

Ana Belen Martin Diana

List of Publications by Citations

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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.

87
papers

3,154
citations

27
h-index

55
g-index

99
ext. papers

3,592
ext. citations

4.6
avg, IF

5.19
L-index

#	Paper	IF	Citations
87	Extending and measuring the quality of fresh-cut fruit and vegetables: a review. <i>Trends in Food Science and Technology</i> , 2007 , 18, 373-386	15.3	650
86	Characterization of phenolic composition in Lamiaceae spices by LC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10576-81	5.7	275
85	Optimization of ultrasound assisted extraction of antioxidant compounds from marjoram (<i>Origanum majorana</i> L.) using response surface methodology. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 582-90	8.9	193
84	Effect of drying method on the antioxidant capacity of six Lamiaceae herbs. <i>Food Chemistry</i> , 2010 , 123, 85-91	8.5	179
83	Calcium for extending the shelf life of fresh whole and minimally processed fruits and vegetables: a review. <i>Trends in Food Science and Technology</i> , 2007 , 18, 210-218	15.3	139
82	Optimisation of accelerated solvent extraction of antioxidant compounds from rosemary (<i>Rosmarinus officinalis</i> L.), marjoram (<i>Origanum majorana</i> L.) and oregano (<i>Origanum vulgare</i> L.) using response surface methodology. <i>Food Chemistry</i> , 2011 , 126, 339-346	8.5	125
81	Development of a fermented goat's milk containing probiotic bacteria. <i>International Dairy Journal</i> , 2003 , 13, 827-833	3.5	100
80	Effects of dielectric barrier discharge (DBD) generated plasma on microbial reduction and quality parameters of fresh mackerel (<i>Scomber scombrus</i>) fillets. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 44, 117-122	6.8	93
79	Green tea extract as a natural antioxidant to extend the shelf-life of fresh-cut lettuce. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 593-603	6.8	85
78	Effect of ozone and calcium lactate treatments on browning and texture properties of fresh-cut lettuce. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 2179-2188	4.3	78
77	Improvement in texture using calcium lactate and heat-shock treatments for stored ready-to-eat carrots. <i>Journal of Food Engineering</i> , 2007 , 79, 1196-1206	6	71
76	Shelf-life extension of herring (<i>Clupea harengus</i>) using in-package atmospheric plasma technology. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 53, 85-91	6.8	56
75	Calcium lactate washing treatments for salad-cut Iceberg lettuce: Effect of temperature and concentration on quality retention parameters. <i>Food Research International</i> , 2005 , 38, 729-740	7	55
74	Effect of calcium lactate and heat-shock on texture in fresh-cut lettuce during storage. <i>Journal of Food Engineering</i> , 2006 , 77, 1069-1077	6	53
73	Application of principal component and hierarchical cluster analysis to classify different spices based on in vitro antioxidant activity and individual polyphenolic antioxidant compounds. <i>Journal of Functional Foods</i> , 2011 , 3, 179-189	5.1	52
72	Use of neutral electrolysed water (EW) for quality maintenance and shelf-life extension of minimally processed lettuce. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 37-48	6.8	49
71	Whey permeate as a bio-preservative for shelf life maintenance of fresh-cut vegetables. <i>Innovative Food Science and Emerging Technologies</i> , 2006 , 7, 112-123	6.8	49

