

Diana Ansorena

List of Publications by Year in descending order

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Version: 2024-02-01

102
papers

5,319
citations

57631

44
h-index

91712

69
g-index

106
all docs

106
docs citations

106
times ranked

5339
citing authors

#	ARTICLE	IF	CITATIONS
1	Gels as fat replacers in bakery products: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3768-3781.	5.4	27
2	Use of hydrocolloids and vegetable oils for the formulation of a butter replacer: Optimization and oxidative stability. <i>LWT - Food Science and Technology</i> , 2022, 153, 112538.	2.5	17
3	Evaluation of Hemp Seed Oils Stability under Accelerated Storage Test. <i>Antioxidants</i> , 2022, 11, 490.	2.2	21
4	Fatty acid profile, sterols, and squalene content comparison between two conventional (olive oil and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf <i>Journal of Food Science</i> , 2022, 87, 1489-1499.	1.5	13
5	Fatty acid composition, acute toxicity and anti-inflammatory activity of the n-hexane extract from <i>Ranunculus macrophyllus</i> Desf. roots. <i>South African Journal of Botany</i> , 2022, 148, 315-325.	1.2	6
6	Meat lipids, NaCl and carnitine: Do they unveil the conundrum of the association between red and processed meat intake and cardiovascular diseases?_Invited Review. <i>Meat Science</i> , 2021, 171, 108278.	2.7	31
7	Nutritional constituents and effect of in vitro digestion on polyphenols and antioxidant activity of the large-leaved buttercup (<i>Ranunculus macrophyllus</i> Desf.). <i>Food Bioscience</i> , 2021, 40, 100904.	2.0	2
8	Oils and Bioactive Lipids: Quality, Stability, and Functionality. <i>Foods</i> , 2021, 10, 1248.	1.9	1
9	Exploring Tools for Designing Dysphagia-Friendly Foods: A Review. <i>Foods</i> , 2021, 10, 1334.	1.9	24
10	Flax and hempseed oil functional ingredient stabilized by inulin and chia mucilage as a butter replacer in muffin formulations. <i>Journal of Food Science</i> , 2020, 85, 3072-3080.	1.5	20
11	DHA rich algae oil delivered by O/W or gelled emulsions: strategies to increase its bioaccessibility. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2251-2258.	1.7	33
12	Influence of a gel emulsion containing microalgal oil and a blackthorn (<i>Prunus spinosa</i> L.) branch extract on the antioxidant capacity and acceptability of reduced-fat beef patties. <i>Meat Science</i> , 2019, 148, 219-222.	2.7	41
13	Quality assessment of the lipid fraction in industrial and artisan biscuits commercialized in Navarre (Spain). <i>LWT - Food Science and Technology</i> , 2019, 109, 436-442.	2.5	3
14	First international descriptive and interventional survey for cholesterol and non-cholesterol sterol determination by gas- and liquid-chromatographyâ€“Urgent need for harmonisation of analytical methods. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2019, 190, 115-125.	1.2	28
15	Using canola oil hydrogels and organogels to reduce saturated animal fat in meat batters. <i>Food Research International</i> , 2019, 122, 129-136.	2.9	87
16	Omega-3 fatty acids and plant sterols as cardioprotective ingredients in beef patties: composition and relevance of nutritional information on sensory characterization. <i>Food and Function</i> , 2019, 10, 7883-7891.	2.1	7
17	Health-related messages in the labeling of processed meat products: a market evaluation. <i>Food and Nutrition Research</i> , 2019, 63, .	1.2	8
18	Effects of EPA and lipoic acid supplementation on circulating FGF21 and the fatty acid profile in overweight/obese women following a hypocaloric diet. <i>Food and Function</i> , 2018, 9, 3028-3036.	2.1	16

