

Mar Villamiel

List of Publications by Citations

Source: <https://exaly.com/author-pdf/884167/mar-villamiel-publications-by-citations.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

152
papers

5,402
citations

41
h-index

68
g-index

155
ext. papers

6,053
ext. citations

6.6
avg. IF

6.03
L-index

#	Paper	IF	Citations
152	Effect of ultrasound on the technological properties and bioactivity of food: a review. <i>Trends in Food Science and Technology</i> , 2010 , 21, 323-331	15.3	634
151	Biological properties of onions and garlic. <i>Trends in Food Science and Technology</i> , 2007 , 18, 609-625	15.3	463
150	Influence of high-intensity ultrasound and heat treatment in continuous flow on fat, proteins, and native enzymes of milk. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 472-8	5.7	222
149	Glycosylation of individual whey proteins by Maillard reaction using dextran of different molecular mass. <i>Food Hydrocolloids</i> , 2007 , 21, 433-443	10.6	193
148	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. <i>Journal of Food Engineering</i> , 2000 , 45, 171-179	6	129
147	Changes in flavour and volatile components during storage of whole and skimmed UHT milk. <i>Food Chemistry</i> , 2001 , 72, 51-58	8.5	128
146	Optimization of conditions for galactooligosaccharide synthesis during lactose hydrolysis by β -galactosidase from <i>Kluyveromyces lactis</i> (Lactozym 3000 L HP G). <i>Food Chemistry</i> , 2008 , 107, 258-264	8.5	125
145	Air-borne ultrasound application in the convective drying of strawberry. <i>Journal of Food Engineering</i> , 2014 , 128, 132-139	6	112
144	Study on β -lactoglobulin glycosylation with dextran: effect on solubility and heat stability. <i>Food Chemistry</i> , 2005 , 93, 689-695	8.5	111
143	Formation of hydroxymethylfurfural and furosine during the storage of jams and fruit-based infant foods. <i>Food Chemistry</i> , 2004 , 85, 605-609	8.5	99
142	Effect of glycation on the gastrointestinal digestibility and immunoreactivity of bovine β -lactoglobulin. <i>International Dairy Journal</i> , 2010 , 20, 742-752	3.5	91
141	Enzymatic synthesis and identification of two trisaccharides produced from lactulose by transgalactosylation. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 557-63	5.7	71
140	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	10.6	67
139	Chemical indicators of heat treatment in fortified and special milks. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2995-9	5.7	65
138	Structural characterization of bovine beta-lactoglobulin-galactose/tagatose Maillard complexes by electrophoretic, chromatographic, and spectroscopic methods. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4244-52	5.7	64
137	Inositols and carbohydrates in different fresh fruit juices. <i>Food Chemistry</i> , 2004 , 87, 325-328	8.5	64
136	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	9.8	60

