

Montaña Călimara

List of Publications by Year in descending order

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Version: 2024-02-01

110
papers

3,376
citations

159358

30
h-index

161609

54
g-index

113
all docs

113
docs citations

113
times ranked

3933
citing authors

#	ARTICLE	IF	CITATIONS
1	Three Amazonian palms as underestimated and little-known sources of nutrients, bioactive compounds and edible insects. <i>Food Chemistry</i> , 2022, 372, 131273.	4.2	11
2	Extrusion Cooking Effect on Carbohydrate Fraction in Novel Gluten-Free Flours Based on Chickpea and Rice. <i>Molecules</i> , 2022, 27, 1143.	1.7	5
3	Acceptance of New Formulations of Extruded Gluten Free Snacks Based on Pulse Flours by Spanish Millennial Consumers. <i>Sustainability</i> , 2022, 14, 3083.	1.6	4
4	Scientific Evidence of the Beneficial Effects of Tomato Products on Cardiovascular Disease and Platelet Aggregation. <i>Frontiers in Nutrition</i> , 2022, 9, 849841.	1.6	12
5	LEARNING BY DOING ABOUT HEALTH AND SUSTAINABILITY THROUGH FOOD LABELING. <i>EDULEARN Proceedings</i> , 2022, , .	0.0	0
6	Assessment of Health Claims Related to Folic Acid in Food Supplements for Pregnant Women According to the European Regulation. <i>Nutrients</i> , 2021, 13, 937.	1.7	8
7	A Review of the Role of Micronutrients and Bioactive Compounds on Immune System Supporting to Fight against the COVID-19 Disease. <i>Foods</i> , 2021, 10, 1088.	1.9	27
8	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. <i>Foods</i> , 2021, 10, 1096.	1.9	23
9	Food-Based Dietary Guidelines around the World: A Comparative Analysis to Update AESAN Scientific Committee Dietary Recommendations. <i>Nutrients</i> , 2021, 13, 3131.	1.7	38
10	The frontier between nutrition and pharma: The international regulatory framework of functional foods, food supplements and nutraceuticals. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1738-1746.	5.4	85
11	Evidence of antiplatelet aggregation effects from the consumption of tomato products, according to EFSA health claim requirements. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1515-1522.	5.4	18
12	Bioactive compounds in oranges from the Mediterranean climate area. , 2020, , 293-309.		2
13	Food biopharmaceuticals as part of a sustainable bioeconomy: Edible vaccines case study. <i>New Biotechnology</i> , 2020, 59, 74-79.	2.4	7
14	Nutritional and Phytochemical Composition of Mediterranean Wild Vegetables after Culinary Treatment. <i>Foods</i> , 2020, 9, 1761.	1.9	24
15	Potential Nutrition and Health Claims in Destringed Persimmon Fruits (<i>Diospyros kaki</i> L.), Variety "Rojo Brillante"™, PDO "Ribera del Xàquer"™. <i>Nutrients</i> , 2020, 12, 1397.	1.7	13
16	Characterization of Extra Early Spanish Clementine Varieties (<i>Citrus clementina</i> Hort ex Tan) as a Relevant Source of Bioactive Compounds with Antioxidant Activity. <i>Foods</i> , 2020, 9, 642.	1.9	8
17	An international regulatory review of food health-related claims in functional food products labeling. <i>Journal of Functional Foods</i> , 2020, 68, 103896.	1.6	99
18	Revalorization of Tunisian wild Amaranthaceae halophytes: Nutritional composition variation at two different phenotypes stages. <i>Journal of Food Composition and Analysis</i> , 2020, 89, 103463.	1.9	16

