

JosÃ© A RufiÃ¡n-Henares

List of Publications by Year in descending order

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137
papers

5,079
citations

66234

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h-index

106150

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all docs

140
docs citations

140
times ranked

5066
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessing the Antioxidant Activity of Melanoidins from Coffee Brews by Different Antioxidant Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7832-7836.	2.4	264
2	Functional properties of melanoidins: In vitro antioxidant, antimicrobial and antihypertensive activities. <i>Food Research International</i> , 2007, 40, 995-1002.	2.9	228
3	Antimicrobial Activity of Coffee Melanoidins: A Study of Their Metal-Chelating Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 432-438.	2.4	192
4	Revalorization of coffee by-products. Prebiotic, antimicrobial and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2015, 61, 12-18.	2.5	153
5	Effect of digestive process on Maillard reaction indexes and antioxidant properties of breakfast cereals. <i>Food Research International</i> , 2009, 42, 394-400.	2.9	118
6	Effect of in Vitro Enzymatic Digestion on Antioxidant Activity of Coffee Melanoidins and Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10016-10021.	2.4	115
7	Healthy properties of green and white teas: an update. <i>Food and Function</i> , 2017, 8, 2650-2662.	2.1	109
8	Contribution of melanoidins to the antioxidant capacity of the Spanish diet. <i>Food Chemistry</i> , 2014, 164, 438-445.	4.2	98
9	A physiologic approach to test the global antioxidant response of foods. The GAR method. <i>Food Chemistry</i> , 2011, 129, 1926-1932.	4.2	96
10	Effect of brewing time and temperature on antioxidant capacity and phenols of white tea: Relationship with sensory properties. <i>Food Chemistry</i> , 2018, 248, 111-118.	4.2	93
11	Antioxidant capacity, total phenols and color profile during the storage of selected plants used for infusion. <i>Food Chemistry</i> , 2016, 199, 339-346.	4.2	92
12	Angiotensin-I Converting Enzyme Inhibitory Activity of Coffee Melanoidins. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1480-1485.	2.4	91
13	Assessing the Maillard reaction development during the toasting process of common flours employed by the cereal products industry. <i>Food Chemistry</i> , 2009, 114, 93-99.	4.2	87
14	Assessment of hydroxymethylfurfural intake in the Spanish diet. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2008, 25, 1306-1312.	1.1	86
15	Phenolic compounds and antioxidant activity of Spanish commercial grape juices. <i>Journal of Food Composition and Analysis</i> , 2015, 38, 19-26.	1.9	86
16	An in vitro batch fermentation protocol for studying the contribution of food to gut microbiota composition and functionality. <i>Nature Protocols</i> , 2021, 16, 3186-3209.	5.5	83
17	Effect of coffee Melanoidin on human hepatoma HepG2 cells. Protection against oxidative stress induced by tert-butylhydroperoxide. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 536-545.	1.5	82
18	Bioactivity of food melanoidins is mediated by gut microbiota. <i>Food Chemistry</i> , 2020, 316, 126309.	4.2	75

