

Ester Betoret

List of Publications by Year in descending order

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13
papers

362
citations

932766

10
h-index

1125271

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13
all docs

13
docs citations

13
times ranked

470
citing authors

#	ARTICLE	IF	CITATIONS
1	Strategies to improve food functionality: Structure–property relationships on high pressures homogenization, vacuum impregnation and drying technologies. Trends in Food Science and Technology, 2015, 46, 1-12.	7.8	81
2	No invasive methodology to produce a probiotic low humid apple snack with potential effect against Helicobacter pylori. Journal of Food Engineering, 2012, 110, 289-293.	2.7	43
3	Enrichment of bread with fruits and vegetables: Trends and strategies to increase functionality. Cereal Chemistry, 2020, 97, 9-19.	1.1	42
4	High Homogenization Pressures to Improve Food Quality, Functionality and Sustainability. Molecules, 2020, 25, 3305.	1.7	42
5	Technological development and functional properties of an apple snack rich in flavonoid from mandarin juice. Innovative Food Science and Emerging Technologies, 2012, 16, 298-304.	2.7	40
6	Microencapsulation of functional strains by high pressure homogenization for a potential use in fermented milk. Food Research International, 2017, 97, 250-257.	2.9	31
7	High pressures homogenization (HPH) to microencapsulate L. salivarius spp. salivarius in mandarin juice. Probiotic survival and in vitro digestion. Journal of Food Engineering, 2019, 240, 43-48.	2.7	21
8	Improving antioxidant properties and probiotic effect of clementine juice inoculated with <i>Lactobacillus salivarius</i> spp. <i>L. salivarius</i> (CECT 4063) by trehalose addition and/or sublethal homogenisation. International Journal of Food Science and Technology, 2019, 54, 2109-2122.	1.3	17
9	Effect of particle size on functional properties of Brassica napobrassica leaves powder. Starch interactions and processing impact. Food Chemistry: X, 2020, 8, 100106.	1.8	14
10	Dried apples enriched with mandarin juice by vacuum impregnation improve antioxidant capacity and decrease inflammation in obese children. Nutricion Hospitalaria, 2013, 28, 1177-83.	0.2	14
11	Dried apple enriched with mandarin juice counteracts tamoxifen-induced oxidative stress in rats. International Journal of Food Sciences and Nutrition, 2013, 64, 815-821.	1.3	9
12	Effect of Drying Process, Encapsulation, and Storage on the Survival Rates and Gastrointestinal Resistance of L. salivarius spp. salivarius Included into a Fruit Matrix. Microorganisms, 2020, 8, 654.	1.6	7
13	Fermentation of Lulo Juice with Lactobacillus reuteri CECT 925. Properties and Effect of High Homogenization Pressures on Resistance to In Vitro Gastrointestinal Digestion. Applied Sciences (Switzerland), 2021, 11, 10909.	1.3	1