Amparo

List of Publications by Year in descending order

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90 papers	2,190 citations	186265 28 h-index	276875 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 deastringency treatment of persimmon fruit cv. â€˜Rojo Brillanteâ€™. Postharvest Biology and Technology, 2007, 46, 181-188.	6.0	144
2	Protein- and polysaccharide-based particles used for Pickering emulsion stabilisation. Food Hydrocolloids, 2021, 119, 106839.	10.7	132
3	Fiber from fruit pomace: A review of applications in cereal-based products. Food Reviews International, 2018, 34, 162-181.	8.4	77
4	Composition and physicochemical properties of dried berry pomace. Journal of the Science of Food and Agriculture, 2019, 99, 1284-1293.	3.5	71
5	Recent trends in oil structuring using hydrocolloids. Food Hydrocolloids, 2021, 118, 106612.	10.7	62
6	Changes in proteins during Teruel dry-cured ham processing. Meat Science, 2006, 74, 586-593.	5.5	60
7	Chitosan and crosslinked chitosan nanoparticles: Synthesis, characterization and their role as Pickering emulsifiers. Carbohydrate Polymers, 2020, 250, 116878.	10.2	57
8	Changes in the microstructure and location of some bioactive compounds in persimmons treated by high hydrostatic pressure. Postharvest Biology and Technology, 2011, 61, 137-144.	6.0	51
9	Cell Wall Stability of Fresh-Cut Fuji Apples Treated with Calcium Lactate. Journal of Food Science, 2006, 71, S615-S620.	3.1	50
10	Changes in the structure and antioxidant properties of onions by high pressure treatment. Food and Function, 2013, 4, 586.	4.6	49
11	Oil-in-water emulsions stabilised by cellulose ethers: stability, structure and in vitro digestion. Food and Function, 2017, 8, 1547-1557.	4.6	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. Innovative Food Science and Emerging Technologies, 2016, 37, 10-17.	5.6	43
13	Adhesion in fried battered nuggets: Performance of different hydrocolloids as predusts using three cooking procedures. Food Hydrocolloids, 2009, 23, 1443-1448.	10.7	42
14	Structure and stability of edible oleogels prepared with different unsaturated oils and hydrocolloids. International Journal of Food Science and Technology, 2020, 55, 1458-1467.	2.7	42
15	Effect of calcium propionate on the microstructure and pectin methy- lesterase activity in the parenchyma of fresh-cut Fuji apples. Journal of the Science of Food and Agriculture, 2007, 87, 511-519.	3.5	41
16	Impact of High Hydrostatic Pressure and Pasteurization on the Structure and the Extractability of Bioactive Compounds of Persimmon â€œRojo Brillanteâ€. Journal of Food Science, 2014, 79, C32-8.	3.1	41
17	Microstructural changes while persimmon fruits mature and ripen. Comparison between astringent and non-astringent cultivars. Postharvest Biology and Technology, 2016, 120, 52-60.	6.0	41
18	High hydrostatic pressure treatment as an alternative to pasteurization to maintain bioactive compound content and texture in red sweet pepper. Innovative Food Science and Emerging Technologies, 2014, 26, 76-85.	5.6	40

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19	Structural and sensory studies on chocolate spreads with hydrocolloid-based oleogels as a fat alternative. LWT - Food Science and Technology, 2021, 135, 110228.	5.2	39
20	Use of berry pomace to replace flour, fat or sugar in cakes. International Journal of Food Science and Technology, 2018, 53, 1579-1587.	2.7	38
21	The effect of calcium and cellular permeabilization on the structure of the parenchyma of osmotic dehydratedâ€˜Granny Smithâ€™ apple. Journal of the Science of Food and Agriculture, 2004, 84, 1765-1770.	3.5	37
22	Microstructural changes in Teruel dry-cured ham during processing. Meat Science, 2007, 76, 574-582.	5.5	36
