Albert Ibarz

List of Publications by Year in Descending Order

135 papers	4,177 citations	35 h-index	59 g-index
136 ext. papers	4,594 ext. citations	5 avg, IF	5.75 L-index

#	Paper	IF	Citations
135	Photo-degradation of alfalfa saponins by UV–visible multi-wavelength irradiation. *LWT - Food Science and Technology*, **2022**, 154, 112809	5.4	
134	Optimization of extraction and deamidation of edible protein from evening primrose (Oenothera biennis L.) oil processing by-products and its effect on structural and techno-functional properties. *Food Chemistry*, **2021**, 334, 127613	8.5	30
133	Effect of enzymatic hydrolyzed protein from pig bones on some biological and functional properties. *Journal of Food Science and Technology*, **2021**, 58, 4626-4635	3.3	
132	Classification of the Microstructural Elements of the Vegetal Tissue of the Pumpkin (Cucurbita pepo L.) Using Convolutional Neural Networks. *Applied Sciences (Switzerland)*, **2021**, 11, 1581	2.6	
131	Modified mung bean protein: Optimization of microwave-assisted phosphorylation and its functional and structural characterizations. *LWT - Food Science and Technology*, **2021**, 151, 112119	5.4	10
130	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	8.5	24
129	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	7	26
128	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	7.9	24
127	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	5.4	11
126	Ascorbic acid degradation in aqueous solution during UV-Vis irradiation. *Food Chemistry*, **2019**, 297, 124864	8.5	8
125	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	5.4	8
124	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	8.5	24
123	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	2.6	
122	Physicochemical and rheological properties of gum seed and pulp from Hymenaea courbaril L.. *CYTA - Journal of Food*, **2018**, 16, 986-994	2.3	1
121	Effect of UV–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	6.8	9
120	Ascorbic acid stability in fruit juices during thermosonication. *Ultrasonics Sonochemistry*, **2017**, 37, 375-381	8.19	55
119	Kinetic and thermodynamic compensation. A current and practical review for foods. *Food Research International*, **2017**, 96, 132-153	7	21

118	Kinetic and thermodynamic study of the photochemical degradation of patulin. *Food Research International*, **2017**, 99, 348-354	7	22
117	Functional and Rheological Properties of Pi□ela (Bromelia karatas) in Two Ripening Stages.. *International Journal of Food Engineering*, **2017**, 13,	1.9	2
116	Ultrasound technology enhances the hydration of corn kernels without affecting their starch properties. *Journal of Food Engineering*, **2017**, 197, 34-43	6	45
115	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	6	12
114	Rate-controlling mechanisms in the photo-degradation of ochratoxin´A. *LWT - Food Science and Technology*, **2016**, 73, 147-152	5.4	7
113	Mechanisms for improving mass transfer in food with ultrasound technology: Describing the phenomena in two model cases. *Ultrasonics Sonochemistry*, **2016**, 29, 413-9	8.9	85
112	Kinetic study and modelling of the UV photo-degradation of thiabendazole. *Food Research International*, **2016**, 81, 133-140	7	10
111	Effect of UV□is irradiation on enzymatic activities and the physicochemical properties of nectarine juices from different varieties. *LWT - Food Science and Technology*, **2016**, 65, 969-977	5.4	23
110	Kinetics of color development in glucose/Amino Acid model systems at different temperatures. *Scientia Agropecuaria*, **2016**, 7, 15-21	4.6	10
109	Optimizing the Enzymatic Elimination of Clogging of a Microfiltration Membrane by Parellada Grape Cake. *Journal of Food Process Engineering*, **2016**, 39, 132-139	2.4	3
108	Rate-Controlling Mechanisms in the Photo-degradation of 5-Hydroxymethylfurfural. *Food and Bioprocess Technology*, **2016**, 9, 1399-1407	5.1	8
107	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	3.6	4
106	Modelling of 5-hydroxymethylfurfural photo-degradation by UV irradiation. Influence of temperature and pH. *Food Research International*, **2015**, 71, 165-173	7	12
105	Peroxidase (POD) and polyphenol oxidase (PPO) photo-inactivation in a coconut water model solution using ultraviolet (UV). *Food Research International*, **2015**, 74, 151-159	7	36
104	Describing the Food Sigmoidal Behavior During Hydration Based on a Second-Order Autocatalytic Kinetic. *Drying Technology*, **2015**, 33, 315-321	2.6	15
103	An autocatalytic kinetic model for describing microbial growth during fermentation. *Bioprocess and Biosystems Engineering*, **2015**, 38, 199-205	3.7	4
102	Modelling of ochratoxin A photo-degradation by a UV multi-wavelength emitting lamp. *LWT - Food Science and Technology*, **2015**, 61, 385-392	5.4	19
101	Kinetics of color development of melanoidins formed from fructose/amino acid model systems. *Food Science and Technology International*, **2014**, 20, 119-26	2.6	18

