

Miguel A Prieto

List of Publications by Citations

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166
papers

2,978
citations

31
h-index

45
g-index

196
ext. papers

4,307
ext. citations

5.4
avg, IF

5.89
L-index

#	Paper	IF	Citations
166	Optimization of ultrasound-assisted extraction to obtain mycosterols from <i>Agaricus bisporus</i> L. by response surface methodology and comparison with conventional Soxhlet extraction. <i>Food Chemistry</i> , 2016 , 197 Pt B, 1054-63	8.5	103
165	The Potential of Seaweeds as a Source of Functional Ingredients of Prebiotic and Antioxidant Value. <i>Antioxidants</i> , 2019 , 8,	7.1	86
164	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. <i>Separation and Purification Technology</i> , 2016 , 164, 114-124	8.3	85
163	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020 , 9,	4.9	75
162	Catechin-based extract optimization obtained from <i>Arbutus unedo</i> L. fruits using maceration/microwave/ultrasound extraction techniques. <i>Industrial Crops and Products</i> , 2017 , 95, 404-415	5.9	72
161	Optimization and comparison of heat and ultrasound assisted extraction techniques to obtain anthocyanin compounds from <i>Arbutus unedo</i> L. Fruits. <i>Food Chemistry</i> , 2018 , 264, 81-91	8.5	71
160	Optimization of heat- and ultrasound-assisted extraction of anthocyanins from <i>Hibiscus sabdariffa</i> calyces for natural food colorants. <i>Food Chemistry</i> , 2019 , 275, 309-321	8.5	65
159	Technological Application of Tannin-Based Extracts. <i>Molecules</i> , 2020 , 25,	4.8	63
158	A mutation in <i>Flavobacterium psychrophilum</i> tlpB inhibits gliding motility and induces biofilm formation. <i>Applied and Environmental Microbiology</i> , 2006 , 72, 4044-53	4.8	63
157	Enhanced extraction of phenolic compounds using choline chloride based deep eutectic solvents from <i>Juglans regia</i> L.. <i>Industrial Crops and Products</i> , 2018 , 115, 261-271	5.9	61
156	Recovery of bioactive anthocyanin pigments from <i>Ficus carica</i> L. peel by heat, microwave, and ultrasound based extraction techniques. <i>Food Research International</i> , 2018 , 113, 197-209	7	61
155	Agriculture waste valorisation as a source of antioxidant phenolic compounds within a circular and sustainable bioeconomy. <i>Food and Function</i> , 2020 , 11, 4853-4877	6.1	57
154	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. <i>Food Research International</i> , 2020 , 137, 109683	7	57
153	Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the today's society. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 160-171	6.8	53
152	β-Carotene assay revisited. application to characterize and quantify antioxidant and prooxidant activities in a microplate. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8983-93	5.7	53
151	Optimization and comparison of maceration and microwave extraction systems for the production of phenolic compounds from <i>Juglans regia</i> L. for the valorization of walnut leaves. <i>Industrial Crops and Products</i> , 2017 , 107, 341-352	5.9	50
150	Biosynthesis of silver nanoparticles and polyhydroxybutyrate nanocomposites of interest in antimicrobial applications. <i>International Journal of Biological Macromolecules</i> , 2018 , 108, 426-435	7.9	48

