

Muñoz La

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

1,414
citations

535685

17
h-index

799663

21
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all docs

24
docs citations

24
times ranked

2214
citing authors

#	ARTICLE	IF	CITATIONS
1	Basil Seeds as a Novel Food, Source of Nutrients and Functional Ingredients with Beneficial Properties: A Review. <i>Foods</i> , 2021, 10, 1467.	1.9	32
2	Physicochemical and functional properties of soluble fiber extracted from two phenotypes of chia (<i>Salvia hispanica</i> L.) seeds. <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104138.	1.9	11
3	Intake of soluble fibre from chia seed reduces bioaccessibility of lipids, cholesterol and glucose in the dynamic gastrointestinal model simgi [®] . <i>Food Research International</i> , 2020, 137, 109364.	2.9	28
4	A Comparative Study of the Physical Changes of Two Soluble Fibers during In Vitro Digestion. <i>Proceedings (mdpi)</i> , 2020, 53, .	0.2	0
5	Evaluation of the physical changes of different soluble fibres produced during an in vitro digestion. <i>Journal of Functional Foods</i> , 2019, 62, 103518.	1.6	10
6	Evaluation of protective effect of different dietary fibers on polyphenolic profile stability of maqui berry (<i>Aristotelia chilensis</i> (Molina) Stuntz) during <i>in vitro</i> gastrointestinal digestion. <i>Food and Function</i> , 2018, 9, 573-584.	2.1	27
7	Assessment of rheological and microstructural changes of soluble fiber from chia seeds during an in vitro micro-digestion. <i>LWT - Food Science and Technology</i> , 2018, 95, 58-64.	2.5	20
8	Understanding the impact of chia seed mucilage on human gut microbiota by using the dynamic gastrointestinal model simgi [®] . <i>Journal of Functional Foods</i> , 2018, 50, 104-111.	1.6	45
9	Determination of polyphenolic profile, antioxidant activity and antibacterial properties of maqui [<i>Aristotelia chilensis</i> (Molina) Stuntz] a Chilean blackberry. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4235-4242.	1.7	101
10	Total liver fat quantification using three-dimensional respiratory self-navigated MRI sequence. <i>Magnetic Resonance in Medicine</i> , 2016, 76, 1400-1409.	1.9	8
11	Assessment of polyphenolic profile stability and changes in the antioxidant potential of maqui berry (<i>Aristotelia chilensis</i> (Molina) Stuntz) during in vitro gastrointestinal digestion. <i>Industrial Crops and Products</i> , 2016, 94, 774-782.	2.5	100
12	Effect of starch gelatinization and vacuum frying conditions on structure development and associated quality attributes of cassava-gluten based snack. <i>Food Structure</i> , 2015, 3, 12-20.	2.3	23
13	Assessment of antibacterial and antioxidant properties of chitosan edible films incorporated with maqui berry (<i>Aristotelia chilensis</i>). <i>LWT - Food Science and Technology</i> , 2015, 64, 1057-1062.	2.5	195
14	Process optimization by response surface methodology and quality attributes of vacuum fried yellow fleshed sweetpotato (<i>Ipomoea batatas</i> L.) chips. <i>Food and Bioprocess Technology</i> , 2015, 95, 27-37.	1.8	36
15	Water relationships in <i>Haematococcus pluvialis</i> and their effect in high-pressure agglomeration for supercritical CO ₂ extraction. <i>Journal of Food Engineering</i> , 2015, 162, 18-24.	2.7	8
16	Loss of birefringence and swelling behavior in native starch granules: Microstructural and thermal properties. <i>Journal of Food Engineering</i> , 2015, 152, 65-71.	2.7	51
17	Optimization of processing conditions for vacuum frying of high quality fried plantain chips using response surface methodology (RSM). <i>Food Science and Biotechnology</i> , 2014, 23, 1121-1128.	1.2	24
18	Chia Seed (<i>Salvia hispanica</i>): An Ancient Grain and a New Functional Food. <i>Food Reviews International</i> , 2013, 29, 394-408.	4.3	170

#	ARTICLE	IF	CITATIONS
19	Comparison of vacuum and atmospheric deep-fat frying of wheat starch and gluten based snacks. Food Science and Biotechnology, 2013, 22, 177-182.	1.2	25
20	Experimental and Mathematical Description of Sorption Isotherms and Thermodynamic Properties of Salted and Dried African Catfish (<i>Clarias gariepinus</i>). International Journal of Food Engineering, 2012, 8, .	0.7	0
21	Chia seeds: Microstructure, mucilage extraction and hydration. Journal of Food Engineering, 2012, 108, 216-224.	2.7	257
22	Characterization and microstructure of films made from mucilage of <i>Salvia hispanica</i> and whey protein concentrate. Journal of Food Engineering, 2012, 111, 511-518.	2.7	120
23	Modulation of <i>Helicobacter pylori</i> colonization with cranberry juice and <i>Lactobacillus johnsonii</i> La1 in children. Nutrition, 2008, 24, 421-426.	1.1	123