

# MarÃ- a Pilar Almajano

## List of Publications by Year in descending order

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76  
papers

2,524  
citations

185998

28  
h-index

205818

48  
g-index

78  
all docs

78  
docs citations

78  
times ranked

3610  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and antimicrobial activities of tea infusions. <i>Food Chemistry</i> , 2008, 108, 55-63.	4.2	397
2	Antimicrobial and antioxidant activity of crude onion ( <i>Allium cepa</i> , L.) extracts. <i>International Journal of Food Science and Technology</i> , 2010, 45, 403-409.	1.3	155
3	Comparison of the antioxidant activity of two Spanish onion varieties. <i>Food Chemistry</i> , 2008, 107, 1210-1216.	4.2	145
4	Red Fruits: Extraction of Antioxidants, Phenolic Content, and Radical Scavenging Determination: A Review. <i>Antioxidants</i> , 2017, 6, 7.	2.2	134
5	Changes in the antioxidant properties of protein solutions in the presence of epigallocatechin gallate. <i>Food Chemistry</i> , 2007, 101, 126-130.	4.2	86
6	Effect of pH on the Antimicrobial Activity and Oxidative Stability of Oil-in-Water Emulsions Containing Caffeic Acid. <i>Journal of Food Science</i> , 2007, 72, C258-C263.	1.5	85
7	Antioxidant Properties of Three Aromatic Herbs (Rosemary, Thyme and Lavender) in Oil-in-Water Emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1559-1568.	0.8	82
8	Albumin causes a synergistic increase in the antioxidant activity of green tea catechins in oil-in-water emulsions. <i>Food Chemistry</i> , 2007, 102, 1375-1382.	4.2	69
9	Improvements in the aqueous extraction of polyphenols from borage ( <i>Borago officinalis</i> L.) leaves by pulsed electric fields: Pulsed electric fields (PEF) applications. <i>Industrial Crops and Products</i> , 2015, 65, 390-396.	2.5	68
10	Avocado Seeds: Extraction Optimization and Possible Use as Antioxidant in Food. <i>Antioxidants</i> , 2014, 3, 439-454.	2.2	64
11	Avocado seed: Modeling extraction of bioactive compounds. <i>Industrial Crops and Products</i> , 2016, 85, 213-220.	2.5	64
12	Improving Polyphenol Extraction from Lemon Residues by Pulsed Electric Fields. <i>Waste and Biomass Valorization</i> , 2019, 10, 889-897.	1.8	61
13	Chitosan-Based Drug Delivery System: Applications in Fish Biotechnology. <i>Polymers</i> , 2020, 12, 1177.	2.0	59
14	Radical Scavenging of White Tea and Its Flavonoid Constituents by Electron Paramagnetic Resonance (EPR) Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5743-5748.	2.4	51
15	Avocado Seed: A Comparative Study of Antioxidant Content and Capacity in Protecting Oil Models from Oxidation. <i>Molecules</i> , 2018, 23, 2421.	1.7	51
16	Synergistic effect of BSA on antioxidant activities in model food emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 275-280.	0.8	45
17	Antioxidant Properties of <i>Artemisia annua</i> Extracts in Model Food Emulsions. <i>Antioxidants</i> , 2014, 3, 116-128.	2.2	45
18	Neuroprotective Effects of White Tea Against Oxidative Stress-Induced Toxicity in Striatal Cells. <i>Neurotoxicity Research</i> , 2011, 20, 372-378.	1.3	42