100	Chemical guide parameters for Spanish lemon (Citrus limon (L.) Burm.) juices. *Food Chemistry*, **2014**, 162, 186-91	8.5	30
99	Ultraviolet in Food Preservation and Processing **2014**, 411-436		1
98	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	0.5	1
97	Effect of UV□Vis Photochemical Processing on Pear Juices from Six Different Varieties. *Food and Bioprocess Technology*, **2014**, 7, 84-92	5.1	28
96	FLOW BEHAVIOR OF CLARIFIED PEAR AND APPLE JUICES AT SUBZERO TEMPERATURES. *Journal of Food Processing and Preservation*, **2013**, 37, 133-138	2.1	3
95	Enzymatic hydrolysis kinetics and nitrogen recovery in the protein hydrolysate production from pig bones. *Journal of Food Engineering*, **2013**, 119, 655-659	6	29
94	Protective Effect of Melanoidins from Fructose□Glutamic Acid on Polyphenol Oxidase Inactivation by Ultraviolet□Visible Irradiation. *Food and Bioprocess Technology*, **2013**, 6, 3290-3294	5.1	7
93	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	5.1	18
92	Effect of UV□Vis Irradiation on Enzymatic Activities and Physicochemical Properties of Four Grape Musts from Different Varieties. *Food and Bioprocess Technology*, **2013**, 6, 2223-2229	5.1	30
91	Viscoelastic Properties of Tomato Juice: Applicability of the Cox□Merz Rule. *Food and Bioprocess Technology*, **2013**, 6, 839-843	5.1	18
90	Inactivation of Peroxidase by Ultraviolet□Visible Irradiation: Effect of pH and Melanoidin Content. *Food and Bioprocess Technology*, **2013**, 6, 3627-3633	5.1	12
89	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Creep and recovery behaviours. *Food Research International*, **2013**, 54, 169-176	7	48
88	Enzymatic peeling and discoloration of Red Bartlett pears. *International Journal of Food Science and Technology*, **2013**, 48, 636-641	3.8	5
87	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Viscoelastic properties and the Cox□Merz rule. *Journal of Food Engineering*, **2013**, 114, 57-63	6	62
86	UV□vis irradiation: An alternative to reduce SO2 in white wines?. *LWT - Food Science and Technology*, **2013**, 51, 59-64	5.4	18
85	Effect of UV-vis irradiation of must on Cabernet Franc and Xarel□lo wines chemical quality. *International Journal of Food Science and Technology*, **2012**, 47, 2015-2020	3.8	3
84	Changes on colour parameters caused by high-pressure processing of apple juice made from six different varieties. *International Journal of Food Science and Technology*, **2012**, 47, 2158-2164	3.8	3
83	Inactivation of polyphenol oxidase by ultraviolet irradiation: Protective effect of melanins. *Journal of Food Engineering*, **2012**, 110, 305-309	6	23

