MarÃ-a D Ruiz-LÃ³pez

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Dietary Intake of Individual (Intrinsic and Added) Sugars and Food Sources from Spanish Children Aged One to <10 Years—Results from the EsNuPI Study. Nutrients, 2022, 14, 1667.	1.7	4
2	INTENTIONAL ERRORS AND GAME-BASED PLATFORMS AS MECHANISMS TO IMPROVE LEARNING AMONG UNIVERSITY STUDENTS: A PILOT STUDY CARRIED OUT IN THE DEGREE IN NUTRITION. EDULEARN Proceedings, 2022, , .	0.0	0
3	Association between dietary factors and brown adipose tissue volume/18F-FDG uptake in young adults. Clinical Nutrition, 2021, 40, 1997-2008.	2.3	8
4	Dietary Intake, Nutritional Adequacy, and Food Sources of Protein and Relationships with Personal and Family Factors in Spanish Children Aged One to <10 Years: Findings of the EsNuPI Study. Nutrients, 2021, 13, 1062.	1.7	7
5	Cooking at Home and Adherence to the Mediterranean Diet During the COVID-19 Confinement: The Experience From the Croatian COVIDiet Study. Frontiers in Nutrition, 2021, 8, 617721.	1.6	43
6	Exploring Dietary Behavior Changes Due to the COVID-19 Confinement in Colombia: A National and Regional Survey Study. Frontiers in Nutrition, 2021, 8, 644800.	1.6	17
7	Impact of COVID-19 confinement on eating behaviours across 16 European countries: The COVIDiet cross-national study. Food Quality and Preference, 2021, 93, 104231.	2.3	54
8	Study of Food Intake and Physical Activity Patterns in the Working Population of the Uruguayan State Electrical Company (UTE): Design, Protocol and Methodology. Nutrients, 2021, 13, 3545.	1.7	1
9	Anthropometric Measurements and Cognitive Impairment Rather Than Nutrition Status Are Associated With Sarcopenia in Longâ€Term Care Residents. Nutrition in Clinical Practice, 2020, 35, 642-648.	1.1	4
10	Dietary Intake, Nutritional Adequacy and Food Sources of Total Fat and Fatty Acids, and Relationships with Personal and Family Factors in Spanish Children Aged One to <10 Years: Results of the EsNuPI Study. Nutrients, 2020, 12, 2467.	1.7	8
11	Clustering of Dietary Patterns and Lifestyles Among Spanish Children in the EsNuPI Study â€. Nutrients, 2020, 12, 2536.	1.7	22
12	Carbohydrates, Starch, Total Sugar, Fiber Intakes and Food Sources in Spanish Children Aged One to <10 Years—Results from the EsNuPI Study. Nutrients, 2020, 12, 3171.	1.7	5
13	Changes in Dietary Behaviours during the COVID-19 Outbreak Confinement in the Spanish COVIDiet Study. Nutrients, 2020, 12, 1730.	1.7	387
14	Usual Dietary Intake, Nutritional Adequacy and Food Sources of Calcium, Phosphorus, Magnesium and Vitamin D of Spanish Children Aged One to <10 Years. Findings from the EsNuPI Study. Nutrients, 2020, 12, 1787.	1.7	20
15	Energy Intake, Macronutrient Profile and Food Sources of Spanish Children Aged One to <10 Years—Results from the EsNuPI Study â€. Nutrients, 2020, 12, 893.	1.7	24
16	Prevalence and Diagnosis of Sarcopenia in Residential Facilities: A Systematic Review. Advances in Nutrition, 2019, 10, 51-58.	2.9	21
17	Role of Functional Fortified Dairy Products in Cardiometabolic Health: A Systematic Review and Meta-analyses of Randomized Clinical Trials. Advances in Nutrition, 2019, 10, S251-S271.	2.9	16
18	Dietary Intake and Associated Factors in Long-Term Care Homes in Southeast Spain. Nutrients, 2019, 11, 266.	1.7	24

