

# Paula Mapelli-Brahm

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8110060/publications.pdf>

Version: 2024-02-01

30  
papers

1,192  
citations

471371

17  
h-index

454834

30  
g-index

31  
all docs

31  
docs citations

31  
times ranked

1281  
citing authors

#	ARTICLE	IF	CITATIONS
1	A comprehensive review on the colorless carotenoids phytoene and phytofluene. Archives of Biochemistry and Biophysics, 2015, 572, 188-200.	1.4	147
2	A comprehensive review on carotenoids in foods and feeds: <i>status quo</i> , applications, patents, and research needs. Critical Reviews in Food Science and Nutrition, 2022, 62, 1999-2049.	5.4	132
3	Skin Carotenoids in Public Health and Nutricosmetics: The Emerging Roles and Applications of the UV Radiation-Absorbing Colourless Carotenoids Phytoene and Phytofluene. Nutrients, 2019, 11, 1093.	1.7	117
4	The impact of fermentation processes on the production, retention and bioavailability of carotenoids: An overview. Trends in Food Science and Technology, 2020, 99, 389-401.	7.8	86
5	Effect of high-pressure processing on carotenoids profile, colour, microbial and enzymatic stability of cloudy carrot juice. Food Chemistry, 2019, 299, 125112.	4.2	70
6	The colourless carotenoids phytoene and phytofluene: From dietary sources to their usefulness for the functional foods and nutricosmetics industries. Journal of Food Composition and Analysis, 2018, 67, 91-103.	1.9	67
7	Bioaccessibility of phytoene and phytofluene is superior to other carotenoids from selected fruit and vegetable juices. Food Chemistry, 2017, 229, 304-311.	4.2	63
8	Study of the Time-Course of <i>cis/trans</i> ( <i>Z/E</i> ) Isomerization of Lycopene, Phytoene, and Phytofluene from Tomato. Journal of Agricultural and Food Chemistry, 2014, 62, 12399-12406.	2.4	54
9	Study of commercial quality parameters, sugars, phenolics, carotenoids and plastids in different tomato varieties. Food Chemistry, 2019, 277, 480-489.	4.2	53
10	Extraction of carotenoids from cantaloupe waste and determination of its mineral composition. Food Research International, 2018, 111, 391-398.	2.9	47
11	Influence of high pressure homogenization and pasteurization on the <i>in vitro</i> bioaccessibility of carotenoids and flavonoids in orange juice. Food Chemistry, 2020, 331, 127259.	4.2	46
12	Phytoene and Phytofluene Isolated from a Tomato Extract are Readily Incorporated in Mixed Micelles and Absorbed by Caco-2 Cells, as Compared to Lycopene, and SR-BI is Involved in their Cellular Uptake. Molecular Nutrition and Food Research, 2018, 62, e1800703.	1.5	37
13	Impact of thermal treatments on the bioaccessibility of phytoene and phytofluene in relation to changes in the microstructure and size of orange juice particles. Journal of Functional Foods, 2018, 46, 38-47.	1.6	33
14	High-pressure homogenization as compared to pasteurization as a sustainable approach to obtain mandarin juices with improved bioaccessibility of carotenoids and flavonoids. Journal of Cleaner Production, 2020, 262, 121325.	4.6	33
15	Comparison of the bioavailability and intestinal absorption sites of phytoene, phytofluene, lycopene and $\beta$ -carotene. Food Chemistry, 2019, 300, 125232.	4.2	32
16	European Database of Carotenoid Levels in Foods. Factors Affecting Carotenoid Content. Foods, 2021, 10, 912.	1.9	30
17	The colourless carotenoids phytoene and phytofluene: sources, consumption, bioavailability and health effects. Current Opinion in Food Science, 2021, 41, 201-209.	4.1	19
18	The undercover colorless carotenoids phytoene and phytofluene: Importance in agro-food and health in the Green Deal era and possibilities for innovation. Trends in Food Science and Technology, 2021, 116, 255-263.	7.8	18

#	ARTICLE	IF	CITATIONS
19	CHAPTER 1. Structures, Nomenclature and General Chemistry of Carotenoids and Their Esters. Food Chemistry, Function and Analysis, 2019, , 1-50.	0.1	18
20	Comparative study of the bioaccessibility of the colorless carotenoids phytoene and phytofluene in powders and pulps of tomato: microstructural analysis and effect of addition of sunflower oil. Food and Function, 2018, 9, 5016-5023.	2.1	16
21	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. Food Chemistry, 2019, 300, 125139.	4.2	16
22	Assessment of Food Sources and the Intake of the Colourless Carotenoids Phytoene and Phytofluene in Spain. Nutrients, 2021, 13, 4436.	1.7	15
23	Effect of regulated deficit irrigation on commercial quality parameters, carotenoids, phenolics and sugars of the black cherry tomato ( <i>Solanum lycopersicum</i> L.) $\frac{1}{2}$ Sunchocola $\frac{1}{4}$ . Journal of Food Composition and Analysis, 2022, 105, 104220.	1.9	14
24	Screening for Innovative Sources of Carotenoids and Phenolic Antioxidants among Flowers. Foods, 2021, 10, 2625.	1.9	8
25	Isoprenoids composition and colour to differentiate virgin olive oils from a specific mill. LWT - Food Science and Technology, 2018, 89, 18-23.	2.5	7
26	Analysis of Carotenoids and Tocopherols in Plant Matrices and Assessment of Their In Vitro Antioxidant Capacity. Methods in Molecular Biology, 2014, 1153, 77-97.	0.4	6
27	Antioxidant activity, carotenoids, chlorophylls and mineral composition from leaves of <i>Pennisetum spinosum</i> : an Algerian medicinal plant. Journal of Complementary and Integrative Medicine, 2020, 17, .	0.4	3
28	Applications of Visible Spectroscopy and Color Measurements in the Assessments of Carotenoid Levels in Foods. Methods in Molecular Biology, 2020, 2083, 103-116.	0.4	3
29	BON CONFERENCE ABSTRACTS, 11-13 July 2018, Downing College, Cambridge University, UK. Journal of Alzheimer's Disease, 2018, 64, 1019-1048.	1.2	1
30	Ciclo de Mejora en el Aula mediante Aprendizaje Basado en Problemas en la asignatura prÁctica Nutrici3n y BromatologÁa. Jornadas De Formaci3n E Innovaci3n Docente Del Profesorado, 2020, , 925-946.	0.0	0