

# Andrea Asensio-Grau

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2198991/publications.pdf>

Version: 2024-02-01

15  
papers

206  
citations

1040056

9  
h-index

1058476

14  
g-index

15  
all docs

15  
docs citations

15  
times ranked

180  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of cooking methods and intestinal conditions on lipolysis, proteolysis and xanthophylls bioaccessibility of eggs. <i>Journal of Functional Foods</i> , 2018, 46, 579-586.	3.4	30
2	Enhancing the nutritional profile and digestibility of lentil flour by solid state fermentation with <i>Pleurotus ostreatus</i> . <i>Food and Function</i> , 2020, 11, 7905-7912.	4.6	27
3	Impact of Processing and Intestinal Conditions on in Vitro Digestion of Chia ( <i>Salvia hispanica</i> ) Seeds and Derivatives. <i>Foods</i> , 2020, 9, 290.	4.3	22
4	In vitro study of cheese digestion: Effect of type of cheese and intestinal conditions on macronutrients digestibility. <i>LWT - Food Science and Technology</i> , 2019, 113, 108278.	5.2	21
5	In vitro starch digestibility and fate of crocins in pasta enriched with saffron extract. <i>Food Chemistry</i> , 2019, 283, 155-163.	8.2	18
6	In vitro digestion of salmon: Influence of processing and intestinal conditions on macronutrients digestibility. <i>Food Chemistry</i> , 2021, 342, 128387.	8.2	18
7	Fat digestibility in meat products: influence of food structure and gastrointestinal conditions. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 530-539.	2.8	15
8	Lessons learnt from MyCyFAPP Project: Effect of cystic fibrosis factors and inherent-to-food properties on lipid digestion in foods. <i>Food Research International</i> , 2020, 133, 109198.	6.2	12
9	Clinical evaluation of an evidence-based method based on food characteristics to adjust pancreatic enzyme supplements dose in cystic fibrosis. <i>Journal of Cystic Fibrosis</i> , 2021, 20, e33-e39.	0.7	11
10	Exploring the Impact of Solid-State Fermentation on Macronutrient Profile and Digestibility in Chia ( <i>Salvia hispanica</i> ) and Sesame ( <i>Sesamum Indicum</i> ) Seeds. <i>Foods</i> , 2022, 11, 410.	4.3	11
11	Content and bioaccessibility of bioactive compounds with potential benefits for macular health in tiger nut products. <i>Food Bioscience</i> , 2022, 49, 101879.	4.4	7
12	Screening the impact of food co-digestion on lipolysis under sub-optimal intestinal conditions. <i>LWT - Food Science and Technology</i> , 2020, 118, 108792.	5.2	5
13	Association between faecal pH and fat absorption in children with cystic fibrosis on a controlled diet and enzyme supplements dose. <i>Pediatric Research</i> , 2021, 89, 205-210.	2.3	5
14	In Vitro Simulation of Human Colonic Fermentation: A Practical Approach towards Models™ Design and Analytical Tools. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8135.	2.5	4
15	FROM ONSITE TO REMOTE PRACTICAL LEARNING IN FUNDAMENTALS OF BIOTECHNOLOGY PROCESSES ENGINEERING I COURSE. , 2021, , .		0