

Elsa Uribe

List of Publications by Year in descending order

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46
papers

2,217
citations

279487

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223531

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docs citations

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times ranked

2624
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#	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. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16116.	0.9	8
2	Low-temperature vacuum drying as novel process to improve papaya (<i>Vasconcellea pubescens</i>) nutritional-functional properties. <i>Future Foods</i> , 2022, 5, 100117.	2.4	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. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2605-2615.	1.6	8
4	Comparative study of dehydrated papaya (<i>Vasconcellea pubescens</i>) by different drying methods: quality attributes and effects on cells viability. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2524-2530.	1.6	8
5	Vacuum drying of Chilean papaya (<i>Vasconcellea pubescens</i>) fruit pulp: effect of drying temperature on kinetics and quality parameters. <i>Journal of Food Science and Technology</i> , 2021, 58, 3482-3492.	1.4	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 (1.7	17
7	Effect of drying methods on bioactive compounds, nutritional, antioxidant, and antidiabetic potential of brown alga <i>Durvillaea antarctica</i> . <i>Drying Technology</i> , 2020, 38, 1915-1928.	1.7	26
8	Impact on Physicochemical Composition and Antioxidant Activity of the Wild Edible Mushroom <i>Cyttaria espinosae</i> Subjected to Drying. <i>Chemistry and Biodiversity</i> , 2020, 17, e2000642.	1.0	5
9	Enzymatic impregnation by high hydrostatic pressure as pretreatment for the tenderization process of Chilean abalone (<i>Concholepas concholepas</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102451.	2.7	12
10	Quality properties and mathematical modeling of vinasse films obtained under different conditions. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14477.	0.9	1
11	Bioactive compounds and physicochemical characterization of dried apricot (<i>Prunus armeniaca</i>) Tj ETQq1 1 0,784314 rgBT /Over	0.9	12
12	Chemical and bioactive characterization of papaya (<i>Vasconcellea pubescens</i>) under different drying technologies: evaluation of antioxidant and antidiabetic potential. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1980-1990.	1.6	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.. <i>Journal of Applied Phycology</i> , 2019, 31, 1967-1979.	1.5	46
14	Influence of Drying on the Recoverable High-Value Products from Olive (cv. Arbequina) Waste Cake. <i>Waste and Biomass Valorization</i> , 2019, 10, 1627-1638.	1.8	11
15	An edible red seaweed (<i>Pyropia orbicularis</i>): influence of vacuum drying on physicochemical composition, bioactive compounds, antioxidant capacity, and pigments. <i>Journal of Applied Phycology</i> , 2018, 30, 673-683.	1.5	31
16	Phytochemical components and amino acid profile of brown seaweed <i>Durvillaea antarctica</i> as affected by air drying temperature. <i>Journal of Food Science and Technology</i> , 2018, 55, 4792-4801.	1.4	20
17	ASSESSMENT OF DIETARY FIBER, ISOFLAVONES AND PHENOLIC COMPOUNDS WITH ANTIOXIDANT AND ANTIMICROBIAL PROPERTIES OF QUINOA (<i>Chenopodium quinoa</i> Willd.). <i>Chilean Journal of Agricultural and Animal Sciences</i> , 2018, , 0-0.	0.1	7
18	Influence of vacuum drying temperature on: Physicochemical composition and antioxidant properties of murta berries. <i>Journal of Food Process Engineering</i> , 2017, 40, e12569.	1.5	16

