

Jose V Garcia-Perez

List of Publications by Year in descending order

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100
papers

4,954
citations

81743

39
h-index

98622

67
g-index

123
all docs

123
docs citations

123
times ranked

3550
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermodynamic analysis and modeling of water vapor adsorption isotherms of roasted specialty coffee (Coffee arabica L. cv. Colombia). <i>LWT - Food Science and Technology</i> , 2022, 160, 113335.	2.5	6
2	Airborne ultrasonic application on hot air-drying of pork liver. Intensification of moisture transport and impact on protein solubility. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106011.	3.8	4
3	The Use of Ultrasound for Drying, Degassing and Defoaming of Foods. , 2021, , 415-438.		11
4	Assessment of avocado textural changes during ripening by using contactless air-coupled ultrasound. <i>Journal of Food Engineering</i> , 2021, 289, 110266.	2.7	7
5	Ultrasonic characterization of salt, moisture and texture modifications in dry-cured ham during post-salting. <i>Meat Science</i> , 2021, 172, 108356.	2.7	9
6	Airborne power ultrasound for drying process intensification at low temperatures: Use of a stepped-grooved plate transducer. <i>Drying Technology</i> , 2021, 39, 245-258.	1.7	10
7	Use of air-coupled ultrasound for the non-invasive characterization of the textural properties of pork burger patties. <i>Journal of Food Engineering</i> , 2021, 297, 110481.	2.7	11
8	Ultrasound intensification of Ferrochelata extraction from pork liver as a strategy to improve ZINC-protoporphyrin formation. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105703.	3.8	10
9	Assessing the textural defect of pastiness in dry-cured pork ham using chemical, microstructural, textural and ultrasonic analyses. <i>Journal of Food Engineering</i> , 2020, 265, 109690.	2.7	21
10	Response to the Letter to the editor regarding . <i>Journal of Food Engineering</i> 128:132â€“139. <i>Journal of Food Engineering</i> , 2020, 268, 109752.	2.7	0
11	Bacterial growth and biological properties of <i>Cymbopogon schoenanthus</i> and <i>Ziziphus lotus</i> are modulated by extraction conditions. <i>Food Research International</i> , 2020, 136, 109534.	2.9	5
12	Ultrasonically-Assisted and Conventional Extraction from <i>Erodium glaucophyllum</i> Roots Using Ethanol:Water Mixtures: Phenolic Characterization, Antioxidant, and Anti-Inflammatory Activities. <i>Molecules</i> , 2020, 25, 1759.	1.7	7
13	Effects of Ultrasound-Assisted Extraction and Solvent on the Phenolic Profile, Bacterial Growth, and Anti-Inflammatory/Antioxidant Activities of Mediterranean Olive and Fig Leaves Extracts. <i>Molecules</i> , 2020, 25, 1718.	1.7	43
14	Ethnopharmacology, phytochemistry and biological activity of <i>Erodium</i> species: A review. <i>Food Research International</i> , 2019, 126, 108659.	2.9	19
15	Effect of high pressure processing temperature on dry-cured hams with different textural characteristics. <i>Meat Science</i> , 2019, 152, 127-133.	2.7	21
16	State-of-the-art in the application of airborne power ultrasonic technologies in atmospheric freeze drying processes. <i>Proceedings of Meetings on Acoustics</i> , 2019, , .	0.3	0
17	Effect of ultrasound technology combined with binary mixtures of ethanol and water on antibacterial and antiviral activities of <i>Erodium glaucophyllum</i> extracts. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 189-196.	2.7	25
18	From extraction of valuable compounds to health promoting benefits of olive leaves through bioaccessibility, bioavailability and impact on gut microbiota. <i>Trends in Food Science and Technology</i> , 2019, 83, 63-77.	7.8	62