82	Effect of temperature on dynamic and steady-state shear rheological properties of siriguela (Spondias purpurea L.) pulp. *Journal of Food Engineering*, **2012**, 108, 283-289	6	58
81	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	6	3
80	Effect of high pressure homogenization (HPH) on the rheological properties of a fruit juice serum model. *Journal of Food Engineering*, **2012**, 111, 474-477	6	66
79	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	6	108
78	Monitoring the behavior of melanoidin from a glucose/l-asparagine solution. *Food Research International*, **2012**, 48, 802-807	7	3
77	Influence of nitrogen fertilization on polyphenol oxidase activity in peach fruits. *Scientia Horticulturae*, **2012**, 142, 155-157	4.1	12
76	Influence of fresh and processed fruit quality attributes on peach purê consistency index. *LWT - Food Science and Technology*, **2012**, 45, 123-131	5.4	1
75	Using the Mitschka-Briggs-Steffe Method for Evaluation of Cactus Pear Concentrated Pulps Rheological Behavior. *International Journal of Food Engineering*, **2012**, 7,	1.9	1
74	Characterization of Polyphenol Oxidase Activity in Juices from 12 Underutilized Tropical Fruits with High Agroindustrial Potential. *Food and Bioprocess Technology*, **2012**, 5, 2921-2927	5.1	28
73	Discoloration Kinetics of Clarified Apple Juice Treated with Lewatit® S 4528 Adsorbent Resin During Processing. *Food and Bioprocess Technology*, **2012**, 5, 2132-2139	5.1	6
72	Melanoidins Formed by Maillard Reaction in Food and Their Biological Activity. *Food Engineering Reviews*, **2012**, 4, 203-223	6.5	111
71	Rheological Behavior of Tomato Juice: Steady-State Shear and Time-Dependent Modeling. *Food and Bioprocess Technology*, **2012**, 5, 1715-1723	5.1	39
70	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	3.8	2
69	Influence of temperature and addition of fiber in the flow behavior of orange juice. *Scientia Agropecuaria*, **2012**, 303-308	4.6	3
68	Viscoelastic properties of tomato juice. *Procedia Food Science*, **2011**, 1, 589-593		5
67	Ultraviolet processing of liquid food: A review. Part 1: Fundamental engineering aspects. *Food Research International*, **2011**, 44, 1571-1579	7	32
66	Ultraviolet processing of liquid food: A review: Part 2: Effects on microorganisms and on food components and properties. *Food Research International*, **2011**, 44, 1580-1588	7	75
65	Modeling of absorbed radiation profiles in a system composed by a plane photoreactor and a single lamp. *Food Research International*, **2011**, 44, 3111-3114	7	10

64	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	5.4	100
63	Edible films and coatings: Structures, active functions and trends in their use. *Trends in Food Science and Technology*, **2011**, 22, 292-303	15.3	508
62	Influence of fibre addition on the rheological properties of peach juice. *International Journal of Food Science and Technology*, **2011**, 46, 1086-1092	3.8	28
61	LEMON PEEL DEGRADATION MODELING IN THE ENZYMATIC PEELING PROCESS. *Journal of Food Process Engineering*, **2011**, 34, 383-397	2.4	7
60	DEGRADATION OF MANDARIN JUICE CONCENTRATES TREATED AT HIGH TEMPERATURES. *Journal of Food Process Engineering*, **2011**, 34, 682-696	2.4	9
59	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	3.4	2
58	Fruit Juice Processing and Membrane Technology Application. *Food Engineering Reviews*, **2011**, 3, 136-158	3.5	94
57	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	6	11
56	RHEOLOGICAL CHARACTERIZATION OF PEACH PUREES. *Journal of Texture Studies*, **2010**, 41, 532-548	3.6	20
55	Rheological behaviour of concentrated mandarin juice at low temperatures. *International Journal of Food Science and Technology*, **2010**, 45, 2194-2200	3.8	14
54	Effect of Temperature and Concentration on the Density of Clarified Pineapple Juice. *International Journal of Food Properties*, **2010**, 13, 913-920	3	4
53	Freeze concentration of must in a pilot plant falling film cryoconcentrator. *Innovative Food Science and Emerging Technologies*, **2010**, 11, 130-136	6.8	72
52	A kinetic model describing melanin formation by means of mushroom tyrosinase. *Food Research International*, **2010**, 43, 66-69	7	23
51	Effect of calcium pidolate on the rheological characteristics of jams and gelatins. *Food Research International*, **2010**, 43, 882-885	7	6
50	Kinetic analysis of melanogenesis by means of Agaricus bisporus tyrosinase. *Food Research International*, **2010**, 43, 1174-1179	7	9
49	A New Model to Describe Flow Behaviour of Concentrated Orange Juice. *Food Biophysics*, **2010**, 5, 114-119	3.2	26
48	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, 2433-9	4.3	8
47	FLOW BEHAVIOR OF CLARIFIED ORANGE JUICE AT LOW TEMPERATURES. *Journal of Texture Studies*, **2009**, 40, 445-456	3.6	26

