

Gaspar Ros Berruezo

List of Publications by Year in descending order

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162
papers

5,281
citations

109321

35
h-index

110387

64
g-index

182
all docs

182
docs citations

182
times ranked

6852
citing authors

#	ARTICLE	IF	CITATIONS
1	Transgenic multivitamin corn through biofortification of endosperm with three vitamins representing three distinct metabolic pathways. Proceedings of the National Academy of Sciences of the United States of America, 2009, 106, 7762-7767.	7.1	457
2	Muscle cellularity and flesh quality of wild and farmed sea bass, <i>Dicentrarchus labrax</i> L.. Aquaculture, 2005, 249, 175-188.	3.5	246
3	Encapsulation of folic acid in food hydrocolloids through nanospray drying and electrospraying for nutraceutical applications. Food Chemistry, 2015, 168, 124-133.	8.2	232
4	Antioxidant and Antimicrobial Properties of Rosemary (<i>Rosmarinus officinalis</i> , L.): A Review. Medicines (Basel, Switzerland), 2018, 5, 98.	1.4	225
5	Relationship between Physical and Hydration Properties of Soluble and Insoluble Fiber of Artichoke. Journal of Agricultural and Food Chemistry, 1996, 44, 2773-2778.	5.2	193
6	Seaweeds as a Functional Ingredient for a Healthy Diet. Marine Drugs, 2020, 18, 301.	4.6	191
7	Influence of lycopene and vitamin C from tomato juice on biomarkers of oxidative stress and inflammation. British Journal of Nutrition, 2008, 99, 137-146.	2.3	154
8	Design of product as source of variance in composition of meat-based infant beikosts. Meat Science, 1996, 43, 99-109.	5.5	151
9	Hydroxytyrosol: Health Benefits and Use as Functional Ingredient in Meat. Medicines (Basel,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 307 Td (1.4	97
10	Changes in bioactive compounds and antioxidant activity during homogenization and thermal processing of tomato puree. Innovative Food Science and Emerging Technologies, 2009, 10, 179-188.	5.6	89
11	Effect of in Vitro Gastrointestinal Digestion on Encapsulated and Nonencapsulated Phenolic Compounds of Carob (<i>Ceratonia siliqua</i> L.) Pulp Extracts and Their Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2017, 65, 827-835.	5.2	89
12	Bioactive compounds, folates and antioxidant properties of tomatoes (<i>Lycopersicon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (694-708.	2.8	82
13	Mixture Approach for Optimizing Lycopene Extraction from Tomato and Tomato Products. Journal of Agricultural and Food Chemistry, 2004, 52, 5796-5802.	5.2	73
14	Phytic acid content and <i>in vitro</i> iron, calcium and zinc bioavailability in bakery products: The effect of processing. Journal of Cereal Science, 2011, 54, 173-179.	3.7	72
15	Optimisation of in vitro measurement of available iron from different fortificants in citric fruit juices. Food Chemistry, 2006, 98, 639-648.	8.2	70
16	Effect of dephytinization on bioavailability of iron, calcium and zinc from infant cereals assessed in the Caco-2 cell model. World Journal of Gastroenterology, 2009, 15, 1977.	3.3	69
17	Acute intake of phenolic-rich juice improves antioxidant status in healthy subjects. Nutrition Research, 2006, 26, 330-339.	2.9	63
18	Antioxidant and Antimicrobial Activity of Rosemary, Pomegranate and Olive Extracts in Fish Patties. Antioxidants, 2019, 8, 86.	5.1	63

