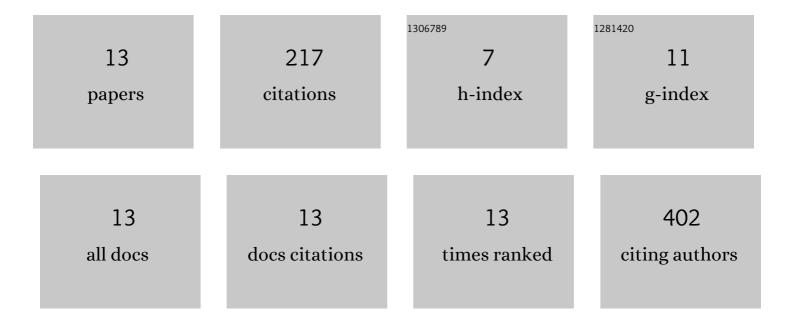
Juan Antonio Nieto Fuentes

List of Publications by Year in descending order

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

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Modulatory activity of a bovine hydrolyzed collagen-hydroxyapatite food complex on human primary osteoblasts after simulating its gastrointestinal digestion and absorption. Nutricion Hospitalaria, 2022, , .	0.2	0
2	Improved in vitro bioavailability of a newly developed functionalized calcium carbonate salt as a food ingredient and its comparison with available commercial calcium salts. Food Chemistry, 2021, 348, 128740.	4.2	8
3	The Influence of Red Cabbage Extract Nanoencapsulated with Brassica Plasma Membrane Vesicles on the Gut Microbiome of Obese Volunteers. Foods, 2021, 10, 1038.	1.9	14
4	Obtention and characterization of resistant starch from creole faba bean (Vicia faba L. creole) as a promising functional ingredient. LWT - Food Science and Technology, 2021, 145, 111247.	2.5	8
5	Immunonutritional Protease Inhibitors from T. durum and A. sativa Display Metabolic Similarities When Assayed on Human Macrophage-like Cells. International Journal of Molecular Sciences, 2021, 22, 8307.	1.8	2
6	An In Vitro Protocol to Study the Modulatory Effects of a Food or Biocompound on Human Gut Microbiome and Metabolome. Foods, 2021, 10, 3020.	1.9	1
7	Valorisation of Grape Stems as a Source of Phenolic Antioxidants by Using a Sustainable Extraction Methodology. Foods, 2020, 9, 604.	1.9	28
8	GutSelf: Interindividual Variability in the Processing of Dietary Compounds by the Human Gastrointestinal Tract. Molecular Nutrition and Food Research, 2019, 63, e1900677.	1.5	39
9	Anti-Inflammatory and Antioxidant Activities from the Basolateral Fraction of Caco-2 Cells Exposed to a Rosmarinic Acid Enriched Extract. Journal of Agricultural and Food Chemistry, 2018, 66, 1167-1174.	2.4	47
10	Winemaking by-products as anti-inflammatory food ingredients. Food and Agricultural Immunology, 2017, 28, 1507-1518.	0.7	10
11	Supercritical CO2 extraction applied toward the production of a functional beverage from wine. Journal of Supercritical Fluids, 2012, 61, 92-100.	1.6	34
12	Intestinal digestion of fish oils and ï‰â€3 concentrates under <i>in vitro</i> conditions. European Journal of Lipid Science and Technology, 2010, 112, 1315-1322.	1.0	26
13	Health Benefits of Starch. Biochemistry, 0, , .	0.8	0