Albert Ibarz

List of Publications by Year
in descending order

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134	5,165	93792	111975
papers	citations	39 h-index	67 g-index

136	136	136	5276
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Photo-degradation of alfalfa saponins by UVâ€“visible multi-wavelength irradiation. LWT - Food Science and Technology, 2022, 154, 112809.	2.5	2
2	Optimization of extraction and deamidation of edible protein from evening primrose (Oenothera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Food Chemistry, 2021, 334, 127613.	4.2	69
3	Effect of enzymatic hydrolyzed protein from pig bones on some biological and functional properties. Journal of Food Science and Technology, 2021, 58, 4626-4635.	1.4	3
4	Classification of the Microstructural Elements of the Vegetal Tissue of the Pumpkin (Cucurbita pepo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.3	2
5	Modified mung bean protein: Optimization of microwave-assisted phosphorylation and its functional and structural characterizations. LWT - Food Science and Technology, 2021, 151, 112119.	2.5	42
6	Optimisation and kinetic study of the ultrasonic-assisted extraction of total saponins from alfalfa (Medicago sativa) and its bioaccessibility using the response surface methodology. Food Chemistry, 2020, 309, 125786.	4.2	41
7	Application of Ultrasound-Ultrafiltration-Assisted alkaline isoelectric precipitation (UUAAIP) technique for producing alfalfa protein isolate for human consumption: Optimization, comparison, physicochemical, and functional properties. Food Research International, 2020, 130, 108907.	2.9	54
8	Polysaccharides from pineapple core as a canning by-product: Extraction optimization, chemical structure, antioxidant and functional properties. International Journal of Biological Macromolecules, 2020, 163, 2357-2364.	3.6	46
9	Effect of apple fibre addition and temperature on the rheological properties of apple juice and compensation study. LWT - Food Science and Technology, 2019, 116, 108456.	2.5	14
10	Effect of enzymatic treatment and concentration method on chemical, rheological, microstructure and thermal properties of prickly pear syrup. LWT - Food Science and Technology, 2019, 113, 108314.	2.5	16
11	Ascorbic acid degradation in aqueous solution during UV-Vis irradiation. Food Chemistry, 2019, 297, 124864.	4.2	20
12	Optimisation of steam blanching on enzymatic activity, color and protein degradation of alfalfa (Medicago sativa) to improve some quality characteristics of its edible protein. Food Chemistry, 2019, 276, 591-598.	4.2	41
13	Bleaching of sugar cane juice using a food-grade adsorber resin and explained by a kinetic model describing the variation in time of the content of adsorbate. Food Science and Technology International, 2018, 24, 264-274.	1.1	0
14	Physicochemical and rheological properties of gum seed and pulp from Hymenaea courbaril L.. CYTA - Journal of Food, 2018, 16, 986-994.	0.9	3
15	Effect of UVâ€“Vis processing on enzymatic activity and the physicochemical properties of peach juices from different varieties. Innovative Food Science and Emerging Technologies, 2018, 48, 83-89.	2.7	13
16	Ascorbic acid stability in fruit juices during thermosonication. Ultrasonics Sonochemistry, 2017, 37, 375-381.	3.8	77
17	Kinetic and thermodynamic compensation. A current and practical review for foods. Food Research International, 2017, 96, 132-153.	2.9	31
18	Kinetic and thermodynamic study of the photochemical degradation of patulin. Food Research International, 2017, 99, 348-354.	2.9	27

