Gaspar Ros Berruezo

List of Publications by Year in Descending Order

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	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects.. *Journal of Agricultural and Food Chemistry*, **2022**,	5.7	4
155	Effect of Gazpacho, Hummus and Ajoblanco on Satiety and Appetite in Adult Humans: A Randomised Crossover Study. *Foods*, **2021**, 10,	4.9	2
154	Valorization of Citrus Co-Products: Recovery of Bioactive Compounds and Application in Meat and Meat Products. *Plants*, **2021**, 10,	4.5	11
153	Substitution of synthetic nitrates and antioxidants by spices, fruits and vegetables in Clean label Spanish chorizo. *Food Research International*, **2021**, 139, 109835	7	9
152	Bioaccessibility and antioxidant activity of PCL-microencapsulated olive leaves polyphenols and its application in yogurt. *Journal of Food Science*, **2021**, 86, 4303-4315	3.4	1
151	Innovative Natural Functional Ingredients from Olive and Citrus Extracts in Spanish-Type Dry-Cured Sausage "Fuet". *Antioxidants*, **2021**, 10,	7.1	3
150	Antioxidant capacity and diet pattern evaluation in a university community in south eastern Spain. *Nutricion Hospitalaria*, **2021**, 38, 1200-1208	1	
149	Seaweeds as a Functional Ingredient for a Healthy Diet. *Marine Drugs*, **2020**, 18,	6	68
148	Nondigestible Carbohydrates Affect Metabolic Health and Gut Microbiota in Overweight Adults after Weight Loss. *Journal of Nutrition*, **2020**, 150, 1859-1870	4.1	6
147	Designing a Clean Label Fish Patty with Olive, Citric, Pomegranate, or Rosemary Extracts. *Plants*, **2020**, 9,	4.5	3
146	Screening ultrafiltration membranes to separate lactose and protein from sheep whey: application of simplified model. *Journal of Food Science and Technology*, **2020**, 57, 3193-3200	3.3	5
145	In Vitro Modulation of Gut Microbiota and Metabolism by Cooked Cowpea and Black Bean. *Foods*, **2020**, 9,	4.9	5
144	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. *Poultry Science*, **2020**, 99, 1491-1501	3.9	15
143	Plant derived ingredients rich in nitrates or phenolics for protection of pork against protein oxidation. *Food Research International*, **2020**, 129, 108789	7	17
142	Presence of toxigenic in edible bivalve mollusks in Spain. *Food Science and Technology International*, **2020**, 26, 413-419	2.6	1
141	Can Meat and Meat-Products Induce Oxidative Stress?. *Antioxidants*, **2020**, 9,	7.1	12
140	Anti-Inflammatory and Antioxidant Effects of Regular Consumption of Cooked Ham Enriched with Dietary Phenolics in Diet-Induced Obese Mice. *Antioxidants*, **2020**, 9,	7.1	3

139	Milk whey from different animal species stimulates the in vitro release of CCK and GLP-1 through a whole simulated intestinal digestion. *Food and Function*, **2020**, 11, 7208-7216	6.1	2
138	Synthetic vs. Natural Hydroxytyrosol for Clean Label Lamb Burgers. *Antioxidants*, **2020**, 9,	7.1	3
137	Effect of Specimen Type and Processing on the Detection of in Piglet Fecal Samples. *Foodborne Pathogens and Disease*, **2019**, 16, 731-737	3.8	
136	Green Alternatives to Synthetic Antioxidants, Antimicrobials, Nitrates, and Nitrites in Clean Label Spanish Chorizo. *Antioxidants*, **2019**, 8,	7.1	31
135	Antioxidant and Antimicrobial Activity of Rosemary, Pomegranate and Olive Extracts in Fish Patties. *Antioxidants*, **2019**, 8,	7.1	36
134	A review of Clostridioides [Clostridium] difficile occurrence through the food chain. *Food Microbiology*, **2019**, 77, 118-129	6	31
133	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. *Antioxidants*, **2019**, 8,	7.1	4
132	Fe and Zn in vitro bioavailability in relation to antinutritional factors in biofortified beans subjected to different processes. *Food and Function*, **2019**, 10, 4802-4810	6.1	4
131	Phytochemical Constituents and Antioxidant Activity of L. Leaves Extracts: Evaluation Effects on Fatty Acids and Proteins Oxidation of Beef Burger during Refrigerated Storage. *Antioxidants*, **2019**, 8,	7.1	4
130	Evaluation of nutritional profile and total antioxidant capacity of the Mediterranean diet of southern Spain. *Food Science and Nutrition*, **2019**, 7, 3853-3862	3.2	9