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19	Bioaccessibility and biological activity of <i>Melissa officinalis</i> , <i>Lavandula latifolia</i> and <i>Origanum vulgare</i> extracts: Influence of an in vitro gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2018, 44, 146-154.	1.6	34
20	International descriptive and interventional survey for oxysterol determination by gas- and liquid-chromatographic methods. <i>Biochimie</i> , 2018, 153, 26-32.	1.3	16
21	Oxysterols formation: A review of a multifactorial process. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2017, 169, 39-45.	1.2	40
22	Volatiles formation in gelled emulsions enriched in polyunsaturated fatty acids during storage: type of oil and antioxidant. <i>Journal of Food Science and Technology</i> , 2017, 54, 2842-2851.	1.4	7
23	The effect of low-fat beef patties formulated with a low-energy fat analogue enriched in long-chain polyunsaturated fatty acids on lipid oxidation and sensory attributes. <i>Meat Science</i> , 2017, 134, 7-13.	2.7	47
24	Antioxidant effect of water and acetone extracts of <i>Fucus vesiculosus</i> on oxidative stability of skin care emulsions. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600072.	1.0	11
25	Margarines and Fast-Food French Fries: Low Content of trans Fatty Acids. <i>Nutrients</i> , 2017, 9, 662.	1.7	13
26	<i>Solanum sessiliflorum</i> (mana-cubiu) antioxidant protective effect toward cholesterol oxidation: Influence of docosahexaenoic acid. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1125-1131.	1.0	6
27	Linseed oil gelled emulsion: A successful fat replacer in dry fermented sausages. <i>Meat Science</i> , 2016, 121, 107-113.	2.7	103
28	Bioaccessibility of rutin, caffeic acid and rosmarinic acid: Influence of the in vitro gastrointestinal digestion models. <i>Journal of Functional Foods</i> , 2016, 26, 428-438.	1.6	89
29	Unsaturated lipid matrices protect plant sterols from degradation during heating treatment. <i>Food Chemistry</i> , 2016, 196, 451-458.	4.2	24
30	Antiproliferative effect of phenylethanoid glycosides from <i>Verbena officinalis</i> L. on Colon Cancer Cell Lines. <i>LWT - Food Science and Technology</i> , 2015, 63, 1016-1022.	2.5	19
31	Role of <i>Melissa officinalis</i> in cholesterol oxidation: Antioxidant effect in model systems and application in beef patties. <i>Food Research International</i> , 2015, 69, 133-140.	2.9	20
32	Cholesterol and stigmasterol within a sunflower oil matrix: Thermal degradation and oxysterols formation. <i>Steroids</i> , 2015, 99, 155-160.	0.8	24
33	A new polyunsaturated gelled emulsion as replacer of pork back-fat in burger patties: Effect on lipid composition, oxidative stability and sensory acceptability. <i>LWT - Food Science and Technology</i> , 2015, 62, 1069-1075.	2.5	66
34	Phenolic compounds of blackthorn (<i>Prunus spinosa</i> L.) and influence of in vitro digestion on their antioxidant capacity. <i>Journal of Functional Foods</i> , 2015, 19, 49-62.	1.6	87
35	Reduced fat bologna sausages with improved lipid fraction. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 744-751.	1.7	11
36	A novel approach to monitor the oxidation process of different types of heated oils by using chemometric tools. <i>Food Research International</i> , 2014, 57, 152-161.	2.9	47

