

List of Publications by Year in descending order

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114
papers

4,267
citations

101496

36
h-index

128225

60
g-index

118
all docs

118
docs citations

118
times ranked

3663
citing authors

#	ARTICLE	IF	CITATIONS
1	Coupling of hydrodynamic mechanism and deformation-relaxation phenomena during vacuum treatments in solid porous food-liquid systems. <i>Journal of Food Engineering</i> , 1996, 27, 229-240.	2.7	205
2	Vacuum impregnation and osmotic dehydration in matrix engineering. <i>Journal of Food Engineering</i> , 2001, 49, 175-183.	2.7	182
3	Effect of air drying temperature on the quality of rehydrated dried red bell pepper (var. Lamuyo). <i>Journal of Food Engineering</i> , 2008, 85, 42-50.	2.7	181
4	Use of vacuum impregnation in food salting process. <i>Journal of Food Engineering</i> , 2001, 49, 141-151.	2.7	159
5	Drying kinetics of apple cylinders under combined hot air and microwave dehydration. <i>Journal of Food Engineering</i> , 2004, 63, 71-78.	2.7	144
6	Vacuum impregnation for development of new dehydrated products. <i>Journal of Food Engineering</i> , 2001, 49, 297-302.	2.7	136
7	Extending in vitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. <i>Trends in Food Science and Technology</i> , 2017, 60, 52-63.	7.8	134
8	Mathematical modeling of hot-air drying kinetics of red bell pepper (var. Lamuyo). <i>Journal of Food Engineering</i> , 2007, 79, 1460-1466.	2.7	132
9	Fabrication and Morphological Characterization of Biopolymer Particles Formed by Electrostatic Complexation of Heat Treated Lactoferrin and Anionic Polysaccharides. <i>Langmuir</i> , 2010, 26, 9827-9834.	1.6	105
10	THE RESPONSE OF SOME PROPERTIES OF FRUITS TO VACUUM IMPREGNATION. <i>Journal of Food Process Engineering</i> , 1998, 21, 59-73.	1.5	103
11	Evaluation studies of persimmon plant (<i>Diospyros kaki</i>) for physiological benefits and bioaccessibility of antioxidants by in vitro simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2017, 214, 478-485.	4.2	92
12	Osmotic dehydration of pineapple as a pre-treatment for further drying. <i>Journal of Food Engineering</i> , 2008, 85, 277-284.	2.7	88
13	Cod salting manufacturing analysis. <i>Food Research International</i> , 2003, 36, 447-453.	2.9	87
14	Drying of cherry tomato by a combination of different dehydration techniques. Comparison of kinetics and other related properties. <i>Journal of Food Engineering</i> , 2007, 80, 111-118.	2.7	76
15	Influence of cod freshness on the salting, drying and desalting stages. <i>Journal of Food Engineering</i> , 2006, 73, 9-19.	2.7	75
16	Mass Transfer and Volume Changes in French Fries During Air Frying. <i>Food and Bioprocess Technology</i> , 2013, 6, 1917-1924.	2.6	65
17	Hydration kinetics of dried apple as affected by drying conditions. <i>Journal of Food Engineering</i> , 2005, 68, 369-376.	2.7	64
18	Osmotic dehydration progression in apple tissue I: spatial distribution of solutes and moisture content. <i>Journal of Food Engineering</i> , 1999, 42, 125-132.	2.7	61