129	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. *Cereal Chemistry*, **2019**, 96, 456-464	2.4	2
128	Effect of soaking and inositol phosphate content on in vitro mineral availability in edible seaweeds. *Journal of Applied Phycology*, **2019**, 31, 1981-1989	3.2	3
127	In vitro effectiveness of recombinant human lactoferrin and its hydrolysate in alleviating LPS-induced inflammatory response. *Food Research International*, **2019**, 118, 101-107	7	4
126	Effect of different concentrations of pulverized mesocarp of Macf on the morphology and glass transition temperature of spray-dried lemon juice powder. *Food Science and Nutrition*, **2018**, 6, 1473-1478	3.2	2
125	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. *Nutrients*, **2018**, 10,	6.7	8
124	Hydroxytyrosol: Health Benefits and Use as Functional Ingredient in Meat. *Medicines (Basel, Switzerland)*, **2018**, 5,	4.1	70
123	Bioactive Compounds and Extracts from Traditional Herbs and Their Potential Anti-Inflammatory Health Effects. *Medicines (Basel, Switzerland)*, **2018**, 5,	4.1	20
122	Phytochemical Investigation, Antioxidant and Antimicrobial Assays of Algerian Plant Calamintha baborensis Batt.. *Pharmaceutical Chemistry Journal*, **2018**, 52, 347-356	0.9	3

121	Effect of different concentrations of pulverized mesocarp of Macf. on the bromatological characteristics of spray-dried lemon juice powder. *Food Science and Nutrition*, **2018**, 6, 1261-1268	3.2	5
120	Food neophobia, Mediterranean diet adherence and acceptance of healthy foods prepared in gastronomic workshops by Spanish students. *Nutricion Hospitalaria*, **2018**, 35, 642-649	1	4
119	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. *Nutricion Hospitalaria*, **2018**, 35, 359-367	1	3
118	Bioactive Components of Human Milk: Similarities and Differences between Human Milk and Infant Formula **2018**,		3
117	Antioxidant and Antimicrobial Properties of Rosemary (L.): A Review. *Medicines (Basel, Switzerland)* , **2018**, 5,	4.1	108
116	In vitro effect of green tea and turmeric extracts on GLP-1 and CCK secretion: the effect of gastrointestinal digestion. *Food and Function*, **2018**, 9, 5245-5250	6.1	10
115	Effect of in Vitro Gastrointestinal Digestion on Encapsulated and Nonencapsulated Phenolic Compounds of Carob (Ceratonia siliqua L.) Pulp Extracts and Their Antioxidant Capacity. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 827-835	5.7	61
114	Hydroxytyrosol extracts, olive oil and walnuts as functional components in chicken sausages. *Journal of the Science of Food and Agriculture*, **2017**, 97, 3761-3771	4.3	29
113	Mice exposed to infant formula enriched with polyamines: impact on host transcriptome and microbiome. *Food and Function*, **2017**, 8, 1622-1626	6.1	4
112	Effect of hydroxytyrosol, walnut and olive oil on nutritional profile of Low-Fat Chicken Frankfurters. *European Journal of Lipid Science and Technology*, **2017**, 119, 1600518	3	12
111	In vitro modulation of gut microbiota by whey protein to preserve intestinal health. *Food and Function*, **2017**, 8, 3053-3063	6.1	28
110	Mice gut microbiota programming by using the infant food profile. The effect on growth, gut microbiota and the immune system. *Food and Function*, **2017**, 8, 3758-3768	6.1	3
109	Dietary Administration of Animal Diets with Aromatic and Medicinal Plants: Influence on Meat Quality **2017**,		1
108	Sensory Acceptability of Infant Cereals with Whole Grain in Infants and Young Children. *Nutrients*, **2017**, 9,	6.7	18
107	The Effect of Consumption of Citrus Fruit and Olive Leaf Extract on Lipid Metabolism. *Nutrients*, **2017**, 9,	6.7	11
106	Fatty Acids Composition and Sensory Properties of Lamb Meat Fed on Steppe and Highland Pastures. *Asian Journal of Animal Sciences*, **2017**, 11, 88-95	0.2	6
105	Folic Acid Production by Engineered Ashbya gossypii. *Metabolic Engineering*, **2016**, 38, 473-482	9.7	21
104	Effect of processing on polyamine content and bioactive peptides released after in vitro gastrointestinal digestion of infant formulas. *Journal of Dairy Science*, **2016**, 99, 924-932	4	9

