Ana AndrÃ©s

List of Publications by Year
in descending order

114 papers	4,267 citations	101496 36 h-index	128225 60 g-index
118 all docs	118 docs citations	118 times ranked	3663 citing authors

#	Article	IF	Citations
1	Content and bioaccessibility of phenolic compounds in blue corn products and tortillas using traditional and ecological nixtamalization. International Journal of Gastronomy and Food Science, 2022, 27, 100443.	1.3	3
2	Exploring the Impact of Solid-State Fermentation on Macronutrient Profile and Digestibility in Chia (Salvia hispanica) and Sesame (Sesamum Indicum) Seeds. Foods, 2022, 11, 410.	1.9	11
3	Impact of common gastrointestinal disorders in elderly on in vitro meat protein digestibility and related properties. Food Bioscience, 2022, 46, 101560.	2.0	12
4	Content and bioaccessibility of bioactive compounds with potential benefits for macular health in tiger nut products. Food Bioscience, 2022, 49, 101879.	2.0	7
5	Clinical evaluation of an evidence-based method based on food characteristics to adjust pancreatic enzyme supplements dose in cystic fibrosis. Journal of Cystic Fibrosis, 2021, 20, e33-e39.	0.3	11
6	Association between faecal pH and fat absorption in children with cystic fibrosis on a controlled diet and enzyme supplements dose. Pediatric Research, 2021, 89, 205-210.	1.1	5
7	In vitro digestion of salmon: Influence of processing and intestinal conditions on macronutrients digestibility. Food Chemistry, 2021, 342, 128387.	4.2	18
8	Advanced Research in Food Digestion. Foods, 2021, 10, 122.	1.9	0
9	Impact of Cooking Preparation on In Vitro Digestion of Eggs Simulating Some Gastrointestinal Alterations in Elders. Journal of Agricultural and Food Chemistry, 2021, 69, 4402-4411.	2.4	15
10	Age-related gastrointestinal alterations of legumes and cereal grains digestibility. Food Bioscience, 2021, 41, 101027.	2.0	9
11	In Vitro Simulation of Human Colonic Fermentation: A Practical Approach towards Modelsâ€™ Design and Analytical Tools. Applied Sciences (Switzerland), 2021, 11, 8135.	1.3	4
12	Influence of the functionalisation of mesoporous silica material UVM-7 on polyphenol oxidase enzyme capture and enzymatic browning. Food Chemistry, 2020, 310, 125741.	4.2	11
13	Screening the impact of food co-digestion on lipolysis under sub-optimal intestinal conditions. LWT - Food Science and Technology, 2020, 118, 108792.	2.5	5
14	Use of Nanomaterials as Alternative for Controlling Enzymatic Browning in Fruit Juices. , 2020, , 163-196.		0
15	Use of Silica Based Materials as Modulators of the Lipase Catalyzed Hydrolysis of Fats under Simulated Duodenal Conditions. Nanomaterials, 2020, 10, 1927.	1.9	4
16	Enhancing the nutritional profile and digestibility of lentil flour by solid state fermentation withPleurotus ostreatus. Food and Function, 2020, 11, 7905-7912.	2.1	27
17	Lessons learnt from MyCyFAPP Project: Effect of cystic fibrosis factors and inherent-to-food properties on lipid digestion in foods. Food Research International, 2020, 133, 109198.	2.9	12
18	Impact of elderly gastrointestinal alterations on in vitro digestion of salmon, sardine, sea bass and hake: Proteolysis, lipolysis and bioaccessibility of calcium and vitamins. Food Chemistry, 2020, 326, 127024.	4.2	30

