

Mara ngeles Martn-Cabrejas

List of Publications by Citations

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77
papers

2,804
citations

34
h-index

52
g-index

83
ext. papers

3,385
ext. citations

5.3
avg, IF

5.09
L-index

#	Paper	IF	Citations
77	Characterization of industrial onion wastes (<i>Allium cepa</i> L.): dietary fibre and bioactive compounds. <i>Plant Foods for Human Nutrition</i> , 2011 , 66, 48-57	3.9	172
76	Achievements and Challenges in Improving the Nutritional Quality of Food Legumes. <i>Critical Reviews in Plant Sciences</i> , 2015 , 34, 105-143	5.6	128
75	The impact of dehydration process on antinutrients and protein digestibility of some legume flours. <i>Food Chemistry</i> , 2009 , 114, 1063-1068	8.5	113
74	Use of spent coffee grounds as food ingredient in bakery products. <i>Food Chemistry</i> , 2017 , 216, 114-22	8.5	112
73	Structural carbohydrate differences and potential source of dietary fiber of onion (<i>Allium cepa</i> L.) tissues. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 122-8	5.7	104
72	Starch, functional properties, and microstructural characteristics in chickpea and lentil as affected by thermal processing. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10682-8	5.7	86
71	Phenolic compounds in fruits and beverages consumed as part of the mediterranean diet: their role in prevention of chronic diseases. <i>Phytochemistry Reviews</i> , 2016 , 15, 405-423	7.7	84
70	Effect of storage on fructan and fructooligosaccharide of onion (<i>Allium cepa</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 982-8	5.7	82
69	Impact of cooking and germination on phenolic composition and dietary fibre fractions in dark beans (<i>Phaseolus vulgaris</i> L.) and lentils (<i>Lens culinaris</i> L.). <i>LWT - Food Science and Technology</i> , 2016 , 66, 72-78	5.4	81
68	Impact of germination on starch, dietary fiber and physicochemical properties in non-conventional legumes. <i>Food Research International</i> , 2013 , 50, 64-69	7	78
67	Bioactive phenolic compounds and functional properties of dehydrated bean flours. <i>Food Research International</i> , 2011 , 44, 774-780	7	77
66	A novel antioxidant beverage for body weight control based on coffee silverskin. <i>Food Chemistry</i> , 2014 , 150, 227-34	8.5	74
65	A Review of Bioactive Factors in Human Breastmilk: A Focus on Prematurity. <i>Nutrients</i> , 2019 , 11,	6.7	72
64	Modifications to physicochemical and nutritional properties of hard-To-cook beans (<i>Phaseolus vulgaris</i> L.) by extrusion cooking. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1174-82	5.7	71
63	Effect of fermentation and autoclaving on dietary fiber fractions and antinutritional factors of beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 261-6	5.7	66
62	Effect of germination on the carbohydrate composition of the dietary fiber of peas (<i>Pisum sativum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1254-9	5.7	64
61	Influence of germination on the soluble carbohydrates and dietary fibre fractions in non-conventional legumes. <i>Food Chemistry</i> , 2008 , 107, 1045-1052	8.5	63

60	Changes in carbohydrate fraction during dehydration process of common legumes. <i>Journal of Food Composition and Analysis</i> , 2009 , 22, 678-683	4.1	59
59	Effect of sterilisation on dietary fibre and physicochemical properties of onion by-products. <i>Food Chemistry</i> , 2011 , 127, 501-7	8.5	55
58	Study of total fructan and fructooligosaccharide content in different onion tissues. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 177-182	4.3	54
57	Changes in nonnutritional factors and antioxidant activity during germination of nonconventional legumes. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8120-5	5.7	52
56	Dietary Fiber Content of Pear and Kiwi Pomaces. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 662-666	5.7	51
55	Phenolic compounds from coffee by-products modulate adipogenesis-related inflammation, mitochondrial dysfunction, and insulin resistance in adipocytes, via insulin/PI3K/AKT signaling pathways. <i>Food and Chemical Toxicology</i> , 2019 , 132, 110672	4.7	47
54	Evaluation of phenolic profile and antioxidant properties of Pardina lentil as affected by industrial dehydration. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10101-8	5.7	46
53	Phenolic profile and antioxidant capacity of chickpeas (<i>Cicer arietinum</i> L.) as affected by a dehydration process. <i>Plant Foods for Human Nutrition</i> , 2011 , 66, 187-95	3.9	45
52	Changes in Physicochemical Properties of Dry Beans (<i>Phaseolus vulgaris</i> L.) during Long-Term Storage. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3223-3227	5.7	45
51	Effect of industrial dehydration on the soluble carbohydrates and dietary fiber fractions in legumes. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7652-7	5.7	45
50	Black bean coats: New source of anthocyanins stabilized by β -cyclodextrin copigmentation in a sport beverage. <i>Food Chemistry</i> , 2016 , 212, 561-70	8.5	44
49	Coffee parchment as a new dietary fiber ingredient: Functional and physiological characterization. <i>Food Research International</i> , 2019 , 122, 105-113	7	43
48	Estimation of scavenging capacity of melatonin and other antioxidants: contribution and evaluation in germinated seeds. <i>Food Chemistry</i> , 2015 , 170, 203-11	8.5	42
47	Ripening-related changes in the cell walls of Spanish pear (<i>Pyrus communis</i>). <i>Physiologia Plantarum</i> , 1994 , 91, 671-679	4.6	42
46	Cell Wall Changes in Spanish Pear During Ripening. <i>Journal of Plant Physiology</i> , 1994 , 144, 541-548	3.6	37
45	Effect of illumination on the content of melatonin, phenolic compounds, and antioxidant activity during germination of lentils (<i>Lens culinaris</i> L.) and kidney beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10736-43	5.7	35
44	Fetal undernutrition is associated with perinatal sex-dependent alterations in oxidative status. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 1650-9	6.3	34
43	Physicochemical properties and in vitro antidiabetic potential of fibre concentrates from onion by-products. <i>Journal of Functional Foods</i> , 2017 , 36, 34-42	5.1	34

