

# MarÃ-a Dolores Del Castillo

## List of Publications by Year in descending order

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115  
papers

3,937  
citations

132226

32  
h-index

139103

58  
g-index

121  
all docs

121  
docs citations

121  
times ranked

11530  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of the Effects of Instant Cascara Beverage on the Brain-Gut Axis of Healthy Male and Female Rats. <i>Nutrients</i> , 2024, 16, 65.	4.2	3
2	Evaluation of the Effects of Instant Cascara Beverage on the Brain-Gut Axis of Healthy Male and Female Rats. <i>Nutrients</i> , 2024, 16, 65.	4.2	0
3	The Impact of the Drying Process on the Antioxidant and Anti-Inflammatory Potential of Dried Ripe Coffee Cherry Pulp Soluble Powder. <i>Foods</i> , 2024, 13, 1114.	4.3	1
4	<i>Ab initio</i> molecular dynamics investigation of the Pt(111)–water interface structure in an alkaline environment with high surface OH-coverages. <i>Physical Chemistry Chemical Physics</i> , 2024, 26, 18233-18243.	2.9	0
5	Health-Promoting Potential of Mandarin Pomace Extracts Enriched with Phenolic Compounds. <i>Nutrients</i> , 2024, 16, 2370.	4.2	0
6	Ex Vivo Study of Colon Health, Contractility and Innervation in Male and Female Rats after Regular Exposure to Instant Cascara Beverage. <i>Foods</i> , 2024, 13, 2474.	4.3	0
7	Intracellular Antioxidant and Anti-Inflammatory Effects and Bioactive Profiles of Coffee Cascara and Black Tea Kombucha Beverages. <i>Foods</i> , 2023, 12, 1905.	4.3	9
8	Mesh-Informed Neural Networks for Operator Learning in Finite Element Spaces. <i>Journal of Scientific Computing</i> , 2023, 97, .	2.4	3
9	On increasing the contribution of locally produced fresh foods to school meals in the Caribbean. <i>Food Security</i> , 2023, 15, 1593-1609.	5.5	1
10	Tannat Grape Skin: A Feasible Ingredient for the Formulation of Snacks with Potential for Reducing the Risk of Diabetes. <i>Nutrients</i> , 2022, 14, 419.	4.2	11
11	Volatiles as chemical markers suitable for identification of the geographical origin of green <i>Coffea arabica</i> L. <i>Food Control</i> , 2022, 136, 108869.	5.6	19
12	Comparative Analysis of Selected Chemical Parameters of <i>Coffea arabica</i> , from Cascara to Silverskin. <i>Foods</i> , 2022, 11, 1082.	4.3	8
13	Feasibility of Extruded Brewer's Spent Grain as a Food Ingredient for a Healthy, Safe, and Sustainable Human Diet. <i>Foods</i> , 2022, 11, 1403.	4.3	10
14	In Vitro Digestibility and Bioaccessibility of Nutrients and Non-Nutrients Composing Extruded Brewer's Spent Grain. <i>Nutrients</i> , 2022, 14, 3480.	4.2	6
15	Dwarf Kiwi ( <i>Actinidia arguta</i> Miq.), a Source of Antioxidants for a Healthy and Sustainable Diet. <i>Molecules</i> , 2022, 27, 5495.	3.9	8
16	Enhancement of the Antioxidant Capacity of Thyme and Chestnut Honey by Addition of Bee Products. <i>Foods</i> , 2022, 11, 3118.	4.3	10
17	Protective Effect of Thyme and Chestnut Honeys Enriched with Bee Products against Benzo(a)pyrene-Induced DNA Damage. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 16969.	2.7	2
18	Efficacy and tolerability of the up dosing of second-generation non-sedating H1 antihistamines in children with chronic spontaneous urticaria. <i>Pediatric Allergy and Immunology</i> , 2021, 32, 153-160.	2.5	17

