

Gema Nieto

List of Publications by Citations

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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.

45
papers

1,245
citations

20
h-index

34
g-index

50
ext. papers

1,694
ext. citations

5.2
avg, IF

5.48
L-index

#	Paper	IF	Citations
45	Antioxidant and Antimicrobial Properties of Rosemary (L.): A Review. <i>Medicines (Basel, Switzerland)</i> , 2018 , 5,	4.1	108
44	Dietary administration of ewe diets with a distillate from rosemary leaves (<i>Rosmarinus officinalis</i> L.): influence on lamb meat quality. <i>Meat Science</i> , 2010 , 84, 23-9	6.4	102
43	Biological Activities of Three Essential Oils of the Lamiaceae Family. <i>Medicines (Basel, Switzerland)</i> , 2017 , 4,	4.1	76
42	Hydroxytyrosol: Health Benefits and Use as Functional Ingredient in Meat. <i>Medicines (Basel, Switzerland)</i> , 2018 , 5,	4.1	70
41	Seaweeds as a Functional Ingredient for a Healthy Diet. <i>Marine Drugs</i> , 2020 , 18,	6	68
40	Microbial, physical-chemical and sensory spoilage during the refrigerated storage of cooked pork loin processed by the sous vide method. <i>Meat Science</i> , 2008 , 80, 287-92	6.4	64
39	Effect on lamb meat quality of including thyme (<i>Thymus zygis</i> ssp. <i>gracilis</i>) leaves in ewes' diet. <i>Meat Science</i> , 2010 , 85, 82-8	6.4	61
38	Thiol oxidation and protein cross-link formation during chill storage of pork patties added essential oil of oregano, rosemary, or garlic. <i>Meat Science</i> , 2013 , 95, 177-84	6.4	59
37	Effect of supplementing ewes' diet with thyme (<i>Thymus zygis</i> ssp. <i>gracilis</i>) leaves on the lipid oxidation of cooked lamb meat. <i>Food Chemistry</i> , 2011 , 125, 1147-1152	8.5	52
36	Effects in ewe diet of rosemary by-product on lipid oxidation and the eating quality of cooked lamb under retail display conditions. <i>Food Chemistry</i> , 2011 , 124, 1423-1429	8.5	48
35	Antioxidant and emulsifying properties of alcalase-hydrolyzed potato proteins in meat emulsions with different fat concentrations. <i>Meat Science</i> , 2009 , 83, 24-30	6.4	47
34	A Review on Applications and Uses of in the Food Industry. <i>Plants</i> , 2020 , 9,	4.5	44
33	Antioxidant and Antimicrobial Activity of Rosemary, Pomegranate and Olive Extracts in Fish Patties. <i>Antioxidants</i> , 2019 , 8,	7.1	36
32	Antioxidant activity of rosemary and thyme by-products and synergism with added antioxidant in a liposome system. <i>European Food Research and Technology</i> , 2011 , 233, 11-18	3.4	33
31	Green Alternatives to Synthetic Antioxidants, Antimicrobials, Nitrates, and Nitrites in Clean Label Spanish Chorizo. <i>Antioxidants</i> , 2019 , 8,	7.1	31
30	Hydroxytyrosol extracts, olive oil and walnuts as functional components in chicken sausages. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3761-3771	4.3	29
29	Incorporation of thyme leaves in the diet of pregnant and lactating ewes: Effect on the fatty acid profile of lamb. <i>Small Ruminant Research</i> , 2012 , 105, 140-147	1.7	25

