

# Amparo

## List of Publications by Year in descending order

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90  
papers

2,190  
citations

185998

28  
h-index

276539

41  
g-index

91  
all docs

91  
docs citations

91  
times ranked

2190  
citing authors

#	ARTICLE	IF	CITATIONS
1	Physiological and structural changes during ripening and destringency treatment of persimmon fruit cv. "Rojo Brillante"™. <i>Postharvest Biology and Technology</i> , 2007, 46, 181-188.	2.9	144
2	Protein- and polysaccharide-based particles used for Pickering emulsion stabilisation. <i>Food Hydrocolloids</i> , 2021, 119, 106839.	5.6	132
3	Fiber from fruit pomace: A review of applications in cereal-based products. <i>Food Reviews International</i> , 2018, 34, 162-181.	4.3	77
4	Composition and physicochemical properties of dried berry pomace. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1284-1293.	1.7	71
5	Recent trends in oil structuring using hydrocolloids. <i>Food Hydrocolloids</i> , 2021, 118, 106612.	5.6	62
6	Changes in proteins during Teruel dry-cured ham processing. <i>Meat Science</i> , 2006, 74, 586-593.	2.7	60
7	Chitosan and crosslinked chitosan nanoparticles: Synthesis, characterization and their role as Pickering emulsifiers. <i>Carbohydrate Polymers</i> , 2020, 250, 116878.	5.1	57
8	Changes in the microstructure and location of some bioactive compounds in persimmons treated by high hydrostatic pressure. <i>Postharvest Biology and Technology</i> , 2011, 61, 137-144.	2.9	51
9	Cell Wall Stability of Fresh-Cut Fuji Apples Treated with Calcium Lactate. <i>Journal of Food Science</i> , 2006, 71, S615-S620.	1.5	50
10	Changes in the structure and antioxidant properties of onions by high pressure treatment. <i>Food and Function</i> , 2013, 4, 586.	2.1	49
11	Oil-in-water emulsions stabilised by cellulose ethers: stability, structure and in vitro digestion. <i>Food and Function</i> , 2017, 8, 1547-1557.	2.1	46
12	Effect of high pressure processing on carotenoid and phenolic compounds, antioxidant capacity, and microbial counts of bee-pollen paste and bee-pollen-based beverage. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 10-17.	2.7	43
13	Adhesion in fried battered nuggets: Performance of different hydrocolloids as preducts using three cooking procedures. <i>Food Hydrocolloids</i> , 2009, 23, 1443-1448.	5.6	42
14	Structure and stability of edible oleogels prepared with different unsaturated oils and hydrocolloids. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1458-1467.	1.3	42
15	Effect of calcium propionate on the microstructure and pectin methylesterase activity in the parenchyma of fresh-cut Fuji apples. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 511-519.	1.7	41
16	Impact of High Hydrostatic Pressure and Pasteurization on the Structure and the Extractability of Bioactive Compounds of Persimmon "Rojo Brillante". <i>Journal of Food Science</i> , 2014, 79, C32-8.	1.5	41
17	Microstructural changes while persimmon fruits mature and ripen. Comparison between astringent and non-astringent cultivars. <i>Postharvest Biology and Technology</i> , 2016, 120, 52-60.	2.9	41
18	High hydrostatic pressure treatment as an alternative to pasteurization to maintain bioactive compound content and texture in red sweet pepper. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 76-85.	2.7	40

