

# Mara ngeles Martn-Cabrejas

## 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.

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	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> , <b>2022</b> , 11,	7.1	2
76	Vasoactive Properties of a Cocoa Shell Extract: Mechanism of Action and Effect on Endothelial Dysfunction in Aged Rats.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	1
75	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> , <b>2022</b> , 9, 866233	6.2	0
74	Assessment of the Nutritional Value, Techno-Functional, and In Vitro Physiological Properties of Six Edible Insects. <i>Proceedings (mdpi)</i> , <b>2021</b> , 70, 77	0.3	
73	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> , <b>2021</b> , 70, 58	0.3	2
72	Hypolipidemic Properties of Cocoa and Coffee By-Products after Simulated Gastrointestinal Digestion: A Comparative Approach. <i>Biology and Life Sciences Forum</i> , <b>2021</b> , 7, 1		
71	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> , <b>2021</b> , 7, 15		
70	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> , <b>2021</b> , 2, 5		2
69	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> , <b>2021</b> , 70, 65	0.3	3
68	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> , <b>2021</b> , 2, 25		0
67	Extruded coffee parchment shows enhanced antioxidant, hypoglycaemic, and hypolipidemic properties by releasing phenolic compounds from the fibre matrix. <i>Food and Function</i> , <b>2021</b> , 12, 1097-1110	6.1	8
66	Investigating edible insects as a sustainable food source: nutritional value and techno-functional and physiological properties. <i>Food and Function</i> , <b>2021</b> , 12, 6309-6322	6.1	1
65	Maternal Resources, Pregnancy Concerns, and Biological Factors Associated to Birth Weight and Psychological Health. <i>Journal of Clinical Medicine</i> , <b>2021</b> , 10,	5.1	1
64	Revalorization of Coffee Husk: Modeling and Optimizing the Green Sustainable Extraction of Phenolic Compounds. <i>Foods</i> , <b>2021</b> , 10,	4.9	11
63	Extraction of phenolic compounds from cocoa shell: Modeling using response surface methodology and artificial neural networks. <i>Separation and Purification Technology</i> , <b>2021</b> , 270, 118779	8.3	19
62	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> , <b>2020</b> , 4, 459-459	0.4	2
61	Validation of Cocoa Shell as a Novel Antioxidant Dietary Fiber Food Ingredient: Nutritional Value, Functional Properties, and Safety. <i>Current Developments in Nutrition</i> , <b>2020</b> , 4, 773-773	0.4	5

60	Bioavailability of Melatonin from Lentil Sprouts and Its Role in the Plasmatic Antioxidant Status in Rats. <i>Foods</i> , <b>2020</b> , 9,	4.9	12
59	Maternal Antioxidant Status in Early Pregnancy and Development of Fetal Complications in Twin Pregnancies: A Pilot Study. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	5
58	First trimester elevations of hematocrit, lipid peroxidation and nitrates in women with twin pregnancies who develop preeclampsia. <i>Pregnancy Hypertension</i> , <b>2020</b> , 22, 132-135	2.6	2
57	Influence of Maternal Age and Gestational Age on Breast Milk Antioxidants During the First Month of Lactation. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	4
56	Simulated gastrointestinal digestion influences the &em&gt;in vitro&/em&gt; hypolipidemic properties of coffee pulp, a potential ingredient for the prevention of non-alcoholic fatty liver disease <b>2020</b> ,		1
55	Male fetal sex is associated with low maternal plasma anti-inflammatory cytokine profile in the first trimester of healthy pregnancies. <i>Cytokine</i> , <b>2020</b> , 136, 155290	4	8
54	Inhibition of the Maillard Reaction by Phytochemicals Composing an Aqueous Coffee Silverskin Extract via a Mixed Mechanism of Action. <i>Foods</i> , <b>2019</b> , 8,	4.9	13
53	A Review of Bioactive Factors in Human Breastmilk: A Focus on Prematurity. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	72
52	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> , <b>2019</b> , 63, e1801413	5.9	26
51	Coffee parchment as a new dietary fiber ingredient: Functional and physiological characterization. <i>Food Research International</i> , <b>2019</b> , 122, 105-113	7	43
50	Relationship of the Phytochemicals from Coffee and Cocoa By-Products with their Potential to Modulate Biomarkers of Metabolic Syndrome In Vitro. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	23
49	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> , <b>2019</b> , 132, 110672	4.7	47
48	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> , <b>2019</b> , 10, 4739-4750	6.1	20
47	Teas and herbal infusions as sources of melatonin and other bioactive non-nutrient components. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 89, 65-73	5.4	24
46	High Hydrostatic Pressure in Astringent and Non-Astringent Persimmons to Obtain Fiber-Enriched Ingredients with Improved Functionality. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 854-865	5.1	6
45	Chemical characterization and in vitro colonic fermentation of grape pomace extracts. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 3433-3444	4.3	25
44	Physicochemical properties and in vitro antidiabetic potential of fibre concentrates from onion by-products. <i>Journal of Functional Foods</i> , <b>2017</b> , 36, 34-42	5.1	34
43	Use of spent coffee grounds as food ingredient in bakery products. <i>Food Chemistry</i> , <b>2017</b> , 216, 114-22	8.5	112

