BEATRIZ HERRANZ

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Websites & Social Links

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Keywords

rheological properties, texture, gelation, viscosity, in vitro gastrointestinal digestion

Other IDs

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Employment (4)

Complutense University of Madrid: Madrid, Madrod, ES

2019-09-16 to present | (FOOD TECHNOLOGY)

Employment

Source: BEATRIZ HERRANZ

Instituto de Ciencia y Tecnología de Alimentos y Nutrición: Madrid, Madrid, ES

2009 to 2019 | Research Scientist (Characterisation, Quality and Safety (DCCS))

Employment

Source: BEATRIZ HERRANZ

Institute of Food Research: Norwich, Norfolk, GB

2006 to 2007 | Scientific Visitor (Structuring Food for Health)

Employment

Source: BEATRIZ HERRANZ

Universidad Complutense de Madrid: Madrid, Comunidad de Madrid, ES

2002 to 2007 | Assistant Professor (Food Technology)

Employment

Source: BEATRIZ HERRANZ

Education and qualifications (1)

Universidad Complutense de Madrid: Madrid, Comunidad de Madrid, ES
2003 | PhD (Food Science and Technology and Nutrition)
Education
Source: BEATRIZ HERRANZ

Works (68 of 68)

Secondary shelf life of legume-based chips: Instrumental texture and consumer perception
Applied Food Research
2025-12 | journal-article
DOI: 10.1016/j.afres.2025.101381
Source: Crossref

Impact of Frying Olive Oil Type on the Physicochemical and Sensory Quality of Commercial Chicken Nuggets
Foods
2025-09-24 | journal-article
DOI: 10.3390/foods14193315
Source: Crossref

Egg White Matters: Studying the Role of Genetic Line and Egg Chilling Storage on the Rheology of Thick Egg White Supporting Meringue Texture
Journal of Texture Studies
2025-04 | journal-article
DOI: 10.1111/jtxs.70010
Source: Crossref

Effect of Short-Term High-CO2 Treatments on the Quality of Highbush and Rabbiteye Blueberries During Cold Storage
Plants
2024-12-03 | journal-article
DOI: 10.3390/plants13233398
Source: Crossref

Effect of Short-Term High CO₂ Treatments on Maintaining the Firmness of Highbush and Rabbiteye Blueberries During Cold Storage
2024-10-24 | preprint
DOI: 10.20944/preprints202410.1910.v1
Source: Crossref

Enriching Eggs with Bioactive Compounds through the Inclusion of Grape Pomace in Laying Hens Diet: Effect on Internal and External Egg Quality Parameters

Foods

2024 | journal-article

DOI: 10.3390/foods13101553

EID: 2-s2.0-85194099401

Part of ISSN: 23048158

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Olive Pomace Oil Structuring for the Development of Healthy Puff Pastry Laminating Fats: The Effect of Chilling Storage on the Quality of Baked Products

Foods

2024 | journal-article

DOI: 10.3390/foods13040603

EID: 2-s2.0-85185925197

Part of ISSN: 23048158

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Functionality of Puff Pastry Olive Pomace Oil-Based Margarines and Their Baking Performance

Foods

2023 | journal-article

DOI: 10.3390/foods12112138

EID: 2-s2.0-85163087212

Part of ISSN: 23048158

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Insights on the effect of age and gender on in-mouth volatile release during wine tasting

Food Research International

2022-05 | journal-article

DOI: 10.1016/j.foodres.2022.111100

Part of ISSN: 0963-9969

Source: BEATRIZ HERRANZ

Development and Physico-Chemical Characterization of Healthy Puff Pastry Margarines Made from Olive-Pomace Oil

Foods

2022 | journal-article

DOI: 10.3390/foods11244054

EID: 2-s2.0-85144679599

Part of ISSN: 23048158

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Effect of addition of human saliva on steady and viscoelastic rheological properties of some commercial dysphagia-oriented products

Food Hydrocolloids

2021-02 | journal-article

DOI: 10.1016/j.foodhyd.2020.106403

Part of ISSN: 0268-005X

Source: BEATRIZ HERRANZ

Acute supplementation with grapes in obese subjects did not affect postprandial metabolism: a randomized, double-blind, crossover clinical trial

