

# Gema Nieto

## 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.

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 Effect of Plant Essential Oils and Extract in Salmon Burgers. <i>Foods</i> , <b>2021</b> , 10,   | 4.9 | 5         |
| 44 | Valorization of Citrus Co-Products: Recovery of Bioactive Compounds and Application in Meat and Meat Products. <i>Plants</i> , <b>2021</b> , 10,   | 4.5 | 11        |
| 43 | Health Benefits of Uses and Applications of in Bakery Products. <i>Plants</i> , <b>2021</b> , 10,  | 4.5 | 16        |
| 42 | Use of olive oil as fat replacer in meat emulsions. <i>Current Opinion in Food Science</i> , <b>2021</b> , 40, 179-186   | 9.8 | 6         |
| 41 | Innovative Natural Functional Ingredients from Olive and Citrus Extracts in Spanish-Type Dry-Cured Sausage "Fuet". <i>Antioxidants</i> , <b>2021</b> , 10,   | 7.1 | 3         |
| 40 | 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> , <b>2020</b> , 9,  | 7.1 | 14        |
| 39 | Seaweeds as a Functional Ingredient for a Healthy Diet. <i>Marine Drugs</i> , <b>2020</b> , 18,  | 6   | 68        |
| 38 | Phenolic Compounds from An Algerian Endemic Species of var. and Investigation of Antioxidant Activities. <i>Plants</i> , <b>2020</b> , 9,  | 4.5 | 5         |
| 37 | Can Meat and Meat-Products Induce Oxidative Stress?. <i>Antioxidants</i> , <b>2020</b> , 9,  | 7.1 | 12        |
| 36 | Anti-Inflammatory and Antioxidant Effects of Regular Consumption of Cooked Ham Enriched with Dietary Phenolics in Diet-Induced Obese Mice. <i>Antioxidants</i> , <b>2020</b> , 9,  | 7.1 | 3         |
| 35 | A Review on Applications and Uses of in the Food Industry. <i>Plants</i> , <b>2020</b> , 9,  | 4.5 | 44        |
| 34 | Synthetic vs. Natural Hydroxytyrosol for Clean Label Lamb Burgers. <i>Antioxidants</i> , <b>2020</b> , 9,  | 7.1 | 3         |
| 33 | Green Alternatives to Synthetic Antioxidants, Antimicrobials, Nitrates, and Nitrites in Clean Label Spanish Chorizo. <i>Antioxidants</i> , <b>2019</b> , 8,  | 7.1 | 31        |
| 32 | Antioxidant and Antimicrobial Activity of Rosemary, Pomegranate and Olive Extracts in Fish Patties. <i>Antioxidants</i> , <b>2019</b> , 8,   | 7.1 | 36        |
| 31 | 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> , <b>2019</b> , 8, | 7.1 | 4         |
| 30 | Phytochemical Constituents and Antioxidant Activity of L. Leaves Extracts: Evaluation Effects on Fatty Acids and Proteins Oxidation of Beef Burger during Refrigerated Storage. <i>Antioxidants</i> , <b>2019</b> , 8,     | 7.1 | 4         |
| 29 | Evaluation of nutritional profile and total antioxidant capacity of the Mediterranean diet of southern Spain. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 3853-3862   | 3.2 | 9         |

