

# Ana Frigola

## List of Publications by Citations

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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.

75  
papers

3,803  
citations

35  
h-index

61  
g-index

83  
ext. papers

4,240  
ext. citations

5  
avg, IF

5.52  
L-index

| #  | Paper  | IF   | Citations |
|----|--|------|-----------|
| 75 | 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       |
| 74 | 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       |
| 73 | 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       |
| 72 | 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       |
| 71 | Physicochemical and nutritional characteristics of blueberry juice after high pressure processing. <i>Food Research International</i> , <b>2013</b> , 50, 545-549  | 7    | 150       |
| 70 | 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       |
| 69 | 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       |
| 68 | 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       |
| 67 | Antioxidant capacity of cow milk, whey and deproteinized milk. <i>International Dairy Journal</i> , <b>2009</b> , 19, 380-385  | 3.5  | 103       |
| 66 | 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       |
| 65 | 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        |
| 64 | 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        |
| 63 | 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        |
| 62 | 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        |
| 61 | 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        |
| 60 | High pressure processing of fruit juice mixture sweetened with Stevia rebaudiana 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        |
| 59 | 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        |

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|----|--|-----|----|
| 58 | 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 |
| 57 | 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 |
| 56 | Changes in Quality and Nutritional Parameters During Refrigerated Storage of an Orange Juice/Milk 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 |
| 55 | 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 |
| 54 | 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 |
| 53 | High Biological Value Compounds Extraction from Citrus Waste with Non-Conventional Methods. <i>Foods</i> , <b>2020</b> , 9,  | 4.9 | 47 |
| 52 | 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 |
| 51 | 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 |
| 50 | 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 |
| 49 | Bioactive Components from Leaf Vegetable Products. <i>Studies in Natural Products Chemistry</i> , <b>2014</b> , 321-346  | 4.5 | 44 |
| 48 | Ascorbic acid in orange juice/milk 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 |
| 47 | 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 |
| 46 | Thermal Inactivation at High Temperatures and Regeneration of Green Asparagus Peroxidase. <i>Journal of Food Protection</i> , <b>1996</b> , 59, 1065-1071  | 2.5 | 42 |
| 45 | 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 |
| 44 | 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 |
| 43 | 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 |
| 42 | Impact of high-pressure processing on vitamin E ( $\alpha$ -E 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 |
| 41 | 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 |

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|----|--|-----|----|
| 40 | 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 |
| 39 | Determination of vitamins E ( $\alpha$ 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 |
| 38 | 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 |
| 37 | 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 |
| 36 | Influence of pulsed electric field processing on the quality of fruit juice beverages sweetened with <i>Stevia rebaudiana</i> . <i>Food and Bioproducts Processing</i> , <b>2017</b> , 101, 214-222  | 4.9 | 31 |
| 35 | 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 |
| 34 | 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 |
| 33 | 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 |
| 32 | 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 |
| 31 | 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 |
| 30 | Carotenoids and color of fruit juice and milk beverage mixtures. <i>Journal of Food Science</i> , <b>2007</b> , 72, C457-63  | 6.3 | 25 |
| 29 | Changes of Antioxidant Compounds in a Fruit Juice- <i>Stevia rebaudiana</i> Blend Processed by Pulsed Electric Technologies and Ultrasound. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 1159-1168   | 5.1 | 24 |
| 28 | 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 |
| 27 | Refrigerated fruit juices: quality and safety issues. <i>Advances in Food and Nutrition Research</i> , <b>2007</b> , 52, 103-39  | 6   | 22 |
| 26 | Effect of traditional, microwave and industrial cooking on inositol phosphate content in beans, chickpeas and lentils. <i>International Journal of Food Sciences and Nutrition</i> , <b>2002</b> , 53, 503-8   | 3.7 | 21 |
| 25 | 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 |
| 24 | 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 |
| 23 | 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 |

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|----|--|------|----|
| 22 | 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 |
| 21 | Inactivation and Regeneration Kinetics of Horseradish Peroxidase Heated at High Temperatures. <i>Journal of Food Protection</i> , <b>1997</b> , 60, 961-966  | 2.5  | 17 |
| 20 | Determination of ascorbic acid in asparagus by differential pulse polarography. <i>Fresenius Journal of Analytical Chemistry</i> , <b>1995</b> , 351, 804-805  |      | 13 |
| 19 | 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 |
| 18 | Study of consumer perception of healthy menus at restaurants. <i>Food Quality and Preference</i> , <b>2017</b> , 55, 102-106   | 5.8  | 9  |
| 17 | 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  |
| 16 | High-Temperature Short-Time Inactivation of Peroxidase by Direct Heating with a Five-Channel Computer-Controlled Thermoresistometer. <i>Journal of Food Protection</i> , <b>1997</b> , 60, 967-972                               | 2.5  | 9  |
| 15 | A Quantitative Estimate of Ascorbic and Isoascorbic Acid by High Performance Liquid Chromatography: Application to Citric Juices. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>1993</b> , 16, 3113-3122 |      | 9  |
| 14 | Cadmium and lead in infant cereals--electrothermal-atomic absorption spectroscopic determination. <i>Science of the Total Environment</i> , <b>1999</b> , 234, 197-201   | 10.2 | 8  |
| 13 | 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  |
| 12 | 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  |
| 11 | 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  |
| 10 | 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  |
| 9  | Liberation and Micellarization of Carotenoids from Different Smoothies after Thermal and Ultrasound Treatments. <i>Foods</i> , <b>2019</b> , 8,  | 4.9  | 5  |
| 8  | 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  |
| 7  | 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  |
| 6  | A User-Centered Chatbot (Wakamola) to Collect Linked Data in Population Networks to Support Studies of Overweight and Obesity Causes: Design and Pilot Study. <i>JMIR Medical Informatics</i> , <b>2021</b> , 9, e17503          | 3.6  | 3  |
| 5  | 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  |

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| 4 | Nutritional assessment of the school menus offered in Spain's Mediterranean area. <i>Nutrition</i> , <b>2020</b> , 78, 110872                  | 4.8  | 1 |
| 3 | 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 |
| 2 | 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  |   |
| 1 | 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  |   |