

Bibiana Juan

List of Publications by Year in descending order

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25
papers

648
citations

567281

15
h-index

610901

24
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25
all docs

25
docs citations

25
times ranked

725
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of moderate inlet temperatures in ultra-high-pressure homogenization treatments on physicochemical and sensory characteristics of milk. <i>Journal of Dairy Science</i> , 2014, 97, 659-671.	3.4	66
2	Inactivation of <i>Bacillus</i> spores inoculated in milk by Ultra High Pressure Homogenization. <i>Food Microbiology</i> , 2014, 44, 204-210.	4.2	60
3	Effects of High Pressure on Proteolytic Enzymes in Cheese: Relationship with the Proteolysis of Ewe Milk Cheese. <i>Journal of Dairy Science</i> , 2007, 90, 2113-2125.	3.4	49
4	Rheological, textural and sensory characteristics of high-pressure treated semi-hard ewesâ€™ milk cheese. <i>International Dairy Journal</i> , 2007, 17, 248-254.	3.0	45
5	Ultra high-pressure homogenized emulsions stabilized by sodium caseinate: Effects of protein concentration and pressure on emulsions structure and stability. <i>LWT - Food Science and Technology</i> , 2017, 76, 57-66.	5.2	45
6	The effect of high-pressure treatment at 300MPa on ripening of ewesâ€™ milk cheese. <i>International Dairy Journal</i> , 2008, 18, 129-138.	3.0	44
7	Effect of high pressure on fresh cheese shelf-life. <i>Journal of Food Engineering</i> , 2012, 110, 248-253.	5.2	41
8	Characterisation of volatile profile in soymilk treated by ultra high pressure homogenisation. <i>Food Chemistry</i> , 2013, 141, 2541-2548.	8.2	35
9	Effect Of Ultra High-Pressure Homogenization on hydro- and liposoluble milk vitamins. <i>Food Research International</i> , 2015, 77, 49-54.	6.2	30
10	Proteolysis of cheese made from goat milk treated by ultra high pressure homogenisation. <i>LWT - Food Science and Technology</i> , 2016, 69, 17-23.	5.2	27
11	Effect of ultra-high pressure homogenisation of milk on the texture and water-typology of a starter-free fresh cheese. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 484-490.	5.6	24
12	Effects of High Pressure Treatment on Volatile Profile During Ripening of Ewe Milk Cheese. <i>Journal of Dairy Science</i> , 2007, 90, 124-135.	3.4	23
13	Effect of ultra-high pressure homogenization on cream: Shelf life and physicochemical characteristics. <i>LWT - Food Science and Technology</i> , 2018, 92, 108-115.	5.2	23
14	Effect of inulin addition on the sensorial properties of reduced-fat fresh cheese. <i>International Journal of Dairy Technology</i> , 2013, 66, 478-483.	2.8	19
15	Lipolysis of cheeses made from goat milk treated by ultra-high pressure homogenization. <i>LWT - Food Science and Technology</i> , 2015, 60, 1034-1038.	5.2	16
16	Effects of high-pressure treatment on free fatty acids release during ripening of ewes' milk cheese. <i>Journal of Dairy Research</i> , 2007, 74, 438-445.	1.4	15
17	Changes in the Volatile Composition of a Semihard Ewe Milk Cheese Induced by High-Pressure Treatment of 300 MPa. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 747-754.	5.2	15
18	Interrelationships between somatic cell counts, lactation stage and lactation number and their influence on plasmin activity and protein fraction distribution in dromedary (<i>Camelus dromedaries</i>) and cow milks. <i>Small Ruminant Research</i> , 2012, 105, 300-307.	1.2	14

#	ARTICLE	IF	CITATIONS
19	Effect of ultra-high pressure homogenization at moderate inlet temperatures on volatile profile of milk. <i>Journal of Food Process Engineering</i> , 2017, 40, e12548.	2.9	14
20	Compositional and biochemical changes during cold storage of starter-free fresh cheeses made from ultra-high-pressure homogenised milk. <i>Food Chemistry</i> , 2015, 176, 433-440.	8.2	12
21	Effect of ultra-high pressure homogenisation of cream on the physicochemical and sensorial characteristics of fat-reduced starter-free fresh cheeses. <i>LWT - Food Science and Technology</i> , 2019, 110, 292-298.	5.2	11
22	Effect of high pressure processing on volatile compound profile of a starter-free fresh cheese. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 73-78.	5.6	7
23	Processing of Dairy Products Utilizing High Pressure. <i>Food Engineering Series</i> , 2016, , 553-590.	0.7	7
24	The Effect of Salt Reduction and Partial Substitution of NaCl by KCl on Physicochemical, Microbiological, and Sensorial Characteristics and Consumers' Acceptability of Semi-Hard and Hard Lactose-Free Cow's Milk Cheeses. <i>Frontiers in Nutrition</i> , 2022, 9, 861383.	3.7	5
25	Ultrahigh-Pressure Homogenization in Dairy Processing: Effects on Quality and Functionality. , 2021, , 315-336.		1