

# Daniel Rico

## 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.

85 papers	3,961 citations	28 h-index	62 g-index
98 ext. papers	4,913 ext. citations	7 avg, IF	5.09 L-index

#	Paper	IF	Citations
85	Development of a gluten-free whole grain flour by combining soaking and high hydrostatic pressure treatments for enhancing functional, nutritional and bioactive properties. <i>Journal of Cereal Science</i> , <b>2022</b> , 103458	3.8	0
84	Antioxidant, Antihypertensive, Hypoglycaemic and Nootropic Activity of a Polyphenolic Extract from the Halophyte Ice Plant ( <i>Mesembryanthemum crystallinum</i> ). <i>Foods</i> , <b>2022</b> , 11, 1581	4.9	1
83	A Novel Strategy to Produce a Soluble and Bioactive Wheat Bran Ingredient Rich in Ferulic Acid. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	9
82	Wheat and Oat Brans as Sources of Polyphenol Compounds for Development of Antioxidant Nutraceutical Ingredients. <i>Foods</i> , <b>2021</b> , 10,	4.9	11
81	Bioprocessed Wheat Ingredients: Characterization, Bioaccessibility of Phenolic Compounds, and Bioactivity During Digestion.. <i>Frontiers in Plant Science</i> , <b>2021</b> , 12, 790898	6.2	6
80	Soluble Phenolic Composition Tailored by Germination Conditions Accompany Antioxidant and Anti-inflammatory Properties of Wheat. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	14
79	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. <i>Foods</i> , <b>2020</b> , 9,	4.9	7
78	Sprouted Barley Flour as a Nutritious and Functional Ingredient. <i>Foods</i> , <b>2020</b> , 9,	4.9	29
77	Improving the texture of healthy apple snacks by combining processing and technology (high pressure and vacuum frying). <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14352	2.1	2
76	Programmed Disarming of the neutrophil proteome reduces the magnitude of inflammation. <i>Nature Immunology</i> , <b>2020</b> , 21, 135-144	19.1	89
75	Use of Sea Fennel as a Natural Ingredient of Edible Films for Extending the Shelf Life of Fresh Fish Burgers. <i>Molecules</i> , <b>2020</b> , 25,	4.8	1
74	Effects and Safe Inclusion of Narbonne Vetch () in Rainbow Trout () Diets: Towards a More Sustainable Aquaculture. <i>Animals</i> , <b>2020</b> , 10,	3.1	5
73	Enzyme Selection and Hydrolysis under Optimal Conditions Improved Phenolic Acid Solubility, and Antioxidant and Anti-Inflammatory Activities of Wheat Bran. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	12
72	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. <i>Food Research International</i> , <b>2020</b> , 137, 109613	7	14
71	Baking Optimization as a Strategy to Extend Shelf-Life through the Enhanced Quality and Bioactive Properties of Pulse-Based Snacks. <i>Molecules</i> , <b>2020</b> , 25,	4.8	1
70	Resolution of R-loops by INO80 promotes DNA replication and maintains cancer cell proliferation and viability. <i>Nature Communications</i> , <b>2020</b> , 11, 4534	17.4	19
69	Effect of Wakame and Carob Pod Snacks on Non-Alcoholic Fatty Liver Disease. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	4

