## Nina del Rocã-o Martã-nez-Ruiz

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5481530/publications.pdf

Version: 2024-02-01

1683934 1474057 9 317 5 9 citations h-index g-index papers 10 10 10 592 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Cyanidin-3-O-glucoside: Physical-Chemistry, Foodomics and Health Effects. Molecules, 2016, 21, 1264.	1.7	196
2	Oral fat perception is related with body mass index, preference and consumption of high-fat foods. Physiology and Behavior, 2014, 129, 36-42.	1.0	47
3	Brosimum alicastrum Sw. (Ram $\tilde{A}^3$ n): An Alternative to Improve the Nutritional Properties and Functional Potential of the Wheat Flour Tortilla. Foods, 2019, 8, 613.	1.9	20
4	Antioxidant dietary fiber-based bakery products: a new alternative for using plant-by-products. Food Science and Technology, 0, 42, .	0.8	17
5	<i>In vitro</i> digestibility of phenolic compounds from edible fruits: could it be explained by chemometrics?. International Journal of Food Science and Technology, 2017, 52, 2040-2048.	1.3	11
6	Sensory attributes, physicochemical and antioxidant characteristics, and protein profile of wild prickly pear fruits (O. macrocentra Engelm., O. phaeacantha Engelm., and O. engelmannii Salm-Dyck ex) Tj ETQq0 2021, 140, 109909.	0.0 rgBT /	'Qyerlock 10
7	Selected Physiological Effects of a Garcinia Gummi-Gutta Extract in Rats Fed with Different Hypercaloric Diets. Nutrients, 2018, 10, 565.	1.7	5
8	Seed Characteristics and Nutritional Composition of Pine Nut from Five Populations of P. cembroides from the States of Hidalgo and Chihuahua, Mexico. Molecules, 2019, 24, 2057.	1.7	5
9	Functionality of Bread and Beverage Added with Brosimum alicastrum Sw. Seed Flour on the Nutritional and Health Status of the Elderly. Foods, 2021, 10, 1764.	1.9	4