

Mar Villamiel

List of Publications by Year in descending order

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148
papers

6,884
citations

57719

44
h-index

71651

76
g-index

155
all docs

155
docs citations

155
times ranked

6452
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of ultrasound on the technological properties and bioactivity of food: a review. Trends in Food Science and Technology, 2010, 21, 323-331.	7.8	780
2	Biological properties of onions and garlic. Trends in Food Science and Technology, 2007, 18, 609-625.	7.8	586
3	Influence of High-Intensity Ultrasound and Heat Treatment in Continuous Flow on Fat, Proteins, and Native Enzymes of Milk. Journal of Agricultural and Food Chemistry, 2000, 48, 472-478.	2.4	247
4	Glycosylation of individual whey proteins by Maillard reaction using dextran of different molecular mass. Food Hydrocolloids, 2007, 21, 433-443.	5.6	226
5	Changes in flavour and volatile components during storage of whole and skimmed UHT milk. Food Chemistry, 2001, 72, 51-58.	4.2	151
6	Inactivation of <i>Pseudomonas fluorescens</i> and <i>Streptococcus thermophilus</i> in Trypticase [®] Soy Broth and total bacteria in milk by continuous-flow ultrasonic treatment and conventional heating. Journal of Food Engineering, 2000, 45, 171-179.	2.7	140
7	Optimization of conditions for galactooligosaccharide synthesis during lactose hydrolysis by β -galactosidase from <i>Kluyveromyces lactis</i> (Lactozym 3000 L HP G). Food Chemistry, 2008, 107, 258-264.	4.2	135
8	Air-borne ultrasound application in the convective drying of strawberry. Journal of Food Engineering, 2014, 128, 132-139.	2.7	131
9	Study on β -lactoglobulin glycosylation with dextran: effect on solubility and heat stability. Food Chemistry, 2005, 93, 689-695.	4.2	130
10	Formation of hydroxymethylfurfural and furosine during the storage of jams and fruit-based infant foods. Food Chemistry, 2004, 85, 605-609.	4.2	110
11	Effect of glycation on the gastrointestinal digestibility and immunoreactivity of bovine β -lactoglobulin. International Dairy Journal, 2010, 20, 742-752.	1.5	105
12	Structural characterisation of pectin obtained from cacao pod husk. Comparison of conventional and subcritical water extraction. Carbohydrate Polymers, 2019, 217, 69-78.	5.1	100
13	In vitro fermentation properties of pectins and enzymatic-modified pectins obtained from different renewable bioresources. Carbohydrate Polymers, 2018, 199, 482-491.	5.1	92
14	Inositols and carbohydrates in different fresh fruit juices. Food Chemistry, 2004, 87, 325-328.	4.2	80
15	Behaviour of citrus pectin during its gastrointestinal digestion and fermentation in a dynamic simulator (simgi [®]). Carbohydrate Polymers, 2019, 207, 382-390.	5.1	79
16	Enzymatic Synthesis and Identification of Two Trisaccharides Produced from Lactulose by Transgalactosylation. Journal of Agricultural and Food Chemistry, 2008, 56, 557-563.	2.4	77
17	Modification of citrus and apple pectin by power ultrasound: Effects of acid and enzymatic treatment. Ultrasonics Sonochemistry, 2017, 38, 807-819.	3.8	77
18	Chemical Indicators of Heat Treatment in Fortified and Special Milks. Journal of Agricultural and Food Chemistry, 2005, 53, 2995-2999.	2.4	76

