

Elsa Uribe

List of Publications by Year in descending order

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46
papers

2,217
citations

279798
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docs citations

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citing authors

#	ARTICLE	IF	CITATIONS
1	A study of dried mandarin (<i>Clementina orogrande</i>) peel applying supercritical carbon dioxide using co-solvent: Influence on oil extraction, phenolic compounds, and antioxidant activity. Journal of Food Processing and Preservation, 2022, 46, e16116.	2.0	8
2	Low-temperature vacuum drying as novel process to improve papaya (<i>Vasconcellea pubescens</i>) nutritional-functional properties. Future Foods, 2022, 5, 100117.	5.4	10
3	Assessment of refractive window drying of physalis (<i>Physalis peruviana</i> L.) puree at different temperatures: drying kinetic prediction and retention of bioactive components. Journal of Food Measurement and Characterization, 2022, 16, 2605-2615.	3.2	8
4	Comparative study of dehydrated papaya (<i>Vasconcellea pubescens</i>) by different drying methods: quality attributes and effects on cells viability. Journal of Food Measurement and Characterization, 2021, 15, 2524-2530.	3.2	8
5	Vacuum drying of Chilean papaya (<i>Vasconcellea pubescens</i>) fruit pulp: effect of drying temperature on kinetics and quality parameters. Journal of Food Science and Technology, 2021, 58, 3482-3492.	2.8	9
6	Evaluation of physicochemical composition and bioactivity of a red seaweed (<i>Pyropia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Td (3.1	17
7	Effect of drying methods on bioactive compounds, nutritional, antioxidant, and antidiabetic potential of brown alga <i>Durvillaea antarctica</i> . Drying Technology, 2020, 38, 1915-1928.	3.1	26
8	Impact on Physicochemical Composition and Antioxidant Activity of the Wild Edible Mushroom <i>Cyttaria espinosae</i> Subjected to Drying. Chemistry and Biodiversity, 2020, 17, e2000642.	2.1	5
9	Enzymatic impregnation by high hydrostatic pressure as pretreatment for the tenderization process of Chilean abalone (<i>Concholepas concholepas</i>). Innovative Food Science and Emerging Technologies, 2020, 65, 102451.	5.6	12
10	Quality properties and mathematical modeling of vinasse films obtained under different conditions. Journal of Food Processing and Preservation, 2020, 44, e14477.	2.0	1
11	Bioactive compounds and physicochemical characterization of dried apricot (<i>Prunus armeniaca</i>) Tj ETQq1 1 0,784314 rgBT /Over	1.9	12
12	Chemical and bioactive characterization of papaya (<i>Vasconcellea pubescens</i>) under different drying technologies: evaluation of antioxidant and antidiabetic potential. Journal of Food Measurement and Characterization, 2019, 13, 1980-1990.	3.2	28
13	Effect of different drying methods on phytochemical content and amino acid and fatty acid profiles of the green seaweed, <i>Ulva</i> spp.. Journal of Applied Phycology, 2019, 31, 1967-1979.	2.8	46
14	Influence of Drying on the Recoverable High-Value Products from Olive (cv. Arbequina) Waste Cake. Waste and Biomass Valorization, 2019, 10, 1627-1638.	3.4	11
15	An edible red seaweed (<i>Pyropia orbicularis</i>): influence of vacuum drying on physicochemical composition, bioactive compounds, antioxidant capacity, and pigments. Journal of Applied Phycology, 2018, 30, 673-683.	2.8	31
16	Phytochemical components and amino acid profile of brown seaweed <i>Durvillaea antarctica</i> as affected by air drying temperature. Journal of Food Science and Technology, 2018, 55, 4792-4801.	2.8	20
17	ASSESSMENT OF DIETARY FIBER, ISOFLAVONES AND PHENOLIC COMPOUNDS WITH ANTIOXIDANT AND ANTIMICROBIAL PROPERTIES OF QUINOA (<i>Chenopodium quinoa</i> Willd.). Chilean Journal of Agricultural and Animal Sciences, 2018, , 0-0.	0.2	7
18	Influence of vacuum drying temperature on: Physicochemical composition and antioxidant properties of murta berries. Journal of Food Process Engineering, 2017, 40, e12569.	2.9	16

