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## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7381807/publications.pdf>

Version: 2024-02-01

9  
papers

191  
citations

1307594

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1474206

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docs citations

9  
times ranked

150  
citing authors

#	ARTICLE	IF	CITATIONS
1	Printability and Physicochemical Properties of Microalgae-Enriched 3D-Printed Snacks. Food and Bioprocess Technology, 2020, 13, 2029-2042.	4.7	62
2	Effect of microalgae addition on mineral content, colour and mechanical properties of breadsticks. Food and Function, 2019, 10, 4685-4692.	4.6	31
3	<i>In vitro</i> bioaccessibility of minerals from microalgae-enriched cookies. Food and Function, 2020, 11, 2186-2194.	4.6	30
4	Effect of Microalgae ( <i>Arthrospira platensis</i> and <i>Chlorella vulgaris</i> ) Addition on 3D Printed Cookies. Food Biophysics, 2021, 16, 27-39.	3.0	24
5	Influence of microalgae addition in formulation on colour, texture, and extrusion parameters of corn snacks. Food Science and Technology International, 2020, 26, 685-695.	2.2	14
6	Microalgae fortification of low-fat oil-in-water food emulsions: an evaluation of the physicochemical and rheological properties. Journal of Food Science and Technology, 2021, 58, 3701-3711.	2.8	12
7	Microalgae-enriched breadsticks: Analysis for vitamin C, carotenoids, and chlorophyll a. Food Science and Technology International, 2022, 28, 26-31.	2.2	8
8	Physicochemical and rheological characterisation of microalgae-enriched ketchups and their sensory acceptability. International Journal of Gastronomy and Food Science, 2021, 26, 100424.	3.0	7
9	Sugar and no sugar added fruit microalgae-enriched jams: a study about their physicochemical, rheological, and textural properties. European Food Research and Technology, 2021, 247, 2565-2578.	3.3	3