Jordi PagÃ¡n

List of Publications by Year
in descending order

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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	Effect of enzymatic hydrolyzed protein from pig bones on some biological and functional properties. Journal of Food Science and Technology, 2021, 58, 4626-4635.	2.8	3
2	Optimisation and kinetic study of the ultrasonic-assisted extraction of total saponins from alfalfa (Medicago sativa) and its bioaccessibility using the response surface methodology. Food Chemistry, 2020, 309, 125786.	8.2	41
3	Application of Ultrasound-Ultrafiltration-Assisted alkaline isoelectric precipitation (UUAAIP) technique for producing alfalfa protein isolate for human consumption: Optimization, comparison, physicochemical, and functional properties. Food Research International, 2020, 130, 108907.	6.2	54
4	Optimisation of steam blanching on enzymatic activity, color and protein degradation of alfalfa (Medicago sativa) to improve some quality characteristics of its edible protein. Food Chemistry, 2019, 276, 591-598.	8.2	41
5	Optimizing the Enzymatic Elimination of Clogging of a Microfiltration Membrane by <scp>P</scp>arellada Grape Cake. Journal of Food Process Engineering, 2016, 39, 132-139.	2.9	3
6	Effect of UVâ€“Vis Photochemical Processing on Pear Juices from Six Different Varieties. Food and Bioprocess Technology, 2014, 7, 84-92.	4.7	36
7	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
8	Enzymatic hydrolysis kinetics and nitrogen recovery in the protein hydrolysate production from pig bones. Journal of Food Engineering, 2013, 119, 655-659.	5.2	41
9	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
10	Enzymatic peeling and discoloration of <scp>R</scp>ed <scp>B</scp>artlett pears. International Journal of Food Science and Technology, 2013, 48, 636-641.	2.7	5
11	Monitoring the behavior of melanoidin from a glucose/l-asparagine solution. Food Research International, 2012, 48, 802-807.	6.2	5
12	Effect of Pectinase Immobilization in a Polymeric Membrane on Ultrafiltration of Fluid Foods. Separation Science and Technology, 2012, 47, 796-801.	2.5	5
13	Ultrafiltration and reverse osmosis for clarification and concentration of fruit juices at pilot plant scale. LWT - Food Science and Technology, 2012, 46, 189-195.	5.2	47
14	Melanoidins Formed by Maillard Reaction in Food and Their Biological Activity. Food Engineering Reviews, 2012, 4, 203-223.	5.9	147
15	Optimising by the response surface methodology the enzymatic elimination of clogging of a microfiltration membrane by pectin cake. International Journal of Food Science and Technology, 2012, 47, 47-52.	2.7	2
16	Inactivation of polyphenol oxidase by ultraviolet irradiation: Protective effect of melanins. Journal of Food Engineering, 2012, 110, 305-309.	5.2	29
17	Enzyme recovery and effluents generated in the enzymatic elimination of clogging of pectin cake in filtration process. Journal of Food Engineering, 2012, 111, 52-56.	5.2	5
18	Ultraviolet processing of liquid food: A review. Part 1: Fundamental engineering aspects. Food Research International, 2011, 44, 1571-1579.	6.2	39

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19	Ultraviolet processing of liquid food: A review. Food Research International, 2011, 44, 1580-1588.	6.2	89
20	Effect of UV irradiation on enzymatic activities and physicochemical properties of apple juices from different varieties. LWT - Food Science and Technology, 2011, 44, 115-119.	5.2	118
21	LEMON PEEL DEGRADATION MODELING IN THE ENZYMATIC PEELING PROCESS. Journal of Food Process Engineering, 2011, 34, 383-397.	2.9	8
22	DEGRADATION OF MANDARIN JUICE CONCENTRATES TREATED AT HIGH TEMPERATURES. Journal of Food Process Engineering, 2011, 34, 682-696.	2.9	10
23	Inhibitory effect of melanins from Agaricus bisporus polyphenol oxidase and two different substrates on carboxypeptidases A and B activity. European Food Research and Technology, 2011, 233, 1075-1079.	3.3	2
24	Fruit Juice Processing and Membrane Technology Application. Food Engineering Reviews, 2011, 3, 136-158.	5.9	124
25	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
26	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
27	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
28	A kinetic model describing melanin formation by means of mushroom tyrosinase. Food Research International, 2010, 43, 66-69.	6.2	24
29	Kinetic analysis of melanogenesis by means of Agaricus bisporus tyrosinase. Food Research International, 2010, 43, 1174-1179.	6.2	9
30	FLOW BEHAVIOR OF CLARIFIED ORANGE JUICE AT LOW TEMPERATURES. Journal of Texture Studies, 2009, 40, 445-456.	2.5	28
31	Toxic effect of melanoidins from glucoseâ€“asparagine on trypsin activity. Food and Chemical Toxicology, 2009, 47, 2071-2075.	3.6	38
32	Inactivation of carboxypeptidase A and trypsin by UVâ€“visible light. Innovative Food Science and Emerging Technologies, 2009, 10, 517-521.	5.6	16
33	Inhibitory effect of melanoidins from glucoseâ€“asparagine on carboxypeptidases activity. European Food Research and Technology, 2008, 226, 1277-1282.	3.3	13
34	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
35	Kinetics of Peach Clarified Juice Discoloration Process with an Adsorbent Resin. Food Science and Technology International, 2008, 14, 57-62.	2.2	19
36	Enzyme Recovery and Effluents Generated in the Enzymatic Peeling Process of Lemons. Food Biotechnology, 2006, 20, 299-311.	1.5	5

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37	Improvement in the measurement of spectrophotometric data in the m-hydroxydiphenyl pectin determination methods. Food Control, 2006, 17, 890-893.	5.5	34
38	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
39	Photochemical destruction of color compounds in fruit juices. Journal of Food Engineering, 2005, 69, 155-160.	5.2	72
40	Kinetics of the digestion products and effect of temperature on the enzymatic peeling process of oranges. Journal of Food Engineering, 2005, 71, 361-365.	5.2	8
41	Extraction and characterization of pectin from stored peach pomace. Food Research International, 2001, 34, 605-612.	6.2	120
42	Kinetic models of non-enzymatic browning in apple puree. Journal of the Science of Food and Agriculture, 2000, 80, 1162-1168.	3.5	103
43	Extraction and rheological properties of pectin from fresh peach pomace. Journal of Food Engineering, 1999, 39, 193-201.	5.2	70
44	Kinetic models for colour changes in pear puree during heating at relatively high temperatures. Journal of Food Engineering, 1999, 39, 415-422.	5.2	173
45	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
46	Non-enzymatic browning in peach puree during heating. Food Research International, 1999, 32, 335-343.	6.2	137
47	RHEOLOGICAL BEHAVIOUR OF KIWI FRUIT JUICE CONCENTRATES. Journal of Texture Studies, 1995, 26, 137-145.	2.5	22
48	Rheology of clarified fruit juices. II: Blackcurrant juices. Journal of Food Engineering, 1992, 15, 63-73.	5.2	65