

# Juan Antonio Nieto Fuentes

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6829294/publications.pdf>

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13  
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#	ARTICLE	IF	CITATIONS
1	Anti-Inflammatory and Antioxidant Activities from the Basolateral Fraction of Caco-2 Cells Exposed to a Rosmarinic Acid Enriched Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1167-1174.	2.4	47
2	GutSelf: Interindividual Variability in the Processing of Dietary Compounds by the Human Gastrointestinal Tract. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900677.	1.5	39
3	Supercritical CO <sub>2</sub> extraction applied toward the production of a functional beverage from wine. <i>Journal of Supercritical Fluids</i> , 2012, 61, 92-100.	1.6	34
4	Valorisation of Grape Stems as a Source of Phenolic Antioxidants by Using a Sustainable Extraction Methodology. <i>Foods</i> , 2020, 9, 604.	1.9	28
5	Intestinal digestion of fish oils and $\omega$ -3 concentrates under <i>in vitro</i> conditions. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1315-1322.	1.0	26
6	The Influence of Red Cabbage Extract Nanoencapsulated with Brassica Plasma Membrane Vesicles on the Gut Microbiome of Obese Volunteers. <i>Foods</i> , 2021, 10, 1038.	1.9	14
7	Winemaking by-products as anti-inflammatory food ingredients. <i>Food and Agricultural Immunology</i> , 2017, 28, 1507-1518.	0.7	10
8	Improved <i>in vitro</i> bioavailability of a newly developed functionalized calcium carbonate salt as a food ingredient and its comparison with available commercial calcium salts. <i>Food Chemistry</i> , 2021, 348, 128740.	4.2	8
9	Obtention and characterization of resistant starch from creole faba bean ( <i>Vicia faba L. creole</i> ) as a promising functional ingredient. <i>LWT - Food Science and Technology</i> , 2021, 145, 111247.	2.5	8
10	Immunonutritional Protease Inhibitors from <i>T. durum</i> and <i>A. sativa</i> Display Metabolic Similarities When Assayed on Human Macrophage-like Cells. <i>International Journal of Molecular Sciences</i> , 2021, 22, 8307.	1.8	2
11	An <i>In Vitro</i> Protocol to Study the Modulatory Effects of a Food or Biocompound on Human Gut Microbiome and Metabolome. <i>Foods</i> , 2021, 10, 3020.	1.9	1
12	Modulatory activity of a bovine hydrolyzed collagen-hydroxyapatite food complex on human primary osteoblasts after simulating its gastrointestinal digestion and absorption. <i>Nutricio Hospitalaria</i> , 2022, , .	0.2	0
13	Health Benefits of Starch. <i>Biochemistry</i> , 0, , .	0.8	0