Miguel A Prieto

List of Publications by Year
in descending order

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185 papers	5,942 citations	53660 45 h-index	106150 65 g-index
196 all docs	196 docs citations	196 times ranked	5866 citing authors

#	Article	IF	Citations
1	Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat (Fagopyrum tataricum). Critical Reviews in Food Science and Nutrition, 2023, 63, 657-673.	5.4	59
2	Advances on delta 5-unsaturated-polymethylene-interrupted fatty acids: Resources, biosynthesis, and benefits. Critical Reviews in Food Science and Nutrition, 2023, 63, 767-789.	5.4	7
3	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. Critical Reviews in Food Science and Nutrition, 2023, 63, 1901-1929.	5.4	41
4	Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality. Critical Reviews in Food Science and Nutrition, 2023, 63, 8357-8374.	5.4	7
5	Biological properties and potential of compounds extracted from red seaweeds. Phytochemistry Reviews, 2023, 22, 1509-1540.	3.1	12
6	Analytical Metabolomics and Applications in Health, Environmental and Food Science. Critical Reviews in Analytical Chemistry, 2022, 52, 712-734.	1.8	49
7	Stability and antioxidant capacity of epigallocatechin gallate in Dulbecco's modified eagle medium. Food Chemistry, 2022, 366, 130521.	4.2	14
8	Valorization of kiwi agricultural waste and industry by-products by recovering bioactive compounds and applications as food additives: A circular economy model. Food Chemistry, 2022, 370, 131315.	4.2	62
9	Aquaculture as a circular bio-economy model with Galicia as a study case: How to transform waste into revalorized by-products. Trends in Food Science and Technology, 2022, 119, 23-35.	7.8	27
10	Approaches for sustainable food production and consumption systems. , 2022, , 23-38.		6
11	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives. Antioxidants, 2022, 11, 176.	2.2	30
12	Application of Releasing Active Packaging in Oils and Fats. Food Bioactive Ingredients, 2022, , 465-505.	0.3	1
13	Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent. Marine Drugs, 2022, 20, 113.	2.2	17
14	Weed pressure determines the chemical profile of wheat (<scp>Triticum aestivum L.</scp>) and its allelochemicals potential. Pest Management Science, 2022, 78, 1605-1619.	1.7	7
15	Extraction of lipids from microalgae using classical and innovative approaches. Food Chemistry, 2022, 384, 132236.	4.2	58
16	Safer plant-based nanoparticles for combating antibiotic resistance in bacteria: A comprehensive review on its potential applications, recent advances, and future perspective. Science of the Total Environment, 2022, 821, 153472.	3.9	45
17	Stability profiling and degradation products of dihydromyricetin in Dulbecco's modified eagle's medium. Food Chemistry, 2022, 378, 132033.	4.2	10
18	Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. Applied Sciences (Switzerland), 2022, 12, 1703.	1.3	25

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19	Functional implications of bound phenolic compounds and phenolicsâ€"food interaction: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 811-842.	5.9	68
20	Protein Oxidation in Muscle Foods: A Comprehensive Review. Antioxidants, 2022, 11, 60.	2.2	97
21	Thermochemical Characterization of Eight Seaweed Species and Evaluation of Their Potential Use as an Alternative for Biofuel Production and Source of Bioactive Compounds. International Journal of Molecular Sciences, 2022, 23, 2355.	1.8	17
22	Camellia japonica: A phytochemical perspective and current applications facing its industrial exploitation. Food Chemistry: X, 2022, 13, 100258.	1.8	14
23	Effects of different drying techniques on the quality and bioactive compounds of plant-based products: a critical review on current trends. Drying Technology, 2022, 40, 1539-1561.	1.7	22
24	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. Reference Series in Phytochemistry, 2022, , 343-380.	0.2	1
