Viridiana Tejada-Ortigoza

List of Publications by Citations

24 papers	451 citations	11 h-index	21 g-index
26 ext. papers	594 ext. citations	4.2 avg, IF	4.04 L-index

#	Paper	IF	Citations
24	Characterization of the Mechanical Properties of FFF Structures and Materials: A Review on the Experimental, Computational and Theoretical Approaches. *Materials*, **2019**, 12,	3.5	88
23	Dietary Fiber Concentrates from Fruit and Vegetable By-products: Processing, Modification, and Application as Functional Ingredients. *Food and Bioprocess Technology*, **2018**, 11, 1439-1463	5.1	75
22	Advances in the Functional Characterization and Extraction Processes of Dietary Fiber. *Food Engineering Reviews*, **2016**, 8, 251-271	6.5	65
21	Differences in the dietary fiber content of fruits and their by-products quantified by conventional and integrated AOAC official methodologies. *Journal of Food Composition and Analysis*, **2018**, 67, 77-85	4.1	42
20	The dietary fiber profile of fruit peels and functionality modifications induced by high hydrostatic pressure treatments. *Food Science and Technology International*, **2017**, 23, 396-402	2.6	33
19	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
18	Influence of Drying Method on the Composition, Physicochemical Properties, and Prebiotic Potential of Dietary Fibre Concentrates from Fruit Peels. *Journal of Food Quality*, **2018**, 2018, 1-11	2.7	25
17	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
16	Moisture sorption isotherms of high pressure treated fruit peels used as dietary fiber sources. *Innovative Food Science and Emerging Technologies*, **2017**, 43, 45-53	6.8	18
15	Functional and compositional changes of orange peel fiber thermally-treated in a twin extruder. *LWT - Food Science and Technology*, **2019**, 111, 673-681	5.4	16
14	In Vitro Fecal Fermentation of High Pressure-Treated Fruit Peels Used as Dietary Fiber Sources. *Molecules*, **2019**, 24,	4.8	11
13	Combined effect of high hydrostatic pressure and mild heat treatments on pectin methylesterase (PME) inactivation in comminuted orange. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2438-44	4.3	10
12	Towards the Development of 3D-Printed Food: A Rheological and Mechanical Approach.. *Foods*, **2022**, 11,	4.9	6
11	Antioxidant Content of Frozen, Convective Air-Dried, Freeze-Dried, and Swell-Dried Chokecherries (L.). *Molecules*, **2020**, 25,	4.8	5
10	Instant Controlled Pressure Drop as Blanching and Texturing Pre-Treatment to Preserve the Antioxidant Compounds of Red Dried Beetroot (L.). *Molecules*, **2020**, 25,	4.8	3
9	Extraction and Modification of Dietary Fiber Applying Thermal Processes. *Food Engineering Series*, **2020**, 329-342	0.5	2
8	Chemical Processes for the Extraction and Modification of Dietary Fiber. *Food Engineering Series*, **2020**, 343-361	0.5	1

List of Publications

7	Estimating equilibrium moisture content from relatively short sorption experiments. *LWT - Food Science and Technology*, **2020**, 132, 109832	5.4	1
6	Ultrasound Application for the Extraction and Modification of Fiber-Rich By-Products. *Food Engineering Reviews*, **2020**, 13, 524	6.5	1
5	Evaluation of nutritional composition and technological functionality of whole American Bullfrog (Lithobates catesbeianus), its skin, and its legs as potential food ingredients. *Food Chemistry*, **2022**, 372, 131232	8.5	1
4	Emerging Technologies for the Extraction and Modification of Dietary Fiber. *Food Engineering Series*, **2020**, 363-381	0.5	0
3	Extrusion effect on in vitro fecal fermentation of fruit peels used as dietary fiber sources. *LWT - Food Science and Technology*, **2022**, 153, 112569	5.4	0
2	Functional Properties in Industrial Applications. *Food Engineering Series*, **2020**, 383-417	0.5	
1	Vibration-assisted printing of highly viscous food. *Additive Manufacturing*, **2022**, 102851	6.1	