MarÃ-a Pilar Almajano

List of Publications by Year
in descending order

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	Evaluation of non-extruded and extruded pecan (Carya illinoinensis) shell powder as functional ingredient in bread and wheat tortilla. LWT - Food Science and Technology, 2022, 160, 113299.	2.5	1
2	Gene markers of dietary macronutrient composition and growth in the skeletal muscle of gilthead sea bream (Sparus aurata). Aquaculture, 2022, 555, 738221.	1.7	6
3	Synthesis of Active Hybrid Films Reinforced with Cellulose Nanofibers as Active Packaging Material. Chemical Engineering and Technology, 2022, 45, 1448-1453.	0.9	7
4	Extrusion and solid-state fermentation with Aspergillus oryzae on the phenolic compounds and radical scavenging activity of pecan nut (Carya illinoinensis) shell. British Food Journal, 2021, 123, 4367-4382.	1.6	4
5	Effects of Water Deficit Irrigation on Phenolic Composition and Antioxidant Activity of Monastrell Grapes under Semiarid Conditions. Antioxidants, 2021, 10, 1301.	2.2	16
6	Phytochemical screening and evaluation of the antioxidant and anti-bacterial activity of Woundwort (Anthyllis vulneraria L.). Revista Brasileira De Botanica, 2021, 44, 549-559.	0.5	4
7	Brewing By-Products as a Source of Natural Antioxidants for Food Preservation. Antioxidants, 2021, 10, 1512.	2.2	7
8	The conservative effects of lipopeptides from Bacillus methylotrophicus DCS1 on sunflower oil-in-water emulsion and raw beef patties quality. Food Chemistry, 2020, 303, 125364.	4.2	10
9	Antioxidant properties of Enterobacter cloacae C3 lipopeptides in vitro and in model food emulsion. Journal of Food Processing and Preservation, 2020, 44, e14337.	0.9	6
10	Characterization and Application of Gelatin Films with Pecan Walnut and Shell Extract (Carya) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	2.0	18
11	The Effects of Pecan Shell, Roselle Flower and Red Pepper on the Quality of Beef Patties during Chilled Storage. Foods, 2020, 9, 1692.	1.9	5
12	Chitosan-Based Drug Delivery System: Applications in Fish Biotechnology. Polymers, 2020, 12, 1177.	2.0	59
13	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. Physical Chemistry Chemical Physics, 2019, 21, 20225-20231.	1.3	3
14	Antioxidant Activities and Total Phenolic Content of Malaysian Herbs as Components of Active Packaging Film in Beef Patties. Antioxidants, 2019, 8, 204.	2.2	29
15	The Administration of Chitosan-Tripolyphosphate-DNA Nanoparticles to Express Exogenous SREBP1a Enhances Conversion of Dietary Carbohydrates into Lipids in the Liver of Sparus aurata. Biomolecules, 2019, 9, 297.	1.8	7
16	Poly (Î±-Dodecyl Î³-Glutamate) (PAAG-12) and Polylactic Acid Films Charged with Î±-Tocopherol and Their Antioxidant Capacity in Food Models. Antioxidants, 2019, 8, 284.	2.2	9
17	Effect of Neem (Azadirachta indica L.) on Lipid Oxidation in Raw Chilled Beef Patties. Antioxidants, 2019, 8, 305.	2.2	17
18	Bipolar charge transport in organic electron donorâ€acceptor systems with stable organic radicals as electronâ€withdrawing moieties. Journal of Physical Organic Chemistry, 2019, 32, e3974.	0.9	10