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19	The content and nutritional significance of minerals on fish flesh in the presence and absence of bone. <i>Food Chemistry</i> , 2000, 71, 503-509.	8.2	61
20	Increasing natural food folates through bioprocessing and biotechnology. <i>Trends in Food Science and Technology</i> , 2005, 16, 298-306.	15.1	61
21	Bioavailability of calcium, magnesium and phosphorus in rats fed probiotic, prebiotic and synbiotic powder follow-up infant formulas and their effect on physiological and nutritional parameters. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 2327-2336.	3.5	56
22	A review of Clostridioides [Clostridium] difficile occurrence through the food chain. <i>Food Microbiology</i> , 2019, 77, 118-129.	4.2	56
23	Influence of enzymatic treatment on the nutritional and functional properties of pea flour. <i>Food Chemistry</i> , 1998, 63, 71-78.	8.2	55
24	In vitro modulation of gut microbiota by whey protein to preserve intestinal health. <i>Food and Function</i> , 2017, 8, 3053-3063.	4.6	55
25	Folate Content in Tomato (<i>Lycopersicon esculentum</i>). Influence of Cultivar, Ripeness, Year of Harvest, and Pasteurization and Storage Temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4739-4745.	5.2	53
26	Longitudinal Study of Cytokine Expression, Lipid Profile and Neuronal Growth Factors in Human Breast Milk from Term and Preterm Deliveries. <i>Nutrients</i> , 2015, 7, 8577-8591.	4.1	53
27	Effect of consumption of tomato juice enriched with n-3 polyunsaturated fatty acids on the lipid profile, antioxidant biomarker status, and cardiovascular disease risk in healthy women. <i>European Journal of Nutrition</i> , 2012, 51, 415-424.	3.9	52
28	Antiproliferative and cytoprotective activities of a phenolic-rich juice in HepG2 cells. <i>Food Research International</i> , 2006, 39, 982-991.	6.2	47
29	Assessment of intestinal microbiota of full-term breast-fed infants from two different geographical locations. <i>Early Human Development</i> , 2011, 87, 511-513.	1.8	47
30	Can Meat and Meat-Products Induce Oxidative Stress?. <i>Antioxidants</i> , 2020, 9, 638.	5.1	44
31	Green Alternatives to Synthetic Antioxidants, Antimicrobials, Nitrates, and Nitrites in Clean Label Spanish Chorizo. <i>Antioxidants</i> , 2019, 8, 184.	5.1	43
32	Infant formula supplemented with polyamines alters the intestinal microbiota in neonatal BALB/cOlaHsd mice. <i>Journal of Nutritional Biochemistry</i> , 2012, 23, 1508-1513.	4.2	42
33	Hydroxytyrosol extracts, olive oil and walnuts as functional components in chicken sausages. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3761-3771.	3.5	42
34	The effect of tomato juice supplementation on biomarkers and gene expression related to lipid metabolism in rats with induced hepatic steatosis. <i>European Journal of Nutrition</i> , 2015, 54, 933-944.	3.9	41
35	El Ácido fítico en la alimentación humana/Phytic acid in human nutrition. <i>Food Science and Technology International</i> , 1996, 2, 201-209.	2.2	40
36	Nutritional and Antioxidant Properties of Moringa oleifera Leaves in Functional Foods. <i>Foods</i> , 2022, 11, 1107.	4.3	40

