

Montaa Cmara

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Extrusion Cooking Effect on Carbohydrate Fraction in Novel Gluten-Free Flours Based on Chickpea and Rice.. <i>Molecules</i> , 2022 , 27,	4.8	1
99	Three Amazonian palms as underestimated and little-known sources of nutrients, bioactive compounds and edible insects. <i>Food Chemistry</i> , 2022 , 372, 131273	8.5	0
98	Global Concepts and Regulations in Functional Foods 2022 , 511-554		0
97	Acceptance of New Formulations of Extruded Gluten Free Snacks Based on Pulse Flours by Spanish Millennial Consumers. <i>Sustainability</i> , 2022 , 14, 3083	3.6	1
96	Scientific Evidence of the Beneficial Effects of Tomato Products on Cardiovascular Disease and Platelet Aggregation.. <i>Frontiers in Nutrition</i> , 2022 , 9, 849841	6.2	2
95	Assessment of Health Claims Related to Folic Acid in Food Supplements for Pregnant Women According to the European Regulation. <i>Nutrients</i> , 2021 , 13,	6.7	1
94	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,	4.9	12
93	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. <i>Foods</i> , 2021 , 10,	4.9	7
92	Food-Based Dietary Guidelines around the World: A Comparative Analysis to Update AESAN Scientific Committee Dietary Recommendations. <i>Nutrients</i> , 2021 , 13,	6.7	4
91	Potential Nutrition and Health Claims in Deastringed Persimmon Fruits (L.), Variety 'Rojo Brillante', PDO 'Ribera del Xàquer'. <i>Nutrients</i> , 2020 , 12,	6.7	5
90	Characterization of Extra Early Spanish Clementine Varieties (Hort ex Tan) as a Relevant Source of Bioactive Compounds with Antioxidant Activity. <i>Foods</i> , 2020 , 9,	4.9	5
89	An international regulatory review of food health-related claims in functional food products labeling. <i>Journal of Functional Foods</i> , 2020 , 68, 103896	5.1	51
88	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	4.1	7
87	Study of Xoconostle (spp.) Powder as Source of Dietary Fiber and Antioxidants. <i>Foods</i> , 2020 , 9,	4.9	5
86	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. <i>Current Pharmaceutical Design</i> , 2020 , 26, 1880-1897	3.3	12
85	Bioactive compounds in oranges from the Mediterranean climate area 2020 , 293-309		1
84	Food biopharmaceuticals as part of a sustainable bioeconomy: Edible vaccines case study. <i>New Biotechnology</i> , 2020 , 59, 74-79	6.4	5

83	Nutritional and Phytochemical Composition of Mediterranean Wild Vegetables after Culinary Treatment. <i>Foods</i> , 2020 , 9,	4.9	10
82	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	11.5	47
81	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	11.5	7
80	Food neophobia: Spanish case study related to new formulations based on traditional gazpacho. <i>Acta Horticulturae</i> , 2019 , 209-216	0.3	1
79	Consumer preferences towards six new Spanish commercial tomato juices. <i>Acta Horticulturae</i> , 2019 , 217-224	0.3	1
78	Tomato products and cardiovascular disease prevention. <i>Acta Horticulturae</i> , 2019 , 201-208	0.3	1
77	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	8.5	31
76	Qualitative and nutritional comparison of goji berry fruits produced in organic and conventional systems. <i>Scientia Horticulturae</i> , 2019 , 257, 108660	4.1	12
75	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,	6.7	6
74	Novel Ingredients Based on Grapefruit Freeze-Dried Formulations: Nutritional and Bioactive Value. <i>Foods</i> , 2019 , 8,	4.9	12
73	Stability of total folates/vitamin B in irradiated watercress and buckler sorrel during refrigerated storage. <i>Food Chemistry</i> , 2019 , 274, 686-690	8.5	6
72	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	7	29
71	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	6.1	19
70	Attitudes towards science among Spanish citizens: The case of critical engagers. <i>Public Understanding of Science</i> , 2018 , 27, 690-707	3.1	5
69	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	3.4	12
68	Lycopene 2018 , 179-196		2
67	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	3.4	4
66	Factors affecting consumer acceptance towards Spanish tomato products: a preliminary study on gazpacho soup. <i>Acta Horticulturae</i> , 2017 , 223-230	0.3	2

