Amparo

List of Publications by Year
in descending order

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	Use of Berry Pomace to Design Functional Foods. Food Reviews International, 2023, 39, 3204-3224.	4.3	4
2	Microencapsulation of roasted coffee oil Pickering emulsions using sprayâ€•and freezeâ€•drying: physical, structural and <i>inÂvitro</i> bioaccessibility studies. International Journal of Food Science and Technology, 2022, 57, 145-153.	1.3	11
3	Microbial inactivation by means of ultrasonic assisted supercritical CO2. Effect on cell ultrastructure. Journal of Supercritical Fluids, 2022, 179, 105407.	1.6	3
4	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.	2.5	12
5	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.	1.2	0
6	High Internal Phase Emulsions Preparation Using Citrus By-Products as Stabilizers. Foods, 2022, 11, 994.	1.9	6
7	Structural and sensory studies on chocolate spreads with hydrocolloid-based oleogels as a fat alternative. LWT - Food Science and Technology, 2021, 135, 110228.	2.5	39
8	Effect of pulsed electric fields on carotenoid and phenolic bioaccessibility and their relationship with carrot structure. Food and Function, 2021, 12, 2772-2783.	2.1	22
9	Interactions between Blackcurrant Polyphenols and Food Macronutrients in Model Systems: In Vitro Digestion Studies. Foods, 2021, 10, 847.	1.9	24
10	Carotenoids in dehydrated persimmon: Antioxidant activity, structure, and photoluminescence. LWT - Food Science and Technology, 2021, 142, 111007.	2.5	11
11	Use of Oleogels to Replace Margarine in Steamed and Baked Buns. Foods, 2021, 10, 1781.	1.9	8
12	Recent trends in oil structuring using hydrocolloids. Food Hydrocolloids, 2021, 118, 106612.	5.6	62
13	Protein- and polysaccharide-based particles used for Pickering emulsion stabilisation. Food Hydrocolloids, 2021, 119, 106839.	5.6	132
14	Providing Stability to High Internal Phase Emulsion Gels Using Brewery Industry By-Products as Stabilizers. Gels, 2021, 7, 245.	2.1	1
15	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.	2.7	21
16	Digestibility and Bioaccessibility of Pickering Emulsions of Roasted Coffee Oil Stabilized by Chitosan and Chitosan-Sodium Tripolyphosphate Nanoparticles. Food Biophysics, 2020, 15, 196-205.	1.4	12
17	Structure and stability of edible oleogels prepared with different unsaturated oils and hydrocolloids. International Journal of Food Science and Technology, 2020, 55, 1458-1467.	1.3	42
18	Cream replacement by hydrocolloid-stabilized emulsions to reduce fat digestion in panna cottas. LWT - Food Science and Technology, 2020, 119, 108896.	2.5	8

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19	Chitosan and crosslinked chitosan nanoparticles: Synthesis, characterization and their role as Pickering emulsifiers. Carbohydrate Polymers, 2020, 250, 116878.	5.1	57
20	Designing Hydrocolloid-Based Oleogels With High Physical, Chemical, and Structural Stability. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	11
21	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.	2.5	20
22	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.	2.5	7
23	Pork meat prepared by different cooking methods. A microstructural, sensorial and physicochemical approach. Meat Science, 2020, 163, 108089.	2.7	36
24	Optimizing High Pressure Processing Parameters to Produce Milkshakes Using Chokeberry Pomace. Foods, 2020, 9, 405.	1.9	4
25	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.	2.7	20
26	Extruded flour as techno-functional ingredient in muffins with berry pomace. LWT - Food Science and Technology, 2019, 113, 108300.	2.5	19
27	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.	2.5	8
28	How do Different Types of Emulsifiers/Stabilizers Affect the In Vitro Intestinal Digestion of O/W Emulsions?. Food Biophysics, 2019, 14, 313-325.	1.4	17
29	Composition and physicochemical properties of dried berry pomace. Journal of the Science of Food and Agriculture, 2019, 99, 1284-1293.	1.7	71
30	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.	1.1	9
31	Use of berry pomace to replace flour, fat or sugar in cakes. International Journal of Food Science and Technology, 2018, 53, 1579-1587.	1.3	38
32	Fiber from fruit pomace: A review of applications in cereal-based products. Food Reviews International, 2018, 34, 162-181.	4.3	77
33	Changes in bioactive compounds and microstructure in persimmon (<i>Diospyros kaki</i>L.) treated by high hydrostatic pressures during cold storage. Journal of Food Processing and Preservation, 2018, 42, e13738.	0.9	6
34	Improving the Antimicrobial Power of Lowâ€Effective Antimicrobial Molecules Through Nanotechnology. Journal of Food Science, 2018, 83, 2140-2147.	1.5	18
35	Relationship between cellulose chemical substitution, structure and fat digestion in o/w emulsions. Food Hydrocolloids, 2017, 69, 76-85.	5.6	33
36	Oil-in-water emulsions stabilised by cellulose ethers: stability, structure and in vitro digestion. Food and Function, 2017, 8, 1547-1557.	2.1	46

