Alfonso Totosaus

List of Publications by Year
in descending order

52	1,133	567144 15	395590 33
papers	citations	h-index	g-index

59	59	59	1492
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Opuntia Pear Peel as a Source of Functional Ingredients and Their Utilization in Meat Products. , 2021, , 621-633.		0
2	Ethanolic 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.	0.6	1
3	Exploration of the Potential Bioactive Molecules of Tamarillo (Cyphomandra betacea): Antioxidant Properties and Prebiotic Index. Applied Sciences (Switzerland), 2021, 11, 11322.	1.3	5
4	Probiotication of cooked sausages employing agroindustrial coproducts as prebiotic coâ€encapsulant in ionotropic alginateâ€“pectin gels. International Journal of Food Science and Technology, 2020, 55, 1088-1096.	1.3	14
5	Structural and mechanical properties of edible films from composite mixtures of starch, dextrin and different types of chemically modified starch. International Journal of Polymer Analysis and Characterization, 2020, 25, 517-528.	0.9	11
6	IncorporaciÃ³n de almidÃ³n o mezclas almidÃ³n-xantana en sistemas lÃ¡cteos coagulados para mejorar rendimiento y textura. Revista Colombiana De Investigaciones Agroindustriales, 2020, 7, 68-75.	0.1	0
7	Textura, color y aceptaciÃ³n sensorial de tortillas y pan producidos con harina de ramÃ³n (Brosimum) Tj ETQq1 1 0.784314 rgBT /Ove	0.3	5
8	Textural properties, sensory acceptance and fatty acid profile of cooked meat batters employing pumpkin seed paste or soybean oil oleogel as fat replacers. Grasas Y Aceites, 2019, 70, 320.	0.3	23
9	The influence of agave fructans on thermal properties of low-fat, and low-fat and sugar ice cream. LWT - Food Science and Technology, 2018, 93, 679-685.	2.5	22
10	Influence of the fiber from agro-industrial co-products as functional food ingredient on the acceptance, neophobia and sensory characteristics of cooked sausages. Journal of Food Science and Technology, 2017, 54, 379-385.	1.4	14
11	Improvement of lactic acid bacteria viability in acid conditions employing agroindustrial co-products as prebiotic on alginate ionotropic gel matrix co-encapsulation. Journal of Functional Foods, 2017, 38, 293-297.	1.6	27
12	Soya bean oil/soya protein isolate and carrageenan emulsions as fat replacer in fatâ€reduced Oaxacaâ€type cheese. International Journal of Dairy Technology, 2017, 70, 499-505.	1.3	5
13	Emulsifying Properties of Food Proteins Conjugated with Glucose or Lactose by Two Methods (Spray-Drying Or Freeze-Drying). International Journal of Food Properties, 2016, 19, 526-536.	1.3	16
14	Evaluation of Agro-Industrial Co-Products as Source of Bioactive Compounds: Fiber, Antioxidants and Prebiotic. Acta Universitatis Cibiniensis Series E: Food Technology, 2016, 20, 3-16.	0.6	13
15	Influence of the type of cellulosic derivatives on the texture, and oxidative and thermal stability of soybean oil oleogel. Grasas Y Aceites, 2016, 67, e152.	0.3	16
16	Integration of Agroindustrial Co-Products as Functional Food Ingredients: Cactus Pear (O) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1 Source in Cooked Sausages Inoculated with Lactic Acid Bacteria. Journal of Food Processing and Preservation, 2015, 39, 2630-2638.	0.9	34
17	Carrageenan type effect on soybean oil/soy protein isolate emulsion employed as fat replacer in panela-type cheese. Grasas Y Aceites, 2015, 66, e097.	0.3	2
18	Animal fat replacement with vegetal pumpkin seed fat in meat batters. IngenierÃa AgrÃcola Y Biosistemas, 2015, 3, 11-16.	0.1	1

