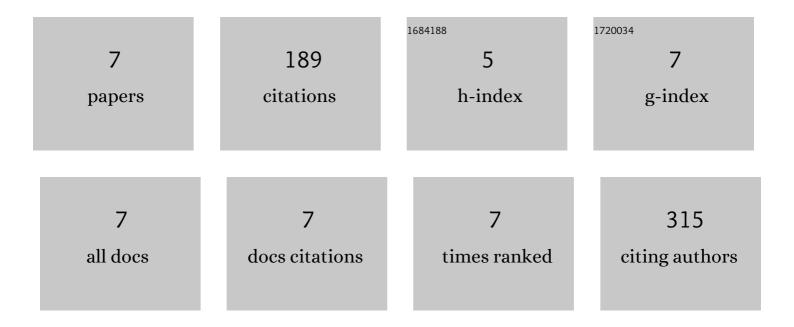
## Isabel Viera Alcaide

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8148217/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Bioactive compounds in Mexican genotypes of cocoa cotyledon and husk. Food Chemistry, 2018, 240, 831-839.	8.2	56
2	Acorn (Quercus spp.) fruit lipids: Saponifiable and unsaponifiable fractions: A detailed study. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 447-453.	1.9	55
3	Elimination of polycyclic aromatic hydrocarbons by bleaching of olive pomace oil. European Journal of Lipid Science and Technology, 2003, 105, 9-16.	1.5	38
4	Authentication of fattening diet of Iberian pig according to their triacylglycerols profile from subcutaneous fat. Analytica Chimica Acta, 2007, 596, 319-324.	5.4	28
5	Asparagus Roots: From an Agricultural By-Product to a Valuable Source of Fructans. Foods, 2022, 11, 652.	4.3	7
6	Nutritional composition and antioxidant activity of different walnut varieties ( <em>Juglans) Tj ETQq0 0 0 rg 70, 310.</em>	BT /Overlo 0.9	ock 10 Tf 50 4
7	A multivariate study of the triacylglycerols composition of the subcutaneous adipose tissue of Iberian pig in relation to the fattening diet and genotype. Grasas Y Aceites, 2008, 59, .	0.9	1