

Viridiana Tejada-Ortigoza

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Extrusion effect on in vitro fecal fermentation of fruit peels used as dietary fiber sources. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112569	5.4	0
23	Evaluation of nutritional composition and technological functionality of whole American Bullfrog (<i>Lithobates catesbeianus</i>), its skin, and its legs as potential food ingredients. <i>Food Chemistry</i> , 2022 , 372, 131232	8.5	1
22	Towards the Development of 3D-Printed Food: A Rheological and Mechanical Approach.. <i>Foods</i> , 2022 , 11,	4.9	6
21	Vibration-assisted printing of highly viscous food. <i>Additive Manufacturing</i> , 2022 , 102851	6.1	
20	Antioxidant Content of Frozen, Convective Air-Dried, Freeze-Dried, and Swell-Dried Chokecherries (L.). <i>Molecules</i> , 2020 , 25,	4.8	5
19	Chemical Processes for the Extraction and Modification of Dietary Fiber. <i>Food Engineering Series</i> , 2020 , 343-361	0.5	1
18	Emerging Technologies for the Extraction and Modification of Dietary Fiber. <i>Food Engineering Series</i> , 2020 , 363-381	0.5	0
17	Functional Properties in Industrial Applications. <i>Food Engineering Series</i> , 2020 , 383-417	0.5	
16	Extraction and Modification of Dietary Fiber Applying Thermal Processes. <i>Food Engineering Series</i> , 2020 , 329-342	0.5	2
15	Instant Controlled Pressure Drop as Blanching and Texturing Pre-Treatment to Preserve the Antioxidant Compounds of Red Dried Beetroot (L.). <i>Molecules</i> , 2020 , 25,	4.8	3
14	Estimating equilibrium moisture content from relatively short sorption experiments. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109832	5.4	1
13	Ultrasound Application for the Extraction and Modification of Fiber-Rich By-Products. <i>Food Engineering Reviews</i> , 2020 , 13, 524	6.5	1
12	Functional and compositional changes of orange peel fiber thermally-treated in a twin extruder. <i>LWT - Food Science and Technology</i> , 2019 , 111, 673-681	5.4	16
11	Characterization of the Mechanical Properties of FFF Structures and Materials: A Review on the Experimental, Computational and Theoretical Approaches. <i>Materials</i> , 2019 , 12,	3.5	88
10	In Vitro Fecal Fermentation of High Pressure-Treated Fruit Peels Used as Dietary Fiber Sources. <i>Molecules</i> , 2019 , 24,	4.8	11
9	Differences in the dietary fiber content of fruits and their by-products quantified by conventional and integrated AOAC official methodologies. <i>Journal of Food Composition and Analysis</i> , 2018 , 67, 77-85	4.1	42
8	High Hydrostatic Pressure and Mild Heat Treatments for the Modification of Orange Peel Dietary Fiber: Effects on Hygroscopic Properties and Functionality. <i>Food and Bioprocess Technology</i> , 2018 , 11, 110-121	5.1	26

7	Influence of Drying Method on the Composition, Physicochemical Properties, and Prebiotic Potential of Dietary Fibre Concentrates from Fruit Peels. <i>Journal of Food Quality</i> , 2018 , 2018, 1-11	2.7	25
6	Dietary Fiber Concentrates from Fruit and Vegetable By-products: Processing, Modification, and Application as Functional Ingredients. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1439-1463	5.1	75
5	The dietary fiber profile of fruit peels and functionality modifications induced by high hydrostatic pressure treatments. <i>Food Science and Technology International</i> , 2017 , 23, 396-402	2.6	33
4	Moisture sorption isotherms of high pressure treated fruit peels used as dietary fiber sources. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 43, 45-53	6.8	18
3	Advances in the Functional Characterization and Extraction Processes of Dietary Fiber. <i>Food Engineering Reviews</i> , 2016 , 8, 251-271	6.5	65
2	Hurdle technology applied to prickly pear beverages for inhibiting <i>Saccharomyces cerevisiae</i> and <i>Escherichia coli</i> . <i>Letters in Applied Microbiology</i> , 2015 , 60, 558-64	2.9	19
1	Combined effect of high hydrostatic pressure and mild heat treatments on pectin methylesterase (PME) inactivation in comminuted orange. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2438-44	4.3	10