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19	Understanding the role of food matrix on the digestibility of dairy products under elderly gastrointestinal conditions. Food Research International, 2020, 137, 109454.	2.9	24
20	Impact of Processing and Intestinal Conditions on in Vitro Digestion of Chia (Salvia hispanica) Seeds and Derivatives. Foods, 2020, 9, 290.	1.9	22
21	Inhibitory Effect of Azamacrocyclic Ligands on Polyphenol Oxidase in Model and Food Systems. Journal of Agricultural and Food Chemistry, 2020, 68, 7964-7973.	2.4	4
22	In vitro digestion models to assess lipolysis: The impact of the simulated conditions of gastric and intestinal pH, bile salts and digestive fluids. Food Research International, 2019, 125, 108511.	2.9	32
23	In vitro study of cheese digestion: Effect of type of cheese and intestinal conditions on macronutrients digestibility. LWT - Food Science and Technology, 2019, 113, 108278.	2.5	21
24	A first approach for an evidence-based in vitro digestion method to adjust pancreatic enzyme replacement therapy in cystic fibrosis. PLoS ONE, 2019, 14, e0212459.	1.1	11
25	Clinical validation of an evidence-based method to adjust Pancreatic Enzyme Replacement Therapy through a prospective interventional study in paediatric patients with Cystic Fibrosis. PLoS ONE, 2019, 14, e0213216.	1.1	7
26	Optical system for automatic color monitoring in heterogeneous media during vinification processes. Sensors and Actuators B: Chemical, 2019, 285, 513-518.	4.0	5
27	Influence of particle size and intestinal conditions on in vitro lipid and protein digestibility of walnuts and peanuts. Food Research International, 2019, 119, 951-959.	2.9	31
28	In vitro starch digestibility and fate of crocins in pasta enriched with saffron extract. Food Chemistry, 2019, 283, 155-163.	4.2	18
29	Fat digestibility in meat products: influence of food structure and gastrointestinal conditions. International Journal of Food Sciences and Nutrition, 2019, 70, 530-539.	1.3	15
30	Lipids digestibility and polyphenols release under in vitro digestion of dark, milk and white chocolate. Journal of Functional Foods, 2019, 52, 196-203.	1.6	31
31	Lipolysis kinetics of milk-fat catalyzed by an enzymatic supplement under simulated gastrointestinal conditions. Food Bioscience, 2018, 23, 1-8.	2.0	8
32	Effect of saffron (Crocus sativus L.) enrichment on antioxidant and sensorial properties of wheat flour pasta. Food Chemistry, 2018, 254, 55-63.	4.2	40
33	Tomato-antioxidants enhance viability of L. reuteri under gastrointestinal conditions while the probiotic negatively affects bioaccessibility of lycopene and phenols. Journal of Functional Foods, 2018, 43, 1-7.	1.6	17
34	Evaluation of strategies for preservation of microalgae Chlorella. Journal of Food Processing and Preservation, 2018, 42, e13518.	0.9	2
35	Influence of chitosan on thermal, microstructural and rheological properties of rice and wheat flours-based batters. LWT - Food Science and Technology, 2018, 87, 529-536.	2.5	13
36	Full inhibition of enzymatic browning in the presence of thiol-functionalised silica nanomaterial. Food Chemistry, 2018, 241, 199-205.	4.2	23

