

Clara Talens

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.

14
papers

166
citations

7
h-index

12
g-index

18
ext. papers

211
ext. citations

4.8
avg, IF

2.79
L-index

#	Paper	IF	Citations
14	Effect of microwave technology and upcycled orange fibre on the quality of gluten-free muffins. <i>LWT - Food Science and Technology</i> , 2022 , 158, 113148	5.4	0
13	Effect of Fibre-Enriched Orange Juice on Postprandial Glycaemic Response and Satiety in Healthy Individuals: An Acute, Randomised, Placebo-Controlled, Double-Blind, Crossover Study. <i>Nutrients</i> , 2019 , 11,	6.7	6
12	Effect of Microwave Power Coupled with Hot Air Drying on Sorption Isotherms and Microstructure of Orange Peel. <i>Food and Bioprocess Technology</i> , 2018 , 11, 723-734	5.1	9
11	Effect of a new microwave-dried orange fibre ingredient vs. a commercial citrus fibre on texture and sensory properties of gluten-free muffins. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 44, 83-88	6.8	15
10	Effect of microwave power coupled with hot air drying on process efficiency and physico-chemical properties of a new dietary fibre ingredient obtained from orange peel. <i>LWT - Food Science and Technology</i> , 2017 , 77, 110-118	5.4	29
9	A thermodynamic model for hot air microwave drying of orange peel. <i>Journal of Food Engineering</i> , 2016 , 175, 33-42	6	15
8	Study of the effect of microwave power coupled with hot air drying on orange peel by dielectric spectroscopy. <i>LWT - Food Science and Technology</i> , 2016 , 66, 622-628	5.4	19
7	From waste products to raw materials for the development of new foods. <i>Proceedings of Institution of Civil Engineers: Waste and Resource Management</i> , 2015 , 168, 55-62	0.5	1
6	New advances in the integrated management of food processing by-products in Europe: sustainable exploitation of fruit and cereal processing by-products with the production of new food products (NAMASTE EU). <i>New Biotechnology</i> , 2013 , 30, 647-55	6.4	39
5	New concept of desserts with no added sugar. <i>International Journal of Gastronomy and Food Science</i> , 2012 , 1, 116-122	2.8	6
4	Application of immersion vacuum cooling to water-cooked beef joints [Quality and safety assessment. <i>LWT - Food Science and Technology</i> , 2009 , 42, 332-337	5.4	27
3	Leveraging capabilities for the creation of a smart, healthy and personalized breakfast: a case study of collaborative innovation in the EU. <i>Open Research Europe</i> , 1, 151		
2	Leveraging capabilities for the creation of a smart, healthy and personalized breakfast: a case study of innovation ecosystems in the EU. <i>Open Research Europe</i> , 1, 151		
1	Leveraging innovative technologies for designing a healthy and personalized breakfast: consumer perception of three smart cooking devices in the EU. <i>Open Research Europe</i> , 1, 151		