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19	Effect of Pretreatments and Air-Frying, a Novel Technology, on Acrylamide Generation in Fried Potatoes. <i>Journal of Food Science</i> , 2015, 80, T1120-8.	1.5	61
20	Salted cod manufacturing: influence of salting procedure on process yield and product characteristics. <i>Journal of Food Engineering</i> , 2005, 69, 467-471.	2.7	55
21	Evolution of mechanical and optical properties of French fries obtained by hot air-frying. <i>LWT - Food Science and Technology</i> , 2014, 57, 755-760.	2.5	54
22	Effect of osmotic pre-treatment and microwave heating on lycopene degradation and isomerization in cherry tomato. <i>Food Chemistry</i> , 2010, 123, 92-98.	4.2	52
23	<i>In Vitro</i> Digestion of Lipids in Real Foods: Influence of Lipid Organization Within the Food Matrix and Interactions with Nonlipid Components. <i>Journal of Food Science</i> , 2018, 83, 2629-2637.	1.5	51
24	Mathematical modeling of microwave-assisted inert medium fluidized bed drying of cylindrical carrot samples. <i>Chemical Engineering and Processing: Process Intensification</i> , 2009, 48, 296-305.	1.8	50
25	Effect of Osmotic Pretreatment on Hot Air Drying Kinetics and Quality of Chilean Papaya (<i>Carica</i>) Tj ETQq1 1 0.784314 rgBT /Overbo	1.7	50
26	Application of high-power ultrasounds during red wine vinification. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1314-1323.	1.3	50
27	Influence of process variables on colour changes, carotenoids retention and cellular tissue alteration of cherry tomato during osmotic dehydration. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 285-294.	1.9	49
28	Dietary acrylamide: What happens during digestion. <i>Food Chemistry</i> , 2017, 237, 58-64.	4.2	48
29	Increasing Antioxidant Activity and Protein Digestibility in <i>Phaseolus vulgaris</i> and <i>Avena sativa</i> by Fermentation with the <i>Pleurotus ostreatus</i> Fungus. <i>Molecules</i> , 2017, 22, 2275.	1.7	48
30	Optical, mechanical and sensory properties of based-isomaltulose gummy confections. <i>Food Bioscience</i> , 2014, 7, 37-44.	2.0	47
31	Kinetic study of dehydration and desorption isotherms of red alga <i>Gracilaria</i> . <i>LWT - Food Science and Technology</i> , 2008, 41, 1592-1599.	2.5	46
32	Influence of drying method and extraction variables on the antioxidant properties of persimmon leaves. <i>Food Bioscience</i> , 2014, 6, 1-8.	2.0	46
33	Potential use of isomaltulose to produce healthier marshmallows. <i>LWT - Food Science and Technology</i> , 2015, 62, 605-612.	2.5	45
34	OSMOTIC DEHYDRATION OF KIWI FRUIT (<i>ACTINIDIA CHINENSIS</i>): FLUXES AND MASS TRANSFER KINETICS. <i>Journal of Food Process Engineering</i> , 2000, 23, 191-205.	1.5	42
35	Moisture sorption isotherms and isosteric heat of sorption of dry persimmon leaves. <i>Food Bioscience</i> , 2014, 7, 88-94.	2.0	40
36	Polyphenolic profile of persimmon leaves by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). <i>Journal of Functional Foods</i> , 2016, 23, 370-377.	1.6	40

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37	Effect of saffron (<i>Crocus sativus</i> L.) enrichment on antioxidant and sensorial properties of wheat flour pasta. <i>Food Chemistry</i> , 2018, 254, 55-63.	4.2	40
38	Influence of vacuum impregnation on respiration rate, mechanical and optical properties of cut persimmon. <i>Journal of Food Engineering</i> , 2008, 86, 315-323.	2.7	38
39	Ripening control of Manchego type cheese salted by brine vacuum impregnation. <i>International Dairy Journal</i> , 1997, 7, 185-192.	1.5	36
40	Mathematical modelling on the drying process of yellow squat lobster (<i>Cervimunida jhoni</i>) fishery waste for animal feed. <i>Animal Feed Science and Technology</i> , 2009, 151, 268-279.	1.1	34
41	Volatile profile of dehydrated cherry tomato: Influences of osmotic pre-treatment and microwave power. <i>Food Chemistry</i> , 2012, 130, 889-895.	4.2	34
42	Microwaves phenomena during drying of apple cylinders. <i>Journal of Food Engineering</i> , 2006, 74, 160-167.	2.7	32
43	In vitro digestion models to assess lipolysis: The impact of the simulated conditions of gastric and intestinal pH, bile salts and digestive fluids. <i>Food Research International</i> , 2019, 125, 108511.	2.9	32
44	Influence of particle size and intestinal conditions on in vitro lipid and protein digestibility of walnuts and peanuts. <i>Food Research International</i> , 2019, 119, 951-959.	2.9	31
45	Lipids digestibility and polyphenols release under in vitro digestion of dark, milk and white chocolate. <i>Journal of Functional Foods</i> , 2019, 52, 196-203.	1.6	31
46	Protective effect of chitosan on acrylamide formation in model and batter systems. <i>Food Hydrocolloids</i> , 2016, 60, 1-6.	5.6	30
47	Effect of cooking methods and intestinal conditions on lipolysis, proteolysis and xanthophylls bioaccessibility of eggs. <i>Journal of Functional Foods</i> , 2018, 46, 579-586.	1.6	30
48	Impact of elderly gastrointestinal alterations on in vitro digestion of salmon, sardine, sea bass and hake: Proteolysis, lipolysis and bioaccessibility of calcium and vitamins. <i>Food Chemistry</i> , 2020, 326, 127024.	4.2	30
49	Combined Drying Technologies for Development of High-Quality Shelf-Stable Mango Products. <i>Drying Technology</i> , 2007, 25, 1857-1866.	1.7	29
50	Mass transfer analysis during the cod desalting process. <i>Food Research International</i> , 2004, 37, 203-208.	2.9	28
51	Dielectric spectroscopy of osmotic solutions and osmotically dehydrated tomato products. <i>Journal of Food Engineering</i> , 2007, 80, 1218-1225.	2.7	28
52	Innovative approach for self-management and social welfare of children with cystic fibrosis in Europe: development, validation and implementation of an mHealth tool (MyCyFAPP). <i>BMJ Open</i> , 2017, 7, e014931.	0.8	28
53	Influence of drying process and particle size of persimmon fibre on its physicochemical, antioxidant, hydration and emulsifying properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 2902-2912.	1.4	28
54	Analysis of some cod-desalting process variables. <i>Journal of Food Engineering</i> , 2005, 70, 67-72.	2.7	27