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37	In Vitro Digestion of Lipids in Real Foods: Influence of Lipid Organization Within the Food Matrix and Interactions with Nonlipid Components. Journal of Food Science, 2018, 83, 2629-2637.	1.5	51
38	Effect of cooking methods and intestinal conditions on lipolysis, proteolysis and xanthophylls bioaccessibility of eggs. Journal of Functional Foods, 2018, 46, 579-586.	1.6	30
39	Effect of Microwave Frying on Acrylamide Generation, Mass Transfer, Color, and Texture in French Fries. Food and Bioprocess Technology, 2018, 11, 1934-1939.	2.6	25
40	Application of highâ€power ultrasounds during red wine vinification. International Journal of Food Science and Technology, 2017, 52, 1314-1323.	1.3	50
41	Dietary acrylamide: What happens during digestion. Food Chemistry, 2017, 237, 58-64.	4.2	48
42	Innovative approach for self-management and social welfare of children with cystic fibrosis in Europe: development, validation and implementation of an mHealth tool (MyCyFAPP). BMJ Open, 2017, 7, e014931.	0.8	28
43	Influence of drying process and particle size of persimmon fibre on its physicochemical, antioxidant, hydration and emulsifying properties. Journal of Food Science and Technology, 2017, 54, 2902-2912.	1.4	28
44	Extending inÂvitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. Trends in Food Science and Technology, 2017, 60, 52-63.	7.8	134
45	Application of mesoporous silica materials for the immobilization of polyphenol oxidase. Food Chemistry, 2017, 217, 360-363.	4.2	26
46	Evaluation studies of persimmon plant (Diospyros kaki) for physiological benefits and bioaccessibility of antioxidants by in vitro simulated gastrointestinal digestion. Food Chemistry, 2017, 214, 478-485.	4.2	92
47	Acrylamide formation and quality properties of chitosan based batter formulations. Food Hydrocolloids, 2017, 66, 1-7.	5.6	12
48	Increasing Antioxidant Activity and Protein Digestibility in Phaseolus vulgaris and Avena sativa by Fermentation with the Pleurotus ostreatus Fungus. Molecules, 2017, 22, 2275.	1.7	48
49	Polyphenolic profile of persimmon leaves by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). Journal of Functional Foods, 2016, 23, 370-377.	1.6	40
50	Influence of storage on the volatile profile, mechanical, optical properties and antioxidant activity of strawberry spreads made with isomaltulose. Food Bioscience, 2016, 14, 10-20.	2.0	8
51	Influence of preharvest treatments to reduce the seasonality of persimmon production on color, texture and antioxidant properties during storage. CYTA - Journal of Food, 2016, 14, 333-339.	0.9	7
52	Protective effect of chitosan on acrylamide formation in model and batter systems. Food Hydrocolloids, 2016, 60, 1-6.	5.6	30
53	Effect of Pretreatments and Airâ€Frying, a Novel Technology, on Acrylamide Generation in Fried Potatoes. Journal of Food Science, 2015, 80, T1120-8.	1.5	61
54	Potential use of isomaltulose to produce healthier marshmallows. LWT - Food Science and Technology, 2015, 62, 605-612.	2.5	45

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55	Use of isomaltulose to formulate healthy spreadable strawberry products. Application of response surface methodology. Food Bioscience, 2015, 9, 47-59.	2.0	16
56	Influence of drying method and extraction variables on the antioxidant properties of persimmon leaves. Food Bioscience, 2014, 6, 1-8.	2.0	46
57	Evolution of mechanical and optical properties of French fries obtained by hot air-frying. LWT - Food Science and Technology, 2014, 57, 755-760.	2.5	54
58	Moisture sorption isotherms and isosteric heat of sorption of dry persimmon leaves. Food Bioscience, 2014, 7, 88-94.	2.0	40
59	Optical, mechanical and sensory properties of based-isomaltulose gummy confections. Food Bioscience, 2014, 7, 37-44.	2.0	47
60	Optical, Mechanical and Sensorial Properties of Strawberry Spreadable Products Formulated with Isomaltulose. Food and Bioprocess Technology, 2013, 6, 2353-2364.	2.6	10
61	Mass Transfer and Volume Changes in French Fries During Air Frying. Food and Bioprocess Technology, 2013, 6, 1917-1924.	2.6	65
62	Influence of processing on the volatile profile of strawberry spreads made with isomaltulose. Food Chemistry, 2013, 138, 621-629.	4.2	19
63	Rheological characteristics of healthy sugar substituted spreadable strawberry product. Journal of Food Engineering, 2012, 113, 365-373.	2.7	20
64	APPLICATION OF THE RESPONSE SURFACE ANALYSIS METHOD TO THE STUDY OF SALT AND WATER PROFILES IN GOAT'S CHEESE SALTED IN LAYERS. Journal of Food Process Engineering, 2012, 35, 355-369.	1.5	1
65	Volatile profile of dehydrated cherry tomato: Influences of osmotic pre-treatment and microwave power. Food Chemistry, 2012, 130, 889-895.	4.2	34
66	Study of the puffing process of amaranth seeds by dielectric spectroscopy. Journal of Food Engineering, 2012, 110, 298-304.	2.7	20
67	Some Quality Aspects of Persimmon Jam Manufactured by Osmotic Dehydration without Thermal Treatment. International Journal of Food Engineering, 2011, 7, .	0.7	5
68	Effect of osmotic pre-treatment and microwave heating on lycopene degradation and isomerization in cherry tomato. Food Chemistry, 2010, 123, 92-98.	4.2	52
69	Influence of Roasting on the Water Sorption Isotherms of Argentinean Algarroba (Prosopis alba) Tj ETQq1 1 0.784314 rgBT /Overlock	1.3	5
70	Fabrication and Morphological Characterization of Biopolymer Particles Formed by Electrostatic Complexation of Heat Treated Lactoferrin and Anionic Polysaccharides. Langmuir, 2010, 26, 9827-9834.	1.6	105
71	Influence of process variables on colour changes, carotenoids retention and cellular tissue alteration of cherry tomato during osmotic dehydration. Journal of Food Composition and Analysis, 2009, 22, 285-294.	1.9	49
72	Mathematical modeling of microwave-assisted inert medium fluidized bed drying of cylindrical carrot samples. Chemical Engineering and Processing: Process Intensification, 2009, 48, 296-305.	1.8	50

