

# M Marta Igual

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/61459/publications.pdf>

Version: 2024-02-01

61  
papers

1,526  
citations

279701

23  
h-index

330025

37  
g-index

61  
all docs

61  
docs citations

61  
times ranked

1525  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of thermal treatment and storage on the stability of organic acids and the functional value of grapefruit juice. <i>Food Chemistry</i> , 2010, 118, 291-299.	4.2	180
2	Effect of processing on the drying kinetics and functional value of dried apricot. <i>Food Research International</i> , 2012, 47, 284-290.	2.9	99
3	Optimization of spray drying conditions for lulo ( <i>Solanum quitoense</i> L.) pulp. <i>Powder Technology</i> , 2014, 256, 233-238.	2.1	74
4	Changes in flavonoid content of grapefruit juice caused by thermal treatment and storage. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 153-162.	2.7	71
5	Comparison of microwaves and conventional thermal treatment on enzymes activity and antioxidant capacity of kiwifruit puree. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 166-172.	2.7	69
6	Influence of osmotic dehydration on texture, respiration and microbial stability of apple slices (Var. Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.7	62
7	Sanguinello and Tarocco ( <i>Citrus sinensis</i> [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. <i>Food Chemistry</i> , 2019, 270, 395-402.	4.2	56
8	Assessment of the Bioactive Compounds, Color, and Mechanical Properties of Apricots as Affected by Drying Treatment. <i>Food and Bioprocess Technology</i> , 2013, 6, 3247-3255.	2.6	54
9	Use of insects and pea powder as alternative protein and mineral sources in extruded snacks. <i>European Food Research and Technology</i> , 2020, 246, 703-712.	1.6	54
10	Jam processing and storage effects on Î <sup>2</sup> -carotene and flavonoids content in grapefruit. <i>Journal of Functional Foods</i> , 2013, 5, 736-744.	1.6	49
11	Physicochemical Properties and Consumer Acceptance of Bread Enriched with Alternative Proteins. <i>Foods</i> , 2020, 9, 933.	1.9	41
12	Effect of <i>Acheta domesticus</i> (house cricket) addition on protein content, colour, texture, and extrusion parameters of extruded products. <i>Journal of Food Engineering</i> , 2020, 282, 110032.	2.7	40
13	Influence of vacuum impregnation on respiration rate, mechanical and optical properties of cut persimmon. <i>Journal of Food Engineering</i> , 2008, 86, 315-323.	2.7	38
14	Non-conventional techniques to obtain grapefruit jam. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 335-341.	2.7	35
15	Effect of relative humidity and storage time on the bioactive compounds and functional properties of grapefruit powder. <i>Journal of Food Engineering</i> , 2012, 112, 191-199.	2.7	35
16	Effect of Thermal Treatment and Storage Conditions on the Physical and Sensory Properties of Grapefruit Juice. <i>Food and Bioprocess Technology</i> , 2014, 7, 191-203.	2.6	34
17	Effect of process technology on the nutritional, functional, and physical quality of grapefruit powder. <i>Food Science and Technology International</i> , 2017, 23, 61-74.	1.1	34
18	Effect of microalgae addition on mineral content, colour and mechanical properties of breadsticks. <i>Food and Function</i> , 2019, 10, 4685-4692.	2.1	31

#	ARTICLE	IF	CITATIONS
19	Stability of micronutrients and phytochemicals of grapefruit jam as affected by the obtention process. <i>Food Science and Technology International</i> , 2016, 22, 203-212.	1.1	30
20	<i>In vitro</i> bioaccessibility of minerals from microalgae-enriched cookies. <i>Food and Function</i> , 2020, 11, 2186-2194.	2.1	30
21	Combined osmodehydration and high pressure processing on the enzyme stability and antioxidant capacity of a grapefruit jam. <i>Journal of Food Engineering</i> , 2013, 114, 514-521.	2.7	29
22	Novel Ingredients Based on Grapefruit Freeze-Dried Formulations: Nutritional and Bioactive Value. <i>Foods</i> , 2019, 8, 506.	1.9	25
23	Quality and Acceptability of Microwave and Conventionally Pasteurised Kiwifruit Puree. <i>Food and Bioprocess Technology</i> , 2014, 7, 3282-3292.	2.6	24
24	Effect of Microalgae ( <i>Arthrospira platensis</i> and <i>Chlorella vulgaris</i> ) Addition on 3D Printed Cookies. <i>Food Biophysics</i> , 2021, 16, 27-39.	1.4	24
25	Colour and rheological properties of non-conventional grapefruit jams: Instrumental and sensory measurement. <i>LWT - Food Science and Technology</i> , 2014, 56, 200-206.	2.5	23
26	Superiority of microwaves over conventional heating to preserve shelf-life and quality of kiwifruit puree. <i>Food Control</i> , 2015, 50, 620-629.	2.8	23
27	Reintegration of Brewers Spent Grains in the Food Chain: Nutritional, Functional and Sensorial Aspects. <i>Plants</i> , 2021, 10, 2504.	1.6	19
28	Effect of the inclusion of citrus pulp in the diet of goats on cheeses characteristics. <i>Small Ruminant Research</i> , 2014, 121, 361-367.	0.6	17
29	Physicochemical and Sensorial Properties of Grapefruit Jams as Affected by Processing. <i>Food and Bioprocess Technology</i> , 2013, 6, 177-185.	2.6	16
30	Effect of <i>Medicago sativa</i> Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. <i>Foods</i> , 2021, 10, 928.	1.9	15
31	Developing psyllium fibre gel-based foods: Physicochemical, nutritional, optical and mechanical properties. <i>Food Hydrocolloids</i> , 2022, 122, 107108.	5.6	15
32	Influence of microalgae addition in formulation on colour, texture, and extrusion parameters of corn snacks. <i>Food Science and Technology International</i> , 2020, 26, 685-695.	1.1	14
33	Beetroot Microencapsulation with Pea Protein Using Spray Drying: Physicochemical, Structural and Functional Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6658.	1.3	14
34	Valorization of Rose Hip ( <i>Rosa canina</i> ) Puree Co-Product in Enriched Corn Extrudates. <i>Foods</i> , 2021, 10, 2787.	1.9	14
35	The Impact of Insect Flour on Sourdough Fermentation-Fatty Acids, Amino-Acids, Minerals and Volatile Profile. <i>Insects</i> , 2022, 13, 576.	1.0	14
36	Amino acids release from enriched bread with edible insect or pea protein during <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Gastronomy and Food Science</i> , 2021, 24, 100351.	1.3	11

