Ramon Moreira

List of Publications by Year
in descending order

78 papers	1,504 citations	279487 23 h-index	377514 34 g-index
79 all docs	79 docs citations	79 times ranked	1610 citing authors

#	Article	IF	Citations
1	Water adsorption isotherms of carboxymethyl cellulose, guar, locust bean, tragacanth and xanthan gums. Carbohydrate Polymers, 2012, 89, 592-598.	5.1	111
2	Rheological behaviour of aqueous systems of tragacanth and guar gums with storage time. Journal of Food Engineering, 2010, 96, 107-113.	2.7	63
3	Rheology of commercial chestnut flour doughs incorporated with gelling agents. Food Hydrocolloids, 2011, 25, 1361-1371.	5.6	53
4	Rheological properties of gelatinized chestnut starch dispersions: Effect of concentration and temperature. Journal of Food Engineering, 2012, 112, 94-99.	2.7	51
5	Effect of chia (Sativa hispanica L.) and hydrocolloids on the rheology of gluten-free doughs based on chestnut flour. LWT - Food Science and Technology, 2013, 50, 160-166.	2.5	51
6	Effect of brown seaweed powder on physical and textural properties of wheat bread. European Food Research and Technology, 2018, 244, 1-10.	1.6	45
7	Evaluation of mass transfer coefficients and volumetric shrinkage during osmotic dehydration of apple using sucrose solutions in static and non-static conditions. Journal of Food Engineering, 2003, 57, 25-31.	2.7	43
8	Rheology of Gluten-Free Doughs from Blends of Chestnut and Rice Flours. Food and Bioprocess Technology, 2013, 6, 1476-1485.	2.6	43
9	Physicochemical characterization of white, yellow and purple maize flours and rheological characterization of their doughs. Journal of Food Science and Technology, 2015, 52, 7954-7963.	1.4	42
10	Simplified algorithm for the prediction of water sorption isotherms of fruits, vegetables and legumes based upon chemical composition. Journal of Food Engineering, 2009, 94, 334-343.	2.7	41
11	Rheology of aqueous mixtures of tragacanth and guar gums: Effects of temperature and polymer ratio. Food Hydrocolloids, 2017, 69, 293-300.	5.6	41
12	Coeliacs cannot live by glutenâ€free bread alone â€“ every once in awhile they need antioxidants. International Journal of Food Science and Technology, 2017, 52, 81-90.	1.3	41
13	Rheological properties of commercial chestnut flour doughs with different gums. International Journal of Food Science and Technology, 2011, 46, 2085-2095.	1.3	39
14	Technological Assessment of Chestnut Flour Doughs Regarding to Doughs from Other Commercial Flours and Formulations. Food and Bioprocess Technology, 2012, 5, 2301-2310.	2.6	37
15	Drying Kinetics of Biofilms Obtained from Chestnut Starch and Carrageenan with and without Glycerol. Drying Technology, 2011, 29, 1058-1065.	1.7	35
16	RHEOLOGICAL PROPERTIES OF AQUEOUS DISPERSIONS OF TRAGACANTH AND GUAR GUMS AT DIFFERENT CONCENTRATIONS. Journal of Texture Studies, 2010, 41, 396-415.	1.1	34
17	EFFECT OF SHORTENINGS ON THE RHEOLOGY OF GLUTENâ€FREE DOUGHS: STUDY OF CHESTNUT FLOUR WITH CHIA FLOUR, OLIVE AND SUNFLOWER OILS. Journal of Texture Studies, 2012, 43, 375-383.	1.1	33
18	Aqueous extracts of Ascophyllum nodosum obtained by ultrasound-assisted extraction: effects of drying temperature of seaweed on the properties of extracts. Journal of Applied Phycology, 2017, 29, 3191-3200.	1.5	32

