

Jordi Pagàjn

List of Publications by Year in descending order

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Version: 2024-02-01

48
papers

1,965
citations

257450

24
h-index

243625

44
g-index

49
all docs

49
docs citations

49
times ranked

2039
citing authors

#	ARTICLE	IF	CITATIONS
1	Kinetic models for colour changes in pear puree during heating at relatively high temperatures. <i>Journal of Food Engineering</i> , 1999, 39, 415-422.	5.2	173
2	Melanoidins Formed by Maillard Reaction in Food and Their Biological Activity. <i>Food Engineering Reviews</i> , 2012, 4, 203-223.	5.9	147
3	Non-enzymatic browning in peach puree during heating. <i>Food Research International</i> , 1999, 32, 335-343.	6.2	137
4	Fruit Juice Processing and Membrane Technology Application. <i>Food Engineering Reviews</i> , 2011, 3, 136-158.	5.9	124
5	Extraction and characterization of pectin from stored peach pomace. <i>Food Research International</i> , 2001, 34, 605-612.	6.2	120
6	Effect of UV irradiation on enzymatic activities and physicochemical properties of apple juices from different varieties. <i>LWT - Food Science and Technology</i> , 2011, 44, 115-119.	5.2	118
7	Kinetic models of non-enzymatic browning in apple puree. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1162-1168.	3.5	103
8	Ultraviolet processing of liquid food: A review. <i>Food Research International</i> , 2011, 44, 1580-1588.	6.2	89
9	Photochemical destruction of color compounds in fruit juices. <i>Journal of Food Engineering</i> , 2005, 69, 155-160.	5.2	72
10	Extraction and rheological properties of pectin from fresh peach pomace. <i>Journal of Food Engineering</i> , 1999, 39, 193-201.	5.2	70
11	Rheology of clarified fruit juices. II: Blackcurrant juices. <i>Journal of Food Engineering</i> , 1992, 15, 63-73.	5.2	65
12	Application of Ultrasound-Ultrafiltration-Assisted alkaline isoelectric precipitation (UUAAP) technique for producing alfalfa protein isolate for human consumption: Optimization, comparison, physicochemical, and functional properties. <i>Food Research International</i> , 2020, 130, 108907.	6.2	54
13	Ultrafiltration and reverse osmosis for clarification and concentration of fruit juices at pilot plant scale. <i>LWT - Food Science and Technology</i> , 2012, 46, 189-195.	5.2	47
14	Enzymatic hydrolysis kinetics and nitrogen recovery in the protein hydrolysate production from pig bones. <i>Journal of Food Engineering</i> , 2013, 119, 655-659.	5.2	41
15	Optimisation of steam blanching on enzymatic activity, color and protein degradation of alfalfa (<i>Medicago sativa</i>) to improve some quality characteristics of its edible protein. <i>Food Chemistry</i> , 2019, 276, 591-598.	8.2	41
16	Optimisation and kinetic study of the ultrasonic-assisted extraction of total saponins from alfalfa (<i>Medicago sativa</i>) and its bioaccessibility using the response surface methodology. <i>Food Chemistry</i> , 2020, 309, 125786.	8.2	41
17	Ultraviolet processing of liquid food: A review. Part 1: Fundamental engineering aspects. <i>Food Research International</i> , 2011, 44, 1571-1579.	6.2	39
18	Toxic effect of melanoidins from glucose- α -asparagine on trypsin activity. <i>Food and Chemical Toxicology</i> , 2009, 47, 2071-2075.	3.6	38