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19	Current state and latest advances in the concept, production and functionality of prebiotic oligosaccharides. <i>Current Opinion in Food Science</i> , 2017, 13, 50-55.	4.1	76
20	Structural Characterization of Bovine β -Lactoglobulin-Galactose/Tagatose Maillard Complexes by Electrophoretic, Chromatographic, and Spectroscopic Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4244-4252.	2.4	73
21	Effect of the dry-heating conditions on the glycosylation of β -lactoglobulin with dextran through the Maillard reaction. <i>Food Hydrocolloids</i> , 2005, 19, 831-837.	5.6	72
22	Characterization and improvement of rheological properties of sodium caseinate glycated with galactose, lactose and dextran. <i>Food Hydrocolloids</i> , 2010, 24, 88-97.	5.6	72
23	Determination of hydroxymethylfurfural in commercial jams and in fruit-based infant foods. <i>Food Chemistry</i> , 2002, 79, 513-516.	4.2	70
24	Changes in antioxidant activity of dehydrated onion and garlic during storage. <i>Food Research International</i> , 2006, 39, 891-897.	2.9	68
25	In Vitro Fermentation of Lactulose-Derived Oligosaccharides by Mixed Fecal Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2024-2032.	2.4	61
26	Impact of processing conditions on the kinetic of vitamin C degradation and 2-furoylmethyl amino acid formation in dried strawberries. <i>Food Chemistry</i> , 2014, 153, 164-170.	4.2	60
27	Survey of quality indicators in commercial dehydrated fruits. <i>Food Chemistry</i> , 2014, 150, 41-48.	4.2	57
28	Structural and Rheological Properties of Pectins Extracted from Industrial Sugar Beet By-Products. <i>Molecules</i> , 2019, 24, 392.	1.7	57
29	Vitamin C content and sensorial properties of dehydrated carrots blanched conventionally or by ultrasound. <i>Food Chemistry</i> , 2013, 136, 782-788.	4.2	56
30	Impact of high-intensity ultrasound on the formation of lactulose and Maillard reaction glycoconjugates. <i>Food Chemistry</i> , 2014, 157, 186-192.	4.2	56
31	Effects of conventional and ultrasound blanching on enzyme inactivation and carbohydrate content of carrots. <i>European Food Research and Technology</i> , 2012, 234, 1071-1079.	1.6	54
32	Interfacial and foaming properties of bovine β -lactoglobulin: Galactose Maillard conjugates. <i>Food Hydrocolloids</i> , 2012, 27, 438-447.	5.6	54
33	Effect of milk protein glycation and gastrointestinal digestion on the growth of bifidobacteria and lactic acid bacteria. <i>International Journal of Food Microbiology</i> , 2012, 153, 420-427.	2.1	54
34	Analysis, structural characterization, and bioactivity of oligosaccharides derived from lactose. <i>Electrophoresis</i> , 2014, 35, 1519-1534.	1.3	54
35	Determination of minor carbohydrates in carrot (<i>Daucus carota</i> L.) by GC-MS. <i>Food Chemistry</i> , 2009, 114, 758-762.	4.2	53
36	Bifidogenic effect and stimulation of short chain fatty acid production in human faecal slurry cultures by oligosaccharides derived from lactose and lactulose. <i>Journal of Dairy Research</i> , 2009, 76, 317-325.	0.7	53

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37	Chemical and sensorial changes in milk pasteurised by microwave and conventional systems during cold storage. <i>Food Chemistry</i> , 2000, 70, 77-81.	4.2	49
38	Lactulose formation catalysed by alkaline-substituted sepiolites in milk permeate. <i>Food Chemistry</i> , 2002, 76, 7-11.	4.2	49
39	Impact of power ultrasound on chemical and physicochemical quality indicators of strawberries dried by convection. <i>Food Chemistry</i> , 2014, 161, 40-46.	4.2	49
40	Study on nonenzymatic browning in cookies, crackers and breakfast cereals by maltulose and furosine determination. <i>Journal of Cereal Science</i> , 2004, 39, 167-173.	1.8	48
41	Chemical and Physicochemical Quality Parameters in Carrots Dehydrated by Power Ultrasound. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7715-7722.	2.4	48
42	Synthesis of Oligosaccharides Derived from Lactulose and Pectinex Ultra SP-L. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3328-3333.	2.4	47
43	Chemical changes during microwave treatment of milk. <i>Food Chemistry</i> , 1996, 56, 385-388.	4.2	46
44	Study of galacto-oligosaccharide formation from lactose using Pectinex Ultra SP-L. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 954-961.	1.7	46
45	Heat transfer coefficient during deep-fat frying. <i>Food Control</i> , 2009, 20, 321-325.	2.8	46
46	Assessment of Initial Stages of Maillard Reaction in Dehydrated Onion and Garlic Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9078-9082.	2.4	45
47	Assessment of <i>In Vitro</i> Digestibility of Dietary Carbohydrates Using Rat Small Intestinal Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8046-8053.	2.4	44
48	Monosaccharides and myo-Inositol in Commercial Milks. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 815-817.	2.4	42
49	Quality parameters in convective dehydrated carrots blanched by ultrasound and conventional treatment. <i>Food Chemistry</i> , 2013, 141, 616-624.	4.2	42
50	Recent Advances in the Recovery and Improvement of Functional Proteins from Fish Processing By-Products: Use of Protein Glycation as an Alternative Method. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 332-344.	5.9	40
51	Physicochemical changes and sensorial properties during black garlic elaboration: A review. <i>Trends in Food Science and Technology</i> , 2019, 88, 459-467.	7.8	40
52	Presence of furosine in honeys. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 790-793.	1.7	39
53	Protein Quality, Antigenicity, and Antioxidant Activity of Soy-Based Foodstuffs. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6498-6505.	2.4	39
54	<i>In Vitro</i> Digestibility of Galactooligosaccharides: Effect of the Structural Features on Their Intestinal Degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4662-4670.	2.4	39