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37	Structural changes in biscuits made with cellulose emulsions as fat replacers. Food Science and Technology International, 2017, 23, 480-489.	1.1	14
38	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.	1.7	9
39	Importance of consumer perceptions in fiber-enriched food products. A case study with sponge cakes. Food and Function, 2017, 8, 574-583.	2.1	16
40	Designing dairy desserts for weight management: Structure, physical properties and in vitro gastric digestion. Food Chemistry, 2017, 220, 137-144.	4.2	18
41	Designing a Clean Label Sponge Cake with Reduced Fat Content. Journal of Food Science, 2016, 81, C2352-C2359.	1.5	21
42	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.	2.7	43
43	Microstructural changes while persimmon fruits mature and ripen. Comparison between astringent and non-astringent cultivars. Postharvest Biology and Technology, 2016, 120, 52-60.	2.9	41
44	High hydrostatic pressure as a method to preserve fresh-cut Hachiya persimmons: A structural approach. Food Science and Technology International, 2016, 22, 688-698.	1.1	7
45	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.	2.5	33
46	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.	2.7	31
47	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.	1.6	21
48	Bactericidal activity of caprylic acid entrapped in mesoporous silica nanoparticles. Food Control, 2015, 56, 77-85.	2.8	22
49	Tissue microstructure, physicochemical properties, and bioactive compound locations in different sweet pepper types. Food Science and Technology International, 2015, 21, 3-13.	1.1	8
50	Influence of storage at 4Â°C on the stability of high hydrostatic pressure treated onion. Czech Journal of Food Sciences, 2014, 32, 96-101.	0.6	6
51	Inactivation kinetics and cell morphology of E. coli and S. cerevisiae treated with ultrasound-assisted supercritical CO2. Food Research International, 2014, 62, 955-964.	2.9	22
52	High hydrostatic pressure treatment provides persimmon good characteristics to formulate milk-based beverages with enhanced functionality. Food and Function, 2014, 5, 1250-1260.	2.1	13
53	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.	2.7	40
54	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.	1.5	41

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55	Changes in tannin solubility and microstructure of high hydrostatic pressureâ€“treated persimmon cubes during storage at 4Â°C. European Food Research and Technology, 2013, 237, 9-17.	1.6	15
56	Changes in the structure and antioxidant properties of onions by high pressure treatment. Food and Function, 2013, 4, 586.	2.1	49
57	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.	1.5	7
58	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.	0.6	1
59	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.	0.6	8
60	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.	1.4	6
61	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.	2.9	26
62	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.	1.5	16
63	Microwave Heating Effect on Rheology and Microstructure of White Sauces. Journal of Food Science, 2011, 76, E544-52.	1.5	8
64	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.	2.9	51
65	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.	2.7	11
66	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.	0.9	0
67	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.	0.6	5
68	Chemical and Structural Changes in White Sauces Thawed by Microwave or Conventional Oven. Czech Journal of Food Sciences, 2009, 27, S290-S292.	0.6	1
69	Use of calcium lactate to improve structure of â€œFlor de Inviernoâ€•fresh-cut pears. Postharvest Biology and Technology, 2009, 53, 145-151.	2.9	27
70	Adhesion in fried battered nuggets: Performance of different hydrocolloids as predusts using three cooking procedures. Food Hydrocolloids, 2009, 23, 1443-1448.	5.6	42
71	Improving the Quality of Freshâ€Cut Apples, Pears, and Melons Using Natural Additives. Journal of Food Science, 2009, 74, S90-6.	1.5	10
72	MICROSTRUCTURE OF PERSIMMON TREATED BY HOT WATER TO ALLEVIATE CHILLING INJURY. Acta Horticulturae, 2009, , 251-256.	0.1	5

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73	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
74	Microstructural changes in Teruel dry-cured ham during processing. Meat Science, 2007, 76, 574-582.	2.7	36
75	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.	1.7	41
76	Chemical and structural changes in lipids during the ripening of Teruel dry-cured ham. Food Chemistry, 2007, 102, 494-503.	4.2	36
77	Eating quality of â€˜Flor de Inviernoâ€™ pears: chemical and structural aspects. International Journal of Food Science and Technology, 2007, 42, 1052-1058.	1.3	11
78	The structure of starch granules in fried battered products. Food Hydrocolloids, 2007, 21, 1407-1412.	5.6	19
79	Physiological and structural changes during ripening and deastringency treatment of persimmon fruit cv. â€˜Rojo Brillanteâ€™. Postharvest Biology and Technology, 2007, 46, 181-188.	2.9	144
80	Protein breakdown during the preparation of frozen batter-coated squid rings. European Food Research and Technology, 2007, 225, 807-813.	1.6	6
81	Changes in proteins during Teruel dry-cured ham processing. Meat Science, 2006, 74, 586-593.	2.7	60
82	Cell Wall Stability of Fresh-Cut Fuji Apples Treated with Calcium Lactate. Journal of Food Science, 2006, 71, S615-S620.	1.5	50
83	Rheology and microstructure of custard model systems with cross-linked waxy maize starch. Flavour and Fragrance Journal, 2006, 21, 30-36.	1.2	18
84	Microstructural study of frozen batter-coated squid rings prepared by an innovative process without a pre-frying step. Food Hydrocolloids, 2005, 19, 297-302.	5.6	27
85	Polyphenoloxidase (PPO) activity and osmotic dehydration in Granny Smith apple. Journal of the Science of Food and Agriculture, 2005, 85, 1017-1020.	1.7	19
86	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.	1.7	37
87	Microstructural changes in rabbit meat wrapped with Pteridium aquilinum fern during postmortem storage. Meat Science, 2004, 66, 823-829.	2.7	11
88	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.	1.6	18
89	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.	1.7	10
90	Evaluation of Textural Properties and Microstructure During Storage of Minimally Processed Apples. Journal of Food Science, 2003, 68, 312-317.	1.5	35