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| 28 | 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> , <b>2018</b> , 10,  | 6.7 | 8   |
| 27 | Hydroxytyrosol: Health Benefits and Use as Functional Ingredient in Meat. <i>Medicines (Basel, Switzerland)</i> , <b>2018</b> , 5,  | 4.1 | 70  |
| 26 | 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> , <b>2018</b> , 5, | 4.1 | 8   |
| 25 | Bioactive Compounds and Extracts from Traditional Herbs and Their Potential Anti-Inflammatory Health Effects. <i>Medicines (Basel, Switzerland)</i> , <b>2018</b> , 5,  | 4.1 | 20  |
| 24 | Antiproliferative and Antioxidant Activities of Two Extracts of the Plant Species L. <i>Medicines (Basel, Switzerland)</i> , <b>2018</b> , 5,   | 4.1 | 4   |
| 23 | Antioxidant and Antimicrobial Properties of Rosemary ( L.): A Review. <i>Medicines (Basel, Switzerland)</i> , <b>2018</b> , 5,  | 4.1 | 108 |
| 22 | Hydroxytyrosol extracts, olive oil and walnuts as functional components in chicken sausages. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 3761-3771  | 4.3 | 29  |
| 21 | Effect of hydroxytyrosol, walnut and olive oil on nutritional profile of Low-Fat Chicken Frankfurters. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600518   | 3   | 12  |
| 20 | 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> , <b>2017</b> , 84, 229-238   | 1.6 | 4   |
| 19 | Biological Activities of Three Essential Oils of the Lamiaceae Family. <i>Medicines (Basel, Switzerland)</i> , <b>2017</b> , 4,   | 4.1 | 76  |
| 18 | The Effect of Consumption of Citrus Fruit and Olive Leaf Extract on Lipid Metabolism. <i>Nutrients</i> , <b>2017</b> , 9,   | 6.7 | 11  |
| 17 | Light backscatter fiber optic sensor: a new tool for predicting the stability of pork emulsions containing antioxidative potato protein hydrolysate. <i>Meat Science</i> , <b>2015</b> , 100, 262-8   | 6.4 | 2   |
| 16 | Influence of in vitro gastrointestinal digestion and/or grape seed extract addition on antioxidant capacity of meat emulsions. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 834-840   | 5.4 | 17  |
| 15 | Predicting frankfurters quality metrics using light backscatter. <i>Journal of Food Engineering</i> , <b>2014</b> , 143, 132-138  | 6   | 3   |
| 14 | Total antioxidant capacity of meat and meat products consumed in a reference Spanish standard diet. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 2610-2618   | 3.8 | 20  |
| 13 | 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> , <b>2013</b> , 95, 177-84   | 6.4 | 59  |
| 12 | 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> , <b>2013</b> , 236, 379-389   | 3.4 | 19  |
| 11 | 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> , <b>2012</b> , 105, 140-147   | 1.7 | 25  |

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| 10 | Administration of distillate thyme leaves into the diet of Segureña ewes: effect on lamb meat quality. <i>Animal</i> , <b>2012</b> , 6, 2048-56  | 3.1 | 22  |
| 9  | Antioxidant activity of rosemary and thyme by-products and synergism with added antioxidant in a liposome system. <i>European Food Research and Technology</i> , <b>2011</b> , 233, 11-18          | 3.4 | 33  |
| 8  | 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> , <b>2011</b> , 124, 1423-1429          | 8.5 | 48  |
| 7  | 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> , <b>2011</b> , 125, 1147-1152 | 8.5 | 52  |
| 6  | 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> , <b>2010</b> , 84, 23-9       | 6.4 | 102 |
| 5  | Effect on lamb meat quality of including thyme ( <i>Thymus zygis</i> ssp. <i>gracilis</i> ) leaves in ewes' diet. <i>Meat Science</i> , <b>2010</b> , 85, 82-8                                     | 6.4 | 61  |
| 4  | Determination of shelf life of sous vide salmon ( <i>Salmo salar</i> ) based on sensory attributes. <i>Journal of Food Science</i> , <b>2009</b> , 74, S371-6                                      | 3.4 | 19  |
| 3  | Antioxidant and emulsifying properties of alcalase-hydrolyzed potato proteins in meat emulsions with different fat concentrations. <i>Meat Science</i> , <b>2009</b> , 83, 24-30                   | 6.4 | 47  |
| 2  | Microbial, physical-chemical and sensory spoilage during the refrigerated storage of cooked pork loin processed by the sous vide method. <i>Meat Science</i> , <b>2008</b> , 80, 287-92            | 6.4 | 64  |
| 1  | Modelling the yield and texture of comminuted pork products using color and temperature. Effect of fat/lean ratio and starch. <i>Meat Science</i> , <b>2008</b> , 80, 649-55                       | 6.4 | 18  |