European Journal of Nutrition

2021 | journal-article

DOI: 10.1007/s00394-020-02451-6

EID: 2-s2.0-85098494879

Part of ISSN: 14366215 14366207

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Technological and sensory properties of gluten-free muffins made with chickpea flour

Gluten-Free Diets and Health

2021 | book-chapter

EID: 2-s2.0-85108927263

ISBN: 9781536193459

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Assessment of the Miniature Kramer Shear Cell to Measure Both Solid Food and Bolus Mechanical Properties and Their Interplay with Oral Processing Behavior

Foods

2020-05-11 | journal-article

DOI: 10.3390/foods9050613

Part of ISSN: 2304-8158

Source: BEATRIZ HERRANZ

An Objective and Subjective Characterization of the Oral Processing of Six Solid Foods

Springer Proceedings in Materials

2020 | book-chapter

DOI: 10.1007/978-3-030-27701-7_15

EID: 2-s2.0-85127937288

Part of ISSN: 2662317X 26623161

Source: BEATRIZ HERRANZ*via* Scopus - Elsevier

Rheological Evaluation of Ethyl Cellulose and Beeswax Oleogels as Fat Replacers in Meat Products

Springer Proceedings in Materials

2020 | book-chapter

DOI: 10.1007/978-3-030-27701-7_14

EID: 2-s2.0-85127985477

Part of ISSN: 2662317X 26623161

Source: BEATRIZ HERRANZ*via* Scopus - Elsevier

The effect of emulsifying protein and addition of condensed tannins on n-3 PUFA enriched emulsions for functional foods

Foods

2020 | journal-article

DOI: 10.3390/foods9111589

EID: 2-s2.0-85101007114

Part of ISSN: 23048158

Source: BEATRIZ HERRANZ*via* Scopus - Elsevier

Understanding the crispy–crunchy texture of raw red pepper and its change with storage time
Journal of Texture Studies
2020 | journal-article
DOI: 10.1111/jtxs.12443
EID: 2-s2.0-85066900078
Part of ISSN: 17454603 00224901
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Characterization of ethyl cellulose and beeswax oleogels and their suitability as fat replacers in healthier lipid pâtés development
Food Hydrocolloids
2019 | journal-article
DOI: 10.1016/j.foodhyd.2018.09.029
EID: 2-s2.0-85054630350
Part of ISSN: 0268005X
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Effect of saliva composition and flow on inter-individual differences in the temporal perception of retronasal aroma during wine tasting
Food Research International
2019 | journal-article
DOI: 10.1016/j.foodres.2019.108677
EID: 2-s2.0-85073284445
Part of ISSN: 18737145 09639969
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Influence of Fiber Addition on White Sauces Made with Corn Starch: Effect on Their Freezing/Thawing Stability
Journal of Food Science
2019 | journal-article
DOI: 10.1111/1750-3841.14700
EID: 2-s2.0-85069842636
Part of ISSN: 17503841 00221147
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Phenolic compounds, microstructure and viscosity of onion and apple products subjected to in vitro gastrointestinal digestion

Innovative Food Science and Emerging Technologies
2019 | journal-article
DOI: 10.1016/j.ifset.2018.05.014
EID: 2-s2.0-85048197898
Part of ISSN: 14668564
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Physical effects of dietary fibre on simulated luminal flow, studied by in vitro dynamic gastrointestinal digestion and fermentation

Food & Function
2019 | journal-article
DOI: 10.1039/c9fo00485h
Part of ISSN: 2042-6496
Part of ISSN: 2042-650X
Source: BEATRIZ HERRANZ

Association of plasma and urine viscosity with cardiometabolic risk factors and oxidative status. A pilot study in subjects with abdominal obesity

PLOS ONE
2018-10-09 | journal-article
DOI: 10.1371/journal.pone.0204075
Part of ISSN: 1932-6203
Source: BEATRIZ HERRANZ

