

Mar Villamiel

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.

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	Integral use of pectin-rich by-products in a biorefinery context: A holistic approach. <i>Food Hydrocolloids</i> , 2022 , 128, 107564	10.6	2
151	A new approach of functional pectin and pectic oligosaccharides: role as antioxidant and antiinflammatory compounds 2022 , 105-120		
150	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	
149	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
148	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
147	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
146	Enzymatic Synthesis and Structural Characterization of Novel Trehalose-Based Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12541-12553	5.7	
145	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
144	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
143	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
142	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
141	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
140	The Use of Ultrasound for Drying, Degassing and Defoaming of Foods 2021 , 415-438		6
139	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
138	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
137	Role of pectin in the current trends towards low-glycaemic food consumption. <i>Food Research International</i> , 2021 , 140, 109851	7	15
136	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

135	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
134	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
133	Ohmic heating pretreatment accelerates black garlic processing. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112218	5.4	0
132	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
131	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
130	Exploring the Microalga by Pressurized Liquid Extraction to Obtain Bioactive Compounds. <i>Marine Drugs</i> , 2020 , 18,	6	5
129	Obtainment and characterisation of pectin from sunflower heads purified by membrane separation techniques. <i>Food Chemistry</i> , 2020 , 318, 126476	8.5	15
128	Kinetic study on the digestibility of lactose and lactulose using small intestinal glycosidases. <i>Food Chemistry</i> , 2020 , 316, 126326	8.5	4
127	Andean tubers grown in Ecuador: New sources of functional ingredients. <i>Food Bioscience</i> , 2020 , 35, 100609	4.9	7
126	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
125	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
124	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
123	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
122	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
121	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
120	Structural and Rheological Properties of Pectins Extracted from Industrial Sugar Beet By-Products. <i>Molecules</i> , 2019 , 24,	4.8	31
119	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
118	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

117	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
116	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
115	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
114	Pectin characterisation using size exclusion chromatography: A comparison of ELS and RI detection. <i>Food Chemistry</i> , 2018 , 252, 271-276	8.5	23
113	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
112	Impact of ultrasound on galactooligosaccharides and gluconic acid production throughout a multienzymatic system. <i>Ultrasonics Sonochemistry</i> , 2018 , 44, 177-183	8.9	13
111	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
110	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
109	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
108	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
107	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
106	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
105	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
104	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
103	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
102	Ultrasonic Preparation of Food Emulsions 2017 , 287-310		3
101	Ultrasonically Assisted Drying 2017 , 371-391		8
100	Osmotic Dehydration and Blanching 2017 , 311-328		2

99	The Use of Ultrasound for the Inactivation of Microorganisms and Enzymes 2017 , 255-286		2
98	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
97	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
96	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
95	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
94	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
93	Presence of galactooligosaccharides and furosine in special dairy products designed for elderly people. <i>Food Chemistry</i> , 2015 , 172, 481-5	8.5	13
92	Impact of Power Ultrasound on the Quality of Fruits and Vegetables During Dehydration. <i>Physics Procedia</i> , 2015 , 70, 828-832		14
91	Survey of quality indicators in commercial dehydrated fruits. <i>Food Chemistry</i> , 2014 , 150, 41-8	8.5	47
90	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
89	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
88	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
87	Air-borne ultrasound application in the convective drying of strawberry. <i>Journal of Food Engineering</i> , 2014 , 128, 132-139	6	112
86	Analysis, structural characterization, and bioactivity of oligosaccharides derived from lactose. <i>Electrophoresis</i> , 2014 , 35, 1519-34	3.6	43
85	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
84	Production and Bioactivity of Oligosaccharides Derived from Lactose 2014 , 135-167		4
83	Quality parameters in convective dehydrated carrots blanched by ultrasound and conventional treatment. <i>Food Chemistry</i> , 2013 , 141, 616-24	8.5	31
82	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

