Ana Belen Martin Diana

List of Publications by Year
in descending order

97 papers	4,144 citations	147566 31 h-index	118652 62 g-index
99 all docs	99 docs citations	99 times ranked	5033 citing authors

#	Article	IF	Citations
1	Extending and measuring the quality of fresh-cut fruit and vegetables: a review. Trends in Food Science and Technology, 2007, 18, 373-386.	7.8	771
2	Characterization of Phenolic Composition in Lamiaceae Spices by LC-ESI-MS/MS. Journal of Agricultural and Food Chemistry, 2010, 58, 10576-10581.	2.4	356
3	Optimization of ultrasound assisted extraction of antioxidant compounds from marjoram (Origanum) Tj ETQq1 1 0.784314 rgBT /Ove	3.8	233
4	Effect of drying method on the antioxidant capacity of six Lamiaceae herbs. Food Chemistry, 2010, 123, 85-91.	4.2	224
5	Calcium for extending the shelf life of fresh whole and minimally processed fruits and vegetables: a review. Trends in Food Science and Technology, 2007, 18, 210-218.	7.8	168
6	Optimisation of accelerated solvent extraction of antioxidant compounds from rosemary (Rosmarinus officinalis L.), marjoram (Origanum majorana L.) and oregano (Origanum vulgare L.) using response surface methodology. Food Chemistry, 2011, 126, 339-346.	4.2	141
7	Effects of dielectric barrier discharge (DBD) generated plasma on microbial reduction and quality parameters of fresh mackerel (Scomber scombrus) fillets. Innovative Food Science and Emerging Technologies, 2017, 44, 117-122.	2.7	140
8	Development of a fermented goat's milk containing probiotic bacteria. International Dairy Journal, 2003, 13, 827-833.	1.5	127
9	Green tea extract as a natural antioxidant to extend the shelf-life of fresh-cut lettuce. Innovative Food Science and Emerging Technologies, 2008, 9, 593-603.	2.7	101
10	Shelf-life extension of herring (Clupea harengus) using in-package atmospheric plasma technology. Innovative Food Science and Emerging Technologies, 2019, 53, 85-91.	2.7	90
11	Effect of ozone and calcium lactate treatments on browning and texture properties of fresh-cut lettuce. Journal of the Science of Food and Agriculture, 2006, 86, 2179-2188.	1.7	89
12	Improvement in texture using calcium lactate and heat-shock treatments for stored ready-to-eat carrots. Journal of Food Engineering, 2007, 79, 1196-1206.	2.7	82
13	Sprouted Barley Flour as a Nutritious and Functional Ingredient. Foods, 2020, 9, 296.	1.9	69
14	Application of principal component and hierarchical cluster analysis to classify different spices based on in vitro antioxidant activity and individual polyphenolic antioxidant compounds. Journal of Functional Foods, 2011, 3, 179-189.	1.6	67
15	Calcium lactate washing treatments for salad-cut Iceberg lettuce: Effect of temperature and concentration on quality retention parameters. Food Research International, 2005, 38, 729-740.	2.9	64
16	Effect of calcium lactate and heat-shock on texture in fresh-cut lettuce during storage. Journal of Food Engineering, 2006, 77, 1069-1077.	2.7	59
17	Use of neutral electrolysed water (EW) for quality maintenance and shelf-life extension of minimally processed lettuce. Innovative Food Science and Emerging Technologies, 2008, 9, 37-48.	2.7	55
18	Development of functional bio-based seaweed (Himanthalia elongata and Palmaria palmata) edible films for extending the shelflife of fresh fish burgers. Food Packaging and Shelf Life, 2019, 22, 100382.	3.3	55

