Olga Martin-Belloso

List of Publications by Year in Descending Order

395 papers	21,044 citations	81 h-index	125 g-index
408 ext. papers	23,317 ext. citations	5.5 avg, IF	7.23 L-index

#	Paper	IF	Citations
395	Effect of Pulsed Electric Fields on Food Quality. *Food Engineering Series*, **2022**, 271-296	0.5	0
394	Encapsulation and controlled release of phycocyanin during the in vitro digestion using polysaccharide-added double emulsions (W1/O/W2). *Food Structure*, **2022**, 31, 100249	4.3	1
393	Process Innovations in Designing Foods with Enhanced Functional Properties. *Food Engineering Series*, **2022**, 137-156	0.5	
392	k-carrageenan edible films for beef: Honey and bee pollen phenolic compounds improve their antioxidant capacity. *Food Hydrocolloids*, **2022**, 124, 107250	10.6	5
391	Greater bioavailability of xanthophylls compared to carotenes from orange juice (high-pressure processed, pulsed electric field treated, low-temperature pasteurised, and freshly squeezed) in a crossover study in healthy individuals. *Food Chemistry*, **2022**, 371, 130821	8.5	4
390	Influence of the extraction conditions on the carbohydrate and phenolic composition of functional pectin from persimmon waste streams. *Food Hydrocolloids*, **2022**, 123, 107066	10.6	2
389	Impact of Pulsed Electric Field Pre-Treatment on the Isoflavone Profile of Soymilk. *Beverages*, **2022**, 8, 19	3.4	0
388	Fabrication of edible solid lipid nanoparticle from beeswax/propolis wax by spontaneous emulsification: Optimization, characterization and stability.. *Food Chemistry*, **2022**, 387, 132934	8.5	0
387	Emulsion gels and oil-filled aerogels as curcumin carriers: Nanostructural characterization of gastrointestinal digestion products.. *Food Chemistry*, **2022**, 387, 132877	8.5	1
386	Unveiling the Antioxidant Therapeutic Functionality of Sustainable Olive Pomace Active Ingredients. *Antioxidants*, **2022**, 11, 828	7.1	0
385	Impact of Emerging Technologies on Virgin Olive Oil Processing, Consumer Acceptance, and the Valorization of Olive Mill Wastes. *Antioxidants*, **2021**, 10,	7.1	7
384	Incorporation of antimicrobial nanoemulsions into complex foods: A case study in an apple juice-based beverage. *LWT - Food Science and Technology*, **2021**, 141, 110926	5.4	4
383	Interfacial activity of phenolic-rich extracts from avocado fruit waste: Influence on the colloidal and oxidative stability of emulsions and nanoemulsions. *Innovative Food Science and Emerging Technologies*, **2021**, 69, 102665	6.8	6
382	Enhancing carotenoid and phenolic contents in plant food matrices by applying non-thermal technologies: Bioproduction vs improved extractability. *Trends in Food Science and Technology*, **2021**, 112, 622-630	15.3	7
381	EFFoST: An information powerhouse on European food science and technology. *Trends in Food Science and Technology*, **2021**, 113, 430-432	15.3	
380	Phenolic-Rich Extracts from Avocado Fruit Residues as Functional Food Ingredients with Antioxidant and Antiproliferative Properties. *Biomolecules*, **2021**, 11,	5.9	7
379	Changes of carotenoid content in carrots after application of pulsed electric field treatments. *LWT - Food Science and Technology*, **2021**, 147, 111408	5.4	5

378	Modelling the recovery of biocompounds from peach waste assisted by pulsed electric fields or thermal treatment. *Journal of Food Engineering*, **2021**, 290, 110196	6	10
377	Delivery of β-carotene to the in vitro intestinal barrier using nanoemulsions with lecithin or sodium caseinate as emulsifiers. *LWT - Food Science and Technology*, **2021**, 135, 110059	5.4	11
376	Nanoemulsion design for the delivery of omega-3 fatty acids: formation, oxidative stability, and digestibility **2021**, 295-319		