81	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
80	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
79	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
78	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
77	Non-Enzymatic Browning in Cookies, Crackers and Breakfast Cereals 2012 , 584-593		4
76	Browning Reactions 2012 , 56-83		32
75	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
74	Interfacial and foaming properties of bovine β -lactoglobulin: Galactose Maillard conjugates. <i>Food Hydrocolloids</i> , 2012 , 27, 438-447	10.6	46
73	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
72	Effect of glycation on sodium caseinate-stabilized emulsions obtained by ultrasound. <i>Journal of Dairy Science</i> , 2011 , 94, 51-8	4	23
71	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
70	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
69	Detailed kinetic model describing new oligosaccharides synthesis using different β -galactosidases. <i>Journal of Biotechnology</i> , 2011 , 153, 116-24	3.7	18
68	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
67	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
66	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
65	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
64	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

63	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
62	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
61	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
60	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
59	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
58	Determination of minor carbohydrates in carrot (<i>Daucus carota</i> L.) by GCMS. <i>Food Chemistry</i> , 2009 , 114, 758-762	8.5	43
57	Heat transfer coefficient during deep-fat frying. <i>Food Control</i> , 2009 , 20, 321-325	6.2	38
56	Carbohydrate moieties on the in vitro immunoreactivity of soy β -conglycinin. <i>Food Research International</i> , 2009 , 42, 819-825	7	21
55	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	16	46
54	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
53	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
52	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
51	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
50	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
49	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
48	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
47	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
46	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

45	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
44	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
43	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
42	Emulsifying properties of β lactalbumin after high-pressure treatment and subsequent lactosylation. <i>High Pressure Research</i> , 2007 , 27, 115-119	1.6	3
41	Biological properties of onions and garlic. <i>Trends in Food Science and Technology</i> , 2007 , 18, 609-625	15.3	463
40	Changes in antioxidant activity of dehydrated onion and garlic during storage. <i>Food Research International</i> , 2006 , 39, 891-897	7	59
39	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
38	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
37	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
36	Study on β lactoglobulin glycosylation with dextran: effect on solubility and heat stability. <i>Food Chemistry</i> , 2005 , 93, 689-695	8.5	111
35	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
34	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
33	Inositols and carbohydrates in different fresh fruit juices. <i>Food Chemistry</i> , 2004 , 87, 325-328	8.5	64
32	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
31	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
30	Lactulose formation catalysed by alkaline-substituted sepiolites in milk permeate. <i>Food Chemistry</i> , 2002 , 76, 7-11	8.5	44
29	Determination of hydroxymethylfurfural in commercial jams and in fruit-based infant foods. <i>Food Chemistry</i> , 2002 , 79, 513-516	8.5	60
28	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

27	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
26	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
25	Analysis of monosaccharides in bovine, caprine and ovine β -casein macropeptide by gas chromatography. <i>Chromatographia</i> , 2001 , 53, 525-528	2.1	6
24	Release of galactose and N-acetylglucosamine during the storage of UHT milk. <i>Food Chemistry</i> , 2001 , 72, 407-412	8.5	22
23	Presence of furosine in honeys. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 790-793	4.3	38
22	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
21	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
20	Inactivation of <i>Pseudomonas fluorescens</i> and <i>Streptococcus thermophilus</i> in Trypticase \square 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
19	The Maillard reaction during the ripening of Manchego cheese. <i>Food Chemistry</i> , 2000 , 71, 255-258	8.5	20
18	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
17	Survey of the furosine content in cheeses marketed in Spain. <i>Journal of Food Protection</i> , 2000 , 63, 974-5	2.5	11
16	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
15	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
14	Isomerization of lactose catalyzed by alkaline-substituted sepiolites. <i>Food Chemistry</i> , 1999 , 66, 301-306	8.5	22
13	Use of different thermal indices to assess the quality of pasteurized milks. <i>European Food Research and Technology</i> , 1999 , 208, 169-171		25
12	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
11	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
10	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

9	Monosaccharides and myo-Inositol in Commercial Milks. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 815-817	5.7	41
8	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
7	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
6	Chemical changes during microwave treatment of milk. <i>Food Chemistry</i> , 1996 , 56, 385-388	8.5	37
5	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
4	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
3	Novel Methods of Milk Processing 205-236		2
2	Browning Reactions 71-100		18
1	Nonenzymatic Browning of Cookies, Crackers, and Breakfast Cereals 555-566		3