

# Ana Frigola

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/6421531/ana-frigola-publications-by-year.pdf>

**Version:** 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	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
74	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
73	High Biological Value Compounds Extraction from Citrus Waste with Non-Conventional Methods. <i>Foods</i> , <b>2020</b> , 9,	4.9	47
72	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
71	Nutritional assessment of the school menus offered in Spain's Mediterranean area. <i>Nutrition</i> , <b>2020</b> , 78, 110872	4.8	1
70	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
69	Liberation and Micellarization of Carotenoids from Different Smoothies after Thermal and Ultrasound Treatments. <i>Foods</i> , <b>2019</b> , 8,	4.9	5
68	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
67	Study of consumer perception of healthy menus at restaurants. <i>Food Quality and Preference</i> , <b>2017</b> , 55, 102-106	5.8	9
66	Influence of pulsed electric field processing on the quality of fruit juice beverages sweetened with Stevia rebaudiana. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 101, 214-222	4.9	31
65	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	
64	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
63	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
62	Changes of Antioxidant Compounds in a Fruit Juice-Stevia rebaudiana Blend Processed by Pulsed Electric Technologies and Ultrasound. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 1159-1168	5.1	24
61	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
60	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
59	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

58	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
57	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
56	Effect of Stevia rebaudiana 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
55	Bioactive Components from Leaf Vegetable Products. <i>Studies in Natural Products Chemistry</i> , <b>2014</b> , 321-346	3.5	44
54	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
53	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
52	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
51	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
50	Physicochemical and nutritional characteristics of blueberry juice after high pressure processing. <i>Food Research International</i> , <b>2013</b> , 50, 545-549	7	150
49	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
48	Impact of high-pressure processing on vitamin E ( $\alpha$ - $\beta$ and $\delta$ -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
47	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
46	Study of Antioxidant Capacity and Quality Parameters in An Orange Juice/Milk Beverage After High-Pressure Processing Treatment. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 2222-2232	5.1	78
45	Determination of vitamins E ( $\alpha$ - $\beta$ and $\delta$ -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
44	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
43	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
42	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
41	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

40	Antioxidant capacity of cow milk, whey and deproteinized milk. <i>International Dairy Journal</i> , <b>2009</b> , 19, 380-385	3.5	103
39	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
38	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
37	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
36	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
35	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
34	Refrigerated fruit juices: quality and safety issues. <i>Advances in Food and Nutrition Research</i> , <b>2007</b> , 52, 103-39	6	22
33	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
32	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
31	Carotenoids and color of fruit juice and milk beverage mixtures. <i>Journal of Food Science</i> , <b>2007</b> , 72, C457-634	9.4	25
30	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
29	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
28	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
27	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
26	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
25	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
24	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
23	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

22	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
21	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
20	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
19	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
18	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
17	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
16	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
15	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
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	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
12	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
11	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
10	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
9	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
8	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
7	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
6	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	
5	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

4	Determination of ascorbic acid in asparagus by differential pulse polarography. <i>Fresenius Journal of Analytical Chemistry</i> , <b>1995</b> , 351, 804-805		13
3	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
2	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
1	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