375	Influence of lipid nanoparticle physical state on β-carotene stability kinetics under different environmental conditions. *Food and Function*, **2021**, 12, 840-851	6.1	1
374	Formation and Stabilization of W/O/W Emulsions with Gelled Lipid Phases. *Molecules*, **2021**, 26,	4.8	2
373	Effect of pulsed electric fields on carotenoid and phenolic bioaccessibility and their relationship with carrot structure. *Food and Function*, **2021**, 12, 2772-2783	6.1	8
372	Ultraviolet/visible intense pulsed light irradiation of fresh-cut avocado enhances its phytochemicals content and preserves quality attributes. *Journal of Food Processing and Preservation*, **2021**, 45, e15289	2.1	2
371	Encapsulated Pine Bark Polyphenolic Extract during Gastrointestinal Digestion: Bioaccessibility, Bioactivity and Oxidative Stress Prevention. *Foods*, **2021**, 10,	4.9	3
370	Valorization of agro-food by-products and their potential therapeutic applications. *Food and Bioproducts Processing*, **2021**, 128, 247-258	4.9	9
369	Effect of Pulsed Electric Fields (PEF) on Extraction Yield and Stability of Oil Obtained from Dry Pecan Nuts ((Wangenh. K. Koch)). *Foods*, **2021**, 10,	4.9	5
368	Recent Advances toward the Application of Non-Thermal Technologies in Food Processing: An Insight on the Bioaccessibility of Health-Related Constituents in Plant-Based Products. *Foods*, **2021**, 10,	4.9	7
367	Pulsed electric field treatment strategies to increase bioaccessibility of phenolic and carotenoid compounds in oil-added carrot purees. *Food Chemistry*, **2021**, 364, 130377	8.5	9
366	Application of Pulsed Electric Fields PEF on Pecan Nuts Carya illinoinensis Wangenh. K. Koch: Oil Extraction Yield and Compositional Characteristics of the Oil and Its By-product. *Food Engineering Reviews*, **2021**, 13, 676	6.5	3
365	Nanostructured Lipid-Based Delivery Systems as a Strategy to Increase Functionality of Bioactive Compounds. *Foods*, **2020**, 9,	4.9	16
364	Fresh-cut fruits: Pineapple **2020**, 511-518		1
363	Fresh-cut fruits: Apples and pears **2020**, 487-494		0
362	Pulsed electric fields affect endogenous enzyme activities, respiration and biosynthesis of phenolic compounds in carrots. *Postharvest Biology and Technology*, **2020**, 168, 111284	6.2	17
361	Protein/Polysaccharide Complexes to Stabilize Decane-in-Water Nanoemulsions. *Food Biophysics*, **2020**, 15, 335-345	3.2	8

360	Formation of patulin-glutathione conjugates induced by pulsed light: A tentative strategy for patulin degradation in apple juices. *Food Chemistry*, **2020**, 315, 126283	8.5	13
359	Improving the In Vitro Bioaccessibility of Carotene Using Pectin Added Nanoemulsions. *Foods*, **2020**, 9,	4.9	12
358	Changes in bioactive compounds content and antioxidant capacity of pecan nuts [Carya illinoinensis (Wangenh. K. Koch)] during storage. *Revista Mexicana De Ingeniera Quimica*, **2020**, 19, 1439-1452	1.8	4
357	Dietary Fiber in Fruits and Vegetables. *Food Engineering Series*, **2020**, 123-152	0.5	1
356	Enhancing phenolic content in carrots by pulsed electric fields during post-treatment time: Effects on cell viability and quality attributes. *Innovative Food Science and Emerging Technologies*, **2020**, 59, 102252	6.8	25
355	Development, physical stability and bioaccessibility of carotene-enriched tertiary emulsions. *Journal of Functional Foods*, **2020**, 64, 103615	5.1	10
354	High-intensity pulsed electric fields or thermal treatment of broccoli juice: the effects of processing on minerals and free amino acids. *European Food Research and Technology*, **2020**, 246, 539-548	3.4	10