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19	Proteomic footprint of ultrasound intensification on sliced dry-cured ham subjected to mild thermal conditions. <i>Journal of Proteomics</i> , 2019, 193, 123-130.	1.2	15
20	Ultrasonically assisted atmospheric freeze-drying of button mushroom. Drying kinetics and product quality. <i>Drying Technology</i> , 2018, 36, 1814-1823.	1.7	24
21	Effect of ultrasound transducer design on the acoustically-assisted supercritical fluid extraction of antioxidants from oregano. <i>Ultrasonics Sonochemistry</i> , 2018, 47, 47-56.	3.8	24
22	Effect of proteolysis index level on instrumental adhesiveness, free amino acids content and volatile compounds profile of dry-cured ham. <i>Food Research International</i> , 2018, 107, 559-566.	2.9	87
23	Intensification of heat transfer during mild thermal treatment of dry-cured ham by using airborne ultrasound. <i>Ultrasonics Sonochemistry</i> , 2018, 41, 206-212.	3.8	15
24	Accelerated mild heating of dry-cured ham by applying power ultrasound in a liquid medium. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 50, 94-101.	2.7	14
25	Kinetic improvement of olive leaves' bioactive compounds extraction by using power ultrasound in a wide temperature range. <i>Ultrasonics Sonochemistry</i> , 2017, 34, 466-473.	3.8	80
26	Non-invasive ultrasonic technology for continuous monitoring of pork loin and ham dry salting. <i>Meat Science</i> , 2017, 128, 8-14.	2.7	9
27	The role of drying methods on enzymatic activity and phenolics content of impregnated dried apple. <i>Drying Technology</i> , 2017, 35, 1204-1213.	1.7	8
28	Drying intensification combining ultrasound pre-treatment and ultrasound-assisted air drying. <i>Journal of Food Engineering</i> , 2017, 215, 72-77.	2.7	69
29	Influence of Ultrasound-Assisted Air-Drying and Conventional Air-Drying on the Activity of Apple Enzymes. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12832.	0.9	14
30	Influence of air velocity and temperature on ultrasonically assisted low temperature drying of eggplant. <i>Food and Bioproducts Processing</i> , 2016, 100, 282-291.	1.8	32
31	Effects of ultrasound-assisted air-drying on vitamins and carotenoids of cherry tomatoes. <i>Drying Technology</i> , 2016, 34, 986-996.	1.7	54
32	Drying and storage of olive leaf extracts. Influence on polyphenols stability. <i>Industrial Crops and Products</i> , 2016, 79, 232-239.	2.5	33
33	Ultrasonic characterization and online monitoring of pork meat dry salting process. <i>Food Control</i> , 2016, 60, 646-655.	2.8	17
34	Air-borne ultrasonic application in the drying of grape skin: Kinetic and quality considerations. <i>Journal of Food Engineering</i> , 2016, 168, 251-258.	2.7	44
35	Ultrasonically assisted low-temperature drying of desalted codfish. <i>LWT - Food Science and Technology</i> , 2016, 65, 444-450.	2.5	18
36	Mechanistic modeling to address process analysis: Kibbles of carob (<i>Ceratonia siliqua</i> , L.) pod extraction. <i>Journal of Food Engineering</i> , 2016, 176, 71-76.	2.7	6

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37	Impact of applied ultrasonic power on the low temperature drying of apple. <i>Ultrasonics Sonochemistry</i> , 2016, 28, 100-109.	3.8	74
38	Exploring the use of Low-intensity Ultrasonics as a Tool for Assessing the Salt Content in Pork Meat Products. <i>Physics Procedia</i> , 2015, 70, 837-840.	1.2	3
39	Use of Novel Drying Technologies to Improve the Retention of Infused Olive Leaf Polyphenols. <i>Drying Technology</i> , 2015, 33, 1051-1060.	1.7	6
40	Impact of Power Ultrasound on the Quality of Fruits and Vegetables During Dehydration. <i>Physics Procedia</i> , 2015, 70, 828-832.	1.2	17
41	Non-destructive salt content prediction in brined pork meat using ultrasound technology. <i>Journal of Food Engineering</i> , 2015, 154, 39-48.	2.7	18
42	Non-destructive determination of fat content in green hams using ultrasound and X-rays. <i>Meat Science</i> , 2015, 104, 37-43.	2.7	30
43	X-ray absorptiometry and ultrasound technologies for non-destructive compositional analysis of dry-cured ham. <i>Journal of Food Engineering</i> , 2015, 155, 62-68.	2.7	19
44	Influence of Drying on the Retention of Olive Leaf Polyphenols Infused into Dried Apple. <i>Food and Bioprocess Technology</i> , 2015, 8, 120-133.	2.6	20
45	Ultrasound-Assisted Air-Drying of Apple (<i>Malus domestica</i> L.) and Its Effects on the Vitamin of the Dried Product. <i>Food and Bioprocess Technology</i> , 2015, 8, 1503-1511.	2.6	74
46	Influence of Brine Concentration on Moisture and NaCl Transport During Meat Salting. <i>Food Engineering Series</i> , 2015, , 519-525.	0.3	1
47	Influence of the Ultrasonic Power Applied on Freeze Drying Kinetics. <i>Physics Procedia</i> , 2015, 70, 850-853.	1.2	11
48	Model-based investigation into atmospheric freeze drying assisted by power ultrasound. <i>Journal of Food Engineering</i> , 2015, 151, 7-15.	2.7	44
49	Low-temperature drying of salted cod (<i>Gadus morhua</i>) assisted by high power ultrasound: Kinetics and physical properties. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 23, 146-155.	2.7	62
50	Influence of power ultrasound application on drying kinetics of apple and its antioxidant and microstructural properties. <i>Journal of Food Engineering</i> , 2014, 129, 21-29.	2.7	172
51	Ultrasonically enhanced low-temperature drying of apple: Influence on drying kinetics and antioxidant potential. <i>Journal of Food Engineering</i> , 2014, 138, 35-44.	2.7	82
52	Ultrasonic Characterization of Pork Fat Crystallization during Cold Storage. <i>Journal of Food Science</i> , 2014, 79, E828-38.	1.5	10
53	Ultrasonic characterization of the fat source and composition of formulated dry-cured meat products. <i>Food Science and Technology International</i> , 2014, 20, 275-285.	1.1	10
54	Impact of power ultrasound on chemical and physicochemical quality indicators of strawberries dried by convection. <i>Food Chemistry</i> , 2014, 161, 40-46.	4.2	49

