

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