65	Claims related to lycopene and olive oil as functional ingredients in tomato food products: salmorejo. <i>Acta Horticulturae</i> , 2017 , 231-236	0.3	
64	Fiber Compounds and Human Health. <i>Current Pharmaceutical Design</i> , 2017 , 23, 2835-2849	3.3	8
63	Anthocyanin profile of red fruits and black carrot juices, purees and concentrates by HPLC-DAD-ESI/MS-QTOF. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2290-2300	3.8	18
62	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	4.1	15
61	Ethnobotanical and Food Composition Monographs of Selected Mediterranean Wild Edible Plants 2016 , 273-470		11
60	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, 2706-11	6.1	7
59	Wild Edible Plants as Sources of Carotenoids, Fibre, Phenolics and Other Non-Nutrient Bioactive Compounds 2016 , 187-205		3
58	Wild <i>Fragaria vesca</i> L. fruits: a rich source of bioactive phytochemicals. <i>Food and Function</i> , 2016 , 7, 4523-4532		30
57	Antioxidant phytochemicals of <i>Hovenia dulcis</i> Thunb. peduncles in different maturity stages. <i>Journal of Functional Foods</i> , 2015 , 18, 1117-1124	5.1	19
56	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	4.1	12
55	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	3.4	18
54	FUTURE INNOVATIONS IN TOMATO PROCESSING. <i>Acta Horticulturae</i> , 2015 , 49-55	0.3	3
53	EFSA SCIENTIFIC REQUIREMENTS RELATED TO LYCOPENE AS ANTIOXIDANT, PREVENTION OF OXIDATIVE DAMAGE AND CARDIOVASCULAR HEALTH CLAIMS. <i>Acta Horticulturae</i> , 2015 , 303-307	0.3	2
52	YOUNG CONSUMER'S PREFERENCE RESPONSE TO KETCHUP PRODUCTS. <i>Acta Horticulturae</i> , 2015 , 339-344		3
51	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	5.1	44
50	Nutrient composition of six wild edible Mediterranean Asteraceae plants of dietary interest. <i>Journal of Food Composition and Analysis</i> , 2014 , 34, 163-170	4.1	49
49	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	7	40
48	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	19

47	Eggplant fruit composition as affected by the cultivation environment and genetic constitution. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2774-84	4.3	16
46	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	43
45	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	5.4	95
44	Composition of eggplant cultivars of the Occidental type and implications for the improvement of nutritional and functional quality. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 2490-2499	2.8	12
43	Lycopene: A Review of Chemical and Biological Activity Related to Beneficial Health Effects. <i>Studies in Natural Products Chemistry</i> , 2013 , 40, 383-426	1.5	26
42	Carotenoid content of wild edible young shoots traditionally consumed in Spain (<i>Asparagus acutifolius</i> L., <i>Humulus lupulus</i> L., <i>Bryonia dioica</i> Jacq. and <i>Tamus communis</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1692-8	4.3	24
41	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	3	54
40	PREFERENCE MAPPING OF KETCHUP ATTRIBUTES - SPANISH CONSUMERS CASE STUDY. <i>Acta Horticulturae</i> , 2013 , 203-209	0.3	2
39	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	3.8	19
38	Wild vegetables of the Mediterranean area as valuable sources of bioactive compounds. <i>Genetic Resources and Crop Evolution</i> , 2012 , 59, 431-443	2	115
37	Radial basis network analysis to estimate lycopene degradation kinetics in tomato-based products. <i>Food Research International</i> , 2012 , 49, 453-458	7	8
36	Fatty acids profiles of some Spanish wild vegetables. <i>Food Science and Technology International</i> , 2012 , 18, 281-90	2.6	33
35	Tocopherol composition and antioxidant activity of Spanish wild vegetables. <i>Genetic Resources and Crop Evolution</i> , 2012 , 59, 851-863	2	64
34	The ability of spectrum autocorrelation models to predict the lycopene concentration in foods through visible spectroscopic data. <i>Talanta</i> , 2011 , 85, 2479-83	6.2	6
33	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	7	113
32	<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	2	15
31	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> S. Knapp & D.M. Spooner). <i>Biological Trace Element Research</i> , 2011 , 141, 329-39	4.5	29
30	Neural network analysis of spectroscopic data of lycopene and beta-carotene content in food samples compared to HPLC-UV-vis. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 72-5	5.7	20

