Esther Perez-Carrillo

List of Publications by Year in Descending Order

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	Determination of pizzas quality and acceptability by physic-mechanical tests.. *Journal of Food Science and Technology*, **2022**, 59, 1384-1395	3.3	0
71	Evaluation of non-extruded and extruded pecan (Carya illinoinensis) shell powder as functional ingredient in bread and wheat tortilla. *LWT - Food Science and Technology*, **2022**, 160, 113299	5.4	
70	Changes in the Chemical Composition of Edible Grasshoppers (Sphenarium purpurascens) Fed Exclusively with Soy Sprouts or Maize Leaves. *Insects*, **2022**, 13, 510	2.8	
69	Extrusion and solid-state fermentation with Aspergillus oryzae on the phenolic compounds and radical scavenging activity of pecan nut (Carya illinoinensis) shell. *British Food Journal*, **2021**, ahead-of-print, 4367	2.8	0
68	Shear-induced enhancement of technofunctional properties of whole grain flours through extrusion. *Food Hydrocolloids*, **2021**, 111, 106400	10.6	13
67	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. *CYTA - Journal of Food*, **2021**, 19, 571-578	2.3	1
66	Effect of quality of carnauba wax (Copernica cerifera) on microstructure, textural, and rheological properties of soybean oil-based organogels. *LWT - Food Science and Technology*, **2021**, 136, 110267	5.4	6
65	High Hydrostatic Pressure Processing of Whole Carrots: Effect of Static and Multi-Pulsed Mild Intensity Hydrostatic Pressure Treatments on Bioactive Compounds. *Foods*, **2021**, 10,	4.9	1
64	Increasing productivity and reducing energy consumption in the pizza industry by the synergetic combination of cooking technologies. *Journal of Food Processing and Preservation*, **2021**, 45, e15286	2.1	2
63	Three-Dimensional Printing Using a Maize Protein: Zein-Based Inks in Biomedical Applications. *ACS Biomaterials Science and Engineering*, **2021**, 7, 3964-3979	5.5	3
62	Fabrication of Multilayered Composite Nanofibers Using Continuous Chaotic Printing and Electrospinning: Chaotic Electrospinning. *ACS Applied Materials & Interfaces*, **2021**, 13, 37455-37465	9.5	2
61	Assessment of the quality of fresh nixtamalized maize doughs with different degrees of cooking and milling: A comparison of Mixolab and RVA analyses. *Journal of Cereal Science*, **2021**, 102, 103321	3.8	1
60	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. *LWT - Food Science and Technology*, **2020**, 129, 109517	5.4	20
59	Evaluation of the quality of nixtamalized maize flours for tortilla production with a new Mixolab protocol. *Cereal Chemistry*, **2020**, 97, 527-539	2.4	2
58	Nutritional content of edible grasshopper (Sphenarium purpurascens) fed on alfalfa (Medicago sativa) and maize (Zea mays). *CYTA - Journal of Food*, **2020**, 18, 257-263	2.3	9
57	Use of Aspergillus oryzae during sorghum malting to enhance yield and quality of gluten-free lager beers. *Bioresources and Bioprocessing*, **2020**, 7,	5.2	2
56	Assessment of the techno-functionality, starch digestion rates and protein quality of rice flour–whey protein instant powders produced in a twin extruder. *International Journal of Food Science and Technology*, **2020**, 55, 878-890	3.8	4

