

# Gaspar Ros Berruezo

## List of Publications by Citations

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156  
papers

3,817  
citations

31  
h-index

55  
g-index

182  
ext. papers

4,506  
ext. citations

4.4  
avg, IF

5.53  
L-index

#	Paper	IF	Citations
156	Transgenic multivitamin corn through biofortification of endosperm with three vitamins representing three distinct metabolic pathways. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , <b>2009</b> , 106, 7762-7	11.5	391
155	Muscle cellularity and flesh quality of wild and farmed sea bass, <i>Dicentrarchus labrax</i> L.. <i>Aquaculture</i> , <b>2005</b> , 249, 175-188	4.4	187
154	Encapsulation of folic acid in food hydrocolloids through nanospray drying and electrospraying for nutraceutical applications. <i>Food Chemistry</i> , <b>2015</b> , 168, 124-33	8.5	186
153	Relationship between Physical and Hydration Properties of Soluble and Insoluble Fiber of Artichoke. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 2773-2778	5.7	156
152	Design of product as source of variance in composition of meat-based infant beikosts. <i>Meat Science</i> , <b>1996</b> , 43, 99-109	6.4	148
151	Influence of lycopene and vitamin C from tomato juice on biomarkers of oxidative stress and inflammation. <i>British Journal of Nutrition</i> , <b>2008</b> , 99, 137-46	3.6	133
150	Antioxidant and Antimicrobial Properties of Rosemary (L.): A Review. <i>Medicines (Basel, Switzerland)</i> , <b>2018</b> , 5,	4.1	108
149	Changes in bioactive compounds and antioxidant activity during homogenization and thermal processing of tomato puree. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 179-188	6.8	74
148	Hydroxytyrosol: Health Benefits and Use as Functional Ingredient in Meat. <i>Medicines (Basel, Switzerland)</i> , <b>2018</b> , 5,	4.1	70
147	Seaweeds as a Functional Ingredient for a Healthy Diet. <i>Marine Drugs</i> , <b>2020</b> , 18,	6	68
146	Bioactive compounds, folates and antioxidant properties of tomatoes ( <i>Lycopersicon esculentum</i> ) during vine ripening. <i>International Journal of Food Sciences and Nutrition</i> , <b>2009</b> , 60, 694-708	3.7	64
145	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. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 827-835	5.7	61
144	Mixture approach for optimizing lycopene extraction from tomato and tomato products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 5796-802	5.7	61
143	Acute intake of phenolic-rich juice improves antioxidant status in healthy subjects. <i>Nutrition Research</i> , <b>2006</b> , 26, 330-339	4	58
142	Phytic acid content and in vitro Iron, calcium and zinc bioavailability in bakery products: The effect of processing. <i>Journal of Cereal Science</i> , <b>2011</b> , 54, 173-179	3.8	57
141	Optimisation of in vitro measurement of available iron from different fortificants in citric fruit juices. <i>Food Chemistry</i> , <b>2006</b> , 98, 639-648	8.5	53
140	Effect of dephytinization on bioavailability of iron, calcium and zinc from infant cereals assessed in the Caco-2 cell model. <i>World Journal of Gastroenterology</i> , <b>2009</b> , 15, 1977-84	5.6	52