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19	Dietary Fatty Acids Sustain the Growth of the Human Gut Microbiota. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	72
20	Relationship between composition and bioactivity of persimmon and kiwifruit. <i>Food Research International</i> , 2018, 105, 461-472.	2.9	71
21	Determination of polyphenols, tocopherols, and antioxidant capacity in virgin argan oil (<i>Argania) Tj ETQq1 1 0.784314 rgBT/Overl	1.0	70
22	Microtiter plate-based assay for screening antimicrobial activity of melanoidins against <i>E. coli</i> and <i>S. aureus</i> . <i>Food Chemistry</i> , 2008, 111, 1069-1074.	4.2	68
23	Relationship between HMF intake and SMF formation in vivo: An animal and human study. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600773.	1.5	68
24	A combined procedure to evaluate the global antioxidant response of bread. <i>Journal of Cereal Science</i> , 2010, 52, 239-246.	1.8	67
25	Antioxidant, ACE-inhibitory and antimicrobial activity of fermented goat milk: activity and physicochemical property relationship of the peptide components. <i>Food and Function</i> , 2017, 8, 2783-2791.	2.1	60
26	Impact of spent coffee grounds as organic amendment on soil fertility and lettuce growth in two Mediterranean agricultural soils. <i>Archives of Agronomy and Soil Science</i> , 2018, 64, 790-804.	1.3	60
27	Tryptophan determination in milk-based ingredients and dried sport supplements by liquid chromatography with fluorescence detection. <i>Food Chemistry</i> , 2006, 98, 580-585.	4.2	58
28	Analysis of heat-damage indices in breakfast cereals: Influence of composition. <i>Journal of Cereal Science</i> , 2006, 43, 63-69.	1.8	58
29	Modifications in bacterial groups and short chain fatty acid production in the gut of healthy adult rats after long-term consumption of dietary Maillard reaction products. <i>Food Research International</i> , 2017, 100, 134-142.	2.9	57
30	Towards an improved global antioxidant response method (GAR+): Physiological-resembling in vitro digestion-fermentation method. <i>Food Chemistry</i> , 2018, 239, 1253-1262.	4.2	57
31	Ulcerative Colitis and Crohnâ€™s Disease Are Associated with Decreased Serum Selenium Concentrations and Increased Cardiovascular Risk. <i>Nutrients</i> , 2016, 8, 780.	1.7	56
32	Determination of acrylamide in potato chips by a reversed-phase LCâ€™MS method based on a stable isotope dilution assay. <i>Food Chemistry</i> , 2006, 97, 555-562.	4.2	54
33	A new application of a commercial microtiter plate-based assay for assessing the antimicrobial activity of Maillard reaction products. <i>Food Research International</i> , 2006, 39, 33-39.	2.9	52
34	Spent coffee grounds improve the nutritional value in elements of lettuce (<i>Lactuca sativa</i> L.) and are an ecological alternative to inorganic fertilizers. <i>Food Chemistry</i> , 2019, 282, 1-8.	4.2	52
35	Natural Tannin Wood Extracts as a Potential Food Ingredient in the Food Industry. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2836-2848.	2.4	52
36	Study on fluorescence of Maillard reaction compounds in breakfast cereals. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 799-804.	1.5	51

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37	Lysine availability is diminished in commercial fibre-enriched breakfast cereals. <i>Food Chemistry</i> , 2007, 100, 725-731.	4.2	50
38	Effect of Food Thermal Processing on the Composition of the Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11500-11509.	2.4	50
39	Spent Coffee Grounds Extract, Rich in Manno-oligosaccharides, Promotes a Healthier Gut Microbial Community in a Dose-Dependent Manner. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2500-2509.	2.4	49
40	Application of a Fast High-Performance Liquid Chromatography Method for Simultaneous Determination of Furanic Compounds and Glucosylisomaltol in Breakfast Cereals. <i>Journal of AOAC INTERNATIONAL</i> , 2006, 89, 161-165.	0.7	47
41	Effect of home cooking on the antioxidant capacity of vegetables: Relationship with Maillard reaction indicators. <i>Food Research International</i> , 2019, 121, 514-523.	2.9	47
42	Acrylamide content of selected Spanish foods: Survey of biscuits and bread derivatives. <i>Food Additives and Contaminants</i> , 2007, 24, 343-350.	2.0	46
43	Biscuit Melanoidins of Different Molecular Masses Protect Human HepG2 Cells against Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7250-7258.	2.4	46
44	Relationship between acrylamide and thermal-processing indexes in commercial breakfast cereals: A survey of Spanish breakfast cereals. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 756-762.	1.5	43
45	Generation of Furosine and Color in Infant/Enteral Formula-Resembling Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5354-5358.	2.4	42
46	Colour measurement as indicator for controlling the manufacture and storage of enteral formulas. <i>Food Control</i> , 2006, 17, 489-493.	2.8	42
47	Green Tea and Its Relation to Human Gut Microbiome. <i>Molecules</i> , 2021, 26, 3907.	1.7	42
48	Study of antioxidant capacity and metabolization of quebracho and chestnut tannins through in vitro gastrointestinal digestion-fermentation. <i>Journal of Functional Foods</i> , 2018, 49, 188-195.	1.6	41
49	Potential probiotic salami with dietary fiber modulates antioxidant capacity, short chain fatty acid production and gut microbiota community structure. <i>LWT - Food Science and Technology</i> , 2019, 105, 355-362.	2.5	40
50	Occurrence of furosine and hydroxymethylfurfural as markers of thermal damage in dehydrated vegetables. <i>European Food Research and Technology</i> , 2008, 228, 249-256.	1.6	39
51	Reactivity of acrylamide with coffee melanoidins in model systems. <i>LWT - Food Science and Technology</i> , 2012, 45, 198-203.	2.5	39
52	Maillard reaction in enteral formula processing: furosine, loss of o-phthaldialdehyde reactivity, and fluorescence. <i>Food Research International</i> , 2002, 35, 527-533.	2.9	38
53	High Antioxidant Action and Prebiotic Activity of Hydrolyzed Spent Coffee Grounds (HSCG) in a Simulated Digestion-Fermentation Model: Toward the Development of a Novel Food Supplement. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6452-6459.	2.4	33
54	Effect of in vitro digestion-fermentation on green and roasted coffee bioactivity: The role of the gut microbiota. <i>Food Chemistry</i> , 2019, 279, 252-259.	4.2	33

