

# Begoña de Ancos

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6649855/publications.pdf>

Version: 2024-02-01

90  
papers

5,917  
citations

57631

44  
h-index

74018

75  
g-index

96  
all docs

96  
docs citations

96  
times ranked

5507  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of High Pressure and Pulsed Electric Fields on Bioactive Compounds and Antioxidant Activity of Orange Juice in Comparison with Traditional Thermal Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4403-4409.	2.4	315
2	High Pressure and Temperature Effects on Enzyme Inactivation in Strawberry and Orange Products. <i>Journal of Food Science</i> , 1997, 62, 85-88.	1.5	285
3	Ellagic Acid, Vitamin C, and Total Phenolic Contents and Radical Scavenging Capacity Affected by Freezing and Frozen Storage in Raspberry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4565-4570.	2.4	267
4	Possible nutritional and health-related value promotion in orange juice preserved by high-pressure treatment. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 790-796.	1.7	191
5	Impact of food matrix and processing on the in vitro bioaccessibility of vitamin C, phenolic compounds, and hydrophilic antioxidant activity from fruit juice-based beverages. <i>Journal of Functional Foods</i> , 2015, 14, 33-43.	1.6	191
6	Impact of high-pressure and traditional thermal processing of tomato puree on carotenoids, vitamin C and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 171-179.	1.7	174
7	Characterisation of onion ( <i>Allium cepa</i> L.) by-products as food ingredients with antioxidant and antibrowning properties. <i>Food Chemistry</i> , 2008, 108, 907-916.	4.2	170
8	Screening of phenolic compounds in by-product extracts from mangoes ( <i>Mangifera indica</i> L.) by HPLC-ESI-QTOF-MS and multivariate analysis for use as a food ingredient. <i>Food Research International</i> , 2014, 57, 51-60.	2.9	170
9	Quantitative bioactive compounds assessment and their relative contribution to the antioxidant capacity of commercial orange juices. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 430-439.	1.7	166
10	Frozen Storage Effects on Anthocyanins and Volatile Compounds of Raspberry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 873-879.	2.4	165
11	Vitamin C, Provitamin A Carotenoids, and Other Carotenoids in High-Pressurized Orange Juice during Refrigerated Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 647-653.	2.4	154
12	Effect of refrigerated storage on vitamin C and antioxidant activity of orange juice processed by high-pressure or pulsed electric fields with regard to low pasteurization. <i>European Food Research and Technology</i> , 2006, 223, 487-493.	1.6	154
13	Effect of High-Pressure Treatment on the Carotenoid Composition and the Radical Scavenging Activity of Persimmon Fruit Purees. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3542-3548.	2.4	140
14	Nutritional characterisation of commercial traditional pasteurised tomato juices: carotenoids, vitamin C and radical-scavenging capacity. <i>Food Chemistry</i> , 2006, 98, 749-756.	4.2	131
15	Carotenoid and flavanone content during refrigerated storage of orange juice processed by high-pressure, pulsed electric fields and low pasteurization. <i>LWT - Food Science and Technology</i> , 2011, 44, 834-839.	2.5	127
16	Nutritional and health-related compounds in sprouts and seeds of soybean ( <i>Glycine max</i> ), wheat ( <i>Triticum aestivum</i> .L) and alfalfa ( <i>Medicago sativa</i> ) treated by a new drying method. <i>European Food Research and Technology</i> , 2003, 216, 138-144.	1.6	126
17	Effect of orange juice intake on vitamin C concentrations and biomarkers of antioxidant status in humans. <i>American Journal of Clinical Nutrition</i> , 2003, 78, 454-460.	2.2	121
18	Nutritional Approaches and Health-Related Properties of Plant Foods Processed by High Pressure and Pulsed Electric Fields. <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 552-576.	5.4	121

