

Mara Pilar Almajano

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.

71
papers

1,842
citations

25
h-index

41
g-index

78
ext. papers

2,166
ext. citations

4.9
avg, IF

5.08
L-index

#	Paper	IF	Citations
71	Evaluation of non-extruded and extruded pecan (<i>Carya illinoensis</i>) shell powder as functional ingredient in bread and wheat tortilla. <i>LWT - Food Science and Technology</i> , 2022 , 160, 113299	5.4	0
70	Gene markers of dietary macronutrient composition and growth in the skeletal muscle of gilthead sea bream (<i>Sparus aurata</i>). <i>Aquaculture</i> , 2022 , 738221	4.4	0
69	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 , ahead-of-print, 4367	2.8	0
68	Effects of Water Deficit Irrigation on Phenolic Composition and Antioxidant Activity of Monastrell Grapes under Semiarid Conditions. <i>Antioxidants</i> , 2021 , 10,	7.1	5
67	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	1.2	1
66	Brewing By-Products as a Source of Natural Antioxidants for Food Preservation. <i>Antioxidants</i> , 2021 , 10,	7.1	3
65	Chitosan-Based Drug Delivery System: Applications in Fish Biotechnology. <i>Polymers</i> , 2020 , 12,	4.5	26
64	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	2.1	0
63	Characterization and Application of Gelatin Films with Pecan Walnut and Shell Extract (). <i>Polymers</i> , 2020 , 12,	4.5	2
62	The Effects of Pecan Shell, Roselle Flower and Red Pepper on the Quality of Beef Patties during Chilled Storage. <i>Foods</i> , 2020 , 9,	4.9	1
61	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	8.5	3
60	Poly (Dodecyl Glutamate) (PAAG-12) and Polylactic Acid Films Charged with Tocopherol and Their Antioxidant Capacity in Food Models. <i>Antioxidants</i> , 2019 , 8,	7.1	5
59	Effect of Neem (L.) on Lipid Oxidation in Raw Chilled Beef Patties. <i>Antioxidants</i> , 2019 , 8,	7.1	8
58	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	2.1	3
57	Semi-refined carrageenan film incorporated with Tocopherol: Application in food model. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13937	2.1	5
56	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	3.6	3
55	Antioxidant Activities and Total Phenolic Content of Malaysian Herbs as Components of Active Packaging Film in Beef Patties. <i>Antioxidants</i> , 2019 , 8,	7.1	20

54	The Administration of Chitosan-Tripolyphosphate-DNA Nanoparticles to Express Exogenous SREBP1a Enhances Conversion of Dietary Carbohydrates into Lipids in the Liver of. <i>Biomolecules</i> , 2019 , 9,	5.9	5
53	In Vitro Antioxidant Activity Optimization of Nut Shell () by Extrusion Using Response Surface Methods. <i>Biomolecules</i> , 2019 , 9,	5.9	10
52	Improving Polyphenol Extraction from Lemon Residues by Pulsed Electric Fields. <i>Waste and Biomass Valorization</i> , 2019 , 10, 889-897	3.2	32
51	Radical Scavenging and Antioxidant Activity of Leaves and Flowers. <i>Molecules</i> , 2018 , 23,	4.8	9
50	Continuous or Batch Solid-Liquid Extraction of Antioxidant Compounds from Seeds of Plant and Kinetic Release Study. <i>Molecules</i> , 2018 , 23,	4.8	16
49	Effects of Pecan Nut () and Roselle Flower () as Antioxidant and Antimicrobial Agents for Sardines (). <i>Molecules</i> , 2018 , 24,	4.8	10
48	Avocado Seed: A Comparative Study of Antioxidant Content and Capacity in Protecting Oil Models from Oxidation. <i>Molecules</i> , 2018 , 23,	4.8	31
47	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	3.8	6
46	Effects of the combination of EB PUFAs and proanthocyanidins on the gut microbiota of healthy rats. <i>Food Research International</i> , 2017 , 97, 364-371	7	20
45	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	3.4	9
44	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	4.5	13
43	Red Fruits: Extraction of Antioxidants, Phenolic Content, and Radical Scavenging Determination: A Review. <i>Antioxidants</i> , 2017 , 6,	7.1	96
42	Effect of Leaves of <i>Caesalpinia decapetala</i> on Oxidative Stability of Oil-in-Water Emulsions. <i>Antioxidants</i> , 2017 , 6,	7.1	6
41	Pineapple Waste Extract for Preventing Oxidation in Model Food Systems. <i>Journal of Food Science</i> , 2016 , 81, C1622-8	3.4	10
40	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	3.4	4
39	Avocado seed: Modeling extraction of bioactive compounds. <i>Industrial Crops and Products</i> , 2016 , 85, 213-220	5.9	50
38	Study of the Properties of Bearberry Leaf Extract as a Natural Antioxidant in Model Foods. <i>Antioxidants</i> , 2016 , 5,	7.1	21
37	Gelatine-Based Antioxidant Packaging Containing <i>Caesalpinia decapetala</i> and Tara as a Coating for Ground Beef Patties. <i>Antioxidants</i> , 2016 , 5,	7.1	29

