

Jader MartÃ-nez-GirÃ³n

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

292
citations

1477746

6
h-index

1058022

14
g-index

14
all docs

14
docs citations

14
times ranked

426
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
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	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
6	Physicochemical, microbiological and sensory characterization of liquor obtained from atemoya fruit (<i>Annona cherimola</i> — <i>Annona squamosa</i>). <i>Scientia Et Technica</i> , 2019, 24, 636.	0.1	1
7	Alimentos funcionales: avances de aplicación en agroindustria. <i>Tecnura</i> , 2018, 22, 55-68.	0.1	4
8	Encapsulation of β -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
9	Extracción de glucósidos de stevia rebaudiana (<i>bertoni</i>) a partir de tecnologías de extracción verdes. <i>Revista De Investigación Agraria Y Ambiental</i> , 2018, 10, 43-56.	0.1	2
10	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
11	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
12	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 Ciencias Agrarias</i> , 2016, 39, 456-462.	0.2	6
13	Propiedades hidrodinámicas de la fibra dietaria a partir de harina de cáscaras de naranja (<i>Citrus</i>) Tj ETQq1 1 0.784314 rgBT ₂ /Overlo	0.2	2