

# Virginia Fernandez-Ruiz

## 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.

67

papers

1,602

citations

20

h-index

38

g-index

73

ext. papers

1,961

ext. citations

4.8

avg, IF

4.89

L-index

#	Paper	IF	Citations
67	Extrusion Cooking Effect on Carbohydrate Fraction in Novel Gluten-Free Flours Based on Chickpea and Rice.. <i>Molecules</i> , <b>2022</b> , 27,	4.8	1
66	Global Concepts and Regulations in Functional Foods <b>2022</b> , 511-554		0
65	Acceptance of New Formulations of Extruded Gluten Free Snacks Based on Pulse Flours by Spanish Millennial Consumers. <i>Sustainability</i> , <b>2022</b> , 14, 3083	3.6	1
64	Scientific Evidence of the Beneficial Effects of Tomato Products on Cardiovascular Disease and Platelet Aggregation.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 849841	6.2	2
63	Insights on the effect of age and gender on in-mouth volatile release during wine tasting.. <i>Food Research International</i> , <b>2022</b> , 155, 111100	7	0
62	Assessment of Health Claims Related to Folic Acid in Food Supplements for Pregnant Women According to the European Regulation. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	1
61	A Review of the Role of Micronutrients and Bioactive Compounds on Immune System Supporting to Fight against the COVID-19 Disease. <i>Foods</i> , <b>2021</b> , 10,	4.9	12
60	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. <i>Foods</i> , <b>2021</b> , 10,	4.9	7
59	Durum and Bread Wheat Flours. Preliminary Mineral Characterization and Its Potential Health Claims. <i>Agronomy</i> , <b>2021</b> , 11, 108	3.6	5
58	Roots and rhizomes of wild Asparagus: Nutritional composition, bioactivity and nanoencapsulation of the most potent extract. <i>Food Bioscience</i> , <b>2021</b> , 45, 101334	4.9	0
57	Potential Nutrition and Health Claims in Deastringed Persimmon Fruits ( L.), Variety Srojo BrillanteS PDO Sibera del XquerS <i>Nutrients</i> , <b>2020</b> , 12,	6.7	5
56	Characterization of Extra Early Spanish Clementine Varieties ( Hort ex Tan) as a Relevant Source of Bioactive Compounds with Antioxidant Activity. <i>Foods</i> , <b>2020</b> , 9,	4.9	5
55	An international regulatory review of food health-related claims in functional food products labeling. <i>Journal of Functional Foods</i> , <b>2020</b> , 68, 103896	5.1	51
54	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	17
53	Comparison of methods to develop an emotional lexicon of wine: Conventional vs rapid-method approach. <i>Food Quality and Preference</i> , <b>2020</b> , 83, 103920	5.8	5
52	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. <i>Current Pharmaceutical Design</i> , <b>2020</b> , 26, 1880-1897	3.3	12
51	Novel gluten-free formulations from lentil flours and nutritional yeast: Evaluation of extrusion effect on phytochemicals and non-nutritional factors. <i>Food Chemistry</i> , <b>2020</b> , 315, 126175	8.5	17

