

Purificaci3n GarcA-a-Segovia

List of Publications by Year in descending order

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86
papers

2,544
citations

218592

26
h-index

214721

47
g-index

87
all docs

87
docs citations

87
times ranked

2925
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of temperature and air velocity on drying kinetics, antioxidant capacity, total phenolic content, colour, texture and microstructure of apple (var. Granny Smith) slices. Food Chemistry, 2012, 132, 51-59.	4.2	305
2	Effect of cooking method on mechanical properties, color and structure of beef muscle (M. Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	2.7	215
3	A review of the use of information and communication technologies for dietary assessment. British Journal of Nutrition, 2009, 101, S102-S112.	1.2	151
4	Effect of pH on Color and Texture of Food Products. Food Engineering Reviews, 2013, 5, 158-170.	3.1	151
5	Effect of microalgae incorporation on physicochemical and textural properties in wheat bread formulation. Food Science and Technology International, 2017, 23, 437-447.	1.1	76
6	Influences of table setting and eating location on food acceptance and intake. Food Quality and Preference, 2015, 39, 1-7.	2.3	73
7	Rehydration of air-dried Shiitake mushroom (Lentinus edodes) caps: Comparison of conventional and vacuum water immersion processes. LWT - Food Science and Technology, 2011, 44, 480-488.	2.5	69
8	Creativity and Innovation Patterns of Haute Cuisine Chefs. Journal of Culinary Science and Technology, 2013, 11, 19-35.	0.6	69
9	Effect of high hydrostatic pressure pretreatment on drying kinetics, antioxidant activity, firmness and microstructure of Aloe vera (Aloe barbadensis Miller) gel. LWT - Food Science and Technology, 2011, 44, 384-391.	2.5	64
10	Printability and Physicochemical Properties of Microalgae-Enriched 3D-Printed Snacks. Food and Bioprocess Technology, 2020, 13, 2029-2042.	2.6	62
11	Vacuum Frying: An Alternative to Obtain High-Quality Dried Products. Food Engineering Reviews, 2011, 3, 63-78.	3.1	59
12	Textural properties of potatoes (Solanum tuberosum L., cv. Monalisa) as affected by different cooking processes. Journal of Food Engineering, 2008, 88, 28-35.	2.7	56
13	Use of insects and pea powder as alternative protein and mineral sources in extruded snacks. European Food Research and Technology, 2020, 246, 703-712.	1.6	54
14	Designing healthy, climate friendly and affordable school lunches. International Journal of Life Cycle Assessment, 2016, 21, 631-645.	2.2	50
15	3D printing of gels based on xanthan/konjac gums. Innovative Food Science and Emerging Technologies, 2020, 64, 102343.	2.7	45
16	Effect of Temperature on 3D Printing of Commercial Potato Puree. Food Biophysics, 2019, 14, 225-234.	1.4	44
17	Physicochemical Properties and Consumer Acceptance of Bread Enriched with Alternative Proteins. Foods, 2020, 9, 933.	1.9	41
18	Green or clean? Perception of clean label plant-based products by omnivorous, vegan, vegetarian and flexitarian consumers. Food Research International, 2021, 149, 110652.	2.9	41