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19	Extruded coffee parchment shows enhanced antioxidant, hypoglycaemic, and hypolipidemic properties by releasing phenolic compounds from the fibre matrix. <i>Food and Function</i> , 2021, 12, 1097-1110.	4.6	28
20	Patented and commercialized applications. , 2021, , 295-311.		0
21	Investigating edible insects as a sustainable food source: nutritional value and techno-functional and physiological properties. <i>Food and Function</i> , 2021, 12, 6309-6322.	4.6	17
22	Rice Bran By-Product: From Valorization Strategies to Nutritional Perspectives. <i>Foods</i> , 2021, 10, 85.	4.3	34
23	Changes in Fatty Acid Dietary Profile Affect the Brain's Gut Axis Functions of Healthy Young Adult Rats in a Sex-Dependent Manner. <i>Nutrients</i> , 2021, 13, 1864.	4.2	5
24	In Vitro Bioaccessibility of Bioactive Compounds from Citrus Pomaces and Orange Pomace Biscuits. <i>Molecules</i> , 2021, 26, 3480.	3.9	17
25	Healthy eating recommendations: good for reducing dietary contribution to the body's advanced glycation/lipoxidation end products pool?. <i>Nutrition Research Reviews</i> , 2021, 34, 48-63.	4.6	16
26	Effects of Coffee and Its Components on the Gastrointestinal Tract and the Brain's Gut Axis. <i>Nutrients</i> , 2021, 13, 88.	4.2	64
27	Interest of Coffee Melanoidins as Sustainable Healthier Food Ingredients. <i>Frontiers in Nutrition</i> , 2021, 8, 730343.	3.8	24
28	Hypolipidemic Properties of Cocoa and Coffee By-Products after Simulated Gastrointestinal Digestion: A Comparative Approach. <i>Biology and Life Sciences Forum</i> , 2021, 7, 1.	0.0	0
29	Health Benefits of Silverskin. , 2020, , 353-371.		3
30	Eye drop technique and patient-reported problems in a real-world population of eye drop users. <i>Eye</i> , 2020, 34, 1392-1398.	2.3	20
31	Caffeine, but not other phytochemicals, in mate tea ( <i>Ilex paraguariensis</i> St. Hilaire) attenuates high-fat-high-sucrose-diet-driven lipogenesis and body fat accumulation. <i>Journal of Functional Foods</i> , 2020, 64, 103646.	3.5	29
32	Nutritional Quality, Sensory Analysis and Shelf Life Stability of Yogurts Containing Inulin-Type Fructans and Winery Byproducts for Sustainable Health. <i>Foods</i> , 2020, 9, 1199.	4.3	21
33	Applications of Compounds from Coffee Processing By-Products. <i>Biomolecules</i> , 2020, 10, 1219.	4.2	68
34	In Vitro Bioaccessibility of Extractable Compounds from Tannat Grape Skin Possessing Health Promoting Properties with Potential to Reduce the Risk of Diabetes. <i>Foods</i> , 2020, 9, 1575.	4.3	14
35	Cannabidiol and Other Non-Psychoactive Cannabinoids for Prevention and Treatment of Gastrointestinal Disorders: Useful Nutraceuticals?. <i>International Journal of Molecular Sciences</i> , 2020, 21, 3067.	4.2	117
36	Assessment of Healthy and Harmful Maillard Reaction Products in a Novel Coffee Cascara Beverage: Melanoidins and Acrylamide. <i>Foods</i> , 2020, 9, 620.	4.3	42

