

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	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. Food Chemistry, 2022, 371, 130821.	4.2	9
2	Effects of combined application of high-pressure processing and active coatings on phenolic compounds and microbiological and physicochemical quality of apple cubes. Journal of the Science of Food and Agriculture, 2021, 101, 4256-4265.	1.7	7
3	Impact of High-Pressure Processed Onion on Colonic Metabolism Using a Dynamic Gastrointestinal Digestion Simulator. Metabolites, 2021, 11, 262.	1.3	9
4	In vitro bioaccessibility of isoflavones from a soymilk-based beverage as affected by thermal and non-thermal processing. Innovative Food Science and Emerging Technologies, 2020, 66, 102504.	2.7	16
5	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. Food and Function, 2020, 11, 8951-8962.	2.1	10
6	Impact of an in vitro dynamic gastrointestinal digestion on phenolic compounds and antioxidant capacity of apple treated by high-pressure processing. Innovative Food Science and Emerging Technologies, 2020, 66, 102486.	2.7	15
7	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'. Food Research International, 2020, 132, 109105.	2.9	48
8	Effect of high-pressure processing on flavonoids, hydroxycinnamic acids, dihydrochalcones and antioxidant activity of apple "Golden Delicious"™ from different geographical origin. Innovative Food Science and Emerging Technologies, 2019, 51, 20-31.	2.7	43
9	Phenolic compounds, microstructure and viscosity of onion and apple products subjected to in vitro gastrointestinal digestion. Innovative Food Science and Emerging Technologies, 2019, 51, 114-125.	2.7	20
10	Protective effect of bioaccessible fractions of citrus fruit pulps against H ₂ O ₂ -induced oxidative stress in Caco-2 cells. Food Research International, 2018, 103, 335-344.	2.9	40
11	Effects of two different drying methods (freeze-drying and hot air-drying) on the phenolic and carotenoid profile of "Ataulfo"™ mango by-products. Journal of Food Measurement and Characterization, 2018, 12, 2145-2157.	1.6	41
12	Influence of orange cultivar and mandarin postharvest storage on polyphenols, ascorbic acid and antioxidant activity during gastrointestinal digestion. Food Chemistry, 2017, 225, 114-124.	4.2	49
13	Influence of food matrix and high-pressure processing on onion flavonols and antioxidant activity during gastrointestinal digestion. Journal of Food Engineering, 2017, 213, 60-68.	2.7	35
14	Betalains and phenolic compounds of leaves and stems of Alternanthera brasiliana and Alternanthera tenella. Food Research International, 2017, 97, 240-249.	2.9	30
15	Role of dietary onion in modifying the faecal bile acid content in rats fed a high-cholesterol diet. Food and Function, 2017, 8, 2184-2192.	2.1	10
16	New insights into the effects of onion consumption on lipid mediators using a diet-induced model of hypercholesterolemia. Redox Biology, 2017, 11, 205-212.	3.9	22
17	Dietary onion ameliorates antioxidant defence, inflammatory response, and cardiovascular risk biomarkers in hypercholesterolemic Wistar rats. Journal of Functional Foods, 2017, 36, 300-309.	1.6	25
18	Metabolomic Fingerprinting in the Comprehensive Study of Liver Changes Associated with Onion Supplementation in Hypercholesterolemic Wistar Rats. International Journal of Molecular Sciences, 2017, 18, 267.	1.8	32

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	Changes in the structure and antioxidant properties of onions by high pressure treatment. <i>Food and Function</i> , 2013, 4, 586.	2.1	49
30	Xanthones. <i>Progress in the Chemistry of Organic Natural Products</i> , 2013, , 153-205.	0.8	2
31	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
32	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
33	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
34	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
35	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
36	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

#	ARTICLE	IF	CITATIONS
37	Impact of minimal processing on orange bioactive compounds during refrigerated storage. <i>Food Chemistry</i> , 2011, 124, 646-651.	4.2	66
38	Nutritional and Health Aspects of Fresh_Cut Vegetables. <i>Food Preservation Technology</i> , 2010, , 145-184.	0.0	4
39	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
40	Onion high-pressure processing: Flavonol content and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2009, 42, 835-841.	2.5	93
41	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
42	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
43	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
44	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
45	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
46	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
47	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
48	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
49	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
50	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
51	Hydrophilic and Lipophilic Antioxidant Capacities of Commercial Mediterranean Vegetable Soups (Gazpachos). <i>Journal of Food Science</i> , 2005, 70, S60-S65.	1.5	23
52	EFFECTS OF PROCESSING AND STORAGE OF FRESH-CUT ONION ON QUERCETIN. <i>Acta Horticulturae</i> , 2005, , 1889-1894.	0.1	10
53	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
54	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