149	An efficient methodology for quantification of synergy and antagonism in single electron transfer antioxidant assays. <i>Food Research International</i> , 2015 , 67, 284-298	7	45
148	Extraction of rosmarinic acid from <i>Melissa officinalis</i> L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. <i>Separation and Purification Technology</i> , 2017 , 186, 297-308	8.3	42
147	Growth and metabolic features of lactic acid bacteria in media with hydrolysed fish viscera. An approach to bio-silage of fishing by-products. <i>Bioresource Technology</i> , 2008 , 99, 6246-57	11	42
146	The iron- and temperature-regulated haemolysin YhIA is a virulence factor of <i>Yersinia ruckeri</i> . <i>Microbiology (United Kingdom)</i> , 2007 , 153, 483-489	2.9	42
145	Optimization of microwave-assisted extraction of ergosterol from <i>Agaricus bisporus</i> L. by-products using response surface methodology. <i>Food and Bioproducts Processing</i> , 2016 , 100, 25-35	4.9	41
144	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. <i>Separation and Purification Technology</i> , 2018 , 192, 501-512	8.3	41
143	Glucosinolates: Molecular structure, breakdown, genetic, bioavailability, properties and healthy and adverse effects. <i>Advances in Food and Nutrition Research</i> , 2019 , 90, 305-350	6	40
142	Floral parts of <i>Gomphrena globosa</i> L. as a novel alternative source of betacyanins: Optimization of the extraction using response surface methodology. <i>Food Chemistry</i> , 2017 , 229, 223-234	8.5	38
141	Treatment and blood pressure control in Spain during 2002-2010. <i>Journal of Hypertension</i> , 2012 , 30, 2425-31	3.1	37
140	Essential Oils and Their Application on Active Packaging Systems: A Review. <i>Resources</i> , 2021 , 10, 7	3.7	35
139	Main bioactive phenolic compounds in marine algae and their mechanisms of action supporting potential health benefits. <i>Food Chemistry</i> , 2021 , 341, 128262	8.5	34
138	Crocin bleaching antioxidant assay revisited: application to microplate to analyse antioxidant and pro-oxidant activities. <i>Food Chemistry</i> , 2015 , 167, 299-310	8.5	33
137	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. <i>Foods</i> , 2020 , 9,	4.9	33
136	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. <i>Marine Drugs</i> , 2021 , 19,	6	32
135	Estimation of the dietary intake of 13 priority additives in France, Italy, the UK and Ireland as part of the FACET project. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013 , 30, 2050-80	3.2	31
134	Extraction of triterpenoids and phenolic compounds from <i>Ganoderma lucidum</i> : optimization study using the response surface methodology. <i>Food and Function</i> , 2018 , 9, 209-226	6.1	31
133	Recovery of bioactive compounds from <i>Arbutus unedo</i> L. fruits: Comparative optimization study of maceration/microwave/ultrasound extraction techniques. <i>Food Research International</i> , 2018 , 109, 455-471	7	30
132	Macroalgae as a Source of Valuable Antimicrobial Compounds: Extraction and Applications. <i>Antibiotics</i> , 2020 , 9,	4.9	30

131	Metabolites from Macroalgae and Its Applications in the Cosmetic Industry: A Circular Economy Approach. <i>Resources</i> , 2020 , 9, 101	3.7	29
130	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	29
129	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. <i>Food and Bioprocess Technology</i> , 2016 , 98, 283-298	4.8	28
128	Health Promoting Properties of Bee Royal Jelly: Food of the Queens. <i>Nutrients</i> , 2021 , 13,	6.7	28
127	Dose-response analysis in the joint action of two effectors. A new approach to simulation, identification and modelling of some basic interactions. <i>PLoS ONE</i> , 2013 , 8, e61391	3.7	27
126	Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries. <i>Trends in Food Science and Technology</i> , 2021 , 117, 163-163	15.3	27
125	Evaluation of toxic effects of several carboxylic acids on bacterial growth by toxicodynamic modelling. <i>Microbial Cell Factories</i> , 2011 , 10, 100	6.4	26
124	Modern extraction techniques optimized to extract betacyanins from <i>Gomphrena globosa</i> L.. <i>Industrial Crops and Products</i> , 2017 , 105, 29-40	5.9	25
123	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of TanninsTBiological Activities and Their Potential for Valorization. <i>Foods</i> , 2021 , 10,	4.9	23
122	Characterization of oils of hazelnuts from Asturias, Spain. <i>European Journal of Lipid Science and Technology</i> , 2004 , 106, 294-300	3	22
121	NOEC and LOEC as merely concessive expedients: two unambiguous alternatives and some criteria to maximize the efficiency of dose-response experimental designs. <i>Science of the Total Environment</i> , 2013 , 461-462, 576-86	10.2	21
120	Comparison of several mathematical models for describing the joint effect of temperature and ph on glucanex activity. <i>Biotechnology Progress</i> , 2012 , 28, 372-81	2.8	21
119	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. <i>Current Medical Research and Opinion</i> , 2016 , 32, 1201-7	2.5	20
118	A new microplate procedure for simultaneous assessment of lipophilic and hydrophilic antioxidants and pro-oxidants, using crocin and β -carotene bleaching methods in a single combined assay: Tea extracts as a case study. <i>Food Research International</i> , 2013 , 53, 836-846	7	20
117	Stability of a cyanidin-3-O-glucoside extract obtained from <i>Arbutus unedo</i> L. and incorporation into wafers for colouring purposes. <i>Food Chemistry</i> , 2019 , 275, 426-438	8.5	20
116	A new and general model to describe, characterize, quantify and classify the interactive effects of temperature and pH on the activity of enzymes. <i>Analyst, The</i> , 2015 , 140, 3587-602	5	19
115	Multifunctions of <i>Pleurotus sajor-caju</i> (Fr.) Singer: A highly nutritious food and a source for bioactive compounds. <i>Food Chemistry</i> , 2018 , 245, 150-158	8.5	19
114	Quantification, characterization and description of synergy and antagonism in the antioxidant response. <i>Food Research International</i> , 2014 , 60, 218-229	7	19