25	Bioactive Compounds Extracted from Edible Legumes Not Suitable for Marketingâ€"A Source of Functional Ingredients. , 2022, 12, .		0
26	Extraction of chlorophylls from Daucus carota L. and Solanum lycopersicum var. cerasiforme crop by-products. , 2022, 1, 100048.		8
27	Fig â€œFicus carica L.â€•and its by-products: A decade evidence of their health-promoting benefits towards the development of novel food formulations. Trends in Food Science and Technology, 2022, 127, 1-13.	7.8	19
28	Functional foods based on the recovery of bioactive ingredients from food and algae by-products by emerging extraction technologies and 3D printing. Food Bioscience, 2022, 49, 101853.	2.0	7
29	Fucoxanthinâ€™s Optimization from Undaria pinnatifida Using Conventional Heat Extraction, Bioactivity Assays and In Silico Studies. Antioxidants, 2022, 11, 1296.	2.2	8
30	Recovery of Citric Acid from Citrus Peels: Ultrasound-Assisted Extraction Optimized by Response Surface Methodology. Chemosensors, 2022, 10, 257.	1.8	8
31	Main bioactive phenolic compounds in marine algae and their mechanisms of action supporting potential health benefits. Food Chemistry, 2021, 341, 128262.	4.2	87
32	Prevalencia de la enfermedad renal crÃ³nica y factores asociados en la poblaciÃ³n asistida en atenciÃ³n primaria de EspaÃ±a: resultados del estudio IBERICAN. Medicina ClÃnica, 2021, 156, 157-165.	0.3	14
33	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tanninsâ€™ Biological Activities and Their Potential for Valorization. Foods, 2021, 10, 137.	1.9	65
34	Bottle Aging and Storage of Wines: A Review. Molecules, 2021, 26, 713.	1.7	30
35	Essential Oils and Their Application on Active Packaging Systems: A Review. Resources, 2021, 10, 7.	1.6	112
36	Main Applications of Cyclodextrins in the Food Industry as the Compounds of Choice to Form Hostâ€"Guest Complexes. International Journal of Molecular Sciences, 2021, 22, 1339.	1.8	59

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37	Traditional plants from Asteraceae family as potential candidates for functional food industry. Food and Function, 2021, 12, 2850-2873.	2.1	28
38	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. Pharmaceuticals, 2021, 14, 157.	1.7	105
39	Health Promoting Properties of Bee Royal Jelly: Food of the Queens. Nutrients, 2021, 13, 543.	1.7	67
40	Unraveling the emergence and population diversity of Listeria monocytogenes in a newly built meat facility through whole genome sequencing. International Journal of Food Microbiology, 2021, 340, 109043.	2.1	28
41	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. Antioxidants, 2021, 10, 368.	2.2	27
42	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. Foods, 2021, 10, 484.	1.9	14
43	Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries. Trends in Food Science and Technology, 2021, 117, 163-181.	7.8	83
44	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. Marine Drugs, 2021, 19, 188.	2.2	94
45	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. Marine Drugs, 2021, 19, 178.	2.2	31
46	Valorization of Bio-Residues from the Processing of Main Portuguese Fruit Crops: From Discarded Waste to Health Promoting Compounds. Molecules, 2021, 26, 2624.	1.7	20
47	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. Chemosensors, 2021, 9, 141.	1.8	5
48	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. Chemosensors, 2021, 9, 132.	1.8	25
49	Almond By-Products: Valorization for Sustainability and Competitiveness of the Industry. Foods, 2021, 10, 1793.	1.9	39
50	Algae as a Source of Bioactive Compounds to Prevent the Development of Type 2 Diabetes Mellitus. Current Medicinal Chemistry, 2021, 28, 4592-4615.	1.2	11
51	Seaweed Protein Hydrolysates and Bioactive Peptides: Extraction, Purification, and Applications. Marine Drugs, 2021, 19, 500.	2.2	42