70	Comparison of calcium lactate with chlorine as a washing treatment for fresh-cut lettuce and carrots: quality and nutritional parameters. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 2260-2268	4.3	47
69	Orange juices enriched with chitosan: Optimisation for extending the shelf-life. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 590-600	6.8	42
68	Efficacy of steamer jet-injection as alternative to chlorine in fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2007 , 45, 97-107	6.2	41
67	Effect of high pressure processing or freezing technologies as pretreatment in vacuum fried carrot snacks. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 115-122	6.8	40
66	Comparison between gelatines extracted from mackerel and blue whiting bones after different pre-treatments. <i>Food Chemistry</i> , 2013 , 139, 347-54	8.5	35
65	Optimisation of steamer jet-injection to extend the shelflife of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , 2008 , 48, 431-442	6.2	33
64	Structure elucidation of ACE-inhibitory and antithrombotic peptides isolated from mackerel skin gelatine hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1663-71	4.3	31
63	Antimicrobial Olive Leaf Gelatin films for enhancing the quality of cold-smoked Salmon. <i>Food Packaging and Shelf Life</i> , 2017 , 13, 49-55	8.2	30
62	Sprouted Barley Flour as a Nutritious and Functional Ingredient. <i>Foods</i> , 2020 , 9,	4.9	29
61	Effect of heat shock on browning-related enzymes in minimally processed iceberg lettuce and crude extracts. <i>Bioscience, Biotechnology and Biochemistry</i> , 2005 , 69, 1677-85	2.1	28
60	Isolation and characterisation of caseinmacropeptide from bovine, ovine, and caprine cheese whey. <i>European Food Research and Technology</i> , 2002 , 214, 282-286	3.4	25
59	Valorization of Carob's Germ and Seed Peel as Natural Antioxidant Ingredients in Gluten-Free Crackers. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12770	2.1	21
58	Development of functional bio-based seaweed (<i>Himantalia elongata</i> and <i>Palmaria palmata</i>) edible films for extending the shelflife of fresh fish burgers. <i>Food Packaging and Shelf Life</i> , 2019 , 22, 100382	8.2	21
57	Quality and Nutritional Status of Fresh-Cut Tomato as Affected by Spraying of Delactosed Whey Permeate Compared to Industrial Washing Treatment. <i>Food and Bioprocess Technology</i> , 2012 , 5, 3103-3114	5.1	21
56	Application of response surface methodology to optimize pressurized liquid extraction of antioxidant compounds from sage (<i>Salvia officinalis</i> L.), basil (<i>Ocimum basilicum</i> L.) and thyme (<i>Thymus vulgaris</i> L.). <i>Food and Function</i> , 2010 , 1, 269-77	6.1	20
55	Effect of milk fat replacement by polyunsaturated fatty acids on the microbiological, rheological and sensorial properties of fermented milks. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1599-1605	4.3	18
54	Valorization of fish by-products: rheological, textural and microstructural properties of mackerel skin gelatins. <i>Journal of Material Cycles and Waste Management</i> , 2017 , 19, 180-191	3.4	17
53	Effect of delactosed whey permeate treatment on physico-chemical, sensorial, nutritional and microbial properties of whole tomatoes during postharvest storage. <i>LWT - Food Science and Technology</i> , 2013 , 51, 367-374	5.4	17

52	The antioxidant properties of whey permeate treated fresh-cut tomatoes. <i>Food Chemistry</i> , 2011 , 124, 1451-1457	8.5	17
51	Protective role of vacuum vs. atmospheric frying on PUFA balance and lipid oxidation. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 36, 336-342	6.8	16
50	Soluble Phenolic Composition Tailored by Germination Conditions Accompany Antioxidant and Anti-inflammatory Properties of Wheat. <i>Antioxidants</i> , 2020 , 9,	7.1	14
49	Effects of milk fat replacement by PUFA enriched fats on n-3 fatty acids, conjugated dienes and volatile compounds of fermented milks. <i>European Journal of Lipid Science and Technology</i> , 2004 , 106, 417-423	3	14
48	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. <i>Food Research International</i> , 2020 , 137, 109613	7	14
47	Carob by-products and seaweeds for the development of functional bread. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13700	2.1	13
46	Characterization and in vitro evaluation of seaweed species as potential functional ingredients to ameliorate metabolic syndrome. <i>Journal of Functional Foods</i> , 2018 , 46, 185-194	5.1	13
45	approach for evaluation of carob by-products as source bioactive ingredients with potential to attenuate metabolic syndrome (Mets). <i>Heliyon</i> , 2019 , 5, e01175	3.6	12
44	Enzyme Selection and Hydrolysis under Optimal Conditions Improved Phenolic Acid Solubility, and Antioxidant and Anti-Inflammatory Activities of Wheat Bran. <i>Antioxidants</i> , 2020 , 9,	7.1	12
43	Optimization of application of delactosed whey permeate treatment to extend the shelf life of fresh-cut tomato using response surface methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2377-85	5.7	11
42	Effects of ewe's milk yogurt (whole and semi-skimmed) and cow's milk yogurt on inflammation markers and gut microbiota of subjects with borderline-high plasma cholesterol levels: a crossover study. <i>European Journal of Nutrition</i> , 2019 , 58, 1113-1124	5.2	11
41	Wheat and Oat Brans as Sources of Polyphenol Compounds for Development of Antioxidant Nutraceutical Ingredients. <i>Foods</i> , 2021 , 10,	4.9	11
40	The impact of delactosed whey permeate treatment on shelf-life and antioxidant contents of strawberries. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1430-1438	3.8	10
39	Apple peel flavonoids as natural antioxidants for vegetable juice applications. <i>European Food Research and Technology</i> , 2016 , 242, 1459-1469	3.4	10
38	A Novel Strategy to Produce a Soluble and Bioactive Wheat Bran Ingredient Rich in Ferulic Acid. <i>Antioxidants</i> , 2021 , 10,	7.1	9
37	Evaluation of bioactive properties of <i>Vicia narbonensis</i> L. as potential flour ingredient for gluten-free food industry. <i>Journal of Functional Foods</i> , 2018 , 47, 172-183	5.1	8
36	EXTENDING THE SHELF LIFE OF FRESH-CUT TOMATO USING BY-PRODUCT FROM CHEESE INDUSTRY. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 141-151	2.1	8
35	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. <i>Foods</i> , 2020 , 9,	4.9	7

