

# JosÃ© A RufiÃ¡n-Henares

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3079158/publications.pdf>

Version: 2024-02-01

137  
papers

5,079  
citations

66234

42  
h-index

106150

65  
g-index

140  
all docs

140  
docs citations

140  
times ranked

5066  
citing authors

#	ARTICLE	IF	CITATIONS
1	Maillard Reaction. , 2022, , 771-789.		1
2	Plant seeds as source of nutrients and phytochemicals for the Indian population. International Journal of Food Science and Technology, 2022, 57, 525-532.	1.3	6
3	Tannin-rich extracts improve the performance of amidated pectin as an alternative microencapsulation matrix to alginate. Current Research in Food Science, 2022, 5, 243-250.	2.7	5
4	Impact of gelatine coating on the performance of tannin-loaded pectin microbeads obtained through external gelation. Food Structure, 2022, 32, 100256.	2.3	1
5	Evaluating the effects of a standardized polyphenol mixture extracted from poplar-type propolis on healthy and diseased human gut microbiota. Biomedicine and Pharmacotherapy, 2022, 148, 112759.	2.5	13
6	Evaluation of the Effects of a Short Supplementation With Tannins on the Gut Microbiota of Healthy Subjects. Frontiers in Microbiology, 2022, 13, 848611.	1.5	10
7	Seeds as Potential Sources of Phenolic Compounds and Minerals for the Indian Population. Molecules, 2022, 27, 3184.	1.7	6
8	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. Foods, 2022, 11, 1480.	1.9	10
9	Dietary Melanoidins from Biscuits and Bread Crust Alter the Structure and Short-Chain Fatty Acid Production of Human Gut Microbiota. Microorganisms, 2022, 10, 1268.	1.6	8
10	Prediction of degradation pathways of phenolic compounds in the human gut microbiota through enzyme promiscuity methods. Npj Systems Biology and Applications, 2022, 8, .	1.4	8
11	The Gut Microbiota of Obese Children Releases Lower Antioxidant Capacity from Food than That of Lean Children. Nutrients, 2022, 14, 2829.	1.7	3
12	Washed hydrochar from spent coffee grounds: A second generation of coffee residues. Evaluation as organic amendment. Waste Management, 2021, 120, 322-329.	3.7	23
13	Green and white teas as health-promoting foods. Food and Function, 2021, 12, 3799-3819.	2.1	33
14	Pectin-Based Formulations for Controlled Release of an Ellagic Acid Salt with High Solubility Profile in Physiological Media. Molecules, 2021, 26, 433.	1.7	8
15	Effect of roasting conditions on cocoa bioactivity and gut microbiota modulation. Food and Function, 2021, 12, 9680-9692.	2.1	17
16	Enrichment of Food With Tannin Extracts Promotes Healthy Changes in the Human Gut Microbiota. Frontiers in Microbiology, 2021, 12, 625782.	1.5	28
17	Effect of Cooking Methods on the Antioxidant Capacity of Foods of Animal Origin Submitted to In Vitro Digestion-Fermentation. Antioxidants, 2021, 10, 445.	2.2	9
18	A useful and simple tool to evaluate and compare the intake of total dietary polyphenols in different populations. Public Health Nutrition, 2021, 24, 3818-3824.	1.1	4

#	ARTICLE	IF	CITATIONS
19	Effect of Freezing on Gut Microbiota Composition and Functionality for In Vitro Fermentation Experiments. <i>Nutrients</i> , 2021, 13, 2207.	1.7	4
20	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
21	Green Tea and Its Relation to Human Gut Microbiome. <i>Molecules</i> , 2021, 26, 3907.	1.7	42
22	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
23	An extended reconstruction of human gut microbiota metabolism of dietary compounds. <i>Nature Communications</i> , 2021, 12, 4728.	5.8	19
24	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
25	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
26	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
27	Development of an Unified Food Composition Database for the European Project "Stance4Health". <i>Nutrients</i> , 2021, 13, 4206.	1.7	20
28	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
29	Mineral profile of weight loss related foods marketed in Spain. <i>Food Chemistry</i> , 2020, 313, 126156.	4.2	4
30	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
31	Plant extracts as natural modulators of gut microbiota community structure and functionality. <i>Heliyon</i> , 2020, 6, e05474.	1.4	20
32	Effects of <i>in vitro</i> digestion-fermentation over global antioxidant response and short chain fatty acid production of beet waste extracts in Ca(II)-alginate beads. <i>Food and Function</i> , 2020, 11, 10645-10654.	2.1	11
33	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
34	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
35	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
36	Bioactivity of food melanoidins is mediated by gut microbiota. <i>Food Chemistry</i> , 2020, 316, 126309.	4.2	75