52	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. Foods, 2021, 10, 1823.	1.9	20
53	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. Foods, 2021, 10, 1915.	1.9	30
54	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. International Journal of Environmental Research and Public Health, 2021, 18, 9153.	1.2	89

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55	Applications of by-products from the olive oil processing: Revalorization strategies based on target molecules and green extraction technologies. Trends in Food Science and Technology, 2021, 116, 1084-1104.	7.8	42
56	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. Foods, 2021, 10, 251.	1.9	47
57	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. Foods, 2021, 10, 51.	1.9	55
58	State-of-the-Art of Encapsulation Based on the Spray-Drying Technique for Carotenoids from Plant Material: Methods and Mechanism. , 2021, , 79-89.		1
59	Freeze-Drying Encapsulation as a Mechanism of Choice in Oils: Methods and Mechanism. , 2021, , 91-101.		1
60	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. Proceedings (mdpi), 2021, 70, 110.	0.2	1
61	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. Chemistry Proceedings, 2021, 5, .	0.1	4
62	Essential Oils as Possible Candidates to Be Included in Active Packaging Systems and the Use of Biosensors to Monitor the Quality of Foodstuff. , 2021, 5, .		1
63	Optimization of Bioactive Compounds with Antioxidant Activity of Himanthalia elongata by Microwave-Assisted Extraction Using Response Surface Methodology. , 2021, 5, .		2
64	Bioactive Compound Profiling and Nutritional Composition of Three Species from the Amaranthaceae Family. , 2021, 5, .		3
65	Critical Variables Influencing the Ultrasound-Assisted Extraction of Bioactive Compoundsâ€"A Review. , 2021, 5, .		4
66	Identification, Quantification, and Method Validation of Anthocyanins. , 2021, 5, .		2
67	Nutritional Composition of the Atlantic Seaweeds Ulva rigida, Codium tomentosum, Palmaria palmata and Porphyra purpurea. , 2021, 5, .		4
68	Aquaculture and agricultureâ€by products as sustainable sources of omegaâ€3 fatty acids in the food industry. EFood, 2021, 2, 209-233.	1.7	12
69	Phenolic Compounds from Amaranthaceae Family as Potential Antitumor and Antibacterial Drugs. , 2021, 9, .		0
70	Nutritional Composition and Biological Activity of Goldenberry (Physalis peruviana L.): An Emerging Fruit Crop in Portugal. , 2021, 6, .		0
71	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. Food Research International, 2020, 137, 109683.	2.9	112
72	Antibacterial Use of Macroalgae Compounds against Foodborne Pathogens. Antibiotics, 2020, 9, 712.	1.5	29

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73	Capsicum Seeds as a Source of Bioactive Compounds: Biological Properties, Extraction Systems, and Industrial Application. , 2020, , .		6
74	Seaweed-based natural ingredients: Stability of phlorotannins during extraction, storage, passage through the gastrointestinal tract and potential incorporation into functional foods. Food Research International, 2020, 137, 109676.	2.9	41
75	Stability assessment of extracts obtained from Arbutus unedo L. fruits in powder and solution systems using machine-learning methodologies. Food Chemistry, 2020, 333, 127460.	4.2	5
76	Recovery of Anthocyanins from Passion Fruit Epicarp for Food Colorants: Extraction Process Optimization and Evaluation of Bioactive Properties. Molecules, 2020, 25, 3203.	1.7	26
77	Bioactive Compounds and Quality of Extra Virgin Olive Oil. Foods, 2020, 9, 1014.	1.9	222
78	Metabolites from Macroalgae and Its Applications in the Cosmetic Industry: A Circular Economy Approach. Resources, 2020, 9, 101.	1.6	59
79	Wine Aging Technology: Fundamental Role of Wood Barrels. Foods, 2020, 9, 1160.	1.9	36
80	Macroalgae as a Source of Valuable Antimicrobial Compounds: Extraction and Applications. Antibiotics, 2020, 9, 642.	1.5	81