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19	Optimization of fat-reduced ice cream formulation employing inulin as fat replacer via response surface methodology. Food Science and Technology International, 2014, 20, 489-500.	1.1	18
20	Propiedades funcionales de sistemas lÃ¡cteos congelados y su relaciÃ³n con la textura del helado: una revisiÃ³n. CienciaUAT, 2014, 7, 56.	0.3	1
21	Effect of <scp>L</scp>upinus (<scp>L</scp>upinus albus) and <scp>J</scp>atropha (<scp>J</scp>atropha curcas) Protein Concentrates on Wheat Dough Texture and Bread Quality: Optimization by a <scp>D</scp>â€Optimal Mixture Design. Journal of Texture Studies, 2013, 44, 424-435.	1.1	13
22	In vitro evaluation of the fermentation of addedâ€value agroindustrial byâ€products: cactus pear (<scp>O</scp>puntia ficusâ€indica <scp>L</scp>.) peel and pineapple (<scp>A</scp>nanas) Tj ETQq0 0 0 rgBT /Overlock 10 2013, 48, 1460-1467.	1.3	64
23	Effect of Spray Drying Encapsulation of Thermotolerant Lactic Acid Bacteria on Meat Batters Properties. Food and Bioprocess Technology, 2013, 6, 1505-1515.	2.6	43
24	CaracterizaciÃ³n de Propiedades QuÃmicas y FisicoquÃmicas de Chorizos Comercializados en la Zona Centro de MÃ©xico. Informacion Tecnologica (discontinued), 2013, 24, 3-14.	0.1	6
25	Improvement of Moisture Stability and Textural Properties of Fat and Salt Reduced Cooked Sausages by Inoculation of Thermotolerant Lactic Acid Bacteria. International Journal of Food Properties, 2013, 16, 1789-1808.	1.3	10
26	Packaging for frozen meat, seafood and poultry products. , 2012, , 363-376.		4
27	Textural, physicochemical and sensory properties compensation of fat replacing in pork liver pÃ¢tÃ© incorporating emulsified canola oil. Food Science and Technology International, 2012, 18, 413-421.	1.1	26
28	Color compensation in nitriteâ€reduced meat batters incorporating paprika or tomato paste. Journal of the Science of Food and Agriculture, 2012, 92, 1627-1632.	1.7	34
29	Comparison of Chemical Composition and Protein Digestibility, Carotenoids, Tanins and Alkaloids Content of Wild Lupinus Varieties Flour. Pakistan Journal of Nutrition, 2012, 11, 774-780.	0.2	9
30	Improvement of emulsifying properties of milk proteins with Îº or Î» carrageenan: effect of pH and ionic strength. International Journal of Food Science and Technology, 2011, 46, 535-541.	1.3	13
31	Propiedades de textura de masa y pan dulce tipo "concha" fortificados con proteÃnas de suero de leche. Food Science and Technology, 2009, 29, 70-75.	0.8	9
32	Textural properties and microstructure of low-fat and sodium-reduced meat batters formulated with gellan gum and dicationic salts. LWT - Food Science and Technology, 2009, 42, 563-569.	2.5	80
33	Low-fat sodium-reduced sausages: Effect of the interaction between locust bean gum, potato starch and Îº-carrageenan by a mixture design approach. Meat Science, 2008, 78, 406-413.	2.7	119
34	Effect of Îº- and Î»-Carrageenans as Fat-Replacers in Low-Fat Oaxaca Cheese. International Journal of Food Properties, 2008, 11, 656-668.	1.3	25
35	Efecto del pH y de la adiciÃ³n de fosfatos de sodio sobre las propiedades de gelificaciÃ³n y emulsiÃ³n de surimi de trucha arco-iris (Oncorhynchus mykiss). Food Science and Technology, 2008, 28, 691-695.	0.8	6
36	Evaluation of thermotolerant capacity of lactic acid bacteria isolated from commercial sausages and the effects of their addition on the quality of cooked sausages. Food Science and Technology, 2008, 28, 132-138.	0.8	23

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37	EFECTO DE BACTERIAS Ã€IDO LÃ€CTICAS TERMORESISTENTES EN SALCHICHAS COCIDAS THERMORESISTAN LACTIC ACID BACTERIA EFFECT ON COOKED SAUSAGES. Ciencia Y Tecnologia Alimentaria, 2006, 5, 135-141.	0.4	4
38	SustituciÃ³n de lardo por grasa vegetal en salchichas: incorporaciÃ³n de pasta de aguacate. Efecto de la inhibiciÃ³n del oscurecimiento enzimÃ¡tico sobre el color. Food Science and Technology, 2006, 26, 441-445.	0.8	3
39	EFFECT OF ADDED SALT ON TEXTURAL PROPERTIES OF HEAT-INDUCED GELS MADE FROM GUM-PROTEIN MIXTURES. Journal of Texture Studies, 2005, 36, 78-92.	1.1	14
40	Frozen Meat: Processing Equipment. , 2005, , 2936-2941.		1
41	EFECTO 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
42	Fat and sodium chloride reduction in sausages using Î²-carrageenan and other salts. International Journal of Food Sciences and Nutrition, 2004, 55, 371-380.	1.3	15
43	FUNCTIONALITY OF GLYCOSILATED HEART SURIMI AND HEATâ€PRECIPITATED WHEY PROTEINS IN MEAT BATTERS. Journal of Muscle Foods, 2004, 15, 256-268.	0.5	8
44	Frozen Meat. , 2004, , .		0
45	A review of physical and chemical protein-gel induction. International Journal of Food Science and Technology, 2002, 37, 589-601.	1.3	347
46	Dynamic rheological behavior of meat proteins during acidâ€induced gelation. International Journal of Food Properties, 2000, 3, 465-472.	1.3	11
47	Poultry: Poultry PÃ¢tÃ©. , 0, , 439-445.		1
48	Poultry: Poultry Nuggets. , 0, , 433-438.		3
49	Poultry Sausages. , 0, , 775-781.		1
50	Color of Fresh and Frozen Poultry. , 0, , 455-466.		7
51	Packaging of Fresh and Frozen Poultry. , 0, , 475-486.		3
52	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