

# MarÃ-a Teresa Sanz Taberner

## List of Publications by Year in descending order

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85  
papers

3,161  
citations

117571

34  
h-index

168321

53  
g-index

87  
all docs

87  
docs citations

87  
times ranked

2613  
citing authors

#	ARTICLE	IF	CITATIONS
1	Establishing the function of proteins on the rheological and quality properties of rice based gluten free muffins. <i>Food Hydrocolloids</i> , 2014, 35, 150-158.	5.6	181
2	Understanding potato chips crispy texture by simultaneous fracture and acoustic measurements, and sensory analysis. <i>LWT - Food Science and Technology</i> , 2009, 42, 763-767.	2.5	137
3	Muffins with resistant starch: Baking performance in relation to the rheological properties of the batter. <i>Journal of Cereal Science</i> , 2008, 47, 502-509.	1.8	128
4	Performance of a resistant starch rich ingredient in the baking and eating quality of short-dough biscuits. <i>LWT - Food Science and Technology</i> , 2011, 44, 737-746.	2.5	119
5	Evaluation of four types of resistant starch in muffins. II. Effects in texture, colour and consumer response. <i>European Food Research and Technology</i> , 2009, 229, 197-204.	1.6	118
6	Rheological, textural and sensorial properties of low-sucrose muffins reformulated with sucralose/polydextrose. <i>LWT - Food Science and Technology</i> , 2012, 45, 213-220.	2.5	103
7	Dynamic rheological characteristics of wheat flour "water doughs. Effect of adding NaCl, sucrose and yeast. <i>Food Hydrocolloids</i> , 2006, 20, 780-786.	5.6	101
8	Yogurt enrichment with functional asparagus fibre. Effect of fibre extraction method on rheological properties, colour, and sensory acceptance. <i>European Food Research and Technology</i> , 2008, 227, 1515-1521.	1.6	90
9	Changes in colour and texture and their relationship with eating quality during storage of two different dessert bananas. <i>Postharvest Biology and Technology</i> , 2007, 43, 319-325.	2.9	85
10	Comparison of different polyols as total sucrose replacers in muffins: Thermal, rheological, texture and acceptability properties. <i>Food Hydrocolloids</i> , 2014, 35, 1-8.	5.6	81
11	HPMC and inulin as fat replacers in biscuits: Sensory and instrumental evaluation. <i>LWT - Food Science and Technology</i> , 2014, 56, 494-501.	2.5	74
12	Effect of concentration and temperature on properties of methylcellulose-added batters Application to battered, fried seafood. <i>Food Hydrocolloids</i> , 2004, 18, 127-131.	5.6	69
13	Thermogelation properties of methylcellulose (MC) and their effect on a batter formula. <i>Food Hydrocolloids</i> , 2005, 19, 141-147.	5.6	68
14	Effect of the addition of dextrin or dried egg on the rheological and textural properties of batters for fried foods. <i>Food Hydrocolloids</i> , 2003, 17, 305-310.	5.6	65
15	Improving effect of xanthan and locust bean gums on the freeze-thaw stability of white sauces made with different native starches. <i>Food Hydrocolloids</i> , 2009, 23, 2478-2484.	5.6	59
16	Clean label starches as thickeners in white sauces. Shearing, heating and freeze/thaw stability. <i>Food Hydrocolloids</i> , 2009, 23, 2031-2037.	5.6	56
17	Resistant starch (RS) in battered fried products: Functionality and high-fibre benefit. <i>Food Hydrocolloids</i> , 2008, 22, 543-549.	5.6	54
18	Understanding the Effect of Sugar and Sugar Replacement in Short Dough Biscuits. <i>Food and Bioprocess Technology</i> , 2013, 6, 3143-3154.	2.6	53

