

Carolina Schebor

List of Publications by Year in descending order

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Version: 2024-02-01

42
papers

1,126
citations

430874

18
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32
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docs citations

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times ranked

1277
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	2.8	8
2	Pulsed electric fields using a multiple needle chamber to improve bioactive compounds extraction from unprocessed <i>Opuntia ficus-indica</i> fruits. <i>Journal of Food Engineering</i> , 2022, 317, 110864.	5.2	13
3	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.	1.4	15
4	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, .	2.0	3
5	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.	2.7	20
6	Development and characterization of two gelatin candies with alternative sweeteners and fruit bioactive compounds. <i>LWT - Food Science and Technology</i> , 2021, 141, 110894.	5.2	13
7	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.	5.2	9
8	Development of healthy gummy jellies containing honey and propolis. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1030-1037.	3.5	28
9	Whey proteins-folic acid complexes: Formation, isolation and bioavailability in a <i>Lactobacillus casei</i> model. <i>Food Structure</i> , 2020, 26, 100162.	4.5	9
10	Physical and functional properties of roselle (<i>Hibiscus sabdariffa</i> L.) extract spray dried with maltodextrin-gum arabic mixtures. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14065.	2.0	18
11	Optimization of Pulsed Electric Field Treatment for the Extraction of Bioactive Compounds from Blackcurrant. <i>Food and Bioprocess Technology</i> , 2019, 12, 1102-1109.	4.7	44
12	Freeze-dried candies from blackcurrant (<i>Ribes nigrum</i> L.) and yoghurt. Physicochemical and sensorial characterization. <i>LWT - Food Science and Technology</i> , 2019, 100, 444-449.	5.2	19
13	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.	4.2	49
14	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.	3.5	2
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.	2.2	29
16	Monitoring mechanical, color and anthocyanin changes during rehydration of raspberry-based products. <i>Journal of Berry Research</i> , 2017, 7, 261-280.	1.4	3
17	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.	2.7	39
18	Effect of Galacto-Oligosaccharides: Maltodextrin Matrices on the Recovery of <i>Lactobacillus plantarum</i> after Spray-Drying. <i>Frontiers in Microbiology</i> , 2016, 7, 584.	3.5	37

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19	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.	3.6	49
20	Color and Bioactive Compounds Characteristics on Dehydrated Sweet Cherry Products. <i>Food and Bioprocess Technology</i> , 2015, 8, 1716-1729.	4.7	16
21	Osmotic Dehydrated Raspberries: Changes in Physical Aspects and Bioactive Compounds. <i>Drying Technology</i> , 2015, 33, 659-670.	3.1	13
22	Evaluation of Structural Shrinkage on Freeze-Dried Fruits by Image Analysis: Effect of Relative Humidity and Heat Treatment. <i>Food and Bioprocess Technology</i> , 2014, 7, 2618-2626.	4.7	10
23	Physical and Functional Properties of Blackberry Freeze- and Spray-Dried Powders. <i>Drying Technology</i> , 2014, 32, 197-207.	3.1	99
24	Encapsulation of citral in formulations containing sucrose or trehalose: Emulsions properties and stability. <i>Food and Bioproducts Processing</i> , 2014, 92, 266-274.	3.6	25
25	Proton mobility for the description of dynamic aspects of freeze-dried fruits. <i>Journal of Food Engineering</i> , 2014, 125, 44-50.	5.2	12
26	Water content effect on the chromatic attributes of dehydrated strawberries during storage, as evaluated by image analysis. <i>LWT - Food Science and Technology</i> , 2013, 52, 157-162.	5.2	24
27	New Insights in the Use of Trehalose and Modified Starches for the Encapsulation of Orange Essential Oil. <i>Food and Bioprocess Technology</i> , 2013, 7, 1745.	4.7	5
28	Impact of Starch Gelatinization on the Kinetics of Maillard Reaction in Freeze-Dried Potato Systems. <i>Food and Bioprocess Technology</i> , 2012, 5, 2428-2434.	4.7	4
29	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.	4.7	39
30	Effect of trehalose on the interaction of Alzheimer's A β -peptide and anionic lipid monolayers. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2011, 1808, 26-33.	2.6	17
31	Integrated approach for interpreting browning rate dependence with relative humidity in dehydrated fruits. <i>LWT - Food Science and Technology</i> , 2011, 44, 963-968.	5.2	18
32	Spray-drying encapsulation of citral in sucrose or trehalose matrices: physicochemical and sensory characteristics. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2096-2102.	2.7	26
33	Glass transition and time-dependent crystallization behavior of dehydration bioprotectant sugars. <i>Carbohydrate Research</i> , 2010, 345, 303-308.	2.3	41
34	The effect of trehalose, sucrose and maltodextrin addition on physicochemical and sensory aspects of freeze-dried strawberry puree. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1869-1876.	2.7	17
35	Non-enzymatic browning kinetics analysed through water-solids interactions and water mobility in dehydrated potato. <i>Food Chemistry</i> , 2008, 108, 900-906.	8.2	46
36	Inhibition of trehalose crystallization by cytoplasmic yeast components. <i>Cryobiology</i> , 2006, 52, 157-160.	0.7	7

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37	Phase behavior of freeze-dried phospholipid-cholesterol mixtures stabilized with trehalose. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2005, 1713, 57-64.	2.6	72
38	Glass Transition Temperatures and Fermentative Activity of Heat-Treated Commercial Active Dry Yeasts. <i>Biotechnology Progress</i> , 2000, 16, 163-168.	2.6	17
39	Color formation due to non-enzymatic browning in amorphous, glassy, anhydrous, model systems. <i>Food Chemistry</i> , 1999, 65, 427-432.	8.2	68
40	Stability to Hydrolysis and Browning of Trehalose, Sucrose and Raffinose in Low-moisture Systems in Relation to Their Use as Protectants of Dry Biomaterials. <i>LWT - Food Science and Technology</i> , 1999, 32, 481-485.	5.2	42
41	Thermal Stability of Invertase in Reduced-Moisture Amorphous Matrices in Relation to Glassy State and Trehalose Crystallization. <i>Journal of Food Science</i> , 1997, 62, 105-112.	3.1	101
42	Development of an innovative nougat from honey, blueberries and pecan nuts. <i>Journal of Food Processing and Preservation</i> , 0, , e16316.	2.0	0