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19	Study of Xoconostle (<i>Opuntia</i> spp.) Powder as Source of Dietary Fiber and Antioxidants. <i>Foods</i> , 2020, 9, 403.	1.9	9
20	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. <i>Current Pharmaceutical Design</i> , 2020, 26, 1880-1897.	0.9	19
21	Sanguinello and Tarocco (<i>Citrus sinensis</i> [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. <i>Food Chemistry</i> , 2019, 270, 395-402.	4.2	56
22	Qualitative and nutritional comparison of goji berry fruits produced in organic and conventional systems. <i>Scientia Horticulturae</i> , 2019, 257, 108660.	1.7	28
23	Lack of a Synergistic Effect on Cardiometabolic and Redox Markers in a Dietary Supplementation with Anthocyanins and Xanthophylls in Postmenopausal Women. <i>Nutrients</i> , 2019, 11, 1533.	1.7	12
24	Novel Ingredients Based on Grapefruit Freeze-Dried Formulations: Nutritional and Bioactive Value. <i>Foods</i> , 2019, 8, 506.	1.9	25
25	Food neophobia: Spanish case study related to new formulations based on traditional "gazpacho". <i>Acta Horticulturae</i> , 2019, , 209-216.	0.1	3
26	Consumer's preferences towards six new Spanish commercial tomato juices. <i>Acta Horticulturae</i> , 2019, , 217-224.	0.1	2
27	Tomato products and cardiovascular disease prevention. <i>Acta Horticulturae</i> , 2019, , 201-208.	0.1	2
28	Stability of total folates/vitamin B9 in irradiated watercress and buckler sorrel during refrigerated storage. <i>Food Chemistry</i> , 2019, 274, 686-690.	4.2	8
29	Wild edible Swiss chard leaves (<i>Beta vulgaris</i> L. var. <i>cicla</i>): Nutritional, phytochemical composition and biological activities. <i>Food Research International</i> , 2019, 119, 612-621.	2.9	52
30	FLIPPED LEARNING VS. MASTER CLASS: PRELIMINARY RESULTS IN THE DESIGN AND IMPLEMENTATION OF THIS PEDAGOGICAL MODEL IN PHARMACY DEGREE. , 2019, , .		0
31	Bioactive compounds and antioxidant capacity of extruded snack-type products developed from novel formulations of lentil and nutritional yeast flours. <i>Food and Function</i> , 2018, 9, 819-829.	2.1	27
32	Attitudes towards science among Spanish citizens: The case of critical engagers. <i>Public Understanding of Science</i> , 2018, 27, 690-707.	1.6	9
33	Evaluation of the Antioxidant Potential of Mixed Fruit-Based Beverages: a New Insight on the Folin-Ciocalteu Method. <i>Food Analytical Methods</i> , 2018, 11, 2897-2906.	1.3	22
34	Lycopene. , 2018, , 179-196.		3
35	DESIGN AND IMPLEMENTATION OF A PLURI-DISCIPLINARY SELF-EVALUATION STRATEGY. <i>INTED Proceedings</i> , 2018, , .	0.0	0
36	Improvement and Validation of Phytate Determination in Edible Seeds and Derived Products, as Mineral Complexing Activity. <i>Food Analytical Methods</i> , 2017, 10, 3285-3291.	1.3	6