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55	Enhancing the nutritional profile and digestibility of lentil flour by solid state fermentation with <i>Pleurotus ostreatus</i> . Food and Function, 2020, 11, 7905-7912.	2.1	27
56	Application of mesoporous silica materials for the immobilization of polyphenol oxidase. Food Chemistry, 2017, 217, 360-363.	4.2	26
57	Effect of Microwave Frying on Acrylamide Generation, Mass Transfer, Color, and Texture in French Fries. Food and Bioprocess Technology, 2018, 11, 1934-1939.	2.6	25
58	Cod desalting process as affected by water management. Journal of Food Engineering, 2004, 61, 353-357.	2.7	24
59	Understanding the role of food matrix on the digestibility of dairy products under elderly gastrointestinal conditions. Food Research International, 2020, 137, 109454.	2.9	24
60	Comparative Study of Quality Changes Occurring on Dehydration and Rehydration of Cooked Chickpeas (<i>Cicer Arietinum</i> L.) Subjected to Combined Microwave Convective and Convective Hot Air Dehydration. Journal of Food Science, 2006, 71, E282-E289.	1.5	23
61	Full inhibition of enzymatic browning in the presence of thiol-functionalised silica nanomaterial. Food Chemistry, 2018, 241, 199-205.	4.2	23
62	Osmotic dehydration progression in apple tissue II: generalized equations for concentration prediction. Journal of Food Engineering, 1999, 42, 133-138.	2.7	22
63	Impact of Processing and Intestinal Conditions on in Vitro Digestion of Chia (<i>Salvia hispanica</i>) Seeds and Derivatives. Foods, 2020, 9, 290.	1.9	22
64	In vitro study of cheese digestion: Effect of type of cheese and intestinal conditions on macronutrients digestibility. LWT - Food Science and Technology, 2019, 113, 108278.	2.5	21
65	Note: Mass Transfer Kinetics During Cod Salting Operation. Food Science and Technology International, 2002, 8, 309-314.	1.1	21
66	Rheological characteristics of healthy sugar substituted spreadable strawberry product. Journal of Food Engineering, 2012, 113, 365-373.	2.7	20
67	Study of the puffing process of amaranth seeds by dielectric spectroscopy. Journal of Food Engineering, 2012, 110, 298-304.	2.7	20
68	Influence of processing on the volatile profile of strawberry spreads made with isomaltulose. Food Chemistry, 2013, 138, 621-629.	4.2	19
69	In vitro starch digestibility and fate of crocins in pasta enriched with saffron extract. Food Chemistry, 2019, 283, 155-163.	4.2	18
70	In vitro digestion of salmon: Influence of processing and intestinal conditions on macronutrients digestibility. Food Chemistry, 2021, 342, 128387.	4.2	18
71	Tomato-antioxidants enhance viability of <i>L. reuteri</i> under gastrointestinal conditions while the probiotic negatively affects bioaccessibility of lycopene and phenols. Journal of Functional Foods, 2018, 43, 1-7.	1.6	17
72	Note: Moisture Sorption Isotherms and Isothermic Heat of Red Bell Pepper (var. Lamuyo). Food Science and Technology International, 2007, 13, 309-316.	1.1	16