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37	Effects of probiotic, prebiotic and synbiotic follow-up infant formulas on large intestine morphology and bone mineralisation in rats. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1059-1068.	3.5	39
38	Phytic acid and inositol phosphates in raw flours and infant cereals: The effect of processing. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 343-350.	3.9	37
39	Bioactive Compounds and Extracts from Traditional Herbs and Their Potential Anti-Inflammatory Health Effects. <i>Medicines (Basel, Switzerland)</i> , 2018, 5, 76.	1.4	37
40	Folic Acid Production by Engineered <i>Ashbya gossypii</i> . <i>Metabolic Engineering</i> , 2016, 38, 473-482.	7.0	35
41	Safety and Immunomodulatory Effects of Three Probiotic Strains Isolated from the Feces of Breast-Fed Infants in Healthy Adults: SETOPROB Study. <i>PLoS ONE</i> , 2013, 8, e78111.	2.5	33
42	Total antioxidant capacity of meat and meat products consumed in a reference Spanish standard diet. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2610-2618.	2.7	31
43	Plant derived ingredients rich in nitrates or phenolics for protection of pork against protein oxidation. <i>Food Research International</i> , 2020, 129, 108789.	6.2	31
44	Adherence to the Mediterranean diet by nursing students of Murcia (Spain). <i>Nutricion Hospitalaria</i> , 2014, 30, 165-72.	0.3	31
45	Proximate and mineral composition of dried salted roes of hake (<i>Merluccius merluccius</i> , L.) and ling (<i>Molva molva</i> , L.). <i>Food Chemistry</i> , 1998, 63, 221-225.	8.2	30
46	Amino acids and in vitro protein digestibility changes in green asparagus (<i>Asparagus officinalis</i> , L.) during growth and processing. <i>Food Research International</i> , 1996, 29, 617-625.	6.2	27
47	Non-Starch Polysaccharides and in Vitro Starch Digestibility of Raw and Cooked Chick Peas. <i>Journal of Food Science</i> , 1997, 62, 93-96.	3.1	27
48	Application of Bifidobacterial Phytases in Infant Cereals: Effect on Phytate Contents and Mineral Dialyzability. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11787-11792.	5.2	27
49	Anti-inflammatory properties of fruit juices enriched with pine bark extract in an in vitro model of inflamed human intestinal epithelium: The effect of gastrointestinal digestion. <i>Food and Chemical Toxicology</i> , 2013, 53, 94-99.	3.6	27
50	Resembling breast milk: influence of polyamine-supplemented formula on neonatal BALB/cOlaHsd mouse microbiota. <i>British Journal of Nutrition</i> , 2014, 111, 1050-1058.	2.3	27
51	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6864-6883.	5.2	27
52	Effect of natural extracts obtained from food industry by-products on nutritional quality and shelf life of chicken nuggets enriched with organic Zn and Se provided in broiler diet. <i>Poultry Science</i> , 2020, 99, 1491-1501.	3.4	26
53	Content and in vitro availability of Fe, Zn, Mg, Ca and P in homogenized fish-based weaning foods after bone addition. <i>Food Chemistry</i> , 1998, 63, 299-305.	8.2	25
54	Influence of in vitro gastrointestinal digestion and/or grape seed extract addition on antioxidant capacity of meat emulsions. <i>LWT - Food Science and Technology</i> , 2014, 59, 834-840.	5.2	24

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55	Valorization of Citrus Co-Products: Recovery of Bioactive Compounds and Application in Meat and Meat Products. <i>Plants</i> , 2021, 10, 1069.	3.5	24
56	Variations of non-protein nitrogen in six Spanish legumes according to the extraction method used. <i>Food Research International</i> , 1996, 29, 489-494.	6.2	23
57	In vitro protein digestibility and mineral availability of green beans (<i>Phaseolus vulgaris</i> L) as influenced by variety and pod size. <i>Journal of the Science of Food and Agriculture</i> , 1998, 77, 414-420.	3.5	23
58	Fermentation Capabilities of Bifidobacteria Using Nondigestible Oligosaccharides, and Their Viability as Probiotics in Commercial Powder Infant Formula. <i>Journal of Food Science</i> , 2005, 70, m279.	3.1	23
59	Effect of Dephytinization and Follow-on Formula Addition on in Vitro Iron, Calcium, and Zinc Availability from Infant Cereals. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3805-3811.	5.2	23
60	Stability of Pycnogenol® as an ingredient in fruit juices subjected to in vitro gastrointestinal digestion. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 286-292.	3.5	23
61	Sensory Acceptability of Infant Cereals with Whole Grain in Infants and Young Children. <i>Nutrients</i> , 2017, 9, 65.	4.1	23
62	Assessment of the Antioxidant Properties During Storage of a Dessert Made from Grape, Cherry, and Berries. <i>Journal of Food Science</i> , 2003, 68, 1525-1530.	3.1	22
63	Effect of adding different thickening agents on the viscosity properties and in vitro mineral availability of infant formula. <i>Food Chemistry</i> , 2014, 159, 5-11.	8.2	22
64	Oxidative stress status in an institutionalised elderly group after the intake of a phenolic-rich dessert. <i>British Journal of Nutrition</i> , 2004, 91, 943-950.	2.3	21
65	Effect of fructooligosaccharides and galactooligosaccharides on the folate production of some folate-producing bacteria in media cultures or milk. <i>International Dairy Journal</i> , 2012, 27, 27-33.	3.0	21
66	Structure and Functions of Lactoferrin as Ingredient in Infant Formulas. <i>Journal of Food Research</i> , 2013, 2, 25.	0.3	21
67	Folate fortification of white and whole-grain bread by adding Swiss chard and spinach. Acceptability by consumers. <i>LWT - Food Science and Technology</i> , 2014, 59, 263-269.	5.2	21
68	Effect of Probiotic, Prebiotic and Synbiotic Follow-up Infant Formulas on Iron Bioavailability in Rats. <i>Food Science and Technology International</i> , 2007, 13, 69-77.	2.2	20
69	Substitution of synthetic nitrates and antioxidants by spices, fruits and vegetables in Clean label Spanish chorizo. <i>Food Research International</i> , 2021, 139, 109835.	6.2	20
70	Detection of Key Factors in the Extraction and Quantification of Lycopene from Tomato and Tomato Products. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8825-8829.	5.2	19
71	Determination of shelf-life of homogenized apple-based beikost storage at different temperatures using Weibull hazard model. <i>LWT - Food Science and Technology</i> , 2009, 42, 319-326.	5.2	19
72	Evaluation of Antioxidant Activity and Antiproliferative Effect of Fruit Juices Enriched with Pycnogenol® in Colon Carcinoma Cells. The Effect of <i>In Vitro</i> Gastrointestinal Digestion. <i>Phytotherapy Research</i> , 2011, 25, 1870-1875.	5.8	19