46	Toxic effect of melanoidins from glucose-asparagine on trypsin activity. *Food and Chemical Toxicology*, **2009**, 47, 2071-5	4.7	32
45	Concentration of apple and pear juices in a multi-plate freeze concentrator. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 348-355	6.8	53
44	Inactivation of carboxypeptidase A and trypsin by UV□isible light. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 517-521	6.8	16
43	Nonenzymatic browning of selected fruit juices affected by D-galacturonic acid. *International Journal of Food Science and Technology*, **2008**, 43, 908-914	3.8	16
42	Kinetics of Peach Clarified Juice Discoloration Process with an Adsorbent Resin. *Food Science and Technology International*, **2008**, 14, 57-62	2.6	18
41	Inhibitory effect of melanoidins from glucose□sparagine on carboxypeptidases activity. *European Food Research and Technology*, **2008**, 226, 1277-1282	3.4	11
40	Concentration of aqueous sugar solutions in a multi-plate cryoconcentrator. *Journal of Food Engineering*, **2007**, 79, 577-585	6	53
39	Enzyme Recovery and Effluents Generated in the Enzymatic Peeling Process of Lemons. *Food Biotechnology*, **2006**, 20, 299-311	2.2	4
38	Improvement in the measurement of spectrophotometric data in the m-hydroxydiphenyl pectin determination methods. *Food Control*, **2006**, 17, 890-893	6.2	30
37	Comportamiento viscoel□tico de pulpa de membrillo en funci□ de la concentraci□ de s□dos solubles. *Food Science and Technology*, **2006**, 26, 214-219	2	6
36	Orange peel degradation and enzyme recovery in the enzymatic peeling process. *International Journal of Food Science and Technology*, **2006**, 41, 113-120	3.8	13
35	Photochemical destruction of color compounds in fruit juices. *Journal of Food Engineering*, **2005**, 69, 1556160		62
34	Kinetics of the digestion products and effect of temperature on the enzymatic peeling process of oranges. *Journal of Food Engineering*, **2005**, 71, 361-365	6	7
33	Kinetic models for water adsorption and cooking time in chickpea soaked and treated by high pressure. *Journal of Food Engineering*, **2004**, 63, 467-472	6	41
32	Extraction and characterization of pectin from stored peach pomace. *Food Research International*, **2001**, 34, 605-612	7	100
31	Kinetic models of non-enzymatic browning in apple puree. *Journal of the Science of Food and Agriculture*, **2000**, 80, 1162-1168	4.3	91
30	Photodecomposition of carbendazim in aqueous solutions. *Water Research*, **2000**, 34, 2951-2954	12.5	41
29	Textura de geles de huevo obtenidos por alta presi□ / Texture of egg gels induced by high hydrostatic pressure. *Food Science and Technology International*, **1999**, 5, 191-201	2.6	4