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19	Effect of high pressure processing or freezing technologies as pretreatment in vacuum fried carrot snacks. Innovative Food Science and Emerging Technologies, 2016, 33, 115-122.	2.7	54
20	Whey permeate as a bio-preservative for shelf life maintenance of fresh-cut vegetables. Innovative Food Science and Emerging Technologies, 2006, 7, 112-123.	2.7	53
21	Comparison of calcium lactate with chlorine as a washing treatment for fresh-cut lettuce and carrots: quality and nutritional parameters. Journal of the Science of Food and Agriculture, 2005, 85, 2260-2268.	1.7	52
22	Orange juices enriched with chitosan: Optimisation for extending the shelf-life. Innovative Food Science and Emerging Technologies, 2009, 10, 590-600.	2.7	52
23	Efficacy of steamer jet-injection as alternative to chlorine in fresh-cut lettuce. Postharvest Biology and Technology, 2007, 45, 97-107.	2.9	44
24	Comparison between gelatines extracted from mackerel and blue whiting bones after different pre-treatments. Food Chemistry, 2013, 139, 347-354.	4.2	43
25	Antimicrobial Olive Leaf Gelatin films for enhancing the quality of cold-smoked Salmon. Food Packaging and Shelf Life, 2017, 13, 49-55.	3.3	43
26	Optimisation of steamer jet-injection to extend the shelflife of fresh-cut lettuce. Postharvest Biology and Technology, 2008, 48, 431-442.	2.9	38
27	Structure elucidation of <scp>ACE</scp>â€inhibitory and antithrombotic peptides isolated from mackerel skin gelatine hydrolysates. Journal of the Science of Food and Agriculture, 2014, 94, 1663-1671.	1.7	35
28	Valorization of Carob's Germ and Seed Peel as Natural Antioxidant Ingredients in Gluten-Free Crackers. Journal of Food Processing and Preservation, 2017, 41, e12770.	0.9	33
29	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. Food Research International, 2020, 137, 109613.	2.9	32
30	Isolation and characterisation of caseinmacropeptide from bovine, ovine, and caprine cheese whey. European Food Research and Technology, 2002, 214, 282-286.	1.6	31
31	Effect of Heat Shock on Browning-Related Enzymes in Minimally Processed Iceberg Lettuce and Crude Extracts. Bioscience, Biotechnology and Biochemistry, 2005, 69, 1677-1685.	0.6	31
32	Wheat and Oat Brans as Sources of Polyphenol Compounds for Development of Antioxidant Nutraceutical Ingredients. Foods, 2021, 10, 115.	1.9	30
33	InÂvitro approach for evaluation of carob by-products as source bioactive ingredients with potential to attenuate metabolic syndrome (MetS). Heliyon, 2019, 5, e01175.	1.4	28
34	Quality and Nutritional Status of Fresh-Cut Tomato as Affected by Spraying of Delactosed Whey Permeate Compared to Industrial Washing Treatment. Food and Bioprocess Technology, 2012, 5, 3103-3114.	2.6	26
35	Protective role of vacuum vs. atmospheric frying on PUFA balance and lipid oxidation. Innovative Food Science and Emerging Technologies, 2016, 36, 336-342.	2.7	25
36	Enzyme Selection and Hydrolysis under Optimal Conditions Improved Phenolic Acid Solubility, and Antioxidant and Anti-Inflammatory Activities of Wheat Bran. Antioxidants, 2020, 9, 984.	2.2	25

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37	Soluble Phenolic Composition Tailored by Germination Conditions Accompany Antioxidant and Anti-Inflammatory Properties of Wheat. Antioxidants, 2020, 9, 426.	2.2	25
38	Application of response surface methodology to optimize pressurized liquid extraction of antioxidant compounds from sage (Salvia officinalis L.), basil (Ocimum basilicum L.) and thyme (Thymus vulgaris L.). Food and Function, 2010, 1, 269.	2.1	24
39	Valorization of fish by-products: rheological, textural and microstructural properties of mackerel skin gelatins. Journal of Material Cycles and Waste Management, 2017, 19, 180-191.	1.6	24
40	Bioprocessed Wheat Ingredients: Characterization, Bioaccessibility of Phenolic Compounds, and Bioactivity During in vitro Digestion. Frontiers in Plant Science, 2021, 12, 790898.	1.7	23
41	Effect of delactosed whey permeate treatment on physico-chemical, sensorial, nutritional and microbial properties of whole tomatoes during postharvest storage. LWT - Food Science and Technology, 2013, 51, 367-374.	2.5	22
42	A Novel Strategy to Produce a Soluble and Bioactive Wheat Bran Ingredient Rich in Ferulic Acid. Antioxidants, 2021, 10, 969.	2.2	22
43	Effect of milk fat replacement by polyunsaturated fatty acids on the microbiological, rheological and sensorial properties of fermented milks. Journal of the Science of Food and Agriculture, 2004, 84, 1599-1605.	1.7	21
44	The antioxidant properties of whey permeate treated fresh-cut tomatoes. Food Chemistry, 2011, 124, 1451-1457.	4.2	20
45	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. Foods, 2020, 9, 781.	1.9	20
46	Effects of milk fat replacement by PUFA enriched fats onn-3 fatty acids, conjugated dienes and volatile compounds of fermented milks. European Journal of Lipid Science and Technology, 2004, 106, 417-423.	1.0	17
47	Characterization and in vitro evaluation of seaweed species as potential functional ingredients to ameliorate metabolic syndrome. Journal of Functional Foods, 2018, 46, 185-194.	1.6	17
48	Impact of Protein Content on the Antioxidants, Anti-Inflammatory Properties and Glycemic Index of Wheat and Wheat Bran. Foods, 2022, 11, 2049.	1.9	17
49	Carob by-products and seaweeds for the development of functional bread. Journal of Food Processing and Preservation, 2018, 42, e13700.	0.9	15
50	The impact of delactosed whey permeate treatment on shelfâ€life and antioxidant contents of strawberries. International Journal of Food Science and Technology, 2012, 47, 1430-1438.	1.3	14
51	Apple peel flavonoids as natural antioxidants for vegetable juice applications. European Food Research and Technology, 2016, 242, 1459-1469.	1.6	14
52	Effects of eweâ€™s milk yogurt (whole and semi-skimmed) and cowâ€™s milk yogurt on inflammation markers and gut microbiota of subjects with borderline-high plasma cholesterol levels: a crossover study. European Journal of Nutrition, 2019, 58, 1113-1124.	1.8	14
53	Antioxidant effect of olive leaf powder on fresh Atlantic horse mackerel (<i>Trachurus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.9	12
54	Mechanical properties and quality parameters of chitosanâ€edible algae (Palmaria palmata) on readyâ€toâ€eat strawberries. Journal of the Science of Food and Agriculture, 2019, 99, 2910-2921.	1.7	12