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19	Functional and Rheological Properties of PiÃ±uela (Bromelia karatas) in Two Ripening Stages.. International Journal of Food Engineering, 2017, 13, .	0.7	3
20	Ultrasound technology enhances the hydration of corn kernels without affecting their starch properties. Journal of Food Engineering, 2017, 197, 34-43.	2.7	63
21	Optimizing the Enzymatic Elimination of Clogging of a Microfiltration Membrane by <scp>P</scp>arellada Grape Cake. Journal of Food Process Engineering, 2016, 39, 132-139.	1.5	3
22	Rate-Controlling Mechanisms in the Photo-degradation of 5-Hydroxymethylfurfural. Food and Bioprocess Technology, 2016, 9, 1399-1407.	2.6	8
23	Effect of the concentration on the kinetic model of the photo-degradation of 5-hydroxymethylfurfural by UV irradiation. Journal of Food Engineering, 2016, 191, 67-76.	2.7	13
24	Rate-controlling mechanisms in the photo-degradation of ochratoxinÂA. LWT - Food Science and Technology, 2016, 73, 147-152.	2.5	7
25	Mechanisms for improving mass transfer in food with ultrasound technology: Describing the phenomena in two model cases. Ultrasonics Sonochemistry, 2016, 29, 413-419.	3.8	119
26	Kinetic study and modelling of the UV photo-degradation of thiabendazole. Food Research International, 2016, 81, 133-140.	2.9	13
27	Effect of UVâ€“Vis irradiation on enzymatic activities and the physicochemical properties of nectarine juices from different varieties. LWT - Food Science and Technology, 2016, 65, 969-977.	2.5	27
28	Kinetics of color development in glucose/Amino Acid model systems at different temperatures. Scientia Agropecuaria, 2016, 7, 15-21.	0.5	16
29	An autocatalytic kinetic model for describing microbial growth during fermentation. Bioprocess and Biosystems Engineering, 2015, 38, 199-205.	1.7	5
30	Modelling of ochratoxin A photo-degradation by a UV multi-wavelength emitting lamp. LWT - Food Science and Technology, 2015, 61, 385-392.	2.5	21
31	Use of Response Surface Methodology to Describe the Combined Effect of Temperature and Fiber on the Rheological Properties of Orange Juice. Journal of Texture Studies, 2015, 46, 67-73.	1.1	5
32	Modelling of 5-hydroxymethylfurfural photo-degradation by UV irradiation. Influence of temperature and pH. Food Research International, 2015, 71, 165-173.	2.9	15
33	Peroxidase (POD) and polyphenol oxidase (PPO) photo-inactivation in a coconut water model solution using ultraviolet (UV). Food Research International, 2015, 74, 151-159.	2.9	41
34	Describing the Food Sigmoidal Behavior During Hydration Based on a Second-Order Autocatalytic Kinetic. Drying Technology, 2015, 33, 315-321.	1.7	20
35	Pre and Postharvest Enzymatic Activity in Gulupa (Passiflora edulis Sims) Fruits from the Colombian Lower Montane Rain Forest. Revista Facultad Nacional De Agronomia Medellin, 2014, 67, 7201-7208.	0.2	1
36	Effect of UVâ€“Vis Photochemical Processing on Pear Juices from Six Different Varieties. Food and Bioprocess Technology, 2014, 7, 84-92.	2.6	36

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37	Kinetics of color development of melanoidins formed from fructose/amino acid model systems. Food Science and Technology International, 2014, 20, 119-126.	1.1	23
38	Chemical guide parameters for Spanish lemon (Citrus limon (L.) Burm.) juices. Food Chemistry, 2014, 162, 186-191.	4.2	42
39	FLOW BEHAVIOR OF CLARIFIED PEAR AND APPLE JUICES AT SUBZERO TEMPERATURES. Journal of Food Processing and Preservation, 2013, 37, 133-138.	0.9	3
40	Enzymatic hydrolysis kinetics and nitrogen recovery in the protein hydrolysate production from pig bones. Journal of Food Engineering, 2013, 119, 655-659.	2.7	41