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55	Antioxidant capacity of Maillard reaction products in the digestive tract: An in vitro and in vivo study. <i>Food Chemistry</i> , 2019, 276, 443-450.	4.2	33
56	Green and white teas as health-promoting foods. <i>Food and Function</i> , 2021, 12, 3799-3819.	2.1	33
57	DETERMINATION OF FURFURAL COMPOUNDS IN ENTERAL FORMULA. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001, 24, 3049-3061.	0.5	32
58	Fast method to determine furosine in breakfast cereals by capillary zone electrophoresis. <i>European Food Research and Technology</i> , 2005, 221, 707-711.	1.6	32
59	Pyrraline content in enteral formula processing and storage and model systems. <i>European Food Research and Technology</i> , 2004, 219, 42-47.	1.6	31
60	Phytotoxicity and chelating capacity of spent coffee grounds: Two contrasting faces in its use as soil organic amendment. <i>Science of the Total Environment</i> , 2020, 717, 137247.	3.9	31
61	How brewing parameters affect the healthy profile of tea. <i>Current Opinion in Food Science</i> , 2017, 14, 7-12.	4.1	30
62	Relationship of quality parameters, antioxidant capacity and total phenolic content of EVOO with ripening state and olive variety. <i>Food Chemistry</i> , 2020, 325, 126926.	4.2	30
63	Potential probiotic salami with dietary fiber modulates metabolism and gut microbiota in a human intervention study. <i>Journal of Functional Foods</i> , 2020, 66, 103790.	1.6	30
64	Assessing nutritional quality of milk-based sport supplements as determined by furosine. <i>Food Chemistry</i> , 2007, 101, 573-578.	4.2	29
65	Enrichment of Food With Tannin Extracts Promotes Healthy Changes in the Human Gut Microbiota. <i>Frontiers in Microbiology</i> , 2021, 12, 625782.	1.5	28
66	PTH Increases Jaw Mineral Density in a Rabbit Model of Osteoporosis. <i>Journal of Dental Research</i> , 2010, 89, 360-365.	2.5	27
67	Effect of red sweet pepper dehydration conditions on Maillard reaction, ascorbic acid and antioxidant activity. <i>Journal of Food Engineering</i> , 2013, 118, 150-156.	2.7	27
68	Occurrence of acetic acid and formic acid in breakfast cereals. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1321-1327.	1.7	26
69	Towards an improved Global Antioxidant Response method (GAR+): Physiological-resembling in vitro antioxidant capacity methods. <i>Food Chemistry</i> , 2018, 239, 1263-1272.	4.2	25
70	ANTIMICROBIAL ACTIVITY OF MELANOIDINS. <i>Journal of Food Quality</i> , 2007, 30, 160-168.	1.4	24
71	New Method To Estimate Total Polyphenol Excretion: Comparison of Fast Blue BB versus Folin-Ciocalteu Performance in Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4216-4222.	2.4	23
72	Effect of in vitro digestion-fermentation of Ca(II)-alginate beads containing sugar and biopolymers over global antioxidant response and short chain fatty acids production. <i>Food Chemistry</i> , 2020, 333, 127483.	4.2	23

