

Purificaci3n Garc3-a-Segovia

List of Publications by Year in descending order

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86
papers

2,544
citations

218381

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docs citations

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times ranked

2925
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	In Vitro Bioaccessibility of Bioactive Compounds from Rosehip-Enriched Corn Extrudates. <i>Molecules</i> , 2022, 27, 1972.	1.7	6
7	Role of Visual Assessment of High-Quality Cakes in Emotional Response of Consumers. <i>Foods</i> , 2022, 11, 1412.	1.9	0
8	Application of 3D Printing in the Design of Functional Gluten-Free Dough. <i>Foods</i> , 2022, 11, 1555.	1.9	9
9	Impact of Rosehip (Rose Canina) Powder Addition and Figure Height on 3D-Printed Gluten-Free Bread. , 2022, 6, .		1
10	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
11	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
12	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
13	Effect of <i>Medicago sativa</i> Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. <i>Foods</i> , 2021, 10, 928.	1.9	15
14	Effect of Adding Resistant Maltodextrin to Pasteurized Orange Juice on Bioactive Compounds and Their Bioaccessibility. <i>Foods</i> , 2021, 10, 1198.	1.9	7
15	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
16	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
17	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
18	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

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19	Beetroot Microencapsulation with Pea Protein Using Spray Drying: Physicochemical, Structural and Functional Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6658.	1.3	14
20	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
21	Green or clean? Perception of clean label plant-based products by omnivorous, vegan, vegetarian and flexitarian consumers. <i>Food Research International</i> , 2021, 149, 110652.	2.9	41
22	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
23	Effect on Nutritional and Functional Characteristics by Encapsulating Rose canina Powder in Enriched Corn Extrudates. <i>Foods</i> , 2021, 10, 2401.	1.9	11
24	Valorization of Rose Hip (<i>Rosa canina</i>) Puree Co-Product in Enriched Corn Extrudates. <i>Foods</i> , 2021, 10, 2787.	1.9	14
25	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
26	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
27	Emotional Response to Different Types of Cakes through Visual Assessment. , 2021, 6, .		0
28	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
29	Printability and Physicochemical Properties of Microalgae-Enriched 3D-Printed Snacks. <i>Food and Bioprocess Technology</i> , 2020, 13, 2029-2042.	2.6	62
30	Physicochemical Properties and Consumer Acceptance of Bread Enriched with Alternative Proteins. <i>Foods</i> , 2020, 9, 933.	1.9	41
31	Impact of Resistant Maltodextrin Addition on the Physico-Chemical Properties in Pasteurised Orange Juice. <i>Foods</i> , 2020, 9, 1832.	1.9	9
32	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
33	Gender discrimination in haute cuisine: A systematic literature and media analysis. <i>International Journal of Hospitality Management</i> , 2020, 89, 102569.	5.3	16
34	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
35	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
36	Consumer perception and acceptability of microalgae based breadstick. <i>Food Science and Technology International</i> , 2020, 26, 493-502.	1.1	15

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37	<i>In vitro</i> bioaccessibility of minerals from microalgae-enriched cookies. Food and Function, 2020, 11, 2186-2194.	2.1	30
38	3D printing of gels based on xanthan/konjac gums. Innovative Food Science and Emerging Technologies, 2020, 64, 102343.	2.7	45
39	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
40	Effect of Resistant Maltodextrin on Bioactive Compounds of Pasteurized Orange Juice. Proceedings (mdpi), 2020, 70, .	0.2	1
41	Evaluation of an App Based Questionnaire for the Nutritional Assessment in Elderly Housing. , 2019, , .		0
42	Effect of microalgae addition on mineral content, colour and mechanical properties of breadsticks. Food and Function, 2019, 10, 4685-4692.	2.1	31
43	Nutritional and organoleptic properties of murta (<i>Ugni molinae</i> Turcz) berries impregnated with <i>Lactobacillus casei</i> var. <i>ramnosus</i> and dehydrated by different methods. Food Chemistry, 2019, 299, 125117.	4.2	5
44	Effect of Temperature on 3D Printing of Commercial Potato Puree. Food Biophysics, 2019, 14, 225-234.	1.4	44
45	Knowledge dynamics as drivers of innovation in Haute Cuisine and culinary services. Industry and Innovation, 2018, 25, 84-111.	1.7	30
46	Women Chefs™ Access Barriers to Michelin Stars: A Case-Study Based Approach. Journal of Culinary Science and Technology, 2017, 15, 320-338.	0.6	8
47	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
48	Women chefs™ experience: Kitchen barriers and success factors. International Journal of Gastronomy and Food Science, 2017, 9, 49-54.	1.3	24
49	Effects of drying methods on quality attributes of murta (<i>ugni molinae</i> turcz) berries: bioactivity, nutritional aspects, texture profile, microstructure and functional properties. Journal of Food Process Engineering, 2017, 40, e12511.	1.5	15
50	Effect of Replacement Wheat Flour by a Composite Mix Flour in Sponge Cakes. Journal of Culinary Science and Technology, 2017, 15, 89-100.	0.6	1
51	Designing healthy, climate friendly and affordable school lunches. International Journal of Life Cycle Assessment, 2016, 21, 631-645.	2.2	50
52	Effects of processing conditions on the quality of vacuum fried cassava chips (<i>Manihot esculenta</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.5	39
53	Physicochemical and Structural Characteristics of Vegetables Cooked Under Sous-Vide, Cook-Vide, and Conventional Boiling. Journal of Food Science, 2015, 80, E1725-34.	1.5	23
54	Evaluation of Textural and Sensory Properties on Typical Spanish Small Cakes Designed Using Alternative Flours. Journal of Culinary Science and Technology, 2015, 13, 19-28.	0.6	19

