659-671.	2.1	3
72	Effect of Replacement Wheat Flour by a Composite Mix Flour in Sponge Cakes. Journal of Culinary Science and Technology, 2017, 15, 89-100.	0.6	1

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73	Effect of Resistant Maltodextrin on Bioactive Compounds of Pasteurized Orange Juice. Proceedings (mdpi), 2020, 70, .	0.2	1
74	Combined Vacuum Impregnation-Osmotic Dehydration in Fruit Cryoprotection. , 2019, , 61-78.		1
75	Impact of Rosehip (Rose Canina) Powder Addition and Figure Height on 3D-Printed Gluten-Free Bread. , 2022, 6, .		1
76	Amino acids and protein in vitro bio-accessibility from edible insect and pea protein enriched bread. Journal of Insects As Food and Feed, 2021, 7, 1001-1009.	2.1	0
77	Alternativas a las clases presenciales en prÃ¡cticas de laboratorio. Screencast y evaluaciÃ³n por pares.. , 0, , .		0
78	Effect of Cricket (Acheta domesticus) Flour Added to Mixture Powder to Obtain a Traditional Beverage (Chucula) on Its Physicochemical Characteristics. , 2021, 6, .		0
79	Role of Visual Assessment of High-Quality Cakes in Emotional Response of Consumers. Foods, 2022, 11, 1412.	1.9	0
80	Emotional Response to Different Types of Cakes through Visual Assessment. , 2021, 6, .		0