

Esther Perez-Carrillo

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72
papers

965
citations

18
h-index

27
g-index

77
ext. papers

1,151
ext. citations

4.2
avg, IF

4.66
L-index

#	Paper	IF	Citations
72	Evaluation of bioethanol production from five different varieties of sweet and forage sorghums (<i>Sorghum bicolor</i> (L) Moench). <i>Industrial Crops and Products</i> , 2011 , 33, 611-616	5.9	79
71	Hydroxycinnamic acids, sugar composition and antioxidant capacity of arabinoxylans extracted from different maize fiber sources. <i>Food Hydrocolloids</i> , 2014 , 35, 471-475	10.6	61
70	Effect of decortication and protease treatment on physicochemical and functional characteristics of red sorghum (<i>Sorghum bicolor</i>) and yellow maize (<i>Zea mays</i>) starches. <i>Starch/Staerke</i> , 2016 , 68, 1-8	2.3	60
69	Effects of different acid hydrolyses on the conversion of sweet sorghum bagasse into C5 and C6 sugars and yeast inhibitors using response surface methodology. <i>Bioresource Technology</i> , 2012 , 119, 216-23	11	41
68	Production of maize tortillas and cookies from nixtamalized flour enriched with anthocyanins, flavonoids and saponins extracted from black bean (<i>Phaseolus vulgaris</i>) seed coats. <i>Food Chemistry</i> , 2016 , 192, 90-7	8.5	38
67	Production of bioethanol from steam-flaked sorghum and maize. <i>Journal of Cereal Science</i> , 2009 , 50, 131-137	3.8	32
66	Effect of decortication, germination and extrusion on physicochemical and in vitro protein and starch digestion characteristics of black beans (<i>Phaseolus vulgaris</i> L.). <i>LWT - Food Science and Technology</i> , 2019 , 102, 330-337	5.4	31
65	Maltose and glucose utilization during fermentation of barley and sorghum lager beers as affected by α -amylase or amyloglucosidase addition. <i>Journal of Cereal Science</i> , 2014 , 60, 602-609	3.8	30
64	EFFECT OF POSTHARVEST HOT AIR AND FUNGICIDE TREATMENTS ON THE QUALITY OF MARADOLPAPAYA (<i>CARICA PAPAYA</i> L.). <i>Journal of Food Quality</i> , 2004 , 27, 127-139	2.7	28
63	Effect of extrusion cooking on bioactive compounds in encapsulated red cactus pear powder. <i>Molecules</i> , 2015 , 20, 8875-92	4.8	27
62	Effect of Protease Treatment Before Hydrolysis with α -Amylase on the Rate of Starch and Protein Hydrolysis of Maize, Whole Sorghum, and Decorticated Sorghum. <i>Cereal Chemistry</i> , 2007 , 84, 607-613	2.4	27
61	Application of wounding stress to produce a nutraceutical-rich carrot powder ingredient and its incorporation to nixtamalized corn flour tortillas. <i>Journal of Functional Foods</i> , 2016 , 27, 655-666	5.1	25
60	Production of ethanol from sweet sorghum bagasse pretreated with different chemical and physical processes and saccharified with fiber degrading enzymes. <i>Bioresource Technology</i> , 2013 , 134, 386-90	11	25
59	Effect of Sorghum Decortication and Use of Protease Before Liquefaction with Thermoresistant α -Amylase on Efficiency of Bioethanol Production. <i>Cereal Chemistry</i> , 2008 , 85, 792-798	2.4	24
58	Addition of protease during starch liquefaction affects free amino nitrogen, fusel alcohols and ethanol production of fermented maize and whole and decorticated sorghum mashes. <i>Biochemical Engineering Journal</i> , 2012 , 67, 1-9	4.2	23
57	Cell Wall Degrading Enzymes and Proteases Improve Starch Yields of Sorghum and Maize. <i>Starch/Staerke</i> , 2006 , 58, 338-344	2.3	21
56	Effect of partial replacement of wheat flour with sprouted chickpea flours with or without selenium on physicochemical, sensory, antioxidant and protein quality of yeast-leavened breads. <i>LWT - Food Science and Technology</i> , 2020 , 129, 109517	5.4	20