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19	Influence of the chestnuts drying temperature on the rheological properties of their doughs. Food and Bioproducts Processing, 2013, 91, 7-13.	1.8	30
20	Viscosity of Binary and Ternary Aqueous Systems of NaH2PO4, Na2HPO4, Na3PO4, KH2PO4, K2HPO4, and K3PO4. Journal of Chemical & Engineering Data, 1996, 41, 906-909.	1.0	27
21	Water sorption isotherms and air drying kinetics modelling of the brown seaweed Bifurcaria bifurcata. Journal of Applied Phycology, 2016, 28, 609-618.	1.5	27
22	Desorption Isotherms and Net Isosteric Heat of Chestnut Flour and Starch. Food and Bioprocess Technology, 2011, 4, 1497-1504.	2.6	26
23	Drying temperature effect on powder physical properties and aqueous extract characteristics of Fucus vesiculosus. Journal of Applied Phycology, 2016, 28, 2485-2494.	1.5	24
24	Structural features and water sorption isotherms of carrageenans: A prediction model for hybrid carrageenans. Carbohydrate Polymers, 2018, 180, 72-80.	5.1	24
25	Rheology of Î²/Î¹-hybrid carrageenan from Mastocarpus stellatus: Critical parameters for the gel formation. International Journal of Biological Macromolecules, 2016, 86, 418-424.	3.6	22
26	Thermal reversibility of kappa/iota-hybrid carrageenan gels extracted from Mastocarpus stellatus at different ionic strengths. Journal of the Taiwan Institute of Chemical Engineers, 2017, 71, 414-420.	2.7	22
27	Viscosities of Single-Solute and Binary-Solute Aqueous Systems of Monoethanolamine, Diethanolamine, and 2-Amino-2-methyl-1-propanol. Journal of Chemical & Engineering Data, 2001, 46, 276-280.	1.0	21
28	Rheological Effect of Gelatinisation Using Different Temperature-Time Conditions on Potato Starch Dispersions: Mechanical Characterisation of the Obtained Gels. Food and Bioprocess Technology, 2018, 11, 132-140.	2.6	21
29	Water Adsorption Isotherms of Chia (Salvia hispanica L.) Seeds. Food and Bioprocess Technology, 2012, 5, 1077-1082.	2.6	19
30	Water sorption isotherms of fresh and partially osmotic dehydrated pumpkin parenchyma and seeds at several temperatures. European Food Research and Technology, 2005, 220, 163-167.	1.6	18
31	Starch transitions of different gluten free flour doughs determined by dynamic thermal mechanical analysis and differential scanning calorimetry. Carbohydrate Polymers, 2015, 127, 160-167.	5.1	18
32	Rheological behaviour of aqueous methylcellulose systems: Effect of concentration, temperature and presence of tragacanth. LWT - Food Science and Technology, 2017, 84, 764-770.	2.5	18
33	Air drying and colour characteristics of chestnuts pre-submitted to osmotic dehydration with sodium chloride. Food and Bioproducts Processing, 2011, 89, 109-115.	1.8	17
34	Steady-shear flow of semidilute guar gum solutions with sucrose, glucose and sodium chloride at different temperatures. Journal of Food Engineering, 2011, 107, 234-240.	2.7	17
35	Impact of drying on the sodium alginate obtained after polyphenols ultrasound-assisted extraction from Ascophyllum nodosum seaweeds. Carbohydrate Polymers, 2021, 272, 118455.	5.1	17
36	In vitro digestibility of gels from different starches: Relationship between kinetic parameters and microstructure. Food Hydrocolloids, 2021, 120, 106909.	5.6	17

