

Antonio Prez-Glvez

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.

79 papers	2,159 citations	26 h-index	44 g-index
82 ext. papers	2,516 ext. citations	4.7 avg, IF	5.32 L-index

#	Paper	IF	Citations
79	An Integrative Approach of an In Vitro Measurement of the Digestibility of Triacylglycerols of Human Milk. <i>Molecules</i> , 2021 , 26,	4.8	1
78	The color of greater flamingo feathers fades when no cosmetics are applied. <i>Ecology and Evolution</i> , 2021 , 11, 13773-13779	2.8	0
77	Accomplished High-Resolution Metabolomic and Molecular Studies Identify New Carotenoid Biosynthetic Reactions in Cyanobacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6212-6220	5.7	1
76	Carotenoids and Chlorophylls as Antioxidants. <i>Antioxidants</i> , 2020 , 9,	7.1	68
75	Profile of Chlorophyll Catabolites in Senescent Leaves of Includes a Catabolite Esterified with Hydroxytyrosol 1--Glucoside. <i>Journal of Natural Products</i> , 2020 , 83, 873-880	4.9	4
74	Development of an accurate and direct method for the green food colorants detection. <i>Food Research International</i> , 2020 , 136, 109484	7	4
73	Effect of gestational age (preterm or full term) on lipid composition of the milk fat globule and its membrane in human colostrum. <i>Journal of Dairy Science</i> , 2020 , 103, 7742-7751	4	8
72	In Vitro Digestion for Control and Monitoring of Food Effects in Relation to Micellarization Index of Carotenoids. <i>Methods in Molecular Biology</i> , 2020 , 2083, 375-386	1.4	
71	Acquisition of Mass Spectrometry Data of Carotenoids: A Focus on Big Data Management. <i>Methods in Molecular Biology</i> , 2020 , 2083, 135-144	1.4	1
70	HPLC-hrTOF-MS study of copper chlorophylls: Composition of food colorants and biochemistry after ingestion. <i>Food Chemistry</i> , 2020 , 321, 126721	8.5	2
69	In Vitro Digestion of Human Milk: Influence of the Lactation Stage on the Micellar Carotenoids Content. <i>Antioxidants</i> , 2019 , 8,	7.1	7
68	Esterified carotenoids as new food components in cyanobacteria. <i>Food Chemistry</i> , 2019 , 287, 295-302	8.5	16
67	Chlorophyll Oxidative Metabolism During the Phototrophic and Heterotrophic Growth of. <i>Antioxidants</i> , 2019 , 8,	7.1	15
66	Green Natural Colorants. <i>Molecules</i> , 2019 , 24,	4.8	56
65	Mass spectrometry: the indispensable tool for plant metabolomics of colourless chlorophyll catabolites. <i>Phytochemistry Reviews</i> , 2018 , 17, 453-468	7.7	10
64	In vitro bioaccessibility of lutein from cupcakes fortified with a water-soluble lutein esters formulation. <i>Journal of Food Composition and Analysis</i> , 2018 , 68, 60-64	4.1	17
63	Dynamic signalling using cosmetics may explain the reversed sexual dichromatism in the monogamous greater flamingo. <i>Behavioral Ecology and Sociobiology</i> , 2018 , 72, 1	2.5	3

