Antonio J MelÃ©ndez-MartÃ-nez

List of Publications by Year
in descending order

139 papers	7,813 citations	38720 50 h-index	60583 81 g-index
144 all docs	144 docs citations	144 times ranked	7399 citing authors

#	ARTICLE	IF	CITATIONS
1	A global perspective on carotenoids: Metabolism, biotechnology, and benefits for nutrition and health. Progress in Lipid Research, 2018, 70, 62-93.	5.3	634
2	Bioaccessibility of Carotenoids and Vitamin E from Their Main Dietary Sources. Journal of Agricultural and Food Chemistry, 2006, 54, 8749-8755.	2.4	371
3	Absorption of Vitamin A and Carotenoids by the Enterocyte: Focus on Transport Proteins. Nutrients, 2013, 5, 3563-3581.	1.7	222
4	Relationship between the colour and the chemical structure of carotenoid pigments. Food Chemistry, 2007, 101, 1145-1150.	4.2	198
5	Proteins involved in uptake, intracellular transport and basolateral secretion of fat-soluble vitamins and carotenoids by mammalian enterocytes. Progress in Lipid Research, 2011, 50, 388-402.	5.3	193
6	Vitamin D intestinal absorption is not a simple passive diffusion: Evidences for involvement of cholesterol transporters. Molecular Nutrition and Food Research, 2011, 55, 691-702.	1.5	161
7	An Overview of Carotenoids, Apocarotenoids, and Vitamin A in Agroâ€Food, Nutrition, Health, and Disease. Molecular Nutrition and Food Research, 2019, 63, e1801045.	1.5	151
8	Fat-soluble vitamin intestinal absorption: Absorption sites in the intestine and interactions for absorption. Food Chemistry, 2015, 172, 155-160.	4.2	148
9	A comprehensive review on the colorless carotenoids phytoene and phytofluene. Archives of Biochemistry and Biophysics, 2015, 572, 188-200.	1.4	147
10	Effects of Salinity Stress on Carotenoids, Anthocyanins, and Color of Diverse Tomato Genotypes. Journal of Agricultural and Food Chemistry, 2011, 59, 11676-11682.	2.4	145
11	A comprehensive review on carotenoids in foods and feeds: status quo, applications, patents, and research needs. Critical Reviews in Food Science and Nutrition, 2022, 62, 1999-2049.	5.4	132
12	Mechanisms of Carotenoid Intestinal Absorption: Where Do We Stand?. Nutrients, 2019, 11, 838.	1.7	130
13	Review: Analysis of carotenoids in orange juice. Journal of Food Composition and Analysis, 2007, 20, 638-649.	1.9	126
14	Lycopene Absorption in Human Intestinal Cells and in Mice Involves Scavenger Receptor Class B Type I but Not Niemann-Pick C1-Like 1. Journal of Nutrition, 2008, 138, 1432-1436.	1.3	118
15	Skin Carotenoids in Public Health and Nutricosmetics: The Emerging Roles and Applications of the UV Radiation-Absorbing Colourless Carotenoids Phytoene and Phytofluene. Nutrients, 2019, 11, 1093.	1.7	117
16	From carotenoid intake to carotenoid blood and tissue concentrations â€“ implications for dietary intake recommendations. Nutrition Reviews, 2021, 79, 544-573.	2.6	113
17	Effect of Orange Juiceâ€™s Processing on the Color, Particle Size, and Bioaccessibility of Carotenoids. Journal of Agricultural and Food Chemistry, 2012, 60, 1447-1455.	2.4	109
18	CD36 and SR-BI Are Involved in Cellular Uptake of Provitamin A Carotenoids by Caco-2 and HEK Cells, and Some of Their Genetic Variants Are Associated with Plasma Concentrations of These Micronutrients in Humans. Journal of Nutrition, 2013, 143, 448-456.	1.3	109

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19	Health benefits of olive oil and its components: Impacts on gut microbiota antioxidant activities, and prevention of noncommunicable diseases. Trends in Food Science and Technology, 2019, 88, 220-227.	7.8	109
20	Application of Tristimulus Colorimetry To Estimate the Carotenoids Content in Ultrafrozen Orange Juices. Journal of Agricultural and Food Chemistry, 2003, 51, 7266-7270.	2.4	108
