

Maria Jose Frutos Fernandez

List of Publications by Year in descending order

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Version: 2024-02-01

74
papers

1,768
citations

293460

24
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340414

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76
docs citations

76
times ranked

2795
citing authors

#	ARTICLE	IF	CITATIONS
1	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> , 2022, 73, 49-59.	1.3	12
2	Saffron bioactives crocin, crocetin and safranal: effect on oxidative stress and mechanisms of action. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3232-3249.	5.4	66
3	Novel approach for purification of major betalains using flash chromatography and comparison of radical scavenging and antioxidant activities. <i>Food Chemistry</i> , 2022, 385, 132632.	4.2	13
4	Guidance on safety evaluation of sources of nutrients and bioavailability of nutrient from the sources (Revision 1)1. <i>EFSA Journal</i> , 2021, 19, e06552.	0.9	3
5	The Effect of Nixtamalization Extrusion Process and Tortillas Making on the Stability of Anthocyanins from Blue Corn through the Kinetic and Thermodynamic Parameters. <i>Plant Foods for Human Nutrition</i> , 2021, 76, 334-339.	1.4	2
6	Risk assessment of nitrate and nitrite in feed. <i>EFSA Journal</i> , 2020, 18, e06290.	0.9	16
7	Non-Dairy Fermented Beverages as Potential Carriers to Ensure Probiotics, Prebiotics, and Bioactive Compounds Arrival to the Gut and Their Health Benefits. <i>Nutrients</i> , 2020, 12, 1666.	1.7	102
8	Effect of extrusion conditions on the anthocyanin content, functionality, and pasting properties of obtained nixtamalized blue corn flour (<i>Zea mays</i> L.) and process optimization. <i>Journal of Food Science</i> , 2020, 85, 2143-2152.	1.5	11
9	Influência das mucilagens de sementes de chia (<i>Salvia hispanica</i> L.) e linhaça marrom (<i>Linum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 e6469108924.	0.0	3
10	Artichoke (<i>Cynara scolymus</i> L.)., 2019, , 135-138.		5
11	Reevaluation of silicon dioxide (E551) as a food additive. <i>EFSA Journal</i> , 2018, 16, e05088.	0.9	95
12	Scientific opinion on the safety of green tea catechins. <i>EFSA Journal</i> , 2018, 16, e05239.	0.9	118
13	Safety of low-substituted hydroxypropyl cellulose (L-HPC) to be used as a food additive in food supplements in tablet form. <i>EFSA Journal</i> , 2018, 16, e05062.	0.9	4
14	Safety of hydroxyanthracene derivatives for use in food. <i>EFSA Journal</i> , 2018, 16, e05090.	0.9	27
15	Safety of orthosilicic acid-vanillin complex (OSA-V) as a novel food ingredient to be used in food supplements as a source of silicon and bioavailability of silicon from the source. <i>EFSA Journal</i> , 2018, 16, e05086.	0.9	2
16	Reevaluation of glycerol esters of wood rosin (E 445) as a food additive. <i>EFSA Journal</i> , 2018, 16, e05370.	0.9	4
17	Scientific opinion on the evaluation of authorised ferric sodium EDTA as an ingredient in the context of Regulation (EC) 258/97 on novel foods and Regulation (EU) 609/2013 on food intended for infants and young children, food for special medical purposes and total diet replacement for weight control. <i>EFSA Journal</i> . 2018. 16. e05369.	0.9	4
18	Scientific opinion on the safety of monacolins in red yeast rice. <i>EFSA Journal</i> , 2018, 16, e05368.	0.9	44