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55	Effect of High Pressure on Isomerization and Degradation of Lactose in Alkaline Media. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1894-1896.	2.4	37
56	Role of pectin in the current trends towards low-glycaemic food consumption. <i>Food Research International</i> , 2021, 140, 109851.	2.9	36
57	Assessment of the Thermal Treatment of Milk during Continuous Microwave and Conventional Heating. <i>Journal of Food Protection</i> , 1996, 59, 889-892.	0.8	35
58	Assessment of the thermal treatment of orange juice during continuous microwave and conventional heating. <i>Journal of the Science of Food and Agriculture</i> , 1998, 78, 196-200.	1.7	34
59	InÂvitro bifidogenic effect of Maillard-type milk proteinâ€galactose conjugates on the human intestinal microbiota. <i>International Dairy Journal</i> , 2013, 31, 127-131.	1.5	34
60	Anti-inflammatory bowel effect of industrial orange by-products in DSS-treated mice. <i>Food and Function</i> , 2018, 9, 4888-4896.	2.1	34
61	Pectin characterisation using size exclusion chromatography: A comparison of ELS and RI detection. <i>Food Chemistry</i> , 2018, 252, 271-276.	4.2	33
62	Analysis of volatiles in dehydrated carrot samples by solidâ€phase microextraction followed by GCâ€MS. <i>Journal of Separation Science</i> , 2008, 31, 3548-3555.	1.3	32
63	Apple pomaces derived from mono-varietal Asturian ciders production are potential source of pectins with appealing functional properties. <i>Carbohydrate Polymers</i> , 2021, 264, 117980.	5.1	32
64	Hybrid high-intensity ultrasound and microwave treatment: A review on its effect on quality and bioactivity of foods. <i>Ultrasonics Sonochemistry</i> , 2021, 80, 105835.	3.8	31
65	Furosine as Indicator of Maillard Reaction in Jams and Fruit-Based Infant Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4141-4145.	2.4	30
66	Preparation of citrus pectin gels by power ultrasound and its application as an edible coating in strawberries. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4866-4875.	1.7	30
67	Use of different thermal indices to assess the quality of pasteurized milks. <i>European Food Research and Technology</i> , 1999, 208, 169-171.	0.6	29
68	Stability of oligosaccharides derived from lactulose during the processing of milk and apple juice. <i>Food Chemistry</i> , 2015, 183, 64-71.	4.2	28
69	Berry fruits as source of pectin: Conventional and non-conventional extraction techniques. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 962-974.	3.6	28
70	Structural and technological characterization of pectin extracted with sodium citrate and nitric acid from sunflower heads. <i>Electrophoresis</i> , 2018, 39, 1984-1992.	1.3	27
71	Obtainment and characterisation of pectin from sunflower heads purified by membrane separation techniques. <i>Food Chemistry</i> , 2020, 318, 126476.	4.2	27
72	Isomerization of Lactose-Derived Oligosaccharides: A Case Study Using Sodium Aluminate. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10954-10959.	2.4	26