55	Optimization of an Extrusion Cooking Process to Increase Formation of Resistant Starch from Corn Starch with Addition of Citric Acid. *Starch/Staerke*, **2020**, 72, 1900150	2.3	4
54	Antitumor activity of a hydrogel loaded with lipophilic bismuth nanoparticles on cervical, prostate, and colon human cancer cells. *Anti-Cancer Drugs*, **2020**, 31, 251-259	2.4	6
53	Biocatalytic Degradation of Proteins and Starch of Extruded Whole Chickpea Flours. *Food and Bioprocess Technology*, **2020**, 13, 1703-1716	5.1	5
52	Using High Hydrostatic Pressure Processing Come-Up Time as an Innovative Tool to Induce the Biosynthesis of Free and Bound Phenolics in Whole Carrots. *Food and Bioprocess Technology*, **2020**, 13, 1717-1727	5.1	7
51	Sequential application of postharvest wounding stress and extrusion as an innovative tool to increase the concentration of free and bound phenolics in carrots. *Food Chemistry*, **2020**, 307, 125551	8.5	15
50	Effects of solid-state fungi fermentation on phenolic content, antioxidant properties and fiber composition of lime cooked maize by-product (nejayote). *Journal of Cereal Science*, **2019**, 90, 102837	3.8	15
49	Combined application of wounding stress and extrusion as an innovative tool to obtain carrot powders with modified functional properties. *CYTA - Journal of Food*, **2019**, 17, 613-621	2.3	1
48	Effects of the Addition of Flaxseed and Amaranth on the Physicochemical and Functional Properties of Instant-Extruded Products. *Foods*, **2019**, 8,	4.9	6
47	Functional and compositional changes of orange peel fiber thermally-treated in a twin extruder. *LWT - Food Science and Technology*, **2019**, 111, 673-681	5.4	16
46	Soybean-Fortified Wheat Flour Tortillas **2019**, 291-306		2
45	In Vitro Antioxidant Activity Optimization of Nut Shell () by Extrusion Using Response Surface Methods. *Biomolecules*, **2019**, 9,	5.9	10
44	Effect of decortication, germination and extrusion on physicochemical and in vitro protein and starch digestion characteristics of black beans (Phaseolus vulgaris L.). *LWT - Food Science and Technology*, **2019**, 102, 330-337	5.4	31
43	Effect of soybean bagasse addition on texture, sensory properties, and protein quality of maize tortillas. *Cereal Chemistry*, **2018**, 96, 283	2.4	
42	Rheology, acceptability and texture of wheat flour tortillas supplemented with soybean residue. *Journal of Food Science and Technology*, **2018**, 55, 4964-4972	3.3	10
41	Conversion of High Biomass/Bagasse from Sorghum and Bermuda Grass into Second-Generation Bioethanol **2018**,		1
40	Effect of germinated black bean cotyledons (Phaseolus vulgaris L.) as an extruded flour ingredient on physicochemical characteristics, in vitro digestibility starch, and protein of nixtamalized blue maize cookies. *Starch/Staerke*, **2017**, 69, 1600085	2.3	4
39	Differences in the functionality and characterization of kafirins extracted from decorticated sorghum flour or gluten meal treated with protease. *Journal of Cereal Science*, **2017**, 73, 174-182	3.8	6
38	Effect of Maize Starch Substitution on Physicochemical and Sensory Attributes of Gluten-Free Cookies Produced from Nixtamalized Flour. *Journal of Food Processing*, **2017**, 2017, 1-6	1	5

37	Physical and hydration properties of expanded extrudates from a blue corn, yellow pea and oat bran blend. *LWT - Food Science and Technology*, **2017**, 84, 804-814	5.4	11
36	Effect of Dehulling and Germination on Physicochemical and Pasting Properties of Black Beans (Phaseolus vulgaris L.). *Cereal Chemistry*, **2017**, 94, 98-103	2.4	10
35	Use of Red Cactus Pear (Opuntia ficus-indica) Encapsulated Powder to Pigment Extruded Cereal. *Journal of Food Quality*, **2017**, 2017, 1-12	2.7	12
34	Production of maize tortillas and cookies from nixtamalized flour enriched with anthocyanins, flavonoids and saponins extracted from black bean (Phaseolus vulgaris) seed coats. *Food Chemistry*, **2016**, 192, 90-7	8.5	38
33	Application of wounding stress to produce a nutraceutical-rich carrot powder ingredient and its incorporation to nixtamalized corn flour tortillas. *Journal of Functional Foods*, **2016**, 27, 655-666	5.1	25
32	Physicochemical Changes and Resistant-Starch Content of Extruded Cornstarch with and without Storage at Refrigerator Temperatures. *Molecules*, **2016**, 21,	4.8	12
31	Effect of decortication and protease treatment on physicochemical and functional characteristics of red sorghum (Sorghum bicolor) and yellow maize (Zea maiz) starches. *Starch/Staerke*, **2016**, 68, 1-8	2.3	60
30	Effect of extrusion cooking on bioactive compounds in encapsulated red cactus pear powder. *Molecules*, **2015**, 20, 8875-92	4.8	27
29	Addition of Sodium Stearoyl Lactylate to Corn and Sorghum Starch Extrudates Enhances the Performance of Pregelatinized Beer Adjuncts. *Cereal Chemistry*, **2015**, 92, 88-92	2.4	12
28	Functionality and Organoleptic Properties of Maize Tortillas Enriched with Five Different Soybean Proteins. *Cereal Chemistry*, **2015**, 92, 341-349	2.4	5
27	Evaluation of the Functionality of Five Different Soybean Proteins in Hot-Press Wheat Flour Tortillas. *Cereal Chemistry*, **2015**, 92, 98-104	2.4	11
26	Effect of the Use of Thermoplastic Extruded Corn or Sorghum Starches on the Brewing Performance of Lager Beers. *Journal of the American Society of Brewing Chemists*, **2015**, 73, 318-322	1.9	9
25	Effects of extrusion pretreatment parameters on sweet sorghum bagasse enzymatic hydrolysis and its subsequent conversion into bioethanol. *BioMed Research International*, **2015**, 2015, 325905	3	16
24	Hydroxycinnamic acids, sugar composition and antioxidant capacity of arabinoxylans extracted from different maize fiber sources. *Food Hydrocolloids*, **2014**, 35, 471-475	10.6	61
23	Maltose and glucose utilization during fermentation of barley and sorghum lager beers as affected by Ⅱamylase or amyloglucosidase addition. *Journal of Cereal Science*, **2014**, 60, 602-609	3.8	30
22	Relationship between hydroxycinnamic profile with gelation capacity and rheological properties of arabinoxylans extracted from different maize fiber sources. *Food Hydrocolloids*, **2014**, 39, 280-285	10.6	18
21	Generation of a Mixolab Profile After the Evaluation of the Functionality of Different Commercial Wheat Flours for Hot-Press Tortilla Production. *Cereal Chemistry*, **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. *Journal of Food Research*, **2014**, 4, 44	1.3	3