#	ARTICLE	IF	CITATIONS
19	Bioaccessibility of Tocopherols, Carotenoids, and Ascorbic Acid from Milk- and Soy-Based Fruit Beverages: Influence of Food Matrix and Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7282-7290.	2.4	115
20	Onion high-pressure processing: Flavonol content and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2009, 42, 835-841.	2.5	93
21	Influence of ripening and astringency on carotenoid content of high-pressure treated persimmon fruit ( <i>Diospyros kaki</i> L.). <i>Food Chemistry</i> , 2012, 130, 591-597.	4.2	86
22	Effects of microwave heating on pigment composition and colour of fruit purees. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 663-670.	1.7	85
23	Partial Characterization of Polyphenol Oxidase Activity in Raspberry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4068-4072.	2.4	81
24	High-Pressurized Orange Juice Consumption Affects Plasma Vitamin C, Antioxidative Status and Inflammatory Markers in Healthy Humans. <i>Journal of Nutrition</i> , 2003, 133, 2204-2209.	1.3	79
25	Mediterranean vegetable soup consumption increases plasma vitamin C and decreases F2-isoprostanes, prostaglandin E2 and monocyte chemotactic protein-1 in healthy humans. <i>Journal of Nutritional Biochemistry</i> , 2006, 17, 183-189.	1.9	78
26	Characteristics of stirred low-fat yoghurt as affected by high pressure. <i>International Dairy Journal</i> , 2000, 10, 105-111.	1.5	76
27	Food matrix and processing influence on carotenoid bioaccessibility and lipophilic antioxidant activity of fruit juice-based beverages. <i>Food and Function</i> , 2016, 7, 380-389.	2.1	73
28	Differentiation of raspberry varieties according to anthocyanin composition. <i>European Food Research and Technology</i> , 1999, 208, 33-38.	0.6	71
29	Consumption of High-Pressurized Vegetable Soup Increases Plasma Vitamin C and Decreases Oxidative Stress and Inflammatory Biomarkers in Healthy Humans. <i>Journal of Nutrition</i> , 2004, 134, 3021-3025.	1.3	70
30	Impact of minimal processing on orange bioactive compounds during refrigerated storage. <i>Food Chemistry</i> , 2011, 124, 646-651.	4.2	66
31	Effect of combined treatments of high-pressure and natural additives on carotenoid extractability and antioxidant activity of tomato puree ( <i>Lycopersicon esculentum</i> Mill.). <i>European Food Research and Technology</i> , 2004, 219, 151-160.	1.6	65
32	Novel approach for the determination of volatile compounds in processed onion by headspace gas chromatography-mass spectrometry (HS GC-MS). <i>Talanta</i> , 2013, 103, 137-144.	2.9	65
33	Wild blackthorn ( <i>Prunus spinosa</i> L.) and hawthorn ( <i>Crataegus monogyna</i> Jacq.) fruits as valuable sources of antioxidants. <i>Fruits</i> , 2014, 69, 61-73.	0.3	65
34	Carotenoid and Carotenoid Ester Composition in Mango Fruit As Influenced by Processing Method. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 2737-2742.	2.4	63
35	Pulsed electric fields-processed orange juice consumption increases plasma vitamin C and decreases F2-isoprostanes in healthy humans. <i>Journal of Nutritional Biochemistry</i> , 2004, 15, 601-607.	1.9	62
36	Effect of high-pressure processing on health-promoting attributes of freshly squeezed orange juice ( <i>Citrus sinensis</i> L.) during chilled storage. <i>European Food Research and Technology</i> , 2003, 216, 18-22.	1.6	61

