

Albert Ribas-AgustÃ-

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

747
citations

687363

13
h-index

752698

20
g-index

20
all docs

20
docs citations

20
times ranked

1250
citing authors

#	ARTICLE	IF	CITATIONS
1	Food processing strategies to enhance phenolic compounds bioaccessibility and bioavailability in plant-based foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2531-2548.	10.3	203
2	Nutritional value of tomatoes (<i>Solanum lycopersicum</i> L.) grown in greenhouse by different agronomic techniques. <i>Journal of Food Composition and Analysis</i> , 2013, 31, 245-251.	3.9	100
3	Novel targeted approach to better understand how natural structural barriers govern carotenoid in vitro bioaccessibility in vegetable-based systems. <i>Food Chemistry</i> , 2013, 141, 2036-2043.	8.2	65
4	Simultaneous evaluation of intact glucosinolates and phenolic compounds by UPLC-DAD-MS/MS in <i>Brassica oleracea</i> L. var. botrytis. <i>Food Chemistry</i> , 2010, 121, 257-263.	8.2	62
5	Analysis of Eleven Phenolic Compounds Including Novel <i>p</i> -Coumaroyl Derivatives in Lettuce (<i>Lactuca sativa</i> L.) by Ultra-High-Performance Liquid Chromatography with Photodiode Array and Mass Spectrometry Detection. <i>Phytochemical Analysis</i> , 2011, 22, 555-563.	2.4	61
6	Stability of phenolic compounds in dry fermented sausages added with cocoa and grape seed extracts. <i>LWT - Food Science and Technology</i> , 2014, 57, 329-336.	5.2	36
7	Enhancing hydroxycinnamic acids and flavan-3-ol contents by pulsed electric fields without affecting quality attributes of apple. <i>Food Research International</i> , 2019, 121, 433-440.	6.2	31
8	Impact of canning and storage on apricot carotenoids and polyphenols. <i>Food Chemistry</i> , 2018, 240, 615-625.	8.2	30
9	Investigating the role of pectin in carrot cell wall changes during thermal processing: A microscopic approach. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 24, 113-120.	5.6	28
10	Influence of pulsed electric fields processing on the bioaccessible and non-bioaccessible fractions of apple phenolic compounds. <i>Journal of Functional Foods</i> , 2019, 59, 206-214.	3.4	28
11	A Validated HPLC-DAD Method for Routine Determination of Ten Phenolic Compounds in Tomato Fruits. <i>Food Analytical Methods</i> , 2012, 5, 1137-1144.	2.6	18
12	Nutritional properties of organic and conventional beef meat at retail. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4218-4225.	3.5	16
13	Ultrahigh-Performance Liquid Chromatography (UHPLC)-Tandem Mass Spectrometry (MS/MS) Quantification of Nine Target Indoles in Sparkling Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4772-4776.	5.2	14
14	Towards the Use of Biochemical Indicators in the Raw Fruit for Improved Texture of Pasteurized Apricots. <i>Food and Bioprocess Technology</i> , 2017, 10, 662-673.	4.7	11
15	Water UV-C treatment alone or in combination with peracetic acid: A technology to maintain safety and quality of strawberries. <i>International Journal of Food Microbiology</i> , 2020, 335, 108887.	4.7	9
16	Municipal solid waste composting: Application as a tomato fertilizer and its effect on crop yield, fruit quality and phenolic content. <i>Renewable Agriculture and Food Systems</i> , 2017, 32, 358-365.	1.8	8
17	Impact of cooking on apricot texture as a function of cultivar and maturity. <i>LWT - Food Science and Technology</i> , 2017, 85, 385-389.	5.2	8
18	Bioactive extracts from persimmon waste: influence of extraction conditions and ripeness. <i>Food and Function</i> , 2021, 12, 7428-7439.	4.6	8

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19	Effects of different organic anti-fungal treatments on tomato plant productivity and selected nutritional components of tomato fruit. <i>Journal of Horticultural Science and Biotechnology</i> , 2013, 88, 67-72.	1.9	6
20	Development of High-Protein Vegetable Creams by Using Single-Cell Ingredients from Some Microalgae Species. <i>Foods</i> , 2021, 10, 2550.	4.3	5