42	Cocoa hull: A potential source of dietary fibre. <i>Journal of the Science of Food and Agriculture</i> , 1994 , 66, 307-311	4.3	34
41	Intake of bean sprouts influences melatonin and antioxidant capacity biomarker levels in rats. <i>Food and Function</i> , 2016 , 7, 1438-45	6.1	27
40	Cocoa Shell Aqueous Phenolic Extract Preserves Mitochondrial Function and Insulin Sensitivity by Attenuating Inflammation between Macrophages and Adipocytes In Vitro. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1801413	5.9	26
39	Maternal plasma antioxidant status in the first trimester of pregnancy and development of obstetric complications. <i>Placenta</i> , 2016 , 47, 37-45	3.4	26
38	Chemical characterization and in vitro colonic fermentation of grape pomace extracts. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3433-3444	4.3	25
37	Impact of Melatonin Enrichment during Germination of Legumes on Bioactive Compounds and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7967-74	5.7	25
36	Hard-to-cook phenomenon in beans: Changes in antinutrient factors and nitrogenous compounds during storage. <i>Journal of the Science of Food and Agriculture</i> , 1995 , 69, 429-435	4.3	25
35	Teas and herbal infusions as sources of melatonin and other bioactive non-nutrient components. <i>LWT - Food Science and Technology</i> , 2018 , 89, 65-73	5.4	24
34	Relationship of the Phytochemicals from Coffee and Cocoa By-Products with their Potential to Modulate Biomarkers of Metabolic Syndrome In Vitro. <i>Antioxidants</i> , 2019 , 8,	7.1	23
33	Effects of gibberellic acid (GA3) on strawberry PAL (phenylalanine ammonia-lyase) and TAL (tyrosine ammonia-lyase) enzyme activities. <i>Journal of the Science of Food and Agriculture</i> , 1998 , 77, 230-234	4.3	23
32	Response surface methodology to optimise the heat-assisted aqueous extraction of phenolic compounds from coffee parchment and their comprehensive analysis. <i>Food and Function</i> , 2019 , 10, 4739-4750	6.1	20
31	The Impact of Pasteurisation and Sterilisation on Bioactive Compounds of Onion By-products. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1979-1989	5.1	19
30	Onion (<i>Allium cepa</i> L.) by-products as source of dietary fiber: physicochemical properties and effect on serum lipid levels in high-fat fed rats. <i>European Food Research and Technology</i> , 2012 , 234, 617-625	3.4	19
29	Extraction of phenolic compounds from cocoa shell: Modeling using response surface methodology and artificial neural networks. <i>Separation and Purification Technology</i> , 2021 , 270, 118779	8.3	19
28	Pectin changes during the development and ripening of eggplant fruits. <i>Food Chemistry</i> , 1993 , 46, 289-295	2.2	15
27	Inhibition of the Maillard Reaction by Phytochemicals Composing an Aqueous Coffee Silverskin Extract via a Mixed Mechanism of Action. <i>Foods</i> , 2019 , 8,	4.9	13
26	Bioavailability of Melatonin from Lentil Sprouts and Its Role in the Plasmatic Antioxidant Status in Rats. <i>Foods</i> , 2020 , 9,	4.9	12
25	Influence of dehydration process in Castellano chickpea: changes in bioactive carbohydrates and functional properties. <i>Plant Foods for Human Nutrition</i> , 2011 , 66, 391-400	3.9	12