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73	Washed hydrochar from spent coffee grounds: A second generation of coffee residues. Evaluation as organic amendment. <i>Waste Management</i> , 2021, 120, 322-329.	3.7	23
74	Available lysine and fluorescence in heated milk proteins/dextrinomaltose or lactose solutions. <i>Food Chemistry</i> , 2006, 98, 685-692.	4.2	20
75	Nutritional and physicochemical characteristic of commercial Spanish citrus juices. <i>Food Chemistry</i> , 2014, 164, 396-405.	4.2	20
76	Subtropical fruits grown in Spain and elsewhere: A comparison of mineral profiles. <i>Journal of Food Composition and Analysis</i> , 2016, 48, 34-40.	1.9	20
77	Furosine and 5-hydroxymethylfurfural as chemical markers of tea processing and storage. <i>Food Control</i> , 2019, 99, 73-78.	2.8	20
78	Plant extracts as natural modulators of gut microbiota community structure and functionality. <i>Heliyon</i> , 2020, 6, e05474.	1.4	20
79	Development of an Unified Food Composition Database for the European Project "Stance4Health". <i>Nutrients</i> , 2021, 13, 4206.	1.7	20
80	An extended reconstruction of human gut microbiota metabolism of dietary compounds. <i>Nature Communications</i> , 2021, 12, 4728.	5.8	19
81	Effect of Cooking Methods on the Antioxidant Capacity of Plant Foods Submitted to In Vitro Digestion-Fermentation. <i>Antioxidants</i> , 2020, 9, 1312.	2.2	18
82	Antioxidant balance after long-term consumption of standard diets including bread crust glycated compounds by adult rats. <i>Food Research International</i> , 2014, 64, 106-113.	2.9	17
83	Effect of roasting conditions on cocoa bioactivity and gut microbiota modulation. <i>Food and Function</i> , 2021, 12, 9680-9692.	2.1	17
84	Optimised procedure to analyse Maillard reaction-associated fluorescence in cereal-based products. <i>Czech Journal of Food Sciences</i> , 2008, 26, 339-346.	0.6	16
85	Relationship between Glycation and Polyphenol Content and the Bioactivity of Selected Commercial Soy Milks. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1823-1830.	2.4	14
86	Spent coffee grounds as a source of smart biochelates to increase Fe and Zn levels in lettuces. <i>Journal of Cleaner Production</i> , 2021, 328, 129548.	4.6	14
87	Furosine content, loss of o-phthalaldehyde reactivity, fluorescence and colour in stored enteral formulas. <i>International Journal of Dairy Technology</i> , 2002, 55, 121-126.	1.3	13
88	Evaluating the effects of a standardized polyphenol mixture extracted from poplar-type propolis on healthy and diseased human gut microbiota. <i>Biomedicine and Pharmacotherapy</i> , 2022, 148, 112759.	2.5	13
89	Evaluation of the Availability and Antioxidant Capacity of Maillard Compounds Present in Bread Crust: Studies in Caco-2 Cells. <i>Foods</i> , 2017, 6, 5.	1.9	12
90	Adaptation of the Human Gut Microbiota Metabolic Network During the First Year After Birth. <i>Frontiers in Microbiology</i> , 2019, 10, 848.	1.5	11

