

# Virginia Fernández-Ruiz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9199065/publications.pdf>

Version: 2024-02-01

71  
papers

2,370  
citations

236833

25  
h-index

223716

46  
g-index

73  
all docs

73  
docs citations

73  
times ranked

2958  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of a UV-vis detection-HPLC method for a rapid determination of lycopene and $\beta$ -carotene in vegetables. <i>Food Chemistry</i> , 2006, 95, 328-336.	4.2	285
2	Valorization of wild strawberry-tree fruits ( <i>Arbutus unedo</i> L.) through nutritional assessment and natural production data. <i>Food Research International</i> , 2011, 44, 1244-1253.	2.9	147
3	Wild vegetables of the Mediterranean area as valuable sources of bioactive compounds. <i>Genetic Resources and Crop Evolution</i> , 2012, 59, 431-443.	0.8	146
4	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. <i>LWT - Food Science and Technology</i> , 2014, 55, 389-396.	2.5	117
5	An international regulatory review of food health-related claims in functional food products labeling. <i>Journal of Functional Foods</i> , 2020, 68, 103896.	1.6	99
6	Developing a reduced consumer-led lexicon to measure emotional response to beer. <i>Food Quality and Preference</i> , 2015, 45, 100-112.	2.3	85
7	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> , 2020, 60, 1738-1746.	5.4	85
8	Dietary fiber sources and human benefits: The case study of cereal and pseudocereals. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 83-134.	1.5	79
9	Testing a Spanish-version of the Food Neophobia Scale. <i>Food Quality and Preference</i> , 2013, 28, 222-225.	2.3	75
10	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 176-185.	1.0	68
11	Nutrient composition of six wild edible Mediterranean Asteraceae plants of dietary interest. <i>Journal of Food Composition and Analysis</i> , 2014, 34, 163-170.	1.9	67
12	Wild blackthorn ( <i>Prunus spinosa</i> L.) and hawthorn ( <i>Crataegus monogyna</i> Jacq.) fruits as valuable sources of antioxidants. <i>Fruits</i> , 2014, 69, 61-73.	0.3	65
13	Nutritional value, bioactive compounds, antimicrobial activity and bioaccessibility studies with wild edible mushrooms. <i>LWT - Food Science and Technology</i> , 2015, 63, 799-806.	2.5	63
14	Sanguinello and Tarocco ( <i>Citrus sinensis</i> [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. <i>Food Chemistry</i> , 2019, 270, 395-402.	4.2	56
15	Nutrients, phytochemicals and antioxidant activity in wild populations of <i>Allium ampeloprasum</i> L., a valuable underutilized vegetable. <i>Food Research International</i> , 2014, 62, 272-279.	2.9	53
16	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> , 2019, 119, 612-621.	2.9	52
17	Lycopene. <i>Studies in Natural Products Chemistry</i> , 2013, 40, 383-426.	0.8	39
18	Basil as functional and preserving ingredient in Serra da Estrela cheese. <i>Food Chemistry</i> , 2016, 207, 51-59.	4.2	39