113	Hydrolysis optimization of mannan, curdlan and cell walls from <i>Endomyces fibuliger</i> grown in mussel processing wastewaters. <i>Process Biochemistry</i> , 2011 , 46, 1579-1588	4.8	19
112	Seaweed-based natural ingredients: Stability of phlorotannins during extraction, storage, passage through the gastrointestinal tract and potential incorporation into functional foods. <i>Food Research International</i> , 2020 , 137, 109676	7	19
111	Main Applications of Cyclodextrins in the Food Industry as the Compounds of Choice to Form Host-Guest Complexes. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	19
110	Preparation of marine silage of swordfish, ray and shark visceral waste by lactic acid bacteria. <i>Journal of Food Engineering</i> , 2011 , 103, 442-448	6	18
109	Prevalence of renal insufficiency in individuals with hypertension and obesity/overweight: the FATH study. <i>Journal of the American Society of Nephrology: JASN</i> , 2006 , 17, S194-200	12.7	18
108	Analytical Metabolomics and Applications in Health, Environmental and Food Science. <i>Critical Reviews in Analytical Chemistry</i> , 2020 , 1-23	5.2	18
107	In vitro determination of the lipophilic and hydrophilic antioxidant capacity of unroasted coffee bean extracts and their synergistic and antagonistic effects. <i>Food Research International</i> , 2014 , 62, 1183-1196	7.1	17
106	Ultrasound as a Rapid and Low-Cost Extraction Procedure to Obtain Anthocyanin-Based Colorants from L. Fruit Epicarp: Comparative Study with Conventional Heat-Based Extraction. <i>Molecules</i> , 2019 , 24,	4.8	16
105	Assessment of BCG and inactivated <i>Mycobacterium bovis</i> vaccines in an experimental tuberculosis infection model in sheep. <i>PLoS ONE</i> , 2017 , 12, e0180546	3.7	16
104	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	16
103	Microencapsulation of ergosterol and <i>Agaricus bisporus</i> L. extracts by complex coacervation using whey protein and chitosan: Optimization study using response surface methodology. <i>LWT - Food Science and Technology</i> , 2019 , 103, 228-237	5.4	16
102	Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. <i>Molecules</i> , 2019 , 24,	4.8	15
101	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. <i>Foods</i> , 2020 , 10,	4.9	15
100	Solutions for the sustainability of the food production and consumption system. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-17	11.5	15
99	Wine Aging Technology: Fundamental Role of Wood Barrels. <i>Foods</i> , 2020 , 9,	4.9	15
98	Scientific basis for the industrialization of traditionally used plants of the Rosaceae family. <i>Food Chemistry</i> , 2020 , 330, 127197	8.5	14
97	Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat (). <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	14
96	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	14