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91	Effects of <i>in vitro</i> digestion-fermentation over global antioxidant response and short chain fatty acid production of beet waste extracts in Ca-alginate beads. <i>Food and Function</i> , 2020, 11, 10645-10654.	2.1	11
92	Characterization of rums sold in Spain through their absorption spectra, furans, phenolic compounds and total antioxidant capacity. <i>Food Chemistry</i> , 2020, 323, 126829.	4.2	11
93	Assessing the antioxidant and pro-oxidant activity of phenolic compounds by means of their copper reducing activity. <i>European Food Research and Technology</i> , 2006, 223, 225-231.	1.6	10
94	Relevance of glucosylisomaltol and galactosylisomaltol in commercial biscuits. <i>European Food Research and Technology</i> , 2008, 227, 1447-1453.	1.6	10
95	Effect of Physical Activity, Nutritional Education, and Consumption of Extra Virgin Olive Oil on Lipid, Physiological, and Anthropometric Profiles in a Pediatric Population. <i>Journal of Physical Activity and Health</i> , 2015, 12, 1245-1252.	1.0	10
96	Effects of long-term consumption of standard diets including glucose-lysine model glycated compounds on the antioxidant status of adult rats. <i>Food Chemistry</i> , 2015, 183, 283-290.	4.2	10
97	Evaluation of the Effects of a Short Supplementation With Tannins on the Gut Microbiota of Healthy Subjects. <i>Frontiers in Microbiology</i> , 2022, 13, 848611.	1.5	10
98	The Stance4Health Project: Evaluating a Smart Personalised Nutrition Service for Gut Microbiota Modulation in Normal- and Overweight Adults and Children with Obesity, Gluten-Related Disorders or Allergy/Intolerance to Cow's Milk. <i>Foods</i> , 2022, 11, 1480.	1.9	10
99	Evolution of Fatty Acid Profile and Lipid Oxidation During Enteral Formula Storage. <i>Journal of Parenteral and Enteral Nutrition</i> , 2005, 29, 204-211.	1.3	9
100	Maillard Reaction. , 2016, , 593-600.		9
101	Differences in non-enzymatic glycation products in human dentine and clavicle: changes with aging. <i>International Journal of Legal Medicine</i> , 2018, 132, 1749-1758.	1.2	9
102	Effect of Cooking Methods on the Antioxidant Capacity of Foods of Animal Origin Submitted to In Vitro Digestion-Fermentation. <i>Antioxidants</i> , 2021, 10, 445.	2.2	9
103	Evolution of the Maillard Reaction in Glutamine or Arginine-Dextrinomaltose Model Systems. <i>Foods</i> , 2016, 5, 86.	1.9	8
104	Browning: Non-enzymatic browning. , 2016, , 515-521.		8
105	Pectin-Based Formulations for Controlled Release of an Ellagic Acid Salt with High Solubility Profile in Physiological Media. <i>Molecules</i> , 2021, 26, 433.	1.7	8
106	Application of a fast high-performance liquid chromatography method for simultaneous determination of furanic compounds and glucosylisomaltol in breakfast cereals. <i>Journal of AOAC INTERNATIONAL</i> , 2006, 89, 161-5.	0.7	8
107	Dietary Melanoidins from Biscuits and Bread Crust Alter the Structure and Short-Chain Fatty Acid Production of Human Gut Microbiota. <i>Microorganisms</i> , 2022, 10, 1268.	1.6	8
108	Prediction of degradation pathways of phenolic compounds in the human gut microbiota through enzyme promiscuity methods. <i>Npj Systems Biology and Applications</i> , 2022, 8, .	1.4	8