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73	Use of isomaltulose to formulate healthy spreadable strawberry products. Application of response surface methodology. <i>Food Bioscience</i> , 2015, 9, 47-59.	2.0	16
74	Some advances in osmotic dehydration of fruit/Algunos avances en deshidratación osmótica de frutas. <i>Food Science and Technology International</i> , 1998, 4, 329-338.	1.1	15
75	Effectiveness of vacuum impregnation brining of Manchego-type curd. <i>International Dairy Journal</i> , 1999, 9, 143-148.	1.5	15
76	Fat digestibility in meat products: influence of food structure and gastrointestinal conditions. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 530-539.	1.3	15
77	Impact of Cooking Preparation on <i>In Vitro</i> Digestion of Eggs Simulating Some Gastrointestinal Alterations in Elders. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4402-4411.	2.4	15
78	Application of the SAFES (systematic approach of food engineering systems) methodology to salting, drying and desalting of cod. <i>Journal of Food Engineering</i> , 2007, 83, 267-276.	2.7	13
79	Influence of chitosan on thermal, microstructural and rheological properties of rice and wheat flours-based batters. <i>LWT - Food Science and Technology</i> , 2018, 87, 529-536.	2.5	13
80	Modelado de la Cinética de Secado del Pimiento Rojo (<i>Capsicum annum</i> L. cv Lamuyo). <i>Informacion Tecnologica (discontinued)</i> , 2005, 16, .	0.1	13
81	Acrylamide formation and quality properties of chitosan based batter formulations. <i>Food Hydrocolloids</i> , 2017, 66, 1-7.	5.6	12
82	Lessons learnt from MyCyFAPP Project: Effect of cystic fibrosis factors and inherent-to-food properties on lipid digestion in foods. <i>Food Research International</i> , 2020, 133, 109198.	2.9	12
83	Impact of common gastrointestinal disorders in elderly on in vitro meat protein digestibility and related properties. <i>Food Bioscience</i> , 2022, 46, 101560.	2.0	12
84	A first approach for an evidence-based in vitro digestion method to adjust pancreatic enzyme replacement therapy in cystic fibrosis. <i>PLoS ONE</i> , 2019, 14, e0212459.	1.1	11
85	Influence of the functionalisation of mesoporous silica material UVM-7 on polyphenol oxidase enzyme capture and enzymatic browning. <i>Food Chemistry</i> , 2020, 310, 125741.	4.2	11
86	Clinical evaluation of an evidence-based method based on food characteristics to adjust pancreatic enzyme supplements dose in cystic fibrosis. <i>Journal of Cystic Fibrosis</i> , 2021, 20, e33-e39.	0.3	11
87	Exploring the Impact of Solid-State Fermentation on Macronutrient Profile and Digestibility in Chia (<i>Salvia hispanica</i>) and Sesame (<i>Sesamum Indicum</i>) Seeds. <i>Foods</i> , 2022, 11, 410.	1.9	11
88	Optical, Mechanical and Sensorial Properties of Strawberry Spreadable Products Formulated with Isomaltulose. <i>Food and Bioprocess Technology</i> , 2013, 6, 2353-2364.	2.6	10
89	Application of safes (systematic approach to food engineering systems) methodology to dehydration of apple by combined methods. <i>Journal of Food Engineering</i> , 2007, 83, 186-192.	2.7	9
90	Age-related gastrointestinal alterations of legumes and cereal grains digestibility. <i>Food Bioscience</i> , 2021, 41, 101027.	2.0	9

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91	Influence of storage on the volatile profile, mechanical, optical properties and antioxidant activity of strawberry spreads made with isomaltulose. Food Bioscience, 2016, 14, 10-20.	2.0	8
92	Lipolysis kinetics of milk-fat catalyzed by an enzymatic supplement under simulated gastrointestinal conditions. Food Bioscience, 2018, 23, 1-8.	2.0	8
93	Influence of preharvest treatments to reduce the seasonality of persimmon production on color, texture and antioxidant properties during storage. CYTA - Journal of Food, 2016, 14, 333-339.	0.9	7
94	Clinical validation of an evidence-based method to adjust Pancreatic Enzyme Replacement Therapy through a prospective interventional study in paediatric patients with Cystic Fibrosis. PLoS ONE, 2019, 14, e0213216.	1.1	7
95	Content and bioaccessibility of bioactive compounds with potential benefits for macular health in tiger nut products. Food Bioscience, 2022, 49, 101879.	2.0	7
96	Note. Vacuum impregnation of banana (<i>Musa acuminata</i> cv. giant cavendish) / Nota. Impregnación a		

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109	Monitoring the Desalting Process of Cod Using Dielectric Spectroscopy. Journal of Microwave Power and Electromagnetic Energy, 2008, 43, 42-47.	0.4	1
110	APPLICATION OF THE RESPONSE SURFACE ANALYSIS METHOD TO THE STUDY OF SALT AND WATER PROFILES IN GOAT'S CHEESE SALTED IN LAYERS. Journal of Food Process Engineering, 2012, 35, 355-369.	1.5	1
111	Innovative microwave technologies for food drying processes. , 0, , .		1
112	Use of Nanomaterials as Alternative for Controlling Enzymatic Browning in Fruit Juices. , 2020, , 163-196.		0
113	Advanced Research in Food Digestion. Foods, 2021, 10, 122.	1.9	0
114	Advanced Food Products and Process Engineering (SAFES) II: Application to Apple Combined Drying. Food Engineering Series, 2008, , 315-325.	0.3	0