

Mar Villamiel

List of Publications by Year in descending order

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148
papers

6,884
citations

57758

44
h-index

71685

76
g-index

155
all docs

155
docs citations

155
times ranked

6452
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality indicators in lactose hydrolyzed milks and soy beverages from Colombia. <i>Journal of Food Science and Technology</i> , 2022, 59, 646-654.	2.8	1
2	A new approach of functional pectin and pectic oligosaccharides: role as antioxidant and antiinflammatory compounds. , 2022, , 105-120.		1
3	Integral use of pectin-rich by-products in a biorefinery context: A holistic approach. <i>Food Hydrocolloids</i> , 2022, 128, 107564.	10.7	15
4	Use of natural low-methoxyl pectin from sunflower by-products for the formulation of low-sucrose strawberry jams. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	3.5	3
5	New valorization approach of Algerian dates (<i>Phoenix dactylifera</i> L.) by ultrasound pectin extraction: Physicochemical, techno-functional, antioxidant and antidiabetic properties. <i>International Journal of Biological Macromolecules</i> , 2022, 212, 337-347.	7.5	10
6	Bringing the digestibility of prebiotics into focus: update of carbohydrate digestion models. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3267-3278.	10.3	17
7	The Use of Ultrasound for Drying, Degassing and Defoaming of Foods. , 2021, , 415-438.		11
8	Behaviour of citrus pectin and modified citrus pectin in an azoxymethane/dextran sodium sulfate (AOM/DSS)-induced rat colorectal carcinogenesis model. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 1349-1360.	7.5	12
9	Valorization of unripe papaya for pectin recovery by conventional extraction and compressed fluids. <i>Journal of Supercritical Fluids</i> , 2021, 171, 105133.	3.2	4
10	Role of pectin in the current trends towards low-glycaemic food consumption. <i>Food Research International</i> , 2021, 140, 109851.	6.2	36
11	In vitro digestion of polysaccharides: InfoGest protocol and use of small intestinal extract from rat. <i>Food Research International</i> , 2021, 140, 110054.	6.2	21
12	Application of sunflower pectin gels with low glycemic index in the coating of fresh strawberries stored in modified atmospheres. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5775-5783.	3.5	13
13	Impact of the popping process on the structural and thermal properties of sorghum grains (Sorghum) Tj ETQq1 1 0,784314 rgBT /Overlock 10 Tf 50	8.2	16
14	Apple pomaces derived from mono-varietal Asturian ciders production are potential source of pectins with appealing functional properties. <i>Carbohydrate Polymers</i> , 2021, 264, 117980.	10.2	32
15	Structural changes in popped sorghum starch and their impact on the rheological behavior. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 686-694.	7.5	10
16	Berry fruits as source of pectin: Conventional and non-conventional extraction techniques. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 962-974.	7.5	28
17	Ohmic heating pretreatment accelerates black garlic processing. <i>LWT - Food Science and Technology</i> , 2021, 151, 112218.	5.2	5
18	Extraction optimization and structural characterization of pectin from persimmon fruit (<i>Diospyros</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	10.2	26