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19	Gelatine-Based Antioxidant Packaging Containing <i>Caesalpinia decapetala</i> and Tara as a Coating for Ground Beef Patties. <i>Antioxidants</i> , 2016, 5, 10.	2.2	39
20	The Effect of <i>Perilla frutescens</i> Extract on the Oxidative Stability of Model Food Emulsions. <i>Antioxidants</i> , 2014, 3, 38-54.	2.2	36
21	Study of the Properties of Bearberry Leaf Extract as a Natural Antioxidant in Model Foods. <i>Antioxidants</i> , 2016, 5, 11.	2.2	34
22	Antioxidant properties of aqueous and ethanolic extracts of tara ( <i>Caesalpinia spinosa</i> ) pods <i>in vitro</i> and in model food emulsions. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 911-918.	1.7	33
23	Screening of Antioxidant Activity of <i>Gentian Lutea</i> Root and Its Application in Oil-in-Water Emulsions. <i>Antioxidants</i> , 2014, 3, 455-471.	2.2	31
24	Bovine Serum Albumin Produces a Synergistic Increase in the Antioxidant Activity of Virgin Olive Oil Phenolic Compounds in Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7076-7081.	2.4	30
25	Human urine: Epicatechin metabolites and antioxidant activity after cocoa beverage intake. <i>Free Radical Research</i> , 2007, 41, 943-949.	1.5	29
26	Solid Foodstuff Supplemented with Phenolics from Grape: Antioxidant Properties and Correlation with Phenolic Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5147-5155.	2.4	29
27	Influence of wind velocity and wind direction on measurements of spray drift potential of boom sprayers using drift test bench. <i>Agricultural and Forest Meteorology</i> , 2015, 202, 94-101.	1.9	29
28	Antioxidant Activities and Total Phenolic Content of Malaysian Herbs as Components of Active Packaging Film in Beef Patties. <i>Antioxidants</i> , 2019, 8, 204.	2.2	29
29	Protective effect of white tea extract against acute oxidative injury caused by adriamycin in different tissues. <i>Food Chemistry</i> , 2012, 134, 1780-1785.	4.2	28
30	A transcriptomic approach to study the effect of long-term starvation and diet composition on the expression of mitochondrial oxidative phosphorylation genes in gilthead sea bream ( <i>Sparus aurata</i> ). <i>BMC Genomics</i> , 2017, 18, 768.	1.2	26
31	Continuous or Batch Solid-Liquid Extraction of Antioxidant Compounds from Seeds of <i>Sterculia apetala</i> Plant and Kinetic Release Study. <i>Molecules</i> , 2018, 23, 1759.	1.7	26
32	<i>Caesalpinia decapetala</i> Extracts as Inhibitors of Lipid Oxidation in Beef Patties. <i>Molecules</i> , 2015, 20, 13913-13926.	1.7	25
33	Conformation and selectivity towards silver of thiocrown ethers based on Xylol subunits. <i>Journal of the Chemical Society Dalton Transactions</i> , 1992, , 2889-2897.	1.1	23
34	Effects of the combination of $\omega$ -3 PUFAs and proanthocyanidins on the gut microbiota of healthy rats. <i>Food Research International</i> , 2017, 97, 364-371.	2.9	23
35	Extraction of Antioxidants from Borage ( <i>Borago officinalis</i> L.) Leaves Optimization by Response Surface Method and Application in Oil-in-Water Emulsions. <i>Antioxidants</i> , 2014, 3, 339-357.	2.2	21
36	In Vitro Antioxidant Activity Optimization of Nut Shell ( <i>Carya illinoensis</i> ) by Extrusion Using Response Surface Methods. <i>Biomolecules</i> , 2019, 9, 883.	1.8	18

