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List of Publications by Year in descending order

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32
papers

1,860
citations

331259

21
h-index

414034

32
g-index

32
all docs

32
docs citations

32
times ranked

2141
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of a redâ€“purple food colorant from <i>Opuntia stricta</i> fruits by spray drying and its application in food model systems. <i>Journal of Food Engineering</i> , 2009, 90, 471-479.	2.7	278
2	Color Properties and Stability of Betacyanins from <i>Opuntia</i> Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2772-2776.	2.4	232
3	Determination of Antioxidant Constituents in Cactus Pear Fruits. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 253-259.	1.4	168
4	Proposal of an index for the objective evaluation of the colour of red table grapes. <i>Food Research International</i> , 1995, 28, 373-377.	2.9	166
5	Thermal Stability of Selected Natural Red Extracts Used as Food Colorants. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 11-17.	1.4	112
6	The isolation and properties of a concentrated red-purple betacyanin food colourant from <i>Opuntia stricta</i> fruits. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 122-128.	1.7	106
7	Application of high-performance liquid chromatography to the characterization of the betalain pigments in prickly pear fruits. <i>Journal of Chromatography A</i> , 2001, 913, 415-420.	1.8	98
8	Dependence between colour and individual anthocyanin content in ripening grapes. <i>Food Research International</i> , 1998, 31, 667-672.	2.9	70
9	New insights into red plant pigments: more than just natural colorants. <i>RSC Advances</i> , 2020, 10, 24669-24682.	1.7	60
10	High-performance liquid chromatographic screening of chlorophyll derivatives produced during fruit storage. <i>Journal of Chromatography A</i> , 2000, 870, 483-489.	1.8	56
11	Chemotaxonomical Classification of Red Table Grapes based on Anthocyanin Profile and External Colour. <i>LWT - Food Science and Technology</i> , 1997, 30, 259-265.	2.5	52
12	Assessment of the TEAC method for determining the antioxidant capacity of synthetic red food colorants. <i>Food Research International</i> , 2005, 38, 843-845.	2.9	50
13	Taguchi design-based enhancement of heavy metals bioremoval by agroindustrial waste biomass from artichoke. <i>Science of the Total Environment</i> , 2019, 653, 55-63.	3.9	46
14	Comparative Thermal Degradation Patterns of Natural Yellow Colorants Used in Foods. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 380-387.	1.4	38
15	Screening and mass-spectral confirmation of betalains in cactus pears. <i>Chromatographia</i> , 2002, 56, 591-595.	0.7	36
16	Biosorption of Hexavalent Chromium from Aqueous Medium with <i>Opuntia</i> Biomass. <i>Scientific World Journal</i> , The, 2014, 2014, 1-8.	0.8	34
17	Betaxanthin-Rich Extract from Cactus Pear Fruits as Yellow Water-Soluble Colorant with Potential Application in Foods. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 146-153.	1.4	34
18	Brewery and liquid manure wastewaters as potential feedstocks for microbial fuel cells: a performance study. <i>Environmental Technology (United Kingdom)</i> , 2015, 36, 68-78.	1.2	32

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19	Dependence between apparent color and extractable color in paprika. <i>Color Research and Application</i> , 1999, 24, 93-97.	0.8	31
20	Measuring the color of table grapes. <i>Color Research and Application</i> , 1996, 21, 50-54.	0.8	29
21	Removal of Diclofenac in Wastewater Using Biosorption and Advanced Oxidation Techniques: Comparative Results. <i>Water (Switzerland)</i> , 2020, 12, 3567.	1.2	24
22	Partial purification and properties of chlorophyllase from chlorotic Citrus limon leaves. <i>Phytochemistry</i> , 1992, 31, 447-449.	1.4	23
23	Monitoring by Liquid Chromatography Coupled to Mass Spectrometry the Impact of pH and Temperature on the Pigment Pattern of Cactus Pear Fruit Extracts. <i>Journal of Chromatographic Science</i> , 2007, 45, 120-125.	0.7	17
24	Reuse potential of residues of artichoke (<i>Cynara scolymus</i> L.) from industrial canning processing as sorbent of heavy metals in multimetallic effluents. <i>Industrial Crops and Products</i> , 2019, 141, 111751.	2.5	16
25	Changes in Pigments, Chlorophyllase Activity, and Chloroplast Ultrastructure in Ripening Pepper for Paprika. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1704-1711.	2.4	13
26	Thermographic studies of cocurrent and mixed flow spray drying of heat sensitive bioactive compounds. <i>Journal of Food Engineering</i> , 2020, 268, 109745.	2.7	10
27	Factorial Design Methodological Approach for Enhanced Cadmium Ions Bioremoval by <i>Opuntia</i> Biomass. <i>Clean - Soil, Air, Water</i> , 2016, 44, 959-966.	0.7	8
28	Adsorptive and Surface Characterization of Mediterranean Agrifood Processing Wastes: Prospection for Pesticide Removal. <i>Agronomy</i> , 2021, 11, 561.	1.3	8
29	High-performance liquid chromatography-diode-array detection of photosynthetic pigments. <i>Journal of Chromatography A</i> , 1992, 607, 215-219.	1.8	7
30	GLUCIDIC CONTENT IN CANNED HEART ARTICHOKE. <i>Acta Horticulturae</i> , 2004, , 563-567.	0.1	2
31	QUANTITY AND QUALITY OF PROTEINS IN ARTICHOKE BY-PRODUCTS (<i>CYNARA SCOLYMUS</i> L.). <i>Acta Horticulturae</i> , 2005, , 505-510.	0.1	2
32	APPRAISAL OF OXIDATIVE ENZYMATIC ACTIVITIES AND INULIN CONTENT DURING ARTICHOKE GROWTH. <i>Acta Horticulturae</i> , 2005, , 529-536.	0.1	2