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37	Factors affecting consumer acceptance towards Spanish tomato products: a preliminary study on gazpacho soup. <i>Acta Horticulturae</i> , 2017, , 223-230.	0.1	5
38	Claims related to lycopene and olive oil as functional ingredients in tomato food products: salmorejo. <i>Acta Horticulturae</i> , 2017, , 231-236.	0.1	0
39	Fiber Compounds and Human Health. <i>Current Pharmaceutical Design</i> , 2017, 23, 2835-2849.	0.9	12
40	A MULTIDISCIPLINARY STRATEGY FOR CONTINUOUS FORMATIVE SELF-EVALUATION IN ENGLISH USING ON-LINE TOOLS. <i>INTED Proceedings</i> , 2017, , .	0.0	0
41	Ethnobotanical and Food Composition Monographs of Selected Mediterranean Wild Edible Plants. , 2016, , 273-470.		18
42	In vitro assessment of potential intestinal absorption of some phenolic families and carboxylic acids from commercial instant coffee samples. <i>Food and Function</i> , 2016, 7, 2706-2711.	2.1	12
43	Wild Edible Plants as Sources of Carotenoids, Fibre, Phenolics and Other Non-Nutrient Bioactive Compounds. , 2016, , 187-205.		3
44	Wild <i>Fragaria vesca</i> L. fruits: a rich source of bioactive phytochemicals. <i>Food and Function</i> , 2016, 7, 4523-4532.	2.1	38
45	Anthocyanin profile of red fruits and black carrot juices, purees and concentrates by HPLC-ESI/MS-QTOF. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2290-2300.	1.3	24
46	Diversity in composition of scarlet (<i>S. aethiopicum</i>) and gboma (<i>S. macrocarpon</i>) eggplants and of interspecific hybrids between <i>S. aethiopicum</i> and common eggplant (<i>S. melongena</i>). <i>Journal of Food Composition and Analysis</i> , 2016, 45, 130-140.	1.9	23
47	IMPLEMENTATION OF A MULTIDISCIPLINARY STRATEGY FOR CONTINUOUS FORMATIVE EVALUATION USING ON-LINE TOOLS. , 2016, , .		0
48	FUTURE INNOVATIONS IN TOMATO PROCESSING. <i>Acta Horticulturae</i> , 2015, , 49-55.	0.1	5
49	NEW DEVELOPMENTS IN LYCOPENE ANALYSIS BY SPECTROSCOPIC AND CHROMATOGRAPHIC TECHNIQUES, ACCOMPANIED WITH MATHEMATICAL MODELLING. <i>Acta Horticulturae</i> , 2015, , 259-265.	0.1	0
50	FOOD CONTROL: APPLICATION OF RADIAL BASIS NETWORK ANALYSIS (RBN) IN GAZPACHO AND RELATED TOMATO PRODUCTS. <i>Acta Horticulturae</i> , 2015, , 291-296.	0.1	0
51	EFSA SCIENTIFIC REQUIREMENTS RELATED TO LYCOPENE AS ANTIOXIDANT, PREVENTION OF OXIDATIVE DAMAGE AND CARDIOVASCULAR HEALTH CLAIMS. <i>Acta Horticulturae</i> , 2015, , 303-307.	0.1	2
52	YOUNG CONSUMER'S PREFERENCE RESPONSE TO KETCHUP PRODUCTS. <i>Acta Horticulturae</i> , 2015, , 339-344.	0.1	4
53	Lentil flour formulations to develop new snack-type products by extrusion processing: Phytochemicals and antioxidant capacity. <i>Journal of Functional Foods</i> , 2015, 19, 537-544.	1.6	71
54	Antioxidant phytochemicals of <i>Hovenia dulcis</i> Thunb. peduncles in different maturity stages. <i>Journal of Functional Foods</i> , 2015, 18, 1117-1124.	1.6	26

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55	Traditional pastry with chestnut flowers as natural ingredients: An approach of the effects on nutritional value and chemical composition. <i>Journal of Food Composition and Analysis</i> , 2015, 44, 93-101.	1.9	18
56	Optimization and Application of FL-HPLC for Foliates Analysis in 20 Species of Mediterranean Wild Vegetables. <i>Food Analytical Methods</i> , 2015, 8, 302-311.	1.3	20
57	Eggplant fruit composition as affected by the cultivation environment and genetic constitution. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2774-2784.	1.7	25
58	Wild blackthorn (<i>Prunus spinosa</i> L.) and hawthorn (<i>Crataegus monogyna</i> Jacq.) fruits as valuable sources of antioxidants. <i>Fruits</i> , 2014, 69, 61-73.	0.3	65
59	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. <i>LWT - Food Science and Technology</i> , 2014, 55, 389-396.	2.5	117
60	Nutrient composition of six wild edible Mediterranean Asteraceae plants of dietary interest. <i>Journal of Food Composition and Analysis</i> , 2014, 34, 163-170.	1.9	67
61	Nutrients, phytochemicals and antioxidant activity in wild populations of <i>Allium ampeloprasum</i> L., a valuable underutilized vegetable. <i>Food Research International</i> , 2014, 62, 272-279.	2.9	53
62	Wild <i>Arbutus unedo</i> L. and <i>Rubus ulmifolius</i> Schott fruits are underutilized sources of valuable bioactive compounds with antioxidant capacity. <i>Fruits</i> , 2014, 69, 435-448.	0.3	32
63	Composition of eggplant cultivars of the accidental type and implications for the improvement of nutritional and functional quality. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2490-2499.	1.3	17
64	Lycopene. <i>Studies in Natural Products Chemistry</i> , 2013, 40, 383-426.	0.8	39
65	Carotenoid content of wild edible young shoots traditionally consumed in Spain (<i>Asparagus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	1.7	30
66	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 176-185.	1.0	68
67	PREDICTION OF LYCOPENE STABILITY IN TOMATO PRODUCTS BY RADIAL BASIS NETWORK ANALYSIS. <i>Acta Horticulturae</i> , 2013, , 149-154.	0.1	0
68	PREFERENCE MAPPING OF KETCHUP ATTRIBUTES - SPANISH CONSUMERS CASE STUDY. <i>Acta Horticulturae</i> , 2013, , 203-209.	0.1	3
69	Radial basis network analysis to estimate lycopene degradation kinetics in tomato-based products. <i>Food Research International</i> , 2012, 49, 453-458.	2.9	11
70	Fatty acids profiles of some Spanish wild vegetables. <i>Food Science and Technology International</i> , 2012, 18, 281-290.	1.1	45
71	Tocopherol composition and antioxidant activity of Spanish wild vegetables. <i>Genetic Resources and Crop Evolution</i> , 2012, 59, 851-863.	0.8	74
72	Simultaneous determination of vitamin B1 and B2 in complex cereal foods, by reverse phase isocratic HPLC-UV. <i>Journal of Cereal Science</i> , 2012, 55, 293-299.	1.8	24