50	Comparison of different bread types: Chemical and physical parameters. <i>Food Chemistry</i> , <b>2020</b> , 310, 1259-1264	9.5	13
49	Nutritional and Phytochemical Composition of Mediterranean Wild Vegetables after Culinary Treatment. <i>Foods</i> , <b>2020</b> , 9,	4.9	10
48	The frontier between nutrition and pharma: The international regulatory framework of functional foods, food supplements and nutraceuticals. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1738-1746	11.5	47
47	Evidence of antiplatelet aggregation effects from the consumption of tomato products, according to EFSA health claim requirements. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1515-1522	11.5	7
46	Dietary fiber sources and human benefits: The case study of cereal and pseudocereals. <i>Advances in Food and Nutrition Research</i> , <b>2019</b> , 90, 83-134	6	46
45	Sanguinello and Tarocco ( <i>Citrus sinensis</i> [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. <i>Food Chemistry</i> , <b>2019</b> , 270, 395-402	8.5	31
44	Nutritional properties, identification of phenolic compounds, and enzyme inhibitory activities of Feijoa sellowiana leaves. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13012	3.3	6
43	Effect of saliva composition and flow on inter-individual differences in the temporal perception of retronasal aroma during wine tasting. <i>Food Research International</i> , <b>2019</b> , 126, 108677	7	13
42	Wild edible Swiss chard leaves ( <i>Beta vulgaris</i> L. var. <i>cicla</i> ): Nutritional, phytochemical composition and biological activities. <i>Food Research International</i> , <b>2019</b> , 119, 612-621	7	29
41	Bioactive compounds and antioxidant capacity of extruded snack-type products developed from novel formulations of lentil and nutritional yeast flours. <i>Food and Function</i> , <b>2018</b> , 9, 819-829	6.1	19
40	Lycopene <b>2018</b> , 179-196		2
39	Nutrient composition of Algerian strawberry-tree fruits ( <i>Arbutus unedo</i> L.). <i>Fruits</i> , <b>2018</b> , 73, 283-297	0.3	6
38	Factors affecting consumer acceptance towards Spanish tomato products: a preliminary study on gazpacho soup. <i>Acta Horticulturae</i> , <b>2017</b> , 223-230	0.3	2
37	Claims related to lycopene and olive oil as functional ingredients in tomato food products: salmorejo. <i>Acta Horticulturae</i> , <b>2017</b> , 231-236	0.3	
36	Fiber Compounds and Human Health. <i>Current Pharmaceutical Design</i> , <b>2017</b> , 23, 2835-2849	3.3	8
35	Bioactivity, proximate, mineral and volatile profiles along the flowering stages of <i>Opuntia microdasys</i> (Lehm.): defining potential applications. <i>Food and Function</i> , <b>2016</b> , 7, 1458-67	6.1	7
34	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured "Serra da Estrela" cheese. <i>Food Chemistry</i> , <b>2016</b> , 204, 185-193	8.5	16
33	Gamma and electron-beam irradiation as viable technologies for wild mushrooms conservation: effects on macro- and micro-elements. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 1169-1175	3.4	4

32	Nutrients and Bioactive Compounds in Wild Fruits Through Different Continents <b>2016</b> , 263-314		3
31	Basil as functional and preserving ingredient in "Serra da Estrela" cheese. <i>Food Chemistry</i> , <b>2016</b> , 207, 51-9	8.5	28
30	Ethnobotanical and Food Composition Monographs of Selected Mediterranean Wild Edible Plants <b>2016</b> , 273-470		11
29	Wild Edible Plants as Sources of Carotenoids, Fibre, Phenolics and Other Non-Nutrient Bioactive Compounds <b>2016</b> , 187-205		3
28	Nutritional value, bioactive compounds, antimicrobial activity and bioaccessibility studies with wild edible mushrooms. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 799-806	5.4	40
27	Chemical composition, antioxidant activity and bioaccessibility studies in phenolic extracts of two <i>Hericium</i> wild edible species. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 475-481	5.4	25
26	Exquisite wild mushrooms as a source of dietary fiber: Analysis in electron-beam irradiated samples. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 855-859	5.4	16
25	Optimization and Application of FL-HPLC for Foliates Analysis in 20 Species of Mediterranean Wild Vegetables. <i>Food Analytical Methods</i> , <b>2015</b> , 8, 302-311	3.4	18
24	EFSA SCIENTIFIC REQUIREMENTS RELATED TO LYCOPENE AS ANTIOXIDANT, PREVENTION OF OXIDATIVE DAMAGE AND CARDIOVASCULAR HEALTH CLAIMS. <i>Acta Horticulturae</i> , <b>2015</b> , 303-307	0.3	2
23	YOUNG CONSUMERS PREFERENCE RESPONSE TO KETCHUP PRODUCTS. <i>Acta Horticulturae</i> , <b>2015</b> , 339-344		3
22	Developing a reduced consumer-led lexicon to measure emotional response to beer. <i>Food Quality and Preference</i> , <b>2015</b> , 45, 100-112	5.8	73
21	Dietary fiber, mineral elements profile and macronutrients composition in different edible parts of <i>Opuntia microdasys</i> (Lehm.) Pfeiff and <i>Opuntia macrorhiza</i> (Engelm.). <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 446-451	5.4	17
20	Nutrient composition of six wild edible Mediterranean Asteraceae plants of dietary interest. <i>Journal of Food Composition and Analysis</i> , <b>2014</b> , 34, 163-170	4.1	49
19	Nutrients, phytochemicals and antioxidant activity in wild populations of <i>Allium ampeloprasum</i> L., a valuable underutilized vegetable. <i>Food Research International</i> , <b>2014</b> , 62, 272-279	7	40
18	Wild <i>Arbutus unedo</i> L. and <i>Rubus ulmifolius</i> Schott fruits are underutilized sources of valuable bioactive compounds with antioxidant capacity. <i>Fruits</i> , <b>2014</b> , 69, 435-448	0.3	19
17	Wild blackthorn ( <i>Prunus spinosa</i> L.) and hawthorn ( <i>Crataegus monogyna</i> Jacq.) fruits as valuable sources of antioxidants. <i>Fruits</i> , <b>2014</b> , 69, 61-73	0.3	43
16	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 55, 389-396	5.4	95
15	Testing a Spanish-version of the Food Neophobia Scale. <i>Food Quality and Preference</i> , <b>2013</b> , 28, 222-225	5.8	51