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19	Effect of <i>Acheta domesticus</i> (house cricket) addition on protein content, colour, texture, and extrusion parameters of extruded products. <i>Journal of Food Engineering</i> , 2020, 282, 110032.	2.7	40
20	Effects of processing conditions on the quality of vacuum fried cassava chips (<i>Manihot esculenta</i>) <i>Trends in Food Science and Technology</i> , 2019, 10, 4685-4692.	2.5	39
21	Osmotic dehydration of <i>Aloe vera</i> (<i>Aloe barbadensis</i> Miller). <i>Journal of Food Engineering</i> , 2010, 97, 154-160.	2.7	36
22	Effect of Osmotic Dehydration Under High Hydrostatic Pressure on Microstructure, Functional Properties and Bioactive Compounds of Strawberry (<i>Fragaria Vesca</i>). <i>Food and Bioprocess Technology</i> , 2014, 7, 516-524.	2.6	36
23	Olive oil consumption and risk of breast cancer in the Canary Islands: a population-based case-control study. <i>Public Health Nutrition</i> , 2006, 9, 163-167.	1.1	32
24	Effect of microalgae addition on mineral content, colour and mechanical properties of breadsticks. <i>Food and Function</i> , 2019, 10, 4685-4692.	2.1	31
25	Optimizing the texture and color of sous-vide and cook-vide green bean pods. <i>LWT - Food Science and Technology</i> , 2013, 51, 507-513.	2.5	30
26	Knowledge dynamics as drivers of innovation in Haute Cuisine and culinary services. <i>Industry and Innovation</i> , 2018, 25, 84-111.	1.7	30
27	<i>In vitro</i> bioaccessibility of minerals from microalgae-enriched cookies. <i>Food and Function</i> , 2020, 11, 2186-2194.	2.1	30
28	Advantages of sous-vide cooked red cabbage: Structural, nutritional and sensory aspects. <i>LWT - Food Science and Technology</i> , 2014, 56, 451-460.	2.5	29
29	Vacuum frying process of gilthead sea bream (<i>Sparus aurata</i>) fillets. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 630-636.	2.7	27
30	Trends and Innovations in Bread, Bakery, and Pastry. <i>Journal of Culinary Science and Technology</i> , 2013, 11, 56-65.	0.6	24
31	Women chefs' experience: Kitchen barriers and success factors. <i>International Journal of Gastronomy and Food Science</i> , 2017, 9, 49-54.	1.3	24
32	Effect of Microalgae (<i>Arthrospira platensis</i> and <i>Chlorella vulgaris</i>) Addition on 3D Printed Cookies. <i>Food Biophysics</i> , 2021, 16, 27-39.	1.4	24
33	Physico-Chemical and Structural Characteristics of Vegetables Cooked Under Sous-Vide, Cook-Vide, and Conventional Boiling. <i>Journal of Food Science</i> , 2015, 80, E1725-34.	1.5	23
34	Use of vacuum-frying in chicken nugget processing. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 482-489.	2.7	22
35	Evaluation of Textural and Sensory Properties on Typical Spanish Small Cakes Designed Using Alternative Flours. <i>Journal of Culinary Science and Technology</i> , 2015, 13, 19-28.	0.6	19
36	Improvement of a culinary recipe by applying sensory analysis: Design of the New Tarte Tatin. <i>International Journal of Gastronomy and Food Science</i> , 2012, 1, 54-60.	1.3	18

