

Natalia P Vidal

List of Publications by Year in descending order

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| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Quality of farmed and wild sea bass lipids studied by ¹ H NMR: Usefulness of this technique for differentiation on a qualitative and a quantitative basis. <i>Food Chemistry</i> , 2012, 135, 1583-1591. | 4.2 | 58 |
| 2 | Targeting Modified Lipids during Routine Lipidomics Analysis using HILIC and C30 Reverse Phase Liquid Chromatography coupled to Mass Spectrometry. <i>Scientific Reports</i> , 2019, 9, 5048. | 1.6 | 56 |
| 3 | The use of XLSTAT in conducting principal component analysis (PCA) when evaluating the relationships between sensory and quality attributes in grilled foods. <i>MethodsX</i> , 2020, 7, 100835. | 0.7 | 42 |
| 4 | Extraction and isolation of pectin rich in homogalacturonan domains from two cultivars of hawthorn berry (<i>Crataegus pinnatifida</i>). <i>Food Hydrocolloids</i> , 2021, 113, 106476. | 5.6 | 38 |
| 5 | Novel unfiltered beer-based marinades to improve the nutritional quality, safety, and sensory perception of grilled ruminant meats. <i>Food Chemistry</i> , 2020, 302, 125326. | 4.2 | 37 |
| 6 | Farmed and wild sea bass (<i>Dicentrarchus labrax</i>) volatile metabolites: a comparative study by SPME-GC/MS. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1181-1193. | 1.7 | 35 |
| 7 | Hemp (<i>Cannabis sativa</i> L.) protein concentrates from wet and dry industrial fractionation: Molecular properties, nutritional composition, and anisotropic structuring. <i>Food Hydrocolloids</i> , 2022, 131, 107755. | 5.6 | 32 |
| 8 | Moose and Caribou as Novel Sources of Functional Lipids: Fatty Acid Esters of Hydroxy Fatty Acids, Diglycerides and Monoacyldiglycerides. <i>Molecules</i> , 2019, 24, 232. | 1.7 | 26 |
| 9 | The Effects of Cold Saponification on the Unsaponified Fatty Acid Composition and Sensory Perception of Commercial Natural Herbal Soaps. <i>Molecules</i> , 2018, 23, 2356. | 1.7 | 24 |
| 10 | Yoghurt fermentation alters the composition and antiplatelet properties of milk polar lipids. <i>Food Chemistry</i> , 2020, 332, 127384. | 4.2 | 24 |
| 11 | Fourier transform infrared spectroscopy as a tool to study farmed and wild sea bass lipid composition. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1340-1348. | 1.7 | 23 |
| 12 | Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by ¹ H NMR. <i>Food Research International</i> , 2016, 88, 293-301. | 2.9 | 19 |
| 13 | ¹ H NMR study of the changes in brine- and dry-salted sea bass lipids under thermo-oxidative conditions: Both salting methods reduce oxidative stability. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 440-449. | 1.0 | 17 |
| 14 | Enhancing the nutritional value of cold-pressed oilseed cakes through extrusion cooking. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 77, 102956. | 2.7 | 16 |
| 15 | The use of natural media amendments to produce kale enhanced with functional lipids in controlled environment production system. <i>Scientific Reports</i> , 2018, 8, 14771. | 1.6 | 15 |
| 16 | Effects of pH and Temperature on Water under Pressurized Conditions in the Extraction of Nutraceuticals from Chaga (<i>Inonotus obliquus</i>) Mushroom. <i>Antioxidants</i> , 2021, 10, 1322. | 2.2 | 15 |
| 17 | Unfiltered beer based marinades reduced exposure to carcinogens and suppressed conjugated fatty acid oxidation in grilled meats. <i>Food Control</i> , 2020, 111, 107040. | 2.8 | 12 |
| 18 | Development and assessment of GC/MS and HPAEC/PAD methodologies for the quantification of β -galacto-oligosaccharides (GOS) in dry beans (<i>Phaseolus vulgaris</i>). <i>Food Chemistry</i> , 2021, 349, 129151. | 4.2 | 12 |

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|----|---|-----|-----------|
| 19 | Assessing unfiltered beer-based marinades effects on ether and ester linked phosphatidylcholines and phosphatidylethanolamines in grilled beef and moose meat. <i>Meat Science</i> , 2021, 171, 108271. | 2.7 | 11 |
| 20 | Big game cervid meat as a potential good source of plasmalogens for functional foods. <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103724. | 1.9 | 8 |
| 21 | Influence of different salting processes on the evolution of the volatile metabolites of vacuumâ€packed fillets of farmed and wild sea bass (<i>Dicentrarchus labrax</i>) stored under refrigeration conditions: a study by SPMEâ€GC/MS. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 967-976. | 1.7 | 6 |
| 22 | Effect of Smoking Using Smoke Flavorings on Several Characteristics of Farmed Sea Bass (<i>Dicentrarchus labrax</i>) Fillets and on their Evolution During Vacuum-Packed Storage at Refrigeration Temperature. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12800. | 0.9 | 6 |
| 23 | Use of Natural Antioxidants from Newfoundland Wild Berries to Improve the Shelf Life of Natural Herbal Soaps. <i>Antioxidants</i> , 2019, 8, 536. | 2.2 | 6 |
| 24 | Identification and analyses of the chemical composition of a naturally occurring albino mutant chanterelle. <i>Scientific Reports</i> , 2021, 11, 20590. | 1.6 | 5 |
| 25 | Application of solvent pH under pressurized conditions using accelerated solvent extraction and green solvents to extract phytonutrients from wild berries. <i>Food Bioscience</i> , 2022, 47, 101471. | 2.0 | 5 |
| 26 | Dataset on improved nutritional quality and safety of grilled marinated and unmarinated ruminant meat using novel unfiltered beer-based marinades. <i>Data in Brief</i> , 2019, 27, 104801. | 0.5 | 4 |
| 27 | Influence of smoking with smoke flavorings on the oxidative stability of farmed sea bass fillets monitored by ¹ H NMR and FTIR. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600023. | 1.0 | 2 |
| 28 | Rapid determination of heterocyclic amines in ruminant meats using accelerated solvent extraction and ultra-high performance liquid chromatographâ€mass spectrometry. <i>MethodsX</i> , 2019, 6, 2686-2697. | 0.7 | 2 |
| 29 | Dataset of the volatile compounds detected in unmarinated and marinated grilled ruminant meats with novel unfiltered beer-based marinades to improve their nutritional quality, safety, and sensory perception. <i>Data in Brief</i> , 2019, 27, 104622. | 0.5 | 1 |
| 30 | Effects of Beer Based Marinades on the Plasmalogen Content and Composition of Grilled Ruminant Meats. <i>Journal of Food and Drug Analysis</i> , 2021, 29, 57-75. | 0.9 | 1 |
| 31 | Dataset showing the relationship between terpenes, antioxidants and polyphenols in protecting ester and ether linked glycerophospholipids of grilled beef and moose meat marinated with unfiltered beer from oxidation. <i>Data in Brief</i> , 2020, 33, 106324. | 0.5 | 0 |