Montaa Cmara

List of Publications by Citations

100 papers	2,403 citations	27 h-index	45 g-index
113 ext. papers	2,862 ext. citations	4 avg, IF	5.07 L-index

#	Paper	IF	Citations
100	Application of a UV–vis detection-HPLC method for a rapid determination of lycopene and β-carotene in vegetables. *Food Chemistry*, **2006**, 95, 328-336	8.5	220
99	Chemical characterization of tomato pomace. *Journal of the Science of Food and Agriculture*, **2006**, 86, 1232-1236	4.3	161
98	Wild vegetables of the Mediterranean area as valuable sources of bioactive compounds. *Genetic Resources and Crop Evolution*, **2012**, 59, 431-443	2	115
97	Valorization of wild strawberry-tree fruits (Arbutus unedo L.) through nutritional assessment and natural production data. *Food Research International*, **2011**, 44, 1244-1253	7	113
96	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. *LWT - Food Science and Technology*, **2014**, 55, 389-396	5.4	95
95	Comparison of high-performance liquid chromatography and spectrofluorimetry for vitamin C analysis of green beans (Phaseolus vulgaris L.). *European Food Research and Technology*, **2000**, 210, 220-225	3.4	90
94	Carbohydrate composition of raw and extruded pulse flours. *Food Research International*, **2010**, 43, 531-536	7	86
93	Differences among Spanish and Latin-American banana cultivars: morphological, chemical and sensory characteristics. *Food Chemistry*, **1997**, 59, 411-419	8.5	78
92	Determination of Mono-, Di-, and Oligosaccharides in Legumes by High-Performance Liquid Chromatography Using an Amino-Bonded Silica Column. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 3648-3652	5.7	78
91	Tocopherol composition and antioxidant activity of Spanish wild vegetables. *Genetic Resources and Crop Evolution*, **2012**, 59, 851-863	2	64
90	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. *European Journal of Lipid Science and Technology*, **2013**, 115, 176-185	3	54
89	An international regulatory review of food health-related claims in functional food products labeling. *Journal of Functional Foods*, **2020**, 68, 103896	5.1	51
88	Nutrient composition of six wild edible Mediterranean Asteraceae plants of dietary interest. *Journal of Food Composition and Analysis*, **2014**, 34, 163-170	4.1	49
87	The frontier between nutrition and pharma: The international regulatory framework of functional foods, food supplements and nutraceuticals. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1738-1746	11.5	47
86	Lentil flour formulations to develop new snack-type products by extrusion processing: Phytochemicals and antioxidant capacity. *Journal of Functional Foods*, **2015**, 19, 537-544	5.1	44
85	Nutritional characterization of tomato fiber as a useful ingredient for food industry. *Innovative Food Science and Emerging Technologies*, **2010**, 11, 707-711	6.8	44
84	Wild blackthorn (Prunus spinosaL.) and hawthorn (Crataegus monogynaJacq.) fruits as valuable sources of antioxidants. *Fruits*, **2014**, 69, 61-73	0.3	43

