

Ana Albors, A Albors

List of Publications by Year in descending order

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18
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#	ARTICLE	IF	CITATIONS
1	Role of Hydrocolloids in the Structure, Cooking, and Nutritional Properties of Fiber-Enriched, Fresh Egg Pasta Based on Tiger Nut Flour and Durum Wheat Semolina. <i>Foods</i> , 2021, 10, 2510.	1.9	5
2	High Fibre Gluten-Free Fresh Pasta with Tiger Nut, Chickpea and Fenugreek: Technofunctional, Sensory and Nutritional Properties. <i>Foods</i> , 2020, 9, 11.	1.9	20
3	High fibre tiger nut pasta and xanthan gum: cooking quality, microstructure, physico-chemical properties and consumer acceptance. <i>Food Science and Biotechnology</i> , 2018, 27, 1075-1084.	1.2	12
4	Micronised bran-enriched fresh egg tagliatelle: Significance of gums addition on pasta technological features. <i>Food Science and Technology International</i> , 2018, 24, 309-320.	1.1	4
5	Functional, Thermal and Rheological Properties of High Fibre Fresh Pasta: Effect of Tiger Nut Flour and Xanthan Gum Addition. <i>Food and Bioprocess Technology</i> , 2018, 11, 2131-2141.	2.6	12
6	Assessment of techno-functional and sensory attributes of tiger nut fresh egg tagliatelle. <i>LWT - Food Science and Technology</i> , 2016, 74, 183-190.	2.5	13
7	Application of chitosan-sunflower oil edible films to pork meat hamburgers. <i>Procedia Food Science</i> , 2011, 1, 39-43.	0.6	59
8	Water interactions and microstructure of chitosan-methylcellulose composite films as affected by ionic concentration. <i>LWT - Food Science and Technology</i> , 2011, 44, 2290-2295.	2.5	44
9	Effect of chitosan-based edible coatings applied by vacuum impregnation on quality preservation of fresh-cut carrot. <i>Postharvest Biology and Technology</i> , 2009, 51, 263-271.	2.9	87
10	Barrier and optical properties of edible hydroxypropyl methylcellulose coatings containing surfactants applied to fresh cut carrot slices. <i>Food Hydrocolloids</i> , 2009, 23, 526-535.	5.6	45
11	Characterization of chitosan-oleic acid composite films. <i>Food Hydrocolloids</i> , 2009, 23, 536-547.	5.6	241
12	Physicochemical and sensory characteristics of yoghurt produced from mixtures of cows' and goats' milk. <i>International Dairy Journal</i> , 2008, 18, 1146-1152.	1.5	133
13	Mass transfer phenomena during the osmotic dehydration of apple isolated protoplasts (<i>Malus</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 33	2.7	33
14	Quality of cold-stored strawberries as affected by chitosan-oleic acid edible coatings. <i>Postharvest Biology and Technology</i> , 2006, 41, 164-171.	2.9	280
15	INFLUENCE OF OPERATING CONDITIONS ON SENSORY QUALITY OF MINIMALLY PROCESSED OSMOTICALLY DEHYDRATED GUAVA. <i>Journal of Food Quality</i> , 2003, 26, 91-103.	1.4	9
16	Influence of substituting milk powder for whey powder on yoghurt quality. <i>Trends in Food Science and Technology</i> , 2002, 13, 334-340.	7.8	102
17	EQUILIBRATION OF APPLE TISSUE IN OSMOTIC DEHYDRATION: MICROSTRUCTURAL CHANGES. <i>Drying Technology</i> , 1999, 17, 1375-1386.	1.7	36
18	Technological and nutritional aspects of gluten-free pasta based on chickpea flour and tiger nut flour. , 0, , .		0