

Encarnacion Goicoechea Oses

List of Publications by Year in descending order

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Version: 2024-02-01

44
papers

1,916
citations

270111

25
h-index

325983

40
g-index

44
all docs

44
docs citations

44
times ranked

2232
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Different Effects of Vitamin C-Based Supplements on the Advance of Linseed Oil Component Oxidation and Lipolysis during In Vitro Gastrointestinal Digestion. <i>Foods</i> , 2022, 11, 58. | 1.9 | 3 |
| 2 | Food lipid oxidation under gastrointestinal digestion conditions: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 461-478. | 5.4 | 63 |
| 3 | Oxidative stability of extra-virgin olive oil enriched or not with lycopene. Importance of the initial quality of the oil for its performance during in vitro gastrointestinal digestion. <i>Food Research International</i> , 2020, 130, 108987. | 2.9 | 6 |
| 4 | Bakailao-gibel olio fresko eta oxidatuaren urdail-hesteetako in vitro digestioa: BSA eta BHTren propietate antioxidatzaileen eta azken honetatik eratorritako metabolitoen azterketa. <i>Ekaia (journal)</i> , 2020, , 183-198. | 0.0 | 0 |
| 5 | Effect of adding alpha-tocopherol on the oxidation advance during in vitro gastrointestinal digestion of sunflower and flaxseed oils. <i>Food Research International</i> , 2019, 125, 108558. | 2.9 | 21 |
| 6 | 1H NMR: A Powerful Tool for Lipid Digestion Research. <i>Applications of NMR Spectroscopy</i> , 2019, , 60-99. | 0.2 | 3 |
| 7 | Effects of different cooking methods on the lipids and volatile components of farmed and wild European sea bass (<i>Dicentrarchus labrax</i>). <i>Food Research International</i> , 2018, 103, 48-58. | 2.9 | 31 |
| 8 | E bitaminaren gehikuntza urdail-hesteetako in vitro digestioan: efektu antioxidatzailea edo prooxidatzailea?. <i>Ekaia (journal)</i> , 2018, , 83-98. | 0.0 | 0 |
| 9 | Influence of different salting processes on the evolution of the volatile metabolites of vacuumâ€packed fillets of farmed and wild sea bass (<i>Dicentrarchus labrax</i>) stored under refrigeration conditions: a study by SPMEâ€GC/MS. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 967-976. | 1.7 | 6 |
| 10 | Effect of Smoking Using Smoke Flavorings on Several Characteristics of Farmed Sea Bass (<i>Dicentrarchus labrax</i>) Fillets and on their Evolution During Vacuum-Packed Storage at Refrigeration Temperature. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12800. | 0.9 | 6 |
| 11 | Fish <i>in Vitro</i> Digestion: Influence of Fish Salting on the Extent of Lipolysis, Oxidation, and Other Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 879-891. | 2.4 | 21 |
| 12 | Direct study of minor extra-virgin olive oil components without any sample modification. 1H NMR multisuppression experiment: A powerful tool. <i>Food Chemistry</i> , 2017, 228, 301-314. | 4.2 | 66 |
| 13 | Effect of the presence of protein on lipolysis and lipid oxidation occurring during in vitro digestion of highly unsaturated oils. <i>Food Chemistry</i> , 2017, 235, 21-33. | 4.2 | 20 |
| 14 | Polyunsaturated lipids and vitamin A oxidation during cod liver oil in vitro gastrointestinal digestion. Antioxidant effect of added BHT. <i>Food Chemistry</i> , 2017, 232, 733-743. | 4.2 | 26 |
| 15 | Behaviour of non-oxidized and oxidized flaxseed oils, as models of omega-3 rich lipids, during in vitro digestion. Occurrence of epoxidation reactions. <i>Food Research International</i> , 2017, 97, 104-115. | 2.9 | 30 |
| 16 | Effect of liquid smoking on lipid hydrolysis and oxidation reactions during in vitro gastrointestinal digestion of European sea bass. <i>Food Research International</i> , 2017, 97, 51-61. | 2.9 | 19 |
| 17 | 1H NMR and SPME-GC/MS study of hydrolysis, oxidation and other reactions occurring during in vitro digestion of non-oxidized and oxidized sunflower oil. Formation of hydroxy-octadecadienoates. <i>Food Research International</i> , 2017, 91, 171-182. | 2.9 | 29 |
| 18 | Changes provoked by boiling, steaming and sous-vide cooking in the lipid and volatile profile of European sea bass. <i>Food Research International</i> , 2017, 99, 630-640. | 2.9 | 68 |