#	ARTICLE	IF	CITATIONS
37	Effect of processing and food matrix on calcium and phosphorous bioavailability from milk-based fruit beverages in Caco-2 cells. <i>Food Research International</i> , 2011, 44, 3030-3038.	2.9	55
38	Relation between bioactive compounds and free radical-scavenging capacity in berry fruits during frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 722-726.	1.7	54
39	Partial Characterization of Peroxidase and Polyphenol Oxidase Activities in Blackberry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5459-5464.	2.4	53
40	Fatty Acids, Sterols, and Antioxidant Activity in Minimally Processed Avocados during Refrigerated Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3204-3209.	2.4	53
41	Effect of combined treatments of high-pressure, citric acid and sodium chloride on quality parameters of tomato puree. <i>European Food Research and Technology</i> , 2003, 216, 514-519.	1.6	50
42	Changes in the structure and antioxidant properties of onions by high pressure treatment. <i>Food and Function</i> , 2013, 4, 586.	2.1	49
43	Influence of orange cultivar and mandarin postharvest storage on polyphenols, ascorbic acid and antioxidant activity during gastrointestinal digestion. <i>Food Chemistry</i> , 2017, 225, 114-124.	4.2	49
44	Effect of high-pressure processing applied as pretreatment on carotenoids, flavonoids and vitamin C in juice of the sweet oranges 'Navel' and the red-fleshed 'Cara Cara'. <i>Food Research International</i> , 2020, 132, 109105.	2.9	48
45	Effect of high-pressure processing on flavonoids, hydroxycinnamic acids, dihydrochalcones and antioxidant activity of apple "Golden Delicious"™ from different geographical origin. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 51, 20-31.	2.7	43
46	Intake of Mediterranean vegetable soup treated by pulsed electric fields affects plasma vitamin C and antioxidant biomarkers in humans. <i>International Journal of Food Sciences and Nutrition</i> , 2005, 56, 115-124.	1.3	41
47	Effects of two different drying methods (freeze-drying and hot air-drying) on the phenolic and carotenoid profile of "Ataulfo"™ mango by-products. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2145-2157.	1.6	41
48	Peroxidase and Polyphenoloxidase Activities in Papaya During Postharvest Ripening and After Freezing/Thawing. <i>Journal of Food Science</i> , 1995, 60, 815-817.	1.5	40
49	Protective effect of bioaccessible fractions of citrus fruit pulps against H <sub>2</sub> O <sub>2</sub> -induced oxidative stress in Caco-2 cells. <i>Food Research International</i> , 2018, 103, 335-344.	2.9	40
50	Carotenoid content and antioxidant capacity of Mediterranean vegetable soup (gazpacho) treated by high-pressure/temperature during refrigerated storage. <i>European Food Research and Technology</i> , 2006, 223, 210-215.	1.6	37
51	Hyaluronidase Inhibiting Activity and Radical Scavenging Potential of Flavonols in Processed Onion. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4862-4872.	2.4	37
52	Effects of High Pressure and Mild Heat on Endogenous Microflora and on the Inactivation and Sublethal Injury of <i>Escherichia coli</i> Inoculated into Fruit Juices and Vegetable Soup. <i>Journal of Food Protection</i> , 2007, 70, 1587-1593.	0.8	36
53	Improvement of frozen banana ( <i>Musa cavendishii</i> , cv. Enana) colour by blanching: relationship between browning, phenols and polyphenol oxidase and peroxidase activities. <i>European Food Research and Technology</i> , 1997, 204, 60-65.	0.6	35
54	Pentadiene production from potassium sorbate by osmotolerant yeasts. <i>International Journal of Food Microbiology</i> , 2004, 94, 93-96.	2.1	35

#	ARTICLE	IF	CITATIONS
55	Influence of food matrix and high-pressure processing on onion flavonols and antioxidant activity during gastrointestinal digestion. <i>Journal of Food Engineering</i> , 2017, 213, 60-68.	2.7	35
56	Wild <i>Arbutus unedo</i> L. and <i>Rubus ulmifolius</i> Schott fruits are underutilized sources of valuable bioactive compounds with antioxidant capacity. <i>Fruits</i> , 2014, 69, 435-448.	0.3	32
57	Metabolomic Fingerprinting in the Comprehensive Study of Liver Changes Associated with Onion Supplementation in Hypercholesterolemic Wistar Rats. <i>International Journal of Molecular Sciences</i> , 2017, 18, 267.	1.8	32
58	Polyphenol Oxidase from Spanish Hermaphrodite and Female Papaya Fruits ( <i>Carica papaya</i> Cv. Sunrise,) Tj ETQq0 0,0 rgBT /Overlock 10	2.48	30
59	Betalains and phenolic compounds of leaves and stems of <i>Alternanthera brasiliana</i> and <i>Alternanthera tenella</i> . <i>Food Research International</i> , 2017, 97, 240-249.	2.9	30
60	Nutritional Composition of Processed Onion: S-Alk(en)yl-l-cysteine Sulfoxides, Organic Acids, Sugars, Minerals, and Vitamin C. <i>Food and Bioprocess Technology</i> , 2014, 7, 289-298.	2.6	29
61	Carotenoid Pigments and Colour of Hermaphrodite and Female Papaya Fruits ( <i>Carica papaya</i> L) cv Sunrise During Post-Harvest Ripening. <i>Journal of the Science of Food and Agriculture</i> , 1996, 71, 351-358.	1.7	27
62	Dietary onion ameliorates antioxidant defence, inflammatory response, and cardiovascular risk biomarkers in hypercholesterolemic Wistar rats. <i>Journal of Functional Foods</i> , 2017, 36, 300-309.	1.6	25
63	Hydrophilic and Lipophilic Antioxidant Capacities of Commercial Mediterranean Vegetable Soups (Gazpachos). <i>Journal of Food Science</i> , 2005, 70, S60-S65.	1.5	23
64	Influence of Critical Storage Temperatures on Degradative Pathways of Pigments in Green Beans ( <i>Phaseolus vulgaris</i> Cvs. Perona and Bobby). <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 19-24.	2.4	22
65	High-cholesterol diet enriched with onion affects endothelium-dependent relaxation and NADPH oxidase activity in mesenteric microvessels from Wistar rats. <i>Nutrition and Metabolism</i> , 2014, 11, 57.	1.3	22
66	New insights into the effects of onion consumption on lipid mediators using a diet-induced model of hypercholesterolemia. <i>Redox Biology</i> , 2017, 11, 205-212.	3.9	22
67	Phenolic compounds, microstructure and viscosity of onion and apple products subjected to in vitro gastrointestinal digestion. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 51, 114-125.	2.7	20
68	Effects of Oxygen Levels on Pigment Concentrations in Cold-Stored Green Beans ( <i>Phaseolus vulgaris</i> L.) Tj ETQq0 0,0 rgBT /Overlock 10	2.48	17
69	Preservation of raspberry fruits by freezing: physical, physico-chemical and sensory aspects. <i>European Food Research and Technology</i> , 2002, 215, 497-503.	1.6	16
70	Evaluation of onion as a functional ingredient in the prevention of metabolic impairments associated to diet-induced hypercholesterolaemia using a multiplatform approach based on LC-MS, CE-MS and GC-MS. <i>Journal of Functional Foods</i> , 2015, 19, 363-375.	1.6	16
71	In vitro bioaccessibility of isoflavones from a soymilk-based beverage as affected by thermal and non-thermal processing. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102504.	2.7	16
72	Effects of freezing and canning of papaya slices on their carotenoid composition. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 279-284.	0.7	15