21	A simple HPLC method for the comprehensive analysis of cis/trans (Z/E) geometrical isomers of carotenoids for nutritional studies. Food Chemistry, 2013, 138, 1341-1350.	4.2	102
22	Screening of vegetables and fruits from Panama for rich sources of lutein and zeaxanthin. Food Chemistry, 2010, 122, 167-172.	4.2	96
23	The impact of fermentation processes on the production, retention and bioavailability of carotenoids: An overview. Trends in Food Science and Technology, 2020, 99, 389-401.	7.8	86
24	Native carotenoids composition of some tropical fruits. Food Chemistry, 2013, 140, 825-836.	4.2	85
25	Current challenges and future perspectives in oral absorption research: An opinion of the UNGAP network. Advanced Drug Delivery Reviews, 2021, 171, 289-331.	6.6	84
26	The Color of Olive Oils: The Pigments and Their Likely Health Benefits and Visual and Instrumental Methods of Analysis. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 278-291.	5.9	83
27	Simple and fast HPLC method for simultaneous determination of retinol, tocopherols, coenzyme Q10 and carotenoids in complex samples. Food Chemistry, 2012, 134, 2560-2564.	4.2	79
28	The complex carotenoid pattern of orange juices from concentrate. Food Chemistry, 2008, 109, 546-553.	4.2	76
29	Comprehensive Database of Carotenoid Contents in Ibero-American Foods. A Valuable Tool in the Context of Functional Foods and the Establishment of Recommended Intakes of Bioactives. Journal of Agricultural and Food Chemistry, 2018, 66, 5055-5107.	2.4	76
30	Effect of storage on the phenolic content, volatile composition and colour of white wines from the varieties Zalema and Colombard. Food Chemistry, 2009, 113, 530-537.	4.2	72
31	Carotenoids: Considerations for Their Use in Functional Foods, Nutraceuticals, Nutricosmetics, Supplements, Botanicals, and Novel Foods in the Context of Sustainability, Circular Economy, and Climate Change. Annual Review of Food Science and Technology, 2021, 12, 433-460.	5.1	72
32	Carotenoids, Color, and Ascorbic Acid Content of a Novel Frozen-Marketed Orange Juice. Journal of Agricultural and Food Chemistry, 2007, 55, 1347-1355.	2.4	71
33	ATP-binding cassette transporter A1 is significantly involved in the intestinal absorption of Î±- and Î³-tocopherol but not in that of retinyl palmitate in mice. American Journal of Clinical Nutrition, 2009, 89, 177-184.	2.2	71
34	Effect of high-pressure processing on carotenoids profile, colour, microbial and enzymatic stability of cloudy carrot juice. Food Chemistry, 2019, 299, 125112.	4.2	70
35	The colourless carotenoids phytoene and phytofluene: From dietary sources to their usefulness for the functional foods and nutricosmetics industries. Journal of Food Composition and Analysis, 2018, 67, 91-103.	1.9	67
36	Accumulation of health promoting phytochemicals in wild relatives of tomato and their contribution to in vitro antioxidant activity. Phytochemistry, 2010, 71, 1104-1114.	1.4	64

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37	Bioaccessibility of phytoene and phytofluene is superior to other carotenoids from selected fruit and vegetable juices. Food Chemistry, 2017, 229, 304-311.	4.2	63
38	From extraction of valuable compounds to health promoting benefits of olive leaves through bioaccessibility, bioavailability and impact on gut microbiota. Trends in Food Science and Technology, 2019, 83, 63-77.	7.8	62
39	Influence of the refrigeration technique on the colour and phenolic composition of syrah red wines obtained by pre-fermentative cold maceration. Food Chemistry, 2010, 118, 377-383.	4.2	61
