Luis Manuel Sanchez-Siles

List of Publications by Citations

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830 28 15 30 h-index g-index citations papers 6.1 1,054 4.53 33 L-index avg, IF ext. papers ext. citations

#	Paper	IF	Citations
30	The importance of food naturalness for consumers: Results of a systematic review. <i>Trends in Food Science and Technology</i> , 2017 , 67, 44-57	15.3	295
29	Changes in bioactive compounds and antioxidant activity during homogenization and thermal processing of tomato puree. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 179-188	6.8	74
28	Addition of milk fat globule membrane as an ingredient of infant formulas for resembling the polar lipids of human milk. <i>International Dairy Journal</i> , 2016 , 61, 228-238	3.5	58
27	Stability of plant sterols in ingredients used in functional foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3624-31	5.7	47
26	Sterol stability in functional fruit beverages enriched with different plant sterol sources. <i>Food Research International</i> , 2012 , 48, 265-270	7	44
25	Impact of Lipid Components and Emulsifiers on Plant Sterols Bioaccessibility from Milk-Based Fruit Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5686-91	5.7	37
24	Effect of Eryptoxanthin plus phytosterols on cardiovascular risk and bone turnover markers in post-menopausal women: a randomized crossover trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2014 , 24, 1090-6	4.5	36
23	Sterol Composition in Infant Formulas and Estimated Intake. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7245-51	5.7	30
22	Bioavailability of Eryptoxanthin in the presence of phytosterols: in vitro and in vivo studies. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11819-24	5.7	23
21	The impact of galactooligosaccharides on the bioaccessibility of sterols in a plant sterol-enriched beverage: adaptation of the harmonized INFOGEST digestion method. <i>Food and Function</i> , 2018 , 9, 2080	-2089	19
20	Infant Cereals: Current Status, Challenges, and Future Opportunities for Whole Grains. <i>Nutrients</i> , 2019 , 11,	6.7	19
19	Sensory Acceptability of Infant Cereals with Whole Grain in Infants and Young Children. <i>Nutrients</i> , 2017 , 9,	6.7	18
18	Safe intake of a plant sterol-enriched beverage with milk fat globule membrane: Bioaccessibility of sterol oxides during storage. <i>Journal of Food Composition and Analysis</i> , 2018 , 68, 111-117	4.1	17
17	In vitro digestion-assisted development of a Etryptoxanthin-rich functional beverage; in vivo validation using systemic response and faecal content. <i>Food Chemistry</i> , 2016 , 208, 18-25	8.5	16
16	Evaluation of Sialic Acid in Infant Feeding: Contents and Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8333-8342	5.7	15
15	The Food Naturalness Index (FNI): An integrative tool to measure the degree of food naturalness. <i>Trends in Food Science and Technology</i> , 2019 , 91, 681-690	15.3	15
14	Sterols in Infant Formulas: A Bioaccessibility Study. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1377-1385	5.7	14

LIST OF PUBLICATIONS

13	Stability of Pycnogenol as an ingredient in fruit juices subjected to in vitro gastrointestinal digestion. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 286-92	4.3	13	
12	ParentsIthoice criteria for infant food brands: A scale development and validation. <i>Food Quality and Preference</i> , 2018 , 64, 1-10	5.8	12	
11	Sterols in human milk during lactation: bioaccessibility and estimated intakes. <i>Food and Function</i> , 2018 , 9, 6566-6576	6.1	6	
10	Cholesterol Content in Human Milk during Lactation: A Comparative Study of Enzymatic and Chromatographic Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6373-6381	5.7	6	
9	High-Pressure Processing vs. Thermal Treatment: Effect on the Stability of Polyphenols in Strawberry and Apple Products <i>Foods</i> , 2021 , 10,	4.9	4	
8	Complementary Feeding Practices and Parental Pressure to Eat among Spanish Infants and Toddlers: A Cross-Sectional Study. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	3	
7	Predicting how consumers perceive the naturalness of snacks: The usefulness of a simple index. <i>Food Quality and Preference</i> , 2021 , 94, 104295	5.8	3	
6	Are Sugar-Reduced and Whole Grain Infant Cereals Sensorially Accepted at Weaning? A Randomized Controlled Cross-Over Trial. <i>Nutrients</i> , 2020 , 12,	6.7	1	
5	Are cereal bars significantly healthier and more natural than chocolate bars? A preliminary assessment in the German market. <i>Journal of Functional Foods</i> , 2022 , 89, 104940	5.1	1	
4	Corporate tensions and drivers of sustainable innovation: a qualitative study in the food industry. <i>European Journal of Innovation Management</i> , 2021 , ahead-of-print,	4.2	1	
3	Effects of Whole-Grain and Sugar Content in Infant Cereals on Gut Microbiota at Weaning: A Randomized Trial. <i>Nutrients</i> , 2021 , 13,	6.7	1	
2	Current and emerging trends in cereal snack bars: implications for new product development International Journal of Food Sciences and Nutrition, 2022, 1-20	3.7	O	
1	Healthier and more natural reformulated baby food pouches: Will toddlers and their parents sensory accept them?. <i>Food Quality and Preference</i> , 2022 , 99, 104577	5.8	О	