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List of Publications by Year in descending order

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Version: 2024-02-01

50
papers

1,799
citations

236925
25
h-index

276875
41
g-index

51
all docs

51
docs citations

51
times ranked

2196
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.	3.0	147
2	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.	4.1	117
3	Effect of Orange Juice's Processing on the Color, Particle Size, and Bioaccessibility of Carotenoids. Journal of Agricultural and Food Chemistry, 2012, 60, 1447-1455.	5.2	109
4	A simple HPLC method for the comprehensive analysis of cis/trans (Z/E) geometrical isomers of carotenoids for nutritional studies. Food Chemistry, 2013, 138, 1341-1350.	8.2	102
5	Bioactive metabolites involved in the antioxidant, anticancer and anticalpain activities of Ficus carica L., Ceratonia siliqua L. and Quercus ilex L. extracts. Industrial Crops and Products, 2017, 95, 6-17.	5.2	83
6	Effect of high-pressure processing on carotenoids profile, colour, microbial and enzymatic stability of cloudy carrot juice. Food Chemistry, 2019, 299, 125112.	8.2	70
7	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.	3.9	67
8	VISUAL AND INSTRUMENTAL EVALUATION OF ORANGE JUICE COLOR: A CONSUMERS' PREFERENCE STUDY. Journal of Sensory Studies, 2011, 26, 436-444.	1.6	61
9	Study of the Time-Course of cis/trans (Z/E) Isomerization of Lycopene, Phytoene, and Phytofluene from Tomato. Journal of Agricultural and Food Chemistry, 2014, 62, 12399-12406.	5.2	54
10	Study of commercial quality parameters, sugars, phenolics, carotenoids and plastids in different tomato varieties. Food Chemistry, 2019, 277, 480-489.	8.2	53
11	Free Radical Scavenging Properties of Phytofluene and Phytoene Isomers as Compared to Lycopene: A Combined Experimental and Theoretical Study. Journal of Physical Chemistry B, 2014, 118, 9819-9825.	2.6	52
12	Antioxidants (carotenoids and phenolics) profile of cherry tomatoes as influenced by deficit irrigation, ripening and cluster. Food Chemistry, 2018, 240, 870-884.	8.2	51
13	Development and validation of a rapid resolution liquid chromatography method for the screening of dietary plant isoprenoids: Carotenoids, tocopherols and chlorophylls. Journal of Chromatography A, 2014, 1370, 162-170.	3.7	48
14	Effect of regulated deficit irrigation on quality parameters, carotenoids and phenolics of diverse tomato varieties (Solanum lycopersicum L.). Food Research International, 2017, 96, 72-83.	6.2	46
15	Influence of high pressure homogenization and pasteurization on the in vitro bioaccessibility of carotenoids and flavonoids in orange juice. Food Chemistry, 2020, 331, 127259.	8.2	46
16	Colour training and colour differences thresholds in orange juice. Food Quality and Preference, 2013, 30, 320-327.	4.6	45
17	Lycopene isomers in fresh and processed tomato products: Correlations with instrumental color measurements by digital image analysis and spectroradiometry. Food Research International, 2013, 50, 111-120.	6.2	45
18	Hydrophilic antioxidant compounds in orange juice from different fruit cultivars: Composition and antioxidant activity evaluated by chemical and cellular based (Saccharomyces cerevisiae) assays. Journal of Food Composition and Analysis, 2015, 37, 1-10.	3.9	41