24	Industrial processing of condiments and seasonings and its implications for micronutrient fortification. <i>Annals of the New York Academy of Sciences</i> , 2015 , 1357, 8-28	6.5	11
23	Revalorization of Coffee Husk: Modeling and Optimizing the Green Sustainable Extraction of Phenolic Compounds. <i>Foods</i> , 2021 , 10,	4.9	11
22	Male fetal sex is associated with low maternal plasma anti-inflammatory cytokine profile in the first trimester of healthy pregnancies. <i>Cytokine</i> , 2020 , 136, 155290	4	8
21	Extruded coffee parchment shows enhanced antioxidant, hypoglycaemic, and hypolipidemic properties by releasing phenolic compounds from the fibre matrix. <i>Food and Function</i> , 2021 , 12, 1097-1110	6.1	8
20	High Hydrostatic Pressure in Astringent and Non-Astringent Persimmons to Obtain Fiber-Enriched Ingredients with Improved Functionality. <i>Food and Bioprocess Technology</i> , 2017 , 10, 854-865	5.1	6
19	Validation of Cocoa Shell as a Novel Antioxidant Dietary Fiber Food Ingredient: Nutritional Value, Functional Properties, and Safety. <i>Current Developments in Nutrition</i> , 2020 , 4, 773-773	0.4	5
18	Maternal Antioxidant Status in Early Pregnancy and Development of Fetal Complications in Twin Pregnancies: A Pilot Study. <i>Antioxidants</i> , 2020 , 9,	7.1	5
17	Influence of Maternal Age and Gestational Age on Breast Milk Antioxidants During the First Month of Lactation. <i>Nutrients</i> , 2020 , 12,	6.7	4
16	Critical Evaluation of Coffee Pulp as an Innovative Antioxidant Dietary Fiber Ingredient: Nutritional Value, Functional Properties, and Acute and Sub-Chronic Toxicity. <i>Proceedings (mdpi)</i> , 2021 , 70, 65	0.3	3
15	Fibroblast Growth Factor 21 Signaling Activation by Selected Bioactive Compounds from Cocoa Shell Modulated Metabolism and Mitochondrial Function in Hepatocytes. <i>Current Developments in Nutrition</i> , 2020 , 4, 459-459	0.4	2
14	Evaluation of the Hypolipidemic Properties of Cocoa Shell after Simulated Digestion Using In Vitro Techniques and a Cell Culture Model of Non-Alcoholic Fatty Liver Disease. <i>Proceedings (mdpi)</i> , 2021 , 70, 58	0.3	2
13	Phytochemicals from the Cocoa Shell Modulate Mitochondrial Function, Lipid and Glucose Metabolism in Hepatocytes via Activation of FGF21/ERK, AKT, and mTOR Pathways.. <i>Antioxidants</i> , 2022 , 11,	7.1	2
12	Bioaccessibility of Phenolic Compounds from Cocoa Shell Subjected to In Vitro Digestion and Its Antioxidant Activity in Intestinal and Hepatic Cells. <i>Medical Sciences Forum</i> , 2021 , 2, 5		2
11	Regulation of lipid and glucose metabolism in hepatocytes by phytochemicals from coffee by-products and prevention of non-alcoholic fatty liver disease &em;in vitro&em;		2
10	First trimester elevations of hematocrit, lipid peroxidation and nitrates in women with twin pregnancies who develop preeclampsia. <i>Pregnancy Hypertension</i> , 2020 , 22, 132-135	2.6	2
9	Simulated gastrointestinal digestion influences the &em;in vitro&em/ hypolipidemic properties of coffee pulp, a potential ingredient for the prevention of non-alcoholic fatty liver disease 2020 ,		1
8	Investigating edible insects as a sustainable food source: nutritional value and techno-functional and physiological properties. <i>Food and Function</i> , 2021 , 12, 6309-6322	6.1	1
7	Maternal Resources, Pregnancy Concerns, and Biological Factors Associated to Birth Weight and Psychological Health. <i>Journal of Clinical Medicine</i> , 2021 , 10,	5.1	1

6	Vasoactive Properties of a Cocoa Shell Extract: Mechanism of Action and Effect on Endothelial Dysfunction in Aged Rats.. <i>Antioxidants</i> , 2022 , 11,	7.1	1
5	Phytochemicals from Cocoa Shell Protect Mitochondrial Function and Alleviate Oxidative Stress in Hepatocytes via Regulation of ERK and PI3K-AKT Pathways. <i>Medical Sciences Forum</i> , 2021 , 2, 25		0
4	Activating Effects of the Bioactive Compounds From Coffee By-Products on FGF21 Signaling Modulate Hepatic Mitochondrial Bioenergetics and Energy Metabolism .. <i>Frontiers in Nutrition</i> , 2022 , 9, 866233	6.2	0
3	Assessment of the Nutritional Value, Techno-Functional, and In Vitro Physiological Properties of Six Edible Insects. <i>Proceedings (mdpi)</i> , 2021 , 70, 77	0.3	
2	Hypolipidemic Properties of Cocoa and Coffee By-Products after Simulated Gastrointestinal Digestion: A Comparative Approach. <i>Biology and Life Sciences Forum</i> , 2021 , 7, 1		
1	Role of the Phytochemicals from the Cocoa Shell on the Prevention of Metabolic Syndrome by an Integrated Network Pharmacology Analysis. <i>Biology and Life Sciences Forum</i> , 2021 , 7, 15		