

Jorge Sineiro Torres

List of Publications by Year in descending order

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36
papers

2,787
citations

361413
20
h-index

345221
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all docs

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docs citations

36
times ranked

3780
citing authors

#	ARTICLE	IF	CITATIONS
1	Understanding phenolic acids inhibition of α -amylase and α -glucosidase and influence of reaction conditions. <i>Food Chemistry</i> , 2022, 372, 131231.	8.2	91
2	Analgesic and antiinflammatory effects of <i>Nigella orientalis</i> L. seeds fixed oil: Pharmacological potentials and molecular mechanisms. <i>Phytotherapy Research</i> , 2022, 36, 1372-1385.	5.8	3
3	Interactions between <i>Ascophyllum nodosum</i> Seaweeds Polyphenols and Native and Gelled Corn Starches. <i>Foods</i> , 2022, 11, 1165.	4.3	3
4	Antioxidant potential and antiangiogenic activity of <i>Tetraselmis suecica</i> grown in a semicontinuous culture. <i>Journal of Chemical Technology and Biotechnology</i> , 2022, 97, 2528-2536.	3.2	3
5	In vitro inhibition of starch digestive enzymes by ultrasound-assisted extracted polyphenols from <i>Ascophyllum nodosum</i> seaweeds. <i>Journal of Food Science</i> , 2022, 87, 2405-2416.	3.1	3
6	Polyphenols extraction kinetics from <i>Ascophyllum nodosum</i> seaweed employing water and saltwater: Effect of ultrasound sonication. <i>Algal Research</i> , 2022, 66, 102773.	4.6	4
7	Aqueous extracts characteristics obtained by ultrasound-assisted extraction from <i>Ascophyllum nodosum</i> seaweeds: effect of operation conditions. <i>Journal of Applied Phycology</i> , 2021, 33, 3297-3308.	2.8	10
8	Impact of drying on the sodium alginate obtained after polyphenols ultrasound-assisted extraction from <i>Ascophyllum nodosum</i> seaweeds. <i>Carbohydrate Polymers</i> , 2021, 272, 118455.	10.2	17
9	Effect of brown seaweed addition and starch gelatinization on gluten-free chestnut flour doughs and cookies. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2571-2580.	3.2	5
10	Determination of thermal transitions of gluten-free chestnut flour doughs enriched with brown seaweed powders and antioxidant properties of baked cookies. <i>Heliyon</i> , 2019, 5, e01805.	3.2	13
11	Extraction and characterization of phlorotannin-enriched fractions from the Atlantic seaweed <i>Bifurcaria bifurcata</i> and evaluation of their cytotoxic activity in murine cell line. <i>Journal of Applied Phycology</i> , 2019, 31, 2573-2583.	2.8	16
12	Effect of brown seaweed powder on physical and textural properties of wheat bread. <i>European Food Research and Technology</i> , 2018, 244, 1-10.	3.3	45
13	Air-drying and rehydration characteristics of the brown seaweeds, <i>Ascophyllum nodosum</i> and <i>Undaria pinnatifida</i> . <i>Journal of Applied Phycology</i> , 2018, 30, 1259-1270.	2.8	16
14	Water Sorption Isotherms and Air Drying Kinetics of <i>Fucus vesiculosus</i> Brown Seaweed. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12997.	2.0	12
15	Aqueous extracts of <i>Ascophyllum nodosum</i> obtained by ultrasound-assisted extraction: effects of drying temperature of seaweed on the properties of extracts. <i>Journal of Applied Phycology</i> , 2017, 29, 3191-3200.	2.8	32
16	Drying temperature effect on powder physical properties and aqueous extract characteristics of <i>Fucus vesiculosus</i> . <i>Journal of Applied Phycology</i> , 2016, 28, 2485-2494.	2.8	24
17	Water sorption isotherms and air drying kinetics modelling of the brown seaweed <i>Bifurcaria bifurcata</i> . <i>Journal of Applied Phycology</i> , 2016, 28, 609-618.	2.8	27
18	Life cycle assessment of the production of bioactive compounds from <i>Tetraselmis suecica</i> at pilot scale. <i>Journal of Cleaner Production</i> , 2014, 64, 323-331.	9.3	57

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19	Influence of natural extracts on the shelf life of modified atmosphere-packaged pork patties. <i>Meat Science</i> , 2014, 96, 526-534.	5.5	193
20	Recovery and Concentration of Antioxidants from Winery Wastes. <i>Molecules</i> , 2012, 17, 3008-3024.	3.8	47
21	Effect of Mg, Si, and Sr on growth and antioxidant activity of the marine microalga <i>Tetraselmis suecica</i> . <i>Journal of Applied Phycology</i> , 2012, 24, 1229-1236.	2.8	27
22	Effects of calf diet, antioxidants, packaging type and storage time on beef steak storage. <i>Meat Science</i> , 2012, 90, 871-880.	5.5	24
23	Extracts of Maqui (<i>Aristotelia chilensis</i>) and Murta (<i>Ugni molinae</i> Turcz.): Sources of Antioxidant Compounds and α -Glucosidase/ β -Amylase Inhibitors. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1630-1637.	5.2	134
24	Antioxidant activity of pine bark procyanidins in bulk corn oil and corn oil-in-water emulsions. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1402-1411.	1.5	3
25	Plant location and extraction procedure strongly alter the antimicrobial activity of murta extracts. <i>European Food Research and Technology</i> , 2009, 228, 467-475.	3.3	56
26	Antioxidant power, bacteriostatic activity, and characterization of white grape pomace extracts by HPLC-ESI-MS. <i>European Food Research and Technology</i> , 2009, 230, 291-301.	3.3	17
27	Identification of polymeric procyanidins from pine bark by mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2009, 23, 4013-4018.	1.5	28
28	Separation and HPLC-MS Identification of Phenolic Antioxidants from Agricultural Residues: Almond Hulls and Grape Pomace. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10101-10109.	5.2	98
29	Procyanidins from pine bark: Relationships between structure, composition and antiradical activity. <i>Food Chemistry</i> , 2007, 104, 518-527.	8.2	85
30	A comparison between bark extracts from <i>Pinus pinaster</i> and <i>Pinus radiata</i> : Antioxidant activity and procyanidin composition. <i>Food Chemistry</i> , 2007, 100, 439-444.	8.2	104
31	Supercritical fluid and solid-liquid extraction of phenolic antioxidants from grape pomace: a comparative study. <i>European Food Research and Technology</i> , 2007, 226, 199-205.	3.3	94
32	Murta Leaves (<i>Ugni molinae</i> Turcz.) as a Source of Antioxidant Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 59-64.	5.2	89
33	Influence of extraction conditions on phenolic yields from pine bark: assessment of procyanidins polymerization degree by thiolysis. <i>Food Chemistry</i> , 2006, 94, 406-414.	8.2	70
34	Fractionation and characterization of proteins from <i>Gevuina avellana</i> and <i>Rosa rubiginosa</i> seeds. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2005, 82, 169-173.	1.9	1
35	Simulation of multistage extraction of antioxidants from Chilean hazelnut (<i>Gevuina avellana</i>) hulls. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2003, 80, 389-396.	1.9	11
36	Natural antioxidants from residual sources. <i>Food Chemistry</i> , 2001, 72, 145-171.	8.2	1,325