

Ester Betoret

List of Publications by Year in descending order

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13
papers

362
citations

932766

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1125271

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