

Adriana Maite Fernández-Fernández

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9531827/publications.pdf>

Version: 2024-02-01

11
papers

124
citations

1684188

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1372567

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12
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docs citations

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121
citing authors

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