353	Impact of critical high-intensity pulsed electric field processing parameters on oxidative enzymes and color of broccoli juice. *Journal of Food Processing and Preservation*, **2020**, 44, e14362	2.1	6
352	Optimizing the antioxidant biocompound recovery from peach waste extraction assisted by ultrasounds or microwaves. *Ultrasonics Sonochemistry*, **2020**, 63, 104954	8.9	34
351	The lipid type affects the in vitro digestibility and carotene bioaccessibility of liquid or solid lipid nanoparticles. *Food Chemistry*, **2020**, 311, 126024	8.5	17
350	Antimicrobial Kinetics of Nanoemulsions Stabilized with Protein:Pectin Electrostatic Complexes. *Food and Bioprocess Technology*, **2020**, 13, 1893-1907	5.1	3
349	Effectiveness of pulsed light treatments assisted by mild heat on Saccharomyces cerevisiae inactivation in verjuice and evaluation of its quality during storage. *Innovative Food Science and Emerging Technologies*, **2020**, 66, 102517	6.8	2
348	In vitro bioaccessibility of isoflavones from a soymilk-based beverage as affected by thermal and non-thermal processing. *Innovative Food Science and Emerging Technologies*, **2020**, 66, 102504	6.8	9
347	In vitro digestibility and release of a mango peel extract encapsulated within water-in-oil-in-water (W/O/W) emulsions containing sodium carboxymethyl cellulose. *Food and Function*, **2019**, 10, 6110-6120	6.1	9
346	Effects of probiotics on the content and bioaccessibility of phenolic compounds in red pitaya pulp. *Food Research International*, **2019**, 126, 108681	7	23
345	Nanostructured Systems to Increase Bioavailability of Food Ingredients **2019**, 13-33		2
344	Impact of emulsifier nature and concentration on the stability of carotene enriched nanoemulsions during in vitro digestion. *Food and Function*, **2019**, 10, 713-722	6.1	27
343	Factors affecting the formation of highly concentrated emulsions and nanoemulsions. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2019**, 578, 123577	5.1	6

342	Influence of pulsed electric fields processing on the bioaccessible and non-bioaccessible fractions of apple phenolic compounds. *Journal of Functional Foods*, **2019**, 59, 206-214	5.1	14
341	Effectiveness of nanoemulsions of clove and lemongrass essential oils and their major components against and. *Journal of Food Science and Technology*, **2019**, 56, 2721-2736	3.3	9
340	Encapsulation and stability of a phenolic-rich extract from mango peel within water-in-oil-in-water emulsions. *Journal of Functional Foods*, **2019**, 56, 65-73	5.1	34
339	Novel Processing Technologies as Compared to Thermal Treatment on the Bioaccessibility and Caco-2 Cell Uptake of Carotenoids from Tomato and Kale-Based Juices. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 10185-10194	5.7	10
338	Chitosan/tripolyphosphate nanoaggregates enhance the antibrowning effect of ascorbic acid on mushroom slices. *Postharvest Biology and Technology*, **2019**, 156, 110934	6.2	20
337	Novel technologies to improve food safety and quality. *Current Opinion in Food Science*, **2019**, 30, 1-7	9.8	61
336	Enhancing hydroxycinnamic acids and flavan-3-ol contents by pulsed electric fields without affecting quality attributes of apple. *Food Research International*, **2019**, 121, 433-440	7	21
335	Formation of Double (W1/O/W2) Emulsions as Carriers of Hydrophilic and Lipophilic Active Compounds. *Food and Bioprocess Technology*, **2019**, 12, 422-435	5.1	13
334	Influence of essential oils and pectin on nanoemulsion formulation: A ternary phase experimental approach. *Food Hydrocolloids*, **2018**, 81, 209-219	10.6	33
333	In Vitro Bioaccessibility of Colored Carotenoids in Tomato Derivatives as Affected by Ripeness Stage and the Addition of Different Types of Oil. *Journal of Food Science*, **2018**, 83, 1404-1411	3.4	9
