

# Maria J Esteve

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

72  
papers

3,761  
citations

35  
h-index

61  
g-index

78  
ext. papers

4,187  
ext. citations

5  
avg, IF

5.53  
L-index

#	Paper	IF	Citations
72	Effects of ultrasound-assisted extraction on physicochemical properties, bioactive compounds, and antioxidant capacity for the valorization of hybrid Mandarin peels. <i>Food Bioscience</i> , <b>2021</b> , 42, 101185	4.9	6
71	High Biological Value Compounds Extraction from Citrus Waste with Non-Conventional Methods. <i>Foods</i> , <b>2020</b> , 9,	4.9	47
70	Steviol glycosides and bioactive compounds of a beverage with exotic fruits and Stevia rebaudiana Bert. as affected by thermal treatment. <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 255-268	3	2
69	Nutritional assessment of the school menus offered in Spain's Mediterranean area. <i>Nutrition</i> , <b>2020</b> , 78, 110872	4.8	1
68	Dimensions of household food waste focused on family and consumers. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-14	11.5	1
67	Liberation and Micellarization of Carotenoids from Different Smoothies after Thermal and Ultrasound Treatments. <i>Foods</i> , <b>2019</b> , 8,	4.9	5
66	Green solvents and Ultrasound-Assisted Extraction of bioactive orange ( <i>Citrus sinensis</i> ) peel compounds. <i>Scientific Reports</i> , <b>2019</b> , 9, 16120	4.9	34
65	Study of consumer perception of healthy menus at restaurants. <i>Food Quality and Preference</i> , <b>2017</b> , 55, 102-106	5.8	9
64	Influence of pulsed electric field processing on the quality of fruit juice beverages sweetened with Stevia rebaudiana. <i>Food and Bioprocesses Processing</i> , <b>2017</b> , 101, 214-222	4.9	31
63	Dietary Assessment of Free-Living Elderly Spanish People with Disabilities. <i>Ecology of Food and Nutrition</i> , <b>2017</b> , 56, 277-296	1.9	
62	Food healthy knowledge, attitudes and practices: Survey of the general public and food handlers. <i>International Journal of Gastronomy and Food Science</i> , <b>2017</b> , 7, 1-4	2.8	9
61	Bioaccessibility of bioactive compounds after non-thermal processing of an exotic fruit juice blend sweetened with Stevia rebaudiana. <i>Food Chemistry</i> , <b>2017</b> , 221, 1834-1842	8.5	51
60	Pulsed Electric Field Processing Optimization of Ascorbic Acid in a Mango and Papaya Beverage Sweetened with Stevia Rebaudiana. <i>IFMBE Proceedings</i> , <b>2016</b> , 140-143	0.2	
59	Changes of Antioxidant Compounds in a Fruit Juice-Stevia rebaudiana Blend Processed by Pulsed Electric Technologies and Ultrasound. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 1159-1168	5.1	24
58	Effect of Storage Time and Temperature on the Quality of Fruit Nectars: Determination of Nutritional Loss Indicators. <i>Journal of Food Quality</i> , <b>2016</b> , 39, 209-217	2.7	18
57	Potential use of pulsed electric technologies and ultrasounds to improve the recovery of high-added value compounds from blackberries. <i>Journal of Food Engineering</i> , <b>2015</b> , 167, 38-44	6	162
56	Effect of Stevia rebaudiana addition on bioaccessibility of bioactive compounds and antioxidant activity of beverages based on exotic fruits mixed with oat following simulated human digestion. <i>Food Chemistry</i> , <b>2015</b> , 184, 122-30	8.5	46