135	Characterization and improvement of rheological properties of sodium caseinate glycated with galactose, lactose and dextran. <i>Food Hydrocolloids</i> , 2010 , 24, 88-97	10.6	60
134	Determination of hydroxymethylfurfural in commercial jams and in fruit-based infant foods. <i>Food Chemistry</i> , 2002 , 79, 513-516	8.5	60
133	Changes in antioxidant activity of dehydrated onion and garlic during storage. <i>Food Research International</i> , 2006 , 39, 891-897	7	59
132	Structural characterisation of pectin obtained from cacao pod husk. Comparison of conventional and subcritical water extraction. <i>Carbohydrate Polymers</i> , 2019 , 217, 69-78	10.3	57
131	In vitro fermentation properties of pectins and enzymatic-modified pectins obtained from different renewable bioresources. <i>Carbohydrate Polymers</i> , 2018 , 199, 482-491	10.3	57
130	In vitro fermentation of lactulose-derived oligosaccharides by mixed fecal microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2024-32	5.7	53
129	Vitamin C content and sensorial properties of dehydrated carrots blanched conventionally or by ultrasound. <i>Food Chemistry</i> , 2013 , 136, 782-8	8.5	48
128	Modification of citrus and apple pectin by power ultrasound: Effects of acid and enzymatic treatment. <i>Ultrasonics Sonochemistry</i> , 2017 , 38, 807-819	8.9	47
127	Survey of quality indicators in commercial dehydrated fruits. <i>Food Chemistry</i> , 2014 , 150, 41-8	8.5	47
126	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, 420-7	5.8	47
125	Chemical and sensorial changes in milk pasteurised by microwave and conventional systems during cold storage. <i>Food Chemistry</i> , 2000 , 70, 77-81	8.5	47
124	Interfacial and foaming properties of bovine β -lactoglobulin: Galactose Maillard conjugates. <i>Food Hydrocolloids</i> , 2012 , 27, 438-447	10.6	46
123	Chemical and physicochemical quality parameters in carrots dehydrated by power ultrasound. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7715-22	5.7	46
122	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, 317-25	10.6	46
121	Synthesis of oligosaccharides derived from lactulose and pectinex ultra SP-L. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3328-33	5.7	44
120	Lactulose formation catalysed by alkaline-substituted sepiolites in milk permeate. <i>Food Chemistry</i> , 2002 , 76, 7-11	8.5	44
119	Behaviour of citrus pectin during its gastrointestinal digestion and fermentation in a dynamic simulator (simgi [®]). <i>Carbohydrate Polymers</i> , 2019 , 207, 382-390	10.3	44
118	Analysis, structural characterization, and bioactivity of oligosaccharides derived from lactose. <i>Electrophoresis</i> , 2014 , 35, 1519-34	3.6	43

117	Determination of minor carbohydrates in carrot (<i>Daucus carota</i> L.) by GCMS. <i>Food Chemistry</i> , 2009 , 114, 758-762	8.5	43
116	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	4.3	43
115	Impact of high-intensity ultrasound on the formation of lactulose and Maillard reaction glycoconjugates. <i>Food Chemistry</i> , 2014 , 157, 186-92	8.5	42
114	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, 164-70	8.5	41
113	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	3.4	41
112	Monosaccharides and myo-Inositol in Commercial Milks. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 815-817	5.7	41
111	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	3.8	39
110	Heat transfer coefficient during deep-fat frying. <i>Food Control</i> , 2009 , 20, 321-325	6.2	38
109	Presence of furosine in honeys. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 790-793	4.3	38
108	Assessment of initial stages of Maillard reaction in dehydrated onion and garlic samples. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9078-82	5.7	37
107	Chemical changes during microwave treatment of milk. <i>Food Chemistry</i> , 1996 , 56, 385-388	8.5	37
106	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	16.4	36
105	Impact of power ultrasound on chemical and physicochemical quality indicators of strawberries dried by convection. <i>Food Chemistry</i> , 2014 , 161, 40-6	8.5	35
104	Protein quality, antigenicity, and antioxidant activity of soy-based foodstuffs. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6498-505	5.7	35
103	Browning Reactions 2012 , 56-83		32
102	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	4.3	32
101	Effect of high pressure on isomerization and degradation of lactose in alkaline media. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1894-6	5.7	32
100	Structural and Rheological Properties of Pectins Extracted from Industrial Sugar Beet By-Products. <i>Molecules</i> , 2019 , 24,	4.8	31