83	EFFECT OF EXTRUSION COOKING AND SODIUM BICARBONATE ADDITION ON THE CARBOHYDRATE COMPOSITION OF BLACK BEAN FLOURS. *Journal of Food Processing and Preservation*, **2002**, 26, 113-128	2.1	41
82	Nutrients, phytochemicals and antioxidant activity in wild populations of Allium ampeloprasum L., a valuable underutilized vegetable. *Food Research International*, **2014**, 62, 272-279	7	40
81	Changes in cell wall pectins accompanying tomato (Lycopersicon esculentum Mill.) paste manufacture. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 273-8	5.7	34
80	Fatty acids profiles of some Spanish wild vegetables. *Food Science and Technology International*, **2012**, 18, 281-90	2.6	33
79	Extending shelf-life and nutritive value of green beans (Phaseolus vulgaris L.), by controlled atmosphere storage: macronutrients. *Food Chemistry*, **2003**, 80, 309-315	8.5	32
78	Sanguinello and Tarocco (Citrus sinensis [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. *Food Chemistry*, **2019**, 270, 395-402	8.5	31
77	Wild Fragaria vesca L. fruits: a rich source of bioactive phytochemicals. *Food and Function*, **2016**, 7, 4523-4532	6.1	30
76	Mineral and trace elements content in 30 accessions of tomato fruits (Solanum lycopersicum L.,) and wild relatives (Solanum pimpinellifolium L., Solanum cheesmaniae L. Riley, and Solanum habrochaites S. Knapp & D.M. Spooner). *Biological Trace Element Research*, **2011**, 141, 329-39	4.5	29
75	Wild edible Swiss chard leaves (Beta vulgaris L. var. cicla): Nutritional, phytochemical composition and biological activities. *Food Research International*, **2019**, 119, 612-621	7	29
74	HPLC determination of organic acids in pineapple juices and nectars. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1994**, 198, 52-56		27
73	Lycopene: A Review of Chemical and Biological Activity Related to Beneficial Health Effects. *Studies in Natural Products Chemistry*, **2013**, 40, 383-426	1.5	26
72	Extending shelf-life and nutritive value of green beans (Phaseolus vulgaris L.), by controlled atmosphere storage: micronutrients. *Food Chemistry*, **2003**, 80, 317-322	8.5	26
71	Carotenoid content of wild edible young shoots traditionally consumed in Spain (Asparagus acutifolius L., Humulus lupulus L., Bryonia dioica Jacq. and Tamus communis L.). *Journal of the Science of Food and Agriculture*, **2013**, 93, 1692-8	4.3	24
70	Identification and quantification of soluble sugars in green beans by HPLC. *European Food Research and Technology*, **2002**, 214, 254-258	3.4	21
69	Neural network analysis of spectroscopic data of lycopene and beta-carotene content in food samples compared to HPLC-UV-vis. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 72-5	5.7	20
68	Antioxidant phytochemicals of Hovenia dulcis Thunb. peduncles in different maturity stages. *Journal of Functional Foods*, **2015**, 18, 1117-1124	5.1	19
67	Bioactive compounds and antioxidant capacity of extruded snack-type products developed from novel formulations of lentil and nutritional yeast flours. *Food and Function*, **2018**, 9, 819-829	6.1	19
66	WildArbutus unedoL. andRubus ulmifoliusSchott fruits are underutilized sources of valuable bioactive compounds with antioxidant capacity. *Fruits*, **2014**, 69, 435-448	0.3	19

65	Simultaneous determination of vitamin B1 and B2 in complex cereal foods, by reverse phase isocratic HPLC-UV. *Journal of Cereal Science*, **2012**, 55, 293-299	3.8	19
64	Optimization and Application of FL-HPLC for Folates Analysis in 20 Species of Mediterranean Wild Vegetables. *Food Analytical Methods*, **2015**, 8, 302-311	3.4	18
63	Anthocyanin profile of red fruits and black carrot juices, purees and concentrates by HPLC-DAD-ESI/MS-QTOF. *International Journal of Food Science and Technology*, **2016**, 51, 2290-2300	3.8	18
62	Solving the spectroscopy interference effects of beta-carotene and lycopene by neural networks. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 6261-6	5.7	17
61	Eggplant fruit composition as affected by the cultivation environment and genetic constitution. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2774-84	4.3	16
60	Diversity in composition of scarlet (S. aethiopicum) and gboma (S. macrocarpon) eggplants and of interspecific hybrids between S. aethiopicum and common eggplant (S. melongena). *Journal of Food Composition and Analysis*, **2016**, 45, 130-140	4.1	15
59	Montia fontana L. (Portulacaceae), an interesting wild vegetable traditionally consumed in the Iberian Peninsula. *Genetic Resources and Crop Evolution*, **2011**, 58, 1105-1118	2	15
58	Influence of freezing process on free sugars content of papaya and banana fruits. *Journal of the Science of Food and Agriculture*, **1998**, 76, 315-319	4.3	15
57	Changes during ripening of papaya fruit in different storage systems. *Food Chemistry*, **1993**, 46, 81-84	8.5	14
56	FATTY ACID COMPOSITION OF TOMATO POMACE. *Acta Horticulturae*, **2001**, 175-180	0.3	13
55	Free sugars determination by HPLC in pineapple products. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1996**, 202, 233-237		13
54	Traditional pastry with chestnut flowers as natural ingredients: An approach of the effects on nutritional value and chemical composition. *Journal of Food Composition and Analysis*, **2015**, 44, 93-101	4.1	12
53	Evaluation of the Antioxidant Potential of Mixed Fruit-Based Beverages: a New Insight on the Folin-Ciocalteu Method. *Food Analytical Methods*, **2018**, 11, 2897-2906	3.4	12
52	Qualitative and nutritional comparison of goji berry fruits produced in organic and conventional systems. *Scientia Horticulturae*, **2019**, 257, 108660	4.1	12
51	Novel Ingredients Based on Grapefruit Freeze-Dried Formulations: Nutritional and Bioactive Value. *Foods*, **2019**, 8,	4.9	12
50	Composition of eggplant cultivars of the Occidental type and implications for the improvement of nutritional and functional quality. *International Journal of Food Science and Technology*, **2013**, 48, 2490-2499	3.8	12
49	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. *Current Pharmaceutical Design*, **2020**, 26, 1880-1897	3.3	12
48	A Review of the Role of Micronutrients and Bioactive Compounds on Immune System Supporting to Fight against the COVID-19 Disease. *Foods*, **2021**, 10,	4.9	12