332	Effect of pulsed light, edible coating, and dipping on the phenolic profile and antioxidant potential of fresh-cut mango. *Journal of Food Processing and Preservation*, **2018**, 42, e13591	2.1	12
331	Effect of pulsed light treatments on quality and antioxidant properties of fresh-cut strawberries. *Food Chemistry*, **2018**, 264, 393-400	8.5	41
330	Application of pulsed electric fields to tomato fruit for enhancing the bioaccessibility of carotenoids in derived products. *Food and Function*, **2018**, 9, 2282-2289	6.1	23
329	Effect of High Hydrostatic Pressure and Temperature on Enzymatic Activity and Quality Attributes in Mango Puree Varieties (cv. Tommy Atkins and Manila). *Food and Bioprocess Technology*, **2018**, 11, 1211-1221	5.1	10
328	Photo-protection and controlled release of folic acid using edible alginate/chitosan nanolaminates. *Journal of Food Engineering*, **2018**, 229, 72-82	6	29
327	Food processing strategies to enhance phenolic compounds bioaccessibility and bioavailability in plant-based foods. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 2531-2548	11.5	130
326	Effect of high-hydrostatic pressure and moderate-intensity pulsed electric field on plum. *Food Science and Technology International*, **2018**, 24, 145-160	2.6	5
325	Application of innovative technologies, moderate-intensity pulsed electric fields and high-pressure thermal treatment, to preserve and/or improve the bioactive compounds content of pumpkin. *Innovative Food Science and Emerging Technologies*, **2018**, 45, 53-61	6.8	23

324	High Hydrostatic Pressure and Mild Heat Treatments for the Modification of Orange Peel Dietary Fiber: Effects on Hygroscopic Properties and Functionality. *Food and Bioprocess Technology*, **2018**, 11, 110-121	5.1	26
323	Impact of pulsed light treatments and storage time on the texture quality of fresh-cut tomatoes. *Innovative Food Science and Emerging Technologies*, **2018**, 45, 29-35	6.8	26
322	High-power ultrasound as pre-treatment in different stages of soymilk manufacturing process to increase the isoflavone content. *Ultrasonics Sonochemistry*, **2018**, 49, 154-160	8.9	14
321	Curcumin-loaded nanoemulsions stability as affected by the nature and concentration of surfactant. *Food Chemistry*, **2018**, 266, 466-474	8.5	79
320	Enhancing the carotenoid content of tomato fruit with pulsed electric field treatments: Effects on respiratory activity and quality attributes. *Postharvest Biology and Technology*, **2018**, 137, 113-118	6.2	40
319	Improving quality of fresh-cut mango using polysaccharide-based edible coatings. *International Journal of Food Science and Technology*, **2018**, 53, 938-945	3.8	15
318	Fruit Preservation by Ohmic Heating and Pulsed Electric Fields. *Food Engineering Series*, **2018**, 441-456	0.5	3
317	Emulsion-Based Nanostructures for the Delivery of Active Ingredients in Foods. *Frontiers in Sustainable Food Systems*, **2018**, 2,	4.8	17
316	Beverage Emulsions: Key Aspects of Their Formulation and Physicochemical Stability. *Beverages*, **2018**, 4, 70	3.4	17
315	The Effect of Sodium Carboxymethylcellulose on the Stability and Bioaccessibility of Anthocyanin Water-in-Oil-in-Water Emulsions. *Food and Bioprocess Technology*, **2018**, 11, 2229-2241	5.1	20
314	Induced accumulation of individual carotenoids and quality changes in tomato fruits treated with pulsed electric fields and stored at different post-treatments temperatures. *Postharvest Biology and Technology*, **2018**, 146, 117-123	6.2	10
313	Kinetics of the changes in the antioxidant potential of fresh-cut tomatoes as affected by pulsed light treatments and storage time. *Journal of Food Engineering*, **2018**, 237, 146-153	6	7