40	VISUAL AND INSTRUMENTAL EVALUATION OF ORANGE JUICE COLOR: A CONSUMERS' PREFERENCE STUDY. Journal of Sensory Studies, 2011, 26, 436-444.	0.8	61
41	Fatty acids affect micellar properties and modulate vitamin D uptake and basolateral efflux in Caco-2 cells. Journal of Nutritional Biochemistry, 2013, 24, 1751-1757.	1.9	61
42	Intestinal Scavenger Receptors Are Involved in Vitamin K1 Absorption. Journal of Biological Chemistry, 2014, 289, 30743-30752.	1.6	58
43	Human fasting plasma concentrations of vitamin E and carotenoids, and their association with genetic variants in apo C-III, cholesteryl ester transfer protein, hepatic lipase, intestinal fatty acid binding protein and microsomal triacylglycerol transfer protein. British Journal of Nutrition, 2009, 101, 680-687.	1.2	57
44	HPLC analysis of geometrical isomers of lutein epoxide isolated from dandelion (Taraxacum officinale) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.4	56
45	A comprehensive study on the colour of virgin olive oils and its relationship with their chlorophylls and carotenoids indexes (I): CIEXYZ non-uniform colour space. Food Research International, 2008, 41, 505-512.	2.9	55
46	Phytosterols can impair vitamin D intestinal absorption in vitro and in mice. Molecular Nutrition and Food Research, 2011, 55, S303-11.	1.5	55
47	Instrumental measurement of orange juice colour: a review. Journal of the Science of Food and Agriculture, 2005, 85, 894-901.	1.7	54
48	Study of the Time-Course of cis/trans (Z/E) Isomerization of Lycopene, Phytoene, and Phytofluene from Tomato. Journal of Agricultural and Food Chemistry, 2014, 62, 12399-12406.	2.4	54
49	Provitamin A carotenoids and ascorbic acid contents of the different types of orange juices marketed in Spain. Food Chemistry, 2007, 101, 177-184.	4.2	53
50	Study of commercial quality parameters, sugars, phenolics, carotenoids and plastids in different tomato varieties. Food Chemistry, 2019, 277, 480-489.	4.2	53
51	Free Radical Scavenging Properties of Phytofluene and Phytoene Isomers as Compared to Lycopene: A Combined Experimental and Theoretical Study. Journal of Physical Chemistry B, 2014, 118, 9819-9825.	1.2	52
52	Geometrical isomers of violaxanthin in orange juice. Food Chemistry, 2007, 104, 169-175.	4.2	51
53	Antioxidants (carotenoids and phenolics) profile of cherry tomatoes as influenced by deficit irrigation, ripening and cluster. Food Chemistry, 2018, 240, 870-884.	4.2	51
54	Identification of Isolutein (Lutein Epoxide) ascis-Antheraxanthin in Orange Juice. Journal of Agricultural and Food Chemistry, 2005, 53, 9369-9373.	2.4	48

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55	Assessment of the Differences in the Phenolic Composition of Five Strawberry Cultivars (FragariaÃ—ananassaDuch.) Grown in Two Different Soilless Systems. Journal of Agricultural and Food Chemistry, 2007, 55, 1846-1852.	2.4	48
56	Development and validation of a rapid resolution liquid chromatography method for the screening of dietary plant isoprenoids: Carotenoids, tocopherols and chlorophylls. Journal of Chromatography A, 2014, 1370, 162-170.	1.8	48
57	Extraction of carotenoids from cantaloupe waste and determination of its mineral composition. Food Research International, 2018, 111, 391-398.	2.9	47
58	Respective contributions of intestinal Niemann-Pick C1-like 1 and scavenger receptor class B type I to cholesterol and tocopherol uptake:in vivov.in vitrostudies. British Journal of Nutrition, 2012, 107, 1296-1304.	1.2	46
59	Effect of regulated deficit irrigation on quality parameters, carotenoids and phenolics of diverse tomato varieties (Solanum lycopersicum L.). Food Research International, 2017, 96, 72-83.	2.9	46