Influence of interfacial mechanisms on the rheology of creaming emulsions

International Journal of Food Properties
2018 | journal-article
DOI: 10.1080/10942912.2018.1489838
EID: 2-s2.0-85055470730
Part of ISSN: 15322386 10942912
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Influence of viscosity on the growth of human gut microbiota

Food Hydrocolloids

2018 | journal-article

DOI: 10.1016/j.foodhyd.2017.09.031

EID: 2-s2.0-85031320952

Part of ISSN: 0268005X

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

A comparison of gluten wheat flour functionality versus gluten-free chickpea flour, and their mixtures, in the oscillatory, transient, and steady rheological properties of muffin batters

Gluten: Food Sources, Properties and Health Implications

2017 | book-chapter

EID: 2-s2.0-85029917371

ISBN: 9781536104028 9781536103861

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Comparative study of pH and high pressure treatment on the viscoelastic properties of glucomannan gels after long-term frozen storage

Food Hydrocolloids

2017 | journal-article

DOI: 10.1016/j.foodhyd.2017.06.012

EID: 2-s2.0-85033227014

Part of ISSN: 0268005X

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Corn starch and egg white enriched gluten-free chickpea flour batters: Rheological and structural properties

International Journal of Food Properties

2017 | journal-article

DOI: 10.1080/10942912.2017.1299760

EID: 2-s2.0-85020316061

Part of ISSN: 15322386 10942912

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Effect of long-term frozen storage on the rheological properties of pressurized glucomannan gels
Food Hydrocolloids
2017 | journal-article
DOI: 10.1016/j.foodhyd.2016.11.021
EID: 2-s2.0-85007285061
Part of ISSN: 0268005X
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

End-product quality characteristics and consumer response of chickpea flour-based gluten-free muffins containing corn starch and egg white
Journal of Texture Studies
2017 | journal-article
DOI: 10.1111/jtxs.12263
EID: 2-s2.0-85017447568
Part of ISSN: 17454603 00224901
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Ready-to-eat chickpea flour purée or cream processed by hydrostatic high pressure with final microwave heating
Innovative Food Science and Emerging Technologies
2017 | journal-article
DOI: 10.1016/j.ifset.2017.02.011
EID: 2-s2.0-85014012744
Part of ISSN: 14668564
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Replacement of Wheat Flour by Chickpea Flour in Muffin Batter: Effect on Rheological Properties
Journal of Food Process Engineering
2017 | journal-article
DOI: 10.1111/jfpe.12372
EID: 2-s2.0-84961275826
Part of ISSN: 17454530 01458876
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Rheometric non-isothermal gelatinization kinetics of chickpea flour-based gluten-free muffin batters with added biopolymers
Foods
2017 | journal-article
DOI: 10.3390/foods6010003
EID: 2-s2.0-85042019585
Part of ISSN: 23048158
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Structural and rheological properties of weakly deacetylated glucomannan gels after high-pressure treatment
International Journal of Food Properties
2017 | journal-article
DOI: 10.1080/10942912.2017.1361972
EID: 2-s2.0-85039549362
Part of ISSN: 15322386 10942912
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Viscosity and viscoelasticity of baby foods
Advances in Rheology Research
2017 | book-chapter
EID: 2-s2.0-85044572160
ISBN: 9781536128765 9781536128758
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Characterisation of chickpea flour-based gluten-free batters and muffins with added biopolymers: Rheological, physical and sensory properties
International Journal of Food Science and Technology
2016 | journal-article
DOI: 10.1111/ijfs.13092
EID: 2-s2.0-84959866032
Part of ISSN: 13652621 09505423
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Different additives to enhance the gelation of surimi gel with reduced sodium content
Food Chemistry
2016 | journal-article
DOI: 10.1016/j.foodchem.2015.10.022
EID: 2-s2.0-84944257315
Part of ISSN: 18737072 03088146
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Effect of high pressure treatment on the structural, mechanical and rheological properties of glucomannan gels

Food Hydrocolloids
2016 | journal-article
DOI: 10.1016/j.foodhyd.2016.04.015
EID: 2-s2.0-84963627041
Part of ISSN: 0268005X
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