55	Relationship between hydroxycinnamic profile with gelation capacity and rheological properties of arabinoxylans extracted from different maize fiber sources. <i>Food Hydrocolloids</i> , 2014 , 39, 280-285	10.6	18
54	Effect of decortication and protease treatment on the kinetics of liquefaction, saccharification, and ethanol production from sorghum. <i>Journal of Chemical Technology and Biotechnology</i> , 2010 , 85, 1122-1129	3.5	17
53	Functional and compositional changes of orange peel fiber thermally-treated in a twin extruder. <i>LWT - Food Science and Technology</i> , 2019 , 111, 673-681	5.4	16
52	Effects of extrusion pretreatment parameters on sweet sorghum bagasse enzymatic hydrolysis and its subsequent conversion into bioethanol. <i>BioMed Research International</i> , 2015 , 2015, 325905	3	16
51	Effects of solid-state fungi fermentation on phenolic content, antioxidant properties and fiber composition of lime cooked maize by-product (nejayote). <i>Journal of Cereal Science</i> , 2019 , 90, 102837	3.8	15
50	Production of Brewing Worts from Different Types of Sorghum Malts and Adjuncts Supplemented with α -Amylase or Amyloglucosidase. <i>Journal of the American Society of Brewing Chemists</i> , 2013 , 71, 49-56	1.9	15
49	Sequential application of postharvest wounding stress and extrusion as an innovative tool to increase the concentration of free and bound phenolics in carrots. <i>Food Chemistry</i> , 2020 , 307, 125551	8.5	15
48	Detrimental effect of increasing sugar concentrations on ethanol production from maize or decorticated sorghum mashes fermented with <i>Saccharomyces cerevisiae</i> or <i>Zymomonas mobilis</i> : biofuels and environmental biotechnology. <i>Biotechnology Letters</i> , 2011 , 33, 301-7	3	13
47	Shear-induced enhancement of technofunctional properties of whole grain flours through extrusion. <i>Food Hydrocolloids</i> , 2021 , 111, 106400	10.6	13
46	Addition of Sodium Stearoyl Lactylate to Corn and Sorghum Starch Extrudates Enhances the Performance of Pregelatinized Beer Adjuncts. <i>Cereal Chemistry</i> , 2015 , 92, 88-92	2.4	12
45	Use of Red Cactus Pear (<i>Opuntia ficus-indica</i>) Encapsulated Powder to Pigment Extruded Cereal. <i>Journal of Food Quality</i> , 2017 , 2017, 1-12	2.7	12
44	Physicochemical Changes and Resistant-Starch Content of Extruded Cornstarch with and without Storage at Refrigerator Temperatures. <i>Molecules</i> , 2016 , 21,	4.8	12
43	Evaluation of the Functionality of Five Different Soybean Proteins in Hot-Press Wheat Flour Tortillas. <i>Cereal Chemistry</i> , 2015 , 92, 98-104	2.4	11
42	Fate of free amino nitrogen during liquefaction and yeast fermentation of maize and sorghums differing in endosperm texture. <i>Food and Bioprocess Technology</i> , 2013 , 91, 46-53	4.9	11
41	Physical and hydration properties of expanded extrudates from a blue corn, yellow pea and oat bran blend. <i>LWT - Food Science and Technology</i> , 2017 , 84, 804-814	5.4	11
40	Effect of extrusion conditions and hydrolysis with fiber-degrading enzymes on the production of C5 and C6 sugars from brewers spent grain for bioethanol production. <i>Biofuel Research Journal</i> , 203-208	13.9	11
39	Effect of Dehulling and Germination on Physicochemical and Pasting Properties of Black Beans (<i>Phaseolus vulgaris</i> L.). <i>Cereal Chemistry</i> , 2017 , 94, 98-103	2.4	10
38	In Vitro Antioxidant Activity Optimization of Nut Shell () by Extrusion Using Response Surface Methods. <i>Biomolecules</i> , 2019 , 9,	5.9	10

