

Pilar Ruprez

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55
papers

3,453
citations

29
h-index

56
g-index

56
ext. papers

3,837
ext. citations

4.9
avg, IF

5.38
L-index

#	Paper	IF	Citations
55	Effect of Drying Temperature on the Stability of Polyphenols and Antioxidant Activity of Red Grape Pomace Peels. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 1390-1393	5.7	454
54	Potential antioxidant capacity of sulfated polysaccharides from the edible marine brown seaweed <i>Fucus vesiculosus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 840-5	5.7	454
53	FTIR-ATR spectroscopy as a tool for polysaccharide identification in edible brown and red seaweeds. <i>Food Hydrocolloids</i> , 2011 , 25, 1514-1520	10.6	377
52	Dietary fibre and physicochemical properties of several edible seaweeds from the northwestern Spanish coast. <i>Food Research International</i> , 2010 , 43, 2289-2294	7	227
51	Dietary fibre composition, antioxidant capacity and physico-chemical properties of a fibre-rich product from cocoa (<i>Theobroma cacao</i> L.). <i>Food Chemistry</i> , 2007 , 104, 948-954	8.5	184
50	High hydrostatic pressure improves the functionality of dietary fibre in okara by-product from soybean. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 445-450	6.8	120
49	Multifunctional antioxidant activity of polysaccharide fractions from the soybean byproduct okara. <i>Carbohydrate Polymers</i> , 2010 , 82, 245-250	10.3	119
48	Pre-treatment and extraction techniques for recovery of added value compounds from wastes throughout the agri-food chain. <i>Green Chemistry</i> , 2016 , 18, 6160-6204	10	101
47	Pineapple fruit: morphological characteristics, chemical composition and sensory analysis of red Spanish and Smooth Cayenne cultivars. <i>Food Chemistry</i> , 1995 , 53, 75-79	8.5	100
46	Pineapple Shell as a Source of Dietary Fiber with Associated Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4028-4031	5.7	84
45	Free radical scavenging capacity in the aging of selected red Spanish wines. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1603-6	5.7	81
44	Brown and red seaweeds as potential sources of antioxidant nutraceuticals. <i>Journal of Applied Phycology</i> , 2012 , 24, 1123-1132	3.2	77
43	Health-promoting effects of a dietary fiber concentrate from the soybean byproduct okara in rats. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 7495-501	5.7	77
42	Molecular weight distribution of polysaccharides from edible seaweeds by high-performance size-exclusion chromatography (HPSEC). <i>Talanta</i> , 2012 , 93, 153-9	6.2	72
41	Bioactivity of sulfated polysaccharides from the edible red seaweed <i>Mastocarpus stellatus</i> . <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014 , 3, 29-40	3.4	67
40	Measurement of Health-Promoting Properties in Fruit Dietary Fibres: Antioxidant Capacity, Fermentability and Glucose Retardation Index. <i>Journal of the Science of Food and Agriculture</i> , 1996 , 71, 515-519	4.3	63
39	High dietary fibre powders from orange and lime peels: associated polyphenols and antioxidant capacity. <i>Food Research International</i> , 1996 , 29, 757-762	7	59

38	A simple ion chromatography method for inorganic anion analysis in edible seaweeds. <i>Talanta</i> , 2010 , 82, 1313-7	6.2	50
37	The effects of okara on rat growth, cecal fermentation, and serum lipids. <i>European Food Research and Technology</i> , 2007 , 225, 925-928	3.4	46
36	Indigestible fraction of okara from soybean: composition, physicochemical properties and in vitro fermentability by pure cultures of <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium bifidum</i> . <i>European Food Research and Technology</i> , 2009 , 228, 685-693	3.4	43
35	Health-promoting activities of ultra-filtered okara protein hydrolysates released by in vitro gastrointestinal digestion: identification of active peptide from soybean lipoxygenase. <i>European Food Research and Technology</i> , 2010 , 230, 655-663	3.4	37
34	Effect of the red seaweed <i>Mastocarpus stellatus</i> intake on lipid metabolism and antioxidant status in healthy Wistar rats. <i>Food Chemistry</i> , 2012 , 135, 806-11	8.5	35
33	Changes in chemical composition during germination of <i>Botrytis cinerea</i> sclerotia. <i>Current Microbiology</i> , 1981 , 6, 243-246	2.4	35
32	Okara treated with high hydrostatic pressure assisted by Ultraflo L: Effect on solubility of dietary fibre. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 32-37	6.8	34
31	In vitro fermentability and prebiotic potential of soyabean Okara by human faecal microbiota. <i>British Journal of Nutrition</i> , 2016 , 116, 1116-24	3.6	34
30	Mango peel fibres with antioxidant activity. <i>European Food Research and Technology</i> , 1997 , 205, 39-42		31
29	Celery by-products as a source of mannitol. <i>European Food Research and Technology</i> , 2003 , 216, 224-226	3.4	31
28	Improved evaporative light scattering detection for carbohydrate analysis. <i>Food Chemistry</i> , 2015 , 180, 265-271	8.5	30
27	Investigation of the heterogeneity of xyloglucans from the cell walls of apple. <i>Carbohydrate Research</i> , 1985 , 142, 107-113	2.9	30
26	Indigestible fraction of edible marine seaweeds. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 1267-1272	4.3	29
25	Antioxidant and prebiotic effects of dietary fiber co-travelers from sugar Kombu in healthy rats. <i>Journal of Applied Phycology</i> , 2013 , 25, 503-512	3.2	25
24	Oligosaccharides in raw and processed legumes. <i>European Food Research and Technology</i> , 1998 , 206, 130-133		25
23	Partial characterisation of galactofuranose-containing heteropolysaccharides from the cell walls of <i>Talaromyces helicus</i> . <i>Carbohydrate Research</i> , 1988 , 177, 265-272	2.9	24
22	Soybean whey enhance mineral balance and caecal fermentation in rats. <i>European Journal of Nutrition</i> , 2010 , 49, 155-63	5.2	23
21	Seasonal Changes in the Composition and Properties of a High Dietary Fibre Powder from Grapefruit Peel. <i>Journal of the Science of Food and Agriculture</i> , 1997 , 74, 308-312	4.3	18

