

Zamantha Judith Escobedo Avellaneda

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

476
citations

758635

12
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23
docs citations

23
times ranked

676
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of high hydrostatic pressures on microorganisms, total phenolic content and enzyme activity of mamey (<i>Pouteria sapota</i>) nectar. <i>Journal of Food Science and Technology</i> , 2022, 59, 2599-2604.	1.4	2
2	Metabolite transformation and Î²-glucosidase activity during the high hydrostatic pressure assisted curing of vanilla beans (<i>Vanilla planifolia</i>) to improve phenolic compounds formation. <i>Food Chemistry</i> , 2022, 384, 132497.	4.2	6
3	HHP Influence on Food Quality and Bioactive Compounds: A Review of the Last Decade. , 2021, , 87-111.		8
4	Changes induced by high hydrostatic pressure in acidified and non-acidified milk during Oaxaca cheese production. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4639-4649.	1.3	1
5	High pressure processing of food-grade emulsion systems: Antimicrobial activity, and effect on the physicochemical properties. <i>Food Hydrocolloids</i> , 2019, 87, 307-320.	5.6	45
6	Fruit Preservation and Design of Functional Fruit Products by Vacuum Impregnation. <i>Food Engineering Series</i> , 2018, , 335-349.	0.3	1
7	State-of-the-Art Extraction Methodologies for Bioactive Compounds from Algal Biome to Meet Bio-Economy Challenges and Opportunities. <i>Molecules</i> , 2018, 23, 2953.	1.7	75
8	Minimal Processing of Fruits. <i>Food Engineering Series</i> , 2018, , 67-92.	0.3	1
9	The Logistic-Exponential Weibull Model as a Tool to Predict Natural Microflora Inactivation of Agave Mapiaga Aguamiel (Agave Sap) by High Pressure Treatments. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12816.	0.9	8
10	Effect of high hydrostatic pressure applied to a Mexican honey to increase its microbiological and functional quality. <i>Food and Bioproducts Processing</i> , 2017, 102, 299-306.	1.8	16
11	Using high hydrostatic pressures to retain the antioxidant compounds and to reduce the enzymatic activity of a pitaya pineapple (<i>Stenocereus sp.</i> "Fragaria ananassa) beverage. <i>Journal of Food Science and Technology</i> , 2017, 54, 611-619.	1.4	17
12	High Hydrostatic Pressure and Temperature Applied to Preserve the Antioxidant Compounds of Mango Pulp (<i>Mangifera indica</i> L.). <i>Food and Bioprocess Technology</i> , 2017, 10, 639-649.	2.6	15
13	Enzymatic and phytochemical stabilization of orange strawberry banana beverages by high hydrostatic pressure and mild heat. <i>Food Science and Technology International</i> , 2017, 23, 185-193.	1.1	13
14	Reaction Chemistry at High Pressure and High Temperature. <i>Food Engineering Series</i> , 2016, , 461-478.	0.3	5
15	Combined effect of high hydrostatic pressure and mild heat treatments on pectin methylesterase (PME) inactivation in comminuted orange. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2438-2444.	1.7	12
16	Effect of High Hydrostatic Pressure on the Content of Phytochemical Compounds and Antioxidant Activity of Prickly Pears (<i>Opuntia ficus-indica</i>) Beverages. <i>Food Engineering Reviews</i> , 2015, 7, 198-208.	3.1	61
17	High Hydrostatic Pressure Combined with Mild Temperature for the Preservation of Comminuted Orange: Effects on Functional Compounds and Antioxidant Activity. <i>Food and Bioprocess Technology</i> , 2015, 8, 1032-1044.	2.6	25
18	Phytochemicals and antioxidant activity of juice, flavedo, albedo and comminuted orange. <i>Journal of Functional Foods</i> , 2014, 6, 470-481.	1.6	81

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19	ANALYSIS OF THE DRYING PROCESS OF MEXICAN HOT SALSA USING THE CHARACTERISTIC CURVE MODEL. Journal of Food Processing and Preservation, 2013, 37, 441-448.	0.9	3
20	Inclusion of the variability of model parameters on shelf-life estimations for low and intermediate moisture vegetables. LWT - Food Science and Technology, 2012, 47, 364-370.	2.5	29
21	Benefits and limitations of food processing by high-pressure technologies: effects on functional compounds and abiotic contaminants Beneficios y limitaciones del procesamiento de alimentos por tecnologías de alta presión: efectos en componentes funcionales y contaminantes abióticos. CYTA - Journal of Food, 2011, 9, 351-364.	0.9	44
22	MOISTURE ADSORPTION ISOTHERMS OF FREEZE-DRIED AND AIR-DRIED MEXICAN RED SAUCE. Journal of Food Process Engineering, 2011, 34, 1931-1945.	1.5	8