81	Culinary and nutritional value of edible wild plants from northern Spain rich in phenolic compounds with potential health benefits. Food and Function, 2020, 11, 8493-8515.	2.1	30
82	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. Antioxidants, 2020, 9, 882.	2.2	31
83	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. Processes, 2020, 8, 988.	1.3	11
84	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. Foods, 2020, 9, 1113.	1.9	69
85	Investigation of new products and reaction kinetics for myricetin in DMEM via an in situ UPLCâ€“MSâ€“MS analysis. Food Frontiers, 2020, 1, 243-252.	3.7	17
86	Agriculture waste valorisation as a source of antioxidant phenolic compounds within a circular and sustainable bioeconomy. Food and Function, 2020, 11, 4853-4877.	2.1	111
87	Analysis of the oxypropylation process of a lignocellulosic material, almond shell, using the response surface methodology (RSM). Industrial Crops and Products, 2020, 153, 112542.	2.5	7
88	Scientific basis for the industrialization of traditionally used plants of the Rosaceae family. Food Chemistry, 2020, 330, 127197.	4.2	23
89	Optimization of ergosterol extraction from Pleurotus mushrooms using response surface methodology. Food and Function, 2020, 11, 5887-5897.	2.1	10
90	Technical analysis in Tsuri-goshi through three complementary observational analysis. Physiology and Behavior, 2020, 216, 112804.	1.0	14

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91	Technological Application of Tannin-Based Extracts. Molecules, 2020, 25, 614.	1.7	124
92	Jansky VLA observations of synchrotron emitting optical hotspots of 3Câ€‰227 and 3Câ€‰445 radio galaxies. Monthly Notices of the Royal Astronomical Society, 2020, 494, 2244-2253.	1.6	5
93	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of Aloe arborescens. Antioxidants, 2020, 9, 281.	2.2	3
94	Mushrooms bio-residues valorisation: Optimisation of ergosterol extraction using response surface methodology. Food and Bioproducts Processing, 2020, 122, 183-192.	1.8	6
95	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. Current Pharmaceutical Design, 2020, 26, 1929-1950.	0.9	22
96	Valorization of Kiwi by-Products for the Recovery of Bioactive Compounds: Circular Economy Model. Proceedings (mdpi), 2020, 70, .	0.2	3
97	Multiple SERS Detection of Phenol Derivatives in Tap Water. Proceedings (mdpi), 2020, 70, .	0.2	2
98	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. Proceedings (mdpi), 2020, 70, .	0.2	0
99	Macroalgae as an Alternative Source of Nutrients and Compounds with Bioactive Potential. Proceedings (mdpi), 2020, 70, .	0.2	7
100	A comparative study between conventional and non-conventional extraction techniques for the recovery of ergosterol from Agaricus blazei Murrill. Food Research International, 2019, 125, 108541.	2.9	23
101	The Potential of Seaweeds as a Source of Functional Ingredients of Prebiotic and Antioxidant Value. Antioxidants, 2019, 8, 406.	2.2	147
102	Changes in mammographic density over time and the risk of breast cancer: An observational cohort study. Breast, 2019, 46, 108-115.	0.9	14
103	Rubus ulmifolius Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. Molecules, 2019, 24, 2181.	1.7	23
104	Glucosinolates: Molecular structure, breakdown, genetic, bioavailability, properties and healthy and adverse effects. Advances in Food and Nutrition Research, 2019, 90, 305-350.	1.5	88
105	Ultrasound as a Rapid and Low-Cost Extraction Procedure to Obtain Anthocyanin-Based Colorants from Prunus spinosa L. Fruit Epicarp: Comparative Study with Conventional Heat-Based Extraction. Molecules, 2019, 24, 573.	1.7	30
106	Development of a natural preservative obtained from male chestnut flowers: optimization of a heat-assisted extraction technique. Food and Function, 2019, 10, 1352-1363.	2.1	11
107	Optimization of the Extraction Process to Obtain a Colorant Ingredient from Leaves of Ocimum basilicum var. purpurascens. Molecules, 2019, 24, 686.	1.7	12