312	Effects of High Intensity Pulsed Electric Fields or Thermal Pasteurization and Refrigerated Storage on Antioxidant Compounds of Fruit Juice-Milk Beverages. Part I: Phenolic Acids and Flavonoids. *Journal of Food Processing and Preservation*, **2017**, 41, e12912	2.1	6
311	Effects of pulsed light treatments and pectin edible coatings on the quality of fresh-cut apples: a hurdle technology approach. *Journal of the Science of Food and Agriculture*, **2017**, 97, 261-268	4.3	28
310	Edible Nanoemulsions as Carriers of Active Ingredients: A Review. *Annual Review of Food Science and Technology*, **2017**, 8, 439-466	14.7	151
309	Antimicrobial activity of nanoemulsions containing essential oils and high methoxyl pectin during long-term storage. *Food Control*, **2017**, 77, 131-138	6.2	68
308	Effect of sodium alginate incorporation procedure on the physicochemical properties of nanoemulsions. *Food Hydrocolloids*, **2017**, 70, 191-200	10.6	46
307	Effect of pulsed electric fields on the antioxidant potential of apples stored at different temperatures. *Postharvest Biology and Technology*, **2017**, 132, 195-201	6.2	28

306	Mineral and fatty acid profile of high intensity pulsed electric fields or thermally treated fruit juice-milk beverages stored under refrigeration. *Food Control*, **2017**, 80, 236-243	6.2	8
305	Formation, stability and antioxidant activity of food-grade multilayer emulsions containing resveratrol. *Food Hydrocolloids*, **2017**, 71, 207-215	10.6	49
304	Influence of mandarin fiber addition on physico-chemical properties of nanoemulsions containing β-carotene under simulated gastrointestinal digestion conditions. *LWT - Food Science and Technology*, **2017**, 84, 331-337	5.4	17
303	Nanoemulsions as edible coatings. *Current Opinion in Food Science*, **2017**, 15, 43-49	9.8	59
302	Influence of Cooking Conditions on Carotenoid Content and Stability in Porridges Prepared from High-Carotenoid Maize. *Plant Foods for Human Nutrition*, **2017**, 72, 113-119	3.9	10
301	Improving the shelf life of low-fat cut cheese using nanoemulsion-based edible coatings containing oregano essential oil and mandarin fiber. *Food Control*, **2017**, 76, 1-12	6.2	107
300	High Hydrostatic Pressure and Temperature Applied to Preserve the Antioxidant Compounds of Mango Pulp (Mangifera indica L.). *Food and Bioprocess Technology*, **2017**, 10, 639-649	5.1	13
299	Methods for Determining the Antioxidant Capacity of Food Constituents **2017**, 803-816		1
298	Opportunities and Challenges of Ultrasound for Food Processing: An Industry Point of View **2017**, 457-497		7
297	Quality Changes in Mango Juice Treated by High-Intensity Pulsed Electric Fields Throughout the Storage. *Food and Bioprocess Technology*, **2017**, 10, 1970-1983	5.1	8
296	Layer-by-Layer Assembly of Food-Grade Alginate/Chitosan Nanolaminates: Formation and Physicochemical Characterization. *Food Biophysics*, **2017**, 12, 299-308	3.2	8
295	Effects of High Intensity Pulsed Electric Fields or Thermal Treatments and Refrigerated Storage on Antioxidant Compounds of Fruit Juice-Milk Beverages. Part II: Carotenoids. *Journal of Food Processing and Preservation*, **2017**, 41, e13143	2.1	4
294	Nanostructured emulsions and nanolaminates for delivery of active ingredients: Improving food safety and functionality. *Trends in Food Science and Technology*, **2017**, 60, 12-22	15.3	54
293	Modeling the Inactivation of Listeria innocua and Escherichia coli in Fresh-Cut Tomato Treated with Pulsed Light. *Food and Bioprocess Technology*, **2017**, 10, 266-274	5.1	18