103	Influence of the reformulation of ingredients in bakery products on healthy characteristics and acceptability of consumers. *International Journal of Food Sciences and Nutrition*, **2016**, 67, 74-82	3.7	10
102	Satiety Innovations: Food Products to Assist Consumers with Weight Loss, Evidence on the Role of Satiety in Healthy Eating: Overview and In Vitro Approximation. *Current Obesity Reports*, **2016**, 5, 97-105	8.4	6
101	Supplementation of infant formulas with recombinant human lactoferrin and/or galactooligosaccharides increases iron bioaccessibility as measured by ferritin formed in Caco-2 cell model. *Food Research International*, **2016**, 89, 1048-1055	7	4
100	The effect of tomato juice supplementation on biomarkers and gene expression related to lipid metabolism in rats with induced hepatic steatosis. *European Journal of Nutrition*, **2015**, 54, 933-44	5.2	33
99	Encapsulation of folic acid in food hydrocolloids through nanospray drying and electrospraying for nutraceutical applications. *Food Chemistry*, **2015**, 168, 124-33	8.5	186
98	Longitudinal Study of Cytokine Expression, Lipid Profile and Neuronal Growth Factors in Human Breast Milk from Term and Preterm Deliveries. *Nutrients*, **2015**, 7, 8577-91	6.7	37
97	Assessment of the antioxidant properties of tomato extracts: A synergistic approach using in vitro chemical tests and cell-based assays. *Acta Alimentaria*, **2015**, 44, 297-303	1	10
96	Effect of adding different thickening agents on the viscosity properties and in vitro mineral availability of infant formula. *Food Chemistry*, **2014**, 159, 5-11	8.5	16
95	Influence of in´vitro gastrointestinal digestion and/or grape seed extract addition on antioxidant capacity of meat emulsions. *LWT - Food Science and Technology*, **2014**, 59, 834-840	5.4	17
94	Influence of in vitro gastrointestinal digestion of fruit juices enriched with pine bark extract on intestinal microflora. *Food Chemistry*, **2014**, 157, 14-9	8.5	14
93	Folate fortification of white and whole-grain bread by adding Swiss chard and spinach. Acceptability by consumers. *LWT - Food Science and Technology*, **2014**, 59, 263-269	5.4	8
92	Total antioxidant capacity of meat and meat products consumed in a reference Spanish standard diet *International Journal of Food Science and Technology*, **2014**, 49, 2610-2618	3.8	20
91	Resembling breast milk: influence of polyamine-supplemented formula on neonatal BALB/cOlaHsd mouse microbiota. *British Journal of Nutrition*, **2014**, 111, 1050-8	3.6	25
90	Polyamine supplementation in infant formula: Influence on lymphocyte populations and immune system-related gene expression in a Balb/cOlaHsd mouse model. *Food Research International*, **2014**, 59, 8-15	7	11
89	Adherence to the Mediterranean diet by nursing students of Murcia (Spain). *Nutricion Hospitalaria*, **2014**, 30, 165-72	1	20
88	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. *Nutricion Hospitalaria*, **2014**, 31, 1359-65	1	2
87	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. *Food and Chemical Toxicology*, **2013**, 53, 94-9	4.7	19
86	Antioxidant activity comparison between [6S]-5-methyltetrahydrofolic acid calcium salt and the related racemate form. *Food Chemistry*, **2013**, 136, 984-8	8.5	5

85	Changes in content of vitamins A and E in growing-up milk throughout its shelf life. *International Journal of Dairy Technology*, **2013**, 66, 31-36	3.7	1
84	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. *European Journal of Pediatrics*, **2013**, 172, 1535-42	4.1	10
83	Structure and Functions of Lactoferrin as Ingredient in Infant Formulas. *Journal of Food Research*, **2013**, 2, 25	1.3	17
82	Safety and immunomodulatory effects of three probiotic strains isolated from the feces of breast-fed infants in healthy adults: SETOPROB study. *PLoS ONE*, **2013**, 8, e78111	3.7	29
81	Transgenic Multivitamin Biofortified Corn: Science, Regulation, and Politics **2013**, 335-347		3
80	Application of bifidobacterial phytases in infant cereals: effect on phytate contents and mineral dialyzability. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 11787-92	5.7	24
79	Sodium alginate as feed additive in cultured sea bream (Sparus aurata): does it modify the quality of the flesh?. *Food Chemistry*, **2012**, 135, 699-705	8.5	7