34	Effects of dietary inclusions of red beet and betaine on the acute stress response and muscle lipid peroxidation in rainbow trout. <i>Fish Physiology and Biochemistry</i> , 2018 , 44, 939-948	2.7	7
33	Viscoelastic properties of caseinmacropeptide isolated from cow, ewe and goat cheese whey. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1340-1349	4.3	7
32	Red beet and betaine as ingredients in diets of rainbow trout (<i>Oncorhynchus mykiss</i>): effects on growth performance, nutrient retention and flesh quality. <i>Archives of Animal Nutrition</i> , 2017 , 71, 486-505	2.7	6
31	Characterization of Blue Whiting Skin Gelatines Extracted After Pretreatment with Different Organic Acids. <i>Journal of Aquatic Food Product Technology</i> , 2015 , 24, 546-555	1.6	6
30	Quality Markers of Functional Tomato Juice with Added Apple Phenolic Antioxidants. <i>Beverages</i> , 2016 , 2, 4	3.4	6
29	Electrolyzed water as novel technology to improve hygiene of drinking water for dairy ewes. <i>Research in Veterinary Science</i> , 2013 , 95, 1169-70	2.5	6
28	Mechanical properties and quality parameters of chitosan-edible algae (<i>Palmaria palmata</i>) on ready-to-eat strawberries. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2910-2921	4.3	6
27	Antioxidant effect of olive leaf powder on fresh Atlantic horse mackerel (<i>Trachurus trachurus</i>) minced muscle. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13397	2.1	6
26	Potential Usefulness of a Wakame/Carob Functional Snack for the Treatment of Several Aspects of Metabolic Syndrome: From In Vitro to In Vivo Studies. <i>Marine Drugs</i> , 2018 , 16,	6	6
25	Bioprocessed Wheat Ingredients: Characterization, Bioaccessibility of Phenolic Compounds, and Bioactivity During Digestion.. <i>Frontiers in Plant Science</i> , 2021 , 12, 790898	6.2	6
24	Enhancement of quality of rainbow trout (<i>Oncorhynchus mykiss</i>) flesh incorporating barley on diet without negative effect on rearing parameters. <i>Aquaculture International</i> , 2017 , 25, 1005-1023	2.6	5
23	Development of yoghurt from ovine milk with enhanced texture and flavour properties. <i>International Journal of Dairy Technology</i> , 2018 , 71, 112-121	3.7	5
22	Effect of ewe's (semi-skimmed and whole) and cow's milk yogurt consumption on the lipid profile of control subjects: a crossover study. <i>Food and Nutrition Research</i> , 2017 , 61, 1391669	3.1	5
21	The effect of delactosed whey permeate on phytochemical content of canned tomatoes. <i>Food Chemistry</i> , 2012 , 134, 2249-56	8.5	5
20	Effects and Safe Inclusion of Narbonne Vetch () in Rainbow Trout () Diets: Towards a More Sustainable Aquaculture. <i>Animals</i> , 2020 , 10,	3.1	5
19	Effect of Wakame and Carob Pod Snacks on Non-Alcoholic Fatty Liver Disease. <i>Nutrients</i> , 2019 , 11,	6.7	4
18	Effects of dietary barley on rainbow trout exposed to an acute stress challenge. <i>Aquaculture</i> , 2019 , 501, 32-38	4.4	4
17	Quality Attributes of Apple Juice 2018 , 45-57		4