14	Lycopene: A Review of Chemical and Biological Activity Related to Beneficial Health Effects. <i>Studies in Natural Products Chemistry</i> , <b>2013</b> , 40, 383-426	1.5	26
13	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. <i>European Journal of Lipid Science and Technology</i> , <b>2013</b> , 115, 176-185	3	54
12	Regional Embeddedness Segments Across Fifteen Countries. <i>Journal of Culinary Science and Technology</i> , <b>2013</b> , 11, 322-335	0.8	5
11	Simultaneous determination of vitamin B1 and B2 in complex cereal foods, by reverse phase isocratic HPLC-UV. <i>Journal of Cereal Science</i> , <b>2012</b> , 55, 293-299	3.8	19
10	Wild vegetables of the Mediterranean area as valuable sources of bioactive compounds. <i>Genetic Resources and Crop Evolution</i> , <b>2012</b> , 59, 431-443	2	115
9	Radial basis network analysis to estimate lycopene degradation kinetics in tomato-based products. <i>Food Research International</i> , <b>2012</b> , 49, 453-458	7	8
8	The ability of spectrum autocorrelation models to predict the lycopene concentration in foods through visible spectroscopic data. <i>Talanta</i> , <b>2011</b> , 85, 2479-83	6.2	6
7	Valorization of wild strawberry-tree fruits ( <i>Arbutus unedo</i> L.) through nutritional assessment and natural production data. <i>Food Research International</i> , <b>2011</b> , 44, 1244-1253	7	113
6	<i>Montia fontana</i> L. (Portulacaceae), an interesting wild vegetable traditionally consumed in the Iberian Peninsula. <i>Genetic Resources and Crop Evolution</i> , <b>2011</b> , 58, 1105-1118	2	15
5	Mineral and trace elements content in 30 accessions of tomato fruits ( <i>Solanum lycopersicum</i> L.) and wild relatives ( <i>Solanum pimpinellifolium</i> L., <i>Solanum cheesmaniae</i> L. Riley, and <i>Solanum habrochaites</i> S. Knapp & D.M. Spooner). <i>Biological Trace Element Research</i> , <b>2011</b> , 141, 329-39	4.5	29
4	Neural network analysis of spectroscopic data of lycopene and beta-carotene content in food samples compared to HPLC-UV-vis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 72-5	5.7	20
3	Radial basis network analysis of color parameters to estimate lycopene content on tomato fruits. <i>Talanta</i> , <b>2010</b> , 83, 9-13	6.2	10
2	Solving the spectroscopy interference effects of beta-carotene and lycopene by neural networks. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 6261-6	5.7	17
1	Application of a UV-vis detection-HPLC method for a rapid determination of lycopene and $\beta$ -carotene in vegetables. <i>Food Chemistry</i> , <b>2006</b> , 95, 328-336	8.5	220