#	ARTICLE	IF	CITATIONS
19	Effect of UVâ€“Vis Photochemical Processing on Pear Juices from Six Different Varieties. Food and Bioprocess Technology, 2014, 7, 84-92.	4.7	36
20	Quality of industrial pectin extracted from peach pomace at different pH and temperatures. Journal of the Science of Food and Agriculture, 1999, 79, 1038-1042.	3.5	34
21	Improvement in the measurement of spectrophotometric data in the m-hydroxydiphenyl pectin determination methods. Food Control, 2006, 17, 890-893.	5.5	34
22	Effect of UVâ€“Vis Irradiation on Enzymatic Activities and Physicochemical Properties of Four Grape Musts from Different Varieties. Food and Bioprocess Technology, 2013, 6, 2223-2229.	4.7	34
23	Inactivation of polyphenol oxidase by ultraviolet irradiation: Protective effect of melanins. Journal of Food Engineering, 2012, 110, 305-309.	5.2	29
24	FLOW BEHAVIOR OF CLARIFIED ORANGE JUICE AT LOW TEMPERATURES. Journal of Texture Studies, 2009, 40, 445-456.	2.5	28
25	A kinetic model describing melanin formation by means of mushroom tyrosinase. Food Research International, 2010, 43, 66-69.	6.2	24
26	Kinetics of color development of melanoidins formed from fructose/amino acid model systems. Food Science and Technology International, 2014, 20, 119-126.	2.2	23
27	RHEOLOGICAL BEHAVIOUR OF KIWI FRUIT JUICE CONCENTRATES. Journal of Texture Studies, 1995, 26, 137-145.	2.5	22
28	Kinetics of Peach Clarified Juice Discoloration Process with an Adsorbent Resin. Food Science and Technology International, 2008, 14, 57-62.	2.2	19
29	Nonenzymatic browning of selected fruit juices affected by D-galacturonic acid. International Journal of Food Science and Technology, 2008, 43, 908-914.	2.7	17
30	Inactivation of carboxypeptidase A and trypsin by UVâ€“visible light. Innovative Food Science and Emerging Technologies, 2009, 10, 517-521.	5.6	16
31	Orange peel degradation and enzyme recovery in the enzymatic peeling process. International Journal of Food Science and Technology, 2006, 41, 113-120.	2.7	14
32	Inhibitory effect of melanoidins from glucoseâ€“asparagine on carboxypeptidases activity. European Food Research and Technology, 2008, 226, 1277-1282.	3.3	13
33	Effluent content from albedo degradation and kinetics at different temperatures in the enzymatic peeling of grapefruits. Food and Bioproducts Processing, 2010, 88, 77-82.	3.6	12
34	Effect of previous enzymatic recirculation treatment through a tubular ceramic membrane on ultrafiltration of model solution and apple juice. Journal of Food Engineering, 2011, 102, 334-339.	5.2	12
35	DEGRADATION OF MANDARIN JUICE CONCENTRATES TREATED AT HIGH TEMPERATURES. Journal of Food Process Engineering, 2011, 34, 682-696.	2.9	10
36	Albedo hydrolysis modelling and digestion with reused effluents in the enzymatic peeling process of grapefruits. Journal of the Science of Food and Agriculture, 2010, 90, 2433-2439.	3.5	9

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37	Kinetic analysis of melanogenesis by means of <i>Agaricus bisporus</i> tyrosinase. <i>Food Research International</i> , 2010, 43, 1174-1179.	6.2	9
38	Kinetics of the digestion products and effect of temperature on the enzymatic peeling process of oranges. <i>Journal of Food Engineering</i> , 2005, 71, 361-365.	5.2	8
39	LEMON PEEL DEGRADATION MODELING IN THE ENZYMATIC PEELING PROCESS. <i>Journal of Food Process Engineering</i> , 2011, 34, 383-397.	2.9	8
40	Enzyme Recovery and Effluents Generated in the Enzymatic Peeling Process of Lemons. <i>Food Biotechnology</i> , 2006, 20, 299-311.	1.5	5
41	Monitoring the behavior of melanoidin from a glucose/l-asparagine solution. <i>Food Research International</i> , 2012, 48, 802-807.	6.2	5
42	Effect of Pectinase Immobilization in a Polymeric Membrane on Ultrafiltration of Fluid Foods. <i>Separation Science and Technology</i> , 2012, 47, 796-801.	2.5	5
43	Enzyme recovery and effluents generated in the enzymatic elimination of clogging of pectin cake in filtration process. <i>Journal of Food Engineering</i> , 2012, 111, 52-56.	5.2	5
44	Enzymatic peeling and discoloration of Red Bartlett pears. <i>International Journal of Food Science and Technology</i> , 2013, 48, 636-641.	2.7	5
45	Optimizing the Enzymatic Elimination of Clogging of a Microfiltration Membrane by P <i>arellada</i> Grape Cake. <i>Journal of Food Process Engineering</i> , 2016, 39, 132-139.	2.9	3
46	Effect of enzymatic hydrolyzed protein from pig bones on some biological and functional properties. <i>Journal of Food Science and Technology</i> , 2021, 58, 4626-4635.	2.8	3
47	Inhibitory effect of melanins from <i>Agaricus bisporus</i> polyphenol oxidase and two different substrates on carboxypeptidases A and B activity. <i>European Food Research and Technology</i> , 2011, 233, 1075-1079.	3.3	2
48	Optimising by the response surface methodology the enzymatic elimination of clogging of a microfiltration membrane by pectin cake. <i>International Journal of Food Science and Technology</i> , 2012, 47, 47-52.	2.7	2