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37	Spent coffee ( <i>Coffea arabica</i> L.) grounds promote satiety and attenuate energy intake: A pilot study. <i>Journal of Food Biochemistry</i> , 2020, 44, e13204.	2.9	11
38	Effect of Coffee Cascara Dietary Fiber on the Physicochemical, Nutritional and Sensory Properties of a Gluten-Free Bread Formulation. <i>Molecules</i> , 2020, 25, 1358.	3.9	32
39	Bioavailability of Melatonin from Lentil Sprouts and Its Role in the Plasmatic Antioxidant Status in Rats. <i>Foods</i> , 2020, 9, 330.	4.3	32
40	Sensory Acceptance, Appetite Control and Gastrointestinal Tolerance of Yogurts Containing Coffee-Cascara Extract and Inulin. <i>Nutrients</i> , 2020, 12, 627.	4.2	18
41	Determination of jet calibration and energy resolution in proton-proton collisions at $\sqrt{s} = 8\text{-TeV}$ using the ATLAS detector. <i>European Physical Journal C</i> , 2020, 80, 1.	4.0	17
42	Beneficial Herbs and Spices. , 2020, , 65-85.		3
43	In Vitro Bioaccessibility of Citrus Pomace Compounds Possessing Health Promoting Properties with Potential to Reduce the Risk of Diabetes. <i>Proceedings (mdpi)</i> , 2020, 61, .	0.2	4
44	Assessment of the Nutritional Value, Techno-Functional, and In Vitro Physiological Properties of Six Edible Insects. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
45	Development of Sustainable Novel Foods and Beverages Based on Coffee By-Products for Chronic Diseases. , 2019, , 307-315.		7
46	Validation of coffee by-products as novel food ingredients. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 51, 194-204.	5.7	131
47	Usefulness of Dietary Components as Sustainable Nutraceuticals for Chronic Kidney Disease. , 2019, , 323-331.		1
48	Antioxidant dietary fiber isolated from spent coffee ( <i>Coffea arabica</i> L.) grounds improves chronotype and circadian locomotor activity in young adults. <i>Food and Function</i> , 2019, 10, 4546-4556.	4.6	22
49	Coffee Silverskin Extract: Nutritional Value, Safety and Effect on Key Biological Functions. <i>Nutrients</i> , 2019, 11, 2693.	4.2	32
50	Inhibition of the Maillard Reaction by Phytochemicals Composing an Aqueous Coffee Silverskin Extract via a Mixed Mechanism of Action. <i>Foods</i> , 2019, 8, 438.	4.3	28
51	Bioaccessibility, Metabolism, and Excretion of Lipids Composing Spent Coffee Grounds. <i>Nutrients</i> , 2019, 11, 1411.	4.2	18
52	An Assessment of the Bioactivity of Coffee Silverskin Melanoidins. <i>Foods</i> , 2019, 8, 68.	4.3	33
53	Study of Crystal Structures, Properties, and Form Transformations among a Polymorph, Hydrates, and Solvates of Apatinib. <i>Crystal Growth and Design</i> , 2019, 19, 3060-3069.	3.2	20
54	Assessment of antioxidant, antidiabetic, antiobesity, and anti-inflammatory properties of a Tannat winemaking by-product. <i>European Food Research and Technology</i> , 2019, 245, 1539-1551.	3.3	36

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55	Substituent-oriented C=N bond formation via N-H insertion or Wolff rearrangement of 5-aryl-1H-pyrazoles and diazo compounds. <i>Organic and Biomolecular Chemistry</i> , 2019, 17, 9766-9771.	2.9	10
56	In vitro formation of Maillard reaction products during simulated digestion of meal-resembling systems. <i>Food Research International</i> , 2019, 118, 72-80.	6.4	39
57	Nutritional Quality, Potential Health Promoting Properties and Sensory Perception of an Improved Gluten-Free Bread Formulation Containing Inulin, Rice Protein and Bioactive Compounds Extracted from Coffee Byproducts. <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 157-166.	1.8	38
58	Antioxidant properties of high molecular weight compounds from coffee roasting and brewing byproducts. <i>Bioactive Compounds in Health and Disease</i> , 2019, 2, 48.	0.6	13
59	In vitro health promoting properties of antioxidant dietary fiber extracted from spent coffee (Coffee) Tj ETQq1 1 0.784314 rggBT /Ovenlo	8.4	83
60	Inhibitors of advanced glycation end products from coffee bean roasting by-product. <i>European Food Research and Technology</i> , 2018, 244, 1101-1110.	3.3	14
61	Teas and herbal infusions as sources of melatonin and other bioactive non-nutrient components. <i>LWT - Food Science and Technology</i> , 2018, 89, 65-73.	5.3	39
62	miRNA-203 Modulates Aldosterone Levels and Cell Proliferation by Targeting Wnt5a in Aldosterone-Producing Adenomas. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2018, 103, 3737-3747.	3.6	29
63	Food Byproducts as Sustainable Ingredients for Innovative and Healthy Dairy Foods. <i>Nutrients</i> , 2018, 10, 1358.	4.2	83
64	Use of almond shell as food ingredient. <i>European Food Research and Technology</i> , 2017, 243, 2115-2126.	3.3	6
65	Validation of coffee silverskin extract as a food ingredient by the analysis of cytotoxicity and genotoxicity. <i>Food Research International</i> , 2017, 100, 791-797.	6.4	30
66	Use of spent coffee grounds as food ingredient in bakery products. <i>Food Chemistry</i> , 2017, 216, 114-122.	8.4	169
67	Arden's wake. , 2017, , .		2
68	Biscuits with No Added Sugar Containing Stevia, Coffee Fibre and Fructooligosaccharides Modifies $\alpha$ -Glucosidase Activity and the Release of GLP-1 from HuTu-80 Cells and Serotonin from Caco-2 Cells after In Vitro Digestion. <i>Nutrients</i> , 2017, 9, 694.	4.2	24
69	Coffee Silverskin Extract Protects against Accelerated Aging Caused by Oxidative Agents. <i>Molecules</i> , 2016, 21, 721.	3.9	57
70	Insights on the health benefits of the bioactive compounds of coffee silverskin extract. <i>Journal of Functional Foods</i> , 2016, 25, 197-207.	3.5	44
71	Intake of bean sprouts influences melatonin and antioxidant capacity biomarker levels in rats. <i>Food and Function</i> , 2016, 7, 1438-1445.	4.6	33
72	Effect of theanine and polyphenols enriched fractions from decaffeinated tea dust on the formation of Maillard reaction products and sensory attributes of breads. <i>Food Chemistry</i> , 2016, 197, 14-23.	8.4	42