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55	Air-borne ultrasound application in the convective drying of strawberry. <i>Journal of Food Engineering</i> , 2014, 128, 132-139.	2.7	131
56	Influence of material structure on air-borne ultrasonic application in drying. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 1235-1243.	3.8	82
57	Influence of Olive Leaf Processing on the Bioaccessibility of Bioactive Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6190-6198.	2.4	52
58	Ultrasonically enhanced desalting of cod (<i>Gadus morhua</i>). Mass transport kinetics and structural changes. <i>LWT - Food Science and Technology</i> , 2014, 59, 130-137.	2.5	25
59	Advances in the ultrasound characterization of dry-cured meat products. <i>Journal of Food Engineering</i> , 2013, 119, 464-470.	2.7	29
60	Influence of air temperature on drying kinetics and antioxidant potential of olive pomace. <i>Journal of Food Engineering</i> , 2013, 119, 516-524.	2.7	38
61	Ultrasonic Intensification of Grape Stalk Convective Drying: Kinetic and Energy Efficiency. <i>Drying Technology</i> , 2013, 31, 942-950.	1.7	36
62	Optimization of the Drying Process of Carrot (<i>Daucus carota</i> v. Nantes) on the Basis of Quality Criteria. <i>Drying Technology</i> , 2013, 31, 951-962.	1.7	49
63	Ultrasonic assessment of textural changes in vacuum packaged sliced Iberian ham induced by high pressure treatment or cold storage. <i>Meat Science</i> , 2013, 95, 389-395.	2.7	12
64	Influence of high intensity ultrasound application on mass transport, microstructure and textural properties of pork meat (<i>Longissimus dorsi</i>) brined at different NaCl concentrations. <i>Journal of Food Engineering</i> , 2013, 119, 84-93.	2.7	141
65	Influence of freezing and dehydration of olive leaves (var. Serrana) on extract composition and antioxidant potential. <i>Food Research International</i> , 2013, 50, 189-196.	2.9	86
66	Kinetic and compositional study of phenolic extraction from olive leaves (var. Serrana) by using power ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 120-129.	2.7	166
67	Influence of the Addition of Dietary Fiber on the Drying Curves and Microstructure of a Dry Fermented Sausage (<i>Sobrassada</i>). <i>Drying Technology</i> , 2012, 30, 146-153.	1.7	6
68	Atmospheric freeze drying assisted by power ultrasound. <i>IOP Conference Series: Materials Science and Engineering</i> , 2012, 42, 012021.	0.3	9
69	Moisture loss kinetics and microstructural changes in eggplant (<i>Solanum melongena</i> L.) during conventional and ultrasonically assisted convective drying. <i>Food and Bioprocess Technology</i> , 2012, 90, 624-632.	1.8	91
70	Intensification of Low-Temperature Drying by Using Ultrasound. <i>Drying Technology</i> , 2012, 30, 1199-1208.	1.7	85
71	Enhancement of Water Transport and Microstructural Changes Induced by High-Intensity Ultrasound Application on Orange Peel Drying. <i>Food and Bioprocess Technology</i> , 2012, 5, 2256-2265.	2.6	121
72	Ultrasonic monitoring of Iberian fat crystallization during cold storage. <i>IOP Conference Series: Materials Science and Engineering</i> , 2012, 42, 012035.	0.3	2

