

# 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	Mango ( <i>Mangifera indica</i> L.) Dehydration as a Women Entrepreneurship Alternative in Vulnerable Communities. <i>Sustainability</i> , 2022, 14, 1548.	3.2	3
2	An Overview of Bioplastic Research on Its Relation to National Policies. <i>Sustainability</i> , 2021, 13, 7848.	3.2	7
3	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
4	The Effect of <i>Perilla frutescens</i> Extract on the Oxidative Stability of Model Food Emulsions. <i>Antioxidants</i> , 2014, 3, 38-54.	5.1	36
5	Pre and Postharvest Enzymatic Activity in Gulupa ( <i>Passiflora edulis</i> Sims) Fruits from the Colombian Lower Montane Rain Forest. <i>Revista Facultad Nacional De Agronomia Medellin</i> , 2014, 67, 7201-7208.	0.5	1
6	Effect of UVâ€“Vis Photochemical Processing on Pear Juices from Six Different Varieties. <i>Food and Bioprocess Technology</i> , 2014, 7, 84-92.	4.7	36
7	Antioxidant properties of aqueous and ethanolic extracts of tara ( <i>Caesalpinia spinosa</i> ) pods <i>in vitro</i> and in model food emulsions. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 911-918.	3.5	33
8	Modelling of patulin photo-degradation by a UV multi-wavelength emitting lamp. <i>Food Research International</i> , 2014, 66, 158-166.	6.2	22
9	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
10	FLOW BEHAVIOR OF CLARIFIED PEAR AND APPLE JUICES AT SUBZERO TEMPERATURES. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 133-138.	2.0	3
11	Enzymatic hydrolysis kinetics and nitrogen recovery in the protein hydrolysate production from pig bones. <i>Journal of Food Engineering</i> , 2013, 119, 655-659.	5.2	41
12	Protective Effect of Melanoidins from Fructoseâ€“Glutamic Acid on Polyphenol Oxidase Inactivation by Ultravioletâ€“Visible Irradiation. <i>Food and Bioprocess Technology</i> , 2013, 6, 3290-3294.	4.7	10
13	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
14	Effect of UVâ€“Vis Irradiation on Enzymatic Activities and Physicochemical Properties of Four Grape Musts from Different Varieties. <i>Food and Bioprocess Technology</i> , 2013, 6, 2223-2229.	4.7	34
15	Viscoelastic Properties of Tomato Juice: Applicability of the Coxâ€“Merz Rule. <i>Food and Bioprocess Technology</i> , 2013, 6, 839-843.	4.7	19
16	Inactivation of Peroxidase by Ultravioletâ€“Visible Irradiation: Effect of pH and Melanoidin Content. <i>Food and Bioprocess Technology</i> , 2013, 6, 3627-3633.	4.7	13
17	Enzymatic peeling and discoloration of Red Bartlett pears. <i>International Journal of Food Science and Technology</i> , 2013, 48, 636-641.	2.7	5
18	UVâ€“vis irradiation: An alternative to reduce SO <sub>2</sub> in white wines?. <i>LWT - Food Science and Technology</i> , 2013, 51, 59-64.	5.2	23

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19	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
20	Influence of nitrogen fertilization on polyphenol oxidase activity in peach fruits. <i>Scientia Horticulturae</i> , 2012, 142, 155-157.	3.6	14
21	Influence of fresh and processed fruit quality attributes on peach purÃ©e consistency index. <i>LWT - Food Science and Technology</i> , 2012, 45, 123-131.	5.2	2
22	An integrated approach to current trends in food consumption: Moving toward functional and organic products?. <i>Food Control</i> , 2012, 26, 274-281.	5.5	177
23	Characterization of Polyphenol Oxidase Activity in Juices from 12 Underutilized Tropical Fruits with High Agroindustrial Potential. <i>Food and Bioprocess Technology</i> , 2012, 5, 2921-2927.	4.7	31
24	Rheological Behavior of Tomato Juice: Steady-State Shear and Time-Dependent Modeling. <i>Food and Bioprocess Technology</i> , 2012, 5, 1715-1723.	4.7	47
25	Effect of UVâ€vis irradiation of must on Cabernet Franc and XarelÂ·lo wines chemical quality. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2015-2020.	2.7	3
26	Changes on colour parameters caused by highâ€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
27	Inactivation of polyphenol oxidase by ultraviolet irradiation: Protective effect of melanins. <i>Journal of Food Engineering</i> , 2012, 110, 305-309.	5.2	29
28	Influence of temperature and addition of fiber in the flow behavior of orange juice. <i>Scientia Agropecuaria</i> , 2012, , 303-308.	1.0	3
29	Viscoelastic properties of tomato juice. <i>Procedia Food Science</i> , 2011, 1, 589-593.	0.6	6
30	Ultraviolet processing of liquid food: A review. Part 1: Fundamental engineering aspects. <i>Food Research International</i> , 2011, 44, 1571-1579.	6.2	39
31	Ultraviolet processing of liquid food: A review. <i>Food Research International</i> , 2011, 44, 1580-1588.	6.2	89
32	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
33	Effect of UV irradiation on enzymatic activities and physicochemical properties of apple juices from different varieties. <i>LWT - Food Science and Technology</i> , 2011, 44, 115-119.	5.2	118
34	Edible films and coatings: Structures, active functions and trends in their use. <i>Trends in Food Science and Technology</i> , 2011, 22, 292-303.	15.1	644
35	Influence of fibre addition on the rheological properties of peach juice. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1086-1092.	2.7	35
36	Inhibitory effect of melanins from <i>Agaricus bisporus</i> polyphenol oxidase and two different substrates on carboxypeptidases A and B activity. <i>European Food Research and Technology</i> , 2011, 233, 1075-1079.	3.3	2

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37	A New Model to Describe Flow Behaviour of Concentrated Orange Juice. Food Biophysics, 2010, 5, 114-119.	3.0	33
38	Rheological behaviour of concentrated mandarin juice at low temperatures. International Journal of Food Science and Technology, 2010, 45, 2194-2200.	2.7	16
39	A kinetic model describing melanin formation by means of mushroom tyrosinase. Food Research International, 2010, 43, 66-69.	6.2	24
40	Effect of calcium pidolate on the rheological characteristics of jams and gelatins. Food Research International, 2010, 43, 882-885.	6.2	10
41	Kinetic analysis of melanogenesis by means of Agaricus bisporus tyrosinase. Food Research International, 2010, 43, 1174-1179.	6.2	9
42	FLOW BEHAVIOR OF CLARIFIED ORANGE JUICE AT LOW TEMPERATURES. Journal of Texture Studies, 2009, 40, 445-456.	2.5	28