Diana Ansorena

List of Publications by Year
in descending order

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102 papers	5,319 citations	57758 44 h-index	91884 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. Critical Reviews in Food Science and Nutrition, 2022, 62, 3768-3781.	10.3	27
2	Use of hydrocolloids and vegetable oils for the formulation of a butter replacer: Optimization and oxidative stability. LWT - Food Science and Technology, 2022, 153, 112538.	5.2	17
3	Evaluation of Hemp Seed Oils Stability under Accelerated Storage Test. Antioxidants, 2022, 11, 490.	5.1	21
4	Fatty acid profile, sterols, and squalene content comparison between two conventional (olive oil and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Journal of Food Science, 2022, 87, 1489-1499.	3.1	13
5	Fatty acid composition, acute toxicity and anti-inflammatory activity of the n-hexane extract from Ranunculus macrophyllus Desf. roots. South African Journal of Botany, 2022, 148, 315-325.	2.5	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. Meat Science, 2021, 171, 108278.	5.5	31
7	Nutritional constituents and effect of in vitro digestion on polyphenols and antioxidant activity of the large-leaved buttercup (Ranunculus macrophyllus Desf.). Food Bioscience, 2021, 40, 100904.	4.4	2
8	Oils and Bioactive Lipids: Quality, Stability, and Functionality. Foods, 2021, 10, 1248.	4.3	1
9	Exploring Tools for Designing Dysphagia-Friendly Foods: A Review. Foods, 2021, 10, 1334.	4.3	24
10	Flax and hempseed oil functional ingredient stabilized by inulin and chia mucilage as a butter replacer in muffin formulations. Journal of Food Science, 2020, 85, 3072-3080.	3.1	20
11	DHA rich algae oil delivered by O/W or gelled emulsions: strategies to increase its bioaccessibility. Journal of the Science of Food and Agriculture, 2019, 99, 2251-2258.	3.5	33
12	Influence of a gel emulsion containing microalgal oil and a blackthorn (Prunus spinosa L.) branch extract on the antioxidant capacity and acceptability of reduced-fat beef patties. Meat Science, 2019, 148, 219-222.	5.5	41
13	Quality assessment of the lipid fraction in industrial and artisan biscuits commercialized in Navarre (Spain). LWT - Food Science and Technology, 2019, 109, 436-442.	5.2	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. Journal of Steroid Biochemistry and Molecular Biology, 2019, 190, 115-125.	2.5	28
15	Using canola oil hydrogels and organogels to reduce saturated animal fat in meat batters. Food Research International, 2019, 122, 129-136.	6.2	87
16	Omega-3 fatty acids and plant sterols as cardioprotective ingredients in beef patties: composition and relevance of nutritional information on sensory characterization. Food and Function, 2019, 10, 7883-7891.	4.6	7
17	Health-related messages in the labeling of processed meat products: a market evaluation. Food and Nutrition Research, 2019, 63, .	2.6	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. Food and Function, 2018, 9, 3028-3036.	4.6	16

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19	Bioaccessibility and biological activity of Melissa officinalis , Lavandula latifolia and Origanum vulgare extracts: Influence of an in vitro gastrointestinal digestion. Journal of Functional Foods, 2018, 44, 146-154.	3.4	34
20	International descriptive and interventional survey for oxycholesterol determination by gas- and liquid-chromatographic methods. Biochimie, 2018, 153, 26-32.	2.6	16
21	Oxysterols formation: A review of a multifactorial process. Journal of Steroid Biochemistry and Molecular Biology, 2017, 169, 39-45.	2.5	40
22	Volatiles formation in gelled emulsions enriched in polyunsaturated fatty acids during storage: type of oil and antioxidant. Journal of Food Science and Technology, 2017, 54, 2842-2851.	2.8	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. Meat Science, 2017, 134, 7-13.	5.5	47