28	Administration of distillate thyme leaves into the diet of Segureña ewes: effect on lamb meat quality. <i>Animal</i> , 2012 , 6, 2048-56	3.1	22
27	Bioactive Compounds and Extracts from Traditional Herbs and Their Potential Anti-Inflammatory Health Effects. <i>Medicines (Basel, Switzerland)</i> , 2018 , 5,	4.1	20
26	Total antioxidant capacity of meat and meat products consumed in a reference Spanish standard diet. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 2610-2618	3.8	20
25	Incorporation of by-products of rosemary and thyme in the diet of ewes: effect on the fatty acid profile of lamb. <i>European Food Research and Technology</i> , 2013 , 236, 379-389	3.4	19
24	Determination of shelf life of sous vide salmon (<i>Salmo salar</i>) based on sensory attributes. <i>Journal of Food Science</i> , 2009 , 74, S371-6	3.4	19
23	Modelling the yield and texture of comminuted pork products using color and temperature. Effect of fat/lean ratio and starch. <i>Meat Science</i> , 2008 , 80, 649-55	6.4	18
22	Influence of <i>in vitro</i> gastrointestinal digestion and/or grape seed extract addition on antioxidant capacity of meat emulsions. <i>LWT - Food Science and Technology</i> , 2014 , 59, 834-840	5.4	17
21	Health Benefits of Uses and Applications of in Bakery Products. <i>Plants</i> , 2021 , 10,	4.5	16
20	Phenolic Compounds Obtained from By-Products and their Use to Improve the Quality and Shelf Life of Meat and Meat Products-A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	14
19	Effect of hydroxytyrosol, walnut and olive oil on nutritional profile of Low-Fat Chicken Frankfurters. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600518	3	12
18	Can Meat and Meat-Products Induce Oxidative Stress?. <i>Antioxidants</i> , 2020 , 9,	7.1	12
17	The Effect of Consumption of Citrus Fruit and Olive Leaf Extract on Lipid Metabolism. <i>Nutrients</i> , 2017 , 9,	6.7	11
16	Valorization of Citrus Co-Products: Recovery of Bioactive Compounds and Application in Meat and Meat Products. <i>Plants</i> , 2021 , 10,	4.5	11
15	Evaluation of nutritional profile and total antioxidant capacity of the Mediterranean diet of southern Spain. <i>Food Science and Nutrition</i> , 2019 , 7, 3853-3862	3.2	9
14	Fe, Zn and Se Bioavailability in Chicken Meat Emulsions Enriched with Minerals, Hydroxytyrosol and Extra Virgin Olive Oil as Measured by Caco-2 Cell Model. <i>Nutrients</i> , 2018 , 10,	6.7	8
13	In Vitro Assessment of Total Phenolic and Flavonoid Contents, Antioxidant and Photoprotective Activities of Crude Methanolic Extract of Aerial Parts of <i>Capnophyllum peregrinum</i> (L.) Lange (Apiaceae) Growing in Algeria. <i>Medicines (Basel, Switzerland)</i> , 2018 , 5,	4.1	8
12	Use of olive oil as fat replacer in meat emulsions. <i>Current Opinion in Food Science</i> , 2021 , 40, 179-186	9.8	6
11	Phenolic Compounds from An Algerian Endemic Species of var. and Investigation of Antioxidant Activities. <i>Plants</i> , 2020 , 9,	4.5	5

10	Antioxidant and Antimicrobial Effect of Plant Essential Oils and Extract in Salmon Burgers. <i>Foods</i> , 2021 , 10,	4.9	5
9	Effect of homogenisation in formation of thermally induced aggregates in a non- and low- fat milk model system with microparticulated whey proteins. <i>Journal of Dairy Research</i> , 2017 , 84, 229-238	1.6	4
8	Antiproliferative and Antioxidant Activities of Two Extracts of the Plant Species <i>L. Medicines (Basel, Switzerland)</i> , 2018 , 5,	4.1	4
7	Regulation of Inflammatory Response and the Production of Reactive Oxygen Species by a Functional Cooked Ham Reformulated with Natural Antioxidants in a Macrophage Immunity Model. <i>Antioxidants</i> , 2019 , 8,	7.1	4
6	Phytochemical Constituents and Antioxidant Activity of <i>L. Leaves</i> Extracts: Evaluation Effects on Fatty Acids and Proteins Oxidation of Beef Burger during Refrigerated Storage. <i>Antioxidants</i> , 2019 , 8,	7.1	4
5	Predicting frankfurters quality metrics using light backscatter. <i>Journal of Food Engineering</i> , 2014 , 143, 132-138	6	3
4	Anti-Inflammatory and Antioxidant Effects of Regular Consumption of Cooked Ham Enriched with Dietary Phenolics in Diet-Induced Obese Mice. <i>Antioxidants</i> , 2020 , 9,	7.1	3
3	Synthetic vs. Natural Hydroxytyrosol for Clean Label Lamb Burgers. <i>Antioxidants</i> , 2020 , 9,	7.1	3
2	Innovative Natural Functional Ingredients from Olive and Citrus Extracts in Spanish-Type Dry-Cured Sausage "Fuet". <i>Antioxidants</i> , 2021 , 10,	7.1	3
1	Light backscatter fiber optic sensor: a new tool for predicting the stability of pork emulsions containing antioxidative potato protein hydrolysate. <i>Meat Science</i> , 2015 , 100, 262-8	6.4	2