68	Development of functional bio-based seaweed ( <i>Himanthalia elongata</i> and <i>Palmaria palmata</i> ) edible films for extending the shelflife of fresh fish burgers. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 22, 100382	8.2	21
67	Intronic CNVs and gene expression variation in human populations. <i>PLoS Genetics</i> , <b>2019</b> , 15, e1007902	6	30
66	Effects on Lipid Oxidation and Bioactive Properties of Rainbow Trout Fillets Fed with Barley. <i>Journal of Aquatic Food Product Technology</i> , <b>2019</b> , 28, 495-504	1.6	1
65	approach for evaluation of carob by-products as source bioactive ingredients with potential to attenuate metabolic syndrome (MetS). <i>Heliyon</i> , <b>2019</b> , 5, e01175	3.6	12
64	Chromatin regulation by Histone H4 acetylation at Lysine 16 during cell death and differentiation in the myeloid compartment. <i>Nucleic Acids Research</i> , <b>2019</b> , 47, 5016-5037	20.1	14
63	Development of healthy gluten-free (Zucc.) flours. <i>Heliyon</i> , <b>2019</b> , 5, e02598	3.6	3
62	Fish-gelatin and Carob Seed Peel By-product for Developing Novel Edible Films <b>2019</b> , 125-150		
61	Effect of Red Beet and Betaine Modulating Oxidation and Bioactivity of Rainbow Trout. <i>Journal of Aquatic Food Product Technology</i> , <b>2019</b> , 28, 38-48	1.6	0
60	Mechanical properties and quality parameters of chitosan-edible algae ( <i>Palmaria palmata</i> ) on ready-to-eat strawberries. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 2910-2921	4.3	6
59	Epigenetic regulation of gene expression in Chinese Hamster Ovary cells in response to the changing environment of a batch culture. <i>Biotechnology and Bioengineering</i> , <b>2019</b> , 116, 677-692	4.9	27
58	Shelf-life extension of herring ( <i>Clupea harengus</i> ) using in-package atmospheric plasma technology. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 53, 85-91	6.8	56
57	Protection against gamma-radiation injury by protein tyrosine phosphatase 1B. <i>Redox Biology</i> , <b>2018</b> , 17, 213-223	11.3	6
56	Evaluation of bioactive properties of <i>Vicia narbonensis</i> L. as potential flour ingredient for gluten-free food industry. <i>Journal of Functional Foods</i> , <b>2018</b> , 47, 172-183	5.1	8
55	Quality Attributes of Apple Juice <b>2018</b> , 45-57		4
54	Antioxidant effect of olive leaf powder on fresh Atlantic horse mackerel ( <i>Trachurus trachurus</i> ) minced muscle. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13397	2.1	6
53	Potential Usefulness of a Wakame/Carob Functional Snack for the Treatment of Several Aspects of Metabolic Syndrome: From In Vitro to In Vivo Studies. <i>Marine Drugs</i> , <b>2018</b> , 16,	6	6
52	Carob by-products and seaweeds for the development of functional bread. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13700	2.1	13
51	Characterization and in vitro evaluation of seaweed species as potential functional ingredients to ameliorate metabolic syndrome. <i>Journal of Functional Foods</i> , <b>2018</b> , 46, 185-194	5.1	13