28	Extraction and rheological properties of pectin from fresh peach pomace. *Journal of Food Engineering*, **1999**, 39, 193-201	6	63
27	Kinetic models for colour changes in pear puree during heating at relatively high temperatures. *Journal of Food Engineering*, **1999**, 39, 415-422	6	159
26	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	3.6	21
25	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	4.3	28
24	Non-enzymatic browning in peach puree during heating. *Food Research International*, **1999**, 32, 335-343	7	121
23	THIXOTROPY OF ORANGE CONCENTRATE AND QUINCE PUREE. *Journal of Texture Studies*, **1998**, 29, 313-324	3.6	27
22	Density of juice and fruit puree as a function of soluble solids content and temperature. *Journal of Food Engineering*, **1998**, 35, 57-63	6	48
21	Removal of dark compounds from clarified fruit juices by adsorption processes. *Journal of Food Engineering*, **1998**, 37, 25-41	6	56
20	Photodecomposition of the sex pheromones of Cydia pomonella and Lobesia botrana in aqueous solutions. *Chemosphere*, **1998**, 36, 427-434	8.4	1
19	Nota. Cinética de pardeamiento no enzimático de zumo de pera concentrado Note./ Non-enzymatic browning kinetics of concentrated pear juice. *Food Science and Technology International*, **1997**, 3, 213-218	2.6	4
18	Estudio de la influencia de la temperatura en el comportamiento reológico de mermeladas de albaricoque (Prunus armeniaca), arándano (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	2.6	1
17	Colour changes in concentrated fruit pulp during heating at high temperatures. *Journal of Food Engineering*, **1997**, 31, 365-373	6	119
16	Evolución del color, azúcares y HMF en el tratamiento térmico de zumo de manzana/Colour, sugars and HMF evolution during thermal treatment of apple juice. *Food Science and Technology International*, **1996**, 2, 101-110	2.6	21
15	Rheological behavior of the vaginal fluid of dairy cows at estrus. *Theriogenology*, **1996**, 46, 57-63	2.8	12
14	Rheological behaviour of sloe (Prunus spinosa) fruit juices. *Journal of Food Engineering*, **1996**, 27, 423-430	6	38
13	Rheology of clarified cherry juices. *Journal of Food Engineering*, **1996**, 30, 147-154	6	53
12	RHEOLOGICAL BEHAVIOR OF LOQUAT (ERIOBOTRYA JAPONICA) JUICES. *Journal of Texture Studies*, **1996**, 27, 175-184	3.6	8
11	The rheology of semiliquid foods. *Advances in Food and Nutrition Research*, **1996**, 39, 1-69	6	39

10	RHEOLOGICAL BEHAVIOUR OF KIWI FRUIT JUICE CONCENTRATES. *Journal of Texture Studies*, **1995**, 26, 137-145	3.6	20
9	Efecto de la temperatura y contenido en sólidos solubles sobre la cinética de pardeamiento no enzimático 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	2.6	24
8	Rheology of clarified fruit juices. III: Orange juices. *Journal of Food Engineering*, **1994**, 21, 485-494	6	75
7	Rheological properties of the anterior vaginal fluid from superovulated dairy heifers at estrus. *Theriogenology*, **1993**, 40, 167-80	2.8	20
6	RHEOLOGY OF SALTED EGG YOLK. *Journal of Texture Studies*, **1993**, 24, 63-71	3.6	12
5	Rheology of clarified fruit juices. I: Peach juices. *Journal of Food Engineering*, **1992**, 15, 49-61	6	47
4	Rheology of clarified fruit juices. II: Blackcurrant juices. *Journal of Food Engineering*, **1992**, 15, 63-73	6	59
3	RHEOLOGY OF EGG YOLK. *Journal of Texture Studies*, **1989**, 20, 161-167	3.6	16
2	Influence of lamp position on available radiation flux in an annular photoreactor. *The Chemical Engineering Journal*, **1987**, 34, 111-115		9
1	Influence of lamp position on the performance of the annular photoreactor. *The Chemical Engineering Journal*, **1983**, 27, 107-111		18