

# Beatriz de la Fuente

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4386478/publications.pdf>

Version: 2024-02-01

17  
papers

601  
citations

686830

13  
h-index

887659

17  
g-index

17  
all docs

17  
docs citations

17  
times ranked

872  
citing authors

#	ARTICLE	IF	CITATIONS
1	Genome sequence of the necrotrophic fungus <i>Penicillium digitatum</i> , the main postharvest pathogen of citrus. <i>BMC Genomics</i> , 2012, 13, 646.	1.2	205
2	Evaluation of the Bioaccessibility of Antioxidant Bioactive Compounds and Minerals of Four Genotypes of Brassicaceae Microgreens. <i>Foods</i> , 2019, 8, 250.	1.9	78
3	Evaluation of fermentation assisted by <i>Lactobacillus brevis</i> POM, and <i>Lactobacillus plantarum</i> (TR-7), Tj ETQq1 1 0.784314 rgBT /Over Chemistry, 2021, 343, 128414.	4.2	38
4	Antiproliferative Effect of Bioaccessible Fractions of Four Brassicaceae Microgreens on Human Colon Cancer Cells Linked to Their Phytochemical Composition. <i>Antioxidants</i> , 2020, 9, 368.	2.2	36
5	Antifungal activity of GRAS salts against <i>Lasiodiplodia theobromae</i> in vitro and as ingredients of hydroxypropyl methylcellulose-lipid composite edible coatings to control <i>Diplodia</i> stem-end rot and maintain postharvest quality of citrus fruit. <i>International Journal of Food Microbiology</i> , 2019, 301, 9-18.	2.1	33
6	Effects of sodium fluoride on immune response in murine macrophages. <i>Toxicology in Vitro</i> , 2016, 34, 81-87.	1.1	32
7	Effect of Hydroxypropyl Methylcellulose-Beeswax Composite Edible Coatings Formulated with or without Antifungal Agents on Physicochemical Properties of Plums during Cold Storage. <i>Journal of Food Quality</i> , 2017, 2017, 1-9.	1.4	28
8	Aquaculture and its by-products as a source of nutrients and bioactive compounds. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 1-33.	1.5	24
9	Curative activity of postharvest GRAS salt treatments to control citrus sour rot caused by <i>Geotrichum citri-aurantii</i> . <i>International Journal of Food Microbiology</i> , 2020, 335, 108860.	2.1	23
10	Nutritional and bioactive oils from salmon ( <i>Salmo salar</i> ) side streams obtained by Soxhlet and optimized microwave-assisted extraction. <i>Food Chemistry</i> , 2022, 386, 132778.	4.2	20
11	Edible Coatings Formulated with Antifungal GRAS Salts to Control Citrus Anthracnose Caused by <i>Colletotrichum gloeosporioides</i> and Preserve Postharvest Fruit Quality. <i>Coatings</i> , 2020, 10, 730.	1.2	17
12	An Integrated Approach for the Valorization of Sea Bass ( <i>Dicentrarchus labrax</i> ) Side Streams: Evaluation of Contaminants and Development of Antioxidant Protein Extracts by Pressurized Liquid Extraction. <i>Foods</i> , 2021, 10, 546.	1.9	17
13	Salmon ( <i>Salmo salar</i> ) Side Streams as a Bioresource to Obtain Potential Antioxidant Peptides after Applying Pressurized Liquid Extraction (PLE). <i>Marine Drugs</i> , 2021, 19, 323.	2.2	15
14	Functional and Pharmacological Analyses of the Role of <i>Penicillium digitatum</i> Proteases on Virulence. <i>Microorganisms</i> , 2019, 7, 198.	1.6	13
15	Development of Antioxidant Protein Extracts from Gilthead Sea Bream ( <i>Sparus aurata</i> ) Side Streams Assisted by Pressurized Liquid Extraction (PLE). <i>Marine Drugs</i> , 2021, 19, 199.	2.2	12
16	Scaling-up processes: Patents and commercial applications. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 187-223.	1.5	6
17	Marine resources and cancer therapy: from current evidence to challenges for functional foods development. <i>Current Opinion in Food Science</i> , 2022, 44, 100805.	4.1	4