29	Nutritional characterization of tomato fiber as a useful ingredient for food industry. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 707-711	6.8	44
28	Carbohydrate composition of raw and extruded pulse flours. <i>Food Research International</i> , 2010 , 43, 531-536		86
27	Radial basis network analysis of color parameters to estimate lycopene content on tomato fruits. <i>Talanta</i> , 2010 , 83, 9-13	6.2	10
26	STABILITY OF LYCOPENE IN TOMATO PRODUCTS AND EXTRACTS. <i>Acta Horticulturae</i> , 2009 , 189-194	0.3	
25	EUROPEAN NUTRITION AND HEALTH CLAIMS ON FOODS: THE CASE OF LYCOPENE. <i>Acta Horticulturae</i> , 2009 , 243-248	0.3	4
24	Solving the spectroscopy interference effects of beta-carotene and lycopene by neural networks. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6261-6	5.7	17
23	Scientific Culture and Social Appropriation of the Science. <i>Social Epistemology</i> , 2007 , 21, 69-81	0.6	5
22	THE NUTRITIONAL AND FUNCTIONAL POTENTIAL OF TOMATO BY-PRODUCTS. <i>Acta Horticulturae</i> , 2007 , 165-172	0.3	4
21	Plants as biofactories: Edible vaccines production. <i>Journal of Biotechnology</i> , 2007 , 131, S43-S44	3.7	2
20	Chemical characterization of tomato pomace. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1232-1236	4.3	161
19	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	8.5	220
18	EFFECT OF POMACE ADDITION ON TOMATO PASTE QUALITY. <i>Acta Horticulturae</i> , 2003 , 399-406	0.3	4
17	LYCOPENE AND HYDROXYMETHYLFURFURAL (HMF) EVALUATION IN TOMATO PRODUCTS. <i>Acta Horticulturae</i> , 2003 , 365-371	0.3	10
16	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	8.5	32
15	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	8.5	26
14	Identification and quantification of soluble sugars in green beans by HPLC. <i>European Food Research and Technology</i> , 2002 , 214, 254-258	3.4	21
13	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	2.1	41
12	Changes in cell wall pectins accompanying tomato (<i>Lycopersicon esculentum</i> Mill.) paste manufacture. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 273-8	5.7	34

11	FATTY ACID COMPOSITION OF TOMATO POMACE. <i>Acta Horticulturae</i> , 2001 , 175-180	0.3	13
10	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	3.4	90
9	Effect of domestic processes and water hardness on soluble sugars content of chickpeas (<i>Cicer arietinum</i> L.). <i>Food Chemistry</i> , 1999 , 65, 331-338	8.5	10
8	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	4.3	15
7	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	5.7	78
6	Differences among Spanish and Latin-American banana cultivars: morphological, chemical and sensory characteristics. <i>Food Chemistry</i> , 1997 , 59, 411-419	8.5	78
5	Free sugars determination by HPLC in pineapple products. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996 , 202, 233-237		13
4	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		9
3	HPLC determination of organic acids in pineapple juices and nectars. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1994 , 198, 52-56		27
2	Changes during ripening of papaya fruit in different storage systems. <i>Food Chemistry</i> , 1993 , 46, 81-84	8.5	14
1	Chemical Properties, Rheological Behavior, and Melissopalynological Analysis of Selected Brazilian Honeys from <i>Hovenia dulcis</i> Flowering. <i>Brazilian Archives of Biology and Technology</i> , 63,	1.8	2