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19	Structural and sensory studies on chocolate spreads with hydrocolloid-based oleogels as a fat alternative. <i>LWT - Food Science and Technology</i> , 2021, 135, 110228.	2.5	39
20	Use of berry pomace to replace flour, fat or sugar in cakes. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1579-1587.	1.3	38
21	The effect of calcium and cellular permeabilization on the structure of the parenchyma of osmotic dehydrated "Granny Smith" apple. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1765-1770.	1.7	37
22	Microstructural changes in Teruel dry-cured ham during processing. <i>Meat Science</i> , 2007, 76, 574-582.	2.7	36
23	Chemical and structural changes in lipids during the ripening of Teruel dry-cured ham. <i>Food Chemistry</i> , 2007, 102, 494-503.	4.2	36
24	Pork meat prepared by different cooking methods. A microstructural, sensorial and physicochemical approach. <i>Meat Science</i> , 2020, 163, 108089.	2.7	36
25	Evaluation of Textural Properties and Microstructure During Storage of Minimally Processed Apples. <i>Journal of Food Science</i> , 2003, 68, 312-317.	1.5	35
26	Persimmon milkshakes with enhanced functionality: Understanding consumers' perception of the concept and sensory experience of a functional food. <i>LWT - Food Science and Technology</i> , 2015, 62, 384-392.	2.5	33
27	Relationship between cellulose chemical substitution, structure and fat digestion in o/w emulsions. <i>Food Hydrocolloids</i> , 2017, 69, 76-85.	5.6	33
28	Use of image analysis to evaluate the effect of high hydrostatic pressure and pasteurization as preservation treatments on the microstructure of red sweet pepper. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 27, 69-78.	2.7	31
29	Microstructural study of frozen batter-coated squid rings prepared by an innovative process without a pre-frying step. <i>Food Hydrocolloids</i> , 2005, 19, 297-302.	5.6	27
30	Use of calcium lactate to improve structure of "Flor de Invierno" fresh-cut pears. <i>Postharvest Biology and Technology</i> , 2009, 53, 145-151.	2.9	27
31	Impact of high hydrostatic pressures on the structure, diffusion of soluble compounds and textural properties of persimmon "Rojo Brillante". <i>Food Research International</i> , 2012, 47, 218-222.	2.9	26
32	Interactions between Blackcurrant Polyphenols and Food Macronutrients in Model Systems: In Vitro Digestion Studies. <i>Foods</i> , 2021, 10, 847.	1.9	24
33	Inactivation kinetics and cell morphology of <i>E. coli</i> and <i>S. cerevisiae</i> treated with ultrasound-assisted supercritical CO <sub>2</sub> . <i>Food Research International</i> , 2014, 62, 955-964.	2.9	22
34	Bactericidal activity of caprylic acid entrapped in mesoporous silica nanoparticles. <i>Food Control</i> , 2015, 56, 77-85.	2.8	22
35	Effect of pulsed electric fields on carotenoid and phenolic bioaccessibility and their relationship with carrot structure. <i>Food and Function</i> , 2021, 12, 2772-2783.	2.1	22
36	New formulations of functional white sauces enriched with red sweet pepper: a rheological, microstructural and sensory study. <i>European Food Research and Technology</i> , 2015, 240, 1187-1202.	1.6	21

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37	Designing a Clean Label Sponge Cake with Reduced Fat Content. <i>Journal of Food Science</i> , 2016, 81, C2352-C2359.	1.5	21
38	Assessing the textural defect of pastiness in dry-cured pork ham using chemical, microstructural, textural and ultrasonic analyses. <i>Journal of Food Engineering</i> , 2020, 265, 109690.	2.7	21
39	Phenolic compounds, microstructure and viscosity of onion and apple products subjected to in vitro gastrointestinal digestion. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 51, 114-125.	2.7	20
40	Water sorption and glass transition in freeze-dried persimmon slices. Effect on physical properties and bioactive compounds. <i>LWT - Food Science and Technology</i> , 2020, 130, 109633.	2.5	20
41	Polyphenoloxidase (PPO) activity and osmotic dehydration in Granny Smith apple. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1017-1020.	1.7	19
42	The structure of starch granules in fried battered products. <i>Food Hydrocolloids</i> , 2007, 21, 1407-1412.	5.6	19
43	Extruded flour as techno-functional ingredient in muffins with berry pomace. <i>LWT - Food Science and Technology</i> , 2019, 113, 108300.	2.5	19
44	Effect of batter formulation on lipid uptake during frying and lipid fraction of frozen battered squid. <i>European Food Research and Technology</i> , 2003, 216, 297-302.	1.6	18
45	Rheology and microstructure of custard model systems with cross-linked waxy maize starch. <i>Flavour and Fragrance Journal</i> , 2006, 21, 30-36.	1.2	18
46	Designing dairy desserts for weight management: Structure, physical properties and in vitro gastric digestion. <i>Food Chemistry</i> , 2017, 220, 137-144.	4.2	18
47	Improving the Antimicrobial Power of Low-effective Antimicrobial Molecules Through Nanotechnology. <i>Journal of Food Science</i> , 2018, 83, 2140-2147.	1.5	18
48	How do Different Types of Emulsifiers/Stabilizers Affect the In Vitro Intestinal Digestion of O/W Emulsions?. <i>Food Biophysics</i> , 2019, 14, 313-325.	1.4	17
49	Microstructural, Physical, and Sensory Impact of Starch, Inulin, and Soy Protein in Low-fat Gluten and Lactose Free White Sauces. <i>Journal of Food Science</i> , 2012, 77, C859-65.	1.5	16
50	Importance of consumer perceptions in fiber-enriched food products. A case study with sponge cakes. <i>Food and Function</i> , 2017, 8, 574-583.	2.1	16
51	Changes in tannin solubility and microstructure of high hydrostatic pressure-treated persimmon cubes during storage at 4°C. <i>European Food Research and Technology</i> , 2013, 237, 9-17.	1.6	15
52	Structural changes in biscuits made with cellulose emulsions as fat replacers. <i>Food Science and Technology International</i> , 2017, 23, 480-489.	1.1	14
53	High hydrostatic pressure treatment provides persimmon good characteristics to formulate milk-based beverages with enhanced functionality. <i>Food and Function</i> , 2014, 5, 1250-1260.	2.1	13
54	Digestibility and Bioaccessibility of Pickering Emulsions of Roasted Coffee Oil Stabilized by Chitosan and Chitosan-Sodium Tripolyphosphate Nanoparticles. <i>Food Biophysics</i> , 2020, 15, 196-205.	1.4	12