#	ARTICLE	IF	CITATIONS
37	Effect on Nutritional and Functional Characteristics by Encapsulating Rose canina Powder in Enriched Corn Extrudates. <i>Foods</i> , 2021, 10, 2401.	1.9	11
38	Impact of Resistant Maltodextrin Addition on the Physico-Chemical Properties in Pasteurised Orange Juice. <i>Foods</i> , 2020, 9, 1832.	1.9	9
39	Application of 3D Printing in the Design of Functional Gluten-Free Dough. <i>Foods</i> , 2022, 11, 1555.	1.9	9
40	Microalgae-enriched breadsticks: Analysis for vitamin C, carotenoids, and chlorophyll a. <i>Food Science and Technology International</i> , 2022, 28, 26-31.	1.1	8
41	Effect of the house cricket ( <i>Acheta domesticus</i> ) inclusion and process temperature on extrudate snack properties. <i>Journal of Insects As Food and Feed</i> , 2021, 7, 1117-1129.	2.1	8
42	Resistant maltodextrinâ€™s effect on the physicochemical and structure properties of spray dried orange juice powders. <i>European Food Research and Technology</i> , 2021, 247, 1125-1132.	1.6	7
43	Effect of Adding Resistant Maltodextrin to Pasteurized Orange Juice on Bioactive Compounds and Their Bioaccessibility. <i>Foods</i> , 2021, 10, 1198.	1.9	7
44	Physicochemical and rheological characterisation of microalgae-enriched ketchups and their sensory acceptability. <i>International Journal of Gastronomy and Food Science</i> , 2021, 26, 100424.	1.3	7
45	In Vitro Bioaccessibility of Bioactive Compounds from Rosehip-Enriched Corn Extrudates. <i>Molecules</i> , 2022, 27, 1972.	1.7	6
46	Some Quality Aspects of Persimmon Jam Manufactured by Osmotic Dehydration without Thermal Treatment. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	5
47	Development of Hot-Air Dried Cut Persimmon. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	5
48	Optical and mechanical properties of cocona chips as affected by the drying process. <i>Food and Bioproducts Processing</i> , 2015, 95, 192-199.	1.8	5
49	Impact of Temperature, Gum Arabic and Carboxymethyl Cellulose on Some Physical Properties of Spray-Dried Grapefruit. <i>International Journal of Food Engineering</i> , 2018, 14, .	0.7	5
50	Implication of Water Activity on the Bioactive Compounds and Physical Properties of Cocona ( <i>Solanum sessiliflorum</i> Dunal) Chips. <i>Food and Bioprocess Technology</i> , 2016, 9, 161-171.	2.6	4
51	Impact of <i>Urtica dioica</i> on phenols, antioxidant capacity, color, texture and extrusion parameters of extruded corn products. <i>British Food Journal</i> , 2023, 125, 696-712.	1.6	4
52	Effect of the addition of plant extracts on the microbiota of minimally processed strawberry jam and its physicochemical and sensorial properties. <i>CYTA - Journal of Food</i> , 2013, 11, 171-178.	0.9	3
53	Nutritional, Physico-Chemical and Mechanical Characterization of Vegetable Fibers to Develop Fiber-Based Gel Foods. <i>Foods</i> , 2021, 10, 1017.	1.9	3
54	Sugar and no sugar added fruit microalgae-enriched jams: a study about their physicochemical, rheological, and textural properties. <i>European Food Research and Technology</i> , 2021, 247, 2565-2578.	1.6	3

#	ARTICLE	IF	CITATIONS
55	Changes in the microbiological and physicochemical quality during storage of osmotically dehydrated strawberry jam stabilized with plant extracts. <i>CYTA - Journal of Food</i> , 2013, 11, 248-255.	0.9	1
56	Effect of Resistant Maltodextrin on Bioactive Compounds of Pasteurized Orange Juice. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	1
57	Nutritional and Physicochemical Characterization of Vegetable Fibres in Order to Obtain Gelled Products. <i>Proceedings (mdpi)</i> , 2021, 70, 23.	0.2	1
58	Impact of Rosehip (Rose Canina) Powder Addition and Figure Height on 3D-Printed Gluten-Free Bread. , 2022, 6, .		1
59	Bioavailability of freeze-dried and spray-dried grapefruit juice vitamin C. , 0, , .		0
60	Effect of Cricket ( <i>Acheta domesticus</i> ) Flour Added to Mixture Powder to Obtain a Traditional Beverage (Chucula) on Its Physicochemical Characteristics. , 2021, 6, .		0
61	Role of Visual Assessment of High-Quality Cakes in Emotional Response of Consumers. <i>Foods</i> , 2022, 11, 1412.	1.9	0