50	Valorization of fish by-products: rheological, textural and microstructural properties of mackerel skin gelatins. <i>Journal of Material Cycles and Waste Management</i> , <b>2017</b> , 19, 180-191	3.4	17
49	Valorization of Carob's Germ and Seed Peel as Natural Antioxidant Ingredients in Gluten-Free Crackers. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12770	2.1	21
48	Automatic identification of informative regions with epigenomic changes associated to hematopoiesis. <i>Nucleic Acids Research</i> , <b>2017</b> , 45, 9244-9259	20.1	10
47	Antimicrobial Olive Leaf Gelatin films for enhancing the quality of cold-smoked Salmon. <i>Food Packaging and Shelf Life</i> , <b>2017</b> , 13, 49-55	8.2	30
46	Effects of dielectric barrier discharge (DBD) generated plasma on microbial reduction and quality parameters of fresh mackerel ( <i>Scomber scombrus</i> ) fillets. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 44, 117-122	6.8	93
45	Quality Markers of Functional Tomato Juice with Added Apple Phenolic Antioxidants. <i>Beverages</i> , <b>2016</b> , 2, 4	3.4	6
44	Integrating epigenomic data and 3D genomic structure with a new measure of chromatin assortativity. <i>Genome Biology</i> , <b>2016</b> , 17, 152	18.3	26
43	The Allelic Landscape of Human Blood Cell Trait Variation and Links to Common Complex Disease. <i>Cell</i> , <b>2016</b> , 167, 1415-1429.e19	56.2	637
42	Genetic Drivers of Epigenetic and Transcriptional Variation in Human Immune Cells. <i>Cell</i> , <b>2016</b> , 167, 1398-1414.e34	56.1	634
41	Effect of high pressure processing or freezing technologies as pretreatment in vacuum fried carrot snacks. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 33, 115-122	6.8	40
40	Apple peel flavonoids as natural antioxidants for vegetable juice applications. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 1459-1469	3.4	10
39	Salted herring brine as a coating or additive for herring ( <i>Clupea harengus</i> ) products [A source of natural antioxidants?]. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 37, 286-292	6.8	3
38	Protective role of vacuum vs. atmospheric frying on PUFA balance and lipid oxidation. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 36, 336-342	6.8	16
37	Carob seed peel as natural antioxidant in minced and refrigerated (4°C) Atlantic horse mackerel ( <i>Trachurus trachurus</i> ). <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 650-656	5.4	25
36	Characterization of Blue Whiting Skin Gelatines Extracted After Pretreatment with Different Organic Acids. <i>Journal of Aquatic Food Product Technology</i> , <b>2015</b> , 24, 546-555	1.6	6
35	Effect of edible chitosan/clove oil films and high-pressure processing on the microbiological shelf life of trout fillets. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 2858-65	4.3	27
34	Structure elucidation of ACE-inhibitory and antithrombotic peptides isolated from mackerel skin gelatine hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , <b>2014</b> , 94, 1663-71	4.3	31
33	Comparison between gelatines extracted from mackerel and blue whiting bones after different pre-treatments. <i>Food Chemistry</i> , <b>2013</b> , 139, 347-54	8.5	35

32	Effect of delactosed whey permeate treatment on physico-chemical, sensorial, nutritional and microbial properties of whole tomatoes during postharvest storage. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 51, 367-374	5.4	17
31	The impact of delactosed whey permeate treatment on shelf-life and antioxidant contents of strawberries. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 1430-1438	3.8	10
30	Epigenomic analysis detects widespread gene-body DNA hypomethylation in chronic lymphocytic leukemia. <i>Nature Genetics</i> , <b>2012</b> , 44, 1236-42	36.3	422
29	Quality and Nutritional Status of Fresh-Cut Tomato as Affected by Spraying of Delactosed Whey Permeate Compared to Industrial Washing Treatment. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 3103-3114	5.4	21
28	EXTENDING THE SHELF LIFE OF FRESH-CUT TOMATO USING BY-PRODUCT FROM CHEESE INDUSTRY. <i>Journal of Food Processing and Preservation</i> , <b>2012</b> , 36, 141-151	2.1	8
27	The effect of delactosed whey permeate on phytochemical content of canned tomatoes. <i>Food Chemistry</i> , <b>2012</b> , 134, 2249-56	8.5	5
26	Optimization of application of delactosed whey permeate treatment to extend the shelf life of fresh-cut tomato using response surface methodology. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 2377-85	5.7	11
25	From caffeine to fish waste: amine compounds present in food and drugs and their interactions with primary amine oxidase. <i>Journal of Neural Transmission</i> , <b>2011</b> , 118, 1079-89	4.3	18
24	Assessment of copy number variation using the Illumina Infinium 1M SNP-array: a comparison of methodological approaches in the Spanish Bladder Cancer/EPICURO study. <i>Human Mutation</i> , <b>2011</b> , 32, 240-8	4.7	49
23	The antioxidant properties of whey permeate treated fresh-cut tomatoes. <i>Food Chemistry</i> , <b>2011</b> , 124, 1451-1457	8.5	17
22	Serum and tissue profiling in bladder cancer combining protein and tissue arrays. <i>Journal of Proteome Research</i> , <b>2010</b> , 9, 164-73	5.6	29
21	Heavy metals generate reactive oxygen species in terrestrial and aquatic ciliated protozoa. <i>Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology</i> , <b>2009</b> , 149, 90-6	3.2	26
20	Orange juices enriched with chitosan: Optimisation for extending the shelf-life. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 590-600	6.8	42
19	Optimisation of steamer jet-injection to extend the shelflife of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , <b>2008</b> , 48, 431-442	6.2	33
18	Green tea extract as a natural antioxidant to extend the shelf-life of fresh-cut lettuce. <i>Innovative Food Science and Emerging Technologies</i> , <b>2008</b> , 9, 593-603	6.8	85
17	Use of neutral electrolysed water (EW) for quality maintenance and shelf-life extension of minimally processed lettuce. <i>Innovative Food Science and Emerging Technologies</i> , <b>2008</b> , 9, 37-48	6.8	49
16	Tetrahymena metallothioneins fall into two discrete subfamilies. <i>PLoS ONE</i> , <b>2007</b> , 2, e291	3.7	61
15	Improvement in texture using calcium lactate and heat-shock treatments for stored ready-to-eat carrots. <i>Journal of Food Engineering</i> , <b>2007</b> , 79, 1196-1206	6	71