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73	Coffee silverskin extract improves glucose-stimulated insulin secretion and protects against streptozotocin-induced damage in pancreatic INS-1E beta cells. <i>Food Research International</i> , 2016, 89, 1015-1022.	6.4	37
74	Patented and commercialized applications. , 2015, , 337-360.		8
75	Removal of hydrogen sulfide from methane in a barrier discharge. <i>Plasma Chemistry and Plasma Processing</i> , 2015, 35, 201-215.	2.5	7
76	Aortic morphometry at endograft position as assessed by 3D image analysis affects risk of type I endoleak formation after TEVAR. <i>Langenbeck's Archives of Surgery</i> , 2015, 400, 523-529.	1.9	24
77	Dietary Advanced Glycation End Products and Their Role in Health and Disease. <i>Advances in Nutrition</i> , 2015, 6, 461-473.	6.6	274
78	New knowledge on the antiglycoxidative mechanism of chlorogenic acid. <i>Food and Function</i> , 2015, 6, 2081-2090.	4.6	32
79	Effect of Illumination on the Content of Melatonin, Phenolic Compounds, and Antioxidant Activity During Germination of Lentils ( <i>Lens culinaris</i> L.) and Kidney Beans ( <i>Phaseolus vulgaris</i> L.) <i>Trends in Food Science and Technology</i> , 2015, 6, 1-10.	1.0	85
80	Glycation is regulated by isoflavones. <i>Food and Function</i> , 2014, 5, 2036-2042.	4.6	20
81	A novel antioxidant beverage for body weight control based on coffee silverskin. <i>Food Chemistry</i> , 2014, 150, 227-234.	8.4	101
82	Prospecting for Bioactive Constituents from Traditional Medicinal Plants through Ethnobotanical Approaches. <i>Biological and Pharmaceutical Bulletin</i> , 2014, 37, 903-915.	1.5	51
83	Phytochemomics and other omics for permitting health claims made on foods. <i>Food Research International</i> , 2013, 54, 1237-1249.	6.4	22
84	Structural characterization of the N-glycosylation of individual soybean $\beta$ -conglycinin subunits. <i>Journal of Chromatography A</i> , 2013, 1313, 96-102.	3.8	19
85	Understanding Diabetic Polyneuropathy and Longevity: What Can We Learn from the Nematode <i>Caenorhabditis Elegans</i> ?. <i>Experimental and Clinical Endocrinology and Diabetes</i> , 2012, 120, 182-183.	1.4	22
86	Changes in chemical composition and antioxidative properties of rye ginger cakes during their shelf-life. <i>Food Chemistry</i> , 2012, 135, 2965-2973.	8.4	23
87	Pyranocoumarins Isolated from <i>Peucedanum praeruptorum</i> Dunn Suppress Lipopolysaccharide-Induced Inflammatory Response in Murine Macrophages Through Inhibition of NF- $\kappa$ B and STAT3 Activation. <i>Inflammation</i> , 2012, 35, 967-977.	3.8	58
88	Immunochemical and Mass Spectrometric Analysis of N <sup>ε</sup> -(Carboxymethyl)lysine Content of AGE $\beta$ -BSA Systems Prepared with and without Selected Antiglycation Agents. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11955-11961.	5.3	9
89	Protein profile and sensorial properties of rye breads. <i>European Food Research and Technology</i> , 2009, 229, 875-886.	3.3	19
90	Changes in Protein Quality and Antioxidant Properties of Buckwheat Seeds and Groats Induced by Roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4771-4776.	5.3	99