78	Effect of fructooligosaccharides and galactooligosaccharides on the folate production of some folate-producing bacteria in media cultures or milk. *International Dairy Journal*, **2012**, 27, 27-33	3.5	20
77	Infant formula supplemented with polyamines alters the intestinal microbiota in neonatal BALB/cOlaHsd mice. *Journal of Nutritional Biochemistry*, **2012**, 23, 1508-13	6.3	29
76	Polisacáridos de algas como ingredientes funcionales en acuicultura marina: alginato, carragenato y ulvano. *Revista De Biologia Marina Y Oceanografia*, **2012**, 47, 373-381	2	15
75	Modification of Fatty Acid Composition in Meat Through Diet: Effect on Lipid Peroxidation and Relationship to Nutritional Quality A Review **2012**,		11
74	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. *European Journal of Nutrition*, **2012**, 51, 415-24	5.2	45
73	Phytic acid content and in vitro iron, calcium and zinc bioavailability in bakery products: The effect of processing. *Journal of Cereal Science*, **2011**, 54, 173-179	3.8	57
72	Assessment of intestinal microbiota of full-term breast-fed infants from two different geographical locations. *Early Human Development*, **2011**, 87, 511-3	2.2	31
71	Evaluation of antioxidant activity and antiproliferative effect of fruit juices enriched with Pycnogenol in colon carcinoma cells. The effect of in vitro gastrointestinal digestion. *Phytotherapy Research*, **2011**, 25, 1870-5	6.7	15
70	Stability of Pycnogenol as an ingredient in fruit juices subjected to in vitro gastrointestinal digestion. *Journal of the Science of Food and Agriculture*, **2011**, 91, 286-92	4.3	13
69	Embarazo ectópico cervical: a propósito de 3 casos. Revisión de la práctica clínica. *Progresos En Obstetricia Y Ginecologia*, **2010**, 53, 284-287	0	
68	Iron absorption and haemoglobin status of rats fed a ferrous bisglycinate-fortified growing-up milk. *Journal of the Science of Food and Agriculture*, **2009**, 89, 2107-2114	4.3	4

67	[6S]-5-Methyltetrahydrofolate enhances folate status in rats fed growing-up milk. *European Journal of Nutrition*, **2009**, 48, 365-71	5.2	3
66	Iron and calcium availability from digestion of infant cereals by Caco-2 cells. *European Food Research and Technology*, **2009**, 228, 789-797	3.4	11
65	Spanish food composition database: A challenge for a consensus. *Food Chemistry*, **2009**, 113, 789-794	8.5	9
64	Building a unified Spanish food database according to EuroFIR specifications. *Food Chemistry*, **2009**, 113, 784-788	8.5	14
63	Folate content in tomato (Lycopersicon esculentum). influence of cultivar, ripeness, year of harvest, and pasteurization and storage temperatures. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4739-45	5.7	44
62	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	6.8	74
61	Determination of shelf-life of homogenized apple-based beikost storage at different temperatures using Weibull hazard model. *LWT - Food Science and Technology*, **2009**, 42, 319-326	5.4	16
60	Bioactive compounds, folates and antioxidant properties of tomatoes (Lycopersicum esculentum) during vine ripening. *International Journal of Food Sciences and Nutrition*, **2009**, 60, 694-708	3.7	64
59	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, 7762-7	11.5	391
58	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, 1977-84	5.6	52
57	Effect of dephytinization and follow-on formula addition on in vitro iron, calcium, and zinc availability from infant cereals. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3805-11	5.7	19
56	Influence of lycopene and vitamin C from tomato juice on biomarkers of oxidative stress and inflammation. *British Journal of Nutrition*, **2008**, 99, 137-46	3.6	133
55	Does ascorbic acid supplementation affect iron bioavailability in rats fed micronized dispersible ferric pyrophosphate fortified fruit juice?. *European Journal of Nutrition*, **2008**, 47, 470-8	5.2	9
54	Phytic acid and inositol phosphates in raw flours and infant cereals: The effect of processing. *Journal of Food Composition and Analysis*, **2008**, 21, 343-350	4.1	26
