MarÃ-a Del Mar Cavia

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4462719/publications.pdf

Version: 2024-02-01

20 papers 628 citations

759055 12 h-index 713332 21 g-index

21 all docs

21 docs citations

times ranked

21

1164 citing authors

#	Article	IF	CITATIONS
1	Role of oleic acid in immune system; mechanism of action; a review. Nutricion Hospitalaria, 2012, 27, 978-90.	0.2	144
2	Antitumor effect of oleic acid; mechanisms of action: a review. Nutricion Hospitalaria, 2012, 27, 1860-5.	0.2	99
3	Evolution of fructose and glucose in honey over one year: influence of induced granulation. Food Chemistry, 2002, 78, 157-161.	4.2	72
4	Evolution of acidity of honeys from continental climates: Influence of induced granulation. Food Chemistry, 2007, 100, 1728-1733.	4.2	54
5	Relationship between color and betalain content in different thermally treated beetroot products. Journal of Food Science and Technology, 2020, 57, 3305-3313.	1.4	42
6	Antioxidant Capacity of Beetroot: Traditional vs Novel Approaches. Plant Foods for Human Nutrition, 2017, 72, 266-273.	1.4	32
7	Activation of Human Neutrophils by Oleic Acid Involves the Production of Reactive Oxygen Species and a Rise in Cytosolic Calcium Concentration: a Comparison with N-6 Polyunsaturated Fatty Acids. Cellular Physiology and Biochemistry, 2011, 28, 329-338.	1.1	29
8	Diacylglycerol-containing oleic acid induces increases in [Ca2+]i via TRPC3/6 channels in human T-cells. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2012, 1821, 618-626.	1.2	29
9	Oleic acid inhibits store-operated calcium entry in human colorectal adenocarcinoma cells. European Journal of Nutrition, 2012, 51, 677-684.	1.8	25
10	Evolution of acid phosphatase activity of honeys from different climates. Food Chemistry, 2006, 97, 750-755.	4.2	17
11	Oleic Acid Versus Linoleic and α-Linolenic Acid. Different Effects on Ca ²⁺ Signaling in Rat Thymocytes. Cellular Physiology and Biochemistry, 2011, 27, 373-380.	1.1	15
12	Global antioxidant response of meat. Journal of the Science of Food and Agriculture, 2017, 97, 2358-2365.	1.7	15
13	A simple one-pot determination of both total phenolic content and antioxidant activity of honey by polymer chemosensors. Food Chemistry, 2021, 342, 128300.	4.2	13
14	High hydrostatic pressure processing of beetroot juice: effects on nutritional, sensory and microbiological quality. High Pressure Research, 2019, 39, 691-706.	0.4	11
15	Effect of oleic acid on store-operated calcium entry in immune-competent cells. European Journal of Nutrition, 2017, 56, 1077-1084.	1.8	8
16	Evolution of hydroxymethylfurfural content of honeys from different climates: Influence of induced granulation. International Journal of Food Sciences and Nutrition, 2008, 59, 88-94.	1.3	7
17	Multiple reaction monitoring for identification and quantification of oligosaccharides in legumes using a triple quadrupole mass spectrometer. Food Chemistry, 2022, 368, 130761.	4.2	5
18	Evolution of monosaccharides of honey over 3 years: influence of induced granulation. International Journal of Food Science and Technology, 2009, 44, 623-628.	1.3	4

#	Article	IF	Citations
19	â€Best before period once opened' for honey samples from oceanic climates on the basis of their acidity types. International Journal of Food Science and Technology, 2008, 43, 1929-1934.	1.3	2
20	Effect of econazole on Ca2+ signaling in human colorectal adenocarcinoma cells. Turkish Journal of Biochemistry, 2013, 38, 0-0.	0.3	1