

Alfonso GarvÃ- n

List of Publications by Year in descending order

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39
papers

881
citations

430874

18
h-index

477307

29
g-index

40
all docs

40
docs citations

40
times ranked

920
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Photo-degradation of alfalfa saponins by UV-Vis multi-wavelength irradiation. LWT - Food Science and Technology, 2022, 154, 112809. | 5.2 | 2 |
| 2 | Photodegradation in Foods. , 2021, , 345-367. | | 2 |
| 3 | Viscoelastic properties and compensation study of apple juice enriched with apple fiber. LWT - Food Science and Technology, 2021, 151, 111971. | 5.2 | 3 |
| 4 | 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. | 5.2 | 14 |
| 5 | 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. | 5.2 | 16 |
| 6 | Ascorbic acid degradation in aqueous solution during UV-Vis irradiation. Food Chemistry, 2019, 297, 124864. | 8.2 | 20 |
| 7 | Kinetic and thermodynamic compensation study of the hydration of faba beans (<i>Vicia faba</i> L.). Food Research International, 2019, 119, 390-397. | 6.2 | 4 |
| 8 | 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. | 5.6 | 13 |
| 9 | Ascorbic acid stability in fruit juices during thermosonication. Ultrasonics Sonochemistry, 2017, 37, 375-381. | 8.2 | 77 |
| 10 | Kinetic and thermodynamic compensation. A current and practical review for foods. Food Research International, 2017, 96, 132-153. | 6.2 | 31 |
| 11 | Kinetic and thermodynamic study of the photochemical degradation of patulin. Food Research International, 2017, 99, 348-354. | 6.2 | 27 |
| 12 | Rate-Controlling Mechanisms in the Photo-degradation of 5-Hydroxymethylfurfural. Food and Bioprocess Technology, 2016, 9, 1399-1407. | 4.7 | 8 |
| 13 | 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. | 5.2 | 13 |
| 14 | Rate-controlling mechanisms in the photo-degradation of ochratoxin A. LWT - Food Science and Technology, 2016, 73, 147-152. | 5.2 | 7 |
| 15 | Kinetic study and modelling of the UV photo-degradation of thiabendazole. Food Research International, 2016, 81, 133-140. | 6.2 | 13 |
| 16 | Effect of UV-Vis irradiation on enzymatic activities and the physicochemical properties of nectarine juices from different varieties. LWT - Food Science and Technology, 2016, 65, 969-977. | 5.2 | 27 |
| 17 | Modelling of ochratoxin A photo-degradation by a UV multi-wavelength emitting lamp. LWT - Food Science and Technology, 2015, 61, 385-392. | 5.2 | 21 |
| 18 | Modelling of UV absorption in a plane photoreactor for solutions with high-patulin concentration. Food Research International, 2015, 69, 266-273. | 6.2 | 9 |

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|----|---|-----|-----------|
| 19 | Modelling of 5-hydroxymethylfurfural photo-degradation by UV irradiation. Influence of temperature and pH. Food Research International, 2015, 71, 165-173. | 6.2 | 15 |
| 20 | Peroxidase (POD) and polyphenol oxidase (PPO) photo-inactivation in a coconut water model solution using ultraviolet (UV). Food Research International, 2015, 74, 151-159. | 6.2 | 41 |
| 21 | Effect of UV-Vis Photochemical Processing on Pear Juices from Six Different Varieties. Food and Bioprocess Technology, 2014, 7, 84-92. | 4.7 | 36 |
| 22 | Modelling of patulin photo-degradation by a UV multi-wavelength emitting lamp. Food Research International, 2014, 66, 158-166. | 6.2 | 22 |
| 23 | FLOW BEHAVIOR OF CLARIFIED PEAR AND APPLE JUICES AT SUBZERO TEMPERATURES. Journal of Food Processing and Preservation, 2013, 37, 133-138. | 2.0 | 3 |
| 24 | Protective Effect of Melanoidins from Fructose-Glutamic Acid on Polyphenol Oxidase Inactivation by Ultraviolet-Visible Irradiation. Food and Bioprocess Technology, 2013, 6, 3290-3294. | 4.7 | 10 |
| 25 | 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. | 4.7 | 34 |
| 26 | Enzymatic peeling and discoloration of red Bartlett pears. International Journal of Food Science and Technology, 2013, 48, 636-641. | 2.7 | 5 |
| 27 | Discoloration Kinetics of Clarified Apple Juice Treated with Lewatit® S 4528 Adsorbent Resin During Processing. Food and Bioprocess Technology, 2012, 5, 2132-2139. | 4.7 | 6 |
| 28 | Inactivation of polyphenol oxidase by ultraviolet irradiation: Protective effect of melanins. Journal of Food Engineering, 2012, 110, 305-309. | 5.2 | 29 |
| 29 | Ultraviolet processing of liquid food: A review. Part 1: Fundamental engineering aspects. Food Research International, 2011, 44, 1571-1579. | 6.2 | 39 |
| 30 | Ultraviolet processing of liquid food: A review. Food Research International, 2011, 44, 1580-1588. | 6.2 | 89 |
| 31 | DEGRADATION OF MANDARIN JUICE CONCENTRATES TREATED AT HIGH TEMPERATURES. Journal of Food Process Engineering, 2011, 34, 682-696. | 2.9 | 10 |
| 32 | FLOW BEHAVIOR OF CLARIFIED ORANGE JUICE AT LOW TEMPERATURES. Journal of Texture Studies, 2009, 40, 445-456. | 2.5 | 28 |
| 33 | Toxic effect of melanoidins from glucose-asparagine on trypsin activity. Food and Chemical Toxicology, 2009, 47, 2071-2075. | 3.6 | 38 |
| 34 | Inactivation of carboxypeptidase A and trypsin by UV-visible light. Innovative Food Science and Emerging Technologies, 2009, 10, 517-521. | 5.6 | 16 |
| 35 | Kinetics of Peach Clarified Juice Discoloration Process with an Adsorbent Resin. Food Science and Technology International, 2008, 14, 57-62. | 2.2 | 19 |
| 36 | The Production of Butyl Acetate and Methanol via Reactive and Extractive Distillation. I. Chemical Equilibrium, Kinetics, and Mass-Transfer Issues. Industrial & Engineering Chemistry Research, 2002, 41, 6663-6669. | 3.7 | 63 |

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|----|---|-----|-----------|
| 37 | Rheological behaviour of sloe (<i>Prunus spinosa</i>) fruit juices. <i>Journal of Food Engineering</i> , 1996, 27, 423-430. | 5.2 | 47 |
| 38 | RHEOLOGICAL BEHAVIOR OF LOQUAT (<i>ERIOTRYA JAPONICA</i>) JUICES. <i>Journal of Texture Studies</i> , 1996, 27, 175-184. | 2.5 | 9 |
| 39 | Vapor-Liquid Equilibrium Data for Methanol, Ethanol, Methyl Acetate, Ethyl Acetate, and o-Xylene at 101.3 kPa. <i>Journal of Chemical & Engineering Data</i> , 1995, 40, 1067-1071. | 1.9 | 13 |