41	Protective Effect of Melanoidins from Fructoseâ€“Glutamic Acid on Polyphenol Oxidase Inactivation by Ultravioletâ€“Visible Irradiation. Food and Bioprocess Technology, 2013, 6, 3290-3294.	2.6	10
42	Kinetic and Multivariate Analysis of Polyphenol Oxidase Inactivation by High Pressure and Temperature Processing in Apple Juices made from Six Different Varieties. Food and Bioprocess Technology, 2013, 6, 2342-2352.	2.6	18
43	Effect of UVâ€“Vis Irradiation on Enzymatic Activities and Physicochemical Properties of Four Grape Musts from Different Varieties. Food and Bioprocess Technology, 2013, 6, 2223-2229.	2.6	34
44	Viscoelastic Properties of Tomato Juice: Applicability of the Coxâ€“Merz Rule. Food and Bioprocess Technology, 2013, 6, 839-843.	2.6	19
45	Inactivation of Peroxidase by Ultravioletâ€“Visible Irradiation: Effect of pH and Melanoidin Content. Food and Bioprocess Technology, 2013, 6, 3627-3633.	2.6	13
46	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Creep and recovery behaviours. Food Research International, 2013, 54, 169-176.	2.9	62
47	Enzymatic peeling and discoloration of <scp>R</scp>ed <scp>B</scp>artlett pears. International Journal of Food Science and Technology, 2013, 48, 636-641.	1.3	5
48	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Viscoelastic properties and the Coxâ€“Merz rule. Journal of Food Engineering, 2013, 114, 57-63.	2.7	75
49	UVâ€“vis irradiation: An alternative to reduce SO2 in white wines?. LWT - Food Science and Technology, 2013, 51, 59-64.	2.5	23
50	Monitoring the behavior of melanoidin from a glucose/l-asparagine solution. Food Research International, 2012, 48, 802-807.	2.9	5
51	Influence of nitrogen fertilization on polyphenol oxidase activity in peach fruits. Scientia Horticulturae, 2012, 142, 155-157.	1.7	14
52	Influence of fresh and processed fruit quality attributes on peach purÃ©e consistency index. LWT - Food Science and Technology, 2012, 45, 123-131.	2.5	2
53	Using the Mitschka-Briggs-Steffe Method for Evaluation of Cactus Pear Concentrated Pulps Rheological Behavior. International Journal of Food Engineering, 2012, 7, .	0.7	1
54	Characterization of Polyphenol Oxidase Activity in Juices from 12 Underutilized Tropical Fruits with High Agroindustrial Potential. Food and Bioprocess Technology, 2012, 5, 2921-2927.	2.6	31

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55	Discoloration Kinetics of Clarified Apple Juice Treated with LewatitÂ® S 4528 Adsorbent Resin During Processing. Food and Bioprocess Technology, 2012, 5, 2132-2139.	2.6	6
56	Melanoidins Formed by Maillard Reaction in Food and Their Biological Activity. Food Engineering Reviews, 2012, 4, 203-223.	3.1	147
57	Rheological Behavior of Tomato Juice: Steady-State Shear and Time-Dependent Modeling. Food and Bioprocess Technology, 2012, 5, 1715-1723.	2.6	47
58	Optimising by the response surface methodology the enzymatic elimination of clogging of a microfiltration membrane by pectin cake. International Journal of Food Science and Technology, 2012, 47, 47-52.	1.3	2
59	Effect of UVâ€vis irradiation of must on Cabernet Franc and XarelÂ·lo wines chemical quality. International Journal of Food Science and Technology, 2012, 47, 2015-2020.	1.3	3
60	Changes on colour parameters caused by highâ€pressure processing of apple juice made from six different varieties. International Journal of Food Science and Technology, 2012, 47, 2158-2164.	1.3	5
61	Inactivation of polyphenol oxidase by ultraviolet irradiation: Protective effect of melanins. Journal of Food Engineering, 2012, 110, 305-309.	2.7	29
62	Effect of temperature on dynamic and steady-state shear rheological properties of siriguela (Spondias) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.7	71