108	Stability of a cyanidin-3-O-glucoside extract obtained from Arbutus unedo L. and incorporation into wafers for colouring purposes. Food Chemistry, 2019, 275, 426-438.	4.2	31

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109	Microencapsulation of ergosterol and Agaricus bisporus L. extracts by complex coacervation using whey protein and chitosan: Optimization study using response surface methodology. LWT - Food Science and Technology, 2019, 103, 228-237.	2.5	24
110	Optimization of heat- and ultrasound-assisted extraction of anthocyanins from Hibiscus sabdariffa calyces for natural food colorants. Food Chemistry, 2019, 275, 309-321.	4.2	112
111	Enhanced extraction of phenolic compounds using choline chloride based deep eutectic solvents from Juglans regia L.. Industrial Crops and Products, 2018, 115, 261-271.	2.5	100
112	Recovery of bioactive compounds from Arbutus unedo L. fruits: Comparative optimization study of maceration/microwave/ultrasound extraction techniques. Food Research International, 2018, 109, 455-471.	2.9	40
113	Multifunctions of Pleurotus sajor-caju (Fr.) Singer: A highly nutritious food and a source for bioactive compounds. Food Chemistry, 2018, 245, 150-158.	4.2	26
114	Extraction of triterpenoids and phenolic compounds from Ganoderma lucidum: optimization study using the response surface methodology. Food and Function, 2018, 9, 209-226.	2.1	59
115	Biosynthesis of silver nanoparticles and polyhydroxybutyrate nanocomposites of interest in antimicrobial applications. International Journal of Biological Macromolecules, 2018, 108, 426-435.	3.6	60
116	Enhancing the antimicrobial and antifungal activities of a coloring extract agent rich in betacyanins obtained from Gomphrena globosa L. flowers. Food and Function, 2018, 9, 6205-6217.	2.1	9
117	Recovery of bioactive anthocyanin pigments from Ficus carica L. peel by heat, microwave, and ultrasound based extraction techniques. Food Research International, 2018, 113, 197-209.	2.9	83
118	Optimization and comparison of heat and ultrasound assisted extraction techniques to obtain anthocyanin compounds from Arbutus unedo L. Fruits. Food Chemistry, 2018, 264, 81-91.	4.2	95
119	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. Separation and Purification Technology, 2018, 192, 501-512.	3.9	59
120	An Accurate and Rapid System to Identify Play Patterns in Tennis Using Video Recording Material: Break Point Situations as a Case Study. Journal of Human Kinetics, 2018, 62, 199-212.	0.7	6
121	Floral parts of Gomphrena globosa L. as a novel alternative source of betacyanins: Optimization of the extraction using response surface methodology. Food Chemistry, 2017, 229, 223-234.	4.2	52
122	Assessment of the stability of catechin-enriched extracts obtained from Arbutus unedo L. fruits: Kinetic mathematical modeling of pH and temperature properties on powder and solution systems. Industrial Crops and Products, 2017, 99, 150-162.	2.5	10
123	Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the today's society. Innovative Food Science and Emerging Technologies, 2017, 41, 160-171.	2.7	62
124	Modern extraction techniques optimized to extract betacyanins from Gomphrena globosa L.. Industrial Crops and Products, 2017, 105, 29-40.	2.5	35
125	Extraction of rosmarinic acid from Melissa officinalis L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. Separation and Purification Technology, 2017, 186, 297-308.	3.9	55
126	Optimization and comparison of maceration and microwave extraction systems for the production of phenolic compounds from Juglans regia L. for the valorization of walnut leaves. Industrial Crops and Products, 2017, 107, 341-352.	2.5	60