139	The content and nutritional significance of minerals on fish flesh in the presence and absence of bone. <i>Food Chemistry</i> , <b>2000</b> , 71, 503-509	8.5	48
138	Increasing natural food folates through bioprocessing and biotechnology. <i>Trends in Food Science and Technology</i> , <b>2005</b> , 16, 298-306	15.3	47
137	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> , <b>2006</b> , 86, 2327-2336	4.3	46
136	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> , <b>2012</b> , 51, 415-24	5.2	45
135	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> , <b>2009</b> , 57, 4739-45	5.7	44
134	Antiproliferative and cytoprotective activities of a phenolic-rich juice in HepG2 cells. <i>Food Research International</i> , <b>2006</b> , 39, 982-991	7	44
133	Influence of enzymatic treatment on the nutritional and functional properties of pea flour. <i>Food Chemistry</i> , <b>1998</b> , 63, 71-78	8.5	43
132	Longitudinal Study of Cytokine Expression, Lipid Profile and Neuronal Growth Factors in Human Breast Milk from Term and Preterm Deliveries. <i>Nutrients</i> , <b>2015</b> , 7, 8577-91	6.7	37
131	Antioxidant and Antimicrobial Activity of Rosemary, Pomegranate and Olive Extracts in Fish Patties. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	36
130	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> , <b>2007</b> , 87, 1059-1068	4.3	35
129	El ácido fítico en la alimentación humana/Phytic acid in human nutrition. <i>Food Science and Technology International</i> , <b>1996</b> , 2, 201-209	2.6	35
128	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> , <b>2015</b> , 54, 933-44	5.2	33
127	Green Alternatives to Synthetic Antioxidants, Antimicrobials, Nitrates, and Nitrites in Clean Label Spanish Chorizo. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	31
126	A review of Clostridioides [Clostridium] difficile occurrence through the food chain. <i>Food Microbiology</i> , <b>2019</b> , 77, 118-129	6	31
125	Assessment of intestinal microbiota of full-term breast-fed infants from two different geographical locations. <i>Early Human Development</i> , <b>2011</b> , 87, 511-3	2.2	31
124	Hydroxytyrosol extracts, olive oil and walnuts as functional components in chicken sausages. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 3761-3771	4.3	29
123	Infant formula supplemented with polyamines alters the intestinal microbiota in neonatal BALB/cOlaHsd mice. <i>Journal of Nutritional Biochemistry</i> , <b>2012</b> , 23, 1508-13	6.3	29
122	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> , <b>2013</b> , 8, e78111	3.7	29

121	In vitro modulation of gut microbiota by whey protein to preserve intestinal health. <i>Food and Function</i> , <b>2017</b> , 8, 3053-3063	6.1	28
120	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> , <b>1998</b> , 63, 221-225	8.5	26
119	Phytic acid and inositol phosphates in raw flours and infant cereals: The effect of processing. <i>Journal of Food Composition and Analysis</i> , <b>2008</b> , 21, 343-350	4.1	26
118	Resembling breast milk: influence of polyamine-supplemented formula on neonatal BALB/cOlaHsd mouse microbiota. <i>British Journal of Nutrition</i> , <b>2014</b> , 111, 1050-8	3.6	25
117	Application of bifidobacterial phytases in infant cereals: effect on phytate contents and mineral dialyzability. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 11787-92	5.7	24
116	Non-Starch Polysaccharides and in Vitro Starch Digestibility of Raw and Cooked Chick Peas. <i>Journal of Food Science</i> , <b>1997</b> , 62, 93-96	3.4	24
115	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> , <b>1998</b> , 63, 299-305	8.5	23
114	Folic Acid Production by Engineered <i>Ashbya gossypii</i> . <i>Metabolic Engineering</i> , <b>2016</b> , 38, 473-482	9.7	21
113	Assessment of the Antioxidant Properties During Storage of a Dessert Made from Grape, Cherry, and Berries. <i>Journal of Food Science</i> , <b>2003</b> , 68, 1525-1530	3.4	21
112	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> , <b>1996</b> , 29, 617-625	7	21
111	Bioactive Compounds and Extracts from Traditional Herbs and Their Potential Anti-Inflammatory Health Effects. <i>Medicines (Basel, Switzerland)</i> , <b>2018</b> , 5,	4.1	20
110	Total antioxidant capacity of meat and meat products consumed in a reference Spanish standard diet. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 2610-2618	3.8	20
109	Effect of fructooligosaccharides and galactooligosaccharides on the folate production of some folate-producing bacteria in media cultures or milk. <i>International Dairy Journal</i> , <b>2012</b> , 27, 27-33	3.5	20
108	Adherence to the Mediterranean diet by nursing students of Murcia (Spain). <i>Nutricion Hospitalaria</i> , <b>2014</b> , 30, 165-72	1	20
107	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> , <b>2013</b> , 53, 94-9	4.7	19
106	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> , <b>2008</b> , 56, 3805-11	5.7	19
105	Fermentation Capabilities of Bifidobacteria Using Nondigestible Oligosaccharides, and Their Viability as Probiotics in Commercial Powder Infant Formula. <i>Journal of Food Science</i> , <b>2006</b> , 70, m279-m285	3.4	19
104	Sensory Acceptability of Infant Cereals with Whole Grain in Infants and Young Children. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	18