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109	Does the pelleting process affect the nutritive value of a pre-starter diet for suckling piglets? <i>Ex vivo</i> studies on mineral absorption. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 898-905.	1.7	7
110	Effects of model Maillard compounds on bone characteristics and functionality. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2816-2821.	1.7	7
111	Composition and functionality of bone affected by dietary glycated compounds. <i>Food and Function</i> , 2013, 4, 549.	2.1	6
112	Determination of Polyphenolic Compounds by Ultra-Performance Liquid Chromatography Coupled to Tandem Mass Spectrometry and Antioxidant Capacity of Spanish Subtropical Fruits. <i>Agricultural Sciences</i> , 2018, 09, 180-199.	0.2	6
113	Plant seeds as source of nutrients and phytochemicals for the Indian population. <i>International Journal of Food Science and Technology</i> , 2022, 57, 525-532.	1.3	6
114	Seeds as Potential Sources of Phenolic Compounds and Minerals for the Indian Population. <i>Molecules</i> , 2022, 27, 3184.	1.7	6
115	Melanoidins in Coffee. , 2015, , 183-188.		5
116	Assessing the antioxidant and metabolic effect of an alpha-lipoic acid and acetyl-L-carnitine nutraceutical. <i>Current Research in Food Science</i> , 2021, 4, 336-344.	2.7	5
117	Tannin-rich extracts improve the performance of amidated pectin as an alternative microencapsulation matrix to alginate. <i>Current Research in Food Science</i> , 2022, 5, 243-250.	2.7	5
118	Mineral profile of weight loss related foods marketed in Spain. <i>Food Chemistry</i> , 2020, 313, 126156.	4.2	4
119	A useful and simple tool to evaluate and compare the intake of total dietary polyphenols in different populations. <i>Public Health Nutrition</i> , 2021, 24, 3818-3824.	1.1	4
120	Effect of Freezing on Gut Microbiota Composition and Functionality for In Vitro Fermentation Experiments. <i>Nutrients</i> , 2021, 13, 2207.	1.7	4
121	Profiles for identifying problematic dietary habits in a sample of recreational Spanish cyclists and triathletes. <i>Scientific Reports</i> , 2021, 11, 15193.	1.6	4
122	Validity and Reproducibility of a Food Frequency Questionnaire to Assess Nutrients Intake of Pregnant Women in the South-East of Spain. <i>Nutrients</i> , 2021, 13, 3032.	1.7	4
123	Characterization of commercial Spanish non-citrus juices: Antioxidant and physicochemical aspects. <i>Food Research International</i> , 2017, 100, 216-225.	2.9	3
124	The Gut Microbiota of Obese Children Releases Lower Antioxidant Capacity from Food than That of Lean Children. <i>Nutrients</i> , 2022, 14, 2829.	1.7	3
125	Toasting Time and Cooking Formulation Affect Browning Reaction Products Development in Corn Flakes. <i>Cereal Chemistry</i> , 2017, 94, 380-384.	1.1	2
126	Lactose and Oligosaccharides: Maillard Reaction <i>†</i> . , 2018, , .		2

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127	Effect of carboxymethyllysine intake on inflammatory bowel disease. Proceedings of the Nutrition Society, 2013, 72, .	0.4	1
128	Biological Effects of Coffee Melanoidins. , 2015, , 853-858.		1
129	Maillard Reaction. , 2022, , 771-789.		1
130	Impact of gelatine coating on the performance of tannin-loaded pectin microbeads obtained through external gelation. Food Structure, 2022, 32, 100256.	2.3	1
131	Use of ISO 5495:2009 to Determine Sensory Preferences of Consumers of Spanish Red Wines with Designation of Origin. American Journal of Enology and Viticulture, 2018, 69, 334-341.	0.9	0
132	MULTIDISCIPLINARY TEACHING TEAM OF THE FACULTY OF PHARMACY OF THE UNIVERSITY OF GRANADA POSITIVE FEEDBACK BETWEEN BEGINNER AND EXPERIMENTED PROFESSORS. , 2016, , .		0
133	ORIENTATION AND COLLABORATIVE/COOPERATIVE WORK OF MULTIDISCIPLINARY TEACHING TEAM OF THE FACULTY OF PHARMACY (UNIVERSITY OF GRANADA) FOR THE CONTINUOUS IMPROVEMENT OF TEACHING. 8-YEAR TRAJECTORY. , 2017, , .		0
134	THE TEACHING TEAM OF EXPERIENCED AND BEGINNER PROFESSORS CONTRIBUTES TO THE CONTINUOUS IMPROVEMENT OF THE TEACHING IN THE UNIVERSITY OF GRANADA. EDULEARN Proceedings, 2018, , .	0.0	0
135	PRELIMINARY WEB DESIGN FOR THE MANAGEMENT OF MULTIMEDIA RESOURCES IN THE MULTIDISCIPLINARY TEACHING TEAM OF THE FACULTY OF PHARMACY. , 2019, , .		0
136	Persimmon. , 2020, , 729-743.		0
137	Kiwifruit. , 2020, , 565-580.		0