#	ARTICLE	IF	CITATIONS
37	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
38	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
39	Persimmon. , 2020, , 729-743.		0
40	Kiwifruit. , 2020, , 565-580.		0
41	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
42	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
43	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
44	Furosine and 5-hydroxymethylfurfural as chemical markers of tea processing and storage. <i>Food Control</i> , 2019, 99, 73-78.	2.8	20
45	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
46	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
47	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
48	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
49	PRELIMINARY WEB DESIGN FOR THE MANAGEMENT OF MULTIMEDIA RESOURCES IN THE MULTIDISCIPLINARY TEACHING TEAM OF THE FACULTY OF PHARMACY. , 2019, , .		0
50	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
51	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
52	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
53	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
54	Dietary Fatty Acids Sustain the Growth of the Human Gut Microbiota. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	72

#	ARTICLE	IF	CITATIONS
55	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
56	Lactose and Oligosaccharides: Maillard Reaction $\hat{a}$ †. , 2018, , .		2
57	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
58	Use of ISO 5495:2009 to Determine Sensory Preferences of Consumers of Spanish Red Wines with Designation of Origin. <i>American Journal of Enology and Viticulture</i> , 2018, 69, 334-341.	0.9	0
59	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
60	Relationship between composition and bioactivity of persimmon and kiwifruit. <i>Food Research International</i> , 2018, 105, 461-472.	2.9	71
61	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
62	THE TEACHING TEAM OF EXPERIENCED AND BEGINNER PROFESSORS CONTRIBUTES TO THE CONTINUOUS IMPROVEMENT OF THE TEACHING IN THE UNIVERSITY OF GRANADA. <i>EDULEARN Proceedings</i> , 2018, , .	0.0	0
63	New Method To Estimate Total Polyphenol Excretion: Comparison of Fast Blue BB versus Folinâ€“Ciocalteu Performance in Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4216-4222.	2.4	23
64	Healthy properties of green and white teas: an update. <i>Food and Function</i> , 2017, 8, 2650-2662.	2.1	109
65	How brewing parameters affect the healthy profile of tea. <i>Current Opinion in Food Science</i> , 2017, 14, 7-12.	4.1	30
66	Toasting Time and Cooking Formulation Affect Browning Reaction Products Development in Corn Flakes. <i>Cereal Chemistry</i> , 2017, 94, 380-384.	1.1	2
67	High Antioxidant Action and Prebiotic Activity of Hydrolyzed Spent Coffee Grounds (HSCG) in a Simulated Digestionâ€“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
68	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
69	Characterization of commercial Spanish non-citrus juices: Antioxidant and physicochemical aspects. <i>Food Research International</i> , 2017, 100, 216-225.	2.9	3
70	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
71	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
72	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

#	ARTICLE	IF	CITATIONS
73	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
74	Maillard Reaction. , 2016, , 593-600.		9
75	Evolution of the Maillard Reaction in Glutamine or Arginine-Dextrinomaltose Model Systems. Foods, 2016, 5, 86.	1.9	8
76	Ulcerative Colitis and Crohnâ€™s Disease Are Associated with Decreased Serum Selenium Concentrations and Increased Cardiovascular Risk. Nutrients, 2016, 8, 780.	1.7	56
77	Browning: Non-enzymatic browning. , 2016, , 515-521.		8
78	Antioxidant capacity, total phenols and color profile during the storage of selected plants used for infusion. Food Chemistry, 2016, 199, 339-346.	4.2	92
79	Subtropical fruits grown in Spain and elsewhere: A comparison of mineral profiles. Journal of Food Composition and Analysis, 2016, 48, 34-40.	1.9	20
80	Relationship between Glycation and Polyphenol Content and the Bioactivity of Selected Commercial Soy Milks. Journal of Agricultural and Food Chemistry, 2016, 64, 1823-1830.	2.4	14
81	MULTIDISCIPLINARY TEACHING TEAM OF THE FACULTY OF PHARMACY OF THE UNIVERSITY OF GRANADA POSITIVE FEEDBACK BETWEEN BEGINNER AND EXPERIMENTED PROFESSORS. , 2016, , .		0
82	Effect of Physical Activity, Nutritional Education, and Consumption of Extra Virgin Olive Oil on Lipid, Physiological, and Anthropometric Profiles in a Pediatric Population. Journal of Physical Activity and Health, 2015, 12, 1245-1252.	1.0	10
83	Biological Effects of Coffee Melanoidins. , 2015, , 853-858.		1
84	Effects of long-term consumption of standard diets including glucoseâ€™lysine model glycated compounds on the antioxidant status of adult rats. Food Chemistry, 2015, 183, 283-290.	4.2	10
85	Revalorization of coffee by-products. Prebiotic, antimicrobial and antioxidant properties. LWT - Food Science and Technology, 2015, 61, 12-18.	2.5	153
86	Melanoidins in Coffee. , 2015, , 183-188.		5
87	Phenolic compounds and antioxidant activity of Spanish commercial grape juices. Journal of Food Composition and Analysis, 2015, 38, 19-26.	1.9	86
88	Contribution of melanoidins to the antioxidant capacity of the Spanish diet. Food Chemistry, 2014, 164, 438-445.	4.2	98
89	Antioxidant balance after long-term consumption of standard diets including bread crust glycated compounds by adult rats. Food Research International, 2014, 64, 106-113.	2.9	17
90	Nutritional and physicochemical characteristic of commercial Spanish citrus juices. Food Chemistry, 2014, 164, 396-405.	4.2	20