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19	Hot-air drying characteristics and energetic requirement of the edible brown seaweed <i>Durvillaea antarctica</i> . <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13313.	0.9	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. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600291.	1.0	8
21	Vacuum drying of Chilean murta (<i>Ugni molinae</i> Turcz) berries: Effect of temperature on kinetic parameters and assessment of energy consumption. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13162.	0.9	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. <i>Journal of Food Process Engineering</i> , 2017, 40, e12511.	1.5	15
23	Mathematical modeling and quality properties of a dehydrated native Chilean berry. <i>Journal of Food Process Engineering</i> , 2017, 40, e12499.	1.5	8
24	Assessment of vacuum-dried peppermint (<i>Mentha piperita</i> L.) as a source of natural antioxidants. <i>Food Chemistry</i> , 2016, 190, 559-565.	4.2	72
25	Extraction Techniques for Bioactive Compounds and Antioxidant Capacity Determination of Chilean Papaya (<i>Vasconcellea pubescens</i>) Fruit. <i>Journal of Chemistry</i> , 2015, 2015, 1-8.	0.9	41
26	Chemical characterization and antioxidant capacity of red radish (<i>Raphanus sativus</i> L.) leaves and roots. <i>Journal of Functional Foods</i> , 2015, 16, 256-264.	1.6	99
27	Comparison of Chemical Composition, Bioactive Compounds and Antioxidant Activity of Three Olive-Waste Cakes. <i>Journal of Food Biochemistry</i> , 2015, 39, 189-198.	1.2	23
28	Dehydrated olive-waste cake as a source of high value-added bioproduct: Drying kinetics, physicochemical properties, and bioactive compounds. <i>Chilean Journal of Agricultural Research</i> , 2014, 74, 293-301.	0.4	12
29	Influence of process temperature on drying kinetics, physicochemical properties and antioxidant capacity of the olive-waste cake. <i>Food Chemistry</i> , 2014, 147, 170-176.	4.2	35
30	Quality Characterization of Waste Olive Cake During Hot Air Drying: Nutritional Aspects and Antioxidant Activity. <i>Food and Bioprocess Technology</i> , 2013, 6, 1207-1217.	2.6	27
31	Rehydration Capacity of Chilean Papaya (<i>Vasconcellea pubescens</i>): Effect of Process Temperature on Kinetic Parameters and Functional Properties. <i>Food and Bioprocess Technology</i> , 2013, 6, 844-850.	2.6	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>). <i>LWT - Food Science and Technology</i> , 2013, 52, 151-156.	2.5	90
33	Application of high hydrostatic pressure to aloe vera (<i>Aloe barbadensis</i> Miller) gel: Microbial inactivation and evaluation of quality parameters. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 13, 57-63.	2.7	48
34	Physico-chemical analysis, antioxidant capacity and vitamins of six ecotypes of chilean quinoa (<i>Chenopodium quinoa</i> Willd). <i>Procedia Food Science</i> , 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>). <i>LWT - Food Science and Technology</i> , 2011, 44, 16-23.	2.5	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. <i>LWT - Food Science and Technology</i> , 2011, 44, 384-391.	2.5	64

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37	Changes of quality characteristics of pepino fruit (<i>Solanum muricatum</i> Ait.) during convective drying. <i>International Journal of Food Science and Technology</i> , 2011, 46, 746-753.	1.3	52
38	Characteristics of Convective Drying of Pepino Fruit (<i>Solanum muricatum</i> Ait.): Application of Weibull Distribution. <i>Food and Bioprocess Technology</i> , 2011, 4, 1349-1356.	2.6	56
39	Mass Transfer Modelling During Osmotic Dehydration of Jumbo Squid (<i>Dosidicus gigas</i>): Influence of Temperature on Diffusion Coefficients and Kinetic Parameters. <i>Food and Bioprocess Technology</i> , 2011, 4, 320-326.	2.6	45
40	Effect of Air Temperature on Drying Kinetics, Vitamin C, Antioxidant Activity, Total Phenolic Content, Non-enzymatic Browning and Firmness of Blueberries Variety O'Neil. <i>Food and Bioprocess Technology</i> , 2010, 3, 772-777.	2.6	145
41	Effect of temperature on structural properties of Aloe vera (<i>Aloe barbadensis</i> Miller) gel and Weibull distribution for modelling drying process. <i>Food and Bioprocess Technology</i> , 2010, 88, 138-144.	1.8	53
42	Impact of air-drying temperature on nutritional properties, total phenolic content and antioxidant capacity of quinoa seeds (<i>Chenopodium quinoa</i> Willd.). <i>Industrial Crops and Products</i> , 2010, 32, 258-263.	2.5	151
43	Nutrition facts and functional potential of quinoa (<i>Chenopodium quinoa</i> Willd.), an ancient Andean grain: a review. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2541-2547.	1.7	639
44	Mathematical modelling of moisture sorption isotherms and determination of isosteric heat of blueberry variety O'Neil. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2033-2041.	1.3	17
45	EMPIRICAL MODELING OF DRYING PROCESS FOR APPLE (CV.GRANNY SMITH) SLICES AT DIFFERENT AIR TEMPERATURES. <i>Journal of Food Processing and Preservation</i> , 2008, 32, 972-986.	0.9	38
46	Hot-air drying characteristics of Aloe vera (<i>Aloe barbadensis</i> Miller) and influence of temperature on kinetic parameters. <i>LWT - Food Science and Technology</i> , 2007, 40, 1698-1707.	2.5	69