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19	Bioaccessibility, antioxidant activity and colour of carotenoids in ultrafrozen orange juices: Influence of thawing conditions. <i>LWT - Food Science and Technology</i> , 2013, 53, 458-463.	5.2	36
20	Effect of the fruit position on the cluster on fruit quality, carotenoids, phenolics and sugars in cherry tomatoes (<i>Solanum lycopersicum</i> L.). <i>Food Research International</i> , 2017, 100, 804-813.	6.2	35
21	Xanthophyll cycle-related photoprotective mechanism in the Mediterranean seagrasses <i>Posidonia oceanica</i> and <i>Cymodocea nodosa</i> under normal and stressful hypersaline conditions. <i>Aquatic Botany</i> , 2013, 109, 14-24.	1.6	33
22	Impact of thermal treatments on the bioaccessibility of phytoene and phytofluene in relation to changes in the microstructure and size of orange juice particles. <i>Journal of Functional Foods</i> , 2018, 46, 38-47.	3.4	33
23	High-pressure homogenization as compared to pasteurization as a sustainable approach to obtain mandarin juices with improved bioaccessibility of carotenoids and flavonoids. <i>Journal of Cleaner Production</i> , 2020, 262, 121325.	9.3	33
24	Biological Active Ecuadorian Mango “Tommy Atkins” Ingredients “An Opportunity to Reduce Agrowaste. <i>Nutrients</i> , 2018, 10, 1138.	4.1	30
25	Guayusa (<i>Ilex guayusa</i> L.) new tea: phenolic and carotenoid composition and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3929-3936.	3.5	29
26	Simultaneous determination of dietary isoprenoids (carotenoids, chlorophylls and tocopherols) in human faeces by Rapid Resolution Liquid Chromatography. <i>Journal of Chromatography A</i> , 2019, 1583, 63-72.	3.7	28
27	Industrial orange juice debittering: Impact on bioactive compounds and nutritional value. <i>Journal of Food Engineering</i> , 2013, 116, 155-161.	5.2	26
28	In vitro antioxidant capacity of tomato products: Relationships with their lycopene, phytoene, phytofluene and alpha-tocopherol contents, evaluation of interactions and correlation with reflectance measurements. <i>LWT - Food Science and Technology</i> , 2016, 65, 718-724.	5.2	24
29	Multivariate analyses of a wide selection of orange varieties based on carotenoid contents, color and in vitro antioxidant capacity. <i>Food Research International</i> , 2016, 90, 194-204.	6.2	23
30	Bioaccessibility of carotenoids, vitamin A and α -tocopherol, from commercial milk-fruit juice beverages: Contribution to the recommended daily intake. <i>Journal of Food Composition and Analysis</i> , 2019, 78, 24-32.	3.9	22
31	Banana Passion Fruit (<i>Passiflora mollissima</i> (Kunth) L.H. Bailey): Microencapsulation, Phytochemical Composition and Antioxidant Capacity. <i>Molecules</i> , 2017, 22, 85.	3.8	21
32	Changes in phytochemical composition, bioactivity and in vitro digestibility of guayusa leaves (<i>Ilex guayusa</i> Loes.) in different ripening stages. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1927-1934.	3.5	19
33	Characterization of Andean Blueberry in Bioactive Compounds, Evaluation of Biological Properties, and In Vitro Bioaccessibility. <i>Foods</i> , 2020, 9, 1483.	4.3	17
34	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. <i>Food and Function</i> , 2018, 9, 5016-5023.	4.6	16
35	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. <i>Food Chemistry</i> , 2019, 300, 125139.	8.2	16
36	Industrial orange juice debittering: effect on volatile compounds and overall quality attributes. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1861-1867.	2.7	15

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37	Assessment of Food Sources and the Intake of the Colourless Carotenoids Phytoene and Phytofluene in Spain. <i>Nutrients</i> , 2021, 13, 4436.	4.1	15
38	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 $\frac{1}{4}$. <i>Journal of Food Composition and Analysis</i> , 2022, 105, 104220.	3.9	14
39	Carotenoid profile determination of bee pollen by advanced digital image analysis. <i>Computers and Electronics in Agriculture</i> , 2020, 175, 105601.	7.7	13
40	Internal preference mapping of milkâ€“fruit beverages: Influence of color and appearance on its acceptability. <i>Food Science and Nutrition</i> , 2018, 6, 27-35.	3.4	11
41	In Vitro Biological Activities of Fruits and Leaves of <i>Elaeagnus multiflora</i> Thunb. and Their Isoprenoids and Polyphenolics Profile. <i>Antioxidants</i> , 2020, 9, 436.	5.1	8
42	Distribution of Polyphenolic and Isoprenoid Compounds and Biological Activity Differences between in the Fruit Skin + Pulp, Seeds, and Leaves of New Biotypes of <i>Elaeagnus multiflora</i> Thunb. <i>Antioxidants</i> , 2021, 10, 849.	5.1	8
43	Isoprenoids composition and colour to differentiate virgin olive oils from a specific mill. <i>LWT - Food Science and Technology</i> , 2018, 89, 18-23.	5.2	7
44	Valorization of the whole grains of <i>Triticum aestivum</i> L. and <i>Triticum vulgare</i> L. through the investigation of their biochemical composition and inÂvitro antioxidant, anti-inflammatory, anticancer and anticalpain activities. <i>Journal of Cereal Science</i> , 2017, 75, 278-285.	3.7	6
45	Analysis of Carotenoids and Tocopherols in Plant Matrices and Assessment of Their In Vitro Antioxidant Capacity. <i>Methods in Molecular Biology</i> , 2014, 1153, 77-97.	0.9	6
46	Spectroradiometry vs. image analysis in colour measurement in juices from different orange and mandarin varieties. <i>Optica Pura Y Aplicada</i> , 2014, 47, 139-144.	0.1	6
47	Digital Image Analysis and Visual Evaluation of Orange Juice: Influence of Different Measurements' Conditions. <i>Food Analytical Methods</i> , 2014, 7, 157-164.	2.6	4
48	Raman spectroscopy for analyzing anthocyanins of lyophilized blueberries. , 2015, , .		4
49	Applications of Visible Spectroscopy and Color Measurements in the Assessments of Carotenoid Levels in Foods. <i>Methods in Molecular Biology</i> , 2020, 2083, 103-116.	0.9	3
50	Interlaboratory exercise for the analysis of carotenoids and related compounds in dried mango fruit (<i>Mangifera indica</i> L.). <i>Journal of Food Composition and Analysis</i> , 2022, 111, 104616.	3.9	0