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19	Effect of sucrose substitution with stevia and saccharin on rheological properties of gels from sunflower pectins. <i>Food Hydrocolloids</i> , 2021, 120, 106910.	10.7	15
20	Enzymatic Synthesis and Structural Characterization of Novel Trehalose-Based Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12541-12553.	5.2	5
21	Vegetable waste and by-products to feed a healthy gut microbiota: Current evidence, machine learning and computational tools to design novel microbiome-targeted foods. <i>Trends in Food Science and Technology</i> , 2021, 118, 399-417.	15.1	21
22	Hybrid high-intensity ultrasound and microwave treatment: A review on its effect on quality and bioactivity of foods. <i>Ultrasonics Sonochemistry</i> , 2021, 80, 105835.	8.2	31
23	Production of α -rhamnosidases from <i>Lactobacillus plantarum</i> WCFS1 and their role in deglycosylation of dietary flavonoids naringin and rutin. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1093-1102.	7.5	15
24	Effect of the lactose source on the ultrasound-assisted enzymatic production of galactooligosaccharides and gluconic acid. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 104945.	8.2	16
25	Exploring the Microalga <i>Euglena cantabrica</i> by Pressurized Liquid Extraction to Obtain Bioactive Compounds. <i>Marine Drugs</i> , 2020, 18, 308.	4.6	6
26	Obtainment and characterisation of pectin from sunflower heads purified by membrane separation techniques. <i>Food Chemistry</i> , 2020, 318, 126476.	8.2	27
27	Kinetic study on the digestibility of lactose and lactulose using small intestinal glycosidases. <i>Food Chemistry</i> , 2020, 316, 126326.	8.2	6
28	Andean tubers grown in Ecuador: New sources of functional ingredients. <i>Food Bioscience</i> , 2020, 35, 100601.	4.4	13
29	Evaluation of the impact of a rat small intestinal extract on the digestion of four different functional fibers. <i>Food and Function</i> , 2020, 11, 4081-4089.	4.6	10
30	Effect of purification of galactooligosaccharides derived from lactulose with <i>Saccharomyces cerevisiae</i> on their capacity to bind immune cell receptor Dectin-2. <i>Food Research International</i> , 2019, 115, 10-15.	6.2	4
31	Chemical and physicochemical characterization of orange by-products derived from industry. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 868-876.	3.5	18
32	Morphological, technological and nutritional properties of flours and starches from mashua (<i>Tropaeolum tuberosum</i>) and melloco (<i>Ullucus tuberosus</i>) cultivated in Ecuador. <i>Food Chemistry</i> , 2019, 301, 125268.	8.2	17
33	Determination by HPLC-DAD-ESI/MS ⁿ of phenolic compounds in Andean tubers grown in Ecuador. <i>Journal of Food Composition and Analysis</i> , 2019, 84, 103258.	3.9	13
34	Physicochemical changes and sensorial properties during black garlic elaboration: A review. <i>Trends in Food Science and Technology</i> , 2019, 88, 459-467.	15.1	40
35	<i>In Vitro</i> Digestibility of Galactooligosaccharides: Effect of the Structural Features on Their Intestinal Degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4662-4670.	5.2	39
36	Structural characterisation of pectin obtained from cacao pod husk. Comparison of conventional and subcritical water extraction. <i>Carbohydrate Polymers</i> , 2019, 217, 69-78.	10.2	100

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37	Structural and Rheological Properties of Pectins Extracted from Industrial Sugar Beet By-Products. <i>Molecules</i> , 2019, 24, 392.	3.8	57
38	Effects of high intensity ultrasound on disaggregation of a macromolecular procyanidin-rich fraction from <i>Vitis vinifera</i> L. seed extract and evaluation of its antioxidant activity. <i>Ultrasonics Sonochemistry</i> , 2019, 50, 74-81.	8.2	21
39	Behaviour of citrus pectin during its gastrointestinal digestion and fermentation in a dynamic simulator (simgi®). <i>Carbohydrate Polymers</i> , 2019, 207, 382-390.	10.2	79
40	Pectin characterisation using size exclusion chromatography: A comparison of ELS and RI detection. <i>Food Chemistry</i> , 2018, 252, 271-276.	8.2	33
41	Preparation of citrus pectin gels by power ultrasound and its application as an edible coating in strawberries. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4866-4875.	3.5	30
42	Impact of ultrasound on galactooligosaccharides and gluconic acid production throughout a multienzymatic system. <i>Ultrasonics Sonochemistry</i> , 2018, 44, 177-183.	8.2	17
43	2-Furoylmethyl amino acids as indicators of Maillard reaction during the elaboration of black garlic. <i>Food Chemistry</i> , 2018, 240, 1106-1112.	8.2	18
44	Anti-inflammatory bowel effect of industrial orange by-products in DSS-treated mice. <i>Food and Function</i> , 2018, 9, 4888-4896.	4.6	34
45	Application of a commercial digestive supplement formulated with enzymes and probiotics in lactase non-persistence management. <i>Food and Function</i> , 2018, 9, 4642-4650.	4.6	7
46	Structural and technological characterization of pectin extracted with sodium citrate and nitric acid from sunflower heads. <i>Electrophoresis</i> , 2018, 39, 1984-1992.	2.4	27
47	Stability of Oligosaccharides Derived from Lactose and Lactulose regarding Rheological and Thermal Properties. <i>Journal of Food Quality</i> , 2018, 2018, 1-9.	2.6	4
48	In vitro fermentation properties of pectins and enzymatic-modified pectins obtained from different renewable bioresources. <i>Carbohydrate Polymers</i> , 2018, 199, 482-491.	10.2	92
49	Quantification of lead using atomic absorption spectrometry in thermoformed and biodegradable flexible films made from cassava (<i>Manihot esculenta</i> crantz). <i>DYNA (Colombia)</i> , 2018, 85, 236-242.	0.4	2
50	Current state and latest advances in the concept, production and functionality of prebiotic oligosaccharides. <i>Current Opinion in Food Science</i> , 2017, 13, 50-55.	8.0	76
51	Study on the digestion of milk with prebiotic carbohydrates in a simulated gastrointestinal model. <i>Journal of Functional Foods</i> , 2017, 33, 149-154.	3.4	22
52	Modification of citrus and apple pectin by power ultrasound: Effects of acid and enzymatic treatment. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 807-819.	8.2	77
53	Effect of glycation and limited hydrolysis on interfacial and foaming properties of bovine β -lactoglobulin. <i>Food Hydrocolloids</i> , 2017, 66, 16-26.	10.7	20
54	Assessment of <i>In Vitro</i> Digestibility of Dietary Carbohydrates Using Rat Small Intestinal Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8046-8053.	5.2	44

