M Marta Igual

List of Publications by Year
in descending order

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61 papers	1,526 citations	279798 23 h-index	330143 37 g-index
61 all docs	61 docs citations	61 times ranked	1525 citing authors

#	Article	IF	Citations
1	Impact ofUrtica dioicaon phenols, antioxidant capacity, color, texture and extrusion parameters of extruded corn products. British Food Journal, 2023, 125, 696-712.	2.9	4
2	Microalgae-enriched breadsticks: Analysis for vitamin C, carotenoids, and chlorophyll a. Food Science and Technology International, 2022, 28, 26-31.	2.2	8
3	Developing psyllium fibre gel-based foods: Physicochemical, nutritional, optical and mechanical properties. Food Hydrocolloids, 2022, 122, 107108.	10.7	15
4	In Vitro Bioaccessibility of Bioactive Compounds from Rosehip-Enriched Corn Extrudates. Molecules, 2022, 27, 1972.	3.8	6
5	Role of Visual Assessment of High-Quality Cakes in Emotional Response of Consumers. Foods, 2022, 11, 1412.	4.3	0
6	Application of 3D Printing in the Design of Functional Gluten-Free Dough. Foods, 2022, 11, 1555.	4.3	9
7	Impact of Rosehip (Rose Canina) Powder Addition and Figure Height on 3D-Printed Gluten-Free Bread. , 2022, 6, .		1
8	The Impact of Insect Flour on Sourdough Fermentation-Fatty Acids, Amino-Acids, Minerals and Volatile Profile. Insects, 2022, 13, 576.	2.2	14
9	Effect of Microalgae (Arthrospira platensis and Chlorella vulgaris) Addition on 3D Printed Cookies. Food Biophysics, 2021, 16, 27-39.	3.0	24
10	Resistant maltodextrinâ€™s effect on the physicochemical and structure properties of spray dried orange juice powders. European Food Research and Technology, 2021, 247, 1125-1132.	3.3	7
11	Effect of Medicago sativa Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. Foods, 2021, 10, 928.	4.3	15
12	Effect of Adding Resistant Maltodextrin to Pasteurized Orange Juice on Bioactive Compounds and Their Bioaccessibility. Foods, 2021, 10, 1198.	4.3	7
13	Nutritional, Physico-Chemical and Mechanical Characterization of Vegetable Fibers to Develop Fiber-Based Gel Foods. Foods, 2021, 10, 1017.	4.3	3
14	Effect of the house cricket (Acheta domesticus) inclusion and process temperature on extrudate snack properties. Journal of Insects As Food and Feed, 2021, 7, 1117-1129.	3.9	8
15	Sugar and no sugar added fruit microalgae-enriched jams: a study about their physicochemical, rheological, and textural properties. European Food Research and Technology, 2021, 247, 2565-2578.	3.3	3
16	Amino acids release from enriched bread with edible insect or pea protein during in vitro gastrointestinal digestion. International Journal of Gastronomy and Food Science, 2021, 24, 100351.	3.0	11
17	Beetroot Microencapsulation with Pea Protein Using Spray Drying: Physicochemical, Structural and Functional Properties. Applied Sciences (Switzerland), 2021, 11, 6658.	2.5	14
18	Physicochemical and rheological characterisation of microalgae-enriched ketchups and their sensory acceptability. International Journal of Gastronomy and Food Science, 2021, 26, 100424.	3.0	7

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19	Effect on Nutritional and Functional Characteristics by Encapsulating Rose canina Powder in Enriched Corn Extrudates. Foods, 2021, 10, 2401.	4.3	11
20	Reintegration of Brewers Spent Grains in the Food Chain: Nutritional, Functional and Sensorial Aspects. Plants, 2021, 10, 2504.	3.5	19
21	Valorization of Rose Hip (Rosa canina) Puree Co-Product in Enriched Corn Extrudates. Foods, 2021, 10, 2787.	4.3	14
22	Nutritional and Physicochemical Characterization of Vegetable Fibres in Order to Obtain Gelled Products. Proceedings (mdpi), 2021, 70, 23.	0.2	1
23	Effect of Cricket (Acheta domesticus) Flour Added to Mixture Powder to Obtain a Traditional Beverage (Chucula) on Its Physicochemical Characteristics. , 2021, 6, .		0
24	Physicochemical Properties and Consumer Acceptance of Bread Enriched with Alternative Proteins. Foods, 2020, 9, 933.	4.3	41
25	Impact of Resistant Maltodextrin Addition on the Physico-Chemical Properties in Pasteurised Orange Juice. Foods, 2020, 9, 1832.	4.3	9
26	Influence of microalgae addition in formulation on colour, texture, and extrusion parameters of corn snacks. Food Science and Technology International, 2020, 26, 685-695.	2.2	14
27	Effect of Acheta domesticus (house cricket) addition on protein content, colour, texture, and extrusion parameters of extruded products. Journal of Food Engineering, 2020, 282, 110032.	5.2	40
28	In vitro bioaccessibility of minerals from microalgae-enriched cookies. Food and Function, 2020, 11, 2186-2194.	4.6	30
29	Use of insects and pea powder as alternative protein and mineral sources in extruded snacks. European Food Research and Technology, 2020, 246, 703-712.	3.3	54
30	Effect of Resistant Maltodextrin on Bioactive Compounds of Pasteurized Orange Juice. Proceedings (mdpi), 2020, 70, .	0.2	1
31	Sanguinello and Tarocco (Citrus sinensis [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. Food Chemistry, 2019, 270, 395-402.	8.2	56
32	Effect of microalgae addition on mineral content, colour and mechanical properties of breadsticks. Food and Function, 2019, 10, 4685-4692.	4.6	31
33	Novel Ingredients Based on Grapefruit Freeze-Dried Formulations: Nutritional and Bioactive Value. Foods, 2019, 8, 506.	4.3	25
34	Impact of Temperature, Gum Arabic and Carboxymethyl Cellulose on Some Physical Properties of Spray-Dried Grapefruit. International Journal of Food Engineering, 2018, 14, .	1.5	5
35	Effect of process technology on the nutritional, functional, and physical quality of grapefruit powder. Food Science and Technology International, 2017, 23, 61-74.	2.2	34
36	Implication of Water Activity on the Bioactive Compounds and Physical Properties of Cocona (Solanum Sessiliflorum Dunal) Chips. Food and Bioprocess Technology, 2016, 9, 161-171.	4.7	4