#	ARTICLE	IF	CITATIONS
73	Evaluation of Chemical and Physical (High-Pressure and Temperature) Treatments To Improve the Safety of Minimally Processed Mung Bean Sprouts during Refrigerated Storage. <i>Journal of Food Protection</i> , 2006, 69, 2395-2402.	0.8	15
74	Impact of an in vitro dynamic gastrointestinal digestion on phenolic compounds and antioxidant capacity of apple treated by high-pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102486.	2.7	15
75	Multiplatform metabolomic fingerprinting as a tool for understanding hypercholesterolemia in Wistar rats. <i>European Journal of Nutrition</i> , 2016, 55, 997-1010.	1.8	14
76	New Procedure for the Detection of Lactic Acid Bacteria in Vegetables Producing Antibacterial Substances. <i>LWT - Food Science and Technology</i> , 2002, 35, 284-288.	2.5	12
77	Modified-atmosphere packaging (MAP) does not affect the bioavailability of tocopherols and carotenoids from broccoli in humans: A cross-over study. <i>Food Chemistry</i> , 2008, 106, 1070-1076.	4.2	12
78	Pigment and colour stability of frozen kiwi-fruit slices during prolonged storage. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 197, 346-352.	0.7	10
79	EFFECTS OF PROCESSING AND STORAGE OF FRESH-CUT ONION ON QUERCETIN. <i>Acta Horticulturae</i> , 2005, , 1889-1894.	0.1	10
80	Role of dietary onion in modifying the faecal bile acid content in rats fed a high-cholesterol diet. <i>Food and Function</i> , 2017, 8, 2184-2192.	2.1	10
81	Impact of high-pressure processing on the stability and bioaccessibility of bioactive compounds in Clementine mandarin juice and its cytoprotective effect on Caco-2 cells. <i>Food and Function</i> , 2020, 11, 8951-8962.	2.1	10
82	Impact of High-Pressure Processed Onion on Colonic Metabolism Using a Dynamic Gastrointestinal Digestion Simulator. <i>Metabolites</i> , 2021, 11, 262.	1.3	9
83	Greater bioavailability of xanthophylls compared to carotenes from orange juice (high-pressure) Tj ETQq1 1 0.784314 rgBT /Overlock 10 crossover study in healthy individuals. <i>Food Chemistry</i> , 2022, 371, 130821.	4.2	9
84	Effects of hypercholesterolemic diet enriched with onion as functional ingredient on fatty acid metabolism in Wistar rats. <i>Food Research International</i> , 2014, 64, 546-552.	2.9	8
85	Effects of combined application of high-pressure processing and active coatings on phenolic compounds and microbiological and physicochemical quality of apple cubes. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4256-4265.	1.7	7
86	Nutritional and Health Aspects of Fresh_Cut Vegetables. <i>Food Preservation Technology</i> , 2010, , 145-184.	0.0	4
87	Advances in Use of High Pressure to Processing and Preservation of Plant Foods. <i>Food Additives</i> , 2004, , 283-309.	0.1	3
88	Xanthones. <i>Progress in the Chemistry of Organic Natural Products</i> , 2013, , 153-205.	0.8	2
89	Combined high-pressure/temperature treatments for quality improvement of fruit-derived products. <i>Food Engineering &amp; Manufacturing</i> , 1999, , .	0.0	0
90	Soups. , 0, , 278-296.		0