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55	Assessment of Maillard reaction evolution, prebiotic carbohydrates, antioxidant activity and Î±-amylase inhibition in pulse flours. <i>Journal of Food Science and Technology</i> , 2017, 54, 890-900.	2.8	22
56	Impact of Power Ultrasound on the Quality of Fruits and Vegetables During Dehydration. <i>Physics Procedia</i> , 2015, 70, 828-832.	1.2	17
57	Stability of oligosaccharides derived from lactulose during the processing of milk and apple juice. <i>Food Chemistry</i> , 2015, 183, 64-71.	8.2	28
58	Presence of galactooligosaccharides and furosine in special dairy products designed for elderly people. <i>Food Chemistry</i> , 2015, 172, 481-485.	8.2	15
59	Acute Oral Safety Study of Sodium Caseinate Glycosylated via Maillard Reaction with Galactose in Rats. <i>Journal of Food Protection</i> , 2014, 77, 472-479.	1.7	2
60	Survey of quality indicators in commercial dehydrated fruits. <i>Food Chemistry</i> , 2014, 150, 41-48.	8.2	57
61	Impact of processing conditions on the kinetic of vitamin C degradation and 2-furoylmethyl amino acid formation in dried strawberries. <i>Food Chemistry</i> , 2014, 153, 164-170.	8.2	60
62	Impact of high-intensity ultrasound on the formation of lactulose and Maillard reaction glycoconjugates. <i>Food Chemistry</i> , 2014, 157, 186-192.	8.2	56
63	Impact of power ultrasound on chemical and physicochemical quality indicators of strawberries dried by convection. <i>Food Chemistry</i> , 2014, 161, 40-46.	8.2	49
64	Air-borne ultrasound application in the convective drying of strawberry. <i>Journal of Food Engineering</i> , 2014, 128, 132-139.	5.2	131
65	Analysis, structural characterization, and bioactivity of oligosaccharides derived from lactose. <i>Electrophoresis</i> , 2014, 35, 1519-1534.	2.4	54
66	Quality parameters in convective dehydrated carrots blanched by ultrasound and conventional treatment. <i>Food Chemistry</i> , 2013, 141, 616-624.	8.2	42
67	Vitamin C content and sensorial properties of dehydrated carrots blanched conventionally or by ultrasound. <i>Food Chemistry</i> , 2013, 136, 782-788.	8.2	56
68	In vitro bifidogenic effect of Maillard-type milk protein-galactose conjugates on the human intestinal microbiota. <i>International Dairy Journal</i> , 2013, 31, 127-131.	3.0	34
69	Optimisation of convective drying of carrots using selected processing and quality indicators. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1998-2006.	2.7	12
70	In Vitro Fermentation of Lactulose-Derived Oligosaccharides by Mixed Fecal Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2024-2032.	5.2	61
71	Assessment of interfacial and foaming properties of bovine sodium caseinate glycosylated with galactose. <i>Journal of Food Engineering</i> , 2012, 113, 461-470.	5.2	22
72	Effects of conventional and ultrasound blanching on enzyme inactivation and carbohydrate content of carrots. <i>European Food Research and Technology</i> , 2012, 234, 1071-1079.	3.3	54