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37	Healthy reduced-fat Bologna sausages enriched in ALA and DHA and stabilized with Melissa officinalis extract. Meat Science, 2014, 96, 1185-1190.	2.7	40
38	Optimization of a gelled emulsion intended to supply ω -3 fatty acids into meat products by means of response surface methodology. Meat Science, 2014, 98, 615-621.	2.7	71
39	Reduction of sodium and increment of calcium and ω -3 polyunsaturated fatty acids in dry fermented sausages: effects on the mineral content, lipid profile and sensory quality. Journal of the Science of Food and Agriculture, 2013, 93, 876-881.	1.7	19
40	Oxidative stability of O/W and W/O/W emulsions: Effect of lipid composition and antioxidant polarity. Food Research International, 2013, 51, 132-140.	2.9	88
41	A review of analytical methods measuring lipid oxidation status in foods: a challenging task. European Food Research and Technology, 2013, 236, 1-15.	1.6	230
42	2012: No trans fatty acids in Spanish bakery products. Food Chemistry, 2013, 138, 422-429.	4.2	38
43	Thermo-oxidation of cholesterol: Effect of the unsaturation degree of the lipid matrix. Food Chemistry, 2013, 141, 2757-2764.	4.2	47
44	Development of nutraceuticals containing marine algae oils. , 2013, , 634-657.		4
45	Enrichment of meat products with omega-3 fatty acids by methods other than modification of animal diet. , 2013, , 299-318.		2
46	Sterols heating: Degradation and formation of their ring-structure polar oxidation products. Food Chemistry, 2012, 135, 706-712.	4.2	58
47	Stability of avocado oil during heating: Comparative study to olive oil. Food Chemistry, 2012, 132, 439-446.	4.2	117
48	Chemical composition, mineral content and antioxidant activity of Verbena officinalis L.. LWT - Food Science and Technology, 2011, 44, 875-882.	2.5	63
49	High in omega-3 fatty acids bologna-type sausages stabilized with an aqueous-ethanol extract of Melissa officinalis. Meat Science, 2011, 88, 705-711.	2.7	39
50	Anti-proliferative Effect of Melissa officinalis on Human Colon Cancer Cell Line. Plant Foods for Human Nutrition, 2011, 66, 328-334.	1.4	73
51	The inclusion of functional foods enriched in fibre, calcium, iodine, fat-soluble vitamins and n-3 fatty acids in a conventional diet improves the nutrient profile according to the Spanish reference intake. Public Health Nutrition, 2011, 14, 451-458.	1.1	10
52	Determination of non-polar and mid-polar monomeric oxidation products of stigmasterol during thermo-oxidation. Food Chemistry, 2010, 122, 277-284.	4.2	28
53	Effect of Fish and Oil Nature on Frying Process and Nutritional Product Quality. Journal of Food Science, 2010, 75, H62-7.	1.5	59
54	Effect of lyophilized water extracts of Melissa officinalis on the stability of algae and linseed oil-in-water emulsion to be used as a functional ingredient in meat products. Meat Science, 2010, 85, 373-377.	2.7	54