60	Yield response to regulated deficit irrigation of greenhouse cherry tomatoes. Agricultural Water Management, 2019, 213, 212-221.	2.4	46
61	Influence of high pressure homogenization and pasteurization on the in vitro bioaccessibility of carotenoids and flavonoids in orange juice. Food Chemistry, 2020, 331, 127259.	4.2	46
62	A Routine High-Performance Liquid Chromatography Method for Carotenoid Determination In Ultrafrozen Orange Juices. Journal of Agricultural and Food Chemistry, 2003, 51, 4219-4224.	2.4	45
63	Lycopene isomers in fresh and processed tomato products: Correlations with instrumental color measurements by digital image analysis and spectroradiometry. Food Research International, 2013, 50, 111-120.	2.9	45
64	Correlation between visual and instrumental colour measurements of orange juice dilutions: effect of the background. Food Quality and Preference, 2005, 16, 471-478.	2.3	42
65	A comprehensive study on the colour of virgin olive oils and its relationship with their chlorophylls and carotenoids indexes (II): CIELUV and CIELAB uniform colour spaces. Food Research International, 2008, 41, 513-521.	2.9	42
66	Study of the influence of carotenoid structure and individual carotenoids in the qualitative and quantitative attributes of orange juice colour. Food Research International, 2010, 43, 1289-1296.	2.9	42
67	Carotenoid and Vitamin A Contents in Biological Fluids and Tissues of Animals as an Effect of the Diet: A Review. Food Reviews International, 2015, 31, 319-340.	4.3	42
68	Hydrophilic antioxidant compounds in orange juice from different fruit cultivars: Composition and antioxidant activity evaluated by chemical and cellular based (Saccharomyces cerevisiae) assays. Journal of Food Composition and Analysis, 2015, 37, 1-10.	1.9	41
69	Color and carotenoid profile of Spanish Valencia late ultrafrozen orange juices. Food Research International, 2005, 38, 931-936.	2.9	38
70	Rapid Assessment of Vitamin A Activity through Objective Color Measurements for the Quality Control of Orange Juices with Diverse Carotenoid Profiles. Journal of Agricultural and Food Chemistry, 2007, 55, 2808-2815.	2.4	37
71	Phytoene and Phytofluene Isolated from a Tomato Extract are Readily Incorporated in Mixed Micelles and Absorbed by Cacoâ€2 Cells, as Compared to Lycopene, and SRâ€BI is Involved in their Cellular Uptake. Molecular Nutrition and Food Research, 2018, 62, e1800703.	1.5	37
72	Identification of Zeinoxanthin in Orange Juices. Journal of Agricultural and Food Chemistry, 2005, 53, 6362-6367.	2.4	36

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73	Comparison of the effectiveness of solid-phase and ultrasound-mediated liquidâ€“liquid extractions to determine the volatile compounds of wine. Talanta, 2008, 76, 929-935.	2.9	36
74	Bioaccessibility, antioxidant activity and colour of carotenoids in ultrafrozen orange juices: Influence of thawing conditions. LWT - Food Science and Technology, 2013, 53, 458-463.	2.5	36
75	Clusterâ€determinant 36 (CD36) impacts on vitamin E postprandial response. Molecular Nutrition and Food Research, 2014, 58, 2297-2306.	1.5	35
76	Effect of the fruit position on the cluster on fruit quality, carotenoids, phenolics and sugars in cherry tomatoes (Solanum lycopersicum L.). Food Research International, 2017, 100, 804-813.	2.9	35
77	Xanthophyll cycle-related photoprotective mechanism in the Mediterranean seagrasses Posidonia oceanica and Cymodocea nodosa under normal and stressful hypersaline conditions. Aquatic Botany, 2013, 109, 14-24.	0.8	33
78	Impact of thermal treatments on the bioaccessibility of phytoene and phytofluene in relation to changes in the microstructure and size of orange juice particles. Journal of Functional Foods, 2018, 46, 38-47.	1.6	33