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19	Re-evaluation of propane-1,2-diol (E1520) as a food additive. EFSA Journal, 2018, 16, e05235.	0.9	12
20	Re-evaluation of propane-1,2-diol alginate (E405) as a food additive. EFSA Journal, 2018, 16, e05371.	0.9	4
21	Re-evaluation of aluminium sulphates (E520) and sodium aluminium phosphate (E541) as food additives. EFSA Journal, 2018, 16, e05372.	0.9	10
22	Re-evaluation of calcium silicate (E552), magnesium silicate (E553a(i)), magnesium trisilicate (E553a(ii)) and talc (E553b) as food additives. EFSA Journal, 2018, 16, e05375.	0.9	7
23	Refined exposure assessment of extracts of rosemary (E392) from its use as food additive. EFSA Journal, 2018, 16, e05373.	0.9	21
24	Re-evaluation of carrageenan (E407) and processed Eucheuma seaweed (E407a) as food additives. EFSA Journal, 2018, 16, e05238.	0.9	64
25	Evaluation of calcium malate, used as a novel food ingredient and as a source of calcium in foods for the general population, food supplements, total diet replacement for weight control and food for special medical purposes. EFSA Journal, 2018, 16, e05291.	0.9	2
26	Re-evaluation of gellan gum (E418) as food additive. EFSA Journal, 2018, 16, e05296.	0.9	9
27	Safety in use of glucosylated steviol glycosides as a food additive in different food categories. EFSA Journal, 2018, 16, e05181.	0.9	3
28	Safety of the proposed amendment of the specifications of the food additive steviol glycosides (E960). EFSA Journal, 2018, 16, e05236.	0.9	2
29	Safety and bioavailability of silver hydrosol as a source of silver added for nutritional purposes to food supplements. EFSA Journal, 2018, 16, e05237.	0.9	2
30	Evaluation of magnesium malate, used as a novel food ingredient and as a source of magnesium in foods for the general population, food supplements, total diet replacement for weight control and food for special medical purposes. EFSA Journal, 2018, 16, e05292.	0.9	5
31	Refined exposure assessment of polyethylene glycol (E1521) from its use as a food additive. EFSA Journal, 2018, 16, e05293.	0.9	10
32	Guidance on safety evaluation of sources of nutrients and bioavailability of nutrient from the sources. EFSA Journal, 2018, 16, e05294.	0.9	21
33	Re-evaluation of stannous chloride (E512) as food additive. EFSA Journal, 2018, 16, e05295.	0.9	1
34	Evaluation of four new studies on the potential toxicity of titanium dioxide used as a food additive (E171). EFSA Journal, 2018, 16, e05366.	0.9	15
35	Re-evaluation of sodium ferrocyanide (E535), potassium ferrocyanide (E536) and calcium ferrocyanide (E538) as food additives. EFSA Journal, 2018, 16, e05374.	0.9	7
36	Refined exposure assessment of sucrose esters of fatty acids (E473) from its use as a food additive. EFSA Journal, 2018, 16, e05087.	0.9	10

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37	Influence of Fermentation with Different Lactic Acid Bacteria and in Vitro Digestion on the Biotransformation of Phenolic Compounds in Fermented Pomegranate Juices. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6488-6496.	2.4	97
38	Effect of Inulin on the Viability of <i>L. plantarum</i> during Storage and In Vitro Digestion and on Composition Parameters of Vegetable Fermented Juices. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 161-167.	1.4	38
39	Re-evaluation of guar gum (E412) as a food additive. <i>EFSA Journal</i> , 2017, 15, e04669.	0.9	10
40	Re-evaluation of polyglycerol polyricinoleate (E476) as a food additive. <i>EFSA Journal</i> , 2017, 15, e04743.	0.9	11
41	Statement on the validity of the conclusions of a mouse carcinogenicity study on sucralose (E955) performed by the Ramazzini Institute. <i>EFSA Journal</i> , 2017, 15, e04784.	0.9	1
42	Re-evaluation of potassium nitrite (E249) and sodium nitrite (E250) as food additives. <i>EFSA Journal</i> , 2017, 15, e04786.	0.9	58
43	Re-evaluation of lecithins (E322) as a food additive. <i>EFSA Journal</i> , 2017, 15, e04742.	0.9	22
44	Re-evaluation of acacia gum (E414) as a food additive. <i>EFSA Journal</i> , 2017, 15, e04741.	0.9	17
45	Development of prebiotic nectars and juices as potential substrates for <i>Lactobacillus acidophilus</i> : Special reference to physicochemical characterization and consumer acceptability during storage. <i>LWT - Food Science and Technology</i> , 2017, 81, 136-143.	2.5	31
46	Re-evaluation of soybean hemicellulose (E426) as a food additive. <i>EFSA Journal</i> , 2017, 15, e04721.	0.9	1
47	Re-evaluation of glycerol (E422) as a food additive. <i>EFSA Journal</i> , 2017, 15, e04720.	0.9	33
48	Re-evaluation of sodium nitrate (E251) and potassium nitrate (E252) as food additives. <i>EFSA Journal</i> , 2017, 15, e04787.	0.9	44
49	Re-evaluation of oxidised starch (E1404), monostarch phosphate (E1410), distarch phosphate (E1412), phosphated distarch phosphate (E1413), acetylated distarch phosphate (E1414), acetylated starch (E1420), acetylated distarch adipate (E1422), hydroxypropyl starch (E1440), hydroxypropyl distarch phosphate (E1442), starch sodium octenyl succinate (E1450), acetylated oxidised starch (E1451) and starch aluminium octenyl succinate (E1452) as food additives. <i>EFSA Journal</i> , 2017, 15, e04811.	0.9	16
50	Re-evaluation of xanthan gum (E415) as a food additive. <i>EFSA Journal</i> , 2017, 15, e04909.	0.9	26
51	Extension of use of lycopene (E160d) to certain meat preparations, meat products and fruit and vegetable preparations. <i>EFSA Journal</i> , 2017, 15, e05064.	0.9	2
52	Approach followed for the refined exposure assessment as part of the safety assessment of food additives under re-evaluation. <i>EFSA Journal</i> , 2017, 15, e05042.	0.9	12
53	Influence of the Fruit Juice Carriers on the Ability of <i>Lactobacillus plantarum</i> DSM20205 to Improve <i>in Vitro</i> Intestinal Barrier Integrity and Its Probiotic Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5632-5638.	2.4	30
54	Re-evaluation of alginic acid and its sodium, potassium, ammonium and calcium salts (E400-E404) as food additives. <i>EFSA Journal</i> , 2017, 15, e05049.	0.9	24