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19	New functional fibre in milk puddings: Effect on sensory properties and consumers' acceptability. LWT - Food Science and Technology, 2009, 42, 710-716.	2.5	50
20	BALANCING TEXTURE AND OTHER SENSORY FEATURES IN REDUCED FAT SHORT-DOUGH BISCUITS. Journal of Texture Studies, 2012, 43, 235-245.	1.1	48
21	Evaluation of four types of resistant starch in muffin baking performance and relationship with batter rheology. European Food Research and Technology, 2008, 227, 813-819.	1.6	47
22	Cellulose ether oleogels obtained by emulsion-templated approach without additional thickeners. Food Hydrocolloids, 2020, 109, 106085.	5.6	47
23	Characterization of crispness of French fries by fracture and acoustic measurements, effect of pre-frying and final frying times. Food Research International, 2007, 40, 63-70.	2.9	46
24	Oil-in-water emulsions stabilised by cellulose ethers: stability, structure and in vitro digestion. Food and Function, 2017, 8, 1547-1557.	2.1	46
25	Influence of corn starch type in the rheological properties of a white sauce after heating and freezing. Food Hydrocolloids, 2009, 23, 901-907.	5.6	45
26	Sunflower Oil-Water-Cellulose Ether Emulsions as Trans-Fatty Acid-Free Fat Replacers in Biscuits: Texture and Acceptability Study. Food and Bioprocess Technology, 2013, 6, 2389-2398.	2.6	44
27	Effect of the addition of different ingredients on the characteristics of a batter coating for fried seafood prepared without a pre-frying step. Food Hydrocolloids, 2005, 19, 703-708.	5.6	42
28	Performance of cellulose derivatives in deep-fried battered snacks: Oil barrier and crispy properties. Food Hydrocolloids, 2010, 24, 702-708.	5.6	42
29	Inulin and Erythritol As Sucrose Replacers in Short-dough Cookies: Sensory, Fracture, and Acoustic Properties. Journal of Food Science, 2013, 78, S777-84.	1.5	40
30	Cellulose ether emulsions as fat replacers in muffins: Rheological, thermal and textural properties. LWT - Food Science and Technology, 2015, 63, 1083-1090.	2.5	40
31	Rheological and microstructural behaviour of xanthan gum and xanthan gum-Tween 80 emulsions during in vitro digestion. Food Hydrocolloids, 2019, 95, 454-461.	5.6	39
32	Innovative method for preparing a frozen, battered food without a pre-frying step. Food Hydrocolloids, 2004, 18, 227-231.	5.6	38
33	Influence of ingredients on the thermo-rheological behaviour of batters containing methylcellulose. Food Hydrocolloids, 2005, 19, 869-877.	5.6	37
34	Consumers' hedonic expectations and perception of the healthiness of biscuits made with olive oil or sunflower oil. Food Research International, 2014, 55, 197-206.	2.9	36
35	Effect of Corn Flour, Salt, and Leavening on the Texture of Fried, Battered Squid Rings. Journal of Food Science, 2002, 67, 730-733.	1.5	33
36	Effect of using Erythritol as a Sucrose Replacer in Making Spanish Muffins Incorporating Xanthan Gum. Food and Bioprocess Technology, 2012, 5, 3203-3216.	2.6	33

