

# Luis Eduardo Garcia Amezquita

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Extrusion effect on in vitro fecal fermentation of fruit peels used as dietary fiber sources. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 153, 112569	5.4	0
23	Evaluation of nutritional composition and technological functionality of whole American Bullfrog ( <i>Lithobates catesbeianus</i> ), its skin, and its legs as potential food ingredients. <i>Food Chemistry</i> , <b>2022</b> , 372, 131232	8.5	1
22	Probiotics, prebiotics, and synbiotics added to dairy products: Uses and applications to manage type 2 diabetes. <i>Food Research International</i> , <b>2021</b> , 142, 110208	7	14
21	Solid-state fermentation for enhancing the nutraceutical content of agrifood by-products: Recent advances and its industrial feasibility. <i>Food Bioscience</i> , <b>2021</b> , 41, 100926	4.9	9
20	Probiotic Properties, Prebiotic Fermentability, and GABA-Producing Capacity of Microorganisms Isolated from Mexican Milk Kefir Grains: A Clustering Evaluation for Functional Dairy Food Applications. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
19	Chemical Processes for the Extraction and Modification of Dietary Fiber. <i>Food Engineering Series</i> , <b>2020</b> , 343-361	0.5	1
18	Analysis of Fiber and Its Components. <i>Food Engineering Series</i> , <b>2020</b> , 71-86	0.5	0
17	Extraction and Modification of Dietary Fiber Applying Thermal Processes. <i>Food Engineering Series</i> , <b>2020</b> , 329-342	0.5	2
16	Innovative technologies for the production of food ingredients with prebiotic potential: Modifications, applications, and validation methods. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 104, 117-131	15.3	20
15	Ultrasound Application for the Extraction and Modification of Fiber-Rich By-Products. <i>Food Engineering Reviews</i> , <b>2020</b> , 13, 524	6.5	1
14	Psychobiotics: Mechanisms of Action, Evaluation Methods and Effectiveness in Applications with Food Products. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	16
13	The Dietary Fiber Profile, Total Polyphenol Content, Functionality of <i>Silvetia compressa</i> and <i>Ecklonia arborea</i> , and Modifications Induced by High Hydrostatic Pressure Treatments. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 512-523	5.1	15
12	Functional and compositional changes of orange peel fiber thermally-treated in a twin extruder. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 111, 673-681	5.4	16
11	In Vitro Fecal Fermentation of High Pressure-Treated Fruit Peels Used as Dietary Fiber Sources. <i>Molecules</i> , <b>2019</b> , 24,	4.8	11
10	Differences in the dietary fiber content of fruits and their by-products quantified by conventional and integrated AOAC official methodologies. <i>Journal of Food Composition and Analysis</i> , <b>2018</b> , 67, 77-85	4.1	42
9	High Hydrostatic Pressure and Mild Heat Treatments for the Modification of Orange Peel Dietary Fiber: Effects on Hygroscopic Properties and Functionality. <i>Food and Bioprocess Technology</i> , <b>2018</b> , 11, 110-121	5.1	26
8	Influence of Drying Method on the Composition, Physicochemical Properties, and Prebiotic Potential of Dietary Fibre Concentrates from Fruit Peels. <i>Journal of Food Quality</i> , <b>2018</b> , 2018, 1-11	2.7	25

7	Dietary Fiber Concentrates from Fruit and Vegetable By-products: Processing, Modification, and Application as Functional Ingredients. <i>Food and Bioprocess Technology</i> , <b>2018</b> , 11, 1439-1463	5.1	75
6	The dietary fiber profile of fruit peels and functionality modifications induced by high hydrostatic pressure treatments. <i>Food Science and Technology International</i> , <b>2017</b> , 23, 396-402	2.6	33
5	Moisture sorption isotherms of high pressure treated fruit peels used as dietary fiber sources. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 43, 45-53	6.8	18
4	Advances in the Functional Characterization and Extraction Processes of Dietary Fiber. <i>Food Engineering Reviews</i> , <b>2016</b> , 8, 251-271	6.5	65
3	Effect of Maillard reaction conditions on the degree of glycation and functional properties of whey protein isolate Maltodextrin conjugates. <i>Food Hydrocolloids</i> , <b>2014</b> , 38, 110-118	10.6	129
2	RENNETABILITY OF CHEESE-MAKING MILK PROCESSED BY NONTHERMAL TECHNOLOGIES. <i>Journal of Food Process Engineering</i> , <b>2013</b> , 36, 247-253	2.4	7
1	Effect of nonthermal technologies on the native size distribution of fat globules in bovine cheese-making milk. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 491-494	6.8	35