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55	Selenium, iodine, ω -3 PUFA and natural antioxidant from <i>Melissa officinalis</i> L.: A combination of components from healthier dry fermented sausages formulation. <i>Meat Science</i> , 2010, 85, 274-279.	2.7	57
56	Oxysterols: A world to explore. <i>Food and Chemical Toxicology</i> , 2010, 48, 3289-3303.	1.8	196
57	<i>Algal Oils.</i> , 2009, , 491-513.		2
58	Impact of global and subjective mini nutritional assessment (MNA) questions on the evaluation of the nutritional status: The role of gender and age. <i>Archives of Gerontology and Geriatrics</i> , 2009, 49, 69-73.	1.4	21
59	Use of natural antioxidants from lyophilized water extracts of <i>Borago officinalis</i> in dry fermented sausages enriched in ω -3 PUFA. <i>Meat Science</i> , 2009, 83, 271-277.	2.7	70
60	Nutritional assessment interpretation on 22 007 Spanish community-dwelling elders through the Mini Nutritional Assessment test. <i>Public Health Nutrition</i> , 2009, 12, 82-90.	1.1	122
61	Inhibition of Serum Cholesterol Oxidation by Dietary Vitamin C and Selenium Intake in High Fat Fed Rats. <i>Lipids</i> , 2008, 43, 383-390.	0.7	14
62	Validation of a gas chromatography-mass spectrometry method for the analysis of sterol oxidation products in serum. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2008, 864, 61-68.	1.2	57
63	Food Consumption Analysis in Spanish Elderly Based upon the Mini Nutritional Assessment Test. <i>Annals of Nutrition and Metabolism</i> , 2008, 52, 299-307.	1.0	23
64	Stability of Sterols in Phytosterol-Enriched Milk under Different Heating Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9997-10002.	2.4	53
65	Enhancement of the nutritional status and quality of fresh pork sausages following the addition of linseed oil, fish oil and natural antioxidants. <i>Meat Science</i> , 2008, 80, 1046-1054.	2.7	118
66	<i>Ingredients.</i> , 2008, , 69-90.		0
67	Development of dry fermented sausages rich in docosahexaenoic acid with oil from the microalgae <i>Schizochytrium</i> sp.: Influence on nutritional properties, sensorial quality and oxidation stability. <i>Food Chemistry</i> , 2007, 104, 1087-1096.	4.2	60
68	Nutritional and sensory properties of dry fermented sausages enriched with ω -3 PUFAs. <i>Meat Science</i> , 2006, 72, 727-733.	2.7	101
69	Stability of linseed oil and antioxidants containing dry fermented sausages: A study of the lipid fraction during different storage conditions. <i>Meat Science</i> , 2006, 73, 269-277.	2.7	68
70	Preliminary Study on Health-Related Lipid Components of Bakery Products. <i>Journal of Food Protection</i> , 2006, 69, 1393-1401.	0.8	18
71	Intensity of lipid oxidation and formation of cholesterol oxidation products during frozen storage of raw and cooked chicken. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 141-146.	1.7	49
72	Use of microwave in chicken breast and application of different storage conditions: consequences on oxidation. <i>European Food Research and Technology</i> , 2005, 221, 592-596.	1.6	8

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73	Levels of Phytosterol Oxides in Enriched and Nonenriched Spreads: Application of a Thin-Layer Chromatography-Gas Chromatography Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7844-7850.	2.4	56
74	The effect of cooking and storage on the fatty acid profile of chicken breast. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 301-306.	1.0	18
75	Functional dry fermented sausages manufactured with high levels of n-3 fatty acids: nutritional benefits and evaluation of oxidation. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1061-1068.	1.7	53
76	Comparison of simultaneous distillation extraction (SDE) and solid-phase microextraction (SPME) for the analysis of volatile compounds in dry-cured ham. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1364-1370.	1.7	46
77	Evaluation of the nutritional aspects and cholesterol oxidation products of pork liver and fish patties. <i>Food Chemistry</i> , 2004, 86, 47-53.	4.2	45
78	The use of linseed oil improves nutritional quality of the lipid fraction of dry-fermented sausages. <i>Food Chemistry</i> , 2004, 87, 69-74.	4.2	98
79	Effect of Diet and Dietary Fatty Acids on the Transformation and Incorporation of C18 Fatty Acids in Double-Musced Belgian Blue Young Bulls. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6035-6041.	2.4	32
80	Study of the effect of different fiber coatings and extraction conditions on dry cured ham volatile compounds extracted by solid-phase microextraction (SPME). <i>Talanta</i> , 2004, 64, 458-466.	2.9	87
81	New formulations for healthier dry fermented sausages: a review. <i>Trends in Food Science and Technology</i> , 2004, 15, 452-457.	7.8	107
82	Comparison of modified atmosphere packaging and vacuum packaging for long period storage of dry-cured ham: effects on colour, texture and microbiological quality. <i>Meat Science</i> , 2004, 67, 57-63.	2.7	106
83	Effect of storage and packaging on fatty acid composition and oxidation in dry fermented sausages made with added olive oil and antioxidants. <i>Meat Science</i> , 2004, 67, 237-244.	2.7	90
84	Effect of Fat Level and Partial Replacement of Pork Backfat with Olive Oil on the Lipid Oxidation and Volatile Compounds of Greek Dry Fermented Sausages. <i>Journal of Food Science</i> , 2003, 68, 1531-1536.	1.5	55
85	Consequences of Microwave Heating and Frying on the Lipid Fraction of Chicken and Beef Patties. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5941-5945.	2.4	42
86	Optimization of instrumental colour analysis in dry-cured ham. <i>Meat Science</i> , 2003, 63, 287-292.	2.7	62
87	Improvement of nutritional properties of Chorizo de Pamplona by replacement of pork backfat with soy oil. <i>Meat Science</i> , 2003, 65, 1361-1367.	2.7	72
88	Combined Effect of Cooking (Grilling and Roasting) and Chilling Storage (with and without Air) on Lipid and Cholesterol Oxidation in Chicken Breast. <i>Journal of Food Protection</i> , 2003, 66, 840-846.	0.8	36
89	Analysis of biogenic amines in northern and southern European sausages and role of flora in amine production. <i>Meat Science</i> , 2002, 61, 141-147.	2.7	106
90	Effect of fat level and partial replacement of pork backfat with olive oil on processing and quality characteristics of fermented sausages. <i>Meat Science</i> , 2002, 61, 397-404.	2.7	191

