

# Luis Manuel Sanchez-Siles

## List of Publications by Year in Descending Order

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This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.  
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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

#	Paper	IF	Citations
30	Are cereal bars significantly healthier and more natural than chocolate bars? A preliminary assessment in the German market. <i>Journal of Functional Foods</i> , <b>2022</b> , 89, 104940	5.1	1
29	Current and emerging trends in cereal snack bars: implications for new product development.. <i>International Journal of Food Sciences and Nutrition</i> , <b>2022</b> , 1-20	3.7	0
28	Healthier and more natural reformulated baby food pouches: Will toddlers and their parents sensory accept them?. <i>Food Quality and Preference</i> , <b>2022</b> , 99, 104577	5.8	0
27	High-Pressure Processing vs. Thermal Treatment: Effect on the Stability of Polyphenols in Strawberry and Apple Products.. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
26	Corporate tensions and drivers of sustainable innovation: a qualitative study in the food industry. <i>European Journal of Innovation Management</i> , <b>2021</b> , ahead-of-print,	4.2	1
25	Effects of Whole-Grain and Sugar Content in Infant Cereals on Gut Microbiota at Weaning: A Randomized Trial. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	1
24	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> , <b>2021</b> , 18,	4.6	3
23	Predicting how consumers perceive the naturalness of snacks: The usefulness of a simple index. <i>Food Quality and Preference</i> , <b>2021</b> , 94, 104295	5.8	3
22	Are Sugar-Reduced and Whole Grain Infant Cereals Sensorially Accepted at Weaning? A Randomized Controlled Cross-Over Trial. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	1
21	The Food Naturalness Index (FNI): An integrative tool to measure the degree of food naturalness. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 91, 681-690	15.3	15
20	Infant Cereals: Current Status, Challenges, and Future Opportunities for Whole Grains. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	19
19	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> , <b>2018</b> , 9, 2080-2089	6.1	19
18	Sterols in Infant Formulas: A Bioaccessibility Study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 1377-1385	5.7	14
17	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> , <b>2018</b> , 68, 111-117	4.1	17
16	Parents' choice criteria for infant food brands: A scale development and validation. <i>Food Quality and Preference</i> , <b>2018</b> , 64, 1-10	5.8	12
15	Sterols in human milk during lactation: bioaccessibility and estimated intakes. <i>Food and Function</i> , <b>2018</b> , 9, 6566-6576	6.1	6
14	Cholesterol Content in Human Milk during Lactation: A Comparative Study of Enzymatic and Chromatographic Methods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 6373-6381	5.7	6

13	The importance of food naturalness for consumers: Results of a systematic review. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 67, 44-57	15.3	295
12	Sensory Acceptability of Infant Cereals with Whole Grain in Infants and Young Children. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	18
11	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> , <b>2016</b> , 61, 228-238	3.5	58
10	Evaluation of Sialic Acid in Infant Feeding: Contents and Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 8333-8342	5.7	15
9	Impact of Lipid Components and Emulsifiers on Plant Sterols Bioaccessibility from Milk-Based Fruit Beverages. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 5686-91	5.7	37
8	In vitro digestion-assisted development of a ß-cryptoxanthin-rich functional beverage; in vivo validation using systemic response and faecal content. <i>Food Chemistry</i> , <b>2016</b> , 208, 18-25	8.5	16
7	Sterol Composition in Infant Formulas and Estimated Intake. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 7245-51	5.7	30
6	Effect of ß-cryptoxanthin plus phytosterols on cardiovascular risk and bone turnover markers in post-menopausal women: a randomized crossover trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2014</b> , 24, 1090-6	4.5	36
5	Sterol stability in functional fruit beverages enriched with different plant sterol sources. <i>Food Research International</i> , <b>2012</b> , 48, 265-270	7	44
4	Bioavailability of ß-cryptoxanthin in the presence of phytosterols: in vitro and in vivo studies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 11819-24	5.7	23
3	Stability of plant sterols in ingredients used in functional foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 3624-31	5.7	47
2	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> , <b>2011</b> , 91, 286-92	4.3	13
1	Changes in bioactive compounds and antioxidant activity during homogenization and thermal processing of tomato puree. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 179-188	6.8	74