

# Javier Martinez Monzo

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Impact of <i>Urtica dioica</i> on phenols, antioxidant capacity, color, texture and extrusion parameters of extruded corn products. <i>British Food Journal</i> , 2023, 125, 696-712.	1.6	4
2	Microalgae-enriched breadsticks: Analysis for vitamin C, carotenoids, and chlorophyll a. <i>Food Science and Technology International</i> , 2022, 28, 26-31.	1.1	8
3	Impact of context in visual evaluation of design pastry: Comparison of real and virtual. <i>Food Quality and Preference</i> , 2022, 97, 104472.	2.3	7
4	Cricket flour in a traditional beverage (chucula): emotions and perceptions of Colombian consumers. <i>Journal of Insects As Food and Feed</i> , 2022, 8, 659-671.	2.1	3
5	In Vitro Bioaccessibility of Bioactive Compounds from Rosehip-Enriched Corn Extrudates. <i>Molecules</i> , 2022, 27, 1972.	1.7	6
6	Role of Visual Assessment of High-Quality Cakes in Emotional Response of Consumers. <i>Foods</i> , 2022, 11, 1412.	1.9	0
7	Application of 3D Printing in the Design of Functional Gluten-Free Dough. <i>Foods</i> , 2022, 11, 1555.	1.9	9
8	Impact of Rosehip (Rose Canina) Powder Addition and Figure Height on 3D-Printed Gluten-Free Bread. , 2022, 6, .		1
9	Microalgae fortification of low-fat oil-in-water food emulsions: an evaluation of the physicochemical and rheological properties. <i>Journal of Food Science and Technology</i> , 2021, 58, 3701-3711.	1.4	12
10	Effect of Microalgae ( <i>Arthrospira platensis</i> and <i>Chlorella vulgaris</i> ) Addition on 3D Printed Cookies. <i>Food Biophysics</i> , 2021, 16, 27-39.	1.4	24
11	Resistant maltodextrin's effect on the physicochemical and structure properties of spray dried orange juice powders. <i>European Food Research and Technology</i> , 2021, 247, 1125-1132.	1.6	7
12	Effect of <i>Medicago sativa</i> Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. <i>Foods</i> , 2021, 10, 928.	1.9	15
13	Effect of Adding Resistant Maltodextrin to Pasteurized Orange Juice on Bioactive Compounds and Their Bioaccessibility. <i>Foods</i> , 2021, 10, 1198.	1.9	7
14	Photograph Based Evaluation of Consumer Expectation on Healthiness, Fullness, and Acceptance of Sandwiches as Convenience Food. <i>Foods</i> , 2021, 10, 1102.	1.9	3
15	Effect of the house cricket ( <i>Acheta domesticus</i> ) inclusion and process temperature on extrudate snack properties. <i>Journal of Insects As Food and Feed</i> , 2021, 7, 1117-1129.	2.1	8
16	Sugar and no sugar added fruit microalgae-enriched jams: a study about their physicochemical, rheological, and textural properties. <i>European Food Research and Technology</i> , 2021, 247, 2565-2578.	1.6	3
17	Amino acids release from enriched bread with edible insect or pea protein during in vitro gastrointestinal digestion. <i>International Journal of Gastronomy and Food Science</i> , 2021, 24, 100351.	1.3	11
18	Beetroot Microencapsulation with Pea Protein Using Spray Drying: Physicochemical, Structural and Functional Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6658.	1.3	14

