

# Sara Muñoz-Pina

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8525241/publications.pdf>

Version: 2024-02-01

12  
papers

225  
citations

1039880

9  
h-index

1281743

11  
g-index

12  
all docs

12  
docs citations

12  
times ranked

238  
citing authors

#	ARTICLE	IF	CITATIONS
1	Microwave-Assisted Synthesis of Covalent Organic Frameworks: A Review. ChemSusChem, 2021, 14, 208-233.	3.6	80
2	Impact of elderly gastrointestinal alterations on in vitro digestion of salmon, sardine, sea bass and hake: Proteolysis, lipolysis and bioaccessibility of calcium and vitamins. Food Chemistry, 2020, 326, 127024.	4.2	30
3	Understanding the role of food matrix on the digestibility of dairy products under elderly gastrointestinal conditions. Food Research International, 2020, 137, 109454.	2.9	24
4	Full inhibition of enzymatic browning in the presence of thiol-functionalised silica nanomaterial. Food Chemistry, 2018, 241, 199-205.	4.2	23
5	Impact of Cooking Preparation on <i>In Vitro</i> Digestion of Eggs Simulating Some Gastrointestinal Alterations in Elders. Journal of Agricultural and Food Chemistry, 2021, 69, 4402-4411.	2.4	15
6	A tetraazahydroxypyridinone derivative as inhibitor of apple juice enzymatic browning and oxidation. LWT - Food Science and Technology, 2022, 154, 112778.	2.5	13
7	Impact of common gastrointestinal disorders in elderly on in vitro meat protein digestibility and related properties. Food Bioscience, 2022, 46, 101560.	2.0	12
8	Influence of the functionalisation of mesoporous silica material UVM-7 on polyphenol oxidase enzyme capture and enzymatic browning. Food Chemistry, 2020, 310, 125741.	4.2	11
9	Age-related gastrointestinal alterations of legumes and cereal grains digestibility. Food Bioscience, 2021, 41, 101027.	2.0	9
10	Use of Silica Based Materials as Modulators of the Lipase Catalyzed Hydrolysis of Fats under Simulated Duodenal Conditions. Nanomaterials, 2020, 10, 1927.	1.9	4
11	Inhibitory Effect of Azamacrocyclic Ligands on Polyphenol Oxidase in Model and Food Systems. Journal of Agricultural and Food Chemistry, 2020, 68, 7964-7973.	2.4	4
12	Use of Nanomaterials as Alternative for Controlling Enzymatic Browning in Fruit Juices. , 2020, , 163-196.		0