20	Infrared characterisation, monosaccharide profile and antioxidant activity of chemical fractionated polysaccharides from the edible seaweed sugar Kombu (<i>Saccharina latissima</i>). <i>International Journal of Food Science and Technology</i> , 2015 , 50, 340-346	3.8	17
19	High hydrostatic pressure aided by food-grade enzymes as a novel approach for Okara valorization. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 42, 197-203	6.8	16
18	Low molecular weight carbohydrates released from Okara by enzymatic treatment under high hydrostatic pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 38, 76-82	6.8	14
17	Apple by-product dietary fibre exhibits potential prebiotic and hypolipidemic effects in high-fat fed Wistar rats. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2020 , 23, 100219	3.4	13
16	Polysaccharides from the Cell Walls of Pineapple Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 608-612	5.7	13
15	Mannoglucogalactans from the cell walls of <i>Penicillium erythromellis</i> : Isolation and partial characterisation. <i>Carbohydrate Research</i> , 1987 , 167, 269-278	2.9	13
14	Differences in cell wall polysaccharide composition between embryogenic and non-embryogenic calli of <i>Medicago arborea</i> L.. <i>Plant Cell, Tissue and Organ Culture</i> , 2009 , 97, 323-329	2.7	11
13	Soybean Okara modulates gut microbiota in rats fed a high-fat diet. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018 , 16, 100-107	3.4	11
12	Inulin extraction from common inulin-containing plant sources. <i>Industrial Crops and Products</i> , 2021 , 170, 113726	5.9	9
11	Biological Activity of Algal Sulfated and Nonsulfated Polysaccharides 2013 , 219-247		7
10	Effects of <i>Undaria pinnatifida</i> , <i>Himantalia elongata</i> and <i>Porphyra umbilicalis</i> extracts on in vitro α -glucosidase activity and glucose diffusion. <i>Nutricion Hospitalaria</i> , 2014 , 29, 1434-46	1	7
9	Determination of soluble dietary fibre content of Okara treated with high hydrostatic pressure and enzymes: a comparative evaluation of two methods (AOAC and HPLC-ELSD). <i>Journal of Food Science and Technology</i> , 2017 , 54, 1333-1339	3.3	6
8	Indigestible fraction and starch availability in peas measured in vitro. <i>European Food Research and Technology</i> , 1997 , 205, 43-47		5
7	Non-digestible carbohydrates in Brazilian soybean seeds [<i>Glycine max</i> (L.) Merril]. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2524-2530	3.8	4
6	Polysaccharides from <i>Hemileia vastatrix</i> uredospores. <i>Experimental Mycology</i> , 1983 , 7, 82-89		3
5	High Hydrostatic Pressure Assisted by Celluclast Releases Oligosaccharides from Apple By-Product. <i>Foods</i> , 2020 , 9,	4.9	3
4	Valorisation Approach for the Soybean By-Product Okara Using High Hydrostatic Pressure. <i>Current Nutrition and Food Science</i> , 2019 , 15, 548-550	0.7	2
3	Novel rich-in-soluble dietary fiber apple ingredient obtained from the synergistic effect of high hydrostatic pressure aided by Celluclast. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111421	5.4	1

- 2 In vitro fermentability of globe artichoke by-product by *Lactobacillus acidophilus* and *Bifidobacterium bifidum*. *Bioactive Carbohydrates and Dietary Fibre*, **2021**, 26, 100286 3·4 ○
- 1 Assessment of the prebiotic potential of globe artichoke by-product through in vitro fermentation by human faecal microbiota. *Bioactive Carbohydrates and Dietary Fibre*, **2022**, 100328 3·4