#	ARTICLE	IF	CITATIONS
19	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> ) Tj ETQq1 1 0.7843143gBT /Over	4.2	37
20	Comparison of different bread types: Chemical and physical parameters. <i>Food Chemistry</i> , 2020, 310, 125954.	4.2	35
21	Novel gluten-free formulations from lentil flours and nutritional yeast: Evaluation of extrusion effect on phytochemicals and non-nutritional factors. <i>Food Chemistry</i> , 2020, 315, 126175.	4.2	32
22	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> , 2014, 69, 435-448.	0.3	30
23	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> , 2015, 63, 475-481.	2.5	29
24	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. <i>Nutrients</i> , 2020, 12, 504.	1.7	27
25	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> , 2018, 9, 819-829.	2.1	27
26	A Review of the Role of Micronutrients and Bioactive Compounds on Immune System Supporting to Fight against the COVID-19 Disease. <i>Foods</i> , 2021, 10, 1088.	1.9	25
27	Exquisite wild mushrooms as a source of dietary fiber: Analysis in electron-beam irradiated samples. <i>LWT - Food Science and Technology</i> , 2015, 60, 855-859.	2.5	24
28	Simultaneous determination of vitamin B1 and B2 in complex cereal foods, by reverse phase isocratic HPLC-UV. <i>Journal of Cereal Science</i> , 2012, 55, 293-299.	1.8	24
29	Nutritional and Phytochemical Composition of Mediterranean Wild Vegetables after Culinary Treatment. <i>Foods</i> , 2020, 9, 1761.	1.9	23
30	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> , 2015, 64, 446-451.	2.5	23
31	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> , 2019, 126, 108677.	2.9	23
32	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. <i>Foods</i> , 2021, 10, 1096.	1.9	21
33	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> , 2010, 58, 72-75.	2.4	20
34	Optimization and Application of FL-HPLC for Foliates Analysis in 20 Species of Mediterranean Wild Vegetables. <i>Food Analytical Methods</i> , 2015, 8, 302-311.	1.3	20
35	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured "Serra da Estrela" cheese. <i>Food Chemistry</i> , 2016, 204, 185-193.	4.2	19
36	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. <i>Current Pharmaceutical Design</i> , 2020, 26, 1880-1897.	0.9	19

#	ARTICLE	IF	CITATIONS
37	Ethnobotanical and Food Composition Monographs of Selected Mediterranean Wild Edible Plants. , 2016, , 273-470.		18
38	Evidence of antiplatelet aggregation effects from the consumption of tomato products, according to EFSA health claim requirements. Critical Reviews in Food Science and Nutrition, 2020, 60, 1515-1522.	5.4	18
39	Solving the Spectroscopy Interference Effects of $\beta$ -Carotene and Lycopene by Neural Networks. Journal of Agricultural and Food Chemistry, 2008, 56, 6261-6266.	2.4	17
40	Montia fontana L. (Portulacaceae), an interesting wild vegetable traditionally consumed in the Iberian Peninsula. Genetic Resources and Crop Evolution, 2011, 58, 1105-1118.	0.8	17
41	Radial basis network analysis of color parameters to estimate lycopene content on tomato fruits. Talanta, 2010, 83, 9-13.	2.9	16
42	Comparison of methods to develop an emotional lexicon of wine: Conventional vs rapid-method approach. Food Quality and Preference, 2020, 83, 103920.	2.3	16
43	Durum and Bread Wheat Flours. Preliminary Mineral Characterization and Its Potential Health Claims. Agronomy, 2021, 11, 108.	1.3	14
44	Potential Nutrition and Health Claims in Deastringed Persimmon Fruits (Diospyros kaki L.), Variety "Rojo Brillante", PDO "Ribera del Xàquer". Nutrients, 2020, 12, 1397.	1.7	13
45	Fiber Compounds and Human Health. Current Pharmaceutical Design, 2017, 23, 2835-2849.	0.9	12
46	Scientific Evidence of the Beneficial Effects of Tomato Products on Cardiovascular Disease and Platelet Aggregation. Frontiers in Nutrition, 2022, 9, 849841.	1.6	12
47	Radial basis network analysis to estimate lycopene degradation kinetics in tomato-based products. Food Research International, 2012, 49, 453-458.	2.9	11
48	Bioactivity, proximate, mineral and volatile profiles along the flowering stages of Opuntia microdasys (Lehm.): defining potential applications. Food and Function, 2016, 7, 1458-1467.	2.1	11
49	Nutrient composition of Algerian strawberry-tree fruits (Arbutus unedo L.). Fruits, 2018, 73, 283-297.	0.3	9
50	Nutritional properties, identification of phenolic compounds, and enzyme inhibitory activities of Feijoa sellowiana leaves. Journal of Food Biochemistry, 2019, 43, e13012.	1.2	8
51	Characterization of Extra Early Spanish Clementine Varieties (Citrus clementina Hort ex Tan) as a Relevant Source of Bioactive Compounds with Antioxidant Activity. Foods, 2020, 9, 642.	1.9	8
52	Assessment of Health Claims Related to Folic Acid in Food Supplements for Pregnant Women According to the European Regulation. Nutrients, 2021, 13, 937.	1.7	8
53	Gamma and electron-beam irradiation as viable technologies for wild mushrooms conservation: effects on macro- and micro-elements. European Food Research and Technology, 2016, 242, 1169-1175.	1.6	7
54	Bioaccessibility of Macrominerals and Trace Elements from Tomato (Solanum lycopersicum L.) Farmers' Varieties. Foods, 2022, 11, 1968.	1.9	7