103	Oxidative stress status in an institutionalised elderly group after the intake of a phenolic-rich dessert. <i>British Journal of Nutrition</i> , <b>2004</b> , 91, 943-50	3.6	18
102	Variations of non-protein nitrogen in six Spanish legumes according to the extraction method used. <i>Food Research International</i> , <b>1996</b> , 29, 489-494	7	18
101	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> , <b>2014</b> , 59, 834-840	5.4	17
100	Structure and Functions of Lactoferrin as Ingredient in Infant Formulas. <i>Journal of Food Research</i> , <b>2013</b> , 2, 25	1.3	17
99	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> , <b>1998</b> , 77, 414-420	4.3	17
98	Plant derived ingredients rich in nitrates or phenolics for protection of pork against protein oxidation. <i>Food Research International</i> , <b>2020</b> , 129, 108789	7	17
97	Effect of adding different thickening agents on the viscosity properties and in vitro mineral availability of infant formula. <i>Food Chemistry</i> , <b>2014</b> , 159, 5-11	8.5	16
96	Determination of shelf-life of homogenized apple-based beikost storage at different temperatures using Weibull hazard model. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 319-326	5.4	16
95	Some Mineral Concentration Modifications during Pea Canning. <i>Journal of Food Science</i> , <b>1990</b> , 55, 751-754	5.4	16
94	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> , <b>2020</b> , 99, 1491-1501	3.9	15
93	Polisacáridos de algas como ingredientes funcionales en acuicultura marina: alginato, carragenato y ulvano. <i>Revista De Biología Marina Y Oceanografía</i> , <b>2012</b> , 47, 373-381	2	15
92	Evaluation of antioxidant activity and antiproliferative effect of fruit juices enriched with Pycnogenol® in colon carcinoma cells. The effect of in vitro gastrointestinal digestion. <i>Phytotherapy Research</i> , <b>2011</b> , 25, 1870-5	6.7	15
91	Influence of in vitro gastrointestinal digestion of fruit juices enriched with pine bark extract on intestinal microflora. <i>Food Chemistry</i> , <b>2014</b> , 157, 14-9	8.5	14
90	Building a unified Spanish food database according to EuroFIR specifications. <i>Food Chemistry</i> , <b>2009</b> , 113, 784-788	8.5	14
89	Detection of key factors in the extraction and quantification of lycopene from tomato and tomato products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 8825-9	5.7	14
88	Effect of Probiotic, Prebiotic and Synbiotic Follow-up Infant Formulas on Iron Bioavailability in Rats. <i>Food Science and Technology International</i> , <b>2007</b> , 13, 69-77	2.6	14
87	Use of heme iron concentrate in the fortification of weaning foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 2930-6	5.7	14
86	Biodisponibilidad del selenio y métodos de evaluación/Selenium bioavailability and methods of evaluation. <i>Food Science and Technology International</i> , <b>1996</b> , 2, 135-150	2.6	14

85	Stability of Pycnogenol <sup>®</sup> as an ingredient in fruit juices subjected to in vitro gastrointestinal digestion. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 286-92	4.3	13
84	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> , <b>2003</b> , 66, 335-40	2.5	13
83	Protein Nutritional Quality of Infant Cereals during Processing. <i>Journal of Cereal Science</i> , <b>2002</b> , 36, 125-138	3.8	13
82	Influence of the design of a product on in vitro mineral availability of homogenized weaning foods. <i>Innovative Food Science and Emerging Technologies</i> , <b>2001</b> , 2, 181-187	6.8	13
81	Effect of hydroxytyrosol, walnut and olive oil on nutritional profile of Low-Fat Chicken Frankfurters. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600518	3	12
80	Can Meat and Meat-Products Induce Oxidative Stress?. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	12
79	The Effect of Consumption of Citrus Fruit and Olive Leaf Extract on Lipid Metabolism. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	11
78	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> , <b>2014</b> , 59, 8-15	7	11
77	Modification of Fatty Acid Composition in Meat Through Diet: Effect on Lipid Peroxidation and Relationship to Nutritional Quality [A Review <b>2012</b> ,		11
76	Iron and calcium availability from digestion of infant cereals by Caco-2 cells. <i>European Food Research and Technology</i> , <b>2009</b> , 228, 789-797	3.4	11
75	Valorization of Citrus Co-Products: Recovery of Bioactive Compounds and Application in Meat and Meat Products. <i>Plants</i> , <b>2021</b> , 10,	4.5	11
74	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> , <b>2016</b> , 67, 74-82	3.7	10
73	Effects of infant cereals with different carbohydrate profiles on colonic function--randomised and double-blind clinical trial in infants aged between 6 and 12 months--pilot study. <i>European Journal of Pediatrics</i> , <b>2013</b> , 172, 1535-42	4.1	10
72	Effects of Processing on Dextrin, Total Starch, Dietary Fiber and Starch Digestibility in Infant Cereals. <i>Journal of Food Science</i> , <b>2002</b> , 67, 1249-1254	3.4	10
71	Assessment of the antioxidant properties of tomato extracts: A synergistic approach using in vitro chemical tests and cell-based assays. <i>Acta Alimentaria</i> , <b>2015</b> , 44, 297-303	1	10
70	In vitro effect of green tea and turmeric extracts on GLP-1 and CCK secretion: the effect of gastrointestinal digestion. <i>Food and Function</i> , <b>2018</b> , 9, 5245-5250	6.1	10
69	Effect of processing on polyamine content and bioactive peptides released after in vitro gastrointestinal digestion of infant formulas. <i>Journal of Dairy Science</i> , <b>2016</b> , 99, 924-932	4	9
68	Evaluation of nutritional profile and total antioxidant capacity of the Mediterranean diet of southern Spain. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 3853-3862	3.2	9