37	Rheology, acceptability and texture of wheat flour tortillas supplemented with soybean residue. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4964-4972	3.3	10
36	Nutritional content of edible grasshopper (<i>Sphenarium purpurascens</i>) fed on alfalfa (<i>Medicago sativa</i>) and maize (<i>Zea mays</i>). <i>CYTA - Journal of Food</i> , 2020 , 18, 257-263	2.3	9
35	Effect of the Use of Thermoplastic Extruded Corn or Sorghum Starches on the Brewing Performance of Lager Beers. <i>Journal of the American Society of Brewing Chemists</i> , 2015 , 73, 318-322	1.9	9
34	Release of potentially fermentable sugars during dilute acid treatments of Bermuda grass NK37 (<i>Cynodon dactylon</i>) for second-generation ethanol production. <i>Journal of Chemical Technology and Biotechnology</i> , 2014 , 89, 1941-1947	3.5	9
33	Production of Lager Beers from Different Types of Sorghum Malts and Adjuncts Supplemented with α -Amylase or Amyloglucosidase. <i>Journal of the American Society of Brewing Chemists</i> , 2013 , 71, 208-213	1.9	9
32	Using High Hydrostatic Pressure Processing Come-Up Time as an Innovative Tool to Induce the Biosynthesis of Free and Bound Phenolics in Whole Carrots. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1717-1727	5.1	7
31	Differences in the functionality and characterization of kafirins extracted from decorticated sorghum flour or gluten meal treated with protease. <i>Journal of Cereal Science</i> , 2017 , 73, 174-182	3.8	6
30	Effects of the Addition of Flaxseed and Amaranth on the Physicochemical and Functional Properties of Instant-Extruded Products. <i>Foods</i> , 2019 , 8,	4.9	6
29	Antitumor activity of a hydrogel loaded with lipophilic bismuth nanoparticles on cervical, prostate, and colon human cancer cells. <i>Anti-Cancer Drugs</i> , 2020 , 31, 251-259	2.4	6
28	Effect of quality of carnauba wax (<i>Copernicia cerifera</i>) on microstructure, textural, and rheological properties of soybean oil-based organogels. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110267	5.4	6
27	Functionality and Organoleptic Properties of Maize Tortillas Enriched with Five Different Soybean Proteins. <i>Cereal Chemistry</i> , 2015 , 92, 341-349	2.4	5
26	Effect of Maize Starch Substitution on Physicochemical and Sensory Attributes of Gluten-Free Cookies Produced from Nixtamalized Flour. <i>Journal of Food Processing</i> , 2017 , 2017, 1-6	1	5
25	Biocatalytic Degradation of Proteins and Starch of Extruded Whole Chickpea Flours. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1703-1716	5.1	5
24	Effect of germinated black bean cotyledons (<i>Phaseolus vulgaris</i> L.) as an extruded flour ingredient on physicochemical characteristics, in vitro digestibility starch, and protein of nixtamalized blue maize cookies. <i>Starch/Staerke</i> , 2017 , 69, 1600085	2.3	4
23	Assessment of the techno-functionality, starch digestion rates and protein quality of rice flour/whey protein instant powders produced in a twin extruder. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 878-890	3.8	4
22	Optimization of an Extrusion Cooking Process to Increase Formation of Resistant Starch from Corn Starch with Addition of Citric Acid. <i>Starch/Staerke</i> , 2020 , 72, 1900150	2.3	4
21	Generation of a Mixolab Profile After the Evaluation of the Functionality of Different Commercial Wheat Flours for Hot-Press Tortilla Production. <i>Cereal Chemistry</i> , 2014 , 91, 139-145	2.4	3
20	Effect of Inuline and Oatmeal Addition on Fat and Dietary Fiber Content in Hot Press Wheat Flour Tortilla. <i>Journal of Food Research</i> , 2014 , 4, 44	1.3	3