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19	Semiâ€refined carrageenan film incorporated with Î±â€tocopherol: Application in food model. Journal of Food Processing and Preservation, 2019, 43, e13937.	0.9	12
20	In Vitro Antioxidant Activity Optimization of Nut Shell (Carya illinoinensis) by Extrusion Using Response Surface Methods. Biomolecules, 2019, 9, 883.	1.8	18
21	Effects of Pecan Nut (Carya illinoiensis) and Roselle Flower (Hibiscus sabdariffa) as Antioxidant and Antimicrobial Agents for Sardines (Sardina pilchardus). Molecules, 2019, 24, 85.	1.7	13
22	Improving Polyphenol Extraction from Lemon Residues by Pulsed Electric Fields. Waste and Biomass Valorization, 2019, 10, 889-897.	1.8	61
23	Extraction of Phytosterol Concentration in Different Legume Pods by Using Microwave-Assisted Hydrodistillation. Indonesian Journal of Chemistry, 2019, 19, 796.	0.3	4
24	Semirefined Carrageenan (SRC) Film Incorporated with Î±-Tocopherol and <i>Persicaria minor</i> for Meat Patties Application. Indonesian Journal of Chemistry, 2019, 19, 1008.	0.3	1
25	Avocado Seed: A Comparative Study of Antioxidant Content and Capacity in Protecting Oil Models from Oxidation. Molecules, 2018, 23, 2421.	1.7	51
26	Radical Scavenging and Antioxidant Activity of Anthyllis Vulneraria Leaves and Flowers. Molecules, 2018, 23, 1657.	1.7	13
27	Continuous or Batch Solid-Liquid Extraction of Antioxidant Compounds from Seeds of Sterculia apetala Plant and Kinetic Release Study. Molecules, 2018, 23, 1759.	1.7	26
28	Evaluation of the antioxidant activity of Betula pendula leaves extract and its effects on model foods. Pharmaceutical Biology, 2017, 55, 912-919.	1.3	15
29	Effects of the combination of Ï‰-3 PUFAs and proanthocyanidins on the gut microbiota of healthy rats. Food Research International, 2017, 97, 364-371.	2.9	23
30	Stability of O/W emulsions packed with PLA film with incorporated rosemary and thyme. European Food Research and Technology, 2017, 243, 1249-1259.	1.6	9
31	Red Fruits: Extraction of Antioxidants, Phenolic Content, and Radical Scavenging Determination: A Review. Antioxidants, 2017, 6, 7.	2.2	134
32	Effect of Leaves of Caesalpinia decapetala on Oxidative Stability of Oil-in-Water Emulsions. Antioxidants, 2017, 6, 19.	2.2	10
33	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 (Sparus aurata). BMC Genomics, 2017, 18, 768.	1.2	26
34	Study of the Properties of Bearberry Leaf Extract as a Natural Antioxidant in Model Foods. Antioxidants, 2016, 5, 11.	2.2	34
35	Gelatine-Based Antioxidant Packaging Containing Caesalpinia decapetala and Tara as a Coating for Ground Beef Patties. Antioxidants, 2016, 5, 10.	2.2	39
36	Pineapple Waste Extract for Preventing Oxidation in Model Food Systems. Journal of Food Science, 2016, 81, C1622-8.	1.5	13

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37	Analytical Characterization of Polyphenols from Tara and Caesalpinia decapetala as Stabilizers of O/W Emulsions. Journal of Food Science, 2016, 81, C2676-C2685.	1.5	7
38	Avocado seed: Modeling extraction of bioactive compounds. Industrial Crops and Products, 2016, 85, 213-220.	2.5	64
39	Effect of tara (Caesalpinia spinosa) pod powder on the oxidative and colour stability of pork meat systems during chilled storage. Food Technology and Biotechnology, 2015, 53, 419-427.	0.9	11
40	Caesalpinia decapetala Extracts as Inhibitors of Lipid Oxidation in Beef Patties. Molecules, 2015, 20, 13913-13926.	1.7	25
41	Influence of wind velocity and wind direction on measurements of spray drift potential of boom sprayers using drift test bench. Agricultural and Forest Meteorology, 2015, 202, 94-101.	1.9	29
42	Improvements in the aqueous extraction of polyphenols from borage (Borago officinalis L.) leaves by pulsed electric fields: Pulsed electric fields (PEF) applications. Industrial Crops and Products, 2015, 65, 390-396.	2.5	68
43	Use of lyophilised and powdered Gentiana lutea root in fresh beef patties stored under different atmospheres. Journal of the Science of Food and Agriculture, 2015, 95, 1804-1811.	1.7	12
44	The Effect of Convolvulus arvensis Dried Extract as a Potential Antioxidant in Food Models. Antioxidants, 2015, 4, 170-184.	2.2	16
45	The Effect of Perilla frutescens Extract on the Oxidative Stability of Model Food Emulsions. Antioxidants, 2014, 3, 38-54.	2.2	36
46	Modelling Extraction of White Tea Polyphenols: The Influence of Temperature and Ethanol Concentration. Antioxidants, 2014, 3, 684-699.	2.2	9
47	Antioxidant Properties of Artemisia annua Extracts in Model Food Emulsions. Antioxidants, 2014, 3, 116-128.	2.2	45
48	Screening of Antioxidant Activity of Gentian Lutea Root and Its Application in Oil-in-Water Emulsions. Antioxidants, 2014, 3, 455-471.	2.2	31
49	Antioxidant properties of aqueous and ethanolic extracts of tara (Caesalpinia spinosa) pods in vitro and in model food emulsions. Journal of the Science of Food and Agriculture, 2014, 94, 911-918.	1.7	33
50	Radical Scavenging of White Tea and Its Flavonoid Constituents by Electron Paramagnetic Resonance (EPR) Spectroscopy. Journal of Agricultural and Food Chemistry, 2014, 62, 5743-5748.	2.4	51
51	Avocado Seeds: Extraction Optimization and Possible Use as Antioxidant in Food. Antioxidants, 2014, 3, 439-454.	2.2	64
52	Extraction of Antioxidants from Borage (Borago officinalis L.) Leavesâ€”Optimization by Response Surface Method and Application in Oil-in-Water Emulsions. Antioxidants, 2014, 3, 339-357.	2.2	21
53	Antioxidant Properties of Three Aromatic Herbs (Rosemary, Thyme and Lavender) in Oilâ€inâ€Water Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1559-1568.	0.8	82
54	GREDIQ-RIMA: The Evolution of a Teaching Project of Experimentation in Chemistry. Procedia, Social and Behavioral Sciences, 2012, 46, 858-862.	0.5	0