67	Spanish food composition database: A challenge for a consensus. <i>Food Chemistry</i> , <b>2009</b> , 113, 789-794	8.5	9
66	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> , <b>1997</b> , 45, 473-83	6.4	9
65	Does ascorbic acid supplementation affect iron bioavailability in rats fed micronized dispersible ferric pyrophosphate fortified fruit juice?. <i>European Journal of Nutrition</i> , <b>2008</b> , 47, 470-8	5.2	9
64	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> , <b>2000</b> , 80, 335-340	4.3	9
63	Mineral Loss in Cowpeas [ <i>Vigna unguiculata</i> (L.) Walp] by Pressure Heating in Water. <i>Journal of Food Science</i> , <b>1993</b> , 58, 856-858	3.4	9
62	Indices of quality and maturity for different commercial sizes of pea seed for canning. <i>Food Chemistry</i> , <b>1990</b> , 38, 1-10	8.5	9
61	Bioactive compounds, folates and antioxidant properties of tomatoes ( <i>Lycopersicon esculentum</i> ) during vine ripening. <i>International Journal of Food Sciences and Nutrition</i> , 1-15	3.7	9
60	Substitution of synthetic nitrates and antioxidants by spices, fruits and vegetables in Clean label Spanish chorizo. <i>Food Research International</i> , <b>2021</b> , 139, 109835	7	9
59	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> , <b>2018</b> , 10,	6.7	8
58	Folate fortification of white and whole-grain bread by adding Swiss chard and spinach. Acceptability by consumers. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 263-269	5.4	8
57	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> , <b>2007</b> , 78, 659-667	1.8	8
56	RELATIONSHIPS BETWEEN PHYSICAL-CHEMICAL COMPOSITION OF RAW PEAS AND SENSORY ATTRIBUTES OF CANNED PEAS. <i>Journal of Food Quality</i> , <b>1996</b> , 19, 91-106	2.7	8
55	Physico-chemical and nutritional properties of cowpeas ( <i>Vigna unguiculata</i> ) heated under pressure. <i>Journal of the Science of Food and Agriculture</i> , <b>1992</b> , 58, 369-374	4.3	8
54	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> , <b>2012</b> , 135, 699-705	8.5	7
53	Mineral composition of meat-based infant beikosts. A preliminary study. <i>International Journal of Food Sciences and Nutrition</i> , <b>1994</b> , 45, 209-215	3.7	7
52	Nondigestible Carbohydrates Affect Metabolic Health and Gut Microbiota in Overweight Adults after Weight Loss. <i>Journal of Nutrition</i> , <b>2020</b> , 150, 1859-1870	4.1	6
51	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> , <b>2016</b> , 5, 97-105	8.4	6
50	COOKING WATER UPTAKE AND STARCH DIGESTIBLE VALUE OF SELECTED SPANISH RICES. <i>Journal of Food Quality</i> , <b>1996</b> , 19, 79-89	2.7	6

