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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effect of probiotic Lactiplantibacillus plantarum and chestnut flour (Castanea sativa mill) on microbiological and physicochemical characteristics of dry-cured sausages during storage. Meat Science, 2022, 184, 108691.	5.5	10
2	Potential of the cocoa shell to improve the quality properties of a burgerâ€like meat product. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
3	Evaluation of polyphenol bioaccessibility and kinetic of starch digestion of spaghetti with persimmon (Dyospyros kaki) flours coproducts during in vitro gastrointestinal digestion. Food Chemistry, 2021, 338, 128142.	8.2	31
4	Assessment of chemical composition and antioxidant properties of defatted flours obtained from several edible insects. Food Science and Technology International, 2021, 27, 383-391.	2.2	26
5	Ghanaian Cocoa (Theobroma cacao L.) Bean Shells Coproducts: Effect of Particle Size on Chemical Composition, Bioactive Compound Content and Antioxidant Activity. Agronomy, 2021, 11, 401.	3.0	25
6	Bioactive compounds and techno-functional properties of high-fiber co-products of the cacao agro-industrial chain. Heliyon, 2021, 7, e06799.	3.2	18
7	Pork Liver Pâté Enriched with Persimmon Coproducts: Effect of In Vitro Gastrointestinal Digestion on Its Fatty Acid and Polyphenol Profile Stability. Nutrients, 2021, 13, 1332.	4.1	11
8	Cacao Pod Husk Flour as an Ingredient for Reformulating Frankfurters: Effects on Quality Properties. Foods, 2021, 10, 1243.	4.3	14
9	Roselle (Hibiscus sabdariffa L.) extracts added to Frankfurtâ€ŧype sausages: Effects on chemical, physicochemical, and sensorial properties. Journal of Food Processing and Preservation, 2021, 45, e15782.	2.0	3
10	Cocoa Coproducts-Based and Walnut Oil Gelled Emulsion as Animal Fat Replacer and Healthy Bioactive Source in Beef Burgers. Foods, 2021, 10, 2706.	4.3	18
11	Assessment of emulsion gels formulated with chestnut (<scp><i>Castanea sativa</i></scp> M.) flour and chia (<scp><i>Salvia hispanica</i></scp> L) oil as partial fat replacers in pork burger formulation. Journal of the Science of Food and Agriculture, 2020, 100, 1265-1273.	3.5	52
12	Chemical and technological properties of bologna-type sausages with added black quinoa wet-milling coproducts as binder replacer. Food Chemistry, 2020, 310, 125936.	8.2	40
13	Effect of chestnut flour and probiotic microorganism on the functionality of dry-cured meat sausages. LWT - Food Science and Technology, 2020, 134, 110197.	5.2	24
14	Chia, Quinoa, and Their Coproducts as Potential Antioxidants for the Meat Industry. Plants, 2020, 9, 1359.	3.5	14
15	Turrón Coproducts as Source of Bioactive Compounds: Assessment of Chemical, Physico-Chemical, Techno-Functional and Antioxidant Properties. Foods, 2020, 9, 727.	4.3	4
16	Effects of Black Quinoa Wet-Milling Coproducts on the Quality Properties of Bologna-Type Sausages During Cold Storage. Foods, 2020, 9, 274.	4.3	13
17	Persimmon flours as functional ingredients in spaghetti: chemical, physico-chemical and cooking quality. Journal of Food Measurement and Characterization, 2020, 14, 1634-1644.	3.2	6
18	Persimmon Flour Co-Products as Novel Ingredients in the Reformulation of Pork Liver Pâté. Proceedings (mdpi), 2020, 70, .	0.2	1

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19	Chia (Salvia hispanica L.) products as ingredients for reformulating frankfurters: Effects on quality properties and shelf-life. Meat Science, 2019, 156, 139-145.	5.5	73
20	Effect of drying processes in the chemical, physico-chemical, techno-functional and antioxidant properties of flours obtained from house cricket (Acheta domesticus). European Food Research and Technology, 2019, 245, 1451-1458.	3.3	33
21	Persimmon (<i>Diospyros kaki</i> Thunb.) coproducts as a new ingredient in pork liver pâté: influence on quality properties. International Journal of Food Science and Technology, 2019, 54, 1232-1239.	2.7	19
22	Changes in bioaccessibility, polyphenol profile and antioxidant potential of flours obtained from persimmon fruit (Diospyros kaki) co-products during in vitro gastrointestinal digestion. Food Chemistry, 2018, 256, 252-258.	8.2	94
23	In vitro digestion models suitable for foods: Opportunities for new fields of application and challenges. Food Research International, 2018, 107, 423-436.	6.2	146
24	Evaluation of protective effect of different dietary fibers on polyphenolic profile stability of maqui berry (<i>Aristotelia chilensis</i> (Molina) Stuntz) during <i>in vitro</i> gastrointestinal digestion. Food and Function, 2018, 9, 573-584.	4.6	27
25	Chia Oil Extraction Coproduct as a Potential New Ingredient for the Food Industry: Chemical, Physicochemical, Techno-Functional and Antioxidant Properties. Plant Foods for Human Nutrition, 2018, 73, 130-136.	3.2	19
26	Effect of particle size on phytochemical composition and antioxidant properties of two persimmon flours from <scp><i>Diospyros kaki</i></scp> Thunb. vars. †Rojo Brillante' and †Triumph' coâ€produ Journal of the Science of Food and Agriculture, 2018, 98, 504-510.	ct 3. 5	27
27	Chemical, fatty acid, polyphenolic profile, techno-functional and antioxidant properties of flours obtained from quinoa (Chenopodium quinoa Willd) seeds. Industrial Crops and Products, 2018, 111, 38-46.	5.2	154
28	Bioaccessibility of Phenolic Compounds and Antioxidant Capacity of Chia (Salvia hispanica L.) Seeds. Plant Foods for Human Nutrition, 2018, 73, 47-53.	3.2	54
29	Quinoa (<i>Chenopodium quinoa</i> Willd) paste as partial fat replacer in the development of reduced fat cooked meat product type pA¢tA©: Effect on quality and safety. CYTA - Journal of Food, 2018, 16, 1079-1088.	1.9	24
30	Evaluation of Particle Size Influence on Proximate Composition, Physicochemical, Techno-Functional and Physio-Functional Properties of Flours Obtained from Persimmon (Diospyros kaki Trumb.) Coproducts. Plant Foods for Human Nutrition, 2017, 72, 67-73.	3.2	30
31	The Effect of Natural Ingredients (Amaranth and Pumpkin Seeds) on the Quality Properties of Chicken Burgers. Food and Bioprocess Technology, 2017, 10, 2060-2068.	4.7	27
32	Bioaccessibility of polyphenolic compounds of six quinoa seeds during in vitro gastrointestinal digestion. Journal of Functional Foods, 2017, 38, 77-88.	3.4	56
33	Assessment of polyphenolic profile stability and changes in the antioxidant potential of maqui berry (Aristotelia chilensis (Molina) Stuntz) during in vitro gastrointestinal digestion. Industrial Crops and Products, 2016, 94, 774-782.	5.2	100
34	Antioxidant potential and quality characteristics of Mediterranean fruitâ€based extruded snacks. International Journal of Food Science and Technology, 2016, 51, 2674-2681.	2.7	7