24	Antioxidant effect of water and acetone extracts ofFucus vesiculosuson oxidative stability of skin care emulsions. European Journal of Lipid Science and Technology, 2017, 119, 1600072.	1.5	11
25	Margarines and Fast-Food French Fries: Low Content of trans Fatty Acids. Nutrients, 2017, 9, 662.	4.1	13
26	Solanum sessiliflorum(mana-cubiu) antioxidant protective effect toward cholesterol oxidation: Influence of docosahexaenoic acid. European Journal of Lipid Science and Technology, 2016, 118, 1125-1131.	1.5	6
27	Linseed oil gelled emulsion: A successful fat replacer in dry fermented sausages. Meat Science, 2016, 121, 107-113.	5.5	103
28	Bioaccessibility of rutin, caffeic acid and rosmarinic acid: Influence of the in vitro gastrointestinal digestion models. Journal of Functional Foods, 2016, 26, 428-438.	3.4	89
29	Unsaturated lipid matrices protect plant sterols from degradation during heating treatment. Food Chemistry, 2016, 196, 451-458.	8.2	24
30	Antiproliferative effect of phenylethanoid glycosides from Verbena officinalis L. on Colon Cancer Cell Lines. LWT - Food Science and Technology, 2015, 63, 1016-1022.	5.2	19
31	Role of Melissa officinalis in cholesterol oxidation: Antioxidant effect in model systems and application in beef patties. Food Research International, 2015, 69, 133-140.	6.2	20
32	Cholesterol and stigmasterol within a sunflower oil matrix: Thermal degradation and oxysterols formation. Steroids, 2015, 99, 155-160.	1.8	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. LWT - Food Science and Technology, 2015, 62, 1069-1075.	5.2	66
34	Phenolic compounds of blackthorn (Prunus spinosa L.) and influence of in vitro digestion on their antioxidant capacity. Journal of Functional Foods, 2015, 19, 49-62.	3.4	87
35	Reducedâ€fat bologna sausages with improved lipid fraction. Journal of the Science of Food and Agriculture, 2014, 94, 744-751.	3.5	11
36	A novel approach to monitor the oxidation process of different types of heated oils by using chemometric tools. Food Research International, 2014, 57, 152-161.	6.2	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.	5.5	40
38	Optimization of a gelled emulsion intended to supply Ï‰-3 fatty acids into meat products by means of response surface methodology. Meat Science, 2014, 98, 615-621.	5.5	71
39	Reduction of sodium and increment of calcium and Ï‰â€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.	3.5	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.	6.2	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.	3.3	230
42	2012: No trans fatty acids in Spanish bakery products. Food Chemistry, 2013, 138, 422-429.	8.2	38
43	Thermo-oxidation of cholesterol: Effect of the unsaturation degree of the lipid matrix. Food Chemistry, 2013, 141, 2757-2764.	8.2	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.	8.2	58
47	Stability of avocado oil during heating: Comparative study to olive oil. Food Chemistry, 2012, 132, 439-446.	8.2	117
48	Chemical composition, mineral content and antioxidant activity of Verbena officinalis L.. LWT - Food Science and Technology, 2011, 44, 875-882.	5.2	63
49	â€œHigh in omega-3 fatty acidsâ€•bologna-type sausages stabilized with an aqueous-ethanol extract of Melissa officinalis. Meat Science, 2011, 88, 705-711.	5.5	39
50	Anti-proliferative Effect of Melissa officinalis on Human Colon Cancer Cell Line. Plant Foods for Human Nutrition, 2011, 66, 328-334.	3.2	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.	2.2	10
52	Determination of non-polar and mid-polar monomeric oxidation products of stigmasterol during thermo-oxidation. Food Chemistry, 2010, 122, 277-284.	8.2	28
53	Effect of Fish and Oil Nature on Frying Process and Nutritional Product Quality. Journal of Food Science, 2010, 75, H62-7.	3.1	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.	5.5	54