63	Enzyme recovery and effluents generated in the enzymatic elimination of clogging of pectin cake in filtration process. Journal of Food Engineering, 2012, 111, 52-56.	2.7	5
64	Effect of high pressure homogenization (HPH) on the rheological properties of a fruit juice serum model. Journal of Food Engineering, 2012, 111, 474-477.	2.7	78
65	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Time-dependent and steady-state shear. Journal of Food Engineering, 2012, 111, 570-579.	2.7	135
66	Influence of temperature and addition of fiber in the flow behavior of orange juice. Scientia Agropecuaria, 2012, , 303-308.	0.5	3
67	Viscoelastic properties of tomato juice. Procedia Food Science, 2011, 1, 589-593.	0.6	6
68	Ultraviolet processing of liquid food: A review. Part 1: Fundamental engineering aspects. Food Research International, 2011, 44, 1571-1579.	2.9	39
69	Ultraviolet processing of liquid food: A review. Food Research International, 2011, 44, 1580-1588.	2.9	89
70	Modeling of absorbed radiation profiles in a system composed by a plane photoreactor and a single lamp. Food Research International, 2011, 44, 3111-3114.	2.9	11
71	Effect of UV irradiation on enzymatic activities and physicochemical properties of apple juices from different varieties. LWT - Food Science and Technology, 2011, 44, 115-119.	2.5	118
72	Edible films and coatings: Structures, active functions and trends in their use. Trends in Food Science and Technology, 2011, 22, 292-303.	7.8	644

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73	Influence of fibre addition on the rheological properties of peach juice. International Journal of Food Science and Technology, 2011, 46, 1086-1092.	1.3	35
74	LEMON PEEL DEGRADATION MODELING IN THE ENZYMATIC PEELING PROCESS. Journal of Food Process Engineering, 2011, 34, 383-397.	1.5	8
75	DEGRADATION OF MANDARIN JUICE CONCENTRATES TREATED AT HIGH TEMPERATURES. Journal of Food Process Engineering, 2011, 34, 682-696.	1.5	10
76	Inhibitory effect of melanins from Agaricus bisporus polyphenol oxidase and two different substrates on carboxypeptidases A and B activity. European Food Research and Technology, 2011, 233, 1075-1079.	1.6	2
77	Fruit Juice Processing and Membrane Technology Application. Food Engineering Reviews, 2011, 3, 136-158.	3.1	124
78	Effect of previous enzymatic recirculation treatment through a tubular ceramic membrane on ultrafiltration of model solution and apple juice. Journal of Food Engineering, 2011, 102, 334-339.	2.7	12
79	A New Model to Describe Flow Behaviour of Concentrated Orange Juice. Food Biophysics, 2010, 5, 114-119.	1.4	33
80	Albedo hydrolysis modelling and digestion with reused effluents in the enzymatic peeling process of grapefruits. Journal of the Science of Food and Agriculture, 2010, 90, 2433-2439.	1.7	9
81	RHEOLOGICAL CHARACTERIZATION OF PEACH PUREES. Journal of Texture Studies, 2010, 41, 532-548.	1.1	24
82	Rheological behaviour of concentrated mandarin juice at low temperatures. International Journal of Food Science and Technology, 2010, 45, 2194-2200.	1.3	16
83	Effect of Temperature and Concentration on the Density of Clarified Pineapple Juice. International Journal of Food Properties, 2010, 13, 913-920.	1.3	6
84	Freeze concentration of must in a pilot plant falling film cryoconcentrator. Innovative Food Science and Emerging Technologies, 2010, 11, 130-136.	2.7	80
85	A kinetic model describing melanin formation by means of mushroom tyrosinase. Food Research International, 2010, 43, 66-69.	2.9	24
86	Effect of calcium pidolate on the rheological characteristics of jams and gelatins. Food Research International, 2010, 43, 882-885.	2.9	10