55	Bioaccessibility of Bioactive Compounds and Antioxidant Capacity from Orange Peel after Pulsed Electric Fields and High Voltage Electrical Discharges. <i>MOJ Food Processing &amp; Technology</i> , <b>2015</b> , 1, 5	2
54	<i>Stevia rebaudiana</i> Bertoni as a natural antioxidant/antimicrobial for high pressure processed fruit extract: processing parameter optimization. <i>Food Chemistry</i> , <b>2014</b> , 148, 261-7	8.5 61
53	Quality parameters, bioactive compounds and their correlation with antioxidant capacity of commercial fruit-based baby foods. <i>Food Science and Technology International</i> , <b>2014</b> , 20, 479-87	2.6 26
52	Analytical Methods for Determining Bioavailability and Bioaccessibility of Bioactive Compounds from Fruits and Vegetables: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2014</b> , 13, 155-171	16.4 372
51	Effect of <i>Stevia rebaudiana</i> on Oxidative Enzyme Activity and Its Correlation with Antioxidant Capacity and Bioactive Compounds. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 1518-1525	5.1 25
50	Bioactive Components from Leaf Vegetable Products. <i>Studies in Natural Products Chemistry</i> , <b>2014</b> , 321-346	44
49	Changes in Quality and Nutritional Parameters During Refrigerated Storage of an Orange JuiceMilk Beverage Treated by Equivalent Thermal and Non-thermal Processes for Mild Pasteurization. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 2018-2030	5.1 57
48	Automating a 96-Well Microtiter Plate Assay for Quick Analysis of Chemically Available Lysine in Foods. <i>Food Analytical Methods</i> , <b>2013</b> , 6, 1258-1264	3.4 7
47	A Comparative Study of the Analysis of Antioxidant Activities of Liquid Foods Employing Spectrophotometric, Fluorometric, and Chemiluminescent Methods. <i>Food Analytical Methods</i> , <b>2013</b> , 6, 317-327	3.4 44
46	High pressure processing of fruit juice mixture sweetened with <i>Stevia rebaudiana</i> Bertoni: Optimal retention of physical and nutritional quality. <i>Innovative Food Science and Emerging Technologies</i> , <b>2013</b> , 18, 48-56	6.8 67
45	Physicochemical and nutritional characteristics of blueberry juice after high pressure processing. <i>Food Research International</i> , <b>2013</b> , 50, 545-549	7 150
44	High Pressure Treatment Effect on Physicochemical and Nutritional Properties of Fluid Foods During Storage: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2012</b> , 11, 307-322	16.4 178
43	Impact of high-pressure processing on vitamin E ( $\alpha$ - $\beta$ and $\beta$ -tocopherol), vitamin D (cholecalciferol and ergocalciferol), and fatty acid profiles in liquid foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 3763-8	5.7 37
42	Evaluation of quality changes of blueberry juice during refrigerated storage after high-pressure and pulsed electric fields processing. <i>Innovative Food Science and Emerging Technologies</i> , <b>2012</b> , 14, 18-24	6.8 100
41	Study of Antioxidant Capacity and Quality Parameters in An Orange JuiceMilk Beverage After High-Pressure Processing Treatment. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 2222-2232	5.1 78
40	Determination of vitamins E ( $\alpha$ - $\beta$ and $\beta$ -tocopherol) and D (cholecalciferol and ergocalciferol) by liquid chromatography in milk, fruit juice and vegetable beverage. <i>European Food Research and Technology</i> , <b>2011</b> , 232, 829-836	3.4 33
39	Ascorbic acid in orange juiceMilk beverage treated by high intensity pulsed electric fields and its stability during storage. <i>Innovative Food Science and Emerging Technologies</i> , <b>2010</b> , 11, 84-90	6.8 43
38	Ascorbic acid is the only bioactive that is better preserved by high hydrostatic pressure than by thermal treatment of a vegetable beverage. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 10070-5	5.7 81

37	Effects on the carotenoid pattern and vitamin A of a pulsed electric field-treated orange juice-milk beverage and behavior during storage. <i>European Food Research and Technology</i> , <b>2010</b> , 231, 525-534	3.4	39
36	ORAC and TEAC assays comparison to measure the antioxidant capacity of food products. <i>Food Chemistry</i> , <b>2009</b> , 114, 310-316	8.5	375
35	Antioxidant capacity of cow milk, whey and deproteinized milk. <i>International Dairy Journal</i> , <b>2009</b> , 19, 380-385	3.5	103
34	Anteroxanthin Concentration during Refrigerated Storage in Orange Juice Treated by PEF. <i>Czech Journal of Food Sciences</i> , <b>2009</b> , 27, S307-S309	1.3	3
33	The Effects of non-Thermal Processing on Carotenoids in Orange Juice. <i>Czech Journal of Food Sciences</i> , <b>2009</b> , 27, S304-S306	1.3	27
32	Color of orange juice treated by High Intensity Pulsed Electric Fields during refrigerated storage and comparison with pasteurized juice. <i>Food Control</i> , <b>2008</b> , 19, 151-158	6.2	132
31	Total antioxidant capacity of refrigerated orange juice treated with pulsed electric fields. <i>Proceedings of the Nutrition Society</i> , <b>2008</b> , 67,	2.9	6
30	Effect of refrigerated storage on ascorbic acid content of orange juice treated by pulsed electric fields and thermal pasteurization. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 629-635	3.4	26
29	Refrigerated fruit juices: quality and safety issues. <i>Advances in Food and Nutrition Research</i> , <b>2007</b> , 52, 103-39	6	22
28	Fatty acid profile changes during orange juice-milk beverage processing by high-pulsed electric field. <i>European Journal of Lipid Science and Technology</i> , <b>2007</b> , 109, 25-31	3	40
27	Vitamin C, vitamin A, phenolic compounds and total antioxidant capacity of new fruit juice and skim milk mixture beverages marketed in Spain. <i>Food Chemistry</i> , <b>2007</b> , 103, 1365-1374	8.5	110
26	Carotenoids and color of fruit juice and milk beverage mixtures. <i>Journal of Food Science</i> , <b>2007</b> , 72, C457-634	3.4	25
25	Carotenoid profile modification during refrigerated storage in untreated and pasteurized orange juice and orange juice treated with high-intensity pulsed electric fields. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 6247-54	5.7	66
24	Changes of colour and carotenoids contents during high intensity pulsed electric field treatment in orange juices. <i>Food and Chemical Toxicology</i> , <b>2006</b> , 44, 1932-9	4.7	78
23	Ascorbic acid stability during refrigerated storage of orange-carrot juice treated by high pulsed electric field and comparison with pasteurized juice. <i>Journal of Food Engineering</i> , <b>2006</b> , 73, 339-345	6	140
22	Effect of storage period under variable conditions on the chemical and physical composition and colour of Spanish refrigerated orange juices. <i>Food and Chemical Toxicology</i> , <b>2005</b> , 43, 1413-22	4.7	59
21	Effect of high-intensity pulsed electric fields processing and conventional heat treatment on orange-carrot juice carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 9519-25	5.7	91
20	Quality characteristics of horchata (a Spanish vegetable beverage) treated with pulsed electric fields during shelf-life. <i>Food Chemistry</i> , <b>2005</b> , 91, 319-325	8.5	75