42	Maternal plasma antioxidant status in the first trimester of pregnancy and development of obstetric complications. <i>Placenta</i> , <b>2016</b> , 47, 37-45	3.4	26
41	Black bean coats: New source of anthocyanins stabilized by Cyclodextrin copigmentation in a sport beverage. <i>Food Chemistry</i> , <b>2016</b> , 212, 561-70	8.5	44
40	Intake of bean sprouts influences melatonin and antioxidant capacity biomarker levels in rats. <i>Food and Function</i> , <b>2016</b> , 7, 1438-45	6.1	27
39	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> , <b>2016</b> , 66, 72-78	5.4	81
38	Phenolic compounds in fruits and beverages consumed as part of the mediterranean diet: their role in prevention of chronic diseases. <i>Phytochemistry Reviews</i> , <b>2016</b> , 15, 405-423	7.7	84
37	Fetal undernutrition is associated with perinatal sex-dependent alterations in oxidative status. <i>Journal of Nutritional Biochemistry</i> , <b>2015</b> , 26, 1650-9	6.3	34
36	Impact of Melatonin Enrichment during Germination of Legumes on Bioactive Compounds and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 7967-74	5.7	25
35	Estimation of scavenging capacity of melatonin and other antioxidants: contribution and evaluation in germinated seeds. <i>Food Chemistry</i> , <b>2015</b> , 170, 203-11	8.5	42
34	Achievements and Challenges in Improving the Nutritional Quality of Food Legumes. <i>Critical Reviews in Plant Sciences</i> , <b>2015</b> , 34, 105-143	5.6	128
33	Industrial processing of condiments and seasonings and its implications for micronutrient fortification. <i>Annals of the New York Academy of Sciences</i> , <b>2015</b> , 1357, 8-28	6.5	11
32	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> , <b>2014</b> , 62, 10736-43	5.7	35
31	A novel antioxidant beverage for body weight control based on coffee silverskin. <i>Food Chemistry</i> , <b>2014</b> , 150, 227-34	8.5	74
30	The Impact of Pasteurisation and Sterilisation on Bioactive Compounds of Onion By-products. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 1979-1989	5.1	19
29	Changes in nonnutritional factors and antioxidant activity during germination of nonconventional legumes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 8120-5	5.7	52
28	Impact of germination on starch, dietary fiber and physicochemical properties in non-conventional legumes. <i>Food Research International</i> , <b>2013</b> , 50, 64-69	7	78
27	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> , <b>2012</b> , 234, 617-625	3.4	19
26	Bioactive phenolic compounds and functional properties of dehydrated bean flours. <i>Food Research International</i> , <b>2011</b> , 44, 774-780	7	77
25	Characterization of industrial onion wastes ( <i>Allium cepa</i> L.): dietary fibre and bioactive compounds. <i>Plant Foods for Human Nutrition</i> , <b>2011</b> , 66, 48-57	3.9	172

24	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> , <b>2011</b> , 66, 187-95	3.9	45
23	Influence of dehydration process in Castellano chickpea: changes in bioactive carbohydrates and functional properties. <i>Plant Foods for Human Nutrition</i> , <b>2011</b> , 66, 391-400	3.9	12
22	Effect of sterilisation on dietary fibre and physicochemical properties of onion by-products. <i>Food Chemistry</i> , <b>2011</b> , 127, 501-7	8.5	55
21	Evaluation of phenolic profile and antioxidant properties of Pardina lentil as affected by industrial dehydration. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 10101-8	5.7	46
20	The impact of dehydration process on antinutrients and protein digestibility of some legume flours. <i>Food Chemistry</i> , <b>2009</b> , 114, 1063-1068	8.5	113
19	Changes in carbohydrate fraction during dehydration process of common legumes. <i>Journal of Food Composition and Analysis</i> , <b>2009</b> , 22, 678-683	4.1	59
18	Starch, functional properties, and microstructural characteristics in chickpea and lentil as affected by thermal processing. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 10682-8	5.7	86
17	Influence of germination on the soluble carbohydrates and dietary fibre fractions in non-conventional legumes. <i>Food Chemistry</i> , <b>2008</b> , 107, 1045-1052	8.5	63
16	Effect of industrial dehydration on the soluble carbohydrates and dietary fiber fractions in legumes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 7652-7	5.7	45
15	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> , <b>2004</b> , 52, 261-6	5.7	66
14	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> , <b>2003</b> , 51, 1254-9	5.7	64
13	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> , <b>2002</b> , 50, 122-8	5.7	104
12	Study of total fructan and fructooligosaccharide content in different onion tissues. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 177-182	4.3	54
11	Effect of storage on fructan and fructooligosaccharide of onion ( <i>Allium cepa</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 982-8	5.7	82
10	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> , <b>1999</b> , 47, 1174-82	5.7	71
9	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> , <b>1998</b> , 77, 230-234	4.3	23
8	Changes in Physicochemical Properties of Dry Beans ( <i>Phaseolus vulgaris</i> L.) during Long-Term Storage. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 3223-3227	5.7	45
7	Dietary Fiber Content of Pear and Kiwi Pomaces. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 662-666	5.7	51

6	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> , <b>1995</b> , 69, 429-435	4.3	25
5	Cocoa hull: A potential source of dietary fibre. <i>Journal of the Science of Food and Agriculture</i> , <b>1994</b> , 66, 307-311	4.3	34
4	Ripening-related changes in the cell walls of Spanish pear ( <i>Pyrus communis</i> ). <i>Physiologia Plantarum</i> , <b>1994</b> , 91, 671-679	4.6	42
3	Cell Wall Changes in Spanish Pear During Ripening. <i>Journal of Plant Physiology</i> , <b>1994</b> , 144, 541-548	3.6	37
2	Pectin changes during the development and ripening of eggplant fruits. <i>Food Chemistry</i> , <b>1993</b> , 46, 289-292	3.5	15
1	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