62	First-Pass Metabolism of Chlorophylls in Mice. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800563.9	3.9	12
61	Activities, bioavailability, and metabolism of lipids from structural membranes and oils: Promising research on mild cognitive impairment. <i>Pharmacological Research</i> , 2018 , 134, 299-304	10.2	17
60	Carotenoid Content in Human Colostrum is Associated to Preterm/Full-Term Birth Condition. <i>Nutrients</i> , 2018 , 10,	6.7	16
59	Bioaccessibility of Marine Carotenoids. <i>Marine Drugs</i> , 2018 , 16,	6	31
58	Mass Spectrometry of Non-allomerized Chlorophylls a and b Derivatives from Plants. <i>Current Organic Chemistry</i> , 2018 , 22, 842-876	1.7	8
57	MS tools for a systematic approach in survey for carotenoids and their common metabolites. <i>Archives of Biochemistry and Biophysics</i> , 2018 , 650, 85-92	4.1	8
56	Comprehensive chlorophyll composition in the main edible seaweeds. <i>Food Chemistry</i> , 2017 , 228, 625-638.5	3.5	36
55	Phyllobilins. <i>Studies in Natural Products Chemistry</i> , 2017 , 159-191	1.5	5
54	Xanthophyll esters are found in human colostrum. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700396	3.96	25
53	Non-fluorescent and yellow chlorophyll catabolites in Japanese plum fruits (<i>Prunus salicina</i> , Lindl.). <i>Food Research International</i> , 2017 , 100, 332-338	7	11
52	Carotenoid:β-cyclodextrin stability is independent of pigment structure. <i>Food Chemistry</i> , 2017 , 221, 1317-1321	3.21	16
51	Chemistry in the Bioactivity of Chlorophylls: An Overview. <i>Current Medicinal Chemistry</i> , 2017 , 24, 4515-4536	4.36	29
50	Carotenoids exclusively synthesized in red pepper (capsanthin and capsorubin) protect human dermal fibroblasts against UVB induced DNA damage. <i>Photochemical and Photobiological Sciences</i> , 2016 , 15, 1204-1211	4.2	16
49	Tropical bat as mammalian model for skin carotenoid metabolism. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2016 , 113, 10932-7	11.5	23
48	Chlorophylls 2016 , 125-158		15
47	Carotenoids as a Source of Antioxidants in the Diet. <i>Sub-Cellular Biochemistry</i> , 2016 , 79, 359-75	5.5	29
46	Development of an accurate and high-throughput methodology for structural comprehension of chlorophylls derivatives. (I) Phytylated derivatives. <i>Journal of Chromatography A</i> , 2015 , 1406, 99-108	4.5	31
45	Development of an accurate and high-throughput methodology for structural comprehension of chlorophylls derivatives. (II) Dephytylated derivatives. <i>Journal of Chromatography A</i> , 2015 , 1412, 90-9	4.5	28

44	A new probe for tracking the presence of E141i food colorant. <i>Food Control</i> , 2015 , 51, 240-243	6.2	10
43	Systematic HPLC/ESI-High Resolution-qTOF-MS Methodology for Metabolomic Studies in Nonfluorescent Chlorophyll Catabolites Pathway. <i>Journal of Analytical Methods in Chemistry</i> , 2015 , 2015, 490627	2	20
42	Nonfluorescent chlorophyll catabolites in loquat fruits (<i>Eriobotrya japonica</i> Lindl.). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10576-84	5.7	23
41	Fat content affects bioaccessibility and efficiency of enzymatic hydrolysis of lutein esters added to milk and yogurt. <i>Food Research International</i> , 2014 , 65, 171-176	7	35
40	Non-fluorescent chlorophyll catabolites in quince fruits. <i>Food Research International</i> , 2014 , 65, 255-262	7	28
39	Intramolecular Cyclisation as Structural Transformation of Carotenoids During Processing of Paprika (<i>Capsicum annuum</i> L.) and Paprika Oleoresins. <i>ACS Symposium Series</i> , 2013 , 207-217	0.4	
38	Effect of Simulated Thermo-Degradation on the Carotenoids, Tocopherols and Antioxidant Properties of Tomato and Paprika Oleoresins. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2013 , 90, 1697-1703	1.8	4
37	Carotenoids bioavailability from foods: From plant pigments to efficient biological activities. <i>Food Research International</i> , 2012 , 46, 438-450	7	263
36	Greater flamingos <i>Phoenicopterus roseus</i> use uropygial secretions as make-up. <i>Behavioral Ecology and Sociobiology</i> , 2011 , 65, 665-673	2.5	41
35	In vitro intestinal absorption of carotenoids delivered as molecular inclusion complexes with beta-cyclodextrin is not inhibited by high-density lipoproteins. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3213-21	5.7	10
34	Physicochemical and microbiological characterization of the dehydration processing of red pepper fruits for paprika production. <i>LWT - Food Science and Technology</i> , 2010 , 43, 1359-1367	5.4	21
33	Flavoring Compounds in Red Pepper Fruits (<i>Capsicum</i> genus) and Processed Products 2010 , 909-934		1
32	Stability of Paprika without supplementary antioxidants during storage under industrial controlled conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 4718-23	5.7	15
31	In vitro bioaccessibility assessment as a prediction tool of nutritional efficiency. <i>Nutrition Research</i> , 2009 , 29, 751-60	4	327
30	Developing an emulsifier system to improve the bioaccessibility of carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10384-90	5.7	28
29	Color Quality in Red Pepper (<i>Capsicum annuum</i> , L.) and Derived Products. <i>ACS Symposium Series</i> , 2008 , 311-327	0.4	1
28	Description of volatile compounds generated by the degradation of carotenoids in paprika, tomato and marigold oleoresins. <i>Food Chemistry</i> , 2008 , 106, 1145-1153	8.5	58
27	Astaxanthin from Crayfish (<i>Procambarus clarkii</i>) as a Pigmentary Ingredient in the Feed of Laying Hens. <i>Grasas Y Aceites</i> , 2008 , 59, 139-145	1.3	13