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73	Polisacáridos de algas como ingredientes funcionales en acuicultura marina: alginato, carragenato y ulvano. <i>Revista De Biología Marina Y Oceanografía</i> , 2012, 47, 373-381.	0.2	19
74	Some Mineral Concentration Modifications during Pea Canning. <i>Journal of Food Science</i> , 1990, 55, 751-754.	3.1	18
75	Building a unified Spanish food database according to EuroFIR specifications. <i>Food Chemistry</i> , 2009, 113, 784-788.	8.2	18
76	Influence of in vitro gastrointestinal digestion of fruit juices enriched with pine bark extract on intestinal microflora. <i>Food Chemistry</i> , 2014, 157, 14-19.	8.2	18
77	Fe, Zn and Se Bioavailability in Chicken Meat Emulsions Enriched with Minerals, Hydroxytyrosol and Extra Virgin Olive Oil as Measured by Caco-2 Cell Model. <i>Nutrients</i> , 2018, 10, 969.	4.1	18
78	Protein Nutritional Quality of Infant Cereals during Processing. <i>Journal of Cereal Science</i> , 2002, 36, 125-133.	3.7	17
79	Use of Heme Iron Concentrate in the Fortification of Weaning Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2930-2936.	5.2	16
80	Effect of hydroxytyrosol, walnut and olive oil on nutritional profile of Low Fat Chicken Frankfurters. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600518.	1.5	16
81	The Effect of Consumption of Citrus Fruit and Olive Leaf Extract on Lipid Metabolism. <i>Nutrients</i> , 2017, 9, 1062.	4.1	16
82	Nondigestible Carbohydrates Affect Metabolic Health and Gut Microbiota in Overweight Adults after Weight Loss. <i>Journal of Nutrition</i> , 2020, 150, 1859-1870.	2.9	16
83	Monitoring Volatile and Nonvolatile Amines in Dried and Salted Roes of Tuna (<i>Thunnus thynnus</i> L.) during Manufacture and Storage. <i>Journal of Food Protection</i> , 2003, 66, 335-340.	1.7	15
84	Influence of the reformulation of ingredients in bakery products on healthy characteristics and acceptability of consumers. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 74-82.	2.8	15
85	Evaluation of nutritional profile and total antioxidant capacity of the Mediterranean diet of southern Spain. <i>Food Science and Nutrition</i> , 2019, 7, 3853-3862.	3.4	15
86	Biodisponibilidad del selenio y métodos de evaluación/Selenium bioavailability and methods of evaluation. <i>Food Science and Technology International</i> , 1996, 2, 135-150.	2.2	14
87	Spanish food composition database: A challenge for a consensus. <i>Food Chemistry</i> , 2009, 113, 789-794.	8.2	14
88	Effects of infant cereals with different carbohydrate profiles on colonic function—a randomised and double-blind clinical trial in infants aged between 6 and 12 months—a pilot study. <i>European Journal of Pediatrics</i> , 2013, 172, 1535-1542.	2.7	14
89	Synthetic vs. Natural Hydroxytyrosol for Clean Label Lamb Burgers. <i>Antioxidants</i> , 2020, 9, 851.	5.1	14
90	Bioaccessibility and antioxidant activity of PCL microencapsulated olive leaves polyphenols and its application in yogurt. <i>Journal of Food Science</i> , 2021, 86, 4303-4315.	3.1	14