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55	Selenium, iodine, Ï‰-3 PUFA and natural antioxidant from Melissa officinalis L.: A combination of components from healthier dry fermented sausages formulation. Meat Science, 2010, 85, 274-279.	5.5	57
56	Oxysterols: A world to explore. Food and Chemical Toxicology, 2010, 48, 3289-3303.	3.6	196
57	Algal Oils. , 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. Archives of Gerontology and Geriatrics, 2009, 49, 69-73.	3.0	21
59	Use of natural antioxidants from lyophilized water extracts of Borago officinalis in dry fermented sausages enriched in Ï‰-3 PUFA. Meat Science, 2009, 83, 271-277.	5.5	70
60	Nutritional assessment interpretation on 22 007 Spanish community-dwelling elders through the Mini Nutritional Assessment test. Public Health Nutrition, 2009, 12, 82-90.	2.2	122
61	Inhibition of Serum Cholesterol Oxidation by Dietary Vitamin C and Selenium Intake in High Fat Fed Rats. Lipids, 2008, 43, 383-390.	1.7	14
62	Validation of a gas chromatographyâ€“mass spectrometry method for the analysis of sterol oxidation products in serum. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2008, 864, 61-68.	2.3	57
63	Food Consumption Analysis in Spanish Elderly Based upon the Mini Nutritional Assessment Test. Annals of Nutrition and Metabolism, 2008, 52, 299-307.	1.9	23
64	Stability of Sterols in Phytosterol-Enriched Milk under Different Heating Conditions. Journal of Agricultural and Food Chemistry, 2008, 56, 9997-10002.	5.2	53
65	Enhancement of the nutritional status and quality of fresh pork sausages following the addition of linseed oil, fish oil and natural antioxidants. Meat Science, 2008, 80, 1046-1054.	5.5	118
66	Ingredients. , 2008, , 69-90.		0
67	Development of dry fermented sausages rich in docosahexaenoic acid with oil from the microalgae Schizochytrium sp.: Influence on nutritional properties, sensorial quality and oxidation stability. Food Chemistry, 2007, 104, 1087-1096.	8.2	60
68	Nutritional and sensory properties of dry fermented sausages enriched with nâˆ’3 PUFAs. Meat Science, 2006, 72, 727-733.	5.5	101
69	Stability of linseed oil and antioxidants containing dry fermented sausages: A study of the lipid fraction during different storage conditions. Meat Science, 2006, 73, 269-277.	5.5	68
70	Preliminary Study on Health-Related Lipid Components of Bakery Products. Journal of Food Protection, 2006, 69, 1393-1401.	1.7	18
71	Intensity of lipid oxidation and formation of cholesterol oxidation products during frozen storage of raw and cooked chicken. Journal of the Science of Food and Agriculture, 2005, 85, 141-146.	3.5	49
72	Use of microwave in chicken breast and application of different storage conditions: consequences on oxidation. European Food Research and Technology, 2005, 221, 592-596.	3.3	8

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73	Levels of Phytosterol Oxides in Enriched and Nonenriched Spreads:Â Application of a Thin-Layer Chromatographyâ"Gas Chromatography Methodology. Journal of Agricultural and Food Chemistry, 2005, 53, 7844-7850.	5.2	56
74	The effect of cooking and storage on the fatty acid profile of chicken breast. European Journal of Lipid Science and Technology, 2004, 106, 301-306.	1.5	18
75	Functional dry fermented sausages manufactured with high levels ofn-3 fatty acids: nutritional benefits and evaluation of oxidation. Journal of the Science of Food and Agriculture, 2004, 84, 1061-1068.	3.5	53
76	Comparison of simultaneous distillation extraction(SDE) and solid-phase microextraction(SPME) for the analysis of volatile compounds in dry-cured ham. Journal of the Science of Food and Agriculture, 2004, 84, 1364-1370.	3.5	46
77	Evaluation of the nutritional aspects and cholesterol oxidation products of pork liver and fish patÃ©s. Food Chemistry, 2004, 86, 47-53.	8.2	45
78	The use of linseed oil improves nutritional quality of the lipid fraction of dry-fermented sausages. Food Chemistry, 2004, 87, 69-74.	8.2	98