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55	Optimization of Application of Delactosed Whey Permeate Treatment To Extend the Shelf Life of Fresh-Cut Tomato Using Response Surface Methodology. Journal of Agricultural and Food Chemistry, 2011, 59, 2377-2385.	2.4	11
56	Red beet and betaine as ingredients in diets of rainbow trout (Oncorhynchus mykiss): effects on growth performance, nutrient retention and flesh quality. Archives of Animal Nutrition, 2017, 71, 486-505.	0.9	11
57	Development of healthy gluten-free crackers from white and brown tef (Eragrostis tef Zucc.) flours. Heliyon, 2019, 5, e02598.	1.4	11
58	Potential Usefulness of a Wakame/Carob Functional Snack for the Treatment of Several Aspects of Metabolic Syndrome: From In Vitro to In Vivo Studies. Marine Drugs, 2018, 16, 512.	2.2	10
59	Use of Sea Fennel as a Natural Ingredient of Edible Films for Extending the Shelf Life of Fresh Fish Burgers. Molecules, 2020, 25, 5260.	1.7	10
60	Effects and Safe Inclusion of Narbonne Vetch (Vicia narbonensis) in Rainbow Trout (Oncorhynchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.0	10
61	Development of Antioxidant and Nutritious Lentil (Lens culinaris) Flour Using Controlled Optimized Germination as a Bioprocess. Foods, 2021, 10, 2924.	1.9	10
62	EXTENDING THE SHELF LIFE OF FRESH-CUT TOMATO USING BY-PRODUCT FROM CHEESE INDUSTRY. Journal of Food Processing and Preservation, 2012, 36, 141-151.	0.9	9
63	Electrolyzed water as novel technology to improve hygiene of drinking water for dairy ewes. Research in Veterinary Science, 2013, 95, 1169-1170.	0.9	9
64	Quality Markers of Functional Tomato Juice with Added Apple Phenolic Antioxidants. Beverages, 2016, 2, 4.	1.3	9
65	Effects of dietary inclusions of red beet and betaine on the acute stress response and muscle lipid peroxidation in rainbow trout. Fish Physiology and Biochemistry, 2018, 44, 939-948.	0.9	9
66	Pulse-Cereal Blend Extrusion for Improving the Antioxidant Properties of a Gluten-Free Flour. Molecules, 2021, 26, 5578.	1.7	9
67	Development of a gluten-free whole grain flour by combining soaking and high hydrostatic pressure treatments for enhancing functional, nutritional and bioactive properties. Journal of Cereal Science, 2022, 105, 103458.	1.8	9
68	Antioxidant, Antihypertensive, Hypoglycaemic and Nootropic Activity of a Polyphenolic Extract from the Halophyte Ice Plant (Mesembryanthemum crystallinum). Foods, 2022, 11, 1581.	1.9	9
69	Viscoelastic properties of caseinmacropeptide isolated from cow, ewe and goat cheese whey. Journal of the Science of Food and Agriculture, 2006, 86, 1340-1349.	1.7	8
70	Characterization of Blue Whiting Skin Gelatines Extracted After Pretreatment with Different Organic Acids. Journal of Aquatic Food Product Technology, 2015, 24, 546-555.	0.6	8
71	Development of yoghurt from ovine milk with enhanced texture and flavour properties. International Journal of Dairy Technology, 2018, 71, 112-121.	1.3	8
72	Evaluation of bioactive properties of Vicia narbonensis L. as potential flour ingredient for gluten-free food industry. Journal of Functional Foods, 2018, 47, 172-183.	1.6	8

