

Lucia Gayoso

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6602422/publications.pdf>

Version: 2024-02-01

10
papers

253
citations

1307594

7
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

438
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Development and Validation of a New Home Cooking Frequency Questionnaire: A Pilot Study. <i>Nutrients</i> , 2022, 14, 1136. | 4.1 | 4 |
| 2 | Mindfulness-Based Eating Intervention in Children: Effects on Food Intake and Food-Related Behaviour During a Mid-morning Snack. <i>Mindfulness</i> , 2021, 12, 1185-1194. | 2.8 | 6 |
| 3 | Strategies for Reducing Salt and Sugar Intakes in Individuals at Increased Cardiometabolic Risk. <i>Nutrients</i> , 2021, 13, 279. | 4.1 | 17 |
| 4 | DHA rich algae oil delivered by O/W or gelled emulsions: strategies to increase its bioaccessibility. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2251-2258. | 3.5 | 33 |
| 5 | Effects of EPA and lipoic acid supplementation on circulating FGF21 and the fatty acid profile in overweight/obese women following a hypocaloric diet. <i>Food and Function</i> , 2018, 9, 3028-3036. | 4.6 | 16 |
| 6 | Bioaccessibility and biological activity of <i>Melissa officinalis</i> , <i>Lavandula latifolia</i> and <i>Origanum vulgare</i> extracts: Influence of an in vitro gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2018, 44, 146-154. | 3.4 | 34 |
| 7 | Volatiles formation in gelled emulsions enriched in polyunsaturated fatty acids during storage: type of oil and antioxidant. <i>Journal of Food Science and Technology</i> , 2017, 54, 2842-2851. | 2.8 | 7 |
| 8 | Evolution of phospholipid contents during the production of quark cheese from buttermilk. <i>Journal of Dairy Science</i> , 2016, 99, 4154-4159. | 3.4 | 22 |
| 9 | Bioaccessibility of rutin, caffeic acid and rosmarinic acid: Influence of the in vitro gastrointestinal digestion models. <i>Journal of Functional Foods</i> , 2016, 26, 428-438. | 3.4 | 89 |
| 10 | Milk phospholipids: Organic milk and milk rich in conjugated linoleic acid compared with conventional milk. <i>Journal of Dairy Science</i> , 2015, 98, 9-14. | 3.4 | 25 |