

MarÃ-a Ãfrica FernÃ;ndez-Prior

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9851779/publications.pdf>

Version: 2024-02-01

25
papers

439
citations

840585

11
h-index

752573

20
g-index

25
all docs

25
docs citations

25
times ranked

505
citing authors

#	ARTICLE	IF	CITATIONS
1	Rapid screening of unground cocoa beans based on their content of bioactive compounds by NIR spectroscopy. <i>Food Control</i> , 2022, 131, 108347.	2.8	10
2	Formation of a bioactive cyclopentenone and its adducts with amino acids in sterilized-fruits and -vegetables baby foods. <i>Food Chemistry</i> , 2022, 378, 131983.	4.2	0
3	Neuroprotective Effect of 3,4-Dihydroxyphenylglycol in Type-1-like Diabetic Rats”Influence of the Hydroxytyrosol/3,4-dihydroxyphenylglycol Ratio. <i>Nutrients</i> , 2022, 14, 1146.	1.7	4
4	Antimicrobial effects of treated olive mill waste on foodborne pathogens. <i>LWT - Food Science and Technology</i> , 2022, 164, 113628.	2.5	10
5	Anti-Inflammatory and Antioxidant Activity of Hydroxytyrosol and 3,4-Dihydroxyphenylglycol Purified from Table Olive Effluents. <i>Foods</i> , 2021, 10, 227.	1.9	21
6	Antioxidant Capacity and Phenolic and Sugar Profiles of Date Fruits Extracts from Six Different Algerian Cultivars as Influenced by Ripening Stages and Extraction Systems. <i>Foods</i> , 2021, 10, 503.	1.9	12
7	Valorisation of <i>Olea europaea</i> L. Olive Leaves through the Evaluation of Their Extracts: Antioxidant and Antimicrobial Activity. <i>Foods</i> , 2021, 10, 966.	1.9	29
8	Bayesian Analysis of the Effects of Olive Oil-Derived Antioxidants on Cryopreserved Buck Sperm Parameters. <i>Animals</i> , 2021, 11, 2032.	1.0	9
9	Colour, fatty acids, bioactive compounds, and total antioxidant capacity in commercial cocoa beans (<i>Theobroma cacao</i> L.). <i>LWT - Food Science and Technology</i> , 2021, 147, 111629.	2.5	21
10	Extra Virgin Oil Polyphenols Improve the Protective Effects of Hydroxytyrosol in an In Vitro Model of Hypoxia-Reoxygenation of Rat Brain. <i>Brain Sciences</i> , 2021, 11, 1133.	1.1	7
11	From Green Technology to Functional Olive Oils: Assessing the Best Combination of Olive Tree-Related Extracts with Complementary Bioactivities. <i>Antioxidants</i> , 2021, 10, 202.	2.2	6
12	Nephroprotective Effect of the Virgin Olive Oil Polyphenol Hydroxytyrosol in Type 1-like Experimental Diabetes Mellitus: Relationships with Its Antioxidant Effect. <i>Antioxidants</i> , 2021, 10, 1783.	2.2	6
13	Effect of the Olive Oil Extraction Process on the Formation of Complex Pectin-Polyphenols and Their Antioxidant and Antiproliferative Activities. <i>Antioxidants</i> , 2021, 10, 1858.	2.2	9
14	Synergistic Effect of 3,4-Dihydroxyphenylglycol and Hydroxytyrosol on Oxidative and Nitrosative Stress and Some Cardiovascular Biomarkers in an Experimental Model of Type 1 Diabetes Mellitus. <i>Antioxidants</i> , 2021, 10, 1983.	2.2	5
15	Confirmation by solid-state NMR spectroscopy of a strong complex phenol-dietary fiber with retention of antioxidant activity in vitro. <i>Food Hydrocolloids</i> , 2020, 102, 105584.	5.6	19
16	Biogas Potential of the Side Streams Obtained in a Novel Phenolic Extraction System from Olive Mill Solid Waste. <i>Molecules</i> , 2020, 25, 5438.	1.7	4
17	New Liquid Source of Antioxidant Phenolic Compounds in the Olive Oil Industry: Alperujo Water. <i>Foods</i> , 2020, 9, 962.	1.9	13
18	Strawberry Puree Functionalized with Natural Hydroxytyrosol: Effects on Vitamin C and Antioxidant Activity. <i>Molecules</i> , 2020, 25, 5829.	1.7	6

#	ARTICLE	IF	CITATIONS
19	Deep eutectic solvents improve the biorefinery of alperujo by extraction of bioactive molecules in combination with industrial thermal treatments. <i>Food and Bioproducts Processing</i> , 2020, 121, 131-142.	1.8	14
20	Effect of olive-derived antioxidants (3,4-dihydroxyphenylethanol and 3,4 dihydroxyphenylglycol) on sperm motility and fertility in liquid ram sperm stored at 15°C or 5°C. <i>Reproduction in Domestic Animals</i> , 2020, 55, 325-332.	0.6	9
21	Utilization of strawberry and raspberry waste for the extraction of bioactive compounds by deep eutectic solvents. <i>LWT - Food Science and Technology</i> , 2020, 130, 109645.	2.5	52
22	Synergistic effect of 3,4-dihydroxyphenylglycol with hydroxytyrosol and α -tocopherol on the Rancimat oxidative stability of vegetable oils. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 51, 100-106.	2.7	6
23	Effect of edible pectin-fish gelatin films containing the olive antioxidants hydroxytyrosol and 3,4-dihydroxyphenylglycol on beef meat during refrigerated storage. <i>Meat Science</i> , 2019, 148, 213-218.	2.7	90
24	Extra virgin olive oil jam enriched with cocoa bean husk extract rich in theobromine and phenols. <i>LWT - Food Science and Technology</i> , 2019, 111, 278-283.	2.5	15
25	Strawberry dietary fiber functionalized with phenolic antioxidants from olives. Interactions between polysaccharides and phenolic compounds. <i>Food Chemistry</i> , 2019, 280, 310-320.	4.2	62