292	Impact of High-Intensity Pulsed Electric Fields or Thermal Treatment on the Quality Attributes of Date Juice through Storage. *Journal of Food Processing and Preservation*, **2017**, 41, e13052	2.1	19
291	Design and Characterization of Corn Starch Edible Films Including Beeswax and Natural Antimicrobials. *Food and Bioprocess Technology*, **2017**, 10, 103-114	5.1	36
290	Physicochemical and Antimicrobial Characterization of Beeswax-Starch Food-Grade Nanoemulsions Incorporating Natural Antimicrobials. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	10
289	Effects of Pulsed Electric Fields Processing Strategies on Health-Related Compounds of Plant-Based Foods. *Food Engineering Reviews*, **2017**, 9, 213-225	6.5	17

288	Pulsed Electric Fields Bioproduction of Secondary Metabolites in Plant Systems **2017**, 2193-2204		
287	Pulsed Electric Fields Effects on Health-Related Compounds and Antioxidant Capacity of Tomato Juice **2017**, 2225-2238		
286	Long-term stability of food-grade nanoemulsions from high methoxyl pectin containing essential oils. *Food Hydrocolloids*, **2016**, 52, 438-446	10.6	134
285	Antioxidant activity of thermal or non-thermally treated strawberry and mango juices by Saccharomyces cerevisiae growth based assays. *LWT - Food Science and Technology*, **2016**, 74, 55-61	5.4	7
284	Combined effect of pulsed light, edible coating and malic acid dipping to improve fresh-cut mango safety and quality. *Food Control*, **2016**, 66, 190-197	6.2	56
283	Impact of pulsed light treatments on antioxidant characteristics and quality attributes of fresh-cut apples. *Innovative Food Science and Emerging Technologies*, **2016**, 33, 206-215	6.8	30
282	Food matrix and processing influence on carotenoid bioaccessibility and lipophilic antioxidant activity of fruit juice-based beverages. *Food and Function*, **2016**, 7, 380-9	6.1	57
281	Pulsed Electric Fields Effects on Health-Related Compounds and Antioxidant Capacity of Tomato Juice **2016**, 1-14		1
280	Pulsed Electric Fields Bioproduction of Secondary Metabolites in Plant Systems **2016**, 1-12		
279	Application of Novel Processing Methods for Greater Retention of Functional Compounds in Fruit-Based Beverages. *Beverages*, **2016**, 2, 14	3.4	19
278	Excipient Nanoemulsions for Improving Oral Bioavailability of Bioactives. *Nanomaterials*, **2016**, 6,	5.4	75
277	Fresh-cut pineapple **2016**, 153-174		2
276	Combinational Edible Antimicrobial Films´and Coatings **2016**, 633-646		14
275	Pulsed Electric Field and Fermentation. *Food Engineering Series*, **2016**, 85-123	0.5	3
274	Surface decontamination of spinach by intense pulsed light treatments: Impact on quality attributes. *Postharvest Biology and Technology*, **2016**, 121, 118-125	6.2	49
273	Effects of polysaccharide-based edible coatings enriched with dietary fiber on quality attributes of fresh-cut apples. *Journal of Food Science and Technology*, **2015**, 52, 7795-805	3.3	60
272	Preservation of fresh-cut apple quality attributes by pulsed light in combination with gellan gum-based prebiotic edible coatings. *LWT - Food Science and Technology*, **2015**, 64, 1130-1137	5.4	42
271	Hurdle technology applied to prickly pear beverages for inhibiting Saccharomyces cerevisiae and Escherichia coli. *Letters in Applied Microbiology*, **2015**, 60, 558-64	2.9	19

270	Use of antimicrobial nanoemulsions as edible coatings: Impact on safety and quality attributes of fresh-cut Fuji apples. *Postharvest Biology and Technology*, **2015**, 105, 8-16	6.2	224
269	Current applications and new opportunities for the use of pulsed electric fields in food science and industry. *Food Research International*, **2015**, 77, 773-798	7	413
268	Modulating Biopolymer Electrical Charge to Optimize the Assembly of Edible Multilayer Nanofilms by the Layer-by-Layer Technique. *Biomacromolecules*, **2015**, 16, 2895-903	6.9	24