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19	Amino acids and protein in vitro bio-accessibility from edible insect and pea protein enriched bread. <i>Journal of Insects As Food and Feed</i> , 2021, 7, 1001-1009.	2.1	0
20	Physicochemical and rheological characterisation of microalgae-enriched ketchups and their sensory acceptability. <i>International Journal of Gastronomy and Food Science</i> , 2021, 26, 100424.	1.3	7
21	Effect on Nutritional and Functional Characteristics by Encapsulating Rose canina Powder in Enriched Corn Extrudates. <i>Foods</i> , 2021, 10, 2401.	1.9	11
22	Impact of the Freeze-Drying Conditions Applied to Obtain an Orange Snack on Energy Consumption. <i>Foods</i> , 2021, 10, 2756.	1.9	4
23	Valorization of Rose Hip ( <i>Rosa canina</i> ) Puree Co-Product in Enriched Corn Extrudates. <i>Foods</i> , 2021, 10, 2787.	1.9	14
24	Effect of Cricket ( <i>Acheta domesticus</i> ) Flour Added to Mixture Powder to Obtain a Traditional Beverage (Chucula) on Its Physicochemical Characteristics. , 2021, 6, .		0
25	Emotional Response to Different Types of Cakes through Visual Assessment. , 2021, 6, .		0
26	Printability and Physicochemical Properties of Microalgae-Enriched 3D-Printed Snacks. <i>Food and Bioprocess Technology</i> , 2020, 13, 2029-2042.	2.6	62
27	Physicochemical Properties and Consumer Acceptance of Bread Enriched with Alternative Proteins. <i>Foods</i> , 2020, 9, 933.	1.9	41
28	Impact of Resistant Maltodextrin Addition on the Physico-Chemical Properties in Pasteurised Orange Juice. <i>Foods</i> , 2020, 9, 1832.	1.9	9
29	Influence of microalgae addition in formulation on colour, texture, and extrusion parameters of corn snacks. <i>Food Science and Technology International</i> , 2020, 26, 685-695.	1.1	14
30	Effect of <i>Acheta domesticus</i> (house cricket) addition on protein content, colour, texture, and extrusion parameters of extruded products. <i>Journal of Food Engineering</i> , 2020, 282, 110032.	2.7	40
31	Consumer perception and acceptability of microalgae based breadstick. <i>Food Science and Technology International</i> , 2020, 26, 493-502.	1.1	15
32	<i>In vitro</i> bioaccessibility of minerals from microalgae-enriched cookies. <i>Food and Function</i> , 2020, 11, 2186-2194.	2.1	30
33	3D printing of gels based on xanthan/konjac gums. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102343.	2.7	45
34	Use of insects and pea powder as alternative protein and mineral sources in extruded snacks. <i>European Food Research and Technology</i> , 2020, 246, 703-712.	1.6	54
35	Effect of Resistant Maltodextrin on Bioactive Compounds of Pasteurized Orange Juice. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	1
36	Effect of microalgae addition on mineral content, colour and mechanical properties of breadsticks. <i>Food and Function</i> , 2019, 10, 4685-4692.	2.1	31

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37	Bioactive compounds and physicochemical characterization of dried apricot ( <i>Prunus armeniaca</i> ) Tj ETQq1 1 0.784314 rgBT /Over	0.9	12
38	Effect of Temperature on 3D Printing of Commercial Potato Puree. Food Biophysics, 2019, 14, 225-234.	1.4	44
39	Combined Vacuum Impregnation-Osmotic Dehydration in Fruit Cryoprotection. , 2019, , 61-78.		1
40	Knowledge dynamics as drivers of innovation in Haute Cuisine and culinary services. Industry and Innovation, 2018, 25, 84-111.	1.7	30
41	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
42	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
43	Effects of processing conditions on the quality of vacuum fried cassava chips ( <i>Manihot esculenta</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc	2.5	39
44	Physicochemical and Structural Characteristics of Vegetables Cooked Under Sous-Vide, Cook-Vide, and Conventional Boiling. Journal of Food Science, 2015, 80, E1725-34.	1.5	23
45	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
46	Influence of drying temperature on dietary fibre, rehydration properties, texture and microstructure of Cape gooseberry ( <i>Physalis peruviana</i> L.). Journal of Food Science and Technology, 2015, 52, 2304-2311.	1.4	66
47	Vacuum impregnation as a tool to introduce biopreservatives in Gilthead sea bream fillets ( <i>Sparus</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc	2.5	14
48	Molecular Gastronomy in Spain. Journal of Culinary Science and Technology, 2014, 12, 279-293.	0.6	11
49	Advantages of sous-vide cooked red cabbage: Structural, nutritional and sensory aspects. LWT - Food Science and Technology, 2014, 56, 451-460.	2.5	29
50	Comparison of Vacuum Treatments and Traditional Cooking Using Instrumental and Sensory Analysis. Food Analytical Methods, 2014, 7, 400-408.	1.3	17
51	Effect of vacuum cooking treatment on physicochemical and structural characteristics of purple-flesh potato. International Journal of Food Science and Technology, 2014, 49, 943-951.	1.3	15
52	Use of vacuum-frying in chicken nugget processing. Innovative Food Science and Emerging Technologies, 2014, 26, 482-489.	2.7	22
53	Effect of pH on Color and Texture of Food Products. Food Engineering Reviews, 2013, 5, 158-170.	3.1	151
54	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

