Mara-Soledad Fernndez-Pachn

List of Publications by Year in Descending Order

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	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	1.4	1
31	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). *Molecular Nutrition and Food Research*, **2021**, 65, e2100139	5.9	6
30	Protein Hydrolysates Reduce Abdominal Adiposity and Ameliorate Metabolic Associated Fatty Liver Disease (MAFLD) in Western Diet Fed-ApoE Mice. *Antioxidants*, **2021**, 10,	7.1	2
29	Immunomodulatory and Antioxidant Properties of Wheat Gluten Protein Hydrolysates in Human Peripheral Blood Mononuclear Cells. *Nutrients*, **2020**, 12,	6.7	7
28	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	4.1	10
27	Effect of daily intake of a low-alcohol orange beverage on cardiovascular risk factors in hypercholesterolemic humans. *Food Research International*, **2019**, 116, 168-174	7	5
26	Cryptoxanthin is more bioavailable in humans from fermented orange juice than from orange juice. *Food Chemistry*, **2018**, 262, 215-220	8.5	14
25	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	4.3	9
24	Changes in orange juice (poly)phenol composition induced by controlled alcoholic fermentation. *Analytical Methods*, **2016**, 8, 8151-8164	3.2	6
23	Orange beverage ameliorates high-fat-diet-induced metabolic disorder in mice. *Journal of Functional Foods*, **2016**, 24, 254-263	5.1	4
22	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, 779-88	3.7	24
21	Effect of fermentation and subsequent pasteurization processes on amino acids composition of orange juice. *Plant Foods for Human Nutrition*, **2015**, 70, 153-9	3.9	17
20	Consumption of orange fermented beverage reduces cardiovascular risk factors in healthy mice. *Food and Chemical Toxicology*, **2015**, 78, 78-85	4.7	19
19	Effect of alcoholic fermentation on the carotenoid composition and provitamin A content of orange juice. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 842-9	5.7	10
18	Absorption, metabolism, and excretion of fermented orange juice (poly)phenols in rats. *BioFactors*, **2014**, 40, 327-35	6.1	17
17	Alcoholic fermentation induces melatonin synthesis in orange juice. *Journal of Pineal Research*, **2014**, 56, 31-8	10.4	50
16	Fermented orange juice: source of higher carotenoid and flavanone contents. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 8773-82	5.7	62

15	Changes in antioxidant endogenous enzymes (activity and gene expression levels) after repeated red wine intake. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6578-83	5.7	48
14	Antioxidant activity of phenolic compounds: from in vitro results to in vivo evidence. *Critical Reviews in Food Science and Nutrition*, **2008**, 48, 649-71	11.5	234
13	Antioxidant compounds and antioxidant activity in acerola (Malpighia emarginata DC.) fruits and derivatives. *Journal of Food Composition and Analysis*, **2008**, 21, 282-290	4.1	107
12	Effects of head group size on micellization of cetyltrialkylammonium bromide surfactants in water–ethylene glycol mixtures. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2007**, 298, 177-185	5.1	49
11	Radical scavenging ability of polyphenolic compounds towards DPPH free radical. *Talanta*, **2007**, 71, 2306-12	6.2	567
10	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, 9713-8	5.7	17
9	Acute intake of red wine does not affect antioxidant enzymes activities in human subjects. *International Journal for Vitamin and Nutrition Research*, **2006**, 76, 291-8	1.7	2
8	Sensory Evaluation of Sherry Vinegar: Traditional Compared to Accelerated Aging With Oak Chips. *Journal of Food Science*, **2006**, 71, S238-S242	3.4	9
7	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	6.6	82
6	Influence of enological practices on the antioxidant activity of wines. *Food Chemistry*, **2006**, 95, 394-404	8.5	87
5	Antioxidant capacity of plasma after red wine intake in human volunteers. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5024-9	5.7	42
4	Comparison of antioxidant activity of wine phenolic compounds and metabolites in vitro. *Analytica Chimica Acta*, **2005**, 538, 391-398	6.6	147
3	Antioxidant activity of wines and relation with their polyphenolic composition. *Analytica Chimica Acta*, **2004**, 513, 113-118	6.6	184
2	Kinetic study in water-ethylene glycol cationic, zwitterionic, nonionic, and anionic micellar solutions. *Langmuir*, **2004**, 20, 9945-52	4	37
1	The antioxidant activity of wines determined by the ABTS(+) method: influence of sample dilution and time. *Talanta*, **2004**, 64, 501-9	6.2	86