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91	Effect of replacing pork backfat with pre-emulsified olive oil on lipid fraction and sensory quality of Chorizo de Pamplona—a traditional Spanish fermented sausage. <i>Meat Science</i> , 2001, 59, 251-258.	2.7	174
92	Analysis of volatile compounds by GC-MS of a dry fermented sausage: chorizo de Pamplona. <i>Food Research International</i> , 2001, 34, 67-75.	2.9	162
93	Fatty Acid Modifications and Cholesterol Oxidation in Pork Loin during Frying at Different Temperatures. <i>Journal of Food Protection</i> , 2001, 64, 1062-1066.	0.8	21
94	Postprandial de novo lipogenesis and metabolic changes induced by a high-carbohydrate, low-fat meal in lean and overweight men. <i>American Journal of Clinical Nutrition</i> , 2001, 73, 253-261.	2.2	133
95	Optimizing Headspace Temperature and Time Sampling for Identification of Volatile Compounds in Ground Roasted Arabica Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1364-1369.	2.4	96
96	Characterization of chorizo de Pamplona. <i>Food Chemistry</i> , 2000, 69, 195-200.	4.2	83
97	Changes in volatile compounds during ripening of chorizo de Pamplona elaborated with <i>Lactobacillus plantarum</i> and <i>Staphylococcus carnosus</i> Cambios en los compuestos volátiles durante la maduración del chorizo de Pamplona elaborado con <i>Lactobacillus plantarum</i> y <i>Staphylococcus carnosus</i> . <i>Food Science and Technology International</i> , 2000, 6, 439-447.	1.1	21
98	Influence of the Simultaneous Addition of the Protease Flavourzyme and the Lipase Novozym 677BG on Dry Fermented Sausage Compounds Extracted by SDE and Analyzed by GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2395-2400.	2.4	39
99	Dry fermented sausages manufactured with different amounts of commercial proteinases: Evolution of total free ϵ -NH ₂ -N groups and sensory evaluation of the texture. <i>Meat Science</i> , 1998, 49, 213-221.	2.7	14
100	Simultaneous addition of Palatase M and Protease P to a dry fermented sausage (Chorizo de Pamplona) elaboration: Effect over peptidic and Lipid fractions. <i>Meat Science</i> , 1998, 50, 37-44.	2.7	26
101	Addition of Palatase M (Lipase from <i>Rhizomucormiehei</i>) to Dry Fermented Sausages: Effect over Lipolysis and Study of the Further Oxidation Process by GCMS. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3244-3248.	2.4	26
102	Colour evaluation of chorizo de Pamplona, a Spanish dry fermented sausage: Comparison between the CIE L*a*b* and the Hunter lab systems with illuminants D65 and C. <i>Meat Science</i> , 1997, 46, 313-318.	2.7	38