

# María J Manzanos

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

909  
citations

471061

17  
h-index

676716

22  
g-index

22  
all docs

22  
docs citations

22  
times ranked

1148  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of different cooking methods on the lipids and volatile components of farmed and wild European sea bass ( <i>Dicentrarchus labrax</i> ). Food Research International, 2018, 103, 48-58.	2.9	31
2	Influence of different salting processes on the evolution of the volatile metabolites of vacuum-packed fillets of farmed and wild sea bass ( <i>Dicentrarchus labrax</i> ) stored under refrigeration conditions: a study by SPME-GC/MS. Journal of the Science of Food and Agriculture, 2017, 97, 967-976.	1.7	6
3	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. Journal of Food Processing and Preservation, 2017, 41, e12800.	0.9	6
4	Fish <i>in Vitro</i> Digestion: Influence of Fish Salting on the Extent of Lipolysis, Oxidation, and Other Reactions. Journal of Agricultural and Food Chemistry, 2017, 65, 879-891.	2.4	21
5	<sup>1</sup> H NMR and SPME-GC/MS study of hydrolysis, oxidation and other reactions occurring during <i>in vitro</i> digestion of non-oxidized and oxidized sunflower oil. Formation of hydroxy-octadecadienoates. Food Research International, 2017, 91, 171-182.	2.9	29
6	Changes provoked by boiling, steaming and sous-vide cooking in the lipid and volatile profile of European sea bass. Food Research International, 2017, 99, 630-640.	2.9	68
7	Influence of smoking with smoke flavorings on the oxidative stability of farmed sea bass fillets monitored by <sup>1</sup> H NMR and FTIR. European Journal of Lipid Science and Technology, 2017, 119, 1600023.	1.0	2
8	The influence of frying technique, cooking oil and fish species on the changes occurring in fish lipids and oil during shallow-frying, studied by <sup>1</sup> H NMR. Food Research International, 2016, 84, 150-159.	2.9	45
9	A study by <sup>1</sup> H NMR on the influence of some factors affecting lipid <i>in vitro</i> digestion. Food Chemistry, 2016, 211, 17-26.	4.2	39
10	Metabolite release and protein hydrolysis during the <i>in vitro</i> digestion of cooked sea bass fillets. A study by <sup>1</sup> H NMR. Food Research International, 2016, 88, 293-301.	2.9	19
11	Farmed and wild sea bass ( <i>Dicentrarchus labrax</i> ) volatile metabolites: a comparative study by SPME-GC/MS. Journal of the Science of Food and Agriculture, 2016, 96, 1181-1193.	1.7	35
12	<sup>1</sup> H NMR study of the changes in brine- and dry-salted sea bass lipids under thermo-oxidative conditions: Both salting methods reduce oxidative stability. European Journal of Lipid Science and Technology, 2015, 117, 440-449.	1.0	17
13	Usefulness of <sup>1</sup> H NMR in assessing the extent of lipid digestion. Food Chemistry, 2015, 179, 182-190.	4.2	63
14	2,6-Di-tert-Butyl-4-Hydroxytoluene and Its Metabolites in Foods. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 67-80.	5.9	119
15	A method based on <sup>1</sup> H NMR spectral data useful to evaluate the hydrolysis level in complex lipid mixtures. Food Research International, 2014, 66, 379-387.	2.9	121
16	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
17	Quality of farmed and wild sea bass lipids studied by <sup>1</sup> H NMR: Usefulness of this technique for differentiation on a qualitative and a quantitative basis. Food Chemistry, 2012, 135, 1583-1591.	4.2	58
18	Carbohydrate and Nitrogenated Compounds in Liquid Smoke Flavorings. Journal of Agricultural and Food Chemistry, 2001, 49, 2395-2403.	2.4	48

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19	Smoke and liquid smoke. Study of an aqueous smoke flavouring from the aromatic plant <i>Thymus vulgaris</i> L. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1267-1274.	1.7	38
20	Extractable Components of the Aerial Parts of <i>Salvia lavandulifolia</i> and Composition of the Liquid Smoke Flavoring Obtained from Them. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3016-3027.	2.4	36
21	Some changes in an aqueous liquid smoke flavouring during storage in polythene receptacles. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 24-29.	0.7	9
22	Study of a Commercial Liquid Smoke Flavoring by Means of Gas Chromatography/Mass Spectrometry and Fourier Transform Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 463-468.	2.4	76