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55	An in vitro digestion study of tannins and antioxidant activity affected by drying "Rojo Brillante" persimmon. <i>LWT - Food Science and Technology</i> , 2022, 155, 112961.	2.5	12
56	Microstructural changes in rabbit meat wrapped with <i>Pteridium aquilinum</i> fern during postmortem storage. <i>Meat Science</i> , 2004, 66, 823-829.	2.7	11
57	Eating quality of "Flor de Invierno"™ pears: chemical and structural aspects. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1052-1058.	1.3	11
58	Structural stability of white sauces prepared with different types of fats and thawed in a microwave oven. <i>Journal of Food Engineering</i> , 2011, 104, 557-564.	2.7	11
59	Designing Hydrocolloid-Based Oleogels With High Physical, Chemical, and Structural Stability. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	1.8	11
60	Carotenoids in dehydrated persimmon: Antioxidant activity, structure, and photoluminescence. <i>LWT - Food Science and Technology</i> , 2021, 142, 111007.	2.5	11
61	Microencapsulation of roasted coffee oil Pickering emulsions using spray and freeze drying: physical, structural and <i>in vitro</i> bioaccessibility studies. <i>International Journal of Food Science and Technology</i> , 2022, 57, 145-153.	1.3	11
62	Impact of mass transport on microstructure of Granny Smith apple parenchyma during osmotic dehydration. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 425-429.	1.7	10
63	Improving the Quality of Fresh Cut Apples, Pears, and Melons Using Natural Additives. <i>Journal of Food Science</i> , 2009, 74, S90-6.	1.5	10
64	New hydrocolloid-based emulsions for replacing fat in panna cottas: a structural and sensory study. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4961-4968.	1.7	9
65	Using different fibers to replace fat in sponge cakes: <i>In vitro</i> starch digestion and physico-structural studies. <i>Food Science and Technology International</i> , 2018, 24, 533-543.	1.1	9
66	Microwave Heating Effect on Rheology and Microstructure of White Sauces. <i>Journal of Food Science</i> , 2011, 76, E544-52.	1.5	8
67	Effect of different rice starches, inulin, and soy protein on microstructural, physical, and sensory properties of low-fat, gluten, and lactose free white sauces. <i>Czech Journal of Food Sciences</i> , 2013, 31, 575-580.	0.6	8
68	Tissue microstructure, physicochemical properties, and bioactive compound locations in different sweet pepper types. <i>Food Science and Technology International</i> , 2015, 21, 3-13.	1.1	8
69	Structural changes of filling creams after in vitro digestion. Application of hydrocolloid based emulsions as fat source. <i>LWT - Food Science and Technology</i> , 2019, 112, 108223.	2.5	8
70	Cream replacement by hydrocolloid-stabilized emulsions to reduce fat digestion in panna cottas. <i>LWT - Food Science and Technology</i> , 2020, 119, 108896.	2.5	8
71	Use of Oleogels to Replace Margarine in Steamed and Baked Buns. <i>Foods</i> , 2021, 10, 1781.	1.9	8
72	Effect of Different Corn Starches on Microstructural, Physical and Sensory Properties of Gluten-Free White Sauces Formulated with Soy Protein and Inulin. <i>Journal of Food Process Engineering</i> , 2013, 36, 535-543.	1.5	7