95	Protein Oxidation in Muscle Foods: A Comprehensive Review.. <i>Antioxidants</i> , 2021 , 11,	7.1	13
94	Almond By-Products: Valorization for Sustainability and Competitiveness of the Industry. <i>Foods</i> , 2021 , 10,	4.9	13
93	A comparative study between conventional and non-conventional extraction techniques for the recovery of ergosterol from <i>Agaricus blazei</i> Murrill. <i>Food Research International</i> , 2019 , 125, 108541	7	12
92	A critical point: the problems associated with the variety of criteria to quantify the antioxidant capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5472-84	5.7	11
91	A time-dose model to quantify the antioxidant responses of the oxidative hemolysis inhibition assay (OxHLIA) and its extension to evaluate other hemolytic effectors. <i>BioMed Research International</i> , 2014 , 2014, 632971	3	11
90	Ball Possession Effectiveness in Men's Elite Floorball According to Quality of Opposition and Game Period. <i>Journal of Human Kinetics</i> , 2013 , 38, 227-37	2.6	11
89	Culinary and nutritional value of edible wild plants from northern Spain rich in phenolic compounds with potential health benefits. <i>Food and Function</i> , 2020 , 11, 8493-8515	6.1	11
88	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. <i>Chemosensors</i> , 2021 , 9, 132	4	11
87	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	10
86	Antibacterial Use of Macroalgae Compounds against Foodborne Pathogens. <i>Antibiotics</i> , 2020 , 9,	4.9	10
85	Recovery of Anthocyanins from Passion Fruit Epicarp for Food Colorants: Extraction Process Optimization and Evaluation of Bioactive Properties. <i>Molecules</i> , 2020 , 25,	4.8	10
84	Bottle Aging and Storage of Wines: A Review. <i>Molecules</i> , 2021 , 26,	4.8	10
83	Investigation of new products and reaction kinetics for myricetin in DMEM via an in situ UPLC-MS/MS analysis. <i>Food Frontiers</i> , 2020 , 1, 243-252	4.2	9
82	Technical analysis in Tsurigoshi through three complementary observational analysis. <i>Physiology and Behavior</i> , 2020 , 216, 112804	3.5	9
81	On the aggregated nature of chronic <i>Sarcoptes scabiei</i> infection in adult pigs. <i>Veterinary Parasitology</i> , 2013 , 192, 301-6	2.8	9
80	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. <i>Current Pharmaceutical Design</i> , 2020 , 26, 1929-1950	3.3	9
79	Valorization of kiwi agricultural waste and industry by-products by recovering bioactive compounds and applications as food additives: A circular economy model. <i>Food Chemistry</i> , 2022 , 370, 131315	8.5	9
78	Optimization of the Extraction Process to Obtain a Colorant Ingredient from Leaves of var.. <i>Molecules</i> , 2019 , 24,	4.8	9

77	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. <i>Foods</i> , 2021 , 10,	4.9	9
76	Assessment of the stability of catechin-enriched extracts obtained from <i>Arbutus unedo</i> L. fruits: Kinetic mathematical modeling of pH and temperature properties on powder and solution systems. <i>Industrial Crops and Products</i> , 2017 , 99, 150-162	5.9	8
75	Changes in mammographic density over time and the risk of breast cancer: An observational cohort study. <i>Breast</i> , 2019 , 46, 108-115	3.6	8
74	An environmental management industrial solution for the treatment and reuse of mussel wastewaters. <i>Science of the Total Environment</i> , 2015 , 538, 117-28	10.2	8
73	Amylase production by <i>Aspergillus oryzae</i> in a solid-state bioreactor with fed-batch operation using mussel processing wastewaters as feeding medium. <i>Journal of Chemical Technology and Biotechnology</i> , 2013 , 88, 226-236	3.5	8
72	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. <i>Antioxidants</i> , 2021 , 10,	7.1	8
71	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. <i>Foods</i> , 2021 , 10,	4.9	8
70	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. <i>Foods</i> , 2021 , 10,	4.9	8
69	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-29	11.5	8
68	Applications of by-products from the olive oil processing: Revalorization strategies based on target molecules and green extraction technologies. <i>Trends in Food Science and Technology</i> , 2021 , 116, 1084-1104	15.3	8
67	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. <i>Foods</i> , 2021 , 10,	4.9	8
66	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. <i>Food Research International</i> , 2014 , 66, 501-513	7	7
65	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. <i>Processes</i> , 2020 , 8, 988	2.9	7
64	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. <i>Marine Drugs</i> , 2021 , 19,	6	7
63	Valorization of Bio-Residues from the Processing of Main Portuguese Fruit Crops: From Discarded Waste to Health Promoting Compounds. <i>Molecules</i> , 2021 , 26,	4.8	7
62	Traditional plants from Asteraceae family as potential candidates for functional food industry. <i>Food and Function</i> , 2021 , 12, 2850-2873	6.1	7
61	Enhancing the antimicrobial and antifungal activities of a coloring extract agent rich in betacyanins obtained from <i>Gomphrena globosa</i> L. flowers. <i>Food and Function</i> , 2018 , 9, 6205-6217	6.1	7
60	Development of a natural preservative obtained from male chestnut flowers: optimization of a heat-assisted extraction technique. <i>Food and Function</i> , 2019 , 10, 1352-1363	6.1	6

