Virginia FernÃ¡ndez-Ruiz

List of Publications by Year
in descending order

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	Roots and rhizomes of wild Asparagus: Nutritional composition, bioactivity and nanoencapsulation of the most potent extract. Food Bioscience, 2022, 45, 101334.	2.0	6
2	Extrusion Cooking Effect on Carbohydrate Fraction in Novel Gluten-Free Flours Based on Chickpea and Rice. Molecules, 2022, 27, 1143.	1.7	5
3	Acceptance of New Formulations of Extruded Gluten Free Snacks Based on Pulse Flours by Spanish Millennial Consumers. Sustainability, 2022, 14, 3083.	1.6	4
4	Scientific Evidence of the Beneficial Effects of Tomato Products on Cardiovascular Disease and Platelet Aggregation. Frontiers in Nutrition, 2022, 9, 849841.	1.6	12
5	GENERATING INNOVATIVE EDUCATIONAL RESOURCES TO BRING FOOD INDUSTRY EXPERIENCES TO THE CLASSROOM. INTED Proceedings, 2022, , .	0.0	0
6	Insights on the effect of age and gender on in-mouth volatile release during wine tasting. Food Research International, 2022, 155, 111100.	2.9	3
7	Bioaccessibility of Macrominerals and Trace Elements from Tomato (Solanum lycopersicum L.) Farmersâ€™ Varieties. Foods, 2022, 11, 1968.	1.9	7
8	Durum and Bread Wheat Flours. Preliminary Mineral Characterization and Its Potential Health Claims. Agronomy, 2021, 11, 108.	1.3	14
9	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
10	A Review of the Role of Micronutrients and Bioactive Compounds on Immune System Supporting to Fight against the COVID-19 Disease. Foods, 2021, 10, 1088.	1.9	27
11	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. Foods, 2021, 10, 1096.	1.9	23
12	The frontier between nutrition and pharma: The international regulatory framework of functional foods, food supplements and nutraceuticals. Critical Reviews in Food Science and Nutrition, 2020, 60, 1738-1746.	5.4	85
13	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
14	Comparison of different bread types: Chemical and physical parameters. Food Chemistry, 2020, 310, 125954.	4.2	37
15	Nutritional and Phytochemical Composition of Mediterranean Wild Vegetables after Culinary Treatment. Foods, 2020, 9, 1761.	1.9	24
16	Potential Nutrition and Health Claims in Deastringed Persimmon Fruits (Diospyros kaki L.), Variety â€˜Rojo Brillanteâ€™, PDO â€™Ribera del XÃºquerâ€™. Nutrients, 2020, 12, 1397.	1.7	13
17	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
18	An international regulatory review of food health-related claims in functional food products labeling. Journal of Functional Foods, 2020, 68, 103896.	1.6	99

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19	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. Nutrients, 2020, 12, 504.	1.7	29
20	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
21	Novel gluten-free formulations from lentil flours and nutritional yeast: Evaluation of extrusion effect on phytochemicals and non-nutritional factors. Food Chemistry, 2020, 315, 126175.	4.2	35
22	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. Current Pharmaceutical Design, 2020, 26, 1880-1897.	0.9	19
23	Sanguinello and Tarocco (Citrus sinensis [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. Food Chemistry, 2019, 270, 395-402.	4.2	56
24	Nutritional properties, identification of phenolic compounds, and enzyme inhibitory activities of Feijoa sellowiana leaves. Journal of Food Biochemistry, 2019, 43, e13012.	1.2	8
25	Effect of saliva composition and flow on inter-individual differences in the temporal perception of retronasal aroma during wine tasting. Food Research International, 2019, 126, 108677.	2.9	23
26	Dietary fiber sources and human benefits: The case study of cereal and pseudocereals. Advances in Food and Nutrition Research, 2019, 90, 83-134.	1.5	79
27	Wild edible Swiss chard leaves (Beta vulgaris L. var. cicla): Nutritional, phytochemical composition and biological activities. Food Research International, 2019, 119, 612-621.	2.9	52
28	Bioactive compounds and antioxidant capacity of extruded snack-type products developed from novel formulations of lentil and nutritional yeast flours. Food and Function, 2018, 9, 819-829.	2.1	27
29	Lycopene. , 2018, , 179-196.		3
30	Nutrient composition of Algerian strawberry-tree fruits (Arbutus unedo L.). Fruits, 2018, 73, 283-297.	0.3	9
31	DESIGN AND IMPLEMENTATION OF A PLURI-DISCIPLINARY SELF-EVALUATION STRATEGY. INTED Proceedings, 2018, , .	0.0	0
32	Factors affecting consumer acceptance towards Spanish tomato products: a preliminary study on gazpacho soup. Acta Horticulturae, 2017, , 223-230.	0.1	5
33	Claims related to lycopene and olive oil as functional ingredients in tomato food products: salmorejo. Acta Horticulturae, 2017, , 231-236.	0.1	0
34	Fiber Compounds and Human Health. Current Pharmaceutical Design, 2017, 23, 2835-2849.	0.9	12
35	A MULTIDISCIPLINARY STRATEGY FOR CONTINUOUS FORMATIVE SELF-EVALUATION IN ENGLISH USING ON-LINE TOOLS. INTED Proceedings, 2017, , .	0.0	0
36	Basil as functional and preserving ingredient in â€œSerra da Estrelaâ€•cheese. Food Chemistry, 2016, 207, 51-59.	4.2	39

