

# Daniela Marisol Salvatori

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

1,149  
citations

430442

18  
h-index

414034

32  
g-index

33  
all docs

33  
docs citations

33  
times ranked

1174  
citing authors

#	ARTICLE	IF	CITATIONS
1	Novel functional foods from vegetable matrices impregnated with biologically active compounds. <i>Journal of Food Engineering</i> , 2005, 67, 205-214.	2.7	140
2	THE RESPONSE OF SOME PROPERTIES OF FRUITS TO VACUUM IMPREGNATION. <i>Journal of Food Process Engineering</i> , 1998, 21, 59-73.	1.5	103
3	Physical and Functional Properties of Blackberry Freeze- and Spray-Dried Powders. <i>Drying Technology</i> , 2014, 32, 197-207.	1.7	99
4	Changes in calcium level and mechanical properties of apple tissue due to impregnation with calcium salts. <i>Food Research International</i> , 2006, 39, 154-164.	2.9	84
5	Pulsed Light Treatment of Cut Apple: Dose Effect on Color, Structure, and Microbiological Stability. <i>Food and Bioprocess Technology</i> , 2012, 5, 2311-2322.	2.6	68
6	Osmotic dehydration progression in apple tissue I: spatial distribution of solutes and moisture content. <i>Journal of Food Engineering</i> , 1999, 42, 125-132.	2.7	61
7	Integral valorization of fruit waste from wine and cider industries. <i>Journal of Cleaner Production</i> , 2020, 242, 118486.	4.6	60
8	Physical and mechanical properties of raspberries subjected to osmotic dehydration and further dehydration by air- and freeze-drying. <i>Food and Bioproducts Processing</i> , 2016, 100, 156-171.	1.8	49
9	Spray-dried powders from berries extracts obtained upon several processing steps to improve the bioactive components content. <i>Powder Technology</i> , 2019, 342, 1008-1015.	2.1	49
10	Optimization of Pulsed Electric Field Treatment for the Extraction of Bioactive Compounds from Blackcurrant. <i>Food and Bioprocess Technology</i> , 2019, 12, 1102-1109.	2.6	44
11	Physico-Chemical and Mechanical Properties of Apple Disks Subjected to Osmotic Dehydration and Different Drying Methods. <i>Food and Bioprocess Technology</i> , 2012, 5, 1790-1802.	2.6	39
12	Fruit snacks from raspberries: influence of drying parameters on colour degradation and bioactive potential. <i>International Journal of Food Science and Technology</i> , 2017, 52, 313-328.	1.3	39
13	STRUCTURAL CHANGES AND MASS TRANSFER DURING GLUCOSE INFUSION OF APPLES AS AFFECTED BY BLANCHING AND PROCESS VARIABLES. <i>Drying Technology</i> , 2000, 18, 361-382.	1.7	38
14	Fluidized bed drying of blackberry wastes: Drying kinetics, particle characterization and nutritional value of the obtained granular solids. <i>Powder Technology</i> , 2021, 385, 37-49.	2.1	30
15	Physical and functional properties of spray-dried powders from blackcurrant juice and extracts obtained from the waste of juice processing. <i>Food Science and Technology International</i> , 2018, 24, 78-86.	1.1	29
16	SURVIVAL OF LISTERIA INNOCUA IN APPLE JUICE AS AFFECTED BY VANILLIN OR POTASSIUM SORBATE. <i>Journal of Food Safety</i> , 2004, 24, 1-15.	1.1	28
17	Clean recovery of phenolic compounds, pyro-gasification thermokinetics, and bioenergy potential of spent agro-industrial bio-wastes. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 12509-12526.	2.9	24
18	Osmotic dehydration progression in apple tissue II: generalized equations for concentration prediction. <i>Journal of Food Engineering</i> , 1999, 42, 133-138.	2.7	22

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19	Gluten-free cookies added with fibre and bioactive compounds from blackcurrant residue. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1734-1740.	1.3	20
20	Color and Bioactive Compounds Characteristics on Dehydrated Sweet Cherry Products. <i>Food and Bioprocess Technology</i> , 2015, 8, 1716-1729.	2.6	16
21	Potential bioactive ingredient from elderberry fruit: Process optimization for a maximum phenolic recovery, physicochemical characterization, and bioaccessibility. <i>Journal of Berry Research</i> , 2021, 11, 51-68.	0.7	15
22	Pretreatments Effect in Drying Behaviour and Colour of Mature and Immature "Napolitana"™ Sweet Cherries. <i>Food and Bioprocess Technology</i> , 2014, 7, 1640.	2.6	13
23	Osmotic Dehydrated Raspberries: Changes in Physical Aspects and Bioactive Compounds. <i>Drying Technology</i> , 2015, 33, 659-670.	1.7	13
24	Optimized aqueous extracts of maqui ( <i>Aristotelia chilensis</i> ) suitable for powder production. <i>Journal of Food Science and Technology</i> , 2019, 56, 3553-3560.	1.4	12
25	Nutraceutical tablets from maqui berry ( <i>Aristotelia chilensis</i> ) spray-dried powders with high antioxidant levels. <i>Drying Technology</i> , 2020, 38, 1231-1242.	1.7	12
26	Potential of UV-C Light for Preservation of Cut Apples Fortified with Calcium: Assessment of Optical and Rheological Properties and Native Flora Dynamics. <i>Food and Bioprocess Technology</i> , 2015, 8, 1890-1903.	2.6	9
27	Physicochemical, functional, and sensory characterization of apple leathers enriched with açai powder ( <i>Ardisia compressa</i> Kunth). <i>LWT - Food Science and Technology</i> , 2021, 146, 111472.	2.5	9
28	Colorant and antioxidant properties of freeze-dried extracts from wild berries: use of ultrasound-assisted extraction method and drivers of liking of colored yogurts. <i>Journal of Food Science and Technology</i> , 2022, 59, 944-955.	1.4	8
29	IMPACT OF CALCIUM ON VISCOELASTIC PROPERTIES OF FORTIFIED APPLE TISSUE. <i>Journal of Food Process Engineering</i> , 2011, 34, 1639-1660.	1.5	5
30	Monitoring mechanical, color and anthocyanin changes during rehydration of raspberry-based products. <i>Journal of Berry Research</i> , 2017, 7, 261-280.	0.7	3
31	Natural food colorant from blackcurrant spray-dried powder obtained by enzymatic treatment: Characterization and acceptability. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	3
32	Particulate systems from maqui ( <i>Aristotelia chilensis</i> ) wastes to be used as nutraceuticals or high value-added ingredients. <i>Drying Technology</i> , 0, , 1-16.	1.7	3
33	Valorization of postharvest sweet cherry discard for the development of dehydrated fruit ingredients: compositional, physical, and mechanical properties. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5450-5458.	1.7	2