Natalia P Vidal

List of Publications by Year
in descending order

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31 papers	558 citations	623188 14 h-index	642321 23 g-index
32 all docs	32 docs citations	32 times ranked	640 citing authors

#	Article	IF	Citations
1	Application of solvent pH under pressurized conditions using accelerated solvent extraction and green solvents to extract phytonutrients from wild berries. Food Bioscience, 2022, 47, 101471.	2.0	5
2	Enhancing the nutritional value of cold-pressed oilseed cakes through extrusion cooking. Innovative Food Science and Emerging Technologies, 2022, 77, 102956.	2.7	16
3	Hemp (Cannabis sativa L.) protein concentrates from wet and dry industrial fractionation: Molecular properties, nutritional composition, and anisotropic structuring. Food Hydrocolloids, 2022, 131, 107755.	5.6	32
4	Assessing unfiltered beer-based marinades effects on ether and ester linked phosphatidylcholines and phosphatidylethanolamines in grilled beef and moose meat. Meat Science, 2021, 171, 108271.	2.7	11
5	Big game cervid meat as a potential good source of plasmalogens for functional foods. Journal of Food Composition and Analysis, 2021, 96, 103724.	1.9	8
6	Extraction and isolation of pectin rich in homogalacturonan domains from two cultivars of hawthorn berry (Crataegus pinnatifida). Food Hydrocolloids, 2021, 113, 106476.	5.6	38
7	Effects of Beer Based Marinades on the Plasmalogen Content and Composition of Grilled Ruminant Meats. Journal of Food and Drug Analysis, 2021, 29, 57-75.	0.9	1
8	Development and assessment of GC/MS and HPAEC/PAD methodologies for the quantification of Î±-galacto-oligosaccharides (GOS) in dry beans (Phaseolus vulgaris). Food Chemistry, 2021, 349, 129151.	4.2	12
9	Effects of pH and Temperature on Water under Pressurized Conditions in the Extraction of Nutraceuticals from Chaga (Inonotus obliquus) Mushroom. Antioxidants, 2021, 10, 1322.	2.2	15
10	Identification and analyses of the chemical composition of a naturally occurring albino mutant chanterelle. Scientific Reports, 2021, 11, 20590.	1.6	5
11	Novel unfiltered beer-based marinades to improve the nutritional quality, safety, and sensory perception of grilled ruminant meats. Food Chemistry, 2020, 302, 125326.	4.2	37
12	Unfiltered beer based marinades reduced exposure to carcinogens and suppressed conjugated fatty acid oxidation in grilled meats. Food Control, 2020, 111, 107040.	2.8	12
13	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. Data in Brief, 2020, 33, 106324.	0.5	0
14	The use of XLSTAT in conducting principal component analysis (PCA) when evaluating the relationships between sensory and quality attributes in grilled foods. MethodsX, 2020, 7, 100835.	0.7	42
15	Yoghurt fermentation alters the composition and antiplatelet properties of milk polar lipids. Food Chemistry, 2020, 332, 127384.	4.2	24
16	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. Data in Brief, 2019, 27, 104622.	0.5	1
17	Moose and Caribou as Novel Sources of Functional Lipids: Fatty Acid Esters of Hydroxy Fatty Acids, Diglycerides and Monoacetyldiglycerides. Molecules, 2019, 24, 232.	1.7	26
18	Targeting Modified Lipids during Routine Lipidomics Analysis using HILIC and C30 Reverse Phase Liquid Chromatography coupled to Mass Spectrometry. Scientific Reports, 2019, 9, 5048.	1.6	56

#	Article	IF	Citations
19	Use of Natural Antioxidants from Newfoundland Wild Berries to Improve the Shelf Life of Natural Herbal Soaps. Antioxidants, 2019, 8, 536.	2.2	6
20	Dataset on improved nutritional quality andÂsafety of grilled marinated and unmarinated ruminant meat using novel unfiltered beer-based marinades. Data in Brief, 2019, 27, 104801.	0.5	4
21	Rapid determination of heterocyclic amines in ruminant meats using accelerated solvent extraction and ultra-high performance liquid chromatographâ€“mass spectrometry. MethodsX, 2019, 6, 2686-2697.	0.7	2
22	The Effects of Cold Saponification on the Unsaponified Fatty Acid Composition and Sensory Perception of Commercial Natural Herbal Soaps. Molecules, 2018, 23, 2356.	1.7	24
23	The use of natural media amendments to produce kale enhanced with functional lipids in controlled environment production system. Scientific Reports, 2018, 8, 14771.	1.6	15
24	Influence of different salting processes on the evolution of the volatile metabolites of vacuumâ€packed fillets of farmed and wild sea bass (Dicentrarchus labrax) stored under refrigeration conditions: a study by SPMEâ€GC/MS. Journal of the Science of Food and Agriculture, 2017, 97, 967-976.	1.7	6
25	Effect of Smoking Using Smoke Flavorings on Several Characteristics of Farmed Sea Bass (Dicentrarchus labrax) Fillets and on their Evolution During Vacuum-Packed Storage at Refrigeration Temperature. Journal of Food Processing and Preservation, 2017, 41, e12800.	0.9	6
26	Influence of smoking with smoke flavorings on the oxidative stability of farmed sea bass fillets monitored by1H NMR and FTIR. European Journal of Lipid Science and Technology, 2017, 119, 1600023.	1.0	2
27	Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by 1H NMR. Food Research International, 2016, 88, 293-301.	2.9	19
28	Farmed and wild sea bass (Dicentrarchus labrax) volatile metabolites: a comparative study by SPMEâ€GC/MS. Journal of the Science of Food and Agriculture, 2016, 96, 1181-1193.	1.7	35
29	¹H NMR study of the changes in brineâ€and dryâ€salted sea bass lipids under thermoâ€oxidative conditions: Both salting methods reduce oxidative stability. European Journal of Lipid Science and Technology, 2015, 117, 440-449.	1.0	17
30	Fourier transform infrared spectroscopy as a tool to study farmed and wild sea bass lipid composition. Journal of the Science of Food and Agriculture, 2014, 94, 1340-1348.	1.7	23
31	Quality of farmed and wild sea bass lipids studied by 1H NMR: Usefulness of this technique for differentiation on a qualitative and a quantitative basis. Food Chemistry, 2012, 135, 1583-1591.	4.2	58