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55	Influences of table setting and eating location on food acceptance and intake. <i>Food Quality and Preference</i> , 2015, 39, 1-7.	2.3	73
56	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> , 2014, 47, 101-107.	2.5	14
57	Molecular Gastronomy in Spain. <i>Journal of Culinary Science and Technology</i> , 2014, 12, 279-293.	0.6	11
58	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
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	Comparison of Vacuum Treatments and Traditional Cooking Using Instrumental and Sensory Analysis. <i>Food Analytical Methods</i> , 2014, 7, 400-408.	1.3	17
61	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
62	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
63	Use of vacuum-frying in chicken nugget processing. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 482-489.	2.7	22
64	Effect of pH on Color and Texture of Food Products. <i>Food Engineering Reviews</i> , 2013, 5, 158-170.	3.1	151
65	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
66	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
67	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
68	Trends and Innovations in Bread, Bakery, and Pastry. <i>Journal of Culinary Science and Technology</i> , 2013, 11, 56-65.	0.6	24
69	Creativity and Innovation Patterns of Haute Cuisine Chefs. <i>Journal of Culinary Science and Technology</i> , 2013, 11, 19-35.	0.6	69
70	Effect of Rehydration Temperature on Functional Properties, Antioxidant Capacity and Structural Characteristics of Apple (<i>Malus domestica</i>) Slices in Relation to Mass Transfer Kinetics. <i>Journal of Food Process Engineering</i> , 2013, 36, 559-571.	1.5	17
71	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
72	Effect of temperature and air velocity on drying kinetics, antioxidant capacity, total phenolic content, colour, texture and microstructure of apple (var. Granny Smith) slices. <i>Food Chemistry</i> , 2012, 132, 51-59.	4.2	305

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73	Production of cold-setting restructured fish products from gilthead sea bream (<i>Sparus aurata</i>) en filetes usando transglutaminasa y niveles normales y bajos de sal. CYTA - Journal of Food, 2011, 9, 121-125.	0.9	14
74	Effect of high hydrostatic pressure pretreatment on drying kinetics, antioxidant activity, firmness and microstructure of Aloe vera (<i>Aloe barbadensis</i> Miller) gel. LWT - Food Science and Technology, 2011, 44, 384-391.	2.5	64
75	Rehydration of air-dried Shiitake mushroom (<i>Lentinus edodes</i>) caps: Comparison of conventional and vacuum water immersion processes. LWT - Food Science and Technology, 2011, 44, 480-488.	2.5	69
76	Vacuum Frying: An Alternative to Obtain High-Quality Dried Products. Food Engineering Reviews, 2011, 3, 63-78.	3.1	59
77	Microencapsulation of Essential Oils Using β -Cyclodextrin: Applications in Gastronomy. Journal of Culinary Science and Technology, 2011, 9, 150-157.	0.6	11
78	New technologies applied to food frequency questionnaires: a current perspective. Nutricion Hospitalaria, 2011, 26, 803-6.	0.2	8
79	Osmotic dehydration of Aloe vera (<i>Aloe barbadensis</i> Miller). Journal of Food Engineering, 2010, 97, 154-160.	2.7	36
80	Vacuum frying process of gilthead sea bream (<i>Sparus aurata</i>) fillets. Innovative Food Science and Emerging Technologies, 2010, 11, 630-636.	2.7	27
81	A review of the use of information and communication technologies for dietary assessment. British Journal of Nutrition, 2009, 101, S102-S112.	1.2	151
82	Effects of Vacuum Cooking (Cook-Vide) on the Physical-Chemical Properties of Sea Bream Fillets (<i>Sparus aurata</i>). Journal of Aquatic Food Product Technology, 2009, 18, 79-89.	0.6	14
83	Textural properties of potatoes (<i>Solanum tuberosum</i> L., cv. Monalisa) as affected by different cooking processes. Journal of Food Engineering, 2008, 88, 28-35.	2.7	56
84	Effect of cooking method on mechanical properties, color and structure of beef muscle (M.). Journal of Food Engineering, 2008, 88, 28-35.	2.7	215
85	Olive oil consumption and risk of breast cancer in the Canary Islands: a population-based case-control study. Public Health Nutrition, 2006, 9, 163-167.	1.1	32
86	Women Professional Progress to Chef's Position: Results of an International Survey. Journal of Culinary Science and Technology, 0, , 1-18.	0.6	3