New Alternatives in Seafood Restructured Products

Critical Reviews in Food Science and Nutrition
2016 | journal-article
DOI: 10.1080/10408398.2012.719942
EID: 2-s2.0-84951731686
Part of ISSN: 15497852 10408398
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Relevance of xanthan gum to formulate chickpea flour-based gluten-free batters and muffins

Xanthan Gum: Applications and Research Studies
2016 | book-chapter
EID: 2-s2.0-85030253967
ISBN: 9781536100303 9781536100105
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Effect of high pressure on reduced sodium chloride surimi gels

Food Hydrocolloids
2015 | journal-article
DOI: 10.1016/j.foodhyd.2015.05.016
EID: 2-s2.0-84934931366
Part of ISSN: 0268005X
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

High pressure applied to frozen flying fish (Parexocoetus brachyterus) surimi: Effect on physicochemical and rheological properties of gels

Food Hydrocolloids
2015 | journal-article
DOI: 10.1016/j.foodhyd.2015.01.029
EID: 2-s2.0-84924169381
Part of ISSN: 0268005X
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Pasteurization and chilled storage of restructured fish muscle products based on glucomannan gelation
Food Hydrocolloids
2015 | journal-article
DOI: 10.1016/j.foodhyd.2014.06.016
EID: 2-s2.0-84908396831
Part of ISSN: 0268005X
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Effect of deacetylation on the glucomannan gelation process for making restructured seafood products
Food Hydrocolloids
2014 | journal-article
DOI: 10.1016/j.foodhyd.2013.04.009
EID: 2-s2.0-84886306391
Part of ISSN: 0268005X
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Effect of freezing and frozen storage on restructured FISH prototypes made withglucomannan and FISH mince
Food Hydrocolloids
2014 | journal-article
DOI: 10.1016/j.foodhyd.2014.04.019
EID: 2-s2.0-84899840196
Part of ISSN: 0268005X
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Effect of High Pressure and/or Temperature over Gelation of Isolated Hake Myofibrils
Food and Bioprocess Technology
2014 | journal-article
DOI: 10.1007/s11947-014-1279-9
EID: 2-s2.0-84911007216
Part of ISSN: 19355149 19355130
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Effect of high-pressure and/or microbial transglutaminase on physicochemical, rheological and microstructural properties of flying fish surimi
Innovative Food Science and Emerging Technologies
2013 | journal-article
DOI: 10.1016/j.ifset.2013.08.010
EID: 2-s2.0-84889092460
Part of ISSN: 14668564
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Influence of alkali and temperature on glucomannan gels at high concentration
LWT
2013 | journal-article
DOI: 10.1016/j.lwt.2012.11.023
EID: 2-s2.0-84872604128
Part of ISSN: 00236438
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Obtaining a restructured seafood product from non-functional fish muscle by glucomannan addition: First steps
Journal of Aquatic Food Product Technology
2013 | journal-article
DOI: 10.1080/10498850.2011.632114
EID: 2-s2.0-84878202141
Part of ISSN: 10498850 15470636
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Effect of alkalis on konjac glucomannan gels for use as potential gelling agents in restructured seafood products
Food Hydrocolloids
2012 | journal-article
DOI: 10.1016/j.foodhyd.2011.08.003
EID: 2-s2.0-80055020269
Part of ISSN: 0268005X
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

First steps in using glucomannan to make thermostable gels for potential use in mince fish reestructuration
International Journal of Food Engineering
2012 | journal-article
DOI: 10.1515/1556-3758.2407
EID: 2-s2.0-84870512230
Part of ISSN: 15563758
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Influence of measurement temperature on the rheological and microstructural properties of glucomannan gels with different thermal histories
Food Research International
2012 | journal-article
DOI: 10.1016/j.foodres.2012.07.005
EID: 2-s2.0-84864186383
Part of ISSN: 09639969
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Thermostability analyses of glucomannan gels. Concentration influence
Food Hydrocolloids
2012 | journal-article
DOI: 10.1016/j.foodhyd.2012.02.011
EID: 2-s2.0-84857941603
Part of ISSN: 0268005X
Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