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37	Relationship between cellulose chemical substitution, structure and fat digestion in o/w emulsions. <i>Food Hydrocolloids</i> , 2017, 69, 76-85.	5.6	33
38	Release, partitioning and stability of isoflavones from enriched custards during mouth, stomach and intestine in vitro simulations. <i>Food Hydrocolloids</i> , 2006, 20, 892-900.	5.6	32
39	Influence of the dosing process on the rheological and microstructural properties of a bakery product. <i>Food Hydrocolloids</i> , 2007, 21, 230-236.	5.6	32
40	Effect of thickening agent in the in vitro mouth, stomach and intestine release of tyrosol from enriched custards. <i>Food Hydrocolloids</i> , 2006, 20, 703-711.	5.6	31
41	Role of Fibre Morphology in Some Quality Features of Fibre-Enriched Biscuits. <i>International Journal of Food Properties</i> , 2014, 17, 163-178.	1.3	29
42	Gluten-free biscuits based on composite rice-chickpea flour and xanthan gum. <i>Food Science and Technology International</i> , 2018, 24, 607-616.	1.1	29
43	Relevance of creep and oscillatory tests for understanding how cellulose emulsions function as fat replacers in biscuits. <i>LWT - Food Science and Technology</i> , 2015, 62, 640-646.	2.5	28
44	Performance of methyl cellulose in coating batters for fried products. <i>Food Hydrocolloids</i> , 2008, 22, 1062-1067.	5.6	25
45	Formulating fruit fillings. Freezing and baking stability of a tapioca starch-pectin mixture model. <i>Food Hydrocolloids</i> , 2014, 40, 203-213.	5.6	25
46	Use of healthier fats in biscuits (olive and sunflower oil): changing sensory features and their relation with consumers' liking. <i>Food Research International</i> , 2015, 69, 91-96.	2.9	25
47	Comparing microwave- and water bath-thawed starch-based sauces: Infrared thermography, rheology and microstructure. <i>Food Hydrocolloids</i> , 2011, 25, 1554-1562.	5.6	24
48	Native tapioca starch as a potential thickener for fruit fillings. Evaluation of mixed models containing low-methoxyl pectin. <i>Food Hydrocolloids</i> , 2014, 35, 297-304.	5.6	22
49	Rheological properties of emulsion templated oleogels based on xanthan gum and different structuring agents. <i>Current Research in Food Science</i> , 2022, 5, 564-570.	2.7	22
50	New formulations of functional white sauces enriched with red sweet pepper: a rheological, microstructural and sensory study. <i>European Food Research and Technology</i> , 2015, 240, 1187-1202.	1.6	21
51	Influence of wheat flour subjected to different extrusion conditions on the rheological behaviour and thermal properties of batter systems for coating. <i>LWT - Food Science and Technology</i> , 2015, 64, 1309-1314.	2.5	20
52	Dielectrical, microstructural and flow properties of sauce model systems based on starch, gums and salt. <i>Journal of Food Engineering</i> , 2010, 98, 34-43.	2.7	19
53	Effect of Nutriose on Rheological, Textural and Sensorial Characteristics of Spanish Muffins. <i>Food and Bioprocess Technology</i> , 2013, 6, 1990-1999.	2.6	19
54	Study on Resistant Starch Functionality in Short Dough Biscuits by Oscillatory and Creep and Recovery Tests. <i>Food and Bioprocess Technology</i> , 2013, 6, 1312-1320.	2.6	18