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91	Effect of bread making on formation of Maillard reaction products contributing to the overall antioxidant activity of rye bread. <i>Journal of Cereal Science</i> , 2008, 48, 123-132.	3.7	179
92	Nanotracks as transport routes for enhanced and reversible hydrogen diffusion in swift heavy ion irradiated Pd <sup>60</sup> Pr layers. <i>Applied Physics Letters</i> , 2007, 90, 1531-1535.	3.2	4
93	Studies on the Effect of Amadoriase from <i>Aspergillus fumigatus</i> on Peptide and Protein Glycation In Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4189-4195.	5.3	18
94	A GC-FID method for analysis of Lysinoalanine. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 415-422.	3.9	12
95	A GC method for simultaneous analysis of bornesitol, other polyalcohols and sugars in coffee and its substitutes. <i>Journal of Separation Science</i> , 2007, 30, 557-562.	2.9	26
96	Simultaneous analysis of lysine, N <sup>ε</sup> -carboxymethyllysine and lysinoalanine from proteins. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2007, 860, 69-77.	2.4	21
97	Glycation of lysine-containing dipeptides. <i>Journal of Peptide Science</i> , 2006, 12, 291-296.	1.5	50
98	Experimental infection of rhesus macaques with <i>Streptococcus pneumoniae</i> : a possible model for vaccine assessment. <i>Journal of Medical Primatology</i> , 2006, 35, 113-122.	0.7	18
99	Analysis and biological properties of amino acid derivatives formed by Maillard reaction in foods. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1543-1551.	2.9	153
100	Peroxyl radical-scavenging activity of coffee brews. <i>European Food Research and Technology</i> , 2005, 221, 471-477.	3.3	51
101	Pre-emptive gene therapy using recombinant adeno-associated virus delivery of extracellular superoxide dismutase protects heart against ischemic reperfusion injury, improves ventricular function and prolongs survival. <i>Gene Therapy</i> , 2004, 11, 962-969.	4.7	50
102	2-Furoylmethyl Amino Acids and Hydroxymethylfurfural As Indicators of Honey Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4278-4283.	5.3	74
103	Antioxidant Activity of Coffee Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3751-3756.	5.3	81
104	Effect of Roasting on the Antioxidant Activity of Coffee Brews. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3698-3703.	5.3	314
105	Formation of Amadori Compounds in Dehydrated Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5228-5231.	5.3	90
106	Low prevalence of anti-hepatitis C virus antibodies in female hemodialysis patients without blood transfusion: A multicenter analysis. <i>Journal of Medical Virology</i> , 1996, 48, 284-288.	5.0	5
107	The Colorado Physician Health Program. <i>Observations at 7 Years</i> . <i>American Journal on Addictions</i> , 1994, 3, 337-345.	1.9	3
108	N-Bridged annulenes. <i>Pure and Applied Chemistry</i> , 1986, 58, 153-160.	2.0	23

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109	The Influence of Body Mass on the Endurance to Restrained Submergence in the Pekin Duck. Journal of Experimental Biology, 1986, 120, 351-367.	1.7	50
110	Rheology of polymer blends. Rheologica Acta, 1982, 21, 270-279.	2.4	26
111	Food Security Opportunities from Plant to Coffee Cup. Proceedings (mdpi), 0, , .	0.2	1
112	Coffee Fruit Cascara: A New, Sustainable Way to Drink Coffee. , 0, , .		1
113	Colonic Fermentation of Coffee Melanoidins and Resulting Cardioprotective Metabolites. Proceedings (mdpi), 0, , .	0.2	1
114	Instant Cascara: A Potential Sustainable Promoter of Gastrointestinal Health. Proceedings (mdpi), 0, , .	0.2	2
115	5S Instant Cascara for Sustainable Health. Proceedings (mdpi), 0, , 16.	0.2	0