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91	Olive Tree Derivatives and Hydroxytyrosol: Their Potential Effects on Human Health and Its Use as Functional Ingredient in Meat. <i>Foods</i> , 2021, 10, 2611.	4.3	14
92	In vitro digestion effect on CCK and GLP-1 release and antioxidant capacity of some plant-based milk substitutes. <i>Journal of Food Science</i> , 2022, 87, 1999-2008.	3.1	14
93	Influence of the design of a product on in vitro mineral availability of homogenized weaning foods. <i>Innovative Food Science and Emerging Technologies</i> , 2001, 2, 181-187.	5.6	13
94	Modification of Fatty Acid Composition in Meat Through Diet: Effect on Lipid Peroxidation and Relationship to Nutritional Quality – A Review. , 0, , .		13
95	Polyamine supplementation in infant formula: Influence on lymphocyte populations and immune system-related gene expression in a Balb/cOlaHsd mouse model. <i>Food Research International</i> , 2014, 59, 8-15.	6.2	13
96	Effect of processing on polyamine content and bioactive peptides released after in vitro gastrointestinal digestion of infant formulas. <i>Journal of Dairy Science</i> , 2016, 99, 924-932.	3.4	13
97	Iron and calcium availability from digestion of infant cereals by Caco-2 cells. <i>European Food Research and Technology</i> , 2009, 228, 789-797.	3.3	12
98	Antioxidant activity comparison between [6S]-5-methyltetrahydrofolic acid calcium salt and the related racemate form. <i>Food Chemistry</i> , 2013, 136, 984-988.	8.2	12
99	<i>In vitro</i> effect of green tea and turmeric extracts on GLP-1 and CCK secretion: the effect of gastrointestinal digestion. <i>Food and Function</i> , 2018, 9, 5245-5250.	4.6	12
100	Designing a Clean Label Fish Patty with Olive, Citric, Pomegranate, or Rosemary Extracts. <i>Plants</i> , 2020, 9, 659.	3.5	12
101	Assessment of the antioxidant properties of tomato extracts: A synergistic approach using in vitro chemical tests and cell-based assays. <i>Acta Alimentaria</i> , 2015, 44, 297-303.	0.7	12
102	Effects of Processing on Dextrin, Total Starch, Dietary Fiber and Starch Digestibility in Infant Cereals. <i>Journal of Food Science</i> , 2002, 67, 1249-1254.	3.1	11
103	Comparative study of the characteristics of the carcass and the meat of the Chato Murciano pig and its cross with Iberian pig, reared indoors. <i>Animal Science Journal</i> , 2007, 78, 659-667.	1.4	11
104	Milk whey from different animal species stimulates the <i>in vitro</i> release of CCK and GLP-1 through a whole simulated intestinal digestion. <i>Food and Function</i> , 2020, 11, 7208-7216.	4.6	11
105	Screening ultrafiltration membranes to separate lactose and protein from sheep whey: application of simplified model. <i>Journal of Food Science and Technology</i> , 2020, 57, 3193-3200.	2.8	11
106	Indices of quality and maturity for different commercial sizes of pea seed for canning. <i>Food Chemistry</i> , 1990, 38, 1-10.	8.2	10
107	Mineral Loss in Cowpeas [<i>Vigna unguiculata</i> (L.) Walp] by Pressure Heating in Water. <i>Journal of Food Science</i> , 1993, 58, 856-858.	3.1	10
108	RELATIONSHIPS BETWEEN PHYSICAL-CHEMICAL COMPOSITION OF RAW PEAS AND SENSORY ATTRIBUTES OF CANNED PEAS. <i>Journal of Food Quality</i> , 1996, 19, 91-106.	2.6	10