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37	Kinematic viscosity prediction for aqueous solutions with various solutes. Chemical Engineering Journal, 2001, 81, 35-40.	6.6	16
38	Air-drying and rehydration characteristics of the brown seaweeds, Ascophylum nodosum and Undaria pinnatifida. Journal of Applied Phycology, 2018, 30, 1259-1270.	1.5	16
39	Extraction and characterization of phlorotannin-enriched fractions from the Atlantic seaweed Bifurcaria bifurcata and evaluation of their cytotoxic activity in murine cell line. Journal of Applied Phycology, 2019, 31, 2573-2583.	1.5	16
40	Analysis of Chestnut Cellular Tissue during Osmotic Dehydration, Air Drying, and Rehydration Processes. Drying Technology, 2010, 29, 10-18.	1.7	15
41	Starch hydrogels from discarded chestnuts produced under different temperatureâ€time gelatinisation conditions. International Journal of Food Science and Technology, 2019, 54, 1179-1186.	1.3	15
42	Estimation of viscosity and hydrolysis kinetics of corn starch gels based on microstructural features using a simplified model. Carbohydrate Polymers, 2021, 273, 118549.	5.1	15
43	Determination of thermal transitions of gluten-free chestnut flour doughs enriched with brown seaweed powders and antioxidant properties of baked cookies. Heliyon, 2019, 5, e01805.	1.4	13
44	Kinematic Viscosity and Refractive Index of Aqueous Solutions of Ethanol and Glycerol. Industrial & Engineering Chemistry Research, 2009, 48, 2157-2161.	1.8	12
45	Water Sorption Isotherms and Air Drying Kinetics ofFucus vesiculosusBrown Seaweed. Journal of Food Processing and Preservation, 2017, 41, e12997.	0.9	12
46	Air drying modelling of Mastocarpus stellatus seaweed a source of hybrid carrageenan. Heat and Mass Transfer, 2018, 54, 177-184.	1.2	11
47	Glycosyl squaramides, a new class of supramolecular gelators. Soft Matter, 2020, 16, 7916-7926.	1.2	11
48	Aqueous extracts characteristics obtained by ultrasound-assisted extraction from Ascophyllum nodosum seaweeds: effect of operation conditions. Journal of Applied Phycology, 2021, 33, 3297-3308.	1.5	10
49	Viscosities of Solutions of K2SO4, Na2SO4, KCl, NaCl, KNO3, and NaNO3in (K2CO3+ KHCO3) and (Na2CO3+ NaHCO3) Buffers. Journal of Chemical & Engineering Data, 1997, 42, 93-97.	1.0	9
50	Effect of the addition of different sodium alginates on viscoelastic, structural features and hydrolysis kinetics of corn starch gels. Food Bioscience, 2022, 47, 101628.	2.0	9
51	Potential applications of Pickering emulsions and high internal-phase emulsions (HIPEs) stabilized by starch particles. Current Opinion in Food Science, 2022, 46, 100866.	4.1	9
52	Rheological behaviour of chestnuts under compression tests. International Journal of Food Science and Technology, 2007, 42, 1188-1194.	1.3	8
53	Gelling characteristics and rheology of kappa/iota-hybrid carrageenans extracted from Mastocarpus stellatus dried at different temperatures. Journal of Applied Phycology, 2016, 28, 3635-3644.	1.5	7
54	Unraveling the impact of viscosity and starch type on the in vitro starch digestibility of different gels. Food and Function, 2022, 13, 7582-7590.	2.1	7