87	Kinetic analysis of melanogenesis by means of Agaricus bisporus tyrosinase. Food Research International, 2010, 43, 1174-1179.	2.9	9
88	FLOW BEHAVIOR OF CLARIFIED ORANGE JUICE AT LOW TEMPERATURES. Journal of Texture Studies, 2009, 40, 445-456.	1.1	28
89	Toxic effect of melanoidins from glucoseâ€“asparagine on trypsin activity. Food and Chemical Toxicology, 2009, 47, 2071-2075.	1.8	38
90	Concentration of apple and pear juices in a multi-plate freeze concentrator. Innovative Food Science and Emerging Technologies, 2009, 10, 348-355.	2.7	62

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91	Inactivation of carboxypeptidase A and trypsin by UVâ€“visible light. Innovative Food Science and Emerging Technologies, 2009, 10, 517-521.	2.7	16
92	Inhibitory effect of melanoidins from glucoseâ€“asparagine on carboxypeptidases activity. European Food Research and Technology, 2008, 226, 1277-1282.	1.6	13
93	Nonenzymatic browning of selected fruit juices affected by D-galacturonic acid. International Journal of Food Science and Technology, 2008, 43, 908-914.	1.3	17
94	Kinetics of Peach Clarified Juice Discoloration Process with an Adsorbent Resin. Food Science and Technology International, 2008, 14, 57-62.	1.1	19
95	Concentration of aqueous sugar solutions in a multi-plate cryoconcentrator. Journal of Food Engineering, 2007, 79, 577-585.	2.7	64
96	Enzyme Recovery and Effluents Generated in the Enzymatic Peeling Process of Lemons. Food Biotechnology, 2006, 20, 299-311.	0.6	5
97	Improvement in the measurement of spectrophotometric data in the m-hydroxydiphenyl pectin determination methods. Food Control, 2006, 17, 890-893.	2.8	34
98	Comportamiento viscoelÃ¡stico de pulpa de membrillo en funciÃ³n de la concentraciÃ³n de sÃ³lidos solubles. Food Science and Technology, 2006, 26, 214-219.	0.8	10
99	Orange peel degradation and enzyme recovery in the enzymatic peeling process. International Journal of Food Science and Technology, 2006, 41, 113-120.	1.3	14
100	Photochemical destruction of color compounds in fruit juices. Journal of Food Engineering, 2005, 69, 155-160.	2.7	72
101	Kinetics of the digestion products and effect of temperature on the enzymatic peeling process of oranges. Journal of Food Engineering, 2005, 71, 361-365.	2.7	8
102	Kinetic models for water adsorption and cooking time in chickpea soaked and treated by high pressure. Journal of Food Engineering, 2004, 63, 467-472.	2.7	42
103	Extraction and characterization of pectin from stored peach pomace. Food Research International, 2001, 34, 605-612.	2.9	120
104	Kinetic models of non-enzymatic browning in apple puree. Journal of the Science of Food and Agriculture, 2000, 80, 1162-1168.	1.7	103
105	Photodecomposition of carbendazim in aqueous solutions. Water Research, 2000, 34, 2951-2954.	5.3	49
106	Textura de geles de huevo obtenidos por alta presiÃ³n / Texture of egg gels induced by high hydrostatic pressure. Food Science and Technology International, 1999, 5, 191-201.	1.1	4
107	Extraction and rheological properties of pectin from fresh peach pomace. Journal of Food Engineering, 1999, 39, 193-201.	2.7	70
108	Kinetic models for colour changes in pear puree during heating at relatively high temperatures. Journal of Food Engineering, 1999, 39, 415-422.	2.7	173

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109	RHEOLOGICAL PROPERTIES OF CLOUDY AND CLARIFIED JUICE OF MALUS FLORIBUNDA AS A FUNCTION OF CONCENTRATION AND TEMPERATURE. Journal of Texture Studies, 1999, 30, 481-491.	1.1	24
110	Quality of industrial pectin extracted from peach pomace at different pH and temperatures. Journal of the Science of Food and Agriculture, 1999, 79, 1038-1042.	1.7	34
