Andrea Asensio-Grau

List of Publications by Year
in descending order

15	206	1040056 9	1058476 14
papers	citations	h-index	g-index

15	15	15	180
all docs	docs citations	times ranked	citing authors

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