#	ARTICLE	IF	CITATIONS
55	Pentadiene production from potassium sorbate by osmotolerant yeasts. <i>International Journal of Food Microbiology</i> , 2004, 94, 93-96.	2.1	35
56	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
57	Pulsed electric fieldsâ€™ 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
58	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
59	Advances in Use of High Pressure to Processing and Preservation of Plant Foods. <i>Food Additives</i> , 2004, , 283-309.	0.1	3
60	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
61	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
62	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
63	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
64	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
65	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
66	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
67	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
68	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
69	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
70	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
71	Characteristics of stirred low-fat yoghurt as affected by high pressure. <i>International Dairy Journal</i> , 2000, 10, 105-111.	1.5	76
72	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

#	ARTICLE	IF	CITATIONS
73	Partial Characterization of Peroxidase and Polyphenol Oxidase Activities in Blackberry Fruits. Journal of Agricultural and Food Chemistry, 2000, 48, 5459-5464.	2.4	53
74	Frozen Storage Effects on Anthocyanins and Volatile Compounds of Raspberry Fruit. Journal of Agricultural and Food Chemistry, 2000, 48, 873-879.	2.4	165
75	Ellagic Acid, Vitamin C, and Total Phenolic Contents and Radical Scavenging Capacity Affected by Freezing and Frozen Storage in Raspberry Fruit. Journal of Agricultural and Food Chemistry, 2000, 48, 4565-4570.	2.4	267
76	Differentiation of raspberry varieties according to anthocyanin composition. European Food Research and Technology, 1999, 208, 33-38.	0.6	71
77	Effects of microwave heating on pigment composition and colour of fruit purees. Journal of the Science of Food and Agriculture, 1999, 79, 663-670.	1.7	85
78	Influence of Critical Storage Temperatures on Degradative Pathways of Pigments in Green Beans (<i>Phaseolus vulgaris</i> Cvs. Perona and Boby). Journal of Agricultural and Food Chemistry, 1999, 47, 19-24.	2.4	22
79	Partial Characterization of Polyphenol Oxidase Activity in Raspberry Fruits. Journal of Agricultural and Food Chemistry, 1999, 47, 4068-4072.	2.4	81
80	Combined high-pressure/temperature treatments for quality improvement of fruit-derived products. Food Engineering & Manufacturing, 1999, , .	0.0	0
81	Effects of Oxygen Levels on Pigment Concentrations in Cold-Stored Green Beans (<i>Phaseolus vulgaris</i> L.) Tj ETQq1 1 0,784314 rgBT / Overlock 10	2.4	17
82	High Pressure and Temperature Effects on Enzyme Inactivation in Strawberry and Orange Products. Journal of Food Science, 1997, 62, 85-88.	1.5	285
83	Improvement of frozen banana (<i>Musa cavendishii</i> , cv. Enana) colour by blanching: relationship between browning, phenols and polyphenol oxidase and peroxidase activities. European Food Research and Technology, 1997, 204, 60-65.	0.6	35
84	Polyphenol Oxidase from Spanish Hermaphrodite and Female Papaya Fruits (<i>Carica papaya</i> Cv. Sunrise,) Tj ETQq0 0 0,0 rgBT / Overlock 10	2.4	30
85	Effects of freezing and canning of papaya slices on their carotenoid composition. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 279-284.	0.7	15
86	Carotenoid Pigments and Colour of Hermaphrodite and Female Papaya Fruits (<i>Carica papaya</i> L) cv Sunrise During Post-Harvest Ripening. Journal of the Science of Food and Agriculture, 1996, 71, 351-358.	1.7	27
87	Peroxidase and Polyphenoloxidase Activities in Papaya During Postharvest Ripening and After Freezing/Thawing. Journal of Food Science, 1995, 60, 815-817.	1.5	40
88	Carotenoid and Carotenoid Ester Composition in Mango Fruit As Influenced by Processing Method. Journal of Agricultural and Food Chemistry, 1994, 42, 2737-2742.	2.4	63
89	Pigment and colour stability of frozen kiwi-fruit slices during prolonged storage. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1993, 197, 346-352.	0.7	10
90	Soups. , 0 , , 278-296.		0