

# Raquel Lucas-González

## List of Publications by Year in descending order

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Version: 2024-02-01

34  
papers

1,203  
citations

394421

19  
h-index

377865

34  
g-index

35  
all docs

35  
docs citations

35  
times ranked

1488  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical, fatty acid, polyphenolic profile, techno-functional and antioxidant properties of flours obtained from quinoa ( <i>Chenopodium quinoa</i> Willd) seeds. <i>Industrial Crops and Products</i> , 2018, 111, 38-46.	5.2	154
2	In vitro digestion models suitable for foods: Opportunities for new fields of application and challenges. <i>Food Research International</i> , 2018, 107, 423-436.	6.2	146
3	Assessment of polyphenolic profile stability and changes in the antioxidant potential of maqui berry ( <i>Aristotelia chilensis</i> (Molina) Stuntz) during in vitro gastrointestinal digestion. <i>Industrial Crops and Products</i> , 2016, 94, 774-782.	5.2	100
4	Changes in bioaccessibility, polyphenol profile and antioxidant potential of flours obtained from persimmon fruit ( <i>Diospyros kaki</i> ) co-products during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2018, 256, 252-258.	8.2	94
5	Chia ( <i>Salvia hispanica</i> L.) products as ingredients for reformulating frankfurters: Effects on quality properties and shelf-life. <i>Meat Science</i> , 2019, 156, 139-145.	5.5	73
6	Bioaccessibility of polyphenolic compounds of six quinoa seeds during in vitro gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2017, 38, 77-88.	3.4	56
7	Bioaccessibility of Phenolic Compounds and Antioxidant Capacity of Chia ( <i>Salvia hispanica</i> L.) Seeds. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 47-53.	3.2	54
8	Assessment of emulsion gels formulated with chestnut ( <i>Castanea sativa</i> M.) flour and chia ( <i>Salvia hispanica</i> L) oil as partial fat replacers in pork burger formulation. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1265-1273.	3.5	52
9	Chemical and technological properties of bologna-type sausages with added black quinoa wet-milling coproducts as binder replacer. <i>Food Chemistry</i> , 2020, 310, 125936.	8.2	40
10	Effect of drying processes in the chemical, physico-chemical, techno-functional and antioxidant properties of flours obtained from house cricket ( <i>Acheta domesticus</i> ). <i>European Food Research and Technology</i> , 2019, 245, 1451-1458.	3.3	33
11	Evaluation of polyphenol bioaccessibility and kinetic of starch digestion of spaghetti with persimmon ( <i>Diospyros kaki</i> ) flours coproducts during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2021, 338, 128142.	8.2	31
12	Evaluation of Particle Size Influence on Proximate Composition, Physicochemical, Techno-Functional and Physio-Functional Properties of Flours Obtained from Persimmon ( <i>Diospyros kaki</i> Trumb.) Coproducts. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 67-73.	3.2	30
13	The Effect of Natural Ingredients (Amaranth and Pumpkin Seeds) on the Quality Properties of Chicken Burgers. <i>Food and Bioprocess Technology</i> , 2017, 10, 2060-2068.	4.7	27
14	Evaluation of protective effect of different dietary fibers on polyphenolic profile stability of maqui berry ( <i>Aristotelia chilensis</i> (Molina) Stuntz) during in vitro gastrointestinal digestion. <i>Food and Function</i> , 2018, 9, 573-584.	4.6	27
15	Effect of particle size on phytochemical composition and antioxidant properties of two persimmon flours from <i>Diospyros kaki</i> Thunb. vars. "Rojo Brillante"™ and "Triumph"™ coproducts. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 504-510.	3.5	27
16	Assessment of chemical composition and antioxidant properties of defatted flours obtained from several edible insects. <i>Food Science and Technology International</i> , 2021, 27, 383-391.	2.2	26
17	Ghanaian Cocoa ( <i>Theobroma cacao</i> L.) Bean Shells Coproducts: Effect of Particle Size on Chemical Composition, Bioactive Compound Content and Antioxidant Activity. <i>Agronomy</i> , 2021, 11, 401.	3.0	25
18	Quinoa ( <i>Chenopodium quinoa</i> Willd) paste as partial fat replacer in the development of reduced fat cooked meat product type pÂ©tA©: Effect on quality and safety. <i>CYTA - Journal of Food</i> , 2018, 16, 1079-1088.	1.9	24

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19	Effect of chestnut flour and probiotic microorganism on the functionality of dry-cured meat sausages. <i>LWT - Food Science and Technology</i> , 2020, 134, 110197.	5.2	24
20	Chia Oil Extraction Coproduct as a Potential New Ingredient for the Food Industry: Chemical, Physicochemical, Techno-Functional and Antioxidant Properties. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 130-136.	3.2	19
21	Persimmon ( <i>Diospyros kaki</i> Thunb.) coproducts as a new ingredient in pork liver pâté: influence on quality properties. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1232-1239.	2.7	19
22	Bioactive compounds and techno-functional properties of high-fiber co-products of the cacao agro-industrial chain. <i>Heliyon</i> , 2021, 7, e06799.	3.2	18
23	Cocoa Coproducts-Based and Walnut Oil Gelled Emulsion as Animal Fat Replacer and Healthy Bioactive Source in Beef Burgers. <i>Foods</i> , 2021, 10, 2706.	4.3	18
24	Chia, Quinoa, and Their Coproducts as Potential Antioxidants for the Meat Industry. <i>Plants</i> , 2020, 9, 1359.	3.5	14
25	Cacao Pod Husk Flour as an Ingredient for Reformulating Frankfurters: Effects on Quality Properties. <i>Foods</i> , 2021, 10, 1243.	4.3	14
26	Effects of Black Quinoa Wet-Milling Coproducts on the Quality Properties of Bologna-Type Sausages During Cold Storage. <i>Foods</i> , 2020, 9, 274.	4.3	13
27	Pork Liver Pâté Enriched with Persimmon Coproducts: Effect of In Vitro Gastrointestinal Digestion on Its Fatty Acid and Polyphenol Profile Stability. <i>Nutrients</i> , 2021, 13, 1332.	4.1	11
28	Effect of probiotic <i>Lactiplantibacillus plantarum</i> and chestnut flour ( <i>Castanea sativa</i> mill) on microbiological and physicochemical characteristics of dry-cured sausages during storage. <i>Meat Science</i> , 2022, 184, 108691.	5.5	10
29	Antioxidant potential and quality characteristics of Mediterranean fruit-based extruded snacks. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2674-2681.	2.7	7
30	Persimmon flours as functional ingredients in spaghetti: chemical, physico-chemical and cooking quality. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1634-1644.	3.2	6
31	Turrón Coproducts as Source of Bioactive Compounds: Assessment of Chemical, Physico-Chemical, Techno-Functional and Antioxidant Properties. <i>Foods</i> , 2020, 9, 727.	4.3	4
32	Roselle ( <i>Hibiscus sabdariffa</i> L.) extracts added to Frankfurt-type sausages: Effects on chemical, physicochemical, and sensorial properties. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15782.	2.0	3
33	Potential of the cocoa shell to improve the quality properties of a burger-like meat product. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	2
34	Persimmon Flour Co-Products as Novel Ingredients in the Reformulation of Pork Liver Pâté. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	1