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73	Effect of glycation on sodium caseinate-stabilized emulsions obtained by ultrasound. <i>Journal of Dairy Science</i> , 2011, 94, 51-58.	1.4	26
74	Extraction optimization and structural characterization of pectin from persimmon fruit (<i>Diospyros</i>). <i>Trends in Food Science and Technology</i> , 2011, 22, 10-15.	3.1	26
75	Effects of continuous flow microwave treatment on chemical and microbiological characteristics of milk. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 15-18.	0.7	25
76	The Maillard reaction during the ripening of Manchego cheese. <i>Food Chemistry</i> , 2000, 71, 255-258.	4.2	25
77	Release of galactose and N-acetylglucosamine during the storage of UHT milk. <i>Food Chemistry</i> , 2001, 72, 407-412.	4.2	25
78	Isomerization of lactose catalyzed by alkaline-substituted sepiolites. <i>Food Chemistry</i> , 1999, 66, 301-306.	4.2	24
79	2-Furoylmethyl amino acids, hydroxymethylfurfural, carbohydrates and β -carotene as quality markers of dehydrated carrots. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 267-273.	1.7	23
80	Carbohydrate moieties on the in vitro immunoreactivity of soy β -conglycinin. <i>Food Research International</i> , 2009, 42, 819-825.	2.9	22
81	Detailed kinetic model describing new oligosaccharides synthesis using different β -galactosidases. <i>Journal of Biotechnology</i> , 2011, 153, 116-124.	1.9	22
82	Assessment of interfacial and foaming properties of bovine sodium caseinate glycated with galactose. <i>Journal of Food Engineering</i> , 2012, 113, 461-470.	2.7	22
83	Study on the digestion of milk with prebiotic carbohydrates in a simulated gastrointestinal model. <i>Journal of Functional Foods</i> , 2017, 33, 149-154.	1.6	22
84	Assessment of Maillard reaction evolution, prebiotic carbohydrates, antioxidant activity and α -amylase inhibition in pulse flours. <i>Journal of Food Science and Technology</i> , 2017, 54, 890-900.	1.4	22
85	Use of 2-Furoylmethyl Derivatives of GABA and Arginine as Indicators of the Initial Steps of Maillard Reaction in Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4217-4220.	2.4	21
86	Nitrogen compounds and polysaccharides changes during the biological ageing of sherry wines. <i>LWT - Food Science and Technology</i> , 2008, 41, 1842-1846.	2.5	21
87	Effects of high intensity ultrasound on disaggregation of a macromolecular procyanidin-rich fraction from <i>Vitis vinifera</i> L. seed extract and evaluation of its antioxidant activity. <i>Ultrasonics Sonochemistry</i> , 2019, 50, 74-81.	3.8	21
88	In vitro digestion of polysaccharides: InfoGest protocol and use of small intestinal extract from rat. <i>Food Research International</i> , 2021, 140, 110054.	2.9	21
89	Vegetable waste and by-products to feed a healthy gut microbiota: Current evidence, machine learning and computational tools to design novel microbiome-targeted foods. <i>Trends in Food Science and Technology</i> , 2021, 118, 399-417.	7.8	21
90	Assessment of Quality of Commercial UHT Milks by Chromatographic and Electrophoretic Methods. <i>Journal of Food Protection</i> , 1993, 56, 263-265.	0.8	20

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91	Browning Reactions. , 0, , 71-100.		20
92	Application of liquid chromatography-tandem mass spectrometry for the characterization of galactosylated and tagatosylated β -lactoglobulin peptides derived from in vitro gastrointestinal digestion. <i>Journal of Chromatography A</i> , 2009, 1216, 7205-7212.	1.8	20
93	Effect of reaction conditions on lactulose-derived trisaccharides obtained by transgalactosylation with β -galactosidase of <i>Kluyveromyces lactis</i> . <i>European Food Research and Technology</i> , 2011, 233, 89-94.	1.6	20
94	Effect of glycation and limited hydrolysis on interfacial and foaming properties of bovine β -lactoglobulin. <i>Food Hydrocolloids</i> , 2017, 66, 16-26.	5.6	20
95	Fructo-oligosaccharide changes during the storage of dehydrated commercial garlic and onion samples. <i>International Journal of Food Science and Technology</i> , 2009, 44, 947-952.	1.3	18
96	2-Furoylmethyl amino acids as indicators of Maillard reaction during the elaboration of black garlic. <i>Food Chemistry</i> , 2018, 240, 1106-1112.	4.2	18
97	Chemical and physicochemical characterization of orange by-products derived from industry. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 868-876.	1.7	18
98	Maillard-type glycoconjugates from dairy proteins inhibit adhesion of <i>Escherichia coli</i> to mucin. <i>Food Chemistry</i> , 2011, 129, 1435-1443.	4.2	17
99	Impact of Power Ultrasound on the Quality of Fruits and Vegetables During Dehydration. <i>Physics Procedia</i> , 2015, 70, 828-832.	1.2	17
100	Impact of ultrasound on galactooligosaccharides and gluconic acid production throughout a multienzymatic system. <i>Ultrasonics Sonochemistry</i> , 2018, 44, 177-183.	3.8	17
101	Morphological, technological and nutritional properties of flours and starches from mashua (<i>Tropaeolum tuberosum</i>) and melloco (<i>Ullucus tuberosus</i>) cultivated in Ecuador. <i>Food Chemistry</i> , 2019, 301, 125268.	4.2	17
102	Bringing the digestibility of prebiotics into focus: update of carbohydrate digestion models. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3267-3278.	5.4	17
103	Effects of heat treatment and high pressure on the subsequent lactosylation of β -lactoglobulin. <i>Food Chemistry</i> , 2006, 99, 651-655.	4.2	16
104	Chromatographic and electrophoretic approaches for the analysis of protein quality of soy beverages. <i>Journal of Separation Science</i> , 2007, 30, 502-507.	1.3	16
105	Effect of the lactose source on the ultrasound-assisted enzymatic production of galactooligosaccharides and gluconic acid. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 104945.	3.8	16
106	Impact of the popping process on the structural and thermal properties of sorghum grains (Sorghum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	16
107	Role of Pyridoxamine in the Formation of the Amadori/Heyns Compounds and Aggregates during the Glycation of β -Lactoglobulin with Galactose and Tagatose. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 500-506.	2.4	15
108	Presence of galactooligosaccharides and furosine in special dairy products designed for elderly people. <i>Food Chemistry</i> , 2015, 172, 481-485.	4.2	15

