

M Antonia Murcia

List of Publications by Year in descending order

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29
papers

2,039
citations

471061

17
h-index

580395

25
g-index

29
all docs

29
docs citations

29
times ranked

2483
citing authors

#	ARTICLE	IF	CITATIONS
1	Free radicals and antioxidants in food and <i>in vivo</i> : What they do and how they work. <i>Critical Reviews in Food Science and Nutrition</i> , 1995, 35, 7-20.	5.4	548
2	Antioxidant Properties of Mediterranean Spices Compared with Common Food Additives. <i>Journal of Food Protection</i> , 2001, 64, 1412-1419.	0.8	189
3	Antioxidant Evaluation in Dessert Spices Compared with Common Food Additives. Influence of Irradiation Procedure. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1872-1881.	2.4	178
4	Influence of Diet in Multiple Sclerosis: A Systematic Review. <i>Advances in Nutrition</i> , 2017, 8, 463-472.	2.9	155
5	Evaluation of Antioxidant Capacity of Cereal Brans. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4690-4699.	2.4	130
6	Antioxidant Activity of Edible Fungi (Truffles and Mushrooms): Losses during Industrial Processing. <i>Journal of Food Protection</i> , 2002, 65, 1614-1622.	0.8	129
7	Investigation of Bolivian plant extracts for their radical scavenging activity and antioxidant activity. <i>Life Sciences</i> , 2003, 73, 1667-1681.	2.0	100
8	Antioxidant Activity of Resveratrol Compared with Common Food Additives. <i>Journal of Food Protection</i> , 2001, 64, 379-384.	0.8	98
9	Evaluation of the Antioxidant Properties of Mediterranean and Tropical Fruits Compared with Common Food Additives. <i>Journal of Food Protection</i> , 2001, 64, 2037-2046.	0.8	88
10	Increasing the Applications of <i>Crocus sativus</i> Flowers as Natural Antioxidants. <i>Journal of Food Science</i> , 2012, 77, C1162-8.	1.5	83
11	Lipid peroxidation and chlorophyll levels in spinach during refrigerated storage and after industrial processing. <i>Food Chemistry</i> , 1998, 61, 113-118.	4.2	58
12	proximate composition and fatty acids. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 535-541.	1.7	51
13	Effect of industrial processing on chlorophyll content of broccoli. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1447-1451.	1.7	39
14	Proximate composition and vitamin E levels in egg yolk: losses by cooking in a microwave oven. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1550-1556.	1.7	33
15	Effect of industrial processing on amino acid content of broccoli. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1299-1305.	1.7	31
16	Comparison of the antioxidant and pro-oxidant activities of broccoli amino acids with those of common food additives. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1019-1026.	1.7	30
17	Assessment of antimicrobial activity of coffee brewed in three different ways from different origins. <i>European Food Research and Technology</i> , 2011, 233, 497-505.	1.6	23
18	Effect of processing methods on spinach: Proximate composition in fatty acids and soluble protein. <i>Journal of the Science of Food and Agriculture</i> , 1992, 59, 473-476.	1.7	16

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19	Assessing nutritional status of acute intermittent porphyria patients. European Journal of Clinical Investigation, 2012, 42, 943-952.	1.7	16
20	Determination by HPLC of changes in tocopherol levels in spinach after industrial processing. Journal of the Science of Food and Agriculture, 1992, 60, 81-84.	1.7	14
21	Evaluation of antioxidant activity and nutritional composition of flavoured dehydrated soups packaged in different formats. Reducing the sodium content. Journal of Food Science and Technology, 2015, 52, 7850-7860.	1.4	10
22	ION LEVELS OF FRESH AND PROCESSED SPINACH USING ION CHROMATOGRAPHY. Journal of Food Quality, 1995, 18, 19-31.	1.4	6
23	Spinach. , 2020, , 181-195.		5
24	Nitrate level in vegetables by Ion Chromatography. Biochemical Society Transactions, 1992, 20, 371S-371S.	1.6	4
25	Phospholipid composition of canned peas by ³¹ P-NMR. Journal of the Science of Food and Agriculture, 1993, 61, 345-347.	1.7	3
26	Effect of industrial processing on chlorophyll content of broccoli. , 2000, 80, 1447.		1
27	FT-IR spectroscopy as a tool for the study of the quality of processed meat products. Grasas Y Aceites, 1994, 45, 297-299.	0.3	1
28	A study of the phospholipid composition of vegetables by using ³¹ P-NMR. Biochemical Society Transactions, 1992, 20, 181S-181S.	1.6	0
29	Different Methods to Assess the Nutritional Status of Alzheimer Patients. Journal of the American College of Nutrition, 2021, 40, 86-93.	1.1	0