47	Ethnobotanical and Food Composition Monographs of Selected Mediterranean Wild Edible Plants **2016**, 273-470		11
46	Radial basis network analysis of color parameters to estimate lycopene content on tomato fruits. *Talanta*, **2010**, 83, 9-13	6.2	10
45	LYCOPENE AND HYDROXYMETHYLFURFURAL (HMF) EVALUATION IN TOMATO PRODUCTS. *Acta Horticulturae*, **2003**, 365-371	0.3	10
44	Effect of domestic processes and water hardness on soluble sugars content of chickpeas (Cicer arietinum L.). *Food Chemistry*, **1999**, 65, 331-338	8.5	10
43	Nutritional and Phytochemical Composition of Mediterranean Wild Vegetables after Culinary Treatment. *Foods*, **2020**, 9,	4.9	10
42	A simple ion-exchange chromatographic determination of non-volatile organic acids in some Spanish exotic fruits. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1994**, 199, 214-218		9
41	Radial basis network analysis to estimate lycopene degradation kinetics in tomato-based products. *Food Research International*, **2012**, 49, 453-458	7	8
40	Fiber Compounds and Human Health. *Current Pharmaceutical Design*, **2017**, 23, 2835-2849	3.3	8
39	Revalorization of Tunisian wild Amaranthaceae halophytes: Nutritional composition variation at two different phenotypes stages. *Journal of Food Composition and Analysis*, **2020**, 89, 103463	4.1	7
38	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. *Foods*, **2021**, 10,	4.9	7
37	In vitro assessment of potential intestinal absorption of some phenolic families and carboxylic acids from commercial instant coffee samples. *Food and Function*, **2016**, 7, 2706-11	6.1	7
36	Evidence of antiplatelet aggregation effects from the consumption of tomato products, according to EFSA health claim requirements. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1515-1522	11.5	7
35	Lack of a Synergistic Effect on Cardiometabolic and Redox Markers in a Dietary Supplementation with Anthocyanins and Xanthophylls in Postmenopausal Women. *Nutrients*, **2019**, 11,	6.7	6
34	The ability of spectrum autocorrelation models to predict the lycopene concentration in foods through visible spectroscopic data. *Talanta*, **2011**, 85, 2479-83	6.2	6
33	Stability of total folates/vitamin B in irradiated watercress and buckler sorrel during refrigerated storage. *Food Chemistry*, **2019**, 274, 686-690	8.5	6
32	Potential Nutrition and Health Claims in Deastringed Persimmon Fruits (L.), Variety 'Rojo Brillante', PDO 'Ribera del X□uer'. *Nutrients*, **2020**, 12,	6.7	5
31	Characterization of Extra Early Spanish Clementine Varieties (Hort ex Tan) as a Relevant Source of Bioactive Compounds with Antioxidant Activity. *Foods*, **2020**, 9,	4.9	5
30	Study of Xoconostle (spp.) Powder as Source of Dietary Fiber and Antioxidants. *Foods*, **2020**, 9,	4.9	5

