

# Francisca Prez-Llamas

## List of Publications by Year in Descending Order

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

42  
papers

868  
citations

15  
h-index

28  
g-index

50  
ext. papers

969  
ext. citations

4.2  
avg, IF

3.39  
L-index

#	Paper	IF	Citations
42	Probiotic red quinoa drinks for celiacs and lactose intolerant people: study of functional, physicochemical and probiotic properties during fermentation and gastrointestinal digestion. <i>International Journal of Food Sciences and Nutrition</i> , <b>2021</b> , 1-11	3.7	3
41	Development of a Phytomelatonin-Rich Extract from Cultured Plants with Excellent Biochemical and Functional Properties as an Alternative to Synthetic Melatonin. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	10
40	Artichoke ( <i>Cynara scolymus</i> L.) <b>2019</b> , 135-138		1
39	Effects of long-term ingestion of white tea on oxidation produced by aging and acute oxidative damage in rats. <i>Journal of Physiology and Biochemistry</i> , <b>2018</b> , 74, 171-177	5	2
38	Improvement of the healthy properties of a Spanish artisan meat pie maintaining the organoleptic quality. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 65, 624-629	5.4	2
37	Long-term intake of white tea prevents oxidative damage caused by adriamycin in kidney of rats. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 3079-87	4.3	13
36	Effect of chlorophyll removal and particle size upon the nutritional and technological properties of powdered by-products from artichoke ( <i>Cynara scolymus</i> , L.) industrial canning. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2383-2390	3.8	2
35	EFFECT OF LONG TERM INTAKE OF WHITE TEA ON ACUTE OXIDATIVE STRESS IN RATS. <i>Nutricion Hospitalaria</i> , <b>2015</b> , 32, 749-56	1	3
34	Chemical and functional properties of the different by-products of artichoke ( <i>Cynara scolymus</i> L.) from industrial canning processing. <i>Food Chemistry</i> , <b>2014</b> , 160, 134-40	8.5	38
33	Molecular mechanisms by which white tea prevents oxidative stress. <i>Journal of Physiology and Biochemistry</i> , <b>2014</b> , 70, 891-900	5	19
32	Modelling Extraction of White Tea Polyphenols: The Influence of Temperature and Ethanol Concentration. <i>Antioxidants</i> , <b>2014</b> , 3, 684-99	7.1	4
31	Identification of different nutritional status groups in institutionalized elderly people by cluster analysis. <i>Nutricion Hospitalaria</i> , <b>2014</b> , 29, 602-10	1	4
30	Obese and unfit students dislike physical education in adolescence: myth or truth? The AVENA and UP&DOWN studies. <i>Nutricion Hospitalaria</i> , <b>2014</b> , 30, 1319-23	1	4
29	Nutrition and prevalence of undernutrition assessed by different diagnostic criteria in nursing homes for elderly people. <i>Journal of Human Nutrition and Dietetics</i> , <b>2012</b> , 25, 239-46	3.1	11
28	Effect of the consumption of a fruit and vegetable soup with high in vitro carotenoid bioaccessibility on serum carotenoid concentrations and markers of oxidative stress in young men. <i>European Journal of Nutrition</i> , <b>2012</b> , 51, 231-9	5.2	13
27	Structural design of natural plant-based foods to promote nutritional quality. <i>Trends in Food Science and Technology</i> , <b>2012</b> , 24, 47-59	15.3	13
26	Changes in the carotenoid concentration in human postprandial chylomicron and antioxidant effect in HepG2 caused by differently processed fruit and vegetable soups. <i>Food Chemistry</i> , <b>2012</b> , 133, 38-44	8.5	3