111	Non-enzymatic browning in peach puree during heating. Food Research International, 1999, 32, 335-343.	2.9	137
112	THIXOTROPY OF ORANGE CONCENTRATE AND QUINCE PUREE. Journal of Texture Studies, 1998, 29, 313-324.	1.1	31
113	Density of juice and fruit puree as a function of soluble solids content and temperature. Journal of Food Engineering, 1998, 35, 57-63.	2.7	62
114	Removal of dark compounds from clarified fruit juices by adsorption processes. Journal of Food Engineering, 1998, 37, 25-41.	2.7	59
115	Photodecomposition of the sex pheromones of Cydia pomonella and Lobesia botrana in aqueous solutions. Chemosphere, 1998, 36, 427-434.	4.2	1
116	Nota. CinÃ©tica de pardeamiento no enzimÃ¡tico de zumo de pera concentrado Note./ Non-enzymatic browning kinetics of concentrated pear juice. Food Science and Technology International, 1997, 3, 213-218.	1.1	4
117	Estudio de la influencia de la temperatura en el comportamiento reolÃ³gico de mermeladas de albaricoque (Prunus armeniaca), arÃ¡ndano (Vaccinium myrtillus) y escaramujo (Rosa canina) / Influence of temperature on rheological behaviour of jams of apricot (Prunus armeniaca), bilberry (Vaccinium myrtillus) and rose hip (Rosa canina). Food Science and Technology International, 1997, 3, 13-19.	1.1	1
118	Colour changes in concentrated fruit pulp during heating at high temperatures. Journal of Food Engineering, 1997, 31, 365-373.	2.7	129
119	EvoluciÃ³n del color, azÃºcares y HMF en el tratamiento tÃ©rmico de zumo de manzana/Colour, sugars and HMF evolution during thermal treatment of apple juice. Food Science and Technology International, 1996, 2, 101-110.	1.1	23
120	Rheological behavior of the vaginal fluid of dairy cows at estrus. Theriogenology, 1996, 46, 57-63.	0.9	14
121	Rheological behaviour of sloe (Prunus spinosa) fruit juices. Journal of Food Engineering, 1996, 27, 423-430.	2.7	47
122	Rheology of clarified cherry juices. Journal of Food Engineering, 1996, 30, 147-154.	2.7	61
123	RHEOLOGICAL BEHAVIOR OF LOQUAT (ERIOBOTRYA JAPONICA) JUICES. Journal of Texture Studies, 1996, 27, 175-184.	1.1	9
124	The Rheology of Semiliquid Foods. Advances in Food and Nutrition Research, 1996, 39, 1-69.	1.5	50
125	RHEOLOGICAL BEHAVIOUR OF KIWI FRUIT JUICE CONCENTRATES. Journal of Texture Studies, 1995, 26, 137-145.	1.1	22
126	Efecto de la temperatura y contenido en sÃ³lidos solubles sobre la cinÃ©tica de pardeamiento no enzimÃ¡tico de zumos clarificados de manzana/Effect of temperature and soluble solids content on nonenzymatic browning kinetics for clarified apple juices. Food Science and Technology International, 1995, 1, 29-34.	1.1	28

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127	Rheology of clarified fruit juices. III: Orange juices. Journal of Food Engineering, 1994, 21, 485-494.	2.7	82
128	RHEOLOGY OF SALTED EGG YOLK. Journal of Texture Studies, 1993, 24, 63-71.	1.1	13
129	Rheological properties of the anterior vaginal fluid from superovulated dairy heifers at estrus. Theriogenology, 1993, 40, 167-180.	0.9	21
130	Rheology of clarified fruit juices. I: Peach juices. Journal of Food Engineering, 1992, 15, 49-61.	2.7	52
131	Rheology of clarified fruit juices. II: Blackcurrant juices. Journal of Food Engineering, 1992, 15, 63-73.	2.7	65
132	RHEOLOGY OF EGG YOLK. Journal of Texture Studies, 1989, 20, 161-167.	1.1	20
133	Influence of lamp position on available radiation flux in an annular photoreactor. The Chemical Engineering Journal, 1987, 34, 111-115.	0.4	10
134	Influence of lamp position on the performance of the annular photoreactor. The Chemical Engineering Journal, 1983, 27, 107-111.	0.4	20