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73	Interfacial and foaming properties of bovine β -lactoglobulin: Galactose Maillard conjugates. <i>Food Hydrocolloids</i> , 2012, 27, 438-447.	10.7	54
74	Effect of milk protein glycation and gastrointestinal digestion on the growth of bifidobacteria and lactic acid bacteria. <i>International Journal of Food Microbiology</i> , 2012, 153, 420-427.	4.7	54
75	Effect of glycation on sodium caseinate-stabilized emulsions obtained by ultrasound. <i>Journal of Dairy Science</i> , 2011, 94, 51-58.	3.4	26
76	Effect of reaction conditions on lactulose-derived trisaccharides obtained by transgalactosylation with β -galactosidase of <i>Kluyveromyces lactis</i> . <i>European Food Research and Technology</i> , 2011, 233, 89-94.	3.3	20
77	Maillard-type glycoconjugates from dairy proteins inhibit adhesion of <i>Escherichia coli</i> to mucin. <i>Food Chemistry</i> , 2011, 129, 1435-1443.	8.2	17
78	Detailed kinetic model describing new oligosaccharides synthesis using different β -galactosidases. <i>Journal of Biotechnology</i> , 2011, 153, 116-124.	3.8	22
79	Characterization and improvement of rheological properties of sodium caseinate glycated with galactose, lactose and dextran. <i>Food Hydrocolloids</i> , 2010, 24, 88-97.	10.7	72
80	MECHANICAL PROPERTIES AND VISCOELASTIC CHARACTERISTICS OF TWO VARIETIES OF YAM TUBERS (<i>DIOSCOREA ALATA</i>). <i>Journal of Texture Studies</i> , 2010, 41, 92-99.	2.5	3
81	Role of Pyridoxamine in the Formation of the Amadori/Heyns Compounds and Aggregates during the Glycation of β -Lactoglobulin with Galactose and Tagatose. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 500-506.	5.2	15
82	Chemical and Physicochemical Quality Parameters in Carrots Dehydrated by Power Ultrasound. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7715-7722.	5.2	48
83	Effect of glycation on the gastrointestinal digestibility and immunoreactivity of bovine β -lactoglobulin. <i>International Dairy Journal</i> , 2010, 20, 742-752.	3.0	105
84	Effect of ultrasound on the technological properties and bioactivity of food: a review. <i>Trends in Food Science and Technology</i> , 2010, 21, 323-331.	15.1	780
85	Recent Advances in the Recovery and Improvement of Functional Proteins from Fish Processing By-products: Use of Protein Glycation as an Alternative Method. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 332-344.	11.7	40
86	5-Hydroxymethyl amino acids, hydroxymethylfurfural, carbohydrates and β -carotene as quality markers of dehydrated carrots. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 267-273.	3.5	23
87	Fructooligosaccharide changes during the storage of dehydrated commercial garlic and onion samples. <i>International Journal of Food Science and Technology</i> , 2009, 44, 947-952.	2.7	18
88	Application of liquid chromatography-tandem mass spectrometry for the characterization of galactosylated and tagatosylated β -lactoglobulin peptides derived from in vitro gastrointestinal digestion. <i>Journal of Chromatography A</i> , 2009, 1216, 7205-7212.	3.7	20
89	Determination of minor carbohydrates in carrot (<i>Daucus carota</i> L.) by GC-MS. <i>Food Chemistry</i> , 2009, 114, 758-762.	8.2	53
90	Heat transfer coefficient during deep-fat frying. <i>Food Control</i> , 2009, 20, 321-325.	5.5	46

