Luis Eduardo Garcia Amezquita

List of Publications by Citations

24 papers	568 citations	14 h-index	23 g-index
25 ext. papers	745 ext. citations	5.3 avg, IF	4.31 L-index

#	Paper	IF	Citations
24	Effect of Maillard reaction conditions on the degree of glycation and functional properties of whey protein isolate Maltodextrin conjugates. *Food Hydrocolloids*, **2014**, 38, 110-118	10.6	129
23	Dietary Fiber Concentrates from Fruit and Vegetable By-products: Processing, Modification, and Application as Functional Ingredients. *Food and Bioprocess Technology*, **2018**, 11, 1439-1463	5.1	75
22	Advances in the Functional Characterization and Extraction Processes of Dietary Fiber. *Food Engineering Reviews*, **2016**, 8, 251-271	6.5	65
21	Differences in the dietary fiber content of fruits and their by-products quantified by conventional and integrated AOAC official methodologies. *Journal of Food Composition and Analysis*, **2018**, 67, 77-85	4.1	42
20	Effect of nonthermal technologies on the native size distribution of fat globules in bovine cheese-making milk. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 491-494	6.8	35
19	The dietary fiber profile of fruit peels and functionality modifications induced by high hydrostatic pressure treatments. *Food Science and Technology International*, **2017**, 23, 396-402	2.6	33
18	High Hydrostatic Pressure and Mild Heat Treatments for the Modification of Orange Peel Dietary Fiber: Effects on Hygroscopic Properties and Functionality. *Food and Bioprocess Technology*, **2018**, 11, 110-121	5.1	26
17	Influence of Drying Method on the Composition, Physicochemical Properties, and Prebiotic Potential of Dietary Fibre Concentrates from Fruit Peels. *Journal of Food Quality*, **2018**, 2018, 1-11	2.7	25
16	Innovative technologies for the production of food ingredients with prebiotic potential: Modifications, applications, and validation methods. *Trends in Food Science and Technology*, **2020**, 104, 117-131	15.3	20
15	Moisture sorption isotherms of high pressure treated fruit peels used as dietary fiber sources. *Innovative Food Science and Emerging Technologies*, **2017**, 43, 45-53	6.8	18
14	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
13	Psychobiotics: Mechanisms of Action, Evaluation Methods and Effectiveness in Applications with Food Products. *Nutrients*, **2020**, 12,	6.7	16
12	The Dietary Fiber Profile, Total Polyphenol Content, Functionality of Silvetia compressa and Ecklonia arborea, and Modifications Induced by High Hydrostatic Pressure Treatments. *Food and Bioprocess Technology*, **2019**, 12, 512-523	5.1	15
11	Probiotics, prebiotics, and synbiotics added to dairy products: Uses and applications to manage type 2 diabetes. *Food Research International*, **2021**, 142, 110208	7	14
10	In Vitro Fecal Fermentation of High Pressure-Treated Fruit Peels Used as Dietary Fiber Sources. *Molecules*, **2019**, 24,	4.8	11
9	Solid-state fermentation for enhancing the nutraceutical content of agrifood by-products: Recent advances and its industrial feasibility. *Food Bioscience*, **2021**, 41, 100926	4.9	9
8	RENNETABILITY OF CHEESE-MAKING MILK PROCESSED BY NONTHERMAL TECHNOLOGIES. *Journal of Food Process Engineering*, **2013**, 36, 247-253	2.4	7

List of Publications

7	Probiotic Properties, Prebiotic Fermentability, and GABA-Producing Capacity of Microorganisms Isolated from Mexican Milk Kefir Grains: A Clustering Evaluation for Functional Dairy Food Applications. *Foods*, **2021**, 10,	4.9	4
6	Extraction and Modification of Dietary Fiber Applying Thermal Processes. *Food Engineering Series*, **2020**, 329-342	0.5	2
5	Chemical Processes for the Extraction and Modification of Dietary Fiber. *Food Engineering Series*, **2020**, 343-361	0.5	1
4	Ultrasound Application for the Extraction and Modification of Fiber-Rich By-Products. *Food Engineering Reviews*, **2020**, 13, 524	6.5	1
3	Evaluation of nutritional composition and technological functionality of whole American Bullfrog (Lithobates catesbeianus), its skin, and its legs as potential food ingredients. *Food Chemistry*, **2022**, 372, 131232	8.5	1
2	Analysis of Fiber and Its Components. *Food Engineering Series*, **2020**, 71-86	0.5	0
1	Extrusion effect on in vitro fecal fermentation of fruit peels used as dietary fiber sources. *LWT - Food Science and Technology*, **2022**, 153, 112569	5.4	0