79	High-pressure homogenization as compared to pasteurization as a sustainable approach to obtain mandarin juices with improved bioaccessibility of carotenoids and flavonoids. Journal of Cleaner Production, 2020, 262, 121325.	4.6	33
80	Comparison of the bioavailability and intestinal absorption sites of phytoene, phytofluene, lycopene and Î²-carotene. Food Chemistry, 2019, 300, 125232.	4.2	32
81	Effect of ascorbic acid on deterioration of carotenoids and colour in ultrafrozen orange juice. Journal of Food Composition and Analysis, 2009, 22, 295-302.	1.9	30
82	Biological Active Ecuadorian Mango â€˜Tommy Atkinsâ€™ Ingredientsâ€”An Opportunity to Reduce Agrowaste. Nutrients, 2018, 10, 1138.	1.7	30
83	European Database of Carotenoid Levels in Foods. Factors Affecting Carotenoid Content. Foods, 2021, 10, 912.	1.9	30
84	Color of orange juices in relation to their carotenoid contents as assessed from different spectroscopic data. Journal of Food Composition and Analysis, 2011, 24, 837-844.	1.9	29
85	Guayusa (Ilex guayusa L.) new tea: phenolic and carotenoid composition and antioxidant capacity. Journal of the Science of Food and Agriculture, 2017, 97, 3929-3936.	1.7	29
86	Simultaneous determination of dietary isoprenoids (carotenoids, chlorophylls and tocopherols) in human faeces by Rapid Resolution Liquid Chromatography. Journal of Chromatography A, 2019, 1583, 63-72.	1.8	28
87	Industrial orange juice debittering: Impact on bioactive compounds and nutritional value. Journal of Food Engineering, 2013, 116, 155-161.	2.7	26
88	ABCB1 (Pâ€glycoprotein) regulates vitamin D absorption and contributes to its transintestinal efflux. FASEB Journal, 2019, 33, 2084-2094.	0.2	25
89	Î²-Lactoglobulin as a Vector for Î²-Carotene Food Fortification. Journal of Agricultural and Food Chemistry, 2014, 62, 5916-5924.	2.4	24
90	InÂvitro antioxidant capacity of tomato products: Relationships with their lycopene, phytoene, phytofluene and alpha-tocopherol contents, evaluation of interactions and correlation with reflectance measurements. LWT - Food Science and Technology, 2016, 65, 718-724.	2.5	24

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91	Multivariate analyses of a wide selection of orange varieties based on carotenoid contents, color and in vitro antioxidant capacity. Food Research International, 2016, 90, 194-204.	2.9	23
92	Multivariate Statistical Analysis of the Colorâ"Anthocyanin Relationships in Different Soilless-Grown Strawberry Genotypes. Journal of Agricultural and Food Chemistry, 2008, 56, 2735-2741.	2.4	22
93	Bioaccessibility of carotenoids, vitamin A and Î±-tocopherol, from commercial milk-fruit juice beverages: Contribution to the recommended daily intake. Journal of Food Composition and Analysis, 2019, 78, 24-32.	1.9	22
94	Banana Passion Fruit (Passiflora mollissima (Kunth) L.H. Bailey): Microencapsulation, Phytochemical Composition and Antioxidant Capacity. Molecules, 2017, 22, 85.	1.7	21
95	Callus culture development of two varieties of Tagetes erecta and carotenoid production. Electronic Journal of Biotechnology, 2014, 17, 107-113.	1.2	20
96	Changes in antioxidant capacity and colour associated with the formation of Î²-carotene epoxides and oxidative cleavage derivatives. Food Chemistry, 2014, 147, 160-169.	4.2	19
97	Changes in phytochemical composition, bioactivity and in vitro digestibility of guayusa leaves (Ilex guayusa Loes.) in different ripening stages. Journal of the Science of Food and Agriculture, 2018, 98, 1927-1934.	1.7	19