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37	Effect of Rehydration Temperature on Functional Properties, Antioxidant Capacity and Structural Characteristics of Apple (<i>Gambusia</i>) Slices in Relation to Mass Transfer Kinetics. <i>Journal of Food Process Engineering</i> , 2013, 36, 559-571.	1.5	17
38	Comparison of Vacuum Treatments and Traditional Cooking Using Instrumental and Sensory Analysis. <i>Food Analytical Methods</i> , 2014, 7, 400-408.	1.3	17
39	Gender discrimination in haute cuisine: A systematic literature and media analysis. <i>International Journal of Hospitality Management</i> , 2020, 89, 102569.	5.3	16
40	Effect of vacuum cooking treatment on physicochemical and structural characteristics of purple-flesh potato. <i>International Journal of Food Science and Technology</i> , 2014, 49, 943-951.	1.3	15
41	Effects of drying methods on quality attributes of murta (<i>Ugni molinae</i> Turcz) berries: bioactivity, nutritional aspects, texture profile, microstructure and functional properties. <i>Journal of Food Process Engineering</i> , 2017, 40, e12511.	1.5	15
42	Consumer perception and acceptability of microalgae based breadstick. <i>Food Science and Technology International</i> , 2020, 26, 493-502.	1.1	15
43	Effect of Medicago sativa Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. <i>Foods</i> , 2021, 10, 928.	1.9	15
44	Effects of Vacuum Cooking (Cook-Vide) on the Physical-Chemical Properties of Sea Bream Fillets (<i>Sparus aurata</i>). <i>Journal of Aquatic Food Product Technology</i> , 2009, 18, 79-89.	0.6	14
45	Production of cold-setting restructured fish products from gilthead sea bream (<i>Sparus aurata</i>) reestructurados de dorada (<i>Sparus aurata</i>) en frío usando transglutaminasa y niveles normales y bajos de sal. <i>CYTA - Journal of Food</i> , 2011, 9, 121-125.	0.9	14
46	Vacuum impregnation as a tool to introduce biopreservatives in gilthead sea bream fillets (<i>Sparus aurata</i>). <i>Journal of Food Science and Technology</i> , 2011, 18, 107-114.	2.5	14
47	Influence of microalgae addition in formulation on colour, texture, and extrusion parameters of corn snacks. <i>Food Science and Technology International</i> , 2020, 26, 685-695.	1.1	14
48	Beetroot Microencapsulation with Pea Protein Using Spray Drying: Physicochemical, Structural and Functional Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6658.	1.3	14
49	Valorization of Rose Hip (<i>Rosa canina</i>) Puree Co-Product in Enriched Corn Extrudates. <i>Foods</i> , 2021, 10, 2787.	1.9	14
50	Effect of Konjac Glucomannan (KGM) and Carboxymethylcellulose (CMC) on some Physico-Chemical and Mechanical Properties of Restructured Gilthead Sea Bream (<i>Sparus aurata</i>) Products. <i>Food and Bioprocess Technology</i> , 2013, 6, 133-145.	2.6	13
51	Gender Differences in the Evolution of Haute Cuisine Chef's Career. <i>Journal of Culinary Science and Technology</i> , 2020, 18, 439-468.	0.6	13
52	Microalgae fortification of low-fat oil-in-water food emulsions: an evaluation of the physicochemical and rheological properties. <i>Journal of Food Science and Technology</i> , 2021, 58, 3701-3711.	1.4	12
53	Microencapsulation of Essential Oils Using β -Cyclodextrin: Applications in Gastronomy. <i>Journal of Culinary Science and Technology</i> , 2011, 9, 150-157.	0.6	11
54	Molecular Gastronomy in Spain. <i>Journal of Culinary Science and Technology</i> , 2014, 12, 279-293.	0.6	11

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55	Amino acids release from enriched bread with edible insect or pea protein during in vitro gastrointestinal digestion. <i>International Journal of Gastronomy and Food Science</i> , 2021, 24, 100351.	1.3	11
56	Effect on Nutritional and Functional Characteristics by Encapsulating Rose canina Powder in Enriched Corn Extrudates. <i>Foods</i> , 2021, 10, 2401.	1.9	11
57	Impact of Resistant Maltodextrin Addition on the Physico-Chemical Properties in Pasteurised Orange Juice. <i>Foods</i> , 2020, 9, 1832.	1.9	9
58	Application of 3D Printing in the Design of Functional Gluten-Free Dough. <i>Foods</i> , 2022, 11, 1555.	1.9	9
59	Influence of high hydrostatic pressure on quality parameters and structural properties of aloe vera gel (<i>Aloe barbadensis</i> Miller). <i>Journal of Food Science and Technology</i> , 2014, 51, 2481-2489.	1.4	8
60	Women Chefs' Access Barriers to Michelin Stars: A Case-Study Based Approach. <i>Journal of Culinary Science and Technology</i> , 2017, 15, 320-338.	0.6	8
61	Microalgae-enriched breadsticks: Analysis for vitamin C, carotenoids, and chlorophyll a. <i>Food Science and Technology International</i> , 2022, 28, 26-31.	1.1	8
62	Effect of the house cricket (<i>Acheta domesticus</i>) inclusion and process temperature on extrudate snack properties. <i>Journal of Insects As Food and Feed</i> , 2021, 7, 1117-1129.	2.1	8
63	New technologies applied to food frequency questionnaires: a current perspective. <i>Nutricion Hospitalaria</i> , 2011, 26, 803-6.	0.2	8
64	Resistant maltodextrin's effect on the physicochemical and structure properties of spray dried orange juice powders. <i>European Food Research and Technology</i> , 2021, 247, 1125-1132.	1.6	7
65	Effect of Adding Resistant Maltodextrin to Pasteurized Orange Juice on Bioactive Compounds and Their Bioaccessibility. <i>Foods</i> , 2021, 10, 1198.	1.9	7
66	Physicochemical and rheological characterisation of microalgae-enriched ketchups and their sensory acceptability. <i>International Journal of Gastronomy and Food Science</i> , 2021, 26, 100424.	1.3	7
67	Impact of context in visual evaluation of design pastry: Comparison of real and virtual. <i>Food Quality and Preference</i> , 2022, 97, 104472.	2.3	7
68	In Vitro Bioaccessibility of Bioactive Compounds from Rosehip-Enriched Corn Extrudates. <i>Molecules</i> , 2022, 27, 1972.	1.7	6
69	Nutritional and organoleptic properties of murta (<i>Ugni molinae</i> Turcz) berries impregnated with <i>Lactobacillus casei</i> var. <i>rhamnosus</i> and dehydrated by different methods. <i>Food Chemistry</i> , 2019, 299, 125117.	4.2	5
70	Effect of familiarity of ready-to-eat animal-based meals on consumers' perception and consumption motivation. <i>International Journal of Gastronomy and Food Science</i> , 2020, 21, 100225.	1.3	5
71	Replacing Sugar in Ice Cream: Fruit Up® as a Substitute. <i>Journal of Culinary Science and Technology</i> , 2013, 11, 155-164.	0.6	4
72	Impact of <i>Urtica dioica</i> on phenols, antioxidant capacity, color, texture and extrusion parameters of extruded corn products. <i>British Food Journal</i> , 2023, 125, 696-712.	1.6	4