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55	Re-evaluation of mono- and di-glycerides of fatty acids (E471) as food additives. EFSA Journal, 2017, 15, e05045.	0.9	20
56	Re-evaluation of polyglycerol esters of fatty acids (E475) as a food additive. EFSA Journal, 2017, 15, e05089.	0.9	8
57	Safety of nisin (E234) as a food additive in the light of new toxicological data and the proposed extension of use. EFSA Journal, 2017, 15, e05063.	0.9	55
58	Re-evaluation of tragacanth (E413) as a food additive. EFSA Journal, 2017, 15, e04789.	0.9	2
59	Safety of the proposed amendment of the specifications for the food additive polyvinyl alcohol-polyethylene glycol-graft copolymer (E1209). EFSA Journal, 2017, 15, e04865.	0.9	1
60	Re-evaluation of ammonium phosphatides (E442) as a food additive. EFSA Journal, 2016, 14, e04597.	0.9	3
61	Re-evaluation of β -cyclodextrin (E459) as a food additive. EFSA Journal, 2016, 14, e04628.	0.9	29
62	Re-evaluation of agar (E406) as a food additive. EFSA Journal, 2016, 14, e04645.	0.9	20
63	Re-evaluation of karaya gum (E416) as a food additive. EFSA Journal, 2016, 14, e04598.	0.9	2
64	Improvement of the healthy properties of a Spanish artisan meat pie maintaining the organoleptic quality. LWT - Food Science and Technology, 2016, 65, 624-629.	2.5	3
65	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. International Journal of Food Science and Technology, 2015, 50, 2383-2390.	1.3	4
66	Effect of different types of encapsulation on the survival of <i>Lactobacillus plantarum</i> during storage with inulin and <i>in vitro</i> digestion. LWT - Food Science and Technology, 2015, 64, 824-828.	2.5	60
67	Instrumental and sensory texture attributes of pomegranate arils and seeds as affected by cultivar. LWT - Food Science and Technology, 2015, 60, 656-663.	2.5	29
68	Influence of rutin and ascorbic acid in colour, plum anthocyanins and antioxidant capacity stability in model juices. Food Chemistry, 2015, 173, 495-500.	4.2	72
69	Effect of concentrated plum juice on physicochemical and sensory properties of yoghurt made at bench top scale. International Journal of Dairy Technology, 2014, 67, 123-128.	1.3	8
70	Chemical and functional properties of the different by-products of artichoke (<i>Cynara scolymus</i> L.) from industrial canning processing. Food Chemistry, 2014, 160, 134-140.	4.2	58
71	Colour and antioxidant capacity stability in grape, strawberry and plum peel model juices at different pHs and temperatures. Food Chemistry, 2014, 154, 199-204.	4.2	31
72	Degradation kinetics of pigment, colour and stability of the antioxidant capacity in juice model systems from six anthocyanin sources. International Journal of Food Science and Technology, 2011, 46, 2550-2557.	1.3	30

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73	Arundo donax chipboard based on urea-formaldehyde resin using under 4mm particles size meets the standard criteria for indoor use. <i>Industrial Crops and Products</i> , 2011, 34, 1538-1542.	2.5	34
74	Changes in nutraceutical composition of lemon juices according to different industrial extraction systems. <i>Food Chemistry</i> , 2002, 78, 319-324.	4.2	85