

# M Antonia Álvarez-Fernández

## List of Publications by Year in descending order

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13  
papers

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citations

759233

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1125743

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Composition of Nonanthocyanin Polyphenols in Alcoholic-Fermented Strawberry Products Using LC-MS (QTRAP), High-Resolution MS (UHPLC-Orbitrap-MS), LC-DAD, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2041-2051.	5.2	54
2	Inhibition of VEGF-Induced VEGFR-2 Activation and HUVEC Migration by Melatonin and Other Bioactive Indolic Compounds. <i>Nutrients</i> , 2017, 9, 249.	4.1	50
3	Quality control and determination of melatonin in food supplements. <i>Journal of Food Composition and Analysis</i> , 2016, 45, 80-86.	3.9	39
4	Influence of Fermentation Process on the Anthocyanin Composition of Wine and Vinegar Elaborated from Strawberry. <i>Journal of Food Science</i> , 2017, 82, 364-372.	3.1	36
5	Effects of the strawberry ( <i>Fragaria ananassa</i> ) purification elaboration process on non-anthocyanin phenolic composition and antioxidant activity. <i>Food Chemistry</i> , 2014, 164, 104-112.	8.2	35
6	<i>Saccharomyces cerevisiae</i> and <i>Torulaspora delbrueckii</i> Intra- and Extra-Cellular Aromatic Amino Acids Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7942-7953.	5.2	25
7	Validation of an Analytical Method to Determine Melatonin and Compounds Related to L-Tryptophan Metabolism Using UHPLC/HRMS. <i>Food Analytical Methods</i> , 2016, 9, 3327-3336.	2.6	24
8	Determination of Nonanthocyanin Phenolic Compounds Using High-Resolution Mass Spectrometry (UHPLC-Orbitrap-MS/MS) and Impact of Storage Conditions in a Beverage Made from Strawberry by Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1367-1376.	5.2	20
9	Determination of hydroxytyrosol produced by winemaking yeasts during alcoholic fermentation using a validated UHPLC-HRMS method. <i>Food Chemistry</i> , 2018, 242, 345-351.	8.2	20
10	Modulating Wine Aromatic Amino Acid Catabolites by Using <i>Torulaspora delbrueckii</i> in Sequentially Inoculated Fermentations or <i>Saccharomyces cerevisiae</i> Alone. <i>Microorganisms</i> , 2020, 8, 1349.	3.6	16
11	Non-anthocyanin phenolic compounds and antioxidant activity of beverages obtained by gluconic fermentation of strawberry. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 469-481.	5.6	15
12	Influence of storage conditions on the anthocyanin profile and colour of an innovative beverage elaborated by gluconic fermentation of strawberry. <i>Journal of Functional Foods</i> , 2016, 23, 198-209.	3.4	15
13	Efficiency of three intracellular extraction methods in the determination of metabolites related to tryptophan and tyrosine in winemaking yeast's metabolism by LC-HRMS. <i>Food Chemistry</i> , 2019, 297, 124924.	8.2	6