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109	Effect of sucrose substitution with stevia and saccharin on rheological properties of gels from sunflower pectins. <i>Food Hydrocolloids</i> , 2021, 120, 106910.	5.6	15
110	Production of α -rhamnosidases from <i>Lactobacillus plantarum</i> WCFS1 and their role in deglycosylation of dietary flavonoids naringin and rutin. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1093-1102.	3.6	15
111	Integral use of pectin-rich by-products in a biorefinery context: A holistic approach. <i>Food Hydrocolloids</i> , 2022, 128, 107564.	5.6	15
112	Denaturation of β -lactoglobulin and native enzymes in the plate exchanger and holding tube section during continuous flow pasteurization of milk. <i>Food Chemistry</i> , 1997, 58, 49-52.	4.2	14
113	Changes in free monosaccharides during storage of some UHT milks: a preliminary study. <i>European Food Research and Technology</i> , 1998, 207, 180-181.	0.6	13
114	Survey of the Furosine Content in Cheeses Marketed in Spain. <i>Journal of Food Protection</i> , 2000, 63, 974-975.	0.8	13
115	Determination by HPLC-DAD-ESI/MSn of phenolic compounds in Andean tubers grown in Ecuador. <i>Journal of Food Composition and Analysis</i> , 2019, 84, 103258.	1.9	13
116	Andean tubers grown in Ecuador: New sources of functional ingredients. <i>Food Bioscience</i> , 2020, 35, 100601.	2.0	13
117	Application of sunflower pectin gels with low glycemic index in the coating of fresh strawberries stored in modified atmospheres. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5775-5783.	1.7	13
118	Influence of refrigeration and carbon dioxide addition to raw milk on microbial levels, free monosaccharides and myo-inositol content of raw and pasteurized milk. <i>European Food Research and Technology</i> , 2000, 212, 44-47.	1.6	12
119	Optimisation of convective drying of carrots using selected processing and quality indicators. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1998-2006.	1.3	12
120	Behaviour of citrus pectin and modified citrus pectin in an azoxymethane/dextran sodium sulfate (AOM/DSS)-induced rat colorectal carcinogenesis model. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 1349-1360.	3.6	12
121	The Use of Ultrasound for Drying, Degassing and Defoaming of Foods. , 2021, , 415-438.		11
122	Effect of homogenisation on protein distribution and proteolysis during storage of indirectly heated UHT milk. <i>Dairy Science and Technology</i> , 2002, 82, 589-599.	0.9	11
123	Evaluation of the impact of a rat small intestinal extract on the digestion of four different functional fibers. <i>Food and Function</i> , 2020, 11, 4081-4089.	2.1	10
124	Structural changes in popped sorghum starch and their impact on the rheological behavior. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 686-694.	3.6	10
125	New valorization approach of Algerian dates (<i>Phoenix dactylifera</i> L.) by ultrasound pectin extraction: Physicochemical, techno-functional, antioxidant and antidiabetic properties. <i>International Journal of Biological Macromolecules</i> , 2022, 212, 337-347.	3.6	10
126	Dissolved air effects on lactose isomerisation and furosine formation during heat treatment of milk. <i>Dairy Science and Technology</i> , 2002, 82, 629-634.	0.9	8