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91	Carbohydrate moieties on the in vitro immunoreactivity of soy β^2 -conglycinin. Food Research International, 2009, 42, 819-825.	6.2	22
92	Bifidogenic effect and stimulation of short chain fatty acid production in human faecal slurry cultures by oligosaccharides derived from lactose and lactulose. Journal of Dairy Research, 2009, 76, 317-325.	1.4	53
93	Study of galactooligosaccharide formation from lactose using Pectinex Ultra SP-L. Journal of the Science of Food and Agriculture, 2008, 88, 954-961.	3.5	46
94	Analysis of volatiles in dehydrated carrot samples by solid-phase microextraction followed by GC-MS. Journal of Separation Science, 2008, 31, 3548-3555.	2.5	32
95	Optimization of conditions for galactooligosaccharide synthesis during lactose hydrolysis by β^2 -galactosidase from Kluyveromyces lactis (Lactozym 3000 L HP C). Food Chemistry, 2008, 107, 258-264.	8.2	135
96	Nitrogen compounds and polysaccharides changes during the biological ageing of sherry wines. LWT - Food Science and Technology, 2008, 41, 1842-1846.	5.2	21
97	Enzymatic Synthesis and Identification of Two Trisaccharides Produced from Lactulose by Transgalactosylation. Journal of Agricultural and Food Chemistry, 2008, 56, 557-563.	5.2	77
98	Structural Characterization of Bovine β^2 -Lactoglobulin-Galactose/Tagatose Maillard Complexes by Electrophoretic, Chromatographic, and Spectroscopic Methods. Journal of Agricultural and Food Chemistry, 2008, 56, 4244-4252.	5.2	73
99	Synthesis of Oligosaccharides Derived from Lactulose and Pectinex Ultra SP-L. Journal of Agricultural and Food Chemistry, 2008, 56, 3328-3333.	5.2	47
100	Isomerization of Lactose-Derived Oligosaccharides: A Case Study Using Sodium Aluminate. Journal of Agricultural and Food Chemistry, 2008, 56, 10954-10959.	5.2	26
101	Protein Quality, Antigenicity, and Antioxidant Activity of Soy-Based Foodstuffs. Journal of Agricultural and Food Chemistry, 2008, 56, 6498-6505.	5.2	39
102	Structure and antigenicity changes in 7S soyabean allergen by enzymic deglycosylation. Proceedings of the Nutrition Society, 2008, 67, .	1.0	0
103	Synthesis of galactooligosaccharides with prebiotic potential during hydrolysis of lactose by Lactozym 3000 L HP C. Proceedings of the Nutrition Society, 2008, 67, .	1.0	1
104	Emulsifying properties of β -lactalbumin after high-pressure treatment and subsequent lactosylation. High Pressure Research, 2007, 27, 115-119.	1.2	4
105	Biological properties of onions and garlic. Trends in Food Science and Technology, 2007, 18, 609-625.	15.1	586
106	Chromatographic and electrophoretic approaches for the analysis of protein quality of soy beverages. Journal of Separation Science, 2007, 30, 502-507.	2.5	16
107	Glycosylation of individual whey proteins by Maillard reaction using dextran of different molecular mass. Food Hydrocolloids, 2007, 21, 433-443.	10.7	226
108	Changes in antioxidant activity of dehydrated onion and garlic during storage. Food Research International, 2006, 39, 891-897.	6.2	68

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109	Effects of heat treatment and high pressure on the subsequent lactosylation of $\hat{\iota}^2$ -lactoglobulin. Food Chemistry, 2006, 99, 651-655.	8.2	16
110	Study on $\hat{\iota}^2$ -lactoglobulin glycosylation with dextran: effect on solubility and heat stability. Food Chemistry, 2005, 93, 689-695.	8.2	130
111	Effect of the dry-heating conditions on the glycosylation of $\hat{\iota}^2$ -lactoglobulin with dextran through the Maillard reaction. Food Hydrocolloids, 2005, 19, 831-837.	10.7	72
112	Assessment of Initial Stages of Maillard Reaction in Dehydrated Onion and Garlic Samples. Journal of Agricultural and Food Chemistry, 2005, 53, 9078-9082.	5.2	45
113	Chemical Indicators of Heat Treatment in Fortified and Special Milks. Journal of Agricultural and Food Chemistry, 2005, 53, 2995-2999.	5.2	76
114	Study on nonenzymatic browning in cookies, crackers and breakfast cereals by maltulose and furosine determination. Journal of Cereal Science, 2004, 39, 167-173.	3.7	48
115	Inositols and carbohydrates in different fresh fruit juices. Food Chemistry, 2004, 87, 325-328.	8.2	80
116	Formation of hydroxymethylfurfural and furosine during the storage of jams and fruit-based infant foods. Food Chemistry, 2004, 85, 605-609.	8.2	110
117	Effect of High Pressure on Isomerization and Degradation of Lactose in Alkaline Media. Journal of Agricultural and Food Chemistry, 2003, 51, 1894-1896.	5.2	37
118	Furosine as Indicator of Maillard Reaction in Jams and Fruit-Based Infant Foods. Journal of Agricultural and Food Chemistry, 2002, 50, 4141-4145.	5.2	30
119	Lactulose formation catalysed by alkaline-substituted sepiolites in milk permeate. Food Chemistry, 2002, 76, 7-11.	8.2	49
120	Determination of hydroxymethylfurfural in commercial jams and in fruit-based infant foods. Food Chemistry, 2002, 79, 513-516.	8.2	70
121	Effect of homogenisation on protein distribution and proteolysis during storage of indirectly heated UHT milk. Dairy Science and Technology, 2002, 82, 589-599.	0.9	11
122	Dissolved air effects on lactose isomerisation and furosine formation during heat treatment of milk. Dairy Science and Technology, 2002, 82, 629-634.	0.9	8
123	Analysis of monosaccharides in bovine, caprine and ovine $\hat{\iota}^9$ -casein macropeptide by gas chromatography. Chromatographia, 2001, 53, 525-528.	1.3	6
124	Release of galactose and N-acetylglucosamine during the storage of UHT milk. Food Chemistry, 2001, 72, 407-412.	8.2	25
125	Presence of furosine in honeys. Journal of the Science of Food and Agriculture, 2001, 81, 790-793.	3.5	39
126	Changes in flavour and volatile components during storage of whole and skimmed UHT milk. Food Chemistry, 2001, 72, 51-58.	8.2	151