19	Ethanol Production from Extruded Thermoplastic Maize Meal by High Gravity Fermentation with <i>Zymomonas mobilis</i> . <i>Biotechnology Research International</i> , 2014 , 2014, 654853		3
18	Three-Dimensional Printing Using a Maize Protein: Zein-Based Inks in Biomedical Applications. <i>ACS Biomaterials Science and Engineering</i> , 2021 , 7, 3964-3979	5.5	3
17	Soybean-Fortified Wheat Flour Tortillas 2019 , 291-306		2
16	Evaluation of the quality of nixtamalized maize flours for tortilla production with a new Mixolab protocol. <i>Cereal Chemistry</i> , 2020 , 97, 527-539	2.4	2
15	Bioconversion into ethanol of decorticated red sorghum (<i>Sorghum bicolor</i> L. Moench) supplemented with its phenolic extract or spent bran. <i>Biotechnology Letters</i> , 2012 , 34, 97-102	3	2
14	Use of <i>Aspergillus oryzae</i> during sorghum malting to enhance yield and quality of gluten-free lager beers. <i>Bioresources and Bioprocessing</i> , 2020 , 7,	5.2	2
13	Increasing productivity and reducing energy consumption in the pizza industry by the synergetic combination of cooking technologies. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15286	2.1	2
12	Fabrication of Multilayered Composite Nanofibers Using Continuous Chaotic Printing and Electrospinning: Chaotic Electrospinning. <i>ACS Applied Materials & Interfaces</i> , 2021 , 13, 37455-37465	9.5	2
11	Combined application of wounding stress and extrusion as an innovative tool to obtain carrot powders with modified functional properties. <i>CYTA - Journal of Food</i> , 2019 , 17, 613-621	2.3	1
10	Effect of wheat flour substitution and popped amaranth flour content on the rheological, physicochemical and textural properties of hot-press wheat-oat-quinoa-amaranth composite flour tortillas. <i>CYTA - Journal of Food</i> , 2021 , 19, 571-578	2.3	1
9	High Hydrostatic Pressure Processing of Whole Carrots: Effect of Static and Multi-Pulsed Mild Intensity Hydrostatic Pressure Treatments on Bioactive Compounds. <i>Foods</i> , 2021 , 10,	4.9	1
8	Conversion of High Biomass/Bagasse from Sorghum and Bermuda Grass into Second-Generation Bioethanol 2018 ,		1
7	Extruded chickpea flour sequentially treated with alcalase and α -amylase produces dry instant beverage powders with enhanced yield and nutritional properties. <i>International Journal of Food Science and Technology</i> ,	3.8	1
6	Assessment of the quality of fresh nixtamalized maize doughs with different degrees of cooking and milling: A comparison of Mixolab and RVA analyses. <i>Journal of Cereal Science</i> , 2021 , 102, 103321	3.8	1
5	Extrusion and solid-state fermentation with <i>Aspergillus oryzae</i> on the phenolic compounds and radical scavenging activity of pecan nut (<i>Carya illinoensis</i>) shell. <i>British Food Journal</i> , 2021 , ahead-of-print, 4367	2.8	0
4	Determination of pizzas quality and acceptability by physic-mechanical tests.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 1384-1395	3.3	0
3	Effect of soybean bagasse addition on texture, sensory properties, and protein quality of maize tortillas. <i>Cereal Chemistry</i> , 2018 , 96, 283	2.4	
2	Evaluation of non-extruded and extruded pecan (<i>Carya illinoensis</i>) shell powder as functional ingredient in bread and wheat tortilla. <i>LWT - Food Science and Technology</i> , 2022 , 160, 113299	5.4	

- 1 Changes in the Chemical Composition of Edible Grasshoppers (*Sphenarium purpurascens*) Fed Exclusively with Soy Sprouts or Maize Leaves. *Insects*, **2022**, 13, 510 2.8