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127	Mathematical models of cytotoxic effects in endpoint tumor cell line assays: critical assessment of the application of a single parametric value as a standard criterion to quantify the doseâ€"response effects and new unexplored proposal formats. Analyst, The, 2017, 142, 4124-4141.	1.7	5
128	Catechin-based extract optimization obtained from Arbutus unedo L. fruits using maceration/microwave/ultrasound extraction techniques. Industrial Crops and Products, 2017, 95, 404-415.	2.5	99
129	Ellagitannin-rich bioactive extracts of Tuberaria lignosa: insights into the radiation-induced effects in the recovery of high added-value compounds. Food and Function, 2017, 8, 2485-2499.	2.1	6
130	Assessment of BCG and inactivated Mycobacterium bovis vaccines in an experimental tuberculosis infection model in sheep. PLoS ONE, 2017, 12, e0180546.	1.1	27
131	Injury assessment of common nage-waza judo techniques for amateur judokas. International Journal of Performance Analysis in Sport, 2016, 16, 961-982.	0.5	1
132	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. Food and Bioproducts Processing, 2016, 98, 283-298.	1.8	33
133	Optimization of microwave-assisted extraction of ergosterol from Agaricus bisporus L. by-products using response surface methodology. Food and Bioproducts Processing, 2016, 100, 25-35.	1.8	56
134	Optimization of ultrasound-assisted extraction to obtain mycosterols from Agaricus bisporus L. by response surface methodology and comparison with conventional Soxhlet extraction. Food Chemistry, 2016, 197, 1054-1063.	4.2	132
135	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. Separation and Purification Technology, 2016, 164, 114-124.	3.9	106
136	Evaluation of SAMe-TT₂R₂ score and other clinical factors influencing the quality of anticoagulation therapy in non-valvular atrial fibrillation: a nationwide study in Spain. Current Medical Research and Opinion, 2016, 32, 1201-1207.	0.9	24
137	Mathematical model as a standard procedure to analyze small and large water distribution networks. Journal of Cleaner Production, 2015, 106, 541-554.	4.6	9
138	A new and general model to describe, characterize, quantify and classify the interactive effects of temperature and pH on the activity of enzymes. Analyst, The, 2015, 140, 3587-3602.	1.7	24
139	An environmental management industrial solution for the treatment and reuse of mussel wastewaters. Science of the Total Environment, 2015, 538, 117-128.	3.9	13
140	An efficient methodology for quantification of synergy and antagonism in single electron transfer antioxidant assays. Food Research International, 2015, 67, 284-298.	2.9	52
141	Crocin bleaching antioxidant assay revisited: Application to microplate to analyse antioxidant and pro-oxidant activities. Food Chemistry, 2015, 167, 299-310.	4.2	40
142	Oversimplification and Overstandardization in Biological Methods: Sperm Bioassays in Ecotoxicology as a Case of Study and a Proposal for Their Reformulation. Scientific World Journal, The, 2014, 2014, 1-13.	0.8	2
143	Determination of feedback in judo by means of T-patterns. Motriz Revista De Educacao Fisica, 2014, 20, 47-53.	0.3	0
144	A new mathematical model to quantify and characterize the response to pro- and anti-oxidants of the copper-induced oxidation of LDL assay. A tool for examination of potential preventive compounds and clinical risk prediction. Food Research International, 2014, 66, 501-513.	2.9	7

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145	A Time-Dose Model to Quantify the Antioxidant Responses of the Oxidative Hemolysis Inhibition Assay (OxHLIA) and Its Extension to Evaluate Other Hemolytic Effectors. BioMed Research International, 2014, 2014, 1-15.	0.9	12
146	The art of drawing numbers and stories in the air: epidemiology, information, emotion and action: TableÂ1. Journal of Epidemiology and Community Health, 2014, 68, 1109-1111.	2.0	4