19	Release of potentially fermentable sugars during dilute acid treatments of Bermuda grass NK37 (Cynodon dactylon) for second-generation ethanol production. *Journal of Chemical Technology and Biotechnology*, **2014**, 89, 1941-1947	3.5	9
18	Ethanol Production from Extruded Thermoplastic Maize Meal by High Gravity Fermentation with Zymomonas mobilis. *Biotechnology Research International*, **2014**, 2014, 654853		3
17	Fate of free amino nitrogen during liquefaction and yeast fermentation of maize and sorghums differing in endosperm texture. *Food and Bioproducts Processing*, **2013**, 91, 46-53	4.9	11
16	Production of ethanol from sweet sorghum bagasse pretreated with different chemical and physical processes and saccharified with fiber degrading enzymes. *Bioresource Technology*, **2013**, 134, 386-90	11	25
15	Production of Lager Beers from Different Types of Sorghum Malts and Adjuncts Supplemented with Amylase or Amyloglucosidase. *Journal of the American Society of Brewing Chemists*, **2013**, 71, 208-213	1.9	9
14	Production of Brewing Worts from Different Types of Sorghum Malts and Adjuncts Supplemented with Amylase or Amyloglucosidase. *Journal of the American Society of Brewing Chemists*, **2013**, 71, 49-56	1.9	15
13	Bioconversion into ethanol of decorticated red sorghum (Sorghum bicolor L. Moench) supplemented with its phenolic extract or spent bran. *Biotechnology Letters*, **2012**, 34, 97-102	3	2
12	Addition of protease during starch liquefaction affects free amino nitrogen, fusel alcohols and ethanol production of fermented maize and whole and decorticated sorghum mashes. *Biochemical Engineering Journal*, **2012**, 67, 1-9	4.2	23
11	Effects of different acid hydrolyses on the conversion of sweet sorghum bagasse into C5 and C6 sugars and yeast inhibitors using response surface methodology. *Bioresource Technology*, **2012**, 119, 216-23	11	41
10	Evaluation of bioethanol production from five different varieties of sweet and forage sorghums (Sorghum bicolor (L) Moench). *Industrial Crops and Products*, **2011**, 33, 611-616	5.9	79
9	Detrimental effect of increasing sugar concentrations on ethanol production from maize or decorticated sorghum mashes fermented with Saccharomyces cerevisiae or Zymomonas mobilis: biofuels and environmental biotechnology. *Biotechnology Letters*, **2011**, 33, 301-7	3	13
8	Effect of decortication and protease treatment on the kinetics of liquefaction, saccharification, and ethanol production from sorghum. *Journal of Chemical Technology and Biotechnology*, **2010**, 85, 1122-1129	3.5	17
7	Production of bioethanol from steam-flaked sorghum and maize. *Journal of Cereal Science*, **2009**, 50, 131-137	3.8	32
6	Effect of Sorghum Decortication and Use of Protease Before Liquefaction with Thermoresistant Amylase on Efficiency of Bioethanol Production. *Cereal Chemistry*, **2008**, 85, 792-798	2.4	24
5	Effect of Protease Treatment Before Hydrolysis with Amylase on the Rate of Starch and Protein Hydrolysis of Maize, Whole Sorghum, and Decorticated Sorghum. *Cereal Chemistry*, **2007**, 84, 607-613	2.4	27
4	Cell Wall Degrading Enzymes and Proteases Improve Starch Yields of Sorghum and Maize. *Starch/Staerke*, **2006**, 58, 338-344	2.3	21
3	EFFECT OF POSTHARVEST HOT AIR AND FUNGICIDE TREATMENTS ON THE QUALITY OF MARADOL PAPAYA (CARICA PAPAYA L.). *Journal of Food Quality*, **2004**, 27, 127-139	2.7	28
2	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. *Biofuel Research Journal*,203-208	13.9	11

1	Extruded chickpea flour sequentially treated with alcalase and β-amylase produces dry instant beverage powders with enhanced yield and nutritional properties. *International Journal of Food Science and Technology*,	3.8	1