14	Identification of conserved domains in the promoter regions of nitric oxide synthase 2: implications for the species-specific transcription and evolutionary differences. <i>BMC Genomics</i> , <b>2007</b> , 8, 271	4.5	15
13	Calcium for extending the shelf life of fresh whole and minimally processed fruits and vegetables: a review. <i>Trends in Food Science and Technology</i> , <b>2007</b> , 18, 210-218	15.3	139
12	Extending and measuring the quality of fresh-cut fruit and vegetables: a review. <i>Trends in Food Science and Technology</i> , <b>2007</b> , 18, 373-386	15.3	650
11	Efficacy of steamer jet-injection as alternative to chlorine in fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , <b>2007</b> , 45, 97-107	6.2	41
10	Simultaneous modelling of the thermal degradation kinetics of pectin methylesterase in lettuce ( <i>Lactuca sativa</i> L.) and carrot ( <i>Daucus carota</i> L.) extracts: analysis of seasonal variation and tissue type. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2007</b> , 71, 2383-92	2.1	3
9	Effect of calcium lactate and heat-shock on texture in fresh-cut lettuce during storage. <i>Journal of Food Engineering</i> , <b>2006</b> , 77, 1069-1077	6	53
8	Effect of ozone and calcium lactate treatments on browning and texture properties of fresh-cut lettuce. <i>Journal of the Science of Food and Agriculture</i> , <b>2006</b> , 86, 2179-2188	4.3	78
7	Whey permeate as a bio-preservative for shelf life maintenance of fresh-cut vegetables. <i>Innovative Food Science and Emerging Technologies</i> , <b>2006</b> , 7, 112-123	6.8	49
6	Effect of heat shock on browning-related enzymes in minimally processed iceberg lettuce and crude extracts. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2005</b> , 69, 1677-85	2.1	28
5	Calcium lactate washing treatments for salad-cut Iceberg lettuce: Effect of temperature and concentration on quality retention parameters. <i>Food Research International</i> , <b>2005</b> , 38, 729-740	7	55
4	Comparison of calcium lactate with chlorine as a washing treatment for fresh-cut lettuce and carrots: quality and nutritional parameters. <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 2260-2268	4.3	47
3	OPTIMISATION OF CALCIUM LACTATE WASHING TREATMENT ON SALAD-CUT LETTUCE: QUALITY ASPECTS. <i>Acta Horticulturae</i> , <b>2005</b> , 323-330	0.3	1
2	NOVEL WASHING METHODS TO EXTEND THE QUALITY AND ENHANCE THE NUTRITIONAL VALUE OF MINIMALLY PROCESSED VEGETABLE PRODUCTS. <i>Acta Horticulturae</i> , <b>2005</b> , 121-130	0.3	1
1	Automatic identification of informative regions with epigenomic changes associated to hematopoiesis		1