147	Cow's milk with active immunoglobulins against Campylobacter jejuni: Effects of temperature on immunoglobulin activity. Journal of the Science of Food and Agriculture, 2014, 94, 1205-1211.	1.7	4
148	Analytical criteria to quantify and compare the antioxidant and pro-oxidant capacity in competition assays: The bell protection function. Food Research International, 2014, 60, 48-58.	2.9	1
149	A Critical Point: The Problems Associated with the Variety of Criteria To Quantify the Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2014, 62, 5472-5484.	2.4	12
150	Knowledge of Errors in the Teaching-Learning Process of Judo-Techniques: Osoto-Guruma as a Case Study. Journal of Human Kinetics, 2014, 41, 253-263.	0.7	5
151	In vitro determination of the lipophilic and hydrophilic antioxidant capacity of unroasted coffee bean extracts and their synergistic and antagonistic effects. Food Research International, 2014, 62, 1183-1196.	2.9	19
152	Mathematical modeling of area under the curve assessment criteria to quantify the antioxidant and pro-oxidant capacity: Coffee extracts as a case study. Food Research International, 2014, 64, 962-975.	2.9	0
153	Quantification, characterization and description of synergy and antagonism in the antioxidant response. Food Research International, 2014, 60, 218-229.	2.9	21
154	The teaching-learning process of judo techniques improved using knowledge of errors. Tai-otoshi as a case study. International Journal of Performance Analysis in Sport, 2014, 14, 841-851.	0.5	0
155	Amylase production by Aspergillus oryzae in a solidâ€state bioreactor with fedâ€batch operation using mussel processing wastewaters as feeding medium. Journal of Chemical Technology and Biotechnology, 2013, 88, 226-236.	1.6	10
156	NOEC and LOEC as merely concessive expedients: Two unambiguous alternatives and some criteria to maximize the efficiency of doseâ€"response experimental designs. Science of the Total Environment, 2013, 461-462, 576-586.	3.9	25
157	A new microplate procedure for simultaneous assessment of lipophilic and hydrophilic antioxidants and pro-oxidants, using crocin and Î²-carotene bleaching methods in a single combined assay: Tea extracts as a case study. Food Research International, 2013, 53, 836-846.	2.9	22
158	On the aggregated nature of chronic Sarcoptes scabiei infection in adult pigs. Veterinary Parasitology, 2013, 192, 301-306.	0.7	11
159	Ball Possession Effectiveness in Menâ€™s Elite Floorball According to Quality of Opposition and Game Period. Journal of Human Kinetics, 2013, 38, 227-237.	0.7	14
160	Estimation of the dietary intake of 13 priority additives in France, Italy, the UK and Ireland as part of the FACET project. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 2050-2080.	1.1	43
161	Reply to F. CatalÃ¡-LÃ³pez et al.. Journal of Hypertension, 2013, 31, 631-632.	0.3	0
162	Dose-Response Analysis in the Joint Action of Two Effectors. A New Approach to Simulation, Identification and Modelling of Some Basic Interactions. PLoS ONE, 2013, 8, e61391.	1.1	30

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163	Development of a bivariate mathematical model to characterize simultaneously the dose-time-responses of pro-oxidant agents. , 2013, , .		0
164	Treatment and blood pressure control in Spain during 2002â€“2010. Journal of Hypertension, 2012, 30, 2425-2431.	0.3	58
165	A simple pseudo-mechanistic model for the response characterization and quantification of the copper-induced oxidative LDL method. Free Radical Biology and Medicine, 2012, 53, S245.	1.3	3
166	Î²-Carotene Assay Revisited. Application To Characterize and Quantify Antioxidant and Prooxidant Activities in a Microplate. Journal of Agricultural and Food Chemistry, 2012, 60, 8983-8993.	2.4	71
167	Comparison of several mathematical models for describing the joint effect of temperature and ph on glucanex activity. Biotechnology Progress, 2012, 28, 372-381.	1.3	22
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