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73	Effect of Osmotic Pretreatment on Hot Air Drying Kinetics and Quality of Chilean Papaya (<i>Carica) Tj ETQq1 1 0.784314 rgBT /Over	1.7	50
74	Mathematical modelling on the drying process of yellow squat lobster (Cervimunida jhoni) fishery waste for animal feed. Animal Feed Science and Technology, 2009, 151, 268-279.	1.1	34
75	Influence of vacuum impregnation on respiration rate, mechanical and optical properties of cut persimmon. Journal of Food Engineering, 2008, 86, 315-323.	2.7	38
76	Effect of air drying temperature on the quality of rehydrated dried red bell pepper (var. Lamuyo). Journal of Food Engineering, 2008, 85, 42-50.	2.7	181
77	Osmotic dehydration of pineapple as a pre-treatment for further drying. Journal of Food Engineering, 2008, 85, 277-284.	2.7	88
78	Kinetic study of dehydration and desorption isotherms of red alga Gracilaria. LWT - Food Science and Technology, 2008, 41, 1592-1599.	2.5	46
79	Mathematical Equations to Predict Mass Fluxes and Compositional Changes During Osmotic Dehydration of Cherry Tomato Halves. Drying Technology, 2008, 26, 873-883.	1.7	6
80	Monitoring the Desalting Process of Cod Using Dielectric Spectroscopy. Journal of Microwave Power and Electromagnetic Energy, 2008, 43, 42-47.	0.4	1
81	Advanced Food Products and Process Engineering (SAFES) II: Application to Apple Combined Drying. Food Engineering Series, 2008, , 315-325.	0.3	0
82	Combined Drying Technologies for Development of High-Quality Shelf-Stable Mango Products. Drying Technology, 2007, 25, 1857-1866.	1.7	29
83	Note: Moisture Sorption Isotherms and Isosteric Heat of Red Bell Pepper (var. Lamuyo). Food Science and Technology International, 2007, 13, 309-316.	1.1	16
84	Mathematical modeling of hot-air drying kinetics of red bell pepper (var. Lamuyo). Journal of Food Engineering, 2007, 79, 1460-1466.	2.7	132
85	Drying of cherry tomato by a combination of different dehydration techniques. Comparison of kinetics and other related properties. Journal of Food Engineering, 2007, 80, 111-118.	2.7	76
86	Dielectric spectroscopy of osmotic solutions and osmotically dehydrated tomato products. Journal of Food Engineering, 2007, 80, 1218-1225.	2.7	28
87	Application of safes (systematic approach to food engineering systems) methodology to dehydration of apple by combined methods. Journal of Food Engineering, 2007, 83, 186-192.	2.7	9
88	Application of SAFES (systematic approach to food engineering systems) methodology to French fries manufacture. Journal of Food Engineering, 2007, 83, 201-210.	2.7	4
89	Application of the SAFES (systematic approach of food engineering systems) methodology to salting, drying and desalting of cod. Journal of Food Engineering, 2007, 83, 267-276.	2.7	13
90	Comparative Study of Quality Changes Occurring on Dehydration and Rehydration of Cooked Chickpeas (Cicer Arietinum L.) Subjected to Combined Microwave?Convective and Convective Hot Air Dehydration. Journal of Food Science, 2006, 71, E282-E289.	1.5	23

