

Elisabet Fernández-García

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3558587/publications.pdf>

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13
papers

1,062
citations

933447

10
h-index

1199594

12
g-index

15
all docs

15
docs citations

15
times ranked

1953
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro bioaccessibility assessment as a prediction tool of nutritional efficiency. Nutrition Research, 2009, 29, 751-760.	2.9	413
2	Carotenoids bioavailability from foods: From plant pigments to efficient biological activities. Food Research International, 2012, 46, 438-450.	6.2	336
3	Skin protection against UV light by dietary antioxidants. Food and Function, 2014, 5, 1994.	4.6	85
4	Description of volatile compounds generated by the degradation of carotenoids in paprika, tomato and marigold oleoresins. Food Chemistry, 2008, 106, 1145-1153.	8.2	63
5	Changes in composition of the lipid matrix produce a differential incorporation of carotenoids in micelles. Interaction effect of cholesterol and oil. Innovative Food Science and Emerging Technologies, 2007, 8, 379-384.	5.6	31
6	Developing an Emulsifier System To Improve the Bioaccessibility of Carotenoids. Journal of Agricultural and Food Chemistry, 2008, 56, 10384-10390.	5.2	30
7	Photoprotection of human dermal fibroblasts against ultraviolet light by antioxidant combinations present in tomato. Food and Function, 2014, 5, 285-290.	4.6	26
8	Carotenoids exclusively synthesized in red pepper (capsanthin and capsorubin) protect human dermal fibroblasts against UVB induced DNA damage. Photochemical and Photobiological Sciences, 2016, 15, 1204-1211.	2.9	26
9	Manganese Redistribution by Calcium-stimulated Vesicle Trafficking Bypasses the Need for P-type ATPase Function. Journal of Biological Chemistry, 2015, 290, 9335-9347.	3.4	21
10	Carotenoid:β-cyclodextrin stability is independent of pigment structure. Food Chemistry, 2017, 221, 1317-1321.	8.2	18
11	In Vitro Intestinal Absorption of Carotenoids Delivered as Molecular Inclusion Complexes with β-Cyclodextrin Is Not Inhibited by High-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 2010, 58, 3213-3221.	5.2	10
12	A new colorimetric assay for antioxidant capacity and photostability. Coloration Technology, 2016, 132, 195-200.	1.5	2
13	Intramolecular Cyclisation as Structural Transformation of Carotenoids During Processing of Paprika (<i>Capsicum annuum</i> L.) and Paprika Oleoresins. ACS Symposium Series, 2013, , 207-217.	0.5	0