36	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, 1804-11	4.3	9
35	The Effect of <i>Convolvulus arvensis</i> Dried Extract as a Potential Antioxidant in Food Models. <i>Antioxidants</i> , 2015 , 4, 170-84	7.1	12
34	Effect of Tara () Pod Powder on the Oxidation and Colour Stability of Pork Meat Batter During Chilled Storage. <i>Food Technology and Biotechnology</i> , 2015 , 53, 419-427	2.1	6
33	<i>Caesalpinia decapetala</i> Extracts as Inhibitors of Lipid Oxidation in Beef Patties. <i>Molecules</i> , 2015 , 20, 13913-26	13.26	19
32	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	5.8	17
31	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	5.9	54
30	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, 5743-8	5.7	38
29	Avocado Seeds: Extraction Optimization and Possible Use as Antioxidant in Food. <i>Antioxidants</i> , 2014 , 3, 439-54	7.1	43
28	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, 339-57	7.1	15
27	The Effect of <i>Perilla frutescens</i> Extract on the Oxidative Stability of Model Food Emulsions. <i>Antioxidants</i> , 2014 , 3, 38-54	7.1	28
26	Modelling Extraction of White Tea Polyphenols: The Influence of Temperature and Ethanol Concentration. <i>Antioxidants</i> , 2014 , 3, 684-99	7.1	4
25	Antioxidant Properties of <i>Artemisia annua</i> Extracts in Model Food Emulsions. <i>Antioxidants</i> , 2014 , 3, 116-28	7.1	27
24	Screening of Antioxidant Activity of <i>Gentian Lutea</i> Root and Its Application in Oil-in-Water Emulsions. <i>Antioxidants</i> , 2014 , 3, 455-71	7.1	25
23	Antioxidant properties of aqueous and ethanolic extracts of tara (<i>Caesalpinia spinosa</i>) pods in vitro and in model food emulsions. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 911-8	4.3	26
22	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	1.8	71
21	GREDIQ-RIMA: The Evolution of a Teaching Project of Experimentation in Chemistry. <i>Procedia, Social and Behavioral Sciences</i> , 2012 , 46, 858-862		
20	Protective effect of white tea extract against acute oxidative injury caused by adriamycin in different tissues. <i>Food Chemistry</i> , 2012 , 134, 1780-5	8.5	20
19	Neuroprotective effects of white tea against oxidative stress-induced toxicity in striatal cells. <i>Neurotoxicity Research</i> , 2011 , 20, 372-8	4.3	38

18	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, 331-7	5	4
17	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	3.8	111
16	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	5.7	25
15	Antioxidant and antimicrobial activities of tea infusions. <i>Food Chemistry</i> , 2008 , 108, 55-63	8.5	322
14	Comparison of the antioxidant activity of two Spanish onion varieties. <i>Food Chemistry</i> , 2008 , 107, 1210-1216	8.5	126
13	Human urine: epicatechin metabolites and antioxidant activity after cocoa beverage intake. <i>Free Radical Research</i> , 2007 , 41, 943-9	4	26
12	Solid foodstuff supplemented with phenolics from grape: antioxidant properties and correlation with phenolic profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5147-55	5.7	27
11	Changes in the antioxidant properties of protein solutions in the presence of epigallocatechin gallate. <i>Food Chemistry</i> , 2007 , 101, 126-130	8.5	71
10	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	8.5	58
9	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, C258-63	3.4	71
8	Synergistic effect of BSA on antioxidant activities in model food emulsions. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 275-280	1.8	42
7	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 [Cu ₂ (p-S6)CH ₃ CN] ₂ (BF ₄) ₂ . <i>Polyhedron</i> , 1996 , 15, 4203-4209	2.7	4
6	(Nitrato- μ)(triphenylphosphine- μ){3,6,9-trithiabicyclo[9.4.0]pentadeca-1(11),12,14-triene- μ S ₃ ,6,9}mercury(II) nitrate hydrate hemiethanol solvate. <i>Acta Crystallographica Section C: Crystal Structure Communications</i> , 1994 , 50, 1249-1252		1
5	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		1
4	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		5
3	Crystal structure of 2,5,8-trithia[9]-o-benzenophane, C ₁₂ H ₁₆ S ₃ . <i>Zeitschrift Fur Kristallographie - Crystalline Materials</i> , 1994 , 209, 560-561	1	1
2	Co-ordination of the crown thioether 2,5,8-trithia[9]-o-benzenophane (L1). Synthesis and crystal structures of [CuL ₁ (Cl)] and [NiL ₁₂][BF ₄] ₂ . <i>Journal of the Chemical Society Dalton Transactions</i> , 1993 , 2969-2974		11
1	Conformation and selectivity towards silver of thiocrown ethers based on Xylyl subunits. <i>Journal of the Chemical Society Dalton Transactions</i> , 1992 , 2889-2897		20

