Luis Manuel Sanchez-Siles

List of Publications by Year
in descending order

31	1,270	430843 18	414395 32
papers	citations	h-index	g-index

33	33	33	1648
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The importance of food naturalness for consumers: Results of a systematic review. Trends in Food Science and Technology, 2017, 67, 44-57.	15.1	473
2	Changes in bioactive compounds and antioxidant activity during homogenization and thermal processing of tomato puree. Innovative Food Science and Emerging Technologies, 2009, 10, 179-188.	5.6	89
3	Addition of milk fat globule membrane as an ingredient of infant formulas for resembling the polar lipids of human milk. International Dairy Journal, 2016, 61, 228-238.	3.0	77
4	Stability of Plant Sterols in Ingredients Used in Functional Foods. Journal of Agricultural and Food Chemistry, 2011, 59, 3624-3631.	5.2	57
5	Impact of Lipid Components and Emulsifiers on Plant Sterols Bioaccessibility from Milk-Based Fruit Beverages. Journal of Agricultural and Food Chemistry, 2016, 64, 5686-5691.	5.2	56
6	Sterol stability in functional fruit beverages enriched with different plant sterol sources. Food Research International, 2012, 48, 265-270.	6.2	47
7	Effect of Î²-cryptoxanthin plus phytosterols on cardiovascular risk and bone turnover markers in post-menopausal women: A randomized crossover trial. Nutrition, Metabolism and Cardiovascular Diseases, 2014, 24, 1090-1096.	2.6	47
8	Infant Cereals: Current Status, Challenges, and Future Opportunities for Whole Grains. Nutrients, 2019, 11, 473.	4.1	44
9	Sterol Composition in Infant Formulas and Estimated Intake. Journal of Agricultural and Food Chemistry, 2015, 63, 7245-7251.	5.2	40
10	The impact of galactooligosaccharides on the bioaccessibility of sterols in a plant sterol-enriched beverage: adaptation of the harmonized INFOGEST digestion method. Food and Function, 2018, 9, 2080-2089.	4.6	29
11	The Food Naturalness Index (FNI): An integrative tool to measure the degree of food naturalness. Trends in Food Science and Technology, 2019, 91, 681-690.	15.1	29
12	Bioavailability of Î²-Cryptoxanthin in the Presence of Phytosterols: In Vitro and in Vivo Studies. Journal of Agricultural and Food Chemistry, 2011, 59, 11819-11824.	5.2	26
13	Stability of PycnogenolÂ® as an ingredient in fruit juices subjected to in vitro gastrointestinal digestion. Journal of the Science of Food and Agriculture, 2011, 91, 286-292.	3.5	23
14	Evaluation of Sialic Acid in Infant Feeding: Contents and Bioavailability. Journal of Agricultural and Food Chemistry, 2016, 64, 8333-8342.	5.2	23
15	Sensory Acceptability of Infant Cereals with Whole Grain in Infants and Young Children. Nutrients, 2017, 9, 65.	4.1	23
16	Sterols in Infant Formulas: A Bioaccessibility Study. Journal of Agricultural and Food Chemistry, 2018, 66, 1377-1385.	5.2	22
17	Parentsâ€™ choice criteria for infant food brands: A scale development and validation. Food Quality and Preference, 2018, 64, 1-10.	4.6	21
18	Safe intake of a plant sterol-enriched beverage with milk fat globule membrane: Bioaccessibility of sterol oxides during storage. Journal of Food Composition and Analysis, 2018, 68, 111-117.	3.9	19

#	Article	IF	Citations
19	In vitro digestion-assisted development of a Î²-cryptoxanthin-rich functional beverage; in vivo validation using systemic response and faecal content. Food Chemistry, 2016, 208, 18-25.	8.2	18
20	Highâ€“Pressure Processing vs. Thermal Treatment: Effect on the Stability of Polyphenols in Strawberry and Apple Products. Foods, 2021, 10, 2919.	4.3	16
21	Are cereal bars significantly healthier and more natural than chocolate bars? A preliminary assessment in the German market. Journal of Functional Foods, 2022, 89, 104940.	3.4	13
22	Cholesterol Content in Human Milk during Lactation: A Comparative Study of Enzymatic and Chromatographic Methods. Journal of Agricultural and Food Chemistry, 2018, 66, 6373-6381.	5.2	10
23	Are Homemade and Commercial Infant Foods Different? A Nutritional Profile and Food Variety Analysis in Spain. Nutrients, 2021, 13, 777.	4.1	10
24	Effects of Whole-Grain and Sugar Content in Infant Cereals on Gut Microbiota at Weaning: A Randomized Trial. Nutrients, 2021, 13, 1496.	4.1	10
25	Sterols in human milk during lactation: bioaccessibility and estimated intakes. Food and Function, 2018, 9, 6566-6576.	4.6	9
26	Complementary Feeding Practices and Parental Pressure to Eat among Spanish Infants and Toddlers: A Cross-Sectional Study. International Journal of Environmental Research and Public Health, 2021, 18, 1982.	2.6	9
27	Predicting how consumers perceive the naturalness of snacks: The usefulness of a simple index. Food Quality and Preference, 2021, 94, 104295.	4.6	8
28	Current and emerging trends in cereal snack bars: implications for new product development. International Journal of Food Sciences and Nutrition, 2022, 73, 610-629.	2.8	6
29	Are Sugar-Reduced and Whole Grain Infant Cereals Sensorially Accepted at Weaning? A Randomized Controlled Cross-Over Trial. Nutrients, 2020, 12, 1883.	4.1	5
30	Corporate tensions and drivers of sustainable innovation: a qualitative study in the food industry. European Journal of Innovation Management, 2021, ahead-of-print, .	4.6	5
31	Healthier and more natural reformulated baby food pouches: Will toddlers and their parents sensory accept them?. Food Quality and Preference, 2022, 99, 104577.	4.6	4