

Mara-Soledad Fernandez-Pachn

List of Publications by Citations

Source:

<https://exaly.com/author-pdf/6952637/maria-soledad-fernandez-pachon-publications-by-citations.pdf>

Version: 2024-04-25

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

32
papers

1,961
citations

17
h-index

34
g-index

34
ext. papers

2,181
ext. citations

5.4
avg, IF

4.39
L-index

#	Paper	IF	Citations
32	Radical scavenging ability of polyphenolic compounds towards DPPH free radical. <i>Talanta</i> , 2007 , 71, 2306-2	6.2	567
31	Antioxidant activity of phenolic compounds: from in vitro results to in vivo evidence. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 649-71	11.5	234
30	Antioxidant activity of wines and relation with their polyphenolic composition. <i>Analytica Chimica Acta</i> , 2004 , 513, 113-118	6.6	184
29	Comparison of antioxidant activity of wine phenolic compounds and metabolites in vitro. <i>Analytica Chimica Acta</i> , 2005 , 538, 391-398	6.6	147
28	Antioxidant compounds and antioxidant activity in acerola (<i>Malpighia emarginata</i> DC.) fruits and derivatives. <i>Journal of Food Composition and Analysis</i> , 2008 , 21, 282-290	4.1	107
27	Influence of enological practices on the antioxidant activity of wines. <i>Food Chemistry</i> , 2006 , 95, 394-404	8.5	87
26	The antioxidant activity of wines determined by the ABTS(+) method: influence of sample dilution and time. <i>Talanta</i> , 2004 , 64, 501-9	6.2	86
25	Determination of the phenolic composition of sherry and table white wines by liquid chromatography and their relation with antioxidant activity. <i>Analytica Chimica Acta</i> , 2006 , 563, 101-108	6.6	82
24	Fermented orange juice: source of higher carotenoid and flavanone contents. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8773-82	5.7	62
23	Alcoholic fermentation induces melatonin synthesis in orange juice. <i>Journal of Pineal Research</i> , 2014 , 56, 31-8	10.4	50
22	Effects of head group size on micellization of cetyltrialkylammonium bromide surfactants in water-ethylene glycol mixtures. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2007 , 298, 177-185	5.1	49
21	Changes in antioxidant endogenous enzymes (activity and gene expression levels) after repeated red wine intake. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6578-83	5.7	48
20	Antioxidant capacity of plasma after red wine intake in human volunteers. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5024-9	5.7	42
19	Kinetic study in water-ethylene glycol cationic, zwitterionic, nonionic, and anionic micellar solutions. <i>Langmuir</i> , 2004 , 20, 9945-52	4	37
18	Effect of thermal processing on the profile of bioactive compounds and antioxidant capacity of fermented orange juice. <i>International Journal of Food Sciences and Nutrition</i> , 2016 , 67, 779-88	3.7	24
17	Consumption of orange fermented beverage reduces cardiovascular risk factors in healthy mice. <i>Food and Chemical Toxicology</i> , 2015 , 78, 78-85	4.7	19
16	Effect of fermentation and subsequent pasteurization processes on amino acids composition of orange juice. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 153-9	3.9	17

15	Absorption, metabolism, and excretion of fermented orange juice (poly)phenols in rats. <i>BioFactors</i> , 2014 , 40, 327-35	6.1	17
14	Repeated red wine consumption and changes on plasma antioxidant capacity and endogenous antioxidants (uric acid and protein thiol groups). <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9713-8	5.7	17
13	ECryptoxanthin is more bioavailable in humans from fermented orange juice than from orange juice. <i>Food Chemistry</i> , 2018 , 262, 215-220	8.5	14
12	Effect of alcoholic fermentation on the carotenoid composition and provitamin A content of orange juice. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 842-9	5.7	10
11	Absorption, metabolism, and excretion of orange juice (poly)phenols in humans: The effect of a controlled alcoholic fermentation. <i>Archives of Biochemistry and Biophysics</i> , 2020 , 695, 108627	4.1	10
10	Sensory Evaluation of Sherry Vinegar: Traditional Compared to Accelerated Aging With Oak Chips. <i>Journal of Food Science</i> , 2006 , 71, S238-S242	3.4	9
9	Consumption of orange fermented beverage improves antioxidant status and reduces peroxidation lipid and inflammatory markers in healthy humans. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2777-2786	4.3	9
8	Immunomodulatory and Antioxidant Properties of Wheat Gluten Protein Hydrolysates in Human Peripheral Blood Mononuclear Cells. <i>Nutrients</i> , 2020 , 12,	6.7	7
7	Changes in orange juice (poly)phenol composition induced by controlled alcoholic fermentation. <i>Analytical Methods</i> , 2016 , 8, 8151-8164	3.2	6
6	Safety and Efficacy of a Beverage Containing Lupine Protein Hydrolysates on the Immune, Oxidative and Lipid Status in Healthy Subjects: An Intervention Study (the Lupine-1 Trial). <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100139	5.9	6
5	Effect of daily intake of a low-alcohol orange beverage on cardiovascular risk factors in hypercholesterolemic humans. <i>Food Research International</i> , 2019 , 116, 168-174	7	5
4	Orange beverage ameliorates high-fat-diet-induced metabolic disorder in mice. <i>Journal of Functional Foods</i> , 2016 , 24, 254-263	5.1	4
3	Acute intake of red wine does not affect antioxidant enzymes activities in human subjects. <i>International Journal for Vitamin and Nutrition Research</i> , 2006 , 76, 291-8	1.7	2
2	Protein Hydrolysates Reduce Abdominal Adiposity and Ameliorate Metabolic Associated Fatty Liver Disease (MAFLD) in Western Diet Fed-ApoE Mice. <i>Antioxidants</i> , 2021 , 10,	7.1	2
1	Intake of branched chain amino acids favors post-exercise muscle recovery and may improve muscle function: optimal dosage regimens and consumption conditions. <i>Journal of Sports Medicine and Physical Fitness</i> , 2021 , 61, 1478-1489	1.4	1