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109	Does ascorbic acid supplementation affect iron bioavailability in rats fed micronized dispersible ferric pyrophosphate fortified fruit juice?. <i>European Journal of Nutrition</i> , 2008, 47, 470-478.	3.9	10
110	Phytochemical Constituents and Antioxidant Activity of <i>Oudneya Africana</i> L. Leaves Extracts: Evaluation Effects on Fatty Acids and Proteins Oxidation of Beef Burger during Refrigerated Storage. <i>Antioxidants</i> , 2019, 8, 442.	5.1	10
111	In vitro effectiveness of recombinant human lactoferrin and its hydrolysate in alleviating LPS-induced inflammatory response. <i>Food Research International</i> , 2019, 118, 101-107.	6.2	10
112	Assessment of the role of meat cut on the Fe, Zn, Cu, Ca and Mg content and their in vitro availability in homogenised weaning foods. <i>Meat Science</i> , 1997, 45, 473-483.	5.5	9
113	Cytological and compositional evaluation of white asparagus spears as a function of variety, thickness, portion and storage conditions. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 335-340.	3.5	9
114	Satiety Innovations: Food Products to Assist Consumers with Weight Loss, Evidence on the Role of Satiety in Healthy Eating: Overview and In Vitro Approximation. <i>Current Obesity Reports</i> , 2016, 5, 97-105.	8.4	9
115	Mice exposed to infant formula enriched with polyamines: impact on host transcriptome and microbiome. <i>Food and Function</i> , 2017, 8, 1622-1626.	4.6	9
116	In Vitro Modulation of Gut Microbiota and Metabolism by Cooked Cowpea and Black Bean. <i>Foods</i> , 2020, 9, 861.	4.3	9
117	Innovative Natural Functional Ingredients from Olive and Citrus Extracts in Spanish-Type Dry-Cured Sausage "Fuet". <i>Antioxidants</i> , 2021, 10, 180.	5.1	9
118	Bioactive compounds, folates and antioxidant properties of tomatoes (<i>Lycopersicon esculentum</i>) during vine ripening. <i>International Journal of Food Sciences and Nutrition</i> , 0, , 1-15.	2.8	9
119	Physico-chemical and nutritional properties of cowpeas (<i>Vigna unguiculata</i>) heated under pressure. <i>Journal of the Science of Food and Agriculture</i> , 1992, 58, 369-374.	3.5	8
120	Sodium alginate as feed additive in cultured sea bream (<i>Sparus aurata</i>): Does it modify the quality of the flesh?. <i>Food Chemistry</i> , 2012, 135, 699-705.	8.2	8
121	Supplementation of infant formulas with recombinant human lactoferrin and/or galactooligosaccharides increases iron bioaccessibility as measured by ferritin formed in Caco-2 cell model. <i>Food Research International</i> , 2016, 89, 1048-1055.	6.2	8
122	Anti-Inflammatory and Antioxidant Effects of Regular Consumption of Cooked Ham Enriched with Dietary Phenolics in Diet-Induced Obese Mice. <i>Antioxidants</i> , 2020, 9, 639.	5.1	8
123	Mineral composition of meat-based infant beikosts. A preliminary study. <i>International Journal of Food Sciences and Nutrition</i> , 1994, 45, 209-215.	2.8	7
124	COOKING WATER UPTAKE AND STARCH DIGESTIBLE VALUE OF SELECTED SPANISH RICES. <i>Journal of Food Quality</i> , 1996, 19, 79-89.	2.6	7
125	Effect of different concentrations of pulverized mesocarp of <i>Citrus paradisi</i> Macf. on the bromatological characteristics of spray-dried lemon juice powder. <i>Food Science and Nutrition</i> , 2018, 6, 1261-1268.	3.4	7
126	Fe and Zn in vitro bioavailability in relation to antinutritional factors in biofortified beans subjected to different processes. <i>Food and Function</i> , 2019, 10, 4802-4810.	4.6	7