99	Quality parameters in convective dehydrated carrots blanched by ultrasound and conventional treatment. <i>Food Chemistry</i> , 2013 , 141, 616-24	8.5	31
98	Assessment of in Vitro Digestibility of Dietary Carbohydrates Using Rat Small Intestinal Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8046-8053	5.7	31
97	Assessment of the Thermal Treatment of Milk during Continuous Microwave and Conventional Heating. <i>Journal of Food Protection</i> , 1996 , 59, 889-892	2.5	28
96	Stability of oligosaccharides derived from lactulose during the processing of milk and apple juice. <i>Food Chemistry</i> , 2015 , 183, 64-71	8.5	26
95	In Vitro bifidogenic effect of Maillard-type milk protein-galactose conjugates on the human intestinal microbiota. <i>International Dairy Journal</i> , 2013 , 31, 127-131	3.5	26
94	Isomerization of lactose-derived oligosaccharides: a case study using sodium aluminate. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10954-9	5.7	26
93	Analysis of volatiles in dehydrated carrot samples by solid-phase microextraction followed by GC-MS. <i>Journal of Separation Science</i> , 2008 , 31, 3548-55	3.4	26
92	Furosine as indicator of maillard reaction in jams and fruit-based infant foods. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4141-5	5.7	26
91	In Vitro Digestibility of Galactooligosaccharides: Effect of the Structural Features on Their Intestinal Degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4662-4670	5.7	25
90	Use of different thermal indices to assess the quality of pasteurized milks. <i>European Food Research and Technology</i> , 1999 , 208, 169-171		25
89	Effects of continuous flow microwave treatment on chemical and microbiological characteristics of milk. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996 , 202, 15-8		24
88	Pectin characterisation using size exclusion chromatography: A comparison of ELS and RI detection. <i>Food Chemistry</i> , 2018 , 252, 271-276	8.5	23
87	Effect of glycation on sodium caseinate-stabilized emulsions obtained by ultrasound. <i>Journal of Dairy Science</i> , 2011 , 94, 51-8	4	23
86	Release of galactose and N-acetylglucosamine during the storage of UHT milk. <i>Food Chemistry</i> , 2001 , 72, 407-412	8.5	22
85	Isomerization of lactose catalyzed by alkaline-substituted sepiolites. <i>Food Chemistry</i> , 1999 , 66, 301-306	8.5	22
84	Anti-inflammatory bowel effect of industrial orange by-products in DSS-treated mice. <i>Food and Function</i> , 2018 , 9, 4888-4896	6.1	22
83	Carbohydrate moieties on the in vitro immunoreactivity of soy β -conglycinin. <i>Food Research International</i> , 2009 , 42, 819-825	7	21
82	Study on the digestion of milk with prebiotic carbohydrates in a simulated gastrointestinal model. <i>Journal of Functional Foods</i> , 2017 , 33, 149-154	5.1	20

81	Physicochemical changes and sensorial properties during black garlic elaboration: A review. <i>Trends in Food Science and Technology</i> , 2019 , 88, 459-467	15.3	20
80	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	4.3	20
79	The Maillard reaction during the ripening of Manchego cheese. <i>Food Chemistry</i> , 2000 , 71, 255-258	8.5	20
78	Structural and technological characterization of pectin extracted with sodium citrate and nitric acid from sunflower heads. <i>Electrophoresis</i> , 2018 , 39, 1984	3.6	20
77	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	4.3	19
76	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	3.4	19
75	Nitrogen compounds and polysaccharides changes during the biological ageing of sherry wines. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1842-1846	5.4	19
74	Detailed kinetic model describing new oligosaccharides synthesis using different β -galactosidases. <i>Journal of Biotechnology</i> , 2011 , 153, 116-24	3.7	18
73	Browning Reactions71-100		18
72	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	3.3	17
71	Application of liquid chromatography-tandem mass spectrometry for the characterization of galactosylated and tagatosylated beta-lactoglobulin peptides derived from in vitro gastrointestinal digestion. <i>Journal of Chromatography A</i> , 2009 , 1216, 7205-12	4.5	17
70	Effect of glycation and limited hydrolysis on interfacial and foaming properties of bovine β -lactoglobulin. <i>Food Hydrocolloids</i> , 2017 , 66, 16-26	10.6	16
69	Assessment of Quality of Commercial UHT Milks by Chromatographic and Electrophoretic Methods. <i>Journal of Food Protection</i> , 1993 , 56, 263-264	2.5	16
68	2-Furoylmethyl amino acids as indicators of Maillard reaction during the elaboration of black garlic. <i>Food Chemistry</i> , 2018 , 240, 1106-1112	8.5	16
67	Obtainment and characterisation of pectin from sunflower heads purified by membrane separation techniques. <i>Food Chemistry</i> , 2020 , 318, 126476	8.5	15
66	Assessment of interfacial and foaming properties of bovine sodium caseinate glycated with galactose. <i>Journal of Food Engineering</i> , 2012 , 113, 461-470	6	15
65	Chromatographic and electrophoretic approaches for the analysis of protein quality of soy beverages. <i>Journal of Separation Science</i> , 2007 , 30, 502-7	3.4	15
64	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, 4217-20	5.7	15