19	Changes in carotenoids including geometrical isomers and ascorbic acid content in orange carrot juice during frozen storage. <i>European Food Research and Technology</i> , <b>2005</b> , 221, 125-131	3-4	19
18	Identification and quantification of carotenoids including geometrical isomers in fruit and vegetable juices by liquid chromatography with ultraviolet-diode array detection. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 2203-12	5-7	61
17	Ascorbic acid degradation kinetics in mushrooms in a high-temperature short-time process controlled by a thermoresistometer. <i>LWT - Food Science and Technology</i> , <b>2004</b> , 37, 171-175	5-4	38
16	Physicochemical Characteristics and Quality of Refrigerated Spanish Orange-Carrot Juices and Influence of Storage Conditions. <i>Journal of Food Science</i> , <b>2003</b> , 68, 2111-2116	3-4	33
15	Determination of liposoluble vitamins in cooked meals, milk and milk products by liquid chromatography. <i>Journal of Chromatography A</i> , <b>2002</b> , 947, 313-8	4-5	42
14	Use of polarography as a quality-control method for determining diacetyl in citrus and vegetable juices, yoghurt and butter. <i>Food Additives and Contaminants</i> , <b>2002</b> , 19, 519-23		5
13	Contents of vitamins B(1), B(2), B(6), and B(12) in pork and meat products. <i>Meat Science</i> , <b>2002</b> , 62, 73-8	6-4	24
12	Simultaneous determination of thiamin and riboflavin in mushrooms by liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 1450-4	5-7	46
11	Kinetics of green asparagus ascorbic acid heated in a high-temperature thermoresistometer. <i>European Food Research and Technology</i> , <b>1999</b> , 208, 144-147		19
10	Determination of vitamin B6 (pyridoxamine, pyridoxal and pyridoxine) in pork meat and pork meat products by liquid chromatography. <i>Journal of Chromatography A</i> , <b>1998</b> , 795, 383-7	4-5	36
9	Kinetics of ascorbic acid degradation in green asparagus during heat processing. <i>Journal of Food Protection</i> , <b>1998</b> , 61, 1518-21	2-5	19
8	Determination of ascorbic and dehydroascorbic acids in blood plasma and serum by liquid chromatography. <i>Biomedical Applications</i> , <b>1997</b> , 688, 345-9		56
7	STABILITY OF ASCORBIC ACID IN ORANGE JUICES AFTER INITIAL USE AT HOME BEGINS. <i>Journal of Food Quality</i> , <b>1996</b> , 19, 243-249	2-7	11
6	Ascorbic Acid Stability in Ground Asparagus Samples and in Oxalic Acid Extracts. <i>Journal of Food Science</i> , <b>1995</b> , 60, 1282-1283	3-4	
5	Comparison of voltammetric and high performance liquid chromatographic methods for ascorbic acid determination in infant formulas. <i>Food Chemistry</i> , <b>1995</b> , 52, 99-102	8-5	26
4	Determination of ascorbic acid in asparagus by differential pulse polarography. <i>Fresenius Journal of Analytical Chemistry</i> , <b>1995</b> , 351, 804-805		13
3	Changes in Ascorbic Acid Content of Green Asparagus during the Harvesting Period and Storage. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 2058-2061	5-7	33
2	Determination of Cd, Cu, Pb and Zn content of infant formulas by differential pulse anodic stripping voltammetry (DPASV). <i>Molecular Nutrition and Food Research</i> , <b>1994</b> , 38, 386-92		7

1 A DPCSV method for the determination of nickel in infant formulas. *Food Chemistry*, **1994**, 49, 427-430 8.5 3