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55	Protective effect of white tea extract against acute oxidative injury caused by adriamycin in different tissues. Food Chemistry, 2012, 134, 1780-1785.	4.2	28
56	Neuroprotective Effects of White Tea Against Oxidative Stress-Induced Toxicity in Striatal Cells. Neurotoxicity Research, 2011, 20, 372-378.	1.3	42
57	White tea consumption slightly reduces iron absorption but not growth, food efficiency, protein utilization, or calcium, phosphorus, magnesium, and zinc absorption in rats. Journal of Physiology and Biochemistry, 2011, 67, 331-337.	1.3	8
58	Antimicrobial and antioxidant activity of crude onion (Allium cepa, L.) extracts. International Journal of Food Science and Technology, 2010, 45, 403-409.	1.3	155
59	Antioxidant and antimicrobial activities of tea infusions. Food Chemistry, 2008, 108, 55-63.	4.2	397
60	Comparison of the antioxidant activity of two Spanish onion varieties. Food Chemistry, 2008, 107, 1210-1216.	4.2	145
61	Bovine Serum Albumin Produces a Synergistic Increase in the Antioxidant Activity of Virgin Olive Oil Phenolic Compounds in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2008, 56, 7076-7081.	2.4	30
62	Human urine: Epicatechin metabolites and antioxidant activity after cocoa beverage intake. Free Radical Research, 2007, 41, 943-949.	1.5	29
63	Solid Foodstuff Supplemented with Phenolics from Grape:â€‰ Antioxidant Properties and Correlation with Phenolic Profiles. Journal of Agricultural and Food Chemistry, 2007, 55, 5147-5155.	2.4	29
64	Changes in the antioxidant properties of protein solutions in the presence of epigallocatechin gallate. Food Chemistry, 2007, 101, 126-130.	4.2	86
65	Albumin causes a synergistic increase in the antioxidant activity of green tea catechins in oil-in-water emulsions. Food Chemistry, 2007, 102, 1375-1382.	4.2	69
66	Effect of pH on the Antimicrobial Activity and Oxidative Stability of Oil-in-Water Emulsions Containing Caffeic Acid. Journal of Food Science, 2007, 72, C258-C263.	1.5	85
67	Synergistic effect of BSA on antioxidant activities in model food emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 275-280.	0.8	45
68	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
69	(Nitrato-Îº O)(triphenylphosphine-Îº P){3,6,9-trithiabicyclo[9.4.0]pentadeca-1(11),12,14-triene-Îº 3S3,6,9}mercury(II) nitrate hydrate hemiethanol solvate. Acta Crystallographica Section C: Crystal Structure Communications, 1994, 50, 1249-1252.	0.4	1
70	6-Oxa-3,9-dithiabicyclo[9.4.0]pentadeca-1(11),12,14-triene. Acta Crystallographica Section C: Crystal Structure Communications, 1994, 50, 2047-2049.	0.4	1
71	New trithia- and dithioxa-macrocycles with biphenyl fused into the backbone: structures, and molecular modelling studies. Journal of the Chemical Society Perkin Transactions II, 1994, , 1309-1316.	0.9	8
72	Crystal structure of 2,5,8-trithia[9]-o-benzenophane, C12H16S3. Zeitschrift Fur Kristallographie - Crystalline Materials, 1994, 209, 560-561.	0.4	1

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73	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. Journal of the Chemical Society Dalton Transactions, 1993, , 2969-2974.	1.1	11
74	Disordered Crystal Structure of 2,11-Dithia[3.3]metaparacyclophane.. Acta Chemica Scandinavica, 1993, 47, 1035-1037.	0.7	1
75	Conformation and selectivity towards silver of thiocrown ethers based on Xylyl subunits. Journal of the Chemical Society Dalton Transactions, 1992, , 2889-2897.	1.1	23
76	Hibiscus Sabdadriffa L. compounds diffusivity through calcium alginate beads Â. , 0, , .		0