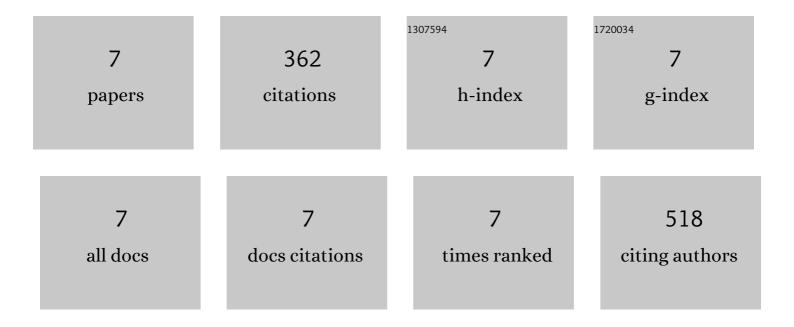
M Vanesa Mancebo Campos

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Modelling Virgin Olive Oil Potential Shelf-Life from Antioxidants and Lipid Oxidation Progress. Antioxidants, 2022, 11, 539.	5.1	7
2	Antioxidant capacity of individual and combined virgin olive oil minor compounds evaluated at mild temperature (25 and 40°C) as compared to accelerated and antiradical assays. Food Chemistry, 2014, 150, 374-381.	8.2	40
3	Kinetic study for the development of an accelerated oxidative stability test to estimate virgin olive oil potential shelf life. European Journal of Lipid Science and Technology, 2008, 110, 969-976.	1.5	45
4	Comparative Study of Virgin Olive Oil Behavior under Rancimat Accelerated Oxidation Conditions and Long-Term Room Temperature Storage. Journal of Agricultural and Food Chemistry, 2007, 55, 8231-8236.	5.2	44
5	Retention effects of oxidized polyphenols during analytical extraction of phenolic compounds of virgin olive oil. Journal of Separation Science, 2007, 30, 2401-2406.	2.5	15
6	Evolution of major and minor components and oxidation indices of virgin olive oil during 21 months storage at room temperature. Food Chemistry, 2007, 100, 36-42.	8.2	142
7	Oxidation kinetics in olive oil triacylglycerols under accelerated shelf-life testing (25–75 °C). European Journal of Lipid Science and Technology, 2004, 106, 369-375.	1.5	69