

# Jader MartÃ-nez-GirÃ³n

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9188069/publications.pdf>

Version: 2024-02-01

13  
papers

292  
citations

1477746

6  
h-index

1058022

14  
g-index

14  
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14  
docs citations

14  
times ranked

426  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of ultrasound treatment on visual color, vitamin C, total phenols, and carotenoids content in Cape gooseberry juice. <i>Food Chemistry</i> , 2017, 233, 96-100.	4.2	200
2	Thermal degradation kinetics of carotenoids, vitamin C and provitamin A in tree tomato juice. <i>International Journal of Food Science and Technology</i> , 2020, 55, 201-210.	1.3	34
3	Effect of the addition of peach palm ( <i>Bactris gasipaes</i> ) peel flour on the color and sensory properties of cakes. <i>Food Science and Technology</i> , 2017, 37, 418-424.	0.8	15
4	Extraction of total carotenoids from peach palm fruit ( <i>Bactris gasipaes</i> ) peel by means of ultrasound application and vegetable oil. <i>DYNA (Colombia)</i> , 2019, 86, 91-96.	0.2	9
5	Food fears and risk of loss of food heritage: A little-explored effect of food modernity and times of pandemic. <i>International Journal of Gastronomy and Food Science</i> , 2022, 28, 100499.	1.3	7
6	Encapsulation of $\beta$ -carotene extracted from peach palm residues: a stability study using two spray-dried processes. <i>DYNA (Colombia)</i> , 2018, 85, 128-134.	0.2	6
7	Effect of the addition of peach palm ( <i>Bactris gasipaes</i> ) peel flour on the color and sensory properties of wheat bread. <i>Revista De Ciéncias Agrárias</i> , 2016, 39, 456-462.	0.2	6
8	Alimentos funcionales: avances de aplicaci3n en agroindustria. <i>Tecnura</i> , 2018, 22, 55-68.	0.1	4
9	Effect of temperature and particle size on physicochemical and techno-functional properties of peach palm peel flour ( <i>Bactris gasipaes</i> , red and yellow ecotypes). <i>Food Science and Technology International</i> , 2022, 28, 535-544.	1.1	3
10	Propiedades hidrodinámicas de la fibra dietaria a partir de harina de cáscaras de naranja ( <i>Citrus</i> ) Tj ETQq0 0 0 rgBT, /Overlock 10 Tf 50	0.2	2
11	Extracci3n de glucósidos de stevia rebaudiana ( <i>bertoni</i> ) a partir de tecnologías de extracci3n verdes. <i>Revista De Investigaci3n Agraria Y Ambiental</i> , 2018, 10, 43-56.	0.1	2
12	Effectiveness of vertical subsurface wetlands for iron and manganese removal from wastewater in drinking water treatment plants. <i>Universitas Scientiarum</i> , 2019, 24, 135-163.	0.2	1
13	Physicochemical, microbiological and sensory characterization of liquor obtained from atemoya fruit ( <i>Annona cherimola—Annona squamosa</i> ). <i>Scientia Et Technica</i> , 2019, 24, 636.	0.1	1