79	Effect of Diet and Dietary Fatty Acids on the Transformation and Incorporation of C18 Fatty Acids in Double-Muscled Belgian Blue Young Bulls. Journal of Agricultural and Food Chemistry, 2004, 52, 6035-6041.	5.2	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). Talanta, 2004, 64, 458-466.	5.5	87
81	New formulations for healthier dry fermented sausages: a review. Trends in Food Science and Technology, 2004, 15, 452-457.	15.1	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. Meat Science, 2004, 67, 57-63.	5.5	106
83	Effect of storage and packaging on fatty acid composition and oxidation in dry fermented sausages made with added olive oil and antioxidants. Meat Science, 2004, 67, 237-244.	5.5	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. Journal of Food Science, 2003, 68, 1531-1536.	3.1	55
85	Consequences of Microwave Heating and Frying on the Lipid Fraction of Chicken and Beef Patties. Journal of Agricultural and Food Chemistry, 2003, 51, 5941-5945.	5.2	42
86	Optimization of instrumental colour analysis in dry-cured ham. Meat Science, 2003, 63, 287-292.	5.5	62
87	Improvement of nutritional properties of Chorizo de Pamplona by replacement of pork backfat with soy oil. Meat Science, 2003, 65, 1361-1367.	5.5	72
88	Combined Effect of Cooking (Grilling and Roasting) and Chilling Storage (with and without Air) on Lipid and Cholesterol Oxidation in Chicken Breast. Journal of Food Protection, 2003, 66, 840-846.	1.7	36
89	Analysis of biogenic amines in northern and southern European sausages and role of flora in amine production. Meat Science, 2002, 61, 141-147.	5.5	106
90	Effect of fat level and partial replacement of pork backfat with olive oil on processing and quality characteristics of fermented sausages. Meat Science, 2002, 61, 397-404.	5.5	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 PamplonaÂâ€" a traditional Spanish fermented sausage. Meat Science, 2001, 59, 251-258.	5.5	174
92	Analysis of volatile compounds by GCâ€"MS of a dry fermented sausage: chorizo de Pamplona. Food Research International, 2001, 34, 67-75.	6.2	162
93	Fatty Acid Modifications and Cholesterol Oxidation in Pork Loin during Frying at Different Temperatures. Journal of Food Protection, 2001, 64, 1062-1066.	1.7	21
94	Postprandial de novo lipogenesis and metabolic changes induced by a high-carbohydrate, low-fat meal in lean and overweight men. American Journal of Clinical Nutrition, 2001, 73, 253-261.	4.7	133
95	Optimizing Headspace Temperature and Time Sampling for Identification of Volatile Compounds in Ground Roasted Arabica Coffee. Journal of Agricultural and Food Chemistry, 2001, 49, 1364-1369.	5.2	96
96	Characterization of chorizo de Pamplona. Food Chemistry, 2000, 69, 195-200.	8.2	83
97	Changes in volatile compounds during ripening of chorizo de Pamplona elaborated with Lactobacillus plantarum and Staphylococcus carnosus Cambios en los compuestos volÃ¡tiles durante la maduraciÃ³n del chorizo de Pamplona elaborado con Lactobacillus plantarum y Staphylococcus carnosus. Food Science and Technology International, 2000, 6, 439-447.	2.2	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. Journal of Agricultural and Food Chemistry, 2000, 48, 2395-2400.	5.2	39
99	Dry fermented sausages manufactured with different amounts of commercial proteinases: Evolution of total free Î±-NH2-N groups and sensory evaluation of the texture. Meat Science, 1998, 49, 213-221.	5.5	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. Meat Science, 1998, 50, 37-44.	5.5	26
101	Addition of Palatase M (Lipase fromRhizomucormiehei) to Dry Fermented Sausages:Â Effect over Lipolysis and Study of the Further Oxidation Process by GCMS. Journal of Agricultural and Food Chemistry, 1998, 46, 3244-3248.	5.2	26
102	Colour evaluation of chorizo de Pamplona, a Spanish dry fermented sausage: Comparison between the CIE Lâˆ—aâˆ—bâˆ— and the Hunter lab systems with illuminants D65 and C. Meat Science, 1997, 46, 313-318.	5.5	38