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37	Characterization and Application of Gelatin Films with Pecan Walnut and Shell Extract ( <i>Carya</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	2.6	18
38	Effect of Neem ( <i>Azadirachta indica</i> L.) on Lipid Oxidation in Raw Chilled Beef Patties. <i>Antioxidants</i> , 2019, 8, 305.	2.2	17
39	The Effect of <i>Convolvulus arvensis</i> Dried Extract as a Potential Antioxidant in Food Models. <i>Antioxidants</i> , 2015, 4, 170-184.	2.2	16
40	Effects of Water Deficit Irrigation on Phenolic Composition and Antioxidant Activity of Monastrell Grapes under Semiarid Conditions. <i>Antioxidants</i> , 2021, 10, 1301.	2.2	16
41	Evaluation of the antioxidant activity of <i>Betula pendula</i> leaves extract and its effects on model foods. <i>Pharmaceutical Biology</i> , 2017, 55, 912-919.	1.3	15
42	Pineapple Waste Extract for Preventing Oxidation in Model Food Systems. <i>Journal of Food Science</i> , 2016, 81, C1622-8.	1.5	13
43	Radical Scavenging and Antioxidant Activity of <i>Anthyllis vulneraria</i> Leaves and Flowers. <i>Molecules</i> , 2018, 23, 1657.	1.7	13
44	Effects of Pecan Nut ( <i>Carya illinoensis</i> ) and Roselle Flower ( <i>Hibiscus sabdariffa</i> ) as Antioxidant and Antimicrobial Agents for Sardines ( <i>Sardina pilchardus</i> ). <i>Molecules</i> , 2019, 24, 85.	1.7	13
45	Use of lyophilised and powdered <i>Gentiana lutea</i> root in fresh beef patties stored under different atmospheres. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1804-1811.	1.7	12
46	Semi-refined carrageenan film incorporated with $\alpha$ -tocopherol: Application in food model. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13937.	0.9	12
47	Co-ordination of the crown thioether 2,5,8-trithia[9]-o-benzenophane (L1). Synthesis and crystal structures of [CuL1(Cl)] and [NiL12][BF4]2. <i>Journal of the Chemical Society Dalton Transactions</i> , 1993, , 2969-2974.	1.1	11
48	Effect of tara ( <i>Caesalpinia spinosa</i> ) pod powder on the oxidative and colour stability of pork meat systems during chilled storage. <i>Food Technology and Biotechnology</i> , 2015, 53, 419-427.	0.9	11
49	Effect of Leaves of <i>Caesalpinia decapetala</i> on Oxidative Stability of Oil-in-Water Emulsions. <i>Antioxidants</i> , 2017, 6, 19.	2.2	10
50	Bipolar charge transport in organic electron donor-acceptor systems with stable organic radicals as electron-withdrawing moieties. <i>Journal of Physical Organic Chemistry</i> , 2019, 32, e3974.	0.9	10
51	The conservative effects of lipopeptides from <i>Bacillus methylotrophicus</i> DCS1 on sunflower oil-in-water emulsion and raw beef patties quality. <i>Food Chemistry</i> , 2020, 303, 125364.	4.2	10
52	Modelling Extraction of White Tea Polyphenols: The Influence of Temperature and Ethanol Concentration. <i>Antioxidants</i> , 2014, 3, 684-699.	2.2	9
53	Stability of O/W emulsions packed with PLA film with incorporated rosemary and thyme. <i>European Food Research and Technology</i> , 2017, 243, 1249-1259.	1.6	9
54	Poly( $\alpha$ -Dodecyl $\beta$ -Glutamate) (PAAG-12) and Polylactic Acid Films Charged with $\alpha$ -Tocopherol and Their Antioxidant Capacity in Food Models. <i>Antioxidants</i> , 2019, 8, 284.	2.2	9