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127	Chemical and sensorial changes in milk pasteurised by microwave and conventional systems during cold storage. <i>Food Chemistry</i> , 2000, 70, 77-81.	8.2	49
128	Inactivation of <i>Pseudomonas fluorescens</i> and <i>Streptococcus thermophilus</i> in Trypticase [®] Soy Broth and total bacteria in milk by continuous-flow ultrasonic treatment and conventional heating. <i>Journal of Food Engineering</i> , 2000, 45, 171-179.	5.2	140
129	The Maillard reaction during the ripening of Manchego cheese. <i>Food Chemistry</i> , 2000, 71, 255-258.	8.2	25
130	Influence of refrigeration and carbon dioxide addition to raw milk on microbial levels, free monosaccharides and myo -inositol content of raw and pasteurized milk. <i>European Food Research and Technology</i> , 2000, 212, 44-47.	3.3	12
131	Survey of the Furosine Content in Cheeses Marketed in Spain. <i>Journal of Food Protection</i> , 2000, 63, 974-975.	1.7	13
132	Use of 2-Furoylmethyl Derivatives of GABA and Arginine as Indicators of the Initial Steps of Maillard Reaction in Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4217-4220.	5.2	21
133	Influence of High-Intensity Ultrasound and Heat Treatment in Continuous Flow on Fat, Proteins, and Native Enzymes of Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 472-478.	5.2	247
134	Isomerization of lactose catalyzed by alkaline-substituted sepiolites. <i>Food Chemistry</i> , 1999, 66, 301-306.	8.2	24
135	Use of different thermal indices to assess the quality of pasteurized milks. <i>European Food Research and Technology</i> , 1999, 208, 169-171.	0.6	29
136	Assessment of the thermal treatment of orange juice during continuous microwave and conventional heating. <i>Journal of the Science of Food and Agriculture</i> , 1998, 78, 196-200.	3.5	34
137	Changes in free monosaccharides during storage of some UHT milks: a preliminary study. <i>European Food Research and Technology</i> , 1998, 207, 180-181.	0.6	13
138	Denaturation of β -lactoglobulin and native enzymes in the plate exchanger and holding tube section during continuous flow pasteurization of milk. <i>Food Chemistry</i> , 1997, 58, 49-52.	8.2	14
139	Monosaccharides and myo-Inositol in Commercial Milks. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 815-817.	5.2	42
140	Assessment of the Thermal Treatment of Milk during Continuous Microwave and Conventional Heating. <i>Journal of Food Protection</i> , 1996, 59, 889-892.	1.7	35
141	Effects of continuous flow microwave treatment on chemical and microbiological characteristics of milk. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 15-18.	0.6	25
142	Chemical changes during microwave treatment of milk. <i>Food Chemistry</i> , 1996, 56, 385-388.	8.2	46
143	Lactulose, monosaccharides and undenatured serum protein contents in commercial UHT creams and their usefulness for thermal treatment assessment. <i>Food Chemistry</i> , 1996, 56, 429-432.	8.2	5
144	Assessment of Quality of Commercial UHT Milks by Chromatographic and Electrophoretic Methods. <i>Journal of Food Protection</i> , 1993, 56, 263-265.	1.7	20

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145	Browning Reactions. , 0, , 71-100.		20
146	Nonenzymatic Browning of Cookies, Crackers, and Breakfast Cereals. , 0, , 555-566.		3
147	Novel Methods of Milk Processing. , 0, , 205-236.		5
148	Nonenzymatic Browning for Cookies, Crackers, and Biscuits. , 0, , 433-442.		0