23	Chemical and structural changes in lipids during the ripening of Teruel dry-cured ham. Food Chemistry, 2007, 102, 494-503.	8.2	36
24	Pork meat prepared by different cooking methods. A microstructural, sensorial and physicochemical approach. Meat Science, 2020, 163, 108089.	5.5	36
25	Evaluation of Textural Properties and Microstructure During Storage of Minimally Processed Apples. Journal of Food Science, 2003, 68, 312-317.	3.1	35
26	Persimmon milkshakes with enhanced functionality: Understanding consumers' perception of the concept and sensory experience of a functional food. LWT - Food Science and Technology, 2015, 62, 384-392.	5.2	33
27	Relationship between cellulose chemical substitution, structure and fat digestion in o/w emulsions. Food Hydrocolloids, 2017, 69, 76-85.	10.7	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. Innovative Food Science and Emerging Technologies, 2015, 27, 69-78.	5.6	31
29	Microstructural study of frozen batter-coated squid rings prepared by an innovative process without a pre-frying step. Food Hydrocolloids, 2005, 19, 297-302.	10.7	27
30	Use of calcium lactate to improve structure of â€œFlor de Inviernoâ€•fresh-cut pears. Postharvest Biology and Technology, 2009, 53, 145-151.	6.0	27
31	Impact of high hydrostatic pressures on the structure, diffusion of soluble compounds and textural properties of persimmon â€˜Rojo Brillanteâ€™. Food Research International, 2012, 47, 218-222.	6.2	26
32	Interactions between Blackcurrant Polyphenols and Food Macronutrients in Model Systems: In Vitro Digestion Studies. Foods, 2021, 10, 847.	4.3	24
33	Inactivation kinetics and cell morphology of E. coli and S. cerevisiae treated with ultrasound-assisted supercritical CO2. Food Research International, 2014, 62, 955-964.	6.2	22
34	Bactericidal activity of caprylic acid entrapped in mesoporous silica nanoparticles. Food Control, 2015, 56, 77-85.	5.5	22
35	Effect of pulsed electric fields on carotenoid and phenolic bioaccessibility and their relationship with carrot structure. Food and Function, 2021, 12, 2772-2783.	4.6	22
36	New formulations of functional white sauces enriched with red sweet pepper: a rheological, microstructural and sensory study. European Food Research and Technology, 2015, 240, 1187-1202.	3.3	21

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37	Designing a Clean Label Sponge Cake with Reduced Fat Content. Journal of Food Science, 2016, 81, C2352-C2359.	3.1	21
38	Assessing the textural defect of pastiness in dry-cured pork ham using chemical, microstructural, textural and ultrasonic analyses. Journal of Food Engineering, 2020, 265, 109690.	5.2	21
39	Phenolic compounds, microstructure and viscosity of onion and apple products subjected to in vitro gastrointestinal digestion. Innovative Food Science and Emerging Technologies, 2019, 51, 114-125.	5.6	20
40	Water sorption and glass transition in freeze-dried persimmon slices. Effect on physical properties and bioactive compounds. LWT - Food Science and Technology, 2020, 130, 109633.	5.2	20
41	Polyphenoloxidase (PPO) activity and osmotic dehydration in Granny Smith apple. Journal of the Science of Food and Agriculture, 2005, 85, 1017-1020.	3.5	19
42	The structure of starch granules in fried battered products. Food Hydrocolloids, 2007, 21, 1407-1412.	10.7	19
43	Extruded flour as techno-functional ingredient in muffins with berry pomace. LWT - Food Science and Technology, 2019, 113, 108300.	5.2	19
44	Effect of batter formulation on lipid uptake during frying and lipid fraction of frozen battered squid. European Food Research and Technology, 2003, 216, 297-302.	3.3	18
45	Rheology and microstructure of custard model systems with cross-linked waxy maize starch. Flavour and Fragrance Journal, 2006, 21, 30-36.	2.6	18