98	The colourless carotenoids phytoene and phytofluene: sources, consumption, bioavailability and health effects. Current Opinion in Food Science, 2021, 41, 201-209.	4.1	19
99	Separation of structural, geometrical and optical isomers of epoxycarotenoids using triacontylâ€bonded stationary phases. Journal of Separation Science, 2009, 32, 1838-1848.	1.3	18
100	The undercover colorless carotenoids phytoene and phytofluene: Importance in agro-food and health in the Green Deal era and possibilities for innovation. Trends in Food Science and Technology, 2021, 116, 255-263.	7.8	18
101	CHAPTER 1. Structures, Nomenclature and General Chemistry of Carotenoids and Their Esters. Food Chemistry, Function and Analysis, 2019, , 1-50.	0.1	18
102	Effect of pasture and concentrate diets on concentrations of carotenoids, vitamin A and vitamin E in plasma and adipose tissue of lambs. Journal of Food Composition and Analysis, 2014, 36, 59-65.	1.9	17
103	A Combination of Single-Nucleotide Polymorphisms Is Associated with Interindividual Variability in Cholecalciferol Bioavailability in Healthy Men. Journal of Nutrition, 2016, 146, 2421-2428.	1.3	17
104	Comparison of the Micellar Incorporation and the Intestinal Cell Uptake of Cholecalciferol, 25-Hydroxycholecalciferol and 1-Î±-Hydroxycholecalciferol. Nutrients, 2017, 9, 1152.	1.7	17
105	Characterization of Andean Blueberry in Bioactive Compounds, Evaluation of Biological Properties, and In Vitro Bioaccessibility. Foods, 2020, 9, 1483.	1.9	17
106	Effect of tomato extract supplementation against high-fat diet-induced hepatic lesions. Hepatobiliary Surgery and Nutrition, 2013, 2, 198-208.	0.7	17
107	Effects of Î²â€cyclodextrin addition and farming type on vitamin C, antioxidant activity, carotenoids profile, and sensory analysis in pasteurised orange juices. International Journal of Food Science and Technology, 2011, 46, 2182-2190.	1.3	16
108	Application of tristimulus colorimetry to evaluate colour changes during the ripening of Colombian guava (Psidium guajava L.) varieties with different carotenoid pattern. International Journal of Food Science and Technology, 2011, 46, 840-848.	1.3	16

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109	Comparative study of the bioaccessibility of the colorless carotenoids phytoene and phytofluene in powders and pulps of tomato: microstructural analysis and effect of addition of sunflower oil. Food and Function, 2018, 9, 5016-5023.	2.1	16
110	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. Food Chemistry, 2019, 300, 125139.	4.2	16
111	Does the carotenoid neoxanthin occur in orange juice?. Food Chemistry, 2008, 107, 49-54.	4.2	15
112	Assessment of Food Sources and the Intake of the Colourless Carotenoids Phytoene and Phytofluene in Spain. Nutrients, 2021, 13, 4436.	1.7	15
113	Effect of increased acidity on the carotenoid pattern and colour of orange juice. European Food Research and Technology, 2010, 230, 527-532.	1.6	14
114	Pinoresinol of olive oil decreases vitamin D intestinal absorption. Food Chemistry, 2016, 206, 234-238.	4.2	14
115	Preliminary Data on the Safety of Phytoene- and Phytofluene-Rich Products for Human Use including Topical Application. Journal of Toxicology, 2018, 2018, 1-8.	1.4	14
116	Simple Fast Quantification of Cholecalciferol, 25-Hydroxyvitamin D and 1,25-Dihydroxyvitamin D in Adipose Tissue Using LC-HRMS/MS. Nutrients, 2019, 11, 1977.	1.7	14
117	Effect of regulated deficit irrigation on commercial quality parameters, carotenoids, phenolics and sugars of the black cherry tomato (Solanum lycopersicum L.) Ê½SunchocolaÊ¼. Journal of Food Composition and Analysis, 2022, 105, 104220.	1.9	14
