

Antonio Vercet-Tormo

List of Publications by Year in Descending Order

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Version: 2024-04-26

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	How Batter Formulation Can Modify Fried Tempura-Battered Zucchini Chemical and Sensory Characteristics?. <i>Foods</i> , 2020 , 9,	4.9	3
17	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> , 2020 , 30, 251-260	3	4
16	Cooking Legumes: A Way for Their Inclusion in the Renal Patient Diet. <i>Journal of Renal Nutrition</i> , 2019 , 29, 118-125	3	8
15	Reduction of potassium content of green bean pods and chard by culinary processing. Tools for chronic kidney disease. <i>Nefrologia</i> , 2016 , 36, 427-432	0.4	3
14	Hidden sources of phosphorus: presence of phosphorus-containing additives in processed foods. <i>Nefrologia</i> , 2014 , 34, 498-506	1.5	5
13	The impact of processing meat and fish products on phosphorus intake in chronic kidney disease patients. <i>Nefrologia</i> , 2013 , 33, 797-807	1.5	8
12	Studies of ovalbumin gelation in the presence of carrageenans and after manothermosonication treatments. <i>Innovative Food Science and Emerging Technologies</i> , 2006 , 7, 270-274	6.8	19
11	Application of Ultrasound 2005 , 323-351		53
10	Browning of white chocolate during storage. <i>Food Chemistry</i> , 2003 , 81, 371-377	8.5	27
9	The effects of manothermosonication on tomato endopolygalacturonase Bsubunit. <i>European Food Research and Technology</i> , 2002 , 214, 310-312	3.4	3
8	The effects of manothermosonication on tomato pectic enzymes and tomato paste rheological properties. <i>Journal of Food Engineering</i> , 2002 , 53, 273-278	6	135
7	Manothermosonication of heat-resistant lipase and protease from <i>Pseudomonas fluorescens</i> : effect of pH and sonication parameters. <i>Journal of Dairy Research</i> , 2002 , 69, 243-54	1.6	27
6	Rheological properties of yoghurt made with milk submitted to manothermosonication. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6165-71	5.7	112
5	Selective inactivation of phospholipase A2 in complex protein mixtures. <i>Innovative Food Science and Emerging Technologies</i> , 2002 , 3, 271-277	6.8	5
4	Manothermosonication of foods and food-resembling systems: effect on nutrient content and nonenzymatic browning. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 483-9	5.7	33
3	Inactivation of proteases and lipases by ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , 2001 , 2, 139-150	6.8	63
2	Inactivation of heat-resistant pectinmethylesterase from orange by manothermosonication. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 432-7	5.7	68

- 1 Free radical production by manothermosonication. *Ultrasonics*, **1998**, 36, 615-618 3.5 55