46	Designing dairy desserts for weight management: Structure, physical properties and in vitro gastric digestion. Food Chemistry, 2017, 220, 137-144.	8.2	18
47	Improving the Antimicrobial Power of Lowâ€Effective Antimicrobial Molecules Through Nanotechnology. Journal of Food Science, 2018, 83, 2140-2147.	3.1	18
48	How do Different Types of Emulsifiers/Stabilizers Affect the In Vitro Intestinal Digestion of O/W Emulsions?. Food Biophysics, 2019, 14, 313-325.	3.0	17
49	Microstructural, Physical, and Sensory Impact of Starch, Inulin, and Soy Protein in Lowâ€Fat Gluten and Lactose Free White Sauces. Journal of Food Science, 2012, 77, C859-65.	3.1	16
50	Importance of consumer perceptions in fiber-enriched food products. A case study with sponge cakes. Food and Function, 2017, 8, 574-583.	4.6	16
51	Changes in tannin solubility and microstructure of high hydrostatic pressureâ€“treated persimmon cubes during storage at 4ÃÂ°C. European Food Research and Technology, 2013, 237, 9-17.	3.3	15
52	Structural changes in biscuits made with cellulose emulsions as fat replacers. Food Science and Technology International, 2017, 23, 480-489.	2.2	14
53	High hydrostatic pressure treatment provides persimmon good characteristics to formulate milk-based beverages with enhanced functionality. Food and Function, 2014, 5, 1250-1260.	4.6	13
54	Digestibility and Bioaccessibility of Pickering Emulsions of Roasted Coffee Oil Stabilized by Chitosan and Chitosan-Sodium Tripolyphosphate Nanoparticles. Food Biophysics, 2020, 15, 196-205.	3.0	12

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55	An in vitro digestion study of tannins and antioxidant activity affected by drying â€œRojo Brillanteâ€• persimmon. LWT - Food Science and Technology, 2022, 155, 112961.	5.2	12
56	Microstructural changes in rabbit meat wrapped with Pteridium aquilinum fern during postmortem storage. Meat Science, 2004, 66, 823-829.	5.5	11
57	Eating quality of â€˜Flor de Inviernoâ€™ pears: chemical and structural aspects. International Journal of Food Science and Technology, 2007, 42, 1052-1058.	2.7	11
58	Structural stability of white sauces prepared with different types of fats and thawed in a microwave oven. Journal of Food Engineering, 2011, 104, 557-564.	5.2	11
59	Designing Hydrocolloid-Based Oleogels With High Physical, Chemical, and Structural Stability. Frontiers in Sustainable Food Systems, 2020, 4, .	3.9	11
60	Carotenoids in dehydrated persimmon: Antioxidant activity, structure, and photoluminescence. LWT - Food Science and Technology, 2021, 142, 111007.	5.2	11
61	Microencapsulation of roasted coffee oil Pickering emulsions using sprayâ€•and freezeâ€•drying: physical, structural and inÂvitro bioaccessibility studies. International Journal of Food Science and Technology, 2022, 57, 145-153.	2.7	11
62	Impact of mass transport on microstructure of Granny Smith apple parenchyma during osmotic dehydration. Journal of the Science of Food and Agriculture, 2003, 83, 425-429.	3.5	10
63	Improving the Quality of Freshâ€Cut Apples, Pears, and Melons Using Natural Additives. Journal of Food Science, 2009, 74, S90-6.	3.1	10
64	New hydrocolloidâ€based emulsions for replacing fat in panna cottas: a structural and sensory study. Journal of the Science of Food and Agriculture, 2017, 97, 4961-4968.	3.5	9
65	Using different fibers to replace fat in sponge cakes: InÂvitro starch digestion and physico-structural studies. Food Science and Technology International, 2018, 24, 533-543.	2.2	9
66	Microwave Heating Effect on Rheology and Microstructure of White Sauces. Journal of Food Science, 2011, 76, E544-52.	3.1	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. Czech Journal of Food Sciences, 2013, 31, 575-580.	1.2	8