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73	Ultrasonic characterization of pork meat salting. IOP Conference Series: Materials Science and Engineering, 2012, 42, 012043.	0.3	1
74	Food process innovation through new technologies: Use of ultrasound. Journal of Food Engineering, 2012, 110, 200-207.	2.7	244
75	Modeling Ultrasonically Assisted Convective Drying of Eggplant. Drying Technology, 2011, 29, 1499-1509.	1.7	83
76	Improvement of Convective Drying of Carrot by Applying Power Ultrasound—Influence of Mass Load Density. Drying Technology, 2011, 29, 174-182.	1.7	98
77	Ultrasonic monitoring of lard crystallization during storage. Food Research International, 2011, 44, 146-155.	2.9	27
78	Ultrasound-Assisted Extraction of Natural Products. Food Engineering Reviews, 2011, 3, 108-120.	3.1	334
79	Improvement of water transport mechanisms during potato drying by applying ultrasound. Journal of the Science of Food and Agriculture, 2011, 91, 2511-2517.	1.7	70
80	Infusion of grape phenolics into fruits and vegetables by osmotic treatment: Phenolic stability during air drying. Journal of Food Engineering, 2010, 99, 142-150.	2.7	49
81	Extraction kinetics modeling of antioxidants from grape stalk (<i>Vitis vinifera</i> var. Bobal): Influence of drying conditions. Journal of Food Engineering, 2010, 101, 49-58.	2.7	56
82	Ultrasonically assisted antioxidant extraction from grape stalks and olive leaves. Physics Procedia, 2010, 3, 147-152.	1.2	31
83	Influence of power ultrasound application on mass transport and microstructure of orange peel during hot air drying. Physics Procedia, 2010, 3, 153-159.	1.2	85
84	Influence of pre-treatment and storage temperature on the evolution of the colour of dried persimmon. LWT - Food Science and Technology, 2010, 43, 1191-1196.	2.5	27
85	Extraction of Antioxidant Compounds from Grape Stalk Dried at Different Conditions. Defect and Diffusion Forum, 2009, 283-286, 604-609.	0.4	5
86	Simulation of grape stalk deep-bed drying. Journal of Food Engineering, 2009, 90, 308-314.	2.7	10
87	Enthalpy-driven optimization of intermittent drying of <i>Mangifera indica</i> L.. Chemical Engineering Research and Design, 2009, 87, 885-898.	2.7	64
88	Influence of the Applied Acoustic Energy on the Drying of Carrots and Lemon Peel. Drying Technology, 2009, 27, 281-287.	1.7	149
89	Water sorption isotherms for lemon peel at different temperatures and isosteric heats. LWT - Food Science and Technology, 2008, 41, 18-25.	2.5	81
90	Natural Convection Drying at Low Temperatures of Previously Frozen Salted Meat. Drying Technology, 2007, 25, 1885-1891.	1.7	14

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91	Rapid evaluation of frying oil degradation using ultrasonic technology. Food Research International, 2007, 40, 406-414.	2.9	36
92	Influence of High-Intensity Ultrasound on Drying Kinetics of Persimmon. Drying Technology, 2007, 25, 185-193.	1.7	156
93	Power Ultrasound Mass Transfer Enhancement in Food Drying. Food and Bioproducts Processing, 2007, 85, 247-254.	1.8	145
94	Non-destructive analysis of Manchego cheese texture using impact forceâ€“deformation and acoustic impulseâ€“response techniques. Journal of Food Engineering, 2007, 82, 238-245.	2.7	14
95	Ultrasonic drying of foodstuff in a fluidized bed: Parametric study. Ultrasonics, 2006, 44, e539-e543.	2.1	141
96	Effect of Blanching and Air Flow Rate on Turmeric Drying. Food Science and Technology International, 2006, 12, 315-323.	1.1	45
97	Use of ultrasonics for the composition assessment of olive mill wastewater (alpechin). Food Research International, 2004, 37, 595-601.	2.9	22
98	Preparation of high dietary fiber powder from lemon juice by-products1. Innovative Food Science and Emerging Technologies, 2004, 5, 113-117.	2.7	175
99	Grape Seeds Dehydration under Forced Convection Conditions. Defect and Diffusion Forum, 0, 283-286, 610-615.	0.4	0
100	Ultrasound Effects on the Mass Transfer Processes during Drying Kinetic of Olive Leaves (<i>Olea Europea</i>, var. Serrana). Defect and Diffusion Forum, 0, 297-301, 1083-1090.	0.4	18