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127	Effect of Gazpacho, Hummus and Ajoblanco on Satiety and Appetite in Adult Humans: A Randomised Crossover Study. <i>Foods</i> , 2021, 10, 606.	4.3	7
128	FOOD NEOPHOBIA, MEDITERRANEAN DIET ADHERENCE AND ACCEPTANCE OF HEALTHY FOODS PREPARED IN GASTRONOMIC WORKSHOPS BY SPANISH STUDENTS. NEOFobia ALIMENTARIA, ADHESIÓN DE LA DIETA MEDITERRÁNEA Y ACEPTACIÓN DE ALIMENTOS SALUDABLES PREPARADOS EN TALLERES GASTRONÓMICOS POR ESTUDIANTES ESPAÑÓLES.. <i>Nutricion Hospitalaria</i> , 2018, 35, 642-649.	0.3	7
129	Fatty Acids Composition and Sensory Properties of Lamb Meat Fed on Steppe and Highland Pastures. <i>Asian Journal of Animal Sciences</i> , 2017, 11, 88-95.	0.1	7
130	Electrolyte Composition of Meat-Based Infant Beikosts. <i>Journal of Food Composition and Analysis</i> , 1994, 7, 282-290.	3.9	6
131	[6S]-5-Methyltetrahydrofolate enhances folate status in rats fed growing-up milk. <i>European Journal of Nutrition</i> , 2009, 48, 365-371.	3.9	6
132	Regulation of Inflammatory Response and the Production of Reactive Oxygen Species by a Functional Cooked Ham Reformulated with Natural Antioxidants in a Macrophage Immunity Model. <i>Antioxidants</i> , 2019, 8, 286.	5.1	6
133	Critical overview of current anthropometric methods in comparison with a new index to make early detection of overweight in Spanish university students: the Normalised Weight-Adjusted Index. <i>Nutricion Hospitalaria</i> , 2018, 35, 359-367.	0.3	6
134	Mn, Zn, Cu and Fe content in dietary fiber residues of peas. <i>Molecular Nutrition and Food Research</i> , 1995, 39, 77-82.	0.0	5
135	Nutritional meaning of dietary fibre and phytic acid in meat-based homogenised weaning foods. <i>Food Research International</i> , 1997, 30, 223-230.	6.2	5
136	Mineral composition of isolated fibre fractions from artichoke and the effect of phosphate buffer on its structure and mineral content. <i>Food Chemistry</i> , 1997, 60, 541-547.	8.2	5
137	Fecal Microbiota Changes with the Consumption of Follow-up Formulas Containing Bifidobacterium spp. and/or Galactooligosaccharides by Rats and a Follow-up Infant Formula Containing Bifidobacterium spp. by Human Infants. <i>Journal of Food Science</i> , 2006, 71, M7.	3.1	5
138	Presence of toxigenic <i>Clostridioides (Clostridium) difficile</i> in edible bivalve mollusks in Spain. <i>Food Science and Technology International</i> , 2020, 26, 413-419.	2.2	5
139	Occurrence of <i>Clostridioides (Clostridium) difficile</i> in Poultry Giblets at Slaughter and in Retail Pork and Poultry Meat in Southeastern Spain. <i>Journal of Food Protection</i> , 2021, 84, 310-314.	1.7	5
140	Changes in some constituents of pea seed during commercial canning. <i>Plant Foods for Human Nutrition</i> , 1993, 43, 233-240.	3.2	4
141	Influence on the Selenium Concentration and Selenium Intake of Infants of Ingredients in Spanish Homogenised Infant Beikosts. <i>Journal of Trace Elements in Medicine and Biology</i> , 1997, 11, 14-18.	3.0	4
142	Non-protein nitrogen in infant cereals affected by industrial processing. <i>Food Chemistry</i> , 2005, 90, 513-521.	8.2	4
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