

Irene Peinado

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

980
citations

471061

17
h-index

580395

25
g-index

25
all docs

25
docs citations

25
times ranked

1548
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro study of cheese digestion: Effect of type of cheese and intestinal conditions on macronutrients digestibility. <i>LWT - Food Science and Technology</i> , 2019, 113, 108278.	2.5	21
2	A first approach for an evidence-based in vitro digestion method to adjust pancreatic enzyme replacement therapy in cystic fibrosis. <i>PLoS ONE</i> , 2019, 14, e0212459.	1.1	11
3	Influence of particle size and intestinal conditions on in vitro lipid and protein digestibility of walnuts and peanuts. <i>Food Research International</i> , 2019, 119, 951-959.	2.9	31
4	In vitro starch digestibility and fate of crocins in pasta enriched with saffron extract. <i>Food Chemistry</i> , 2019, 283, 155-163.	4.2	18
5	Lipids digestibility and polyphenols release under in vitro digestion of dark, milk and white chocolate. <i>Journal of Functional Foods</i> , 2019, 52, 196-203.	1.6	31
6	Lipolysis kinetics of milk-fat catalyzed by an enzymatic supplement under simulated gastrointestinal conditions. <i>Food Bioscience</i> , 2018, 23, 1-8.	2.0	8
7	Effect of saffron (<i>Crocus sativus</i> L.) enrichment on antioxidant and sensorial properties of wheat flour pasta. <i>Food Chemistry</i> , 2018, 254, 55-63.	4.2	40
8	Tomato-antioxidants enhance viability of <i>L. reuteri</i> under gastrointestinal conditions while the probiotic negatively affects bioaccessibility of lycopene and phenols. <i>Journal of Functional Foods</i> , 2018, 43, 1-7.	1.6	17
9	Hyphenation of proton transfer reaction mass spectrometry with thermal analysis for monitoring the thermal degradation of retinyl acetate. <i>Rapid Communications in Mass Spectrometry</i> , 2018, 32, 57-62.	0.7	3
10	Effect of cooking methods and intestinal conditions on lipolysis, proteolysis and xanthophylls bioaccessibility of eggs. <i>Journal of Functional Foods</i> , 2018, 46, 579-586.	1.6	30
11	Dietary acrylamide: What happens during digestion. <i>Food Chemistry</i> , 2017, 237, 58-64.	4.2	48
12	Odour characteristics of seafood flavour formulations produced with fish by-products incorporating EPA, DHA and fish oil. <i>Food Chemistry</i> , 2016, 212, 612-619.	4.2	58
13	Influence of storage on the volatile profile, mechanical, optical properties and antioxidant activity of strawberry spreads made with isomaltulose. <i>Food Bioscience</i> , 2016, 14, 10-20.	2.0	8
14	Stability of β -carotene in polyethylene oxide electrospun nanofibers. <i>Applied Surface Science</i> , 2016, 370, 111-116.	3.1	40
15	Production of seafood flavour formulations from enzymatic hydrolysates of fish by-products. <i>LWT - Food Science and Technology</i> , 2016, 66, 444-452.	2.5	51
16	Use of isomaltulose to formulate healthy spreadable strawberry products. Application of response surface methodology. <i>Food Bioscience</i> , 2015, 9, 47-59.	2.0	16
17	Chemical composition, antioxidant activity and sensory evaluation of five different species of brown edible seaweeds. <i>Food Research International</i> , 2014, 66, 36-44.	2.9	156
18	Optical, Mechanical and Sensorial Properties of Strawberry Spreadable Products Formulated with Isomaltulose. <i>Food and Bioprocess Technology</i> , 2013, 6, 2353-2364.	2.6	10

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19	Influence of processing on the volatile profile of strawberry spreads made with isomaltulose. Food Chemistry, 2013, 138, 621-629.	4.2	19
20	Rheological characteristics of healthy sugar substituted spreadable strawberry product. Journal of Food Engineering, 2012, 113, 365-373.	2.7	20
21	Volatile profile of dehydrated cherry tomato: Influences of osmotic pre-treatment and microwave power. Food Chemistry, 2012, 130, 889-895.	4.2	34
22	Formation of protein nanoparticles by controlled heat treatment of lactoferrin: Factors affecting particle characteristics. Food Hydrocolloids, 2011, 25, 1354-1360.	5.6	104
23	Effect of osmotic pre-treatment and microwave heating on lycopene degradation and isomerization in cherry tomato. Food Chemistry, 2010, 123, 92-98.	4.2	52
24	Fabrication and Morphological Characterization of Biopolymer Particles Formed by Electrostatic Complexation of Heat Treated Lactoferrin and Anionic Polysaccharides. Langmuir, 2010, 26, 9827-9834.	1.6	105
25	Influence of process variables on colour changes, carotenoids retention and cellular tissue alteration of cherry tomato during osmotic dehydration. Journal of Food Composition and Analysis, 2009, 22, 285-294.	1.9	49