63	Role of pectin in the current trends towards low-glycaemic food consumption. <i>Food Research International</i> , 2021 , 140, 109851	7	15
62	Impact of Power Ultrasound on the Quality of Fruits and Vegetables During Dehydration. <i>Physics Procedia</i> , 2015 , 70, 828-832		14
61	Role of pyridoxamine in the formation of the Amadori/Heyns compounds and aggregates during the glycation of beta-lactoglobulin with galactose and tagatose. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 500-6	5.7	14
60	Maillard-type glycoconjugates from dairy proteins inhibit adhesion of <i>Escherichia coli</i> to mucin. <i>Food Chemistry</i> , 2011 , 129, 1435-1443	8.5	14
59	Effects of heat treatment and high pressure on the subsequent lactosylation of β -lactoglobulin. <i>Food Chemistry</i> , 2006 , 99, 651-655	8.5	14
58	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	8.9	14
57	Presence of galactooligosaccharides and furosine in special dairy products designed for elderly people. <i>Food Chemistry</i> , 2015 , 172, 481-5	8.5	13
56	Impact of ultrasound on galactooligosaccharides and gluconic acid production throughout a multienzymatic system. <i>Ultrasonics Sonochemistry</i> , 2018 , 44, 177-183	8.9	13
55	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	3.8	13
54	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	8.5	13
53	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	8.5	12
52	Effect of the lactose source on the ultrasound-assisted enzymatic production of galactooligosaccharides and gluconic acid. <i>Ultrasonics Sonochemistry</i> , 2020 , 67, 104945	8.9	12
51	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	3.4	11
50	Survey of the furosine content in cheeses marketed in Spain. <i>Journal of Food Protection</i> , 2000 , 63, 974-5	2.5	11
49	Changes in free monosaccharides during storage of some UHT milks: a preliminary study. <i>European Food Research and Technology</i> , 1998 , 207, 180-181		10
48	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	10.3	10
47	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		9
46	Ultrasonically Assisted Drying 2017 , 371-391		8

45	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	4.3	8
44	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	8.9	8
43	Andean tubers grown in Ecuador: New sources of functional ingredients. <i>Food Bioscience</i> , 2020 , 35, 100609	4.9	7
42	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	6.1	7
41	Dissolved air effects on lactose isomerisation and furosine formation during heat treatment of milk. <i>Dairy Science and Technology</i> , 2002 , 82, 629-634		7
40	Berry fruits as source of pectin: Conventional and non-conventional extraction techniques. <i>International Journal of Biological Macromolecules</i> , 2021 , 186, 962-974	7.9	7
39	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	4.1	6
38	Analysis of monosaccharides in bovine, caprine and ovine κ -casein macropeptide by gas chromatography. <i>Chromatographia</i> , 2001 , 53, 525-528	2.1	6
37	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	11.5	6
36	The Use of Ultrasound for Drying, Degassing and Defoaming of Foods 2021 , 415-438		6
35	In vitro digestion of polysaccharides: InfoGest protocol and use of small intestinal extract from rat. <i>Food Research International</i> , 2021 , 140, 110054	7	6
34	Exploring the Microalga by Pressurized Liquid Extraction to Obtain Bioactive Compounds. <i>Marine Drugs</i> , 2020 , 18,	6	5
33	Impact of the popping process on the structural and thermal properties of sorghum grains (<i>Sorghum bicolor</i> L. Moench). <i>Food Chemistry</i> , 2021 , 348, 129092	8.5	5
32	Kinetic study on the digestibility of lactose and lactulose using small intestinal glycosidases. <i>Food Chemistry</i> , 2020 , 316, 126326	8.5	4
31	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	7	4
30	Production and Bioactivity of Oligosaccharides Derived from Lactose 2014 , 135-167		4
29	Non-Enzymatic Browning in Cookies, Crackers and Breakfast Cereals 2012 , 584-593		4
28	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	8.5	4

