Adriana Maite FernÃ¡ndez-FernÃ¡ndez

List of Publications by Year
in descending order

11 papers	124 citations	1684188 5 h-index	1372567 10 g-index
12 all docs	12 docs citations	12 times ranked	121 citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of antioxidant, antidiabetic, antiobesity, and anti-inflammatory properties of a Tannat winemaking by-product. European Food Research and Technology, 2019, 245, 1539-1551.	3.3	32
2	Sensory Acceptance, Appetite Control and Gastrointestinal Tolerance of Yogurts Containing Coffee-Cascara Extract and Inulin. Nutrients, 2020, 12, 627.	4.1	17
3	In Vitro Bioaccessibility of Bioactive Compounds from Citrus Pomaces and Orange Pomace Biscuits. Molecules, 2021, 26, 3480.	3.8	15
4	In Vitro Bioaccessibility of Extractable Compounds from Tannat Grape Skin Possessing Health Promoting Properties with Potential to Reduce the Risk of Diabetes. Foods, 2020, 9, 1575.	4.3	13
5	Identification and characterization of antioxidant peptides obtained from the bioaccessible fraction of Î±â€‰actalbumin hydrolysate. Journal of Food Science, 2021, 86, 4479-4490.	3.1	12
6	Tannat Grape Skin: A Feasible Ingredient for the Formulation of Snacks with Potential for Reducing the Risk of Diabetes. Nutrients, 2022, 14, 419.	4.1	9
7	Evaluation of Antioxidant, Antiglycant and ACE-Inhibitory Activity in Enzymatic Hydrolysates of <i>Î±</i>-Lactalbumin. Food and Nutrition Sciences (Print), 2017, 08, 84-98.	0.4	5
8	Antioxidant, Antidiabetic, and Antiobesity Properties, TC7-Cell Cytotoxicity and Uptake of Achyrocline satureioides (Marcela) Conventional and High Pressure-Assisted Extracts. Foods, 2021, 10, 893.	4.3	4
9	Bioaccessibility and Cell Metabolic Activity Studies of Antioxidant Low Molecular Weight Peptides Obtained by Ultrafiltration of <i>Î±</i>-Lactalbumin Enzymatic Hydrolysates. Food and Nutrition Sciences (Print), 2018, 09, 1047-1065.	0.4	4
10	In Vitro Bioaccessibility of Citrus Pomace Compounds Possessing Health Promoting Properties with Potential to Reduce the Risk of Diabetes. , 2020, 61, .		3
11	Potential of Red Winemaking Byproducts as Health-Promoting Food Ingredients. Food Engineering Series, 2021, , 205-248.	0.7	1