26	Changes in composition of the lipid matrix produce a differential incorporation of carotenoids in micelles. Interaction effect of cholesterol and oil. <i>Innovative Food Science and Emerging Technologies</i> , 2007 , 8, 379-384	6.8	29
25	Carotenylflavonoids, a novel group of potent, dual-functional antioxidants. <i>Arkivoc</i> , 2007 , 2007, 279-295	5.9	10
24	Thermal degradation products formed from carotenoids during a heat-induced degradation process of paprika oleoresins (<i>Capsicum annuum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4820-6	5.7	12
23	Postprandial evolution of the carotenoid content in the triacylglycerol-rich lipoprotein fraction after a single ingestion of virgin olive oil in humans. <i>Food Research International</i> , 2005 , 38, 1097-1102	7	9
22	Esterification of xanthophylls and its effect on chemical behavior and bioavailability of carotenoids in the human. <i>Nutrition Research</i> , 2005 , 25, 631-640	4	68
21	Carotenoid pigments in acerola fruits (<i>Malpighia emarginata</i> DC.) and derived products. <i>European Food Research and Technology</i> , 2005 , 220, 63-69	3.4	27
20	Dependence of carotenoid content and temperature-time regimes during the traditional slow drying of red pepper for paprika production at La Vera county. <i>European Food Research and Technology</i> , 2005 , 221, 645-652	3.4	17
19	Impact of the increased thermal processing on retinol equivalent values of paprika oleoresins. <i>Journal of Food Engineering</i> , 2005 , 71, 379-385	6	10
18	Degradation, under non-oxygen-mediated autooxidation, of carotenoid profile present in paprika oleoresins with lipid substrates of different fatty acid composition. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 632-7	5.7	25
17	Changes in the carotenoid metabolism of capsicum fruits during application of modeled slow drying process for paprika production. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 518-22	5.7	21
16	Screening pharmaceutical preparations containing extracts of turmeric rhizome, artichoke leaf, devil's claw root and garlic or salmon oil for antioxidant capacity. <i>Journal of Pharmacy and Pharmacology</i> , 2003 , 55, 981-6	4.8	47
15	Incorporation of carotenoids from paprika oleoresin into human chylomicrons. <i>British Journal of Nutrition</i> , 2003 , 89, 787-93	3.6	76
14	Degradation of non-esterified and esterified xanthophylls by free radicals. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2002 , 1569, 31-4	4	49
13	A rapid spectrophotometric method for the determination of peroxide value in food lipids with high carotenoid content. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 1151-1155	1.8	69
12	Structure-reactivity relationship in the oxidation of carotenoid pigments of the pepper (<i>Capsicum annuum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 4864-9	5.7	47
11	Effect of high-oleic sunflower seed on the carotenoid stability of ground pepper. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2000 , 77, 79-83	1.8	9
10	Carotenoid content of the varieties Jaranda and Jariza (<i>Capsicum annuum</i> L.) and response during the industrial slow drying and grinding steps in paprika processing. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2972-6	5.7	41
9	Effect of high-temperature degradative processes on ketocarotenoids present in paprika oleoresins. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2966-71	5.7	20

8	Participation of pepper seed in the stability of paprika carotenoids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1999 , 76, 1449-1454	1.8	6
7	Fatty acid composition of two new pepper varieties (<i>Capsicum annuum</i> L. cv. Jaranda and Jariza). Effect of drying process and nutritional aspects. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1999 , 76, 205-208	1.8	36
6	Prediction of decoloration in paprika oleoresins. Application to studies of stability in thermodynamically compensated systems. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 945-51	5.7	14
5	Color Quality in Paprika Oleoresins. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 5124-5127	5.7	40
4	Termodegradacion de carotenoides en el pimentón. <i>Grasas Y Aceites</i> , 1997 , 48, 290-296	1.3	6
3	Lipid-Soluble Vitamins: Nutritional and Functional Aspects 39-53		
2	Paprika Production: Current Processing Techniques and Emerging Technologies 1031-1044		
1	Processing of Red Pepper Fruits (<i>Capsicum Annuum</i> L.) for Production of Paprika and Paprika Oleoresin 565-579		