16	Development of healthy gluten-free (Zucc.) flours. <i>Heliyon</i> , 2019 , 5, e02598	3.6	3
15	Bioactive Natural Products. <i>Journal of Chemistry</i> , 2013 , 2013, 1-1	2.3	3
14	Simultaneous modelling of the thermal degradation kinetics of pectin methylesterase in lettuce (<i>Lactuca sativa</i> L.) and carrot (<i>Daucus carota</i> L.) extracts: analysis of seasonal variation and tissue type. <i>Bioscience, Biotechnology and Biochemistry</i> , 2007 , 71, 2383-92	2.1	3
13	Improving the texture of healthy apple snacks by combining processing and technology (high pressure and vacuum frying). <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14352	2.1	2
12	The extraction of gelatine from mackerel (<i>Scomber scombrus</i>) heads with the use of different organic acids. <i>Journal of Fisheries Sciences</i> , 2011 ,		2
11	Effects on Lipid Oxidation and Bioactive Properties of Rainbow Trout Fillets Fed with Barley. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 495-504	1.6	1
10	OPTIMISATION OF CALCIUM LACTATE WASHING TREATMENT ON SALAD-CUT LETTUCE: QUALITY ASPECTS. <i>Acta Horticulturae</i> , 2005 , 323-330	0.3	1
9	NOVEL WASHING METHODS TO EXTEND THE QUALITY AND ENHANCE THE NUTRITIONAL VALUE OF MINIMALLY PROCESSED VEGETABLE PRODUCTS. <i>Acta Horticulturae</i> , 2005 , 121-130	0.3	1
8	Effect of Barley on Liver Histology of Rainbow Trout, <i>Oncorhynchus mykiss</i> . <i>Journal of Aquaculture & Marine Biology</i> , 2017 , 5,	0.2	1
7	Use of Sea Fennel as a Natural Ingredient of Edible Films for Extending the Shelf Life of Fresh Fish Burgers. <i>Molecules</i> , 2020 , 25,	4.8	1
6	Baking Optimization as a Strategy to Extend Shelf-Life through the Enhanced Quality and Bioactive Properties of Pulse-Based Snacks. <i>Molecules</i> , 2020 , 25,	4.8	1
5	Effects of a snack enriched with carob and <i>Undaria pinnatifida</i> (wakame) on metabolic parameters in a double blind, randomized clinical trial in obese patients. <i>Nutricion Hospitalaria</i> , 2020 , 34, 465-473	1	1
4	Antioxidant, Antihypertensive, Hypoglycaemic and Nootropic Activity of a Polyphenolic Extract from the Halophyte Ice Plant (<i>Mesembryanthemum crystallinum</i>). <i>Foods</i> , 2022 , 11, 1581	4.9	1
3	Effect of Red Beet and Betaine Modulating Oxidation and Bioactivity of Rainbow Trout. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 38-48	1.6	0
2	Development of a gluten-free whole grain flour by combining soaking and high hydrostatic pressure treatments for enhancing functional, nutritional and bioactive properties. <i>Journal of Cereal Science</i> , 2022 , 103458	3.8	0
1	Fish-gelatin and Carob Seed Peel By-product for Developing Novel Edible Films 2019 , 125-150		