The lipid composition and texture profile of dry-cured loin as affected by feeding level in the period previous to the late fattening phase and by rearing system of Iberian pigs
Italian Journal of Food Science
2010 | journal-article
Source: BEATRIZ HERRANZ

Volatile profile and sensory characteristics of dry-cured loins as affected by feeding level in the period previous to the late fattening phase and by rearing system of iberian pigs

Journal of Muscle Foods

2010 | journal-article

DOI: 10.1111/j.1745-4573.2010.00210.x

EID: 2-s2.0-78649581205

Part of ISSN: 10460756 17454573

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Erratum: Fatty acid composition of salami from different countries and their nutritional implications (International Journal of Food Sciences and Nutrition) (2009) vol. 59 (7-8) (607-619))

International Journal of Food Sciences and Nutrition

2009 | journal-article

DOI: 10.1080/09637480802684890

EID: 2-s2.0-58649108566

Part of ISSN: 09637486 14653478

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

The feeding and rearing systems of iberian pigs affect the lipid composition and texture profile of dry-cured loin

Journal of Animal and Feed Sciences

2009 | journal-article

DOI: 10.22358/jafs/66370/2009

EID: 2-s2.0-67649134876

Part of ISSN: 12301388

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Fatty acid composition of salami from different countries and their nutritional implications

International Journal of Food Sciences and Nutrition

2008 | journal-article

DOI: 10.1080/09513590701550270

EID: 2-s2.0-56349163108

Part of ISSN: 09637486 14653478

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Impact of feeding and rearing systems of Iberian pigs on volatile profile and sensory characteristics of dry-cured loin

Meat Science

2008 | journal-article

DOI: 10.1016/j.meatsci.2007.10.031

EID: 2-s2.0-46549085946

Part of ISSN: 03091740

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Tensile properties of cooked meat sausages and their correlation with texture profile analysis (TPA) parameters and physico-chemical characteristics

Meat Science

2008 | journal-article

DOI: 10.1016/j.meatsci.2008.03.008

EID: 2-s2.0-50249108383

Part of ISSN: 03091740

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Breaking strength of dry fermented sausages and their correlation with texture profile analysis (TPA) and physico-chemical characteristics

Meat Science

2007 | journal-article

DOI: 10.1016/j.meatsci.2007.03.022

EID: 2-s2.0-34547444038

Part of ISSN: 03091740

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Fatty acids and sensory characteristics of Spanish dry-cured loin enriched in acid α-linolenic and α-tocopherol

Food Chemistry

2007 | journal-article

DOI: 10.1016/j.foodchem.2006.04.038

EID: 2-s2.0-33847209667

Part of ISSN: 03088146

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Use of bacterial extracts to enhance amino acid breakdown in dry fermented sausages

Meat Science

2006 | journal-article

DOI: 10.1016/j.meatsci.2005.08.002

EID: 2-s2.0-27644448364

Part of ISSN: 03091740

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Improvement of the sensory properties of dry-fermented sausages by the addition of free amino acids

Food Chemistry

2005 | journal-article

DOI: 10.1016/j.foodchem.2004.06.040

EID: 2-s2.0-13244273487

Part of ISSN: 03088146

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Use of Lactococcus lactis subsp. cremoris NCDO 763 and α-ketoglutarate to improve the sensory quality of dry fermented sausages

Meat Science

2004 | journal-article

DOI: 10.1016/S0309-1740(03)00079-2

EID: 2-s2.0-0142059030

Part of ISSN: 03091740

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Microbial and physico-chemical changes during the ripening of dry fermented sausages superficially inoculated with or having added an intracellular cell-free extract of Penicillium aurantiogriseum

Meat Science

2001 | journal-article

DOI: 10.1016/S0309-1740(01)00057-2

EID: 2-s2.0-0035591467

Part of ISSN: 03091740

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

Accelerated ripening of dry fermented sausages

Trends in Food Science and Technology

2000 | journal-article

DOI: 10.1016/S0924-2244(00)00077-7

EID: 2-s2.0-0035082754

Part of ISSN: 09242244

Source: BEATRIZ HERRANZ *via* Scopus - Elsevier

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