49	Fatty Acids Composition and Sensory Properties of Lamb Meat Fed on Steppe and Highland Pastures. <i>Asian Journal of Animal Sciences</i> , <b>2017</b> , 11, 88-95	0.2	6
48	Screening ultrafiltration membranes to separate lactose and protein from sheep whey: application of simplified model. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 3193-3200	3.3	5
47	In Vitro Modulation of Gut Microbiota and Metabolism by Cooked Cowpea and Black Bean. <i>Foods</i> , <b>2020</b> , 9,	4.9	5
46	Effect of different concentrations of pulverized mesocarp of Macf. on the bromatological characteristics of spray-dried lemon juice powder. <i>Food Science and Nutrition</i> , <b>2018</b> , 6, 1261-1268	3.2	5
45	Antioxidant activity comparison between [6S]-5-methyltetrahydrofolic acid calcium salt and the related racemate form. <i>Food Chemistry</i> , <b>2013</b> , 136, 984-8	8.5	5
44	Nutritional meaning of dietary fibre and phytic acid in meat-based homogenised weaning foods. <i>Food Research International</i> , <b>1997</b> , 30, 223-230	7	5
43	Mineral composition of isolated fibre fractions from artichoke and the effect of phosphate buffer on its structure and mineral content. <i>Food Chemistry</i> , <b>1997</b> , 60, 541-547	8.5	5
42	Electrolyte Composition of Meat-Based Infant Beikosts. <i>Journal of Food Composition and Analysis</i> , <b>1994</b> , 7, 282-290	4.1	5
41	Mn, Zn, Cu and Fe content in dietary fiber residues of peas. <i>Molecular Nutrition and Food Research</i> , <b>1995</b> , 39, 77-82		5
40	Mice exposed to infant formula enriched with polyamines: impact on host transcriptome and microbiome. <i>Food and Function</i> , <b>2017</b> , 8, 1622-1626	6.1	4
39	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> , <b>2019</b> , 8,	7.1	4
38	Fe and Zn in vitro bioavailability in relation to antinutritional factors in biofortified beans subjected to different processes. <i>Food and Function</i> , <b>2019</b> , 10, 4802-4810	6.1	4
37	Phytochemical Constituents and Antioxidant Activity of L. Leaves Extracts: Evaluation Effects on Fatty Acids and Proteins Oxidation of Beef Burger during Refrigerated Storage. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	4
36	Iron absorption and haemoglobin status of rats fed a ferrous bisglycinate-fortified growing-up milk. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 2107-2114	4.3	4
35	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> , <b>1997</b> , 11, 14-8	4.1	4
34	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> , <b>2006</b> , 71, M7-M13	3.4	4
33	Non-protein nitrogen in infant cereals affected by industrial processing. <i>Food Chemistry</i> , <b>2005</b> , 90, 513-581		4
32	Changes in some constituents of pea seed during commercial canning. <i>Plant Foods for Human Nutrition</i> , <b>1993</b> , 43, 233-40	3.9	4



