

Carla M Stinco

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.

48
papers

1,259
citations

22
h-index

34
g-index

51
ext. papers

1,543
ext. citations

5.2
avg, IF

4.82
L-index

#	Paper	IF	Citations
48	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 , 104616	4.1	
47	Effect of regulated deficit irrigation on commercial quality parameters, carotenoids, phenolics and sugars of the black cherry tomato (<i>Solanum lycopersicum</i> L.) ?Sunchocola□ <i>Journal of Food Composition and Analysis</i> , 2021 , 105, 104220	4.1	5
46	Characterization of Andean Blueberry in Bioactive Compounds, Evaluation of Biological Properties, and In Vitro Bioaccessibility. <i>Foods</i> , 2020 , 9,	4.9	9
45	In Vitro Biological Activities of Fruits and Leaves of Thunb. and Their Isoprenoids and Polyphenolics Profile. <i>Antioxidants</i> , 2020 , 9,	7.1	2
44	Influence of high pressure homogenization and pasteurization on the in vitro bioaccessibility of carotenoids and flavonoids in orange juice. <i>Food Chemistry</i> , 2020 , 331, 127259	8.5	24
43	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	10.3	20
42	Carotenoid profile determination of bee pollen by advanced digital image analysis. <i>Computers and Electronics in Agriculture</i> , 2020 , 175, 105601	6.5	2
41	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	1.4	1
40	Bioaccessibility of carotenoids, vitamin A and 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	4.1	17
39	Skin Carotenoids in Public Health and Nutricosmetics: The Emerging Roles and Applications of the UV Radiation-Absorbing Colourless Carotenoids Phytoene and Phytofluene. <i>Nutrients</i> , 2019 , 11,	6.7	64
38	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. <i>Food Chemistry</i> , 2019 , 300, 125139	8.5	11
37	Effect of high-pressure processing on carotenoids profile, colour, microbial and enzymatic stability of cloudy carrot juice. <i>Food Chemistry</i> , 2019 , 299, 125112	8.5	40
36	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	4.5	14
35	Study of commercial quality parameters, sugars, phenolics, carotenoids and plastids in different tomato varieties. <i>Food Chemistry</i> , 2019 , 277, 480-489	8.5	24
34	The colourless carotenoids phytoene and phytofluene: From dietary sources to their usefulness for the functional foods and nutricosmetics industries. <i>Journal of Food Composition and Analysis</i> , 2018 , 67, 91-103	4.1	51
33	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	5.1	22
32	Isoprenoids composition and colour to differentiate virgin olive oils from a specific mill. <i>LWT - Food Science and Technology</i> , 2018 , 89, 18-23	5.4	7

31	Changes in phytochemical composition, bioactivity and in vitro digestibility of guayusa leaves (Ilex guayusa Loes.) in different ripening stages. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1927-1934	4.3	15
30	Internal preference mapping of milk-fruit beverages: Influence of color and appearance on its acceptability. <i>Food Science and Nutrition</i> , 2018 , 6, 27-35	3.2	7
29	Antioxidants (carotenoids and phenolics) profile of cherry tomatoes as influenced by deficit irrigation, ripening and cluster. <i>Food Chemistry</i> , 2018 , 240, 870-884	8.5	38
28	Biological Active Ecuadorian Mango Tommy Atkins Ingredients-An Opportunity to Reduce Agrowaste. <i>Nutrients</i> , 2018 , 10,	6.7	21
27	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	6.1	12
26	Guayusa (Ilex guayusa L.) new tea: phenolic and carotenoid composition and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3929-3936	4.3	21
25	Valorization of the whole grains of Triticum aestivum L. and Triticum vulgare L. through the investigation of their biochemical composition and in vitro antioxidant, anti-inflammatory, anticancer and anticalpain activities. <i>Journal of Cereal Science</i> , 2017 , 75, 278-285	3.8	4
24	Effect of regulated deficit irrigation on quality parameters, carotenoids and phenolics of diverse tomato varieties (Solanum lycopersicum L.). <i>Food Research International</i> , 2017 , 96, 72-83	7	28
23	Effect of the fruit position on the cluster on fruit quality, carotenoids, phenolics and sugars in cherry tomatoes (Solanum lycopersicum L.). <i>Food Research International</i> , 2017 , 100, 804-813	7	22
22	Bioactive metabolites involved in the antioxidant, anticancer and anticalpain activities of Ficus carica L., Ceratonia siliqua L. and Quercus ilex L. extracts. <i>Industrial Crops and Products</i> , 2017 , 95, 6-17	5.9	66
21	Banana Passion Fruit (Passiflora mollissima (Kunth) L.H. Bailey): Microencapsulation, Phytochemical Composition and Antioxidant Capacity. <i>Molecules</i> , 2017 , 22,	4.8	14
20	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	7	17
19	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	5.4	20
18	Hydrophilic antioxidant compounds in orange juice from different fruit cultivars: Composition and antioxidant activity evaluated by chemical and cellular based (Saccharomyces cerevisiae) assays. <i>Journal of Food Composition and Analysis</i> , 2015 , 37, 1-10	4.1	36
17	Raman spectroscopy for analyzing anthocyanins of lyophilized blueberries 2015 ,		2
16	A comprehensive review on the colorless carotenoids phytoene and phytofluene. <i>Archives of Biochemistry and Biophysics</i> , 2015 , 572, 188-200	4.1	113
15	Development and validation of a rapid resolution liquid chromatography method for the screening of dietary plant isoprenoids: carotenoids, tocopherols and chlorophylls. <i>Journal of Chromatography A</i> , 2014 , 1370, 162-70	4.5	36
14	Free radical scavenging properties of phytofluene and phytoene isomers as compared to lycopene: a combined experimental and theoretical study. <i>Journal of Physical Chemistry B</i> , 2014 , 118, 9819-25	3.4	34

13	Study of the time-course of cis/trans (Z/E) isomerization of lycopene, phytoene, and phytofluene from tomato. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12399-406	5.7	42
12	Digital Image Analysis and Visual Evaluation of Orange Juice: Influence of Different MeasurementsS Conditions. <i>Food Analytical Methods</i> , 2014 , 7, 157-164	3.4	2
11	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	1	4
10	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	1.4	6
9	Colour training and colour differences thresholds in orange juice. <i>Food Quality and Preference</i> , 2013 , 30, 320-327	5.8	34
8	A simple HPLC method for the comprehensive analysis of cis/trans (Z/E) geometrical isomers of carotenoids for nutritional studies. <i>Food Chemistry</i> , 2013 , 138, 1341-50	8.5	87
7	Lycopene isomers in fresh and processed tomato products: Correlations with instrumental color measurements by digital image analysis and spectroradiometry. <i>Food Research International</i> , 2013 , 50, 111-120	7	38
6	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	5.4	27
5	Industrial orange juice debittering: Impact on bioactive compounds and nutritional value. <i>Journal of Food Engineering</i> , 2013 , 116, 155-161	6	19
4	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	1.8	24
3	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	3.8	11
2	Effect of orange juiceS processing on the color, particle size, and bioaccessibility of carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1447-55	5.7	94
1	VISUAL AND INSTRUMENTAL EVALUATION OF ORANGE JUICE COLOR: A CONSUMERSS PREFERENCE STUDY. <i>Journal of Sensory Studies</i> , 2011 , 26, 436-444	2.2	48