53	Detection of key factors in the extraction and quantification of lycopene from tomato and tomato products. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8825-9	5.7	14
52	Effects of probiotic, prebiotic and synbiotic follow-up infant formulas on large intestine morphology and bone mineralisation in rats. *Journal of the Science of Food and Agriculture*, **2007**, 87, 1059-1068	4.3	35
51	Comparative study of the characteristics of the carcass and the meat of the Chato Murciano pig and its cross with Iberian pig, reared indoors. *Animal Science Journal*, **2007**, 78, 659-667	1.8	8
50	Effect of Probiotic, Prebiotic and Synbiotic Follow-up Infant Formulas on Iron Bioavailability in Rats. *Food Science and Technology International*, **2007**, 13, 69-77	2.6	14

49	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. *Journal of the Science of Food and Agriculture*, **2006**, 86, 2327-2336	4.3	46
48	Antiproliferative and cytoprotective activities of a phenolic-rich juice in HepG2 cells. *Food Research International*, **2006**, 39, 982-991	7	44
47	Acute intake of phenolic-rich juice improves antioxidant status in healthy subjects. *Nutrition Research*, **2006**, 26, 330-339	4	58
46	Fermentation Capabilities of Bifidobacteria Using Nondigestible Oligosaccharides, and Their Viability as Probiotics in Commercial Powder Infant Formula. *Journal of Food Science*, **2006**, 70, m279-m285	3.4	19
45	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. *Journal of Food Science*, **2006**, 71, M7-M13	3.4	4
44	Optimisation of in vitro measurement of available iron from different fortificants in citric fruit juices. *Food Chemistry*, **2006**, 98, 639-648	8.5	53
43	Increasing natural food folates through bioprocessing and biotechnology. *Trends in Food Science and Technology*, **2005**, 16, 298-306	15.3	47
42	Muscle cellularity and flesh quality of wild and farmed sea bass, Dicentrarchus labrax L.. *Aquaculture*, **2005**, 249, 175-188	4.4	187
41	Non-protein nitrogen in infant cereals affected by industrial processing. *Food Chemistry*, **2005**, 90, 513-521	2.5	4
40	Mixture approach for optimizing lycopene extraction from tomato and tomato products. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5796-802	5.7	61
39	Oxidative stress status in an institutionalised elderly group after the intake of a phenolic-rich dessert. *British Journal of Nutrition*, **2004**, 91, 943-50	3.6	18
38	Monitoring volatile and nonvolatile amines in dried and salted roes of tuna (Thunnus thynnus L.) during manufacture and storage. *Journal of Food Protection*, **2003**, 66, 335-40	2.5	13
37	Assessment of the Antioxidant Properties During Storage of a Dessert Made from Grape, Cherry, and Berries. *Journal of Food Science*, **2003**, 68, 1525-1530	3.4	21
36	Effects of Processing on Dextrin, Total Starch, Dietary Fiber and Starch Digestibility in Infant Cereals. *Journal of Food Science*, **2002**, 67, 1249-1254	3.4	10
35	Protein Nutritional Quality of Infant Cereals during Processing. *Journal of Cereal Science*, **2002**, 36, 125-138	3	13
34	Influence of the design of a product on in vitro mineral availability of homogenized weaning foods. *Innovative Food Science and Emerging Technologies*, **2001**, 2, 181-187	6.8	13
33	Cytological and compositional evaluation of white asparagus spears as a function of variety, thickness, portion and storage conditions. *Journal of the Science of Food and Agriculture*, **2000**, 80, 335-340	4.3	9
32	The content and nutritional significance of minerals on fish flesh in the presence and absence of bone. *Food Chemistry*, **2000**, 71, 503-509	8.5	48

31	Use of heme iron concentrate in the fortification of weaning foods. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 2930-6	5.7	14
30	Content and in vitro availability of Fe, Zn, Mg, Ca and P in homogenized fish-based weaning foods after bone addition. *Food Chemistry*, **1998**, 63, 299-305	8.5	23
29	In vitro protein digestibility and mineral availability of green beans (Phaseolus vulgarisL) as influenced by variety and pod size. *Journal of the Science of Food and Agriculture*, **1998**, 77, 414-420	4.3	17
