

Alfonso Totosaus

List of Publications by Year in descending order

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63
papers

1,186
citations

528359

15
h-index

372325

34
g-index

64
all docs

64
docs citations

64
times ranked

1792
citing authors

#	ARTICLE	IF	CITATIONS
1	A review of physical and chemical protein-gel induction. <i>International Journal of Food Science and Technology</i> , 2002, 37, 589-601.	2.7	366
2	Low-fat sodium-reduced sausages: Effect of the interaction between locust bean gum, potato starch and Î-carrageenan by a mixture design approach. <i>Meat Science</i> , 2008, 78, 406-413.	5.7	119
3	Textural properties and microstructure of low-fat and sodium-reduced meat batters formulated with gellan gum and dicationic salts. <i>LWT - Food Science and Technology</i> , 2009, 42, 563-569.	5.3	82
4	<i>In vitro</i> evaluation of the fermentation of added-value agroindustrial by-products: cactus pear (<i>Opuntia ficus-indica</i>) peel and pineapple (<i>Ananas</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 50 2013, 48, 1460-1467.	2.7	67
5	Effect of Spray Drying Encapsulation of Thermotolerant Lactic Acid Bacteria on Meat Batters Properties. <i>Food and Bioprocess Technology</i> , 2013, 6, 1505-1515.	4.9	46
6	Integration of Agroindustrial Co-Products as Functional Food Ingredients: Cactus Pear (<i>Opuntia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 50 Source in Cooked Sausages Inoculated with Lactic Acid Bacteria. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2630-2638.	1.9	38
7	Color compensation in nitrite-reduced meat batters incorporating paprika or tomato paste. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1627-1632.	3.6	36
8	Improvement of lactic acid bacteria viability in acid conditions employing agroindustrial co-products as prebiotic on alginate ionotropic gel matrix co-encapsulation. <i>Journal of Functional Foods</i> , 2017, 38, 293-297.	3.5	31
9	Textural, physicochemical and sensory properties compensation of fat replacing in pork liver pâté incorporating emulsified canola oil. <i>Food Science and Technology International</i> , 2012, 18, 413-421.	2.3	28
10	Effect of Î- and Î-Carrageenans as Fat-Replacers in Low-Fat Oaxaca Cheese. <i>International Journal of Food Properties</i> , 2008, 11, 656-668.	3.0	25
11	Textural properties, sensory acceptance and fatty acid profile of cooked meat batters employing pumpkin seed paste or soybean oil oleogel as fat replacers. <i>Grasas Y Aceites</i> , 2019, 70, 320.	0.9	25
12	Evaluation of thermotolerant capacity of lactic acid bacteria isolated from commercial sausages and the effects of their addition on the quality of cooked sausages. <i>Food Science and Technology</i> , 2008, 28, 132-138.	1.7	23
13	The influence of agave fructans on thermal properties of low-fat, and low-fat and sugar ice cream. <i>LWT - Food Science and Technology</i> , 2018, 93, 679-685.	5.3	23
14	Optimization of fat-reduced ice cream formulation employing inulin as fat replacer via response surface methodology. <i>Food Science and Technology International</i> , 2014, 20, 489-500.	2.3	19
15	Emulsifying Properties of Food Proteins Conjugated with Glucose or Lactose by Two Methods (Spray-Drying Or Freeze-Drying). <i>International Journal of Food Properties</i> , 2016, 19, 526-536.	3.0	17
16	Influence of the type of cellulosic derivatives on the texture, and oxidative and thermal stability of soybean oil oleogel. <i>Grasas Y Aceites</i> , 2016, 67, e152.	0.9	17
17	Probiotication of cooked sausages employing agroindustrial coproducts as prebiotic co-encapsulant in ionotropic alginate-pectin gels. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1088-1096.	2.7	16
18	Fat and sodium chloride reduction in sausages using Î-carrageenan and other salts. <i>International Journal of Food Sciences and Nutrition</i> , 2004, 55, 371-380.	2.7	15