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127	Application of a commercial digestive supplement formulated with enzymes and probiotics in lactase non-persistence management. <i>Food and Function</i> , 2018, 9, 4642-4650.	2.1	7
128	Analysis of monosaccharides in bovine, caprine and ovine β -casein macropeptide by gas chromatography. <i>Chromatographia</i> , 2001, 53, 525-528.	0.7	6
129	Exploring the Microalga <i>Euglena cantabrica</i> by Pressurized Liquid Extraction to Obtain Bioactive Compounds. <i>Marine Drugs</i> , 2020, 18, 308.	2.2	6
130	Kinetic study on the digestibility of lactose and lactulose using small intestinal glycosidases. <i>Food Chemistry</i> , 2020, 316, 126326.	4.2	6
131	Lactulose, monosaccharides and undenatured serum protein contents in commercial UHT creams and their usefulness for thermal treatment assessment. <i>Food Chemistry</i> , 1996, 56, 429-432.	4.2	5
132	Novel Methods of Milk Processing. , 0, , 205-236.		5
133	Ohmic heating pretreatment accelerates black garlic processing. <i>LWT - Food Science and Technology</i> , 2021, 151, 112218.	2.5	5
134	Enzymatic Synthesis and Structural Characterization of Novel Trehalose-Based Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12541-12553.	2.4	5
135	Emulsifying properties of β -lactalbumin after high-pressure treatment and subsequent lactosylation. <i>High Pressure Research</i> , 2007, 27, 115-119.	0.4	4
136	Stability of Oligosaccharides Derived from Lactose and Lactulose regarding Rheological and Thermal Properties. <i>Journal of Food Quality</i> , 2018, 2018, 1-9.	1.4	4
137	Effect of purification of galactooligosaccharides derived from lactulose with <i>Saccharomyces cerevisiae</i> on their capacity to bind immune cell receptor Dectin-2. <i>Food Research International</i> , 2019, 115, 10-15.	2.9	4
138	Valorization of unripe papaya for pectin recovery by conventional extraction and compressed fluids. <i>Journal of Supercritical Fluids</i> , 2021, 171, 105133.	1.6	4
139	Nonenzymatic Browning of Cookies, Crackers, and Breakfast Cereals. , 0, , 555-566.		3
140	MECHANICAL PROPERTIES AND VISCOELASTIC CHARACTERISTICS OF TWO VARIETIES OF YAM TUBERS <i>(DIOSCOREA ALATA)</i> . <i>Journal of Texture Studies</i> , 2010, 41, 92-99.	1.1	3
141	Use of natural low-methoxyl pectin from sunflower by-products for the formulation of low-sucrose strawberry jams. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	1.7	3
142	Acute Oral Safety Study of Sodium Caseinate Glycosylated via Maillard Reaction with Galactose in Rats. <i>Journal of Food Protection</i> , 2014, 77, 472-479.	0.8	2
143	Quantification of lead using atomic absorption spectrometry in thermoformed and biodegradable flexible films made from cassava (<i>Manihot esculenta crantz</i>). <i>DYNA (Colombia)</i> , 2018, 85, 236-242.	0.2	2
144	Synthesis of galactooligosaccharides with prebiotic potential during hydrolysis of lactose by Lactozym 3000 L HP C. <i>Proceedings of the Nutrition Society</i> , 2008, 67, .	0.4	1

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145	Quality indicators in lactose hydrolyzed milks and soy beverages from Colombia. Journal of Food Science and Technology, 2022, 59, 646-654.	1.4	1
146	A new approach of functional pectin and pectic oligosaccharides: role as antioxidant and antiinflammatory compounds. , 2022, , 105-120.		1
147	Structure and antigenicity changes in 7S soyabean allergen by enzymic deglycosylation. Proceedings of the Nutrition Society, 2008, 67, .	0.4	0
148	Nonenzymatic Browning for Cookies, Crackers, and Biscuits. , 0, , 433-442.		0