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55	In vitro evaluation of genistein bioaccessibility from enriched custards. <i>Food Hydrocolloids</i> , 2007, 21, 203-211.	5.6	16
56	Reversible thermal behaviour of vegetable oil cellulose ether emulsions as fat replacers. Influence of glycerol. <i>Food Hydrocolloids</i> , 2015, 46, 19-27.	5.6	16
57	Thermorheological Characterization of Healthier Reduced-Fat Cocoa Butter Formulated by Substitution with a Hydroxypropyl Methylcellulose (HPMC)-Based Oleogel. <i>Foods</i> , 2021, 10, 793.	1.9	16
58	In vitro digestibility of highly concentrated methylcellulose O/W emulsions: rheological and structural changes. <i>Food and Function</i> , 2016, 7, 3933-3942.	2.1	15
59	Effect of thermally inhibited starches on the freezing and thermal stability of white sauces: Rheological and sensory properties. <i>LWT - Food Science and Technology</i> , 2016, 67, 82-88.	2.5	15
60	Effect of Fat on Mechanical and Acoustical Properties of Biscuits Related to Texture Properties Perceived by Consumers. <i>Food and Bioprocess Technology</i> , 2014, 7, 1725-1735.	2.6	14
61	Biscuit dough structural changes during heating: Influence of shortening and cellulose ether emulsions. <i>LWT - Food Science and Technology</i> , 2015, 62, 962-969.	2.5	14
62	Structural changes in biscuits made with cellulose emulsions as fat replacers. <i>Food Science and Technology International</i> , 2017, 23, 480-489.	1.1	14
63	Effect of Thickening Agent and Fat in Custard Microstructure Upon in vitro Enzymatic Digestion. <i>Food Science and Technology International</i> , 2007, 13, 381-388.	1.1	13
64	Reduced-fat spreads based on anhydrous milk fat and cellulose ethers. <i>Food Hydrocolloids</i> , 2020, 99, 105330.	5.6	13
65	Sensory Properties Determined by Starch Type in White Sauces: Effects of Freeze/Thaw and Hydrocolloid Addition. <i>Journal of Food Science</i> , 2010, 75, S132-40.	1.5	12
66	Optimization of Xanthan and Locust Bean Gum in a Gluten-Free Infant Biscuit Based on Rice-Chickpea Flour Using Response Surface Methodology. <i>Foods</i> , 2021, 10, 12.	1.9	12
67	The role of oil concentration on the rheological properties, microstructure, and in vitro digestion of cellulose ether emulsions. <i>Food Hydrocolloids</i> , 2022, 131, 107793.	5.6	12
68	Effect of xanthan gum on palm oil in vitro digestion. Application in starch-based filling creams. <i>Food Hydrocolloids</i> , 2019, 86, 87-94.	5.6	11
69	Rheological properties of xanthan gum-gelatine spray-dried mixtures. Application in a custard-like formulation. <i>European Food Research and Technology</i> , 2001, 212, 208-212.	1.6	10
70	Performance of three different types of resistant starch in fried battered food. <i>European Food Research and Technology</i> , 2008, 227, 21-27.	1.6	9
71	Effect of cooking time and ingredients on the performance of different starches in white sauces. <i>European Food Research and Technology</i> , 2010, 231, 395-405.	1.6	9
72	Creep Recovery and Oscillatory Rheology of Flour-Based Systems. , 2017, , 277-295.		9

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73	Functionality of low digestibility emulsions in cocoa creams. Structural changes during in vitro digestion and sensory perception. <i>Journal of Functional Foods</i> , 2019, 54, 146-153.	1.6	9
74	Microwave Heating Effect on Rheology and Microstructure of White Sauces. <i>Journal of Food Science</i> , 2011, 76, E544-52.	1.5	8
75	Structural changes of filling creams after in vitro digestion. Application of hydrocolloid based emulsions as fat source. <i>LWT - Food Science and Technology</i> , 2019, 112, 108223.	2.5	8
76	Cellulose ether emulsions as fat source in cocoa creams: Thermorheological properties (flow and) Tj ETQq0 0 0 rgBTJ Overlock 10 Tf 50 0	2.5	8
77	Instrumental assessment of the sensory quality of baked goods. , 2013, , 374-402.		6
78	Resistant starch content and glucose release of different resistant starch commercial ingredients: effect of cooking conditions. <i>European Food Research and Technology</i> , 2010, 231, 655-662.	1.6	5
79	Development of Structured Sunflower Oil Systems for Decreasing Trans and Saturated Fatty Acid Content in Bakery Creams. <i>Foods</i> , 2021, 10, 505.	1.9	5
80	Effect of the addition of liquid whey from cheese making factory on the physicochemical properties of whey protein isolate gels made by high hydrostatic pressure. <i>Journal of Food Science and Technology</i> , 2019, 56, 245-252.	1.4	4
81	Influence of hydrocolloid type on structural breakdown of vegetable purees during in vitro digestion. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1992-2001.	1.3	4
82	Use of Milk Fat/Cellulose Ether Emulsions in Spreadable Creams and the Effect of In Vitro Digestion on Texture and Fat Digestibility. <i>Foods</i> , 2020, 9, 796.	1.9	3
83	Rheology of Batters Used in Frying. <i>Contemporary Food Engineering</i> , 2008, , 215-242.	0.2	0
84	Linear Viscoelastic Properties of Short Dough Enriched with Resistant Starch. <i>Special Publication - Royal Society of Chemistry</i> , 2012, , 385-388.	0.0	0
85	Functionality of Polyols as Sucrose Replacers in Spanish Muffins. <i>Special Publication - Royal Society of Chemistry</i> , 2012, , 369-373.	0.0	0