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55	New trithia- and dithioxa-macrocycles with biphenyl fused into the backbone: structures, and molecular modelling studies. <i>Journal of the Chemical Society Perkin Transactions II</i> , 1994, , 1309-1316.	0.9	8
56	White tea consumption slightly reduces iron absorption but not growth, food efficiency, protein utilization, or calcium, phosphorus, magnesium, and zinc absorption in rats. <i>Journal of Physiology and Biochemistry</i> , 2011, 67, 331-337.	1.3	8
57	Analytical Characterization of Polyphenols from Tara and <i>Caesalpinia decapetala</i> as Stabilizers of O/W Emulsions. <i>Journal of Food Science</i> , 2016, 81, C2676-C2685.	1.5	7
58	The Administration of Chitosan-Tripolyphosphate-DNA Nanoparticles to Express Exogenous SREBP1a Enhances Conversion of Dietary Carbohydrates into Lipids in the Liver of <i>Sparus aurata</i> . <i>Biomolecules</i> , 2019, 9, 297.	1.8	7
59	Brewing By-Products as a Source of Natural Antioxidants for Food Preservation. <i>Antioxidants</i> , 2021, 10, 1512.	2.2	7
60	Synthesis of Active Hybrid Films Reinforced with Cellulose Nanofibers as Active Packaging Material. <i>Chemical Engineering and Technology</i> , 2022, 45, 1448-1453.	0.9	7
61	Synthesis and molecular dynamics studies of the new ditopic para-xylyl containing macrocycle 2,5,8,17,20,23-hexathia[9,9]-p-cyclophane(p-S6). X-ray crystal structure of the dicopper(I) complex	1.0	6
62	Antioxidant properties of <i>Enterobacter cloacae</i> C3 lipopeptides in vitro and in model food emulsion. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14337.	0.9	6
63	Gene markers of dietary macronutrient composition and growth in the skeletal muscle of gilthead sea bream ( <i>Sparus aurata</i> ). <i>Aquaculture</i> , 2022, 555, 738221.	1.7	6
64	The Effects of Pecan Shell, Roselle Flower and Red Pepper on the Quality of Beef Patties during Chilled Storage. <i>Foods</i> , 2020, 9, 1692.	1.9	5
65	Extrusion and solid-state fermentation with <i>Aspergillus oryzae</i> on the phenolic compounds and radical scavenging activity of pecan nut ( <i>Carya illinoensis</i> ) shell. <i>British Food Journal</i> , 2021, 123, 4367-4382.	1.6	4
66	Phytochemical screening and evaluation of the antioxidant and anti-bacterial activity of Woundwort ( <i>Anthyllis vulneraria</i> L.). <i>Revista Brasileira De Botanica</i> , 2021, 44, 549-559.	0.5	4
67	Extraction of Phytosterol Concentration in Different Legume Pods by Using Microwave-Assisted Hydrodistillation. <i>Indonesian Journal of Chemistry</i> , 2019, 19, 796.	0.3	4
68	Formation of a stable biradical triplet state cation versus a closed shell singlet state cation by oxidation of adducts of 3,6-dimethoxycarbazole and polychlorotriphenylmethyl radicals. <i>Physical Chemistry Chemical Physics</i> , 2019, 21, 20225-20231.	1.3	3
69	(Nitrato- $\eta^{\circ}$ O)(triphenylphosphine- $\eta^{\circ}$ P){3,6,9-trithiabicyclo[9.4.0]pentadeca-1(11),12,14-triene- $\eta^{\circ}$ S3,6,9}mercury(II) nitrate hydrate hemiethanol solvate. <i>Acta Crystallographica Section C: Crystal Structure Communications</i> , 1994, 50, 1249-1252.	0.4	1
70	6-Oxa-3,9-dithiabicyclo[9.4.0]pentadeca-1(11),12,14-triene. <i>Acta Crystallographica Section C: Crystal Structure Communications</i> , 1994, 50, 2047-2049.	0.4	1
71	Crystal structure of 2,5,8-trithia[9]-o-benzenophane, C <sub>12</sub> H <sub>16</sub> S <sub>3</sub> . <i>Zeitschrift Fur Kristallographie - Crystalline Materials</i> , 1994, 209, 560-561.	0.4	1
72	Disordered Crystal Structure of 2,11-Dithia[3.3]metaparacyclophane.. <i>Acta Chemica Scandinavica</i> , 1993, 47, 1035-1037.	0.7	1

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73	Semirefined Carrageenan (SRC) Film Incorporated with $\alpha$ -Tocopherol and $\beta$ -Persicaria minor for Meat Patties Application. Indonesian Journal of Chemistry, 2019, 19, 1008.	0.3	1
74	Evaluation of non-extruded and extruded pecan ( <i>Carya illinoensis</i> ) shell powder as functional ingredient in bread and wheat tortilla. LWT - Food Science and Technology, 2022, 160, 113299.	2.5	1
75	GREDIQ-RIMA: The Evolution of a Teaching Project of Experimentation in Chemistry. Procedia, Social and Behavioral Sciences, 2012, 46, 858-862.	0.5	0
76	Hibiscus Sabdadriffa L. compounds diffusivity through calcium alginate beads $\hat{A}$ . , 0, , .		0