

VÃ-ctor Falguera

List of Publications by Year in descending order

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Version: 2024-02-01

42
papers

1,714
citations

361413

20
h-index

276875

41
g-index

44
all docs

44
docs citations

44
times ranked

2287
citing authors

#	ARTICLE	IF	CITATIONS
1	Edible films and coatings: Structures, active functions and trends in their use. Trends in Food Science and Technology, 2011, 22, 292-303.	15.1	644
2	An integrated approach to current trends in food consumption: Moving toward functional and organic products?. Food Control, 2012, 26, 274-281.	5.5	177
3	Effect of UV irradiation on enzymatic activities and physicochemical properties of apple juices from different varieties. LWT - Food Science and Technology, 2011, 44, 115-119.	5.2	118
4	Ultraviolet processing of liquid food: A review. Food Research International, 2011, 44, 1580-1588.	6.2	89
5	Rheological Behavior of Tomato Juice: Steady-State Shear and Time-Dependent Modeling. Food and Bioprocess Technology, 2012, 5, 1715-1723.	4.7	47
6	Enzymatic hydrolysis kinetics and nitrogen recovery in the protein hydrolysate production from pig bones. Journal of Food Engineering, 2013, 119, 655-659.	5.2	41
7	Ultraviolet processing of liquid food: A review. Part 1: Fundamental engineering aspects. Food Research International, 2011, 44, 1571-1579.	6.2	39
8	The Effect of Perilla frutescens Extract on the Oxidative Stability of Model Food Emulsions. Antioxidants, 2014, 3, 38-54.	5.1	36
9	Effect of UV-Vis Photochemical Processing on Pear Juices from Six Different Varieties. Food and Bioprocess Technology, 2014, 7, 84-92.	4.7	36
10	Influence of fibre addition on the rheological properties of peach juice. International Journal of Food Science and Technology, 2011, 46, 1086-1092.	2.7	35
11	Effect of UV-Vis Irradiation on Enzymatic Activities and Physicochemical Properties of Four Grape Musts from Different Varieties. Food and Bioprocess Technology, 2013, 6, 2223-2229.	4.7	34
12	A New Model to Describe Flow Behaviour of Concentrated Orange Juice. Food Biophysics, 2010, 5, 114-119.	3.0	33
13	Antioxidant properties of aqueous and ethanolic extracts of tara (<i>Caesalpinia spinosa</i>) pods <i>in vitro</i> and in model food emulsions. Journal of the Science of Food and Agriculture, 2014, 94, 911-918.	3.5	33
14	Characterization of Polyphenol Oxidase Activity in Juices from 12 Underutilized Tropical Fruits with High Agroindustrial Potential. Food and Bioprocess Technology, 2012, 5, 2921-2927.	4.7	31
15	Inactivation of polyphenol oxidase by ultraviolet irradiation: Protective effect of melanins. Journal of Food Engineering, 2012, 110, 305-309.	5.2	29
16	FLOW BEHAVIOR OF CLARIFIED ORANGE JUICE AT LOW TEMPERATURES. Journal of Texture Studies, 2009, 40, 445-456.	2.5	28
17	A kinetic model describing melanin formation by means of mushroom tyrosinase. Food Research International, 2010, 43, 66-69.	6.2	24
18	UV-vis irradiation: An alternative to reduce SO ₂ in white wines?. LWT - Food Science and Technology, 2013, 51, 59-64.	5.2	23