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|----|--|-----|-----------|
| 19 | Influence of smoking with smoke flavorings on the oxidative stability of farmed sea bass fillets monitored by ¹ H NMR and FTIR. European Journal of Lipid Science and Technology, 2017, 119, 1600023. | 1.0 | 2 |
| 20 | The influence of frying technique, cooking oil and fish species on the changes occurring in fish lipids and oil during shallow-frying, studied by ¹ H NMR. Food Research International, 2016, 84, 150-159. | 2.9 | 45 |
| 21 | A study by ¹ H NMR on the influence of some factors affecting lipid in vitro digestion. Food Chemistry, 2016, 211, 17-26. | 4.2 | 39 |
| 22 | Metabolite release and protein hydrolysis during the in vitro digestion of cooked sea bass fillets. A study by ¹ H NMR. Food Research International, 2016, 88, 293-301. | 2.9 | 19 |
| 23 | Farmed and wild sea bass (<i>Dicentrarchus labrax</i>) volatile metabolites: a comparative study by SPME-GC/MS. Journal of the Science of Food and Agriculture, 2016, 96, 1181-1193. | 1.7 | 35 |
| 24 | ¹ H NMR study of the changes in brine- and dry-salted sea bass lipids under thermo-oxidative conditions: Both salting methods reduce oxidative stability. European Journal of Lipid Science and Technology, 2015, 117, 440-449. | 1.0 | 17 |
| 25 | Oxidation Products of Corn Oil at Room Temperature. , 2015, , 243-249. | | 2 |
| 26 | Usefulness of ¹ H NMR in assessing the extent of lipid digestion. Food Chemistry, 2015, 179, 182-190. | 4.2 | 63 |
| 27 | Aldehydes after Prolonged Heating at Frying Temperature. , 2015, , 251-258. | | 9 |
| 28 | 2,6-Di-tert-Butyl-4-Hydroxytoluene and Its Metabolites in Foods. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 67-80. | 5.9 | 119 |
| 29 | A method based on ¹ H NMR spectral data useful to evaluate the hydrolysis level in complex lipid mixtures. Food Research International, 2014, 66, 379-387. | 2.9 | 121 |
| 30 | Volatile compounds generated in corn oil stored at room temperature. Presence of toxic compounds. European Journal of Lipid Science and Technology, 2014, 116, 395-406. | 1.0 | 62 |
| 31 | A Review of Thermo-Oxidative Degradation of Food Lipids Studied by ¹ H NMR Spectroscopy: Influence of Degradative Conditions and Food Lipid Nature. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 838-859. | 5.9 | 125 |
| 32 | Fourier transform infrared spectroscopy as a tool to study farmed and wild sea bass lipid composition. Journal of the Science of Food and Agriculture, 2014, 94, 1340-1348. | 1.7 | 23 |
| 33 | Quality of farmed and wild sea bass lipids studied by ¹ H NMR: Usefulness of this technique for differentiation on a qualitative and a quantitative basis. Food Chemistry, 2012, 135, 1583-1591. | 4.2 | 58 |
| 34 | Fate in digestion in vitro of several food components, including some toxic compounds coming from omega-3 and omega-6 lipids. Food and Chemical Toxicology, 2011, 49, 115-124. | 1.8 | 56 |
| 35 | Volatile components of several virgin and refined oils differing in their botanical origin. Journal of the Science of Food and Agriculture, 2011, 91, 1871-1884. | 1.7 | 32 |
| 36 | Analysis of Hydroperoxides, Aldehydes and Epoxides by ¹ H Nuclear Magnetic Resonance in Sunflower Oil Oxidized at 70 and 100 °C. Journal of Agricultural and Food Chemistry, 2010, 58, 6234-6245. | 2.4 | 96 |

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|----|---|-----|-----------|
| 37 | A study of the toxic effect of oxidized sunflower oil containing 4-hydroperoxy-2-nonenal and 4-hydroxy-2-nonenal on cortical TrkA receptor expression in rats. <i>Nutritional Neuroscience</i> , 2009, 12, 249-259. | 1.5 | 11 |
| 38 | Oxidation of corn oil at room temperature: Primary and secondary oxidation products and determination of their concentration in the oil liquid matrix from ¹ H nuclear magnetic resonance data. <i>Food Chemistry</i> , 2009, 116, 183-192. | 4.2 | 93 |
| 39 | Formation of oxygenated $\hat{1}\pm, \hat{1}^2$ -unsaturated aldehydes and other toxic compounds in sunflower oil oxidation at room temperature in closed receptacles. <i>Food Chemistry</i> , 2008, 111, 157-164. | 4.2 | 100 |
| 40 | Characterization of Cod Liver Oil by Spectroscopic Techniques. New Approaches for the Determination of Compositional Parameters, Acyl Groups, and Cholesterol from ¹ H Nuclear Magnetic Resonance and Fourier Transform Infrared Spectral Data. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9072-9079. | 2.4 | 39 |
| 41 | Toxic Oxygenated $\hat{1}\pm, \hat{1}^2$ -Unsaturated Aldehydes and their Study in Foods: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2008, 48, 119-136. | 5.4 | 154 |
| 42 | Use of an in Vitro Digestion Model To Study the Bioaccessibility of 4-Hydroxy-2-nonenal and Related Aldehydes Present in Oxidized Oils Rich in Omega-6 Acyl Groups. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8475-8483. | 2.4 | 41 |
| 43 | Evidence of the Formation of Light Polycyclic Aromatic Hydrocarbons during the Oxidation of Edible Oils in Closed Containers at Room Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2028-2033. | 2.4 | 41 |
| 44 | Detection of Primary and Secondary Oxidation Products by Fourier Transform Infrared Spectroscopy (FTIR) and ¹ H Nuclear Magnetic Resonance (NMR) in Sunflower Oil during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10729-10736. | 2.4 | 96 |