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19	Hot-air drying characteristics and energetic requirement of the edible brown seaweed <i>Durvillaea antarctica</i> . Journal of Food Processing and Preservation, 2017, 41, e13313.	2.0	16
20	Enhancement of the rancidity stability in a marine oil model by addition of a saponin-free quinoa (<i>Chenopodium quinoa</i> Willd.) ethanol extract. European Journal of Lipid Science and Technology, 2017, 119, 1600291.	1.5	8
21	Vacuum drying of Chilean murta (<i>Ugni molinae</i> Turcz) berries: Effect of temperature on kinetic parameters and assessment of energy consumption. Journal of Food Processing and Preservation, 2017, 41, e13162.	2.0	3
22	Effects of drying methods on quality attributes of murta (<i>ugni molinae</i> turcz) berries: bioactivity, nutritional aspects, texture profile, microstructure and functional properties. Journal of Food Process Engineering, 2017, 40, e12511.	2.9	15
23	Mathematical modeling and quality properties of a dehydrated native Chilean berry. Journal of Food Process Engineering, 2017, 40, e12499.	2.9	8
24	Assessment of vacuum-dried peppermint (<i>Mentha piperita</i> L.) as a source of natural antioxidants. Food Chemistry, 2016, 190, 559-565.	8.2	72
25	Extraction Techniques for Bioactive Compounds and Antioxidant Capacity Determination of Chilean Papaya (<i>Vasconcellea pubescens</i>) Fruit. Journal of Chemistry, 2015, 2015, 1-8.	1.9	41
26	Chemical characterization and antioxidant capacity of red radish (<i>Raphanus sativus</i> L.) leaves and roots. Journal of Functional Foods, 2015, 16, 256-264.	3.4	99
27	Comparison of Chemical Composition, Bioactive Compounds and Antioxidant Activity of Three Olive-Waste Cakes. Journal of Food Biochemistry, 2015, 39, 189-198.	2.9	23
28	Dehydrated olive-waste cake as a source of high value-added bioproduct: Drying kinetics, physicochemical properties, and bioactive compounds. Chilean Journal of Agricultural Research, 2014, 74, 293-301.	1.1	12
29	Influence of process temperature on drying kinetics, physicochemical properties and antioxidant capacity of the olive-waste cake. Food Chemistry, 2014, 147, 170-176.	8.2	35
30	Quality Characterization of Waste Olive Cake During Hot Air Drying: Nutritional Aspects and Antioxidant Activity. Food and Bioprocess Technology, 2013, 6, 1207-1217.	4.7	27
31	Rehydration Capacity of Chilean Papaya (<i>Vasconcellea pubescens</i>): Effect of Process Temperature on Kinetic Parameters and Functional Properties. Food and Bioprocess Technology, 2013, 6, 844-850.	4.7	13
32	Osmotic dehydration under high hydrostatic pressure: Effects on antioxidant activity, total phenolics compounds, vitamin C and colour of strawberry (<i>Fragaria vesca</i>). LWT - Food Science and Technology, 2013, 52, 151-156.	5.2	90
33	Application of high hydrostatic pressure to aloe vera (<i>Aloe barbadensis</i> Miller) gel: Microbial inactivation and evaluation of quality parameters. Innovative Food Science and Emerging Technologies, 2012, 13, 57-63.	5.6	48
34	Physico-chemical analysis, antioxidant capacity and vitamins of six ecotypes of chilean quinoa (<i>Chenopodium quinoa</i> Willd). Procedia Food Science, 2011, 1, 1439-1446.	0.6	34
35	Effect of air temperature on drying kinetics and quality characteristics of osmo-treated jumbo squid (<i>Dosidicus gigas</i>). LWT - Food Science and Technology, 2011, 44, 16-23.	5.2	69
36	Effect of high hydrostatic pressure pretreatment on drying kinetics, antioxidant activity, firmness and microstructure of Aloe vera (<i>Aloe barbadensis</i> Miller) gel. LWT - Food Science and Technology, 2011, 44, 384-391.	5.2	64

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37	Changes of quality characteristics of pepino fruit (<i>Solanum muricatum</i> Ait.) during convective drying. International Journal of Food Science and Technology, 2011, 46, 746-753.	2.7	52
38	Characteristics of Convective Drying of Pepino Fruit (<i>Solanum muricatum</i> Ait.): Application of Weibull Distribution. Food and Bioprocess Technology, 2011, 4, 1349-1356.	4.7	56
39	Mass Transfer Modelling During Osmotic Dehydration of Jumbo Squid (<i>Dosidicus gigas</i>): Influence of Temperature on Diffusion Coefficients and Kinetic Parameters. Food and Bioprocess Technology, 2011, 4, 320-326.	4.7	45
40	Effect of Air Temperature on Drying Kinetics, Vitamin C, Antioxidant Activity, Total Phenolic Content, Non-enzymatic Browning and Firmness of Blueberries Variety Oâ€²Neil. Food and Bioprocess Technology, 2010, 3, 772-777.	4.7	145
41	Effect of temperature on structural properties of Aloe vera (<i>Aloe barbadensis</i> Miller) gel and Weibull distribution for modelling drying process. Food and Bioprocess Technology, 2010, 88, 138-144.	3.6	53
42	Impact of air-drying temperature on nutritional properties, total phenolic content and antioxidant capacity of quinoa seeds (<i>Chenopodium quinoa</i> Willd.). Industrial Crops and Products, 2010, 32, 258-263.	5.2	151
43	Nutrition facts and functional potential of quinoa (<i>Chenopodium quinoa</i> Willd.), an ancient Andean grain: a review. Journal of the Science of Food and Agriculture, 2010, 90, 2541-2547.	3.5	639
44	Mathematical modelling of moisture sorption isotherms and determination of isosteric heat of blueberry variety Oâ€²Neil. International Journal of Food Science and Technology, 2009, 44, 2033-2041.	2.7	17
45	EMPIRICAL MODELING OF DRYING PROCESS FOR APPLE (CV.GRANNY SMITH) SLICES AT DIFFERENT AIR TEMPERATURES. Journal of Food Processing and Preservation, 2008, 32, 972-986.	2.0	38
46	Hot-air drying characteristics of Aloe vera (<i>Aloe barbadensis</i> Miller) and influence of temperature on kinetic parameters. LWT - Food Science and Technology, 2007, 40, 1698-1707.	5.2	69