

Belen Gmez

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.

26
papers

1,374
citations

17
h-index

26
g-index

26
ext. papers

1,713
ext. citations

6.2
avg, IF

4.84
L-index

#	Paper	IF	Citations
26	Nanoencapsulation of Promising Bioactive Compounds to Improve Their Absorption, Stability, Functionality and the Appearance of the Final Food Products. <i>Molecules</i> , 2021 , 26,	4.8	40
25	Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages. <i>LWT - Food Science and Technology</i> , 2019 , 110, 316-323	5.4	29
24	Emerging prebiotics obtained from lemon and sugar beet byproducts: Evaluation of their in vitro fermentability by probiotic bacteria. <i>LWT - Food Science and Technology</i> , 2019 , 109, 17-25	5.4	21
23	Challenges and opportunities regarding the use of alternative protein sources: Aquaculture and insects. <i>Advances in Food and Nutrition Research</i> , 2019 , 89, 259-295	6	10
22	Assessment of the Suitability of Pitanga Leaf Extract as a Natural Antioxidant for Enhancing Canola Oil Stability: Monitoring Lipid Oxidation Parameters. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800447	3	13
21	Phenolic profile of oils obtained from "horchata" by-products assisted by supercritical-CO and its relationship with antioxidant and lipid oxidation parameters: Triple TOF-LC-MS-MS characterization. <i>Food Chemistry</i> , 2019 , 274, 865-871	8.5	23
20	Effect of organic acids on the quality of sheep "chada" From food safety to physicochemical, nutritional, and sensorial evaluation. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13877	2.1	4
19	Shelf life study of healthy pork liver pâté with added seaweed extracts from <i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i> and <i>Bifurcaria bifurcata</i> . <i>Food Research International</i> , 2018 , 112, 400-411	7	30
18	Bioactive peptides as natural antioxidants in food products – A review. <i>Trends in Food Science and Technology</i> , 2018 , 79, 136-147	15.3	212
17	Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. <i>Food Research International</i> , 2018 , 113, 156-166	7	161
16	Potential of Fructooligosaccharides and Xylooligosaccharides as Substrates To Counteract the Undesirable Effects of Several Antibiotics on Elder Fecal Microbiota: A First in Vitro Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9426-9437	5.7	14
15	Replacement of soy protein with other legumes or algae in turkey breast formulation: Changes in physicochemical and technological properties. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13845	2.1	10
14	Chestnuts and by-products as source of natural antioxidants in meat and meat products: A review. <i>Trends in Food Science and Technology</i> , 2018 , 82, 110-121	15.3	55
13	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. <i>Trends in Food Science and Technology</i> , 2018 , 82, 135-147	15.3	69
12	Evaluation of the Antioxidant Capacity of a Guarana Seed Extract on Canola Oil Lipid Stability Using Accelerated Storage. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120,	3	3
11	Active packaging films with natural antioxidants to be used in meat industry: A review. <i>Food Research International</i> , 2018 , 113, 93-101	7	210
10	Manufacture and Properties of Glucomannans and Glucomannooligosaccharides Derived from Konjac and Other Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2019-2031	5.7	23

9	Manufacture and evaluation of xylooligosaccharides from corn stover as emerging prebiotic candidates for human health. <i>LWT - Food Science and Technology</i> , 2017 , 77, 449-459	5.4	30
8	Extraction of Oligosaccharides With Prebiotic Properties From Agro-Industrial Wastes 2017 , 131-161		2
7	Production of pectin-derived oligosaccharides from lemon peels by extraction, enzymatic hydrolysis and membrane filtration. <i>Journal of Chemical Technology and Biotechnology</i> , 2016 , 91, 234-247	7.5	24
6	Prebiotic potential of pectins and pectic oligosaccharides derived from lemon peel wastes and sugar beet pulp: A comparative evaluation. <i>Journal of Functional Foods</i> , 2016 , 20, 108-121	5.1	160
5	Pectic Oligosaccharides and Other Emerging Prebiotics 2016 ,		13
4	Production, Purification, and in Vitro Evaluation of the Prebiotic Potential of Arabinoxyloligosaccharides from Brewer's Spent Grain. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8429-38	5.7	38
3	Purification, characterization, and prebiotic properties of pectic oligosaccharides from orange peel wastes. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9769-82	5.7	109
2	Valorization of an invasive woody species, <i>Acacia dealbata</i> , by means of Ionic liquid pretreatment and enzymatic hydrolysis. <i>Journal of Chemical Technology and Biotechnology</i> , 2014 , 89, 1337-1343	3.5	15
1	Pectic oligosaccharides from lemon peel wastes: production, purification, and chemical characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10043-53	5.7	56