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91	Microwaves phenomena during drying of apple cylinders. Journal of Food Engineering, 2006, 74, 160-167.	2.7	32
92	Influence of cod freshness on the salting, drying and desalting stages. Journal of Food Engineering, 2006, 73, 9-19.	2.7	75
93	Hydration kinetics of dried apple as affected by drying conditions. Journal of Food Engineering, 2005, 68, 369-376.	2.7	64
94	Salted cod manufacturing: influence of salting procedure on process yield and product characteristics. Journal of Food Engineering, 2005, 69, 467-471.	2.7	55
95	Analysis of some cod-desalting process variables. Journal of Food Engineering, 2005, 70, 67-72.	2.7	27
96	Modelado de la CinÃ©tica de Secado del Pimiento Rojo (Capsicum annuum L. cv Lamuyo). Informacion Tecnologica (discontinued), 2005, 16, .	0.1	13
97	Cod desalting process as affected by water management. Journal of Food Engineering, 2004, 61, 353-357.	2.7	24
98	Drying kinetics of apple cylinders under combined hot airâ€“microwave dehydration. Journal of Food Engineering, 2004, 63, 71-78.	2.7	144
99	Mass transfer analysis during the cod desalting process. Food Research International, 2004, 37, 203-208.	2.9	28
100	Cod salting manufacturing analysis. Food Research International, 2003, 36, 447-453.	2.9	87
101	Note: Mass Transfer Kinetics During Cod Salting Operation. Food Science and Technology International, 2002, 8, 309-314.	1.1	21
102	Use of vacuum impregnation in food salting process. Journal of Food Engineering, 2001, 49, 141-151.	2.7	159
103	Vacuum impregnation and osmotic dehydration in matrix engineering. Journal of Food Engineering, 2001, 49, 175-183.	2.7	182
104	Vacuum impregnation for development of new dehydrated products. Journal of Food Engineering, 2001, 49, 297-302.	2.7	136
105	OSMOTIC DEHYDRATION OF KIWIFRUIT (ACTINIDIA CHINENSIS): FLUXES AND MASS TRANSFER KINETICS. Journal of Food Process Engineering, 2000, 23, 191-205.	1.5	42
106	Osmotic dehydration progression in apple tissue I: spatial distribution of solutes and moisture content. Journal of Food Engineering, 1999, 42, 125-132.	2.7	61
107	Osmotic dehydration progression in apple tissue II: generalized equations for concentration prediction. Journal of Food Engineering, 1999, 42, 133-138.	2.7	22
108	Effectiveness of vacuum impregnation brining of Manchego-type curd. International Dairy Journal, 1999, 9, 143-148.	1.5	15

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109	THE RESPONSE OF SOME PROPERTIES OF FRUITS TO VACUUM IMPREGNATION. Journal of Food Process Engineering, 1998, 21, 59-73.	1.5	103
110	Note. Vacuum impregnation of banana (Musa acuminata cv. giant cavendish) / Nota. ImpregnaciÃ³n a		