28	Influence of enzymatic treatment on the nutritional and functional properties of pea flour. *Food Chemistry*, **1998**, 63, 71-78	8.5	43
27	Proximate and mineral composition of dried salted roes of hake (Merluccius merluccius, L.) and ling (Molva molva, L.). *Food Chemistry*, **1998**, 63, 221-225	8.5	26
26	Nutritional meaning of dietary fibre and phytic acid in meat-based homogenised weaning foods. *Food Research International*, **1997**, 30, 223-230	7	5
25	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. *Meat Science*, **1997**, 45, 473-83	6.4	9
24	Non-Starch Polysaccharides and in Vitro Starch Digestibility of Raw and Cooked Chick Peas. *Journal of Food Science*, **1997**, 62, 93-96	3.4	24
23	MODIFICATIONS IN THE MINERAL CONTENT OF GREEN ASPARAGUS (ASPARAGUS OFFICINALIS, L.) DURING DEVELOPMENT AND PROCESSING (BLANCHING AND CANNING). *Journal of Food Quality*, **1997**, 20, 461-469	2.7	
22	Influence on the selenium concentration and selenium intake of infants of infants of ingredients in Spanish homogenised infant beikosts. *Journal of Trace Elements in Medicine and Biology*, **1997**, 11, 14-8	4.1	4
21	Mineral composition of isolated fibre fractions from artichoke and the effect of phosphate buffer on its structure and mineral content. *Food Chemistry*, **1997**, 60, 541-547	8.5	5
20	El □ido f□tico en la alimentaci□ humana/Phytic acid in human nutrition. *Food Science and Technology International*, **1996**, 2, 201-209	2.6	35
19	Design of product as source of variance in composition of meat-based infant beikosts. *Meat Science* , **1996**, 43, 99-109	6.4	148
18	Variations of non-protein nitrogen in six Spanish legumes according to the extraction method used. *Food Research International*, **1996**, 29, 489-494	7	18
17	Amino acids and in vitro protein digestibility changes in green asparagus (Asparagus officinalis, L.) during growth and processing. *Food Research International*, **1996**, 29, 617-625	7	21
16	Relationship between Physical and Hydration Properties of Soluble and Insoluble Fiber of Artichoke. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 2773-2778	5.7	156
15	COOKING WATER UPTAKE AND STARCH DIGESTIBLE VALUE OF SELECTED SPANISH RICES. *Journal of Food Quality*, **1996**, 19, 79-89	2.7	6
14	RELATIONSHIPS BETWEEN PHYSICAL-CHEMICAL COMPOSITION OF RAW PEAS AND SENSORY ATTRIBUTES OF CANNED PEAS. *Journal of Food Quality*, **1996**, 19, 91-106	2.7	8

13	Biodisponibilidad del selenio y m□odos de evaluaci□/Selenium bioavailability and methods of evaluation. *Food Science and Technology International*, **1996**, 2, 135-150	2.6	14
12	Selenium Availability and Protein Digestibility in Homogenised Infant Foods **1996**, 53-57		
11	Mn, Zn, Cu and Fe content in dietary fiber residues of peas. *Molecular Nutrition and Food Research*, **1995**, 39, 77-82		5
10	Electrolyte Composition of Meat-Based Infant Beikosts. *Journal of Food Composition and Analysis*, **1994**, 7, 282-290	4.1	5
9	Mineral composition of meat-based infant beikosts. A preliminary study. *International Journal of Food Sciences and Nutrition*, **1994**, 45, 209-215	3.7	7
8	Mineral Loss in Cowpeas [Vigna unguiculata (L.) Walp] by Pressure Heating in Water. *Journal of Food Science*, **1993**, 58, 856-858	3.4	9
7	Changes in some constituents of pea seed during commercial canning. *Plant Foods for Human Nutrition*, **1993**, 43, 233-40	3.9	4
6	Effects of commercial canning on SDS-PAGE patterns of the albumin fraction of four pea sizes. *Molecular Nutrition and Food Research*, **1992**, 36, 199-201		
5	Physico-chemical and nutritional properties of cowpeas (Vigna unguiculata) heated under pressure. *Journal of the Science of Food and Agriculture*, **1992**, 58, 369-374	4.3	8
4	Some Mineral Concentration Modifications during Pea Canning. *Journal of Food Science*, **1990**, 55, 751-754	3.4	16
3	Indices of quality and maturity for different commercial sizes of pea seed for canning. *Food Chemistry*, **1990**, 38, 1-10	8.5	9
2	Bioactive compounds, folates and antioxidant properties of tomatoes (Lycopersicum esculentum) during vine ripening. *International Journal of Food Sciences and Nutrition*,1-15	3.7	9
1	Polysaccharides as Bioactive Components of Functional Food133-158		1