25	Daily intake of fruit and vegetable soups processed in different ways increases human serum $\beta$ -carotene and lycopene concentrations and reduces levels of several oxidative stress markers in healthy subjects. <i>Food Chemistry</i> , <b>2012</b> , 134, 127-133	8.5	18
24	Protective effect of white tea extract against acute oxidative injury caused by adriamycin in different tissues. <i>Food Chemistry</i> , <b>2012</b> , 134, 1780-5	8.5	20
23	White tea consumption slightly reduces iron absorption but not growth, food efficiency, protein utilization, or calcium, phosphorus, magnesium, and zinc absorption in rats. <i>Journal of Physiology and Biochemistry</i> , <b>2011</b> , 67, 331-7	5	4
22	Sedentary behaviours and socio-economic status in Spanish adolescents: the AVENA study. <i>European Journal of Public Health</i> , <b>2011</b> , 21, 151-7	2.1	33
21	Cell-based assay to quantify the antioxidant effect of food-derived carotenoids enriched in postprandial human chylomicrons. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 10864-8	5.7	3
20	Dietary intake and iron status of institutionalized elderly people: relationship with different factors. <i>Journal of Nutrition, Health and Aging</i> , <b>2010</b> , 14, 816-21	5.2	19
19	Oxidized LDL and its correlation with lipid profile and oxidative stress biomarkers in young healthy Spanish subjects. <i>Journal of Physiology and Biochemistry</i> , <b>2010</b> , 66, 221-7	5	17
18	Seemingly paradoxical seasonal influences on vitamin D status in nursing-home elderly people from a Mediterranean area. <i>Nutrition</i> , <b>2008</b> , 24, 414-20	4.8	28
17	Effect of protein hydrolysis on the dialysability of amino acids and minerals in infant formulas. <i>Journal of Physiology and Biochemistry</i> , <b>2003</b> , 59, 19-24	5	9
16	Interrelationship between serum lipid profile, serum hormones and other components of the metabolic syndrome. <i>Journal of Physiology and Biochemistry</i> , <b>2002</b> , 58, 151-60	5	21
15	Site-specific differences in the fatty acid composition of abdominal adipose tissue in an obese population from a Mediterranean area: relation with dietary fatty acids, plasma lipid profile, serum insulin, and central obesity. <i>American Journal of Clinical Nutrition</i> , <b>2001</b> , 74, 585-91	7	167
14	Influence of dietary protein type and iron source on the absorption of amino acids and minerals. <i>Journal of Physiology and Biochemistry</i> , <b>2001</b> , 57, 321-8	5	5
13	Endocrine, metabolic and nutritional factors in obesity and their relative significance as studied by factor analysis. <i>International Journal of Obesity</i> , <b>2001</b> , 25, 243-51	5.5	10
12	Anthropometric, computed tomography and fat cell data in an obese population: relationship with insulin, leptin, tumor necrosis factor-alpha, sex hormone-binding globulin and sex hormones. <i>European Journal of Endocrinology</i> , <b>2000</b> , 143, 657-66	6.5	164
11	Dietary trans fatty acids affect docosahexaenoic acid concentrations in plasma and liver but not brain of pregnant and fetal rats. <i>Pediatric Research</i> , <b>2000</b> , 47, 278-83	3.2	40
10	Difference in dietary intake and activity level between normal-weight and overweight or obese adolescents. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , <b>2000</b> , 30, 253-8	2.8	52
9	Weight loss and possible reasons for dropping out of a dietary/behavioural programme in the treatment of overweight patients. <i>Journal of Human Nutrition and Dietetics</i> , <b>1999</b> , 12, 219-227	3.1	18
8	Trends in the mediterranean diet in children from south-east Spain. <i>Nutrition Research</i> , <b>1998</b> , 18, 979-988		6

7	Influence of different types of protein on in vitro availability of intrinsic and extrinsic iron and zinc. <i>Journal of the Science of Food and Agriculture</i> , <b>1997</b> , 75, 303-311	4.3	12
6	In vitro availability of iron and zinc: effects of the type, concentration and fractions of digestion products of the protein. <i>British Journal of Nutrition</i> , <b>1996</b> , 76, 727-41	3.6	14
5	Effects of inhalation of ethyl-ether on glycemia and on some variables of intermediate metabolism in rats. <i>Archives Internationales De Physiologie, De Biochimie Et De Biophysique</i> , <b>1992</b> , 100, 335-7		4
4	The digestive and metabolic utilization of the dietary protein: effect of clenbuterol and protein level. <i>Archives Internationales De Physiologie, De Biochimie Et De Biophysique</i> , <b>1992</b> , 100, 27-31		2
3	Influence of clenbuterol on the protein digestibility and on nitrogen balance in rats. <i>Comparative Biochemistry and Physiology A, Comparative Physiology</i> , <b>1992</b> , 101, 619-23		1
2	Influence of dietary protein level on growth: effect of clenbuterol. <i>Comparative Biochemistry and Physiology A, Comparative Physiology</i> , <b>1991</b> , 99, 671-5		7
1	The influence of clenbuterol on growth in rats. <i>Comparative Biochemistry and Physiology A, Comparative Physiology</i> , <b>1991</b> , 99, 241-4		9