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55	Viscoelastic and Textural Characteristics of Gels Obtained from Potato Starch Roasted under Several Temperature-Time Conditions. International Journal of Polymer Science, 2018, 2018, 1-11.	1.2	6
56	Thermoâ€Rheology of a Prolineâ€Based Surfaceâ€Active Ionic Liquid: Mixtures with Water and n â€Octane. Chemical Engineering and Technology, 2019, 42, 1952-1959.	0.9	6
57	Designing a functional rice muffin formulated with prebiotic oligosaccharides and sugar reduction. Food Bioscience, 2021, 40, 100858.	2.0	6
58	Viscosities of Aqueous Solutions of Fe2(SO4)3Containing NaNO3, KNO3, NaBr, or KBr from 293.1 to 323.1 K. Journal of Chemical & Engineering Data, 1998, 43, 325-328.	1.0	5
59	Selective aliphatic/aromatic organogelation controlled by the side chain of serine amphiphiles. RSC Advances, 2016, 6, 108093-108104.	1.7	5
60	Enhancement effect on apparent viscosity of aqueous tragacanth gum dispersions promoted by sugars. International Journal of Food Science and Technology, 2017, 52, 2677-2683.	1.3	5
61	Effect of brown seaweed addition and starch gelatinization on gluten-free chestnut flour doughs and cookies. Journal of Food Measurement and Characterization, 2019, 13, 2571-2580.	1.6	5
62	Rheological Properties of Corn Starch Gels With the Addition of Hydroxypropyl Methylcellulose of Different Viscosities. Frontiers in Nutrition, 2022, 9, 866789.	1.6	5
63	Kinematic Viscosity of Ternary Aqueous Solutions of Ethanol and Sucrose. International Journal of Food Properties, 2007, 10, 435-444.	1.3	4
64	Production of hydrogels with different mechanical properties by starch roasting: A valorization of industrial chestnut by-products. Industrial Crops and Products, 2019, 128, 377-384.	2.5	4
65	Polyphenols extraction kinetics from Ascophyllum nodosum seaweed employing water and saltwater: Effect of ultrasound sonication. Algal Research, 2022, 66, 102773.	2.4	4
66	Analysis of Moisture Desorption Isotherms of Eggplant (Solanum melongena). Food Science and Technology International, 2010, 16, 417-425.	1.1	3
67	Drying of edible seaweeds. , 2020, , 131-154.		3
68	Interactions between Ascophyllum nodosum Seaweeds Polyphenols and Native and Gelled Corn Starches. Foods, 2022, 11, 1165.	1.9	3
69	In vitro inhibition of starch digestive enzymes by ultrasoundâ€assisted extracted polyphenols from Ascophyllum nodosum seaweeds. Journal of Food Science, 2022, 87, 2405-2416.	1.5	3
70	Viscosities of Binary and Ternary Aqueous Solutions of 2-Amino-2-methylpropan-1-ol, 2-Amino-2-methylpropane-1,3-diol, and 2-Amino-2-methylpropan-1-ol Hydrochloride. Collection of Czechoslovak Chemical Communications, 2002, 67, 293-301.	1.0	2
71	Kinematic Viscosity of Aqueous Solutions of Ethanol and Glucose in the Range of Temperatures from 20 to 45Â°C. International Journal of Food Properties, 2009, 12, 834-843.	1.3	2
72	Diffusion of Water in Chestnut Fruits during Drying and Rehydration Processes at Different Temperatures. Defect and Diffusion Forum, 2008, 273-276, 758-763.	0.4	1

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73	The Effect of Hybrid Carrageenan on the Thermo-rheological Properties of Gluten-Free Flour Doughs Using a Modified Kneading Protocol. Food and Bioprocess Technology, 2017, 10, 603-613.	2.6	1
74	Mass Transfer Analysis during Osmotic Dehydration of Pumpkin Fruits Using Binary and Ternary Aqueous Solutions of Sucrose and Sodium Chloride. Defect and Diffusion Forum, 2006, 258-260, 213-218.	0.4	0
75	Effective Diffusion Coefficients during Osmotic Dehydration of Vegetables with Different Initial Porosity. Defect and Diffusion Forum, 2006, 258-260, 575-585.	0.4	0
76	Mass Transfer Analysis during Osmotic Dehydration of Eggplant Using Binary Solutions of Sucrose and Sodium Chloride. Defect and Diffusion Forum, 0, 273-276, 413-418.	0.4	0
77	APPARENT VISCOSITY OF BINARY AND TERNARY SYSTEMS OF TRAGACANTH, GUAR GUM AND METHYLCELLULOSE AT SEMIDILUTE RANGE OF CONCENTRATION. Journal of Food Process Engineering, 2011, 34, 475-490.	1.5	0
78	Water sorption isotherms of globe artichoke leaves. Agricultural Sciences, 2013, 04, 63-69.	0.2	0