118	A novel and enhanced approach for the assessment of the total carotenoid content of foods based on multipoint spectroscopic measurements. Food Chemistry, 2011, 126, 1862-1869.	4.2	13
119	Lycopene, oxidative cleavage derivatives and antiradical activity. Computational and Theoretical Chemistry, 2016, 1077, 92-98.	1.1	13
120	Plastid analysis of pigmented undifferentiated cells of marigold Tagetes erecta L. by transmission electron microscopy. In Vitro Cellular and Developmental Biology - Plant, 2011, 47, 596-603.	0.9	12
121	Effect of different carotenoid-containing diets on the vitamin A levels and colour parameters in Iberian pigs' tissues: utility as biomarkers of traceability. Meat Science, 2014, 98, 187-192.	2.7	11
122	Carotenoids and fat-soluble vitamins in horse tissues: a comparison with cattle. Animal, 2015, 9, 1230-1238.	1.3	11
123	In Vitro Biological Activities of Fruits and Leaves of Elaeagnus multiflora Thunb. and Their Isoprenoids and Polyphenolics Profile. Antioxidants, 2020, 9, 436.	2.2	8
124	Distribution of Polyphenolic and Isoprenoid Compounds and Biological Activity Differences between in the Fruit Skin + Pulp, Seeds, and Leaves of New Biotypes of Elaeagnusmultiflora Thunb. Antioxidants, 2021, 10, 849.	2.2	8
125	Screening for Innovative Sources of Carotenoids and Phenolic Antioxidants among Flowers. Foods, 2021, 10, 2625.	1.9	8
126	Isoprenoids composition and colour to differentiate virgin olive oils from a specific mill. LWT - Food Science and Technology, 2018, 89, 18-23.	2.5	7

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127	Analysis of Carotenoids and Tocopherols in Plant Matrices and Assessment of Their In Vitro Antioxidant Capacity. Methods in Molecular Biology, 2014, 1153, 77-97.	0.4	6
128	Optimization of olive-fruit paste production using a methodological proposal based on a sensory and objective color analysis. Grasas Y Aceites, 2009, 60, 396-404.	0.3	6
129	Spectroradiometry vs. image analysis in colour measurement in juices from different orange and mandarin varieties. Optica Pura Y Aplicada, 2014, 47, 139-144.	0.0	6
130	EFFECTS OF FARMING PRACTICES ON THE QUALITY OF ULTRAâ€FROZEN MANDARIN JUICE. Journal of Food Process Engineering, 2012, 35, 940-949.	1.5	5
131	Instrumental assessment of the sensory quality of juices. , 2013, , 565-610e.		5
132	The gut: a regulatory hall governing fat-soluble micronutrient absorption. American Journal of Clinical Nutrition, 2019, 110, 1045-1046.	2.2	5
133	The Complex ABCG5/ABCG8 Regulates Vitamin D Absorption Rate and Contributes to its Efflux from the Intestine. Molecular Nutrition and Food Research, 2021, 65, e2100617.	1.5	5
134	Applications of Visible Spectroscopy and Color Measurements in the Assessments of Carotenoid Levels in Foods. Methods in Molecular Biology, 2020, 2083, 103-116.	0.4	3
135	Influence of white reference measurement and background on the color specification of orange juices by means of diffuse reflectance spectrophotometry. Journal of AOAC INTERNATIONAL, 2006, 89, 452-7.	0.7	3
136	Nutricosmetics: Vanity Can Help Increase the Consumption of Health-Promoting Foods in the Sustainability Era. ACS Food Science & Technology, 2022, 2, 474-475.	1.3	3
137	Tomato extract supplementation results in a preferential accumulation of hepatic phytoene and phytofluene and decreased plasma total cholesterol levels in high fat diet fed rats. FASEB Journal, 2010, 24, 539.2.	0.2	2
138	InÂ¨uence of DiÂ•erent Backgrounds on the Instrumental Color SpeciÂcation of Orange Juices. , 2012, , 168-179.		1
139	Interlaboratory exercise for the analysis of carotenoids and related compounds in dried mango fruit (Mangifera indica L.). Journal of Food Composition and Analysis, 2022, 111, 104616.	1.9	0