

Beatriz Herranz

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

753
citations

516710

16
h-index

526287

27
g-index

30
all docs

30
docs citations

30
times ranked

813
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of ethyl cellulose and beeswax oleogels and their suitability as fat replacers in healthier lipid products development. Food Hydrocolloids, 2019, 87, 960-969.	10.7	146
2	Effect of alkalis on konjac glucomannan gels for use as potential gelling agents in restructured seafood products. Food Hydrocolloids, 2012, 27, 145-153.	10.7	78
3	Effect of High Pressure and/or Temperature over Gelation of Isolated Hake Myofibrils. Food and Bioprocess Technology, 2014, 7, 3197-3207.	4.7	44
4	Characterisation of chickpea flour-based gluten-free batters and muffins with added biopolymers: rheological, physical and sensory properties. International Journal of Food Science and Technology, 2016, 51, 1087-1098.	2.7	44
5	Effect of high-pressure and/or microbial transglutaminase on physicochemical, rheological and microstructural properties of flying fish surimi. Innovative Food Science and Emerging Technologies, 2013, 20, 24-33.	5.6	43
6	Thermostability analyses of glucomannan gels. Concentration influence. Food Hydrocolloids, 2012, 29, 85-92.	10.7	38
7	New Alternatives in Seafood Restructured Products. Critical Reviews in Food Science and Nutrition, 2016, 56, 237-248.	10.3	32
8	Influence of measurement temperature on the rheological and microstructural properties of glucomannan gels with different thermal histories. Food Research International, 2012, 48, 885-892.	6.2	31
9	Influence of viscosity on the growth of human gut microbiota. Food Hydrocolloids, 2018, 77, 163-167.	10.7	31
10	Effect of high pressure treatment on the structural, mechanical and rheological properties of glucomannan gels. Food Hydrocolloids, 2016, 60, 437-444.	10.7	30
11	Physical effects of dietary fibre on simulated luminal flow, studied by <i>in vitro</i> dynamic gastrointestinal digestion and fermentation. Food and Function, 2019, 10, 3452-3465.	4.6	29
12	Influence of alkali and temperature on glucomannan gels at high concentration. LWT - Food Science and Technology, 2013, 51, 500-506.	5.2	27
13	Replacement of Wheat Flour by Chickpea Flour in Muffin Batter: Effect on Rheological Properties. Journal of Food Process Engineering, 2017, 40, e12372.	2.9	24
14	Effect of addition of human saliva on steady and viscoelastic rheological properties of some commercial dysphagia-oriented products. Food Hydrocolloids, 2021, 111, 106403.	10.7	24
15	Effect of saliva composition and flow on inter-individual differences in the temporal perception of retronasal aroma during wine tasting. Food Research International, 2019, 126, 108677.	6.2	23
16	Phenolic compounds, microstructure and viscosity of onion and apple products subjected to <i>in vitro</i> gastrointestinal digestion. Innovative Food Science and Emerging Technologies, 2019, 51, 114-125.	5.6	20
17	Ready-to-eat chickpea flour pure or cream processed by hydrostatic high pressure with final microwave heating. Innovative Food Science and Emerging Technologies, 2017, 41, 90-99.	5.6	15
18	Influence of interfacial mechanisms on the rheology of creaming emulsions. International Journal of Food Properties, 2018, 21, 1322-1331.	3.0	9

#	ARTICLE	IF	CITATIONS
19	Association of plasma and urine viscosity with cardiometabolic risk factors and oxidative status. A pilot study in subjects with abdominal obesity. PLoS ONE, 2018, 13, e0204075.	2.5	9
20	Effect of long-term frozen storage on the rheological properties of pressurized glucomannan gels. Food Hydrocolloids, 2017, 67, 224-228.	10.7	8
21	Corn starch and egg white enriched gluten-free chickpea flour batters: Rheological and structural properties. International Journal of Food Properties, 2017, 20, S489-S506.	3.0	8
22	Assessment of the Miniature Kramer Shear Cell to Measure Both Solid Food and Bolus Mechanical Properties and Their Interplay with Oral Processing Behavior. Foods, 2020, 9, 613.	4.3	8
23	Rheometric Non-Isothermal Gelatinization Kinetics of Chickpea Flour-Based Gluten-Free Muffin Batters with Added Biopolymers. Foods, 2017, 6, 3.	4.3	6
24	Influence of Fiber Addition on White Sauces Made with Corn Starch: Effect on Their Freezing/Thawing Stability. Journal of Food Science, 2019, 84, 2128-2138.	3.1	6
25	Understanding the crispy “crunchy texture of raw red pepper and its change with storage time. Journal of Texture Studies, 2020, 51, 120-133.	2.5	5
26	Comparative study of pH and high pressure treatment on the viscoelastic properties of glucomannan gels after long-term frozen storage. Food Hydrocolloids, 2017, 72, 346-349.	10.7	4
27	The Effect of Emulsifying Protein and Addition of Condensed Tannins on n-3 PUFA Enriched Emulsions for Functional Foods. Foods, 2020, 9, 1589.	4.3	4
28	Acute supplementation with grapes in obese subjects did not affect postprandial metabolism: a randomized, double-blind, crossover clinical trial. European Journal of Nutrition, 2021, 60, 2671-2681.	3.9	3
29	Insights on the effect of age and gender on in-mouth volatile release during wine tasting. Food Research International, 2022, 155, 111100.	6.2	3
30	Structural and rheological properties of weakly deacetylated glucomannan gels after high-pressure treatment. International Journal of Food Properties, 0, , 1-9.	3.0	1