59	Optimization of ergosterol extraction from Pleurotus mushrooms using response surface methodology. <i>Food and Function</i> , 2020 , 11, 5887-5897	6.1	6
58	Unraveling the emergence and population diversity of <i>Listeria monocytogenes</i> in a newly built meat facility through whole genome sequencing. <i>International Journal of Food Microbiology</i> , 2021 , 340, 109043	5.8	6
57	Seaweed Protein Hydrolysates and Bioactive Peptides: Extraction, Purification, and Applications. <i>Marine Drugs</i> , 2021 , 19,	6	6
56	Mathematical model as a standard procedure to analyze small and large water distribution networks. <i>Journal of Cleaner Production</i> , 2015 , 106, 541-554	10.3	5
55	Mushrooms bio-residues valorisation: Optimisation of ergosterol extraction using response surface methodology. <i>Food and Bioproducts Processing</i> , 2020 , 122, 183-192	4.9	5
54	Effects of different drying techniques on the quality and bioactive compounds of plant-based products: a critical review on current trends. <i>Drying Technology</i> , 1-23	2.6	5
53	Knowledge of errors in the teaching-learning process of judo-techniques: osoto-guruma as a case study. <i>Journal of Human Kinetics</i> , 2014 , 41, 253-63	2.6	4
52	Extraction of lipids from microalgae using classical and innovative approaches.. <i>Food Chemistry</i> , 2022 , 384, 132236	8.5	4
51	Safer plant-based nanoparticles for combating antibiotic resistance in bacteria: A comprehensive review on its potential applications, recent advances, and future perspective.. <i>Science of the Total Environment</i> , 2022 , 821, 153472	10.2	4
50	Aquaculture as a circular bio-economy model with Galicia as a study case: How to transform waste into revalorized by-products. <i>Trends in Food Science and Technology</i> , 2022 , 119, 23-35	15.3	4
49	Machine Learning as an aid to management decisions on high somatic cell counts in dairy farms. <i>Archives Animal Breeding</i> , 2005 , 48, 138-148	1.6	4
48	Ellagitannin-rich bioactive extracts of <i>Tuberaria lignosa</i> : insights into the radiation-induced effects in the recovery of high added-value compounds. <i>Food and Function</i> , 2017 , 8, 2485-2499	6.1	4
47	Stability and antioxidant capacity of epigallocatechin gallate in Dulbecco's modified eagle medium. <i>Food Chemistry</i> , 2022 , 366, 130521	8.5	4
46	Analysis of the oxypropylation process of a lignocellulosic material, almond shell, using the response surface methodology (RSM). <i>Industrial Crops and Products</i> , 2020 , 153, 112542	5.9	3
45	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 dose-response effects and new unexplored proposal formats. <i>Analyst, The</i> , 2017 , 142, 4124-4141	5	3
44	Cow's milk with active immunoglobulins against <i>Campylobacter jejuni</i> : effects of temperature on immunoglobulin activity. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1205-11	4.3	3
43	A simple pseudo-mechanistic model for the response characterization and quantification of the copper-induced oxidative LDL method. <i>Free Radical Biology and Medicine</i> , 2012 , 53, S245	7.8	3
42	Macroalgae as an Alternative Source of Nutrients and Compounds with Bioactive Potential. <i>Proceedings (mdpi)</i> , 2021 , 70, 46	0.3	3