267	Combined effects of malic acid dip and pulsed light treatments on the inactivation of Listeria innocua and Escherichia coli on fresh-cut produce. *Food Control*, **2015**, 52, 112-118	6.2	40
266	Physicochemical characterization and antimicrobial activity of food-grade emulsions and nanoemulsions incorporating essential oils. *Food Hydrocolloids*, **2015**, 43, 547-556	10.6	219
265	Carotenoids in Nonthermally Treated Fruit Juices **2015**, 637-642		2
264	Impact of food matrix and processing on the in vitro bioaccessibility of vitamin C, phenolic compounds, and hydrophilic antioxidant activity from fruit juice-based beverages. *Journal of Functional Foods*, **2015**, 14, 33-43	5.1	147
263	Edible films from essential-oil-loaded nanoemulsions: Physicochemical characterization and antimicrobial properties. *Food Hydrocolloids*, **2015**, 47, 168-177	10.6	349
262	Influence of high-intensity pulsed electric field processing parameters on antioxidant compounds of broccoli juice. *Innovative Food Science and Emerging Technologies*, **2015**, 29, 70-77	6.8	55
261	Effect of High Hydrostatic Pressure on the Content of Phytochemical Compounds and Antioxidant Activity of Prickly Pears (Opuntia ficus-indica) Beverages. *Food Engineering Reviews*, **2015**, 7, 198-208	6.5	51
260	Influence of processing parameters on the pulsed-light inactivation of Penicillium expansum in apple juice. *Food Control*, **2014**, 41, 27-31	6.2	28
259	Impact of microfluidization or ultrasound processing on the antimicrobial activity against Escherichia coli of lemongrass oil-loaded nanoemulsions. *Food Control*, **2014**, 37, 292-297	6.2	113
258	Enzymatic Inactivation by Pulsed Electric Fields **2014**, 155-168		2
257	Food Safety Aspects of Pulsed Electric Fields **2014**, 169-178		2
256	Pulsed light inactivation of naturally occurring moulds on wheat grain. *Journal of the Science of Food and Agriculture*, **2014**, 94, 721-6	4.3	34
255	Non-thermal Processing Technologies **2014**, 443-465		3
254	Formulation of Antimicrobial Edible Nanoemulsions with Pseudo-Ternary Phase Experimental Design. *Food and Bioprocess Technology*, **2014**, 7, 3022-3032	5.1	20
253	Effects of combining ultraviolet and mild heat treatments on enzymatic activities and total phenolic contents in pineapple juice. *Innovative Food Science and Emerging Technologies*, **2014**, 26, 511-516	6.8	27

252	ANTIOXIDANT CAPACITY, NUTRITIONAL AND FUNCTIONAL COMPOSITION OF EDIBLE DAHLIA FLOWERS. *Revista Chapingo, Serie Horticultura*, **2014**, XX, 101-116	1	8
251	Effects of Novel Processing Techniques on Glucosinolates and Membrane Associated Myrosinases in Broccoli. *Polish Journal of Food and Nutrition Sciences*, **2014**, 64, 17-25	3.1	28
250	Bacterial inactivation and quality changes of fresh-cut avocados as affected by intense light pulses of specific spectra. *International Journal of Food Science and Technology*, **2014**, 49, 128-136	3.8	27
249	Nanoemulsion-based delivery systems to improve functionality of lipophilic components. *Frontiers in Nutrition*, **2014**, 1, 24	6.2	46
248	In vitro bioaccessibility of health-related compounds as affected by the formulation of fruit juice- and milk-based beverages. *Food Research International*, **2014**, 62, 771-778	7	74
247	In vitro bioaccessibility of health-related compounds from a blended fruit juice–soymilk beverage: Influence of the food matrix. *Journal of Functional Foods*, **2014**, 7, 161-169	5.1	45
246	Impact of pulsed light treatments on quality characteristics and oxidative stability of fresh-cut avocado. *LWT - Food Science and Technology*, **2014**, 59, 320-326	5.4	23