27	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	4.3	4
26	Extraction optimization and structural characterization of pectin from persimmon fruit (<i>Diospyros kaki</i> Thunb. var. Rojo brillante). <i>Carbohydrate Polymers</i> , 2021 , 272, 118411	10.3	4
25	Ultrasonic Preparation of Food Emulsions 2017 , 287-310		3
24	Optimisation of convective drying of carrots using selected processing and quality indicators. <i>International Journal of Food Science and Technology</i> , 2013 , 48, n/a-n/a	3.8	3
23	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	3.6	3
22	Emulsifying properties of β -lactalbumin after high-pressure treatment and subsequent lactosylation. <i>High Pressure Research</i> , 2007 , 27, 115-119	1.6	3
21	Nonenzymatic Browning of Cookies, Crackers, and Breakfast Cereals 555-566		3
20	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	7.9	3
19	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	6.1	3
18	Stability of Oligosaccharides Derived from Lactose and Lactulose regarding Rheological and Thermal Properties. <i>Journal of Food Quality</i> , 2018 , 2018, 1-9	2.7	3
17	Osmotic Dehydration and Blanching 2017 , 311-328		2
16	The Use of Ultrasound for the Inactivation of Microorganisms and Enzymes 2017 , 255-286		2
15	Novel Methods of Milk Processing 205-236		2
14	Integral use of pectin-rich by-products in a biorefinery context: A holistic approach. <i>Food Hydrocolloids</i> , 2022 , 128, 107564	10.6	2
13	Production of β -hamnosidases 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	7.9	2
12	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	15.3	2
11	Acute oral safety study of sodium caseinate glycosylated via maillard reaction with galactose in rats. <i>Journal of Food Protection</i> , 2014 , 77, 472-9	2.5	1
10	Synthesis of galactooligosaccharides with prebiotic potential during hydrolysis of lactose by Lactozym 3000 L HP G. <i>Proceedings of the Nutrition Society</i> , 2008 , 67,	2.9	1

9	Quantification of lead using atomic absorption spectrometry in thermoformed and biodegradable flexible films made from cassava (<i>Manihot esculenta</i> crantz). <i>DYNA (Colombia)</i> , 2018 , 85, 236-242	0.6	1
8	Valorization of unripe papaya for pectin recovery by conventional extraction and compressed fluids. <i>Journal of Supercritical Fluids</i> , 2021 , 171, 105133	4.2	1
7	Effect of sucrose substitution with stevia and saccharin on rheological properties of gels from sunflower pectins. <i>Food Hydrocolloids</i> , 2021 , 120, 106910	10.6	1
6	Structural changes in popped sorghum starch and their impact on the rheological behavior. <i>International Journal of Biological Macromolecules</i> , 2021 , 186, 686-694	7.9	0
5	Ohmic heating pretreatment accelerates black garlic processing. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112218	5.4	0
4	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	7.9	0
3	A new approach of functional pectin and pectic oligosaccharides: role as antioxidant and antiinflammatory compounds 2022 , 105-120		
2	Enzymatic Synthesis and Structural Characterization of Novel Trehalose-Based Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12541-12553	5.7	
1	Quality indicators in lactose hydrolyzed milks and soy beverages from Colombia.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 646-654	3.3	