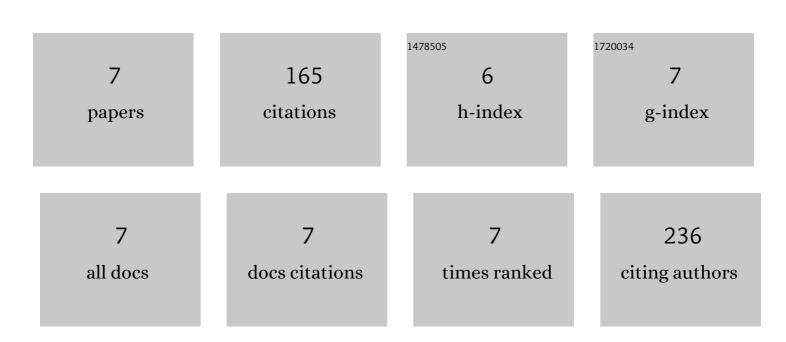
## Josune Ayo

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3534523/publications.pdf Version: 2024-02-01



LOCUME AVO

#	Article	IF	CITATIONS
1	Restructured beef with different proportions of walnut as affected by meat particle size. European Food Research and Technology, 2004, 218, 230-236.	3.3	47
2	Effects of Pomegranate Seed Oil on Glucose and Lipid Metabolism-Related Organs in Rats Fed an Obesogenic Diet. Journal of Agricultural and Food Chemistry, 2013, 61, 5089-5096.	5.2	33
3	<i>cis</i> â€9, <i>trans</i> â€11, <i>cis</i> â€15 and <i>cis</i> â€9, <i>trans</i> â€13, <i>cis</i> â€15 CLNA Mixture / PPARα in HEK293 and Reduces Triacylglycerols in 3T3â€11 cells. Lipids, 2011, 46, 1005-1012.	Activates 1.7	23
4	High pressure processing of meat batters with added walnuts. International Journal of Food Science and Technology, 2005, 40, 47-54.	2.7	21
5	Walnut, microbial transglutaminase and chilling storage time effects on salt-free beef batter characteristics. European Food Research and Technology, 2006, 222, 458-466.	3.3	18
6	Cooking and nutritional science: Gastronomy goes further. International Journal of Gastronomy and Food Science, 2012, 1, 37-45.	3.0	18
7	The presence of the trans-10, cis-12 sequence does not have a body fat-lowering effect on jacaric acid, a conjugated linolenic acid isomer. Food Chemistry, 2011, 129, 21-27.	8.2	5