245	Effects of High-Intensity Pulsed Electric Fields Processing Parameters on the Chlorophyll Content and Its Degradation Compounds in Broccoli Juice. *Food and Bioprocess Technology*, **2014**, 7, 1137-1148	5.1	15
244	Emerging Nonthermal Technologies in Fruit Juice Processing. *Contemporary Food Engineering*, **2014**, 217-236		1
243	Building bridges: an integrated strategy for sustainable food production throughout the value chain. *Molecular Breeding*, **2013**, 32, 743-770	3.4	19
242	Physicochemical Characterization of Lemongrass Essential Oil–Alginate Nanoemulsions: Effect of Ultrasound Processing Parameters. *Food and Bioprocess Technology*, **2013**, 6, 2439-2446	5.1	63
241	Differences in free amino acid profile of non-thermally treated tomato and strawberry juices. *Journal of Food Composition and Analysis*, **2013**, 32, 51-58	4.1	16
240	Pulsed electric fields processing effects on quality and health-related constituents of plant-based foods. *Trends in Food Science and Technology*, **2013**, 29, 98-107	15.3	83
239	Kinetics of peroxidase inactivation in carrot juice treated with pulsed electric fields. *Journal of Food Science*, **2013**, 78, E222-8	3.4	11
238	Soymilk phenolic compounds, isoflavones and antioxidant activity as affected by in vitro gastrointestinal digestion. *Food Chemistry*, **2013**, 136, 206-12	8.5	138
237	Metabolite profiling of phenolic and carotenoid contents in tomatoes after moderate-intensity pulsed electric field treatments. *Food Chemistry*, **2013**, 136, 199-205	8.5	66
236	Modulating β-carotene bioaccessibility by controlling oil composition and concentration in edible nanoemulsions. *Food Chemistry*, **2013**, 139, 878-84	8.5	165
235	Changes in vitamin C, phenolic, and carotenoid profiles throughout in vitro gastrointestinal digestion of a blended fruit juice. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1859-67	5.7	129

234	Volatile profile and sensory evaluation of tomato juices treated with pulsed electric fields. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1977-84	5.7	11
233	Influence of particle size on lipid digestion and β-carotene bioaccessibility in emulsions and nanoemulsions. *Food Chemistry*, **2013**, 141, 1472-80	8.5	393
232	Metabolomics for assessing safety and quality of plant-derived food. *Food Research International*, **2013**, 54, 1172-1183	7	76
231	Impact of high-intensity pulsed electric fields on carotenoids profile of tomato juice made of moderate-intensity pulsed electric field-treated tomatoes. *Food Chemistry*, **2013**, 141, 3131-8	8.5	58
230	A Comparison of the Effects of Pulsed Electric Field and Thermal Treatments on Grape Juice. *Food and Bioprocess Technology*, **2013**, 6, 978-987	5.1	40
229	Influence of alginate-based edible coating as carrier of antibrowning agents on bioactive compounds and antioxidant activity in fresh-cut Kent mangoes. *LWT - Food Science and Technology*, **2013**, 50, 240-246	5.4	121
228	Pulsos de luz intensa: inactivación microbiana en frutas y hortalizas. *CYTA - Journal of Food*, **2013**, 11, 234-242	2.3	5
227	Effect of processing parameters on physicochemical characteristics of microfluidized lemongrass essential oil-alginate nanoemulsions. *Food Hydrocolloids*, **2013**, 30, 401-407	10.6	151
226	Enzyme activity and colour changes in apple juice pasteurised thermally and by pulsed electric fields. *Acta Alimentaria*, **2013**, 42, 45-54	1	8
225	Influence of spectral distribution on bacterial inactivation and quality changes of fresh-cut watermelon treated with intense light pulses. *Postharvest Biology and Technology*, **2012**, 69, 32-39	6.2	45
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