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37	Ethnobotanical and Food Composition Monographs of Selected Mediterranean Wild Edible Plants. , 2016, , 273-470.		18
38	Wild Edible Plants as Sources of Carotenoids, Fibre, Phenolics and Other Non-Nutrient Bioactive Compounds. , 2016, , 187-205.		3
39	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
40	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured â€œSerra da Estrelaâ€•cheese. Food Chemistry, 2016, 204, 185-193.	4.2	20
41	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
42	IMPLEMENTATION OF A MULTIDISCIPLINARY STRATEGY FOR CONTINUOUS FORMATIVE EVALUATION USING ON-LINE TOOLS. , 2016, , .		0
43	FOOD CONTROL: APPLICATION OF RADIAL BASIS NETWORK ANALYSIS (RBN) IN GAZPACHO AND RELATED TOMATO PRODUCTS. Acta Horticulturae, 2015, , 291-296.	0.1	0
44	EFSA SCIENTIFIC REQUIREMENTS RELATED TO LYCOPENE AS ANTIOXIDANT, PREVENTION OF OXIDATIVE DAMAGE AND CARDIOVASCULAR HEALTH CLAIMS. Acta Horticulturae, 2015, , 303-307.	0.1	2
45	YOUNG CONSUMER'S PREFERENCE RESPONSE TO KETCHUP PRODUCTS. Acta Horticulturae, 2015, , 339-344.	0.1	4
46	Developing a reduced consumer-led lexicon to measure emotional response to beer. Food Quality and Preference, 2015, 45, 100-112.	2.3	85
47	Dietary fiber, mineral elements profile and macronutrients composition in different edible parts of Opuntia microdasys (Lehm.) Pfeiff and Opuntia macrorhiza (Engelm.). LWT - Food Science and Technology, 2015, 64, 446-451.	2.5	23
48	Nutritional value, bioactive compounds, antimicrobial activity and bioaccessibility studies with wild edible mushrooms. LWT - Food Science and Technology, 2015, 63, 799-806.	2.5	63
49	Chemical composition, antioxidant activity and bioaccessibility studies in phenolic extracts of two Hericium wild edible species. LWT - Food Science and Technology, 2015, 63, 475-481.	2.5	30
50	Exquisite wild mushrooms as a source of dietary fiber: Analysis in electron-beam irradiated samples. LWT - Food Science and Technology, 2015, 60, 855-859.	2.5	25
51	Optimization and Application of FL-HPLC for Folates Analysis in 20 Species of Mediterranean Wild Vegetables. Food Analytical Methods, 2015, 8, 302-311.	1.3	20
52	Wild blackthorn (Prunus spinosaL.) and hawthorn (Crataegus monogynaJacq.) fruits as valuable sources of antioxidants. Fruits, 2014, 69, 61-73.	0.3	65
53	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. LWT - Food Science and Technology, 2014, 55, 389-396.	2.5	117
54	Nutrient composition of six wild edible Mediterranean Asteraceae plants of dietary interest. Journal of Food Composition and Analysis, 2014, 34, 163-170.	1.9	67

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55	Nutrients, phytochemicals and antioxidant activity in wild populations of Allium ampeloprasum L., a valuable underutilized vegetable. Food Research International, 2014, 62, 272-279.	2.9	53
56	WildArbutus unedoL. andRubus ulmifoliusSchott fruits are underutilized sources of valuable bioactive compounds with antioxidant capacity. Fruits, 2014, 69, 435-448.	0.3	32
57	Testing a Spanish-version of the Food Neophobia Scale. Food Quality and Preference, 2013, 28, 222-225.	2.3	75
58	Lycopene. Studies in Natural Products Chemistry, 2013, 40, 383-426.	0.8	39
59	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. European Journal of Lipid Science and Technology, 2013, 115, 176-185.	1.0	68
60	Regional Embeddedness Segments Across Fifteen Countries. Journal of Culinary Science and Technology, 2013, 11, 322-335.	0.6	6
61	Radial basis network analysis to estimate lycopene degradation kinetics in tomato-based products. Food Research International, 2012, 49, 453-458.	2.9	11
62	Simultaneous determination of vitamin B1 and B2 in complex cereal foods, by reverse phase isocratic HPLC-UV. Journal of Cereal Science, 2012, 55, 293-299.	1.8	24
63	Wild vegetables of the Mediterranean area as valuable sources of bioactive compounds. Genetic Resources and Crop Evolution, 2012, 59, 431-443.	0.8	146
64	The ability of spectrum autocorrelation models to predict the lycopene concentration in foods through visible spectroscopic data. Talanta, 2011, 85, 2479-2483.	2.9	6
65	Valorization of wild strawberry-tree fruits (Arbutus unedo L.) through nutritional assessment and natural production data. Food Research International, 2011, 44, 1244-1253.	2.9	147
66	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
67	Mineral and Trace Elements Content in 30 Accessions of Tomato Fruits (Solanum lycopersicum L.,) and Wild Relatives (Solanum pimpinellifolium L., Solanum cheesmaniae L. Riley, and Solanum habrochaites) Tj ETQq1 1 0.784314 rgBT /Ov	0.7	38
68	Neural Network Analysis of Spectroscopic Data of Lycopene and Î²-Carotene Content in Food Samples Compared to HPLC-UV-Vis. Journal of Agricultural and Food Chemistry, 2010, 58, 72-75.	2.4	21
69	Radial basis network analysis of color parameters to estimate lycopene content on tomato fruits. Talanta, 2010, 83, 9-13.	2.9	16
70	Solving the Spectroscopy Interference Effects of Î²-Carotene and Lycopene by Neural Networks. Journal of Agricultural and Food Chemistry, 2008, 56, 6261-6266.	2.4	17
71	Application of a UVâ€“vis detection-HPLC method for a rapid determination of lycopene and Î²-carotene in vegetables. Food Chemistry, 2006, 95, 328-336.	4.2	285