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55	Effect of Konjac Glucomannan (KGM) and Carboxymethylcellulose (CMC) on some Physico-Chemical and Mechanical Properties of Restructured Gilthead Sea Bream ( <i>Sparus aurata</i> ) Products. Food and Bioprocess Technology, 2013, 6, 133-145.	2.6	13
56	Replacing Sugar in Ice Cream: Fruit Up® as a Substitute. Journal of Culinary Science and Technology, 2013, 11, 155-164.	0.6	4
57	Trends and Innovations in Bread, Bakery, and Pastry. Journal of Culinary Science and Technology, 2013, 11, 56-65.	0.6	24
58	Creativity and Innovation Patterns of Haute Cuisine Chefs. Journal of Culinary Science and Technology, 2013, 11, 19-35.	0.6	69
59	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
60	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
61	Production of cold-setting restructured fish products from gilthead sea bream ( <i>Sparus aurata</i> ) en frío usando transglutaminasa y niveles normales y bajos de sal. CYTA - Journal of Food, 2011, 9, 121-125.	0.9	14
62	Rehydration of air-dried Shiitake mushroom ( <i>Lentinus edodes</i> ) caps: Comparison of conventional and vacuum water immersion processes. LWT - Food Science and Technology, 2011, 44, 480-488.	2.5	69
63	Vacuum Frying: An Alternative to Obtain High-Quality Dried Products. Food Engineering Reviews, 2011, 3, 63-78.	3.1	59
64	Microencapsulation of Essential Oils Using $\beta$ -Cyclodextrin: Applications in Gastronomy. Journal of Culinary Science and Technology, 2011, 9, 150-157.	0.6	11
65	Osmotic dehydration of Aloe vera ( <i>Aloe barbadensis</i> Miller). Journal of Food Engineering, 2010, 97, 154-160.	2.7	36
66	Vacuum frying process of gilthead sea bream ( <i>Sparus aurata</i> ) fillets. Innovative Food Science and Emerging Technologies, 2010, 11, 630-636.	2.7	27
67	Effects of Vacuum Cooking (Cook-Vide) on the Physical-Chemical Properties of Sea Bream Fillets ( <i>Sparus aurata</i> ). Journal of Aquatic Food Product Technology, 2009, 18, 79-89.	0.6	14
68	Textural properties of potatoes ( <i>Solanum tuberosum</i> L., cv. Monalisa) as affected by different cooking processes. Journal of Food Engineering, 2008, 88, 28-35.	2.7	56
69	Effect of cooking method on mechanical properties, color and structure of beef muscle (M.)	2.7	215
70	Development of probiotic-enriched dried fruits by vacuum impregnation. Journal of Food Engineering, 2003, 56, 273-277.	2.7	164
71	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
72	Iron deficiency and iron fortified foods—a review. Food Research International, 2002, 35, 225-231.	2.9	144

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73	Jam manufacture with osmodehydrated fruit. Food Research International, 2002, 35, 301-306.	2.9	53
74	Characterisation of reused osmotic solution as ingredient in new product formulation. Food Research International, 2002, 35, 307-313.	2.9	41
75	Changes in mechanical properties throughout osmotic processes. Journal of Food Engineering, 2001, 49, 129-135.	2.7	139
76	Vacuum impregnation and osmotic dehydration in matrix engineering. Journal of Food Engineering, 2001, 49, 175-183.	2.7	182
77	Vacuum impregnation for development of new dehydrated products. Journal of Food Engineering, 2001, 49, 297-302.	2.7	136
78	Changes in thermal properties of apple due to vacuum impregnation. Journal of Food Engineering, 2000, 43, 213-218.	2.7	31
79	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
80	Alternativas a las clases presenciales en prÁcticas de laboratorio. Screencast y evaluaci3n por pares. , 0, , .		0