29	Attitudes towards science among Spanish citizens: The case of critical engagers. *Public Understanding of Science*, **2018**, 27, 690-707	3.1	5
28	Scientific Culture and Social Appropriation of the Science. *Social Epistemology*, **2007**, 21, 69-81	0.6	5
27	Food biopharmaceuticals as part of a sustainable bioeconomy: Edible vaccines case study. *New Biotechnology*, **2020**, 59, 74-79	6.4	5
26	Improvement and Validation of Phytate Determination in Edible Seeds and Derived Products, as Mineral Complexing Activity. *Food Analytical Methods*, **2017**, 10, 3285-3291	3.4	4
25	THE NUTRITIONAL AND FUNCTIONAL POTENTIAL OF TOMATO BY-PRODUCTS. *Acta Horticulturae*, **2007**, 165-172	0.3	4
24	EFFECT OF POMACE ADDITION ON TOMATO PASTE QUALITY. *Acta Horticulturae*, **2003**, 399-406	0.3	4
23	EUROPEAN NUTRITION AND HEALTH CLAIMS ON FOODS: THE CASE OF LYCOPENE. *Acta Horticulturae*, **2009**, 243-248	0.3	4
22	Food-Based Dietary Guidelines around the World: A Comparative Analysis to Update AESAN Scientific Committee Dietary Recommendations. *Nutrients*, **2021**, 13,	6.7	4
21	FUTURE INNOVATIONS IN TOMATO PROCESSING. *Acta Horticulturae*, **2015**, 49-55	0.3	3
20	YOUNG CONSUMER'S PREFERENCE RESPONSE TO KETCHUP PRODUCTS. *Acta Horticulturae*, **2015**, 339-344	0.3	3
19	Wild Edible Plants as Sources of Carotenoids, Fibre, Phenolics and Other Non-Nutrient Bioactive Compounds **2016**, 187-205		3
18	Factors affecting consumer acceptance towards Spanish tomato products: a preliminary study on gazpacho soup. *Acta Horticulturae*, **2017**, 223-230	0.3	2
17	EFSA SCIENTIFIC REQUIREMENTS RELATED TO LYCOPENE AS ANTIOXIDANT, PREVENTION OF OXIDATIVE DAMAGE AND CARDIOVASCULAR HEALTH CLAIMS. *Acta Horticulturae*, **2015**, 303-307	0.3	2
16	PREFERENCE MAPPING OF KETCHUP ATTRIBUTES - SPANISH CONSUMERS CASE STUDY. *Acta Horticulturae*, **2013**, 203-209	0.3	2
15	Plants as biofactories: Edible vaccines production. *Journal of Biotechnology*, **2007**, 131, S43-S44	3.7	2
14	Lycopene **2018**, 179-196		2
13	Chemical Properties, Rheological Behavior, and Melissopalynological Analysis of Selected Brazilian Honeys from Hovenia dulcis Flowering. *Brazilian Archives of Biology and Technology*,63,	1.8	2
12	Scientific Evidence of the Beneficial Effects of Tomato Products on Cardiovascular Disease and Platelet Aggregation.. *Frontiers in Nutrition*, **2022**, 9, 849841	6.2	2

List of Publications

11	Food neophobia: Spanish case study related to new formulations based on traditional "gazpacho" *Acta Horticulturae*, **2019**, 209-216	0.3	1
10	Consumers' preferences towards six new Spanish commercial tomato juices. *Acta Horticulturae*, **2019**, 217-224	0.3	1
9	Tomato products and cardiovascular disease prevention. *Acta Horticulturae*, **2019**, 201-208	0.3	1
8	Extrusion Cooking Effect on Carbohydrate Fraction in Novel Gluten-Free Flours Based on Chickpea and Rice.. *Molecules*, **2022**, 27,	4.8	1
7	Bioactive compounds in oranges from the Mediterranean climate area **2020**, 293-309		1
6	Assessment of Health Claims Related to Folic Acid in Food Supplements for Pregnant Women According to the European Regulation. *Nutrients*, **2021**, 13,	6.7	1
5	Acceptance of New Formulations of Extruded Gluten Free Snacks Based on Pulse Flours by Spanish Millennial Consumers. *Sustainability*, **2022**, 14, 3083	3.6	1
4	Three Amazonian palms as underestimated and little-known sources of nutrients, bioactive compounds and edible insects. *Food Chemistry*, **2022**, 372, 131273	8.5	0
3	Global Concepts and Regulations in Functional Foods **2022**, 511-554		0
2	Claims related to lycopene and olive oil as functional ingredients in tomato food products: salmorejo. *Acta Horticulturae*, **2017**, 231-236	0.3	
1	STABILITY OF LYCOPENE IN TOMATO PRODUCTS AND EXTRACTS. *Acta Horticulturae*, **2009**, 189-194	0.3	