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73	High hydrostatic pressure as a method to preserve fresh-cut Hachiya persimmons: A structural approach. <i>Food Science and Technology International</i> , 2016, 22, 688-698.	1.1	7
74	Correction of defective textures in packaged dry-cured pork ham by applying conventional and ultrasonically-assisted mild thermal treatments. <i>LWT - Food Science and Technology</i> , 2020, 126, 109283.	2.5	7
75	Protein breakdown during the preparation of frozen batter-coated squid rings. <i>European Food Research and Technology</i> , 2007, 225, 807-813.	1.6	6
76	Effect of Different Cornstarch Types in New Formulations of Gluten and Lactose Free White Sauces with High Protein Content. <i>Journal of Food Quality</i> , 2012, 35, 341-352.	1.4	6
77	Influence of storage at 4°C on the stability of high hydrostatic pressure treated onion. <i>Czech Journal of Food Sciences</i> , 2014, 32, 96-101.	0.6	6
78	Changes in bioactive compounds and microstructure in persimmon ( <i>Diospyros kaki</i> L.) treated by high hydrostatic pressures during cold storage. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13738.	0.9	6
79	High Internal Phase Emulsions Preparation Using Citrus By-Products as Stabilizers. <i>Foods</i> , 2022, 11, 994.	1.9	6
80	Effect of Pulsed Electric Fields on the Main Chemical Components of Liquid Egg and Stability at 4°C. <i>Czech Journal of Food Sciences</i> , 2009, 27, S109-S112.	0.6	5
81	MICROSTRUCTURE OF PERSIMMON TREATED BY HOT WATER TO ALLEVIATE CHILLING INJURY. <i>Acta Horticulturae</i> , 2009, , 251-256.	0.1	5
82	Optimizing High Pressure Processing Parameters to Produce Milkshakes Using Chokeberry Pomace. <i>Foods</i> , 2020, 9, 405.	1.9	4
83	Use of Berry Pomace to Design Functional Foods. <i>Food Reviews International</i> , 2023, 39, 3204-3224.	4.3	4
84	Microbial inactivation by means of ultrasonic assisted supercritical CO <sub>2</sub> . Effect on cell ultrastructure. <i>Journal of Supercritical Fluids</i> , 2022, 179, 105407.	1.6	3
85	Effect of Location, Year and Variety on Winter Cereal Forage Yield and Quality in the Southern Plateau of the Spain. <i>Asian-Australasian Journal of Animal Sciences</i> , 2008, 21, 1416-1424.	2.4	3
86	Chemical and Structural Changes in White Sauces Thawed by Microwave or Conventional Oven. <i>Czech Journal of Food Sciences</i> , 2009, 27, S290-S292.	0.6	1
87	Effect of microwave thawing on microstructure and physicochemical stability of low fat white sauces made with soy protein. <i>Czech Journal of Food Sciences</i> , 2013, 31, 568-574.	0.6	1
88	Providing Stability to High Internal Phase Emulsion Gels Using Brewery Industry By-Products as Stabilizers. <i>Gels</i> , 2021, 7, 245.	2.1	1
89	Manzana fresca cortada tratada con aditivos naturales: calidad y aspectos estructurales Fresh-cut apple treated with natural additives: quality and structural aspects. <i>CYTA - Journal of Food</i> , 2011, 9, 17-24.	0.9	0
90	Slight Changes in Fruit Firmness at Harvest Determine the Storage Potential of the "Rojo Brillante"™ Persimmon Treated with Gibberellic Acid. <i>Horticulturae</i> , 2022, 8, 140.	1.2	0