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19	Evaluation of Agro-Industrial Co-Products as Source of Bioactive Compounds: Fiber, Antioxidants and Prebiotic. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2016, 20, 3-16.	0.4	15
20	EFFECT OF ADDED SALT ON TEXTURAL PROPERTIES OF HEAT-INDUCED GELS MADE FROM GUM-PROTEIN MIXTURES. <i>Journal of Texture Studies</i> , 2005, 36, 78-92.	2.6	14
21	Influence of the fiber from agro-industrial co-products as functional food ingredient on the acceptance, neophobia and sensory characteristics of cooked sausages. <i>Journal of Food Science and Technology</i> , 2017, 54, 379-385.	2.8	14
22	Improvement of emulsifying properties of milk proteins with λ or κ carrageenan: effect of pH and ionic strength. <i>International Journal of Food Science and Technology</i> , 2011, 46, 535-541.	2.7	13
23	Effect of <i>Lupinus albus</i> and <i>Lupinus albus</i> Protein Concentrates on Wheat Dough Texture and Bread Quality: Optimization by a D \hat{a} Optimal Mixture Design. <i>Journal of Texture Studies</i> , 2013, 44, 424-435.	2.6	13
24	Structural and mechanical properties of edible films from composite mixtures of starch, dextrin and different types of chemically modified starch. <i>International Journal of Polymer Analysis and Characterization</i> , 2020, 25, 517-528.	1.9	12
25	Dynamic rheological behavior of meat proteins during acid-induced gelation. <i>International Journal of Food Properties</i> , 2000, 3, 465-472.	3.0	11
26	Improvement of Moisture Stability and Textural Properties of Fat and Salt Reduced Cooked Sausages by Inoculation of Thermotolerant Lactic Acid Bacteria. <i>International Journal of Food Properties</i> , 2013, 16, 1789-1808.	3.0	10
27	Propiedades de textura de masa y pan dulce tipo "concha" fortificados con proteĂnas de suero de leche. <i>Food Science and Technology</i> , 2009, 29, 70-75.	1.7	9
28	Comparison of Chemical Composition and Protein Digestibility, Carotenoids, Tanins and Alkaloids Content of Wild <i>Lupinus</i> Varieties Flour. <i>Pakistan Journal of Nutrition</i> , 2012, 11, 774-780.	0.2	9
29	FUNCTIONALITY OF GLYCOSILATED HEART SURIMI AND HEAT-PRECIPIATED WHEY PROTEINS IN MEAT BATTERS. <i>Journal of Muscle Foods</i> , 2004, 15, 256-268.	0.5	8
30	Color of Fresh and Frozen Poultry. , 0, , 455-466.		7
31	Efecto del pH y de la adiciĂn de fosfatos de sodio sobre las propiedades de gelificaciĂn y emulsiĂn de surimi de trucha arco-iris (<i>Oncorhynchus mykiss</i>). <i>Food Science and Technology</i> , 2008, 28, 691-695.	1.7	6
32	CaracterizaciĂn de Propiedades QuĂmicas y FísicoquĂmicas de Chorizos Comercializados en la Zona Centro de MĂxico. <i>Informacion Tecnologica (discontinued)</i> , 2013, 24, 3-14.	0.3	6
33	Textura, color y aceptaciĂn sensorial de tortillas y pan producidos con harina de ramĂn (<i>Brosimum</i>) Tj ETQq1 1 0,784314 rgBT /Ove	0,3	6
34	Exploration of the Potential Bioactive Molecules of Tamarillo (<i>Cyphomandra betacea</i>): Antioxidant Properties and Prebiotic Index. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11322.	2.6	6
35	Soya bean oil/soya protein isolate and carrageenan emulsions as fat replacer in fat-reduced Oaxaca-type cheese. <i>International Journal of Dairy Technology</i> , 2017, 70, 499-505.	2.7	5
36	EFFECTO DE BACTERIAS ĂCIDO LĂCTICAS TERMORESISTENTES EN SALCHICHAS COCIDAS TERMORESISTAN LACTIC ACID BACTERIA EFFECT ON COOKED SAUSAGES. <i>Ciencia Y Tecnologia Alimentaria</i> , 2006, 5, 135-141.	0.4	4

