# MarÃ-a-Soledad FernÃ¡ndez-PachÃ³n

List of Publications by Year
in descending order



| 34 | 2,449 | 331259<br>21 | 377514<br>34 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 34 | 34 | 34 | 3632 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Effect of Acute Intake of Fermented Orange Juice on Fasting and Postprandial Glucose Metabolism, Plasma Lipids and Antioxidant Status in Healthy Human. Foods, 2022, 11, 1256. | 1.9 | 4 |
| 2 | Bioactive Peptides from Lupin (<i>Lupinus angustifolius</i>) Prevent the Early Stages of Atherosclerosis in Western Diet-Fed ApoE<sup>â€“/â€“</sup> Mice. Journal of Agricultural and Food Chemistry, 2022, 70, 8243-8253. | 2.4 | 12 |
| 3 | Safety and Efficacy of a Beverage Containing Lupine Protein Hydrolysates on the Immune, Oxidative and Lipid Status in Healthy Subjects: An Intervention Study (the Lupineâ€1 Trial). Molecular Nutrition and Food Research, 2021, 65, e2100139. | 1.5 | 26 |
| 4 | Lupinus angustifolius Protein Hydrolysates Reduce Abdominal Adiposity and Ameliorate Metabolic Associated Fatty Liver Disease (MAFLD) in Western Diet Fed-ApoEâˆ’/âˆ’ Mice. Antioxidants, 2021, 10, 1222. | 2.2 | 16 |
| 5 | Intake of branched chain amino acids favors post-exercise muscle recovery and may improve muscle function: optimal dosage regimens and consumption conditions. Journal of Sports Medicine and Physical Fitness, 2021, 61, 1478-1489. | 0.4 | 5 |
| 6 | Absorption, metabolism, and excretion of orange juice (poly)phenols in humans: The effect of a controlled alcoholic fermentation. Archives of Biochemistry and Biophysics, 2020, 695, 108627. | 1.4 | 24 |
| 7 | Immunomodulatory and Antioxidant Properties of Wheat Gluten Protein Hydrolysates in Human Peripheral Blood Mononuclear Cells. Nutrients, 2020, 12, 1673. | 1.7 | 16 |
| 8 | Effect of daily intake of a low-alcohol orange beverage on cardiovascular risk factors in hypercholesterolemic humans. Food Research International, 2019, 116, 168-174. | 2.9 | 10 |
| 9 | Î²-Cryptoxanthin is more bioavailable in humans from fermented orange juice than from orange juice. Food Chemistry, 2018, 262, 215-220. | 4.2 | 21 |
| 10 | Consumption of orange fermented beverage improves antioxidant status and reduces peroxidation lipid and inflammatory markers in healthy humans. Journal of the Science of Food and Agriculture, 2018, 98, 2777-2786. | 1.7 | 20 |
| 11 | Effect of thermal processing on the profile of bioactive compounds and antioxidant capacity of fermented orange juice. International Journal of Food Sciences and Nutrition, 2016, 67, 779-788. | 1.3 | 33 |
| 12 | Changes in orange juice (poly)phenol composition induced by controlled alcoholic fermentation. Analytical Methods, 2016, 8, 8151-8164. | 1.3 | 12 |
| 13 | Orange beverage ameliorates high-fat-diet-induced metabolic disorder in mice. Journal of Functional Foods, 2016, 24, 254-263. | 1.6 | 7 |
| 14 | Consumption of orange fermented beverage reduces cardiovascular risk factors in healthy mice. Food and Chemical Toxicology, 2015, 78, 78-85. | 1.8 | 30 |
| 15 | Effect of Fermentation and Subsequent Pasteurization Processes on Amino Acids Composition of Orange Juice. Plant Foods for Human Nutrition, 2015, 70, 153-159. | 1.4 | 22 |
| 16 | Alcoholic fermentation induces melatonin synthesis in orange juice. Journal of Pineal Research, 2014, 56, 31-38. | 3.4 | 59 |
| 17 | Effect of Alcoholic Fermentation on the Carotenoid Composition and Provitamin A Content of Orange Juice. Journal of Agricultural and Food Chemistry, 2014, 62, 842-849. | 2.4 | 14 |
| 18 | Absorption, metabolism, and excretion of fermented orange juice (poly)phenols in rats. BioFactors, 2014, 40, 327-335. | 2.6 | 25 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Fermented Orange Juice: Source of Higher Carotenoid and Flavanone Contents. Journal of Agricultural and Food Chemistry, 2013, 61, 8773-8782. | 2.4 | 84 |
| 20 | Changes in Antioxidant Endogenous Enzymes (Activity and Gene Expression Levels) after Repeated Red Wine Intake. Journal of Agricultural and Food Chemistry, 2009, 57, 6578-6583. | 2.4 | 54 |
| 21 | Antioxidant compounds and antioxidant activity in acerola (Malpighia emarginata DC.) fruits and derivatives. Journal of Food Composition and Analysis, 2008, 21, 282-290. | 1.9 | 137 |
| 22 | Antioxidant Activity of Phenolic Compounds: From<i>In Vitro</i>Results to<i>In Vivo</i>Evidence. Critical Reviews in Food Science and Nutrition, 2008, 48, 649-671. | 5.4 | 288 |
| 23 | Radical scavenging ability of polyphenolic compounds towards DPPH free radical. Talanta, 2007, 71, 230-235. | 2.9 | 671 |
| 24 | Repeated Red Wine Consumption and Changes on Plasma Antioxidant Capacity and Endogenous Antioxidants (Uric Acid and Protein Thiol Groups). Journal of Agricultural and Food Chemistry, 2007, 55, 9713-9718. | 2.4 | 20 |
| 25 | Effects of head group size on micellization of cetyltrialkylammonium bromide surfactants in waterâ€"ethylene glycol mixtures. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2007, 298, 177-185. | 2.3 | 50 |
| 26 | Acute Intake of Red Wine does not Affect Antioxidant Enzymes Activities in Human Subjects. International Journal for Vitamin and Nutrition Research, 2006, 76, 291-298. | 0.6 | 2 |
| 27 | Sensory Evaluation of Sherry Vinegar: Traditional Compared to Accelerated Aging With Oak Chips. Journal of Food Science, 2006, 71, S238-S242. | 1.5 | 13 |
| 28 | Determination of the phenolic composition of sherry and table white wines by liquid chromatography and their relation with antioxidant activity. Analytica Chimica Acta, 2006, 563, 101-108. | 2.6 | 93 |
| 29 | Influence of enological practices on the antioxidant activity of wines. Food Chemistry, 2006, 95, 394-404. | 4.2 | 106 |
| 30 | Comparison of antioxidant activity of wine phenolic compounds and metabolites in vitro. Analytica Chimica Acta, 2005, 538, 391-398. | 2.6 | 172 |
| 31 | Antioxidant Capacity of Plasma after Red Wine Intake in Human Volunteers. Journal of Agricultural and Food Chemistry, 2005, 53, 5024-5029. | 2.4 | 46 |
| 32 | Antioxidant activity of wines and relation with their polyphenolic composition. Analytica Chimica Acta, 2004, 513, 113-118. | 2.6 | 217 |
| 33 | Kinetic Study in Waterâ^'Ethylene Glycol Cationic, Zwitterionic, Nonionic, and Anionic Micellar Solutions. Langmuir, 2004, 20, 9945-9952. | 1.6 | 41 |
| 34 | The antioxidant activity of wines determined by the ABTS+ method: influence of sample dilution and time. Talanta, 2004, 64, 501-509. | 2.9 | 99 |