

# Nadia Ortega

## List of Publications by Year in Descending Order

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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.

8

papers

643

citations

8

h-index

8

g-index

8

ext. papers

722

ext. citations

5.9

avg, IF

3.19

L-index

#	Paper	IF	Citations
8	Distribution of procyanidins and their metabolites in rat plasma and tissues in relation to ingestion of procyanidin-enriched or procyanidin-rich cocoa creams. <i>European Journal of Nutrition</i> , <b>2013</b> , 52, 1029-38	5.2	49
7	Metabolic pathways of the colonic metabolism of flavonoids (flavonols, flavones and flavanones) and phenolic acids. <i>Food Chemistry</i> , <b>2012</b> , 130, 383-393	8.5	136
6	Multicompartmental LC-Q-TOF-based metabolomics as an exploratory tool to identify novel pathways affected by polyphenol-rich diets in mice. <i>Journal of Proteome Research</i> , <b>2011</b> , 10, 3501-12	5.6	38
5	Matrix composition effect on the digestibility of carob flour phenols by an in-vitro digestion model. <i>Food Chemistry</i> , <b>2011</b> , 124, 65-71	8.5	98
4	Comparative study of UPLC <sup>MS/MS</sup> and HPLC <sup>MS/MS</sup> to determine procyanidins and alkaloids in cocoa samples. <i>Journal of Food Composition and Analysis</i> , <b>2010</b> , 23, 298-305	4.1	80
3	Rapid determination of phenolic compounds and alkaloids of carob flour by improved liquid chromatography tandem mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 7239-44	5.7	28
2	Effect of fat content on the digestibility and bioaccessibility of cocoa polyphenol by an in vitro digestion model. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 5743-9	5.7	132
1	Obtention and characterization of phenolic extracts from different cocoa sources. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 9621-7	5.7	82