Daniela Marisol Salvatori

List of Publications by Year
in descending order

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	Clean recovery of phenolic compounds, pyro-gasification thermokinetics, and bioenergy potential of spent agro-industrial bio-wastes. Biomass Conversion and Biorefinery, 2023, 13, 12509-12526.	2.9	24
2	Colorant and antioxidant properties of freeze-dried extracts from wild berries: use of ultrasound-assisted extraction method and drivers of liking of colored yogurts. Journal of Food Science and Technology, 2022, 59, 944-955.	1.4	8
3	Potential bioactive ingredient from elderberry fruit: Process optimization for a maximum phenolic recovery, physicochemical characterization, and bioaccesibility. Journal of Berry Research, 2021, 11, 51-68.	0.7	15
4	Natural food colorant from blackcurrant sprayâ€dried powder obtained by enzymatic treatment: Characterization and acceptability. Journal of Food Processing and Preservation, 2021, 45, .	0.9	3
5	Glutenâ€free cookies added with fibre and bioactive compounds from blackcurrant residue. International Journal of Food Science and Technology, 2021, 56, 1734-1740.	1.3	20
6	Fluidized bed drying of blackberry wastes: Drying kinetics, particle characterization and nutritional value of the obtained granular solids. Powder Technology, 2021, 385, 37-49.	2.1	30
7	Physicochemical, functional, and sensory characterization of apple leathers enriched with acÃ¡chul (Ardisia compressa Kunth) powder. LWT - Food Science and Technology, 2021, 146, 111472.	2.5	9
8	Nutraceutical tablets from maqui berry (Aristotelia chilensis) spray-dried powders with high antioxidant levels. Drying Technology, 2020, 38, 1231-1242.	1.7	12
9	Integral valorization of fruit waste from wine and cider industries. Journal of Cleaner Production, 2020, 242, 118486.	4.6	60
10	Optimized aqueous extracts of maqui (Aristotelia chilensis) suitable for powder production. Journal of Food Science and Technology, 2019, 56, 3553-3560.	1.4	12
11	Optimization of Pulsed Electric Field Treatment for the Extraction of Bioactive Compounds from Blackcurrant. Food and Bioprocess Technology, 2019, 12, 1102-1109.	2.6	44
12	Spray-dried powders from berries extracts obtained upon several processing steps to improve the bioactive components content. Powder Technology, 2019, 342, 1008-1015.	2.1	49
13	Valorization of postharvest sweet cherry discard for the development of dehydrated fruit ingredients: compositional, physical, and mechanical properties. Journal of the Science of Food and Agriculture, 2018, 98, 5450-5458.	1.7	2
14	Physical and functional properties of spray-dried powders from blackcurrant juice and extracts obtained from the waste of juice processing. Food Science and Technology International, 2018, 24, 78-86.	1.1	29
15	Monitoring mechanical, color and anthocyanin changes during rehydration of raspberry-based products. Journal of Berry Research, 2017, 7, 261-280.	0.7	3
16	Fruit snacks from raspberries: influence of drying parameters on colour degradation and bioactive potential. International Journal of Food Science and Technology, 2017, 52, 313-328.	1.3	39
17	Physical and mechanical properties of raspberries subjected to osmotic dehydration and further dehydration by air- and freeze-drying. Food and Bioproducts Processing, 2016, 100, 156-171.	1.8	49
18	Color and Bioactive Compounds Characteristics on Dehydrated Sweet Cherry Products. Food and Bioprocess Technology, 2015, 8, 1716-1729.	2.6	16

#	Article	IF	Citations
19	Potential of UV-C Light for Preservation of Cut Apples Fortified with Calcium: Assessment of Optical and Rheological Properties and Native Flora Dynamics. Food and Bioprocess Technology, 2015, 8, 1890-1903.	2.6	9
20	Osmotic Dehydrated Raspberries: Changes in Physical Aspects and Bioactive Compounds. Drying Technology, 2015, 33, 659-670.	1.7	13
21	Pretreatments Effect in Drying Behaviour and Colour of Mature and Immature â€˜Napolitanaâ€™ Sweet Cherries. Food and Bioprocess Technology, 2014, 7, 1640.	2.6	13
22	Physical and Functional Properties of Blackberry Freeze- and Spray-Dried Powders. Drying Technology, 2014, 32, 197-207.	1.7	99
23	Pulsed Light Treatment of Cut Apple: Dose Effect on Color, Structure, and Microbiological Stability. Food and Bioprocess Technology, 2012, 5, 2311-2322.	2.6	68
24	Physico-Chemical and Mechanical Properties of Apple Disks Subjected to Osmotic Dehydration and Different Drying Methods. Food and Bioprocess Technology, 2012, 5, 1790-1802.	2.6	39
25	IMPACT OF CALCIUM ON VISCOELASTIC PROPERTIES OF FORTIFIED APPLE TISSUE. Journal of Food Process Engineering, 2011, 34, 1639-1660.	1.5	5
26	Changes in calcium level and mechanical properties of apple tissue due to impregnation with calcium salts. Food Research International, 2006, 39, 154-164.	2.9	84
27	Novel functional foods from vegetable matrices impregnated with biologically active compounds. Journal of Food Engineering, 2005, 67, 205-214.	2.7	140
28	SURVIVAL OF LISTERIA INNOCUA IN APPLE JUICE AS AFFECTED BY VANILLIN OR POTASSIUM SORBATE. Journal of Food Safety, 2004, 24, 1-15.	1.1	28
29	STRUCTURAL CHANGES AND MASS TRANSFER DURING GLUCOSE INFUSION OF APPLES AS AFFECTED BY BLANCHING AND PROCESS VARIABLES. Drying Technology, 2000, 18, 361-382.	1.7	38
30	Osmotic dehydration progression in apple tissue I: spatial distribution of solutes and moisture content. Journal of Food Engineering, 1999, 42, 125-132.	2.7	61
31	Osmotic dehydration progression in apple tissue II: generalized equations for concentration prediction. Journal of Food Engineering, 1999, 42, 133-138.	2.7	22
32	THE RESPONSE OF SOME PROPERTIES OF FRUITS TO VACUUM IMPREGNATION. Journal of Food Process Engineering, 1998, 21, 59-73.	1.5	103
33	Particulate systems from maqui (Aristotelia chilensis) wastes to be used as nutraceutics or high value-added ingredients. Drying Technology, 0, , 1-16.	1.7	3