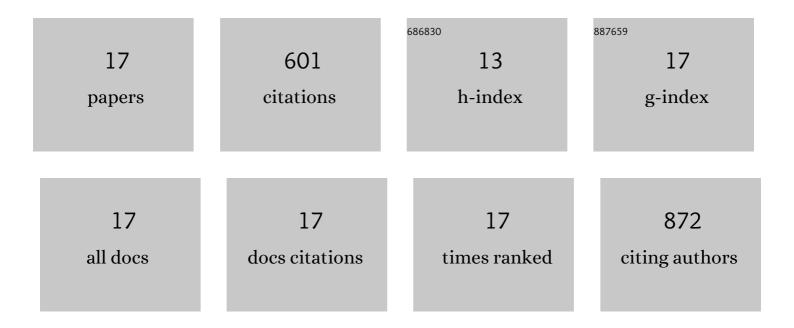
## Beatriz de la Fuente

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4386478/publications.pdf Version: 2024-02-01



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