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37	Packaging for frozen meat, seafood and poultry products. , 2012, , 363-376.		4
38	Poultry: Poultry Nuggets. , 2004, , 433-438.		3
39	Sustituci3n de lardo por grasa vegetal en salchichas: incorporaci3n de pasta de aguacate. Efecto de la inhibici3n del oscurecimiento enzim3tico sobre el color. Food Science and Technology, 2006, 26, 441-445.	1.7	3
40	Packaging of Fresh and Frozen Poultry. , 0, , 475-486.		3
41	Carrageenan type effect on soybean oil/soy protein isolate emulsion employed as fat replacer in panela-type cheese. Grasas Y Aceites, 2015, 66, e097.	0.9	3
42	Poultry: Poultry P3ct3. , 2004, , 439-445.		1
43	Poultry Sausages. , 0, , 775-781.		1
44	Ethanollic Extracts from Agro-Industrial Co-Products Enhance Oxidative Stability of Candelilla Wax or Celluloses Derivatives Oleogels. Acta Universitatis Cibiniensis Series E: Food Technology, 2021, 25, 83-92.	0.4	1
45	Paste Products (P3,T3%). , 2010, , 199-207.		1
46	Poultry Quality and Tainting. , 2012, , 360-372.		1
47	Propiedades funcionales de sistemas l3cteos congelados y su relaci3n con la textura del helado: una revisi3n. CienciaUAT, 2014, 7, 56.	0.3	1
48	Effect of gellan, xanthan or locust bean gum and/or emulsified maize oil on proteins edible films properties. Emirates Journal of Food and Agriculture, 0, , 404.	1.0	1
49	Caracterizaci3n fisicoqu3mica de pel3culas comestibles a base de almid3n de ma3z (Zea mays) yharina de yuca (Manihot esculenta crantz). , 2023, 2, 30-43.		1
50	EFFECTO DEL MASAJEO O MARINADO CON CLORURO DE CALCIO EN LA TEXTURA DE CARNE DE BOVINO EFFECT OF TUMBLING OR MARINATION WITH CALCIUM CHLORIDE ON BOVINE MEAT TEXTURE EFECTO DO MASAXEO OU MARINADO CON CLORURO DE CALCIO NA TEXTURA DE CARNE DE BOVINO. Ciencia Y Tecnologia Alimentaria, 2004, 4, 274-277.	0.4	0
51	Opuntia Pear Peel as a Source of Functional Ingredients and Their Utilization in Meat Products. , 2021, , 621-633.		0
52	Frozen Meat. , 2004, , .		0
53	Colorants. , 2008, , 129-140.		0
54	Turkey Sausages. , 2010, , 173-185.		0

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55	Breaded Products (Nuggets). , 2010, , 187-198.		0
56	Poultry Packaging. , 2010, , 121-129.		0
57	Packaging of Fresh and Frozen Poultry. , 2012, , 423-434.		0
58	Incorporaci3n de almid3n o mezclas almid3n-xantana en sistemas l3cteos coagulados para mejorar rendimiento y textura. Revista Colombiana De Investigaciones Agroindustriales, 2020, 7, 68-75.	0.1	0
59	Emulsion filled gel with oleogels as oil fraction to enhance nutritional properties of baked products (muffins). Food Science and Technology International, 0, , 108201322311535.	2.3	0
60	Physical, barrier, and thermal properties characterization of edible films from composite mixtures of starch and starch derivatives. Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology, 2022, 46, 175-187.	0.3	0
61	Development of a synbiotic spray-dried tamarillo (<i>Chyphomandra betacea</i>) beverage, <i>in vitro</i> antioxidant activity and simulated gastrointestinal resistance evaluation. International Journal of Food Science and Technology, 2023, 58, 6881-6889.	2.7	0
62	Relationship between food security and food environments in Mexico City conurbation area vulnerable neighborhoods. Horizonte Sanitario, 2023, 23, 141-149.	0.1	0
63	Relaci3n entre el nivel de seguridad alimentaria y los ambientes alimentarios en Ecatepec: efecto de la contingencia sanitaria por COVID-19. Journal of Behavior and Feeding, 2023, 2, 10-18.	0.1	0