M Antonia Murcia

List of Publications by Year in descending order

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	Different Methods to Assess the Nutritional Status of Alzheimer Patients. Journal of the American College of Nutrition, 2021, 40, 86-93.	1.1	0
2	Spinach. , 2020, , 181-195.		5
3	Influence of Diet in Multiple Sclerosis: A Systematic Review. Advances in Nutrition, 2017, 8, 463-472.	2.9	155
4	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
5	Increasing the Applications of Crocus sativus Flowers as Natural Antioxidants. Journal of Food Science, 2012, 77, C1162-8.	1.5	83
6	Assessing nutritional status of acute intermittent porphyria patients. European Journal of Clinical Investigation, 2012, 42, 943-952.	1.7	16
7	Assessment of antimicrobial activity of coffee brewed in three different ways from different origins. European Food Research and Technology, 2011, 233, 497-505.	1.6	23
8	Antioxidant Evaluation in Dessert Spices Compared with Common Food Additives. Influence of Irradiation Procedure. Journal of Agricultural and Food Chemistry, 2004, 52, 1872-1881.	2.4	178
9	Evaluation of Antioxidant Capacity of Cereal Brans. Journal of Agricultural and Food Chemistry, 2004, 52, 4690-4699.	2.4	130
10	proximate composition and fatty acids. Journal of the Science of Food and Agriculture, 2003, 83, 535-541.	1.7	51
11	Investigation of Bolivian plant extracts for their radical scavenging activity and antioxidant activity. Life Sciences, 2003, 73, 1667-1681.	2.0	100
12	Antioxidant Activity of Edible Fungi (Truffles and Mushrooms): Losses during Industrial Processing. Journal of Food Protection, 2002, 65, 1614-1622.	0.8	129
13	Evaluation of the Antioxidant Properties of Mediterranean and Tropical Fruits Compared with Common Food Additives. Journal of Food Protection, 2001, 64, 2037-2046.	0.8	88
14	Antioxidant Activity of Resveratrol Compared with Common Food Additives. Journal of Food Protection, 2001, 64, 379-384.	0.8	98
15	Antioxidant Properties of Mediterranean Spices Compared with Common Food Additives. Journal of Food Protection, 2001, 64, 1412-1419.	0.8	189
16	Comparison of the antioxidant and pro-oxidant activities of broccoli amino acids with those of common food additives. Journal of the Science of Food and Agriculture, 2001, 81, 1019-1026.	1.7	30
17	Effect of industrial processing on amino acid content of broccoli. Journal of the Science of Food and Agriculture, 2001, 81, 1299-1305.	1.7	31
18	Effect of industrial processing on chlorophyll content of broccoli. Journal of the Science of Food and Agriculture, 2000, 80, 1447-1451.	1.7	39

#	Article	IF	Citations
19	Effect of industrial processing on chlorophyll content of broccoli. , 2000, 80, 1447.		1
20	Proximate composition and vitamin E levels in egg yolk: losses by cooking in a microwave oven. Journal of the Science of Food and Agriculture, 1999, 79, 1550-1556.	1.7	33
21	Lipid peroxidation and chlorophyll levels in spinach during refrigerated storage and after industrial processing. Food Chemistry, 1998, 61, 113-118.	4.2	58
22	ION LEVELS OF FRESH AND PROCESSED SPINACH USING ION CHROMATOGRAPHY. Journal of Food Quality, 1995, 18, 19-31.	1.4	6
23	Free radicals and antioxidants in food andin vivo:What they do and how they work. Critical Reviews in Food Science and Nutrition, 1995, 35, 7-20.	5.4	548
24	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
25	Phospholipid composition of canned peas by31P-NMR. Journal of the Science of Food and Agriculture, 1993, 61, 345-347.	1.7	3
26	A study of the phospholipid composition of vegetables by using 31P-NMR. Biochemical Society Transactions, 1992, 20, 181S-181S.	1.6	0
27	Nitrate level in vegetables by Ion Chromatography. Biochemical Society Transactions, 1992, 20, 371S-371S.	1.6	4
28	Effect of processing methods on spinach: Proximate composition in fatty acids and soluble protein. Journal of the Science of Food and Agriculture, 1992, 59, 473-476.	1.7	16
29	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