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37	Stability of micronutrients and phytochemicals of grapefruit jam as affected by the obtention process. Food Science and Technology International, 2016, 22, 203-212.	2.2	30
38	Optical and mechanical properties of cocona chips as affected by the drying process. Food and Bioproducts Processing, 2015, 95, 192-199.	3.6	5
39	Superiority of microwaves over conventional heating to preserve shelf-life and quality of kiwifruit puree. Food Control, 2015, 50, 620-629.	5.5	23
40	Effect of Thermal Treatment and Storage Conditions on the Physical and Sensory Properties of Grapefruit Juice. Food and Bioprocess Technology, 2014, 7, 191-203.	4.7	34
41	Optimization of spray drying conditions for lulo (Solanum quitoense L.) pulp. Powder Technology, 2014, 256, 233-238.	4.2	74
42	Effect of the inclusion of citrus pulp in the diet of goats on cheeses characteristics. Small Ruminant Research, 2014, 121, 361-367.	1.2	17
43	Quality and Acceptability of Microwave and Conventionally Pasteurised Kiwifruit Puree. Food and Bioprocess Technology, 2014, 7, 3282-3292.	4.7	24
44	Colour and rheological properties of non-conventional grapefruit jams: Instrumental and sensory measurement. LWT - Food Science and Technology, 2014, 56, 200-206.	5.2	23
45	Assessment of the Bioactive Compounds, Color, and Mechanical Properties of Apricots as Affected by Drying Treatment. Food and Bioprocess Technology, 2013, 6, 3247-3255.	4.7	54
46	Comparison of microwaves and conventional thermal treatment on enzymes activity and antioxidant capacity of kiwifruit puree. Innovative Food Science and Emerging Technologies, 2013, 19, 166-172.	5.6	69
47	Effect of the addition of plant extracts on the microbiota of minimally processed strawberry jam and its physicochemical and sensorial properties. CYTA - Journal of Food, 2013, 11, 171-178.	1.9	3
48	Jam processing and storage effects on Î²-carotene and flavonoids content in grapefruit. Journal of Functional Foods, 2013, 5, 736-744.	3.4	49
49	Physicochemical and Sensorial Properties of Grapefruit Jams as Affected by Processing. Food and Bioprocess Technology, 2013, 6, 177-185.	4.7	16
50	Combined osmodehydration and high pressure processing on the enzyme stability and antioxidant capacity of a grapefruit jam. Journal of Food Engineering, 2013, 114, 514-521.	5.2	29
51	Changes in the microbiological and physicochemical quality during storage of osmotically dehydrated strawberry jam stabilized with plant extracts. CYTA - Journal of Food, 2013, 11, 248-255.	1.9	1
52	Effect of relative humidity and storage time on the bioactive compounds and functional properties of grapefruit powder. Journal of Food Engineering, 2012, 112, 191-199.	5.2	35
53	Effect of processing on the drying kinetics and functional value of dried apricot. Food Research International, 2012, 47, 284-290.	6.2	99
54	Some Quality Aspects of Persimmon Jam Manufactured by Osmotic Dehydration without Thermal Treatment. International Journal of Food Engineering, 2011, 7, .	1.5	5

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55	Development of Hot-Air Dried Cut Persimmon. International Journal of Food Engineering, 2011, 7, .	1.5	5
56	Changes in flavonoid content of grapefruit juice caused by thermal treatment and storage. Innovative Food Science and Emerging Technologies, 2011, 12, 153-162.	5.6	71
57	Effect of thermal treatment and storage on the stability of organic acids and the functional value of grapefruit juice. Food Chemistry, 2010, 118, 291-299.	8.2	180
58	Non-conventional techniques to obtain grapefruit jam. Innovative Food Science and Emerging Technologies, 2010, 11, 335-341.	5.6	35
59	Influence of osmotic dehydration on texture, respiration and microbial stability of apple slices (Var.) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	62
60	Influence of vacuum impregnation on respiration rate, mechanical and optical properties of cut persimmon. Journal of Food Engineering, 2008, 86, 315-323.	5.2	38
61	Bioavailability of freeze-dried and spray-dried grapefruit juice vitamin C. , 0, , .		0