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19	Modelling of patulin photo-degradation by a UV multi-wavelength emitting lamp. <i>Food Research International</i> , 2014, 66, 158-166.	6.2	22
20	Productive and vegetative response to different irrigation and fertilization strategies of an Arbequina olive orchard grown under super-intensive conditions. <i>Agricultural Water Management</i> , 2014, 144, 33-41.	5.6	22
21	Viscoelastic Properties of Tomato Juice: Applicability of the Cox-Merz Rule. <i>Food and Bioprocess Technology</i> , 2013, 6, 839-843.	4.7	19
22	Kinetic and Multivariate Analysis of Polyphenol Oxidase Inactivation by High Pressure and Temperature Processing in Apple Juices made from Six Different Varieties. <i>Food and Bioprocess Technology</i> , 2013, 6, 2342-2352.	4.7	18
23	Rheological behaviour of concentrated mandarin juice at low temperatures. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2194-2200.	2.7	16
24	Influence of nitrogen fertilization on polyphenol oxidase activity in peach fruits. <i>Scientia Horticulturae</i> , 2012, 142, 155-157.	3.6	14
25	Inactivation of Peroxidase by Ultraviolet-Visible Irradiation: Effect of pH and Melanoidin Content. <i>Food and Bioprocess Technology</i> , 2013, 6, 3627-3633.	4.7	13
26	Modeling of absorbed radiation profiles in a system composed by a plane photoreactor and a single lamp. <i>Food Research International</i> , 2011, 44, 3111-3114.	6.2	11
27	Effect of calcium pidolate on the rheological characteristics of jams and gelatins. <i>Food Research International</i> , 2010, 43, 882-885.	6.2	10
28	Protective Effect of Melanoidins from Fructose-Glutamic Acid on Polyphenol Oxidase Inactivation by Ultraviolet-Visible Irradiation. <i>Food and Bioprocess Technology</i> , 2013, 6, 3290-3294.	4.7	10
29	Kinetic analysis of melanogenesis by means of <i>Agaricus bisporus</i> tyrosinase. <i>Food Research International</i> , 2010, 43, 1174-1179.	6.2	9
30	An Overview of Bioplastic Research on Its Relation to National Policies. <i>Sustainability</i> , 2021, 13, 7848.	3.2	7
31	Viscoelastic properties of tomato juice. <i>Procedia Food Science</i> , 2011, 1, 589-593.	0.6	6
32	Changes on colour parameters caused by high-pressure processing of apple juice made from six different varieties. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2158-2164.	2.7	5
33	Enzymatic peeling and discoloration of red Bartlett pears. <i>International Journal of Food Science and Technology</i> , 2013, 48, 636-641.	2.7	5
34	Relationship between polyphenol oxidase activity and nutrition, maturity and quality parameters in flat peach. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3384-3389.	3.5	5
35	Use of Response Surface Methodology to Describe the Combined Effect of Temperature and Fiber on the Rheological Properties of Orange Juice. <i>Journal of Texture Studies</i> , 2015, 46, 67-73.	2.5	5
36	Effect of UV-vis irradiation of must on Cabernet Franc and Xarel-lo wines chemical quality. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2015-2020.	2.7	3

#	ARTICLE	IF	CITATIONS
37	FLOW BEHAVIOR OF CLARIFIED PEAR AND APPLE JUICES AT SUBZERO TEMPERATURES. Journal of Food Processing and Preservation, 2013, 37, 133-138.	2.0	3
38	Influence of temperature and addition of fiber in the flow behavior of orange juice. Scientia Agropecuaria, 2012, , 303-308.	1.0	3
39	Mango (Mangifera indica L.) Dehydration as a Women Entrepreneurship Alternative in Vulnerable Communities. Sustainability, 2022, 14, 1548.	3.2	3
40	Inhibitory effect of melanins from Agaricus bisporus polyphenol oxidase and two different substrates on carboxypeptidases A and B activity. European Food Research and Technology, 2011, 233, 1075-1079.	3.3	2
41	Influence of fresh and processed fruit quality attributes on peach purée consistency index. LWT - Food Science and Technology, 2012, 45, 123-131.	5.2	2
42	Pre and Postharvest Enzymatic Activity in Gulupa (Passiflora edulis Sims) Fruits from the Colombian Lower Montane Rain Forest. Revista Facultad Nacional De Agronomia Medellin, 2014, 67, 7201-7208.	0.5	1