#	ARTICLE	IF	CITATIONS
55	The ability of spectrum autocorrelation models to predict the lycopene concentration in foods through visible spectroscopic data. <i>Talanta</i> , 2011, 85, 2479-2483.	2.9	6
56	Regional Embeddedness Segments Across Fifteen Countries. <i>Journal of Culinary Science and Technology</i> , 2013, 11, 322-335.	0.6	6
57	Roots and rhizomes of wild <i>Asparagus</i> : Nutritional composition, bioactivity and nanoencapsulation of the most potent extract. <i>Food Bioscience</i> , 2022, 45, 101334.	2.0	6
58	Factors affecting consumer acceptance towards Spanish tomato products: a preliminary study on gazpacho soup. <i>Acta Horticulturae</i> , 2017, , 223-230.	0.1	5
59	Extrusion Cooking Effect on Carbohydrate Fraction in Novel Gluten-Free Flours Based on Chickpea and Rice. <i>Molecules</i> , 2022, 27, 1143.	1.7	5
60	YOUNG CONSUMER'S PREFERENCE RESPONSE TO KETCHUP PRODUCTS. <i>Acta Horticulturae</i> , 2015, , 339-344.	0.1	4
61	Acceptance of New Formulations of Extruded Gluten Free Snacks Based on Pulse Flours by Spanish Millennial Consumers. <i>Sustainability</i> , 2022, 14, 3083.	1.6	4
62	Wild Edible Plants as Sources of Carotenoids, Fibre, Phenolics and Other Non-Nutrient Bioactive Compounds. , 2016, , 187-205.		3
63	Lycopene. , 2018, , 179-196.		3
64	Insights on the effect of age and gender on in-mouth volatile release during wine tasting. <i>Food Research International</i> , 2022, 155, 111100.	2.9	3
65	EFSA SCIENTIFIC REQUIREMENTS RELATED TO LYCOPENE AS ANTIOXIDANT, PREVENTION OF OXIDATIVE DAMAGE AND CARDIOVASCULAR HEALTH CLAIMS. <i>Acta Horticulturae</i> , 2015, , 303-307.	0.1	2
66	FOOD CONTROL: APPLICATION OF RADIAL BASIS NETWORK ANALYSIS (RBN) IN GAZPACHO AND RELATED TOMATO PRODUCTS. <i>Acta Horticulturae</i> , 2015, , 291-296.	0.1	0
67	Claims related to lycopene and olive oil as functional ingredients in tomato food products: salmorejo. <i>Acta Horticulturae</i> , 2017, , 231-236.	0.1	0
68	IMPLEMENTATION OF A MULTIDISCIPLINARY STRATEGY FOR CONTINUOUS FORMATIVE EVALUATION USING ON-LINE TOOLS. , 2016, , .		0
69	A MULTIDISCIPLINARY STRATEGY FOR CONTINUOUS FORMATIVE SELF-EVALUATION IN ENGLISH USING ON-LINE TOOLS. <i>INTED Proceedings</i> , 2017, , .	0.0	0
70	DESIGN AND IMPLEMENTATION OF A PLURI-DISCIPLINARY SELF-EVALUATION STRATEGY. <i>INTED Proceedings</i> , 2018, , .	0.0	0
71	GENERATING INNOVATIVE EDUCATIONAL RESOURCES TO BRING FOOD INDUSTRY EXPERIENCES TO THE CLASSROOM. <i>INTED Proceedings</i> , 2022, , .	0.0	0