

# Federico Gomez Galindo

## List of Publications by Citations

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**Version:** 2024-04-28

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43  
papers

957  
citations

19  
h-index

30  
g-index

43  
ext. papers

1,096  
ext. citations

5.9  
avg, IF

4.67  
L-index

#	Paper	IF	Citations
43	Pulsed electric field in combination with vacuum impregnation with trehalose improves the freezing tolerance of spinach leaves. <i>Journal of Food Engineering</i> , <b>2008</b> , 88, 144-148	6	101
42	Tissue damage in heated carrot slices. Comparing mild hot water blanching and infrared heating. <i>Journal of Food Engineering</i> , <b>2005</b> , 67, 381-385	6	59
41	Metabolomic evaluation of pulsed electric field-induced stress on potato tissue. <i>Planta</i> , <b>2009</b> , 230, 469-477	4.7	55
40	Effects of the application of anti-browning substances on the metabolic activity and sugar composition of fresh-cut potatoes. <i>Postharvest Biology and Technology</i> , <b>2007</b> , 43, 151-157	6.2	55
39	Isothermal calorimetry for biological applications in food science and technology. <i>Food Control</i> , <b>2009</b> , 20, 956-961	6.2	47
38	A review of drying methods for improving the quality of dried herbs. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1763-1786	11.5	42
37	Exploring Metabolic Responses of Potato Tissue Induced by Electric Pulses. <i>Food Biophysics</i> , <b>2008</b> , 3, 352-360	3.2	41
36	Factors affecting quality and postharvest properties of vegetables: integration of water relations and metabolism. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2004</b> , 44, 139-54	11.5	40
35	Plant stress physiology: opportunities and challenges for the food industry. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2007</b> , 47, 749-63	11.5	39
34	Pulsed electric field reduces the permeability of potato cell wall. <i>Bioelectromagnetics</i> , <b>2008</b> , 29, 296-301	1.6	33
33	Effect of reversible permeabilization in combination with different drying methods on the structure and sensorial quality of dried basil ( <i>Ocimum basilicum</i> L.) leaves. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 99, 148-155	5.4	33
32	Effect of vacuum infused cryoprotectants on the freezing tolerance of strawberry tissues. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 52, 146-150	5.4	31
31	Influence of Pulsed Electric Field Protocols on the Reversible Permeabilization of Rucola Leaves. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 761-773	5.1	31
30	Effect of pulsed electric field on the germination of barley seeds. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 47, 161-166	5.4	29
29	Effects of Pulsed Electric Field on the Viscoelastic Properties of Potato Tissue. <i>Food Biophysics</i> , <b>2009</b> , 4, 229-239	3.2	26
28	Microscopic studies providing insight into the mechanisms of mass transfer in vacuum impregnation. <i>Innovative Food Science and Emerging Technologies</i> , <b>2013</b> , 18, 169-176	6.8	25
27	Changes in the carrot ( <i>Daucus carota</i> L. cv. Nerac) cell wall during storage. <i>Food Research International</i> , <b>2004</b> , 37, 225-232	7	24

26	Modeling electroporation of the non-treated and vacuum impregnated heterogeneous tissue of spinach leaves. <i>Innovative Food Science and Emerging Technologies</i> , <b>2015</b> , 29, 55-64	6.8	21
25	Influence of vacuum impregnation and pulsed electric field on the freezing temperature and ice propagation rates of spinach leaves. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 497-502	5.4	20
24	Vacuum impregnation modulates the metabolic activity of spinach leaves. <i>Innovative Food Science and Emerging Technologies</i> , <b>2014</b> , 26, 286-293	6.8	19
23	The potential of isothermal calorimetry in monitoring and predicting quality changes during processing and storage of minimally processed fruits and vegetables. <i>Trends in Food Science and Technology</i> , <b>2005</b> , 16, 325-331	15.3	19
22	Effect of guard cells electroporation on drying kinetics and aroma compounds of Genovese basil ( <i>Ocimum basilicum</i> L.) leaves. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 38, 15-23	6.8	17
21	New insights into the dynamics of vacuum impregnation of plant tissues and its metabolic consequences. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 1127-30	4.3	16
20	Behavior of the surviving population of <i>Lactobacillus plantarum</i> 564 upon the application of pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , <b>2013</b> , 17, 93-98	6.8	15
19	Analysis of polysaccharide and proteinaceous macromolecules in beer using asymmetrical flow field-flow fractionation. <i>Journal of the Institute of Brewing</i> , <b>2015</b> , 121, 44-48	2	14
18	On the induction of cold acclimation in carrots ( <i>Daucus carota</i> L.) and its influence on storage performance. <i>Food Research International</i> , <b>2005</b> , 38, 29-36	7	14
17	Technology Allowing Baby Spinach Leaves to Acquire Freezing Tolerance. <i>Food and Bioprocess Technology</i> , <b>2018</b> , 11, 809-817	5.1	13
16	Effect of long-term storage and blanching pre-treatments on the osmotic dehydration kinetics of carrots ( <i>Daucus carota</i> L. cv. Nerac). <i>Journal of Food Engineering</i> , <b>2007</b> , 81, 313-317	6	13
15	X-ray microtomography provides new insights into vacuum impregnation of spinach leaves. <i>Journal of Food Engineering</i> , <b>2016</b> , 188, 50-57	6	13
14	Reduction of the Nitrate Content in Baby Spinach Leaves by Vacuum Impregnation with Sucrose. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 1358-1366	5.1	12
13	Decontamination of Food Packages from SARS-CoV-2 RNA with a Cold Plasma-Assisted System. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 4177	2.6	11
12	Influence of pulsed and moderate electric field protocols on the reversible permeabilization and drying of Thai basil leaves. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 64, 102430	6.8	10
11	Investigation of the metabolic consequences of impregnating spinach leaves with trehalose and applying a pulsed electric field. <i>Bioelectrochemistry</i> , <b>2016</b> , 112, 153-7	5.6	8
10	Influence of Vacuum Impregnation with Different Substances on the Metabolic Heat Production and Sugar Metabolism of Spinach Leaves. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 1907-1917	5.1	5
9	Responses of Plant Cells and Tissues to Pulsed Electric Field Treatments <b>2017</b> , 2621-2635		2

8	Pulsed Electric Fields in Combination with Vacuum Impregnation for Improving Freezing Tolerance of Vegetables <b>2017</b> , 2135-2151		1
7	Responses of Plant Cells and Tissues to Pulsed Electric Field Treatments <b>2016</b> , 1-15		1
6	The effect of reversible permeabilization and post-electroporation resting on the survival of Thai basil ( <i>O. Basilicum</i> cv. thyriflora) leaves during drying. <i>Bioelectrochemistry</i> , <b>2021</b> , 142, 107912	5.6	1
5	Influence of pulsed electric field-assisted dehydration on the volatile compounds of basil leaves. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 77, 102979	6.8	1
4	Design of Equipment for Pulsed Electric Field Processing <b>2012</b> , 1078-1106		0
3	The effect of nanosecond pulsed electric field on the production of metabolites from lactic acid bacteria in fermented watermelon juice. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 72, 102749	6.8	0
2	Reversible Electroporation and Post-Electroporation Resting of Thai Basil Leaves Prior to Convective and Vacuum Drying. <i>Applied Sciences (Switzerland)</i> , <b>2022</b> , 12, 2343	2.6	0
1	Pulsed Electric Fields in Combination with Vacuum Impregnation for Improving Freezing Tolerance of Vegetables <b>2016</b> , 1-17		