41	Jansky VLA observations of synchrotron emitting optical hotspots of 3C 227 and 3C 445 radio galaxies. <i>Monthly Notices of the Royal Astronomical Society</i> , 2020 , 494, 2244-2253	4.3	3
40	Prevalence of chronic kidney disease and associated factors in the Spanish population attended in primary care: Results of the IBERICAN study. <i>Medicina Clínica</i> , 2021 , 156, 157-165	1	3
39	Oversimplification and overstandardization in biological methods: sperm bioassays in ecotoxicology as a case of study and a proposal for their reformulation. <i>Scientific World Journal, The</i> , 2014 , 2014, 936202	2.2	2
38	Some Latin American experiences concerning teaching of chemical metrology. <i>Accreditation and Quality Assurance</i> , 2007 , 12, 39-44	0.7	2
37	Multiple SERS Detection of Phenol Derivatives in Tap Water. <i>Proceedings (mdpi)</i> , 2021 , 70, 88	0.3	2
36	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. <i>Chemistry Proceedings</i> , 2021 , 5, 51		2
35	Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent.. <i>Marine Drugs</i> , 2022 , 20,	6	2
34	Aquaculture and agriculture-by products as sustainable sources of omega-3 fatty acids in the food industry. <i>EFood</i> , 2022 , 2, 209-233	1.9	2
33	Stability profiling and degradation products of dihydromyricetin in Dulbecco's modified eagle's medium.. <i>Food Chemistry</i> , 2022 , 378, 132033	8.5	2
32	An Accurate and Rapid System to Identify Play Patterns in Tennis using Video Recording Material: Break Point Situations as a Case Study. <i>Journal of Human Kinetics</i> , 2018 , 62, 199-212	2.6	2
31	Valorization of Kiwi by-Products for the Recovery of Bioactive Compounds: Circular Economy Model. <i>Proceedings (mdpi)</i> , 2021 , 70, 9	0.3	2
30	Capsicum Seeds as a Source of Bioactive Compounds: Biological Properties, Extraction Systems, and Industrial Application 2020 ,		2
29	Stability assessment of extracts obtained from <i>Arbutus unedo</i> L. fruits in powder and solution systems using machine-learning methodologies. <i>Food Chemistry</i> , 2020 , 333, 127460	8.5	2
28	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of. <i>Antioxidants</i> , 2020 , 9,	7.1	2
27	Management of Wine Aroma Compounds: Principal Basis and Future Perspectives		2
26	Extraction of chlorophylls from <i>Daucus carota</i> L. and <i>Solanum lycopersicum</i> var. <i>cerasiforme</i> crop by-products 2022 , 1, 100048		2
25	Analytical criteria to quantify and compare the antioxidant and pro-oxidant capacity in competition assays: The bell protection function. <i>Food Research International</i> , 2014 , 60, 48-58	7	1
24	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. <i>Proceedings (mdpi)</i> , 2021 , 70, 110	0.3	1

23	Approaches for sustainable food production and consumption systems 2022 , 23-38		1
22	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives.. <i>Antioxidants</i> , 2022 , 11,	7.1	1
21	Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 1703	2.6	1
20	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. <i>Chemosensors</i> , 2021 , 9, 141	4	1
19	Injury assessment of common nage-waza judo techniques for amateur judokas. <i>International Journal of Performance Analysis in Sport</i> , 2016 , 16, 961-982	1.8	1
18	Algae as a Source of Bioactive Compounds to Prevent the Development of Type 2 Diabetes Mellitus. <i>Current Medicinal Chemistry</i> , 2021 , 28, 4592-4615	4.3	1
17	An Overview of Food Bioactive Compounds and Their Properties. <i>Food Bioactive Ingredients</i> , 2021 , 39-79	0.2	1
16	Thermochemical Characterization of Eight Seaweed Species and Evaluation of Their Potential Use as an Alternative for Biofuel Production and Source of Bioactive Compounds.. <i>International Journal of Molecular Sciences</i> , 2022 , 23,	6.3	1
15	Application of Releasing Packaging in Beverages. <i>Food Bioactive Ingredients</i> , 2022 , 373-401	0.2	0
14	Advances on delta 5-unsaturated-polymethylene-interrupted fatty acids: Resources, biosynthesis, and benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-23	11.5	0
13	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. <i>Reference Series in Phytochemistry</i> , 2021 , 1-38	0.7	0
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