31	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2022</b> ,	5.7	4
30	Food neophobia, Mediterranean diet adherence and acceptance of healthy foods prepared in gastronomic workshops by Spanish students. <i>Nutricion Hospitalaria</i> , <b>2018</b> , 35, 642-649	1	4
29	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> , <b>2016</b> , 89, 1048-1055	7	4
28	In vitro effectiveness of recombinant human lactoferrin and its hydrolysate in alleviating LPS-induced inflammatory response. <i>Food Research International</i> , <b>2019</b> , 118, 101-107	7	4
27	Designing a Clean Label Fish Patty with Olive, Citric, Pomegranate, or Rosemary Extracts. <i>Plants</i> , <b>2020</b> , 9,	4.5	3
26	Phytochemical Investigation, Antioxidant and Antimicrobial Assays of Algerian Plant <i>Calamintha baborensis</i> Batt.. <i>Pharmaceutical Chemistry Journal</i> , <b>2018</b> , 52, 347-356	0.9	3
25	Mice gut microbiota programming by using the infant food profile. The effect on growth, gut microbiota and the immune system. <i>Food and Function</i> , <b>2017</b> , 8, 3758-3768	6.1	3
24	[6S]-5-Methyltetrahydrofolate enhances folate status in rats fed growing-up milk. <i>European Journal of Nutrition</i> , <b>2009</b> , 48, 365-71	5.2	3
23	Critical overview of current anthropometric methods in comparison with a new index to make early detection of overweight in Spanish university students: the normalized weight-adjusted index. <i>Nutricion Hospitalaria</i> , <b>2018</b> , 35, 359-367	1	3
22	Anti-Inflammatory and Antioxidant Effects of Regular Consumption of Cooked Ham Enriched with Dietary Phenolics in Diet-Induced Obese Mice. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	3
21	Synthetic vs. Natural Hydroxytyrosol for Clean Label Lamb Burgers. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	3
20	Effect of soaking and inositol phosphate content on in vitro mineral availability in edible seaweeds. <i>Journal of Applied Phycology</i> , <b>2019</b> , 31, 1981-1989	3.2	3
19	Bioactive Components of Human Milk: Similarities and Differences between Human Milk and Infant Formula <b>2018</b> ,		3
18	Innovative Natural Functional Ingredients from Olive and Citrus Extracts in Spanish-Type Dry-Cured Sausage "Fuet". <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	3
17	Transgenic Multivitamin Biofortified Corn: Science, Regulation, and Politics <b>2013</b> , 335-347		3
16	Effect of different concentrations of pulverized mesocarp of Macf on the morphology and glass transition temperature of spray-dried lemon juice powder. <i>Food Science and Nutrition</i> , <b>2018</b> , 6, 1473-1478 <sup>2</sup>	3.2	2
15	Milk whey from different animal species stimulates the in vitro release of CCK and GLP-1 through a whole simulated intestinal digestion. <i>Food and Function</i> , <b>2020</b> , 11, 7208-7216	6.1	2
14	Effect of Gazpacho, Hummus and Ajoblanco on Satiety and Appetite in Adult Humans: A Randomised Crossover Study. <i>Foods</i> , <b>2021</b> , 10,	4.9	2

13	Higher inositol phosphates and total oxalate of cookies containing fruit by-products and their influence on calcium, iron, and zinc bioavailability by Caco-2 cells. <i>Cereal Chemistry</i> , <b>2019</b> , 96, 456-464	2.4	2
12	Cross-sectional study to evaluate the associated factors with differences between city and districts secondary school students of the southeast of Spain (Murcia) for their adherence to the Mediterranean diet. <i>Nutricion Hospitalaria</i> , <b>2014</b> , 31, 1359-65	1	2
11	Changes in content of vitamins A and E in growing-up milk throughout its shelf life. <i>International Journal of Dairy Technology</i> , <b>2013</b> , 66, 31-36	3.7	1
10	Dietary Administration of Animal Diets with Aromatic and Medicinal Plants: Influence on Meat Quality <b>2017</b> ,		1
9	Presence of toxigenic in edible bivalve mollusks in Spain. <i>Food Science and Technology International</i> , <b>2020</b> , 26, 413-419	2.6	1
8	Bioaccessibility and antioxidant activity of PCL-microencapsulated olive leaves polyphenols and its application in yogurt. <i>Journal of Food Science</i> , <b>2021</b> , 86, 4303-4315	3.4	1
7	Polysaccharides as Bioactive Components of Functional Food		133-158
6	Effect of Specimen Type and Processing on the Detection of in Piglet Fecal Samples. <i>Foodborne Pathogens and Disease</i> , <b>2019</b> , 16, 731-737	3.8	
5	Embarazo ectópico cervical: a propósito de 3 casos. Revisión de la práctica clínica. <i>Progresos En Obstetricia Y Ginecología</i> , <b>2010</b> , 53, 284-287	0	
4	MODIFICATIONS IN THE MINERAL CONTENT OF GREEN ASPARAGUS ( <i>ASPARAGUS OFFICINALIS</i> , L.) DURING DEVELOPMENT AND PROCESSING (BLANCHING AND CANNING). <i>Journal of Food Quality</i> , <b>1997</b> , 20, 461-469	2.7	
3	Effects of commercial canning on SDS-PAGE patterns of the albumin fraction of four pea sizes. <i>Molecular Nutrition and Food Research</i> , <b>1992</b> , 36, 199-201		
2	Selenium Availability and Protein Digestibility in Homogenised Infant Foods <b>1996</b> , 53-57		
1	Antioxidant capacity and diet pattern evaluation in a university community in south eastern Spain. <i>Nutricion Hospitalaria</i> , <b>2021</b> , 38, 1200-1208		1