

Ana Belen Martin Diana

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/7234/ana-belen-martin-diana-publications-by-year.pdf>

Version: 2024-04-24

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	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
86	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
85	A Novel Strategy to Produce a Soluble and Bioactive Wheat Bran Ingredient Rich in Ferulic Acid. <i>Antioxidants</i> , 2021 , 10,	7.1	9
84	Wheat and Oat Brans as Sources of Polyphenol Compounds for Development of Antioxidant Nutraceutical Ingredients. <i>Foods</i> , 2021 , 10,	4.9	11
83	Bioprocessed Wheat Ingredients: Characterization, Bioaccessibility of Phenolic Compounds, and Bioactivity During Digestion.. <i>Frontiers in Plant Science</i> , 2021 , 12, 790898	6.2	6
82	Soluble Phenolic Composition Tailored by Germination Conditions Accompany Antioxidant and Anti-inflammatory Properties of Wheat. <i>Antioxidants</i> , 2020 , 9,	7.1	14
81	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. <i>Foods</i> , 2020 , 9,	4.9	7
80	Sprouted Barley Flour as a Nutritious and Functional Ingredient. <i>Foods</i> , 2020 , 9,	4.9	29
79	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
78	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
77	Effects and Safe Inclusion of Narbonne Vetch () in Rainbow Trout () Diets: Towards a More Sustainable Aquaculture. <i>Animals</i> , 2020 , 10,	3.1	5
76	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
75	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
74	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
73	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
72	Effect of Wakame and Carob Pod Snacks on Non-Alcoholic Fatty Liver Disease. <i>Nutrients</i> , 2019 , 11,	6.7	4
71	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

70	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
69	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
68	Development of healthy gluten-free (Zucc.) flours. <i>Heliyon</i> , 2019 , 5, e02598	3.6	3
67	Fish-gelatin and Carob Seed Peel By-product for Developing Novel Edible Films 2019 , 125-150		
66	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
65	Effects of dietary barley on rainbow trout exposed to an acute stress challenge. <i>Aquaculture</i> , 2019 , 501, 32-38	4.4	4
64	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
63	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
62	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
61	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
60	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
59	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
58	Quality Attributes of Apple Juice 2018 , 45-57		4
57	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
56	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
55	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
54	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
53	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

52	Valorization of Carob 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
51	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
50	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
49	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
48	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
47	Effect of ewe (semi-skimmed and whole) and cow 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
46	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
45	Quality Markers of Functional Tomato Juice with Added Apple Phenolic Antioxidants. <i>Beverages</i> , 2016 , 2, 4	3.4	6
44	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
43	Apple peel flavonoids as natural antioxidants for vegetable juice applications. <i>European Food Research and Technology</i> , 2016 , 242, 1459-1469	3.4	10
42	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
41	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
40	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
39	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
38	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
37	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
36	Bioactive Natural Products. <i>Journal of Chemistry</i> , 2013 , 2013, 1-1	2.3	3
35	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

34	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
33	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
32	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
31	The effect of delactosed whey permeate on phytochemical content of canned tomatoes. <i>Food Chemistry</i> , 2012 , 134, 2249-56	8.5	5
30	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
29	The antioxidant properties of whey permeate treated fresh-cut tomatoes. <i>Food Chemistry</i> , 2011 , 124, 1451-1457	8.5	17
28	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
27	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
26	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
25	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
24	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
23	Effect of drying method on the antioxidant capacity of six Lamiaceae herbs. <i>Food Chemistry</i> , 2010 , 123, 85-91	8.5	179
22	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
21	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
20	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
19	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
18	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
17	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

16	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
15	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
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	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
12	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
11	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
10	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
9	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
8	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
7	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
6	OPTIMISATION OF CALCIUM LACTATE WASHING TREATMENT ON SALAD-CUT LETTUCE: QUALITY ASPECTS. <i>Acta Horticulturae</i> , 2005 , 323-330	0.3	1
5	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
4	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
3	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
2	Development of a fermented goat's milk containing probiotic bacteria. <i>International Dairy Journal</i> , 2003 , 13, 827-833	3.5	100
1	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