

# Antonio Vercet-Tormo

## List of Publications by Citations

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18  
papers

631  
citations

10  
h-index

20  
g-index

20  
ext. papers

680  
ext. citations

4.4  
avg, IF

3.35  
L-index

#	Paper	IF	Citations
18	The effects of manothermosonication on tomato pectic enzymes and tomato paste rheological properties. <i>Journal of Food Engineering</i> , <b>2002</b> , 53, 273-278	6	135
17	Rheological properties of yoghurt made with milk submitted to manothermosonication. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6165-71	5.7	112
16	Inactivation of heat-resistant pectinmethylesterase from orange by manothermosonication. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 432-7	5.7	68
15	Inactivation of proteases and lipases by ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , <b>2001</b> , 2, 139-150	6.8	63
14	Free radical production by manothermosonication. <i>Ultrasonics</i> , <b>1998</b> , 36, 615-618	3.5	55
13	Application of Ultrasound <b>2005</b> , 323-351		53
12	Manothermosonication of foods and food-resembling systems: effect on nutrient content and nonenzymatic browning. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 483-9	5.7	33
11	Browning of white chocolate during storage. <i>Food Chemistry</i> , <b>2003</b> , 81, 371-377	8.5	27
10	Manothermosonication of heat-resistant lipase and protease from <i>Pseudomonas fluorescens</i> : effect of pH and sonication parameters. <i>Journal of Dairy Research</i> , <b>2002</b> , 69, 243-54	1.6	27
9	Studies of ovalbumin gelation in the presence of carrageenans and after manothermosonication treatments. <i>Innovative Food Science and Emerging Technologies</i> , <b>2006</b> , 7, 270-274	6.8	19
8	The impact of processing meat and fish products on phosphorus intake in chronic kidney disease patients. <i>Nefrologia</i> , <b>2013</b> , 33, 797-807	1.5	8
7	Cooking Legumes: A Way for Their Inclusion in the Renal Patient Diet. <i>Journal of Renal Nutrition</i> , <b>2019</b> , 29, 118-125	3	8
6	Selective inactivation of phospholipase A2 in complex protein mixtures. <i>Innovative Food Science and Emerging Technologies</i> , <b>2002</b> , 3, 271-277	6.8	5
5	Hidden sources of phosphorus: presence of phosphorus-containing additives in processed foods. <i>Nefrologia</i> , <b>2014</b> , 34, 498-506	1.5	5
4	Is It Possible to Include Potato in the Diet of Chronic Kidney Disease Patients? New Culinary Alternatives for Limiting Potassium Content. <i>Journal of Renal Nutrition</i> , <b>2020</b> , 30, 251-260	3	4
3	How Batter Formulation Can Modify Fried Tempura-Battered Zucchini Chemical and Sensory Characteristics?. <i>Foods</i> , <b>2020</b> , 9,	4.9	3
2	The effects of manothermosonication on tomato endopolygalacturonase $\beta$ subunit. <i>European Food Research and Technology</i> , <b>2002</b> , 214, 310-312	3.4	3

- 1 Reduction of potassium content of green bean pods and chard by culinary processing. Tools for chronic kidney disease. *Nefrologia*, **2016**, 36, 427-432 0.4 3