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19	Dietary and Lifestyle Patterns in the Spanish Pediatric Population (One to <10 Years Old): Design, Protocol, and Methodology of the EsNuPI Study. Nutrients, 2019, 11, 3050.	1.7	22
20	Diagnosis of Sarcopenia in Long-Term Care Homes for the Elderly: The Sensitivity and Specificity of Two Simplified Algorithms with Respect to the EWGSOP Consensus. Journal of Nutrition, Health and Aging, 2018, 22, 796-801.	1.5	22
21	Modification of appetite by bread consumption: A systematic review of randomized controlled trials. Critical Reviews in Food Science and Nutrition, 2017, 57, 3035-3050.	5.4	13
22	Glycemic index, glycemic load, and metabolic syndrome in Mexican adolescents: a cross-sectional study from the NHNS-2012. BMC Nutrition, 2017, 3, 44.	0.6	5
23	Menus offered in long-term care homes: quality of meal service and nutritional analysis. Nutricion Hospitalaria, 2017, 34, 584.	0.2	11
24	Glycemic index, glycemic load and invasive breast cancer incidence in postmenopausal women: The PREDIMED study. European Journal of Cancer Prevention, 2016, 25, 524-532.	0.6	15
25	Glycemic Responses, Appetite Ratings and Gastrointestinal Hormone Responses of Most Common Breads Consumed in Spain. A Randomized Control Trial in Healthy Humans. Nutrients, 2015, 7, 4033-4053.	1.7	23
26	Influence of milk ultrafiltration on Ca, Mg, Zn and P levels in fermented goats' milk. Small Ruminant Research, 2015, 124, 95-100.	0.6	10
27	Does Lactobacillus plantarum or ultrafiltration process improve Ca, Mg, Zn and P bioavailability from fermented goats' milk?. Food Chemistry, 2015, 187, 314-321.	4.2	28
28	Study of the effect of different fermenting microorganisms on the Se, Cu, Cr, and Mn contents in fermented goat and cow milks. Food Chemistry, 2015, 188, 234-239.	4.2	9
29	A Lactobacillus plantarum strain isolated from kefir protects against intestinal infection with Yersinia enterocolitica O9 and modulates immunity in mice. Research in Microbiology, 2015, 166, 626-632.	1.0	38
30	<i>Lactobacillus fermentum</i> CECT 5716 Reduces <i>Staphylococcus</i> Load in the Breastmilk of Lactating Mothers Suffering Breast Pain: A Randomized Controlled Trial. Breastfeeding Medicine, 2015, 10, 425-432.	0.8	49
31	Ultrafiltration of skimmed goat milk increases its nutritional value by concentrating nonfat solids such as proteins, Ca, P, Mg, and Zn. Journal of Dairy Science, 2015, 98, 7628-7634.	1.4	16
32	An Enriched, Cereal-Based Bread Affects Appetite Ratings and Glycemic, Insulinemic, and Gastrointestinal Hormone Responses in Healthy Adults in a Randomized, Controlled Trial,. Journal of Nutrition, 2015, 145, 231-238.	1.3	19
33	Dietary glycaemic index and glycaemic load in a rural elderly population (60–74Âyears of age) and their relationship with cardiovascular risk factors. European Journal of Nutrition, 2015, 54, 523-534.	1.8	10
34	InÂvitro evaluation of the fermentation properties and potential probiotic activity of Lactobacillus plantarum C4 in batch culture systems. LWT - Food Science and Technology, 2015, 60, 420-426.	2.5	19
35	A High Dietary Glycemic Index Increases Total Mortality in a Mediterranean Population at High Cardiovascular Risk. PLoS ONE, 2014, 9, e107968.	1.1	13
36	The FINUT Healthy Lifestyles Guide: Beyond the Food Pyramid1–3. Advances in Nutrition, 2014, 5, 358S-367S.	2.9	20

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37	Effect of a Mediterranean Diet Intervention on Dietary Glycemic Load and Dietary Glycemic Index: The PREDIMED Study. Journal of Nutrition and Metabolism, 2014, 2014, 1-10.	0.7	46
38	Lack of correlation between inÂvitro antibiosis and inÂvivo protection against enteropathogenic bacteria by probiotic lactobacilli. Research in Microbiology, 2014, 165, 14-20.	1.0	23
39	Nutritional status in chronically-ill elderly patients. Is it related to quality of life?. Journal of Nutrition, Health and Aging, 2014, 18, 192-197.	1.5	15
40	The Probiotic Bacterial Strain Lactobacillus fermentum D3 Increases In Vitro the Bioavailability of Ca, P, and Zn in Fermented Goat Milk. Biological Trace Element Research, 2013, 151, 307-314.	1.9	26
41	Levels of Se, Zn, Mg and Ca in commercial goat and cow milk fermented products: Relationship with their chemical composition and probiotic starter culture. Food Chemistry, 2011, 129, 1126-1131.	4.2	42
42	Determination of total solids in dairy products using the microwave-oven method. International Journal of Food Science and Technology, 2007, 30, 307-310.	1.3	2
43	Desnutrición en pacientes hospitalizados: prevalencia e impacto económico. Medicina ClÃnica, 2004, 123, 201-206.	0.3	14
44	Nutritional risk in institutionalized older women determined by the Mini Nutritional Assessment test: what are the main factors?. Nutrition, 2003, 19, 767-771.	1.1	85
45	A Mineralization Procedure for Determining Magnesium in Milk. LWT - Food Science and Technology, 2000, 33, 397-400.	2.5	6
46	Serum copper concentration in HIV-infection patients and relationships with other biochemical indices. Science of the Total Environment, 1998, 217, 21-26.	3.9	30
47	Body composition in institutionalized elderly people in Granada (Spain). Relation with other nutritional parameters. International Journal of Food Sciences and Nutrition, 1998, 49, 237-241.	1.3	7
48	Serum concentration and dietary intake of Mg and Ca in institutionalized elderly people. Science of the Total Environment, 1997, 203, 245-251.	3.9	10
49	Serum concentration and dietary intake of Zn in healthy institutionalized elderly subjects. Science of the Total Environment, 1997, 205, 159-165.	3.9	21
50	Serum copper in institutionalized elderly subjects: relations with dietary intake of energy, specific nutrients and haematological parameters. Science of the Total Environment, 1997, 201, 31-38.	3.9	7
51	Nutritional Status of Vitamin A and E in Institutionalized Elderly People in Granada (Spain) Journal of Nutritional Science and Vitaminology, 1996, 42, 397-405.	0.2	7
52	Stability of α-tocopherol in virgin olive oil during microwave heating. LWT - Food Science and Technology, 1995, 28, 644-646.	2.5	19
53	Comparative study by gas chromatography-mass spectrometry of methods for the extraction of sulfur compounds in Allium cepa L. Food Chemistry, 1992, 44, 305-308.	4.2	14
54	High-performance liquid chromatographic determination of ochratoxin A and its 4R-4-hydroxy metabolite in human urine. Analyst, The, 1990, 115, 129.	1.7	28

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55	Determination of SCNâ^' in Vegetables by Gas Chromatography in Relation to Endemic Goiter. Journal of Analytical Toxicology, 1988, 12, 307-309.	1.7	12