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73	The effect of delactosed whey permeate on phytochemical content of canned tomatoes. Food Chemistry, 2012, 134, 2249-2256.	4.2	7
74	Quality Attributes of Apple Juice. , 2018, , 45-57.		7
75	Effect of Wakame and Carob Pod Snacks on Non-Alcoholic Fatty Liver Disease. Nutrients, 2019, 11, 86.	1.7	7
76	The extraction of gelatine from mackerel (Scomber scombrus) heads with the use of different organic acids. Journal of Fisheriessciencescom, 0, , .	0.2	6
77	Enhancement of quality of rainbow trout (Oncorhynchus mykiss) flesh incorporating barley on diet without negative effect on rearing parameters. Aquaculture International, 2017, 25, 1005-1023.	1.1	6
78	Effect of eweâ€™s (semi-skimmed and whole) and cowâ€™s milk yogurt consumption on the lipid profile of control subjects: a crossover study. Food and Nutrition Research, 2017, 61, 1391669.	1.2	6
79	Effects of dietary barley on rainbow trout exposed to an acute stress challenge. Aquaculture, 2019, 501, 32-38.	1.7	6
80	Effects on Lipid Oxidation and Bioactive Properties of Rainbow Trout Fillets Fed with Barley. Journal of Aquatic Food Product Technology, 2019, 28, 495-504.	0.6	4
81	Improving the texture of healthy apple snacks by combining processing and technology (high pressure) Tj ETQq1 1 0.784314 rgBT /Over	0.9	4
82	Effects of a snack enriched with carob and Undaria pinnatifida (wakame) on metabolic parameters in a double blind, randomized clinical trial in obese patients. Nutricion Hospitalaria, 2020, 34, 465-473.	0.2	4
83	Simultaneous Modelling of the Thermal Degradation Kinetics of Pectin Methylesterase in Lettuce (Lactuca sativaL.) and Carrot (Daucus carotaL.) Extracts: Analysis of Seasonal Variation and Tissue Type. Bioscience, Biotechnology and Biochemistry, 2007, 71, 2383-2392.	0.6	3
84	Bioactive Natural Products. Journal of Chemistry, 2013, 2013, 1-1.	0.9	3
85	Baking Optimization as a Strategy to Extend Shelf-Life through the Enhanced Quality and Bioactive Properties of Pulse-Based Snacks. Molecules, 2020, 25, 3716.	1.7	3
86	In-vitro Approach for the Determination of Antioxidant and Anti-inflammatory Activity of Wild Marjoram (Thymus mastichina L.). Journal of Food and Nutrition Research (Newark, Del), 2018, 6, 731-739.	0.1	2
87	Effect of Barley on Liver Histology of Rainbow Trout, Oncorhynchus mykiss. Journal of Aquaculture & Marine Biology, 2017, 5, .	0.2	2
88	OPTIMISATION OF CALCIUM LACTATE WASHING TREATMENT ON SALAD-CUT LETTUCE: QUALITY ASPECTS. Acta Horticulturae, 2005, , 323-330.	0.1	1
89	NOVEL WASHING METHODS TO EXTEND THE QUALITY AND ENHANCE THE NUTRITIONAL VALUE OF MINIMALLY PROCESSED VEGETABLE PRODUCTS. Acta Horticulturae, 2005, , 121-130.	0.1	1
90	Effect of Red Beet and Betaine Modulating Oxidation and Bioactivity of Rainbow Trout. Journal of Aquatic Food Product Technology, 2019, 28, 38-48.	0.6	1

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91	Antioxidant Properties of Ewe versus Cow Yogurt and Effect of Its Consumption on Cortisol Levels of Adults (Borderline-high Cholesterol Levels). Journal of Food and Nutrition Research (Newark, Del), 2018, 6, 346-355.	0.1	1
92	Protein Hydrolysis and Glycosylation as Strategies to Produce Bioactive Ingredients from Unmarketable Prawns. Foods, 2021, 10, 2844.	1.9	1
93	EFFECT OF TEMPERATURE ON THE KINETIC BEHAVIOUR OF POLYPHENOL OXIDASE AND PEROXIDASE IN FRESH-CUT LETTUCE. Acta Horticulturae, 2005, , 149-157.	0.1	0
94	EFFECT OF CALCIUM LACTATE ON QUALITY, SAFETY AND NUTRITIONAL SENESCENCE PARAMETERS OF MINIMALLY PROCESSED VEGETABLES. Acta Horticulturae, 2005, , 331-338.	0.1	0
95	Fish-gelatin and Carob Seed Peel By-product for Developing Novel Edible Films. , 2019, , 125-150.		0
96	Bioactive Properties of Hydrolysates from Mackerel Viscera. , 0, , 138-141.		0
97	Comparison Between Gelatines Extracted from Mackerel and Blue Whiting Heads Using Different Organic Acids. , 0, , 142-146.		0