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73	Wild vegetables of the Mediterranean area as valuable sources of bioactive compounds. <i>Genetic Resources and Crop Evolution</i> , 2012, 59, 431-443.	0.8	146
74	The ability of spectrum autocorrelation models to predict the lycopene concentration in foods through visible spectroscopic data. <i>Talanta</i> , 2011, 85, 2479-2483.	2.9	6
75	Valorization of wild strawberry-tree fruits (<i>Arbutus unedo</i> L.) through nutritional assessment and natural production data. <i>Food Research International</i> , 2011, 44, 1244-1253.	2.9	147
76	<i>Montia fontana</i> L. (Portulacaceae), an interesting wild vegetable traditionally consumed in the Iberian Peninsula. <i>Genetic Resources and Crop Evolution</i> , 2011, 58, 1105-1118.	0.8	17
77	Mineral and Trace Elements Content in 30 Accessions of Tomato Fruits (<i>Solanum lycopersicum</i> L.) and Wild Relatives (<i>Solanum pimpinellifolium</i> L., <i>Solanum cheesmaniae</i> L. Riley, and <i>Solanum habrochaites</i>) <i>Tj ETQq1 1 0.9843143gBT /Over</i>	2.9	143
78	Neural Network Analysis of Spectroscopic Data of Lycopene and β -Carotene Content in Food Samples Compared to HPLC-UV-Vis. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 72-75.	2.4	21
79	Nutritional characterization of tomato fiber as a useful ingredient for food industry. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 707-711.	2.7	65
80	Carbohydrate composition of raw and extruded pulse flours. <i>Food Research International</i> , 2010, 43, 531-536.	2.9	109
81	Radial basis network analysis of color parameters to estimate lycopene content on tomato fruits. <i>Talanta</i> , 2010, 83, 9-13.	2.9	16
82	STABILITY OF LYCOPENE IN TOMATO PRODUCTS AND EXTRACTS. <i>Acta Horticulturae</i> , 2009, , 189-194.	0.1	0
83	EUROPEAN NUTRITION AND HEALTH CLAIMS ON FOODS: THE CASE OF LYCOPENE. <i>Acta Horticulturae</i> , 2009, , 243-248.	0.1	4
84	Solving the Spectroscopy Interference Effects of β -Carotene and Lycopene by Neural Networks. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6261-6266.	2.4	17
85	THE NUTRITIONAL AND FUNCTIONAL POTENTIAL OF TOMATO BY-PRODUCTS. <i>Acta Horticulturae</i> , 2007, , 165-172.	0.1	6
86	Plants as biofactories: Edible vaccines production. <i>Journal of Biotechnology</i> , 2007, 131, S43-S44.	1.9	2
87	Scientific Culture and Social Appropriation of the Science. <i>Social Epistemology</i> , 2007, 21, 69-81.	0.7	5
88	INNOVATION IN PROCESSING TOMATO: THE LAB AND THE FIELD. <i>Acta Horticulturae</i> , 2007, , 97-102.	0.1	3
89	Application of a UV-vis detection-HPLC method for a rapid determination of lycopene and β -carotene in vegetables. <i>Food Chemistry</i> , 2006, 95, 328-336.	4.2	285
90	Chemical characterization of tomato pomace. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1232-1236.	1.7	206