68	Tissue microstructure, physicochemical properties, and bioactive compound locations in different sweet pepper types. Food Science and Technology International, 2015, 21, 3-13.	2.2	8
69	Structural changes of filling creams after in vitro digestion. Application of hydrocolloid based emulsions as fat source. LWT - Food Science and Technology, 2019, 112, 108223.	5.2	8
70	Cream replacement by hydrocolloid-stabilized emulsions to reduce fat digestion in panna cottas. LWT - Food Science and Technology, 2020, 119, 108896.	5.2	8
71	Use of Oleogels to Replace Margarine in Steamed and Baked Buns. Foods, 2021, 10, 1781.	4.3	8
72	Effect of Different Corn Starches on Microstructural, Physical and Sensory Properties of Glutenâ€Free White Sauces Formulated with Soy Protein and Inulin. Journal of Food Process Engineering, 2013, 36, 535-543.	2.9	7

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73	High hydrostatic pressure as a method to preserve fresh-cut Hachiya persimmons: A structural approach. Food Science and Technology International, 2016, 22, 688-698.	2.2	7
74	Correction of defective textures in packaged dry-cured pork ham by applying conventional and ultrasonically-assisted mild thermal treatments. LWT - Food Science and Technology, 2020, 126, 109283.	5.2	7
75	Protein breakdown during the preparation of frozen batter-coated squid rings. European Food Research and Technology, 2007, 225, 807-813.	3.3	6
76	Effect of Different Cornstarch Types in New Formulations of Glutenâ€and Lactoseâ€Free White Sauces with High Protein Content. Journal of Food Quality, 2012, 35, 341-352.	2.6	6
77	Influence of storage at 4Â°C on the stability of high hydrostatic pressure treated onion. Czech Journal of Food Sciences, 2014, 32, 96-101.	1.2	6
78	Changes in bioactive compounds and microstructure in persimmon (Diospyros kakiL.) treated by high hydrostatic pressures during cold storage. Journal of Food Processing and Preservation, 2018, 42, e13738.	2.0	6
79	High Internal Phase Emulsions Preparation Using Citrus By-Products as Stabilizers. Foods, 2022, 11, 994.	4.3	6
80	Effect of Pulsed Electric Fields on the Main Chemical Components of Liquid Egg and Stability at 4Â°C. Czech Journal of Food Sciences, 2009, 27, S109-S112.	1.2	5
81	MICROSTRUCTURE OF PERSIMMON TREATED BY HOT WATER TO ALLEVIATE CHILLING INJURY. Acta Horticulturae, 2009, , 251-256.	0.2	5
82	Optimizing High Pressure Processing Parameters to Produce Milkshakes Using Chokeberry Pomace. Foods, 2020, 9, 405.	4.3	4
83	Use of Berry Pomace to Design Functional Foods. Food Reviews International, 2023, 39, 3204-3224.	8.4	4
84	Microbial inactivation by means of ultrasonic assisted supercritical CO2. Effect on cell ultrastructure. Journal of Supercritical Fluids, 2022, 179, 105407.	3.2	3
85	Effect of Location, Year and Variety on Winter Cereal Forage Yield and Quality in the Southern Plateau of the Spain. Asian-Australasian Journal of Animal Sciences, 2008, 21, 1416-1424.	2.4	3
86	Chemical and Structural Changes in White Sauces Thawed by Microwave or Conventional Oven. Czech Journal of Food Sciences, 2009, 27, S290-S292.	1.2	1
87	Effect of microwave thawing on microstructure and physicochemical stability of low fat white sauces made with soy protein. Czech Journal of Food Sciences, 2013, 31, 568-574.	1.2	1
88	Providing Stability to High Internal Phase Emulsion Gels Using Brewery Industry By-Products as Stabilizers. Gels, 2021, 7, 245.	4.5	1
89	Manzana fresca cortada tratada con aditivos naturales: calidad y aspectos estructurales Fresh-cut apple treated with natural additives: quality and structural aspects. CYTA - Journal of Food, 2011, 9, 17-24.	1.9	0
90	Slight Changes in Fruit Firmness at Harvest Determine the Storage Potential of the â€˜Rojo Brillanteâ€™ Persimmon Treated with Gibberellic Acid. Horticulturae, 2022, 8, 140.	2.8	0