#	ARTICLE	IF	CITATIONS
91	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
92	Composition and functionality of bone affected by dietary glycated compounds. <i>Food and Function</i> , 2013, 4, 549.	2.1	6
93	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
94	Effect of carboxymethyllysine intake on inflammatory bowel disease. <i>Proceedings of the Nutrition Society</i> , 2013, 72, .	0.4	1
95	Reactivity of acrylamide with coffee melanoidins in model systems. <i>LWT - Food Science and Technology</i> , 2012, 45, 198-203.	2.5	39
96	Determination of polyphenols, tocopherols, and antioxidant capacity in virgin argan oil ( <i>Argania</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.0	70
97	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
98	A combined procedure to evaluate the global antioxidant response of bread. <i>Journal of Cereal Science</i> , 2010, 52, 239-246.	1.8	67
99	Does the pelleting process affect the nutritive value of a pre-estarter 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
100	PTH Increases Jaw Mineral Density in a Rabbit Model of Osteoporosis. <i>Journal of Dental Research</i> , 2010, 89, 360-365.	2.5	27
101	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
102	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
103	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
104	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
105	Relevance of glucosylisomaltol and galactosylisomaltol in commercial biscuits. <i>European Food Research and Technology</i> , 2008, 227, 1447-1453.	1.6	10
106	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
107	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
108	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

#	ARTICLE	IF	CITATIONS
109	Optimised procedure to analyse Maillard reaction-associated fluorescence in cereal-based products. Czech Journal of Food Sciences, 2008, 26, 339-346.	0.6	16
110	Functional properties of melanoidins: In vitro antioxidant, antimicrobial and antihypertensive activities. Food Research International, 2007, 40, 995-1002.	2.9	228
111	Angiotensin-I Converting Enzyme Inhibitory Activity of Coffee Melanoidins. Journal of Agricultural and Food Chemistry, 2007, 55, 1480-1485.	2.4	91
112	Effect of in Vitro Enzymatic Digestion on Antioxidant Activity of Coffee Melanoidins and Fractions. Journal of Agricultural and Food Chemistry, 2007, 55, 10016-10021.	2.4	115
113	Acrylamide content of selected Spanish foods: Survey of biscuits and bread derivatives. Food Additives and Contaminants, 2007, 24, 343-350.	2.0	46
114	Effect of coffee Melanoidin on human hepatoma HepG2 cells. Protection against oxidative stress induced by tert-butylhydroperoxide. Molecular Nutrition and Food Research, 2007, 51, 536-545.	1.5	82
115	Assessing nutritional quality of milk-based sport supplements as determined by furosine. Food Chemistry, 2007, 101, 573-578.	4.2	29
116	Lysine availability is diminished in commercial fibre-enriched breakfast cereals. Food Chemistry, 2007, 100, 725-731.	4.2	50
117	ANTIMICROBIAL ACTIVITY OF MELANOIDS. Journal of Food Quality, 2007, 30, 160-168.	1.4	24
118	Colour measurement as indicator for controlling the manufacture and storage of enteral formulas. Food Control, 2006, 17, 489-493.	2.8	42
119	A new application of a commercial microtiter plate-based assay for assessing the antimicrobial activity of Maillard reaction products. Food Research International, 2006, 39, 33-39.	2.9	52
120	Application of a Fast High-Performance Liquid Chromatography Method for Simultaneous Determination of Furanic Compounds and Glucosylisomaltol in Breakfast Cereals. Journal of AOAC INTERNATIONAL, 2006, 89, 161-165.	0.7	47
121	Determination of acrylamide in potato chips by a reversed-phase LC-MS method based on a stable isotope dilution assay. Food Chemistry, 2006, 97, 555-562.	4.2	54
122	Available lysine and fluorescence in heated milk proteins/dextrinomaltose or lactose solutions. Food Chemistry, 2006, 98, 685-692.	4.2	20
123	Tryptophan determination in milk-based ingredients and dried sport supplements by liquid chromatography with fluorescence detection. Food Chemistry, 2006, 98, 580-585.	4.2	58
124	Assessing the antioxidant and pro-oxidant activity of phenolic compounds by means of their copper reducing activity. European Food Research and Technology, 2006, 223, 225-231.	1.6	10
125	Analysis of heat-damage indices in breakfast cereals: Influence of composition. Journal of Cereal Science, 2006, 43, 63-69.	1.8	58
126	Study on fluorescence of Maillard reaction compounds in breakfast cereals. Molecular Nutrition and Food Research, 2006, 50, 799-804.	1.5	51



#	ARTICLE	IF	CITATIONS
127	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
128	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
129	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
130	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
131	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
132	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
133	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
134	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
135	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
136	Furosine content, loss of o-phthaldialdehyde reactivity, fluorescence and colour in stored enteral formulas. <i>International Journal of Dairy Technology</i> , 2002, 55, 121-126.	1.3	13
137	DETERMINATION OF FURFURAL COMPOUNDS IN ENTERAL FORMULA. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001, 24, 3049-3061.	0.5	32