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73	Women Professional Progress to Chef™s Position: Results of an International Survey. <i>Journal of Culinary Science and Technology</i> , 0, , 1-18.	0.6	3
74	Photograph Based Evaluation of Consumer Expectation on Healthiness, Fullness, and Acceptance of Sandwiches as Convenience Food. <i>Foods</i> , 2021, 10, 1102.	1.9	3
75	Sugar and no sugar added fruit microalgae-enriched jams: a study about their physicochemical, rheological, and textural properties. <i>European Food Research and Technology</i> , 2021, 247, 2565-2578.	1.6	3
76	Cricket flour in a traditional beverage (chucula): emotions and perceptions of Colombian consumers. <i>Journal of Insects As Food and Feed</i> , 2022, 8, 659-671.	2.1	3
77	Breaking the Glass Ceiling in Haute Cuisine: The Role of Entrepreneurship on the Career Expectations of Female Chefs. <i>Tourism and Hospitality Management</i> , 2021, 27, 605-628.	0.5	2
78	Effect of Replacement Wheat Flour by a Composite Mix Flour in Sponge Cakes. <i>Journal of Culinary Science and Technology</i> , 2017, 15, 89-100.	0.6	1
79	Effect of Resistant Maltodextrin on Bioactive Compounds of Pasteurized Orange Juice. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	1
80	Sensory expectations from aesthetic perceptions of coffee beverages presented in different mugs. <i>Journal of Culinary Science and Technology</i> , 2022, 20, 213-238.	0.6	1
81	Impact of Rosehip (Rose Canina) Powder Addition and Figure Height on 3D-Printed Gluten-Free Bread. , 2022, 6, .		1
82	Evaluation of an App Based Questionnaire for the Nutritional Assessment in Elderly Housing. , 2019, , .		0
83	Amino acids and protein in vitro bio-accessibility from edible insect and pea protein enriched bread. <i>Journal of Insects As Food and Feed</i> , 2021, 7, 1001-1009.	2.1	0
84	Effect of Cricket (<i>Acheta domesticus</i>) Flour Added to Mixture Powder to Obtain a Traditional Beverage (Chucula) on Its Physicochemical Characteristics. , 2021, 6, .		0
85	Role of Visual Assessment of High-Quality Cakes in Emotional Response of Consumers. <i>Foods</i> , 2022, 11, 1412.	1.9	0
86	Emotional Response to Different Types of Cakes through Visual Assessment. , 2021, 6, .		0