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91	Extending shelf-life and nutritive value of green beans (<i>Phaseolus vulgaris</i> L.), by controlled atmosphere storage: macronutrients. <i>Food Chemistry</i> , 2003, 80, 309-315.	4.2	38
92	Extending shelf-life and nutritive value of green beans (<i>Phaseolus vulgaris</i> L.), by controlled atmosphere storage: micronutrients. <i>Food Chemistry</i> , 2003, 80, 317-322.	4.2	34
93	EFFECT OF POMACE ADDITION ON TOMATO PASTE QUALITY. <i>Acta Horticulturae</i> , 2003, , 399-406.	0.1	5
94	LYCOPENE AND HYDROXYMETHYLFURFURAL (HMF) EVALUATION IN TOMATO PRODUCTS. <i>Acta Horticulturae</i> , 2003, , 365-371.	0.1	14
95	Changes in Cell Wall Pectins Accompanying Tomato (<i>Lycopersicon esculentum</i> Mill.) Paste Manufacture. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 273-278.	2.4	39
96	Identification and quantification of soluble sugars in green beans by HPLC. <i>European Food Research and Technology</i> , 2002, 214, 254-258.	1.6	26
97	EFFECT OF EXTRUSION COOKING AND SODIUM BICARBONATE ADDITION ON THE CARBOHYDRATE COMPOSITION OF BLACK BEAN FLOURS. <i>Journal of Food Processing and Preservation</i> , 2002, 26, 113-128.	0.9	51
98	FATTY ACID COMPOSITION OF TOMATO POMACE. <i>Acta Horticulturae</i> , 2001, , 175-180.	0.1	14
99	Comparison of high-performance liquid chromatography and spectrofluorimetry for vitamin C analysis of green beans (<i>Phaseolus vulgaris</i> L.). <i>European Food Research and Technology</i> , 2000, 210, 220-225.	1.6	111
100	Effect of domestic processes and water hardness on soluble sugars content of chickpeas (<i>Cicer</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	4.2	12
101	CHANGES IN TOMATO PECTIN CHARACTERISTICS DURING FRUIT PROCESSING FOR PASTE. <i>Acta Horticulturae</i> , 1999, , 457-460.	0.1	1
102	EVALUATION OF METHODS USED TO MEASURE TOMATO SERUM JUICE AND PASTE CONSISTENCY. <i>Acta Horticulturae</i> , 1999, , 431-434.	0.1	0
103	Influence of freezing process on free sugars content of papaya and banana fruits. <i>Journal of the Science of Food and Agriculture</i> , 1998, 76, 315-319.	1.7	18
104	Determination of Mono-, Di-, and Oligosaccharides in Legumes by High-Performance Liquid Chromatography Using an Amino-Bonded Silica Column. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3648-3652.	2.4	91
105	Differences among Spanish and Latin-American banana cultivars: morphological, chemical and sensory characteristics. <i>Food Chemistry</i> , 1997, 59, 411-419.	4.2	97
106	Free sugars determination by HPLC in pineapple products. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 233-237.	0.7	20
107	A simple ion-exchange chromatographic determination of non-volatile organic acids in some Spanish exotic fruits. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1994, 199, 214-218.	0.7	12
108	HPLC determination of organic acids in pineapple juices and nectars. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1994, 198, 52-56.	0.7	36

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109	Changes during ripening of papaya fruit in different storage systems. Food Chemistry, 1993, 46, 81-84.	4.2	15
110	Chemical Properties, Rheological Behavior, and Melissopalynological Analysis of Selected Brazilian Honeys from Hovenia dulcis Flowering. Brazilian Archives of Biology and Technology, 0, 63, .	0.5	2