

# Luis Puente

## List of Publications by Year in descending order

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Version: 2024-02-01

21  
papers

1,182  
citations

686830

13  
h-index

752256

20  
g-index

21  
all docs

21  
docs citations

21  
times ranked

1628  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutrition facts and functional potential of quinoa ( <i>Chenopodium quinoa</i> willd.), an ancient Andean grain: a review. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2541-2547.	1.7	639
2	Combined Infrared-Convective Drying of Murta ( <i>Ugni molinae</i> Turcz) Berries: Kinetic Modeling and Quality Assessment. <i>Drying Technology</i> , 2013, 31, 329-338.	1.7	87
3	High hydrostatic pressure effect on chemical composition, color, phenolic acids and antioxidant capacity of Cape gooseberry pulp ( <i>Physalis peruviana</i> L.). <i>LWT - Food Science and Technology</i> , 2014, 58, 519-526.	2.5	67
4	Influence of drying temperature on dietary fibre, rehydration properties, texture and microstructure of Cape gooseberry ( <i>Physalis peruviana</i> L.). <i>Journal of Food Science and Technology</i> , 2015, 52, 2304-2311.	1.4	66
5	Influence of air-drying temperature on drying kinetics, colour, firmness and biochemical characteristics of Atlantic salmon ( <i>Salmo salar</i> L.) fillets. <i>Food Chemistry</i> , 2013, 139, 162-169.	4.2	61
6	Mathematical Modeling of Thin-Layer Drying Kinetics of Cape Gooseberry ( <i>Physalis peruviana</i> L.). <i>Journal of Food Processing and Preservation</i> , 2014, 38, 728-736.	0.9	44
7	Refractance Window drying of goldenberry ( <i>Physalis peruviana</i> L.) pulp: A comparison of quality characteristics with respect to other drying techniques. <i>LWT - Food Science and Technology</i> , 2020, 131, 109772.	2.5	32
8	Effects of Infrared-Assisted Refractance Window Drying on the Drying Kinetics, Microstructure, and Color of <i>Physalis</i> Fruit Puree. <i>Foods</i> , 2020, 9, 343.	1.9	25
9	Composition and biological effects of goldenberry byproducts: an overview. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4335-4346.	1.7	24
10	Antioxidant and antimicrobial effects of stevia ( <i>Stevia rebaudiana</i> Bert.) extracts during preservation of refrigerated salmon paste. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600467.	1.0	22
11	Assessment of rheological and microstructural changes of soluble fiber from chia seeds during an in vitro micro-digestion. <i>LWT - Food Science and Technology</i> , 2018, 95, 58-64.	2.5	20
12	Assessment of quality parameters and microbial characteristics of Cape gooseberry pulp ( <i>Physalis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2016, 97, 30-40.	1.8	19
13	Effects of drying methods on the characterization of fatty acids, bioactive compounds and antioxidant capacity in a thin layer of physalis ( <i>Physalis peruviana</i> L.) pulp. <i>Journal of Food Science and Technology</i> , 2021, 58, 1470-1479.	1.4	16
14	<i>Physalis peruviana</i> L. Pulp Prevents Liver Inflammation and Insulin Resistance in Skeletal Muscles of Diet-Induced Obese Mice. <i>Nutrients</i> , 2020, 12, 700.	1.7	15
15	Pumpkin seeds ( <i>Cucurbita maxima</i> ). A review of functional attributes and by-products. <i>Revista Chilena De Nutricion</i> , 2019, 46, 783-791.	0.1	11
16	Evaluation of the physical changes of different soluble fibres produced during an in vitro digestion. <i>Journal of Functional Foods</i> , 2019, 62, 103518.	1.6	10
17	Lipid droplets are both highly oxidized and Plin2-covered in hepatocytes of diet-induced obese mice. <i>Applied Physiology, Nutrition and Metabolism</i> , 2020, 45, 1368-1376.	0.9	9
18	Assessment of refractive window drying of physalis ( <i>Physalis peruviana</i> L.) puree at different temperatures: drying kinetic prediction and retention of bioactive components. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2605-2615.	1.6	8

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19	Physalis peruviana Linnaeus, an Update on its Functional Properties and Beneficial Effects in Human Health. , 2019, , 447-463.		5
20	Tecnología emergente: Campo de pulsos eléctricos (PEF) para el tratamiento de alimentos y su efecto en el contenido de antioxidantes. Revista Chilena De Nutricion, 2021, 48, 609-619.	0.1	1
21	Experimental and Numerical Study of a Turbulent Air-Drying Process for an Ellipsoidal Fruit with Volume Changes. Foods, 2022, 11, 1880.	1.9	1